



# Lorimar — café —

## Private Events

[cafe@lorimarwinery.com](mailto:cafe@lorimarwinery.com) | 951-694-6699



The Lorimar Cafe is the perfect indoor location for your next holiday party, corporate event, rehearsal dinner, farewell brunch or birthday party!

40 - 60 guests | restaurant closed for your private event  
*available Monday - Thursday (additional fee applied to Friday - Sunday)*

**Includes:**

3 hours of event time

No additional facility fee Monday - Thursday

Tables, chairs, napkins

Event set up & clean up

Bar & food service

Coffee, tea, & fountain drinks

Cash bar set up (beer & wine only)

**Deluxe Event Package**

\$85 per person

California Sparkling Toast

Choose 3 appetizers, 1 soup or salad, 2 entrees & 2 sides, & dessert from Chef Gill's exclusive event menu

**Premium Event Package**

\$70 per person

Choose 2 appetizers, 1 soup or salad, 1 entree & 2 sides, & dessert from Chef Gill's exclusive event menu

**Classic Event Package**

\$55 per person

Choose 1 soup or salad, 1 entree & 2 sides from Chef Gill's exclusive event menu

**Hosted Bar**

add on to any event package at \$25 per person

*\* prices above do not include taxes, service charge or gratuity.*

# Menu

## APPETIZERS

*Add an additional appetizer (+\$5 pp)*

Seasonal Crudit  with Herbed Yogurt Dip  
Spinach and Artichoke Dip with Crostini  
Mini Caprese Skewers with Balsamic Glaze  
Chicken Satay with Peanut Sauce  
Vegetable Platter with Olive Tapenade  
& Roasted Red Pepper Hummus  
Spanikopita  
Brie and Raspberry Filled Puff Pastry  
Chips, Guacamole and Salsa  
Stuffed Mushrooms with herbed  
cream cheese and breadcrumbs

*Upgrade to Tray-Passed Appetizers  
\$80/server/hour with a 2-hour minimum*

### **Appetizer Upgrades (+\$6 pp)**

Artisanal Cheese & Charcuterie Board  
Bacon-Wrapped Dates with Blue Cheese  
Brie En Croute with Assorted Crackers  
Sweet Thai Chili Shrimp Rolls

### **Premium Appetizer Upgrades (+\$8 pp)**

Smoked Salmon crostini  
Mini Beef Wellingtons  
Shrimp Cocktail  
Ahi Tuna Tartare on Wonton Crisp  
Spicy Salmon Poke with Seaweed, Tobiko,  
Furikake, Red and Green Onion  
Mediterranean Mezze Platter  
(Hummus, Baba Ghanoush, Marinated Olives)

## SOUP

*Add an additional soup (+\$6 pp)*

Butternut Bisque - Maple Crema, Toasted Pepitas, Smoked Parika  
Tomato Bisque - Basil, Olive Oil, Fried Onion  
Clam Chowder - Cream, Potato, Carrot, Celery  
Lobster Bisque

## SIDES

*Add an additional side (+\$6 pp)*

Parmesan Truffle Fries  
Herb Roasted Fingerling Potatoes  
Roasted Garlic Mashed Potatoes  
Quinoa with Roasted Vegetables  
and Lemon Vinaigrette  
Saut ed Green Beans with Almonds

Grilled Squash and Zucchini  
Rice Pilaf  
Ratatouille  
Butternut Squash Puree  
with Pepitas Brown Butter and Sage  
Roasted Vegetable Medley with Balsamic Glaze  
Charred Carrots with Romesco and Chimichurri

### **Side Upgrades (+\$8 pp)**

Lobster Mac and Cheese  
Potato Gratin  
Grilled Asparagus with Lemon Zest  
Roasted Brussels Sprouts with Pork Belly and Balsamic Glaze  
Charred Broccolini with Lemon and Chili Flakes

# Menu

(continued)

## SALAD

*Add an additional salad (+\$6 pp)*

Heirloom Tomato & Burrata Salad with Balsamic Reduction  
Spinach with Feta Cheese, Candied Walnuts, Apples and Citrus Vinaigrette  
Classic Caesar with Shaved Parmesan and Garlic Croutons  
Mixed Greens with Cranberries, Pecans, Red Onions, Feta, Champagne Vinaigrette  
Arugula Salad with Pears, Gorgonzola, and Candied Walnuts

## ENTRÉES:

*Add an additional entree (+\$10 pp)*

Herb-Marinated Chicken with Lemon Butter Sauce

Chicken Teriyaki

Pan-Seared Chicken Breast with Marsala Sauce

Meat Lasagna with Tomato Sauce

Grilled Flat Iron Steak with Chimichurri

Roasted Pork Loin with Apple Chutney

Baked Salmon with Dill Cream  
Sauce and Lemon Wedges

Butternut Squash Ravioli with Sauteed Spinach

Wild Mushroom Ravioli with Sage Brown Butter

Roasted Vegetable Lasagna with Cream Sauce

*Includes a choice of Jalapeno cheddar biscuits  
or assorted dinner rolls with butter*

## Entree Upgrades (+\$12 pp)

Seared Sea Bass with Citrus Beurre Blanc

Lobster Ravioli with Sherry Cream Sauce  
and Blistered Tomatoes

Blackened Mahi Mahi with Mango Salsa

Herb Rubbed Tri Tip with Red Wine Reduction  
or Horseradish Cream and Rosemary Au Jus

Braised Short Rib with Swiss  
Chard and Natural Reduction

## Carving Stations:

Add a Prime Rib carving station (+\$20 pp)

Add a Turkey or Ham Carving Station (+\$15 pp)

## DESSERTS:

*Add an additional dessert (+\$6 pp)*

Assorted Cheesecake Bites

Assorted Cookies and Brownies

Assorted Mini Pastries

Bread Pudding with Vanilla Ice Cream

Tiramisu

Triple Chocolate Mousse

Flourless Chocolate Cake

Sticky Toffee Pudding with Vanilla Ice Cream

Apple Crumble with cinnamon streusel topping

Cheesecake with berry compote