



MARKET & CONFERENCE CENTER

# Fall & Winter 2020 Banquet Menus

November - March



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 A La Carte

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(Minimum order of 20 | Based on a one-hour serve time)

Assorted pastries | \$40 per dozen

Assorted nutri grain breakfast bars | \$ 4 per person

Bacon, ham or chicken apple sausage | \$5 per person

Bagels and cream cheese | \$4 per person

Add on: salmon lox with capers, red onion, lemon | \$5 per person

Breakfast sausage puffs | \$5 per person

Brioche cinnamon french toast | \$6 per person

strawberries, maple syrup

Buttermilk pancakes or waffles | \$5 per person

fresh berries, syrup

Cereal and milk | \$5 per person

Chilaquiles | \$ 7 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 | \$ 6 per person

Corned beef hash | \$6 per person

red onions, bell peppers, poached egg

English muffin, poached egg and hollandaise sauce | \$6 per person

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

House biscuits and sausage gravy | \$6 per person

House biscuits with honey butter | \$5 per person

Hot steel cut oatmeal | \$6 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

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(Minimum order of 20 | 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 | \$6 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 | \$10 per person  
scrambled eggs, swiss cheese, arugula

Frittata | \$10 per person  
eggs, leeks, sweet peppers, parmesan cheese, spinach

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

Chicken apple sausage, bacon, or 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 | \$4 per person

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## Breakfast Buffet

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(Minimum order of 10)

### Continental Breakfast \$17 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 | \$20 per person

Straus family yogurt and organic granola  
Seasonal sliced fruit  
Fresh berries  
Organic free-range hard boiled eggs  
Bagels  
Fresh orange juice and cranberry juice  
Fresh brewed peerless coffee, decaf, numi tea

### Early riser | \$20 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  
Choose 1: *vegetarian; or chicken apple sausage; or ham*

Croissant sandwiches: scrambled eggs, swiss cheese arugula  
*Choose 1: vegetarian; or chicken apple sausage; or ham*

Frittata: eggs, leeks, sweet peppers, parmesan cheese spinach  
*Choose 1: vegetarian; or chicken apple sausage; or ham*

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## Breakfast Buffet

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(Minimum order of 10)

### European breakfast | \$23 per person

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 | \$25 per person

Scrambled eggs, goat cheese, chives

Roundhouse breakfast potatoes

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

**Select 1 option:** : chicken apple sausage or bacon'

Seasonal sliced fruit

Orange juice and cranberry juice

Fresh brewed peerless coffee, decaf and numi tea

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## The Deli

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\$ 26 per person

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

Organic seasonal fruit salad

Assorted 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 \*\***



## Cool Wraps Buffet

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\$ 27 per person

### Sandwiches & Wraps | Select 3

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

BBQ Chicken Sandwich  
homemade bbq sauce, iceberg lettuce, tomato on a brioche bun

Chipotle smashed black bean and avocado wrap  
romaine lettuce, tomatoes, red onion, creamy chipotle dressing on a chipotle wrap

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

Black forest ham on sourdough bread  
cheddar cheese, lettuce, tomato, aioli, dijon

Smoked turkey breast wrap  
avocado, greek yogurt, spinach, tomato pickled red onion on a flour tortilla

Roasted Wasabi Salmon Wrap  
nori, roasted salmon, wasabi-yogurt dressing, daikon sprouts, cucumbers on an organic  
spinach wrap

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

### Includes

Organic mixed greens  
vegetable crudite, champagne vinaigrette, fresh herbs

Organic seasonal fruit salad

House cookies, 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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## Boxed Lunch To Go

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\$29 per person

### Salads | Select 1

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

Penne pesto salad  
endive, cherry tomatoes, fresh mozzarella

### Wraps & Sandwiches | Select 3

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

BBQ Chicken Sandwich  
homemade bbq sauce, iceberg lettuce, tomato on a brioche bun

Chipotle smashed black bean and avocado wrap  
romaine lettuce, tomatoes, red onion, creamy chipotle dressing on a chipotle wrap

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

Black forest ham on sourdough bread  
cheddar cheese, lettuce, tomato, aioli, dijon

Smoked turkey breast wrap  
avocado, greek yogurt, spinach, tomato pickled red onion on a flour tortilla

Roasted Wasabi Salmon Wrap  
nori, roasted salmon, wasabi-yogurt dressing, daikon sprouts, cucumbers on an organic spinach wrap

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

Includes, kettle chips, whole fruit, bottled water

**\*\* Gluten free bread available upon request in advance\*\***

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## Lunch buffet

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(Minimum order of 10)

### Little Italy | \$32 per person

Classic caesar salad

romaine, parmesan, cherry tomatoes, caesar dressing, garlic croutons

Tuscan white bean and kale soup, garlic croutons on the side

Braised chicken cacciatore, tomatoes, peppers, capers, basil

Baked artichoke ravioli, creamy alfredo sauce, baby spinach

Buttermilk panna cotta, sugar cookie

Iced tea and water

### Mount Diablo | \$32 Per person

Yukon potato salad, celery, shallots, carrots, fresh herbs, greek yogurt

Iceberg wedge salad, blue cheese dressing, bacon bits, tomatoes, herbs, hard boiled eggs

Grilled Tri Tip Steak, IPA steak sauce

Lentils and roasted vegetables, cumin, parsley, garlic

Lemon meringue tarts

Iced tea and water

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## Lunch buffet

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(Minimum order of 10)

### South of the Border | \$32 per person

Black bean and roasted corn salad

cherry tomatoes, avocado, red onion, cumin, lime vinaigrette

Chicken Tortilla Soup, crispy tortilla strips (*can be made vegetarian upon advanced request*)

Mexican rice pilaf

carrots, onions, bell peppers, toasted coriander, cumin

\*Grilled Mexican honey-lime chicken, green onions

\*Grilled tri tip Steak, chipotle steak sauce

Mexican churros, cinnamon sugar

Iced tea and water

*\*Chicken or steak entrees can be substituted for one vegetarian option*

Cheese enchilada; salsa roja; OR Black bean & queso fresco tamale; OR  
3 pepper and sweet onion fajita, corn tortillas

### Dragon's Gate | \$32 per person

Chopped Asian salad

romaine, white and red cabbage, carrots, celery, beans sprouts, red peppers toasted  
cashews, sesame dressing

\*Sweet and sour chicken

bell peppers, onions, 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**

Grilled salmon, ginger scallion oil

*\* Chicken entree 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

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(Minimum order of 10)

### Autumn Feast | \$33 per person

Fall chopped salad

arugula, baby spinach, walnuts, cranberries, bacon, bleu cheese, red wine vinegar dressing

Shaved Fennel and Tangerine Salad

arugula, red onion, toasted pumpkin seeds, orange honey vinaigrette

Brown sugar roasted sweet potatoes

Roasted organic broccoli

lemon, red chili flakes, extra virgin olive oil

Cider brined roasted pork loin, cashew-orange gremolata

Mini chocolate tarts, peanut brittle

Ice tea and water

### Napa Valley | \$35 per person

Baby kale and quinoa salad, feta cheese, toasted sunflower seeds, croutons, lemon vinaigrette

Little gem lettuces

green goddess dressing, radishes, avocado, parmesan cheese, cherry tomatoes

Grilled mixed vegetables, arugula, pesto vinaigrette

Grilled king salmon, lemon gremolata

3 cheese tortellini

creamy spinach and shallot sauce, cherry tomatoes, parmesan

Raspberry cheesecake

Iced tea and water

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## Lunch buffet

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(Minimum order of 10)

### The Hawaiian | \$35 per person

Baby Spinach Salad, strawberries, avocado, feta cheese, poppy seed dressing

Hawaiian macaroni salad, shredded carrots, elbow macaroni, parsley

Grilled Teriyaki Chicken, toasted sesame seeds, green onion

Grilled Mahi Mahi, spicy pineapple salsa

Steamed white rice

Pineapple Upside Down Cake

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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## Breaks

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(Minimum order of 10)

### Movie package | \$11 per person

Freshly popped popcorn  
Assorted candy  
Assorted sodas

### Mid Morning Break | \$15 per person

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

### Sweet & salty | \$11 per person

Roundhouse trail mix  
Fresh baked assorted cookies  
Organic lemonade

### Wellness break | \$13 per person

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

### Energy break \$13 per person

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

### Game break \$13 per person

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

### Gourmet break \$16 per person

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

### Meze platter break | \$16 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

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Fresh baked cookies  
\$26 per dozen

Peanut butter cookie

Oatmeal cookie

Chocolate chip cookie

House brownies | \$26 per dozen

House blondies | \$26 per dozen

Dark chocolate caramel popcorn  
\$6 per person

Freshly popped popcorn  
\$5 per person | Select 1

Butter and salt

Truffle parmesan

Salted and chili lime

Spiced mixed nuts | \$5 per person

House pretzel knots | \$5 per person yellow  
mustard

Assorted kind bars | \$5 per person

Kettle chips and pretzels  
\$5 per person

Trail mix | \$5 per person

Whole fruit | \$4 per person

Fruit platter | \$6 per person

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

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

Sweet & spicy cracker jacks  
\$5 per person

Ice Cream Social | \$7 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

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Bottled still and sparkling water | \$ 4 each

Coke/diet coke/sprite | \$ 4 each

Vitamin water | \$5 each

Fresh brewed peerless coffee, decaf, numi hot tea | \$65 per gallon

Hot chocolate | \$19 per gallon

Hot apple cider | \$22 per gallon

Infused water | \$14 per gallon

Cucumber and mint

Strawberries

Lemon

Orange

Agua fresca | \$18 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 | \$18 per person

Coke, diet coke, sprite

Fresh brewed peerless coffee, decaf and numi tea

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## Reception Tray Passed

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Select 2 at \$12 per person | Select 3 at \$15 per person | Select 4 at \$18 per person

- Bacon Deviled Eggs, ancho chili powder
- Bacon wrapped scallops, green onion aioli
- Bacon wrapped prawns, wasabi aioli
- Baked phyllo, spinach, feta and artichoke
- Black bean hummus tostada bite, queso fresco, avocado
- Chicken tinga tostada bite, guacamole
- Crispy coconut shrimp, sweet chilli sauce
- Curried potato samosa, cilantro creme fresh
- Mushroom Fritter, lemon truffle aioli, chives
- Goat cheese and thyme panna cotta, pistachios
- Hush Puppies with crab and bacon
- Lemongrass beef satay, peanut miso dipping sauce
- Marinated burrata cheese, garlic crostini and pesto
- Mini flatbread, caramelized onion, roasted pear, bleu cheese
- Roasted butternut squash and goat cheese crostini, pumpkin seeds
- Roasted mushroom and walnut crostini, parmesan cheese
- Roasted tomato crostini, pesto

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## Reception Tray Passed

---

Select 2 at \$12 per person | Select 3 at \$15 per person | Select 4 at \$18 per person

Seared beef filet crostini, creamy horseradish

Seared sesame ahi tuna, wasabi cream, wonton crisp

Texas Blue Crab Cakes, poblano aioli

Thai Chicken Satay, sweet chili sauce, roasted peanuts

Three cheese polenta cake, roasted cherry tomato

Truffle arancinis, tarragon aioli

Tuna poke, shrimp chips, green onions

Wasabi Prawns, shrimp cracker, wasabi aioli

### Sweet

Dark chocolate and sea salt mini tartlets

Mini apple pie, cinnamon crumble

Mini chocolate hazelnut tartlets

Mini pumpkin pies: chantilly cream

Raspberry and vanilla panna cotta

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

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## Reception Displays

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(Minimum order of 10)

Build your own taco station | \$9 per person

Select 1

Mojo marinated carne asada

Chicken tinga

Al pastor pork

Grilled mixed vegetables (vegetarians)

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

Fire baked pizzas | \$10 per person  
(4 slices per pizza)

Select 1

Grilled chicken & pesto, smoked mozzarella, tomatoes

Maitake mushrooms, kale, smoked mozzarella, garlic and Parmesan

Pepperoni, pepperoncinis, mozzarella

House made fennel sausage, mushrooms, mascarpone, mozzarella and sage

Kabocha Squash, roasted kabocha squash, feta cheese, toasted pepitas, caramelized onions

Margherita, marinara sauce, fresh basil

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

The Hawaiian, coffee rubbed pork loin, roasted pineapple, jalapeno and smoked mozzarella

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## Reception Displays

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(minimum of 10 guests)

### Antipasto | \$15 per person

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

### Baked Salmon | \$12 per person (Minimum of 15 guests)

grilled lemon, gribiche sauce

### Chilled seafood | \$22 per person

local oysters, mussels and poached prawns  
served with traditional accompaniments

### Farmers market crudite | \$8 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 | \$5 each

(Minimum of 1 dozen for each selection)

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

Chicken and Waffle slider, honey butter

Lamb slider  
romesco sauce, pickled onion, arugula

Pulled Pork slider  
creamy coleslaw, bbq sauce

Spicy black bean slider  
roasted pepper aioli, cilantro sprigs

Turkey meatball slider, marinara, mozzarella

Quinoa slider, cashew butter, chimichurri

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## Build your own Slider Bar

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\$15 per person  
(Minimum order of 15)

### Select 2 proteins

(2-oz. protein portions)

Angus beef pattie	Fried chicken	Turkey meatballs
Grilled salmon	BBQ pulled pork	14-hour beef brisket
Portobello mushroom		Lamb (add \$1 per person)

### Select 2 sides

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

Dipping sauces & condiments included

Aioli, Dijon mustard, ketchup, homemade 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

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

Additional protein for \$4 per item, per person

Additional sides for \$3 per item, per person

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## Pasta Bar

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\$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

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(Minimum of 50% of guest count)

Additional \$150 chef fee for each station

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

14 Hour roasted prime beef brisket | \$19 per person  
creamy horseradish

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

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

Prime rib au jus | \$23 per person  
creamy horseradish and veal au jus

Add-ons | \$ 8 per person

Roundhouse mac and cheese  
smoked mozzarella, parmesan, gruyere cheeses leeks, breadcrumbs

Caramelized Baby Carrots and Shallots

Yukon Potato Mousseline

Roasted Brussels sprouts, bacon and black pepper

Grilled Balsamic Vegetable Display (asparagus, portobellos, zucchinis, hard squashes and bell peppers)

Creamy Wild mushroom and thyme polenta with parmesan cheese

Sweet Corn and Mozzarella stuffed roasted tomatoes

Brown sugar roasted sweet potatoes and dried figs

Lobster Ravioli, sweet fennel, saffron cream sauce | \$10 per person

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## Dinner Buffet Selections

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### Italian Rustica | \$42 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, house made marinara sauce, parmesan cheese

Baked penne pasta

creamy pesto sauce, cherry tomatoes, asparagus, summer squashes, mozzarella, parmesan cheese

Raspberry cheesecake, graham cracker crust

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

### Smoke House BBQ | \$46 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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## Dinner Buffet Selections

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(minimum of 10 guests)

### Fortune Harvest Dinner Buffet | \$50 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

### 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

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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## Dinner Buffet Selections

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(minimum of 10 guests)

### Carneros Dinner Buffet | \$60 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



## Wine Selections

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### Cabernet Sauvignon

Coppola Director's Cabernet	\$32 bottle
Arrowood, California	\$40 bottle
Louis Martini, Sonoma	\$43 bottle
Raymond, Napa	\$55 bottle
Hess Allomi, Napa	\$67 bottle
Grgich Hills, Napa	\$100 bottle

### Champagne | Sparkling Wine

Mumm Napa Brut Prestige	\$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, Shirtail Ranch, Monterey (house white)	\$34 bottle
Wente, Riva Ranch, Livermore	\$46 bottle
Bolletto, Russian River Valley	\$48 bottle
Dutton Goldfield, Dutton Ranch, Russian River	\$70 bottle
Rombauer, Carneros	\$75 bottle

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## Wine Selections

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### Pinot Noir

Balletto, Russian River Valley	\$39 bottle
MacMurray Ranch, Russian River	\$49 bottle
Starmont, Carneros	\$56 bottle
Gary Farrell, Russian River	\$70 bottle
Ancien Fiddlestix, Santa Rita Hills	\$75 bottle

### Other Reds

Edmeades Zinfandel, Mendocino	\$35 bottle
Chapoutier, Belleruche' Rose, Rhone Valley	\$ 40 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
Duckhorn Merlot, Napa	\$85 bottle
Rombauer Merlot, Napa	\$100 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

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### Assorted Beers | \$6 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 | \$4 each

Coke

Diet Coke

Sprite

Schweppes Ginger ale

Pellegrino sparkling water



## Cocktails

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### Premium bar | \$12 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

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



## Bar Packages

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### Beer, wine and soda package | \$15 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*