



CAVA WINERY & VINEYARD

Thank you for choosing Cava Winery & Vineyard as the host for your Wedding! Here at Cava, we strive to meet the needs of each client and give them a wonderful experience during their event.

Please go over the package to see what best fits for your event and your needs. The hospitality manager is happy to meet with each client to go over any questions you may have on the packages and to go over all the details that will make for a perfect Wedding!





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Wedding package starting at \$75 per person

If you would like to add an additional entrée and side, there is a \$10 per person increase.

Choice of 2 of the following appetizers:

- Bruschetta & Crostini
- Stuffed Cherry Peppers (spicy)
- Artisan Cheese & Meat Board
- Pesto & Goat Cheese on Crostini
- Mini Meatballs
- Stuffed Mushrooms
- Cava Caprese
- Cava Chicken Wings
- Italian Rice Balls

Choice of 2 of the following appetizers:

- Grilled Polenta w/ assorted toppings
- Calamari with dipping sauce
- Antipasti
- Mini Quiche
- Caprese
- Shrimp Cocktail
- Scallops wrapped in Bacon
- Mini Stromboli
- Mini Calzones
- Mini Crab Cakes

Choice of one of the following salads:

Cava House Salad

Arugula and mixed greens topped with gorgonzola cheese, walnuts and dried cranberries then drizzled with fig balsamic dressing

Traditional Caesar Salad

Crisp Romaine Lettuce tossed in Caesar dressing and topped with croutons and Parmesan cheese

Smoked Spinach Salad

Fresh baby spinach with bacon, pecans and grated Gouda cheese tossed in a roasted garlic and olive oil dressing

Antipasti Salad

Our antipasti on a bed of fresh mixed greens tossed in a light Vinaigrette with roasted veggies and assorted cheese

Insalata di Funghi Misti

A combination of fresh mushrooms marinated and roasted and tossed with fresh arugula and our balsamic glaze and white truffle oil dressing.



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Choice of one of the following sides:

Haricot Vert
Roasted Potatoes
Roasted Squash
Couscous
Grilled Asparagus
Roasted Broccoli
Candied Carrots

Choice of one of the following pastas:

Tuscan Pasta

A sweet sautéed combination of shallots, tomatoes and mushrooms slowly simmered with Cava's Sangiovese Blend red wine

Traditional Pesto

Creamy basil, garlic and Pignoli nut sauce topped with grated Italian cheese

Roasted Red Pepper Pesto

Cava's twist on an old favorite; traditional pesto blended with roasted red peppers for a unique taste

Pasta Pomodoro

Roasted garlic and tomatoes sautéed in Cava's Bianco Solo white wine with a hint of tarragon and garnished with shredded Gouda cheese

Pasta Primavera

A blend of roasted zucchini, squash and carrots in a light sauce with garlic and grated cheeses

Pasta Peppernato

Roasted red peppers, garlic and fennel, tomatoes sautéed in Cava's white wine with a hint of fresh basil.

Pasta Puttanesca

A spicy blend of tomatoes, onions, oregano, olives, capers and garlic with a splash of Cava's Sangiovese Blend red wine

Choice of one of the following entrees:

Chicken Bianco Solo

Sautéed chicken served in a creamy sauce of Cava's Bianco Solo wine, tomatoes and basil

Pollo con salsa di aglio lemonsell

Sautéed chicken breast in our own lemon cello, white wine and garlic sauce served over a bed of spinach and garnished with petite roasted tomatoes

Sausage Verde

Roasted Italian sausage, Italian white beans, basil, garlic and fresh spinach in a Bianco Misto white wine sauce

Roasted Vegetable Parmesan

Roasted eggplant, zucchini, squash and plum tomatoes in Cava Rosso Rame sauce layered with basil and Mozzarella

Stuffed Flounder Florentine

Flounder with fresh spinach, rustic herbs and breading served with a lemon and wine sauce

Steak Pizzaiola

Grilled Sirloin simmered in tomato gravy with garlic, herbs and Italian cheeses

Roast Beef Au Jus

Tender roast beef served in an au jus with a hint of Rosso Rame red wine

Tuscan Chicken

Chicken breast sautéed with mushrooms, tomatoes and shallots marinated in Cava's Sangiovese red wine

Magnesio Chicken

A slightly sweet blend of pears and cranberries sautéed with chicken, artichoke hearts and greens in Cava's Magnesio white wine

Chicken a la Cava

Chicken medallions served in a creamy tomato sauce with prosciutto and sun dried tomatoes

Sausage and Fennel

Sliced and grilled Italian sausage, arugula and garlic with roasted fennel



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Additional considerations and fees:

1. First, thank you for joining us here at Cava!
2. All package prices are per head and include all food selected, warm bread, coffee, tea, ice tea, lemonade, and water.
3. Wine choices are by the glass or by the bottle. Our full selection is open to you and your guests. Fee is calculated at the end of your event.
4. Children under 5 are at no additional charge, children from 6 years to 12 years will be charged half of the adult price.
5. Please let us know of any nut, gluten, dairy or any other food allergies or dietary restrictions prior to the event date so that we can properly prepare and accommodate all of your guests. There is a \$10 charge for each person that requires a special dish.
6. Minimum deposit is \$300 for 30 persons or less. Each additional person over 30 you have an additional \$10 per person deposit. Maximum deposit required is \$750.
7. Weddings are scheduled for a four (4) hour window of time. If additional time is needed, a fee of \$150 per hour will be added to the final bill.
8. For Saturday weddings, there is a \$750 concierge fee that will be added to the final bill. For all other days, there is a \$500 concierge fee added to the final bill.
9. For events which require outside setups (tents, tables, chairs, runners), clients are welcome to use one of three preferred vendors. The prevailing rental charges are the responsibility of the client.
10. Final head count and menu selection is required two (2) weeks prior to the event date so that we can properly plan and staff for your special occasion.
11. Once final headcount is received, said head count will be charged to bill even if fewer guests attend. If additional guests attend, the date of the event, they will be charged the agreed upon price per head.
12. Tax and 20% gratuity will be added to the final food and beverage/wine bill.
13. You can discuss Chef specials or seasonal food options as an addition to all event options. If you want to add to your event choices just let us know! Additional fees are per person or per food tray priced from \$50 to \$150.
14. We promise no one will leave hungry . . . !

Client : _____

Cava Manager : _____

Initial Initial
Cava Winery & Vineyard
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