

**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](mailto:wine@valiantvineyards.us) today to plan your personalized menu.

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

Valiant Vineyards Winery

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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.	\$18.95
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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.

**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	Minestrone	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  
\$18.95

### **Pasta Alla Puttanesca**

with Mushrooms and Onions over Spaghetti  
\$18.95

### **Valiant Vineyards Risotto**

Fish, Shellfish in Creamy Saffron Risotto with Mushrooms, Peas, and Peppers  
\$18.95

Braised Apple Brandy Loin of Pork  
with Pan Gravy & Garlic Mashed Potatoes  
\$18.95

### **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 \$22.95   3 Entree Buffet \$24.95   4 Entree Buffet \$26.95**

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	Spring Mix Salad	Macaroni Salad	Pasta
Red Potato Salad	Tortellini Salad	Coleslaw	*Cucumber and Tomato
Ambrosia	*Melon Salad	Waldorf Salad	Gelatin with Fruit
*Cucumber and Onion	Three Bean	Potato with Egg Salad	Carrot and Raisin

\*Denotes seasonal item-Summer Months Only

## Choose Three Vegetables

Wild Rice Pilaf	Roasted Red Potatoes	Potatoes Supreme	Rice Pilaf
Garlic Mashed Potatoes	Buttered Egg Noodles	Scalloped Potatoes	Steamed Green Beans
Buttered Corn	Mixed Vegetables	Sweet Potato Soufflé	Glazed Sweet Potatoes
Steamed Carrots	Broccoli Casserole	Green Peas &	Macaroni & Cheese
Creamed Spinach	Wild Rice Casserole	Mushrooms	Broccoli in Cheese Sauce

## Choose either 2, 3 or 4 Entrees

2 Entree Buffet \$22.95   3 Entree Buffet \$24.95   4 Entree Buffet \$26.95

Baked Chicken	Ginger Chicken	Slice Roast Beef	Pasta Primavera
Roasted Pork Loin	Beef Stroganoff	Seafood Pasta	Roast Turkey
Chokecherry Chicken	Chicken Marsala	Baked Ham	Chicken Cacciatore
Beef Bourguignon	Swiss Steak	Salisbury Steak	Chicken Teriyaki
Chicken Fried Steak	Pasta Puttanesca	Chicken Pot Pie	Lasagna
Chicken Piccata	Pork Schnitzel	Chicken Fried Chicken	Fajitas (chicken or beef)
Chicken Schnitzel			

## Choose Two Desserts

New York Cheesecake	Carrot Cake	Chocolate Bombarde	Tiramisu
Apple Pie	Apple Rhubarb Crisp	Lemon Meringue Pie	French Silk Pie
Key Lime Pie	Chocolate Layer Cake	Lady Baltimore Cake	*Strawberry Shortcake
Milk Chocolate-Caramel Cake	Bread Pudding with-Rum Sauce	Proliferoles with-Chocolate Sauce	Apple or Peach Crisp
Bananas Foster Cake	Sacher Torte	Pina Colada Cake	Cherry Pecan Crisp
			Peanut Butter Pie

\*\*\*\*For an additional cost, Crème Brulee, 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 Cacciatore (Breast)**

Served over angel hair pasta. 'Cacciatore' 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 Menus are 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.

