



# Catering Menus

Designed to complement and balance your current lifestyle. All ingredients are sourced locally, including organic when possible. Dietary restrictions are consciously considered and our culinary team are always willing to adapt menus to suit your guests' palate.

## About the Chef

Passionate about his craft, Chef Maynard Oestreich cooks "international grandma cuisine that hugs the soul". A 1986 graduate of the California Culinary Academy, he honed his skills in San Francisco and Napa Valley restaurants. Most notably the Michelin Guide Bib Gourmand rated Sedona Bar & Grill in Berkeley, Sailor Jacks in Benicia and the Silverado Restaurant in Napa. He was a past recipient of the critic's choice award for the annual Napa Valley Mustard Festival and has created food & wine pairings for over 60 events in Napa & Sonoma counties.





# Continental Breakfast Buffets

## PETALUMA

Seasonally inspired fresh fruit  
Local artisan bakery selection  
Selection of chilled juices  
Starbucks Verona roast coffee, decaf, Tazo hot teas

20

## SONOMA

Seasonally inspired fresh fruit  
Local artisan bakery selection  
Assorted bagels, schmears  
Selection of chilled juices  
Starbucks Verona roast coffee, decaf, Tazo hot teas

22

- Add house smoked King Salmon, sliced tomato, red onion, cucumber, capers, lemon 5
- Add sliced cured meats & cheeses 4

## HEALDSBURG

Seasonally inspired fresh fruit  
Housemade granola, individual yogurts  
Steel cut oatmeal, dried fruit, nuts, brown sugar  
Hard boiled eggs  
Selection of chilled juices  
Starbucks Verona roast coffee, decaf, Tazo hot teas

25

## ENHANCEMENTS

- Assorted fruit smoothie shots 2
- Breakfast wrap: scrambled egg, potatoes, local jack cheese, bacon or sausage 6
- Ciabatta breakfast sandwich: scrambled egg, brie cheese, ham 6

All food & beverage are subject to a 21% service charge & 8.25% tax





# Hot Breakfast Buffets

Minimum 20 guests

## FARMERS MARKET

Scrambled cage free eggs, fresh herbs  
Bananas foster french toast, banana rum caramel topping,  
toasted walnuts

Applewood smoked bacon OR housemade link sausage

Build your own yogurt parfait:

Housemade granola

Dried fruit, toasted nuts

Local honey

Nonfat yogurt

Seasonally inspired fresh fruit

Selection of chilled juices

Starbucks Verona roast coffee, decaf, Tazo hot teas

30

## BUTTER & EGGS

Local artisan bakery selection

Scrambled cage free eggs, Laura Chenel goat cheese, leeks,  
fresh herbs

Applewood smoked bacon OR housemade link sausage

Roasted Yukon & red skin potatoes, caramelized onions, fresh  
herbs

Seasonally inspired fresh fruit

Selection of chilled juices

Starbucks Verona roast coffee, decaf, Tazo hot teas

27

## ARTISAN CHEESE OMELETTES

Mini artisan cheese omelettes:

- Cowgirl Creamery Carmony, caramelized onions, sweet  
peppers
- Laura Chenel goat cheese, spinach, sundried tomatoes
- Vella dry jack cheese, portabello mushroom, fresh herbs

Applewood smoked bacon OR housemade link sausage

Roasted Yukon & red skin potatoes, caramelized onions, fresh  
herbs

Seasonally inspired fresh fruit

Selection of chilled juices

Starbucks Verona roast coffee, decaf, Tazo hot teas

30

## ENHANCEMENTS

- 1 hour mimosa station 7
- Housemade granola, individual yogurt 5
- Assorted bagels, schmears 3

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# Plated Breakfast

Choose one option

## FIT & ACTIVE

Fluffy egg whites, toy box tomatoes, organic baby spinach  
Grilled vegetables  
Turkey bacon OR chicken apple sausage  
Local artisan bakery selection  
Selection of chilled juices  
Starbucks Verona roast coffee, decaf, Tazo hot teas

22

## HOT CAKES

Fluffy buttermilk pancakes, orange marmalade butter, real maple syrup  
Scrambled cage free eggs, fresh herbs  
Applewood smoked bacon OR link sausage  
Local artisan bakery selection  
Selection of chilled juices  
Starbucks Verona roast coffee, decaf, Tazo hot teas

24

## THE STANDARD

Scrambled cage free eggs, fresh herbs  
Roasted Yukon & red skin potatoes, caramelized onions, fresh herbs  
Applewood smoked bacon OR link sausage  
Local artisan bakery selection  
Selection of chilled juices  
Starbucks Verona roast coffee, decaf, Tazo hot teas

24

## ENHANCEMENTS

- Seasonally inspired fresh fruit platter 6
- Individual yogurts 3

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# Corporate Meeting Package

Minimum 20 guests

## PETALUMA BREAKFAST

Seasonally inspired fresh fruit  
Local artisan bakery selection  
Selection of chilled juices

## ALL DAY BEVERAGES

Starbucks Verona roast coffee, decaf, Tazo hot teas, brewed iced tea, soft drinks, sparkling water

## AFTERNOON BREAK

### Select one savory item:

Freshly popped popcorn  
Celery & carrot sticks, caramelized onion dip

### Select one sweet item:

Warm freshly baked chocolate chip, oatmeal raisin, peanut butter or white chocolate macadamia cookies  
Double chocolate chunk brownies  
Cream puffs

Select one lunch buffet:

## PETALUMA PICNIC

Organic mixed green salad, champagne vinaigrette  
Potato salad  
Roast beef, smoked ham, turkey breast, salami  
Swiss, cheddar, pepperjack cheeses  
Sliced red onion, tomato, leaf lettuce, housemade dill pickles, mayonnaise, dijon mustard  
Assortment of sandwich breads  
Basket of chips  
Fresh baked chocolate chip cookies

## MANHATTAN MIX & MATCH

Butter leaf lettuce, local feta cheese, slivered Sebastopol pears, champagne vinaigrette  
Housemade tabbouleh  
Choose three:

- Rotisserie chicken on demi baguette
- Classic club on sliced sourdough
- Prime rib & Port Salut cheese, ciabatta roll
- Tuna melt, grilled onions, multigrain bread
- Grilled vegetable wrap, minted yogurt
- Chicken Caesar wrap, Vella jack cheese
- Shrimp salad wrap, alfalfa sprouts
- Tuna salad wrap, kalamata olives

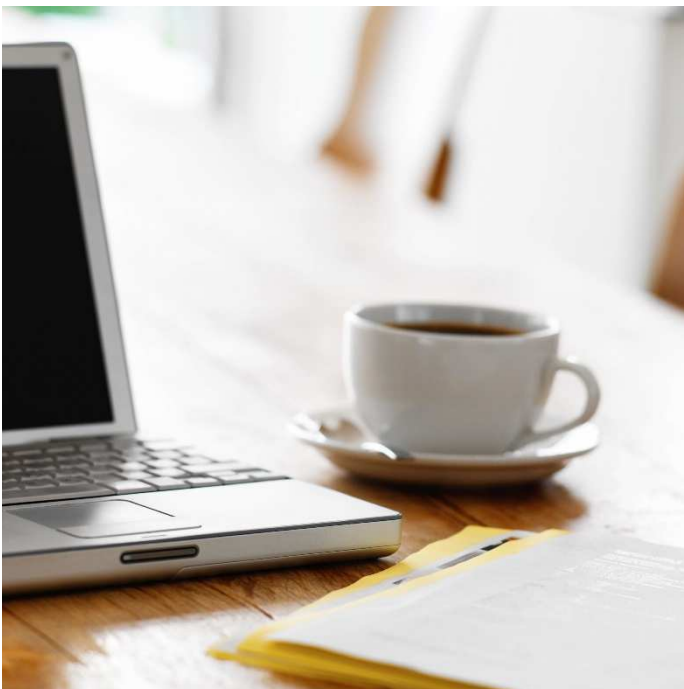
Double chocolate chunk brownies

## LOS CABOS CAFÉ

Basket of freshly made tortilla chips, green & red salsas  
Seasoned ground beef & shredded chicken  
Corn tortillas & mini flour tortillas  
Refried beans, mission style rice  
Shredded cheddar cheese, lettuce, diced tomatoes, onion, cilantro  
Cinnamon & sugar dusted churros

65

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# Buffet Lunch

Minimum 20 guests

## LOS CABOS CAFÉ

Basket of freshly made tortilla chips, green & red salsas  
Seasoned ground beef & shredded chicken  
Corn tortillas & mini flour tortillas  
Refried beans, mission style rice  
Shredded cheddar cheese, lettuce, diced tomatoes, onion, cilantro  
Cinnamon & sugar dusted churros  
Starbucks Verona roast coffee, decaf, Tazo hot teas, iced tea

30

## SONOMA SOUP & SALAD

Warm artisan rolls, sweet butter  
Seasonal soup  
Petite romaine hearts, mixed spring greens, baby spinach  
Rotisserie chicken breast, marinated tri tip  
Grated jack, feta & cheddar cheeses  
Cucumbers, tomatoes, onions, olives, croutons, avocado, garbanzo beans, tortilla strips, alfalfa sprouts  
Champagne vinaigrette, ranch, blue cheese  
Fruit tarts  
Starbucks Verona roast coffee, decaf, Tazo hot teas, iced tea

32

## MANHATTAN MIX & MATCH

Butter leaf lettuce, local feta cheese, slivered Sebastopol pears, champagne vinaigrette  
Housemade tabbouleh  
Choose three:

- Rotisserie chicken on demi baguette
- Classic club on sliced sourdough
- Prime rib & Port Salut cheese, ciabatta roll
- Tuna melt, grilled onions, multigrain bread
- Grilled vegetable wrap, minted yogurt
- Chicken Caesar wrap, Vella jack cheese
- Shrimp salad wrap, alfalfa sprouts
- Tuna salad wrap, kalamata olives

Double chocolate chunk brownies  
Starbucks Verona roast coffee, decaf, Tazo hot teas, iced tea

32

## PETALUMA PICNIC

Organic mixed greens, ripe tomato, english cucumbers, champagne vinaigrette  
Potato salad  
Roast beef, smoked ham, turkey breast, salami  
Swiss, cheddar, pepperjack cheeses  
Sliced red onion, tomato, leaf lettuce, housemade dill pickles, mayonnaise, Dijon  
Assortment of sandwich breads  
Basket of chips  
Fresh baked chocolate chip cookies  
Starbucks Verona roast coffee, decaf, Tazo hot teas, iced tea

33



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# Buffet Lunch

Minimum 20 guests

## CALIFORNIA COAST

Warm artisan rolls, sweet butter  
Baby spinach salad, strawberries, candied pecans, goat cheese, red wine vinaigrette  
Rotisserie Petaluma chicken, pan jus  
Roasted petite potatoes  
Grilled marinated vegetable platter  
Lemon tart, seasonal berries  
Starbucks Verona roast coffee, decaf, Tazo hot teas, iced tea

32

## MEMPHIS BARBEQUE

Fresh cornbread, honey, sweet butter  
Granny Smith apple & scallion coleslaw  
Iceberg lettuce, red onions, crisp bacon, housemade 1000 island dressing  
Slow smoked pulled pork  
Barbequed bone in Petaluma chicken  
Grilled corn on the cob  
Ice cold sliced watermelon  
Warm seasonal fresh fruit crisp, whipped cream  
Starbucks Verona roast coffee, decaf, Tazo hot teas, iced tea

37

## TUSCAN KITCHEN

Garlic & herb focaccia bread  
Antipasto: cured meats, local artisan cheeses, marinated vegetables, olives  
Petite hearts of romaine, housemade croutons, shaved asiago cheese, Caesar dressing  
Tomato caprese, basil, EVOO, balsamic  
Penne pasta, butter, parmesan, fresh herbs  
Beef & pork jumbo meatballs  
Chicken cacciatore  
Tiramisu  
Starbucks Verona roast coffee, decaf, Tazo hot teas, iced tea

36

## BAJA BISTRO

Basket of freshly made tortilla chips, pico de gallo, guacamole  
Grilled romaine lettuce, roasted garlic cumin dressing, queso cotija  
Tri tip carne asada  
Green chile chicken enchilada  
Shrimp tostadas: refried beans, scallions, queso, sour cream  
Black beans, queso blanco, mission style rice  
Green chile & corn fundito  
Crisp corn tortillas, warm mini flour tortillas  
Housemade tres leches cake  
Starbucks Verona roast coffee, decaf, Tazo hot teas, iced tea

39



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# 3 Course Plated Lunch

Minimum 20 guests

Select one soup or salad:

## SOUP

Roasted tomato, basil crème fraîche  
Sweet corn chowder  
Minestrone soup  
Potato, Lagunitas IPA, local cheddar cheese, bacon

## SALAD

Butter leaf lettuce, fresh pears, feta, cherry tomatoes, champagne vinaigrette  
Petite romaine lettuce hearts, shaved dry aged Vella jack, rustic croutons, Caesar dressing  
Baby organic spinach, Laura Chenel goat cheese, sliced fresh strawberries, candied walnuts

Select two entrees (vegetarian option required) & one dessert:

## ENTRÉE

Served with Chef's seasonal vegetables & starch

Tolay cobb salad, housemade ranch dressing 27  
Hot smoked salmon nicoise salad, red wine vinaigrette 29  
Crab louie salad, hard cooked egg, housemade louie dressing 30  
Rotisserie Petaluma chicken, pinot noir jus 30  
Prime rib, creamed horseradish, au jus 36  
Pork tenderloin medallions, apricot jalapeno glaze 31  
Chili rubbed tri tip, spicy corn relish 31  
Vegetarian strudel, eggplant, portabello mushroom & leeks 30  
Garlic studded lamb sirloin, housemade basil pesto 31  
Pan roasted king salmon, orange red pepper glaze, tapenade 36

## DESSERT

Yellow sponge cake, seasonal berries, cream cheese frosting  
Triple chocolate cake, bittersweet chocolate buttercream, ganache  
Banana bread pudding, cinnamon whipped cream  
Lemon curd tart, fresh berries, crème fraîche

Starbucks Verona roast coffee, decaf, Tazo hot teas, brewed iced tea



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# Executive Plated Lunch

For groups of 2-19 guests

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## HOUSEMADE SOUP & GREEN SALAD

Butter leaf lettuce, local pears, feta cheese, tomatoes, champagne vinaigrette

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## BABY SPINACH & STRAWBERRY SALAD

Ripe strawberries, Laura Chenel goat cheese, candied walnuts

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## HOT SMOKED SALMON NICOISE SALAD

Nicoise olives, roasted sweet peppers, fingerling potatoes, baby lettuce

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## ROASTED CHICKEN SANDWICH

Demi baguette, tomato, lettuce, B&B pickles, Kennebec shoestring fries

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## FRENCH DIP

Thinly sliced prime rib, demi baguette, caramelized onions, swiss, au jus, Kennebec fries

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## HAMBURGER

Grass fed beef, cheddar cheese, bacon, garlic aioli, Kennebec shoestring fries

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## THE FARMER

Grilled & seasonal vegetables, herbed goat cheese, demi baguette, house salad

Fresh baked chocolate chip cookies or warm decadent chocolate brownies

Starbucks Verona roast coffee, decaf, Tazo hot teas, iced tea

24



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# Boxed Lunch

Designed as a to go option only

Select three sandwich options (one per box):

Rotisserie chicken on demi baguette, sliced tomato, grilled red onion

Classic turkey & bacon club on sliced sourdough

Prime rib & Port Salut cheese on ciabatta roll

Grilled vegetable wrap, minted yogurt

Chicken Caesar wrap, Vella jack cheese

Shrimp salad wrap, alfalfa sprouts

Tuna salad wrap, Kalamata olives

Served with:

Individual pasta salad

Piece of whole fruit

Cookie

Bottled water

26





# Sheraton Signature Breaks

## INDULGENCE

Top your own sundae or frozen yogurt:  
Oreo cookie, M&M, jimmies, chocolate chips,  
almonds, walnuts, raisins, berries, chocolate &  
strawberry sauces, whipped cream  
Warm griddle brownies, chocolate walnut,  
blondies  
Starbucks Verona roast coffee, decaf, Tazo hot teas

14

## ACHIEVE

Selection of artisanal cheeses, pears, grapes, water  
crackers  
Baked sweet potato wedge  
Assortment of whole fresh fruit  
Homemade lemonade, tropical iced tea  
Starbucks Verona roast coffee, decaf, Tazo hot teas

13

## AUTHENTICALLY DELICIOUS

Pretzels with mustards & salts:  
Cranberry horseradish, jalapeno & yellow mustards,  
pink Hawaiian, black lava & coarse sea salts  
Warm corn chips, pico de gallo salsa, authentic  
guacamole  
Assorted Vitamin waters  
Starbucks Verona roast coffee, decaf, Tazo hot teas

15

## ENHANCEMENTS

- Assorted Naked juices, smoothies or coconut waters 4.25
- Fruit on a Stick: mango & pomegranate chili glaze, kiwi & grenadine, pineapple & concord grape syrup, strawberry & chocolate 3.50
- Refreshing Elixirs: pineapple raspberry ginger, mango lime mint, orange strawberry lemongrass 4

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# Breaks

## SUPER FOODS

Chickpea hummus, whole wheat crackers  
Artisan roasted almonds, walnuts, pecans  
Sundried blueberries & cranberries  
Chewy oatmeal granola bars  
Chef's selection of two infused waters

13

## ANTIOXIDANT

Dark chocolate bars  
Antioxidant yogurt smoothies  
Artisan roasted almonds, walnuts, pecans  
Sundried blueberries & cranberries  
Chef's selection of two infused waters  
Assortment of green teas

14

## BIG CHIP

Housemade kettle, tortilla & pita chips  
Caramelized onion dip, pico de gallo salsa, red  
pepper aioli

9

## CANDY TIME

Jelly belly jelly beans  
Ghirardelli chocolates  
Chocolate covered peanuts  
Chocolate bars  
Twizzlers  
Jolly ranchers  
Gummy bears  
Assorted Coca Cola products

15

## MOVIE BREAK

Buttered popcorn  
Build your own nachos  
Twizzlers  
Chocolate covered peanuts  
Crackerjacks  
Assorted Coca Cola products

16



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# A La Carte Breaks

## ONE HOUR BEVERAGE BREAKS

Starbucks Verona roast coffee, decaf, Tazo teas 6  
Juices: orange, apple, cranberry, tomato, pineapple or grapefruit 3  
Iced tea, lemonade or fruit punch 3

## ALL DAY BEVERAGE SERVICE

Starbucks Verona roast coffee, decaf, Tazo teas,  
brewed iced tea  
Assorted soft drinks  
Bottled sparkling water

14

## BEVERAGES ON CONSUMPTION

Assorted soft drinks 3.5  
Bottled sparkling water 3.5  
Vitamin Water 4

## SAVORY

Basket of tortilla chips, salsa 3  
Chickpea hummus, pita chips 4  
Freshly popped popcorn 3  
Celery & carrot sticks, caramelized onion dip 5  
Mixed sweet & salty nuts 3

## SWEET

Warm freshly baked cookies: chocolate chip, white  
chocolate macadamia or oatmeal raisin 3  
Lemon bars 3  
Double chocolate chunk brownies 3  
Whole fresh fruit 3  
Fruit tarts 3.5  
Cream puffs 3.5  
Sliced fruit platter 6  
Chewy oatmeal granola bars 3





# Waiter Passed Hors D'oeuvres

## SLIDERS

- Mini portabello mushroom, jack cheese, basil pesto 3.25
- Grass fed beef, Point Reyes blue cheese, arugula 3.5
- BBQ chicken or pork, coleslaw 3.75
- Italian sausage meatball, marinara, provolone 4
- Sliced prime rib, horseradish cream 4

## VEGETARIAN

- Mini twice baked potatoes 3.75
- Cucumber, scallion crema, carrots 3.75
- Vegetable spring rolls 3.25

## SKEWERS

- Beef, pork or chicken 3.5
- Prawns or salmon 4
- Teriyaki, peanut, BBQ or cocktail sauce

## GLOBE

- Miniature dishes served in a small terrarium:
- Cobb salad 4.25
- Crab or shrimp Louie 4.25
- Filet mignon, shallot demi, garlic mash 4.25

## CROSTINI

Served on sourdough toast, unless otherwise noted

- Gorgonzola & raspberry or goat cheese & grape 3
- Bruschetta: tomato basil or white bean or roasted mushroom 3.25
- Shrimp salad or chicken salad or kalamata olive, feta, tomato 3.75
- Shrimp ceviche, housemade tortilla chip 3.75
- Prosciutto & asparagus or prawn & sweet pepper or seared filet & blue cheese 4
- Seared ahi tuna, wasabi crema, sesame cracker 4

## POLENTA

Fried polenta disc topped with your choice:

- Chicken, aioli & fried capers 3.25
- Smoked salmon, dill cream 3.5
- Sausage, peppers & provolone 3.5

Polenta fries, blue cheese dip 3.5

## PUFFS

Filled pate au choux (cream puffs) with choice of savory filling:  
Smoked salmon, ham, chicken or caramelized onion cream cheese 3.5





# Reception Displays

## SPINACH & ARTICHOKE DIP

Artisan bread, crackers 8

## LOCAL CHEESE

Assorted artisan cheeses, crackers, baguette, nuts, dried fruit 12

## CRUDITES

Celery, carrots, broccolini, seasonal vegetables, roasted tomato, basil & goat cheese dip, macadamia nut hummus, pita chips 7

## ANTIPASTO

European style cured salami, prosciutto, mozzarella, provolone, pickled vegetables, shallots, olives 10

## TASTE OF ASIA

Pork potstickers, chicken & shiitake siu mai, nigiri sushi, asian chicken salad 12

## FLATBREAD PIZZAS

Margherita: mozzarella, tomato & basil  
Italian sausage, goat cheese & caramelized onion  
Chicken, artichoke & sundried tomato 12

\*\*Designed for groups up to 50 guests

## SEAFOOD

Prawn cocktail, Dungeness crab legs, hot smoked salmon, local oysters, lemon, capers, mignonette, cocktail sauce 22



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# Dessert Displays

## ITALY

Individual panna cotta, seasonal fruit garnish, housemade tiramisu, assorted biscotti, balsamic macerated strawberries, sabayon 14

## USA

Mini cupcake selection: chocolate ganache, red velvet, strawberry cheesecake 12

## MEXICO

Tres leches cake, Mexican wedding cookies, churros, flan, Mexican hot chocolate shooters 13

## FRANCE

Crème brulee, chocolate mousse, fresh fruit napoleon, crepe suzette 15

## AUSTRIA

Housemade cream puffs, chocolate torte, chocolate fondue, fresh fruit, pound cake, chocolate dipped shortbread cookie 14

## GERMANY

Black forest or german chocolate cake, eclairs, rum truffles, princess cake 15



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# 3 Course Plated Dinner

Minimum 20 guests

Select one starter:

## STARTER

Seasonal soup

Classic Caesar, hearts of romaine, Vella 18 mo. dry jack cheese, housemade croutons

Little gem organic wedge salad, Point Reyes blue cheese, crisp bacon, toy box tomatoes

Butter leaf lettuce, local feta cheese, slivered

Sebastopol pears, champagne vinaigrette

Baby organic spinach, Laura Chenel goat cheese, sliced fresh strawberries, candied walnuts

Select three entrees (vegetarian option required)  
& one dessert:

## ENTRÉE

Served with Chef's seasonal vegetables & starch

Wild mushroom crepes, herbs, ricotta cheese, spinach, sherry veloute 34

Roasted vegetable napoleon, eggplant, squash, tomato, sweet pepper, vegan romesco sauce 34

Chicken saltimbocca, prosciutto, fontina cheese, fresh sage, lemon cinzano pan jus 37

Coq au vin, red wine braised 1/2 chicken, mushrooms, pearl onions 38

Maple roast pork loin, hot sweet pepper relish 40

Grilled New York steak, bacon onion jam, cabernet glaze 48

Filet mignon, crispy shallots, Point Reyes blue cheese 53

Rack of lamb, king trumpet mushrooms, pinot noir glaze 55

## DESSERT

Tiramisu, limoncello whipped cream, fresh berry compote

New York cheesecake, macerated cherries

Individual lemon tart, graham cracker & coconut crust

Apple Brown Betty, cinnamon ice cream

Chocolate ganache cake, bittersweet chocolate buttercream

Shared dessert platter: cream puffs, housemade chocolate truffles, gourmet mini cupcakes add 3

Starbucks Verona roast coffee, decaf, Tazo hot teas



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# Buffet Dinner

Minimum 20 guests

## PETALUMA GAP

Warm artisan rolls, sweet butter  
Artisan local cheeses, accompaniments  
Butter leaf lettuce, local feta cheese, slivered Sebastopol pears, champagne vinaigrette  
Spit roasted citrus coriander Petaluma chicken, pinot pan jus  
Pan seared Pacific coast rock cod, sweet pepper caper relish  
Whipped garlic mashed potatoes  
Grilled local vegetables, basil, EVOO  
Assorted housemade pies  
Starbucks Verona roast coffee, decaf, Tazo hot teas 45

## DRY CREEK

Garlic & herb focaccia bread  
Housemade antipasto: assorted cured meats, sausages, Italian style cheeses  
Marinated & pickled vegetables  
Petite hearts of romaine Caesar, housemade croutons, shaved asiago cheese  
Pan roasted salmon, sundried tomato salsa rustica  
Garlic studded pork loin or tri tip, zinfandel glaze  
Eggplant parmesan, marinara, mozzarella  
Grilled herb polenta  
Tiramisu & honey almond polenta cake  
Starbucks Verona roast coffee, decaf, Tazo hot teas 48

## ALEXANDER VALLEY

Selection of rolls & baguette, olive oil  
Grilled asparagus & buratta salad, mesclun leaves, preserved lemon vinaigrette  
Little gem organic wedge salad, Point Reyes blue cheese, crisp bacon, toy box tomatoes  
Tabbouleh, bulgar wheat, cucumber, heirloom tomatoes, parsley, citrus  
Housemade & craft sausages, mustards, sauerkraut  
Grilled local king salmon, corn salsa  
Prime rib, au jus, creamed horseradish  
Fingerling potatoes, fresh herbs  
Pan roasted baby vegetables  
Assorted pastries: chocolate midnight cake, strawberry carousel cake, crème brulee  
Starbucks Verona roast coffee, decaf, Tazo hot teas 57

## RUSSIAN RIVER

Selection of rolls & baguette, olive oil  
Local cheeses & charcuterie, crackers  
Mache salad, beets, local feta, mint, white balsamic vinaigrette  
Heirloom tomato caprese, basil, EVOO  
Seared ahi tuna, saffron beurre blanc, exotic asian mushrooms  
Pan roasted Muscovy duck breast, citrus gastrique  
Beef wellington: filet mignon, duck liver pate in puff pastry, bordelaise sauce  
Potato soufflé  
Pan roasted asparagus, meyer lemon aioli  
Steamed broccolini  
Finest pastries, truffles, sweet bites  
Starbucks Verona roast coffee, decaf, Tazo hot teas 78



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# Executive Plated Dinner

For groups of 2-19 guests

## STARTER

Housemade soup

Butter leaf lettuce, local pears, feta, tomatoes, champagne vinaigrette

Romaine lettuce hearts, 18 mo. aged shaved Vella, croutons, cherry tomatoes, caesar dressing

## ENTREE

Grilled vegetable wellington, local goat cheese, red pepper coulis

12oz. Black Angus prime rib of beef, au jus, creamed atomic horseradish, garlic mash, seasonal vegetables

Local king salmon, tapenade rustica, garlic mash, grilled seasonal vegetables

Rotisserie chicken, citrus, coriander, Black Kite pinot jus, fingerling potatoes

## DESSERT

Vanilla crème brulee, seasonal fruit

Warm housemade bread pudding, fresh crème anglaise

Chocolate revenge cake, bittersweet chocolate buttercream frosting, raspberry filling

Starbucks Verona roast coffee, decaf, Tazo hot teas

48





# Carving Stations

Paired with a Dinner Buffet

Attended by your own personal  
carving station chef

125

Santa Maria tri tip, churasco sauce 10

Roasted Willie Bird turkey, cranberry orange relish 10

Maple glazed pork loin, spicy grain mustard 10

Garlic studded rotisserie cooked leg of lamb 11

Pan roasted sustainably farmed Loch Duart salmon 12

Prime rib, creamed atomic horseradish 15

Beef tenderloin, shiitake mushrooms, zinfandel demi  
glace 17



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# Hosted Beverages

## HOURLY PACKAGES

Pricing is per drink

### **Beer, Wine\*, Soft Drinks**

One Hour – 11, Two Hours – 19

Three Hours – 25, Four Hours – 30

### **Premium Brands, Beer, Wine\*, Soft Drinks**

One Hour – 15, Two Hours – 26

Three Hours – 34, Four Hours – 40

### **Top Shelf Brands, Beer, Wine\*, Soft Drinks**

One Hour – 18, Two Hours – 32

Three Hours – 42, Four Hours – 50

\* Wines are from the Kenwood range

## PACKAGES ON CONSUMPTION

Pricing is per drink

### **Premium Brands**

Smirnoff vodka, Beefeater gin, Cruzan rum, Sauza Gold tequila, Jim Beam bourbon, Johnnie Walker Red scotch, Hennessey V.S. cognac 7

### **Top Shelf Brands**

Absolut vodka, Bombay Sapphire gin, Bacardi Superior rum, Jose Cuervo Gold tequila, Jack Daniel's, Johnnie Walker Red scotch, Hennessey V.S.O.P. cognac 8

### **Domestic Beers**

Budweiser, Bud Lite, Coors Lite, Miller Lite 4

### **Imported & Craft Beers**

Bear Republic Racer 5, Sierra Nevada, Heineken, Corona, Stella Artois, Lagunitas IPA, Lost Coast Great White 5

### **Wines**

Choose a selection of 3 from our wine list

Price is per bottle

### **Non Alcoholic**

Assorted soft drinks, sparkling water 3.5

## BARTENDER FEE

Bartender (waived if revenue exceeds \$700)

125

All food & beverage are subject to a 21% service charge & 8.25% tax





# No Host Beverages

## BARTENDER FEE

Bartender (waived if revenue exceeds \$700)  
125

## CASH BAR

Pricing is tax inclusive

### Premium Brands

Smirnoff vodka, Beefeater gin, Cruzan rum, Sauza Gold tequila, Jim Beam bourbon, Johnnie Walker Red scotch, Hennessey V.S. cognac 8

### Top Shelf Brands

Absolut vodka, Bombay Sapphire gin, Bacardi Superior rum, Jose Cuervo Gold tequila, Jack Daniel's, Johnnie Walker Red scotch, Hennessey V.S.O.P. cognac 9

### Domestic Beers

Budweiser, Bud Lite, Coors Lite, Miller Lite 5

### Imported & Craft Beers

Bear Republic Racer 5, Sierra Nevada, Heineken, Corona, Stella Artois, Lagunitas IPA, Lost Coast Great White 6

### Wines

Kenwood Yulupa Cuvee Brut, Chardonnay, Cabernet Sauvignon 8

### Non Alcoholic

Assorted soft drinks, sparkling water 4



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# Wine

## SPARKLING WINE

Kenwood Yulupa Cuvee Brut 22  
Piper Sonoma Brut, Sonoma County 29  
Gloria Ferrer Brut, Carneros 30

## SAUVIGNON BLANC

Chalk Hill, Estate Bottled, Chalk Hill 35  
Ferrari-Carano Fume Blanc, Sonoma County 35

## CHARDONNAY

Kenwood Yulupa, Sonoma County 22  
Rodney Strong, Sonoma County 29  
La Crema, Sonoma Coast 39

\*\*Corkage Fee – per 750ml bottle of wine 15

## PINOT NOIR

Schug, Sonoma Coast 30

## MERLOT

Coppola Director's Cut, Sonoma County 30

## ZINFANDEL

Ravenswood, Sonoma County 30  
Dry Creek, Dry Creek Valley 35

## PETITE SYRAH

Foppiano Lot 96, Sonoma County 25

## CABERNET SAUVIGNON

Kenwood Yulupa, Sonoma County 24  
Rodney Strong, Sonoma County 31



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