

THE  
**CITIZEN**  
HOTEL



**SPRING / SUMMER  
CATERING MENUS**

# CHEF DANE BLOM

## A FARM-TO-FORK ALL-STAR

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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 | Pesto, Pine Nuts, Buffalo Mozzarella, Preserved Tomato  
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	6	Pancakes   Warm Maple Syrup	8
Eggs   Hard Boiled or Scrambled	6	Frittata   Market Vegetables	10
Applewood Smoked Bacon	8	Egg Sandwich   English Muffin, Ham, Cheese	10
Chicken Apple Sausage	8	Breakfast Burrito   Egg, Onion, Potato,	
Steel Cut Oatmeal   Brown Sugar, Dried Fruits	7	Jack Cheese, Ranchero Salsa	11
French Toast Sticks   Warm Maple Syrup	7	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
Pretzels	5
Kombucha	8
Cold Brews	8

## 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

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## 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 Roll

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 | Pesto, Pine Nuts, Buffalo Mozzarella, Preserved Tomato  
Farm Lettuce Salad | Shaved Vegetables, Champagne Vinaigrette  
Kettle™ Chips | Assorted Cookies

## CAL-ITALIAN \$52 Per Person

Caesar | Romaine, Garlic Croutons, Parmesan, Caesar Dressing  
Panzanella | Artisan Bread, Cucumbers, Red Onion, Heirloom Tomatoes, Mozzarella, Basil, Balsamic Vinaigrette (v)  
Grilled Asparagus | Onions, Olive Oil  
Rosemary and Garlic Roasted Potatoes  
Cannelloni | Ricotta, Goat Cheese, Fresh Herbs, House-Made Marinara  
Mary's Roasted Chicken Breast | Marsala, Cremini Mushrooms, Caramelized Onions  
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  
Grilled Lemon Chicken  
Seared Wild Atlantic Salmon | Pickled Red Onion, Cucumber, Tzatziki  
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

— ..... —  
**\$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 | Crème Fraiche, Chive

Spring Vegetable Minestra with Mint Basil Pistou

Farm Lettuce Salad | Shaved Vegetables, Shallots, Herbs, Champagne Vinaigrette

Spinach Salad | Egg, Bacon, Mushroom, Red Onion, Sherry Vinaigrette

Caesar Salad | Romaine, Garlic Croutons, Parmesan, Caesar Dressing

Arugula Salad | Goat Cheese, Beets, Apples, Champagne Vinaigrette

Caprese | Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic, Extra Virgin Olive Oil

## **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

Asparagus | Gribiche

## **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 (gf) | Lemon Garlic Cream | Salsa Verde | Cremini

Mushroom Marsala

**Wild Atlantic Salmon** **Choice of:** Lemon Caper Brown Butter | Orange, Soy | Mustard Cream | Chimichurri

**Grilled Flat Iron Steak** **Choice of:** D-1 Sauce (A-1 House-Made) | Horseradish Chive Cream | Bordelaise | Chimichurri

**Roasted Pork Loin** **Choice of:** Strawberry Mostarda | Blackberry Jus | Whole Grain Mustard Jus

**Chef's Choice** House-Made Pasta | Meyer Lemon Cream, Asparagus

## **DESSERTS**

Opera Cake

Tiramisu

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 | Crème Fraiche, Chive  
Spring Vegetable Minestra with Mint Basil Pistou  
Farm Lettuce Salad | Shaved Vegetables, Shallots, Herbs, Champagne Vinaigrette  
Spinach Salad | Egg, Bacon, Mushroom, Red Onion, Sherry Vinaigrette  
Caesar Salad | Romaine, Garlic Croutons, Parmesan, Caesar Dressing  
Arugula Salad | Goat Cheese, Beets, Apples, Champagne Vinaigrette  
Caprese | Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic, Extra Virgin Olive Oil

## ENTREES Per Person

<b>Chinese Chicken Salad</b>   Grilled Chicken, Cabbage, Crispy Rice Noodles, Almonds, Green Onions, Bean Sprouts, Soy Sesame Vinaigrette	45
<b>Southwestern Steak Salad</b>   Flank Steak, Little Gem Lettuce, Jicama, Black Beans, Radish, Red Onion, Black Olives, Avocado Dressing	45
<b>Chef's Choice House-Made Pasta</b>   Vegetable Ragu, Grana Padano (v)	45
<b>Mary's Roasted Chicken Breast</b>   Fingerling Potatoes, Bacon, Spinach, Garlic Confit, Mustard Cream	49
<b>Wild Atlantic Salmon</b>   Quinoa, Arugula, Pickled Red Onion, Cucumber, Tzatziki	52
<b>Grilled Flat Iron Steak</b>   Potato Rosti, Spinach, Bordelaise	52

## DESSERTS

Opera Cake  
Tiramisu  
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
Tomato Basil Bruschetta   Herbed Mascarpone	8
Caprese Skewer	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, Jalape�o	

# 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

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

**INCLUDES:** Starbucks Regular & Decaffeinated Coffee & Hot Tea

# CONGRESSMAN DINNER BUFFET

— ..... —  
**\$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 | Crème Fraiche, Chive

Spring Vegetable Minestra with Mint Basil Pistou

Farm Lettuce Salad | Shaved Vegetables, Shallots & Herbs, Champagne Vinaigrette

Spinach Salad | Egg, Bacon, Mushroom, Red Onion, Sherry Vinaigrette

Caesar Salad | Romaine, Garlic Croutons, Parmesan, Caesar Dressing

Arugula Salad | Goat Cheese, Beets, Apples, Champagne Vinaigrette

Caprese | Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic, Extra Virgin Olive Oil

## **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

Asparagus | Gribiche

## **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 Garlic Cream | Salsa Verde

**Wild Atlantic Salmon** **Choice of:** Lemon Caper Brown Butter | Orange, Soy | Mustard Cream

**Grilled Flat Iron Steak** **Choice of:** D-1 Sauce (A-1 House-Made) | Horseradish Chive Cream | Bordelaise

**Roasted Pork Loin** **Choice of:** Strawberry Mostarda | Blackberry Jus | Whole Grain Mustard Jus

**Chef's Choice** House-Made Pasta | Meyer Lemon Cream, Asparagus

## **PETITE SWEETS DISPLAY**

Tiramisu

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 | Crème Fraiche, Chive

Spring Vegetable Minestra with Mint Basil Pistou

Farm Lettuce Salad | Shaved Vegetables, Shallots & Herbs, Champagne Vinaigrette

Spinach Salad | Egg, Bacon, Mushroom, Red Onion, Sherry Vinaigrette

Caesar Salad | Romaine, Garlic Croutons, Parmesan, Caesar Dressing

Arugula Salad | Goat Cheese, Beets, Apples, Champagne Vinaigrette

Caprese | Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic, Extra Virgin Olive Oil

## ENTREES

Per Person

**Chef's Choice House-Made Pasta** | Meyer Lemon Cream, Asparagus

50

**Mary's Roasted Chicken** | Fingerling Potatoes, Bacon, Spinach, Garlic Confit, Mustard Cream

62

**Wild Atlantic Salmon** | Quinoa, Arugula, Pickled Red Onion, Cucumber, Tzatziki

63

**Alaskan Halibut** | Creamed Spring Onion, Marble Potatoes, Salsa Verde

Market Price

**Braised Short Rib** | Whipped Potatoes, Spinach, Red Wine Jus

68

**New York Strip Steak** | Smashed Red Potatoes, Roasted Broccolini, Mushroom Bordelaise

72

**Filet Mignon** | Whipped Potatoes, Asparagus, Bordelaise

86

## DESSERTS

Tiramisu

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

**Boulevardier** Jack Daniels Whiskey, Campari, Sweet Vermouth

**Pear Jalapeno Margarita** Don Julio, Jalapeno Simple Syrup, Pear Puree, Lime

**Elderflower Fizz** Tanqueray 10, St Germain Elderflower, Lemon Juice, Prosecco

**Cucumber Lemon Spritzer** Ketel One, Cucumber Simple Syrup, Lemon, Soda

## 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