



THE FOLLOWING **SEASONAL PRIVATE DINING MENUS** OFFER A MERE ILLUSTRATION OF THE FLAVORFUL CUISINE AVAILABLE AT THE CARNEROS INN. WE WELCOME THE OPPORTUNITY TO CUSTOMIZE MENUS TO THE UNIQUE NEEDS OF YOUR EVENT...SIMPLY ASK US! IF THERE ARE ANY FURTHER NEEDS NOT ADDRESSED WITHIN, IT WOULD BE OUR PLEASURE TO DISCUSS THEM DIRECTLY WITH YOU.

**MENU**

OUR PRIVATE DINING SELECTIONS ARE DESIGNED AS PRE-SELECTED SET MENUS.

IF YOU WISH TO OFFER YOUR GUESTS THE OPTION OF SELECTING AN ENTRÉE PRIOR TO THE EVENT, PLEASE FOLLOW THESE GUIDELINES:

- MAXIMUM OF TWO (2) ENTRÉE SELECTIONS AND ONE (1) VEGETARIAN OPTION FOR BREAKFAST, LUNCH, OR DINNER. THE HIGHEST PRICE OF THE THREE ENTRÉES PREVAILS AS THE PER PERSON PRICE FOR ALL GUESTS.
- GUARANTEED ENTRÉE COUNTS ARE DUE TO THE CATERING DEPARTMENT NO LATER THAN SEVEN (7) BUSINESS DAYS PRIOR TO THE FUNCTION BY 10:00 AM PACIFIC STANDARD TIME.
- CLIENT MUST PRODUCE AND PROVIDE INDIVIDUAL PLACE CARDS WITH ENTRÉE CHOICE INDICATOR, WHICH MUST BE APPROVED BY THE CARNEROS INN. TRADITIONAL CODING: RED=MEAT; BLUE=SEAFOOD; YELLOW=CHICKEN; GREEN=VEGETARIAN.
- AN ADDITIONAL \$10.00 PER-PERSON COORDINATION FEE FOR MULTIPLE ENTRÉE CHOICE MENUS IS APPLICABLE.

ALTERNATIVELY, YOUR GUESTS MAY HAVE THE OPTION OF SELECTING AN ENTRÉE ON-SITE. PLEASE FOLLOW THESE GUIDELINES:

- SELECTION OF A MINIMUM 4-COURSE MENU, WITH COMMON FIRST, SECOND, AND LAST COURSES PRE-SELECTED
- MAXIMUM OF TWO (2) ENTRÉE SELECTIONS AND ONE (1) VEGETARIAN OPTION IS AVAILABLE FOR LUNCH OR DINNER.
- AN ADDITIONAL \$25.00 PER PERSON COORDINATION FEE FOR ORDERING ENTRÉE SELECTION ON-SITE IS APPLICABLE.
- MINIMUM OF 15 GUESTS; MAXIMUM OF 50 GUESTS

**GUARANTEE**

YOUR FINAL GUARANTEED ATTENDANCE NUMBER IS DUE TO YOUR CATERING OR CONFERENCE SERVICES MANAGER NO LATER THAN SEVEN (7) BUSINESS DAYS PRIOR TO THE FUNCTION BY 10:00 AM PACIFIC STANDARD TIME. IN THE ABSENCE OF THE GUARANTEED ATTENDANCE NUMBER, THE EXPECTED ATTENDANCE NUMBER INDICATED ON YOUR BANQUET EVENT ORDER WILL BE CONSIDERED THE GUARANTEE. GUARANTEES MAY NOT BE REDUCED WITHIN 7 BUSINESS DAYS PRIOR TO THE FUNCTION. CHARGES WILL BE BASED ON THE GUARANTEED ATTENDANCE NUMBER OR ACTUAL NUMBER OF ATTENDEES, WHICHEVER IS GREATER.

**BAR FEE**

A \$150.00 BARTENDER FEE WILL BE ASSESSED FOR EACH BAR SET IF BAR REVENUES DO NOT MEET OR EXCEED \$500.00, EXCLUSIVE OF SERVICE CHARGE AND SALES TAX. A \$50.00 PER HOUR BARTENDER FEE WILL BE ASSESSED FOR EACH HOUR AFTER FOUR (4) HOURS.

## LABOR FEES

A LABOR FEE OF \$150.00 WILL BE ASSESSED WHEN GUARANTEES ARE FEWER THAN 15 GUESTS FOR ALL FULL BREAKFAST, LUNCH, RECEPTION OR DINNER FUNCTIONS.

FOR EACH CHEF ATTENDANT REQUIRED, A \$150.00 FEE WILL BE ASSESSED FOR A MINIMUM THREE-HOUR PERIOD.

ANY EVENT IN A HOME OR ORCHARD COTTAGE WILL BE ASSESSED A \$400.00 SET-UP FEE AND A \$600.00 CULINARY LABOR FEE.

ANY EVENT WITH A PRIVATE CHEF IN A HOME OR ORCHARD COTTAGE WILL BE ASSESSED A \$400.00 SET-UP FEE AND A \$1000.00 PRIVATE CHEF FEE.

SET-UP CHANGES MADE WITHIN 24 HOURS OF A FUNCTION ARE SUBJECT TO AN OVERTIME LABOR CHARGE OF \$50.00+TAX PER HOUR, PER STAFF MEMBER NEEDED TO COMPLETE THE CHANGE.

A LABOR CHARGE OF \$8.00 PER PERSON WILL BE ASSESSED FOR ANY SERVICE BEGINNING BEFORE 6:00AM AND AFTER 9:00PM.

A LABOR CHARGE OF \$18.00 PER PERSON WILL BE ASSESSED ON THE FOLLOWING HOLIDAYS: NEW YEAR'S DAY, PRESIDENTS DAY, MEMORIAL DAY, INDEPENDENCE DAY, LABOR DAY, THANKSGIVING DAY, AND CHRISTMAS DAY.

A \$4.00 PER GUEST FEE WILL BE ASSESSED FOR WELCOME PACKETS/LETTERS AND/OR AMENITIES HANDED OUT TO GUESTS UPON ARRIVAL OR DELIVERED TO GUEST COTTAGES.

## COAT CHECK

REQUIRES AN ATTENDANT FROM BEGINNING THROUGH END OF EVENT AT \$40.00 PER HOUR/FOUR HOUR MINIMUM

## CORKAGE

NO BEVERAGE OF ANY KIND IS PERMITTED TO BE BROUGHT INTO THE HOTEL BY THE CLIENT OR ITS GUESTS WITHOUT SPECIAL PERMISSION FROM THE HOTEL AND MUST BE SERVED BY HOTEL STAFF IF PERMISSION IS GRANTED. THE CARNEROS INN IS PLEASED TO OFFER A WIDE SELECTION OF WINES TO COMPLIMENT OUR CUISINE. YOUR CATERING OR CONFERENCE SERVICES MANAGERS WILL HAPPILY PAIR EACH COURSE WITH A WINE TO ENHANCE THE FLAVORS OF YOUR SELECTED MENU. IF YOU WISH TO SERVE YOUR GUESTS WINE THAT THE CARNEROS INN IS UNABLE TO ATTAIN FOR YOU, A CORKAGE FEE OF \$25.00 PER 750ML BOTTLE OF WINE WILL BE ASSESSED.

ALL SPECIALLY ORDERED WINES WILL BE CHARGED AT THE APPLICABLE MINIMUM PURCHASE QUANTITY.

## TELEPHONE/ INTERNET

INSTALLATION OF A DIGITAL DID PHONE LINE IS AVAILABLE AT \$150.00 PER DAY, INCLUDING UNLIMITED LOCAL AND LONG DISTANCE USAGE. INTERNATIONAL CALLS WILL BE ADDITIONALLY CHARGED AT APPLICABLE RATES. POLYCOM CONFERENCE SPEAKERPHONES ARE AVAILABLE AT AN ADDITIONAL \$100.00 PER DAY.

INTERNET ACCESS IS AVAILABLE THROUGH HARD-WIRED OR WIRELESS T-1 LINES IN EACH MEETING ROOM. WIRELESS ACCESS IS COMPLIMENTARY; WIRED ACCESS IS CHARGED AT \$100.00 PER LINE, PER DAY.

## AUDIO-VISUAL

FOR A COMPLETE DESCRIPTION OF SERVICES AND CHARGES, PLEASE INQUIRE WITH YOUR CATERING OR CONFERENCE SERVICES MANAGER. A/V SERVICES ARE SUBJECT TO PREVAILING SERVICE CHARGE AND SALES TAX RATES.

- TRANSPORTATION INDIVIDUAL TRANSPORTATION MUST BE TO/FROM THE HILLTOP RECEPTION AREA. GROUP TRANSPORTATION MUST BE TO/FROM THE MEETING HALL FOYER.
- SEATING *NAPA HALL, SONOMA HALL, AND CARNEROS COURTYARD:* SEATING MAY BE AT 72" ROUNDS AND/OR RECTANGULAR TABLES WITH A MINIMUM OF 6 AND A MAXIMUM OF 12 GUESTS AT EACH TABLE, UNLESS OTHERWISE ARRANGED. KING'S TABLE REQUESTS MAY ALSO BE ACCOMMODATED. YOUR CATERING OR CONFERENCE SERVICES MANAGER WILL PROVIDE A DIAGRAM FOR ASSIGNED SEATING UPON REQUEST.
- HILLTOP DINING ROOM:* SEATING MAY BE AT 48" ROUNDS OF UP TO 6 GUESTS AND/OR RECTANGULAR TABLES WITH A MINIMUM OF 6 GUESTS AT EACH TABLE, UNLESS OTHERWISE ARRANGED. KING'S TABLE REQUESTS MAY ALSO BE ACCOMMODATED. SEATING AT 60" OR 72" ROUNDS MAY BE ACCOMMODATED WITH AN ADDITIONAL LABOR FEE OF \$250.00+TAX. YOUR CATERING OR CONFERENCE SERVICES MANAGER WILL PROVIDE A DIAGRAM FOR ASSIGNED SEATING UPON REQUEST.
- DECOR ALL DECORATIONS MUST MEET THE FIRE DEPARTMENT'S REGULATIONS. ANY OPEN FLAME REQUIRES A PERMIT, WHICH MUST BE FURNISHED TO THE HOTEL PRIOR TO THE EVENT. THEMED DÉCOR MAY BE ARRANGED AND MUST BE APPROVED PRIOR TO INSTALLATION. THE HOTEL DOES NOT PERMIT HANGING OR AFFIXING ANYTHING FROM ITS EXISTING WALLS OR CEILINGS.
- HANGING BANNERS, SIGNS, SEALS AND FLAGS FROM RENTED PIPE & DRAPE MAY BE ARRANGED WITH YOUR CATERING OR CONFERENCE SERVICES MANAGER. A \$55.00 PER BANNER CHARGE WILL APPLY, IN ADDITION TO THE COST OF RENTING PIPE & DRAPE. SIGNS AND BANNERS MAY NOT BE IN PUBLIC AREAS OR OUTSIDE.
- ELECTRICAL ADDITIONAL POWER IS AVAILABLE FOR MOST OF OUR EVENT SPACE. CHARGES WILL BE BASED UPON LABOR COSTS AND ACTUAL POWER REQUIREMENTS AND USAGE.
- KEYS A CHARGE OF \$50.00 PER ROOM WILL BE CHARGED FOR KEYS ISSUED FOR LIMITED ACCESS. IF ALL KEYS ISSUED ARE NOT RETURNED TO YOUR CATERING OR CONFERENCE SERVICES MANAGER AT THE CONCLUSION OF THE FUNCTION, AN ADDITIONAL \$200.00 RE-KEY FEE WILL BE ASSESSED.
- SHIPPING MATERIALS SHIPMENTS WILL BE ACCEPTED UP TO THREE DAYS PRIOR TO THE FUNCTION DATE. A HANDLING CHARGE OF \$3.00 PER BOX, PER DAY, WILL BE ASSESSED. CRATES OVER 100 POUNDS AND PALETTES WILL BE CHARGED ADDITIONALLY. PLEASE ADDRESS ALL BOXES TO: CARNEROS INN, "HOLD FOR 'EVENT NAME, EVENT DATE", 4048 SONOMA HIGHWAY, NAPA, CA 94559. ALL BOXES WILL BE PLACED IN THE GROUP OFFICE OR GENERAL SESSION ROOM PRIOR TO THE BEGINNING OF THE EVENT, UNLESS OTHERWISE ARRANGED IN ADVANCE WITH YOUR CATERING OR CONFERENCE SERVICES MANAGER.
- SPECIAL CONDITIONS NO FOOD AND BEVERAGE OF ANY KIND MAY BE BROUGHT INTO THE HOTEL BY THE CLIENT OR ITS GUESTS WITHOUT SPECIAL PERMISSION FROM THE HOTEL. THE HOTEL RESERVES THE RIGHT TO CHARGE FOR THE SERVICE OF SUCH FOOD AND BEVERAGE.
- INSURANCE RESTRICTIONS AND HEALTH CODES PROHIBIT THE HOTEL FROM ALLOWING LEFTOVER FOOD AND BEVERAGE TO BE REMOVED FROM THE PREMISES.

# BREAKFASTS

MAXIMUM TWO HOURS OF SERVICE

## CONTINENTAL BREAKFAST

ASSORTED BREAKFAST PASTRIES AND BREADS, BUTTER, AND LOCAL PRESERVES  
THE SEASON'S FRESH FRUIT AND BERRIES  
FRESH SQUEEZED ORANGE JUICE, CRANBERRY JUICE, AND GRAPEFRUIT JUICE  
FRESHLY BREWED PLUMPJACK BLEND COFFEE, DECAFFEINATED COFFEE, AND MIGHTY LEAF HOT TEAS  
\$29.00 PER PERSON

## DELUXE CONTINENTAL BREAKFAST

ASSORTED BREAKFAST PASTRIES AND BREADS, BUTTER, AND LOCAL PRESERVES  
THE SEASON'S FRESH FRUIT AND BERRIES  
INDIVIDUAL CEREALS WITH CLOVER MILKS  
YOGURT, GRANOLA, AND DRIED FRUITS  
FRESH SQUEEZED ORANGE JUICE, CRANBERRY JUICE, AND GRAPEFRUIT JUICE  
FRESHLY BREWED PLUMPJACK BLEND COFFEE, DECAFFEINATED COFFEE, AND MIGHTY LEAF HOT TEAS  
\$35.00 PER PERSON

## EUROPEAN BREAKFAST

MINIMUM 15 GUESTS

WHOLE GRAIN BREADS, BAGUETTES AND FLATBREADS  
CHARCUTERIE (SALAMIS, CURED PROSCIUTTO, PATÉ)  
SEASONAL JAMS AND LOCAL PRESERVES  
ARTISANAL CHEESE SELECTIONS  
SEASONAL FRESH BERRIES  
HARD BOILED EGGS, SLICED TOMATOES  
MUESLI AND YOGURT  
FRESH SQUEEZED ORANGE JUICE, CRANBERRY JUICE, AND GRAPEFRUIT JUICE  
FRESHLY BREWED PLUMPJACK BLEND COFFEE, DECAFFEINATED COFFEE, AND MIGHTY LEAF HOT TEAS  
\$39.00 PER PERSON

## TRADITIONAL BREAKFAST BUFFET

MINIMUM 15 GUESTS

ASSORTED BREAKFAST PASTRIES AND BREADS, BUTTER, AND LOCAL PRESERVES  
THE SEASON'S FRESH FRUIT AND BERRIES  
INDIVIDUAL CEREALS WITH CLOVER MILKS  
YOGURT, GRANOLA, AND DRIED FRUITS

*PRE-SELECTED CHOICE OF:*

FLUFFY SCRAMBLED EGGS WITH CHIVES  
*OR*  
SCRAMBLED EGGS & FONTINA CHEESE WRAPPED IN TORTILLAS  
*OR*  
CROISSANT SANDWICH WITH FARM FRESH EGGS, NUESKE CANADIAN BACON, CHEDDAR CHEESE

BREAKFAST POTATOES  
CRISP APPLEWOOD BACON AND CHICKEN APPLE SAUSAGE

FRESH SQUEEZED ORANGE JUICE, CRANBERRY JUICE, AND GRAPEFRUIT JUICE  
FRESHLY BREWED PLUMPJACK BLEND COFFEE, DECAFFEINATED COFFEE, AND MIGHTY LEAF HOT TEAS  
\$43.00 PER PERSON

- 4 -

6/1/10

ALL ITEMS ARE SUBJECT TO 20% SERVICE CHARGE AND 8.75% SALES TAX.  
ALL ITEMS ARE SUBJECT TO SEASONAL AVAILABILITY.

## **BUFFET BREAKFAST** (CONTINUED)

### **SPA BREAKFAST**

MINIMUM 15 GUESTS

WHOLE GRAIN BREADS AND BRAN MUFFINS  
LOW FAT CREAM CHEESE, BUTTER, AND LOCAL PRESERVES  
THE SEASON'S FRESH FRUIT AND BERRIES

INDIVIDUAL YOGURT PARFAITS  
HOUSEMADE GRANOLA, THIS SEASON'S FRESH FRUIT, AND CLOVER ORGANIC YOGURT

COUNTRY STYLE FRITTATA WITH GARDEN VEGETABLES

SELECTION OF FRUIT AND VEGETABLE JUICES  
HERBAL INFUSED TEAS  
\$41.00 PER PERSON

### **THE CARNEROS INN BRUNCH**

MINIMUM 25 GUESTS

ASSORTED BREAKFAST PASTRIES, MUFFINS, AND BREADS, WITH BUTTER AND LOCAL PRESERVES  
THE SEASON'S FRESH FRUIT AND BERRIES

HOUSEMADE GRANOLA AND CLOVER ORGANIC YOGURT WITH DRIED FRUITS

SUMMER BEAN AND CARNEROS HEIRLOOM TOMATO SALAD  
WILD FENNEL, SERRANO HAM, SHERRY VINAIGRETTE

PENNE RIGALE PRIMAVERA SALAD  
SPRING OR SUMMER MARKET VEGETABLES, MINT, PARMESAN, OLIVE OIL

BONICK FARM ASIAN PEAR SALAD  
STONEFRUIT, MÂCHE, PEARL ONION, TOASTED BLACK PEPPER OIL, FLEUR DE SEL

ARTISANAL CHEESE SELECTION  
HONEYCOMB AND DRIED FRUITS

HOUSE SMOKED SALMON WITH CREAM CHEESE  
CAPERS, ONIONS, DICED EGGS, TOMATO, TOASTED BAGELS

EGGS BENEDICT WITH MEYER LEMON HOLLANDAISE

FLUFFY SCRAMBLED EGGS WITH CHIVES

PRIME BEEF SIRLOIN\*  
PETITE SOURDOUGH ROLLS, HORSERADISH CRÈME FRAÎCHE

CRISP APPLEWOOD SMOKED BACON AND COUNTRY SAUSAGE  
YUKON GOLD POTATOES WITH CARAMELIZED ONIONS AND THYME

FRESH SQUEEZED ORANGE JUICE, CRANBERRY JUICE, AND GRAPEFRUIT JUICE  
FRESHLY BREWED PLUMJACK BLEND COFFEE, DECAFFEINATED COFFEE, AND MIGHTY LEAF HOT TEAS  
\$59.00 PER PERSON

*\* MAY BE OFFERED FROM A CARVING STATION WITH AN ADDITIONAL \$150.00 ATTENDANT FEE.*

### **MAY WE SUGGEST A BLOODY MARY AND MIMOSA BAR?!**

\$20.00 PER PERSON  
TWO-HOUR SERVICE

- 5 -

6/1/10

ALL ITEMS ARE SUBJECT TO 20% SERVICE CHARGE AND 8.75% SALES TAX.  
ALL ITEMS ARE SUBJECT TO SEASONAL AVAILABILITY.

# BREAKFAST TEMPTATIONS

*THE FOLLOWING ITEMS MAY BE ADDED TO ANY BREAKFAST AT THE APPROPRIATE ADDITIONAL PRICE*

## **IRISH OATS**

BROWN SUGAR, MILK, AND THE SEASON'S FRESH BERRIES  
*\$6.00 PER PERSON*

## **BOON FLY DONUTS**

HOMEMADE CINNAMON SUGAR TREATS!  
*\$24.00 PER DOZEN*

## **OMELET STATION\***

BREAKFAST MEATS, VEGETABLES, CHEESES  
*\$12.00 PER PERSON*

## **BREAKFAST CRÊPE STATION\***

SAVORY HAM & SWISS CHEESE  
SPINACH & RICOTTA  
*\$14.00 PER PERSON*

## **BRIOCHE CINNAMON FRENCH TOAST**

THE SEASON'S FRESH BERRIES AND MAPLE SYRUP  
*\$10.00 PER PERSON*

## **BOON FLY EGGS BENEDICT**

HOUSEMADE PAIN LEVAIN, THICK SLICED HAM,  
POACHED EGGS AND JALAPEÑO HOLLANDAISE  
*\$12.00 PER PERSON*

## **SMOKED SALMON AND BAGELS**

COWGIRL CREAMERY FROMAGE BLANC, CAPERS, RED ONION  
*\$14.00 PER PERSON*

## **BOON FLY BREAKFAST BURRITOS**

SCRAMBLED EGGS, POTATOES, CHEDDAR, SALSA, GUACAMOLE, PICO DE GALLO, SOUR CREAM  
CHOICE OF: HAM, BACON, OR CHORIZO  
*\$72.00 PER DOZEN*

## **ENGLISH MUFFIN WITH PETITE HAM AND FARM EGG**

*\$72.00 PER DOZEN*

## **WARM CROISSANTS WITH EMMENTHALER CHEESE**

SCRAMBLED EGGS, ROMA TOMATOES AND BASIL  
*\$72.00 PER DOZEN*

## **PETITE STEAK SANDWICHES WITH SUNDRIED TOMATOES**

AND HERBS ON A SOFT BAGUETTE  
*\$72.00 PER DOZEN*

## **POPPA JOE'S EGGS IN A HOLE**

GRIDDLED SOURDOUGH BREAD WITH TWO FRIED EGGS IN THE CENTER  
*\$66.00 PER DOZEN*

## **BOON FLY BREAKFAST PIZZA**

TWO FRIED EGGS, BACON, CARAMELIZED ONIONS, AND MOZZARELLA  
*\$15.00 PER PIZZA*

*\*REQUIRES AN ADDITIONAL \$150.00 ATTENDANT FEE*

## REFRESHMENTS & SNACKS

### CHILLED

ASSORTED SOFT DRINKS COCA-COLA, DIET COKE, SPRITE	\$4.00 EACH
LAURETANA PURE NATURAL MINERAL WATERS STILL AND SPARKLING	\$4.00 EACH
BOTTLED JUICES, VIGNETTES, AND ENERGY DRINKS	\$5.00 EACH
LEMONADE	\$75.00 PER GALLON
REFRESHING HERBAL ICED TEA	\$85.00 PER GALLON
SOOTHING SPA WATER INFUSED WITH CUCUMBER, LEMON, AND MINT	\$75.00 PER GALLON
FRUIT JUICES FRESHLY SQUEEZED ORANGE, CRANBERRY, GRAPEFRUIT	\$25.00 PER QUART
CHILLED MILKS CLOVER LOW-FAT, CLOVER NON-FAT, SILK SOY	\$15.00 PER QUART

### HOT

PLUMPKACK BLEND COFFEES REGULAR AND DECAFFEINATED	\$85.00 PER GALLON
SELECTION OF MIGHTY LEAF HOT TEAS	\$85.00 PER GALLON
HOT CHOCOLATE MINI MARSHMALLOWS AND WHIPPED CREAM	\$65.00 PER GALLON
HOT APPLE CIDER CINNAMON STICKS	\$65.00 PER GALLON

### TREATS

ASSORTED BREAKFAST PASTRIES WITH BUTTER AND LOCAL PRESERVES	\$60.00 PER DOZEN
ASSORTED BAGELS WITH CREAM CHEESES	\$70.00 PER DOZEN
CHOCOLATE WALNUT BROWNIES	\$60.00 PER DOZEN
WHITE CHOCOLATE MACADAMIA BLONDIES	\$60.00 PER DOZEN
FRESH BAKED COOKIES	\$60.00 PER DOZEN
COCONUT MACAROONS	\$60.00 PER DOZEN
LEMON BARS	\$50.00 PER DOZEN
RICE CRISPY TREATS	\$50.00 PER DOZEN
WARM PRETZELS WITH SPECIALTY MUSTARDS	\$50.00 PER DOZEN
CHOCOLATE DIPPED STRAWBERRIES OR SEASONAL FRUIT	\$68.00 PER DOZEN
ASSORTED ICE CREAM BARS	\$6.00 EACH
ASSORTED CANDY BARS	\$4.00 EACH
POTATO CHIPS OR PRETZELS INDIVIDUAL BAGS	\$4.50 EACH

### HEALTHIER

HARD BOILED EGGS	\$30.00 PER DOZEN
ASSORTED CEREALS WITH CLOVER MILKS	\$5.00 EACH
INDIVIDUAL FRUIT YOGURTS	\$4.00 EACH
ASSORTED WHOLE FRUITS	\$3.50 EACH
FRUIT SKEWERS WITH YOGURT DIP	\$72.00 PER DOZEN
GRANOLA BARS	\$5.00 EACH
ODWALLA ENERGY BARS	\$5.00 EACH
FROZEN FRUIT JUICE BARS	\$6.00 EACH

PER PERSON

MINIMUM OF 10 GUESTS

THE SEASON'S SLICED FRESH SEASONAL FRUIT AND BERRIES	\$8.00 PER PERSON
SMOKED SALMON AND BAGELS	
CREAM CHEESE, CAPERS, SWEET RED ONIONS	\$16.00 PER PERSON
LICORICE RED AND BLACK	\$5.00 PER PERSON
FRESHLY POPPED POPCORN	\$5.00 PER PERSON

BY THE BOWL

SERVES 10 GUESTS

HUMMUS OR BABA GANOUSH	
GARLIC, FRESH LEMON JUICE, EXTRA VIRGIN OLIVE OIL,	
CRUDITÉ OF DIPPING VEGETABLES, PITA WEDGES	\$70.00 PER BOWL
WARM ARTICHOKE AND PANCETTA DIP	
CRUDITÉ OF DIPPING VEGETABLES, CRACKERS, BREAD	\$70.00 PER BOWL
TRI-COLORED CORN TORTILLA CHIPS	
GUACAMOLE AND ASSORTED SALSAS	\$60.00 PER BOWL
FANCY MIXED NUTS	\$50.00 PER BOWL
CASHEWS	\$60.00 PER BOWL
HOUSEMADE SEASONED NUTS	\$60.00 PER BOWL

*THE FOLLOWING BREAK MENUS ARE DESIGNED FOR 30-MINUTE SERVICE*

**REVITALIZING ENERGY BREAK**

SEASONAL WHOLE FRUIT  
ASSORTED INDIVIDUAL YOGURTS  
NUTRITIONAL ENERGY AND GRANOLA BARS  
ODWALLA POWER DRINKS  
*\$18.00 PER PERSON*

**SNACK ATTACK**

TORTILLA CHIPS WITH HOUSEMADE SALSA AND GUACAMOLE  
POTATO CHIPS WITH SOUR CREAM-ONION DIP  
BOWLS OF M&Ms AND MIXED NUTS  
VEGETABLE CRUDITÉS WITH BLUE CHEESE AND RANCH DIPS  
*\$22.00 PER PERSON*

**MID-DAY TEA**

ASSORTMENT OF ENGLISH TEA SANDWICHES  
FRENCH PASTRIES, PETIT FOURS, AND MINI CREAM SCONES  
BUTTER, JAM, AND CRÈME ANGLAISE  
FRESHLY BREWED PLUMPJACK BLEND COFFEE, DECAFFEINATED COFFEE, AND MIGHTY LEAF HOT TEAS  
*\$25.00 PER PERSON*

## LUNCH AND DINNER

*THE FOLLOWING MENUS HAVE BEEN DESIGNED TO OFFER A VARIETY OF OPTIONS FOR YOUR DINING PLEASURE. THE STARTERS, SALADS, SOUPS, AND DESSERTS ARE UNIVERSAL FOR LUNCH AND DINNER AND MAY BE USED IN A PLATED MEAL, BUFFET MEAL, FAMILY-STYLE MEAL, OR TO CREATE A TASTING MENU.*

*FRESHLY BREWED PLUMJACK BLEND COFFEE, DECAFFEINATED COFFEE, ASSORTED MIGHTY LEAF HOT TEAS, AND ICED TEA ARE INCLUDED IN EVERY MEAL.*

### PLATED 3-COURSE MEALS

MINIMUM 15 GUESTS

INCLUDE YOUR CHOICE OF THREE OF THE FOLLOWING: SALAD; SOUP; ENTRÉE; AND DESSERT; AND ARE PRICED PER THE LUNCH OR DINNER ENTRÉE SELECTION. ADDITIONAL COURSES MAY BE ADDED PER THE INDIVIDUAL STARTER PRICING; OR \$8.00 PER PERSON (LUNCH) OR \$10.00 PER PERSON (DINNER) FOR SALAD OR SOUP.

### BUFFET MEALS

MINIMUM 25 GUESTS

INCLUDE YOUR CHOICE OF: COMBINATION OF TWO SALADS AND/OR SOUPS; TWO ENTRÉES; CHEF'S SELECTION OF ACCOMPANIMENTS; AND TWO DESSERTS; AND ARE PRICED AT \$63.00 PER PERSON (LUNCH) AND \$99.00 PER PERSON (DINNER). ADDITIONAL SALAD, SOUP, ACCOMPANIMENT, OR DESSERT MAY BE ADDED AT \$8.00 PER PERSON (LUNCH) OR \$11.00 PER PERSON (DINNER). ADDITIONAL ENTRÉE MAY BE ADDED AT \$14.00 PER PERSON (LUNCH) OR \$18.00 PER PERSON (DINNER).

### FAMILY-STYLE MEALS

MINIMUM 25 GUESTS

INCLUDE YOUR CHOICE OF: COMBINATION OF TWO SALADS AND/OR SOUPS; TWO ENTRÉES; CHEF'S SELECTION OF ACCOMPANIMENTS; AND TWO DESSERTS; AND ARE PRICED AT \$65.00 PER PERSON (LUNCH) OR \$105.00 PER PERSON (DINNER). ADDITIONAL SALAD, SOUP, ACCOMPANIMENT, OR DESSERT MAY BE ADDED AT \$8.00 PER PERSON (LUNCH) OR \$11.00 PER PERSON (DINNER). ADDITIONAL ENTRÉE MAY BE ADDED AT \$14.00 PER PERSON (LUNCH) OR \$18.00 PER PERSON (DINNER).

### TASTING MENUS

MINIMUM 25 GUESTS

MAY INCLUDE AS MANY COURSES AS YOU LIKE FROM THE FOLLOWING MENU ITEMS AND ARE PRICED BASED ON YOUR SELECTIONS. PLEASE CONTACT YOUR CATERING OR CONFERENCE SERVICES MANAGER FOR ASSISTANCE IN THE CUSTOMIZATION OF YOUR MENU.

### WINE PAIRINGS

AS THE CARNEROS INN IS LOCATED IN THE CARNEROS AVA WITHIN THE GREATER SONOMA AND NAPA WINE COUNTRY, WE ARE PASSIONATE ABOUT WINE AND SHARING IT WITH OUR GUESTS. TO THAT END, YOU WILL FIND WINE PAIRING SUGGESTIONS SCATTERED THROUGHOUT OUR MENUS IN AN EFFORT TO MAKE WINE APPROACHABLE. WE ALSO HAVE AN EXTREMELY KNOWLEDGEABLE WINE DIRECTOR (YVONNE CHEUNG, SOMMELIER) AND NUMEROUS OTHER FANTASTIC RESOURCES ON STAFF AND IN OUR COMMUNITY, SO WE CERTAINLY WELCOME THE OPPORTUNITY TO CUSTOMIZE YOUR WINE EXPERIENCE...JUST ASK!

AN INTERACTIVE WINE EDUCATOR MAY BE ADDED TO ANY FUNCTION TO ENHANCE YOUR GUESTS' EXPERIENCE AT THE RATE OF \$100.00 PER HOUR, 3 HOUR MINIMUM.

- 9 -

6/1/10

ALL ITEMS ARE SUBJECT TO 20% SERVICE CHARGE AND 8.75% SALES TAX.  
ALL ITEMS ARE SUBJECT TO SEASONAL AVAILABILITY.

## PLATED LUNCH ENTRÉES

### MISO-SPRING GINGER GLAZED WILD SALMON

ENGLISH PEAS, PEA SHOOTS, CRISPY POTATOES, BUERRE FONDUE

\$57.00 PER PERSON

*"ABRAXAS", ROBERT SINSKEY, CARNEROS*

### CALIFORNIA WHITE SEA BASS

SWEET WHITE CORN PUDDING, MICRO BEET GREENS, SAGE EXTRA VIRGIN OLIVE OIL

\$55.00 PER PERSON

*CHARDONNAY, CUIVAISON, CARNEROS*

### ROSEMARY BRINED ROAST CHICKEN

TUSCAN BREAD SALAD, OLIO NUEVO

\$52.00 PER PERSON

*PINOT NOIR, MAYRO MURDICK, CARNEROS*

### CHARRED FLATIRON STEAK

CARNEROS INN HEIRLOOM TOMATO SALAD, FRENCH FRIES

\$60.00 PER PERSON

*CABERNET SAUVIGNON, OBERON, NAPA VALLEY*

### PORCINI DUSTED LAMB LOIN

CARNEROS GARDEN HERB SALAD, DELTA ASPARAGUS, SAFFRON BASMATI RICE

\$60.00 PER PERSON

*CLARET, NEWTON, NAPA VALLEY*

### TUNA NIÇOISE TARTINE

POMMES FRITES

\$50.00 PER PERSON

*SAUVIGNON BLANC, CADE, NAPA VALLEY*

### QUICHE LORRAINE

GARDEN VEGETABLES

\$50.00 PER PERSON

*SPARKLING BRUT, DOMAINE CARNEROS, CARNEROS*

### TUBELTI PASTA

SPRING ONION, SHAVED ASPARAGUS, FAVA BEANS,

CRISPY PANCETTA, PECORINO CHEESE BROTH

\$50.00 PER PERSON

*PINOT GRIS, ETUDE, CARNEROS*

### WILD MUSHROOM AND SPRING LEEK RISOTTO

HERBS, LEMON ZEST, MASCARPONE CHEESE

\$50.00 PER PERSON

*CHARDONNAY, DE LA GUERRA, CARNEROS*

## PLATED DINNER ENTRÉES

### ALASKAN HALIBUT

ROASTED GYPSY PEPPERS, BASIL PURÉE, MARBLE POTATO RAGOUT, SHALLOT VINAIGRETTE

\$85.00 PER PERSON

*ALBARIÑO, CAMBIATA VINEYARDS, NAPA VALLEY*

### WILD STRIPED BASS

ARTICHOKE BARIGOULE, CARNEROS HEIRLOOM TOMATOES

\$87.00 PER PERSON

*PINOT NOIR, MAYRO-MURDICK, CARNEROS*

### CALIFORNIA WHITE SEA BASS

ENGLISH PEAS, FAVA BEANS, WHITE CORN PURÉE, SPRING GINGER JUS

\$88.00 PER PERSON

*CHARDONNAY, OROGENY, GREEN VALLEY*

### MEDITERRANEAN SPICED FILET MIGNON

POTATO PURÉE, SUMMERCRESS, POINT REYES BLUE CHEESE, BANYULS VINEGAR

\$97.00 PER PERSON

*MERLOT, MACROSTIE, CARNEROS*

### SLOW BRAISED SHORT RIB (BONELESS)

POTATO PURÉE, PINE NUT GREMOLATA

\$90.00 PER PERSON

*BORDEAUX BLEND, FALCOR "LE BIJOU", NAPA VALLEY*

### RIB EYE STEAK

PICKLED VEGETABLES, ONION STRAWS, SALSA VERDE

\$94.00 PER PERSON

*CABERNET BLEND, CADE CUVÉE, NAPA VALLEY*

### DIXON FARM LAMB SIRLOIN

SONOMA GOAT CHEESE CROQUETTES, SUMMER VEGETABLES, RED PEPPER SAUCE, LAMB JUS

\$90.00 PER PERSON

*"THE PRISONER" (ZINFANDEL BLEND), ORIN SWIFT, NAPA VALLEY*

### SONOMA SELECT CHICKEN BREAST

ROASTED TOMATOES, FRESH POLE BEANS, GARLIC CONFIT, ARUGULA

\$86.00 PER PERSON

*PINOT NOIR, SAINTSBURY "STANLY RANCH," CARNEROS*

### SMOKED SALT BRINED ORGANIC CHICKEN

TOASTED FARRO, CARNEROS FIGS, LEMON VERBENA VINAIGRETTE

\$84.00 PER PERSON

*PINOT NOIR, MELVILLE, SANTA MARIA VALLEY*

### ESPRESSO PORK TENDERLOIN AND SWEET POTATO GNOCCHI

CARAMELIZED ONION SAUCE

\$81.00 PER PERSON

*SYRAH, PLUMPJACK, NAPA VALLEY*

### MÉLANGE OF CARNEROS GARDEN VEGETABLES

WHOLE GRAIN PASTA

\$80.00 PER PERSON

*CHARDONNAY, NEWTON, NAPA VALLEY*

## LUNCH BUFFET ENTRÉES

### NEW YORK STEAK

TOASTED BRIOCHE, TCI STEAK SAUCE  
*CABERNET SAUVIGNON, HOPE & GRACE, NAPA VALLEY*

### ROAST CHICKEN FLORENTINE

SAUTÉED SPINACH, OLIVE OIL AND MEYER LEMON  
*CHARDONNAY, MACROSTIE, CARNEROS*

### ASIAN CHICKEN SALAD

GINGERED DARK SOY NOODLES, ASIAN PEAR, CILANTRO, MARCONA ALMONDS  
*"ABRAXAS", ROBERT SINSKEY, CARNEROS*

### PETRALE SOLE MEUNIÈRE

SAUTÉED CHARD, LEMON-BROWN BUTTER  
*SPARKLING BRUT, DOMAINE CARNEROS, CARNEROS*

### WILD SHRIMP ROMESCO

SPICY TOMATO AND RED BELL PEPPER SAUCE, FENNEL SALAD  
*ALBARIÑO, CAMBIATA VINEYARDS, MONTEREY COUNTY*

### OLIVE OIL SEARED TUNA

NIÇOISE OLIVES, CAPERS, HARICOT VERTS  
*VIOGNIER, PHILIP STALEY, RUSSIAN RIVER VALLEY*

### CRISP POLENTA CAKES

WILD MUSHROOMS, ROAST PEPPERS, SALSA VERDE  
*SAUVIGNON BLANC, VOSS, NAPA VALLEY*

## DINNER BUFFET ENTRÉES

### SLOW ROASTED PRIME SHORT RIBS

CABERNET REDUCTION  
*CABERNET SAUVIGNON, HOPE & GRACE, NAPA VALLEY*

### PAN SEARED CALIFORNIA WHITE SEA BASS

ROASTED PEPPERS, BOUILLABAISSE SAUCE  
*PINOT NOIR, ROBERT SINSKEY, LOS CARNEROS*

### CRISPY CHICKEN BREAST

WILD MUSHROOMS, BANYULS VINEGAR SAUCE  
*"THE PRISONER" (ZINFANDEL BLEND), ORIN SWIFT, NAPA VALLEY*

### OLIVE OIL-PORCINI RUBBED COLORADO LAMB RACK

HUCKLEBERRY-CINNAMON RED WINE SAUCE, MINT GREMOLATA  
*SYRAH, PLUMPJACK, NAPA VALLEY*

### ROASTED FILET MIGNON

HERB-VINEGAR SAUCE, FRESH HORSERADISH CRÈME FRAÎCHE  
(ADDITIONAL \$5.00 PER PERSON)  
*MOUNTAIN CUVÉE, CHAPPELLET, NAPA VALLEY*

### CASTILIAN STYLE SUMMER SQUASH BLOSSOMS

PEPPERS, EGGPLANT, MARINATED TOMATOES AND TOASTED FARRO  
*PINOT NOIR, BOUCHAINE, CARNEROS*

# SALAD SELECTIONS

## HEIRLOOM CHICORY

WARM LAURA CHENEL GOAT CHEESE, TOASTED HAZELNUTS  
*SAUVIGNON BLANC, JOHN ANTHONY "CHURCH VINEYARD," CARNEROS*

## CALIFORNIA ASPARAGUS (FEBRUARY–JUNE)

TOASTED ALMONDS, QUAIL EGG, TRUFFLE CHEESE, LATE HARVEST UNFILTERED ST. HELENA OLIO NUEVO  
*VIIGNIER, PRIDE, NAPA VALLEY*

## ROASTED BEETS

FENNEL, ORANGE, ARUGULA, TANGERINE OIL, SHAVED PECORINO  
*PINOT GRIS, ETUDE, CARNEROS*

## ORGANIC MIXED GREENS

GORGONZOLA DOLCI, TOASTED WALNUTS, SEASONAL FRUIT, CITRUS VINAIGRETTE  
*ALBARIÑO, CAMBIATA VINEYARDS, MONTEREY COUNTY*

## BUTTER LETTUCE

GRAPEFRUIT, AVOCADO, MANCHEGO CHEESE, MEYER LEMON-TRUFFLE VINAIGRETTE  
*"ABRAXAS", ROBERT SINSKEY SCINTILLA VINEYARD, LOS CARNEROS*

## SPINACH SALAD

LAURA CHENEL GOAT CHEESE, MEDJOL DATES, MARCONA ALMONDS, PANCETTA VINAIGRETTE  
*VIIGNIER, PHILIP STALEY, RUSSIAN RIVER VALLEY*

## BONICK FARM ASIAN PEAR

STONEFRUIT, MÂCHE, PEARL ONION, TOASTED BLACK PEPPER OIL, FLEUR DE SEL  
*PINOT GRIS, ETUDE, CARNEROS*

## CARNEROS CAESAR SALAD

CARAMELIZED ONION, CROUTONS, ORGANIC PARMESAN  
*SAUVIGNON BLANC, JOHN ANTHONY CHURCH VINEYARD, CARNEROS*

## SUNCHOKE, FARRO, AND WATERCRESS

TOASTED WALNUTS, WALNUT MUSTARD VINAIGRETTE  
*"ABRAXAS", ROBERT SINSKEY SCINTILLA VINEYARD, LOS CARNEROS*

## BABY RED AND YELLOW CARROTS

FENNEL, MÂCHE, MARCONA ALMONDS, ST. HELENA LEMON OIL  
*CHARDONNAY, CUIVAISON, CARNEROS*

## ARTICHOKE, FINGERLING POTATO, AND ARUGULA

PROSCIUTTO, BLACK OLIVE VINAIGRETTE  
*PINOT GRIS, ETUDE, CARNEROS*

## GRILLED PEACH

MARCONA ALMONDS, MÂCHE, MANCHEGO CHEESE, WHITE BALSAMIC VINAIGRETTE  
*SPARKLING BRUT, DOMAINE CHANDON "BLANC DE NOIRS," NAPA VALLEY*

## TRES BEANS

YELLOW WAX, BLUE LAKE, FRESH SHELLING, GREENS, PANCETTA VINAIGRETTE  
*SAUVIGNON BLANC, VOSS, NAPA VALLEY*

## HEIRLOOM TOMATO

COMPRESSED WATERMELON, RICOTTA SALATA, MICRO LICORICE, SEA SALT  
*VERDEJO, SHAYA, SPAIN*

## CARNEROS COURTYARD FIGS

HONEY TOASTED WALNUTS, LITTLE GEM LETTUCE, CRÈME FRAÎCHE, TARRAGON LEAVES  
*PINOT GRIS, ETUDE, CARNEROS*

## BURRATA CHEESE (AUGUST – SEPTEMBER)

LOCAL PEPPERS, TOASTED COUNTRY BREAD, CARNEROS GRAPE TOMATOES  
*"ABRAXAS", ROBERT SINSKEY SCINTILLA VINEYARD, LOS CARNEROS*

## CARNEROS GARDEN HEIRLOOM TOMATOES

LOCAL MOZZARELLA, BASIL, EARLY HARVEST OLIVE OIL, SABA  
*PINOT NOIR, HANGTIME, CARNEROS*

## SOUP SELECTIONS

### **CARNEROS HEIRLOOM TOMATO GAZPACHO**

TOASTED MARCONA ALMONDS  
*BRUT, DOMAINE CARNEROS, CARNEROS*

### **SWEET ENGLISH PEA**

LOBSTER, MINT CRÈME FRAÎCHE  
*CHARDONNAY, ARTESA, CARNEROS*

### **SUMMER RED PEPPER BISQUE**

CARNEROS ESPELETTE  
*BRUT ROSE, MUMM, NAPA VALLEY*

### **WARM HEIRLOOM TOMATO**

FATTED CALF BACON, BRIOCHE CROUTONS  
*BRUT CUVÉE, GLORIA FERRER, CARNEROS*

### **FARMERS MARKET VEGETABLE**

RANCHO GORDO BEANS, LOCAL OLIVE OIL  
*PINOT GRIS, ETUDE, CARNEROS*

### **CALIFORNIA DELTA ASPARAGUS (FEBRUARY—JUNE)**

TOASTED BASMATI RICE, MICRO BASIL  
*VERDEJO, SHAYA, SPAIN*

### **BRENTWOOD WHITE CORN PURÉE**

SWEET CORN RELISH  
*CHARDONNAY, DE LA GUERRA, CARNEROS*

### **SUMMER CROOKNECK SQUASH**

SQUASH BLOSSOMS, CHIVE OIL  
*CHARDONNAY, NEWTON, NAPA VALLEY*

### **CLASSIC FRENCH ONION**

TOASTED CROUTON, EMENTHALER CHEESE  
*CHARDONNAY RESERVE, PLUMPJACK, NAPA VALLEY*

## STARTERS

THE FOLLOWING ADDITIONAL COURSES MAY BE ADDED TO MOST PLATED OR FAMILY-STYLE MENUS.

### DIVER SCALLOP

SKILLET CORNCAKE, BRAISED FENNEL, LEMON OIL  
ADDITIONAL \$12.00 PER PERSON (LUNCH); \$16.00 PER PERSON (DINNER)  
*CHARDONNAY, CUYAISON, CARNEROS*

### MAINE LOBSTER RAVIOLI

BUTTER POACHED LOBSTER, BLOOMSDALE SPINACH, LOBSTER BROTH  
ADDITIONAL \$11.00 PER PERSON (LUNCH); \$14.00 PER PERSON (DINNER)  
*CHARDONNAY, SHAFER "RED SHOULDER RANCH," CARNEROS*

### LIBERTY FARMS DUCK CONFIT

ROCKET, CARNEROS FIGS OR APRICOTS, POINT REYES BLUE CHEESE  
ADDITIONAL \$12.00 PER PERSON (LUNCH); \$16.00 PER PERSON (DINNER)  
*MERLOT, PLUMPJACK, NAPA VALLEY*

### CARNAROLI RISOTTO

SUMMER MARKET VEGETABLES AND HERBS  
ADDITIONAL \$11.00 PER PERSON (LUNCH); \$14.00 PER PERSON (DINNER)  
*PINOT NOIR, MAYRO MURDICK, CARNEROS*

### DUNGENESS CRAB CAKE

CORN PUDDING, LOBSTER TARRAGON VINAIGRETTE  
ADDITIONAL \$12.00 PER PERSON (LUNCH); \$16.00 PER PERSON (DINNER)  
*SAUVIGNON BLANC, VOSS, NAPA VALLEY*

### TUNA CARPACCIO

WHITE BEAN SALAD, FATTED CALF BACON  
ADDITIONAL \$12.00 PER PERSON (LUNCH); \$16.00 PER PERSON (DINNER)  
*SAUVIGNON BLANC, JOHN ANTHONY CHURCH VINEYARD, CARNEROS*

### MOREL OR PORCINI – DELTA ASPARAGUS TART

SPRING GREEN GARLIC DRESSING (FEBRUARY – JUNE)  
ADDITIONAL \$12.00 PER PERSON (LUNCH); \$16.00 PER PERSON (DINNER)  
*PINOT GRIS, ETUDE, CARNEROS*

### DEEP FRIED SQUASH BLOSSOM

FONTINA, HERB SALAD, LOCAL BLACK OLIVES  
ADDITIONAL \$12.00 PER PERSON (LUNCH); \$16.00 PER PERSON (DINNER)  
*BRUT, DOMAINE CARNEROS, CARNEROS*

### CARNEROS HEIRLOOM TOMATO TART

TAPENADE, BASIL VINAIGRETTE  
ADDITIONAL \$12.00 PER PERSON (LUNCH); \$16.00 PER PERSON (DINNER)  
*PINOT NOIR, HANGTIME, CARNEROS*

### HERB GNOCCHI WITH SAGE BROWN BUTTER

BELLWETHER FARMS RICOTTA, SODA CANYON EXTRA VIRGIN OLIVE OIL  
ADDITIONAL \$7.00 PER PERSON (LUNCH); \$10.00 PER PERSON (DINNER)  
*CHARDONNAY, OROGENY, GREEN VALLEY*

### PRIME KOBE BEEF CARPACCIO

CRISPY POTATO, SEA SALT, CAPER AÏOLI  
ADDITIONAL \$14.00 PER PERSON (LUNCH); \$18.00 PER PERSON (DINNER)  
*"ABRAXAS", ROBERT SINSKEY SCINTILLA VINEYARD, LOS CARNEROS*

### GLAZED PORK BELLY

MAPLE ROASTED APPLES, CINNAMON-CLOVE RED WINE SAUCE  
ADDITIONAL \$12.00 PER PERSON (LUNCH); \$16.00 PER PERSON (DINNER)  
*SYRAH, BUENA VISTA, CARNEROS*

# DESSERTS

## SMALL BITES

FRESH FRUIT CREAM PUFFS  
CHOCOLATE CARAMEL TARTS  
KEY LIME TARTS  
OPERA TORTES  
MINI CUPCAKES  
STRAWBERRY ALMOND TARTLETS  
CHOCOLATE FUDGE CAKES  
HAZELNUT PEANUT BUTTER SQUARES  
CHEESECAKE BITES  
CARAMEL PROFITEROLES  
TIRAMISU TARTLETS  
LEMON MERINGUE TARTLETS  
CHOCOLATE ÈCLAIRS

## BIGGER BITES

WHITE CHOCOLATE RASPBERRY  
MOUSSE CAKE  
SUMMER FRUIT VACHERIN  
FLOURLESS CHOCOLATE CAKE  
BUTTERSCOTCH POT DE CRÈME  
WITH BISCOTTI  
CHOCOLATE HAZELNUT CAKE  
WALNUT, APPLE, AND ALMOND CREAM  
CRISPY TARTLET  
MOLTEN CHOCOLATE CAKE  
WITH CHOCOLATE SAUCE  
FRENCH VANILLA ICE CREAM  
VANILLA BEAN PANNA COTTA  
WINE POACHED FRUIT  
TIRAMISU TART, ESPRESSO SAUCE  
SEASONAL CHEESECAKE  
VANILLA CRÈME ANGLAISE

*HONIG LATE HARVEST SAUVIGNON BLANC, NAPA VALLEY*  
*FERRARI-CARANO ELDORADO NOIR BLACK MUSCAT, RUSSIAN RIVER*  
*BRACHETTO D'ACQUI GIACOMO BOLOGNA "BRAIDA" PIEDMONT ITALY*  
*JUSTIN "OBTUSE" (CABERNET SAUVIGNON RUBY "PORT") PASO ROBLES*

## SPECIALTY DESSERT STATIONS

### CRÊPES\*

MINIMUM 25 GUESTS

BUCKWHEAT AND VANILLA CRÊPES WITH THE SEASON'S FRESH FRUIT COMPOTES,  
CRÈME FRAÎCHE, CINNAMON, LOCAL PRESERVES, AND CHEESE  
*LATE HARVEST SAUVIGNON BLANC, HONIG, NAPA VALLEY*  
*\$20.00 PER PERSON*

### CHOCOLATE FOUNTAIN

MINIMUM 40 GUESTS

USING THE BEST LOCALLY MADE CHOCOLATE  
WITH HOUSEMADE MARSHMALLOWS, POUND CAKE, STRAWBERRIES,  
PRETZEL STICKS AND SEASONAL FRUIT  
*BLACK MUSCAT, FERRARI-CARANO, RUSSIAN RIVER VALLEY*  
*\$18.00 PER PERSON*

### INDIVIDUAL BANANAS FOSTER

MINIMUM 25 GUESTS

VANILLA AND CHOCOLATE ICE CREAM  
*PACIFIC RIM RIESLING "VIN DE GLACIERE", WASHINGTON*  
*\$20.00 PER PERSON*

### CHEF'S SWEET TREATS BUFFET

MINIMUM 20 GUESTS

CHOOSE AN ASSORTMENT OF FIVE "SMALL BITES" FROM ABOVE  
*TRY A "TRIO OF PORTS" PAIRING!*  
*\$18.00 PER PERSON*

*\*REQUIRES AN ADDITIONAL \$150.00 ATTENDANT FEE*

# WORKING LUNCH BUFFETS

MAXIMUM TWO HOURS OF SERVICE

MINIMUM 15 GUESTS

## THE DELI BUFFET

TODAY'S FRESH SEASONAL SOUP

ORGANIC LITTLE GEM LETTUCE, HEIRLOOM TOMATOES, SNAP PEAS,  
SOURDOUGH CROUTONS, GREEN GODDESS DRESSING

PENNE PASTA SALAD WITH OLIVES, PEPPERS AND ARTICHOKE HEARTS

ALBACORE TUNA SALAD

SLICED BLACK FOREST HAM, ROASTED TURKEY BREAST,  
ROAST BEEF, PASTRAMI, AND ITALIAN DRY SALAMI

CHEDDAR, SWISS, PEPPER JACK, AND SMOKED GOUDA

LETTUCE LEAVES, SPROUTS, PEPPERONCINI, DILL PICKLE SPEARS, OLIVES, SLICED TOMATOES,  
AND SHAVED RED ONION

ASSORTMENT OF DELI BREADS AND ROLLS  
WHOLE GRAIN MUSTARD AND MAYONNAISE

INDIVIDUAL BAGS OF POTATO CHIPS

THE SEASON'S FRESH FRUIT AND BERRIES

CHEF'S SELECTION OF MINIATURE DESSERT BITES

FRESHLY BREWED PLUMJACK BLEND COFFEE, DECAFFEINATED COFFEE, MIGHTY LEAF HOT  
TEAS AND ICED TEA

*\$52.00 PER PERSON*

NEED TO SAVE TIME? HAVE THE SANDWICHES PREPARED BY OUR CULINARY TEAM INSTEAD.  
PRE-SELECT TWO SANDWICHES FROM THE FOLLOWING TO BE SERVED IN PLACE OF THE TUNA  
SALAD AND SLICED MEATS ABOVE.

MINIMUM 15 GUESTS; MAXIMUM 40 GUESTS (ADDITIONAL \$5.00 PER PERSON OVER 40 GUESTS)

*\$56.00 PER PERSON*

WILD MUSHROOM PANINI  
GOAT CHEESE AND ROASTED PEPPER

SMOKED SALMON AND SUNDRIED TOMATO  
AVOCADO, ARUGULA, CHIVE AÏOLI

ROSEMARY BRINED TURKEY  
HAVARTI CHEESE, CRANBERRY CHUTNEY

CAGGIANO HAM AND SWISS CHEESE  
WHOLE GRAIN MUSTARD, MAYONNAISE

EAST COAST GRINDER  
COPPA SALAMI, CAGGIANO HAM, PROVOLONE,  
PEPPERONI, OLIVE OIL, RED WINE VINEGAR

ROAST CHICKEN  
PEPERONATA, PEPPERS, BASIL

ARTICHOKE AND PRESERVED TUNA  
BLACK OLIVE PESTO

AVOCADO, CAPER, AND ARUGULA  
TRAMEZZINI  
LEMON JUICE, BLACK PEPPER

RARE ROAST BEEF  
POINT REYES BLUE CHEESE, BANYULS VINEGAR,  
ARUGULA, BLACK PEPPER AÏOLI

NEW YORK DELI REUBEN  
PASTRAMI, GRUYÈRE, RUSSIAN DRESSING, RYE

# BUTLER-PASSED HORS D'OEUVRES

MINIMUM ORDER OF 25 PIECES PER SELECTION

## WARM

THE SEASON'S LOCAL MUSHROOM TART  
SEGOVIA STYLE, SMOKED BACON  
\$4.25 PER PIECE

SONOMA ORGANIC PORK SKEWERS  
MOORISH STYLE, HERBS, SMOKED PAPRIKA  
\$4.50 PER PIECE

WILD SHRIMP CROQUETTES  
TARRAGON, THYME, CARNEROS WHITE WINE  
\$5.00 PER PIECE

PORCINI DUSTED SPICY PETITE LAMB CHOPS  
PRAEGER PORT JELLY  
\$5.50 PER PIECE

SKEWERED BOCCANCINI SANDWICH  
LEMON ZEST, BASIL, SOURDOUGH  
\$4.00 PER PIECE

SWEET WHITE CORN PURÉE  
SPICY JALAPEÑO FOAM  
\$4.00 PER PIECE

FILET MIGNON AND HEIRLOOM TOMATO RELISH  
ST. HELENA OLIVE OIL, GREEN PEPPERCORNS  
\$5.50 PER PIECE

SPRING VEGETABLE RAGOUT  
FILO SHELLS  
\$4.00 PER PIECE

RARE SEARED TUNA KABOBS  
CAPER VINAIGRETTE  
\$4.75 PER PIECE

DUNGENESS CRAB CAKE  
SPICY COCKTAIL SAUCE  
\$5.00 PER PIECE

WARM SACRISTAN  
PUFF PASTRY AND PARMESAN CHEESE  
\$3.75 PER PIECE

SAFFRON RISOTTO AND FONTINA ARANCINI  
\$4.50 PER PIECE

SHORT RIB SLIDERS  
\$6.00 PER PIECE

SPECIALTY FLATBREADS (10 PCS)  
\$30 PER FLATBREAD

SEASONAL DEMITASSE SOUP SIPS  
\$4.00 PER PIECE

## COLD

RUBY RED CRISP CALIFORNIA ENDIVE LEAVES  
DUNGENESS CRAB AND CITRUS SALSA  
\$5.00 PER PIECE

SPRING ENGLISH PEA PURÉE CROSTINI  
CRÈME FRAÎCHE, PEA SHOOTS  
\$4.00 PER PIECE

DELTA SPRING ASPARAGUS PUFF SHELLS  
BASIL-LEMON AIOLI  
\$4.00 PER PIECE

WATERMELON JUICE SIP  
PINK PEPPERCORN, LEMON VERBENA  
\$4.00 EACH

CARNEROS SWEET FIGS, COWGIRL CREAMERY  
FROMAGE BLANC, FRA MANI CHORIZO  
\$4.50 PER PIECE

SUMMER CARNEROS HEIRLOOM  
TOMATO GAZPACHO, AVOCADO FOAM  
\$4.50 PER PIECE

BURRATA MOZZARELLA CROUSTADES  
CARNEROS TEARDROP TOMATOES, MICRO BASIL  
\$4.50 PER PIECE

HAMACHI TARTARE, YUZU VINAIGRETTE,  
RADISH SPROUTS, CRISPY POTATOES  
\$5.25 PER PIECE

FOCACCINE POCKETS, POINT REYES BLUE CHEESE,  
LOCAL GRAPE VARIETALS, ARUGULA  
\$4.25 PER PIECE

BUCKWHEAT BLINI AND CALIFORNIA OSETRA CAVIAR,  
CRÈME FRAÎCHE  
\$5.75 PER PIECE

YELLOWFIN TUNA TARTARE  
ON CRISP POTATO CHIPS  
\$5.00 PER PIECE

CALIFORNIA ROLLS, SPICY CILANTRO PESTO  
\$4.50 PER PIECE

FENNEL MARINATED FETA  
AND NIÇOISE OLIVE SKEWERS  
\$4.25 PER PIECE

HOG ISLAND SWEETWATER OYSTERS,  
HOGWASH MIGNONETTE  
\$4.75 PER PIECE

ARTICHOKE-LEEK CONFIT ON CROSTINI  
WITH PARMIGIANO-REGGIANO  
\$4.25 PER PIECE

# RECEPTION DISPLAYS

MINIMUM 20 GUESTS REQUIRED FOR EACH

## INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

BAGUETTE AND WATER CRACKERS, HONEYCOMB, ALMONDS, DRIED FRUIT  
\$14.00 PER PERSON *CHARDONNAY, OROGENY, RUSSIAN RIVER; PINOT NOIR, MELVILLE, SANTA MARIA VALLEY*

## HOUSEMADE TORTILLA CHIPS

SALSA FRESCA AND GUACAMOLE  
\$9.00 PER PERSON *BUCKET OF BEER!*

## HOUSE SMOKED SALMON

TOMATOES, CAPERS, RED ONIONS, AND CRISPY CIABATTA  
\$16.00 PER PERSON *BRUT, DOMAINE CARNEROS, CARNEROS*

## CALIFORNIA OYSTER BAR

SELECTION OF HOG ISLAND OYSTERS, HOGWASH MIGNONETTE, MEYER LEMON  
\$24.00 PER PERSON *BRUT CUVÉE, GLORIA FERRER, CARNEROS*

## BODEGA BAY SHELLFISH DISPLAY

SELECTION OF HOG ISLAND OYSTERS, SCALLOP CEVICHE, CLAMS, AND SHRIMP  
WITH LEMON AÏOLI, SPARKLING WINE MIGNONETTE  
\$35.00 PER PERSON *BRUT WEDDING CUVÉE, IRON HORSE, SONOMA COUNTY*

## CRUDITÉ OF GARDEN VEGETABLES

VARIETY OF SAUCES AND DIPS, LEMON, GARLIC, HUMMUS, FRIED FLATBREAD DOUGH  
\$11.00 PER PERSON *SAUVIGNON BLANC, VOSS, NAPA VALLEY*

## WARM BRIE EN CROÛTE

GRAPES, CRACKERS, PESTO, TOASTED WALNUTS, FRENCH BAGUETTE  
\$15.00 PER PERSON *CHARDONNAY, MACROSTIE, CARNEROS*

## SUSHI

NIGIRI, ROLLS, EDAMAME, FRESH GINGER, WASABI, SOY SAUCE  
\$25.00 PER PERSON *BUCKET OF BEER!*

## TAPAS BAR

FRIED POTATOES WITH OREGANO, ROSEMARY, AND GARLIC, SPRINKLED WITH FLEUR DE SEL  
OLIVE OIL POACHED TUNA WITH BLACK OLIVE TAPENADE  
CURED AND DRIED OLIVES, MARCONA ALMONDS  
VINEGAR-SPIKED SPANISH WHITE ANCHOVIES  
SERRANO HAM AND MANCHEGO CHEESE WITH PARSLEY SAUCE ON TOASTED BAGUETTE  
ROASTED PEPPERS WITH A SALT COD BRANDADE  
CABRALES CHEESE WITH DRIED FRUIT  
\$36.00 PER PERSON *PINOT GRIS, ETUDE, CARNEROS*

## MEDITERRANEAN ANTIPASTO

MARINATED OLIVES, MUSHROOMS, ARTICHOKE  
ITALIAN COPPA SALAMI, PROSCIUTTO, PROVOLONE, PARMESAN CHEESE  
GRILLED VEGETABLES AND ROASTED RED PEPPERS  
DIP, SPICY HUMMUS, OLIVE TAPENADE  
WHITE BEAN SKORDALIA, TOMATO-BASIL BRUSCHETTA, ARTICHOKE SPREAD  
PITA, FOCACCIA BREAD, ROSEMARY BREADSTICKS  
\$26.00 PER PERSON *PINOT NOIR, ROBERT SINSKEY, LOS CARNEROS*

## CAVIAR

CALIFORNIA CAVIAR SELECTION  
TRADITIONAL GARNITURE OF BLINI, CRÈME FRAÎCHE, SIEVED EGG,  
CAPERS, ITALIAN PARSLEY  
\$ MARKET PRICE *BRUT, DOMAINE CARNEROS LA REVE, CARNEROS*

- 20 -

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ALL ITEMS ARE SUBJECT TO 20% SERVICE CHARGE AND 8.75% SALES TAX.  
ALL ITEMS ARE SUBJECT TO SEASONAL AVAILABILITY.

## CARVED SELECTIONS

EACH REQUIRES AN ATTENDANT AT \$150.00

THE FOLLOWING CARVED ITEMS MAY ALSO BE ADDED TO ANY BREAKFAST, LUNCH, OR DINNER BUFFET

### CAGGIANO PEPPER HAM

HONEY CURED AND SMOKED OVER SUGAR MAPLE, PETITE SOURDOUGH ROLLS, WHOLE GRAIN MUSTARD  
\$300.00 SERVES 25 *CHARDONNAY, CUVAISON, CARNEROS*

### LINE CAUGHT WILD SALMON

GRILLED WHOLE

\$375.00 SERVES 25 *PINOT NOIR, SAINTSBURY "STANLY RANCH", CARNEROS*

### PRIME TENDERLOIN OF BEEF

HORSERADISH CRÈME FRAÎCHE, PETITE SOURDOUGH ROLLS  
\$450.00 SERVES 25 *CABERNET SAUVIGNON, CADE, HOWELL MOUNTAIN*

### SPIT ROASTED SPRING LAMB

\$1000.00 SERVES 35 *MALBEC RESERVE, FILUS, ARGENTINA*

### WHOLE APPLE FED PIG

SPIT ROASTED OVER ALDER WOOD AND GRAPEVINES, PETITE SOURDOUGH ROLLS, BBQ SAUCE  
\$1200.00 SERVES 50 *ZINFANDEL, ROSENBLUM, SONOMA COUNTY*

### OVEN ROASTED COLORADO LEG OF LAMB

ROASTED GARLIC AND HERBES DE PROVENCE  
\$425.00 SERVES 25 *MERLOT, PLUMPJACK, NAPA VALLEY*

### CLASSIC BEEF WELLINGTON

SAUCE BORDELAISE

\$495.00 SERVES 25 *CABERNET SAUVIGNON, CAYMUS, NAPA VALLEY*

## SPECIALTY STATIONS

EACH MAY BE A MADE-TO-ORDER STATION WITH AN ADDITIONAL \$150.00 ATTENDANT FEE.  
THE FOLLOWING STATIONS MAY ALSO BE ADDED TO ANY LUNCH OR DINNER BUFFET  
(ALL STATIONS MAY BE PREPARED VEGETARIAN STYLE UPON REQUEST)

### RISOTTO STATION

ARBORIO RICE WITH LOBSTER, FENNEL, AND ST. HELENA LEMON OIL  
FARRO WITH SLOW RED WINE BRAISED BEEF AND WILD MUSHROOMS  
\$26.00 PER PERSON *PINOT NOIR, MAYRO-MURDICK, CARNEROS*

### NOODLE STATION

EGG NOODLES AND SALMON IN CHILI BROTH, TOPPED WITH FRIED ONIONS  
STIR-FRIED NOODLES WITH CRISPY CHICKEN AND BABY BOK CHOY  
\$23.00 PER PERSON *"ABRAXAS", ROBERT SINSKEY SCINTILLA VINEYARD, LOS CARNEROS*

### PASTA STATION

ORZO WITH WILD GEORGIA SHRIMP, ENGLISH PEAS, MINT, BASIL, LEMON OIL  
ANGEL HAIR WITH GARDEN HEIRLOOM TOMATOES, ARUGULA,  
WILD MUSHROOMS, BACON, TOASTED BREADCRUMBS  
\$23.00 PER PERSON *CHARDONNAY, OROGENY, GREEN VALLEY*

### MASHED POTATO STATION

WITH MEATS, VEGETABLES, AND CHEESES

\$23.00 PER PERSON *MALBEC RESERVE, FILUS, ARGENTINA*