

\$44 per person

Your choice of two salads, two accompaniments, two entrees, and one dessert Add an Additional Entrée for \$8 per person, a salad for \$3 per person, an accompaniment and/or dessert for \$4 per person.

## **SALADS**

Classic Caesar Salad
Crisp Hearts of Romaine with Fresh Grated Parmesan and Classic Caesar Dressing
Wine Country Colors

California Baby Greens with Spiced Pecans, Red Onions, Cucumber Carrots, and Radish Flowers tossed with Raspberry Vinaigrette

Pine Forest Spinach Salad

Fresh Baby Spinach, Apple Wood Smoked Bacon, Hard Boiled Eggs, Tomatoes, Red Onions, and Toasted Pine Nuts tossed with Balsamic Vinaigrette

# **ACCOMPANIMENTS**

Garlic and Rosemary Roasted Red Potatoes
Garlic Mashed Potatoes
Truffle Whipped Yukon Gold Potatoes
Wild Rice Pilaf
Jasmine Rice
Buttered Noodles with Parsley
Green Bean Almandine
Farmers Market Vegetables
Ratatouille

# **ENTREES**

#### **Beef**

New York Strip Loin topped with a Green Peppercorn Cream Oven Roasted Tri-Tip with Cabernet Demi-Glaze Chef Carved Herb Encrusted Prime Rib of Beef Chef fee of \$100 applies for Carving Station



#### **CLASSIC BUILD YOUR OWN BUFFET**

#### Continued

## Chicken

Roast Chicken with Lemon and Rosemary
Chicken Breast Stuffed with Feta, Spinach, Sun Dried Tomatoes and topped with
Champagne Cream Sauce
Dijon Chicken with Toasted Pine Nuts and Supreme Sauce

#### **Pork**

Apricot Stuffed Pork Chops
Apple and Raisin Stuffed Pork Loin

# From the Sea

Cedar Planked Salmon with Whiskey Glaze
Herb Encrusted Halibut with Dijon and Lemon Butter Sauce
Oven Baked Sea Bass with Citrus and Basil Butter

# Vegetarian

Penne Pasta tossed with Portabella Mushrooms, Spinach, and Sun-dried Tomatoes in a Creamy Pesto Sauce Bowtie Pasta with Grilled Vegetables and Pomodoro Sauce Eggplant Parmesan Farmers Market Vegetables in Pastry with Red Pepper Puree

#### **DESSERTS**

Assorted Cheesecakes, Chocolate Cake, Chocolate Tortes, and Assorted Fruit Pies



# Add a Cutting Board to any Dinner Buffet

#### There is an Additional Chef Fee of \$100 for chef attended Service

#### Roast Tenderloin of Beef

Serves approx 15 \$245

#### Honey Glazed Ham

Serves approx 40 \$200

# Chef Carved Breast of Turkey with Cranberry Relish

Serves approx 30 \$210

#### Salmon in Pastry

Serves approx 20 \$235

# Peppered Strip Ioin of Beef

Serves 25 \$280

#### Steam Ship Round

Serves 100 \$600

#### Ice Cream Sundae Bar - \$9

Chocolate and Vanilla Ice Cream Nuts, Candies, Hot Fudge, Whipped Cream, and Fresh Berries

## **CUSTOMIZED BUFFET DINNERS**

Fifty person minimum for all customized buffets

#### TUSCAN MOUNTAIN FEAST- \$49

Classic Caesar Salad
Insalata Caprese with Balsamic Dressing and Fresh Basil
Antipasto Romanesque with Air Dried Meats and Grilled Vegetables
Fresh Italian Garlic Bread with Asiago Cheese
Chicken Parmesan with Fresh Mozzarella and Pomodoro Sauce
Spaghetti with House Made Meat Balls and Marinara
Fettuccine Alfredo with Grilled Prawns
Pasta Primavera
Classic Tiramisu



CONTINUED

#### **EMERALD BAY BUFFET - \$64**

Napa Style Country Salad With Savory Chef Made Herb Vinaigrette Almond Crusted Halibut with Lemons and **Butter Sauce** Chef Carved Prime Rib with Herbed Horseradish and Roast Turkey Breast with Cranberry Relish Grilled Vegetable and Mushroom with Goat Cheese in Pastry Bakery Basket of Fresh Breads and Rolls with Whipped Butter Roasted Garlic Smashed Red Potatoes Wild Mushroom Rice Pilaf Grilled Asparagus with Bell Peppers Farmers Market Vegetables with Herbed Butter Assorted Cheesecakes Chocolate Torte

# NEW ENGLAND STYLE CLAM BAKE with MAINE LOBSTER – Market Price

Spring Lettuces Salad New England Clam Chowder Whole Maine Lobster with Drawn Butter Oven Roasted New York Sirloin with Forest Mushroom Demi-Glace Butternut Squash Ravioli with Asparagus Tips and Sage Butter Sauce Steamed Clams and Muscles with Roasted Garlic, Spinach, Fennel and Sherry Traditional New England Boiled Potatoes with Carrots and Onion Corn on the Cob Grilled Asparagus with Roasted Red Peppers and Garlic Butter Cherry Cobbler Boston Cream Pie

# **GUNBARREL BBQ - \$59**Western Salad with Assorted Baby Lettuces,

Tomatoes, Cucumbers, Carrots, Onions, and
Shredded Cheddar Cheese with choice of
Buttermilk Ranch or Raspberry Vinaigrette
Biscuits and Rolls with Whipped Honey Butter
Marinated Vegetable Kabobs
Corn on the Cob
Cowboy Baked Beans with Western Chilies
BBQ Pork Ribs with Smoky BBQ Sauce
Signature Spice Rubbed Grilled Tri Tip
BBQ Chicken with Whiskey Glaze
Sliced Watermelon
Assorted Mountain Style Pies

#### **MOUNTAIN TOP FIESTA - \$48**

Fried Tortilla Chips with Fresh Made Salsas and Guacamole
Fresh Romaine Salad with Onions, Tomatoes, Shredded Cheese and House Made Citrus
Vinaigrette
Mexican Rice
Black Beans with Chilies
Red Snapper Vera Cruz
Cheese Enchiladas
Build Your Own Steak, Chicken, and
Vegetarian Fajitas
Served with Flour and Corn Tortillas
Wild Berry Flan
Sopapias with Cinnamon and Sugar



## PLATED DINNERS

All plated dinners are served with chef created salad, starch, vegetable, rolls, butter, dessert, tea and coffee.

Choose up to two entrees and the higher price will prevail.

# **Combination Plates**

Filet Mignon served with Anejo Tequila Lime Marinated Tiger Prawns and Peppercorn
Cabernet Demi-Glace

\$55

Chicken Oscar with Alaskan King Crab Legs, Grilled Asparagus and Béarnaise Sauce \$53

Almond Encrusted Chicken Dijon with Crab Stuffed Prawns and Tarragon Cream Sauce \$49

# **Single Entrée Plates**

## Lamb

Fresh Herb and HazeInut Encrusted Rack of Lamb with Ruby Red Port Reduction \$60

#### **Beef**

Bacon Wrapped Beef Tenderloin Filet
Served with Forest Mushrooms and Cabernet Demi-Glace
\$50

## Chicken

Chicken Breast Stuffed with Feta, Sun-dried Tomato, and Spinach, topped with a Champagne Cream Sauce

\$45



Continued

#### **Pork**

Goat Cheese Stuffed Pork Tenderloin with Ruby Red Port and Shallot Reduction \$46

Apple Stuffed Pork Chop with Mango Chutney \$45

# Under the Sea

Italian Baked Orange Roughy with Fresh Herbs, Panko Bread Crumbs and Citrus Hollandaise \$48

Fresh Oven Broiled Pacific Salmon with House Made Ginger Teriyaki Glaze, Grilled Pineapple and Crispy Leeks
\$45

# **Vegetarian Options**

Wild Mushroom Ravioli served with a Truffle Cream Sauce with Asparagus Tips and Parmesan Encrusted Roasted Roma Tomato \$40

Grilled Marinated Portabella Cap Topped with Spinach, Shredded Asiago Cheese, Roasted Red Peppers, and Grilled Zucchini \$40



Prices are per dozen unless otherwise stated. There is a three dozen minimum per item.

Cold Selections		Hot Selections	
Oysters on the Half Shell	49	Bacon Wrapped Scallops in Garlic Butter	47
Ahi Tuna Rolls	41	Oysters Rockefeller	47
Duck Salad in Belgian Endive	39	Teriyaki Beef Brochettes	47
Salmon and Avocado Rolls	38	Coconut Shrimp	44
Smoked Salmon and Caper Bruschetta 36		with Strawberry Jalapeno Sauce	
California Rolls	33	Crab Rangoon with Oriental Dips	40
Prosciutto Wrapped Melon	32	Petite Crab Cakes with Cajun Remoulade	39
Assorted Tea Sandwiches	32	Spanakopita	37
Wild Mushroom Bruschetta	32	Seafood Stuffed Mushrooms	36
Tomato Basil Bruschetta	32	Chicken Sate with Peanut Sauce	34
Vegetarian Dolmades	32	Smoked Pork Ribs	33
3		with BBQ Sauce or Sweet Chili Glaze	
		Quesadillas Choice of:	32
		Portabella Mushroom, Chicken, or Beef	
		Crispy Chicken Wings Choice of:	30
		Hot, Sweet Chili, Smokey BBQ, or Teriyaki Gl	aze

# DISPLAYED HORS D' OEUVRES

Prices are per person

Chilled Prawns \$12 Cracked Crab Claws on Ice Market Price Assorted Spreads with a Variety of Breads and Crackers \$8 Antipasto Platter \$8 Cheeses of the World served with Assorted Crackers \$8 Grilled Vegetable Crudités \$8 Fresh Fruit with Berries \$8 Spinach and Artichoke Dip \$7 Vegetable Crudités \$7



All bar items must be finalized one month prior to event date.

# **Domestic Beer**

Bottle 5.00 Keg 375.00

Beers may include Budweiser, Bud Light, Coors Light, and Coors

# Imported or Microbrew Beer

Bottle 6.00 Keg 475.00

Beers may include Stella Artois, Shock Top, Gordon Biersch, and Sierra Nevada

# **Liquor Drinks**

House Liquor	7.50
Call Liquor	8.00
Premium Liquor	8.50
Cordials	8.50

# Non Alcoholic Beverages

Coffee, Regular and Decaffeinated	29.00 gallon
Iced Tea	15.00 gallon
Hot Tea	3.50 each
Hot Chocolate	29.00 gallon
Assorted Fruit Juices, Bottled Water, and Sodas	3.50 each

## **Extras**

Champagne Punch	43.00 gallon
Fruit Punch	25.00 gallon
Sparkling Cider	21.00 bottle



Please inquire about other wines that we do not have listed. We are more than willing to help you get the wine of your choice for your special event.

Fetzer Chardonnay Robert Mondavi Chardonnay Estancia Chardonnay St. Jean Chardonnay Bonterra Chardonnay – Organic Ferrari Carrano Chardonnay	\$28 \$32 \$33 \$37 \$44 \$56	Cup Cake Merlot Wente Merlot Bonterra Merlot – Organic Chateau St. Michelle Indian Wells Merlot Markum Merlot	\$30 \$37 \$43 \$47 \$52
Columbia Crest Grand Estate Sauvignon Blanc Kim Crawford Sauvignon Blanc	\$32 \$43	Rodney Strong Russian River Pinot Wild Horse Pinot Noir Erath Pinot Dundee Hills	\$44 \$65 \$90
Francis Coppola Pinot Grigio Little Black Dress Pinot Grigio Santa Margherita Pinot Grigio	\$30 \$39 \$62	Greg Norman Shiraz  Buena Vista Carneros Syrah	\$37 \$55
Seven Daughters Wine Makers Blend White	\$40	Ravenswood Lodi Zinfandel Paul Dolan Zinfandel – Organic Renwood Fiddle Town Zinfandel	\$36 \$44 \$66
Fetzer Cabernet Red Diamond Cabernet Toasted Head Cabernet Bonterra Cabernet – Organic Villa Mt. Eden Grand Reserve Cabernet Franciscan Cabernet	\$28 \$30 \$38 \$44 \$45 \$62	Big House Red Spanish Quarter Cabernet Tempranello Estancia Meritage Franciscan Magnificat St. Jean Cinq Cepas	\$32 \$33 \$72 \$155 \$155

Sparkling Wines

Korbel \$37 Domaine Chandon \$43 Schramsberg Mirabelle \$78

Champagne

Piper-Heidsieck \$160

All wine pricing and availability will be finalized one month prior to event date.