

***Special Event Menus***  
***LUNCH***

**SANTA ROSA DELI BUFFET - \$25.00/person**

*Price based on a minimum of 25 guests. For groups under 25 guests a \$5.00 per person charge will apply. No substitutions please.*

*Wedges of organic iceberg lettuce dressed in a gorgonzola vinaigrette with candied walnuts and chopped eggs*

*Cuvée of olives*

*Wild mushroom hunter's soup*

*Sliced meats to include grilled chardonnay marinated breast of chicken with blackened aged New York strip, and smoked "Willie Bird" turkey*

*Sliced cheeses featuring Swiss, cheddar and jack*

*Leaves of crisp butter lettuce, slices of organic red onions, and vine-ripened tomatoes, with an assortment of breads with spreads of roasted red pepper aioli, house-made mayonnaise and gourmet mustards*

*Assorted baked cookies and "Vintners Inn" brownies*

**SOUTH OF THE BORDER BUFFET - \$34.00/person**

*Price based on a minimum of 25 guests. For groups under 25 guests a \$5.00 per person charge will apply. No substitutions please.*

***Ceviche de Hongos Ensalada***

*mushrooms poached in a warm marinade of lemon juice, garlic, and jalapeño peppers, served with romaine lettuce, garnished with dill, scallions and bell peppers*

***Sopa Azteca***

*grilled chicken and tortilla soup with tomato and avocado*

***Escabeche de Pavo***

*sliced turkey breast, pickled with cumin, allspice, curry and mint, tempered with sweet dried figs and apricots*

***Matahambre***

*flank steak stuffed with pork, bacon, fennel, spinach and pistachios seasoned with rosemary and nutmeg and braised in a natural beef stock*

***Pollo A La Chinita***

*chicken with fideos con ajonjolí (Sesame Noodles)*

***Causa a La Limeña***

*chilled potato salad filled with an array of seasoned vegetables*

***Chocolate Flan***

***Banana Bread Pudding***

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

*Menus are seasonal and subject to change*

***Special Event Menus***

**VIVA LA FRANCE BUFFET - \$40.00/person**

*Price based on a minimum of 25 guests. For groups under 25 guests a \$5.00 per person charge will apply. No substitutions please.*

***Croque Monsieur Salad***

*array of spicy greens of spinach, endive, and arugula tossed with julienne ham, roasted garlic and parmesan cheese in a red wine dijon mustard vinaigrette*

***Wild Mushroom Salad***

*with flageolet beans and gremolata*

***Potato and Caramelized Leek Soup***

***Paupiettes de Bananas Aux Jamson***

*fresh bananas wrapped in thinly sliced ham, sprinkled with parmesan cheese, then baked*

***Ratatouille***

*a vegetable stew of eggplant, tomatoes, onions, peppers, and zucchini simmered with garlic and herbs*

***Pommes Lyonnaise***

*thinly sliced potatoes sautéed with onions*

***Coq Au Vin***

*braised chicken with onions, bacon and mushrooms and simmered slowly with a rich red wine*

***French Roasted Pork Loin***

*with onion confiture over rice pilaf à la Provençal*

***Fresh Berry Beignets***

***Chocolate Mousse***

***Special Event Menus***

**THE WINE COUNTRY INN - \$46.00/person**

*Price based on a minimum of 25 guests. For groups under 25 guests a \$5.00 per person charge will apply. No substitutions please.*

***Wild Mushroom Salad***

*shaved dry jack cheese, fried capers, and fresh dill in a corn mustard dressing*

***Watermelon Salad***

*dried fig, onion and feta cheese*

***“Five Lilies” Chowder***

*onions, shallots, leeks, garlic, and chives with sherry wine*

***Sonoma Farm Cheese Display***

*featuring local artisan cheeses garnished with grapes, and fresh berries*

***Tomato and Vegetable Caponata Provençal***

*vine-ripened tomatoes stuffed with a traditional Italian relish and topped with a cheese, herb, and bread crumb mixture*

***Roasted Fingerling Potatoes***

*cinnamon oil and toasted pine nuts*

***White Wine Steamed Chicken Breast***

*wrapped with cabbage and tart apples, oven steamed in a dry white wine and served in a cider cream sauce*

***Grilled Leg of Lamb***

*with currant-bell pepper chutney*

***Strawberry Shortcake***

*freshly baked scone perfumed with zest of tart lemons, then filled with brandy-infused strawberries and finished with whipped cream*

***Lemon Polenta Cake***

*covered in a warm apricot sauce and fresh mascarpone*

**Special Event Menus**

**THE INNKEEPER'S LUNCH- \$52.00/person**

*Minimum 25 people. No substitutions please.*

**Organic Spinach Salad**

*applewood smoked bacon, toasted almonds, Point Reyes blue cheese and oven-dried grapes*

**Smoked Chicken Salad**

*corn, orzo pasta, and toasted walnuts*

**Tomales Bay Chowder**

*Manhattan style chowder with a "Sonoma County" attitude*

**Antipasto Misto**

*Italian-styled Sonoma farm cheeses and meats with braised Cipollini onions, prosciutto wrapped melon wedges, tomato and mozzarella towers, grilled vegetables and other favorites of Italy*

**Vintners Red Wine Whipped Potatoes**

*golden brown puffy pastry shells with caramelized onions*

**Medley of Local Seasonal Vegetables**

*virgin olive oil and herbs*

**Seared Sea Bass**

*bed of leeks, apples, thyme, and lemon zest*

**Osso Buco**

*simmered in a hearty red wine until tender with onions, tomatoes, anchovies, and orange zest, garnished with lime gremolata*

**Passion Fruit Cheesecake**

*passion fruit flavored fromage blanc and cream cheese filling baked on a graham cracker crust*

**Vintners Inn Crisp**

*the season's sweetest fruit tossed with vine-ripened berries, topped with a streusel crust of organic oats and brown sugar, then baked until golden brown*

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

Menus are seasonal and subject to change

## ***Special Event Menus***

### **PLATED LUNCH**

*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. Actual menu counts are due no later than 3 business days prior to your event.*

### **Salads & Small Plates**

#### **JOHN ASH CAESAR SALAD - \$9.00/person**

*hearts of romaine lettuce tossed in both a garlic-anchovy vinaigrette and tapenade of capers and olives, enhanced by sliced croutons, a lemon wedge, and grated Sonoma dry jack cheese*

#### **GREEK SALAD - \$9.50/person**

*tomatoes, peppers and crunchy cucumbers, paired with feta cheese, kalamata olives, and a hint of oregano*

#### **PEAR AND POINT REYES BLUE CHEESE SALAD - \$9.50/person**

*organic greens with candied walnuts and white balsamic vinegar*

#### **STEAMED CLAMS - \$10.50/person**

*Hog Island sea sweet Manila clams steamed in a pepper and chive broth*

#### **DUNGENESS CRAB CAKE - \$12.00/person**

*lightly seared and served over a smoked tomato ratatouille with mâche*

### **Soups**

#### **FRENCH ONION SOUP - \$9.00/person**

*au gratin with Gruyère cheese*

#### **SOUP DU JOUR - \$9.50/person**

*created daily with seasonal ingredients*

***Special Event Menus***  
**PLATED LUNCH (cont.)**

**Entree Salads**

**WARM BAJA CHICKEN SALAD - \$14.00/person**

*citrus marinated naturally farmed chicken breast, fire roasted on an open flame with jalapeño peppers, then sliced over the top of jicama-peanut "slaw" and garnished with rajas, classic Mexican fried strips of tortilla*

**SONOMA COUNTY COBB SALAD - \$17.00/person**

*chardonnay wine and herb marinated breast of free-range chicken grilled and diced over organic romaine lettuce with applewood smoked bacon, crumbled Cowgirl Creamery Point Reyes blue cheese, sliced, hard-boiled eggs, diced tomatoes, and avocado*

**SPANISH ORANGE SALAD - \$10.00/person**

*red onions, oranges, almonds, and wild grown mint.*

**CATALAN FRESH BEAN SALAD - \$10.50/person**

*fresh seasonal beans with pancetta and seasoned with fresh mint, dijon mustard, and aged sherry vinegar*

**MEDITERRANEAN POACHED SCALLOP SALAD - \$13.00/person**

*charred oranges and preserved lemons over organic frisée lettuce in a freshly ground pepper vinaigrette*

**VEGETARIAN SPINACH AND FETA PIE - \$15.00/person**

*layers of paper thin buttery phyllo-dough wrapped around fresh sautéed spinach, savory feta cheese and highlighted with just a hint of the licorice flavored Pernod, then baked to a crispy golden brown and served with a chilled Greek salad*

**GRILLED LAMB COTE D'AZUR - \$17.00/person**

*lamb sirloin, marinated in extra virgin olive oil with dijon mustard, tarragon, and rosemary, charred over open flames, shingled on a rösti potato with a classic Greek salad*

**FRESH FRUIT SYMPHONY - \$19.00/person**

*organic, seasonally sweet fruit and berries with a marbled blueberry yogurt terrine*

**AHI TUNA À LA NIÇOISE - \$20.00/person**

*seared four peppercorn ahi tuna steak over a French styled salad composed of roasted fingerling potatoes, beans, kalamata olives, capers, anchovies, and sliced hard-boiled eggs tossed in a roasted garlic and lemon vinaigrette*

**JAMAICAN JERK SHRIMP - \$25.00/person**

*authentic island flavored shrimp, accompanied by sweet and spicy "fire & ice" noodle salad*

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

Menus are seasonal and subject to change

***Special Event Menus***  
**PLATED LUNCH (cont.)**

**Sandwiches**

**MEDITERRANEAN CHICKEN CAESAR - \$16.50/person**

*Petaluma Poultry chicken breast stuffed with roasted peppers, parmesan cheese, sun-dried tomatoes, capers, and freshly picked basil, layered on a crispy baguette with hearts of romaine and garlic anchovy aioli*

**DELI SAMPLER - \$15.00/person**

*sliced Caggiano ham, grilled New York strip loin, and roasted Willie Bird turkey breast, layered with Sonoma jack cheese and aged mild cheddar, accompanied by fresh bread, and a French roasted potato caraway salad*

**TOWER OF SMOKED SALMON - \$18.00/person**

*triple layer of smoked salmon, sliced vine-ripened tomatoes, hard-boiled eggs, and cucumbers on fresh bagels covered with a thin layer of lemon-pepper fromage blanc and a red onion caper relish*

**GRILLED CUTLETS OF PECAN ENCRUSTED TURKEY SANDWICH - \$15.00/person**

*gratin of artisan smoked gouda cheese in a cranberry-mustard mayonnaise*

**GRILLED NIMAN RANCH BEEF TENDERLOIN MUFFULETTA SANDWICH - \$25.00/person**

*a New Orleans inspired olive salad covered with Cowgirl Creamery melting Mt. Tam cheese over toasted rustic bread*

**Entrees Hot**

**GRILLED LINE CAUGHT SALMON FILET - \$22.00/person**

*served with a cucumber-red onion tzatziki and toasted almond chutney*

**MOROCCAN MARINATED CHICKEN - \$16.00/person**

*free range chicken with a Ras al Hanut rub of cinnamon, cardamom, cloves, and tumeric, stuffed with oven dried tomatoes and Laura Chenel goat cheese, wrapped with prosciutto, and served over lemon orzo pasta*

**GRILLED VEGETABLE TOWER - \$16.50/person**

*roasted root vegetable ratatouille over basil-polenta, wrapped with grilled seasonal squashes in a tomato verjus*



BY FERRARI-CARANO

***Special Event Menus***

**PLATED LUNCH (cont.)**

**Entrees Hot (cont.)**

**SHORT RIB OF BEEF - \$21.00/person**

*braised in merlot wine, juniper berries and cloves, served over a horseradish potato purée with confetti vegetables*

**CHICKEN AND BEEF À LA PAZ - \$23.00/person**

*grilled chicken breast, soaked in Tortuga Bay rum, served with a quesadilla of tri-tip beef smoked over grape vines*

**PAN SEARED SEA BASS - \$24.00/person**

*stuffed with sweet melon, wrapped in Caggiano pancetta with baby spinach and butter lettuce tossed with roasted garlic-aged balsamic vinaigrette*

**Desserts**

**STRAWBERRY SHORTCAKE - \$9.00/person**

*a freshly baked scone, perfumed with zest of tart lemons, filled with brandy infused strawberries, and finished with whipped cream*

**VINTNERS INN CRISP - \$10.00/person**

*seasonal sweet fruit, tossed with vine-ripened berries, topped with a streusel crust of organic oats and brown sugar, baked and served with vanilla gelato*

**CHOCOLATE POT DE CRÈME - \$10.50/person**

*creamy rich custard flavored with Valrhonna dark chocolate, served with a chocolate almond biscotti and chocolate sauce*

**PASSION FRUIT CHEESECAKE - \$10.50/person**

*passion fruit flavored fromage blanc and cream cheese filling baked on a graham cracker crust, served with macadamia nut brittle*

**“BAR” PLATE - \$11.00/person**

*an assortment of bar cookies to include brownies, lemon bars, raspberry cream cheese bars, chocolate toffee bars, and caramel walnut and shortbread dream bars*

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

Menus are seasonal and subject to change



***Special Event Menus***

**BOX LUNCH**

**NAPA CELLARS - \$25.00/person**

*Price based on a minimum of 10. An additional charge of \$5.00 per person applies for groups under 10. All guests must have the same salad selection. Final sandwich counts due three business days prior to your event.*

**Salad Selections**

*(Choose One)*

***Fruit Salad***

*seasonal fresh fruit*

***California Slaw***

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

***Barbecue Potato Salad***

*house-made barbecue sauce, bacon, green onions, and cheddar cheese*

***Provençal Pasta Salad***

*orechiette pasta tossed with roasted garlic, rosemary, tomatoes, kalamata olives, and lemon zest in an herb red wine vinaigrette*

**Sandwich Selections**

*(Choose Two)*

*All sandwiches served on focaccia bread unless otherwise noted. Additional selections are available with a \$5.00 per person charge.*

***Caggiano Ham***

*cheddar cheese, thinly sliced apples, and walnut aioli*

***Chicken Caesar Wrap***

*grilled Fulton Farms chicken, romaine lettuce, shaved parmesan cheese, with caesar dressing, wrapped in a tomato tortilla*

***Smoked Willie Bird Turkey***

*sun-dried tomatoes, goat cheese and avocado with pesto aioli*

***Balsamic Grilled Portobello Mushroom***

*roasted red peppers, kalamata olives, feta cheese and arugula lettuce*

***Blackened and Blue Cajun Steak***

*seared New York strip loin, Point Reyes blue cheese, sweet marinated red onions, tomatoes and organic iceberg lettuce*

**Includes**

***bag of chips, house baked cookie, bottle of spring water***

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

Menus are seasonal and subject to change

***Special Event Menus***

**BOX LUNCH (cont.)**

**SONOMA CHATEAU - \$29.00/person**

*Price based on a minimum of 10. An additional charge of \$5.00 per person applies for groups under 10. All guests must have the same salad selection. Final sandwich counts due three business days prior to your event.*

**Salad Selections**

*(Choose One)*

***Seasonal Melons and Berries***

*lemon yogurt dipping sauce*

***Greek Salad***

*tomatoes, peppers, and cucumbers paired with feta cheese, kalamata olives and a hint of oregano*

***Tomato and Fresh Mozzarella***

*basil and reduced balsamic vinegar*

***Antipasto Misto***

*Vintners Inn version of an Italian classic*

***Organic Field Greens Salad***

*Laura Chenel goat cheese, candied almonds, apple-cider thyme vinaigrette*

**Sandwich Selections**

*(Choose Three)*

*All sandwiches served on focaccia bread unless otherwise noted. Added selections are available at \$5.00 per person.*

***Brazilian Spiced Rubbed Steak***

*sliced marinated flank steak, sliced avocado, shredded lettuce and pico de gallo*

***Grilled Chicken Apple Sausage***

*mozzarella cheese, caramelized shallots and a tangy pizza sauce*

***Mediterranean Vegetable Wrap***

*grilled onions, Greek olives, baby organic spinach, roasted eggplant and peppers rolled on a spinach tortilla with hummus*

***Shrimp Salad Wrap***

*bay shrimp, cocktail sauce, capers, and avocado in a dill cream cheese, wrapped in an herbed tomato tortilla*

***California Club***

*Petaluma Poultry breast of chicken, Applewood smoked bacon, tomato and Swiss cheese*

***Dagwood***

*“mile high” sandwich includes smoked Willie Bird turkey, ham, Swiss, and cheddar cheese, garnished with coleslaw, sliced tomatoes and pickles, with mustard and mayonnaise*

**Includes**

***marinated medley of olives and artichoke hearts  
bag of pretzels, house baked cookie, bottle of spring water***

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

*Menus are seasonal and subject to change*

BY FERRARI-CARANO

## ***Special Event Menus***

### **BOX LUNCH (cont.)**

#### **ABBY PICNIC BASKET - \$52.00/person**

*Basket presented family style. Minimum of 10 people required. One week lead time required.*

##### ***Greek Salad***

*a refreshing combination of juicy, ripe tomatoes, peppers and crunchy cucumbers, paired with feta cheese, kalamata olives, and a hint of oregano, for a savory contrast in flavors*

##### ***Organic Field Greens Salad***

*Laura Chenel goat cheese, candied almond, apple cider thyme vinaigrette*

##### ***California Slaw***

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

##### ***Marinated Medley of Olives and Artichoke Hearts***

##### ***Shrimp Salad Wrap***

*bay shrimp, cocktail sauce, capers, avocado in an herb cream cheese and wrapped in a tomato tortilla*

##### ***Chef's Selection of Two Sonoma Artisan Cheeses***

##### ***Grilled Line Caught Salmon Filet***

*Line-caught wild salmon, fished from the western coastal ocean waters under the guidelines set down by the "Monterey Bay Aquarium". Flame grilled until moist and tender, chilled, and served with a cucumber red onion tzatiki and toasted almond tomato chutney*

##### ***Yogurt and Mint Chicken Breast***

*Tandoori style baked chicken perfumed with fresh lime, chilled over moroccan inspired cinnamon couscous*

##### ***House Baked Cookies and "Vintners Inn" Brownies***

##### ***Bottle of Spring Water***

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

Menus are seasonal and subject to change