



APPETIZERS

DEVILED EGGS

pickled red onion, dill, lardon, paprika (gf)

SEASONAL CRUDITE

fresh local vegetables, house-made green goddess dressing (v)(gf)

CHARCUTERIE

chef's choice of cured meats and cheeses, accoutrements, crostinis (*v)(*gf)

SEASONAL BRUSCHETTA

melted brie, fruit compote, balsamic reduction, walnuts (*v)(*gf)

BUFFALO CAULIFLOWER

crispy tempura battered florets, buffalo sauce (v)(gf)

ARANCINI

crispy risotto, marinara, asiago, basil (*v)(gf)

MEZZE PLATTER

house-made hummus, warm pita, red bell peppers, carrots, celery, marinated olives (v)(*gf)

SHRIMP COCKTAIL

poached shrimp, house-made cocktail sauce, fresh herbs, lemon (gf)

FIG & GOAT CHEESE TARTLETS

crispy phyllo shells, tarragon braised figs, creamy goat cheese (*v)(gf)

SLIDERS

choice of: REV burger, pulled pork, BLT (*v)(*gf)

FLATBREAD

marinara, salami, provolone or pesto, tomatoes, olives, burrata (*v)(*gf)

GRILLED SKEWERS

choice of chicken, beef, pork, fruit (gf)

MEATBALLS

ranch raised beef, house-made marinara or teriyaki (*v)(gf)

SAUSAGE STUFFED MUSHROOMS

button mushrooms, savory sausage, parsley breadcrumbs (*v)(*gf)



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ENTREES



NEW YORK STEAK

grilled Tuscan marinated New York strip, buttery mashed potatoes, roasted seasonal vegetables, chimichurri sauce (gf)

CHICKEN PICCATA

pan fried breaded chicken, grilled asparagus, buttery mashed potatoes, lemon white wine caper sauce (*gf)

GRILLED SALMON

grilled salmon filet, grilled asparagus, buttery mashed potatoes, lemon white wine butter sauce (*gf)

LASAGNA

layers of marinara, ricotta, crumbled sausage, bechamel (*v)

REV PASTA

choice of pomodoro, stroganoff, primavera, bolognese

RISOTTO

roasted seasonal vegetables, vegan cashew burrata, lemon, thyme, shallot, walnut parmesan (v)(gf)

CHICKEN PARMESAN

polenta, house made marinara, parmigiano-reggiano, provolone, fresh basil (gf)

VEGAN SHORTRIB

buttery mashed potatoes, roasted seasonal vegetables (v)(gf)

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INFORMATION

ALLOW US TO HOST YOU IN OUR PRIVATE BARREL ROOM! ENJOY THE SECLUSION IN THE BARREL ROOM OF OUR WORKING WINERY, SURROUNDED BY BARRELS STACKED TO THE CEILING, TWINKLE LIGHTS, AND GOOD COMPANY.

PLEASE SCHEDULE A TOUR WITH THE EVENT COORDINATOR TO SEE THE BARREL ROOM.

MIXER STYLE EVENTS CAN ACCOMMODATE UP TO 70 GUESTS. FOR EVENTS LARGER THAN 50 GUESTS, REVOLUTION RECOMMENDS THE RENTAL OF ADDITIONAL COCKTAIL HIGH TOP TABLES, FOR AN ADDITIONAL FEE.

SEATED STYLE EVENTS CAN ACCOMMODATE UP TO 45 GUESTS. FOR SEATED EVENTS, REVOLUTION WILL RENT CHAIRS AND ADDITIONAL TABLES AS NEEDED, FOR AN ADDITIONAL FEE.

OUR CURRENT FOOD AND BEVERAGE MINIMUMS ARE AS FOLLOWS (SUBJECT TO CHANGE):

LUNCH: \$1,200

BRUNCH: \$1,200

DINNER: \$1,800

MIXER: \$1,200

RESERVING THE SPACE

IN ORDER TO RESERVE THE EVENT SPACE, A SIGNED CONTRACT STATING OUR FOOD AND BEVERAGE MINIMUM IS REQUIRED AS WELL AS A \$500 DEPOSIT CREDIT CARD TRANSACTION.

OUR BARREL ROOM HAS A TIME LIMIT OF 3 HOURS. ADDITIONAL TIME CAN BE ARRANGED FOR \$200 EACH ADDITIONAL HOUR.

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ASK US ABOUT OUR MEMBER SAVINGS!
SAMANTHA PRUETT, EVENTS MANAGER
EVENTS@REV.WINE
PLEASE SCHEDULE AN APPOINTMENT
TO VIEW OUR EVENT SPACE