



CARNEROS
RESORT AND SPA

Private Event Menus & Guidelines

Providing the best and freshest local products for your dining pleasure is our commitment to you. Much of our produce is supplied from numerous gardens on our property.

The following menus offer an illustration of the flavorful cuisine offered at Carneros Resort and Spa. We welcome the opportunity to customize menus to the unique needs of your event... simply ask us. If there are any further needs not addressed within, it would be our pleasure to discuss them with you.

- 1 -

March 2014

All items are subject to 20% Service Charge and 8% Sales Tax.
All items are subject to seasonal availability.

MENU

Our Private Event Dining Selections are designed as pre-selected, set menus.

If you wish to offer your Guests the option of selecting an entrée prior to the event, please follow these guidelines:

- Maximum of two (2) entrée selections and one (1) vegetarian option, and the highest price of the three entrées prevails as the per-person price for all Guests; a common starch and vegetable will prevail for all entrées.
- Guaranteed entrée counts are due to the Catering Department no later than 10am PST seven (7) business days prior to the function.
- Client must produce and provide individual place cards with entrée choice indicator, which must be approved by Carneros Resort and Spa prior to the event. Traditional coding: red=beef; blue=seafood; yellow=chicken; green=vegetarian
- An additional \$20 per-person coordination fee for multiple entrée choice menus is applicable.

Alternatively, your Guests may have the option of selecting an entrée on-site. Please follow these guidelines:

- Selection of a minimum Four-Course menu, with common non-entrée courses pre-selected
- Maximum of two (2) entrée selections and one (1) vegetarian option, and the highest price of the three entrées prevails as the per-person price for all Guests; a common starch and vegetable will prevail for all entrées.
- An additional \$35 per person coordination fee for ordering entrée selection on-site is applicable.
- Minimum of 15 Guests; Maximum of 40 Guests

As the majority of our food is prepared a la minute to provide the highest quality product, adherence to scheduled meal times and agendas is imperative. Therefore, our Banquet Staff will confirm start times at one hour prior, then again at thirty minutes prior to ensure accurate timing. Uncommunicated delays in function start times may necessitate the re-preparation of food and will result in additional fees charged at approximately \$25++ -- \$50++ per person. Delays in start times more than one hour will additionally result in appropriately assessed labor charges.

GUARANTEE

Your final guaranteed attendance numbers are due to the Catering Department no later than 10am PST seven (7) business days prior to the function. In the absence of guaranteed attendance numbers, the expected attendance numbers indicated on your banquet event orders will be considered the guarantee. Guarantees may not be reduced within 7 business days prior to the function; increases will be accommodated based on availability of product and staff. Charges will be based on the guaranteed attendance number or actual number of attendees, whichever is greater.

BAR FEE

A \$175 bartender fee will be assessed for each bar set if bar revenues do not meet or exceed \$500, exclusive of service charge and sales tax. A \$50 per hour bartender fee will be assessed for each hour after four (4) hours. Our standard staffing is one bar/bartender per 100 Guests; each additional bartender requested will be charged at \$50 per hour/4 hour minimum. Each additional bar requested will be assessed a \$175 set-up fee.

LABOR FEES

A labor fee of \$175 will be assessed when guarantees are fewer than 15 Guests for all full Breakfast, Lunch, Reception, or Dinner Functions.

For each Chef Attendant required, a \$175 fee will be assessed for a maximum three-hour period.

Any event in a Home or Orchard Cottage will be assessed a \$400 set-up fee and a \$600 culinary labor fee.

Any event with a Private Chef in a Home or Orchard Cottage will be assessed a \$400 set-up fee and a \$1000 private chef fee.

Set-up changes made within 24 hours of a function are subject to an overtime labor charge of \$50+tax per hour, per staff member needed to accommodate the change.

A labor charge of \$10 per person will be assessed for any service beginning before 6:00am or after 9:00pm.

A labor charge of \$25 per person will be assessed on the following holidays: New Year's Day, Presidents Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day, and Christmas Day.

A \$4 per delivery fee will be assessed for welcome packets/letters and/or amenities handed out to Guests upon arrival or delivered to guest cottages.

COAT CHECK

Requires an attendant from beginning through end of event at \$40 per hour/4 hour minimum

CORKAGE

No beverage of any kind is permitted to be brought into the Hotel by the Client or its Guests without special permission from the Hotel and must be served by Hotel staff if permission is granted. Carneros Resort and Spa is pleased to offer a wide selection of wines to compliment our cuisine. Your Catering or Conference Services Manager will happily pair each course with wine to enhance the flavors of your selected menu. If you wish to serve your Guests wine that Carneros Resort and Spa is unable to attain for you, you may bring in up to a maximum of fifty percent (50%) of total anticipated wines served, and a corkage fee of \$25++ per 750ml bottle of wine will be assessed. All specially ordered wines will be charged at the applicable minimum purchase quantity.

AUDIO-VISUAL/ TELEPHONE/ INTERNET

Carneros Resort and Spa is pleased to partner with PSAV to professionally facilitate all A/V needs. Upon execution of contract, PSAV's Director of Audio-Visuals at Carneros Resort and Spa will coordinate directly with you. All A/V charges will be billed through your Hotel master account.

TRANSPORTATION

Individual transportation must be to/from the Hilltop Reception area. Only vehicles no larger than 30-passenger can access the Hilltop area. Group transportation must be to/from the FARM Pavilion/Napa Foyer, with any size vehicle.

SEATING

Napa Hall, Sonoma Hall, and Carneros Courtyard: Seating may be at 72" rounds and/or rectangular tables with a minimum of 6 and a maximum of 12 Guests at each table, unless otherwise arranged. King's Table requests may also be accommodated.
Hilltop Dining Room: Seating may be at 48" rounds of up to 6 Guests and/or rectangular tables with a minimum of 6 guests at each table, unless otherwise arranged. King's Table requests may also be accommodated. Seating at 60" or 72" rounds may be accommodated with an additional Labor Fee of \$250+tax.

Your Catering or Conference Services Manager will provide a diagram for assigned seating upon request.

DECOR

All decorations must meet the Fire Department's regulations. Any open flame requires a permit, which must be furnished to the Hotel prior to the event. Themed décor may be arranged and must be approved prior to installation. The Hotel does not permit hanging or affixing anything from its existing walls or ceilings.

Hanging banners, signs, seals and flags from rented Pipe & Drape may be arranged with your Catering or Conference Services Manager. A \$55 per banner labor charge will apply, in addition to the cost of renting Pipe & Drape through PSAV.

Signs and banners may not be in public areas or outdoors.

ELECTRICAL

Additional power is available for most of our event space. Charges will be based upon labor costs and actual power requirements and usage.

KEYS

A charge of \$150 per room will be charged for keys issued for limited access. If all keys issued are not returned to your Catering or Conference Services Manager at the conclusion of the function, an additional \$200 re-key fee will be assessed.

SHIPPING MATERIALS

Shipments will be accepted up to three days prior to the function date. A handling charge of \$4 per box, per day, will be assessed. Crates over 100 pounds and palettes will be charged additionally. Please address all boxes to: Carneros Resort and Spa, "HOLD for 'Event Name, Event Date", 4048 Sonoma Highway, Napa, CA 94559. All boxes will be placed in the group office or general session room prior to the beginning of the event, unless otherwise arranged in advance with your Catering or Conference Services Manager.

SPECIAL CONDITIONS

No food and beverage of any kind may be brought into the Hotel by the Client or its Guests without special permission from the Hotel. The Hotel reserves the right to charge for the service of such food and beverage.

Insurance restrictions and health codes prohibit the Hotel from allowing leftover food and beverage to be removed from the premises.

BREAKFASTS maximum two hours of service

Continental Breakfast

Assorted Breakfast Pastries and Breads, Butter, and Local Preserves
The Season's Fresh Fruit and Berries
Fresh Squeezed Orange Juice, Cranberry Juice, and Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee, and Mighty Leaf Hot Teas
\$35 per person

Deluxe Continental Breakfast

Assorted Breakfast Pastries and Breads, Butter, and Local Preserves
The Season's Fresh Fruit and Berries
Irish Oats, Brown Sugar, Milk
Yogurt, Granola, and Dried Fruits
Fresh Squeezed Orange Juice, Cranberry Juice, and Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee, and Mighty Leaf Hot Teas
\$40 per person

European Breakfast minimum 15 Guests

Whole Grain Breads, Baguettes and Flatbreads, Seasonal Jams and local Preserves
Charcuterie (Salamis, Prosciutto, Paté), Artisanal Cheese Selections
Hard Boiled Eggs, Sliced Tomatoes
Muesli and Yogurt
The Season's Fresh Fruit and Berries
Fresh Squeezed Orange Juice, Cranberry Juice, and Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee, and Mighty Leaf Hot Teas
\$45 per person

Carneros Breakfast Buffet minimum 15 Guests

Assorted Breakfast Pastries and Breads, Butter, and Local Preserves
The Season's Fresh Fruit and Berries
Cereals with Clover Milks
Yogurt, Granola, and Dried Fruits
Pre-Selected Choice of:
Fluffy Scrambled Eggs with Chives
or
Scrambled Eggs & Fontina Cheese Wrapped in Tortillas
or
Croissant Sandwich with Farm Fresh Eggs, Caggiano Fresh Ham, Cheddar Cheese
Breakfast Potatoes, Crisp Applewood Bacon, and Chicken Apple Sausage
Fresh Squeezed Orange Juice, Cranberry Juice, and Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee, and Mighty Leaf Hot Teas
\$50 per person

Breakfast Temptations

Irish Oats

Brown Sugar, Milk, and The Season's Fresh Berries
\$8 per person

Boon Fly Donuts

Homemade Cinnamon Sugar Treats!
\$30 per dozen

Chef-Attended Omelet Station

Breakfast Meats, Vegetables, Cheeses
\$20 per person (plus \$175 Chef Fee)

Brioche Cinnamon French Toast

The Season's Fresh Berries, Maple Syrup
\$14 per person

Boon Fly Eggs Benedict

Housemade Pain Levain, Thick Sliced Ham,
Poached Eggs, Jalapeño Hollandaise
\$16 per person

Smoked Salmon and Bagels

Cowgirl Creamery Fromage Blanc, Capers, Red Onion
\$16 per person

Breakfast Burritos

Scrambled Eggs, Potatoes, Cheddar, Salsa, Guacamole, Sour Cream,
Choice of: Ham, Bacon, or Chorizo
\$84 per dozen

English Muffin B.E.L.T.

Bacon, Egg, Lettuce, Tomato
\$84 per dozen

Warm Croissants with Emmenthaler Cheese

Scrambled Eggs, Caggiano Ham, Roma Tomatoes, Basil
\$84 per dozen

Garden Vegetable Frittata

\$12 per person

Yogurt Bar

Granola, Fresh Fruit
\$10 per person

REFRESHMENTS & SNACKS

Chilled

Assorted Soft Drinks	Coca-Cola, Diet Coke, Sprite	\$6 per bottle
Natural Mineral Waters	still and sparkling	\$6 per bottle
Bottled Juices, Vignettes, Energy Drinks, Vitamin Waters		\$7 per bottle
Lemonade		\$86 per gallon
Refreshing Herbal Iced Tea		\$96 per gallon
Soothing Spa Water	infused with Cucumber, Lemon, and Mint	\$80 per gallon
Fruit Juices	Freshly Squeezed Orange, Cranberry, Grapefruit	\$40 per quart
Chilled Milks	Clover Low-Fat, Clover Non-Fat, Soy	\$25 per quart

Hot

Espresso Drinks	Espresso, Cappuccino, Latte	\$7 per drink
Coffees	Regular and Decaffeinated	\$96 per gallon
Selection of Mighty Leaf Hot Teas		\$96 per gallon
Hot Chocolate	Mini Marshmallows and Whipped Cream	\$86 per gallon
Hot Apple Cider	Cinnamon Sticks	\$86 per gallon

Treats

Assorted Breakfast Pastries	with Butter and Local Preserves	\$64 per dozen
Assorted Bagels	with Cream Cheeses	\$72 per dozen
Chocolate Walnut Brownies		\$64 per dozen
White Chocolate Macadamia Blondies		\$64 per dozen
Fresh Baked Cookies		\$64 per dozen
Coconut Macaroons		\$64 per dozen
Lemon Bars		\$64 per dozen
Rice Crispy Treats		\$64 per dozen
Mini Cupcakes		\$50 per dozen
Chocolate Dipped Strawberries or Seasonal Fruit		\$84 per dozen
Warm Pretzels	with specialty Mustards	\$60 per dozen
Potato Chips or Pretzels	individual bags	\$5 each
Assorted Ice Cream Bars		\$7 each
Assorted Candy Bars		\$5 each

Healthier

Hard Boiled Eggs		\$36 per dozen
Fruit Skewers with Yogurt Dip		\$84 per dozen
Cereals	with Clover Milks	\$6 per person
Individual Fruit Yogurts		\$5 each
Assorted Whole Fruits		\$5 each
Granola Bars		\$6 each
Odwalla Energy Bars		\$6 each
Frozen Fruit Juice Bars		\$7 each

Per Person minimum 10 Guests

Smoked Salmon and Bagels	Cream Cheese, Capers, Sweet Red Onions	\$20 per person
The Season's Sliced Fresh Seasonal Fruit and Berries		\$12 per person
Licorice	Red and Black	\$6 per person
Freshly Popped Popcorn		\$8 per person

By the Bowl serves 10 Guests

Hummus	Crudit� of Dipping Vegetables, Pita Wedges	\$90 per bowl
Warm Artichoke and Pancetta Dip	Crackers, Bread	\$90 per bowl
Corn Tortilla Chips	Guacamole and Assorted Salsas	\$80 per bowl
Fancy Mixed Nuts		\$60 per bowl
Cashews		\$70 per bowl
Housemade Seasoned Nuts		\$75 per bowl

BREAK MENUS

*maximum thirty minutes of service
minimum 15 guests*

Revitalizing Energy Break

Seasonal Whole Fruit
Assorted Individual Yogurts
Nutritional Energy and Granola Bars
Energy Drinks
\$25 per person

Snack Attack

Corn Tortilla Chips with Housemade Salsa and Guacamole
Potato Chips with Sour Cream-Onion Dip
Pretzel Rods
Bowls of Assorted M&Ms
\$23 per person

Healthier Habits

Hummus with Pita Wedges
Vegetable Crudités with Blue Cheese and Ranch Dips
Fruit Skewers with Yogurt Dip
Strawberry Lemonade
\$30 per person

Cinematic Sensations

Freshly Popped Popcorn
Red and Black Licorice
Assorted Candy Bars
Specialty "Old Time" Sodas
\$30 per person

Mid-Day Tea

Assortment of English Tea Sandwiches
French Pastries, Petit Fours, and Mini Cream Scones
Butter, Jam, and Crème Anglaise
Mighty Leaf Hot Teas
\$40 per person

Carnival Cravings

Kettle Corn
Boon Fly Donuts
Warm Pretzels with Specialty Mustards
Root Beer Floats
\$30 per person

Sweet Temptations

Cookies and Brownies Freshly Baked
Strawberries and Dried Fruits Chocolate Dipped
Rice Krispy Treats
Assortment of Clover Milks
\$36 per person

- 7 -

All items are subject to 20% Service Charge and 8% Sales Tax. All items are subject to seasonal availability.

LUNCH AND DINNER

The following menus have been designed to offer a variety of options for your dining pleasure. The Starters, Salads, Soups, and Desserts are universal for Lunch and Dinner plated meals, and most may also be used in buffet and family-style meals, or to create a custom tasting menu. *Please note that our Chefs will make seasonal substitutions without notice to ensure the freshest ingredients and seasonal experience.*

Tasting Menus

may include as many courses as you like and are priced based on your selections. Please contact your Catering or Conference Services Manager for assistance in the customization of your menu. Minimum 25 Guests required.

Wine Pairings

As Carneros Resort and Spa is located in the Carneros AVA within the greater Sonoma and Napa Wine Countries, we are passionate about wine and sharing it with our Guests. To that end, we will be happy to make wine pairing suggestions to compliment our menus in an effort to make wine approachable. We also have an extremely knowledgeable Wine Director and numerous other fantastic resources on staff and in our community, so we certainly welcome the opportunity to customize your wine experience... just ask!

Plated Meals

All meal pricing is based on a minimum of **three courses** and includes Warm Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Hot Teas and Iced Tea.

Please note that our Chefs will make seasonal substitutions without notice to ensure the freshest ingredients and seasonal experience.

Lunch Entrées

Charred Flat Iron Steak, Creamed Spinach, French Fries \$72

Fulton Valley Chicken Breast, Spinach, Farro, Lemon Oil \$64

Seasonal Bass, Pepperonata, Marble Potatoes \$68

Loch Duart Salmon, Saffron Risotto Cake, Herb Salad \$68

Braised Beef Short Ribs, Pine Nut Gremolata, Potato Purée \$74

Mushroom Ravioli, Braised Greens, Fromage Blanc \$60

Pork Loin, Brussels Sprouts, Apples, Butternut Squash \$64

Vegetarian Risotto, Seasonal Vegetables, Parmesan, Olive Oil \$62

Gulf White Prawns, Shaved Fennel, Lemon, Romesco Sauce \$68

Additional Salad, Soup, or Dessert Course may be added at \$15 per person; additional Starter Course at appropriate per-person pricing.

Dinner Entrées

Loch Duart Salmon, Lentils Du Puy, Mustard Greens, Beurre Blanc \$110

Alaskan Halibut, White Corn, Niçoise Olives, Heirloom Tomatoes, Pistou \$110

Seasonal Bass, Pepperonata, Marble Potatoes, Shallot Vinaigrette \$110

Day Boat Scallops, Preserved Lemon, Risotto, Arugula \$114

Vegetarian Risotto, Seasonal Vegetables, Olive Oil, Parmesan \$96

Roasted Chicken, Fingerling Potatoes, Spinach, Thyme Jus \$98

Braised Beef Short Ribs, Pine Nut Gremolata, Potato Purée \$120

Filet Mignon, Watercress, Potato Purée, Red Wine Reduction \$130

Rack of Lamb, Artichokes, Cippolini Onions, Polenta \$128

Roasted Duroc Pork Chop, Garden Carrots, Braised Chard, Spaetzle \$98

Additional Salad, Soup, or Dessert Course may be added at \$20 per person; additional Starter Course at appropriate per-person pricing.

- 8 -

All items are subject to 20% Service Charge and 8% Sales Tax.
All items are subject to seasonal availability.

Soups

Potato Leek

Curried Carrot

Butternut Squash, Spiced Crème Fraîche (fall/winter)

Cauliflower, Vadouvan

Forest Mushroom, Truffle Oil

Celery Root, Spiced Apple

Rancho Gordo Heirloom Bean, Pistou

Spring Pea (spring)

Asparagus (spring)

Roasted Tomato, Herb Oil

Vanilla Scented Parsnip (fall/winter)

Caramelized Onion, Gruyere Crouton

Brentwood White Corn, Corn Relish (summer)

Heirloom Tomato Gazpacho (summer)

Salads

Garden Baby Greens, Roasted Vegetables, Sherry Vinaigrette

Whole Leaf Caesar Salad, Caramelized Onions, Parmesan Reggiano, Croutons

Roasted Baby Beets, Arugula, Pecorino, Crispy Shallots

Butter Lettuce, Grapefruit, Avocado, Manchego, Lemon Truffle Vinaigrette

Sweet Gem Lettuce, Shaved Radish, Orange Segments, Manchego, Sun Flower Seeds, Mustard Vinaigrette

Chopped Salad, Fried Garbanzo Beans, Cucumber, Cherry Tomatoes, Pancetta, Feta, Herb Buttermilk Dressing

Roasted Delta Asparagus, Frisée, Shaved Fennel, Radish, Parmesan Crisp, Lemon Vinaigrette (spring)

Pole Beans, Cherry Tomatoes, Greens, Herb Vinaigrette

Garden Tomato, Basil, Burrata, Grilled Bread (summer)

Grilled Peach, Mâche, Marcona Almonds, White Balsamic (summer)

Roasted Butternut Squash, Radicchio, Apple, Brussels Sprouts, Bacon (fall)

Kale Market Salad, Toasted Farro, Kale, Carrots, Shaved Fennel, Almonds, Green Goddess Dressing

Starters

Diver Scallop

Roasted Cauliflower, Almonds, Currants,

Port Balsamic Reduction

Additional \$18 (Lunch); \$24 (Dinner)

Lobster Risotto

Preserved Lemon, Watercress

Additional \$20 (Lunch); \$28 (Dinner)

Liberty Farms Duck Confit

Frisée, Lentils Du Puy, Sherry Gastrique

Additional \$18 (Lunch); \$24 (Dinner)

Forest Mushroom Tart

Onion Confit, Quadraspice

Additional \$16 (Lunch); \$22 (Dinner)

Dungeness Crab Cake

Frisée, Poached Citrus, Tarragon Aioli

Additional \$16 (Lunch); \$22 (Dinner)

Gulf White Prawns

Romesco, Lemon, Fennel

Additional \$16 (Lunch); \$22 (Dinner)

Herb Gnocchi

Local Ricotta, Sage Brown Butter

Additional \$14 (Lunch); \$18 (Dinner)

Stuffed Quail

Celery Root, Swiss Chard

Additional \$18 (Lunch); \$24 (Dinner)

Glazed Pork Belly

Braised Cabbage, Apples

Additional \$16 (Lunch); \$22 (Dinner)

Buffets

Minimum 15 Guests

maximum two hours of service

Events fewer than 15 Guests will be offered Chef's Selection of Buffet Menu.

The Deli Buffet

Today's Fresh Seasonal Soup

Baby Garden Greens, Lemon Champagne Vinaigrette

Penne Pasta Salad, Roasted Peppers, Olives, Arugula, Red Wine Vinaigrette

Albacore Tuna Salad

Black Forest Ham, Rare Roast Beef, Roasted Turkey Breast, Pastrami, Italian Dry Salami

Cheddar, Swiss, Jack, Smoked Gouda

Lettuce Leaves, Shaved Red Onion, Tomato, Dill Pickle Spears, Pepperoncini

Assortment of Deli Breads and Rolls

Whole Grain Mustard, Mayonnaise

Individual Bags of Potato Chips

The Season's Fresh Fruit and Berries

Chef's Selection of Mini Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee,

Mighty Leaf Hot Teas and Iced Tea

Lunch Only: \$60 per person

The Sandwich Cart Buffet

Need to save time or have the flexibility to work through lunch?

*Have the Sandwiches prepared by our Culinary Team instead. Simply pre-select **three** Sandwiches from the list below*

Today's Fresh Seasonal Soup

Carneros Caesar Salad, Caramelized Onions, Parmesan Reggiano, Croutons

Roasted Fingerling Potato Salad

Wild Mushroom Panini

Grilled Vegetables, Goat Cheese, Roasted Peppers

Rosemary Brined Turkey

Havarti Cheese, Cranberry Chutney

Roast Chicken

Peperonata, Basil

Rare Roast Beef

Point Reyes Blue Cheese, Banyuls Vinegar, Arugula,
Black Pepper Aioli

New York Deli Reuben

Pastrami, Gruyère, Russian Dressing, Rye

Dill Pickle Spears, Olives, Pepperoncini

Individual Bags of Potato Chips

The Season's Fresh Fruit and Berries

Brownies, Rice Krispy Treats

Freshly Brewed Coffee, Decaffeinated Coffee,

Mighty Leaf Hot Teas and Iced Tea

Lunch Only: \$68 per person

- 10 -

All items are subject to 20% Service Charge and 8% Sales Tax. All items are subject to seasonal availability.

Wine Country Buffet

Baby Garden Greens, Lemon Champagne Vinaigrette

Caprese Salad (summer)

Chef's Selection of Charcuterie

Sliced Meats, Local Artisan Cheeses, Focaccia, Bread Sticks, Pita, Rolls

Grilled and Raw Vegetable Crudité

Hummus, White Bean Spread, Red Pepper Purée

Hard Boiled Eggs

Cheesecake Bites, Tiramisu Tartlets, Key Lime Tartlets

Freshly Brewed Coffee, Decaffeinated Coffee,

Mighty Leaf Hot Teas and Iced Tea

Lunch Only: \$74 per person

The Mediterranean Buffet

Cucumber Salad, Feta, Niçoise Olives, Shaved Red Onion, Red Wine Vinaigrette

Israeli Cous Cous Salad, Roasted Peppers

Warm Rolls & Butter

Loch Duart Salmon, Risotto Cake, Shellfish Broth, Fines Herb Salad

Duck Confit, Lentils Du Puy, Frisée, Sherry Vinegar

Grilled Garden Vegetables

Lemon Meringue Tartlets, Hazelnut Peanut Butter Squares, Chocolate Caramel Tartlets

Freshly Brewed Coffee, Decaffeinated Coffee,

Mighty Leaf Hot Teas and Iced Tea

Lunch: \$80 per person Dinner: \$130 per person

The Tuscan Buffet

Carneros Caesar Salad, Caramelized Onions, Parmesan Reggiano, Croutons

Roasted Baby Beets, Arugula, Pecorino, Crispy Shallots

Warm Rolls & Butter

Shrimp Romesco, Fennel Salad, Lemon Oil

Chicken Florentine, Baby Spinach, Local Olive Oil

Grilled Artichokes, Aioli

Herb Roasted Fingerling Potatoes

Opera Tortes, Seasonal Fruit Profiteroles, Cheesecake Bites

Freshly Brewed Coffee, Decaffeinated Coffee,

Mighty Leaf Hot Teas and Iced Tea

Lunch: \$80 per person Dinner: \$130 per person

The Southern Buffet

Tomato Panzanella, Torn Bread, Basil, Local Olive Oil
Potato Salad
Mini Corn Bread Muffins
Boon Fly Fried Chicken
Flat Iron Steak Salad, Arugula, Pickled Onions, Blue Cheese
Corn on the Cob (summer)
Macaroni & Cheese
Seasonal Fruit Pie, Mini Carrot Cake Cupcakes, Lemon Bars
Freshly Brewed Coffee, Decaffeinated Coffee,
Mighty Leaf Hot Teas and Iced Tea
Lunch: \$80 per person Dinner: \$130 per person

The Mexican Buffet

Chicken Tortilla Soup
Carneros Caesar Salad, Caramelized Onions, Parmesan Reggiano, Croutons
Mexican Chopped Salad, Honey Lime Vinaigrette
Corn Tortilla Chips, Guacamole and Assorted Salsas
Cheese Enchiladas
Street Tacos
Carne Asada, Fresh Fish, Adobo Chicken
Cilantro, Onion, Lime, Queso Fresca, Warm Tortillas
Rice and Beans
Chili Rubbed Grilled Corn
Mini Mexican Fudge Cakes
Flan
Agua Fresca
Freshly Brewed Coffee, Decaffeinated Coffee,
Mighty Leaf Hot Teas and Iced Tea
Lunch: \$80 per person Dinner: \$130 per person

Desserts

Small Bites

Assorted Fruit Macarons
S'mores Macarons
Seasonal Fruit Tartlets
Chocolate Caramel Tartlets
Tiramisu Verrine
Vanilla Panna Cotta Verrine
Seasonal Fruit
Assorted Cheesecake Pops
Vanilla and Chocolate Éclairs
Lemon Meringue Tartlets
Mini Strawberry Shortcakes (Seasonal)
Opera Tortes
Seasonal Fruit Profiteroles

Bigger Bites

White Chocolate Pave
Summer Peaches, Ginger Glass Tuile,
Sour Cream Ice Cream
Sacher Torte
Roasted Apricots, Thyme Ice Cream,
Marcona Almonds
Baked Strawberry Tart
Fresh Strawberries, Puff Pastry,
Mascarpone Ice Cream
Dulcey Panna Cotta
Yogurt Sponge, Mango, Tangerine Crumble
Seasonal Cheesecake
Citrus, Summer Berries, Fresh Cream
German Chocolate Tart
Pecan Caramel, Chocolate Cream, Coconut Sorbet

Specialty Dessert Stations

Crêpes

minimum 25 Guests

Vanilla and Buckwheat Crepes with the Season's Fresh Fruit Compotes, Banana's Foster,
Chantilly Cream, Chocolate Shavings, Local Preserves, Cinnamon

\$30 per person (plus \$175 Chef Fee)

Chef's Sweet Treats Buffet

minimum 20 Guests

Choose an assortment of five "Small Bites" from above

\$25 per person

Chocolate Showcase

minimum 25 Guests

Chef's Selection of Chocolate Tarts, Eclairs, Fudge Brownies, Macarons, Truffles, and Dipped Seasonal Fruits

\$28 per person

Hors D'Oeuvres

Warm

The Season's Local Mushroom Tart
Goat Cheese, Smoked Bacon,
on Puff Pastry
\$66 per dozen

Seared Beef
Horseradish, Fromage Blanc
on Crostini
\$80 per dozen

Porcini Dusted Spicy Petite Lamb Chops
\$80 per dozen

Duck Rilette
Seasonal Fruit Compote
\$76 per dozen

Seasonal Vegetable Ragoût
in Filo Shells
\$66 per dozen

Rare Seared Tuna with Crispy Capers
\$74 per dozen

Dungeness Crab Cake
Spicy Cocktail Sauce
\$74 per dozen

Classic Gougère
\$66 per dozen

Saffron Risotto and Fontina Arancini
\$70 per dozen

Forest Mushroom and Truffle Arancini
\$70 per dozen

Short Rib Sliders
Pickled Red Onion, Cress
\$80 per dozen

Seasonal Demitasse Soup Sips
\$66 per dozen

Cold

Dungeness Crab and Citrus Salsa
Radish Crème Fraîche, Tarragon
\$74 per dozen

Hamachi Sashimi, Dice of Apple,
Crispy Potatoes, Chives, Lemon Oil
\$80 per dozen

Serrano Ham Wrapped Tiger Prawn
\$80 per dozen

Buckwheat Blini and California Osetra Caviar,
Crème Fraîche
\$80 per dozen

Yellowfin Tuna Tartare
Sesame, Scallion, Ponzu
\$80 per dozen

Compressed Cucumber
Mint, Radish
\$66 per dozen

Red Onion Jam and Herbed Goat Cheese
on Puff Pastry
\$66 per dozen

Hog Island Sweetwater Oysters
Hogwash Mignonette
\$76 per dozen

Artichoke-Leek Confit on Crostini
Parmigiano-Reggiano
\$66 per dozen

Chicken Waldorf Lettuce Cups
\$72 per dozen

Smoked Salmon
Crème Fraîche, Brioche
\$74 per dozen

Reception Displays

minimum 20 Guests required for each

Local Artisan Cheeses

Housemade Baguette, Water Crackers, Seasonal Accompaniments
\$22 per person

Marinated Olives and Marcona Almonds

\$14 per person

House Smoked Salmon

Tomatoes, Capers, Red Onions, Crispy Ciabatta
\$22 per person

California Oyster Bar

Selection of Local Oysters, Champagne Mignonette, Lemon Wedges, Cocktail Sauce
\$30 per person

Bodega Bay Shellfish Display

Selection of Local Oysters, Ceviche, Clams, and Gulf White Prawns
Lemon Aioli, Champagne Mignonette, Cocktail Sauce
\$50 per person

Cruditè of Raw and Grilled Garden Vegetables

Hummus, Bleu Cheese, Lemon Aioli
\$18 per person

Sashimi

Ahi Tuna, Hamachi, Salmon
Assorted Garnish Board, Pickled Ginger, Wasabi, Soy Sauce
\$38 per person

Carneros Resort and Spa Charcuterie Board

Selection of Cured and Dried Meats, Pickled Vegetables
Whole Grain Mustard, Crostini
\$24 per person

Mediterranean Antipasto

Marinated Olives, Mushrooms, Artichokes
Grilled Garden Vegetables, Spicy Hummus, Red Pepper Purée,
White Bean Skordalia, Whole Roasted Garlic
Serrano Ham and Manchego Cheese on Toasted Baguette
Focaccia Bread, Rosemary Breadsticks, Toasted Pita
\$42 per person

Mediterranean Antipasto Largo

Marinated Olives, Mushrooms, Artichokes
Grilled Garden Vegetables, Spicy Hummus, Red Pepper Purée,
White Bean Skordalia, Whole Roasted Garlic
Artisan Cheeses with Dried Fruit, Marcona Almonds
Italian Coppa, Salami, Prosciutto
Salt Cod Brandade, Pipperrade, Olive Oil Poached Tuna with Olive Tapenade
Bocquerones on Crostini with Herb Salad
Serrano Ham and Manchego Cheese on Toasted Baguette
Focaccia Bread, Rosemary Breadsticks, Toasted Pita
\$58 per person

Siberian Osetra Caviar (farmed)

Traditional Garniture of
Buckwheat Blini, Crème Fraîche, Sieved Egg, Capers, Lemon
\$175 per ounce

Carved Selections

each requires an attendant at \$175

The following carved items may also supplement any Breakfast, Lunch, or Dinner Buffet:

each item serves 20 guests

Rosemary Brined Turkey Breast

Petite Sourdough Rolls, Caramelized Onion Relish
\$350

Roasted Loch Duart Salmon

Dill Crème Fraîche
\$425

Seared Ahi Tuna

Ponzu, Wasabi Aioli
\$500

Whole Grain Mustard Crusted Rack of Lamb

Herbs de Provence
\$500

Prime Beef Tenderloin

Horseradish Cream, Bordelaise
(serves 15 guests)
\$625

Specialty Stations

minimum 20 Guests required for each

Each station may be a made-to-order station with an additional \$175 attendant fee.

The following stations may also supplement any Lunch or Dinner Buffet:

Risotto Station

(select two of the following)

Lobster, Braised Fennel, Parmesan, St. Helena Lemon Oil
Short Rib, Forest Mushrooms, Fines Herbs, Vella Dry Jack
Seasonal Vegetables, Arugula, Parmesan

\$40 per person

Pasta Station

(select two of the following)

White Gulf Prawns, Linguini, Basil Pesto, Tomatoes, Local Olive Oil
Pork Sugo, Rigatoni, Chili Flake, Pecorino
Seasonal Vegetables, Penne, Fine Herbs, Toasted Bread Crumbs

\$36 per person

- 16 -

All items are subject to 20% Service Charge and 8% Sales Tax.
All items are subject to seasonal availability.