

ROUNDHOUSE

MARKET & CONFERENCE CENTER

Spring & Summer 2019

Buffet Menus

April - November



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



Breakfast A La Carte

(Minimum order of 10 | Based on a one-hour serve time)

Assorted pastries | \$36 per dozen

Assorted nutri grain breakfast bars | \$ 4 per person

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

Bagels and cream cheese | \$3 per person

Add on: salmon lox with capers, red onion, lemon | \$4 per person

Breakfast sausage puffs | \$4 per person

Brioche cinnamon french toast | \$5 per person

strawberries, maple syrup

Buttermilk pancakes or waffles | \$5 per person

fresh berries, syrup

Cereal and milk | \$5 per person

Chilaquiles | \$ 6 per person

corn tortillas, salsa roja, queso fresco, scrambled eggs, sour cream shaved radish cilantro

Add on: salsa verde chicken | \$2 per person

Classic eggs benedict | \$ 5 per person

Corned beef hash | \$5 per person

red onions, bell peppers, poached egg

English muffin, poached egg and hollandaise sauce | \$5 per person

Add on : Salmon lox | \$1 per person ; Fresh crab | \$2 per person

House biscuits and sausage gravy | \$5 per person

House biscuits with honey butter | \$4 per person

Hot steel cut oatmeal | \$5 per person

brown sugar, dried fruits, nuts, berries

**Prices subject to change*

All menus subject to a 24% service fee and state sales tax



Breakfast A La Carte

(Minimum order of 10 | Based on a one-hour serve time)

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

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

Seasonal sliced fruit | \$5 per person

Seasonal whole fruit | \$4 per person

Yogurt and granola | \$ 6 per person

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

Add in breakfast beverages

Coffee | \$4 per person

Choose 1: Fresh brewed Peerless regular coffee, decaf, or hot tea

Orange Juice | \$3 per person

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Breakfast Buffet

(Minimum order of 10)

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
Fresh berries
Organic free-range hard boiled eggs
Pastries and muffins
Fresh orange juice and cranberry juice
Fresh brewed peerless coffee, decaf, numi
tea

Early riser | \$18 per person

Fresh orange juice
Fresh brewed peerless coffee, decaf, and numi hot tea

Hot items | Select 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 Buffet

(Minimum order of 10)

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

American Classic breakfast | \$23 per person

Assorted pastries & muffins

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

Orange juice and cranberry juice

Fresh brewed peerless coffee, decaf and numi tea

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The Deli

\$ 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

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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Cool Wraps

(Minimum order of 10)

\$ 26 per person

Sandwiches & Wraps | Select 3

Albacore tuna salad wrap

albacore tuna, fennel, celery, shallots, aioli, dijon, fresh herbs, tomato wrap

Balsamic roasted portobello mushroom on ciabatta

goat cheese, roasted sweet peppers pesto

Chipotle smashed black bean and avocado wrap

romaine lettuce, tomato, red onion, creamy chipotle dressing

Grilled chicken caesar wrap

grilled chicken breast, garlic caesar dressing parmesan cheese romaine lettuce cherry tomatoes, croutons, flour tortilla

Hobbs black forest ham and cheddar on sliced sourdough

butter lettuce, tomato, aioli, dijon

Oven roasted turkey breast wrap

avocado, greek yogurt, spinach, tomato pickled red onion, chipotle wrap

Spinach wrap

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

Includes

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 To Go

\$28 per person

(Minimum order of 10)

Salads | Select 1

Mixed baby lettuces
grated carrots, red radish, mandarins, champagne vinegar

Fusilli pesto salad
endive, cherry tomatoes, fresh mozzarella

Wraps & Sandwiches | Select 3

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

Balsamic roasted portobello mushroom on ciabatta
goat cheese, roasted sweet peppers pesto

Chipotle smashed black bean and avocado wrap
romaine lettuce, tomato, red onion, creamy chipotle dressing

Grilled chicken caesar wrap
grilled chicken breast, garlic caesar dressing parmesan cheese romaine lettuce cherry tomatoes, croutons, flour tortilla

Hobbs black forest ham and cheddar on sliced sourdough
butter lettuce, tomato, aioli, dijon

Oven roasted turkey breast wrap
avocado, greek yogurt, spinach, tomato pickled red onion, chipotle wrap

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

Includes, kettle chips, whole fruit, bottled water

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Farmers Market Soup & Salad

\$29 per person

(Minimum order of 10)

[Soup selections | Select 2](#)

Curried Coconut lentil and tomato
Roasted tomato basil bisque, parmesan croutons
Split Pea and bacon
Tuscan Kale, orzo, spring vegetables, garlic croutons
Creamy Brentwood sweet white corn bisque

[Salad selections | Select 3](#)

Chinese chicken salad, napa cabbage, red cabbage, bean sprouts, cilantro, shredded chicken roasted peanuts, crispy wonton strips
Classic caesar salad, romaine lettuce, cherry tomatoes, parmesan, croutons
Israeli couscous salad, feta cheese, arugula, toasted pine nuts, mint honey dijon dressing
Organic mixed greens, vegetable crudite, crumbled goat cheese champagne vinaigrette
Potato and green bean salad, shaved radish, hard boiled eggs, watercress, green goddess dressing
Spinach tortellini salad, cucumber, red onion, tomatoes, olives, bell peppers pesto vinaigrette
Roasted beet salad, goat cheese, toasted walnuts, baby spinach, sherry vinaigrette
Includes, bread & butter, freshly baked cookies, iced tea and water

[Add on | Grilled chicken breast @ \\$5 per person](#)
[or Grilled salmon @ \\$6 per person](#)

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Lunch Buffet Selections

(minimum order of 10)

Little Italy | \$29 per person

Organic mixed greens
vegetable crudite, fresh herbs, champagne vinaigrette

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

Organic chicken breast piccata, lemon-caper sauce

Baked artichoke raviolis, creamy alfredo sauce, baby spinach

Classic tiramisu, cocoa powder

Iced tea and water

Tri Valley | \$29 per person

Summer farro salad
tomatoes, feta, basil, lemon vinaigrette

Baby Spinach Salad
strawberries, toasted pecans, shredded carrots, balsamic honey vinaigrette

Rosemary grilled tri tip steak, IPA steak sauce

Roasted new potatoes and baby carrots, sea salt, parsley

Coconut macaroons, chocolate ganache

Iced tea and water

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Lunch Buffet Selections

(Minimum order of 10)

On the Mediterranean | \$29 per person

Meze platter

roasted pepper hummus, olives, pita chips, marinated artichoke hearts, dolmas, cucumbers
marinated feta cheese

Cumin roasted carrots and israeli couscous salad

feta cheese, parsley, cherry tomatoes, olives, spiced chickpeas

Basmati rice pilaf, raisins, almonds

Grilled chicken thigh shawarma

lebanese spices, yogurt garlic sauce

Traditional baklava

Iced tea and water

South of the Border | \$29 per person

Tex-Mex chopped salad

romaine lettuce, red bell peppers, black olives, roasted corn, hard boiled eggs, red onion
creamy chipotle dressing

Organic spring mix

cucumbers, cherry tomatoes, shaved red onion, cumin lime vinaigrette

Sofrito rice

roasted red peppers, roasted tomato, garlic, onion, reduced with white wine

Steak fajita mix, onions, bell peppers, tomatoes

Cheese enchilada, salsa verde

Mexican churros, cinnamon sugar

Iced tea and water

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Lunch Buffet Selections

(Minimum order of 10)

Dragon's Gate | \$29 per person

Chopped Asian salad
romaine, white and red cabbage, carrots, celery, bean sprouts, red peppers toasted
cashews, sesame dressing

Sweet and sour chicken
bell peppers, onions and pineapple

Roasted broccoli and cauliflower
garlic, ginger, oyster sauce

Steamed white rice

Roasted banana cake, brown butter frosting

Iced tea and water

Add on | \$5 per person | minimum order of 10

Madras curry tofu stir fry
carrots, bell peppers, onions, cherry tomato, cilantro, coconut milk

The Hawaiian | \$33 per person

Tropical fruit salad, pineapple, kiwi, mango, strawberries, star fruit

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

Iced tea and water

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

Grilled tofu, tropical mango sauce

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Lunch Buffet Selections

(minimum order of 10)

Napa Valley | \$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
light pesto cream sauce, cherry tomatoes and parmesan
Raspberry cheesecake
Iced tea and water

BBQ Picnic | \$34 per person

Creamy coleslaw
jalapenos, shaved fennel, celery seed, carrots
Baked bbq bacon beans
Yukon potato salad, aioli, bacon bits, celery and green onions
Roasted smoked paprika rubbed chicken thighs
Slow roasted beef brisket, house made bbq sauce
Fresh organic watermelon slices, chili salt
Iced tea and water

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Breaks

Movie package | \$10 per person

Freshly popped popcorn
Assorted candy
Assorted sodas

Mid Morning Break | \$11 per person

Seasonal fruit salad
Mini croissants
Individual assorted greek yogurts
Organic granola
Coffee & juice

Sweet & salty | \$10 per person

Roundhouse trail mix
Fresh baked assorted cookies
Organic lemonade

Wellness break | \$12 per person

Roundhouse red sweet pepper hummus
pita chips
Vegetable crudite, creamy herb dip
Organic seasonal whole fruit

Energy break \$12 per person

Apple and carrot slices, house almond butter
Assorted fresh berries
Vitamin waters
Roundhouse trail mix

Game break \$12 per person

House chips, salsa and guacamole
House mini pretzel knots and yellow mustard
Fresh baked assorted cookies

Gourmet break \$15 per person

Domestic cheese's
Cured meats
Olives, breads and crackers
Sparkling water

Meze platter break | \$15 per person

Dolmas
Homemade hummus, pita chips
Olives, marinated feta, artichoke hearts,
cherry tomatoes
Falafels, palm dates

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A La Carte Breaks

Assorted kind bars | \$4 per person

Dark chocolate caramel popcorn | \$5 per person

Fresh baked cookies | \$24 per dozen

[Select 1](#) | Peanut butter ❖ Oatmeal ❖ Chocolate chip

Freshly popped popcorn | \$4 per person

[Select 1](#) | Butter and salt ❖ Truffle parmesan ❖ Salted and chili lime

House brownies | \$24 per dozen

House blondies | \$24 per dozen

House chips, salsa, and guacamole | \$6 per person

House pretzel knots | \$4 per person yellow mustard

Kettle chips and pretzels | \$3 per person

Pita chips and roasted pepper hummus | \$6 per person

Spiced mixed nuts | \$3 per person

Sweet & spicy cracker jacks | \$5 per person

Trail mix | \$4 per person

Whole fruit | \$4 per person ❖ Fruit platter | \$5 per person

Ice Cream Social | \$5 per person

(Choose up to 3)

Single serving Three Twins Ice Cream 5 oz cups

Bittersweet chocolate ❖ Madagascar vanilla ❖ Mint confetti ❖ Mocha difference
Sea salted caramel ❖ Strawberry

Single serving Villa Dolce Gelato and sorbet 3.6 oz cups

Sea salt caramel ❖ Vanilla bean ❖ Dark Chocolate ❖ Mango sorbet ❖ Raspberry
sorbet

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Beverages

Bottled still and sparkling water | \$ 3 each

Coke/diet coke/sprite | \$ 3 each

Vitamin water | \$4 each

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

Infused water | \$14 per gallon

Cucumber and mint ❖ Strawberries ❖ Lemon ❖ Orange

Agua fresca | \$15 per gallon

Watermelon ❖ Pineapple ❖ Melon

Fresh juices | \$18 per liter

Orange juice ❖ Grapefruit juice ❖ Lemonade and mint

Sparkling juice | \$18 per liter

Sparkling orange ❖ Sparkling lemonade

All Day Beverage Station | \$15 per person

Coke, diet coke, sprite

Fresh brewed peerless coffee, decaf and numi tea

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Reception Tray Passed

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

Black bean hummus tostada bite, queso fresco, avocado
Cheese tortellini and roasted tomato skewer, pesto vinaigrette
Chicken tinga tostada bite, guacamole
Crab and pineapple tart, fresh crab meat, tomatoes, carrots
Crispy coconut shrimp, sweet chilli sauce
Curried chicken satay, sweet chili sauce
Curried potato samosa, cilantro creme fresh
Deviled organic eggs, bacon & chives
Edamame hummus, shaved radish, crostini
Grilled beef skewers, chimichurri sauce
Grilled prawn skewer, pineapple, basil
Grilled pineapple and prosciutto skewer
Fresh Vietnamese tofu rolls
Fresh Vietnamese prawn rolls
Lemongrass beef satay, peanut miso dipping sauce
Italian mortadella, cherry tomato and gorgonzola skewer
Roasted tomato crostini, pesto
Sweet potato and chorizo bite, house made chorizo, cheddar cheese
Mushroom & fontina cheese tartlet
Tempura shiitake mushroom, green goddess aioli
Texas Blue Crab Cakes, poblano aioli
Tomato bruschetta, basil, balsamic glaze
Truffle arancinis, tarragon aioli
Tuna poke, nori chips, green onions
Grilled asparagus and blue cheese on toasted brioche
Wasabi Prawns, nori cracker, wasabi aioli
Watermelon, feta and mint skewer, balsamic glaze

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Reception Tray Passed

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

Sweet

Dark chocolate and sea salt mini tartlets

S'mores on a stick: dark chocolate, graham crackers marshmallow

Mini apple pie, cinnamon crumble

Mini blueberry pie, cinnamon crumble

Mini chocolate hazelnut tartlets

Mini raspberry cheesecake bites

Watermelon, kiwi, pineapple skewer

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Reception Displays

(Minimum order of 10)

Build your own taco station | \$7 per person

Select 1

Mojo marinated carne asada

Chicken tinga

Al pastor pork

Grilled mixed vegetables (vegetarian)

Includes: charred salsa, salsa verde, escabeche, corn tortillas, hot sauce

Fire baked pizzas | \$9 per person (4 slices per pizza)

Select 2

Grilled chicken & pesto, smoked mozzarella, tomatoes

Hobbs pepperoni, pepperoncinis, mozzarella

Margherita, marinara sauce, fresh basil

Ricotta Summer Squash, green and yellow squash, lemon scented ricotta cheese, garlic confit, arugula

Spring Delta Asparagus, goat cheese, red onion and chives

Summer white corn, grilled white corn, roasted red bell peppers, cherry tomatoes
goat cheese

Tartufo, wild mushrooms, arugula, goat cheese, prosciutto, truffle oil

The Hawaiian, canadian bacon, fresh pineapple, mozzarella

Antipasto | \$15 per person

hobbs' cured meats, olives, pickled vegetables, black pepper cured salmon
crackers, toasted bread

Baked Salmon | \$12 per person

grilled lemon, gribiche sauce

(minimum order of 15)

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Reception Displays

(minimum of 10 guests)

Chilled seafood | \$22 per person

local oysters, mussels and poached prawns
served with traditional accompaniments

Farmers market crudite | \$7 per person | choose 1 dip:

roasted pepper hummus
creamy herb dip
green goddess or white bean hummus

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

Roundhouse signature sliders | \$4 each

(Minimum of 1 dozen for each selection)

Angus beef slider
caramelized onions, bacon, pickles, thousand island

Lamb slider
romesco sauce, pickled onions, arugula

Pulled Pork slider
creamy coleslaw, bbq sauce

Portobello mushroom slider
goat cheese, pesto

Quinoa slider, cashew butter, chimichurri

Spicy korean fried chicken thigh slider
sriracha aioli, kimchi

Turkey meatball slider, marinara, mozzarella

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Build your own Slider Bar

\$15 per person
(Minimum order of 15)

Select 2 proteins

(2-oz. protein portions)

Angus beef pattie ❖ BBQ pulled pork ❖ Grilled salmon ❖ Turkey meatballs
Spicy korean fried chicken thigh ❖ Vegetarian patty ❖ Lamb (add \$1 per person)

Additional protein for \$4 per item, per person

Select 2 sides

Classic fries ❖ Waffle cut fries ❖ Tater tots ❖ Sweet potato fries
Onion rings

Additional sides for \$3 per item, per person

Dipping sauces & condiments included

Aioli, Dijon mustard, ketchup, house made green onion ranch
creamy blue cheese, lettuce, tomato, pickles, shaved red onion
sesame seed buns, brioche buns

Select add-ons | \$1 per item, per person

Bacon and bean chili ❖ Caramelized onions ❖ Cheddar, blue, swiss cheese
Crispy Hobbs bacon ❖ Marsala mushrooms ❖ Smashed avocado

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Pasta Bar

\$15 per person

(Minimum order of 15)

Select 3 Pastas

3 Cheese tortellini ❖ Elbow ❖ Fusilli ❖ Penne ❖ Spaghetti
Spinach & artichoke ravioli ❖ Ziti

Select 3 sauces

Beef & pork ragu ❖ Creamy alfredo ❖ House made marinara ❖ Pesto
Primavera ❖ Vodka sauce

Select 3 toppings

Beef meatballs ❖ Black olives ❖ Fresh basil ❖ Fresh chopped tomatoes
Fresh mozzarella balls ❖ Grilled chicken breast Italian sausage
Marinated artichoke hearts ❖ Marinated cherry tomatoes ❖ Roasted summer zucchini
Sautéed wild mushrooms ❖ Simmered ground beef & tomatoes ❖ Steamed broccoli

Additional toppings \$3 per person

Included in Pasta bar

Red chili flakes ❖ Parmesan cheese ❖ Extra virgin olive oil ❖ Sliced baguette

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Chef Station Selections

(Minimum of 50% of party)

Additional \$200 chef fee for each station

14 Hour roasted prime beef brisket | \$18 per person
creamy horseradish

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

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

Prime rib au jus | \$19 per person
creamy horseradish and veal au jus

Roast leg of lamb | \$19 per person
raisin-rosemary au jus

Add-ons | \$ 7 per person

Roasted corn and basil stuffed tomatoes

Potato mousseline, garlic confit

Balsamic roasted baby carrots, cippolini, sea salt and parsley

Steamed lemon scented broccoli and cauliflower

Scalloped potatoes, gruyere and parmesan cheese, cream

Roasted Brussels sprouts, bacon and garlic

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Dinner Buffet Selections

Italian Rustica | \$39 per person

Organic mixed greens, vegetable crudite, fresh herbs and champagne vinaigrette

Fusilli and artichoke salad

nicoise olives, radicchio, basil, sweet peppers, fresh mozzarella, sherry dressing

Mary's organic chicken cacciatore, mushrooms, tomatoes

Herbed beef meatballs

house made marinara sauce, parmesan cheese

Baked penne pasta

creamy pesto sauce, cherry tomatoes, asparagus, summer squash

mozzarella parmesan cheese

Raspberry cheesecake, graham cracker crust

Freshly brewed coffee, decaf, numi hot tea, ice tea and water

Smoke House BBQ | \$44 per person

Classic potato salad, aioli, celery, green onions, parsley, hard boiled eggs,

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

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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Fortune Harvest Dinner Buffet

(minimum of 10 guests)

\$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

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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Carneros Dinner Buffet

(minimum of 10 guests)

\$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

Roasted baby potatoes, fresh herbs, garlic

*Seared local king salmon, lemon gremolata

*Pinot noir braised beef short ribs, veal demi

House made carrot cupcakes, cream cheese frosting

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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Santorini Dinner Buffet

(minimum of 10 guests)

\$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

Warm garbanzo beans and potatoes, artichoke hearts, almonds, lemon, basil

*Garlic lemon herb chicken thighs, olives, cherry tomatoes

*Greek baked rock cod, tomatoes, onions, grilled lemon, parsley

Mediterranean baklava

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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Wine Selections

Cabernet Sauvignon

Arrowood, California (house red)	\$36 bottle
Louis Martini, Sonoma	\$38 bottle
Raymond, Napa	\$48 bottle
Hess Allomi, Napa	\$67 bottle
Grgich Hills, Napa	\$100 bottle

Champagne | Sparkling Wine

Signal Ridge Brut, Alexander Valley(house bubbles)	\$35 bottle
Mionetto Prosecco	\$40 bottle
Gloria Ferrer Blanc de Blancs, Carneros	\$52 bottle
Domaine Carneros Brut, California	\$60 bottle
Veuve Clicquot Brut	\$98 bottle

Chardonnay

Hess, Shirttail Ranch, Monterey (house white)	\$34 bottle
Wente, Riva Ranch, Livermore	\$46 bottle
Bolletto, Russian River Valley	\$48 bottle
Sonoma Cutrer, Russian River	\$54 bottle
Dutton Goldfield, Dutton Ranch, Russian River	\$60 bottle
Rombauer, Carneros	\$68 bottle

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Wine Selections

Pinot Noir

Balletto, Russian River Valley	\$39 bottle
MacMurray Ranch, Russian River	\$49 bottle
Starmont, Carneros	\$56 bottle
Gary Farrell, Russian River	\$67 bottle
Ancien Fiddlestix, Santa Rita Hills	\$70 bottle

Other Reds

Edmeades Zinfandel, Mendocino	\$35 bottle
McKahn Morning Glass, Rhone Blend	\$42 bottle
Matanzas Creek Merlot, Sonoma	\$44 bottle
Balletto Zinfandel, Sonoma	\$48 bottle
Murrieta's Well, The Spur, Meritage	\$52 bottle
Rombauer Merlot, Napa	\$65 bottle
Duckhorn Merlot, Napa	\$85 bottle

Sauvignon Blanc | Viognier

Joel Gott, California	\$28 bottle
Matanzas Creek, Sonoma	\$32 bottle
Wente, Louis Mel, Livermore	\$40 bottle
McKahn Family Vineyard, Viognier, Russian River	\$42 bottle
Duckhorn, Napa	\$60 bottle

**Prices subject to change
All menus subject to a 24% service fee and state sales tax*



Beer Selections

Assorted Beers | \$5 each

Lagunitas Pilsner

Lagunitas IPA

Amstel Light

Anchor Lager,

Dale's Pale Ale

Bear Republic Racer 5 IPA

Dos XX Lager

Peroni

*Bar will be stocked with assorted beers from list above

Assorted Soft Drinks | \$3 each

Coke

Diet Coke

Sprite

Schweppes Ginger ale

Pellegrino sparkling water

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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 100 people *

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Bar Packages

Beer, wine and soda package | \$12 per person, per hour

House red wine
House white wine
Assorted beers
Assorted sodas

Premium bar package | \$14 per person, per hour

Premium brands
Tito's vodka ❖ Boodle's gin ❖ Ron matusalem rum ❖ El jimador tequila ❖ Cutty sark scotch ❖ Christian brothers brandy ❖ Jack daniel's bourbon ❖ Triple sec
House red wine
House white wine
Assorted beers
Assorted sodas

Ultra premium package | \$16 per person, per hour

Ultra-premium brands
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
House red wine
House white wine
Assorted beers
Assorted sodas

\$200 bartender fee per every 100 people *

**Prices subject to change
All menus subject to a 24% service fee and state sales tax*