

Gold Menu

Elegant but unfussy food to set the stage for an unforgettable event. First, choose your style of service (plated or buffet-style), then choose your dishes and optional additions.

Hors d'Oeuvres

—

Plated style firsts, mains, & sides

OR

Buffet style firsts, mains, & sides

—

Optional additions

Hors d'Oeuvres (please choose three)

Spicy tuna tartare wonton crisp with wasabi cream
Mexican gulf shrimp ceviche tostada with avocado salsa
Custom sushi & sashimi rolls
Smoked salmon on crostini with goat cheese, red onion compote

Triple-Creme, fig, & roasted garlic tartelette
Manchego, marinated artichoke, & roasted red pepper pintxos
Bonito & Spanish olive empanadillas
Smoked rock shrimp risotto cakes with meyer lemon crema
Wild mushroom risotto cakes with smoked chile crema
Bellwether Farms sheep ricotta & strawberry rose toasts
Sweet red pepper & eggplant crostini (chilled)

Grilled pork loin, goat cheese, & wild mushroom crostini
Grilled skirt steak & creamy gorgonzola crostini
Sweet & spicy "island-style" pulled pork sliders
Korean BBQ spareribs
Hoisin-braised meatballs

*Grilled Lamb brochettes with smoked aioli
*Five-spice seared duck breast & wild mushroom conserva on brioche toast
*Dungeness crab cake canapés with lemon verbena aioli
*Lamb burger sliders with romesco aioli

Items marked with an * are an additional \$2 per piece

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Plated Dinners

First course (please choose one)

Salad of seasonal greens & local accompaniments with house-made vinaigrette

Pear, pancetta, and arugula salad with champagne-melon vinaigrette

Salad of butter lettuce with cucumber, chèvre, watermelon radish, & creamy dill vinaigrette

Creamy meyer lemon & hearts of romaine caesar with house-made gorgonzola croutons

Kale salad with creamy tahini-lemon vinaigrette & shaved parmesan

Chipotle-spiced tomato bisque with focaccia toast

Butternut squash bisque with fried shiitake mushrooms

Potato and leek bisque with shaved asiago & crispy mint

Main course (please choose two)

Wasabi-crusted salmon with citrus beurre blanc & aged balsamic vinaigrette

Kobe beef baseball steak with charred tomato ragout

Seared airline chicken breast, ratatouille ragout, garlic jus

Four-cheese ravioli with cream sauce, balsamic drizzle, & shaved parmesan

Roasted butternut squash curry with basmati rice & toasted pumpkin seeds

Sides (please choose one)

Creamy potato mousseline

Four-cheese potatoes dauphinois

Creamy smoked cheese polenta

Seasonal risotto

Smoked chile sweet potato gratin

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Buffet-style Dinners

Salads (please choose two)

Salad of seasonal greens & local accompaniments with house-made vinaigrette

Salad of butter lettuce with cucumber, chèvre, watermelon radish, & creamy dill vinaigrette

Creamy meyer lemon & hearts of romaine caesar with house-made gorgonzola croutons

Kale salad with creamy tahini-lemon vinaigrette & shaved parmesan

Mains (please choose two)

Garlic-grilled flank steak, charred tomato-onion confit

Slow-roasted salmon with lemongrass beurre blanc

Seared airline chicken breast au jus

Roasted butternut squash curry with basmati rice & toasted pumpkin seeds

Starches (please choose two)

Wasabi-whipped potatoes

Crème fraîche yukon gold mashed potatoes

Four-cheese potatoes dauphinois

Smoked chile sweet potato gratin

Pan-roasted fingerling potatoes

Seasonal risotto

Mediterranean rice pilaf with toasted nuts

Pumpkin spiced orzo

Vegetables (please choose two)

Ratatouille

Haricots verts with shallots

Roasted seasonal vegetables

Caramelized brussels sprouts with bacon

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Optional Additions

Grazing Tables & Bars

Guests are delighted by the flavors, visual impact, and interactiveness of a well-turned grazing table or staffed bar. Please note, these options are available only as additions to your dinner service, and some, as noted, require a dedicated staff-member. Each of our bars and grazing tables include disposable bamboo plates and cocktail napkins.

Grazing table	\$11+ per person
Oyster bar	\$16 per person
Fresh ceviche bar	\$16 per person
Sushi & sashimi bar	\$16 per person
Dessert bar	\$10+ per person

Grazing table (no minimum, unstaffed) \$11 per person

3-5 local & international cheeses (Example: Point Reyes blue cheese, aged Manchego, Marin French Cheese Co. brie, Jarlsberg Swiss, English cheddar, chèvre)

3-5 styles of charcuterie (Example: Prosciutto, Italian salami, Saucisson sec, pork or chicken paté)

Seasonal fruits (Example: fresh sliced apples, fresh figs, fresh grapes, dried cherries, dates)

Assorted crackers and breads

Olives & nuts

2 styles of house-made confiture & preserves

1 type of hummus or dip

Premium additions \$1 each per person

Fresh honeycomb

Serrano ham

Jamón Ibérico de Bellota

Vegetarian shiitake mushroom “bacon”

Duck rilette

Westfalian ham

Oyster Bar (20 guest minimum, staffed) \$16 per person

Cucumber mignonette, house-made hot sauce, & citrus wedges

Kumamoto

Beau Soleil

Blue Point

Fresh Ceviche bar (20 guest min, staffed) \$16 per person

Wonton crisps, mini tostadas, & citrus wedges

Coconut and lime marinated shrimp ceviche

Citrus-marinated lobster ceviche

Thai-style halibut ceviche

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Sushi Bar (20 guest min, staffed) \$13 per person

Please choose four

Sushi

Spicy tuna hand roll
Hamachi & green onion roll
California Roll
Philadelphia Roll
Spicy scallop roll
Avocado Roll

Sashimi

Sake (salmon)
Tamago (silky cooked egg)
Hotate (scallop)
Ikura (salmon roe)
Ebi (shrimp)
Akami (lean yellowfin tuna)

Dessert bar (20 guest min, unstaffed) \$10 per person

Please choose five. Additional styles \$2 each per person

Custards & Trifles

English strawberry trifle
Assorted crème brûlée (meyer lemon, chocolate, vanilla bean)
Butterscotch panna cotta
Chocolate-hazelnut trifle

Cakes & tarts

Meyer lemon tart
Fresh berry tart
Almond-orange tartelettes
Gluten free almond-granola tart
Seasonal cheesecake
Mini cupcakes
Chocolate ganache tart

Cookies & bars

Lemon bar
Georgia pecan bar
Lemon shortbread cookies
Coconut macaroons
Old-fashioned chocolate chip cookies
Gluten free chocolate-walnut cookies
Dark chocolate peanut butter cookies
Decadence chocolate brownie

Truffles, & confections

Tcho chocolate-dipped strawberries
Chai-spiced chocolate truffles
White chocolate raspberry truffle
Shortbread "spoon" with cajeta

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Plated-style additions

Kids menu (No minimum) \$25 per child

Please choose one

- Pulled pork or grilled chicken sliders with pommes frites
- Cheeseburger with pommes frites
- House-made mac & cheese
- Teriyaki meatballs with fried rice
- Mashed potato sundae with ground beef, gravy, & cheese

Plated Dessert (No minimum) \$6 per person

Please choose one

- Chocolate-hazelnut tart with raspberry drizzle
- Meyer lemon crème brûlée, shortbread cookie
- Île flottante with passionfruit crème anglaise
- Strawberry-rhubarb shortcake, Grand Marnier chantilly
- Wine-poached pear with seasonal gelato

Buffet-style additions

Kids menu (No minimum) \$25 per child

Please choose one

- Pulled pork or grilled chicken sliders with pommes frites
- Cheeseburger with pommes frites
- House-made mac & cheese
- Teriyaki meatballs with fried rice
- Mashed potato sundae with ground beef, gravy, & cheese

Carving Station (50 guest minimum) All served with artisan baked rolls

To add a carving station in addition to your buffet entrée choices, add \$21 per person

To add a carving Station in place of your buffet entrée choices, add \$15 per person

Please choose one

- Herb-crusted prime rib of beef
- Thyme jus & horseradish aioli

- Prosciutto-wrapped pork loin
- Apple chutney

- Garlic-marinated beef tri-tip
- Chimichurri sauce

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