

AUNT MOMO'S

— wine country ranch cooking —

Thank you for choosing Aunt Momo's for your event! Our food is wine country ranch cooking by delivering a fresh take on traditional recipes. We will help you choose food for your event whether it is a birthday party, cocktail party, family gathering, open house, house-party, brunch or wake.

To place an order, please email your order to: momo@auntmomos.com. Feel free to email us with any questions, or you may text questions to 707.332.2275. We will do our best to answer your questions within 24 hours.

Please ask us for suggestions if you have specific dietary needs such as vegetarian, gluten-free and vegan dishes. All fried food is cooked in corn oil.

Our food is served on recyclable/compostable platters with recyclable lids, fully garnished, and ready to serve. Due to space, time, and handling constraints we are unable to use your platters. Our prices do not include plates, serving utensils, flatware or napkins.

Terms & Conditions

Placing Orders

Orders must be placed at least two (2) weeks prior to the event date. In case of a celebration-of-life or wake, we will do our best to work with you under the two-week deadline but some menu options will not be available. Your order receipt will be confirmed promptly. We will address any questions and discuss delivery fees within 24 hours. A formal confirmation with a final invoice will be sent via email once all information has been verified.

Payment Policy

Payment by credit card only (Visa, MasterCard, American Express, Discover accepted). Payment is due at time of order. All orders under \$1000 have a \$150 kitchen rental fee. Orders over \$1000 do not include a kitchen fee but may require additional kitchen staff fee at current market value. Sales Tax will be added to the total. Gratuity is not included in the total, but is always appreciated. Cancellations received 5 days prior to delivery date will be charged 100%. Cancellations received 6 to 10 days prior to delivery date will be charged 50%. Any cancellations received 11 or more days prior will be refunded completely.

Changing Orders

All orders can be changed up to seven (7) days prior to delivery. We will not accept any changes after the seven (7) day deadline.

Delivery Policy

We schedule one-hour delivery windows. Our earliest delivery is 9 am and our latest is 5 pm. Please note our staff will only drop off the items, not assist in setting them out for food service. We highly recommend delivery is arranged in a timely manner for your event, i.e. one to two hours before your event starts.

Fees for Delivery

Orders under 10 platters: delivery in Sonoma, Kenwood, Glen Ellen, Schellville, Temelec, Diamond-A is \$20; deliveries in Petaluma, Santa Rosa, Oakmont and Bennett Valley, a minimum order of \$500 and a delivery fee \$50. Orders of 11 platters or more require additional delivery fees due to the use of extra staff and vehicles; fees determined per city and/or location. Additional fees also may apply if delivered to a public park, winery or private business. If you do not see your city or town in Sonoma County listed above, please contact us for further information.

Ready-to-go platters

Dips and Salsas

Fresh Spinach Dip - 24 servings \$50

Chopped steamed spinach with sour cream, green onions, garlic salt, pepper, toasted sesame seeds, and chopped water chestnuts. Served with sliced sourdough bread.

Onion and Garlic Dip - 24 servings \$50

Blended caramelized onions, roasted garlic, sour cream, and Worcestershire sauce served with house-made potato chips.

Momo's Mango Salsa - 24 servings \$45

Mangos mixed with avocado, green onions, cilantro, Roma tomatoes, jalapeno, chili powder, garlic salt, lime juice, and olive oil. Served with house-made corn tortilla chips.

Bruschetta Salsa - 24 servings \$45

Roma tomatoes mixed with green onions, basil, rosemary, oregano, garlic, basil, and olive oil. Served with house-made tortilla chips.

Taco Shop Avocado Sauce - 24 servings \$45

Pureed tomatillos, shallots, and avocado with a splash of heat of serrano chilis. Served with house-made tortilla chips.

Spring Salsa - only available during Cherry season (approx. April-July) - 24 servings \$AMV

Cherries mixed with avocado, green onions, cilantro, Roma tomatoes, jalapenos, cumin, garlic salt, lime juice, and olive oil. Served with house-made tortilla chips.

Fall/Winter Salsa - only available during pomegranate season (approx. Aug-Dec) - 24 servings \$AMV

Pomegranate seeds mixed with Bosc pears, green onions, cilantro, Roma tomatoes, jalapeno, chili powder, garlic salt, lime juice, and olive oil. Served with house-made tortilla chips.

Deviled eggs:

Gigi's Deviled Eggs - 30 halves \$48

Deviled eggs made with Dijon mustard, mayonnaise, and topped with caviar. Just how her mother, Genevieve Roche, made them for the opening of the winery over 30 years ago.

Provence Deviled Eggs - 30 halves \$55

Deviled eggs made with chopped lavender, mayonnaise, lemon zest, and topped with a candied rose petal.

Dijon Deviled Eggs - 30 halves \$48

Deviled eggs made with Dijon mustard, mayonnaise, and topped with a slice of a cornichon.

Old-School Deviled Eggs - 30 halves \$48

Deviled eggs made with sweet pickle relish, mayonnaise, and topped with paprika.

Smoked Salmon Deviled Eggs - 30 halves \$50

Deviled eggs made with smoked salmon, mayonnaise, lemon zest, and topped with capers.

Wasabi Deviled Eggs - 30 halves \$48

Customer favorite! Deviled eggs made with wasabi, mayonnaise, and topped with Tobiko caviar.

Ranch Deviled Eggs - 30 halves \$48

Deviled eggs made with Ranch dressing, topped with chives and bacon.

Blue Cheese Deviled Eggs - 30 halves \$48

Deviled eggs made with blue cheese dressing, freshly ground black pepper, and topped with chives and bacon.

Scotch Eggs - 30 halves \$65

A hardboiled egg, surrounded with pork sausage flavored with mustard, rosemary and thyme. Then coated with panko bread crumbs, and deep fried. Serve chilled with a thick cracked brown mustard splash.

Cocktail appetizers

Mini Corndogs - 40 pieces \$30

Chicken mini corndogs baked golden brown with a honey mustard dipping sauce.

Spicy Pigs in a Blanket - 40 pieces \$55

Andouille sausage with honey mustard, both wrapped in pastry and baked until golden.

Irish Bangers in a Blanket - 40 pieces \$55

Traditional Irish breakfast bangers wrapped in a blanket of pastry and served with Dijon mustard.

Momo's Tomatoes – 24 halves \$55

Slow-roasted Roma tomatoes with balsamic vinegar, olive oil and garlic salt. Each topped with a dollop of chjevre cheese, drizzled with a peach/apricot white balsamic vinegar reduction, whiskey and cardamom, and garnished with ribbons of basil.

Cheese Tortellini Skewers – 40 pieces \$55

Cheese tortellini marinated in balsamic vinegar, onions, garlic, and chili flakes; skewered with a Kalamata olive and a small pear tomato.

Caprese Skewers – 40 pieces \$55

Cherry tomatoes skewered with mozzarella, drizzled with a balsamic glaze, Roche olive oil and Himalayan salt.

Mushroom 'Pate' – 24 servings \$60

Seven different mushrooms sautéed in sesame oil, then blended with garlic, hoisin sauce, Tabasco, and cream cheese; topped with chives. Served with sourdough bread.

Drunken Chicken Pate – 24 servings \$65

Chicken liver pate cooked with bourbon, bacon, shallots, and spices. Served with sourdough bread.

Mushroom Cups – 40 pieces \$65

Chopped shitake mushrooms sautéed in sesame oil, mixed with chopped water chestnuts, hoisin sauce, inside a phyllo cup with an Asian chive garnish.

Shrimp 'Ceviche' Cups – 40 pieces \$75

Bay shrimp with lime juice, cucumbers and cilantro inside a phyllo cup. Shrimp are fully cooked.

Feta Cheese with Fig Preserves Cups – 40 pieces \$55

Crumbled feta cheese tossed in white balsamic vinegar, lemon zest with a topping of fig preserves, and powdered fresh rosemary inside a phyllo cup. ☑

Poke in a Cup – 40 pieces \$85

Raw tuna tossed with roasted sesame seeds, sesame oil, seaweed, chili oil, green onion served inside a phyllo cup and topped with wasabi tobiko. ☑

Smoked Salmon Cups – 40 pieces \$85

Cold-smoked salmon served inside a phyllo cup and topped with crème fraise, shallots and capers.

Duck Confit Mole Cups – 40 pieces \$85

Duck Confit mixed with poblano mole served inside a phyllo cup and topped with crème fraise with pumpkin and pomegranate seeds.

Chicken Potstickers – 40 pieces \$45

Thin won-ton noodle wrapped chicken pot stickers pan-fried in sesame oil; served with soy sauce and chili sauce.

Pork Potstickers – 40 pieces \$45

Thin won-ton noodle wrapped pork pot stickers pan-fried in sesame oil; served with soy sauce and chili oil.

Bangers – 24 servings \$50

Baked Irish banger halves served with Dijon mustard or a sweet-and-hot mustard – your choice. ☑

Tandoori Chicken Skewers – 40 pieces \$60

Chicken breasts strips rubbed in tandoori spices, skewered and grilled slowly. Drizzled with honey ginger yogurt.

Kanas City Chicken Skewers – 40 pieces \$60

Chicken breasts strips rubbed in Kansas City bbq rub, skewered and grilled slowly. Served with house-made pinot noir bbq sauce.☑

Gigi's Chicken Bites – 40 pieces \$60

Ground dark meat chicken mixed with ginger, cilantro, and green onions, lightly breaded with panko bread crumbs, and fried in sesame oil. Served with soy sauce.

Mini Crab Cakes – 40 pieces \$AMV

Lump crab meat mini-cakes mixed with parmesan cheese, mayonnaise, bread crumbs, red bell pepper, shallots, Italian parsley, eggs, white corn, and 'a secret spice from Maryland.' (seasonal)

OMG! THESE ARE *** HOT!! – 40 pieces \$70**

Fresh jalapeno halves stuffed with shrimp, chicken, garlic, ginger, cilantro, white pepper, eggs, and sesame oil; roasted in a stove until golden and tossed in oyster sauce. Not for the faint of heart.

Fresh Spring Rolls – 40 pieces \$65

Rice noodles – flavored with sesame oil and Kaffir lime leaves with English cucumber, wood ear mushrooms, green onions, carrots, wrapped in a rice flour wrap. Served with a sweet Thai chili sauce.

Smoked Duck Fresh Spring Rolls –**40 pieces \$90**

Rice noodles – flavored with sesame oil and Kaffier lime leaves with slivered duck breast, English cucumber, wood ear mushrooms, green onions, carrots, wrapped in a rice flour wrap. Served with a hoisin sauce.

“Irish” Fresh Spring Rolls – 40 pieces \$75

Slivered corned beef with carrots, cabbage, green onions, cilantro and rice noodles wrapped in a rice flour wrap. Served with a sweet and hot mustard.

Flower Girl Fresh Spring Rolls – 40 pieces \$75

A flash of color from edible pansies and rose petals these are sure to delight on the buffet table. Rice noodles flavored with sesame oil and Kaffir leaves, with English cucumber, cilantro and chives inside a rice-flour wrap. Served with a sweet-chili sauce.

Grape ‘Truffles’ – 42 pieces \$70

Seedless grapes covered in goat cheese and your choices of topping – 3 choices of separate toppings: chopped pistachio; chopped walnuts; chopped pecans; chopped smoked almonds; chopped chives; lemon zest and rosemary; orange zest and nutmeg; chopped basil.

Grecian peppers – 12 pieces \$70

Grecian red marinated roasted pimentos stuffed with lemon infused Delice de la Vallee (cow and goat) cheese, drizzled with Roche olive oil, and topped with basil and roasted pine nuts. Served with toasted artisan bread.

Citrus Dates – 40 pieces \$75

Majorca dates stuffed with orange infused goat cheese and topped with a candied pecan.

Jonathan’s Latkes – 40 pieces \$65

Mini potato pancakes with shallots and a hint of cayenne; fried in olive oil and topped with crème fraiche and chopped poached apples

Gigi’s Latkes – 40 pieces \$70

Mini potato pancakes with shallots; fried in olive oil and topped with crème fraiche and caviar.

Momo’s Latkes – 40 pieces \$70

Mini potato pancakes with Asian chives; fried in sesame oil and topped with wasabi crème fraiche and Tobiko caviar

Brie and Fruit – 24 servings \$65

Large wheel of brie surrounded by berries, grapes, cornichons, dried apricots and smoked almonds. Served with sliced sourdough bread.

Smoked Salmon Platter – 12 servings \$AMV

Cold-smoked salmon served with crème fraiche, shallots, lemons and capers. Served with sliced French bread

Bay Shrimp Filled Endive Boats – 40 pieces \$65

Endive leaves filled with bay shrimp, bacon, blue cheese, and topped with chives.

Lemon Prawn Filled Endive Boats – 40 pieces \$70

Endive leaves filled with grilled prawn pieces, tossed in lemon juice, and chives.

Momo’s Spicy Endives Boats– 40 pieces \$75

Endive leaves filled with chipotle-lime aioli, langostinos, English cucumbers, and topped with cilantro.

Smoked Salmon Filled Endive Boats – 40 pieces \$AMV

Endive leaves filled with cream fraiche, shallots, capers, and a squeeze of lemon.

Gigi’s Endive Boats – 40 pieces \$55

Endive leaves filled with poached pears, gorgonzola and toasted hazelnuts.

The Shellville –40 pieces \$75

Blackberries wrapped in duck prosciutto; drizzled with Roche olive oil and chopped mint.

Figgy-Piggies – 40 pieces \$75

A mission fig half topped with Cambozola cheese, a smoked almond then wrapped in coppa. When figs are not in season we do use dried figs.

Mini-Deli and Tea Sandwiches

All sandwiches are served with a soft roll; unless otherwise noted. Condiments are supplied for an added cost upon request. Hye Roller is a family-owned California bakery that makes lavosh bread. Split platters are available for an additional \$20 per platter; splits are two choices of existing items – 12 per choice.

Coastal California – 24 sandwiches \$75

Santa Maria marinated tri-tip grilled, over mesquite, to medium rare and topped with an arugula pesto aioli.

Southern Sonoma – 24 sandwiches \$75

Roast beef slowly roasted to medium rare, sliced paper thin and topped with a horseradish basil aioli.

Momo’s Smoked Chicken Salad – 24 sandwiches \$65

Smoked chicken salad with celery, mayonnaise, shallots, black pepper and marjoram.

Thanksgiving Salad – 24 sandwiches \$65

Roasted turkey breast salad with dried cranberries, mayo, celery, Italian parsley, and green onions.

Mini BLTs – 24 sandwiches \$90

Thinly-sliced sourdough baguette with a Roma tomato slice, bacon, mayonnaise, black pepper, and spring mix.

Open-Face Tri-Tip Sandies – 24 pieces \$75

Sliced sourdough topped with tri-tip, and a dollop of arugula pesto.

“Lobstah” Rolls – 24 sandwiches \$95

Langostinos tails mixed with a secret Maryland spice, celery, aioli, Italian parsley, and shallots.

BLTA – 24 sandwiches \$95

Your classic California coast staple: bacon, butter leaf lettuce, Roma tomatoes, and Hass avocados.

MLT – 24 sandwiches \$75

Mortadella, tomato, lettuce and mayonnaise.

Marymor Caprese – 24 sandwiches \$70

Made by request by the Marymor family ... sliced fresh mozzarella, Roma tomato, basil leaf, and balsamic vinegar reduction. Served on sliced sourdough bread.

The Plaza – 24 sandwiches \$90

Shaved smoked chicken breast, spring mix, Roma tomato slice, duck bacon, lemon-thyme aioli, on slice sourdough bread.

The Wingo – 24 sandwiches \$90

Pan-seared to a medium-rare Margarite duck breast, caramelized onions with a Madera glaze, gorgonzola aioli, and baby spinach in a roll.

The Sebastopol – 24 sandwiches \$80

Duck pastrami with shaved slaw with a Russian dressing on rye bread.

Swedish duck – 24 open-faced sandwiches \$75

Smoked duck breast on sourdough with micro arugula and lingonberries.

The Duke – 24 sandwiches \$75

Smoked tri-tip topped smoked cream-style horseradish, caramelized onions, mixed greens in an Hawaiian Roll

Turkey Pesto – 24 sandwiches \$65

Roasted herbed turkey cubed and tossed with a dairy-free pesto.

California Coronation Chicken – 24 tea sandwiches \$65

Smoked Chicken with an apricot-liqueur-tomato-curry cream sauce, celery, dried apricots and toasted sliced almonds with a topping of watercress inside sourdough triangles.

Curried Egg Salad – 24 open-faced tea sandwiches \$65

Curried egg salad, green onions, celery on brown bread topped with sliced grapes.

Olive, Rosemary and Lemon Cream Hye Rollers – 40 1-inch slices \$50

Black olives, rosemary, and lemon zest mixed together in cream cheese between cracker bread.

Cucumber Kaffir Hye Rollers – 40 1-inch slices \$50

English cucumbers and avocados layered on top of a Kaffir lime leaf and sweet Thai chili infused soft cheese on Hye Rollers.

California Hye Rollers – 24 2-inch slices \$65

Krab, avocado, cucumber and cream cheese topped with tobiko.

Roast Beef Hye Rollers – 24 2-inch slices \$75

Hye Roller soft cracker bread filled with horseradish-flavored cream cheese, caramelized onions, thinly sliced Roast beef, black olives, basil, and roasted red peppers.

Salads & Sides

All salads are meant as side-dishes. If you wish the salads to be the main course they will serve four to six people. All salads are served in a 160 oz. bowl.

Gigi’s Bean Salad – 12 servings \$65

Black, white and kidney beans tossed with cilantro, cumin, corn, green onions, red bell pepper and olive oil and vinegar.

Caesar Salad – 12 servings \$65 with white anchovies \$75

Romaine lettuce, house-made rosemary croutons, parmesan cheese and Caesar dressing.

Iceberg Salad – 12 servings \$65

Iceberg lettuce, crumbled bacon, crumbled blue cheese, grape tomatoes, green onions, black pepper with blue cheese dressing.

Fire ‘n Ice Salad – 12 servings \$75

Heirloom tomatoes tossed with pickled mix of English cucumbers, fire-roasted red bell peppers, shallots, white balsamic vinegar, mustard and celery seeds and a smidge of horseradish and chili flakes.

Copper Pennies Salad – 12 servings \$55

Sliced carrots, onions, and green bell peppers marinated overnight in a tangy tomato vinaigrette.

Watermelon salad – 12 servings – available June to Sept. \$75

Chunks of watermelon with English cucumber, daikon radish sprouts, feta cheese with extra virgin olive oil and white balsamic vinegar.

Arugula Salad – 12 servings \$65

Baby arugula with sliced poached pears, chopped hazelnuts and drizzled with hazelnut oil.

Gigi’s salad – 12 servings \$60

Butter lettuce, carrot ribbons, sliced radishes, green onions Dijon vinaigrette

Gigi’s coleslaw – 12 servings \$60

Shaved cabbage tossed with balsamic vinegar, Roche olive oil, garlic salt, and walnuts

Greek Salad – 12 servings \$75

Romaine lettuce with kalamatas, red grape tomatoes, shallots, artichoke hearts, feta cheese, English cucumbers served with an oregano and lemon dressing.

Three Apple Salad – 12 servings \$75

Gala, Grannie Smith and Fuji apples chopped and tossed with a citrus coconut dressing, pecans and golden raisins.

Dairy-Free Ambrosia Fruit salad – 12 servings \$75

Mandarin orange slices, pineapple, red grapes, shredded coconut and pecans.

Gram-Gram’s Macaroni Salad –**12 servings \$65**

Macaroni salad with green onions, celery, black olives, pepper, mayonnaise and sour cream

Chicken Pasta Salad – 12 servings \$85

Roasted chicken tossed with asparagus, rigatoni, artichoke hearts, basil, pine nuts with olive oil and vinegar.

Tortellini Salad – 12 servings \$85

Cheese tortellini with Kalamata olives, grape tomatoes, green onions, olive oil, basil and white balsamic vinegar.

Greek Pasta Salad – 12 servings \$85

Penne pasta with kalamatas, grape tomatoes, shallots, artichoke hearts, feta cheese, English cucumbers served with a rosemary, oregano and lemon dressing.

Tandoori Chicken Couscous – 12 servings \$65

Grilled tandoori chicken tossed inside couscous with diced dates, lime juice, pomegranate seeds, olive oil, white vinegar and mint.

Gigi’s Couscous – 12 servings \$60

Couscous with sliced almonds, rosemary, slivered basil, roasted bell peppers and golden raisins tossed with Roche olive oil.

Aunt Sara’s Couscous – 12 servings \$60

Israeli couscous cooked with bay leaves and cinnamon with golden raisins, dates, carrots, pine nuts and tossed in Roche olive oil.

Red Beans and Rice Salad – 12 servings \$65

Cajun seasoned with the Trinity ... red bell peppers, onions and celery ... filled with diced tomatoes, spices to pair perfectly with a summer luncheon.

Wild Rice Salad – 12 servings \$75

Wild rice tossed with pancetta, shallots, carrots, celery, white raisins, olive oil and white balsamic vinegar

Cornbread – 12 servings \$36

House-made cornbread with cheddar, corn and buttermilk.

Irish Soda bread – 12 servings \$36

House-made Irish soda bread with currants and sliced Irish butter.

Momo’s Asparagus – 12 servings \$75

Blanched asparagus served with lemon-thyme aioli.

Classic Potato Salad – 12 servings \$60

Creamer potatoes with a sour cream-mayo dressing with onions, celery and Italian parsley.

Black & Blue Potato Salad – 12 servings \$70

Creamer potatoes with balsamic and Roche olive oil dressing with green onions, bacon, Italian parsley and blue cheese.

Gigi's Orzo Pasta Salad – 12 servings \$65

Orzo pasta tossed in a white balsamic vinaigrette with summer squash, roasted red bell peppers, shallots and slivers of basil.

Pesto Penne Pasta – 12 servings \$70

House-made pesto with roasted garlic and roasted pine nuts tossed over penne pasta.

Asian Green Beans – 12 servings \$70

Blanched green beans tossed with sesame oil sautéed shallots, basil, balsamic vinegar, toasted sesame seeds and soy sauce

Raspberry Carrots – 12 servings \$65

Blanched carrot slices tossed in a white balsamic raspberry glaze and Italian parsley.

Roasted Butternut Squash – 12 servings \$65

With a maple, nutmeg butter glaze

Grilled veggies – 12 servings \$65

Marinated eggplant, zucchini, carrots and asparagus grilled with a balsamic glaze

Wings, Ribs and Mains

Poached Salmon – 10 servings \$AMV

A half of salmon, poached with white wine, olive oil, sea salt and lemons.

Pork Loin – 10 servings \$75

Stuffed with garlic, onion, thyme and sage slow-roasted pork served sliced.

**Smoked Chicken Halves –
4 servings/2 halves \$30**

Rubbed with select spices and then slowly smoked.

Baked Chicken Halves – 4 servings/2 halves \$30

Baked chicken covered with a mousse of Dijon mustard, olive oil, tarragon and roasted garlic.

Grilled Boneless Chicken – 10 servings \$80

Grilled chicken breasts marinated in Italian seasonings.

Tri-tip Santa Maria – 10 servings \$95

Marinated in Santa Maria spices and then smoked until medium-rare; served sliced.

Tri-tip Bloody Mary – 10 servings \$95

Marinated in Bloody Mary mix and then smoked until medium-rare; served sliced.

Tri-tip Bourbon and Pepper – 10 servings \$95

Marinated in bourbon, brown sugar and cracked pepper, smoked until medium-rare; served sliced.

Tri-tip “Korean” Marinade – 10 servings \$95

Marinated in soy sauce, pears, balsamic vinegar and white pepper, smoked until medium-rare: served sliced.

Chili Lime Wings – 40 pieces \$90

Chicken wing sections marinated in chili garlic sauce and sweetened lime juice, grilled slowly.

**Tequila Glazed Chicken Wings –
40 pieces \$90**

Grilled chicken wing sections glazed with a tequila honey sauce with cumin, chili powder, chipotle, salt, pineapple juice, lime, and red chili flakes.

**Sriracha vs. Kansas Chicken Wings –
40 pieces \$90**

Grilled chicken wings tossed in a Kansas barbeque sauce with a Sriracha kick!

Rum & Honey Chicken Wings – 40 pieces \$90

Chicken wings marinated overnight, slowly roasted, and then covered in our rum, honey, lime, chili, roasted garlic and soy sauce gravy; then tossed with Asian chives, cilantro and sesame seeds.

Smoked Baby-Back Ribs – 3 racks \$105

Baby back ribs rubbed with seasoning and slowly smoked over mesquite. House-made pinot noir bbq sauce served on the side.

Sesame Honey Baby-Back Ribs – 3 racks \$105

Oven-baked ribs that are tossed with a honey soy glaze and toasted sesame seeds.

St. Louis Smoked Ribs—2 racks \$105

St. Louis spice-rubbed ribs slowly smoked over mesquite. House-made pinot noir bbq sauce.