

## Tasting Rooms & Event Spaces

1020 The Alameda Suite B San Jose CA 95126

125 Main Street Los Altos Ca 94022

Phone: 408-806-6145

[www.libbievents.com](http://www.libbievents.com)



## Breakfast & Brunch

### *Continental*

Fresh Seasonal Fruit & Berries  
Assorted Muffins, Bagels, Danishes & Scones  
Assortment of Cream Cheese, Jams & Butter  
Orange, Cranberry & Apple juice  
French Roast Coffee, Decaf & Herbal Tea

### *Light Breakfast*

Fresh Seasonal Fruit & Berries  
Wild Mushroom & Spinach Frittata  
Assorted Muffins, Bagels, Danishes & Scones  
Assortment of Cream Cheese, Jams & Butter  
Orange, Cranberry & Apple juice  
French Roast Coffee, Decaf & Herbal Tea

### *Hearty Breakfast*

Fresh Seasonal Fruit & Berries  
Wild Mushroom & Spinach Frittata  
Smoked Chicken Apple Sausage  
Herb Roasted Red Potatoes  
Assorted Muffins, Bagels, Danishes & Scones  
Assortment of Cream Cheese, Jams & Butter  
Orange, Cranberry & Apple juice  
French Roast Coffee, Decaf & Herbal Tea

### *Custom Menus Available*

Espresso Bar, Action Station Omelet Bar, Steaks and More

### Basic Box Lunch

Your Choice of Deli & Meat Sandwiches  
Gourmet Potato chips  
Seasonal fruit cup or Pasta Primavera  
Fresh baked cookie

### Vegetarian Box Lunch

Baby heirloom tomato, Caprese salad  
Grilled Vegetables Wrap, Gourmet chips.  
Individual cheese & gourmet crackers  
Fresh Fruits & Berries cup, Swiss chocolate

### Traditional Box Lunch

Your choice of sandwich in assorted artisan bread  
Mediterranean pasta salad or Yukon gold potato salad  
Gourmet Potato chips, Seasonal fruit, Fresh baked cookies

### Deluxe Box Lunch

Your choice of sandwich in assorted artisan bread or croissant  
Mediterranean pasta salad or Yukon gold potato salad  
Crudités & dip, Gourmet Potato chips  
Seasonal fruit cup, Fresh baked cookies  
Choice of sliced dessert

### Parisian Box Lunch

Miniature Croissant Sandwiches (Ham & Turkey) (2 each)  
Fresh Mediterranean Pasta Salad  
Crudités & Herbs Dipping Sauce.

Fresh Fruits & Berries Cup  
Miniature Desserts

*Southwestern Box Lunch*

Oven Roasted Salsa, Guacamole  
Chipotle Chicken Wrap, Colored Tortilla Chips  
Coconut Macaroon, Tropical Fruits Cup

*BBQ Box Lunch*

2 each - Pulled Pork Brioche Sliders.  
2 each - Asian Miso Salmon Brochette  
2 each - Korean Barbecue Beef Short Ribs Skewers  
Hawaiian Pineapple Coleslaw  
Double Chocolate Chips Cookie or Miniature desserts

Vegetarian & Vegan

*Catalan Chickpea & Spinach Meatballs*

With Romesco Sauce, an Intriguing Blend of Roasted Peppers, Tomatoes  
Hazelnuts, Toasted Garlic & Smoked Paprika

*Grilled Vegetable Enchiladas*

Served with Mexican Rice

*Oven Roasted Vegetables*

Farm Fresh Vegetables cut into Chunks, Simply Roasted to Perfection with Virgin  
Olive Oil & Sea Salt

*Wild Mushroom & Vegetable Bread Pudding*

Roasted Vegetables, Porcini Mushrooms, Sour Dough Bread

in a Savory Custard with Fresh Thyme & a Parmesan Crust

### *Vegetable Chili Verde*

The Freshest Vegetables Simmered in a Sauce of Tomatillos & Poblano Peppers,  
Served with Garlic Rice & Warm Flour Tortillas

### *Vegetarian "Dream" Galette*

Roasted Portobellos, Eggplant, Zucchini, Spinach, and Fennel, all Layered with  
Parmesan on a Polenta Cake with a Sweet Pepper Tomato Coulis

### *Black Bean Cakes*

With Grilled Corn & Tomato Salsa

### *Stuffed Portobello*

With Caramelized Onions, Spinach, Smoked Gouda & Light Dijon Sauce

### *Spring Frittata*

with Asparagus, Peas, Sweet Onions & Artichokes  
with Fresh Chopped Herbs & Parmesan (Served)

### *Potato Saffron Dumplings*

with Caramelized Fennel, Roasted Tomato Ragout (Served)

## VEGAN

### *Golden Lentil Dahl*

Served with Seasonal Winter Vegetables, Scallion & Coriander Yogurt  
Sweet Corn, Poblano Pepper & New Potato Casserole  
with Cilantro & Queso Fresco

### *Thai Red Curry*

Tofu, Snap Peas and Sweet Peppers & Coconut

### *Mediterranean Vegetable Stew*

With Fennel, Eggplant, Pepper, Chickpeas with Saffron, Currants  
Tomatoes & Almonds

### *Tuscan Grilled Portobello Mushrooms*

With Cannellini Beans & Kale Braised with Garlic & Rosemary

### *Roast Winter Vegetables*

With Beluga Lentils, Golden Raisins & North African Spices

### *Crispy Marinated Tofu*

With Seasonal Vegetable Tempura, Sweet Ginger & Soy Sauce (Served)

### *Shiitake Mushroom, Spinach & Water Chestnut Pot Stickers*

With Sweet Chili Sauce (Served)

## Salads

Mexican Street Corn & Quinoa Salad  
Rainbow Quinoa & Apple Salad  
with Sundried Tomato-Cumin Vinaigrette

### *Salad of Roast Baby Beets*

Watercress, Almonds & Goat Cheese with Orange Tarragon Vinaigrette

### *Baby Spinach Salad*

Dried Cherries, Candied Pecan and Smoked Bacon  
with Caramelized Shallot Vinaigrette

### *Heirloom Tomato & Bread Salad*

Grilled Radicchio, Arugula, Red Onion & Goat Cheese with Fig Balsamic Vinaigrette

### Caprese Salad or Platter

Fresh Bocconcini Mozzarella, Basil and Cherry Tomatoes

### Classic Caesar

Hearts of Romaine, House-made Roasted Garlic Croutons  
And Reggiano Parmesan with House-made Caesar Dressing

### French salad

Butter Lettuce, Endive, Persillade, Arugula with Lemon Tarragon Dressing

### Mista Salad

Mixed Field Greens, Cucumbers & Ripe Tomatoes, with a Light Vinaigrette

### Sicilian Salad

Fresh Oranges, Tomatoes, Baby Spinach, Red Onion  
Shaved Fennel & Balsamic Vinaigrette

### Mediterranean Salad

Herbs de Provence, Radicchio, Roast Fennel, Artichokes, Tomatoes, Roasted  
Peppers, chickpeas & Black Olive with Orange Balsamic Dressing

### Fresh Fruit Salad

## Empanada

House Made to Order Cheese, Beef  
Pork or Chicken Sold By Dozen

## Hors d'oeuvres Sold By Dozen

Herb Grilled Portobellos on Polenta Croutons with Fontina Cheese

Crostini with Cambezola, Grilled Radicchio & Balsamic Mission Glazed  
Figs

Crostini with Goat Cheese, Fig & Green Olive Tapenade

Pancetta Wrapped Apricots Filled with Gorgonzola

Dolce Dungeness Crab Toasts with Lemon and Parmesan

Dungeness Crab cake with Lemon scallion aioli

Grilled Lamb Lollipops with Mint Pesto Bite-Size

Eggplant Parmesan with Sweet 100 Tomatoes

Pan Roasted Scallops on Celery Root Puree with Bacon

OR Passion Fruit Puree

Tuna Tartar on Ginger Pickled Cucumber

House Smoked Salmon on Crispy Potato Pancake with Chive Crème  
Fresh

Grape Focaccia with Prosciutto

Moroccan Lamb Meatballs, Harissa & Cucumber Pomegranate Salad

Steak Crostini with Caramelized Onions and Mustard Herb Aioli

Wild Mushroom & Taleggio Monte Cristo

Seared Bay Scallops with Tangerine Butter and Chives

Shellfish Risotto Cakes with Orange Saffron Aioli



More menus Ideas

## Salads

### Beet Salad

Roasted Baby Beets, Watercress, Almonds & Goat Cheese  
with Orange Tarragon Vinaigrette

### "The Green Goddess"

Hearts of Organic Romaine, Persian Cucumbers & Sweet  
Grape Tomatoes with a Bright House-made Herb Flecked  
Green Goddess Dressing

### Heirloom Tomato Panzanella

A Variety of Farmer Marcia's Hand-Picked Tomatoes  
Marinated and Tossed with Crispy Focaccia Croutons  
Garnished with Shaved Red Onion, Arugula &  
Fig Balsamic Vinaigrette

### Salad A La Franchese

Butter Lettuce, Endive, Persillade, Arugula & Chilled Baby  
Leeks, with Lemon Tarragon Dressing

## Beef

### Braised Angus Beef Provencal

Sweet Peppers, Fennel, Olives, Raisins & Almonds Served with Couscous

### Five Spice Beef Short Ribs

Angus Ribs Braised with Soy, Ginger, Honey & Five Spice  
Served with Stir Fried Broccoli & Garlic Rice

### Tuscan Braised Beef Short Ribs

Angus Ribs Braised with Fennel, Tomato, Green Olives &  
Figs, Served with Creamy Polenta

## Angus Beef Short Ribs

Slow Braised in Cabernet Sauvignon, Herbs & Savory Vegetables, Glazed with a Black Pepper Horseradish Crème Fraiche

## Lamb

### Braised Lamb Shanks

Roasted Tomatoes, Herbs, Garlic & Saffron Risotto

### Braised Lamb Shanks

With Mint & Celery Served with Basmati Saffron Rice

## Chicken

### Citrus Chicken

Citrus Thyme Grilled Breast of Chicken with Orange, Date & Pomegranate Salsa Served with Rice or Potato Puree

### Chicken Scaloppine

Garlic, Rosemary & Porcini Mushrooms. Served with Roasted New Potatoes, Fennel & Green Bean Casserole

### Moroccan Chicken

Braised Boneless Thigh Meat with Spices, Tomato, Currants & Almonds. Served with Orange Couscous

### Chicken Tarragon

Slow Cooked Range Chicken with Shallots, Sherry Vinegar & Finished with Cream & Fresh Tarragon  
Served with Rice or Potato Puree

## Seafood

### Seared Salmon

With Thai Spiced Sweet Potatoes, Shiitake Mushrooms & Spinach with White Soy, Coriander & Scallion

### Alaskan Halibut

Tender braised & Served with a Tomato  
Saffron Butter Basmati, Vegetable Rice

### Garlic Prawns

Tender Roasted with Garlic & Parsley Served Over Farfalle  
Pasta & Fresh Vegetables

## Vegetarian

### Mediterranean Vegetable Stew

With Fennel, Eggplant, Pepper, Chickpeas with Saffron, Currants  
Tomatoes & Almonds

### Tuscan Grilled Portobello Mushrooms

With Cannellini Beans & Kale Braised with Garlic & Rosemary

## Desserts

Assorted Mini Macrons

House made Chocolate Cookies, Brownie Bars

Cheesecakes

Fresh Pastries from Mary Jane Bakery &

Midwife Bakery, Rocko's Taco Ice cream.

Complete Bar Set up With ABC Certified Bartenders & Other Beverage  
offerings @ Custom Cocktails & Mocktails Available upon Request.

Passion fruit Juice, Pineapple Juice' Orange Juice

House made Simple syrup.

Soda Water, Garnish Pineapple, Lime, Infused Cherry

Assorted Italian Sodas

Assorted Soft Drinks

Assorted Mineral Waters

ALL Event Rental & Equipment's

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