

Special Event Menus
RECEPTIONS

PASSED HORS D'OEUVRES

MISO WALNUT CHUTNEY - \$33.00/dozen
in English cucumber boats

FOCACCIA PISSALADIÈRE - \$33.00/dozen
sun-dried tomato pesto, baked olives, sweet red onions, dry jack cheese and anchovies

ENDIVE SPEARS - \$33.00/dozen
goat cheese, dried fruit, and candied almonds

PORT SALUT WON TON PURSES - \$33.00/dozen
blueberry cabernet jam

ROCK SHRIMP & CORN FRITTERS - \$33.00/dozen
piccata aioli

SONOMA LIBERTY DUCK EGG ROLLS - \$33.00/dozen
spicy slaw and orange-chipotle sauce

SMOKED SALMON RICE PAPER ROULADES - \$39.00/dozen
herb cream cheese and capers on croutons

“FIRE & ICE” - \$39.00/dozen
melon wrapped in prosciutto

AHI TUNA TARTARE - \$39.00/dozen
fried won ton cup

WILD MUSHROOM AND BLUE CHEESE SOUFFLÉ - \$39.00/dozen
caramelized onions in a phyllo dough cup

FRIED CAMBOZOLA CHEESE - \$39.00/dozen
mixed berry mustard

INDIAN SPICED CHICKEN KABOB - \$39.00/dozen
seared in a fresh mint-cilantro chutney

THAI BASIL CRAB & MELON SLAW - \$45.00/dozen
cucumber coin

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

Special Event Menus

PASSED HORS D'OEUVRES (cont.)

CALIFORNIA CRAB SUSHI ROLL TEMPURA - \$45.00/dozen
citrus ponzu sauce

MUSSELS - \$45.00/dozen
poached, and served with an asian pesto

STUFFED BABY ORGANIC POTATO - \$45.00/dozen
"Sonoma Liberty duck" confit and goat cheese

CARIBBEAN MARINATED BEEF SATAY - \$45.00/dozen
mojo gastrique

TEQUILA LIME CURED SALMON GRAVLAX QUESADILLA - \$45.00/dozen
pico de gallo (one week lead time required)

BAY SCALLOP CEVICHE - \$51.00/dozen
cilantro, lime and serrano chili on a crispy corn tortilla wedge

CARPACCIO OF BEEF - \$51.00/dozen
mustard caper aioli on aged dry jack cheese tuiles

"HOG ISLAND" OYSTER SHOOTER - \$51.00/dozen
gazpacho

MINI DUNGENESS CRAB & ROCK SHRIMP CAKE - \$51.00/dozen
mango hot mustard sauce

ASIAN BALSAMIC SESAME RUBBED LAMB CHOPS - \$51.00/dozen
six lily jam

CHARRED PANCETTA WRAPPED MARINATED PRAWNS - \$51.00/dozen

Special Event Menus

DISPLAY/BUFFET STYLE HORS D'OEUVRES

IMPORTED AND DOMESTIC CHEESE - \$6.00/person

featuring a variety of cheeses, garnished with grapes, berries, dried stone fruit, accompanied by baguettes and assorted crackers

SONOMA FARMS ARTISAN CHEESES - \$15.00/person

local artisan cheeses, paired with chilled grapes, chocolate dipped strawberries and dried fruits, served with Carr's English crackers, crostini and fresh baguettes

BAKED BRIE EN CROÛTE - \$100.00/wheel

award winning triple cream cheese, stuffed with a fig and onion marmalade, wrapped in puffed pastry and baked (serves 25)

MARKET FRESH CRUDITÉS (SEASONAL) - \$4.00/person

fresh vegetables with a sun-dried tomato-basil aioli and red wine vinaigrette

BRUSCHETTA BAR - \$4.50/person

Garlic oil and herb rubbed bruschetta, topped with a choice of wild mushroom ragout, tomato provençal or wine braised white beans and pancetta

ANTIPASTO AND ITALIAN CHARCUTERIE PRESENTATION - \$12.50/person

Italian cured coppa and salami, imported provolone and gorgonzola cheese, with prosciutto wrapped melons, marinated calamari salad, tomato and fresh mozzarella towers with basil, grilled olive oil marinated vegetables, balsamic vinegar braised cipollini onions and housemade crostini with roasted garlic

ROSTI POTATO BAR - \$5.50/person

smoked salmon, bacon, apple sauce, sour cream, chives and queso fresco

WHOLE POACHED LINE CAUGHT SALMON - \$300.00/fish

slow poached in court bouillon and chilled, presented whole, decorated in classic French style with savory aspic, served with onions, sour cream, lemons and capers (serves 40)

SMOKED FISH PRESENTATION - \$12.00/person

cold smoked salmon, trout, and sturgeon with minced onions, capers, chopped egg, sour cream and bagel chips

Special Event Menus

DISPLAY/BUFFET STYLE HORS D'OEUVRES (cont.)

ICED SEAFOOD & RAW BAR PRESENTATION
(may include)

JUMBO SHRIMP - \$4.25/piece
poached tail-on, with cocktail sauce and lemons

HOG ISLAND OYSTERS - \$3.50/person
sea sweet, on the half shell, served with "Hog Wash", a version of the classic mignonette with fresh cilantro and rice vinegar

STONE CRAB COCKTAIL CLAW - \$3.50/person
in a remoulade sauce

TOMALES BAY CLAMS - \$12.75/pound
on the half shell or steamed "à la marinière"

LOBSTER AND GREEN GAZPACHO MARTINI - \$10.50/person

WALK-AWAY BAY SHRIMP & CRAB COCKTAIL - \$5.25/each
organic iceberg lettuce, tangy sweet cocktail sauce, wedges of lemon, avocado in a "grab and go" glass

LEMON AND PEPPER SEARED AHI TUNA CAPACCIO - \$11.25/person
with a dill mustard aioli

Special Event Menus

FOOD ACTION STATIONS

Served buffet style. Prices are based on reception size portions for a two hour event. Attendant requirements may vary based upon the actual requirements of each event. There is a \$150.00 charge per attendant.

POTATO MARTINIS - \$15.00/person

(50 guest minimum – one attendant per 75 guests)

buttery Yukon mashed potatoes infused with red wine or “Charbay” meyer lemon vodka, and blended over your favorite “rock” of applewood smoked bacon, grated cheeses, grilled scallions, ratatouille, roasted wild mushrooms, crème fraîche, and white truffle oil, stirred, not shaken

FLAMBÉ FRENCH CREPES - \$17.00/person

(50 guest minimum – one attendant per 75 guests)

paper thin sweet pancakes, filled with choice of brandy marinated wild berries, cinnamon spiced apples, or orange-brown sugar mascarpone, then set ablaze, and topped with whipped cream and chocolate shavings

WALK AWAY SALAD - \$18.50/person

(50 guest minimum – one attendant per 75 guests)

crispy lettuce leaf cones of baby greens, romaine, and organic iceberg lettuce, filled with a mix of seasonal fresh vegetables, “Fulton Farms” chicken breast, Applewood smoked bacon, “Caggiano” fresh ham, blue cheese and, dry jack cheddar cheeses. Finished with a choice of Caesar dressing, red wine vinaigrette, gorgonzola-dill dressing, curry buttermilk dressing or orange soy sauce

THE THREE AMIGOS - \$25.00/person

(50 guest minimum – one attendant per 150 guests)

This south of the border station presents fresh made salsas and features a Chef preparing one of them. Top warm tortillas or a crispy tostada with pork carnitas, frijoles con queso, and ancho chicken fajita filling, then smother the creation with the fresh salsas, shredded organic iceberg lettuce, chilis, and grated dry jack cheese

SHABU-SHABU - \$30.00/person

(75 guest minimum – one attendant per 75 guests)

A traditional Japanese dish named for the sound that is made as the items are gently swished though the broth. Start with a bowl of fresh Asian vegetables, with a choice of thinly sliced beef tenderloin, free-range chicken breast, seasonal fresh fish, or pork loin. Poached in a boiling pot of dashi, and served with accompaniments to include Thai basil oil, wasabi, lemongrass, sesame oil, and rice wine vinegar, then topped with cashews, scallions, rice noodles, tofu or sliced Shiitake mushrooms.

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

Menus are seasonal and subject to change

Special Event Menus
FOOD ACTION STATIONS (cont.)

DECONSTRUCTED PAELLA - \$35.00/person

(50 guest minimum – one attendant per 50 guests)

a Spanish dish of saffron, tomato, and chorizo flavored rice, with your choice of accompaniments to include red wine herb marinated chicken breast, shrimp, scallops, clams, mussels, or fresh ham, then topped with green onions, petit peas, and fresh tomatoes

THE GREEN, WHITE AND RED - \$35.00/person

(75 guest minimum – one attendant per 75 guests)

an Italian dish of wild mushroom ravioli, cheese tortellini, penne and orecchiette pasta with choice of chicken, pancetta, meatballs, shrimp, clams, grilled vegetables, marinated mushrooms, fennel, peas, tomatoes, braised shallots, roasted garlic, fresh mozzarella, shaved dry jack cheese, baby spinach and arugula, then tossed with a green, white or red sauce to include pesto cream, basil oil, white clam, brie cream, pomodoro or herb dried tomato puttanesca

THE SONOMA WINE PAIRING – Starting at \$95.00/person

(100 guest minimum – one attendant per 150 guests) Refer to the wine list for pairing selections and prices. Selected varietals of wine and specific appetizers are paired for sensational flavor compatibility to include:

SAUVIGNON BLANC

served with smoked salmon with traditional garnishes and bagel chips;

“Fire & Ice” prosciutto wrapped melon; endive spears filled with goat cheese, dried fruit and candied almonds

CHARDONNAY

served with baked brie en croûte stuffed with a fig and onion marmalade, wrapped in puff pastry, then baked; steamed pork and shrimp purses; Indian spiced chicken kebobs in a fresh mint-cilantro chutney

MERLOT

served with a bruschetta bar of garlic oil and herb rubbed bruschetta, topped with a choice of wild mushroom ragout, tomato Provençal or wine braised white beans and pancetta; Caribbean marinated beef satay in a mojo gastrique; fried Cambozola cheese with a mixed berry mustard

CABERNET SAUVIGNON

served with carved tenderloin of beef with red wine and creamed horseradish; stuffed baby organic potatoes with Sonoma Liberty duck confit and goat cheese; Asian balsamic sesame rubbed lamb chops with six lily jam

Sonoma Farms Artisan Cheeses

paired with chilled grapes and dried fruits, served with crackers, crostini and fresh baguettes

Dessert wine - \$10.00/person

served with chocolate dipped strawberries; assorted petit fours; chocolate truffles; fresh brewed coffee and assorted teas

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

FOOD ACTION STATIONS (cont.)

SOUTHEAST ASIAN MARKET - \$120.00/person

(100 guest minimum – three attendants per 100 guests)

A delectable assortment of woks and steamer baskets featuring the following: Sonoma “Liberty Duck” spring rolls, shrimp and pork siu-mai, vegetable won tons, accompanied by Thai basil and Chinese hot mustard dipping sauces. Crispy shrimp & vegetable tempura and fried calamari, accompanied by soy wasabi and sake rice vinegar dipping sauces. Satays of beef, chicken and lamb with lime infused peanut sauce, accompanied by fried rice and chicken chow mein. Chinese chicken salad, Thai beef salad and miso soup garnished with tofu, scallions, and nori. Fortune cookies

CARVING STATIONS

*The following are presented with complementing sauces, condiments, and rolls. Prices are based on reception size portions.
(one attendant per 150 guests)*

HERB BRINED ROAST TURKEY - \$10.00/person

“Willie Bird” turkey with orange-cranberry relish

BOURBON BROWN SUGAR GLAZED FRESH HAM - \$13.00/person

“Caggiano” ham in a honey dijonnaise

CIDER CINNAMON MARINATED PORK LOIN - \$14.00/person

peach relish

GRILLED LEG OF LAMB - \$16.00/person

in a currant-bell pepper chutney

SLOW ROASTED PRIME RIB OF BEEF - \$18.50/person

red wine demi-glaze and creamed horseradish

PEPPERCORN ENCRUSTED NEW YORK STRIPLOIN - \$20.00/person

apple-horseradish aioli

OUTDOOR BARBECUE MENU

Menu available with the Rose Ballroom only, subject to seasonal weather conditions.

SPIT ROASTED BARON OF BEEF (minimum of 150 guests)- \$15.00/person

red wine and creamed horseradish

SUCKLING BARBECUED PIG (minimum of 100 guests) - \$15.00/person

charred pineapple and jalapeño salsa

GREEK STYLE WHOLE ROASTED LEG OF LAMB (minimum of 75 guests) - \$18.00/person

FIRE ROASTED CARNE ASADA - \$18.00/person

marinated in garlic, cilantro, and lime juice

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

Menus are seasonal and subject to change