

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's 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 Cooked Chips | Assorted Cookies

ITALIAN

Caesar | Romaine, Garlic Croutons, Parmesan, Caesar Dressing
Mary's Roasted Chicken Breast | Cremini Mushrooms, Creamy Marsala Sauce
Chef's Choice House Made Pasta | Vegetable Ragu, Grana Padano
Seasonal Vegetables | Aged Balsamic
Garlic Bread
Tiramisu

GREEK

Greek Salad | Artichoke Hearts, Garbanzo Beans, Cucumber, Olives, Feta Cheese
Lemon Herb Chicken
Grilled Seasonal Vegetables
Tabouli | Herbs, Onion, Lemon, Roasted Peppers, Olive Oil
Flatbread | Hummus, Tzatziki
Lemon Tart

SOUTHWEST

Garden Tortilla Salad | Red Onion, Radish, Jicama, Avocado Dressing
Green Chili Chicken | Cilantro Lime Rice | Black Beans
Corn Tortillas | Shredded Romaine, Tomato, Sour Cream, Onion, Queso Fresco, Guacamole
House-Cooked Tortilla Chips | House Salsa
Churros

AFTERNOON BREAK Assorted Cookies

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 | Sweet Butter, 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:

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

AFTERNOON BREAK Assorted Cookies

US CAPITOL PACKAGE

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

BREAKFAST

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

MORNING BREAK

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

LUNCH BUFFET Please Select One of the Following:

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

AFTERNOON BREAK Assorted Bars

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
Avocado Toast | Avocado Spread, Sliced Hard Boiled Egg, Pickled Red Onion, Everything Spice
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
Avocado Toast | Avocado Spread, Sliced Hard Boiled Egg, Pickled Red Onion, Everything Spice
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
Turkey Bacon

PLEASE SELECT TWO:

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

ADDITIONS Minimum of 10 guests | Not Available A La Carte

Donut Holes Sugar	5	Avocado Toast Avocado Spread, Sliced Hard	10
Home Fries	6	Boiled Egg, Pickled Red Onion, Everything Spice	
Eggs Hard Boiled or Scrambled	6	Frittata Market Vegetables	10
Steel Cut Oatmeal Brown Sugar, Dried Fruit	7	Egg Sandwich English Muffin, Ham, Cheese	10
Applewood Smoked Bacon or Turkey Bacon	8	Breakfast Burrito Egg, Onion, Potato, Jack	11
Chicken Apple Sausage	8	Cheese, Ranchero Salsa	
Pancakes Warm Maple Syrup	8	Add Bacon, Sausage, or Turkey Bacon	13
Belgian Waffles Warm Maple Syrup	8		

BREAK PACKAGES PRICED PER PERSON

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We Proudly Serve Pepsi Products

SNACK BAR \$20

Organic Popcorn | Olive Oil & Sea Salt
House-Cooked Potato Chips | French Onion Dip
House-Cooked Tortilla Chips
House 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
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

SMOOTHIE BREAK \$18

Assorted Bottled Naked Smoothies
Assorted Nuts
Seasonal Whole Fruit

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
Naked Smoothies (Assorted)	9
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-Cooked Tortilla Chips House Salsa & Guacamole	14
Market Vegetable Crudité House Dill Ranch	14
Assorted Cookies	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

GREEK

Greek Salad | Artichoke Hearts, Garbanzo Beans, Cucumber, Olives, Feta Cheese

Lemon Herb Chicken

Grilled Seasonal Vegetables | Balsamic

Tabouli | Herbs, Onion, Lemon, Tomato, Olive Oil

Flatbread | Hummus, Tzatziki

Lemon Tarts

SOUTHWEST

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

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

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

House-Cooked Tortilla Chips | House Salsa

Churros

ITALIAN

Caesar | Romaine, Garlic Croutons, Parmesan, Caesar Dressing

Mary's Roasted Chicken Breast | Cremini Mushrooms, Creamy Marsala Sauce

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

Seasonal Vegetables | Aged Balsamic

Garlic Bread

Tiramisu

BOXED "GRAB 'N GO" LUNCH

\$47 (Priced Per Person)

8-25 ppl: Choose Two Sandwich Options · 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 Banh Mi | Roasted Mushroom, Pickled Vegetables, Cilantro, Herb Aioli on French Baguette

THEMED LUNCH BUFFETS MINIMUM OF 15 GUESTS

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

GREEK \$52 Per Person

Greek Salad | Artichoke Hearts, Garbanzo Beans, Cucumber, Olives, Feta Cheese
Lemon Herb Chicken
Seared Wild Atlantic Salmon | Pickled Red Onion, Roasted Red Pepper Tomato Sauce
Grilled Seasonal Vegetables | Balsamic
Tabouli | Herbs, Onion, Lemon, Roasted Peppers, Olive Oil
Flatbread | Hummus, Tzatziki
Lemon Tart

PAN PACIFIC \$54 Per Person

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

CAL-ITALIAN \$52 Per Person

Caesar Salad | Romaine, Garlic Croutons, Parmesan, Caesar Dressing
Rosemary and Garlic Roasted Potatoes
Cannelloni | Ricotta, Goat Cheese, Fresh Herbs, House-Made Marinara
Mary's Roasted Chicken Breast | Cremini Mushrooms, Creamy Marsala
Tiramisu

SOUTH OF THE BORDER \$52 Per Person

House-Cooked Tortilla Chips | House Salsa
Garden Tortilla Salad | Red Onion, Radish, Jicama, Avocado Dressing
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 Tortillas
Churros

Add: Lime Tequila Prawns.... \$9

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-Cooked Chips | Assorted Cookies

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 | 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
Tabouli | Herbs, Onion, Lemon, Roasted Peppers, Olive Oil
California Wild Rice | Arugula, Dried Cherries, Almonds
Roasted Vegetables | Balsamic
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 (Please Select 2)

Opera Cake
Tiramisu
Pecan Tart
Lemon Tart
Red Velvet Cake
Assorted Cookies

LUNCH PLATED



Minimum of 15 guests

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

Chef's Choice House Made Pasta Vegetable Ragu, Grana Padano	45
Mary's Roasted Chicken Breast Sweet Potato Puree, Braised Collards, Pomegranate Jus	49
Wild Atlantic Salmon Cauliflower Puree, Roasted Baby Carrots, Maple Mustard Glaze	52
Grilled Flat Iron Steak Whipped Potatoes, Creamed Chard, Bordelaise	52

DESSERTS

Opera Cake
Tiramisu
Pecan Tart
Lemon Tart
Red Velvet Cake

LIGHTER FARE PLATED LUNCH



Minimum of 15 guests

Please Select Two Entrees, (Not Including a Vegetarian Option) and 1 dessert.

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

ENTREES Per Person

Chinese Chicken Salad Grilled Chicken, Cabbage, Crispy Rice Noodles, Almonds, Green Onions, Bean Sprouts, Carrots, Soy Sesame Vinaigrette	45
Southwestern Steak Salad Flank Steak, Little Gem Lettuce, Jicama, Black Beans, Radish, Red Onion, Black Olives, Avocado Dressing	45
Greek Salad Grilled Chicken, Artichoke Hearts, Garbanzo Beans, Cucumber, Olives, Feta Cheese	45
Mushroom Banh Mi Roasted Mushroom, Pickled Vegetables, Cilantro, Herb Aioli, French Baguette, House-Cooked Kettle Chips	45
Mary's Roasted Chicken Breast Wild Rice, Seasonal Vegetables, Salsa Verde	49
Wild Atlantic Salmon Roasted Squash, Roasted Potatoes, Kale, Chimichurri	52

DESSERTS (Please Select 1)

Berry Cake (gf)
Citrus Madeline
Macaron

HORS D'OEUVRES



RECEPTION PACKAGE | \$55 (Priced Per Person) Minimum of 25 guests
Select three (3) Small Bites, (1) Antipasti and (1) Pizzetta

SMALL BITES | Minimum order of 25 pieces
May be displayed or passed

COLD

Per Person

Deviled Eggs	8
Ricotta and Fig Jam Bruschetta	8
Antipasto Skewer	8
Tuna Poke Sesame, Cucumber, Soy Sauce, Wonton Taco	8
Soba Box 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
Tomato Braised Meatballs	8
Stuffed Mushrooms Sausage, Fontina	8
Soy Braised Chicken Lettuce Cups Sesame, Scallions, Avocado Ranch	8
Spiced Beef Skewer Chimichurri	8
Buttermilk Fried Chicken Skewers Honey Mustard	8
Crab Cakes Spiced Remoulade	9

DISPLAYED HORS D'OEUVRES | Minimum of 25 guests

Per Person

ANTIPASTI PLATTERS

Shrimp Cocktail	12
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 (Choose 1)

12

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

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-Cooked Potato Chips & French Onion Dip

FAJITA BAR \$32 Per Person

Carne Asada, Green Chili Chicken, Grilled Vegetables
House-Cooked Tortilla Chips | House Salsa, Guacamole Sour Cream, Queso
Fresco, Corn Tortillas

Add: Tequila Lime Prawns...\$9

POKE BOWLS MP

Choose 1 Fish, 3 Fillings, 1 Sauce, and 2 Toppings
Additional Charge For Each Additional Bowl Style

Fish Choice of: Shrimp | Tuna | Salmon | Crab

Filling Choice of: Onion | Cucumber | Avocado | Jalapeno | Edamame | Green Onion | Cilantro

Sauce Choice of: Spicy Mayo | Soy Ginger | Teriyaki | Sriracha

Topping Choice of: Sesame Seeds | Furikake | Masago | Crispy Shallots

CHILLED SEAFOOD MP

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

PETITE SWEETS DISPLAY \$20

Under 50 ppl: Choose Two · 50+ ppl: Choose Four

Assorted Cookies

Tiramisu

Opera Cake

Red Velvet Cake

Lemon Tart

Equator Cake

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 | 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
Tabouli | Herbs, Onion, Lemon, Artichoke Hearts, Garbanzo Beans, Olive Oil
California Wild Rice | Arugula, Dried Cherries, Almonds
Roasted Vegetables | Balsamic
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 (Please Select 2)

Pecan Tart
Lemon Tart
Opera Cake
Tiramisu
Red Velvet Cake
Assorted Cookies

DINNER PLATED

Minimum of 15 guests

Please Select One Starter & Two Entrees, Not Including a Vegetarian Option, and one Dessert. 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 Cauliflower Puree, Roasted Baby Carrots, Maple Mustard Glaze	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
Lemon Tart
Opera Cake
Red Velvet Cake
Tiramisu

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 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 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	\$26	\$30	\$34
Each Additional Hour	\$12	\$16	\$20	\$24

*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 Franc	

ESOTERIC REDS

Grenache Elizabeth Spencer Mendocino	46
Counoise Tablas Creek Paso Robles	76

*SUBJECT TO AVAILABILITY