



CATERING & EVENTS

2018 BANQUET MENUS

# BREAKFAST AND BRUNCH BUFFETS

## INCLUDES:

*Fresh Squeezed Orange Juice*

*Las Alcobas Signature Vittoria Coffee Blend And Assortment Of Teas*

## CONTINENTAL • \$32 PER PERSON

*Seasonal Sliced Fruits*

*House-Made Grandia & Greek Yogurt Assortment of*

*Fresh Baked Breads & Muffins*

## BARN BREAKFAST • \$48 PER PERSON

*Continental Breakfast Enhanced with Scrambled Eggs,*

*Potatoes & A Choice Of One Item From Each Category:*

*Sweet:*

*Croissant Milk Toast "French Toast"*

*10 Grain Porridge, Macerated Dried Fruit & Marshall's Honey*

*Meats:*

*Link Breakfast Sausage Chicken*

*& Sage Sausage Patty Bacon*

## ST. HELENA BREAKFAST • \$48 PER PERSON

*House-Made Grandia & Greek Yogurt*

*Seasonal Sliced Fruits*

*10 Grain Porridge, Macerated Dried Fruits and Marshall's Honey*

*Scrambled Egg Whites & Seasonal Vegetables*

*Chicken & Sage Sausage Patty*

*Choice of [2]: Fresh Cold Press Fruit Juices or Signature Juices*



## LAS ALCOBAS BRUNCH • \$76 PER PERSON

*House-Made Grandia & Fruit Parfait Station Selection of Hams:*

*- Country Ham*

*- Jamon Iberico de Bellota*

*- La Quercia Prosciutto & House-Made Lavash*

*Savory 10 Grain Porridge with Soft Poached Egg, Spinach & Ham Broth*

*Scrambled Eggs & Bacon*

*Pastry Basket, Homemade Jams & Butter*

*Broccoli di Ciccio Caesar*

*Roasted Beets, Smoked Mascarpone, Pistachio & Watercress*

*Avocado Toast, Smoked Salmon, Horseradish, Salmon Roe & Multigrain Pullman Bread*

*Mini Antique Slider, Onion, Tomato Jam, Mustard & Gruyere*

*Chef's Selection of Two Fresh Squeezed Juice*

# BREAKFAST & BRUNCH ADDITIONS

SCRAMBLED EGGS • *\$10 per person*

LINK BREAKFAST SAUSAGE, BACON, OR CHICKEN & SAGE SAUSAGE PATTY • *\$12 per person*

BREAKFAST POTATOES • *\$7 per person*

CROISSANT MILK TOAST “FRENCH TOAST” WITH SEASONAL FRUIT AND WHIPPED MASCARPONE • *\$10 per person*

CHOICE OF SWEET OR SAVORY PORRIDGE • *\$8 per person*

*-Sweet 10 Grain Porridge with Macerated Dried Fruits and Marshall’s Honey*

*-Savory 10 Grain Porridge with Soft Poached Egg, Spinach and Ham Broth*

OMELET & SCRAMBLE STATION • *\$22 per person*

CURED SMOKED SALMON *Smoothed Lilliput Capers, Hard Boiled Egg, Bagels & Herb Cream Cheese* • *\$18 per person*

BREAKFAST BURRITO *Black Beans, Scrambled Eggs, Queso Fresco, Potatoes & House Avocado Salsa* • *\$72 per dozen*

BREAKFAST SANDWICH *House-made English Muffin, Pancetta, Egg, Smoked Cheddar & Arugula* • *\$72 per dozen*



# BREAKS

Assorted House Cookies • *\$42 per doz en*  
Brownies • *\$42 per doz en*  
Cream Puffs • *\$60 per doz en*  
Biscotti • *\$42 per doz en*  
Signature Las Alcobas Napa Nut Mix • *\$5 per person*  
Seasonal Sliced Fruit • *\$9 per person*  
House Crisped Tortilla Chips & Salsa • *\$7 per person*  
Pretzels/Potato Chips • *\$6 per person*  
Deluxe Whole Fruit Bowl • *\$6 per person*  
Veggies and Seasonal Dip • *\$8. per person*  
Chef Chris Cosentino's House-Made Energy Bar • *\$4 per person*  
Sweet & Salty Trail Mix • *\$8 per person*  
Chocolate or Yogurt Covered Pretzels • *\$8 per person*  
Chef's Curtis' Trio of Popcorns • *\$8 per person*

## BEVERAGES

Assorted Soft Drinks, Still & Sparkling Bottled Waters • *\$7 each*  
Unsweetened Fresh Brewed Iced Tea • *\$5 per person*  
Fresh Squeezed Cold Press, Orange Juice & Grapefruit Juice • *\$6 per person*  
Agua Fresca • *\$4 per person*  
Fresh Squeezed Lemonade • *\$6 per person*  
Orange, Lime, Cucumber & Mint Water • *\$4 per person* Arnold Palmer  
• *\$6 per person*  
Hot Chocolate • *\$6 per person*  
Chai Tea • *\$6 per person*  
Perricone Farm Apple Cider • *\$6 per person* Green Juice • *\$6 each* [minimum 12]  
Acacia House Organic Cold Brew • *\$8 each*  
Specialty Coffee Beverages • *\$7*



## BLOODY MARY BAR

• *\$25 per person, per hour*

Locally Grown Produce, House Pressed Juices  
Features Local Beer, Gin, Vodka & Tequila  
House Made Pickled Veggies

## BUBBLES BAR

• *\$29 per person, per hour*

Seasonal Juices with Assorted Local Sparkling & Non-Alcoholic Sparkling Wines  
Selection of Fresh Fruit Garnishes

# SANDWICH & SALAD COMBO

*\$55 Per Person*

*Choose [3] Sandwiches And [3] Salads*

## SANDWICHES

La Quercia Prosciutto, Mixtress Cheese, Arugula, Mustard & Baguette

Fried Chicken, Coleslaw, Avocado, Pickled Jalapeno, Black Bean Aioli & Potato Bun

Flat Top Antique Burger, Gruyere, Onion, Tomato Jam, Mustard & Potato Bun

Napa Muffuletta, Olive Tapenade & Sprouted Wheat Sourdough Boule

Marinated Mushroom, Humboldt Fog Goat Cheese, Watercress Tartine & Multigrain Pullman Bread

Avocado Toast, Smoked Salmon, Horseradish, Watercress, Salmon Roe & Multigrain Pullman Bread

BLT, Bacon, Tomato Jam, Sweet Gem Lettuce & Potato Bun

Antique Roast Beef, Horseradish Mayo, Lettuce, Crispy Shallots & Toasted Demi Baguette

Pate, Mustard Butter Cornichons & Baguette

## SALADS

### *Year Round*

Broccoli Di Ciccio Caesar

Local Greens, Fine Herbs & Champagne Vinaigrette

Baby Kale Salad, Bacon, Pt. Reyes Blue, Grapes & Cabernet Vinaigrette

Little Gem With Green Goddess, Pickled Red Onion & Radish

### *Seasonal*

Asparagus, Parmesan, Almonds, Croutons & Lemon Vinaigrette [Spring]

Heirloom Tomato Salad, Burrata Cheese, Nicoise, Basil, Persian Cucumber & Cabernet Vinaigrette [Summer]

Cucumber Salad, Cherry Tomatoes, Corn & Parmigiano Reggiano [Summer]

Beet Salad, Walnuts, Pomegranate, Dandelion & Oranges [Fall/Winter]



# BOXED LUNCH

*\$44 Per Person*

*Available For Groups To Take Off Property Only*

Whole Fruit

Small Bottle Of Still Water

Small Bag of Chips, Pretzels, or Chris Cosentino's House Made Energy Bar Chef's House Made Cookie, Brownie, or Seasonal Bar [Or Assorted]

Napkins & Utensils

## SELECT UP TO [2] SANDWICHES

Smoked Sturgeon Salad, Capers, Chive Smear & Rye Chicken Caesar Salad & Whole Wheat Wrap

Spicy Chicken Salad, Fines Herbs Mayonnaise, Pickled Red Onion, Bibb Lettuce & Toasted Potato Bun

Marinated Mushroom, Humboldt Fog Goat Cheese, Watercress Tartine & Multigrain Pullman Bread

Club, Turkey, Gruyere, Dijon Mustard & Multigrain Pullman Bread

Bacon, Lettuce, Tomato & Toasted Potato Bun

Antique Roast Beef, Horseradish Mayo, Lettuce, Crispy Shallots & Toasted Demi Baguette

Pate, Mustard Butter Cornichons & Baguette

*Additional Individual Sandwiches \$18 Each*

# MUSETTE CYCLING LUNCH

*\$55 Per Person*

*Includes Personal Logo Keepsake Musette Bag*

Bottle of Still Water

Chris Cosentino's House Made Energy Bar

Prosciutto, Butter & Baguette

Banana

# CANAPÉS

*All Prices Are Per Dozen*

## COLD

Baccala Crostini • \$48

Seafood Cocktail • \$57

La Quercia Prosciutto & Seasonal Fruit • \$48

Country Pate & Pickled Shallots • \$60

Beef Carpaccio Pissadilere • \$66

Mexico City Style Ceviche, Chili & Cilantro • \$54

Oysters On The Half Shell, Salsa Verde Tomatillo Salsa & Seasonal Mignonette • \$57

Smoked Salmon, Horseradish Dill & Black Pepper Profiterole • \$57

Classic Beef Tartare • \$60

Foie Gras Torchon & Seasonal Jam • \$66

Duck & Rabbit Country Pate & Mustard • \$54

Foie Gras Deviled Eggs & Crispy Chicken Skin • \$69

Roasted Beet, Taleggio & Hazelnuts • \$48

Roasted Squash, Buratta & Bruschetta • \$48

## SEAFOOD BAR

Chilled Seafood • \$57 Per Dozen

*Oysters, Shrimp, Clams & Mussels*

*Aidi, Mignonette & Spicy Cocktail Sauce*

Crustaceans • Price Each

*Cracked Crab [Seasonal] \$22 [Minimum 6]*

*Lobster Tails \$30 [Minimum 8]*

Smoked Salmon • \$150 Per 2.5lb Portion

*Smoked Salmon, Blinis & Traditional Garnishes*

## ADD CAVIAR FLIGHT - MP

*Blinis, Traditional Garnishes & Vodka Creme Fraiche*

## HOT

Lobster Arancini • \$66

Brandade Croquettes & Romesco • \$66

Cornmeal Fried Oyster & Fennel Aioli • \$66

Pork Belly & Fried Oyster Sliders • \$60

Antique Beef Meatballs, Marinara & Parmesan • \$57

Croquetas De Pollo • \$48

Antique Beef Sliders, Bacon, Gruyere & Tomato Jam • \$60

Seasonal Soup • \$48

Corn Fritters • \$48

Thai Chicken Skewer & Black Pepper Glaze • \$48 Sweet

Breads Al Pastor & Pineapple Relish • \$66

Pork Albondigas, Mole & Cilantro • \$54

# LUNCH BUFFETS

## NAPA VALLEY • \$48 PER PERSON

Seasonal Soup of the Day

Broccoli di Ciccio Caesar

Country Ham & Gruyere Sandwich, Confit Piquillo Pepper, Mustard & Demi Baguette

Chicken Salad & Sprout Wheat Croissant

Crostatas & Seasonal Sliced Fruit

Iced Tea with Chefs Garden Mint & Acacia House Lemon

## MEXICO CITY • \$60 PER PERSON

House-made Chips, Salsa & Guacamole

Seafood Ceviche, Leche de Tigre, Chili & Cilantro

Chicken Mole Quesadillas

Lamb Barbacoa, Cilantro, Radish & Diced Onion

Borracho Beans, Cilantro Rice

Tres Leches Cake

Agua Fresca, Seasonal Flavors

## FRENCH PICNIC • \$65 PER PERSON

Country Pate, Charcuterie, Pickles & Mustards

Whole Roasted Chicken, Preserved Lemon & Cracked Olives

Potato & Tarragon Salad

Roasted Carrots

Butter Lettuce, Radish & Champagne Vinaigrette

Seasonal French Macarons

Petite Spicy Dark Chocolate Pot Au Crème





# DINNER BUFFETS

NAPLES • *\$110 per person.*

*choice of two entrees.*

*each additional entree \$20 per person*

Insalata Tricolor, Rucola, Ricotta & Fennel

Cannellini Bean Soup, Olive Oil Croutons & Parmigiano-Reggiano

Cauliflower, Preserved Lemons & Almonds

Crème Fraiche Vanilla Panna Cotta, Seasonal Sliced Fruit, Black Pepper & Balsamic

Ricotta Cheesecake, Seasonal Fruit

*Entrée Selections:*

Sirloin Bavette Steak, San Marzano Tomato, Hot Pepper, Oregano & Arugula

Grilled Seasonal Fish, Fried Potatoes, Fennel & Salsa Verde

Penne Pasta Pork Ragu or Kale Pesto, Pine Nuts & Pecorino

Whole Roasted Porchetta Carving Station\*

CARVING STATION • *\$155 per person*

Broccoli di Ciccio Caesar

Baby Kale Salad, Bacon, Pt. Reyes Blue Cheese, Grapes & Cabernet Vinaigrette

Wild Mushroom Soup, Black Pepper Croutons & Sherry

Confit Garlic Fingerling Potatoes

Berber Roasted Carrots, Date, Feta & Pistachio

House Made Rolls & Assorted Condiments

Seasonal Bread Pudding & Crème Fraiche Petite

Cookies & Candies

Selection of One:

Antique Dry Aged New York Strip Napa

Valley Lamb Leg

Antique Dry Aged Ribeye [add \$20 per person]

SPAIN • *\$120 per person*

Spanish Hams & Cheeses, Membrillo, Toasted Marcona Almonds

Selection of House Made Grilled Bread & Tasting of Olive Oils

Pan Con Tomato

Chef's Seasonal Tapas Trio each of Hot & Cold

Paellas: Choice of Seasonal Vegetarian or Botifarra or Chicken & Mushroom

Roasted Lamb, Pine Nuts, Anchovy & Mint

Olive Oil Cake, Candied Citrus & White Chocolate

Pastissets Cookie

'THE PIG ROAST' • *\$195 per person\**

Roasted Pig-

Marinated in Wild Fennel, Black Pepper, Chili, White Wine & Extra Virgin Olive Oil

Salsa Verde

Salsa Picante

Seasonal Roasted Market Vegetables

Grilled Onions, White Onions Rings & Scallions

Charcoal Roasted Yukon Gold Potatoes, Extra Virgin Olive Oil, & Wild Fennel

Broccoli Rabe, Garlic, Lemon & Chili

Butter Lettuce, Shaved Fennel & Red Wine Vinaigrette

Hawaiian Rolls

*\* Chef Attendant Fee of \$175.00 to be added*

# SUPPLEMENTS

*Must Be Added To A Full Service Lunch Or Dinner*

## SHOWCASES

MARKET RAW VEGETABLES • *\$10 per person*

Assorted Dips

CHILLED SEAFOOD • *\$57 per dozen*

Oysters, Shrimp, Clams & Mussels  
Aioli, Mignonette & Spicy Cocktail Sauce

CRUSTACEANS • *price each*

Cracked Crab [seasonal] \$24 [minimum 6]

Lobster Tails \$32 [minimum 8]

SMOKED SALMON • *\$150 per 2.5lb portion*

Smoked Salmon, Blinis & Traditional Garnishes  
Add Osetra Caviar \$110 per Ounce

ARTISAN CHEESE • *\$18 per person*

Three of California's Best Cheeses, Assorted Breads,  
Crackers & Fruit

CHARCUTERIE • *\$20 per person*

A Selection of Cured Meats, Whole Grain Mustard, Marinated Olives,  
Pickled Vegetables & Baguettes

CAVIAR FLIGHT • *MP*

Blinis, Traditional Garnishes & Vodka Crème Fraiche

CHEF STATIONS • *\$30 per person*

STREET TACOS

Choose [2]:

Chicken Mole or Al Pastor Pork or Carnitas & Grilled Vegetables

Warm Corn and Flour Tortillas, Lime Crème Fraiche, Radishes, Pickled Jalapeno, Carrots  
& Cilantro

RISOTTO STATION

Acacia House Specialty — changes seasonally

*Customized stations available upon request, beginning at \$35 per person*



# CONSUMPTION BAR

*Red, White And Sparkling Wines Are Charged Upon Bottle Consumption  
Based On Selected Wines From Banquet Wine List*

*All Beverages are charged as consumed.*

Premium Brands • \$12

Super Premium Brands • \$14

Local and Top Shelf Brands • \$16

Local Craft and Seasonal Beer • \$7

Soft Drinks • \$7

Bottle Water • \$7

## BARTENDER FEES

*One Bartender per 50 guests for either Consumption or Inclusive Bar*

\$175 flat rate for 3 hours, per bartender

\$225 flat rate for 4 hours, per bartender

\$275 flat rate for 5 hours, per bartender

\$325 flat rate for 6 hours, per bartender



# HOSTED BAR PACKAGES

*Red, White And Sparkling Wines Are Charged Upon Bottle Consumption  
Based On Selected Wines From Banquet Wine List*

## INCLUSIVE PACKAGE

Bar Minimum of 3 Consecutive Hours Flat

Per-Person Rate for all Beverages Consumed during Timeframe.

Wines included in the inclusive bar package are available for bar service only.

All wines served tableside during the event are charged upon bottle consumption.

*Includes: House Red and White Wines, Liquor, Local Craft and Seasonal Beer, Soft Drinks and Bottled Water.*

### PREMIUM BRANDS

*3 Hour • \$65*

*4 Hour • \$75*

*5 Hour • \$85*

*6 Hour • \$95*

### SUPER PREMIUM BRANDS

*3 Hour • \$70*

*4 Hour • \$80*

*5 Hour • \$90*

*6 Hour • \$100*

### LOCAL AND TOP SHELF BRANDS

*3 Hour • \$75*

*4 Hour • \$85*

*5 Hour • \$95*

*6 Hour • \$105*

Ketel One Vodka

Bulldog Gin

Denizen Rum

Espolon Silver Tequila

Buffalo Trace Bourbon

Dewar's Scotch

Grey Goose Vodka

Bulldog Gin

Denizen Rum

Espolon Blanco Tequila

Bulleit Bourbon

Johnny Walker Black Label

Hangar One Vodka

No. 209 Gin

Zaya Rum

Dobel Blanco Tequila

Basil Hayden's Bourbon

Glenlivet 12 Single Malt

# SPECIAL EVENT MENU PRICING & GUIDELINES

*Plated Menu Options Include Bread And Butter Service, Coffee & Hot Tea Select One Item From Each Course For The Entire Party*

<i>Three Course Menu</i>	<i>\$60 Lunch</i>	<i>\$105 Dinner</i>
<i>Four Course Menu</i>	<i>\$75 Lunch</i>	<i>\$125 Dinner</i>
<i>Five Course Menu</i>	<i>\$95 Lunch</i>	<i>\$145 Dinner</i>

Parties under 30 guests may include a choice of entrée at \$15 per guest

- Vegetarian option is available upon request with advance headcount
- Final course must be a dessert course
- Supplemental item fees are in addition to final cost

*All prices subject to 24% service charge and applicable sales tax, currently 8.25%. Prices and items subject to change.*



# BEGINNINGS

## WINTER

### TREVISO SALAD

*Point Reyes Blue Cheese, Apples  
& Sherry*

### LITTLE GEM SALAD

*Honey Vinaigrette, Pomegranate  
& Mint*

### BROCCOLI DI CICCIO CAESAR

*Parmesan Frico*

### MIXED LETTUCE SALAD

*Market Vegetables*

### AUTUMN SQUASH AND APPLE SOUP

*Fried Sage*

### POTATO-LEEK SOUP

*Crispy Bacon*

## SPRING

### LITTLE GEM SALAD

*English Peas, Bacon  
& Tarragon*

### GREEN ASPARAGUS SALAD

*Almond Romesco  
& Parmesan*

### BROCCOLI DI CICCIO CAESAR

*Parmesan Frico*

### MIXED LETTUCE SALAD

*Market Vegetables*

### CARROT GINGER SOUP

*Crème Fraiche  
& Chives*

### WILD MUSHROOM SOUP

*Black Pepper Crautons  
& Sherry*

## SUMMER

### LITTLE GEM SALAD

*Corn, Cherry Tomatoes  
& Basil*

### BROCCOLI DI CICCIO CAESAR

*Parmesan Frico*

### SUMMER GREENS SALAD

*Market Vegetables*

### CHILLED CORN SOUP

*Avocado, Cilantro &  
Lime*

### HEIRLOOM TOMATO GAZPACHO

*Cucumber & Serrano*

### SUMMER SQUASH & RICOTTA

*Bruschetta*

### PEACH SALAD

*Parmigiano, Arugula  
& Lavender*

## FALL

### MISSION FIG SALAD

*Arugula & Goat Cheese*

### HEIRLOOM TOMATO SALAD

*Burrata & Rosemary*

### LITTLE GEM LETTUCE

*Green Goddess, Radish  
& Pickled Onions*

### BROCCOLI DI CICCIO CAESAR

*Parmesan Frico*

### SEASONAL GREEN SALAD

*Shaved Vegetables*

### POTATO-LEEK SOUP

*Crispy Bacon*

### AUTUMN SQUASH AND APPLE SOUP

*Fried Sage*

# ENTREES

## WINTER

Charred Beet *Tallegio Watercress & Hazelnuts*  
Local Chicken *Roasted Celery Root, Preserved Lemon & Cracked Olives*  
Roasted Pork Chop *Radishes, Arugula, Fennel, Fingerling Potatoes & Salsa Verde*  
Flat Iron Steak *Aligot Potatoes, Spinach & Green Peppercorns*  
Halibut *Potatoes, Kumquat, Castelvetrano Olives & Parsley*  
Striped Bass *Stone Soup, Fregola, Leeks, Baby Carrots & Walnut Pistou*  
Sea Scallops *Sunchokes, Raisins, Capers & Pine Nuts*  
Braised Beef Short Ribs *Horseradish Potatoes & Meyer Lemon Gremolata*  
Crispy Pork Belly *Potatoes, Broccoli Rabe & Pickled Peppers*

## SPRING

Roasted Asparagus *Poached Egg, Farro & Spring Vegetable Slaw*  
Local Chicken *Fingerling Potato, Green Garlic & Asparagus*  
Roasted Pork Chop *Radishes, Arugula, Fennel, Fingerling Potatoes & Salsa Verde*  
Flat Iron Steak *Carrots, Peas, Umami Butter & Potatoes*  
Halibut *Braised Lettuces, Fava Beans, French Breakfast Radish & Mint*  
Striped Bass *Artichoke Barigoule & Herb Aïoli*  
Sea Scallops *English Peas, Asparagus & Snap Peas*  
Braised Beef Short Ribs *Roasted Artichokes & Artichoke Puree*  
Crispy Pork Belly *Rhubarb & Watercress*

# SPECIALTY ITEMS

*Supplemental Charge To Lunch Or Dinner Pricing*

Lavender Rubbed Duck Breast, Endive & Orange [\$8]  
Braised Duck Legs, Celery Root Puree & Roasted Baby Vegetables  
Antique Aged Beef Tenderloin [\$16]  
Whole Angry Pepper Crab, Parsley, Lemon, Garlic Butter [\$12]  
Roasted Saddle of Napa Valley Lamb [\$14]  
Foie Gras Upgrade [\$28]

## SUMMER

Whole Roasted Eggplant *Cherry Tomatoes, Cucumbers & Feta*  
Local Chicken *Fingerling Potatoes, Blistered Cherry Tomatoes & Niçoise Olives*  
Pork Chop *Radishes, Arugula, Fennel, Fingerling Potatoes & Salsa Verde*  
Flat Iron Steak, *Heirloom Tomato Panzanella & Sauce Choron*  
Halibut *Cherry Tomatoes, Sweet Corn & Basil*  
Striped Bass *Stone Soup, Fregola, Leeks, Baby Carrots & Walnut Pistou*  
Sea Scallops *Crispy Eggplant, Garlic, Chile & Capers*  
Braised Beef Short Ribs *Blistered Cherry Tomatoes, Pardon Peppers & Romesco*  
Crispy Pork Belly *Summer P de Beans, Radish & Charred Summer Onions*

## FALL

Stuffed Kabocha Squash *Farro, Kale, Squash & Roasted Onions*  
Local Chicken *Lacinato Kale, Rosemary Potatoes & Parmesan*  
Roasted Pork Chop *Apples, Brussels Sprouts & Mustard Jus*  
Flat Iron Steak *Aligot Potatoes, Spinach & Green Peppercorns*  
Halibut *Pumpkin, Shallots, Orange & Tatarsai*  
Striped Bass *Shelling Beans, Charred Onions Kale & Breadcrumbs Salsa*  
Sea Scallops *Cauliflower, Raisins, Capers & Pine Nuts*  
Braised Beef Short Ribs *Roasted Butternut Squash, Mustard Greens & Pumpkin Seed Gremolata*  
Crispy Pork Belly *Potatoes, Broccoli Rabe & Pickled Peppers*

# PLATED DESSERTS

## SPRING PLATED

### TIRAMISU

*Chocolate Espresso Cake, Mascarpone Cream & Amaretto Sabayon*

### LEMON PUDDING CAKE

*Oatmeal Tuile & Cranberry Compote*

### WHITE CHOCOLATE

*Popcorn, Champagne*

### VANILLA BEAN PANNA COTTA

*Cherry Compote*

### CRÈME BRULÉE

*Seasonal Marmalade, Sablé Cookies*

### CALIFORNIA SELECTIONS OF CHEESES

*Seasonal Assortment*

## FOR THE TABLE:

### SPRING

Seasonal Fruit Cobbler  
Mixed Berry Bread Pudding

## SUMMER PLATED

### WATERMELON 3 WAYS

*Elderflower & Spiced Mascarpone, Vanilla & Macerated Strawberry*

### BROWN BUTTER CAKE

*Grilled Peaches, Vanilla Custard*

### CHEESECAKE

*Compressed Melons & Sweet Cream*

### CRÈME BRULÉE

*Seasonal Marmalade & Sablé Cookies*

### SWANTON FARM STRAWBERRY

### SHORTCAKE

*Crème Fraîche*

### PROFITEROLE TRIO

*Tonka Bean Ice Cream*

### CALIFORNIA SELECTIONS OF CHEESES

*Seasonal Assortment*

### SUMMER

Seasonal Fruit Cobbler, Whipped Cream  
Local Peach Bread Pudding

## FALL PLATED

### BUTTERMILK CHOCOLATE CAKE

*70% Chocolate Mousse, Fudge Dust & Dulcy Glaze*

### CARAMEL CHEESECAKE

*Seasonal Fruit, Balsamic Gastrique*

### HAZELNUT CAKE

*Almond, Sweet Shortbread & Dark Chocolate Cream*

### BRIOCHE BREAD PUDDING

*Crème Anglaise & Persimmon Ice Cream*

### STICKY TOFFEE PUDDING

*Warm Date & Fig Cake, Apple Cider*

### SORGHUM

*Roasted Barley, Toasted Seed Granda, Burnt White Chocolate, Fermented Papaya*

### CALIFORNIA SELECTIONS OF CHEESES

*Seasonal Assortment*

### FALL

Myer Lemon Curd Tart  
Seasonal Fruit Strudel, Cinnamon Cream

## WINTER PLATED

### BUTTERMILK CHOCOLATE CAKE

*70% Chocolate Mousse, Fudge Dust & Dulcy Glaze*

### LEMON LIME MOUSSE

*Lemon Lime, Cassis & Pistachio*

### GREEN APPLE CUSTARD

*Brûlée Apples, Fennel Pöden Ice Cream, Calvados Caramel*

### BROWN BUTTER FINANCIERE CAKE

*Warm Fruit Compote*

### BUTTERSCOTCH BUDINO

*Salted Caramel, Anise Cream*

### CALIFORNIA SELECTIONS OF CHEESES

*Seasonal Assortment*

### WINTER

Chocolate Chip Brioche Bread Pudding  
& Coffee Crème Anglaise  
Bûche De Noël



# DESSERT ADDITIONS

## BAKED GOODS

\$30 PER DOZEN

*Chocolate Chip Cookie*

*Oatmeal Raisin Cookie*

*Peanut Butter Cookie*

*Double Fudge Cookie*

*Fudge Brownie*

*White Chocolate Macadamia Nut*

*Blondie Coconut Macaroons*

*Seasonal French Macaroons*

*Sweet & Salty Trail Mix*

*Mini Cupcakes*

*Assorted Flavors of Marshmallows*

## SEASONAL BAKED GOODS

\$30 PER DOZEN

### SUMMER / SPRING

*Blueberry Oatmeal Cookie*

*Lemon Sugar Cookie*

*Raspberry Granda Cookie*

*Strawberry Shortcake Cookie*

### FALL / WINTER

*Pumpkin Latte*

*Cookie S'more Cookie*

*Peppermint White Chocolate Cookie*

*Gingersnaps Brown Butter Cookie*

*Fresh Peach & Blackberry Brownie*

*Apple Chocolate Chip Brownie*

## CONFECTIONS

\$6 PER PERSON

*Chocolate Covered Nuts*

*Chocolate Covered Dried*

*Fruit Yogurt Covered Nuts*

*Yogurt Covered Dried*

*Fruit Seasonal Pate de*

*Fruit Assorted Chocolate*

*Barks*

*Chocolate Covered Marshmallows*

## CONFECTIONS

\$48 PER DOZEN

*Chocolate & Hazelnut Candy*

*Bar Mini Solid Chocolate Bars*

## PETITE DESSERTS

\$5 PER PIECE - 25 PIECES

MINIMUM

*Profiteroles*

*Spicy Dark Chocolate Pate a la Crème*

*Ricotta Cheesecake with Seasonal Fruit*

*Chocolate Mousse with Cracked Almonds*

*Seasonal Fruit with Champagne Sabayon*

*Vanilla Bean Panna Cotta with Tart*

*Cherries Tiramisu Parfaits*

*Éclairs*

## SEASONAL PETITE

DESSERTS

\$5 PER PIECE - 25 PIECES

MINIMUM

### SUMMER / SPRING

*Mini Strawberry Shortcakes*

### FALL / WINTER

*Flaky Apple Crumble*

## LATE NIGHT DESSERTS

\$4 PER PIECE - 25 PIECES

MINIMUM

*Mini Vanilla Milkshake*

*Mini Chocolate*

*Milkshake*

*Mini Fudge Brownie & Kahlua*

*Milkshake Mini Bourbon & Caramel*

*Milkshake Assorted Cake Pops*

## ASSORTED CHOCOLATE BONBONS

\$69 PER DOZEN

## HOUSE MADE S'MORES BAR

\$22 PER PERSON

*Chocolate Bars, Graham Crackers,*

*Marshmallows, Marshmallow*

*Sticks*

