



GOLD DINNER MENU

HORS D'OEUVRES

BAKED BRIE with pesto and pine nuts
SMOKED CHICKEN ON BELGIAN ENDIVE, lingonberry sauce
CRUDITES

SALAD

For your guests, you may choose one:

CLASSIC CAESAR SALAD
freshly shaved Parmesan cheese and croutons

WARM SPINACH SALAD
baby spinach, warm honey mustard dressing, mushrooms and minced egg

SEBASTOPOL SALAD
tossed field greens with apples, golden raisins and walnuts, raspberry vinaigrette

ENTREE

Choose three:

GRILLED FILET OF BEEF
cabernet chanterrelles reduction demiglace

SEA SCALLOPS AND MEXICAN PRAWNS
creamy lobster sauce

TARRAGON CHICKEN
sautéed breast of chicken filled with a mushroom duxelles and tarragon sauce

RACK OF LAMB
roasted with a flavorful stoneground mustard sauce

FRESH GRILLED SALMON
with a basil cream sauce

THE VEGETARIAN
grilled Portobello mushroom, polenta with a fresh tomato sauce and seasonal vegetables

DESSERT

Choose two:

FRESH BERRIES WITH PORT WINE SAUCE and vanilla ice cream
HOMEMADE APPLE STRUDEL with vanilla ice cream
TRIPLE RICH CHOCOLATE TORTE, raspberry sauce
AMARETTO CHEESECAKE

COFFEE OR TEA

\$45.00 per guest, plus tax and 18% service charge



SILVER DINNER MENU

SALAD

For your guests, you may choose one of the following salads:

CLASSIC CAESAR SALAD
freshly shaved Parmesan cheese and croutons

SALAD OF BABY SPINACH
with pears and gorgonzola, raspberry vinaigrette

SONOMA COUNTY FIELD GREENS
balsamic vinaigrette

ENTREE

For you guests, you may choose any three of the following main dishes:

GRILLED NEW YORK STEAK
US choice, red wine reduction green peppercorn demiglace

GRILLED SALMON
with a basil cream sauce

CHICKEN MARSALA
sautéed chicken breast, Marsala mushroom red wine sauce

GRILLED PORK TENDERLOIN
apple and brandy sauce

THE VEGETARIAN
grilled Portobello mushroom, polenta with a fresh tomato sauce and seasonal vegetables

Entrée served with appropriate starch and two fresh vegetables.

DESSERT

For your guests, you may choose any two of the following desserts:

APPLE STRUDEL, vanilla ice cream
GRAND MARNIER CUSTARD with berries and seasonal fruit
TRIPLE RICH CHOCOLATE TORTE, raspberry sauce
AMARETTO CHEESECAKE

COFFEE OR TEA

\$36.00 per guest, plus tax and 18% service charge



BRONZE DINNER MENU

SALAD

For your guests, you may choose one:

SONOMA COUNTY FIELD GREENS
balsamic vinaigrette

SMALL CAESAR SALAD
freshly shaved Parmesan cheese and croutons

ENTRÉE

Choose Three:

GRILLED PORK TENDERLOIN
red wine stone ground mustard demiglace

ANGEL HAIR PASTA WITH SMOKED CHICKEN
and sugar snaps served in a light tomato sauce

GRILLED SALMON
basil cream sauce

LEG OF LAMB
rosemary red wine demiglace

MEDITERRANEAN CHICKEN
chicken breast sautéed with artichokes, lemon, garlic, capers, fresh herbs

THE VEGETARIAN
Saffron Risotto finished with chanterrelles, green onions and Parmesan cheese

Entrées are served with appropriate starch and two fresh vegetables.

DESSERT

Choose one:

TRIPLE RICH CHOCOLATE TORTE
APPLE STRUDEL with vanilla ice cream

COFFEE OR TEA

\$29.00 per guest, plus tax and 18% service charge