

Dinner Buffets

The All Organic Buffet

(25 Guest Minimum)

Organic Baby Arugula and Tat Soi Green Salad

Easter Egg Radishes, Baby Maroon Carrots,
Sorelle Paradiso EVOO, White Balsamic and Orange Blossom Honey Dressing

Freshly Baked Old World Organic Ciabatta Rolls with Butter

Organic Golden Chioggia Beet and Petite Pea Green Salad

Red Onions, Oven Roasted Tomatoes, Fusion Verjus Rouge

Organic Lundburg Wild Rice and Alba Clamshell Mushroom Salad

Baby Potatoes, Red Onions, and Fresh Dill

Organic Baby Summer Squash Ratatouille

Micro Basil, Roasted Garlic, Olive Oil

Organic Yellow Finn Potato Gratin

Horseradish Cheddar Cheese, Organic Valley Heavy Cream

Oven Roasted Five Dot Ranch New York Strip

Organic Bloomsdale Spinach, Trumpet Royale Mushrooms, Natural Juices

Organic Fulton Valley “Rosie” Free Range Chicken Breast

Organic Artichoke Hearts, Olives, Oven Roasted Tomato Coulis

Pan Roasted “Loch Duart” Organic Farm-Raised Salmon

Organic Cranberry Bean Ragout, Meyer Lemon Cream

Organic Fresh Fruit Salad

Minted Honey-Yoghurt Sauce

Cheesecake Mama’s Assorted Organic Cheesecakes

Starbucks Organic Coffee and Tazo Teas

\$64.00 per guest

Alexander Valley Buffet

(25 Guest Minimum)

Sonoma Organic Field Greens

Blue Cheese, Candied Walnuts and Balsamic Vinaigrette

Variety of Freshly Baked Rolls with Butter

Roasted Beet Salad

Feta Cheese, Orange and Mint

Orecchiette Pasta and Oven Roasted Tomato Salad

Artichokes, Mushrooms, Grilled Asparagus
and Sherry Vinaigrette

Oven Roasted Atlantic Salmon

Creamy Herb Polenta, Lemon-Chive Beurre Blanc

Sauteed Petaluma Chicken Breast

White Wine, Parsley, Lemon and Capers

Chef's Selection Seasonal Vegetables

Oven Roasted Chateau Potatoes

with Herbs de Provence

Crème Brulee Cheesecake

Chocolate Truffle Cake

Starbucks Coffee and Tazo Teas

\$49.00 per guest

Sonoma Coast Buffet

(25 Guest Minimum)

Romaine Hearts Salad

Aged Goat Cheese and Orange Balsamic

Variety of Freshly Baked Rolls with Butter

Bay Shrimp and Orzo Salad

Sun dried Tomato-Herb Vinaigrette

Antipasto Platter

Grilled Vegetables, Marinated Artichoke Hearts, Roasted Peppers, Olives, Provolone, Fresh Mozzarella, Prosciutto, Salami, Sun dried Tomatoes

Grilled Marinated Tri-Tip

Chicken Breast Saltimbocca

Crispy Prosciutto, Sage and Dijon Jus

Seared Alaskan Halibut Filet

Tomato-Vodka Coulis

Garlic Mashed Potatoes

Yukon Potatoes and Buttermilk

Chef's Selection Seasonal Vegetables

Dessert Buffet

Variety of Italian Cakes and Pastries

Starbucks Coffee and Tazo Teas

\$53.00 per guest

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Santa Barbara Fiesta Buffet

(25 Guest Minimum)

Blue and Corn Chips

Guacamole and Pico De Gallo

Baja Ceviche

Baby Shrimp, Scallops, Cilantro and Lime

Mexican Cucumber, Tomato and Avocado Salad

Spicy Jicama, Corn and Black Bean Salad

Chipotle Marinated Breast of Chicken

Roasted Cream Corn and Sauce Verde

Grilled Garlic Marinated Hangar Steak

Prickly Pear-Red Wine Sauce with Tabasco Onions

Pacific Red Snapper

Roasted Peppers, Cilantro and Chile Lime Cream

Zucchini, Mushroom, Onion and Yellow Squash Brochette

Spanish Rice with Black Olives, Tomato and Garlic

Mexican Chocolate Flan

Tres Leche Torte

Starbucks Coffee and Tazo Teas

\$49.00 per guest

Dillon Beach Barbeque Buffet

(25 Guest Minimum)

Sonoma Valley Coleslaw

Cilantro, Pickled Ginger and Sesame Soy Dressing

Variety of Freshly Baked Rolls with Butter

Grilled Summer Vegetables

Balsamic Portobellos, Asparagus, Peppers and Zucchini

New Potato Salad

Baby Potatoes, Red Onions and Fresh Dill

Sweet Corn on the Cob

Cilantro, Lime and Sea Salt Butter

Honey Garlic Baked Beans

Smoked Pork Belly, Onions and Fresh Herbs

Cumin Scented Salmon

Roasted Tomato Salsa

Grilled Sonoma County Sausages

Handmade Sausages, Chicken, Lamb and Pork

Chipotle Cherry BBQ Flank Steak

Fresh Fruit Salad

Minted Honey-Yoghurt Sauce

Variety of Summer Fruit Pies

Served with Fresh Cream

Starbucks Coffee and Tazo Teas

\$45.00 per guest

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Plated Dinner Menu

To Begin the Meal

(Choice of One)

Hawaiian Ahi Tuna "Poke"

Seaweed Salad, Avocado, Micro Greens, Sesame-Lime Vinaigrette

Warm Goat Cheese Salad

Olive Bread Crostini, Oven Roasted Tomatoes, Micro Greens,
Toasted Pecans, White Balsamic Vinaigrette

Thai Curry-Chicken Coconut Soup

Thai Basil, Coconut Milk, Red Curry

Sweet Corn Bisque

Dungeness Crab-Fingerling Potato Hash

Main Course

(Choice of Two)

Flame Broiled Jumbo Prawns

White Truffle Mashed Potatoes,
Red Wine Bordelaise Sauce

Grilled Filet Mignon

Hoisin Marinated Angus Beef with Grilled Shitake
Mushrooms Garlic Roasted Fingerling Potatoes and
Pinot Noir Plum Sauce

Dungeness Crab Encrusted Alaskan Halibut

Lemon-Thyme Beurre Blanc, Avocado Mousse

Tamarind-Glazed Lamb Rack

Caramelized Fennel and Kalamata Olive Jus

Stuffed Petaluma Chicken Breast

Stuffed with Smoked Mozzarella, Swiss Chard and Pine Nut
Maple-Marsala Wine Sauce

Grilled Vegetable Napoleon

Grilled Portobello Mushroom, Basil marinated Eggplant,
Fingerling Potatoes, Pepper & Zucchini, Topped with Fresh
Mozzarella and served with a Roasted Red Pepper Coulis

The Finale

(Choice of One)

Bitter Chocolate Mousse Cake

Dark Chocolate Mousse, Fresh Berries

Toscanella

Puff Pastry, Chantilly Cream, Orange

Apple Galette

Caramel Sauce, Whipped Cream

\$45 per guest

Please provide exact breakdown of each entrée selected 3 business days prior to event date
All Hot Dinner Main Courses are served with Rolls and Butter,
Freshly Brewed Starbucks Coffees and Tazo Teas
20 Guest Minimum & 3 Course Minimum

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Plated Dinner Menu

To Begin the Meal

(Choice of One)

Baby Frisée Salad

Mixed with Mesclun Greens, Gorgonzola Cheese
Dried Cranberries, and Red Wine Vinaigrette

Nectar Caesar Salad

Parmesan Cheese, Croutons,
Sweet Pear Tomatoes, Creamy Caesar Dressing

Sonoma Valley Baby Lettuces

Laura Chenel Goat Cheese Cracker and Balsamic Vinaigrette

OR

Soups

Chilled Gazpacho

Avocado and Cilantro

Lobster Bisque

With a hint of Sherry and Chive Crème Fraiche

Main Course

(Choice of Two)

Grilled Breast of Chicken Piperade

Olive Oil, Paprika and Garlic Marinade, Roasted Pepper-
Tomato Garnish, Parmesan Gratin Potatoes,
Sangiovese Sauce

New York Steak

Garlic Roasted Fingerling Potatoes, Horseradish Jus

Honey and Ginger Glazed Pork Loin Roast

Horseradish Potato Puree, Calvados Sauce

Seared Sonoma Liberty Duck Breast

Wild Mushroom Risotto, Mission Fig Confit, Duck Jus

Lemon Verbana Poached Atlantic Salmon

Pesto Infused Orzo Pasta, Crispy Fennel, Champagne Sauce

Butternut Squash Ravioli with Sage Cream Sauce

Seasonal Vegetables with Fresh Herbs

The Finale

(Choice of One)

Cannoli Cream Cake

Ricotta Cheese with a Hint of Orange and Chocolate Chips

Raspberry Panna Cotta

Raspberry Coulis, Wafer Cookie, Mint

Ultimate Chocolate Blackout

Raspberry and Caramel Sauces, Fresh Berries and Mint

\$40 per guest

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Plated Dinner Menu

To Begin the Meal

(Choice of One)

Sonoma Organic Field Greens

A blend of field greens tossed with Cherry Tomatoes,
Belgium Endive, and Carrot,
Balsamic Mustard Dressing

Nectar Caesar Salad

Parmesan Cheese, Croutons,
Sweet Pear Tomatoes, Creamy Caesar Dressing

Main Course

(Choice of Two)

Smoked Pork Tenderloin and Pappardelle Pasta

Wild Mushrooms, Baby Spinach and Pinot Noir Sauce

Grilled Chicken Breast Piccata

Creamy Parmesan Risotto
Lemon Butter Caper Sauce

Grilled Vegetable Lasagna

Mozzarella and Parmesan Cheeses
Homemade Marinara Sauce

The Finale

(Choice of One)

New York Deli Style Cheese Cake

Raspberry Sauce, Fresh Berries, and Mint

Tiramisu

Raspberry Sauce, Mint Garnish

\$35 per guest

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Freshly Brewed Starbucks Coffees and Tazo Teas

20 Guest Minimum & 3 Course Minimum

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Reception Selections

Cold Hors D'oeuvres

Eggplant Caponata with Olive Tapenade on French Bread

Crostini with Fresh Mozzarella, Sun Dried Tomato Puree, and Fresh Basil

Prosciutto wrapped Asparagus with Dried Mission Figs, Fresh Mozzarella, Olive Oil

Pear and Gorgonzola on Crostini

Tomato Cornet with Brie Cream, Pistachios and Citrus

\$150.00 per 50 Pieces

Hot Hors D'oeuvres

Chorizo Stuffed Medjool Date

Spinach and Feta Cheese in Phyllo

Thai Chicken Satay

Assorted Pot Stickers with Dipping Sauce

Vegetarian Spring Roll served with Chinese Mustard and a Sweet & Sour Sauce

Assorted Mini Deep Dish Pizzettas

\$150.00 per 50 Pieces

Deluxe Cold Hors D'oeuvres

Deviled Egg with Black Caviar

Smoked Salmon Pinwheels, Caramelized Onions, Cucumber, Avocado, Baby Greens

Seared Scallop on Potato Round with Avocado Mousse

Peppered Beef Tenderloin with Horseradish Cream on Focaccia Crostini

Poached Shrimp with Papaya Mousse and Mango Salsa

Mediterranean Salad on Bamboo Skewer

Smoked Chicken Salad in Cucumber Round

\$200.00 per 50 Pieces

3-4 pieces per person per hour for light hors d'oeuvres recommended

6-8 pieces per person per hour for heavy hors d'oeuvres recommended

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Deluxe Hot Hors D'oeuvres

New Orleans Cajun Chicken Skewer

Dungeness Crab Stuffed Mushrooms

Mushroom Profiterole

Manhattan Mini Reuben in Puff Pastry

Scallops Wrapped in Pancetta

Cuban Style Frank in a Blanket

Mini Chicken Cordon Bleu

\$200.00 per 50 Pieces

Specialty Hors D'oeuvres

Caribbean Coconut Shrimp Brochette

Argentinian Beef Chimichurri

Nectar Spiced Turkey Mini Burger "Sliders" with Sun dried Tomato Relish

Dungeness Crab Cakes with Meyer Lemon Aioli

Moroccan Lamb Meatballs with Almond Sauce

\$250.00 per 50 Pieces

3-4 pieces per person per hour for light hors d'oeuvres recommended
6-8 pieces per person per hour for heavy hors d'oeuvres recommended

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Elegant Displays and Stations

Designed for reception style events or as additions to full buffets

ANTIPASTO PLATTER

(Minimum 25 Persons)

An Assortment of Grilled Roasted Vegetables, Sundried Tomatoes, Marinated Artichoke Hearts, Roasted Peppers, Olives, Provolone, Mozzarella, Prosciutto, Salami, Pepperoni, and Cornichons

\$6.00 per guest

VEGETABLE CRUDITE

(Minimum 25 Persons)

A Variety of Raw Vegetables with Dips to Include: Creamy Ranch Dip

\$5.00 per guest

LOCAL FARM AND INTERNATIONAL CHEESE PLATTER

(Minimum 25 Persons)

Decorated with Whole Fresh Fruits, Sliced Baguettes, and Gourmet Crackers

\$6.00 per guest

SLICED SEASONAL FRESH FRUIT PLATTER

(Minimum 25 Persons)

\$5.00 per person

SEAFOOD BAR

(Minimum of 100 pieces)

Jumbo Prawns, Snow Crab Claws, Cherrystone Clams, Oysters on the Half Shell

Presented on Shaved Ice with Brandied Cocktail Sauce,

Horseradish, Lemon and Trenton Crackers

\$5.00 per piece

SUSHI AND SASHIMI

(Minimum of 100 pieces)

Pre-made Sushi and Sashimi with Pickled Ginger, Wasabi, Daikon And Soy Sauce

\$6.00 per piece

SIDE OF SMOKED SALMON

(Serves 50 Guests, Minimum 25 Guests)

Served with Diced Onions, Capers, Creamed Horseradish, Lemon Wedges

and Whipped Cream Cheese, Dark Rye Bread

\$7.00 per guest

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Specialty Stations

These stations are designed as an add on to a buffet or a minimum of 3 stations
Attendant required for each station \$125.00 per attendant
Minimum of 50 guests per station and 2 hours of service

BIG BOWL STATION

Sautéed to order: Shrimp, Beef, Chicken, Broccoli, Bean Sprouts, Peppers, Celery, Carrots,
Water chestnuts, Green Onion, Chopped Garlic, Oyster Sauce, White Rice, Chop Sticks
\$18.00 per guest

MASHED POTATO MARTINI BAR

Grilled Portobello Mushrooms, Caramelized Onions, Roast Garlic, Blue Cheese,
Cheddar Cheese, Scallions, Applewood Smoked Bacon
\$9.00 per guest

PASTA STATION

Orecchiette with Fresh Tomatoes, Basil & Garlic, Pappardelle with Wild Mushroom Ragout
Lemon Pepper Fettucini with Herb Chardonnay, Cracked Pepper, Red Chiles and Parmesan Cheese
\$11.00 per guest

CAESAR SALAD STATION

Romaine Leaves, Garlic Croutons, Traditional Caesar Dressing, Grated Parmesan Cheese,
Fresh Peppermill, Grissini Breadsticks
\$8.00 per guest

Warm Fresh Grilled Chicken Strips

Additional \$5.00 per guest

CRÊPE STATION

Black Forest Ham, Gruyere Cheese, Spinach, Artichoke, Roasted Garlic, Mushroom, Baby Shrimp
\$15.00 per guest

DESSERT CREPE STATION

Fillings to include Seasonal Fruits, Whipped Cream, Nutella
Toppings to include Chocolate, Caramel, and Wild Berry Sauces
\$15.00 per guest

SWEET BITE STATION

Bite Size Petit Fours and Mini Desserts to include:
Chocolate Dipped Strawberries, Chocolate Éclairs, Pistachio Raspberry Diamonds,
Almond Tart, Assorted Tea Cookies, Macarons, and Merlitons.
\$15.00 per guest

ICE CREAM STATION

Flavors may include Vanilla, Chocolate, Strawberry. Toppings to include Chocolate Chips,
Rainbow Sprinkles, Chopped Nuts, Maraschino Cherries, and Toasted Coconut.
Hot Fudge, Caramel, and Fruit Toppings
\$12.00 per guest

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CARVING STATIONS

Minimum of (50) Persons Per Item
These items require a carver at a **\$125.00 labor charge**
Carver fee based upon one carver per 100 guests
Maximum of 2 Hours

ROAST SIRLOIN OF BEEF

Aus Jus, Cracked Pepper Crust
\$12.00 per guest

ROASTED WHOLE TURKEY

Served with Cranberry Chutney and Giblet Sauce
\$9.00 per guest

CUMIN-SCENTED PORK LOIN

Chipotle Glaze, Slow Cooked Posole, Corn Salsa
\$10.00 per guest

VIRGINIA SMOKED HAM

Served with Orange Mustard Seed Glaze
\$8.00 per guest

Banquet Wine List

Sparkling Wine

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

NV	J, “Cuveee 20,” Brut, Russian River Valley	46
NV	Korbel, “Natural,” (65% pinot Noir, 35% Chardonnay), Russian River Valley	36
2006	Schramsberg, Blanc de Blancs, North Coast	70

Sauvignon Blanc

2008	Chalk Hill Winery, Chalk Hill	39
2007	Chateau St. Jean, “Le Petite Étoile Vineyard,” Russian River Valley	36
2008	Lancaster Estate, “Samantha’s,” Alexander Valley	39
2009	Simi, Sonoma County	26

Chardonnay

2008	Clos du Bois, “Sonoma Reserve,” Russian River Valley	34
2008	Mac Murray Ranch, Sonoma Coast	32
2007	Orogeny, Green Valley	36
2006	Stonestreet, Alexander Valley	54

Pinot Noir

2007	Mac Murray Ranch, Sonoma Coast	34
2009	Mark West, Russian River Valley	39

Zinfandel

2006	Carol Shelton, “Karma,” Dry Creek Valley	46
2007	Francis Ford Coppola, “Director’s Cut”	39
2007	Lake Sonoma, Dry Creek Valley	29
2008	Rancho Zabaco, “Sonoma Heritage Vines,” Sonoma County	34

Cabernet Sauvignon

2007	Beringer, Knight’s Valley	46
2006	Kenwood, “Jack London Vineyard,” Sonoma Valley	45
2008	Louis M. Martini, Sonoma County	38
2005	Roth, Alexander Valley	52

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Beverage Selections

<u>Hosted Bar Charged on Consumption</u>		<u>Cash Bar Prices Inclusive of Tax</u>	
Deluxe Brands	\$6.50++	Deluxe Brands	\$7.00
Premium Brands	\$7.50++	Premium Brands	\$8.00
Cordials and Cognacs	\$9.00++	Cordials and Cognacs	\$10.00
Domestic Beer	\$4.50++	Domestic Beer	\$5.00
Imported Beer & Microbrews	\$5.50++	Imported Beer & Microbrews	\$6.00
Soft Drinks	\$3.00++	Soft Drinks	\$4.00
Still and Sparkling Water	\$3.00++	Still and Sparkling Water	\$4.00
Dancing Bull Wines	\$7.00++	Dancing Bull Wines	\$8.00
Rodney Strong Wines	\$9.00++	Rodney Strong Wines	\$10.00

A 21% service charge and 8.5% sales tax will be added to all hosted bar beverages
Cash bar prices include 8.5% sales tax

Deluxe Brands: Gordon's Vodka, Burnett's Gin, Famous Grouse Scotch Whisky, Early Times Bourbon, Myers Platinum Rum, Jose Cuervo Tequila, DeKyper Triple Sec

Premium Brands: Absolut Vodka, Tanqueray Gin, Dewars Silver Scotch Whisky, Jim Beam Bourbon, Bacardi Light Rum, Captain Morgan Spiced Rum, Herradura Tequila, Cointreau

Deluxe House Wines by the Bottle - Dancing Bull - \$28 per bottle
Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Zinfandel

Premium House Wines by the Bottle - Rodney Strong Vineyards - \$32 per bottle
Sauvignon Blanc-"Charlotte's Home", Chardonnay-"Chalk Hill", Zinfandel-Knotty Vines", Cabernet Sauvignon, Sonoma County

Domestic Beers include: Budweiser, Bud Light, Miller Light
Imported Beers and Microbrews include: Heineken and Corona

Bartender Fees

A flat fee of \$150.00 per bartender, applies to all private bars. Maximum 4 hours
We estimate (1) bartender for up to 100 guests, (2) bartenders for up to 200 guests

Set-up Fee

A \$125.00 bar set-up fee applies for each private bar.
Should your bar sales exceed \$450.00 per bar, this fee will be waived.
Note the "bar sales" refers to drinks poured and served by your bartender at your private bar, and does not include wine poured during your dinner.

If you wish to provide wines from your own cellar, a corkage fee of \$20.00 plus 21% service charge and 8.5% sales tax per 750ml bottle will apply.

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