



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 AN \$800.00 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 AN \$1200.00 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

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

EUROPEAN BREAKFAST

MINIMUM 15 GUESTS

WHOLE GRAIN BREADS, BAGUETTES AND FLATBREADS
CHARCUTERIE (SALAMIS, CURED PROSCIUTTO, PATÉ)
SEASONAL JAMS AND LOCAL PRESERVES
ARTISANAL CHEESE SELECTIONS
PERSIMMONS AND 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

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 COUNTRY SAUSAGE

FRESH SQUEEZED ORANGE JUICE, CRANBERRY JUICE, AND GRAPEFRUIT JUICE
FRESHLY BREWED PLUMPJACK BLEND COFFEE, DECAFFEINATED COFFEE, AND MIGHTY LEAF HOT TEAS

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 AND CLOVER ORGANIC YOGURT

COUNTRY STYLE FRITTATA WITH GARDEN VEGETABLES

SELECTION OF FRUIT AND VEGETABLE JUICES
HERBAL INFUSED TEAS

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

WATERCRESS AND PERSIMMON SALAD
FENNEL, ROQUEFORT CRUMBLES, CHAMPAGNE VINAIGRETTE

FARFALLE PASTA SALAD
BUTTERNUT SQUASH, BLUE LAKE GREEN BEANS, PARSLEY, RED WINE VINAIGRETTE

APPLE AND ASIAN PEAR SALAD
HEIRLOOM CHICORIES, TOASTED MARCONA ALMONDS

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 PLUMPKACK BLEND COFFEE, DECAFFEINATED COFFEE, AND MIGHTY LEAF HOT TEAS

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

MAY WE SUGGEST A BLOODY MARY AND MIMOSA BAR?!

TWO-HOUR SERVICE

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

OMELET STATION*

BREAKFAST MEATS, VEGETABLES, CHEESES

BREAKFAST CRÊPE STATION*

SAVORY AND SWEET

BRIOCHE CINNAMON FRENCH TOAST

THE SEASON'S FRESH BERRIES AND MAPLE SYRUP

BOON FLY EGGS BENEDICT

HOUSEMADE PAIN LEVAIN, THICK SLICED HAM,
POACHED EGGS AND JALAPEÑO HOLLANDAISE

SMOKED SALMON AND BAGELS

COWGIRL CREAMERY FROMAGE BLANC, CAPERS, RED ONION

BOON FLY BREAKFAST BURRITOS

SCRAMBLED EGGS, POTATOES, CHEDDARD, SALSA, GUACAMOLE, PICO DE GALLAO, SOUR CREAM
CHOICE OF: HAM, BACON, OR CHORIZO

ENGLISH MUFFIN WITH PETITE HAM AND FARM EGG

WARM CROISSANTS WITH EMMENTHALER CHEESE

SCRAMBLED EGGS, ROMA TOMATOES AND BASIL

PETITE STEAK SANDWICHES WITH SUNDRIED TOMATOES

AND HERBS ON A SOFT BAGUETTE

POPPA JOE'S EGGS IN A HOLE

GRIDDLED SOURDOUGH BREAD WITH TWO FRIED EGGS IN THE CENTER

BOON FLY BREAKFAST PIZZA

TWO FRIED EGGS, BACON, CARAMELIZED ONIONS, AND MOZZARELLA

**REQUIRES AN ADDITIONAL \$150.00 ATTENDANT FEE*

REFRESHMENTS & SNACKS

CHILLED

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

HOT

PLUMPJACK BLEND COFFEES REGULAR AND DECAFFEINATED
SELECTION OF MIGHTY LEAF HOT TEAS
HOT CHOCOLATE MINI MARSHMALLOWS AND WHIPPED CREAM
HOT APPLE CIDER CINNAMON STICKS

TREATS

ASSORTED BREAKFAST PASTRIES WITH BUTTER AND LOCAL PRESERVES
ASSORTED BAGELS WITH CREAM CHEESES
CHOCOLATE WALNUT BROWNIES
WHITE CHOCOLATE MACADAMIA BLONDIES
FRESH BAKED COOKIES
COCONUT MACAROONS
LEMON BARS
RICE CRISPY TREATS
WARM PRETZELS WITH SPECIALTY MUSTARDS
CHOCOLATE DIPPED STRAWBERRIES OR SEASONAL FRUIT
ASSORTED ICE CREAM BARS
ASSORTED CANDY BARS
POTATO CHIPS OR PRETZELS INDIVIDUAL BAGS

HEALTHIER

HARD BOILED EGGS
ASSORTED CEREALS WITH CLOVER MILKS
INDIVIDUAL FRUIT YOGURTS
ASSORTED WHOLE FRUITS
FRUIT SKEWERS AND YOGURT DIP
GRANOLA BARS
ODWALLA ENERGY BARS
FROZEN FRUIT JUICE BARS

PER PERSON

MINIMUM OF 10 GUESTS

THE SEASON'S SLICED FRESH SEASONAL FRUIT AND BERRIES
SMOKED SALMON AND BAGELS
CREAM CHEESE, CAPERS, SWEET RED ONIONS
LICORICE RED AND BLACK
FRESHLY POPPED POPCORN

BY THE BOWL

SERVES 10 GUESTS

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

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

BARISTA BREAK

PLAIN AND CHOCOLATE-DIPPED BISCOTTI
SHORTBREAD COOKIES AND JAM BARS
REGULAR AND DECAFFEINATED ESPRESSO COFFEE
STEAMED WHOLE, NON-FAT, AND SOY MILK
CHOCOLATE SYRUP, WHIPPED CREAM, AND CHOCOLATE SHAVINGS
SUGAR-FREE VANILLA, CARAMEL, HAZELNUT, AND IRISH CRÈME SYRUPS
LEMON ZEST TWIST AND SUGAR CUBES

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

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

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 PLUMPJACK 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.

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. ADDITIONAL SALAD, SOUP, ACCOMPANIMENT, DESSERT OR ENTRÉE MAY BE ADDED AT AN ADDITIONAL COST.

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. ADDITIONAL SALAD, SOUP, ACCOMPANIMENT, DESSERT OR ENTRÉE MAY BE ADDED AT AN ADDITIONAL COST.

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 BROOKE BAGLIETTO 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 (GILLIAN BALLANCE, 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.

PLATED LUNCH ENTRÉES

PENNE ALLA ARRABBIATA

CURED BACON, TOMATO RAGU, BELLWETHER FARM RICOTTA, TOASTED BREAD CRUMBS
"PAZZO" (SANGIOVESE BLEND), BACIO DIVINO, NAPA VALLEY

LINE CAUGHT WILD SALMON

BROCCOLI RABE, ALMONDS, LEMON AND PARSLEY SALAD, OLIVE OIL WHIPPED POTATOES
CHARDONNAY, SONOMA-CUTRER, RUSSIAN RIVER RANCHES

ROSEMARY BRINED ROAST CHICKEN

TUSCAN BREAD SALAD, OLIO NUEVO
PINOT NOIR, ETUDE, CARNEROS

PORCINI RUBBED FLAT IRON STEAK

CRISP ARTICHOKE, POTATOES, OLIVE OIL, BALSAMIC VINEGAR
CABERNET SAUVIGNON, TWENTY ROWS, NAPA VALLEY

PETRALE SOLE MEUNIÈRE

SAUTÉED CHARD, LEMON-BROWN BUTTER
CHARDONNAY, MER SOLEIL, SANTA LUCIA HIGHLANDS

TUNA NIÇOISE TARTINE

POMMES FRITES
SAUVIGNON BLANC, SILVERADO "MILLER RANCH", CARNEROS

QUICHE LORRAINE

GARDEN VEGETABLES
SPARKLING BRUT, DOMAINE CARNEROS, CARNEROS

BUTTERNUT SQUASH AND WILD MUSHROOM RISOTTO

THYME BROWN BUTTER
CHARDONNAY, FLOWERS, SONOMA COAST

PLATED DINNER ENTRÉES

SWEET BUTTERED SOLE

PRESERVED LEMON, KURI SQUASH, CLOVER ORGANIC YOGURT
VIIGNIER, ETHAN WINES, SANTA YNEZ VALLEY

WILD SALMON AND BABY FENNEL

FENNEL PURÉE, DILL, LOBSTER BUTTER EMULSION
CHARDONNAY, SONOMA-CUTRER, RUSSIAN RIVER RANCHES

WHITE SEA BASS OR YELLOWFIN TUNA

CHANTERELLE MUSHROOM, RED WINE SAUCE, TRUFFLE BUTTER
PINOT NOIR, MAYRO-MURDICK, CARNEROS

FILET MIGNON, SAUCE BERNAISE

CRISPY POTATO, SYRAH REDUCTION
CABERNET SAUVIGNON, EDGE, NAPA VALLEY

SLOW BRAISED SHORT RIB (BONELESS)

PARSNIP PURÉE, PINE NUT GREMOLATA
CABERNET FRANC, GRIDLEY FAMILY CELLARS, NAPA VALLEY

PRIME RIB EYE

TRUFFLED SALSIFY, SAUCE BORDELAISE
CABERNET SAUVIGNON, CAYMUS, NAPA VALLEY

PORCINI-CITRUS DUSTED LAMB SIRLOIN

WILD MUSHROOM FARRO, HUCKLEBERRY-PORT SYRUP
"LE BIJOU" MERLOT/CABERNET SAUVIGNON, FALCOR, NAPA VALLEY

ESPRESSO PORK TENDERLOIN AND SWEET POTATO GNOCCHI

CARAMELIZED ONION SAUCE
SYRAH, JOHN ANTHONY, CARNEROS

CRISP ORGANIC CHICKEN BREAST

WILD MUSHROOM AND BUTTERNUT SQUASH RISOTTO,
ST. HELENA OLIO NUEVO (SODA CANYON '08)
PINOT NOIR, ETUDE, CARNEROS

ROSEMARY BRINED CHICKEN BREAST

OLIVES, ARTICHOKE, PANCETTA, SWEET POTATO PURÉE, BANYULS VINEGAR SAUCE
SYRAH, JOHN ANTHONY, CARNEROS

GARDEN CHARD CANNELONI

TOMATO RAGU, SWEET RICOTTA CHEESE, TOASTED BREAD CRUMBS
"PAZZO" (SANGIOVESE BLEND), BACIO DIVINO, NAPA VALLEY

LUNCH BUFFET ENTRÉES

NEW YORK STEAK

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

ITALIAN SIRLOIN PATTIES

BASIL, MOZZARELLA, AND PANCETTA
SYRAH, JOHN ANTHONY, CARNEROS

ROAST CHICKEN FLORENTINE

OLIVE OIL AND MEYER LEMON
CHARDONNAY, MACROSTIE, CARNEROS

ASIAN CHICKEN SALAD

GINGERED DARK SOY NOODLES, ASIAN PEAR, CILANTRO, MARCONA ALMONDS
"ABRAXAS", ROBERT SINSKEY SCINTILLA VINEYARD, LOS CARNEROS

PAN FRIED MONTEREY SAND DABS

TARTAR SAUCE
SPARKLING BRUT, DOMAINE CARNEROS, CARNEROS

WILD SHRIMP ROMESCO

FENNEL SALAD
ALBARIÑO, CAMBIATA VINEYARDS, MONTEREY COUNTY

OLIVE OIL BRAISED TUNA

NIÇOISE OLIVES, CAPERS, HARICOT VERTS
VIOGNIER, ETHAN WINES, SANTA YNEZ VALLEY

CRISP POLENTA CAKES

CHANTERELLE MUSHROOMS, ROAST PEPPERS, SALSA VERDE
TOCAI FRIULANO, PALMINA, SANTA YNEZ VALLEY

DINNER BUFFET ENTRÉES

SLOW ROASTED PRIME SHORT RIBS

ROOT VEGETABLES, CABERNET REDUCTION
CABERNET SAUVIGNON, JOSEPH PHELPS, NAPA VALLEY

PAN SEARED CALIFORNIA WHITE SEA BASS

ROASTED PEPPERS, BOUILLABAISSE SAUCE
VIOGNIER, ETHAN WINES, SANTA YNEZ VALLEY

CRISP ORGANIC CHICKEN BREAST

TRUFFLED PARSNIP PURÉE
PINOT NOIR, ROBERT STEMLER "NUGENT VINEYARD", RUSSIAN RIVER VALLEY

OLIVE OIL-PORCINI RUBBED COLORADO LAMB RACK

HUCKLEBERRY-CINNAMON RED WINE SAUCE, MINT GREMOLATA
ZINFANDEL, MEDUSA "PIG PEN VINEYARD" OLD VINES, NAPA VALLEY

ROASTED FILET MIGNON

TWO SAUCES: SAUCE BORDELAISE AND SAUCE BERNAISE
(ADDITIONAL \$5.00 PER PERSON)
TEMPRANILLO, SIX SIGMA, LAKE COUNTY

OLIVE OIL POACHED WINTER VEGETABLES AND TOASTED FARRO GRAINS

CARAMELIZED ONIONS, MILD FETA CHEESE
MALBEC, LA POSTA "PIZELLA", ARGENTINA

SALAD SELECTIONS

SAUSALITO WATERCRESS

QUINCE, APPLE SMOKED BACON, BELLWETHER FARMS RICOTTA CHEESE
CHARDONNAY, MACROSTIE, CARNEROS

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
SANCERRE, MICHEL REDDE, LOIRE VALLEY

ROASTED BEETS

FENNEL, ORANGE, ARUGULA, TANGERINE OIL, SHAVED PECORINO
SAUVIGNON BLANC, ST. CLAIR, NEW ZEALAND

ORGANIC MIXED GREENS

GORGONZOLA DOLCI, TOASTED WALNUTS, FALL OR WINTER FRUIT, CITRUS VINAIGRETTE
ALBARIÑO, CAMBIATA VINEYARDS, MONTEREY COUNTY

RADICCHIO AND WATERCRESS SALAD

PERSIMMON, HAZELNUTS, POMEGRANATE, BLACK PEPPER, LEMON EXTRA VIRGIN OLIVE OIL
PINOT GRIGIO, SCARPETTA, ITALY

BELGIAN ENDIVE AND HEIRLOOM RADISH SALAD

CRÈME FRAÎCHE AND CAPERS
PINOT GRIGIO, SCARPETTA, ITALY

BUTTER LETTUCE SALAD

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

SPINACH SALAD

LAURA CHENEL GOAT CHEESE, DATES, MARCONA ALMONDS, PANCETTA VINAIGRETTE
VIOGNIER, ETHAN WINES, SANTA YNEZ VALLEY

PEAR AND ENDIVE SALAD

POINT REYES BLUE CHEESE, CHESTNUT-HONEY VINAIGRETTE
CHARDONNAY, MER SOLEIL, SANTA LUCIA HIGHLANDS

FALL OR WINTER VEGETABLE SALAD

MIZUNA, GOAT CHEESE CROSTINI, PUMPKIN SEED OIL
"ABRAXAS", ROBERT SINSKEY SCINTILLA VINEYARD, LOS CARNEROS

BUTTER LETTUCE AND CITRUS VINAIGRETTE

BONICK FARMS ASIAN PEARS, PECANS
PINOT GRIS, ETUDE, CARNEROS

CARNEROS CAESAR SALAD

CARAMELIZED ONION, CROUTONS, ORGANIC PARMESAN
PINOT GRIGIO, SCARPETTA, ITALY

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
VIOGNIER, ETHAN WINES, SANTA YNEZ VALLEY

ARTICHOKE, FINGERLING POTATO AND ARUGULA

PROSCIUTTO, BLACK OLIVE VINAIGRETTE
PINOT GRIS, ETUDE, CARNEROS

SALAD SELECTIONS (CONTINUED)

TUSCAN PANZANELLA

SWEET PEPPERS, BASIL, SOURDOUGH BREAD
TOCAI FRIULANO, PALMINA, SANTA YNEZ VALLEY

FRISÉE & RADICCHIO BISTRO SALAD

BACON, CROUTONS, EGG, SHERRY VINAIGRETTE
PINOT GRIS, ETUDE, CARNEROS

TOSSED ORGANIC GREENS AND HEIRLOOM BEETS

TOASTED HAZELNUTS, TANGERINE OIL
ALBARIÑO, CAMBIATA VINEYARDS, MONTEREY COUNTY

BUTTERNUT SQUASH, GREEN BEANS

ROASTED CHESTNUTS, PROSCIUTTO, SAGE OIL
VIOGNIER, ETHAN WINES, SANTA YNEZ VALLEY

SOUP SELECTIONS

CELERY ROOT

BLACK TRUFFLE BUTTER
"ABRAXAS", ROBERT SINSKEY SCINTILLA VINEYARD, LOS CARNEROS

CALIFORNIA ASPARAGUS (FEBRUARY–JUNE)

CHEVIL CRÈME FRAÎCHE
SANCERRE, MICHEL REDDE, LOIRE VALLEY

HEIRLOOM CARROT

PINE NUTS, OLIVE, MINT
CHARDONNAY, CUYAISON, CARNEROS

ROASTED PUMPKIN SOUP A LA BOCUSE

THYME, GRUYÈRE CHEESE, CROUTONS
CHARDONNAY, FLOWERS, SONOMA COAST

PORTOBELLO MUSHROOM

WHITE TRUFFLE OIL, MASCARPONE CHEESE
PINOT NOIR, MELVILLE ESTATE, SANTA RITA HILLS

PURÉE OF CHESTNUTS

CRISPY PROSCIUTTO
VIOGNIER, ETHAN WINES, SANTA YNEZ VALLEY

RED LENTIL AND SMOKED BACON

SWISS CHARD, TOASTED BREAD CRUMBS
PINOT GRIS, ETUDE, CARNEROS

THAI-STYLE SHRIMP SOUP

THAI BASIL, BEAN SPROUTS
"ABRAXAS", ROBERT SINSKEY SCINTILLA VINEYARD, LOS CARNEROS

CLASSIC FRENCH ONION

TOASTED CROUTON, EMENTHALER CHEESE
CHARDONNAY, MER SOLEIL, SANTA LUCIA HIGHLANDS

CHINESE BBQ DUCK IN STAR ANISE BROTH

RICE NOODLES, CHINESE BROCCOLI
"ABRAXAS", ROBERT SINSKEY SCINTILLA VINEYARD, LOS CARNEROS

STARTERS

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

HERB GNOCCHI AND SAGE BROWN BUTTER

BELLWETHER FARMS RICOTTA, SODA CANYON EXTRA VIRGIN OLIVE OIL
PINOT NOIR, ACACIA, CARNEROS

SEARED DAYBOAT SCALLOP

PARSNIP PURÉE, VANILLA BEAN INFUSED EXTRA VIRGIN OLIVE OIL
PINOT GRIS, ETUDE, CARNEROS

WILD MUSHROOM RISOTTO

CHARD AND SHAVED ORGANIC PARMESAN
PINOT NOIR, ETUDE, CARNEROS

PRIME KOBE BEEF CARPACCIO

CRISPY POTATO, SEA SALT, CAPER AÏOLI
TOCAI FRIULANO, PALMINA, SANTA YNEZ VALLEY

FOIE GRAS BRÛLÉE

FIG JAM, BRIOCHE, TOASTED CROUTONS
LATE HARVEST ROUSSANNE, TRUCHARD, CARNEROS

FRESH BLACK TRUFFLE AND CHANTERELLE PASTA

FETTUCCHINE, BLACK TRUFFLE CREAM (LIMITED SEASONAL AVAILABILITY)
CHARDONNAY, SHAFER "RED SHOULDER RANCH", CARNEROS

BUTTERNUT SQUASH RAVIOLI

ONION CONFIT, GOAT CHEESE, TOASTED WALNUTS
CHARDONNAY, TALBOTT "SLEEPY HOLLOW VINEYARD", MONTEREY

PROVENÇAL FLATBREAD

SUNDRIED TOMATO, SMOKED MOZZARELLA, NIÇOISE OLIVE, SAVORY HERBS
"PAZZO" (SANGIOVESE BLEND), BACIO DIVINO, NAPA VALLEY

YELLOWFIN TUNA TARTARE

GINGER LIME EMULSION, BRIOCHE TOAST POINTS
SAUVIGNON BLANC, PETER FRANUS, CARNEROS

GLAZED PORK BELLY

MAPLE ROASTED APPLES, CINNAMON-CLOVE RED WINE SAUCE
PINOT NOIR, ADASTRA "REGULUS", CARNEROS

DESSERTS

SMALL BITES

SAMPLING OF CHEF'S TREATS
PLEASE CHOOSE THREE OF THE FOLLOWING:

HAZELNUT PRALINE CREAM PUFFS

ALMOND AND APPLE TARTLET

PUMPKIN MAPLE TARTLET

CHOCOLATE FUDGE MINI CAKE

LEMON MERINGUE TARTLET

CHOCOLATE ÉCLAIRS

PUMPKIN PROFITEROLES

HAZELNUT PEANUT BUTTER SQUARES

VANILLA NAPOLEONS

*TRUCHARD LATE HARVEST ROUSSANE, CARNEROS
ROBERT MONDAVI MOSCATO D'ORO, NAPA VALLEY*

BIGGER BITES

WALNUT, APPLE, AND ALMOND CREAM
CRISPY TARTLET

HAZELNUT, ALMOND, AND CHOCOLATE CAKE

LIGHT BITTERSWEET CHOCOLATE MOUSSE
IN CHOCOLATE CUP

CARAMEL CHOCOLATE POT DE CRÈME

TIRAMISU TART, ESPRESSO SAUCE

POACHED PEAR IN VANILLA BEAN SYRUP,
VANILLA ICE CREAM, FUDGE SAUCE,
AND CARAMELIZED ALMONDS

PUMPKIN AND CHOCOLATE CHEESECAKE,
VANILLA CRÈME ANGLAISE

*FERRARI-CARANO ELDORADO NOIR BLACK MUSCAT, RUSSIAN RIVER
BONNY DOON VIN DE GLACIERE, SANTA CRUZ,*

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

CHOCOLATE FOUNTAIN

MINIMUM 40 GUESTS

FRENCH BITTERSWEET CHOCOLATE, BELGIAN MILK CHOCOLATE, OR SWISS WHITE CHOCOLATE
SERVED WITH HOMEMADE MARSHMALLOWS, LEMON POUND CAKE, STRAWBERRIES, AND DRIED FRUITS

ESPRESSO CART

MINIMUM 25 GUESTS

ESPRESSO, CAPUCCINO, AND FLAVORED COFFEES MADE TO ORDER BY A BARISTA

CHEF'S SWEET TREATS BUFFET

MINIMUM 20 GUESTS

CHOOSE AN ASSORTMENT OF SIX "SMALL BITES" FROM ABOVE
TRY A "TRIO OF PORTS" PAIRING!

**REQUIRES AN ADDITIONAL \$150.00 ATTENDANT FEE*

BUTLER-PASSED HORS D'OEUVRES

MINIMUM ORDER OF 25 PIECES PER SELECTION

WARM

PORCINI DUSTED SPICY LAMB CHOPS

WARM DUNGENESS CRAB DIP
ON SAN FRANCISCO SOURDOUGH

LEMON CHILI WILD SHRIMP
ON SUGARCANE STICK

WARM SACRISTAN
PUFF PASTRY AND PARMESAN CHEESE

SAFFRON RISOTTO AND FONTINA ARANCINI

FOCACCINE POCKETS WITH
WILD MUSHROOMS AND MT. TAM CHEESE

SHORT RIB AND FOIE GRAS SLIDERS

SPECIALTY FLATBREADS (10 PCS)

ALSATIAN ONION AND SMOKED BACON
QUICHETTES

ASPARAGUS AND ORGANIC PARMESAN
PHYLLO ROLLS (LIMITED AVAILABILITY)

BELLWETHER FARM RICOTTA AND
BLACK OLIVE TAPENADE TARTLETS

BRUSCHETTA OF FIGS,
PIERRE ROBERT CHEESE, AND TRUFFLE HONEY

SEASONAL DEMITASSE SOUP SIPS

COLD

MEYER LEMON CRAB SALAD
TEA SANDWICHES

YELLOWFIN TUNA TARTARE
ON CRISP POTATO CHIPS

WILD AND SMOKED SALMON RILLETTES

BURRATA, OLIO NUEVO, AND
MICRO BASIL CROUSTADES

FOCACCINE POCKETS WITH
BLUE CHEESE, SWEET GRAPES, ARUGULA

TARRAGON-LOBSTER BOUCHÉES

ASIAN FIVE SPICE DUCK WONTON CUPS

RARE ROAST BEEF AND HORSERADISH CRÈME
FRAÎCHE IN SEA SALT TARTLETS

CALIFORNIA ROLLS, SPICY CILANTRO PESTO

FENNEL MARINATED FETA AND
NIÇOISE OLIVE SKEWERS

BUCKWHEAT BLINI AND
CALIFORNIA OSETRA STURGEON CAVIAR

HOG ISLAND SWEETWATER OYSTERS,
HOGWASH MIGNONETTE

ARTICHOKE-LEEK CONFIT ON CROSTINI
WITH PARMIGIANO-REGGIANO

RECEPTION DISPLAYS

MINIMUM 20 GUESTS REQUIRED FOR EACH

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

BAGUETTE AND WATER CRACKERS, HONEYCOMB, ALMONDS, DRIED FRUIT
CHARDONNAY, OROGENY, RUSSIAN RIVER; PINOT NOIR, ETUDE, CARNEROS

HOUSEMADE TORTILLA CHIPS

SALSA FRESCA AND GUACAMOLE
BUCKET OF BEER!

HOUSE SMOKED SALMON

TOMATOES, CAPERS, RED ONIONS, AND CRISPY CIABATTA
SPARKLING BRUT, DOMAINE CARNEROS, CARNEROS

CALIFORNIA OYSTER BAR

SELECTION OF HOG ISLAND OYSTERS, HOGWASH MIGNONETTE, MEYER LEMON
SPARKLING BRUT, DOMAINE CARNEROS, CARNEROS

BODEGA BAY SHELLFISH DISPLAY

SELECTION OF HOG ISLAND OYSTERS, SCALLOP CEVICHE, CLAMS, AND SHRIMP
WITH LEMON AÏOLI, SPARKLING WINE MIGNONETTE
BRUT NV, GOSSET, FRANCE

CRUDITÉ OF GARDEN VEGETABLES

VARIETY OF SAUCES AND DIPS, LEMON, GARLIC, HUMMUS, FRIED FLATBREAD DOUGH
SAUVIGNON BLANC, WHITEHAVEN, NEW ZEALAND

WARM BRIE EN CROÛTE

GRAPES, CRACKERS, PESTO, TOASTED WALNUTS, FRENCH BAGUETTE
CHARDONNAY, TALBOTT SLEEPY HOLLOW VINEYARD, MONTEREY

SUSHI

NIGIRI, ROLLS, EDAMAME, FRESH GINGER, WASABI, SOY SAUCE
SAKE!

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
TOCAI FRIULANO, PALMINA, SANTA YNEZ VALLEY

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
"PAZZO" (SANGIOVESE BLEND), BACIO DIVINO, NAPA VALLEY

CAVIAR

CALIFORNIA CAVIAR SELECTION
TRADITIONAL GARNITURE OF BLINI, CRÈME FRIACHE, SIEVED EGG,
CAPERS, ITALIAN PARSLEY
BRUT NV, GOSSET, FRANCE

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
SERVES 25 *CHARDONNAY, CUIVAISON, CARNEROS*

LINE CAUGHT WILD SALMON

GRILLED WHOLE
SERVES 25 *PINOT NOIR, SAINTSBURY "STANLY RANCH", CARNEROS*

PRIME TENDERLOIN OF BEEF

HORSERADISH CRÈME FRAÎCHE, PETITE SOURDOUGH ROLLS
SERVES 25 *CABERNET SAUVIGNON, CAIN CUVÉE, NAPA VALLEY*

SPIT ROASTED SPRING LAMB

SERVES 35 *MALBEC, LA POSTA "PIZELLA", ARGENTINA*

WHOLE APPLE FED PIG

SPIT ROASTED OVER ALDER WOOD AND GRAPEVINES, PETITE SOURDOUGH ROLLS, BBQ SAUCE
SERVES 50 *ZINFANDEL, MARR "MATTERN RANCH" OLD VINES, MENDOCINO COUNTY*

OVEN ROASTED COLORADO LEG OF LAMB

ROASTED GARLIC AND HERBES DE PROVENCE
SERVES 25 *MOURVEDRE, CLINE CELLARS OLD VINES, SONOMA*

CLASSIC BEEF WELLINGTON

SAUCE BORDELAISE
SERVES 25 *"NAPANOOK", DOMINUS, NAPA*

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
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
"ABRAXAS", ROBERT SINSKEY SCINTILLA VINEYARD, LOS CARNEROS

PASTA STATION

PAPPARDELLE WITH FENNEL SAUSAGE, LEEKS, AND FONTINA CHEESE
BUCATINI WITH CHANTERELLES, TOMATOES, AND SAN DANIELE PROSCIUTTO
"PAZZO" (SANGIOVESE BLEND), BACIO DIVINO, NAPA VALLEY

MASHED POTATO STATION

WITH MEATS, VEGETABLES, AND CHEESES
MALBEC, LA POSTA "PIZELLA", ARGENTINA