

Wine Country

Butler Style Hors d'Oeuvres

*Prosciutto Wrapped Asparagus
Grilled Shrimp Shooters
with lemon basil aioli*

~Salad Course~

choose one

*Mixed Greens
with feta, dried cranberries, seasonal fruit
and candied pecans with raspberry vinaigrette*

*Spinach Salad
with fresh mushrooms, shaved sweet onion
and honey dijon vinaigrette*

~ Entrée ~

choose two

*Grilled Leg of Lamb
with garlic, mint and thyme marinade
mint jelly glaze*

*Spinach, Pancetta and Fontina Stuffed Chicken Breast
with tomato basil sauce*

Eggplant and Mushroom Gratin

**Each entrée served with two appropriate sides which may include Fresh Seasonal Vegetables, Whipped Mashed Potatoes, Melting Potatoes Gratin, Rice Pilaf and Creamy Polenta*

House Made Bread and Butter

Dessert

Dessert ~ Selections Vary depending on the season or Cake Service

price: \$44.00 per person

Cobb Mountain

Butler Style Hors d'Oeuvres

Grilled Chicken Yakitori and Green Onion Skewers with Teriyaki Glaze

Stuffed Mushrooms with Sage & Walnuts

Smoked Salmon with Preserved Lemon Vinaigrette on Toasted Crostini

Soup or Salad Starters

Choose one

*Spinach Salad with Goat Cheese and Walnut Fritters,
Baby Tomatoes in a Red Wine Vinaigrette*

*Arugula Salad with Feta Cheese, Sweet Red Peppers,
Pine Nuts in a Sherry Vinaigrette*

*Market Salad of Baby Greens with Feta Cheese, Seasonal Fruit
and Baby Tomatoes with Raspberry Vinaigrette*

Golden Tomato Soup (Seasonal)

Entrée Selection

Choose two

*Pan Seared Chicken Breasts with Whole Grain Mustard Sauce
Grilled Atlantic Salmon With Sautéed Spinach and Cannellini Bean Ragout
Marinated and Grilled Tri-Tip with Feta, Sundried Tomatoes and Caramelized Onion*

**Each entrée served with two appropriate sides which may include Fresh Seasonal Vegetables, Whipped Mashed Potatoes, Melting Potatoes Gratin, Rice Pilaf and Creamy Polenta*

House Made Bread and Butter

Dessert

Dessert ~ Selections Vary depending on the season or Cake Service

price: \$39.00 per person

The Oaks

Butler Style Hors d'Oeuvres

*Spicy Samosas with Curried Potatoes and Peach Chutney
Pita Crisps with White Bean Hummus and Mint Pesto
Crab Hush Puppies with Tarragon Remoulade*

Soup or Salad Starter

Choose One

*Heirloom Tomato Caprese with Buffalo Mozzarella, Fresh Basil in a
Balsamic Vinaigrette (Seasonal Selection)*

*Baby Greens with Strawberries, Toasted Almond in a
Balsamic Vinaigrette*

Classic Caesar with Shaved Parmesan Cheese and Garlic Croutons

Entrée Selection

Choose Two

*Grilled Rib Eye Steak, Served with Red Wine Au Jus
Pan Seared Alaskan Halibut Roasted Fennel and Yukon Hash
with a Saffron Broth*

Roasted Half Chicken with Rosemary, Lemon and Honey

**Each entrée served with two appropriate sides which may include Fresh Seasonal Vegetables, Whipped Mashed Potatoes, Melting Potatoes Gratin, Rice Pilaf and Creamy Polenta*

House Made Bread and Butter

Dessert

Dessert ~ Selections Vary depending on the season or Cake Service

price: \$47.00 per person

Elk Mountain

Hors d'Oeuvres

Choose two

Offerings of Beef Kabobs, Chicken Croquettes, Crab Cakes or Corn Fritters

Starter

Choose one

Your Choice of Baby Green Salad or Seasonal Soup

Entrées

Choose two

Roasted Pork Loin

*with Sun Dried Tomatoes, Parmesan Cheese and Roasted Garlic
served with Whipped Garlic Mashed Potatoes*

*Pan Seared Chicken Breast with Whole Grain Mustard Sauce
served with Garlic Mashed Potatoes*

Grilled Salmon with sautéed Spinach & Cannellini Bean Ragout

**Each entrée served with two appropriate sides which may include Fresh Seasonal Vegetables, Whipped Mashed Potatoes, Melting Potatoes Gratin, Rice Pilaf and Creamy Polenta*

House Made Bread and Butter

Dessert

Dessert ~ Selections Vary depending on the season or Cake Service

price: 36.00 per person

Konocti Hills

Butler Style Hors d'Oeuvres

*Chicken Croquettes with Bacon and Red Pepper Aioli
Cucumber Cups with Feta Cheese, Kalamata Olives and Fresh Mint*

Seafood Appetizer Table

Prawn Cocktail Display on Ice with Fresh Lemon and Cocktail Sauce

Salad Starter

Choose one

*Farmers Market Salad of Baby Greens, Summer Peaches, White Corn
and Feta Cheese in Raspberry Vinaigrette (Seasonal)*

Classic Caesar Salad with Shaved Parmesan Cheese and Garlic Croutons

Entrees

Choose two

*Sliced Tri Tip Served Medium Rare in a Red Wine Demi Glace
(Chef Carving Station Available)*

*Smoked Chicken with Rosemary, Lemon, Honey and
Roasted Garlic Stuffing*

*Wild Mushroom Ravioli .With Pine Nuts, Parmesan Cheese and Herbs
in a Mushroom Cream Sauce (no sides)*

**Each entrée served with two appropriate sides which may include Fresh Seasonal Vegetables, Whipped Mashed Potatoes, Melting Potatoes Gratin, Rice Pilaf and Creamy Polenta*

House Made Bread and Butter

Dessert

Dessert ~ Selections Vary depending on the season or Cake Service

price: \$42.00 per person

Harbin

Our Vegetarian Selections

Butler Style Hors d' Oeuvres ~ Included

**Assorted Bruschetta ~ White Bean Puree, Sundried Tomato,
Olive Tapenade, Roasted Red Peppers*

Choose two additional

*Stuffed Mushrooms with Fresh Herbs and Cream Cheese
Butternut Squash Fritters with Chardonnay Onion Jam*

Soup or Salad Starters

Choose one

**White Bean Gazpacho with Almonds*

**Chef's "Anti Pasta" Salad with Olives, Pickled Vegetables,
Chickpeas and Artichokes*

Organic Baby Green Salad with Walnuts, Strawberries and Goat Cheese

Baby Spinach with Roasted Red Peppers, Pine nuts and Feta Cheese

Entrees

Choose two

**Spicy Potato Curry over Basmati Rice*

*Spinach & Mushroom Loaf
with creamy dill sauce*

**Adobo Red Beans over Rice with Broccoli Slaw*

**Quinoa and Corn with Roasted Shallots, Peppers and Tomatoes*

**Each entrée served with two appropriate sides which may include Fresh Seasonal Vegetables, Whipped Mashed Potatoes, Melting Potatoes Gratin, Rice Pilaf and Creamy Polenta*

House Made Bread and Butter

Dessert

Dessert ~ Selections Vary depending on the season or Cake Service

****Denotes Vegan***

price: \$37.00 per person

High Valley

Butler Style Hors d'Oeuvres

Goat Cheese and Kalamata Olive Tapenade Crostini

Ahi Tuna Poke on wonton chip with sweet spicy sauce

Caprese Cups tomato, basil and mozzarella cheese in filo cups

Salad

choose one

*Market Salad with mixed greens, seasonal fruit, dried cranberries and candied pecans
raspberry vinaigrette*

Crunchy Romaine and Bibb Lettuce with citrus segments and avocado with citrus vinaigrette

Classic Caesar with shared Parmesan cheese and garlic croutons

Entre

choose two

Rosemary and Garlic Leg of Lamb with red wine reduction sauce

Breast of Chicken with sundried tomato pesto cream sauce

Lemon Basil Pesto Salmon with almonds

*Mushroom Wellingtons with
Roasted Vegetable Jus*

**Each entrée served with two appropriate sides which may include Fresh Seasonal Vegetables, Whipped Mashed Potatoes, Melting Potatoes Gratin, Rice Pilaf and Creamy Polenta*

House Made Bread and Butter

Dessert

Dessert ~ Selections Vary depending on the season or Cake Service

price: \$42.00 per person

Red Hills

Butler Style Hors d'Oeuvres

*Stuffed Mushrooms
with sage and walnut*

*Bruschetta
with ricotta and pepperonata*

Salad Starter

Choose one

Green Salad with almonds, green olive, citrus segments, ricotta salata with citrus vinaigrette

Mixed Greens with sundried tomatoes, feta and pine nuts with a balsamic vinaigrette

Entrées

Choose two

*Roasted chicken Breast
with bread & herb stuffing
served with roasted lemon and rosemary jus*

*Pork Loin Stuffed with Apples and Caramelized Onion
served with brandy sauce*

Roasted Vegetable and Polenta Gratin

**Each entrée served with two appropriate sides which may include Fresh Seasonal Vegetables, Whipped Mashed Potatoes, Melting Potatoes Gratin, Rice Pilaf and Creamy Polenta*

House Made Bread and Butter

Dessert

Dessert ~ Selections Vary depending on the season or Cake Service

price: \$35.00 per person

Paradise Cove

Hors d'Oeuvres

Prawn Cocktail displayed on Ice Served with Fresh Lemon & Cocktail Sauce

Starter

Your Choice os Market Salad or Clam Chowder

Entrees

Choose Two

*Roasted Filet Mignon 'Black & Blue'
Bacon Wrapped and Stuffed with Blue Cheese*

*Grilled Alaskan Salmon
with a mango relish*

**Each entrée served with two appropriate sides which may include Fresh Seasonal Vegetables, Whipped Mashed Potatoes, Melting Potatoes Gratin, Rice Pilaf and Creamy Polenta*

House Made Bread and Butter

Dessert

Dessert ~ Selections Vary depending on the season or Cake Service

price: \$47.00 per person