

BY FERRARI-CARANO

Special Event Menus
DINNER

VINEYARD BUFFET - \$60.00/person

Minimum 25 people. No substitutions please

Caesar Salad

classic caesar dressing with lemon wedges, dry jack cheese, black olive tapenade and sliced garlic croutons

Spanish Orange Salad

red onions, oranges, almonds, butter lettuce and wild-grown mint

Smoked Trout Salad

fresh dill, fried capers and red onions in a horseradish buttermilk mayonnaise

Baked Brie en Croûte

triple cream cheese stuffed with a fig and onion marmalade, then wrapped in a puff pastry and baked until golden brown

Ratatouille Tarte Tatin

sweet peppers, eggplant, squash and onions in a roasted garlic tomato custard, baked in a pastry crust

Organic Fingerling Potatoes

roasted in virgin olive oil and fresh herbs

Rosemary Roasted Chicken Provençal

“Petaluma Ranch” organic, free-range chicken marinated in virgin olive oil and fresh rosemary, smothered in garlic, tomatoes, herbs, lemon zest, oven roasted, finished with a hint of classic French beurre blanc

Stuffed Aged Beef

grilled medallions of New York steak stuffed with brandy-braised wild mushrooms and Point Reyes blue cheese, over chive and crème fraîche whipped potatoes, topped with sweet buttermilk tempura onion rings

Strawberry Shortcake

freshly baked scones perfumed with zest of tart lemons, filled with brandy infused strawberries, topped with whipped cream

Vintners Inn Crisp

seasonal sweet fruit tossed with vine ripened berries, topped with a streusel crust of organic oats and brown sugar

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

Menus are seasonal and subject to change

Special Event Menus

SONOMA BARBEQUE BUFFET - \$75.00/person

Minimum 25 people. No substitutions please. Items will be added upon request

Lemony Potato Salad

olives and cashews in a lemon-mustard vinaigrette

California Slaw

napa cabbage and baby spinach, applewood smoked bacon and oven-dried grapes in a roasted "Gilroy" garlic and apple cider dressing

Stuffed Tomatoes

peppers, cucumber, feta cheese, kalamata olives and a hint of fresh oregano and red wine

Grilled Vegetable Skewers

seasonal vegetables brushed with olive oil, black pepper and herbs

Esther's Swedish Baked Beans

John Ash's version of an American classic

Jalapeño Cornbread

Yogurt and Mint Chicken Breast

tandoori style chicken perfumed with fresh lime

Carne Asada

tender flank steak rubbed with cilantro, garlic and fresh squeezed lime, accompanied by pico de gallo and warm tortillas

Miso Marinated Salmon Steaks

red onion and cucumber relish

Assorted Baked Cookies

Vintners Inn Brownies

Fresh Seasonal Berry Pies

Special Event Menus

WINEMAHER BUFFET - \$80.00/person

Minimum 25 people. No substitutions please

Melon and “Laura Chenel” Goat Cheese Salad

spicy greens and walnuts in an agrodolce dressing

Grapefruit, Avocado and Fennel Salad

tossed with fresh radish sprouts, arugula and watercress leaves

Thai Beef Salad

thinly sliced beef marinated in a soy and fish sauce, with snow peas, bean sprouts, glass noodles, pickled cucumbers and napa cabbage, in a coconut peanut vinaigrette

California Niçoise

platter of spice-coated seared ahi tuna over young beans, jicama, roasted potatoes, tomatoes, savory greens, and “sunny-side-up” quail eggs, drizzled with a lime citronette

Japanese Soup

dashi, noodles and rock shrimp

Deep Dish Potato and Olive Cake

layers of yukon gold potatoes, red onions, kalamata olives and fresh herbs baked into a crispy golden brown cake

Medley of Local Seasonal Vegetables

wild mushrooms and rosemary parmesan polenta triangles

Miso Marinated Salmon

wrapped in rice paper with basil-mint pesto on sticky rice, garnished with rice wine marinated cucumbers

Grilled Pork Loin

cranberry ketchup on a warm red cabbage salad and “frizzled” onions

Roasted Tenderloin of Niman Ranch Beef

dried fig and red wine reduction over creamy mashed potatoes

Chocolate Mousse Cake

chocolate chiffon cake topped with toffee pieces, dark chocolate mousse, covered with a chocolate glaze

Assortment of Classic French Petit Fours

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Special Event Menus
BUILD YOUR OWN BUFFET

Choice of One Entrée - \$40.00 per person
Choice of Two Entrées - \$55.00 per person
Choice of Three Entrées - \$70.00 per person
**Carving Fee - \$125.00 per carved item*

Salads
(Choose Two)

French Green Bean Salad
pickled onions and toasted walnuts in a shallot-tarragon vinaigrette

Organic Field Greens Salad
“Laura Chenel” goat cheese, candied almonds, in an apple cider thyme vinaigrette

Smoked Chicken Salad
orzo pasta, corn, toasted pine nuts and fresh basil

California Caesar Salad

Limestone and Endive Salad,
oven dried tomatoes, apples and Point Reyes blue cheese

Orecchiette Pasta Salad
feta cheese, kalamata olives and basil

Platters
(Choose One)

Market Fresh Garden Crudités
baked olives, miso vinaigrette and roasted garlic dipping sauce

Fresh Mozzarella and Tomatoes
dusted with lemon pepper, fresh herbs, with basil oil

Baked Brie en Croûte
triple cream cheese stuffed with a fig and onion marmalade, wrapped in puff pastry and baked until golden brown

Special Event Menus
BUILD YOUR OWN BUFFET (cont.)

Side Dishes

(Choose two)

Organic Yukon Potatoes

rosemary roasted potatoes with red onions and herbs

Whipped Potatoes

sweet roasted garlic and herbs

White and Wild Rice

pilaf with carrots and peas

Seasonal Beans

salsa verde

Medley of Local Seasonal Vegetables

fennel tomato broth

Rigatoni Pasta

roasted cauliflower and parsley pesto

Fusilli Pasta

feta cheese, olives, golden raisins and capers

Cinnamon Cous Cous

sweet spiced vegetables

Entrées

Asian Poached Chicken

tender pieces of chicken simmered in soy sauce, balsamic vinegar and orange juice, infused with licorice flavored star anise, arranged over soba noodles

Pan Roasted Chicken Breast

ragout of cabbage, apples and onions

Grilled Striped Bass

chipotle-tangerine vinaigrette with a black bean salsa

Wild Salmon Filet

fennel crusted with a roasted pepper and grapefruit vinaigrette

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Special Event Menus
BUILD YOUR OWN BUFFET (cont.)

Entrées (cont.)

Braised Pork Chops

dried fruit, fresh ginger, cinnamon and toasted almonds

Sonoma Adobo Pork Roast

garnished with sliced radishes, cabbage, cilantro, tomatoes and tortilla chips

Slow Roasted Prime Rib of Beef*

Mustard-Bourbon Glazed Caggiano Ham*

Grilled Leg of Lamb*

currant-bell pepper chutney

Dessert

(Choose Two)

Seasonal Fruit and Berry Crisp

English Berry and Brandy Trifle

Chocolate Apple Bread Pudding

Classic Cheesecake

Old Fashioned Ice Cream Sundae Bar

Special Event Menus

PLATED DINNER

Please choose one selection per course. If more than one item per course is selected, the highest priced menu item will apply for all selections in that category. If ordering more than two selections per course, a charge of \$5.00 per person will be added per course. Final menu counts are due no later than 3 business days prior to your event.

Small Plates

CARPACCIO OF KOBI BEEF - \$10.50/person

three onion relish with Point Reyes blue cheese mustard vinaigrette

SMOKED SALMON CHEESECAKE - \$11.50/person

in a walnut crust

“LIBERTY DUCK” FROM TWO INFLUENCES - \$12.50/person

classic French confit of duck leg with house cured duck breast prosciutto arranged with a warm cipollini crème fraîche tart

SCALLOPS SALTIMBOCCA - \$14.00/person

wrapped with sage and prosciutto over a warm radicchio salad, in lemon garlic cream

THREE SHRIMPS - \$15.00/person

a trio of shrimp with three complementary presentations; grilled prawns wrapped in zucchini with red pepper aioli, rock shrimp tamale in four pepper cream and Saigon roasted shrimp in nuoc cham sauce

Salads

WATERCRESS AND ENDIVE - \$9.50/person

oriental orange dressing

RUSTIC SALAD - \$9.50/person

savory greens, “Laura Chenel” goat cheese and dried figs in a sherry shallot vinaigrette

WARM SPINACH - \$10.00/person

Applewood smoked bacon, cider dressing and oven dried grapes

HEARTS OF ROMAINE - \$10.00/person

kalamata olives, cucumber and feta cheese in a lemon honey vinaigrette

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Special Event Menus

PLATED DINNER (cont.)

Salads (cont.)

PANACHE OF SONOMA GREENS - \$11.00/person

baked cambozola cheese pastry in a roasted mustard seed vinaigrette

THREE LEAF - \$11.00/person

*pecan-polenta cake, pancetta and chardonnay plump golden raisins in a
grapefruit gastrique*

NAPOLEON OF SMOKED SALMON - \$12.00/person

*layers of crispy gaufrettes of potatoes and cucumbers with lemon crème fraîche and caviar, accompanied by
gathered greens in a white balsamic and black pepper vinaigrette*

Soups

CHILLED ZUCCHINI - \$9.50/person

cinnamon, cumin and buttermilk

RATATOUILLE - \$9.50/person

stew of fresh market squashes in a basil tomato broth

CURRIED TOMATO - \$9.50/person

fragrant rice

LENTIL "CAPPUCCINO" - \$10.00/person

soup served in a coffee cup featuring steaming hot lentil "coffee" soup topped with whipped cream

ROASTED PEPPER - \$10.00/person

painted with brie cheese cream

PARMESAN PEPPER EGG DROP - \$10.50/person

an Italian style version of a Chinese classic

GRILLED LOBSTER AND GREEN APPLE BISQUE - \$11.00/person

under a golden brown pastry cover

BY FERRARI-CARANO

Special Event Menus

PLATED DINNER (cont.)

Entrées - Poultry

ROSEMARY ROASTED CHICKEN À LA PROVENÇAL - \$29.00/person

organic chicken marinated in virgin olive oil and fresh rosemary, smothered with garlic, tomatoes, herbs and lemon zest oven roasted and finished with a classic French beurre blanc, served with potato gratin and butter broccolini

ROASTED "CORNEO" CHICKEN - \$29.00/person

organic fingerling potatoes, carrots, parsnips and red chard in a Gewürztraminer vinaigrette

GRILLED BREAST OF CHICKEN - \$30.00/person

stuffed with organic baby spinach, toasted pine nuts and dried apricots on a rosemary and aged jack cheese polenta cake in a basil chicken demi-glace

TUSCANY CHICKEN ROULADE - \$31.00/person

roasted peppers, grape leaves, feta cheese and sun-dried tomatoes rolled into a breast of chicken with mascarpone mashed potatoes and garlic wilted greens

LIBERTY DUCK DONE TWO WAYS - \$32.00/person

grilled duck breast and confit of duck leg with a sweet and sour sauce of olives and capers over Point Reyes blue cheese polenta

ROASTED DUCK BREAST - \$32.00/person

a savory roasted corn and pea bread pudding in a grapefruit sauce

Entrées - Beef & Pork

ROASTED TENDERLOIN OF "NIMAN RANCH" PORK - \$29.00/person

marinated in apple cider vinegar and brown sugar, caramelized with a trio of dried fruit compote, served with savory herb polenta

ASTECAN INSPIRED MEDALLIONS OF BEEF - \$31.00/person

roasted garlic whipped potatoes, sautéed fennel, spinach and vodka plumped currants

PAN SEARED SIX OUNCE FILET MIGNON - \$31.00/person

Point Reyes blue cheese bread pudding and seasonal vegetable mélange in a wild mushroom syrup

PORCINI DUSTED ROASTED TENDERLOIN OF "NIMAN RANCH" BEEF - \$32.50/person

Sliced and present sun-dried tomato flan and truffled potato gratin

GRILLED NEW YORK STEAK - \$35.00/person

10 ounce steak accompanied by rosemary roasted yukon potatoes and a vegetable tower

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Special Event Menus

PLATED DINNER (cont.)

Entrées - Beef & Pork (cont.)

PAN SEARED MEDALLIONS OF VEAL - \$35.00/person

mint oil roasted baby yukon potatoes dusted with Stilton blue cheese in a dried fig vinaigrette

GRILLED DOUBLE LAMB CHOPS - \$38.00/person

warm potato and fennel salad, with oven roasted tomatoes drizzled with white truffle oil

ROASTED RACK OF LAMB - \$39.00/person

soy-balsamic marinated served with a red wine smashed potato napoleon and a sweet & spicy barbeque sauce

GRILLED VEAL CHOP - \$39.00/person

stuffed with oven dried tomatoes, goat cheese and "Caggiano" Italian sausage over a crispy saffron risotto cake, drizzled with basil oil

Entrées - Seafood

BAKED PAUPIETTE OF SOLE - \$29.00/person

portobello mushroom, oven-dried tomatoes and fresh mozzarella cheese wrapped with parma ham, accompanied by a warm white and wild rice salad in a white balsamic and lemon vinaigrette

ACHIOTE-GRILLED SEA BASS - \$29.50/person

in a Mendocino gazpacho with grilled lime spiced jicama and three-bean salad

GRILLED MISO MARINATED SALMON - \$30.00/person

mirin perfumed rice with dashi and garnished with daikon sprouts and toasted nori

BAKED FILET OF "LOCH DUART" SCOTTISH SALMON - \$31.50/person

stuffed with brie cheese, wrapped in phyllo-dough with dill sautéed cucumbers and salmon caviar in a horseradish and fresh lime gastrique

BAKED HALIBUT - \$31.50/person

encrusted with a cheddar cheese soufflé on a rock shrimp and tomatillo risotto cake with tomato oil

CARAMELIZED DAY BOAT SEA SCALLOPS - \$33.50/person

Hog Island clams and jumbo shrimp in a saffron scented broth

Special Event Menus

PLATED DINNER (cont.)

Entrées - Vegetarian

MEDITERRANEAN POLENTA TAMALES - \$29.00/person

ratatouille filling and a peppercorn cream sauce

TRUFFLED FLAGEOLET GRATIN TOWER - \$29.00/person

garlic chive polenta, herb roasted tomatoes and fennel in a sherried cashew cream

Entrées - Duets

CHICKEN AND SHRIMP - \$38.00/person

chicken breast wrapped in cabbage and tart apples in a cider cream, and grilled shrimp skewers accompanied by a white and wild rice pilaf with carrots and peas

SCALLOPS AND SHORT RIBS - \$38.50/person

seared day boat scallops and braised beef short ribs with wilted organic baby spinach and mascarpone whipped potatoes

TENDERLOIN OF BEEF AND SALMON - \$39.50/person

grilled medallion of beef in a wild mushroom ragout and seared salmon in basil oil with truffled potato gratin

Special Event Menus

PLATED DINNER (cont.)

Dessert

ROASTED PINEAPPLE CRÈME BRÛLÉE - \$9.50/person

pineapple flavored custard caramelized with sugar served with a macadamia nut coconut shortbread cookie and a pineapple chip

WHITE CHOCOLATE BLUEBERRY BREAD PUDDING - \$9.50/person

Vintners Inn brioche served in a white chocolate sauce with fresh blueberries and a blueberry gelato

LEMON CHIFFON CAKE - \$10.50/person

light vanilla chiffon filled with lemon and white chocolate mousse served with a crisp lemon wafer and white chocolate gelato

BERRY TRUFFLE - \$10.50/person

strawberry gelee filled with suspended berries, topped with chiffon cake, vanilla pastry cream and fresh berries

CHOCOLATE MOUSSE CAKE WITH A BANANAS FOSTER SAUCE - \$11.00/person

chocolate chiffon cake topped with chocolate covered toffee, dark chocolate mousse, covered with a chocolate glaze, accompanied by bananas warmed in a rich caramel sauce

CHOCOLATE TRIO - \$14.00/person

chocolate layer cake with chocolate mousse and raspberries, a mini chocolate pot de crème and a chocolate almond biscotti

ITALIAN TIRAMISU - \$13.00/person

coffee liqueur soaked ladyfingers with a mascarpone filling in a Scharffenberger chocolate sauce

COFFEE SEMI-FREDDO WITH BEIGNET – 12.00/person

coffee flavored semi-frozen mousse with a deep fried beignet



Special Event Menus

BEVERAGES

Whole Planet Superior Coffee (regular and/or decaffeinated) - \$19.00 per ½ gallon

Hot Tea – Assorted - \$20.00 airpot

Assorted Sodas, Bottled Water (based upon consumption) - \$ 2.50 each

Bottle Pelligrini Sparkling Water or Voss Still water- \$4.50 each

Freshly Brewed Paradise Tropical Iced Tea - \$19.00 per ½ gallon

Premium Chilled Juice - \$20.00 pitcher

BAR MENU

To be added

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Special Event Menus
CATERING WINE SELECTIONS
Events Center Wine List

Sparkling Wine

<i>Wycliff, California</i>	\$ 18
<i>Kenwood, "Yulupa," Sonoma County</i>	\$ 21
<i>Korbel, "Natural," Russian River Valley</i>	\$ 32
<i>Roederer, Anderson Valley Brut</i>	\$ 39
<i>J Wine Co., Russian River Valley</i>	\$ 48
<i>Iron Horse, "Wedding Cuvee," Green Valley</i>	\$ 58
<i>Pommery, France</i>	\$ 60
<i>*Moet, "Dom Perignon," France</i>	\$265
<i>*Louis Roederer, "Cristal," France</i>	\$375

**Limited, Advanced notice required to secure stock*

Distinct White Wines

<i>Jekel, Riesling (off dry) Monterey</i>	\$ 25
<i>Bonterra, Viognier (Organic)</i>	\$ 30
<i>MacMurray, Pinot Gris</i>	\$ 32
<i>Maso Canali, Pinot Grigio</i>	\$ 27

Sauvignon Blanc & Other Whites

<i>Kenwood, Sonoma County</i>	\$ 23
<i>Geyser Peak, California</i>	\$ 27
<i>Ferrari-Carano, Sonoma County</i>	\$ 32
<i>Sauvignon Republic, Sonoma County</i>	\$ 36

Chardonnay

<i>Camelot, California</i>	\$ 18
<i>Stags Leap "Hawk Crest," California</i>	\$ 23
<i>Alexander Valley Vineyards, Alexander Valley</i>	\$ 31
<i>Kendall-Jackson, California</i>	\$ 31
<i>Clos Du Bois, Reserve</i>	\$ 36
<i>Rodney Strong, "Chalk Hill"</i>	\$ 36
<i>Sonoma Cutrer, "Russian River Ranches," Sonoma County</i>	\$ 40
<i>Artesa, Carneros</i>	\$ 45
<i>Ferrari-Carano, Alexander Valley</i>	\$ 55

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Special Event Menus
Events Center Wine List

Pinot Noir

<i>Solaris, California</i>	\$ 27
<i>Chalone, Monterey</i>	\$ 32
<i>La Crema, Sonoma County</i>	\$ 40
<i>Hartford, Sonoma Coast</i>	\$ 50

Zinfandel

<i>Rosenblum, California Cuvee</i>	\$ 22
<i>Kendal-Jackson, California</i>	\$ 27
<i>Lake Sonoma, Dry Creek Valley</i>	\$ 35
<i>Murphy-Goode, "Liars Dice," Sonoma County</i>	\$ 40
<i>Pezzi King, "Old Vines"</i>	\$ 50

Merlot

<i>Rancho Zabaco, "Dancing Bull," North Coast</i>	\$ 22
<i>Alexander Valley Vineyards, Alexander Valley</i>	\$ 32
<i>Bonterra, Mendocino (Organic)</i>	\$ 38
<i>Stonestreet, Alexander Valley</i>	\$ 45
<i>Ferrari-Carano, Sonoma County</i>	\$ 52

Cabernet Sauvignon

<i>Stags Leap, "Hawk Crest" California</i>	\$ 24
<i>Dynamite, North Coast</i>	\$ 29
<i>L. Martini, Sonoma County</i>	\$ 30
<i>Benziger, Sonoma County (Biodynamic/ organic)</i>	\$ 35
<i>Moon Mountain, "Reserve,"</i>	\$ 48
<i>Ferrari-Carano, Alexander Valley</i>	\$ 56
<i>Jordan, Sonoma County</i>	\$ 80
<i>Silver Oak, Alexander Valley</i>	\$105

Distinct Reds

<i>Camelot, Shiraz, California</i>	\$ 20
<i>Ravenswood, "Icon," Syrah, Sonoma County</i>	\$ 36
<i>Ferrari-Carano, "Siena," (Cab, Sangiovese) Sonoma County</i>	\$ 38

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Special Event Menus
AUDIO/VISUAL EQUIPMENT RENTAL

Meeting rooms are equipped with the following and included in the meeting room rental:

Executive Board room

Projector & 65" X 116" electric screen
42" Plasma Television/monitor
Conference Table with computer input plates (minimum 2)
Sound System control plate in conference table
Teleconference system
Input plates for tying into the AV system

Cypress Room (Camellia & Magnolia)

65" X 116" screens
Input and output plates for tying into the AV system of the house
Ability to bring in owner furnished projector and additional screens
Sound System control plate in wall

Rose Ballroom (Wisteria & Lavender)

Input plates for tying into the AV system of the house
Sound System control plate in wall
Ability to bring in owner furnished projector and additional screens
(3) Projectors & 65" X 116" electric screen

Vintners Inn sound system has the ability of using a wireless microphone throughout the building. Additionally, the system will be capable of taking a feed from a source (such as a laptop computer) and projecting to one or more of the rooms in the event center.

Exterior

The speaker system provides audio feed of wireless microphones and or background music system.

Additional Rentals: (per day basis)

*Video/Data Projector - **\$350.00***

*Portable Audio System (CD/Cassette) - **\$50.00***

*Portable PA System - **\$75.00***

*3M Overhead Projector (6000 lumens) - **\$50.00***

*35mm Slide Projector with remote - **\$40.00***

*19" TV Monitor with remote - **\$50.00***

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Special Event Menus

AUDIO/VISUAL EQUIPMENT RENTAL (cont.)

VCR: VHS with remote - \$50.00

HP Laser Printer - \$50.00

Projection Screen 5 X 5 - \$50.00

Projection Screen 6 X 6 - \$60.00

Stand-up Lectern Podium - \$50.00

Teleconferencing/Speaker Phone - \$50.00

Adding Machine with tape - \$30.00

Wireless Internet Access - \$100.00/day

A/V Cart with Dress Kit - \$30.00

Flipchart, Easel, Markers - \$45.00

Flipchart Paper - \$30.00

3M Post-It Flipchart, Easel, Markers - \$55.00

3M Post-It Flipchart Paper - \$40.00

Pad with Pen or Pencil - \$8.00/pp

Transparencies - \$2.50 ea.

Copies - \$.25/page

Faxes

Send 1st page - \$3.00/page

Send each additional page/Receive - \$1.00/page

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