

Celebration Menu

2024

90 | Per Person

PLATED STARTERS

CHOOSE 3 FOR THE WHOLE GROUP

Goat Cheese Stuffed Strawberry ♥⊕

Blueberry Lavender Goat Cheese,
Toasted Pistachio, Dried Mint,
Strawberry Gastrique

Smoked Filet of Beef Phyllo Cups

Shaved Smoked Beef,
Horseradish Chive Cream, Arugula

California Bruschetta ♥

Crostini, Avocado, Tomato, Fresh Mozzarella,
Balsamic Glaze, Basil

Chipotle BBQ Pulled Pork Crostini

Poppy Seed Dressing, Micro Slaw, Pretzel
Crostini

Bombay Roll

Prosciutto, Herb Pesto, Whipped Feta,
Puff Pastry

Mini Crab Cakes

Poblano Aioli, Pickled Peppers, Cilantro

Tequila Infused Ceviche ⊕

Chili Oil, Micro Cilantro, Brined Radish
*Wild Mushroom Ceviche Substitution
Available

Eggplant Involtini ♥

Eggplant, Squash, Marinara

PLATED SALADS

CHOOSE 1 FOR THE WHOLE GROUP

Caprese Salad ♥⊕

Fresh Mozzarella, Heirloom Tomato, Basil
Pesto, Balsamic Reduction

Seasonal Berry Salad ♥⊕

Mixed Greens, Mixed Berries, Feta Cheese,
Toasted Almonds, Roasted Garlic Vinaigrette

Arugula Salad ♥⊕

Orange Supremes, Beets, Goat Cheese,
Toasted Pepita Seeds, Citrus Vinaigrette

PLATED ENTREES

CHOOSE 1 PER PERSON

Tofu Gnocchi ⊕✓

Basil, Parsley, Lemon Zest, Wild Mushrooms,
Toasted Pine Nuts, Basil Pesto

Tinga Poblana Roast Chicken ⊕

Cilantro Masa Dumpling, Cabbage

Grilled Atlantic Salmon ⊕

Roasted Fingerling Potatoes, Asparagus,
Roasted Garlic-Chive Beurre Blanc

Rib Eye Au Poivre ⊕

Roasted Fingerlings, Sautéed Mushrooms,
Haricot Vert, Bordelaise Sauce

DESSERT*

CHOOSE 1 FOR THE WHOLE GROUP

Assorted Macarons ♥

Chocolate Covered Strawberries ⊕✓

*Outside Dessert Welcome At No Additional Cost

♥ = vegetarian ✓ = vegan ⊕ = gluten free

Family Style Celebration Menu

85 | Per Person

Please choose one option and menu for the entire group to enjoy.
Items will be served on large platters to be passed at the table. Reservations and menu items are subject to availability.

1 Small Plate

1 Salad

2 Entrees

1 Dessert

SMALL PLATES

California Bruschetta ♥

Crostini, Avocado, Tomato, Fresh Mozzarella
Balsamic Glaze, Basil

Eggplant Involtini ♥⊕✓

Eggplant, Squash, Marinara

Mini Crab Cakes

Poblano Aioli, Pickled Peppers, Cilantro

Smoked Filet of Beef Phyllo Cups

Shaved Smoked Beef,
Horseradish Chive Cream, Arugula

SALAD

Caprese Salad ♥⊕

Fresh Mozzarella, Heirloom Tomato, Basil
Pesto, Balsamic Reduction

Seasonal Berry Salad ♥⊕

Mixed Greens, Mixed Berries, Feta Cheese,
Toasted Almonds, Roasted Garlic Vinaigrette

Arugula Salad ♥⊕

Orange Supremes, Beets, Goat Cheese,
Toasted Pepita Seeds, Citrus Vinaigrette

ENTRÉE

Tofu Gnocchi ⊕✓

Basil, Parsley, Lemon Zest, Wild Mushrooms,
Toasted Pine Nuts, Basil Pesto

Tinga Poblana Roast Chicken ⊕

Cilantro Masa Dumpling, Cabbage

Grilled Atlantic Salmon ⊕

Roasted Fingerling Potatoes, Asparagus,
Roasted Garlic-Chive Beurre Blanc

Rib Eye Au Poivre ⊕

Roasted Fingerlings, Sautéed Mushrooms,
Haricot Vert, Bordelaise Sauce

DESSERT

RASPBERRY WHITE CHOCOLATE
CHEESECAKE ⊕

Melba Sauce, Whipped Cream

FLOURLESS CHOCOLATE TORTE ⊕

Raspberry Coulis, Mint



♥ = vegetarian ✓ = vegan ⊕ = gluten free

Family Style Celebration Beverage Menu

2024

CHOOSE 3 WINES FOR THE WHOLE GROUP

SPARKLING WINE

Zardetto Prosecco
Brut, Conegliano, Italy

RED WINE

Dante Pinot Noir
California

Claiborne & Churchill Pinot Noir
Edna Valley, California

Dante Cabernet Sauvignon
California

Ancient Peaks Cabernet Sauvignon
Paso Robles, California

Borsao Berola
Spain

BOTTLE BEER

CHOOSE 3

Michelob Ultra

Coors Original

Bud Light

Budweiser

Indigeny Hard Apple Cider

Sierra Nevada Pale Ale

Stone IPA

Boont Amber Ale

WHITE WINE

Terra Noble Sauvignon Blanc
Central Valley, Chile

Yosemite Cellars Grenache Rose
Groveland, California

Dante Chardonnay
California

Sean Minor 4Bears Chardonnay
Paso Robles, California

LIQUOR

• UNLIMITED PREMIUM BAR PACKAGE •

\$1,300 — Priced Up to 20 People

\$ 50/ Per Additional Guests

Includes Service Charge, Tax, Bar Setup and Hourly Fee



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