

THE
CITIZEN
HOTEL



**FALL / WINTER
CATERING MENUS**

CHEF DANE BLOM

A FARM-TO-FORK ALL-STAR



Grange Restaurant's Executive Chef Dane Blom is on a mission to put Sacramento on the map as a culinary destination. A Sacramento native, Chef Dane began his restaurant career in high school when he worked for the Fat Family Restaurant Group, a Sacramento tradition since 1939. At Fat's Asia Bistro, he discovered a passion for cooking that ultimately led him to attend The Culinary Institute of America in Hyde Park, NY. From there, he joined the team at the Michelin-starred Terra restaurant in Napa Valley, where he began his foray into fine dining.

In 2007, Chef Dane returned to his hometown and became the first hire at Hawks Restaurant in Granite Bay, establishing his appreciation for high standards in the kitchen and eventually working his way up to Sous Chef. After leaving Hawks in 2014, Chef Dane became the Chef de Cuisine at Grange before taking over as Executive Chef in 2018. Since then, Chef Dane has put his touch on the restaurant's seasonal, approachable menu, adding all-new salads, starters, and entrées made in-house.

Named one of Sacramento's Farm-to-Fork All-Stars - and invited to cook at the James Beard House in 2019 - Chef Dane echoes the farm-to-fork culture long embraced at Grange and nurtures his team to learn and grow. All of which has earned our restaurant a 3.5-star review from The Sacramento Bee and Michelin Plate awards in 2019 and 2021.

MEETING PACKAGES

PACKAGES INCLUDE: All Day Beverage Service, including Starbucks Regular & Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks, and Sparkling & Still Water. Wireless Internet Included

STATE CAPITOL PACKAGE

\$130 (Priced Per Person) Minimum of 8 Guests | Maximum of 15 Guests

BREAKFAST Assorted Pastries, Sweet Butter, Fruit Preserves | Farmer's Market Seasonal Fruit | Fresh Orange Juice

MORNING BREAK Assorted Granola & Energy Bars

LUNCH (Please Select One of the Following)

SACRAMENTO VALLEY DELI BOARD

Sliced Bread & Baguettes | Herb Aioli, Dijon Mustard
Roasted Turkey, Smoked Ham & Roast Beef
Sliced Cheeses, Lettuce, Preserved Tomato, Red Onion, Pickles
Pasta Salad | Arugula, Red Onion, Olives, Oregano, Red Wine Vinaigrette
Farm Lettuce Salad | Shaved Vegetables, Champagne Vinaigrette
Kettle™ Chips | Assorted Cookies

ITALIAN

Caesar | Romaine, Garlic Croutons, Parmesan, Caesar Dressing
Mary's Roasted Chicken Breast | Creamy Marsala Wine Reduction
Chef's Choice House Made Pasta | Vegetable Ragu, Grana Padano
Seasonal Vegetables | Saba
Garlic Bread
Tiramisu

MEDITERRANEAN

Chopped Salad | Salami, White Beans, Pepperoncini, Black Olives, Oregano Vinaigrette
Grilled Lemon Chicken
Grilled Vegetables
Wild Rice | Arugula, Dried Cherries, Almonds
Flatbread | Hummus
Lemon Bars

SOUTHWEST

Garden Tortilla Salad | Red Onion, Radish, Roasted Corn, Jicama, Avocado Dressing
Green Chili Chicken | Cilantro Lime Rice | Black Beans |
Flour & Corn Tortillas | Shredded Romaine, Tomato, Sour Cream, Onion, Queso Fresco, Guacamole
House-Made Tortilla Chips | House Salsa
Mexican Chocolate Brownies

AFTERNOON BREAK Assorted Cookies and Brownies

MEETING PACKAGES

PACKAGES INCLUDE: All Day Beverage Service, including Starbucks Regular & Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks, and Sparkling & Still Water. Wireless Internet Included

WHITE HOUSE PACKAGE

\$140 (Priced Per Person) Minimum of 15 Guests

BREAKFAST

Assorted Pastries & Bagels | Sweet Butter, Cream Cheese, Fruit Preserves
Farmer's Market Seasonal Fruit | Steel Cut Oatmeal | Brown Sugar, Dried Fruit
Fresh Orange Juice

MORNING BREAK Assorted Granola & Energy Bars

LUNCH BUFFET Please Select One of the Following: Includes Chef's Choice Dessert

SACRAMENTO VALLEY DELI BOARD
SOUTH OF THE BORDER
CAL-ITALIAN
MEDITERRANEAN
PAN PACIFIC

AFTERNOON BREAK Assorted Cookies and Brownies

US CAPITOL PACKAGE

\$160 (Priced Per Person) Minimum of 15 Guests

BREAKFAST

Assorted Pastries & Bagels | Butter, Cream Cheese, Fruit Preserves | Farmer's Market Sliced Fruit
Scrambled Eggs | Applewood Smoked Bacon or Chicken Apple Sausage | Potatoes | Home Fries
Fresh Orange Juice

MORNING BREAK

Granola Bars
Parfait | Berries, Yogurt, Whipped Mascarpone, Granola, Honey

LUNCH BUFFET Please Select One of the Following: Includes Chef's Choice Dessert

SACRAMENTO VALLEY SANDWICH BOARD
SOUTH OF THE BORDER
CAL-ITALIAN
MEDITERRANEAN
PAN PACIFIC

AFTERNOON BREAK Assorted Bars and Brownies

BREAKFAST



ROLL IN \$32 Per Person

Assorted Pastries, Sweet Butter, Fruit Preserves
Farmer's Market Seasonal Fruit
Steel Cut Oatmeal | Brown Sugar, Dried Fruit
Fresh Orange Juice, Starbucks Regular & Decaffeinated Coffee, Hot Tea

ROLL CALL \$36 Per Person

Farmer's Market Seasonal Fruit
Parfait | Berries, Yogurt, Whipped Mascarpone, Granola, Honey
Build Your Own Avocado Toast | Assorted Breads, Avocado Spread,
Hard Boiled Eggs, Radish, Onion, Feta, Bacon
Fresh Orange Juice, Starbucks Regular & Decaffeinated Coffee, Hot Tea

ROLL OUT \$40 Per Person | Minimum of 15 guests | Served Plated or Buffet

INCLUDES: Farmer's Market Seasonal Fruit, Assorted Pastries, Sweet Butter, Fruit Preserves, Starbucks Regular & Decaffeinated Coffee, Hot Tea, Orange Juice

PLEASE SELECT ONE:

Hard Boiled Eggs
Scrambled Eggs
Egg Sandwich | English Muffin, Ham, Cheese
Frittata | Market Vegetables
Breakfast Burrito | Egg, Onion, Potato, Jack Cheese, House Salsa

PLEASE SELECT ONE:

Applewood Smoked Bacon
Chicken Apple Sausage
Griddled Sliced Ham

PLEASE SELECT TWO:

Potatoes | Home Fries
Steel Cut Oatmeal | Brown Sugar, Dried Fruit
Parfait | Berries, Yogurt, Whipped Mascarpone, Granola, Honey
Pancakes ~ OR ~ French Toast Sticks | Warm Maple Syrup

ADDITIONS Minimum of 10 guests | Not Available A La Carte

Potatoes Home Fries	7	Parfait Berries, Yogurt, Whipped Mascarpone,	
Eggs Hard Boiled or Scrambled	7	Granola, Honey	8
Applewood Smoked Bacon	8	Pancakes Warm Maple Syrup	8
Chicken Apple Sausage	8	Frittata Market Vegetables	10
Griddled Ham	8	Egg Sandwich English Muffin, Ham, Cheese	10
Steel Cut Oatmeal Brown Sugar, Dried Fruits	8	Breakfast Burrito Egg, Onion, Potato,	
French Toast Sticks Warm Maple Syrup	8	Jack Cheese, Ranchero Salsa	11
		Add Bacon or Sausage	13



BREAK PACKAGES PRICED PER PERSON

We Proudly Serve Pepsi Products

SNACK BAR \$20

Organic Popcorn | Olive Oil & Sea Salt
House-Made Potato Chips | French Onion Dip
House-Made Tortilla Chips
Roasted Tomato Salsa & Guacamole
Assorted Soft Drinks & Bottled Water

PICK ME UP BREAK \$20

Candy Bars & Granola Bars
House-Made Trail Mix
Seasonal Whole Fruit
Assorted Soft Drinks & Bottled Water

NORTHERN CALIFORNIA BREAK \$22

Flatbread | Hummus
Grilled Vegetables, Olives
Assorted Nuts
Flavored Pellegrino Sparkling

COOKIE JAR BREAK \$20

Assorted Cookies, Brownies, & Lemon Bars
Starbucks Regular & Decaffeinated Coffee
Hot Tea
Ice Cold Milk
Assorted Soft Drinks & Bottled Water

ALL DAY BEVERAGE SERVICE \$30

Starbucks Regular & Decaffeinated Coffee
Hot Tea
Assorted Soft Drinks
Bottled Still and Sparkling Water

A LA CARTE ON CONSUMPTION

Candy Bars	5
Gourmet Chips	5
Granola Bars	5
Whole Fresh Fruit	5
Biscotti	5
Kombucha	8
Cold Brews	8
Bags of Pretzels	5

A LA CARTE BEVERAGES

Soft Drinks (Pepsi Products)	5
Bottled Still Water	5
Pellegrino Sparkling Waters	7
Bottled Juice	7
Coconut Water	8
House-Made Lemonade	52 gallon
Teavana Iced Tea Passion, Green, Black	52 gallon
Starbucks Regular & Decaffeinated Coffee & Hot Tea	92 gallon

BREAKS A LA CARTE Per Person

Organic Popcorn Olive Oil & Sea Salt	7
House-Made Trail Mix	10
Farmer's Market Sliced Fruit	14
House-Made Tortilla Chips Roasted Tomato Salsa & Guacamole	14
Market Vegetable Crudité House Dill Ranch	14
Assorted Cookies or Brownies	48 dozen
Assorted Pastries	48 dozen
Assorted Bagels Cream Cheese & Fruit Preserves	48 dozen

LUNCH

SMALL GROUP LUNCH

\$45 (Priced Per Person) Minimum of 8 Guests | Maximum of 15 Guests

INCLUDES: Starbucks Regular & Decaffeinated Coffee, Hot Tea, Iced Tea

MEDITERRANEAN

Chopped Salad | Salami, White Beans, Pepperoncini, Black Olives, Oregano Vinaigrette

Grilled Lemon Chicken

Wild Rice | Arugula, Dried Cherries, Almonds

Grilled Vegetables

Flatbread | Hummus

Lemon Bars

SOUTHWEST

Garden Tortilla Salad | Red Onion, Radish, Jicama Roasted Corn, Avocado Dressing

Green Chili Chicken | Cilantro Lime Rice | Black Beans | Flour & Corn Tortillas

Shredded Romaine, Tomato, Sour Cream, Queso Fresco, Guacamole

House-Made Tortilla Chips | House Salsa

Mexican Chocolate Brownies

ITALIAN

Caesar | Romaine, Garlic Croutons, Parmesan, Caesar Dressing

Mary's Roasted Chicken Breast | Creamy Marsala Wine Reduction

Chef's Choice House-Made Pasta | Vegetable Ragu, Grana Padano

Seasonal Vegetables | Saba

Garlic Bread

Tiramisu

BOXED "GRAB 'N GO" LUNCH

\$42 (Priced Per Person) - Served Buffet Style \$47

8-25 ppl: Choose Two Sandwich Option · 25+ ppl: Choose Three Sandwich Options

INCLUDES: Seasonal Pasta Salad, Whole Fruit, Gourmet Potato Chips, Cookie, Soft Drink or Bottled Water.

SANDWICH OPTIONS

House Tuna Salad | Lettuce, Preserved Tomato, Red Onion on Deli

Wheat Bread Turkey Club | Bacon, Arugula, Preserved Tomato, Aioli on Sourdough Bread

Smoked Ham | Lettuce, Cheddar, Pickles, Dijonnaise on French Baguette

Roast Beef | Horseradish, Preserved Tomato, Lettuce, Red Onion, on French Baguette

Vegetarian | Seasonal Vegetables on Focaccia Bread

THEMED LUNCH BUFFETS MINIMUM OF 15 GUESTS

PACKAGES INCLUDE: Starbucks Regular & Decaffeinated Coffee, Hot Tea & Iced Tea

SACRAMENTO VALLEY DELI BOARD \$48 Per Person

Sliced Bread & Baguettes | Herb Aioli, Dijon Mustard
Roasted Turkey, Smoked Ham & Roast Beef
Sliced Cheeses, Lettuce, Preserved Tomato, Red Onion, Pickles
Pasta Salad | Arugula, Red Onion, Olives, Oregano, Red Wine Vinaigrette
Farm Lettuce Salad | Shaved Vegetables, Champagne Vinaigrette
Kettle™ Chips | Assorted Cookies

CAL-ITALIAN \$52 Per Person

Caesar | Romaine, Garlic Croutons, Parmesan, Caesar Dressing
Baked Rigatoni | Italian Sausage, Mozzarella, Fresh Herbs, House-Made Marinara
Mary's Roasted Chicken Breast | Creamy Marsala Wine Reduction, Fresh Herbs
Seasonal Vegetables | Saba
Garlic Bread
Tiramisu

SOUTH OF THE BORDER \$52 Per Person

House-Made Tortilla Chips | Salsa Verde, Roasted Tomato Salsa
Garden Tortilla Salad | Red Onion, Radish, Jicama, Roasted Corn, Avocado Dressing (v)
Vegetable Enchilada | Red Chili Enchilada Sauce
Fajita Bar | Carne Asada, Green Chili Chicken, Grilled Vegetables
Cilantro Lime Rice, Black Beans, Shredded Romaine, Tomato, Onion, Sour Cream,
Queso Fresco, Guacamole, Corn & Flour Tortillas
[Add: Lime Tequila Prawns.... \\$6](#)
Mexican Chocolate Brownies

MEDITERRANEAN \$52 Per Person

Chopped Salad | Mixed Greens, Salami, White Beans, Pepperoncini, Olives, Oregano Vinaigrette
Seared Wild Atlantic Salmon | Mustard Cream
Grilled Lemon Chicken
Wild Rice | Arugula, Dried Cherries, Almonds
Grilled Vegetables
Flatbread | Hummus
Lemon Bars

PAN PACIFIC \$54 Per Person

Vegetable Spring Rolls
Cabbage Salad | Shaved Vegetables, Almonds, Crispy Wontons, Soy Sesame Vinaigrette
Stir Fried Rice | Market Vegetables, Egg, Scallions
Bok Choy | Soy Glazed
Seared Salmon | Garlic, Ginger, Soy, Sesame, Orange
Grilled Chicken | Hoisin Garlic Sauce
Almond Cookies

We can accommodate most dietary requirements with advanced notice. Current Administrative Charge of 24% & Sales Tax of 8.75% will be Applied, and is Subject to Change

ASSEMBLY LUNCH BUFFET

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\$60 (Priced Per Person) Minimum of 15 guests

PACKAGES INCLUDE: Fresh Baked Rolls with Sweet Butter, Starbucks Regular & Decaffeinated Coffee, Hot Tea, Iced Tea

STARTERS (Please Select 1) Add \$3 per person for each additional selection

Roasted Carrot Soup | Crispy Sage, Garlic Crouton
Butternut Squash Bisque | Pumpkin Seeds, Maple Crème Fraiche
Farm Lettuce Salad | Shaved Vegetables, Champagne Vinaigrette
Beet Salad | Frisee, Fennel, Goat Cheese, Pecans, Lemon Vinaigrette
Kale Salad | Roasted Butternut Squash, Pears, Dried Cranberries, Walnuts, Apple Cider Vinaigrette
Caesar Salad | Romaine, Garlic Croutons, Parmesan, Caesar Dressing

SIDES (Please Select 2) Add \$3 per person for each additional selection

Herb Roasted Potatoes
Whipped Potatoes | Garlic, Chives
Quinoa, Shallots, Fine Herbs, Cucumber
California Wild Rice | Arugula, Dried Cherries, Almonds
Grilled Broccolini | Garlic, Chili
Steamed Vegetables
Honey Roasted Baby Rainbow Carrots | Goat Cheese, Walnuts
Brussel Sprouts | Caramelized Onions, Bacon Lardon

ENTREES

(Please Select 2 Entrees & 1 Sauce per Entree) Add \$5 per person for each additional selection

Mary's Roasted Chicken Breast **Choice of:** Chicken Jus | Lemon Olive Oil | Cremini Mushroom Marsala
Seared Wild Atlantic Salmon **Choice of:** Lemon Caper Brown Butter | Salsa Verde | Mustard Cream
Grilled Flat Iron Steak **Choice of:** D-1 Sauce (A-1 House-Made) | Horseradish Chive Cream | Bordelaise | Chimichurri
Pork Loin **Choice of:** Apple Mostarda | Honey Dijon | Agrodolce
Chef's Choice House-Made Pasta | Vegetable Ragu, Grana Padano

DESSERTS

Opera Cake
Pecan Tart
Lemon Tart
Red Velvet Cake
Assorted Cookies & Brownies

LUNCH PLATED

Minimum of 15 guests

Please Select One Starter & Two Entrees, Not Including a Vegetarian Option. Pre-selection required. The highest priced entrée prevails. Client is responsible for providing entrée counts at least 3 business days prior to event. There will be a \$5 surcharge for additional selections.

PACKAGES INCLUDE: Fresh Baked Rolls with Sweet Butter, Starbucks Regular & Decaffeinated Coffee, Hot Tea, Iced Tea

STARTERS

Roasted Carrot Soup | Crispy Sage, Garlic Crouton
Butternut Squash Bisque | Pumpkin Seeds, Maple Crème Fraiche
Farm Lettuce Salad | Shaved Vegetables, Champagne Vinaigrette, Shallots, Herbs
Kale Salad | Roasted Butternut Squash, Pears, Dried Cranberries, Walnuts, Apple Cider Vinaigrette
Caesar Salad | Romaine, Garlic Croutons, Parmesan, Caesar Dressing
Beet Salad | Frisee, Fennel, Goat Cheese, Pecans, Lemon Vinaigrette

ENTREES Per Person

Chinese Chicken Salad Grilled Chicken, Cabbage, Crispy Rice Noodles, Almonds, Green Onions, Bean Sprouts, Soy Sesame Vinaigrette	45
Southwestern Steak Salad Flank Steak, Little Gem Lettuce, Jicama, Black Beans, Radish, Red Onion, Black Olives, Avocado Dressing	45
Chef's Choice House-Made Pasta Vegetable Ragu, Grana Padano (v)	45
Mary's Roasted Chicken Breast Sweet Potato Puree, Braised Collards, Pomegranate Jus	49
Wild Atlantic Salmon Lentils, Bloomsdale Spinach, Turnips, Charred Onions, Mustard Cream	52
Grilled Flat Iron Steak Whipped Potatoes, Creamed Chard, Bordelaise	52

DESSERTS

Opera Cake
Pecan Tart
Lemon Tart
Red Velvet Cake

HORS D'OEUVRES

RECEPTION PACKAGE | \$55 (Priced Per Person) Minimum of 25 guests
Select three (3) Passed hors d'oeuvres, (1) Antipasti and (1) Pizzetta

PASSED HORS D'OEUVRES | Minimum order of 25 pieces

COLD

	Per Person
Deviled Eggs	8
Crostini Whipped Ricotta, Fig Jam, Prosciutto	8
Shrimp & Avocado Mousse Canapé	8
Ahi Poke Sesame, Cucumber, Soy Sauce	8
Soba Scallions, Bean Sprouts, Peanut Sauce	8
Spinach Artichoke Puff Pastry	8

HOT

Vegetable Spring Rolls Chili Lime Sauce	8
Petite Grilled Cheese Caramelized Onions, Bacon	8
Mac & Cheese Bites Marinara	8
Crab Cakes Spiced Remoulade	8
Stuffed Mushrooms Sausage, Fontina	8
Soy Braised Chicken Wings Sesame, Scallions	8
Spiced Beef Skewer Chimichurri	8
Buttermilk Fried Chicken Skewers Honey Mustard	8
Tomato Braised Meatballs	8

DISPLAYED HORS D'OEUVRES | Minimum of 25 guests

Per Person

ANTIPASTI PLATTERS

Shrimp Cocktail (Passed or Displayed)	9
Vegetable Crudit� House Dill Ranch	14
Grilled & Roasted Vegetables Olive Oil, Balsamic	16
Cured Meats & Charcuterie Baguette, Mixed Nuts, Pickles	24
Local Artisan Cheeses Baguette, Crackers, Mixed Nuts, Honey, Seasonal Fruit	24

PIZZETTA'S

BBQ Chicken Red Onion, Cheddar Cheese, Mozzarella	12
Mushroom Caramelized Onion, Fontina, Spinach	
Margherita Garlic Roasted Tomato Sauce, Basil, Mozzarella	
Italian Sausage Calabrese, Onion, Jalapeno	

THEMED STATIONS

Minimum of 25 guests

Minimum 2 Stations Per Meal Period - Appetizer Portions

CITIZEN SLIDERS \$28 Per Person (Please Select 2)

Portobello Mushroom | Swiss Cheese, Caramelized Onion
BBQ Pulled Pork | Pepper Jack, Red Onion
Meatball | House-Made Tomato Sauce, Mozzarella Cheese
Grilled Burger | Cheddar, House Pickles, Aioli
House-Made Tortilla Chips & Potato Chips
Roasted Tomato Salsa & French Onion Dip

FAJITA BAR \$32 Per Person

Carne Asada, Green Chili Chicken, Grilled Vegetables
House-Made Tortilla Chips | Salsa Verde, Roasted Tomato Salsa, Guacamole
Sour Cream, Queso Fresco, Corn Tortillas
Add: Tequila Lime Prawns...\$6

LATE NIGHT PIZZA PARTY \$24 (Choice of two pizzettas)

BBQ Chicken | Red Onion, Cheddar Cheese, Mozzarella
Margherita | Garlic Roasted Tomato Sauce, Basil, Buffalo Mozzarella
Mushroom | Caramelized Onion, Spinach, Fontina
Italian Sausage | Calabrese, Red Onion, Jalapeño
Buffalo Wings | Vegetable Crudit  with Bleu Cheese

CHILLED SEAFOOD \$50 Per Person

Pacific Oysters, Dungeness Crab Legs, Prawns | Cocktail Sauce, Mignonette

PETITE SWEETS DISPLAY \$20

Pecan Tart
Opera Cake
Red Velvet Cake
Lemon Tart
Assorted Cookies
Brownies and Bars

INCLUDES: Starbucks Regular & Decaffeinated Coffee & Hot Tea

CONGRESSMAN DINNER BUFFET

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\$80 (Priced Per Person) Minimum of 25 guests

INCLUDES: Fresh Baked Rolls with Sweet Butter, Starbucks Regular & Decaffeinated Coffee & Hot Tea

STARTERS (Please Select 2) Add \$3 per person for each additional selection

Roasted Carrot Soup | Crispy Sage, Garlic Crouton
Butternut Squash Bisque | Pumpkin Seeds, Maple Crème Fraiche
Farm Lettuce Salad | Shaved Vegetables, Champagne Vinaigrette
Beet Salad | Frisee, Fennel, Goat Cheese, Pecans, Lemon Vinaigrette
Kale Salad | Roasted Butternut Squash, Pears, Dried Cranberries, Walnuts, Apple Cider Vinaigrette
Caesar Salad | Romaine, Garlic Croutons, Parmesan, Caesar Dressing

SIDES (Please Select 2) Add \$3 per person for each additional selection

Herb Roasted Potatoes
Whipped Potatoes | Garlic, Chives
Quinoa, Shallots, Fine Herbs, Cucumber
California Wild Rice | Arugula, Dried Cherries, Almonds
Grilled Broccolini | Garlic, Chili
Steamed Vegetables
Honey Roasted Baby Rainbow Carrots | Goat Cheese, Walnuts
Brussel Sprouts | Caramelized Onions, Bacon Lardon

ENTREES (Please Select 2 Entrees & 1 Sauce per Entree)

Add \$5 per person for each additional selection

Mary's Roasted Chicken Breast **Choice of:** Chicken Jus | Chimichurri | Cremini Mushrooms, Marsala
Seared Wild Atlantic Salmon **Choice of:** Lemon Caper Brown Butter | Coconut Curry | Mustard Cream
Grilled Flat Iron Steak **Choice of:** D-1 Sauce (A-1 House-Made) | Horseradish Chive Cream | Bordelaise
Pork Loin **Choice of:** Apple Mostarda | Honey Dijon | Agrodolce
Chef's Choice House-Made Pasta | Vegetable Ragu, Grana Padano

PETITE SWEETS DISPLAY

Pecan Tart
Opera Cake
Red Velvet Cake
Lemon Tart

DINNER PLATED

Minimum of 15 guests

Please Select One Starter & Two Entrees, Not Including a Vegetarian Option.

Pre-selection required. The highest priced entrée prevails. Client is responsible for providing entrée counts at least 3 business days prior to event. There will be a \$5 surcharge for additional selections.

INCLUDES: Fresh Baked Rolls with Sweet Butter, Starbucks Regular & Decaffeinated Coffee, Hot Tea

STARTERS

Roasted Carrot Soup | Crispy Sage, Garlic Crouton
Butternut Squash Bisque | Pumpkin Seeds, Maple Crème Fraiche
Farm Lettuce Salad | Shaved Vegetables, Champagne Vinaigrette
Beet Salad | Frisee, Fennel, Goat Cheese, Pecans, Lemon Vinaigrette
Kale Salad | Roasted Butternut Squash, Pears, Dried Cranberries, Walnuts, Apple Cider Vinaigrette
Caesar Salad | Romaine, Garlic Croutons, Parmesan, Caesar Dressing

ENTREES

	Per Person
Chef's Choice House-Made Pasta Vegetable Ragu, Grana Padano	50
Mary's Roasted Chicken Breast Sweet Potato Puree, Braised Collards, Pomegranate Jus	62
Wild Atlantic Salmon Lentils, Bloomsdale Spinach, Turnips, Charred Onions, Mustard Cream	63
Alaskan Halibut Cipollini Onions, Chard, Fregola Sarda, Herb Butter	Market Price
Braised Short Rib Polenta, Kale, Gremolata, Red Wine Jus	68
New York Strip Steak Roasted Cauliflower, Crispy Smashed Red Potatoes, Salsa Verde	72
Filet Mignon Whipped Potatoes, Roasted Carrots, Brussel Sprouts, Parsnips	86

DESSERTS

Pecan Tart
Opera Cake
Red Velvet Cake
Lemon Tart

BEVERAGES



HOSTED & CASH BAR PRICING

HOSTED BAR | Bartender Fee \$150 (1 per 75 Guests)

Soft Drinks	5
Bottled Still Water	5
Bottled Sparkling Water	7
House Wine Curran Creek Chardonnay & Cabernet Sauvignon	40
House Sparkling Wine JCB No 21	58
Domestic Beer	6
Imported Beer & Craft Beer	7

CASH BAR | Bartender Fee \$150 | \$500 Minimum Per Bar (1 per 75 Guests)

Soft Drinks	5
Bottled Still Water	5
Bottled Sparkling Water	7
House Wine Curran Creek Chardonnay & Cabernet Sauvignon	10
House Sparkling Wine JCB No 2	12
Domestic Beer	6
Imported Beer & Craft Beer	7

LIQUOR TIERS

PREMIUM | \$12

Wheel House Vodka
Wheel House Gin
Cruzan Rum
Jim Beam Bourbon
Souza Silver Tequila
Famous Grouse Scotch

ULTIMATE | \$14

Ketel One Vodka
209 Gin
Flor de Cana Rum
Jack Daniels Whiskey
Patron Silver Tequila
Johnnie Walker Black Scotch

VIP | \$16

Grey Goose Vodka
Hendricks Gin
Bacardi Rum
Makers Mark Bourbon
Don Julio Tequila
Glenlivet 12yr Scotch

SPECIALTY COCKTAILS | \$16

Maple Bourbon Old Fashion Bulleit Rye, Maple Syrup, Bitters, Orange

Pomegranate Margarita Don Julio Silver, Pomegranate, Cointreau, Lime Juice

Fall Gin Fizz Tanqueray 10, Cranberry, Lemon Juice, Simple Syrup, Rosemary

Apple Cider Mule Ketel One, Ginger Beer, Apple Cider, Cinnamon

BAR PACKAGES*

	BEER & WINE	PREMIUM	ULTIMATE	VIP
Cocktail Hour	\$22	\$24	\$28	\$32
Each Additional Hour	\$12	\$14	\$18	\$22

*Bar Packages Priced Per Person Per Hour



WINE LIST

WHITE WINE

SAUVIGNON BLANC

Elizabeth Spencer Mendocino	36
Ghost Block Napa Valley	48
Frog's Leap Rutherford	52
Cakebread Napa Valley	82

CHARDONNAY

Mer Soleil Silver Unoaked Monterey	52
Arsonist Dunnigan Hills	40

WHITE VARIETALS

Riesling Chateau Montelena Potter Valley	48
Grenache Blanc Moniz Family California	34

SPARKLING

Brut JCB No. 21 Bourgogne Valley, France NV	58
Brut rosé Schramsberg Napa Valley	78
Brut Veuve Clicquot Riems, France NV	110
Brut Dom Perignon Epernay, France	225

RED WINE

PINOT NOIR

Etude Carneros	56
Siduri Santa Barbara	70
Dutton Goldfield Dutton Ranch RR	64

CABERNET SAUVIGNON

Justin Paso Robles	52
Elizabeth Spencer Napa Valley	84
Jordan Alexander Valley	108

ZINFANDEL

Frank Family Zinfandel Napa Valley	56
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MERLOT

Frogs Leap Rutherford	78
Lewis Cellars Napa Valley	104

RED BLEND

Neyer Sage Canyon California	48
Grenache Carignan Mourvedre Syrah	
Leviathan California	82
Cabernet Sauvignon Merlot	
Syrah Cabernet France	

ESOTERIC REDS

Grenache Elizabeth Spencer Mendocino	46
Counoise Tablas Creek Paso Robles	76

*SUBJECT TO AVAILABILITY