

Shall We Dine Productions Catering Menu

Breakfast Buffets

Minimum of 20 Guests

Windsor Continental Breakfast Buffet | 25

Orange and Cranberry Juices
Freshly Sliced Fruit and Berries (VG/GF)
House made Baked Croissants & Muffins
House made Jellies and Sweet Butter
Assorted Bagels and Cream Cheese
Steel-Cut Oatmeal Served with Cream (GF)
Brown Sugar, Dried Fruit & Honey
Freshly Brewed Coffee and Herbal Tea

Rise & Shine Breakfast Buffet | 32

Orange and Cranberry Juices
Freshly Sliced Seasonal Fruit and Berries (VG/GF)
Applewood Smoked Bacon & Chicken Apple Sausage
Yukon Gold Breakfast Potatoes (VG/GF)
House made Baked Croissants & Muffins
House made Jellies and Sweet Butter
Assorted Bagels and Cream Cheese
Steel-Cut Oatmeal Served with Cream (GF)
Brown Sugar, Dried Fruit & Honey
Freshly Brewed Coffee and Herbal Tea

Golden State Breakfast Buffet | 32

Orange and Cranberry Juices
Freshly Sliced Seasonal Fruit and Berries (VG/GF)
House made Baked Croissants and Muffins
Broken Yolk Sandwiches-Pepper Bacon & Cheddar on Sourdough
Hot Breakfast Wrap-Cage Free Scrambled Eggs, Silva Mexican Chorizo,
Fire Roasted Salsa and Chipotle Crema
House made Carnitas Benedicts-Poached Eggs, Green Tomatillo Salsa over a Corn Muffin
Assorted Naked Fruit Smoothies
Freshly Brewed Coffee and Herbal Teas

Breakfast Buffets Continued

Mt Diablo Breakfast Buffet | 34

Orange and Cranberry Juices

Assorted Fruit and Greek Yogurts

Freshly Sliced Seasonal Fruit and Berries (VG/GF)

Cage Free Egg White Frittata-Seasonal Garden Vegetables & Feta Cheese (G/F)

Yukon Gold Breakfast Potatoes (VG/GF)

House made Baked Croissants, Cinnamon Rolls, Danish & Muffins

Assorted Bagels and Cream Cheese

Sliced Thick Cut Brioche French Toast with Maple Syrup

House made Biscuits & Gravy with Country Gravy

Freshly Brewed Coffee and Herbal Teas

Buffet Enhancements (Priced Per Person)

Local Smoked Salmon - Mini Bagels, Cream Cheese, Red onions, Capers 9

Ricotta Pancakes - Maple Syrup, Wild Berries 6

Brioche French Toast - Maple Syrup, Wild Berries, Confectioners' Sugar 6

Hand Cut Hash Browns Or Yukon Gold breakfast Potato's 4

Pork Sausage, Chicken Apple Sausage or Applewood Smoked Bacon 4

Whole Fresh Fruit 5

Local Sliced Fruit and Berries 10

Granola Bars 6

Assorted Yogurts 7

Build your own Fruit and Granola Parfait 10

Assorted Bagels & Cream Cheese - Butter & Preserves 6

Steel Cut Hot Oatmeal - Milk, Brown Sugar & Dried Fruits 8

Cheese Blintz – Organic Orange Marmalade 8

Buffet Stations | (Choose One)

An attendant fee of \$150.00 per 50 Guests For 2 Hours will apply

Station Enhancements – Omelet Station | 14 Additional (GF)

Black Forrest Ham, Smoked Bacon, Pork Sausage, Oregon Bay Shrimp, Wild Mushrooms, Spinach, Asparagus, Onions, Roasted Bell Peppers, Tomatoes, Cheddar Cheese, Jack Cheese

Waffle Station | 12 Additional

Waffles Made to Order with House made Berry Sauce, Strawberries, Bananas & Whipped Cream

Breakfast Wraps & Sandwiches (Choose One)

An additional \$8 Per Person for each

Spinach Tortilla – Cage Free Scrambled Eggs, Sautéed Veggies & Jack Cheese

Hot Breakfast Wrap – Cage Free Scrambled Eggs, Chorizo, Fire Roasted Salsa, Chipotle Crema

Tomato Tortilla – Tofu, Garden Mushrooms, Fresh Spinach, Red onions & Curry Spices

Croissant Sandwich – Applewood Smoked Peppered Bacon, Cage Free Scrambled Eggs, & Cheddar Cheese

Broken Yolk Sandwich – Applewood Smoked Peppered, Cheddar Cheese & Sourdough Bread

Plated Breakfast Selection

Minimum of 20 Guests

All Plated Breakfasts Include Assorted Chilled Juices, Freshly Brewed Coffee & Herbal Teas

For Split Entrees, the Higher Priced Entrée will be Charged, Maximum of 2 Entrees

Brioche French Toast | 24

Maple Syrup, Whipped Butter, Seasonal berries, Applewood smoked Bacon or Fra' Mani Sausage

Baked Frittata | 26

Fra' Mani Sausage, Local Goat Cheese, Baby Spinach, Yukon Gold Breakfast Potatoes

Asparagus Wild Mushroom Frittata | 26

White Cheddar cheese, Yukon Gold Breakfast Potatoes

Classic Eggs Benedict | 28

Farm Poached Eggs, Smoked Ham, Hollandaise Sauce, English Muffin, Yukon Gold Breakfast Potatoes

Golden Gate Scramble | 26

Farm Fresh Scrambled Eggs, White Cheddar Cheese, Chives. Choice of Applewood Smoked Bacon or Pork Sausage Links, Yukon Gold Breakfast Potatoes

New York Steak and Eggs | 35

Farm Fresh Eggs, 8 oz Angus Beef Strip Loin, Yukon Gold Breakfast Potatoes

Dungeness Crab Benedict | 35

Farm Poached Eggs, Béarnaise Sauce, Yukon Gold Breakfast Potatoes

AM/PM Breaks

Minimum 20 Guests

Prices Listed Are Per Person

Mid-Morning Refresh |15

Assorted Whole Fruits, Greek Yogurt and Granola Bars, Freshly Brewed Coffee and Hot Tea

House made Cookies & Brownies |16

Assorted Cookies and Brownies, Assorted individual Milks (Soy on Request) Hot Chocolate Packets with Whipped Cream, Freshly Brewed Coffee and Herbal Tea

Smoothie Break |18

Assorted Naked Smoothies, House made Banana Bread, Apples, Bananas, Seasonal Whole Fruit, Granola Bars (VG/GF), Freshly Brewed Coffee and Herbal Teas

The Fiesta |15

Tri Colored Corn Tortilla Chips, Guacamole, Pico de Gallo, and Sour Cream. Assorted Soft Drinks

The Carnival |24

Freshly Popped Popcorn, Animal Crackers, Whole Candied & Carmel Apples, Assortment of Cup Cakes (Gluten Free upon Request) Individual Warm Pretzels, Mini Corn Dogs, House made Lemonade, Glass Bottled Root Beer & Coca Cola

The Ball Park |20

Cracker Jacks, Kettle Chips, Peanuts, Mini Assorted Candy Bars, Assorted Soft Drinks & Bottled Water

Rejuvenate |22

Individual Crudit  (VG/GF), Mini Avocado Toast, Dried Energy Mix, Dried Fruits & Nuts, Infused Cucumber Water, Vitamin Water, Coconut Water, Freshly Brewed Coffee and Herbal Tea

Healthier Habits |18

Hummus, Pita Chips, Vegetable Crudit , Green Goddess Dip, Fruit Skewers, Yogurt Dip, Strawberry Lemonade

Break Enhancements

A La Cart Items

Assorted Muffins | 48 per dozen

Assorted Danish Pastries |48 per dozen

Freshly Baked Assorted Cookies |48 per dozen

Assorted Bagels with Cream Cheese |48 per dozen

Assorted Individual Greek Yogurts |7 per person

Build Your Own Parfaits-Greek Yogurt, Granola, Fresh Berries |10

Assorted Seasonal Whole Fruit |8 per person

Assorted Granola Bars |6 per person

Assorted Chobani Greek Yogurts |6 per person

Assorted Seasonal Whole Fruit | 5 per person
Local Sliced Fruit and Berries | 10 per person
Ice Cream Bars, Frozen Fruit Bars | 5 each
Ice Cream Sandwich | \$6 each

A la Carte Beverages | On Consumption

Assorted Pepsi or Coke Products | 4 each
Assorted Bottle Iced Teas | 4 each
Pellegrino and Mineral Water | 4 each
Mineral Water | 5 each
Individual Bottled Juices | 4 each
Individual Whole, 2% & Chocolate Milk | 3 each
Fruit Punch, Lemonade or Iced Tea | 40 per gallon

Specialty Beverages | On Consumption

Naked Gourmet Bottled Juices | 6 each
Gatorade | 6 each
Red Bull Regular and Sugar Free | 6 each
Assorted Energy Drinks | 5 each

Coffee and Tea Service Package | 75 Per Gallon (On Consumption)

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Water and Herbal Tea

Boxed Lunches

Choice of any (1) Sandwich Includes: Pasta Salad, Potato Chips, Fruit, House made Cookie, Soft Drink or Bottled Water

Sandwiches

Smoked Turkey and Jarlsberg | 35

Whole Grain Wheat Bread, Leaf Lettuce, Tomatoes

Sliced Rare Roast Beef 35

White Cheddar Cheese, Horseradish Cream, Red Onions, Tomatoes, Lettuce served on a Sourdough Baguette

Vegetarian | 35

Grilled Portabella Mushroom, Zucchini, Squash, Roasted Red Bell Pepper, Laura Channel Goat Cheese, Arugula Pesto on Ciabatta Bread

Shrimp Louie Wrap 35

Oregon Bay Shrimp, Shredded Lettuce, Toy Box Cherry Tomatoes, Diced Egg, Cucumber, Louie Dressing, Tomato Tortilla

Tuscan Sandwich | 35

Genoa Salami, Pepperoni, Mortadella, Capicola Ham, Provolone, Arugula, Tomatoes, Red Onions, Pepperoncini, Basil Aioli

Choice of any (1) Salad

Includes: Potato Chips, Fruit, House made Cookie or Granola Bar Soft Drink or Bottled Water

Pre-Packaged Salads

Herb Marinated Chicken Breast Salad |30

Local Field Greens, Organic Toy Box Tomatoes, Balsamic Vinaigrette

Caesar Salad with Oven Roasted Chicken Breast |30

Hearts of Romaine, Pecorino Romano Cheese, Croutons, Garlic Anchovy Caesar Dressing

California Cobb Salad |30

Hearts of Romaine, Oven Roasted Chicken Breast, Smoked Bacon, Blue Cheese, Egg, Avocado, Tomatoes.

Buttermilk Yogurt Dressing

Beet Salad (Vegetarian) |30

Trio of Beets, Local Field Greens, Valencia Oranges, Laurel Chanel Goat Cheese, Dixon Walnuts, Blood Orange Vinaigrette

Lunch Buffet Options

All Lunch Buffets include Freshly Baked Bread and Sweet Butter, Infused Water, Freshly Brewed Coffee, Herbal Tea & Iced Tea

The Cantina |40

Hearts of Romaine, Watermelon Radish, Cotija Cheese, Tomato Oregano Dressing

Skirt Steak Carne Asada, Chimichurri, Fajita Chicken, Sautéed Peppers and Onions

Spanish Rice, Black Beans, Pico de Gallo, Guacamole, Sour cream, Fire Roasted Corn Relish Jack and Cheddar Cheese

Flour and Corn Tortillas

Fresh Churros and Sugar Cookies

Grape Vine Deli |35

Apple Currant Coleslaw, Baby Red New Potatoes Salad

Roast Beef, Smoked Turkey, Black forest Ham

Cheddar Cheese, Monterey Jack, Swiss

Crisp Leaf Lettuce, Sliced Tomatoes, Red Onions, Dill Pickles, Pepperoncini

Assorted Breads

Cookies and Brownies

The North Beach |44

Classic Caesar Salad - Croutons, Pecorino Romano Cheese, White Anchovy Caesar Dressing

Chicken Saltimbocca with Prosciutto and Sage Leaves, Mushroom Caper Sauce

Orecchiette Pasta with Sausage, Fennel, Kalamata Olives and Broccoli Rabe

Seasonal Roasted Italian Vegetables

Creamy Polenta with Pesto
Focaccia Bread
Tiramisu and Biscotti

New American |44

Iceberg Salad - Toy Box Cherry Tomatoes, Applewood Smoked Bacon, Point Reyes Blue Cheese with Pomegranate Vinaigrette
Buttermilk Fried Chicken
Herb Roasted Pork loin-Apple Bourbon Walnut Sauce
Tricolored Smoked Gouda Scalloped Potatoes
Sautéed Blue Lake Green Beans
Assorted Pies and Cakes

Pacific Rim |45

Asian Salad - Field Greens, Napa Cabbage, Mandarin Oranges, Asian Pears, Peanuts, Fried Glass Noodles, Mushrooms, Thai Basil, Cilantro, Scallions, Sesame Soy Vinaigrette
Thai Noodle Salad - Water Chestnuts, Carrots, Ginger, Scallions, Cilantro, Mint, Peanut Dressing
Sea Bass with Miso Buerre Blanc
Mongolian Marinated "Korean Beef Short Ribs with Sweet and Spicy Chinese Mustard
Wok Stir Fry Vegetables with Tofu
Pork Belly Fried Jasmine Rice
Pineapple Coconut Bars, Assorted Matcha Cup Cakes

Backyard Barbeque |35

Hamburgers, Hot dogs and Veggie Burgers
Assorted Sliced Cheeses
Leaf Lettuce, Tomatoes, Red Onions, Pickles, Mustard and Mayonnaise
Includes Chef's Choice Dessert
Choose Three (3) Side Dishes:

- Iceberg Salad w/Toy Box Tomatoes, Cucumber, Red Onions, Buttermilk Yogurt Dressing
- Red Bliss Potato Salad
- Apple Currant Coleslaw
- Brentwood Corn on the Cobb
- Molasses Baked Beans
- Vegetarian Baked beans
- Traditional Macaroni Salad
- Seasonal Sliced Fresh Fruit

Barbeque Enhancers

Carolina Pulled Pork 10 per person
Spice Rubbed Angus Beef Tri Tip 10 per person
St Louis Style Baby Back Ribs w/Pineapple Rum Barbeque Sauce 10 per person
Grilled Marinated Free-Range Chicken Breasts 10 per person

Plated Lunch Soup/Salad Options

All Plated Lunches Include Freshly Baked Bread and Sweet Butter, Your Choice of (1) Salad or Soup, Entrée & Dessert.
Freshly Brewed Coffee, Herbal & Iced Tea

Soup or Salad | (Choose One)

Salads

Local Field Greens (VG/GF)

Humboldt Fog Goat Cheese, Granny Smith Apples, Blackberries, Pistachio's, Champagne Vinaigrette.

Baby Kale Salad (Vegan)

Pickled Strawberries, Avocado, Edamame, Quinoa, Watermelon Radish, Pine Nuts, Golden Balsamic Vinaigrette.

Hearts of Romaine

Belfiore Feta Cheese, Toy Box Cherry Tomatoes, Kalamata Olives, Red Onions, Buttermilk Yogurt Dressing.

Classic Caesar Salad

Parmesan Reggiano, Torn Croutons, Lemon Garlic Anchovy Dressing.

Arugula Salad

Cabernet Poached Pear, Shaved Fennel, Maytag Blue Cheese, Toasted Hazelnut Vinaigrette.

Soups

Spring

Spring Pea & Mint-Crisp Prosciutto

Asparagus Bisque

Truffled Artichoke

Summer

Smoked Tomato Soup-Genovese Basil, Torn Croutons, French Lentils (Vegan)

Brent Wood Corn Soup

Watermelon Gazpacho (Vegan)

Fall

Butternut Squash Soup-Spiced Crème Fraiche

Apple Cauliflower Soup

Coconut Sweet Potato-Cardamom Cream

Winter

Vanilla Scented Parsnip
Sunchoke Soup
White Bean-Rosemary & Pancetta

Year Round

Caramelized Onion-Duck Fat Crouton, Gruyere Cheese
Potato Leak-Fried Leaks
Clam Chowder-Tarragon Oil
Exotic Wild Mushroom Consume
Coconut Curry Lentil (Vegan)
Lobster Bisque-Cognac Cream Fraiche

Plated Lunch Entrees

For Split Entrees, the Higher Priced Entrée will be Charged, Maximum of 2 Entrees

Chicken Piccata |36

Lemon Caper Wine Sauce, Tossed Capellini Pasta.

Tarragon Citrus Chicken Breast |\$36

Seared Mary's Chicken Breast, Tangerine Glaze, Valencia Orange Segments, Goat Cheese Mashed Potatoes & French Green Beans.

Petaluma Farms Chicken Breast "Coq Au Vin" |38

Braised in Red Wine, Button Mushrooms, Peel Onions, Baby Carrots, Smoked Bacon, Rutabagas.

Mediterranean Pork Loin Pinwheel |38

Stuffed with Local Figs, Apricots, Spanish Olives, Artichokes, Cremini Mushrooms, Feta Cheese, Oregano, Rosemary Chianti Reduction, Cannellini White Beans, Pancetta, Rapini, Brussel Sprouts.

Sake Ginger Salmon |42

Ginger Gastrigue, Coconut Basmati Rice, Sugar Snap Peas, Bamboo Shoots & Baby Daikon Sprouts.

Local Halibut |44

Balsamic Tossed Spinach Leaves, Brentwood Corn Kernels, Roasted Red Pepper Coulis.

Seared Ahi Tuna |44

Lemongrass Ginger Soy Glaze, Tossed Udon Noodles, Wakame Salad.

Mahi Mahi | 44

Papaya Mint Mojo, Black Bean Cake, Sautéed Collard Greens & Grilled Summer Scallions.

Flat Iron Steak | 44

Maître D Hotel Butter, Bordelaise Sauce, Steak Fries & Broccolini.

Petite Filet Mignon | 48

Port Tarragon Buerre Rouge, Potatoes Fondant, Patty Pan Squash & Baby Carrots.

Vegetable Wellington (VG) | 35

Ratatouille Roasted Vegetables Wrapped in a Puff Pastry with Tomato Ragu.

Butternut Squash Ravioli (VG) | 35

Brown Butter, Sage Leaves & Pine nuts.

Cauliflower Steak (Vegan) | 35

Calabrese and Caper Gremolata, Roasted Red Pepper Coulis, Black Quinoa.

Plated Lunch Entrée Salads

All Plated Salad lunches include locally baked breads and Chefs choice dessert
Iced Tea or Water

Coconut Chicken Salad | 28

Local Organic Greens, Napa Cabbage, Fried Rice Noodles, Mandarin Oranges, Cilantro, Green Onions, Sesame Soy Vinaigrette.

Local Organic Romaine Hearts | 26

Grilled Petaluma Chicken Breast, Garlic Croutons, Pecorino Romano Cheese, Caesar dressing.

Nicoise Salad | 30

Seared Rare Ahi Tuna, Butter Lettuce, Haricot Verts, Kalamata Olives, Organic Toy Box Tomatoes, Fingerling Potatoes, Sweet Bell Peppers, Lemon Thyme Vinaigrette.

Mango Prawns Salad | 30

Organic Baby Arugula, Blueberries, Organic Toy Box Tomatoes, Red Onions, Cucumbers, Citrus Basil Vinaigrette.

Warm Poached Halibut Salad | 32

Lavender Beurre Blanc, Sausalito Watercress, Sebastopol Gravenstein Apples, Dixon Walnuts, Apple Vinaigrette

Grilled Flank Steak Salad | 32

Organic Baby Frisee, Roasted Oyster King Mushroom, Roasted Fingerling Potatoes, Grilled Vidalia Onions and Peppers, Truffle Port Vinaigrette.

Lunch Desserts | (Choose One)

Chocolate Mousse Cake

Guava Puree

New York Cheesecake

Strawberry Coulis

Tiramisu

Lady Fingers, Mascarpone & Chocolate Shavings

Fresh Fruit Tart

Raspberry Puree

Dinner Buffet Options

All Dinner Buffets Include Freshly Baked Bread and Sweet Butter, Infused Water, Freshly Brewed Coffee, Herbal & Iced Tea

The Ocean Beach | 58

Smoked Tomato Bisque

Warm Fingerling Potato Salad with Pancetta, Chives

Orange Fennel Salad-Wild Arugula Leaves, Valencia Orange Wedges, Red Onions, Shitake Mushrooms, Micro Greens, Dill, Cilantro Italian Parsley. White Balsamic Vinaigrette.

Tri Tip Santa Maria with Chimichurri, Caramelized Vidalia Onions

Seared Wild Salmon-Lemon Saffron Dill Sauce

Porcini Crusted Truffle Macaroni and Cheese

Grilled Asparagus and Spaghetti Squash

Carrot Cake, Fruit Tarts, Key Lime Pie, Banana Cream Pie

French Bistro | 55

Potato Leek Soup

Frisee Salad with Pork Belly Lardons, Goat Cheese, Chervil White Wine Vinaigrette.

Charcuterie Display

Coq au Vin (Chicken in Red Wine) Baby Carrots, Pearl Onions, Smoked Bacon, Mushrooms

Sole Meuniere with Lemon Brown Butter and Capers

Potatoes Au Gratin

Haricot Verts Almandine

Assortment of Petite Fours, Éclairs and Fruit Tarts

Fresh Baked Baguettes

Southern Comfort | 48

Chicken, Andouille Sausage & Ham Hocks Gumbo

Mix Green Salad with Hominy Croutons, Toy Box Tomatoes, Cucumbers, Carrots, Red Onions. Buttermilk Yogurt Dressing

Pecan Crusted Mary's Chicken Breast with Apple Peppercorn Sauce

Shrimp Creole

Yellow Rice

Collard Greens with Black-eyed Peas and Smoked Bacon

Jalapeno Corn Bread

Southern Peach Cobbler

Hawaiian Luau (Pick Nick) | 65

Traditional Hawaiian Macaroni Salad

Field Greens Salad with Mandarin Oranges, Hearts of Palm, Avocado, Organic Toy Box Tomatoes, Papaya Mint Vinaigrette

Ahi Tuna Poke' with a variety of Chips

Lomi Lomi Salmon

"Huli Huli" Style Grilled Mary's Chicken

Tea Leaf Roasted Kalua Pork

Roasted Organic Sweet Potatoes

Fried Garlic and Scallion Jasmine Rice

Baby Bok Choy with Mushrooms and Oyster Sauce

Mango Raspberry Crisp, Haupia

Wine Country | 60

Organic Water Crest Salad with Raspberries, Figs, Black Grapes, Toasted Almonds, Organic Baby Heirloom Tomatoes,

Port Wine Vinaigrette

Roasted Organic Beet Salad

Assortment of Olives

Grass Fed Braised Beef Short Ribs, Red Wine Reduction

Seared Mary's Chicken Breast, Porcini Mushrooms, Delta Asparagus Spears, Pan Juices

Wild Mushroom & Truffle Risotto

Roasted Organic Baby Vegetables

Chocolate Mousse Cake, Poached Pear Tart, New York Cheese Cake

Locally Baked Artisan Olive and Walnut Breads

Miami Spice | 55

Cuban Black Bean and Chorizo Soup

Iceberg Ensalada-Organic Toy box Tomatoes, Avocados, Red Onions, Radish, Garlic Cumin Vinaigrette

Caribbean Coleslaw

Sweet Fried Plantains

Pollito Asado with Pure Cane Chili Glaze

Slow Roasted Berkshire Pork loin with Guava Mint Mojo

Black Beans and Rice

Yucca Frites with Roasted Garlic Oil
Seasonal Roasted Root Vegetables
Arroz Con Leche, Mango and Raspberry Sauce, Fresh Strawberries

Build Your Own Dinner Buffet

All Dinner Buffets Include Freshly Baked Bread and Sweet Butter, Infused Water, Freshly Brewed Coffee, Herbal & Iced Tea

Salad | (Choose One)

Napa Valley Field Greens Salad (Vegan)

Grape Tomatoes, Cucumbers, Red Onions, Carrots, Croutons, Tomato Basil Dressing.

Spinach Salad (VG)

Smoked Bacon, Boursin Cheese, Enoki Mushrooms, Champagne Vinaigrette.

Butter Lettuce Salad

Candied Pecans, Point Reyes Blue Cheese, Bosc Pears, Apple Vinaigrette.

Classic Caesar Salad

Romaine Hearts, Torn Croutons, Parmesan Reggiano, Garlic Anchovy Dressing.

Mediterranean Salad (VG)

Petite Lettuces, Belfiore Feta Cheese, Kalamata Olives, Teardrop Tomatoes, Red Onions, Cucumbers, Lemon-Oregano

Orzo Pasta Salad (Dairy Free)

Prosciutto, Asparagus, Kalamata Olives, Toy Box Cherry Tomatoes, Shaved Red Onions, Basil, Pine Nuts

Entrees | (Choose Two)

Chicken Marsala – Wild Mushrooms, Marsala Wine Sauce

Herb Crusted Chicken Breast – Rosemary Pan Juices

Pan Asian Style Chicken Breasts – Mango Papaya Salsa

Rosemary Crusted Tri Tip – Cabernet Demi Glaze

Kalbi Beef Short Ribs – Natural Pan Juices

Herb Crusted Pork Loin – Apple Walnut Bourbon Sauce

Spanish Paella – Prawns, Mussels, Clams, Scallops, Chicken, Spanish Chorizo & Peas in Saffron Rice

Skuna Bay Salmon – Passion Fruit Beurre Blanc or Lemon Caper Beurre Blanc

Butternut Squash Ravioli (VG) – Brown Butter, Sage, Pine Nuts

Starch | (Choose One)

Garlic Mashed Yukon Gold Potatoes

Wild Rice Pilaf

Herb Roasted New Potatoes

Coconut Basmati Rice

Red Quinoa Pilaf

Vegetables | (Choose One)

Vegetable Medley – Broccolini, Yellow Squash, Zucchini, Eggplant, Peppers and Onions

Grilled Corn on the Cob – with Lime Cilantro Butter

Ratatouille Roasted Vegetables

Blue Lake Green Beans and Wax Beans

Tri Colored Cauliflower and Broccoli

Includes Chef's Choice Dessert Display

Fresh Brewed Coffee, Herbal Teas and Iced Tea

Plated Dinner Entrees

All Plated Dinners Include Freshly Baked Bread and Sweet Butter, Your Choice of (1) Salad or Soup, Entrée and Dessert.
Chef's Choice Starch & Vegetable. Freshly Brewed Coffee, Herbal Tea & Iced Tea

For Split Entrees, the Higher Priced Entrée will be Charged, Maximum 2 Entrees

Soup or Salad | (Choice One)

Local Field Greens (VG/GF)

Humboldt Fog Goat Cheese, Granny Smith Apples, Blackberries, Pistachio's, Champagne Vinaigrette.

Classic Caesar Salad

Parmesan Reggiano, Torn Croutons, Garlic Anchovy Vinaigrette.

Endive Salad (VG/GF)

Organic Bosc Pears, Candied Pecans, Point Reyes Blue Cheese, Maple Vinaigrette.

Spinach Salad

Laura Channel Goat Cheese, Medjool Dates, Teardrop Tomatoes, Pancetta Vinaigrette.

Baby Kale Salad (Vegan)

Pickled Strawberries, Avocado, Edamame, Quinoa, Watermelon Radish, Pine Nuts, Golden Balsamic Vinaigrette.

Baby Gem Iceberg Wedge

Smoked Bacon, Avocado, Toy Box Cherry Tomatoes, Radishes, Queso Fresco Cheese, Buttermilk Yogurt Dressing.

Soups

Spring

Spring Pea & Mint-Crisp Prosciutto

Asparagus Bisque

Truffled Artichoke

Summer

Smoked Tomato Soup-Genovese Basil, Torn Croutons, French Lentils (Vegan)

Brent Wood Corn Soup

Watermelon Gazpacho (Vegan)

Fall

Butternut Squash Soup-Spiced Crème Fraiche

Apple Cauliflower Soup

Coconut Sweet Potato-Cardamom Cream Fraiche

Winter

Vanilla Scented Parsnip
Sunchoke Soup
White Bean-Rosemary & Pancetta

Year Round

Caramelized Onion-Duck Fat Crouton, Gruyere Cheese
Potato Leak-Fried Leaks
Clam Chowder-Tarragon Oil
Exotic Wild Mushroom Consume
Coconut Curry Lentil (Vegan)
Lobster Bisque-Cognac Cream Fraiche

Entrees

Poultry

Half Roasted Lemon Herb Chicken |42

Natural Pan Juices, Wild Rice Pilaf, Broccolini, Organic Baby Carrots.

Sonoma Chicken Breast |48

Olive Tapenade, Roasted Red Pepper Coulis, Creamy Polenta, Broccolini, Organic Baby Carrot.

Pan Roasted Mary's Chicken Breast |48

Local Morel Mushrooms, Grilled Delta Asparagus, Roasted Fingerling Potatoes, Cippolini Onion. Pan Juices.

Meats

Tuscan Ribeye Steak |54

Roasted New Potato, Taleggio Cheese, Vine Ripened Tomato, Basil Pesto, Verde Sauce.

Prime Rib |55

Au Jus, Horseradish Cream, Bone Marrow Mash Potatoes, Creamed Bloomsdale Kale.

New York Steak |50

Cognac Peppercorn Sauce, Roasted Fingerling Potatoes, King Oyster Mushroom, Broccolini.

Red Wine Braised Beef Short Ribs |50

Natural Juices, Truffle Grit Cake, Royal Trumpet Mushroom.

Filet Mignon |60

Exotic Wild Mushrooms, Rouge Fort Demi-Glace, Potatoes Fondant, Patty Pan Squash, Baby Carrot.

Filet Mignon | 60

Toasted Laurel Channel Goat Cheese, Port Tarragon Beurre Rouge, Sweet Potato Gratin, French Beans.

Herb Crusted Colorado Lamb Rack | 60

Red Wine Reduction, Minted Cous Cous, Roasted Root Vegetables, Grilled Asparagus.

Seafood

Sake Ginger Wild Salmon | 46

Coconut Basmati Rice, Ginger Gastrique, Sugar Snap Peas, Bamboo Shoots, Baby Daikon Sprouts.

Walu | 48

Pineapple Beurre Blanc, Shitake Mushrooms, Forbidden Black Rice, Chinese Long Beans, Chioggia Beets.

Sea Bass | 50

Salsa Verde, Avocado Crab Crema, Peruvian Mashed Potatoes, White Corn Puree & Cherry Tomato Confit.

Alaskan Halibut | 50

Heirloom Tomato-Olive relish, Piquillo Pepper Sauce, Scallion Potatoes Brandade, Broccolini, Organic Baby Carrot.

Duets

Mary's Chicken Breast & Skuna Bay Salmon | 65

Sauce Beurre Rouge, Butternut Squash Risotto, Romanesco & Baby Heirloom Squash.

New York Steak & Vanilla Scampi Prawns | 68

Bearnaise Sauce, Champagne Vanilla Scampi Butter, Okinawa Purple Sweet Potato Mash, Broccolini, Baby Heirloom Carrots

Filet Mignon & Seared Diver Scallops | 75

Tamari Glaze, Beet Root Puree, Hon Shimeji Mushroom, Rhubarb, Popcorn Shoots.

Filet Mignon & Maine Lobster Tail | 78

Port Wine Sauce, Lemongrass Vanilla Butter, Potato Croquette, Delta Asparagus, Baby Heirloom Carrot & Romanesco.

Vegetarian/Vegan Options

Vegetable Wellington (VG) | 35

Ratatouille Roasted Vegetables Wrapped in Puff Pastry with Tomato Basil Ragù.

Butternut Squash Ravioli (VG) | 35

Brown Butter, Sage Leaves, Pine Nuts.

Portabella Mushroom Napoleon (VG) | 45

Layers of Zucchini, Yellow Squash, Eggplant, Vine Ripened Tomatoes, Sweet Onions, Melted Boursin Cheese, Roasted Red Bell Pepper Sauce, Grilled Asparagus. Aged Balsamic Reduction.

Cauliflower Steak (Vegan) | 40

Calabrese and Caper Gremolata, Roasted Red Pepper Coulis, Black Quinoa.

Desserts

Chocolate Mousse Cake

Guava Puree

New York Cheesecake

Strawberry Coulis

Tiramisu

Lady Fingers, Mascarpone & Chocolate Shavings

Fresh Fruit Tart

Raspberry Puree

Coconut Panna Cotta

Mango Coulis, Toasted Coconut, Dragon Fruit & Crushed Pistachio

Hors d' oeuvres

\$350 Per 50 Pieces

Spanakopita

Chicken Satay-Thai Peanut Sauce

Camembert Crostini with Raspberry

Espelette Deviled Eggs-Smoked Bacon

Tomato Basil Bruschetta

Risotto Arancini-Porcini Cream

Melon & Prosciutto

Korean Style Pot Stickers-Chili Miso Vinaigrette

Honey Habanero Chicken Wings

Vegetable Empanadas

Mini Beef Meat Balls-Sweet and Sour or Barbeque Sauce

\$395 Per 50 Pieces

Bacon Wrapped Scallops
Mini Crab Cakes-Saffron Aioli
Crab Rangoon
Duck Pate-Crostini
Bacon Wrapped Spot Prawns-Maple Mustard Glaze
Vegetable Samosa-Tamarind Dipping Sauce
Endive-Smoked Salmon Mousse, Halved Grapes
Steak Tartar-Fresh Chopped Filet, Crostini, Chives
Oyster Rockefeller

\$375 Per 50 Pieces

Wild Mushroom & Goat Cheese Crostini
Rouge Fort Tartlets-Rouge Fort Blue Cheese, Granny Smith Apple, Pecan, Parsley
Avocado Toast-Smoked Salmon, Dill, Capers
Seared Ahi Tuna Wonton-Shoyu Glaze, Wasabi Cream Fraiche
Poached Prawns-Tequila Lime Cocktail Sauce
Coconut Prawns-Mango Cocktail Sauce
Thai Beef Brochettes-Plum Sauce
Ceviche Cucumber Cups
Mini Crudité Cups-Tzatziki Sauce
Vietnamese Vegetable Spring Roll-Peanut Sauce
Salmon Tartar-Brioche

\$425 Per 50 Pieces

Lobster Mango Bruschetta
Mini Beef Wellington
Mongolian Lamb Lollipops-Sweet & Spicy Mustard Glaze
Lobster Vietnamese Spring Rolls-Peanut Sauce

Reception/Banquet Displays

Minimum 25 guest

Chips and Dips | 8

Tortilla Chips or Pita Chips with Guacamole and House Made Salsas

Crudite Display | 10

Fresh Raw Vegetables with Tzatziki sauce

In Season Fruit Display | 10

Local Sliced Fruit and Berries

Baked Brie En Croute | 10

Puff pastry, Local Organic Honey, Granny Smith Apples, Toasted Almonds. Grapes, Sliced Baguettes

Artisan Cheese Platter | 12

Humboldt Fog Goats Cheese, German Cambozola, Port Salut, Dill Havarti, Smoked Gouda, Boursin, French Brie, Local Organic Honeycomb, Dried Fruits and Nuts. Baguettes, Crackers & Lavosh

Assorted Sushi Display | 14

Picked Ginger, Soy Sauce, Wasabi

Poached Wild Salmon | 13

Pomegranate Vinaigrette

Smoked Salmon Display | 12

Capers, Red Onions, Chopped Eggs, Mini Bagels

Dungeness Crab Artichoke Dip | 13

Blue Corn Tortilla Chips

Mediterranean Display | 14

Assorted Hummus, Rice Dolmas, Kalamata Olives, Pita Bread & Lavash

Charcuterie | 16

Assorted Salami, Prosciutto Di Parma, Pate's, Terrines, Mortadella, Dry Spanish Chorizo, Marinated Olives, Cornichons, Brie Cheese & Whole Grain Sonoma Mustard

Antipasto | 16

Assorted Salami, Cured Meats, Marinated Artichoke Hearts, Grilled Vegetables, Assorted Olives, Pepperoncini, Sundried Tomatoes, Buffalo Mozzarella, Cherry Peppers

Fisherman's Wharf Bar | 30

Jumbo Spot Prawns, Snow Claws, Oysters on the Half Shell, Green Lip Mussels, Cocktail Sauce, Tabasco, Lemon Wedges & Mignonette Sauce

Receptions

Action Stations

Minimum 50 Guests Required for Action Stations

Seafood Martini Bar

Wild Poached Salmon Martini |20

Tzatziki Sauce, Organic Watercress, Organic Toy Box Tomatoes, Lemon Oil, Fresh Dill, Tobiko Caviar

Wild Spot Prawns Cocktail Martini |20

Tequila lime Cocktail Sauce, Lemon Wedges, Shaved Iceberg Lettuce, Vegetable Confetti, Micro Greens

Lobster Mango Martini |22

Endive, Lime Honey Coconut Milk, Julienned Vegetables

Soup Shots

Chilled Avocado |8

Toasted Cumin Crème Fraiche

Oregon Bay Shrimp |10

Bloody Mary Cocktail Sauce

Dungeness Crab and Melon Mint Gazpacho |12

Starch Stations

Gnocchi, Orecchiette Pasta, Rigatoni Pasta |18

Bolognese Sauce, Gorgonzola cream, Basil Pesto

Risotto Station |18 Chef Attendant Required

Arborio Rice, Fresh Herbs, Shitake Mushrooms, Smoked Chicken, Chicken Stock, Heavy Cream, Truffle Oil & Parmesan Reggiano

Mash Potato Bar |17

Sautéed Mushrooms, Smoked Bacon, Cheddar Cheese, Diced Ham, Sour Cream, Butter, Green Onions

Protein Stations

Ahi Poke Tuna Station | 20

Sashimi Grade Ahi Tuna, Green Onions, Cilantro, Mangos, Avocado, Jalapenos, Sweet and Spicy Marinade, Assorted Wontons and Chips

Ceviche Station | 20

Wild Salmon, Bay Scallops, White Shrimp, Lime Juice, Cilantro, Red Onions, Bell Peppers, Tomatoes, Green Onions, Ginger, Plantain and Tortilla Chips.

Mini Burger Sliders | 18

Kobe Beef, Sliced Cheddar, Pickles, Ketchup, Mustard, Mayonnaise and Brioche Buns

Short Rib Sliders | 20

Kimchee, Spicy Ketchup and Brioche Buns

Themed Reception Stations

Build Your Own Fajita Bar | 19

Grilled Marinated Chicken & Beef Strips

Sautéed Onions & Bell Peppers

Flour & corn Tortillas

Shredded Cheddar and Jack Cheese

Pico de Gallo

Sour Cream

Guacamole

Tapas Bar | 26

Olive Oil Roasted Marcona Almonds

Spicy Spanish Olives

Shrimp Mojo Verde

Fried New Potatoes with Herbs and Sea Salt

Serrano Ham and Manchego Cheese

Mini Chorizo & Cheese Empanadas

Gastro Pub | 26

Buffalo Chicken Sliders

Really Good Fish & Chips

Pork & Chorizo Meat Balls

Grilled Boudin Blanc with Truffle Cream
Angels on Horseback
Deviled Eggs with Smoked Salmon

Ramen Noodle Bar |26

Ramen Noodles
Garlic Pork Broth
Shoyu Broth
Roasted Pork or Braised Beef Short
Dried Mushrooms
Hard Boiled Egg
Bamboo Shoots
Nori
Tokyo Turnips
Daikon
Red Mustard Greens
Corn Kernels

China Town Dim Sum |22

Steamer Baskets filled with Pot Stickers, Sui Mai, Pork Buns. Served with Ginger Soy and Chili Sauce

Carving Station

All Items are Carved by Chef's Attendants
Chef Carver Attendant Fee \$150.00 Required per every 50 Guests

Herb Crusted Roasted Turkey |485

Cranberry Ginger Relish, Sonoma Honey Mustard, Parker House Rolls (Serves 50 Guests)

Herb and Pepper Crusted Beef Tenderloin |685

Porcini Mushroom Merlot Sauce, Horseradish Crème Fraiche (Serves 50 Guests)

Roast New York Strip Loin |600

Porcini Herb Crust, Pinot Noir Demi-Glace (Serves 50 Guests)

Slow Roasted Prime Rib |625

Au jus, Horseradish sauce (Serves 50 Guests)

Roasted Leg of Lamb |625

Truffle Rosemary Merlot Sauce, Mint Chimichurri (Serves 50 Guests)

Roasted Berkshire Pork loin | 525

Apple Cider Brine, Apple Cherry Confit, Pork jus (Serves 50 Guests)

Virginia Ham | 485

Pineapple Orange Bourbon Glaze (Serves 50 Guests)

Dessert Action Stations

Build Your Own Sundae Station | 18

Vanilla, Chocolate and Strawberry Ice Cream
Nuts, M&M's, Chocolate Chips, Oreo Crumbles, Brownie Bites, Cherries
Caramel & Chocolate Sauce, Fresh Whipped Cream
Freshly Brewed Coffee and Herbal Teas

Chocolate Fountain Station | 24

Rice Crispy Treats, Marshmallows, Oreo Cookies, Cubed Pound Cake
Strawberries, Melons, Bananas
Freshly Brewed Coffee and Herbal Tea

Sweet Tooth Dessert Station | 21

Chef's Assorted Cakes and Pies:
Apple Pie, Fresh Fruit Tarts, Cheesecake
Tiramisu & Carrot Cake
Freshly Brewed Coffee and Herbal Tea