



**Barndiva Presents**  
A July Wedding Menu.

Full Bar & Wine Service

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**PASSED HORS D'OEUVRES**

**Heirloom Tomato & Mozzarella  
Caprese Skewers**

**Grilled Rosie Chicken Skewers,  
Rustic Green Sauce**

**La Serena Sheep's Milk Cheese  
Flatbreads, Local Seasonal Veggies**

**Poached Shrimp Spring Rolls,  
Sweet & Spicy Dipping Sauce**

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Butter Crunch, Lola Rosa, Mint, Flash Seared Vine Ripened Local Table Grapes,  
Fromage Blanc, Mini Brioche Croutons, Tarragon Oil, Creamy Cabernet Dressing  
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**ENTRÉE SELECTIONS**

**Roasted Niman Ranch Pork Loin**  
Peach Corn Salsa  
Buttery Fingerling Potatoes  
Grilled Summer Vegetables

**Pan Seared Arctic Char**  
Fire Roasted Sweet Pepper  
& Garlic Quinoa  
Grilled Summer Vegetables

House-made Grapefruit – Campari Sorbet  
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**SWEET**

Toasting Glass of Roederer  
for each guest

**Summer Berry Shortcakes**

**Barndiva Ceremonial Wedding Cake**

**Scharffen-Berger Chocolate Parfait**  
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**WINE SELECTIONS**

**Dehlinger, Chardonnay 2005,**  
Russian River Valley

**Barndiva Cabernet Sauvignon 2003**  
Nous Deux Vineyards,  
Dry Creek Valley

**De Loach, Pinot Noir 2007,**  
Russian River Valley