



MARKET & CONFERENCE CENTER

Catering Menus



Bringing a fresh, new culinary angle to what meetings and events can be, Roundhouse offers top-quality, seasonal fare for your special occasion that's anything but boring.

Breakfast Buffet Selections

continental breakfast | \$15 per person

pastries and muffins
organic seasonal sliced fruit
straus family yogurt and organic granola
fresh orange juice and cranberry juice
fresh brewed peerless coffee, decaf, numi tea

power breakfast | \$18 per person

straus family yogurt and organic granola
seasonal sliced fruit and fresh berries
organic free-range hard boiled eggs
pastries and muffins
fresh orange juice and cranberry juice
fresh brewed peerless coffee, decaf, numi tea

european breakfast | \$21 per person

hobb's cured meats
assorted cheeses
organic free-range hard boiled eggs
assorted pastries, muffins, and whole wheat bread
artisanal preserved, organic butter
sliced tomatoes, onions, pickles
fresh brewed peerless coffee, decaf, numi tea

**Prices subject to change*

All menus subject to a 20% service fee and state sales tax

Hot Breakfast Buffet Selections

(minimum order of 10)

hot breakfast buffet | \$23 per person

scrambled eggs, goat cheese, chives

roundhouse breakfast potatoes, yukon and red potatoes, red and green bell peppers
red onions, garlic cloves

hobbs chicken apple sausage

seasonal sliced fruit

assorted pastries & muffins

orange juice and cranberry juice

fresh brewed peerless coffee, decaf and numi tea

early riser | \$18 per person

fresh orange juice

fresh brewed peerless coffee, decaf, and numi hot tea

choose 2

breakfast burritos: scrambled eggs, cheddar cheese, potato, roasted sweet pepper, spinach

croissant sandwiches: scrambled eggs, swiss cheese, arugula

frittata: eggs, leeks, sweet peppers, parmesan cheese, spinach

add meat selections to any item above

chicken apple sausage, hobbs' bacon, or hobbs' tavern ham

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Breakfast Stations

omelet and waffle station: \$15 per person

(\$150 chef fee, minimum 50% of the group)

vegetables: mushrooms, scallions, bell peppers, avocado, tomatoes, spinach, jalapenos, red onions
zucchini parsley, cilantro

cheese: feta, cheddar, mozzarella, goat

proteins: chicken apple sausage, hobbs bacon, hobbs black forest ham, tofu
roasted turkey breast

toppings: roasted tomato salsa, sour cream

waffle station: house buttermilk batter, mixed fresh berries, maple syrup
fresh whipped cream

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Breakfast A La Carte

(minimum order of 10)

house biscuits with honey butter | \$3 per person

assorted nutri grain breakfast bars | \$ 4

roundhouse breakfast potatoes | \$4 per person
yukon and red potatoes, red and green bell peppers, red onions, garlic cloves

breakfast sausage puffs | \$4 per person

bacon, ham or chicken apple sausage | \$4 per person

bagels and cream cheese | \$4 per person

seasonal whole fruit | \$4 per person

seasonal sliced fruit | \$5 per person

cereal and milk | \$5

scrambled eggs | \$5 per person
goat cheese, chives

house biscuits and sausage gravy | \$6 per person

buttermilk pancakes | \$7 per person
fresh berries, syrup

assorted pastries | \$36 per dozen

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Breakfast A La Carte

(minimum order of 10)

burrito | \$9 per person

scrambled eggs, cheddar cheese, potato, roasted sweet pepper, spinach

croissant sandwich | \$9 per person

scrambled eggs, swiss cheese, arugula

frittata | \$9 per person

eggs, leeks, sweet peppers, parmesan cheese, spinach

add meat selections to any item above for \$3 per person

chicken apple sausage, hobbs' bacon, or hobbs' tavern ham

individual quiches | \$10 per person

traditional quiche lorraine

shallot, mushroom, gruyere

smoked salmon, fresh herbs, parmesan cheese

fresh orange juice | \$18 per litter

cranberry juice | \$18 per litter

fresh brewed peerless coffee, decaf and numi tea | \$60 per gallon

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Lunch Buffet Selections

(minimum order of 10)

deli lunch buffet | \$24 per person

organic speckled lettuce: cherry tomatoes, grated carrots, sherry vinaigrette

organic seasonal fruit salad

assorted hobbs' meats

grilled zucchini

assorted sliced cheeses

fresh baked assorted breads

house assorted baked cookies

condiments, house pickles sliced fresh red onions and tomatoes , kettle chips

includes the following: iced tea and water

add chef's choice seasonal vegetarian soup / \$4 per person

**** gluten free bread available upon request in advance****

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Lunch Buffet Selections

(minimum order of 10)

deli sandwich display | \$ 26 per person

choose 3

albacore tuna salad wrap: albacore tuna, fennel, celery, shallots, aioli, dijon, fresh herbs

balsamic roasted portobello mushroom: goat cheese, roasted sweet peppers, pesto

grilled tofu “banh mi” wrap: pickled carrots, daikon, cilantro, spicy peanut sauce

grilled chicken caesar wrap: grilled chicken breast, garlic caesar dressing, parmesan cheese

romaine lettuce, cherry tomatoes, croutons

hobbs’ roast beef: creamy horseradish dressing, arugula, pickled red onion

oven roasted turkey breast wrap: avocado, greek yogurt, spinach, tomato, pickled red onion

spinach wrap: hummus, grilled zucchini, baby spinach, fresh herbs

tarragon chicken and almond: butter lettuce, celery, apple, tomato

**** gluten free bread available upon request in advance****

includes the following

organic mixed greens: vegetable crudite, champagne vinaigrette, fresh herbs

organic seasonal fruit salad

house cookies, kettle chips, iced tea and water

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Boxed Lunch

(minimum order of 10)

boxed lunch | \$26 per person

choose 1

mixed baby lettuces: grated carrots, red radish, mandarins, champagne vinegar

penne pesto salad: endive, cherry tomatoes, fresh mozzarella

choose 3

albacore tuna salad wrap: albacore tuna, fennel, celery, shallots, aioli, dijon, fresh herbs

balsamic roasted portobello mushroom: goat cheese, roasted sweet peppers, pesto

grilled tofu “banh mi” wrap: pickled carrots, daikon, cilantro, spicy peanut sauce

grilled chicken caesar wrap: grilled chicken breast, garlic caesar dressing, parmesan cheese

romaine lettuce, cherry tomatoes, croutons

hobbs’ roast beef: creamy horseradish dressing, arugula, pickled red onion

oven roasted turkey breast wrap: avocado, greek yogurt, spinach, tomato, pickled red onion

spinach wrap: hummus, grilled zucchini, baby spinach, fresh herbs

tarragon chicken and almond: butter lettuce, celery, apple, tomato

includes the following: kettle chips, whole fruit, bottled water

**** gluten free bread available upon request in advance****

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Soup and Salad Bar

(please select 5)

\$29 per person

soup selections

chilled asparagus: lemon creme fraiche

creamy brentwood sweet white corn bisque

cream of broccoli: garlic croutons

roasted tomato basil bisque: parmesan croutons

summer melon gazpacho: thai basil

traditional gazpacho: grilled croutons

tuscan bean, kale and vegetable soup

salad selections

chinese chicken salad: napa cabbage, red cabbage, bean sprouts, cilantro, shredded chicken

roasted peanuts, crispy wonton strips

classic caesar salad: romaine lettuces, cherry tomatoes, parmesan, croutons

israeli couscous salad: feta cheese, arugula, toasted pine nuts, mint, honey dijon dressing

little gem salad: shaved radishes, cucumber, garlic croutons, green goddess dressing

organic mixed greens : vegetable crudite, crumbled goat cheese, champagne vinaigrette

spinach tortellini salad: cucumber, red onion, tomatoes, olives, bell peppers, pesto vinaigrette

roasted beet salad: goat cheese, toasted walnuts, baby spinach, sherry vinaigrette

includes the following: bread & butter, freshly baked cookies, iced tea and water

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Lunch Buffet Selections

(minimum order of 10)

italian lunch buffet | \$29 per person

classic caesar salad: romaine, parmesan, garlic croutons, cherry tomatoes

panzanella salad: cucumbers, red onions, heirloom tomatoes, dried cured olives, grilled bread

vegetarian ziti: eggplant, zucchini, basil, crimini mushrooms, marinara sauce, mozzarella

grilled chicken mushroom marsala: crimini mushrooms, marsala wine, cream

cannolis: chocolate chips

includes the following: iced tea and water

mexican lunch buffet | \$29 per person

black bean and roasted corn salad: cherry tomatoes, avocado, red onion, cumin
lime vinaigrette

traditional escabeche salad: carrots, green beans, red onions, cauliflower, arugula

mexican rice pilaf: carrots, onions, bell peppers, toasted coriander, cumin

grilled lemon chili chicken: fresh cilantro sauce

grilled bavette steak: chipotle steak sauce

chilled rice pudding: raisins

includes the following: iced tea and water

chicken or steak entrees can be substituted for one of the following vegetarian options:

cheese enchilada: salsa verde

black bean and queso fresco tamale

3 pepper and sweet onion fajita: corn tortillas

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Lunch Buffet Selections

(minimum order of 10)

hawaiian lunch buffet | \$33 per person

tropical mixed greens: strawberries, mangoes, red onion, cucumber, avocado, citrus vinaigrette

hawaiian macaroni salad: shredded carrots, elbow macaroni, parsley

huli huli chicken: ginger glaze

grilled mahi mahi: spicy pineapple salsa

steamed white rice

coconut cupcakes: toasted coconut frosting

includes the following: iced tea and water

chicken or fish entrees can be substituted for the following vegetarian option:

grilled tofu: tropical mango sauce

napa lunch buffet | \$33 per person

little gem lettuces: green goddess dressing, radishes, avocado, parmesan cheese, cherry tomatoes

farro and artichoke salad: radicchio, toasted pine nuts, shaved fennel, basil, sherry vinaigrette

grilled mixed vegetables: baby spinach, pesto vinaigrette

grilled king salmon: lemon gremolata

3 cheese tortellini: creamy spinach and shallot sauce, cherry tomatoes, parmesan

meyer lemon ricotta cupcakes: ginger buttercream

includes the following: iced tea and water

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Lunch Buffet Selections

(minimum order of 10)

asian lunch buffet | \$33 per person

chopped asian salad: romaine, white and red cabbage, carrots, celery, beans sprouts, red peppers

toasted cashews

grilled salmon: ginger scallions, oil

mongolian beef and broccoli

pan roasted long beans: shiitake mushrooms, scallions, garlic, soy sauce

steamed white rice

roasted banana cake: brown butter frosting

includes the following: iced tea and water

salmon or beef entrees can be substituted for the following vegetarian option:

madras curry tofu stir fry: carrots, bell peppers, onion, cherry tomato, cilantro, coconut milk

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Lunch Buffet Selections

(minimum order of 10)

picnic bbq lunch buffet | \$34 per person

creamy coleslaw: jalapenos, shaved fennel, celery seed, carrots

baked bbq bacon beans

fresh grilled corn

jalapeno corn bread

ancho chili rubbed chicken

grilled pork ribs: sweet & tangy bbq sauce

mini pecan pie tarts: chantilly cream

includes the following: iced tea and water

chicken or rib entrees can be substituted for the following vegetarian option:

grilled mixed vegetable and tofu skewers: balsamic, garlic dressing

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Plated Lunch Selections

\$39 per person

first course | (choose 1)

organic mixed greens: goat cheese crostini, vegetable crudite, champagne-honey vinaigrette

little gem wedge: shaved radish, cherry tomato, green goddess dressing

main course | (choose 2)

lemon, herb and matzo crusted salmon: roasted new red potatoes, kale and lemon

grilled organic chicken airline breast: yukon potato puree, broccoli, rosemary au jus

vegetarian lasagna: eggplant, zucchini, mushroom, mozzarella, basil

portobello wellington: salsa verde, spinach, goat cheese, piquillo pepper

dessert | (choose 1)

devil's food cake: raspberry sauce

meyer lemon ricotta cupcakes: ginger buttercream

includes: freshly brewed coffee, decaf, numi hot tea, ice tea and water

Entree counts due no later than 5 business days prior to event. Place cards are required for table service.

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Plated Lunch Selections

\$44 per person

first course | (choose 1)

summer caprese salad: heirloom tomatoes, fresh mozzarella, basil, balsamic glaze

roasted tomato and basil bisque: parmesan crouton

smoked trout salad: arugula, shaved radish, spiced bread crumbs, creamy avocado dressing

main course | (choose 2)

hazelnut crusted alaskan halibut: wild mushrooms, pea shoots, fingerling potatoes

grilled pork tenderloin: sauteed blue lake beans, creamy polenta and almond and hazelnut romesco sauce

portobello wellington: salsa verde, spinach, goat cheese, piquillo pepper

grilled organic chicken airline breast: smashed baby potatoes, roasted baby carrots and a creamed demi sauce

pinot noir braised beef short ribs: potato mousseline, roasted baby turnips, veal demi

oven roasted maitake mushroom & tofu: mushroom consomme, baby bok choy, blistered carrots

dessert | (choose 1)

flourless chocolate cake: raspberry

ricotta cheesecake: mixed berry sauce

includes: freshly brewed coffee, decaf, numi hot tea, ice tea and water

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Plated Lunch Selections

\$52 per person

first course | (choose 2)

pear and duck confit salad: frisee, arugula, spiced pecans, radish, shallot-champagne vinaigrette

lobster bisque: creme fraiche, chives

peppercorn crusted ahi tuna stack: sunflower sprouts, pickled ginger caviar, white miso

spaghetti squash pesto: oven dried tomatoes, parmesan cheese, hazelnuts

main course | (choose 2)

pinot noir braised beef short ribs: lemon gremolata, yukon potato mousseline, asparagus

sesame crusted ahi tuna: spicy soy dressing, braised ginger bok choy, forbidden black rice

herb brined double cut pork chop: rosemary au jus, kale, apples, acorn squash

tofu and vegetable napoleon: zucchini, portobello, eggplant, goat cheese, romesco sauce

seared chicken roulade: roasted jumbo prawn, potato mousseline, broccoli rabe, creamy mushroom sauce

dessert | (choose 1)

chocolate pot de creme: snickerdoodle cookie

sticky date and toffee cake: bourbon sauce

coconut rice pudding: mango, toasted coconut flakes

includes: freshly brewed coffee, decaf, numi hot tea, ice tea and water

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Break Selections

movie package | \$9 per person

freshly popped popcorn
assorted candy
assorted sodas

energy break \$12 per person

apple and carrot slices, house almond butter
assorted fresh berries
vitamin waters
roundhouse trail mix

sweet & salty | \$10 per person

roundhouse trail mix
fresh baked assorted cookies
organic lemonade

game break \$12 per person

house chips, salsa and guacamole
house mini pretzel knots and yellow mustard
fresh baked assorted cookies

wellness break | \$12 per person

roundhouse red sweet pepper hummus
pita chips
vegetable crudite, creamy herb dip
organic seasonal whole fruit

gourmet break \$15 per person

domestic cheese's
cured meats
olives, breads and crackers
arnold palmers iced tea

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A La Carte Break Selections

fresh baked cookies | \$24 per dozen

peanut butter berry cookie

oatmeal berry cookie

chocolate chip cookie

house brownies | \$24 per dozen

house blondies | \$24 per dozen

house cupcakes | \$28 per dozen

chocolate cupcakes:

vanilla frosting

chocolate peanut butter cupcakes:

peanut butter frosting

lemon vanilla cupcake:

ginger buttercream

roasted banana cupcakes:

mascarpone cream frosting

spiced mixed nuts | \$3 per person

house pretzel knots | \$4 per person

yellow mustard

assorted kind bars | \$4 per person

kettle chips and pretzels | \$3 per person

trail mix | \$4 per person

freshly popped popcorn | \$4 per person
(choose 1 flavor)

butter and salt

truffle parmesan

salted and chili lime

whole fruit | \$4 per person

fruit platter | \$5 per person

house chips, salsa, and guacamole
\$6 per person

pita chips and roasted pepper

hummus | \$6 per person

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A La Carte Break Beverages

bottled still and sparkling water | \$ 3 each

coke/diet coke/sprite | \$ 3 each

fresh brewed peerless coffee, decaf, numi hot tea | \$60 per gallon

infused water | \$14 per liter

cucumber and mint
strawberries, lemon or orange

tropical fresh water | \$15 per liter

watermelon
pineapple
melons
tamarind
horchata
roselle

fresh juices | \$18 per liter

orange juice
grapefruit juice
lemonade and mint

sparkling juice | \$18 per liter

sparkling orange
sparkling lemonade

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Reception Tray Passed Selections

choose 2 at \$10 per person | choose 3 at \$13 per person | choose 4 at \$16 per person

beef satay: peanut miso dipping sauce
cornmeal blinis: norwegian cured salmon lox, tarragon aioli
crab croquettes: tarragon aioli
crispy crab rangoon: sweet and sour vanilla sauce
cucumber rounds: tomato, olive tapenade
cucumber-smoked salmon mousse cups: salmon eggs, dill
curried potato samosa: cilantro creme fresh
deviled eggs: chives
grilled beef skewers: chimichurri sauce
grilled sumac scented lamb meatballs: lemon yogurt dipping sauce
grilled tofu skewers: soy honey glaze
lemongrass chicken satay: red miso peanut sauce
mini baked andouille sausage puffs: whole grain mustard
mini baked potato: whipped onion mascarpone cheese, bacon bits
mini beef burgers: angus beef, brioche bun
mini lamb burgers : sumac red onion, yogurt sauce
seasonal fruit and vegetable skewer
southern style fried crab cake: old bay aioli
truffle arancinis: tarragon aioli
tuna tartare: crispy wonton, smoked paprika oil
watermelon feta and mint skewers: balsamic syrup

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Reception Tray Passed (continued)

choose 2 at \$10 per person | choose 3 at \$13 per person | choose 4 at \$16 per person

crostini

baked gingered goat cheese, cherry tomato

edamame hummus, shaved radish

cracked black pepper

fig jam, blue cheese, honey

rosemary grilled prawns, crushed white beans

seared albacore tuna, olive tapenade

wood grilled bavette steak, horseradish

mascarpone cheese

warm mini-tartlets

caramelized onions, nicoise olives, anchovies

mushroom & fontina cheese

prosciutto and blue cheese

shaved asparagus, parmesan cheese

spicy sausage and mozzarella

spinach, goat cheese, pine nuts

sweet

dark chocolate and sea salt mini tartlets

mixed berry skewers with chocolate ganache

mini chocolate hazelnut tartlets

mini filled berry tartlets

mini pumpkin pies with chantilly cream

s'mores on a stick: dark chocolate, graham crackers

marshmallow

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Reception Stations & Displays

roundhouse signature sliders

(minimum of 1 dozen for each selection)

brandt beef slider | \$4
white cheddar

fried chicken katsu slider | \$5
sweet and spicy pickles, curry sauce

grilled portobello slider | \$5
caramelized onions, basil aioli

grilled summer squash | \$5
goat cheese spread, oven dried tomatoes

lobster roll | \$9
aioli, tarragon

orange cumin pork carnita slider | \$5
creamy jalapeno slaw, sesame seed bun

seasonal fish | \$5
creamy coleslaw

sesame marinated tofu | \$4
pickled carrots, daikon

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Reception Stations & Displays

fire baked pizzas | \$8 per person
(choose 1)

hobbs pepperoni, pepperoncinis, mozzarella
hawaiian, canadian bacon, fresh pineapple, mozzarella
margherita, marinara sauce, fresh basil
grilled chicken pesto, smoked mozzarella, tomatoes

house tacos | \$6 per person
(choose 1)

mojo marinated carne asada
salsa verde chicken
grilled seasonal fish
includes the following: charred salsa and salsa verde

reception displays
(minimum of 10 guests)

farmers market crudite | \$7 per person
creamy herb dip

local cheese | \$15 per person
selected assortment of cow's milk, sheep and goats milk cheeses
locally sourced and served with crackers, fruit, toasted bread

antipasto | \$15 per person
hobbs' cured meats, olives, pickled vegetables, black pepper cured salmon
crackers, toasted bread

chilled seafood | \$22 per person
local oysters, mussels and poached prawns
served with traditional accompaniments

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Chef Station Selections

minimum of 50% of party
additional \$200 chef fee

herb brined pork loin | \$19 per person
sage butter sauce

heritage breed turkey | \$19 per person
orange-cranberry chutney

prime rib au jus | \$22 per person
creamy horseradish and veal au jus

roast leg of lamb | \$22 per person
raisin-rosemary au jus

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Dinner Buffet Selections

italian rustica dinner buffet | \$39 per person

classic caesar salad: parmesan cheese, romaine lettuce, cherry tomatoes, sourdough croutons

fusilli and artichoke salad: nicoise olives, radicchio, basil, sweet peppers, fresh mozzarella
sherry dressing

baked tri color tortellini pasta: grilled chicken mushroom, confit garlic cream sauce

herbed beef meatballs: housemade marinara sauce, parmesan cheese

baked penne pasta: creamy pesto sauce, cherry tomatoes, asparagus, summer squashes
mozzarella, parmesan cheese

classic tiramisu

dinner service includes: freshly brewed coffee, decaf, numi hot tea, ice tea and water

smoke house bbq dinner buffet | \$44 per person

classic potato salad: aioli, celery, green onions, parsley, hard boiled eggs, cider vinegar

organic mixed greens: vegetable crudite, herbs, champagne vinaigrette

summer sweet white corn: chili herb butter, parmesan cheese

baked bbq beans: bacon, onions

grilled free range chicken: bbq sauce

14 hour brisket: ipa steak sauce

baked apple cinnamon pies: chantilly cream

dinner service includes: freshly brewed coffee, decaf, numi hot tea, ice tea and water

chicken or brisket entrees can be substituted for the following vegetarian option:

grilled stuffed portobello mushrooms: zucchini, sweet white corn, black beans

monterey jack cheese

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Dinner Buffet Selections (continued)

dragon gate dinner buffet | \$44 per person

chinese chopped salad: napa cabbage, carrots, white cabbage, green onion, mung beans, cilantro
crispy wonton, creamy sesame dressing

chilled soba noodle salad: enoki mushrooms, shiso leaves, edamame beans, celery
aji mirin vinaigrette

grilled teriyaki salmon: toasted sesame seeds

korean style short ribs: green onions

roasted baby bok choy: sesame garlic sauce

steamed white rice

roasted banana cake: coconut cream cheese frosting

dinner service includes: freshly brewed coffee, decaf, numi hot tea, ice tea and water

salmon or beef entrees can be substituted for the following vegetarian option:

grilled teriyaki tofu: baby bok choy, teriyaki sauce, green onions, sesame seeds

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Dinner Buffet Selections (continued)

carneros dinner buffet | \$55 per person

organic butter lettuce salad: goat cheese, pine nuts, creamy avocado dressing, shaved radishes
olive oil croutons

roasted leek and wild mushroom salad: baby spinach, bacon lardons, garden herb dressing

roasted cauliflower gratin: golden raisins, gruyere, parmesan cheese, capers, chili flakes, lemon

seared local king salmon: lemon gremolata

roasted baby potatoes: fresh herbs, garlic

pinot noir braised beef short ribs: veal demi

housemade carrot cupcakes: cream cheese frosting

dinner service includes: freshly brewed coffee, decaf, numi hot tea, ice tea and water

salmon or beef entrees can be substituted for the following vegetarian option:

baked mushroom and ricotta cheese ravioli: creamy mushroom veloute sauce, chives

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Dinner Buffet Selections (continued)

santorini dinner buffet | \$55 per person

greek salad: red onion, feta cheese, vine ripened tomatoes, cucumbers, basil, kalamata olives

lemon vinaigrette

israeli couscous salad: cherry tomatoes, parsley, red onion, baby spinach, piquillo pepper
yogurt dressing

creamy roasted eggplant and tahini soup: lemon, parsley

garlic lemon herb chicken thighs: olives, cherry tomatoes

saffron and green peas

greek baked rock cod: tomatoes, onions, grilled lemon, parsley

warm garbanzo beans and potatoes: artichoke hearts, almonds, lemon, basil

mediterranean baklava

dinner service includes: freshly brewed coffee, decaf, numi hot tea, ice tea and water

chicken or cod entrees can be substituted for the following vegetarian option:

garden vegetable tagine: almonds, couscous, squash, eggplant, peppers, mint, harissa

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Plated Dinner

\$51 per person

first course | (choose 1)

celery root and chestnut soup: truffle oil, creme fraiche

little gem salad: shaved radish, fennel, herbs, creamy herb dressing

organic local greens: marinated goat cheese crostini, baby beets, sherry vinaigrette

main course | (choose 2)

local king salmon: wilted kale, farro, butternut squash, lemon gremolata

red wine braised short ribs: yukon potato mousseline, baby carrots, thyme jus

grilled organic chicken breast: wild rice pilaf, pecans, bourbon au jus

baked vegetarian lasagna: eggplant, zucchini, mushroom, parmesan cheese

dessert course | (choose 1)

chocolate pot de creme

ricotta cheesecake: mixed berry sauce

lemon-buttermilk cake: lemon icing

dinner service includes: freshly brewed coffee, decaf, numi hot tea, ice tea and water

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Plated Dinner

\$58 per person

first & second course | (choose 2)

lobster bisque: chive quinnelle, lemon scented creme fraiche

pear and duck confit salad: frisee, arugula, spiced pecans, radish, shallot-champagne vinaigrette

roasted wild mushroom salad: baby spinach, celery root, walnuts, black truffle vinaigrette

local cheese plate: humboldt fog, blue moon, honey, berries, olive bread

main course | (choose 2)

hazelnut crusted alaskan halibut: wild mushrooms, pea shoots, fingerling potatoes

grilled new york steak: yukon potato mousseline, broccoli, maitake mushroom, chimichurri

portobello wellington: salsa verde, spinach, goat cheese, roasted piquillo pepper

herb brined double cut pork chop: rosemary jus, kale, apples, acorn squash

dessert | (choose 1)

chocolate pot de creme: snickerdoodle cookie

sticky date and toffee cake: bourbon sauce

coconut rice pudding: mango, toasted coconut flakes

dinner service includes: freshly brewed coffee, decaf, numi hot tea, ice tea and water

Entree counts due no later than 5 business days prior to event. Place cards are required for table service.

**Prices subject to change*

All menus subject to a 20% service fee and state sales tax

Plated Dinner

\$68 per person

first and second course | (choose 2)

creamy wild mushroom bisque: shaved black truffles, creme fraiche

seared ahi tuna stack: sunflower sprouts, white miso, osetra caviar

pear and duck confit salad: frisee, arugula, spiced pecans, radish, shallot-champagne vinaigrette

lobster-chive crepe: butter poached lobster, mornay sauce, osetra caviar, micro herb salad

main course | (choose 2)

new york steak and jumbo duo: potato mousseline, cauliflower, carrots, bearnaise sauce

sesame seared rare ahi tuna: brown rice cakes, spicy soy dressing, braised gingered bok choy

herb crusted rack of lamb: creamy parmesan polenta, blue lake beans, rosemary demi sauce

tofu and vegetable napoleon: black truffles, zucchini, portobello, eggplant, goat cheese

romesco sauce

dessert | (choose 2)

assorted local cheese plate: honey, berries, fig-walnut bread

chocolate pot de creme: snickerdoodle cookie

sticky date & toffee cake: bourbon sauce

coconut rice pudding: mango, toasted coconut flakes

includes: freshly brewed coffee, decaf, numi hot tea, ice tea and water

dinner service includes: freshly brewed coffee, decaf, numi hot tea, ice tea and water

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Wine & Beer Selections

sparkling wine

signal ridge brut, alexander valley \$35 bottle

sauvignon blanc

joel gott, california \$28 bottle

matanzas creek, sonoma \$32 bottle

chardonnay

rickshaw, california \$32 bottle

hess, shirtail ranches, monterey \$34 bottle

arrowood, sonoma \$36 bottle

pinot noir

rickshaw, california \$35 bottle

banshee, sonoma \$40 bottle

merlot

matanzas creek \$44 bottle

zinfandel

edmeades, mendocino \$35 bottle

cabernet sauvignon / blends

rickshaw, california \$32 bottle

banshee mordecai blend, california \$39 bottle

raymond, napa \$48 bottle

beer

lagunitas pilsner

amstel light

anchor lager

dale's pale ale

bear republic hop & rye

**Prices subject to change*

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Cocktails

premium bar | \$10 per cocktail

tito's vodka

boodle's gin

ron matusalem rum

el jimador tequila

cutty sark scotch

christian brothers brandy

jack daniel's bourbon

triple sec

ultra-premium bar | \$14 per cocktail

hangar 1 vodka

hendrick's gin

mt. gay rum

herradura reposado tequila

st. george single malt scotch

germain robin brandy

straight edge bourbon

remy martin vsop cognac

cointreau

all bars stocked with

house sweet & sour, cranberry juice, orange & grapefruit juices , sodas & mixers, fresh fruit mint

*\$200 bartender fee per every 50 people *

**Prices subject to change*

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