

***Special Event Menus***

***BREAKS***

***A LA CARTE BREAK SELECTIONS***

*Chef's selection of Sonoma farm cheeses with seasonal fresh fruit, crackers, breads and croûtes - \$15.00/person*

*Assorted house baked cookies - \$24.00/dozen*

*Lemon zest bars - \$26.00/dozen*

*Biscotti - \$26.00/dozen*

*Chocolate covered strawberries - \$30.00/dozen*

*Brownies (with or without nuts) - \$36.00/dozen*

*Signature Vintners Inn spiced nut mixture of almonds, macadamia, and pistachio nuts - \$5.00/person*

*Vintners Inn special recipe granola bars - \$5.00/each*

*Fruit kabobs - \$7.00/person*

*Assorted tea sandwiches of tender meats and garden fresh vegetables - \$14.00/person*

BY FERRARI-CARANO

## ***Special Event Menus***

### **THEME BREAKS**

#### **DAILY GRIND - \$10.00/person**

*Superior Whole Planet coffee, served with Torani Italian syrups, whipped cream and shaved chocolate, accompanied by chocolate coated biscotti and classic English scones.*

#### **SUGAR AND SPICE - \$12.00/person**

*Seasoned tortilla chips with fire roasted salsa and guacamole, spiced nuts and fresh baked cookies, served with assorted soft drinks, bottled still water and iced tea*

#### **THE ENERGIZER - \$13.50/person**

*Market fresh vegetable crudites covered with sun dried tomato-basil aioli and red wine vinaigrette, fresh organic whole fruit, with individual Clover Stornetta Farms certified hormone free yogurt, and Vintners Inn signature granola bars, accompanied by iced tea, bottled still water and mixed berry smoothies.*

#### **THE NEW YORKER - \$16.50/person**

*Assorted bagels with smears made from organic berries and herbs, platters of smoked salmon lox to top with traditional garnishes that include capers, lemon wedges, red onions, sliced eggs, and tomato. Accompanied by Superior Whole Planet coffee and assorted herbal teas.*

#### **VINTNERS INN-DULGENCE - \$25.00/person**

*Start to slow down to a wine country pace. Begin by enjoying a glass of Sonoma Country fashioned Chardonnay or Merlot chosen for you personally by the John Ash sommelier. This will be perfectly paired with locally produced artisan cheeses from the Marin French Cheese Company, Cowgirl Creamery, Point Reyes Blue, Sonoma Jack Cheese Company, and Spring Hill Organic Jersey - Petaluma. Garnished with grapes, chocolate dipped strawberries, and dried fruits. Crackers and fresh baguettes.*

#### **EAST MEETS WEST RECEPTION - \$30.00/person**

*Celebrate the end of your very successful conference with a "Thank You" mini seafood reception. The staff will assemble a breath taking display of Bodega Bay Oysters on the half shell, and fresh littleneck clams smothered in a mirin mignonette, or roasted prawns with green tea aioli. Platters of nigiri and futomaki sushi will frame the whole presentation. Your invitees will appreciate winding down with either warm sake or a Sonoma style chardonnay and oriental green tea.*

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

Menus are seasonal and subject to change