



Lorimar — café — Private Events

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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