



F + B MENUS

SPRING / SUMMER

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Menus are subject to change based on availability. All menu changes will be communicated in a timely manner per your contract, when possible. Bespoke menus are welcomed should you want something we currently do not offer. Please reach out to your Production Manager or Sales Manager for more information. A 22% Production Fee is applied to all Food + Beverage items in addition to 8.625% California Sales Tax. The Production Fee is not a gratuity.



All Breakfast Buffet and Plated selections include; Assorted Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Teas. Minimum of 50 guests required.

BREAKFAST BUFFETS

BRUNCH ANYTIME \$50

Assorted Fruit Juices, Whole & Fresh Sliced Fruit, Freshly Baked Assorted Petite Muffins, Pastries, Bagels, & Croissants, Fruit Preserves, Butter & Cream Cheese. Classic Eggs Benedict, Caramelized Apple & Currant Bread Pudding, Crème Anglaise, Skillet Potatoes. Served with Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

CONTINENTAL \$35

Assorted Fruit Juices, Whole & Fresh Sliced Fruit, Freshly Baked Assorted Petite Muffins, Pastries, Bagels & Croissants, Fruit Preserves, Butter & Cream Cheese. Served with Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

THE AMERICAN TABLE \$45

Assorted Fruit Juices, Whole & Fresh Sliced Fruit, Freshly Baked Assorted Petite Muffins, Pastries, Bagels & Croissants, Fruit Preserves, Butter & Cream Cheese. Scrambled Eggs, Apple Wood Smoked Bacon, Chicken Apple Sausage, Skillet Potatoes. Served with Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

PLATED BREAKFAST

All Breakfast Buffet and Plated selections include; Assorted Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Teas. Minimum of 50 guests required. Add on a first course of Yogurt Parfait (\$6) or Fresh baked pastries (\$7).

BENEDICT \$45

Classic Eggs Benedict, Hollandaise Sauce, Skillet Potatoes

CLASSIC AMERICAN \$40

Scrambled Eggs w. Fresh Herbs, Apple-wood Smoked Bacon or Chicken Apple Sausage, Skillet Potatoes

FRENCH TOAST \$45

Brioche French Toast, Vermont Maple Syrup, Lemon Curd, Scrambled Eggs with Fresh Herbs, Applewood Smoked Bacon or Chicken Apple Sausage

QUICHE \$45

Individual Quiche Loraine or Florentine, Herb Salad, Skillet Potatoes



ENHANCEMENTS

Breakfast additions may be added to any buffet or plated meal. Pricing is per item ordered. Minimum order of 25 required. An upcharge will be added if ordering a la carte outside of our buffet or plated meal options.

BACON + SAUSAGE * choice of \$9
Applewood Smoked Bacon, Chicken Apple Sausage

SMOKED SALMON BOARD *available for buffet add on only \$15
Assorted Bagels & Cream Cheese Flavors, Smoked Salmon, Capers, Sliced Tomato, Cucumber, Red Onions, Fresh Dill

BAGEL SLIDER \$12/\$16
Smoked Salmon, Sprouts, Sliced Cucumber, Lemon Creme Fraiche

BREAKFAST BURRITOS \$12/\$16
Choice of Applewood Smoked Bacon, Chicken Apple Sausage, or Roasted Peppers + Onions with Scrambled Eggs, Roasted Potatoes, and Cheddar Cheese

BREAKFAST SANDWICHES \$12/\$16
Choice of Scrambled Eggs, Ham and Swiss Cheese on a Croissant or Scrambled Eggs, Chicken Apple Sausage and Cheddar Cheese on an English Muffin

CLASSIC BENEDICT \$15
Poached Eggs, English Muffin, Black Forrest Ham, Hollandaise

MARKET VEGETABLE FRITTATA \$11/\$16
Chef's choice seasonal vegetable frittata - please inquire for further details

POTATOES \$9
Roasted Skillet Potatoes

STEEL CUT OATMAL \$11
Dried Fruits, Nuts, Berries, Brown Sugar

YOGURT BAR \$8
Plain & Flavored Yogurt, House-Made Maple Granola, Fresh & Dried Fruits



AM / PM BREAKS

Snacks are available at a minimum order quantity of 50 per selection.

SAVORY

HUMMUS + BAGEL CHIPS \$8

House-made hummus and crisp bagels.

KETTLE CHIPS \$6

Assorted variety of bagged Kettle Chips

KIND BARS \$7

Assorted variety of Kind granola bars

MARINATED OLIVES \$6

Castelvetrano, Leccino, Cerignola

PIZZA BAGEL CHIPS \$6

House-made bagel chips seasoned like pizza

FLAVORED POPCORN - SELECT TWO (2) \$8

House-made Sea Salt, Coconut Curry or Kettle Corn

SIGNATURE SPICED NUTS \$7

Salty & Savory flavored nuts

SOFT PRETZLES \$6

Served warm with deli-style mustard

CHIPS + SALSAS \$6

House-Made Tortilla Chips with Salsa (Verde, Pico de Gallo, Chipotle Roja)

GUACAMOLE \$7

Add our house-made Guacamole to enhance your chips + salsas

TRAIL MIX \$7

A Classic and healthy pick-me-up. Assorted Nuts, Dried Fruits & Sweet Surprises

VEGETABLE CRUDITE \$8

Assorted Fresh Cut Veggies + Ranch Dressing



AM / PM BREAKS

Snacks are available at a minimum order quantity of 50 per selection.

SWEET

PETITE PASTRIES

\$7

Freshly baked assorted petite pastries

CHOCOLATE FUDGE BROWNIES

\$7

House-made fudge brownies with or without nuts

ASSORTED COOKIES

\$7

House-made Chocolate Chip, Snickerdoodle, and Oatmeal Raisin

MINI CUPCAKES

\$8

Choice of House-made Chocolate, Vanilla, and Red Velvet

FRUIT KABOBS

\$8

Assorted fresh cut fruit kabobs

SEASONAL FRUIT CUP

\$8

Fresh sliced seasonal fruit. Please enquire for seasonal offering

SMOOTHIES

\$10

Assorted Flavors Available. Please enquire

YOGURT PARFAIT

\$8

Individual Yogurt Parfaits, Seasonal Berries, Granola



Entree Salad prices includes bread, butter, coffee and tea service and assorted mini desserts served family style. Select a base and a protein.

ENTREE SALADS

SPRING/SUMMER | MARCH-AUGUST |

PEPPERCORN CAESAR

Romaine lettuce, parmesan croutons, peppercorn Caesar dressing

FIELD MELON

Toasted pumpkin granola, feta cheese, basil, blood orange vinaigrette.

SALAD OF LITTLE GEM LETTUCE

Navel orange, avocado, red ice radish, green goddess dressing.

VITALITY BOWL

Heart healthy grains, blueberries, navel orange, kale, acai vinaigrette.

STRAWBERRY SPINACH SALAD

Field strawberries, feta cheese, toasted quinoa, baby spinach, almond milk dressing.

BABY KALE SALAD

Lemon scented cucumber, pickled Fresno chili, crispy shallots, sesame ginger vinaigrette.

PROTEIN OPTIONS:

GRILLED ORGANIC CHICKEN

\$50

PROSCIUTTO DE PARMA

\$50

5 oz FILET OF LOCAL SALMON

\$55

5 oz FILET OF SEARED AHI TUNA

\$60

5 oz MARINATED SILKEN TOFU

\$50

5 oz FILET GRILLED BAVETTE STEAK

\$60

5 oz FILET MIGNON

\$70

5 oz MUSCOVY DUCK BREAST

\$60

SWEET TOOTH MINI DESSERTS

PLATED FAMILY STYLE - 2 PIECES PER GUEST

SELECT UP TO FIVE (5) OPTIONS:

Sweet mascarpone filled cannoli

Assorted mini-French macaroons

Petite bananas foster tart, peanut butter mousse.

Assorted flavor filled mini cream puffs

Pot de crème, seasonal field berry compote

Madagascar vanilla bean crème brûlée

Black forest cake pops, espresso mousse (vegan)

Petite key lime pie (vegan)

Chocolate chip cookies (vegan)

Espresso chocolate dipped strawberries (vegan)

Assorted flavored mini cheesecakes

Petite Godiva chocolate cream pie



CLASSIC 3 COURSE PLATED LUNCH \$75

SPRING/SUMMER | MARCH - AUGUST |

Menu prices include basic table set up (cutlery, china, glassware), bread, butter and table side coffee and tea service. Select one salad, two protein and one vegetarian entrees, and one dessert option. You may also upgrade to a mini dessert buffet for +\$12 per guest (3 pieces person) or mini desserts served family style for +\$8 per guest (2 pieces person). Table linens and service staff are not included in this pricing.

SALAD SELECTION

select one (1) option:

SALAD OF MONTEREY COAST FIELD GREENS

Toasted sunflower seeds, ice radish, navel orange, herbed cabernet vinaigrette

PEPPERCORN CAESAR SALAD

Romaine lettuce, parmesan croutons, peppercorn Caesar dressing

GARDEN ARUGULA SALAD

Marinated baby tomatoes, ricotta salata, toasted quinoa, Thai basil vinaigrette

FIELD MELON SALAD

Toasted pumpkin seed granola, feta cheese, basil, blood orange vinaigrette

ENTRÉE SELECTION

select up to two (2) protein + one (1) vegetarian:

FILET OF LOCAL SALMON

Toasted orzo pilaf, Castroville artichokes, English peas, sundried tomato basil vinaigrette

FILET OF PETRALE SOLE

Roasted cauliflower, baby fennel, brown butter croutons, lemon caper vierge

ROASTED CHICKEN

Herbed couscous, Moroccan spiced baby carrots, broccolini, medjool date jus

FOREST MUSHROOM BOLOGNAISE (VEGETARIAN / VEGAN)

Roasted baby carrots, wilted kale, pappardelle, parmigiana Reggiano

VEGETABLE CANNELLONI

Delta asparagus, English peas, Swiss chard, baby artichokes, herbed quinoa, roasted leek velouté

DESSERT SELECTION

select one (1) option:

RED VELVET CAKE

White chocolate mousse, raspberry gastrique, mint

CRÈME BRULÉE

Blueberry compote, candied basil

TARTE CITRON

Meyer lemon curd, toasted meringue, pumpkin seed granola

TIRAMISU TRIFLE

Daily grind mousse, vanilla sponge, white chocolate pearls



SIGNATURE 3 COURSE PLATED LUNCH \$95

SPRING/SUMMER | MARCH - AUGUST |

Menu prices include basic table set up (cutlery, china, glassware), bread, butter and table side coffee and tea service. Select one salad, two protein and one vegetarian entrees, and one dessert option. You may also upgrade to a mini dessert buffet for +\$12 per guest (3 pieces person) or mini desserts served family style for +\$8 per guest (2 pieces person). Table linens and service staff are not included in this pricing.

SALAD SELECTION

select one (1) option:

SALAD OF LITTLE GEM LETTUCE

Navel orange, avocado, red ice radish, green goddess dressing

STRAWBERRY SPINACH SALAD

Feta cheese, macerated strawberries, toasted quinoa, almond milk dressing

KALE SALAD

Marinated tofu, lemon scented cucumber, pickled Fresno chili, crispy shallots, sesame ginger vinaigrette

BURRATA SALAD

English peas, Thumbelina carrots, young fennel, poppy seed granola, garden mint vinaigrette

ENTRÉE SELECTION

select up to two (2) protein + one (1) vegetarian:

FILET OF SCOTTISH SALMON

Charred radicchio, delta asparagus risotto, grated pecorino Romano

MT LASSEN TROUT

Curried cauliflower, blue lake green beans, pickled sultana raisins, tarragon caper beurre Blanc

MARYS ORGANIC ROASTED CHICKEN

Garden ratatouille tartlet, tomato marmalade, roasted chicken jus

TOP SIRLOIN

Yukon gold potato mille-feuille, roasted forest mushrooms, cabernet shallots, sauce bordelaise

PORK TENDERLION

Brentwood corn pain per du, smoked shiitake mushrooms, pink peppercorn honey Dijon jus

LEG OF LAMB

Green olive socca, sweet baby bell peppers, summer pole beans, harissa lamb jus

ROLLENTINO OF DELTA ASPARAGUS

English pea, confit heirloom tomato, Meyer lemon nage

CACIO E PEPE

Cavatelli pasta, grana Padano, charred radicchio, English peas, truffle Tellicherry pepper sauce

DESSERT SELECTION

select one (1) option:

CHOCOLATE OPERA CAKE

Godiva mousse, brandied cherries

VANILLA BEAN POT DE CRÈME

Passion fruit curd, pistachio brittle

STRAWBERRY SHORTCAKE

Meyer lemon sponge cake, macerated field strawberries, strawberry whipped crème fraîche, basil seed gastrique

SUNDRIED TOMATO BASIL SHORT BREAD COOKIES

Watermelon lemonade shooter

CARAMELIZED GREEN APPLE CRISP

Brown sugar streusel, vanilla gelato



LUXE 3 COURSE PLATED LUNCH \$125

SPRING/SUMMER | MARCH - AUGUST |

Menu prices include basic table set up (cutlery, china, glassware), bread, butter and table side coffee and tea service. Select one salad, two protein and one vegetarian entrees, and one dessert option. You may also upgrade to a mini dessert buffet for +\$12 per guest (3 pieces person) or mini desserts served family style for +\$8 per guest (2 pieces person). Table linens and service staff are not included in this pricing.

SALAD SELECTION

select one (1) option:

DELTA ASPARAGUS SALAD

Frisse lettuce, ruby red grapefruit, sous vide hen egg, black truffle vinaigrette

SALAD OF CONFIT CITRUS

Hamachi crudo, Young Mache, lemon scented hearts of palm, shaved fennel, yuzu chili vinaigrette

FIELD MELON CAPRESE SALAD

Honey dew melon, basil, smoked buffalo mozzarella, crispy prosciutto, tangerine espelette vinaigrette

ENTRÉE SELECTION

select up to two (2) protein + one (1) vegetarian:

PAN SEARED FILET OF ALASKAN HALIBUT

Delta asparagus wild rice pilaf, citrus braised endive, applewood smoked bacon lardon, roasted baby field carrot emulsion

DAY BOAT SCALOPS

Petite fennel, globe artichokes, sundried tomato, lemongrass lobster quisson

38 NORTH DUCK BREAST

Truffled celeriac mousseline, roasted king trumpet mushrooms, blackberry merlot gastrique

PRIME RIB

Twice baked black truffle potato, sesame garlic broccolini, sauce au poivre

FILET MIGNON

Pommes anna potatoes, sugar snap peas, honey harissa glazed carrots, caviar cream sauce

RACK OF LAMB

Saffron couscous, merguez sausage, English peas, grilled scallion chimichurri

FILET OF SILKEN TOFU (vegan, vegetarian)

Rainbow Swiss chard roulade, pickled beech mushrooms, whipped furikake potatoes, maple hoisin jus

BLACK TRUFFLE LASAGNA

Maine lobster béchamel, crispy fennel, tarragon oil

ALASKAN KING CRAB SALAD

Petite field greens, Brentwood corn croutons, avocado mousse, old bay vinaigrette

BUTTER LETTUCE SALAD

Field strawberries, pistachio granola, cabernet pickled shallots, caviar green goddess dressing

DESSERT SELECTION

select one (1) option:

RHUBARB PAVLOVA

Rose' poached rhubarb, Meyer lemon and mint coulis

ROASTED PINEAPPLE VACHERIN

Toasted coconut, key lime mousse, maraschino cherry caviar

CALIFORNIA OLIVE OIL CAKE

Whipped fennel pollen yogurt, macerated strawberries, pistachio granola

GODIVA CHOCOLATE GANACHE TART

Cabernet poached blackberries, candied orange

CREPE CAKE

Whipped mascarpone, caramelized rum bananas, chamomile cream

CHOCOLATE CREAM PIE

Roasted black walnut, toasted meringue



CLASSIC 3 COURSE PLATED DINNER \$90

SPRING/SUMMER | MARCH - AUGUST |

Menu prices include basic table set up (cutlery, china, glassware), bread, butter and table side coffee and tea service. Select one salad, two protein and one vegetarian entrees, and one dessert option. You may also upgrade to a mini dessert buffet for +\$12 per guest (3 pieces person) or mini desserts served family style for +\$8 per guest (2 pieces person). Table linens and service staff are not included in this pricing.

SALAD SELECTION

select one (1) option:

SALAD OF MONTEREY COAST FIELD GREENS

Toasted sunflower seeds, ice radish, navel orange, herbed cabernet vinaigrette

PEPPERCORN CAESAR SALAD

Romaine lettuce, parmesan croutons, peppercorn Caesar dressing

GARDEN ARUGULA SALAD

Marinated baby tomatoes, ricotta salata, toasted quinoa, Thai basil vinaigrette

FIELD MELON SALAD

Toasted pumpkin seed granola, feta cheese, basil, blood orange vinaigrette

ENTRÉE SELECTION

select up to two (2) protein + one (1) vegetarian:

FILET OF LOCAL SALMON

Toasted orzo pilaf, Castroville artichokes, English peas, sundried tomato basil vinaigrette

FILET OF PETRALE SOLE

Roasted cauliflower, baby fennel, brown butter croutons, lemon caper vierge

ROASTED CHICKEN

Herbed couscous, Moroccan spiced baby carrots, broccolini, medjool date jus

FOREST MUSHROOM BOLOGNAISE (VEGETARIAN / VEGAN)

Roasted baby carrots, wilted kale, pappardelle, parmigiana Reggiano

VEGETABLE CANNELLONI

Delta asparagus, English peas, Swiss chard, baby artichokes, herbed quinoa, roasted leek velouté

DESSERT SELECTION

select one (1) option:

RED VELVET CAKE

White chocolate mousse, raspberry gastrique, mint

CRÈME BRULÉE

Blueberry compote, candied basil

TARTE CITRON

Meyer lemon curd, toasted meringue, pumpkin seed granola

TIRAMISU TRIFLE

Daily grind mousse, vanilla sponge, white chocolate pearls



SIGNATURE 3 COURSE PLATED DINNER \$110

SPRING/SUMMER | MARCH - AUGUST |

Menu prices include basic table set up (cutlery, china, glassware), bread, butter and table side coffee and tea service. Select one salad, two protein and one vegetarian entrees, and one dessert option. You may also upgrade to a mini dessert buffet for +\$12 per guest (3 pieces person) or mini desserts served family style for +\$8 per guest (2 pieces person). Table linens and service staff are not included in this pricing.

SALAD SELECTION

select one (1) option:

SALAD OF LITTLE GEM LETTUCE

Navel orange, avocado, red ice radish, green goddess dressing

STRAWBERRY SPINACH SALAD

Feta cheese, macerated strawberries, toasted quinoa, almond milk dressing

KALE SALAD

Marinated tofu, lemon scented cucumber, pickled Fresno chili, crispy shallots, sesame ginger vinaigrette

BURRATA SALAD

English peas, Thumbelina carrots, young fennel, poppy seed granola, garden mint vinaigrette

ENTRÉE SELECTION

select up to two (2) protein + one (1) vegetarian:

FILET OF SCOTTISH SALMON

Charred radicchio, delta asparagus risotto, grated pecorino Romano

MT LASSEN TROUT

Curried cauliflower, blue lake green beans, pickled sultana raisins, tarragon caper beurre Blanc

MARYS ORGANIC ROASTED CHICKEN

Garden ratatouille tartlet, tomato marmalade, roasted chicken jus

TOP SIRLOIN

Yukon gold potato millie feuille, roasted forest mushrooms, cabernet shallots, sauce bordelaise

PORK TENDERLION

Brentwood corn pain per du, smoked shiitake mushrooms, pink peppercorn honey Dijon jus

LEG OF LAMB

Green olive socca, sweet baby bell peppers, summer pole beans, harissa lamb jus

ROLLENTINO OF DELTA ASPARAGUS

English pea, confit heirloom tomato, Meyer lemon nage

CACIO E PEPE

Cavatelli pasta, grana Padano, charred radicchio, English peas, truffle Tellicherry pepper sauce

DESSERT SELECTION

select one (1) option:

CHOCOLATE OPERA CAKE

Godiva mousse, brandied cherries

VANILLA BEAN POT DE CRÈME

Passion fruit curd, pistachio brittle

STRAWBERRY SHORTCAKE

Meyer lemon sponge cake, macerated field strawberries, strawberry whipped crème fraîche, basil seed gastrique

SUNDRIED TOMATO BASIL SHORT BREAD COOKIES

Watermelon lemonade shooter

CARAMELIZED GREEN APPLE CRISP

Brown sugar streusel, vanilla gelato



LUXE 3 COURSE PLATED DINNER \$140

SPRING/SUMMER | MARCH - AUGUST |

Menu prices include basic table set up (cutlery, china, glassware), bread, butter and table side coffee and tea service. Select one salad, two protein and one vegetarian entrees, and one dessert option. You may also upgrade to a mini dessert buffet for +\$12 per guest (3 pieces person) or mini desserts served family style for +\$8 per guest (2 pieces person). Table linens and service staff are not included in this pricing.

SALAD SELECTION

select one (1) option:

DELTA ASPARAGUS SALAD

Frisse lettuce, ruby red grapefruit, sous vide hen egg, black truffle vinaigrette

SALAD OF CONFIT CITRUS

Hamachi crudo, Young Mache, lemon scented hearts of palm, shaved fennel, yuzu chili vinaigrette

FIELD MELON CAPRESE SALAD

Honey dew melon, basil, smoked buffalo mozzarella, crispy prosciutto, tangerine espelette vinaigrette

ENTRÉE SELECTION

select up to two (2) protein + one (1) vegetarian:

PAN SEARED FILET OF ALASKAN HALIBUT

Delta asparagus wild rice pilaf, citrus braised endive, applewood smoked bacon lardon, roasted baby field carrot emulsion

DAY BOAT SCALOPS

Petite fennel, globe artichokes, sundried tomato, lemongrass lobster quisson

38 NORTH DUCK BREAST

Truffled celeriac mousseline, roasted king trumpet mushrooms, blackberry merlot gastrique

PRIME RIB

Twice baked black truffle potato, sesame garlic broccolini, sauce au poivre

FILET MIGNON

Pommes anna potatoes, sugar snap peas, honey harissa glazed carrots, caviar cream sauce

RACK OF LAMB

Saffron couscous, merguez sausage, English peas, grilled scallion chimichurri

FILET OF SILKEN TOFU (vegan, vegetarian)

Rainbow Swiss chard roulade, pickled beech mushrooms, whipped furikake potatoes, maple hoisin jus

BLACK TRUFFLE LASAGNA

Maine lobster béchamel, crispy fennel, tarragon oil

ALASKAN KING CRAB SALAD

Petite field greens, Brentwood corn croutons, avocado mousse, old bay vinaigrette

BUTTER LETTUCE SALAD

Field strawberries, pistachio granola, cabernet pickled shallots, caviar green goddess dressing

DESSERT SELECTION

select one (1) option:

RHUBARB PAVLOVA

Rose' poached rhubarb, Meyer lemon and mint coulis

ROASTED PINEAPPLE VACHERIN

Toasted coconut, key lime mousse, maraschino cherry caviar

CALIFORNIA OLIVE OIL CAKE

Whipped fennel pollen yogurt, macerated strawberries, pistachio granola

GODIVA CHOCOLATE GANACHE TART

Cabernet poached blackberries, candied orange

CREPE CAKE

Whipped mascarpone, caramelized rum bananas, chamomile cream

CHOCOLATE CREAM PIE

Roasted black walnut, toasted meringue



JUST FOR KIDS

Prices for Entrées include a three (3) course menu of a salad, entree and the plated dessert selected as part of the main offering, basic table set up, bread, butter and table side coffee and tea service. This menu is for children 12 and under only.

FIRST COURSE - SELECT ONE (1)

- Caesar Salad, Parmesan Croutons
- Crudite, Green Goddess Dressing
- Seasonal Sliced Fruit

SECOND COURSE - SELECT ONE (1)

- Grilled Cheese Sandwich, French Fries \$55
- Grilled Breast of Chicken, Seasonal Vegetables \$55
- Chicken Tenders, French Fries \$55
- Hamburger Sliders (2), French Fries \$55
- Penne Pasta, Butter & Parmesan Cheese or Tomato Sauce \$55

Don't see what you're looking for?
Speak with your Production Manager to
discuss accommodations.



SALAD + ENTREE ENHANCEMENTS

PROTEIN ENHANCEMENTS

PETITE MAIN LOBSTER TAIL | 4 OZ. | MP
Salad or Entrée

PETITE MAIN LOBSTER TAIL "EN CROUTE" | 4 OZ. | MP
Salad or Entrée

GRILLED U-12 PRAWNS | 3 PIECES / 4 OZ. | \$15
Salad or Entrée

PAN SEARED MUSCOVY DUCK BREAST | 4 OZ. | \$20
Salad only

ALASKAN KING CRAB | 4 OZ. | MP
Salad or Entrée

DUNGENESS CRAB | 4 OZ. | MP
Salad or Entrée

U-10 PAN SEARED DAY BOAT SCALLOPS | 3 PIECES | MP
Salad or Entrée

OSTERA CAVIAR | 1 OZ. | MP
Salad only

MARY'S ORGANIC ROASTED CHICKEN | 4 OZ. AIRLINER BREAST | \$12
Salad only

BRAISED BEEF SHORT RIB CROQUETTE | 4 OZ. | \$15
Entrée only

MAINE LOBSTER CROQUETTE | 4 OZ. | \$20
Entrée only

BLACK TRUFFLE CROQUETTE | 4 OZ. | \$10
Entrée only

SAUCE + VINAIGRETTE ENHANCEMENTS

BLACK TRUFFLE VINAIGRETTE | \$7
Salad only

BLACK TRUFFLE VELOUTE | \$10
Entrée only

SAUCE MERQUIZE (CAVIAR HOLLANDAISE) | \$12
Entrée only

SAUCE OSCAR (DUNGENESS CRAB HOLLANDAISE) | \$15
Entrée only

SAUCE BERNAISE | \$5
Entrée only

MAINE LOBSTER AMERICAINE SAUCE | \$15
Entrée only



Minimum participation for all buffets is 50 Guests. Coffee and Tea service is included. Linens for the buffet setup are included in the pricing. This does not include linens for dining tables.

LUNCH + DINNER BUFFETS

MEXICAN BUFFET

\$80

Assorted tortillas, chips, salsa & guacamole
Brentwood corn salad, little gem lettuce, pinto beans, avocado, cherry tomato, pickled red onion, fried tortilla, cilantro lime vinaigrette
Spanish rice & beans, cilantro crema, jicama slaw, spiced pineapple salsa
Grilled onions & baby peppers
Chile relleno, roasted poblano peppers, cotija cheese, salsa roja
Mary's organic chicken asado, charred limes, garlic confit
All day marinated carne asada
Sopapilla cheesecake bars, cinnamon caramel

SOUTHERN BUFFET

\$85

Buttermilk biscuits, farm stand butter
Garlic braised greens
Roasted baby red bliss potatoes, garden tarragon dill dressing
Aged cheddar mac & cheese
Mary's organic buttermilk fried chicken
Braised pork spareribs, house made pickles, smoked BBQ sauce, sweet Dijon sauce, Nashville hot sauce
Seasonal fruit cobbler

PARISIAN BUFFET

\$90

Warm French brioche roll, fleur de sel butter
Lyonnais salad, arugula, frisée, applewood bacon lardons, hard poached hen egg, bacon-Dijon vinaigrette
Haricot verts, caramelized shallots, toasted almonds, navel orange vinaigrette
Dauphinoise potatoes
Mary's organic chicken coq au vin
Braised beef short rib bourguignon, pickled pearl onions, forest mushrooms, wilted kale, sauce beurre rouge
Espresso pot de crème, seasonal fruit chutney



WEST COAST BUFFET

\$95

San Francisco sour dough rolls
Salad of Monterey coast greens, toasted sunflower seeds, marinated tear drop tomatoes, crispy quinoa, navel orange, cabernet balsamic vinaigrette
Garlic braised broccolini, sweet chili vinaigrette
Yukon gold double butter mashed potatoes
Herbed focaccia encrusted petrale sole, lemon caper beurre blanc
Filet of prime bavette steak, roasted shallots, sauce bearnaise
California olive oil cake, whipped fennel pollen crema, macerated seasonal fruit, pistachio granola

FARMSTAND SPRING CROP BUFFET (MARCH - AUGUST)

\$95

Rustic levain bread, garden herb butter
New crop vegetable salad, baby arugula, petite romaine, delta asparagus, red ice radish, sugar snap peas, roasted beets, fennel, green goddess dressing
Roasted delta asparagus, pickled pearls onions, feta cheese, toasted sunflower seeds, basil vinaigrette
English pea & fava bean risotto, roasted forest mushrooms, confit lemon parmesan
Filet of local king salmon, globe artichoke & sundried tomato cous cous, rosemary vinaigrette
Harissa marinated rack of lamb, lemon thyme jus
Meyer lemon & rhubarb trifle

FARMSTAND AUTUMN CROP BUFFET (SEPTEMBER-FEBRUARY)

\$95

Rustic levain bread
Belgium endive salad, roasted sweet potato, pickled currents, Gravenstein apples, crispy parsnips, walnut vinaigrette
Roasted autumn squash, brussels sprouts, fried sage, pickled pomegranate, quince vinaigrette
Butternut squash & kale risotto, forest mushroom, crispy pancetta, rosemary parmesan
Herbed focaccia encrusted petrale sole, lemon caper beurre Blanc
Braised beef short rib, creamy yellow polenta, cabernet jus
Caramelized apple strudel, vanilla bean anglaise

ITALIAN BUFFET

\$90

Herbed focaccia, rosemary butter
Antipasto, assorted cured meats, cheeses and marinated vegetables
Chop salad, radicchio, arugula, chickpeas, marinated artichoke hearts, Monterey jack, charred peppers, balsamic vinaigrette
Roasted vegetables, baby peppers, broccoli rabe, cherry tomato, squash, eggplant, garden herb vinaigrette
Orecchiette di rapa, broccoli rabe, sun dried tomato, chili flakes, parmigiano Reggiano, white wine garlic sauce
Mary's whole roasted chicken cacciatore, green olives, charred lemon, roasted tomato chianti broth
Braised beef short rib, sausage & ricotta meatballs, creamy parmesan polenta
Tiramisu bites, coffee crema, lady fingers, chocolate drizzle



HORS D'OEUVRES

COLD HORS D'OEUVRES

50 PIECES PER ORDER

ENGLISH PEA TART*** (veg) \$300
Meyer lemon mousse, pickled red onion jam, mint

DEVEILED "EGGS" (vegan/gf) \$300
Silken tofu, turmeric, harissa, chives

MINI TWICE BAKED POTATO (vegan/gf) \$250
Charred shallot, bearnaise crema

STUFFED MEDJOOL DATES (veg) \$300
Organic honey mascarpone, lemon thyme granola

WATERMELON SKEWER*** (veg/gf) \$300
Feta cheese, basil mousse, candied lemon

PRIME BEEF TARTARE \$350
Herbed potato chip, caper aioli, crispy shallots, grated egg yolk gremolata

AHI TUNA TARTARE \$400
Avocado mousse

SHRIMP COCKTAIL \$350
Soy glaze, furikake, crispy wonton, house made cocktail sauce, lemon zest

SMOKED SALMON \$275
"Everything" cream cheese, rye croustade

SWEET & SOUR FIG BROCHETTE \$250
Aged white cheddar, prosciutto de Parma, balsamic glaze

PEACHES & CREAM TART (veg) *** \$250
Whipped lemon mascarpone, basil, spiced streusel

BUCKWHEAT BLINI \$300
Smoked trout, fennel cream fraiche, caviar

ROASTED BEET TARTARE (veg) \$250
Furikake rice cracker, pickled red onion, fennel, silken tofu fondue

HEIRLOOM TOMATO CAPRESE TASSE*** (veg) \$250
burrata, red onion, basil mousse, parmesan tuile

CUCUMBER MANGO ROLLENTINO (gf) \$300
Citrus poached shrimp, sweet chili, daikon sprouts

HOT HORS D'OEUVRES

50 PIECES PER ORDER

CRISPY PLANTAIN CAKE (vegan) \$300
Sweet potato hummus, pineapple cilantro marmalade

CRISPY SILKEN TOFU BITES (vegan) \$300
Cucumber lime compote, sesame, gochujang glaze

CURRIED CAULIFLOWER PAVE (veg) \$300
Crispy capers, poached sultana raisin jam

CRISPY PLANTAIN CAKE (vegan) \$300
Sweet potato hummus, pineapple cilantro marmalade

CRISPY SILKEN TOFU BITES (vegan) \$300
Cucumber lime compote, sesame, gochujang glaze

CURRIED CAULIFLOWER PAVE (veg) \$300
Crispy capers, poached sultana raisin jam

DELTA ASPARAGUS VOL AU VENT*** (veg) \$300
Green goddess avocado mousse

GARDEN VEGETABLE POT STICKER (vegan) \$300
Green onion, sweet & sour sesame glaze

FOREST MUSHROOM BRUSHETTA (vegan) \$300
Roasted tomato jam, aged balsamic

POLENTA BITES (vegan) \$300
Sauce romesco, almond granola

TRUFFLED MAC & CHEESE BITES (veg) \$350
Aged cheddar, black truffle

TRUFFLED ARANCINI (veg) \$350
Taleggio cheese, black truffle

VEGETABLE SPRING ROLLS (vegan/gf) \$300
Sweet chili sauce

BEEF WELLINGTON BEGGAR'S PURSE \$350
Braised beef short rib, forest mushroom, prosciutto de Parma

BRAISED BEEF SHORTRIB CROQUETTES \$350
Harissa crema, green onion

BUFFALO FRIED CHICKEN BROCHETTE \$325
Point Reyes bleu crema, pickled celery

CHICKEN EMPANADA \$275
Roasted poblano crema

CHICKEN & WAFFLES \$325
Buttermilk fried chicken, waffle cone, Canadian maple gastrique

MAPLE BACON EGG & CHEESE FRENCH TOAST \$400
Whipped crème fraiche, caviar, chive baton

TRUFFLED CUBANO PANINI \$275
Brioche, country ham, pickles, Dijon

APPLEWOOD SMOKED BACON WRAPPED SCALLOPS \$400
Spicy Meyer lemon aioli (gf)

DUNGENESS CRAB CAKE \$400
Roasted bell pepper remoulade sauce

ZA'ATAR SPICED LAMB TART \$350
Sweet mini pepper compote, pomegranate yogurt, mint

MAINE LOBSTER KNUCKLE SANDWICH \$400
Lemon butter poached Maine lobster, pickled celery, old bay aioli

SHRIMP DUMPLING \$350
Pickled Fresno chili hoisin glaze

***Spring/Summer Availability



STATIONS

All stations are priced per person with a minimum of fifty (50) guests per station and for a maximum of three (3) hours. Each additional hour per station at a rate of \$10 per person. Some stations require two (2) chef attendants per station at a rate of \$225 for three (3) hours. Each additional hour per attendant, per station, at a rate of \$100. If additional attendants are requested and/or if event exceeds 250 guests an additional attendant per station is required at a rate of \$100.

“EARTH CANDY” (Vegan, plant-based) \$36

NO CHEF ATTENDANT REQUIRED
SELECT TWO (2) PROTEIN OPTIONS

Beyond Meat chicken parmesan, organic central valley tomato marinara, vegan cashew mozzarella, basil.
Beyond Meat fried chicken and waffles, cup 4 cup Belgium waffles, small batch Vermont maple syrup.
Grilled seitan steak stir fry, roasted bell peppers & onions.
Salsa Verde pilaf
Grilled organic tempeh, rice noodles, madras curry roasted cauliflower, broccolini, sweet chili vinaigrette.

DIM SUM \$39

NO CHEF ATTENDANT REQUIRED

Vegetable egg rolls
Fresh spring rolls
Chicken pot stickers
Pork shumai, shrimp har gaw
Crab Rangoon
Lo main noodle salad (shredded carrots, Napa cabbage, water chestnut, sesame satay dressing)
Soy sauce, spicy mustard, sweet & sour

SUSHI \$46

NO CHEF ATTENDANT REQUIRED

California roll, spicy tuna roll, shrimp tempura roll, seasonal vegetable roll.
Ahi tuna poke bowl
Edamame
Pickled ginger, soy sauce, wasabi

FARMSTEAD CHEESE EXPERIENCE \$23

NO CHEF ATTENDANT REQUIRED

A selection of four (4) local purveyors (soft, semi soft, bleu, hard)
Assorted crackers, bread sticks, fresh and macerated berries, honeycomb

SMALL BATCH ARTISANAL CHARCUTERIE \$24

NO CHEF ATTENDANT REQUIRED

A selection of four (4) different types of small batch local charcuterie
Artisanal pate, pickled vegetables, country bread & crackers, marinated olives
Small Batch Artisanal Charcuterie Enhancements: De Bellota Jamon Iberico Ham | 15 lb | \$1,100- Carving attendant Required
Small Batch Artisanal Charcuterie Enhancements: De Bellota Jamon Iberico Ham | 7 lb | \$500 - Carving attendant Required



STATIONS

CENTRAL VALLEY VEGETABLE CRUDITE

\$16

NO CHEF ATTENDANT REQUIRED

A selection of seasonal locally sourced vegetables

Central valley herbed ranch, olive tapenade, lemon garlic hummus

STEAKHOUSE CARVING STATION

\$39

CHEF ATTENDANT REQUIRED

Choice of: NY Strip, Beef Tenderloin + \$12 , or Prime Rib + \$15

Roasted whole and sliced

Horseradish crema

Spicy whole grain mustard aioli

Salsa Verde

Pink peppercorn steak sauce

“NOSE TO TAIL” CARVING STATION

\$36

CHEF ATTENDANT OPTIONAL

Kentucky bourbon glazed pork tenderloin, roasted whole and sliced

BBQ pork sliders, green apple and pickled onion slaw, sweet Hawaiian rolls

Pork spare ribs

Pineapple jalapeno salsa

Whole grain honey garlic sauce

ROASTED SALMON “EN CROUTE”

\$30

CHEF ATTENDANT REQUIRED

Farm raised local salmon wrapped in puff pastry with wilted spinach, fennel and capers

Roasted to order and sliced

Lemon thyme beurre Blanc

STATION ADD-ON

\$7

PER SELECTION

- Caesar salad, parmigiano Reggiano, focaccia croutons, classic Caesar dressing.
- Central Valley field mixed green salad toasted sunflower seeds, cherry tomatoes, green apple, shaved heirloom carrots, radicchio, honey balsamic dressing.
- Butter lettuce and kale salad, avocado, navel orange, toasted pecans, red ice radish, green goddess dressing.
- Roasted Market Vegetables
- Roasted Potatoes



STATIONS

PASTA

\$28

CHEF ATTENDANT OPTIONAL

Select two (2) options. Additional options may be added for an additional \$7 per selection/per guest. Maximum four (4) options per station. Includes chili flakes and fresh parmesan. Additional enhancements: Black Truffle \$10/guest; Roasted Chicken \$5/guest/per pasta; Shrimp \$10/guest/per pasta; Tenderloin 1/4oz. \$10/guest/per pasta

Penne carbonara, crispy pancetta, English peas, pecorino Romano, grated cured egg yolk, garlic cream sauce
Cacio e pepe bucatini, parmigiano Reggiano, drawn butter black pepper sauce
Spaghetti ala puttanesca, green & black olives, capers, garlic confit, boquerone butter, organic central valley tomato marinara
Rigatoni bolognese, braised beef short rib, roasted fennel sausage, central valley tomato ragu, pecorino Romano
Orecchiette di rapa, broccoli rabe, sun dried tomato, chili flakes, parmigiano Reggiano, white wine garlic sauce
Risotto, English peas, delta asparagus, sun dried tomato, lemon (spring/summer)
Risotto, winter squash, charred radicchio, forest mushrooms, sage (fall/winter)

SLIDERS

\$25

NO CHEF ATTENDANT REQUIRED

SELECT THREE (3) OPTIONS:

Ahi tuna slider, steamed bao bun, furikake aioli, wakame slaw
Fried chicken slider, buttermilk biscuit, sweet & spicy honey mustard sauce, green apple slaw
BBQ pork slider, house made pickles, jicama slaw, 1,000 island aioli
French dip slider, sous vide top sirloin, parker house roll, Swiss cheese, caramelized onions, au jus aioli
Beef bourguignon slider, braised beef short rib, silver dollar rolls, pickled onions, forest mushrooms, horseradish dijonaise
Bacon, egg & cheese breakfast bagel sliders
Mini "BIG" mac, all beef patty, special sauce, lettuce, pickles, onions on a sesame seed bun
Philly cheese steak slider shaved top sirloin, roasted peppers & onions, cheddar cheese, toasted hoagie roll
Grilled tofu Bahn mi slider, pickled vegetables, sweet chili sauce, garden herbs, toasted baguette (vegan)
Quinoa burger, arugula, avocado, Fresno chili aioli, vegan slider bun (vegan)
Includes house made herbed potato chips

UPGRADE: House made fries \$4/person

MARITIME RAW BAR

\$56

NO CHEF ATTENDANT REQUIRED

Chefs' selection west coast oysters
Chefs' selection east coast oysters
Local rock crab
Champagne poached shrimp
Steamed P.E.I. mussels
Pomegranate mignonette, drawn butter, cocktail sauce, charred lemons
Maritime Raw Bar add on: Alaskan King Crab Legs \$20
Maritime Raw Bar add on: Poached Lobster \$15



STATIONS

“TASTE OF THE MISSION”

\$36

CHEF ATTENDANT OPTIONAL

Select two (2) Additional 3rd option available +\$7/guest:

Organic cilantro lime chicken

Braised beef short rib asada

Pork al pastor

Roasted mini sweet bell peppers & onions

Beyond Meat substitutions available upon request

Includes:

Organic cilantro lime chicken taquitos

Heritage 8 spice ground beef taquitos

Salsa Verde, salsa rosa, Pico de gallo, cotija cheese, cilantro lime crema, guacamole, napa cabbage & jicama slaw

Organic corn tortillas

“SWEET DREAMS” ICE CREAM BAR

\$22

CHEF ATTENDANT REQUIRED

Organic chocolate & vanilla ice cream

Assorted seasonal berry sorbet

Assorted ice cream cones

Assorted seasonal berries

Chocolate, caramel and strawberry sauce

Vanilla whipped cream

Mini m&ms

Oreo cookie crumble

Rainbow sprinkles

White & dark chocolate chips

Gummi bears

Macerated cherries

“SWEET TOOTH” MINI DESSERTS

\$22

NO CHEF ATTENDANT REQUIRED - 3 PIECES PER GUEST

SELECT UP TO FIVE (5) OPTIONS:

Sweet mascarpone filled cannoli

Assorted mini-French macaroons

Petite bananas foster tart, peanut butter mousse.

Assorted flavor filled mini cream puffs

Pot de crème, seasonal field berry compote

Madagascar vanilla bean crème brulee

Black forest cake pops, espresso mousse (vegan)

Petite key lime pie (vegan)

Chocolate chip cookies (vegan)

Espresso chocolate dipped strawberries (vegan)

Assorted flavored mini cheesecakes

Petite Godiva chocolate cream pie



BEVERAGE PACKAGES

All hosted packages are inclusive of in-house glassware, ice, Coca-Cola Co. Soft Drinks and house-made Mixers & Juices. All packages are priced per guest/per hour with unlimited consumption. Full guest count participation is required to participate in a package. All packages may be supplemented and upgraded at an additional cost. Our expert bartending staff can create up to two signature specialty cocktails to add to any bar package at \$14 additional per person. Auxiliary bars are available for an additional \$800 per bar for up to four (4) hours of service. A bar set up fee of \$1000 applied to all one hour bar packages.

BEER, WINE + SPARKLING PACKAGE

ONE HOUR \$24, TWO HOUR \$32, EACH ADDITIONAL HOUR \$12

WINE & SPARKLING:

Chandon California Brut, Morgan Highlands Chardonnay, Ancient Peaks Sauvignon Blanc, Kali Hart Pinot Noir, William Hill Cabernet Sauvignon

TAP & BOTTLED BEERS:

Anderson Valley Boont Amber Ale, Almanac Hazy IPA, Firestone Lager, Golden State Mighty Dry Cider

NON-ALCOHOLIC:

Coca Cola Soft Drinks, Sparkling Water

BEER + WINE CONSUMPTION BAR PRICING

Labor Not Included

Beer \$8

Glass of Wine \$11

Glass of Sparkling \$13

Non-Alcoholic \$4

CLASSIC BAR PACKAGE

ONE HOUR \$26, TWO HOUR \$36, EACH ADDITIONAL HOUR \$14

WINES & SPARKLING:

Chandon California Brut, Morgan Highlands Chardonnay, Ancient Peaks Sauvignon Blanc, Kali Hart Pinot Noir, William Hill Cabernet Sauvignon

TAP & BOTTLED BEER:

Anderson Valley Boont Amber Ale, Almanac Hazy IPA, Firestone Lager, Golden State Mighty Dry Cider

SPIRITS:

Brooker's Gin, New Amsterdam Vodka, Bacardi Rum, Buffalo Trace Bourbon, El Jimador Reposado Tequila, Rittenhouse Rye, Dewar's Scotch, Captain Morgan Spiced Rum

MIXERS AND NON-ALCOHOLIC:

Orange Juice, Grapefruit Juice, Pineapple Juice, Cranberry juice, Lemon Juice, Lime Juice, Agave Nectar, Sweet & Sour, Carpano Antica Formula Sweet and Dry, Campari, Cointreau, Soft Drinks, Sparkling Water



BEVERAGE PACKAGES

CLASSIC CONSUMPTION BAR PRICING

Labor Not Included

Beer \$8

Glass of Wine \$11

Glass of Sparkling \$13

Classic Cocktail \$12

Non-Alcoholic \$4

SIGNATURE BAR PACKAGE

ONE HOUR \$30, TWO HOUR \$42, EACH ADDITIONAL HOUR \$16

WINES & SPARKLING:

Chandon California Brut, Morgan Highlands Chardonnay, Ancient Peaks Sauvignon Blanc, Kali Hart Pinot Noir, William Hill Cabernet Sauvignon

TAP & BOTTLED BEER:

Anderson Valley Boont Amber Ale, Almanac Hazy IPA, Firestone Lager, Golden State Mighty Dry Cider

SPIRITS:

Nolet's Gin, Tito's Vodka, Flor De Cana 4yr Rum, Four Roses Small Batch Bourbon, Siete Leguas Reposado Tequila, High West Double Rye, Johnny Walker Black Label Scotch, Sailor Jerry Spiced Rum

MIXERS AND NON-ALCOHOLIC:

Orange Juice, Grapefruit Juice, Pineapple Juice, Cranberry juice, Lemon Juice, Lime Juice, Agave Nectar, Sweet & Sour, Carpano Antica Formula Sweet and Dry, Campari, Cointreau, Soft Drinks, Sparkling Water

SIGNATURE CONSUMPTION BAR PRICING

~ Labor Not Included

Beer \$8

Glass of Wine \$11

Glass of Sparkling \$13

Signature Cocktail \$15

Non-Alcoholic \$4



BEVERAGE PACKAGES

LUXE BAR PACKAGE

ONE HOUR \$34, TWO HOUR \$49, EACH ADDITIONAL HOUR \$19

WINES & SPARKLING:

Roederer Estate Brut, Trefethen Chardonnay, Peju Sauvignon Blanc, Farmstead Pinot Noir, Veeder House Cabernet Sauvignon

TAP & BOTTLED BEER:

Anderson Valley Boont Amber Ale, Almanac Hazy IPA, Firestone Lager, Golden State Mighty Dry Cider

SPIRITS:

Hendricks Gin, Ketel One Vodka, Flor de Cana 7yr Rum., Eagle Rare 10yr Bourbon, Don Julio Reposado Tequila, Templeton Rye Whiskey, Oban 14yr Scotch, Batiste Agricole Rum

MIXERS AND NON-ALCOHOLIC:

Orange Juice, Grapefruit Juice, Pineapple Juice, Cranberry juice, Lemon Juice, Lime Juice, Agave Nectar, Sweet & Sour, Carpano Antica Formula Sweet and Dry, Campari, Cointreau, Soft Drinks, Sparkling Water

LUXE CONSUMPTION BAR PRICING

Labor Not Included

Beer \$8

Glass of Wine \$11

Glass of Sparkling \$13

Luxe Cocktail \$16

Non-Alcoholic \$4

SERVICE ONLY PACKAGE - \$20 (Non Profit Clients Only)

Up to two (2) hours of service with Client Provided alcohol - Inquire for full rules and regulations. Each additional hour at a rate of \$6 per guest.

- Includes in-house glassware, ice, non-alcoholic beverages & house-made mixers & juices
- Mixers & Non-Alcoholic: Orange Juice, Grapefruit Juice, Pineapple Juice, Cranberry juice, Lemon Juice, Lime Juice, Agave Nectar, Sweet & Sour, Carpano Antica Formula Sweet and Dry, Campari, Cointreau, Soft Drinks & Sparkling Water

KEG SWAPPING / CLEANING FEE - \$375

Up to Two (2) Kegs

ADDITIONAL KEG SWAP/ CLEANING FEE - \$150

BEER BOTTLE STOCKING FEE - \$125

Per Label

SPIRIT STOCKING FEE - \$150

Per Label

N/A BEER - Best Day Brewing - \$7 per person (48 minimum)



SPECIALTY COCKTAILS

SIGNATURE COCKTAILS - \$14/person

Select Two (2) Specialty Cocktails added to any Bar Package

- Barrel Aged Negroni - Nolet's Gin, Campari, Carpano Antica, Aged 8 weeks in Bourbon Barrels
- Barrel Aged Manhattan - Eagle Rare 10yr Bourbon, Dolin Rouge Vermouth, Angostura Bitters, Aged 6 weeks in Bourbon Barrels
- Brooklyn - High West Double Rye, Dolin Dry Vermouth, Luxardo Maraschino, Amer
- Vieux Carre - High West Double Rye, Camus VS Cognac, Dolin Rouge Vermouth, Benedictine, Peychauds Bitters
- Moscow Mule - New Amsterdam Vodka, Lime Juice, Ginger Beer
- Pimms Cup - Pimms #1, Square One Cucumber Vodka, Lemon Juice, Ginger Ale
- Basil Gimlet - Square One Cucumber Vodka, Lime Juice, Simple Syrup
- Perfect Margarita - Reposado Tequila, Lime Juice, Agave Nectar
- Passion Fruit Sour - Vodka, Passion Fruit Puree, Lemon juice, Agave
- French 75 - Gin, Lemon Juice, Simple Syrup, Sparkling Wine
- Corpse Reviver #2 - Gin, Lemon Juice, Cointreau, Lillet Blanc, Absinthe Rinse

SIGNATURE "MOCKTAILS" - \$10/person

(NON-ALCOHOLIC)

Select Two (2) Specialty Mocktails added to any Bar Package

- Strawberry Mint Lemonade - Strawberry Puree, Mint, Lemon, Agave
- Melon Basil Cooler - Melon Juice, Basil, Lemon, Simple Syrup
- Passion Fruit Fizz - Passion Fruit Puree, Lime Juice, Simple Syrup, Club Soda
- Apple Thyme - Apple Puree, Thyme Syrup, Lemon Juice, Ginger Beer

Don't see what you're looking for?
Speak with your Production Manager to
discuss accommodations.



SELF-SERVE STATIONS

CONTINUOUS ASSORTED BEVERAGE STATION

FOUR HOURS - \$12 / EIGHT HOURS - \$24 / ADDITIONAL HOURS \$4

- Family Roasted Peerless Regular & Decaffeinated Coffee
- NUMI Organic Whole Leaf Teas
- Assorted Coca-Cola Co. Soft Drinks
- Ice Water & Bottled Sparkling Water

CONTINUOUS SOFT DRINK STATION

FOUR HOURS - \$10 / EIGHT HOURS - \$20 / ADDITIONAL HOURS \$4

- Assorted Coca-Cola Co. Soft Drinks
- Ice Water & Bottled Sparkling Water

HOUSE MADE FRESH SPA WATER STATION - SELECT TWO(2)

FOUR HOURS - \$4 / EIGHT HOURS - \$8 / ADDITIONAL HOURS \$4

- Strawberry Mint
- Pineapple Basil
- Lemon Cucumber
- Pear, Ginger + Lime
- Melon Basil

FIRESIDE HOT BEVERAGE STATION - \$14

- Hot Cocoa
- Warmed Spiced Apple Cider
- Marshmallows, Whipped Cream, Chocolate Nibs, Sprinkles, Peppermint Sticks, Cinnamon Sticks

BEVERAGE STATION ENHANCEMENTS

Minimum of 50 per flavor.

- 8oz High Brew Coffee (cold brew) - \$7
 - Black & Bold, Double Espresso, Mexican Vanilla, Dark Chocolate Mocha
- 12oz Brew Dr. Kombucha - \$8
 - Clear Mind, Love, Ginger Lemon, Super Berry
- 12oz Day Trip CBD Sparkling Water - \$10
 - Grapefruit, Lemon-Lime, Tangerine, Coconut Pineapple



WINES

A perfectly selected wine paired with amazing food can greatly heighten the overall dining experience. All wine selections have been chosen to complement our menu items. We have also gathered all the tasting profiles to help give a sense of the wines flavors and complexities so should you need additional information about any of the wines please speak with your event production coordinator. Additionally if there is a specific wine that you would like to feature for your event please let us know and we will do our best to source it. All wines are priced per person and based on a selection of one (1) white wine and one (1) red wine per category. Additionally all wines are available by the bottle on a consumption basis and if interested please inquire about our price per bottle. All labels, varietals, vintages and pricing subject to change.

TABLESIDE DINNER WINE SERVICE

CLASSIC- SELECT TWO(2) - \$14

- Chardonnay Morgan, Santa Lucia Highlands
- Sauvignon Blanc Ancient Peaks, Paso Robles
- Pinot Noir Kali Hart, Monterey
- Cabernet Sauvignon William Hill, North Coast

SIGNATURE- SELECT TWO (2) - \$18

- Chardonnay Trefethen, Napa Valley
- Sauvignon Blanc Rombauer, Napa Valley
- Sauvignon Blanc Blackbird Dissonance, Napa Valley
- Pinot Grigio Ramatto Attems, Venezia Giulia Italy
- Albarino Eidos de Padrian, Rias Baixas, Spain
- Dry Riesling Reeve Winery, Mendocino
- Rose Chateau Cala, Provance, France
- Cabernet Sauvignon Alexander Valley Vineyards, Sonoma
- Pinot Noir J Vineyards, Sonoma/Monterey/Santa Barbara
- Zinfandel Bedrock Old Vine, Sonoma
- Syrah Fess Parker, Santa Barbara
- Chateau Rocher Calon, Bordeaux, France
- Sangiovese, Merlot Tua Rita Rosso di Notri, Tuscany, Italy

LUXE- SELECT TWO (2) - \$22

- Chardonnay Alfaro Winery, Santa Cruz Mountains
- Sauvignon Blanc Duckhorn Winery, Napa Valley
- Pinot Gris Antiquum Farms, Willamette Valley, Oregon
- White Burgundy Joseph Drouhin Pouilly Vinzelles, Burgundy, France
- Riesling Domaine Zind Humbrecht, Alsace, France
- Rose of Pinot Noir Red Car, Sonoma
- Cabernet Sauvignon Veeder House, Mt. Veeder
- Pinot Noir Long Meadow Ranch, Sonoma
- Red Burgundy Joseph Drouhin Chorey Les Baune, Burgundy, France
- Syrah Red Car, Sonoma

EXTRA LUXE- SELECT TWO (2) - \$28

- Chardonnay Rombauer, Napa
- Sauvignon Blanc Round Pond, Napa
- Arneis Bruno Giacosa, Pimont, Italy
- Rose of Cabernet Veeder House, Mt. Veeder
- Roussane/Grenache Blanc/Picpoul Blanc Tablas Creek, Paso Robles
- Tempranillo Reserva Valenciso, Rioja, Spain
- Cabernet Sauvignon Freemark Abbey, Napa
- Pinot Noir Domaine Drouhin, Willamette Valley, Oregon
- Merlot Duckhorn Winery, Napa Valley
- Zinfandel Acre Vineyards, Napa Valley
- Petite Syrah/Syrah/Grenache Orin Swift Machete, Napa Valley
- Tinta De Toro Numanthia, Spain



BUBBLES

What better way celebrate the guests of honor than a traditional toast with a glass of sparkling wine. We offer a wide range of sparkling wines from simple crisp Prosecco to a fine French Brut Champagne. All sparkling wines are priced per person. Additionally all sparkling wines are available by the bottle on a consumption basis. If interested please ask about our price per bottle.

CHAMPAGNE TOAST

PRICED PER GUEST/GLASS

- Chandon California Brut \$10
- J Cuvee California Brut \$15
- Brut Roederer Estate \$16
- J Cuvee20, Sonoma \$17
- Prosecco Nino Franco NV, Veneto, Italy \$17
- Brut Rose Gruet, New Mexico \$17
- Champagne Lanson Black Label \$23
- Brut Rose Iron Horse "Wedding Cuvee" Russian River \$23
- Veuve Clicquot Yellow Label Brut Champagne, Reims France \$28

CHAMPAGNE TOWER \$12/person

INCLUSIVE OF COUPE GLASS RENTALS

- House Champagne - please inquire for upgrades

Don't see what you're looking for?
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discuss accommodations.