

THE
CITIZEN
HOTEL



**FALL / WINTER
CATERING MENUS
2025**

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 Cookies

BREAKFAST



ROLL IN \$34 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 \$38 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 \$44 Per Person | Minimum of 15 guests

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
 Belgian Waffles | Warm Maple Syrup

ADDITIONS Minimum of 10 guests | Not Available A La Carte

Donut Holes Sugar	6	Avocado Toast Avocado Spread, Sliced Hard	12
Home Fries	7	Boiled Egg, Pickled Red Onion, Everything Spice	
Eggs Hard Boiled or Scrambled	7	Frittata Market Vegetables	10
Steel Cut Oatmeal Brown Sugar, Dried Fruit	8	Egg Sandwich English Muffin, Ham, Cheese	12
Applewood Smoked Bacon or Turkey Bacon	9	Breakfast Burrito Egg, Onion, Potato, Jack	12
Chicken Apple Sausage	9	Cheese, Ranchero Salsa	
Belgian Waffles Warm Maple Syrup	10	Add Bacon, Sausage, or Turkey Bacon	14

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
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	100 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	52 dozen
Assorted Pastries	52 dozen
Assorted Bagels Cream Cheese & Fruit Preserves	52 dozen
Whole Farmers Market Fruit	52 dozen

LUNCH

SMALL GROUP LUNCH

\$52 (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

Seasonal Vegetables | Aged Balsamic

Garlic Bread

Tiramisu

BOXED "GRAB 'N GO" LUNCH

\$55 (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 \$62 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 \$62 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

CAL-ITALIAN \$62 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 \$62 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 \$55 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

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\$68 (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 \$5 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 \$5 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 \$8 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

TWO-COURSE PLATED LUNCH



Minimum of 15 guests

Please Select Two Entrees 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 \$8 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	50
Southwestern Steak Salad Flank Steak, Little Gem Lettuce, Jicama, Black Beans, Radish, Red Onion, Black Olives, Avocado Dressing	52
Greek Salad Grilled Chicken, Artichoke Hearts, Garbanzo Beans, Cucumber, Olives, Feta Cheese	50
Mushroom Banh Mi Roasted Mushroom, Pickled Vegetables, Cilantro, Herb Aioli, French Baguette, House-Cooked Kettle Chips	46
Mary's Roasted Chicken Breast Wild Rice, Seasonal Vegetables, Salsa Verde	52
Wild Atlantic Salmon Roasted Squash, Roasted Potatoes, Kale, Chimichurri	56

DESSERTS (Please Select 1)

- Opera Cake
- Tiramisu
- Pecan Tart
- Lemon Tart
- Red Velvet Cake

THREE COURSE PLATED LUNCH



Minimum of 15 guests

Please Select One Starter & Two Entrees 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 \$8 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 50
- Mary's Roasted Chicken Breast** | Sweet Potato Puree, Braised Collards, Pomegranate Jus 58
- Wild Atlantic Salmon** | Cauliflower Puree, Roasted Baby Carrots, Maple Mustard Glaze 62
- Grilled Flat Iron Steak** | Whipped Potatoes, Creamed Chard, Bordelaise 62

DESSERTS (Please Select 1)

- Opera Cake
- Tiramisu
- Pecan Tart
- Lemon Tart
- Red Velvet Cake



HORS D'OEUVRES

RECEPTION PACKAGE | \$58 (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	9
Ricotta and Fig Jam Bruschetta	9
Antipasto Skewer	9
Tuna Poke Sesame, Cucumber, Soy Sauce, Wonton Taco	9
Soba Box Scallions, Bean Sprouts, Peanut Sauce	9
Spinach Artichoke Puff Pastry	9

HOT

Vegetable Spring Rolls Chili Lime Sauce	9
Petite Grilled Cheese Caramelized Onions, Bacon	9
Mac & Cheese Bites Marinara	9
Tomato Braised Meatballs	9
Stuffed Mushrooms Sausage, Fontina	9
Soy Braised Chicken Lettuce Cups Sesame, Scallions, Avocado Ranch	9
Spiced Beef Skewer Chimichurri	9
Buttermilk Fried Chicken Skewers Honey Mustard	9
Crab Cakes Spiced Remoulade	9

DISPLAYED HORS D'OEUVRES | Minimum of 25 guests

ANTIPASTI PLATTERS

Shrimp Cocktail	14
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)

BBQ Chicken Red Onion, Cheddar Cheese, Mozzarella	14
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 \$30 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 \$36 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 \$22

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

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\$90 (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 \$5 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 \$5 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 \$8 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 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 \$8 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 Ragù, Grana Padano	62
Mary's Roasted Chicken Breast Sweet Potato Puree, Braised Collards, Pomegranate Jus	72
Wild Atlantic Salmon Cauliflower Puree, Roasted Baby Carrots, Maple Mustard Glaze	78
Alaskan Halibut Cipollini Onions, Chard, Fregola Sarda, Herb Butter	Market Price
Braised Short Rib Polenta, Kale, Gremolata, Red Wine Jus	84
New York Strip Steak Roasted Cauliflower, Crispy Smashed Red Potatoes, Salsa Verde	88
Filet Mignon Whipped Potatoes, Roasted Carrots, Brussel Sprouts, Parsnips	98

DESSERTS

Pecan Tart
Lemon Tart
Opera Cake
Red Velvet Cake
Tiramisu

BEVERAGES



HOSTED BAR | Bartender Fee 1 per 75 Guests \$150

Soft Drinks	5
Bottled Still Water	5
Bottled Sparkling Water	6
House Wine Chardonnay and Cabernet Sauvignon	40
House Sparkling Wine	58
Domestic Beer	7
Imported & Craft Beer	8

CASH BAR | Bartender Fee 1 per 75 Guests \$150

Soft Drinks	5
Bottled Still Water	5
Bottled Sparkling Water	6
House Wine Chardonnay and Cabernet Sauvignon	10
House Sparkling Wine	12
Domestic Beer	7
Imported & Craft Beer	8

LIQUOR TIERS

PREMIUM | \$12

Wheatley Vodka
 Beefeater Gin
 Myers's Rum
 Benchmark Bourbon
 Pueblo Viejo Tequila
 Famous Grouse Scotch

ULTIMATE | \$14

Ketel One Vodka
 209 Gin
 Flor de Cana Rum
 Buffalo Trace Whiskey
 Corazon Silver Tequila
 Johnnie Walker Black

VIP | \$16

Grey Goose Vodka
 Hendricks Gin
 Bacardi Rum
 Makers Mark Bourbon
 Siete Leguas Tequila
 Glenlivet 12yr Scotch

Scotch

SIGNATURE COCKTAILS | \$16

Maple Bourbon Old Fashion Buffalo Trace, Maple Syrup, Bitters, Orange

Pomegranate Margarita Corazon Silver, Pomegranate, Cointreau, Lime Juice

Apple Cider Mule Ketel One, Ginger Beer, Apple Cider, Cinnamon

Winter Gin Fizz 209 Gin Cranberry, Lemon Juice, Simple Syrup, Rosemary

BAR PACKAGES*

	BEER & WINE	PREMIUM	ULTIMATE	VIP
Cocktail Hour	\$24	\$28	\$30	\$34
Each Additional Hour	\$14	\$18	\$20	\$24

*Bar Packages Priced Per Person Per Hour

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

WINE LIST

WHITE WINE

SAUVIGNON BLANC

Elizabeth Spencer Mendocino	45
Frog's Leap Rutherford	70
Cakebread Napa Valley	82

CHARDONNAY

Mer Soleil Silver Unoaked Monterey	45
Frank Family Carneros	64

WHITE VARIETALS

Riesling Chateau Montelena Potter Valley	65
Blindfold Blanc de Noir California	58

SPARKLING

Brut JCB No.21 Bourgogne Valley, France NV	58
Brut rosé Schramsberg Napa Valley	78
Brut Veuve Clicquot Riems, France NV	122
Brut Dom Perignon Epernay, France	450

RED WINE

PINOT NOIR

Etude Carneros	56
Dutton Goldfield Dutton Ranch RR	64
Emeritus Russian River Valley	82

CABERNET SAUVIGNON

Justin Paso Robles	52
Elizabeth Spencer Napa Valley	84
Jordan Alexander Valley	108

ZINFANDEL

Frank Family Zinfandel Napa Valley	68
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MERLOT

Frogs Leap Rutherford	78
Freemark Abbey Napa Valley	62

RED BLEND

Neyer Sage Canyon California	52
Grenache Carignan Mourvedre Syrah	
Leviathan California	82
Cabernet Sauvignon Merlot	
Syrah Cabernet France	

*SUBJECT TO AVAILABILITY