

## Valiant Vineyards Winery Business-Weddings-Social Events



Valiant Vineyards Catering Staff provides all of the "extras" necessary to make a function a complete success, including fine cuisine, extensive bar offerings and individualized attention. Our entire staff is devoted to attending to every minute detail, from the service to the ingredients, helping you host a meeting or function that's guaranteed to impress your family, friends, clients and colleagues.

Our culinary team uses only the finest, freshest ingredients. Our cuisine is a step above our competitors, as we feature a contemporary edge in our preparation and presentation. All of our soups and sauces are made from scratch from fresh stalks. We use fresh vegetables, seafood and produce as well as choice meats. Valiant Vineyards Catering Staff uses all real butter products and no artificial supplements. And we take pride in impressing your guests with our presentation.

Our banquet menus have been created to cater to all group types. Those groups with busy agenda's may take advantage of our continental breakfast and working lunches while others may want to add some flare to their banquet dinner by incorporating a **fun theme**. Our refreshment break and hor's d'oeuvres menus also add the opportunity for theming if your group so chooses.

Valiant Vineyards Catering Staff can create any menu for you to meet the individualized needs of your function. Our Staff is available to meet with you personally to discuss specialized menu options. Call or e-mail us today to plan your personalized menu.

Bon Appetit! Allow us to give you something to wine about!

Valiant Vineyards Winery

1500 West Main Street

Vermillion, South Dakota 57069

Phone 605-624-4500 Fax 605-624-8823

**[www.ValiantVineyards.us](http://www.ValiantVineyards.us)**  
**email: [wine@valiantvineyards.us](mailto:wine@valiantvineyards.us)**

# **Brunches, Luncheons and Breaks**

7.2% sales tax and 20% service charge will be added to all items.

## **Breakfast and Brunch-8am to 11am only**

Continental Breakfast Buffet	Assorted muffins & OJ. Price includes Coffee & tea.	\$16.95
Traditional Breakfast Buffet	Groups of 30 or more people may have a private buffet, which includes Orange Juice, seasonal fruit, scrambled eggs, crisp bacon or country link sausage (choose one meat), hash brown potatoes, assorted muffins with coffee or tea. Price includes OJ, Coffee & tea.	\$19.95
Brunch Casserole	A delightful combination of eggs, breakfast meat, cheese and mushrooms, onions or sweet pepper. Served with assorted muffins, hash brown potatoes and OJ, coffee & tea.	\$18.95
Quiche Lorraine	A favorite dish of all. Served with assorted muffins, hash brown potatoes and OJ, coffee & tea.	\$17.95

## **Breaks**

Coffee, Tea	\$10.50 Pot	Lemonade	\$10.75 Pitcher
Ice Tea	\$10.75 Pitcher	Chilled Juices	\$12.95 Pitcher
Soft Drinks	\$2.50 Can	Brownies or Bar	\$15.50 Dozen
Assorted Danish	\$4.50 Ea.	Assorted Cookies	\$15.50 Dozen

## **Luncheon Buffets-Groups of 30 or more people**

Soup or Salad & Sandwich Buffet	Build your own sandwich with an array of sliced roast beef, turkey, ham and assorted cheeses and breads. Served with lettuce, tomato, onion, pickles and condiments. 2 Soups or fresh potato salad and pasta salad also served. Minimum of 30 adults.	\$17.95
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Luncheon Buffet	A private buffet includes a choice of two salads, one vegetable, one starch, one dessert, fresh baked bread, coffee and tea. Minimum of 30 adults. Served between 11:00a.m. and 2:00p.m.
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**Two entrees \$18.95   Three entrees \$19.95   Four entrees \$20.95**

**Chefs choice of Two entrees \$17.95. Main Luncheon Entrée selection is listed below soups.**

7.2% sales tax and 20% service charge will be added to all prices.

A guaranteed number is required 2 full business days before your banquet.

## **Choice of Soups**

Double Baked Potato	Toscana	Guiso	Cock o Leekie
Broccoli Cheese	Pumpkin Squash Bisque	Dos Frijoles	Tomato Bisque
Chili Con Carne with Beans	Italian Wedding Soup	Cream of Asparagus	Cream of Mushroom
Chicken Wild Rice	Vegetarian Vegetable	Mинestrone	Chicken Tortilla

## **Luncheon Entrees**

Sliced Roast Beef	Hawaiian Chicken	Breast of Chokecherry Chicken	Teriyaki Chicken
Roast Pork Loin	Baked Ham	Lasagna	Curried Chicken
Chicken Picatta	Pasta Primavera	Penne Alfredo	Fajitas (chicken or beef)
Chicken Marsala	Chicken Parmesan	Baked Chicken	Roast Turkey

**\*Luncheon Buffet salads, vegetables and dessert selections can be found under the dinner buffet selections below on the next page.**

## **Plated Luncheons-Groups of 10 or more people**

### **Grilled Chicken Caesar Salad or Grilled Asian Chicken Salad**

Grilled strips of tender chicken atop a bed of mixed greens and Romaine lettuce and served with a creamy Caesar dressing or Asian Soy-Ginger Dressing.

\$17.95

### **Chef's Salad**

A bed of crisp lettuce topped with eggs, tomatoes, Julienne ham, turkey and cheese.

Topped with our house dressing and served with crackers.

\$17.95

### **Soup and Salad**

A half portion of our house salad served with a cup of our soup of the day

\$17.95

### **Sunshine Chicken Salad**

Chicken Breast, Mandarin Oranges & Sunflower Seeds on a flaky croissant

\$16.95

### **California Club**

Smoked Turkey Breast, Crisp Bacon with Avocado, lettuce & tomato on a flaky croissant served with redskin potato salad or chips

\$16.95

### **Chicken Vol-Au-Vents**

Puff pastry filled with chicken and mushrooms in a creamy white wine sauce

\$17.95

### **Pasta Alla Puttanesca**

with Mushrooms and Onions over Spaghetti

\$17.95

### **Valiant Vineyards Risotto**

Fish, Shellfish in Creamy Saffron Risotto with Mushrooms, Peas, and Peppers

\$17.95

Braised Apple Brandy Loin of Pork  
with Pan Gravy & Garlic Mashed Potatoes

\$17.95

### **Chicken Piccata**

Lemon, Capers and Butter over Pasta

\$19.95

### **Grilled Filet of Salmon**

Beurre Rouge, Steamed Baby Red Potatoes

\$26.50

Menus and prices subject to change.

The Above Menus are Available with a Minimum Guarantee of 10 Guests.

# Dinner Buffets

We require a minimum guarantee of 30 adults for a buffet.

Buffets include fresh baked bread, coffee & tea.

**2 Entree Buffet \$21.95    3 Entree Buffet \$23.95    4 Entree Buffet \$25.95**

7.2% state sales tax and 20% service charge will be added to all prices.

A guaranteed number is required 7 full business days before your banquet. \*There is a \$2500 minimum food guarantee for events with dances.

## Choose Two Salads

Tossed Green Salad  
Red Potato Salad  
Ambrosia  
\*Cucumber and Onion

Spring Mix Salad  
Tortellini Salad  
\*Melon Salad  
Three Bean

Macaroni Salad  
Coleslaw  
Waldorf Salad  
Potato with Egg Salad

Pasta  
\*Cucumber and Tomato  
Gelatin with Fruit  
Carrot and Raisin

\*Denotes seasonal item-Summer Months Only

## Choose Three Vegetables

Wild Rice Pilaf  
Garlic Mashed Potatoes  
Buttered Corn  
Steamed Carrots  
Creamed Spinach

Roasted Red Potatoes  
Buttered Egg Noodles  
Mixed Vegetables  
Broccoli Casserole  
Wild Rice Casserole

Potatoes Supreme  
Scalloped Potatoes  
Sweet Potato Soufflé  
Green Peas &  
Mushrooms

Rice Pilaf  
Steamed Green Beans  
Glazed Sweet Potatoes  
Macaroni & Cheese  
Broccoli in Cheese Sauce

## Choose either 2, 3 or 4 Entrees

2 Entree Buffet \$21.95    3 Entree Buffet \$23.95    4 Entree Buffet \$25.95

Baked Chicken  
Roasted Pork Loin  
Chokecherry Chicken  
Beef Bourguignon  
Chicken Fried Steak  
Chicken Piccata  
Chicken Schnitzel

Ginger Chicken  
Beef Stroganoff  
Chicken Marsala  
Swiss Steak  
Pasta Puttanesca  
Pork Schnitzel

Slice Roast Beef  
Seafood Pasta  
Baked Ham  
Salisbury Steak  
Chicken Pot Pie  
Chicken Fried Chicken

Pasta Primavera  
Roast Turkey  
Chicken Cacciatore  
Chicken Teriyaki  
Lasagna  
Fajitas (chicken or beef)

## Choose Two Desserts

New York Cheesecake  
Apple Pie  
Key Lime Pie  
Milk Chocolate-Caramel Cake  
Bananas Foster Cake

Carrot Cake  
Apple Rhubarb Crisp  
Chocolate Layer Cake  
Bread Pudding with-Rum Sauce  
Sacher Torte

Chocolate Bombarde  
Lemon Meringue Pie  
Lady Baltimore Cake  
Proliferoles with-Chocolate Sauce  
Pina Colada Cake

Tiramisu  
French Silk Pie  
\*Strawberry Shortcake  
Apple or Peach Crisp  
Cherry Pecan Crisp  
Peanut Butter Pie

\*\*\*\*For an additional cost, Crème Brûlée, Chocolate Mousse, Chocolate Pots du Crème or Ice Cream with assorted toppings is available.

\*Denotes seasonal item-Summer Months Only

**7.2% state sales tax and 20% service charge will be added to all prices**

## **Valiant Vineyards Winery Banquet and Catering Menu**

### **Plated Dinners-Groups of 10 or more people Plated Dinners**

#### **Apple Brandy Braised Pork Loin**

Apple Brandy and Cranberry Reduction with Garlic Mashed Potatoes  
\$32.95

#### **Mediterranean Lemon Chicken (Breast)**

with Feta and Olives over Orzo Pasta  
\$28.00

#### **Chicken Cacciatoro (Breast)**

Served over angel hair pasta. 'Cacciatoro' is Italian for 'hunter' or 'hunter style,' with mushrooms and onions.  
\$28.00

#### **Chicken Cordon Bleu**

with Rice Pilaf and Seasonal Vegetable  
\$29.00

#### **Baked Filet of Salmon**

Beurre Rouge, Wild Rice Pilaf with Mushrooms and Green Onions  
\$36.00

#### **Whiskey Shrimp (Tarragon Cream Sauce)**

On toasted French bread with Seasonal Vegetables  
\$39.00

#### **Roasted Sliced Sirloin**

Sturgis Merlot Demi Glaze, Morel Mushrooms, Horseradish Mashed Potatoes  
\$35.95

#### **Roasted Prime Ribeye of Beef**

Au Jus and Creamed Horseradish, Baked Potato with Sour Cream & Chives  
\$42.95

#### **Beef Wellington**

(Beef Tenderloin will be cooked rare to medium rare)  
Served with Potatoes Au Gratin and Seasonal Vegetable  
\$47.00

\*Choice of One Entree Includes:

Mixed Greens or Soup de Jour, Rolls with Sweet Butter  
Seasonal Vegetables, Cheesecake du Jour

Menus and prices subject to change.

The Above Menu is Available with a Minimum Guarantee of 10 Guests.

**7.2% state sales tax and 20% service charge will be added to all prices**

# **Valiant Vineyards Winery Banquet and Catering Menu**



## Hors D'oeuvres-for Groups of 30 or more people

### **Hors D'oeuvres I (\$5.50) per person per item**

- Greek Duo: Mushrooms and Spinach in Phylo with Taziki Sauce
- Bruschetta di Parma
- Mini Egg Rolls
- Mini Twice Baked Potatoes
- Italian Cocktail Meat Ball
- Crostini Sampler: Tomato Basil, Mushroom, Cream Cheese
- Cheddar Cheese Tarts

### **Hors D'oeuvres II (\$7.00) per person per item**

- Crostini with Smoked Salmon and Chive Cream Cheese
- Chicken Meat Balls in Sweet n Sour Pepper Sauce
- Peanut Chicken
- Cheese Quesadilla Trumpet
- Teriyaki Beef Satay
- Spinach Dip Bites

### **Hors D'oeuvres III (\$8.00) per person per item**

- Ginger Sesame Chicken
- Crispy Shrimp in Wonton
- Tandori Chicken with Pineapple
- Beef Sesame Scallion Skewer (served hot or cold)
- Stuffed Mushroom (Sausage & Blue Cheese - or - Crab & Herb)

### **Hors D'oeuvres IV (\$9.00) per person per item**

- Coconut Chicken Fingers
- Scallops wrapped in Bacon
- Shrimp Cocktail
- Beef Wellington
- Lobster Triangles
- Cape Cod Crab Cakes
- Cilantro Shrimp Satay

International Cheese Display (\$10.25) per person

Grande Display (cheese, fruit, vegetable) (\$12.25) per person

Sliced Fruit & Deluxe Crudités with Dips (\$9.25) per person

**7.2% state sales tax and 20% service charge will be added to all prices**

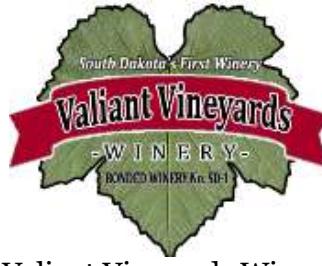
## **Valiant Vineyards Winery Banquet and Catering Menu**



### **Valiant Vineyards Winery Banquet and Meeting Policies**

- All food and beverage must be purchased from the Winery and may not be taken from the banquet areas.
  - Buffets are served for 45 minutes after set start time.
  - Winery is not responsible for theft or loss of articles in banquet room.
  - Patrons are responsible for any Winery damage done by their guest.
  - Nothing may be attached to ceilings, walls or doors without first consulting management.
  - All decorations and equipment brought in must be promptly removed after function.
  - Amplifiers are not permitted to be brought in unless the function is utilizing the entire Tasting Room.
  - Music with inappropriate lyrics will not be permitted.
  - A deposit and a signed banquet event order must be received before your function is confirmed.
  - Deposits are non-refundable.
  - Full payment is due the night of the function.
  - All wedding receptions must be paid in full the day of the reception.
  - We assign banquet rooms based on the number of people anticipated and guaranteed.
  - A guaranteed count of guests must be received 2 weeks prior to the function.
  - All charges will be based upon the guaranteed number, or the actual number of people served - whichever is greater. If a guaranteed number is not received, the original estimated count will be considered the guarantee.
  - The Winery will be prepared to seat and serve 5% above your guarantee.
  - Wedding dances must have a food guarantee of \$2500 or more.
  - 20% Service charge and 7.2% state sales tax are applicable to all items.
- \* Dinners, which include wedding dances, must have a minimum food purchase of \$2500. This amount does not include alcoholic beverages.

**Valiant Vineyards Winery**  
**Banquet and Catering Menu**



Valiant Vineyards Winery  
1500 W. Main Street  
Vermillion, SD 57069  
605-624-4500  
wine@valiantvineyards.us

**Event Work Sheet**

**Appointments**

Date: Time:

Date: Time:

Date: Time:

Date of Event:

Hours of Event: Cocktail Hour:

Final Head Count Due Date:

Menu:

Sit Down Plated or Buffet:

Included in the cost of service is:

Cost:

**Total Amount Due:**

Amount of Deposit: Date:

Balance Due: Date:

Terms of Cancellation: 90 days before the event-you will receive your deposit back, afterwards the deposit is forfeited.

\*\*7% state sales tax and 20% gratuity will be added to all prices.

Thank you for choosing Valiant Vineyards to host your event. We strive to make all events we host memorable for our customers and our customer's guests!