

HORS D'OEUVRES

Two Dozen Per Order

COLD HORS D'OEUVRES

Polenta

With sun-dried tomato relish and fontina cheese 40

Focaccia

Caramelized onions, parmesano reggiano cheese and herbs 25

Chilled Prawns

Served with cocktail sauce 62

Smoked Salmon

Served on polenta cakes or crostini and sour cream 60

Mini Roast Beef Sandwiches

Served with horseradish sauce 55

WARM HORS D'OEUVRES

Mushrooms

Stuffed with crab meat 62
Stuffed with spinach and cheese 40

Chicken Or Pork Quesadillas

Served with sour cream, guacamole and salsa 36

Wood Oven-Fired Pizza (per pizza) 22

Mini Turkey Sandwiches 55

Tomato & Mozzarella

Cherry tomatoes and fresh mozzarella strung on skewers 40

Beer Braised Pork Shoulder

Served on crispy cheddar polenta, topped with tomatillo & avocado salsa and chipotle sour cream 48

Macaroni & Cheese Croquettes

Crispy breaded macaroni and cheddar cheese served with a tangy BBQ aioli 48

Tortilla Chips

Served with guacamole 40

Chicken Or Beef Skewers

Served with sesame peanut sauce 55

Kobe Beef Skewers

Served with garlic and herbs with extra virgin olive oil 62

Citrus Glazed Prawn Skewers 62

Calamari (Serves 5) 30

PLATTERS

Fresh Fruit

Seasonal fresh fruit served on a platter 5 per person (15 minimum)

Vegetable Crudités

Seasonal vegetables served with a cool ranch dressing 5 per person (15 minimum)

Cheese Platter

Assortment of domestic and imported cheeses served with crackers 7.5 per person (15 minimum)

Mini Seasonal Dessert Platter

Assortment of mini seasonal desserts 7.5 per person (15 minimum)

FAIR OAKS BREAKFAST BUFFET

20 Guest Minimum

SEASONAL FRUIT DISPLAY

SCRAMBLED EGGS WITH ONIONS, BELL PEPPERS & CHEESE

MUFFINS

FRENCH TOAST

APPLEWOOD SMOKED BACON

HERB-ROASTED BREAKFAST POTATOES

CHICKEN AND APPLE SAUSAGE LINKS

FRESH ORANGE JUICE, COFFEE

34 per person, plus tax and 20% service charge

*36 per person, plus tax and 20% service charge
with one glass of champagne or mimosa*



SONOMA LUNCH BANQUET

15 to 25 Guests

FIRST COURSE

Guest chooses one of the following

Black Bean Soup

With sour cream & salsa

Caesar Salad

Romaine hearts, garlic croutons and shaved parmesan

MAIN COURSE

Guest chooses one of the following

Asian Chicken Salad

Grilled Mary's chicken shredded and tossed with romaine hearts and Chinese black bean vinaigrette garnished with mushrooms, fried wontons, almonds, daikon, carrots and sesame seeds

Z-Steak Sandwich

Marinated steak chopped with sautéed peppers and onions, melted cheddar and mozzarella with red chili spiced pesto sauce on a toasted ciabatta roll

Ravioli

House made pasta stuffed with butternut squash in an apple cider cream sauce with caramelized onion, sage, toasted hazelnuts and topped with parmesan

Mustard Chicken

Lightly breaded Mary's chicken, pan seared and topped with lemon aioli and served with mashed potatoes and fresh baby spinach dressed with sherry vinaigrette, Applewood smoked bacon, cherry tomatoes, julienned carrots, zucchini and squash

Bread and coffee service included

33 per person, plus tax and 20% service charge

DESSERT — Chef's Choice

35 per person, plus tax and 20% service charge

NAPA LUNCH BUFFET

20 Guest Minimum

FIRST COURSE

Choose two of the following

Mixed Organic Greens

Balsamic vinaigrette dressing, Point Reyes bleu cheese and candied walnuts

Caesar Salad

Romaine hearts, garlic croutons and shaved parmesan

Orzo

Orzo pasta with cherry tomatoes, seasonal vegetables, fresh basil leaves and feta cheese in a lemon vinaigrette

MAIN COURSE

Choose two of the following

Broiled Salmon with Lemon Rosemary Aioli

Oven broiled salmon with classic French herb bouquet

Roast Tri Tip of Beef

Pepper grilled and oven-roasted beef tri tip with au jus and creamy horseradish sauce

Grilled Chicken Breast Filet

Herb grilled chicken filet with mushroom pan gravy sauce

Ravioli

House made pasta stuffed with butternut squash in an apple cider cream sauce with caramelized onion, sage, toasted hazelnuts and topped with parmesan

ACCOMPANIMENT

Choose two of the following

**Mashed Potatoes, Basmati & Wild Rice Pilaf, Roasted Yukon Gold Potatoes,
Seasonal Vegetables**

Bread and coffee service included

36 per person, plus tax and 20% service charge

DESSERT — Chef's Choice

38 per person, plus tax and 20% service charge

RUSSIAN RIVER LUNCH BANQUET

15 to 25 Guests

FIRST COURSE

Host chooses two selections from our hors d'oeuvres menu

SECOND COURSE

Guest chooses one of the following

Black Bean Soup

With sour cream & salsa

Caesar Salad

Romaine hearts, garlic croutons and shaved parmesan

MAIN COURSE

Guest chooses one of the following

Mustard Chicken

Lightly breaded Mary's chicken, pan seared and topped with lemon aioli and served with mashed potatoes and fresh baby spinach dressed with sherry vinaigrette, Applewood smoked bacon, cherry tomatoes, julienned carrots, zucchini and squash

Ravioli

House made pasta stuffed with butternut squash in an apple cider cream sauce with caramelized onion, sage, toasted hazelnuts and topped with parmesan

Grilled Kobe Steak

Porcini mushroom sauce with sautéed crimini mushrooms, mashed potatoes and fresh spinach

Fish of the Day

Catch of the day!

DESSERT

Chef's Choice

Bread and coffee service included

42 per person, plus tax and 20% service charge

EL DORADO DINNER BUFFET

20 Guest Minimum

SALADS

Choose two of the following

Caesar Salad

Romaine hearts, garlic croutons and shaved parmesan

Mixed Organic Greens

Balsamic vinaigrette dressing, Point Reyes bleu cheese and candied walnuts

Orzo

Orzo pasta with cherry tomatoes, seasonal vegetables, fresh basil leaves and feta cheese in a lemon vinaigrette

PASTA

Choose one of the following

Ravioli

House made pasta stuffed with butternut squash in an apple cider cream sauce with caramelized onion, sage, toasted hazelnuts and topped with parmesan

Vegetarian Lasagna

Fresh pasta sheets layered with béchamel, seasonal vegetables and parmesan cheese, topped with tomato basil sauce

MAIN COURSE

Choose one or two of the following

Roast Chicken Filet

Herb roasted chicken filet with pan gravy mushroom sauce

Grilled Tri Tip Of Beef

Pepper grilled tri tip with au jus and creamy horseradish sauce

Roast Pork Loin

Spice rubbed pork loin, slow roasted and served with caramelized apple butter sauce

Braised Lamb Shanks

Lamb shanks braised with herb de provence and aromatic vegetables served with rosemary pan sauce

ACCOMPANIMENT

Choose two of the following

Mashed Potatoes · Basmati & Wild Rice Pilaf ·
Roasted Yukon Gold Potatoes · Seasonal Vegetables

DESSERT

Chef's Choice

Bread and coffee service included

One Entree Selection - 42 per person, plus tax and 20% service charge

Two Entree Selection - 46 per person, plus tax and 20% service charge

SANTA CRUZ DINNER BANQUET

FIRST COURSE

Caesar Salad

Romaine hearts, garlic croutons and shaved parmesan

MAIN COURSE

Guest chooses one of the following

Mustard Chicken

Lightly breaded Mary's chicken, pan seared and topped with lemon aioli and served with mashed potatoes and fresh baby spinach dressed with sherry vinaigrette, Applewood smoked bacon, cherry tomatoes, julienned carrots, zucchini and squash

Grilled Salmon

Lemon beurre blanc and ginger teriyaki sauce and served with parmesan and green onion mashed potatoes and sauteed seasonal vegetables

Grilled Kobe Steak

Porcini mushroom sauce with sautéed crimini mushrooms, mashed potatoes and fresh spinach

Bread and coffee service included

46 per person, plus tax and 20% service charge

DESSERT — Chef's Choice

48 per person, plus tax and 20% service charge



MENDOCINO DINNER BANQUET

10 to 25 Guests

FIRST COURSE

Guest chooses one of the following

Black Bean Soup

With sour cream & salsa

Caesar Salad

Romaine hearts, garlic croutons and shaved parmesan

MAIN COURSE

Guest chooses one of the following

Mustard Chicken

Lightly breaded Mary's chicken, pan seared and topped with lemon aioli and served with mashed potatoes and fresh baby spinach dressed with sherry vinaigrette, Applewood smoked bacon, cherry tomatoes, julienned carrots, zucchini and squash

Ravioli

House made pasta stuffed with butternut squash in an apple cider cream sauce with caramelized onion, sage, toasted hazelnuts and topped with parmesan

Grilled Kobe Steak

Porcini mushroom sauce with sautéed crimini mushrooms, mashed potatoes and fresh spinach

Grilled Salmon

Lemon beurre blanc and ginger teriyaki sauce and served with parmesan and green onion mashed potatoes and sauteed seasonal vegetables

Bread and coffee service included

45 per person, plus tax and 20% service charge

DESSERT — Chef's Choice

47 per person, plus tax and 20% service charge

SANTA BARBARA DINNER BANQUET

10 to 25 Guests

FIRST COURSE

Host chooses two selections from our hors d'oeuvres menu

SECOND COURSE

Black Bean Soup

With sour cream & salsa

Caesar Salad

Romaine hearts, garlic croutons and shaved parmesan

MAIN COURSE

Guest chooses one of the following

Mustard Chicken

Lightly breaded Mary's chicken, pan seared and topped with lemon aioli and served with mashed potatoes and fresh baby spinach dressed with sherry vinaigrette, Applewood smoked bacon, cherry tomatoes, julienned carrots, zucchini and squash

Ravioli

House made pasta stuffed with butternut squash in an apple cider cream sauce with caramelized onion, sage, toasted hazelnuts and topped with parmesan

Grilled Kobe Steak

Porcini mushroom sauce with sautéed crimini mushrooms, mashed potatoes and fresh spinach

Grilled Salmon

Lemon beurre blanc and ginger teriyaki sauce and served with parmesan and green onion mashed potatoes and sauteed seasonal vegetables

DESSERT

Chef's Choice

Bread and coffee service included

52 per person, plus tax and 20% service charge

MONTEREY DINNER BUFFET

20 Guest Minimum

SALADS

Choose two of the following

Caesar Salad

Romaine hearts, garlic croutons and shaved parmesan

Mixed Organic Greens

Balsamic vinaigrette dressing, Point Reyes bleu cheese and candied walnuts

Orzo

Orzo pasta with cherry tomatoes, seasonal vegetables, fresh basil leaves and feta cheese in a lemon vinaigrette

Spinach Salad

Point Reyes bleu cheese dressing, bacon bits, red onions and diced tomatoes

ACCOMPANIMENT

Choose two of the following

Mashed Potatoes • Basmati & Wild Rice Pilaf •

Roasted Yukon Gold Potatoes • Seasonal Vegetables

MAIN COURSE

Choose two of the following

Braised Lamb Shanks

Lamb shanks braised with herb de provence and aromatic vegetables served with rosemary pan sauce

Broiled Herbed Salmon

Salmon filets broiled with herbs de provence and lemon aioli

Grilled Chicken Breast Filet

With mushroom pan gravy sauce

Prime Rib

Slow roasted beef prime rib with herbs served with horseradish cream sauce and au jus

Roasted Pork Loin

Chipotle honey glaze and caramelized apples

Dungeness Crab Lasagna

House made lasagna with fresh Dungeness crab, domestic mushrooms, leeks, lemon béchamel and fontina cheese

DESSERT

Chef's Choice

Bread and coffee service included

52 per person, plus tax and 20% service charge

MARIN COUNTY DINNER BANQUET

FIRST COURSE

Crisp Calamari And Crab Cakes

SECOND COURSE

Guest chooses one of the following

Caesar Salad

Romaine hearts, garlic croutons, shaved parmesan

Mixed Baby Greens

Organic greens tossed in balsamic vinaigrette with Point Reyes bleu cheese and walnuts

MAIN COURSE

Guest chooses one of the following

Grilled Salmon

Lemon beurre blanc and ginger teriyaki sauce and served with parmesan and green onion mashed potatoes and sauteed seasonal vegetables

Filet Mignon

Topped with shallot gorgonzola and chive butter and a Merlot red wine reduction with oven roasted rosemary marbled potatoes and sautéed baby spinach with light garlic

Rack Of Lamb

Grilled peppercorn and coriander crusted rack of lamb with a blackberry jalapeño glaze, sesame ginger miso vinaigrette, crispy cheddar polenta, grilled zucchini and squash

DESSERT

Chef's Choice

*Bread and coffee service included
65 per person, plus tax and 20% service charge*