

Special Event Menus
BREAKFAST

CONTINENTAL BREAKFAST BUFFET - \$25.00/person

(based on 90 minutes of service)

Assorted fruit breads and fresh baked muffins

Bagel bar with whipped cream cheese, sweet berry smears and smoked salmon-caper spread

Warm scones with jellies and sweet butter

Vintners Inn house-made cinnamon almond granola with assorted yogurts

Orange and cranberry juice

Fresh brewed Supreme coffee (regular and decaffeinated)

Assorted hot teas

VINTNERS BREAKFAST BUFFET - \$32.00/person

(based on 90 minutes of service)

Assorted fruit breads and baked muffins and bagels with whipped cream cheese and sweet berry smears

A platter of smoked salmon lox arranged with traditional garnishes of capers, hard-boiled eggs, chives, sliced red onions and tomatoes

An array of sliced seasonal melons and berries

Vintners Inn house-made cinnamon almond granola with assorted yogurts

Quiche lorraine with baked eggs, bacon, onions and swiss cheese in a flaky pastry crust

Sonoma Country potatoes tossed with peppers, olives, sun-dried tomatoes, and sweet red onions

Orange and cranberry juice

Fresh brewed Whole Planet coffee (regular and decaffeinated)

Assorted hot teas

Prices do not include 20% service charge and 7.75% sales tax

Menus are seasonal and subject to change

Special Event Menus

BRUNCH BUFFET - \$45.00/person

Starters

(Choose Three)

Assorted fruit breads, fresh baked muffins, and bagels with whipped cream cheese and sweet berry smears

Vintners Inn house-made cinnamon almond granola with assorted yogurts

Fresh minted fruit salad in a honey-yogurt dressing

Organic Sonoma greens with dried cranberries and sliced pears in a white balsamic vinaigrette

French green bean salad with toasted walnuts

Sonoma Country potatoes tossed with peppers, olives, sun-dried tomatoes and sweet red onions

Entrées

(Choose Three)

Wild mushroom quiche with roasted peppers and dijon mustard

A platter of smoked salmon lox and smoked trout, served with bagels, capers, hard-boiled eggs, chives, sliced red onions and tomatoes

Grilled Tuscany chicken, red wine marinated and stuffed with provolone cheese

Pancetta wrapped, pan-seared salmon on a bed of leeks, with apples and fresh thyme in a lemon zest butter sauce

Grand Marnier Vanilla French Toast

Dessert

(Choose Two)

Orange-cranberry cobbler

Cinnamon-caramel flan

White and dark chocolate fondue, with fresh and dried fruit, berries and other assorted sweets

Prices do not include 20% service charge and 7.75% sales tax
Menus are seasonal and subject to change

Special Event Menus
ADDITIONS TO YOUR BUFFET

Scrambled eggs with bacon and sausage - \$3.00/person

Grand marnier-vanilla french toast with warm pure maple syrup - \$3.00/person

Wild mushroom quiche with roasted peppers and dijon mustard (minimum 10 ppl) - \$5.00/person

Chicken sausage, sun-dried tomato and avocado frittata (minimum 10 ppl) - \$5.00/person

Broccolini, pesto and mozzarella strata (minimum 10 ppl) - \$4.00/person

Coddled eggs with spinach, diced ham and gruyère cheese - \$4.00/person

Poached eggs provençal, a tomato, stuffed with creamed spinach and a poached egg, topped with an herb-cheese crust, and finished in a rich hollandaise - \$5.00/person

Smoked salmon and chive cream cheese blintzes in a tomato mornay sauce - \$5.00/person

A LA CARTE BREAKFAST

Cottage cheese (based upon consumption) - \$3.50/each

Fresh assorted bagels and smears made from organic berries and herbs - \$8.00/person

Sliced organic fruits and berries with lemon yogurt dip - \$6.00/person

Nut breads with sweet and savory spreads - \$4.00 /person

House-made granola with organic yogurt - \$3.50/person

Assorted cold cereals with milk - \$4.00/person

Assorted yogurts (based upon consumption) - \$2.75/each