

Executive Lunch Menus

These menus are designed for groups of less than 20 guests

Plated Boardroom Lunch

Menu selections due by 10AM for 12PM service
The Hilton Sonoma Wine Country will create custom order sheets based on three items of your choosing.

Whole Fresh Fruit

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Heart of Butter Lettuce “Wedge Salad”

Grilled Chicken Breast, Nueske’s Applewood Smoked Bacon,
½ Pt. Reyes Blue Cheese, Scallions, Tomato in Apple Cider-Blue Cheese Vinaigrette

Classic Chicken Caesar Salad

Hearts of Romaine, Grilled Chicken Breast, Parmesan Cheese, Toasted Croutons, Creamy Garlic Dressing

Peppered Pastrami Reuben Panini

Gruyere, Sauerkraut, House Made Rémoûlade, Ciabatta Bread

Grilled Vegetable and Fresh Mozzarella Panini

Oven Roasted Tomatoes and Pesto on Focaccia

Nectar Turkey Sandwich

Local Willie Bird Turkey, Cranberry Mayonnaise, Tomato, Sonoma Jack Cheese, Butter Lettuce on Fresh –Baked Croissant

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Fresh Baked Cookies

Tropical Iced Tea and Lemonade

\$25.00 per guest

Buffet Executive Lunch

(Served Family-Style)

Salads – Choice of Two

Sonoma Organic Field Greens

Assorted Dressings

Caesar Salad

Parmesan, Croutons, and Creamy Garlic Dressing

Italian Antipasto Salad

Selection of Cured and Dried Meats, Cheeses and Cured Olives

Seasonal Vegetables

Grilled or Roasted with Goat Cheese and Fresh Herbs

Pasta Salad

Chef’s Combination of the Seasons Best Flavors

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Entrées - Choice of Two

Sage-Grilled Salmon

Tuscan Canellini Bean Ragout with Arugula, Artichokes, Tomatoes

Rosemary-Grilled Petaluma Chicken Breast

Braised Spinach and Madeira Sauce

Grilled Angus Tri-Tip

Marinated in Red Wine, Lemon and Garlic served with Port Wine Caramelized Onions and Rosemary Au Jus

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Desserts - Choice of One

Fresh Fruit Platters

Seasonal Selections of Sliced Fresh Fruit

Brownies and Bars

Selection of Chocolate Brownies and Cookies

Chefs Selection Dessert Display

Selection of Cheesecake, Chocolate Cake, Carrot Cake

\$30.00 per guest

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

Luncheon Buffets

All buffets include Tropical Iced Tea and Lemonade

Taste of Sonoma Valley

For groups of more than 20

Sonoma Organic Field Greens

Red Wine Vinaigrette and
Roma Tomatoes, Carrot Ribbons and Cucumbers

Roasted Garden Vegetable Salad

Button Mushrooms, Zucchini, Peppers, Oven Roasted
Tomatoes and Feta Cheese

Farfalle and Bay Shrimp Pasta Salad

Marinated Artichoke Hearts, Red Onions and Pesto

Herb Grilled Petaluma Chicken Breast

Preserved Lemon, Capers and Garlic Braised Spinach

Grilled Asparagus & Wild Mushroom Risotto

Medley of Seasonal Vegetables

Fresh Baked Garlic Bread Sticks

Seasonal Fresh Fruit & Berry Platter

Lemon Italian Cream Cake

Starbucks Coffee and Tazo Teas

\$33.00 per guest

Santa Rosa Street Fair

For groups of more than 20

Mexican Caesar Salad

Crisp Romaine Lettuce, Roasted Corn
and Spicy Croutons

Cucumber, Roma Tomato & Queso Fresco

Cilantro-lime Vinaigrette

Chipotle –Citrus Marinated Chicken Fajitas

Grilled Peppers and Onions, Flour Tortillas and
Traditional Condiments: Shredded Lettuce, Sour
Cream, Cheddar Cheese, Pico De Gallo

Homemade Chile Relleno with Tomatillo Sauce

Spanish Rice with Black Olives and Mexican Oregano

Spicy Black Beans

Jalapeno Corn Bread

Rice Pudding with Vanilla Sauce

Mexican Wedding Cookies

Starbucks Coffee and Tazo Teas

\$33.00 per guest

Prices listed do not include service charge of 21% and 8.5% sales tax

All buffets include Tropical Iced Tea and Lemonade

Asian Fusion Buffet

For groups of more than 20

Thai Coconut Milk & Lemongrass Chicken Soup

Buckwheat Soba Noodle Salad

Served in Chinese Take-out Boxes with Chopsticks

Asian Napa Cabbage and Enoki Mushroom Slaw with Sesame Vinaigrette

Assorted Dim Sum

Served in Bamboo Baskets with Soy Sauce, Hot Mustard and Sweet Chile Sauce

Malaysian Chicken with Orange-Ginger Glaze

Szechuan Beef and Broccoli

Vegetarian Fried Rice

Steamed Baby Bok Choy with Scallions

Coconut Macaroons

Fortune Cookies

Starbucks Coffee and Tazo Teas

\$34.00 per guest

Taste of Little Italy

For groups of more than 20

Caesar Salad

Crisp Romaine Lettuce, Parmesan and Garlic Croutons

Mozzarella Boccancini Salad

Fresh Mozzarella Cheese with Basil, Roma Tomatoes and White Balsamic Vinaigrette

Seasonal Melons with Shaved Prosciutto Ham

Crispy Panko Crusted Chicken Parmesan

Homemade Marinara, Oven Roasted Tomatoes and Basil

Three Cheese Tortellini with Pesto Cream

Artichokes, Spinach and Roasted Red Peppers

Warm Focaccia and Grisinni Bread Sticks

Medley of Seasonal Vegetables

Tiramisu

Dark Chocolate Biscotti

Starbucks Coffee and Tazo Teas

\$33.00 per guest

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All buffets include Tropical Iced Tea and Lemonade

Bennett Valley Lunch Buffet

For groups of more than 20

Sonoma Valley Coleslaw

Cilantro, Pickled Ginger and Sesame Soy Dressing

Grilled Summer Vegetables

Balsamic-Roasted Portobello Mushrooms, Asparagus, Peppers and Zucchini

New Potato Salad

Baby Potatoes, Red Onions and Fresh Dill

Honey Garlic Baked Beans

Smoked Pork Belly, Onions and Fresh Herbs

Herb Grilled Petaluma Chicken Breast

Oven Roasted Tomato Salsa

Chipotle BBQ Tri-tip

Mini Focaccia and Sandwich Rolls

Lemon Bars, Chocolate Brownies, Blondies

Starbucks Coffee and Tazo Teas

\$35.00 per guest

Spring Lake Salad Extravaganza

For groups of more than 20

Pasta Salad, Potato Salad, Marinated Vegetable Salad

Soup Du Jour

Chicken Caesar Wrap with Whole Wheat Tortilla

Cucumber Salad in a Dill Cream Vinaigrette

Platter of Sliced Fresh Fruit

Served with a Yogurt and Honey Dressing

Crisp Chopped Greens

Sliced Mushrooms, Jicama, Carrots, Julienne Turkey, Assorted Dressings

Fresh Baked Cookies and Brownies

Whole Wheat Rolls and Butter

Starbucks Coffee and Tazo Teas

\$27.00 per guest

Howarth Park Deli Picnic Buffet

For groups of more than 20

Sonoma Organic Field Greens

Aged Balsamic Dressing

Chef's Pasta Salad

Summer Vegetables and Fresh Herbs

Marinated Grilled Vegetables

Portobellos, Asparagus, Peppers and Zucchini

Gourmet Delicatessen Display

An Array of Meats, Traditional Garnishes and Condiments

Variety of Sandwich Rolls and Sliced Breads

Potato Chips

Cookies, Brownies & Bars

Starbucks Coffee and Tazo Teas

\$29.00 per guest

Prices listed do not include service charge of 21% and 8.5% sales tax

Plated Lunch Menu

To Begin the Meal

(Choice of One)

Chardonnay Poached Jumbo Prawn & Lolla Rosa Salad

Avocado Mousseline, Corn Salsa, Pear Tomatoes, Cucumber
And Meyer Lemon Vinaigrette

Butter Lettuce "Wedge" Salad

½ Pt. Reyes Blue Cheese, Nueske's Applewood Smoked Bacon,
Scallions, Tomato, Blue Cheese-Apple Cider Vinaigrette

Forest Mushroom Cream Soup

Herbed Crouton

Roasted Butternut Squash Soup

With Apples and Hazelnut Essence, Chive and
Crème Fraiche Drizzle

Main Course

(Choice of Two)

Stuffed Petaluma Chicken Breast

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

Peppered Petite Filet of Beef

Herb Polenta, Roasted Tomato, Balsamic Caramelized
Shallots, Port Wine Sauce

Dungeness Crab Encrusted Alaskan Halibut

Lemon-Thyme Beurre Blanc, Avocado Mousse

Tamarind-Glazed Lamb Rack

Caramelized Fennel and Kalamata Olive Jus

Grilled Moroccan Free Range Game Hen

Lemons, Almonds, and Mint Marinated in Preserved
Lemon, Olive Oil and Coriander
Served with Herbed Couscous and Marsala 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)

Ultimate Chocolate Blackout

Raspberry and Caramel Sauces, Fresh Berries and Mint

Vanilla Bean Crème Brule

Orange Madeleine Cookie, Strawberry and Mint

Apple Galette

Caramel Sauce, Whipped Cream

\$32 per guest

Please provide exact breakdown of each entrée selected 3 business days prior to event date

All Hot Luncheon Main Courses are served with Rolls and Butter,
Freshly Brewed Starbucks Coffees, Tazo Teas, Tropical Iced Tea and Lemonade
20 Guest Minimum & 3 Course Minimum

Prices listed do not include service charge of 21% and 8.5% sales tax

Plated Lunch Menu

To Begin the Meal

(Choice of One)

Butter Lettuce “Wedge” Salad

½ Pt. Reyes Blue Cheese, Nueske’s Applewood Smoked Bacon,
Scallions, Tomato, Blue Cheese-Apple Cider Vinaigrette

The Greek Salad

Chopped Romaine lettuce and Radicchio, Kalamata Olives,
Red Onion, Greek Feta Cheese, Red Wine Vinaigrette

Baby Hearts of Romaine Salad

Parmesan Cheese, Croutons,
Cherry Tomatoes, Creamy Garlic Dressing

Oven-Roasted Tomato-Basil Soup

Chiffonade of Basil Garnish

Soup Du Jour

Chef’s Creation of the Day

Main Course

(Choice of Two)

Grilled Chicken Breast Piccata

Creamy Parmesan Risotto
Lemon Butter Caper Sauce

Grilled Soy-Herb Marinated Hanger Steak

Truffle Potato Puree, Forest Mushrooms,
Red Wine-Shallot Sauce

Herb Crusted Atlantic Salmon

Saffron-Currant Basmati Rice Pilaf, Chardonnay Sauce

Butternut Squash Ravioli with Sage Cream Sauce

Seasonal Vegetables with Fresh Herbs

The Finale

(Choice of One)

Chocolate Truffle Torte

Flourless Chocolate Cake, Cocoa Powder and Berries

Mountain Berry Tart

Butter Cookie Crust, Cream Pastry Filling and
Almond Cookie Crumbs

Red Velvet Layer Cake

Cream Cheese Frosting, Cocoa, Berries and Mint

\$28 per guest

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Plated Lunch 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

Baby Hearts of Romaine Salad

Parmesan Cheese, Croutons, Cherry Tomatoes, Creamy Garlic Dressing

Soup Du Jour

Chefs Creation of the day

Main Course

(Choice of Two)

Smoked Pork Tenderloin and Pappardelle Pasta

Wild Mushrooms, Baby Spinach and Pinot Noir Sauce

Herb Grilled Petaluma Chicken Breast

Angel Hair Pasta, Oven Roasted Tomatoes and Natural Jus

Grilled Vegetable Lasagna

Mozzarella and Parmesan Cheeses with Homemade Marinara Sauce

Nectar Chicken Caesar Salad

Strips of Boneless Breast of Chicken, Crisp Romaine Lettuce, Pear Tomatoes Tossed with Caesar Dressing

Ahi Tuna Niçoise Salad

Sonoma Organic Field Greens, French Beans, Steamed Fingerling Potatoes, Olives and Meyer Lemon Vinaigrette

Baby Spinach Salad

Blue Cheese, Apple, Spicy Pecans and Red Wine Vinaigrette

The Finale

(Choice of One)

New York Deli Style Cheese Cake

Raspberry Sauce, Fresh Berries, and Mint

Tiramisu

Raspberry Sauce, Mint Garnish

\$24 per guest

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