



Fall & Winter Event Menus

All prices are subject to a 20% service charge and current sales tax. All prices are subject to change.

CITIZEN HOTEL BREAKFAST SELECTIONS

Continental Breakfasts

Roll In

Fresh Squeezed Orange & Cranberry Juice
Breakfast Pastries, House made Scones & Croissants
Farmer's Market Seasonal Fresh Fruit
Equator Organic Coffee, Decaffeinated Coffee & Tea Selection
\$15 per person

Roll Call

Fresh Orange, Cranberry, & Organic Apple Juice
Breakfast Pastries, House made Scones & Croissants
Farmer's Market Seasonal Fresh Fruit
Local Organic Yogurt, House Made Granola
Selection of Breakfast Cereals, Milk or Soy Milk
Equator Organic Coffee, Decaffeinated Coffee & Tea Selection
\$18 per person

Roll Out

Fresh Orange, Cranberry, & Organic Apple Juice
Breakfast Pastries, House made Scones & Croissants
Deviled Eggs, Sliced Prosciutto, Sliced Cheese
Sliced Seasonal Fruit Platter
Local Organic Yogurt & House Made Granola
Equator Organic Coffee, Decaffeinated Coffee & Tea Selection
\$22 per person

Rolling Additions

Fresh Toasted Bagels, Traditional Schmeear, Preserved Tomato or Smoked Sturgeon, add \$3 per person
Smoked Salmon, Red Onions, Capers, Chopped Egg & Parsley, add \$4 per person
Sausage & Egg, on English Muffin add \$5 per person

GOOD MORNING OPTIONS

The Morning Glory Buffet \$25 per person

Minimum of 25ppl. An additional \$4 per person charge will be added to all Buffets under 25 in attendance.

Crack Them Up! (Please Select One)

Hard Boiled Eggs
Farm Fresh Scrambled Eggs
Deviled Eggs

The Sustenance (Please Select One)

Creamy Mascarpone Polenta
Home Fries, Sea Salt & Cracked Pepper
Roasted Yukon Gold Potatoes, Rosemary & Local Extra Virgin Olive Oil

For The Meat Eaters (Please Select One)

Aidells Chicken & Apple Breakfast Sausage
Applewood Smoked Bacon
Roasted Smithfield Ham

Included

Fresh Orange & Cranberry Juice
Assorted Breakfast Pastries, House made Scones & Croissants
Farmer's Market Seasonal Fresh Fruit
Local Organic Yogurt & House Made Granola
Equator Organic Coffee, Decaffeinated Coffee & Tea Selection

Buffet Additions

Eggs Benedict, add \$5 per person
ACME™ Pain de Mie French Toast, add \$5 per person
Belgian Waffle, Apple-Raisin Compote, add \$6 per person
Omelet Action Station, add \$7 per person

Uniformed Chef is \$100 per 50 Guests

Brunch Buffet \$34 per person

Minimum of 25ppl. An additional \$4 per person charge will be added to all Buffets under 25 in attendance.

Belgian Waffles, Cinnamon Walnut Butter & Organic Maple Syrup
Aidells Chicken & Apple Breakfast Sausage
Frittata, Chorizo, Potatoes & Roasted Peppers
Truffled Chicken Salad, Frisee, Arugula, California Walnuts & Blue Cheese, Creamy Herb Dressing
Wild Alaskan Smoked Salmon Display
House made Scones, Muffins, Tea Cake, and Butter & Fruit Preserves
Equator Organic Coffee, Decaffeinated Coffee & Tea Selection
Fresh Orange & Cranberry Juice

MORE MORNING OPTIONS

First Plate of the Day (At Your Service Plated Options)

Equator organic Coffee, Tea & Iced Tea Included. All other beverages charged upon consumption.

The Breakfast Nook

Farm Fresh Scrambled Eggs

Creamy Mascarpone Polenta or Roasted Yukon Gold Potatoes, Rosemary & Olive Oil

Applewood Smoked Bacon, Aidells Chicken & Apple, or Pork Sausage

Breakfast Pastries, House made Scones & Croissants

Equator Organic Coffee, Decaffeinated Coffee & Tea Selection

Fresh Orange & Cranberry Juice

\$21 per person

Citrus Cured Salmon Benedict

Roasted Potatoes or Home Fries

Applewood Smoked Bacon, Aidells Chicken & Apple, or Pork Sausage

Breakfast Pastries, House made Scones & Croissants

Equator Organic Coffee, Decaffeinated Coffee & Tea Selection

Fresh Orange & Cranberry Juice

\$23 per person

Corned Beef Hash with Two Poached Eggs

Farmers Market Fruit, Chipotle Ketchup

Breakfast Pastries, House made Scones & Croissants

Equator Organic Coffee, Decaffeinated Coffee & Tea Selection

Fresh Orange & Cranberry Juice

\$21 per person

GIVE ME A BREAK!

Refuel

Granola & Energy Bars \$4 Each

Organic Yogurt \$4 Each

Individual Breakfast Cereals, Milk \$5 Each

Breakfast Pastries, House made Scones, Croissants, Butter & Preserves \$36 per dozen

Farmer's Market Seasonal Fresh Fruit \$8 per person

House Made Sunrise Granola Cereal \$4 per person

Fresh Toasted Bagels, Traditional Schmeear, Sundried Tomato & Smoked Sturgeon, add \$36 per dozen

Perk Up

Artisan Antipasti Platter \$9 per person

Edamame, Flavored Salts \$4 per person

Farm Fresh Seasonal Market Vegetables with Hummus or Creamy Herb Dip \$6 per person

Select California Cheeses Platter - "*Happy Cows Make Happy Cheese!*®" \$8 per person

Fresh-Baked Signature Chocolate & Blonde Brownies \$35 per dozen

Citizen Cookie Jar (including Chocolate & Butterscotch Blonde Brownies) \$32 per dozen

Organic Pimenton/Carmel Popcorn, Salted Popcorn or Kettle Corn \$4 per person

Quench It

Ice Tea, Sweet Tea or Lemonade \$40 per Gallon

Assorted Soft Drinks & Still & Sparkling Mineral Waters \$3.50 each

Equator Organic Coffee & Tea Service \$60 per gallon

Natural Bottled Juices \$5 per person

Whole, Low-Fat, Non-Fat, Chocolate & Soy Milk \$24 per gallon

Rock Star \$5 each

Break Out Sessions

All Day Break

Morning (7am):

Juices, Coffee & Tea, Breakfast Pastries, and House made Scones & Croissants, Butter & Preserves

Mid Morning (10am):

Refresh Coffee & Add Sodas & Waters

Afternoon (2pm):

Refresh Coffee, Tea, Sodas & Waters, and Citizen Cookie Jar (Chocolate & Butterscotch Blonde Brownies)

\$32 per person

Going Nuts

Marcona Almonds, Pimenton Salt

Vignon Almonds

Chile Lime Pepitas

Garlic Herb Peanuts

House Special Party Mix

\$12 per person

Glassful of Goodness

Your own personal cup of crudités!

Farm Fresh Seasonal Market Vegetables & Pita Chips

A shot on the side of House Made Hummus or Creamy Herb Dip (your choice)

\$7 per person

Tea Time (Please select 3)

Not Too Small, Not Too Big, But Just Right – Traditional Tea Sandwiches For An Afternoon Pick Me Up!

Cypress Grove Goat Cheese & Herbs

Smoked Salmon & Cucumber

Jamón Serrano, Shaved Taleggio & Watercress

Truffled Free Range Chicken Salad, Golden Raisins

House Made Peanut Butter & Market Fruit Preserves, including Tea Cakes

Iced Black Tea, Southern Sweet Tea, Hot Tea Assortment

\$11 per person

7th Inning Stretch

Organic Pimenton/Carmel Popcorn, Salted Popcorn or Kettle Corn

Aidells Pigs in a Blanket

Roasted Salted Peanuts

Snack Shack Nachos with all the traditional fixings

\$11 per person

MID DAY BUFFETS

Minimum of 25 ppl. An additional \$4 per person charge will be added to all Buffets under 25 in attendance.
Equator Organic Coffee, Tea & Iced Tea Included. All other beverages charged upon consumption.

Citizen Signature Buffet \$39 per person

Soups & Salads (Select Two) *add \$4 per person for each additional selection*

Local Organic Farm Lettuces, Balsamic Vinaigrette, Shaved Fennel
Classic Caesar Salad, Traditional Chopped Romaine, Shaved Vella Mezzo Secco
Greek Salad, Black Olives, Pepperoncini Peppers & Feta Cheese
Yukon Gold Potato Salad
Mediterranean Pasta Salad, Preserved Tomato, Feta
Fregola Sarda, Sun-Dried Tomatoes & Olives, White Balsamic Vinaigrette
Seasonal Soup of the Day

Sides (Select One) *add \$3 per person for each additional selection*

Slow Cooked Cannellini Beans with Pancetta & Herbs
Creamy Polenta, Mascarpone
Whipped Potatoes
Marinated Umbrian Lentil Salad
Roasted Yukon Gold Potatoes, Rosemary, Olive Oil & Sea Salt
Seasonal Roasted Organic Vegetables, add \$2 per person

Pasta/Entree (Select Two) *add \$8 per person for each additional selection*

Pasta Puttanesca, Capers, Olives & Anchovies
Penne a la Carbonara, Sweet Peas & Ham
Conchiglie, Broccolini, Fennel Sausage & Chiles
Pappardelle, Bolognese
Grilled Lemon & Herb Marinated Chicken
Smoked Roasted Pork, Chile Aioli
Grilled Flank Steak, Wild Mushrooms & Salsa Verde
Petrale Sole Piccata, Lemon-Caper Butter
Roasted California Fish of the Day, Lemon Aioli

Specialty Selections:

Braised Lamb Shoulder, Basil & Tomato, add \$6 per person
Salmon, Marinated Umbrian Lentil Salad, Herb Aioli, add \$6 per person
Grilled Petite Filet of Beef, Roasted Shallot Sauce, add \$7 per person

Desserts (Select One) - Add an extra \$5 for additional selection

Chocolate Caramel Tart
Home style Seasonal Fruit Cobbler, Cinnamon Anglaise
Maple Cheesecake, Gingersnap Crust
Lime Tart, Chocolate Cookie Crust
Triple Caramel Cake, Crème Fraiche
Cranberry Walnut Tart, Orange Caramel
Seasonal Fruit Galette, Crispy Puff Pastry
Valhrona Chocolate Mousse, Brandied Cherry (*served Martini style – up to 50 ppl*)

Hero Worship \$29 per person

Pimenton Slaw
Yukon Gold Potato Salad
Mixed Baby Green Salad, Herbs & Balsamic Vinaigrette
Sliced Mortadella, Roasted Natural Turkey, Smoked Ham, Roasted Niman Ranch Beef Sirloin, & Coppa
Fresh Bakery Breads, Baguettes, and Rolls
Sliced Fontina, Vela Jack & Fiscalini Bandage Cheddar Cheese
Local Lettuce, House-made Pickles, Roasted Peppers, Pickled Onion
Herbed Aioli & Spicy Brown Mustard
Assorted Kettle Chips
Citizen Cookie Jar (including Chocolate & Butterscotch Blonde Brownies)

Gourmet Express Lunch Buffet \$34 per person

Soup & Salads (Select Two)

Organic Mixed Green Salad, Shaved Fennel, Balsamic Vinaigrette
Yukon Gold Potato Salad
Mediterranean Pasta Salad, Preserved Tomato, Feta
Fregola Sarda, Sun-Dried Tomatoes & Olives, White Balsamic Vinaigrette
Seasonal Soup of the Day

Signature Sandwiches (Select Two)

Grilled Marinated Flank Steak, Caramelized Onions, Arugula, Roasted Peppers & Aioli
Traditional Chicken Caesar Wraps
Truffled Free Range Chicken Salad, Golden Grapes, on Multi Grain
Portobello Mushroom, Basil Mayonnaise, Watercress & Piquillo Peppers on a Fresh ACME™ Roll
BLT, Toasted ACME™ Pain de Mie, Hobbs Smoked Bacon, Tarragon Aioli
Smoked Ham & Swiss Cheese on House made Brioche with Grain Mustard
Tuna Conserva Salad, Black Olives Tapenade & Sun Dried Tomatoes on Whole Wheat
Petaluma Fresh Egg Salad, Sundried Tomato, Olive, on Multi Grain
Turkey, Avocado & Bacon, Traditional Aioli Mayo on Sourdough

Assorted Kettle Chips
Citizen Cookie Jar (including Chocolate & Butterscotch Blonde Brownies)
Farmers Market Whole Fruit

On the Go? *All the above Signature Sandwiches are available as a Box Style lunch. Each lunch includes your Choice of Sandwich, Kettle Chips, Whole Fruit & Fresh-Baked Brownie*

Regional Buffets \$29 per person

Minimum of 25 ppl. An additional \$4 per person charge will be added to all Buffets under 25 in attendance.
Equator Organic Coffee, Tea & Iced Tea Included. All other beverages charged upon consumption.

Sonoma Valley Picnic

Tarragon Fingerling Potato Salad

Apple Mustard Slaw

Gingered Fruit Salad

Lemon Roasted Chicken Sandwich, Roasted Peppers, Lemon Aioli, Melted Taleggio, Arugula

Braised Beef Sliders, Caramelized Onions, Whole Grain Mustard

Orange Almond Olive Oil Cake

Historic Sacramento Favorites

Tossed Cobb Salad, Tarragon Ranch, Shredded Romaine, Bacon

Glazed Carrots

Smashed Potatoes

Meatloaf

Fried Chicken

Deep Dark Chocolate Cake

California's Heritage

Tortilla Tossed Salad, Citrus Chile Dressing, Peppers, Scallions, Avocado

Fresh Fruit with Cinnamon Whipped Cream

Fresh Chips, Tomatillo Salsa, & Salsa Charro

Cilantro Rice and Black Beans

Yucatan Style Sole, Chipotle Chile Pesto

Chicken or Beef Enchiladas

Mexican Chocolate Pot de Crème

Asian Influences

Wakami Salad, Seaweed, Nori

Kim chi, Spicy Cabbage

Sesame Citrus Salad, Local Greens

Katsu Chicken, Tonkatzu Sauce

Sweet Jasmine Rice

Grilled Shozu Skirt Steak

Wontons, Sweet & Sour

Lemon Grass Panna Cotta

Little Italy

Antipasti

Pasta Salad Primavera

Fregola Sarda, Olives & Sun Dried Tomatoes

Muffaletta, Fra Mani Salume, Artichoke Caper Relish

Turkey Taleggio on Roll

Baked Ziti

Gianduja Mousse Cake

Lunch Café Service

Assortment of Acme Breads, Equator Organic Coffee, Tea & Iced Tea Included.
All other beverages charged upon consumption.

Soup & Salads (Select One)

Citizen Caesar Salad, Local Baby Romaine, Shaved Parmesan Cheese

Organic Farm Lettuces, Balsamic Vinaigrette, Shaved Fennel

Roasted Baby Beet Salad, Local Goat Cheese

Chopped Vegetable Salad, Romaine

Seasonal Soup of the Day

Entree (Select Two)

Grilled Salmon, Marinated Umbrian Lentil Salad, Herb Aioli \$36

Conchiglie, Broccolini, Fennel Sausage & Chiles \$32

Crispy Skin Chicken Breast, Roasted Lemons & Rosemary, Jus, Whipped Potatoes, Thin Beans \$33

Braised Chicken Thighs, Apple-Cranberry Pan Sauce, Whipped potatoes, seasonal vegetables

Home Fried Chicken, Whipped Potatoes, seasonal vegetables \$32

Brisket of Beef, slow braised with apricot & prunes, Herb Roasted Yukon Potatoes, Broccolini \$38

Sautéed Sole Piccata, lemon, capers & parsley, Whipped Potatoes, Haricots Verts \$32

Seared Ahi Tuna Nicoise Salad, Hard Boiled Eggs, Green Beans & Anchovy Vinaigrette \$34

Butternut Squash Tortellini, light white wine sauce, with prosciutto & peas \$31

Desserts (Select One)

Chocolate Caramel Tart

Home style Seasonal Fruit Cobbler, Cinnamon Anglaise

Maple Cheesecake, Gingersnap Crust

Lime Tart, Chocolate Cookie Crust

Triple Caramel Cake, Crème Fraiche

Cranberry Walnut Tart, Orange Caramel

Seasonal Fruit Galette, Crispy Puff Pastry

Valhrona Chocolate Mousse, Brandied Cherry (*served Martini style – up to 5opp!*)

TO PLEASE THE MASSES

Passed Hors d' Oeuvres *Prices are per person*

***Grilled, Roasted & Hot Hors D' Oeuvres**

Roasted Beef Skewers, Chimichurri \$4

Seared Chicken Skewers, Herb Aioli \$4

Grilled Shrimp Skewers, Citrus Gastrique \$4

House made Fennel Sausage, Whole Grain Mustard \$5

Prosciutto Wrapped Shrimp \$5

Potato Mushroom Croquettes \$4

Seared Sea Scallop, Thai Pesto \$6

Mini Dungeness Crab Cakes, Smoked Chile Aioli \$6

Mini Pulled Pork Sliders, Carolina BBQ \$6

Warmed Polenta Cake, Smoked Chicken, Preserved Lemon Marmalade \$4

Cypress Grove Truffle Tremor Cheese Wontons \$4

Bleu Cheese Beef Sliders, Chef Choice Aioli \$6

***Crostinis, Tartares, & Cold Hors D' Oeuvres**

Warmed Pita, Marinated Goat Cheese, Olive Tapenade \$4

Endive Spears, Point Reyes Bleu & Candied Walnut \$4

Shrimp Cocktail, House Made Cocktail Sauce, Cucumber \$5

Sturgeon Coronet, horseradish crème Fraiche, sturgeon caviar \$6

Chicken Liver Crostini, red onion marmalade \$4

Seared Ahi Tuna on Crisp Wonton, Wasabi Aioli, Micro Cilantro \$5

Smoked Bay Scallop Salad, Scallions, Romesco \$5

Smoked California Sturgeon Salad on Fingerling Potato, Crème Fraiche, Caviar \$4

Wild Salmon Tartare, Spicy Soy Ginger Sauce, Avocado, Citrus \$4

Spicy Beef Tartare Spoon, Avocado, Ginger, Micro Cilantro \$4

Hors d' Oeuvre Displays

***Flatbreads & Other Bites**

Sun Dried Tomato, Basil & Mozzarella Flatbread \$4

Cured Meat & Fontina Flatbread, Micro Arugula & Mezzo Secco \$4

Wild Mushroom & Fontina Flatbread, Garlic, & Thyme \$4

Olive, Caramelized Onion & Anchovy Flatbread \$4

Black Pepper Grilled Flank Steak Sandwich Bites, Rosemary Aioli & Watercress \$5

Grilled Portobello Sandwich Bites, Roasted Peppers, Arugula & Basil Pesto \$5

Duck Confit Quesadilla, Fiscalini Bandage Cheddar \$4

***On Display**

Antipasti Selection of Artisan Fra Mani Salume, House Olives, Roasted Pepper Salad, and Marinated Artichokes \$9 per person

Californian Artisan Cheeses, Nuts & Sliced Baguette \$8 per person

Fresh Market Vegetable Crudités, Tarragon Ranch \$5 per person

Farmer's Market Seasonal Fresh Fruit \$8 per person

***Create your own reception package!**

**Select five passed hors d'oeuvres, one flatbread and one display item
\$32.00 per person**

Hors d' Oeuvres Stations

Macaroni & Cheese Trio Station

Chipotle Cheddar, Rotelli Pasta

Crispy Cheese & Bacon

Traditional

\$7.00 per person

Seasonal Soup Shooter Station

From Creamy Tomato to Butternut Squash

Parsnip & Potato Soup

\$6.00 per person

Slider Station

Individual Bite Sized sandwiches

Carolina BBQ Pulled Pork

Braised Beef Brisket

Sirloin Burger, with Point Reyes Bleu Cheese

\$12.00 per person

Pasta to Order

Select two of the Following Pastas:

Tri-Colored Fusilli

Penne

Pappardelle

Accompanied with Organic Herbed Marinara Sauce, Roasted Garlic Cream Sauce, Mushrooms, Onions, Grilled Chicken, Grilled Turkey, House made Fennel Sausage, Broccoli & Assorted Toppings (including Vello Mezzo Secco Cheese)

\$12.00 per person

Chef fee of \$100 (*maximum of 3 hrs*)

Stuffed Pasta Enhancement

Tortellini, Ravioli, or Cannelloni

Add \$2.00 per person

Hors d' Oeuvres Stations Cont....

Performance Carved

Stuffed Pork Loin, with Caramelized Onions, Orange, Currents & Dried Cranberry Relish \$250 serves 40

Herb Citrus Smoked Turkey, Citrus Brined and Slow Smoked with Fresh Herbs \$250 serves 50

Top Round or Steamship of Beef, with a Rosemary-Smoked Salt Crust \$500 serves 60

Cured Ham, Slow Sweet Cured, Dijon-maple Glaze \$275 serves 50

Smoked Prime Rib, Accompanied with Horseradish Crème Fraiche \$400 serves 25

Chef Fee of \$100 (*maximum of 3 hrs*)

Chips & Salsa Station

House made corn tortilla chips, including:

Tomatillo Salsa, Salsa Charro, Pumpkin Seed & Roasted Squash Salsa

\$5.00 per person

Salsa Station Enhancements

Adding Camarones Diablo

Chipotle Shrimp, with Avocado Puree and Corn Cake

\$5.00 per person

Adding Crab Poke

A tropical alternative to Ceviche

\$6.00 per person

Adding Chicken Quesadillas

Black bean & Green Chile salsa

\$4.00 per person

Adding Mini Pork or Chicken Tamales

Small individual Chipotle Chicken or Braised Pork Tamales

\$5.00 per person

The Crostini Bar (choose three)

Eggplant Caponata, Castroville Artichoke Spread with Cypress Grove Goat Cheese,

White Bean-Bacon Puree, Sundried Tomato Pesto, Kalamata Olive Tapenade or Hummus

\$8 per person

Sweet Tooth (choose two)

Citizen Cookie Jar (including Chocolate & Butterscotch Blonde Brownies)

Chocolate Caramel Tartlets

Chocolate Dipped Macaroons

Lemon Meringue Tartlets

Assorted Petite Pastries

Chef Elaine's Truffles

\$10 per person

THE EVENING IS YOURS

The Signature Citizen Buffet \$58 per person

Assortment of Acme Breads, Equator Organic Coffee, Tea & Iced Tea Included.
All other beverages charged upon consumption.

Soups & Salads (Select Two) *add \$4 per person for each additional selection*

Borlotti Bean Soup
Butternut Squash Soup
Greek Salad, Feta, Olives, Onions, Cucumbers & Oregano
Citizen Caesar Salad, Baby Romaine, Shaved Vella Mezzo Secco
Fennel, Blood Orange & Endive Salad
Roasted Baby Beet Salad, Local Goat Cheese
Fregola Sarda, Sun-Dried Tomatoes & Olives, White Balsamic Vinaigrette

Specialty Selections:

Local Artisan Cheeses, Roasted Almonds, Market Fruit add \$4 per person
Citizen Antipasti, House Made Crostini add \$4 per person
Artisan Salume Assortment, House Made Crostini add \$4 per person

Sides (Select Two) *add \$3 per person for each additional selection*

Whipped Potatoes
Roasted Sweet Potatoes, herb brown butter glaze
Braised Local Greens
Marinated Umbrian Lentil Salad
Grain Pilaf, Including Quinoa & Farro, with Fresh Herbs
Roasted Yukon Gold Potatoes, Rosemary & Sea Salt
Roasted Seasonal Organic Vegetables
Baked Squash, seasonal hard shell or winter squash, baked with fresh thyme and butter
Organic California Brown Rice

Entrées (Select Two) *add \$9 per person for each additional selection*

Tortellini, Point Reyes Blue Cheese Sauce, Toasted Hazelnuts
Roasted Pork Loin, anise-orange pekoe brined pork loin, with persimmon chutney
Crispy Skin Chicken Breast, w/ roasted lemons & rosemary, and roasted garlic jus
Niman Ranch Beef Tenderloin au Poivre, Seared with Peppercorns, Accompanied with Shallot Jus
Seared Loch Duart Salmon, Placed on Creamy Mustard Leek Sauce
Conchiglie, Broccolini, Fennel Sausage & Chiles
Papardelle Bolognese, Gremolata
Home Style Golden Fried Chicken
Grilled Flank Steak, Chimichurri

Desserts (Select One)

Chocolate Caramel Tart
Home style Seasonal Fruit Cobbler, Cinnamon Anglaise
Maple Cheesecake, Gingersnap Crust
Lime Tart, Chocolate Cookie Crust
Triple Caramel Cake, Crème Fraiche
Cranberry Walnut Tart, Orange Caramel
Seasonal Fruit Galette, Crispy Puff Pastry
Valhrona Chocolate Mousse, Brandied Cherry (*served Martini style – up to 5oppl*)

THE EVENING IS STILL YOURS

AT YOUR SERVICE

Assortment of Acme Breads, Equator Organic Coffee, Tea & Iced Tea Included.
All other beverages charged upon consumption.

Soups & Salads (Select One)

Citizen Caesar Salad, Baby Romaine, Shaved Vella Mezzo Secco

Organic Farm Lettuces, Balsamic Vinaigrette, Shaved Fennel

Butternut Squash Soup

Borlotti Bean Soup

Halibut Carpaccio, Micro Herb Salad, Asian Pear, Yuzu, Mustard Oil

Tenderloin Beef Carpaccio, Baby Arugula, Crisp Capers, Pepato, Aioli

Fennel, Pomegranate, & Citrus Endive Salad

Marinated Baby Beet Salad & Local Goat Cheese

Antipasti Assortment

Entrees (Select Two)

Grilled Beef Tenderloin, Whipped Potatoes, Seasonal Vegetable, Roasted Shallot Sauce \$61

Roasted Pacific Halibut, Aromatics, Roasted Fingerling Potatoes & Sweet Pepper Aioli \$58

Prosciutto-Pear Chicken Roulade, including Taleggio Cheese, Polenta \$44

Roasted Pork Loin, Orange Pekoe Brined, Persimmon Chutney, Braised Greens, & Whipped Potatoes \$42

Grilled Niman Ranch Flank Steak, Roasted Potatoes, Roasted Root Vegetables, Chimichurri \$51

Local Free Range Chicken Breast with Whipped Potatoes & Chicken Jus \$44

Seared Loch Duart Salmon, Creamy Mustard Leek Sauce, Marinated Umbrian Lentil Salad \$52

Carnoroli Risotto with Seasonal Vegetable, and Topped with Shaved Pepato Cheese \$42

Pappardelle Fungi, Assorted Exotic Mushrooms, Splash of Sherried Cream \$44

Desserts (Select One)

Chocolate Caramel Tart

Home Style Seasonal Fruit Cobbler, Cinnamon Anglaise

Maple Cheesecake, Gingersnap Crust

Lime Tart, Chocolate Cookie Crust

Triple Caramel Cake, Crème Fraiche

Cranberry Walnut Tart, Orange Caramel

Seasonal Fruit Galette, Crispy Puff Pastry

Valhrona Chocolate Mousse, Brandied Cherry (*served Martini style – up to 50 ppl*)

WINE SELECTIONS

Kenwood “Yalupa” Brut, Sonoma	\$28
Sparkling, <i>Domaine Chandon</i> , Blanc de Noirs, Napa, NV	\$40
Sparkling, <i>Domaine Carneros</i> , Brut, Carneros, 2005	\$48
Pinot Gris, <i>J</i> , Russian River Valley, 2008	\$36
Gewurztraminer, <i>Gundlach & Bundschu</i> , Sonoma, 2008	\$36
Viognier, <i>Bonterra</i> , Mendocino, 2007	\$36
Sauvignon Blanc, <i>Trincher</i> , Mary’s Vineyard, Napa Valley, 2008	\$36
Chardonnay, Sycamore Lane, California	\$28
Chardonnay, <i>Matchbook</i> , Dunnigan Hills, 2007	\$32
Chardonnay, <i>Sonoma Vineyards</i> , Sonoma, 2007	\$36
Chardonnay, <i>Rombauer</i> , Carneros, 2008	\$72
Rosé, <i>Tablas Creek</i> , Paso Robles 2008	\$48
Pinot Noir, <i>Bogle</i> , Russian River Valley, 2007	\$32
Pinot Noir, <i>Paraiso</i> , Santa Lucia Highlands, 2007	\$48
Pinot Noir, <i>ZD</i> , Russian River Valley, 2007	\$60
Merlot, <i>Murphy-Goode</i> , Alexander Valley, 2004	\$32
Syrah, <i>Longboard Vineyards</i> , North Coast, 2006	\$36
Cabernet Sauvignon, Sycamore Lane, California	\$28
Cabernet Sauvignon, <i>Joel Gott 815</i> , California, 2006	\$36
Cabernet Sauvignon, <i>B.R. Cohn</i> , Sonoma, Silver Label, 2006	\$34
Zinfandel, <i>Karly Pokerville</i> Amador County, 2007	\$36
Pinot Meunier, <i>Domaine Chandon</i> , Carneros, 2007	\$44

Corkage fee is \$20.00 per bottle

***Please note that additional selections from our Grange wine list are available upon request with advance notice.**

BAR SELECTIONS

SELECT

Hosted \$7.00/Cash \$7.50

Gilbey's Vodka
Gilbey's Gin
Ron Rico Light Rum
Jim Beam Bourbon
Sauza Gold Tequila
Old Smuggler Scotch
Stock Brandy

PREMIUM

Hosted \$8.00/Cash \$8.50

Skyy Vodka
Tanqueray Gin
Bacardi Rum
Jack Daniels Bourbon
Cazadores Anejo Tequila
Johnny Walker Red Scotch
Korbel Brandy

ULTIMATE

Hosted \$9.00/Cash \$9.50

Grey Goose Vodka
Bombay Sapphire Gin
10 Cane Rum
Makers Mark Bourbon
Patron Silver
Crown Royal
Courvoisier VS

DOMESTIC BEER

Hosted \$4.50/Cash \$5.00

Bud, Bud Light, Michelob Ultra

IMPORT BEER

Hosted \$5.00/Cash \$5.50

Stella, Corona, Heineken, Guinness, St. Pauli Girl

CALIFORNIA CRAFT BEERS

Hosted \$5.50/Cash \$6.00

(available upon request)

Trumer Pils, Firestone DBA Amber Ale, Nector Pale Ale,
GB Marzen, GB Hefeweizen, Hop Head Red Ale,
West Coast I.P.A., Anchor Steam

SOFT DRINKS/BOTTLED WATERS \$3.50

A bartender fee of \$100.00 applies should you not reach \$300.00 in sales per bar

All prices are subject to a 20% service charge and current sales tax. All prices are subject to change.