PARK AVENUE CATERING

COMPANY BARBECUES AND PICNICS

CORPORATE EVENTS PORTFOLIO

OPEN HOUSES & RECEPITIONS

FOOD & WINE PAIRINGS

CLIENT & EMPLOYEE APPRECIATION EVENTS

GALAS & FUNDRAISERS
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These menus are for DELIVERY only

**ALFRESCO LUNCH**
Drop off ready to serve. Menu is served room temperature. Food presented on disposable platters. Includes biodegradable plates and flatware. No service included. Minimum order: 15

**MENU 1**
Salumi: Hobb’s proscuitto, mild coppa, herb roasted chicken breast
Springhill aged white cheddar, grande provolone cheeses
Full Circle focaccia bread with herbed mustard, tapenade and mayonnaise
House-marinated olives
Romaine and butter lettuce, grapes, almonds and green onion with honey lime dressing
Gigli pasta with fresh garden pesto and olives
Housemade cookies

15+ guests $30/pp
Delivery additional based on location
These menus are for DELIVERY only

ALFRESCO LUNCH
Drop off ready to serve. Menu is served room temperature. Food presented on disposable platters. Includes biodegradable plates and flatware. No service included. Minimum order: 15

MENU 2
Butter lettuce, spinach salad, local tomatoes, toasted walnuts, mustard-basil vinaigrette
Grilled chicken provençale, roasted garlic-red wine dressing
Quinoa salad, dried cranberries and almonds
Grilled market vegetables, herbs and olive oil
Full Circle Bakery artisan bread
Triple chocolate cream cheese brownies

15+ guests $30/pp
Delivery additional based on location

MENU 3
Baby spinach, glazed walnuts, dried cranberries, mango vinaigrette
Lemon Pepper beef, three pepper dry marinade, grilled medium-rare, meyer lemon zest
Potatoes with scallions, lemon and olive oil
Marinated green bean and red onion salad
Ciabatta rolls
Mini cheesecake
These menus are for DELIVERY only

SIMPLY PARK AVENUE DELIVERED
Drop off ready-to-serve, entrees served warm. Food presented on disposables platters. Includes biodegradable plates and flatware. No service included. Minimum order: 15

SPRING | SUMMER
- Cuban marinated pork loin, sweet and citrus sauce
- Romaine salad, mandarin oranges, radishes and toasted almonds, citrus vinaigrette
- Grilled pineapple, basmati and red rice
- French baguette
- Triple chocolate brownies
- Orechiette and farmer’s market vegetable
- Spicy greens, roasted beets, walnuts and Pt. Reyes blue cheese salad, hazelnut vinaigrette
- Mini strawberry cheesecake

15+ guests $25/pp
- add an entree $7.50/pp | add a side $5/pp
- Delivery additional based on location

Grilled chicken with sweet peppers and onions
Watermelon, tomato and basil salad
Penne pasta, oven roasted tomato and parmesan
French baguette
Three berry bars

Lemon pepper tri-tip, peppered syrah sauce
Roasted corn and baby frisee salad
New potato salad
French baguette
Double chocolate chip cookies

Victor’s carnitas de olla, smoked tomato sauce
Chopped salad, chipotle vinaigrette
Black beans and rice with corn and poblanos
Flour and corn tortillas
Blondie butterscotch bars
SIMPLY PARK AVENUE DELIVERED
Drop off ready-to-serve, entrees served warm. Food presented on disposables platters. Includes biodegradable plates, flatware and napkins. No service included. Minimum order: 15

FALL | WINTER
Chicken scaparelli, mushrooms, tomatoes and spinach
Grilled vegetable angel hair pasta
Romaine, crunchy croutons, shaved parmesan, caesar dressing
Peanut butter cookies
Roasted pork loin, apple balsamic glaze, caramelized apples and chills
Grilled fall vegetables
Caramelized shallot mashed potatoes
Pecan diamonds

Oven braised beef, cipollini onions, cabernet jus
Ranch salad, applewood smoked bacon
Roasted garlic and asiago mashed potatoes
Espresso caramel bars
Slow roasted pork with zinfandel and salsa verde
Spanish rice
Romaine, butter lettuce, beets and walnut salad, mustard-basil vinaigrette
Meyer lemon bars

Vegetarian Option
Roasted vegetable lasagna
Avocado, pear and gorgonzola salad, butter lettuce, baby spinach and champagne vinaigrette
Mini maple bourbon cheesecake

15+ guests $25/pp
add an entrée $7.50/pp | add a side $5/pp
Delivery additional based on location
These menus are for DELIVERY only

BOX LUNCHES
Park Avenue box lunch containers are 100% compostable and biodegradable.

Each box includes a local green salad: potato, pasta or grain; fresh fruit; toybox tomatoes with fresh mozzarella and our famous Triple Chocolate Cream Cheese Brownies

SANDWICH AND WRAP OPTIONS
- Applewood smoked turkey, bacon, avocado and swiss
- Hobbs’s proscuitto, salumi, fresh mozzarella and roasted bell peppers
- Grilled chicken croissant: avocado, tomato, daikon sprout, cucumber, Sonoma jack and chipotle aioli
- Peppered tri-tip, spring hill aged cheddar and arugula pesto on foccacia
- Portobello, brie and caramelized onions, on focaccia
- Grilled chicken caeser wrap: romaine, and shaved parmesan

Avocado, feta and shredded red cabbage wrap

ENTRÉE OPTIONS
- Grilled chicken feta, tomato, scallion and roasted garlic-red wine dressing
- Tri-tip florentine, fried capers, arugula, shaved parmesan, balsamic and olive oil
- Thai style beef salad, ginger and sesame
- Five spice loin of pork, pinot noir plum sauce
- Tuscan vegetarian antipasto
- Miso glazed salmon filet, green papaya salad ($5 add’l)
- Black pepper and sesame crusted ahi tuna ($5 add’l)

15+ guests $17.50/pp
Multiple entrée selections $3.50/pp additional
vegetarian option at no additional charge
Delivery additional based on location

15+ guests $20/pp
Multiple entrée selections $3.50/pp additional
vegetarian option at no additional charge
Delivery additional based on location
CHARCUTERIE, LOCAL CHEESES AND BREADS
Minimum order: 25. Delivery charge additional based on location. Ceramic Platters $2.50 additional.

LOCAL ARTISAN AND INTERNATIONAL CHEESES $8
Brie, Pt Reyes Blue. Springhill aged cheddar, gruyere, Sonoma jack.
Quince paste, tapenade, zinfandel fig jam, caramelized walnuts and toasted almonds, artisan breads and crackers

LOCAL ARTISAN SALUMI, CHEESES AND ASSORTED CONDIMENTS $15
Fra’Mani Sopressata and Gentile, Hobb’s proscuitto; artisan and international cheeses, zinfandel fig jam, cabernet caramelized onions, toasted almonds, glazed walnuts, black olive tapenade, whole grain mustard, Full Circle sweet baguettes

CHEFS’ SELECTION OF ARTISAN CHEESES $12.50
Point Reyes Farmstead Blue, Bellwether Farms Carmody, Spring Hill aged white cheddar, Vella dry jack, Marin French brie or camembert, Mattos St George or Carmody. Quince paste, tapenade, caramelized walnuts and toasted almonds, zinfandel fig jam and dried fruit, artisan bread and crackers

SONOMA SNACK TABLE $9.50
Fresh vegetables and dips, local and international cheeses, artisan breads and breadsticks, crackers, fresh seasonal fruits

MEDITERRANEAN TABLE $12.50
Table of Seasonal and Local Delectables
Seasonal grilled vegetables, local artisanal cheeses, marinated olives, seasonal fruit and grapes; caponata, tapenade, sourdough crostini’s, artisan breads and breadsticks

LOCAL ARTISAN AND INTERNATIONAL CHEESES $8
Brie, Pt Reyes Blue. Springhill aged cheddar, gruyere, Sonoma jack.
Quince paste, tapenade, zinfandel fig jam, caramelized walnuts and toasted almonds, artisan breads and crackers

CHEFS’ SELECTION OF ARTISAN CHEESES $12.50
Point Reyes Farmstead Blue, Bellwether Farms Carmody, Spring Hill aged white cheddar, Vella dry jack, Marin French brie or camembert, Mattos St George or Carmody. Quince paste, tapenade, caramelized walnuts and toasted almonds, zinfandel fig jam and dried fruit, artisan bread and crackers

MEDITERRANEAN TABLE $12.50
Table of Seasonal and Local Delectables
Seasonal grilled vegetables, local artisanal cheeses, marinated olives, seasonal fruit and grapes; caponata, tapenade, sourdough crostini’s, artisan breads and breadsticks
These menus are for DELIVERY only

**ROOM TEMPERATURE HORS D’OEUVRES**
Perfect for wine pick-up parties, passport events or add on to an existing menu. Additional options available. Minimum order: 50 pieces per item. * Below, requires reheat or assembly.

**PAIRS WITH SAUVIGNON BLANC, ROSE & CHARDONNAYS**
- Citrus cured rosé salmon, pistachio and savory cheese cake crostini
- Crab or shrimp Vietnamese rolls
  (vegetarian also available)
- Asparagus, mozzarella, figs in prosciutto
- Endive with dungeness crab salad ($2 add’l)
- Baja shrimp, chipolte mayo, crisp tortilla and jicama*
- Goat cheese and leek tarts
- Caramelized onion and blue cheese tarts
- Shrimp and fennel tart, valencia orange
- Mission fig stuffed with goat cheese and pear
- Butternut squash tartlets with pancetta
- Roasted beet-goat cheese terrine, candied pecans
- Oven roasted shrimp, mango salsa ($2 add’l)

50+ pieces $3/per piece
Delivery additional based on location

**PAIRS WITH PINOT NOIR, CABERNET SAUVIGNON & MERLOT**
- Blackened beef roulades, mushroom duxelle
- Wild mushroom tarts
- Pancetta, leek and gruyere tarts
- Smoked duck breast, pinot drizzle
- Beef filet crostini, cabernet reduction, bitter orange and pumpkin seed*
- Slow roasted beef or duck empanadas*
- Quail wrapped in pancetta, pinot noir glaze*
- Bacon wrapped chorizo stuffed dates *
- Duck pate, blueberry-pomegranate preserves
- Beef carpaccio roulade and gremolata

Bacon-cheddar mini scones
Chocolate dipped hazelnut, dried cherry, cabernet glace
Chocolate coupe with coffee-molasses ganache
Bacon caramel bites
Triple chocolate cream cheese brownies
Wine infused geles
ROOM TEMPERATURE BUFFET MENUS

Pricing includes basic service staff to set up and maintain. Includes china, hammered flatware rolled in cloth napkins. Excludes set up or breakdown of tables and chairs. Minimum order: 15 guests

SPRING
Tomatoes with mint, cucumber, scallions and pistachios, pomegranate-jalapeño dressing
Citrus marinated grilled chicken, orange-jicama slaw
Basmati, wild and Bhutanese red rice, onions, olive oil and butter
Grilled market vegetables with herbs and olive oil
Assorted artisan breads
Cheesecake stuffed strawberries with graham cracker crumbs
French press Flying Goat coffee and Tazo teas

SUMMER
Summer champagne salad, avocado, grilled peaches and gorgonzola
Steak Florentine, fried capers and arugula, shaved parmesan
Israeli cous cous, vegetables and mint
Farmer’s market summer tomato salad, balsamic vinegar and olive oil
Ciabatta rolls
Chocolate pot au crème
French press Flying Goat coffee and Tazo teas

Seafood option
Grilled salmon, dried cherry relish ($5 add’l)

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<tr>
<th>Guests</th>
<th>Price/Person</th>
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<tr>
<td>15+</td>
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add an entrée $7.50/PP | add a side $5/PP
ONE STEP ABOVE

China, flatware and service

ROOM TEMPERATURE BUFFET MENUS

Pricing includes basic service staff to set up and maintain. Includes china, hammered flatware rolled in cloth napkins. Excludes set up or breakdown of tables and chairs. Minimum order: 15 guests

FALL

Kale salad, golden beets and pumpkin seeds
Cumin-coriander marinated chicken breast, spicy peppers and red onions, yogurt dressing
Farro, leeks, carrots and oregano
Marinated seasonal vegetables
Lemon bars
French press Flying Goat coffee and Tazo teas

WINTER

Spinach, butter lettuce salad, cranberries and toasted walnuts
Smoked pork loin, orange zest
Quinoa pilaf, leeks, scallions and mushroom
Roasted butternut and caramelized onion
French epi
Frangipan tart, caramelized pears
French press Flying Goat coffee and Tazo teas

15+ guests $65/pp
25+ guests $45/pp
50+ guests $40/pp
add an entrée $7.50/pp | add a side $5/pp
WARM ENTRÉE BUFFET MENUS

Pricing includes basic service staff to set up buffet and take care of your guests. Menus are all served warm. Includes china, flatware rolled in cloth napkins. Excludes set up or breakdown of tables and chairs. Minimum order: 15 guests

**SPRING | SUMMER**

- Field greens, shaved almonds and spring onions, mustard-basil vinaigrette
- Grilled coriander chicken, mango chutney
- Watermelon, mint and feta salad
- Herbed potato terrine
- French epi
- Lemon sugar cookies and chocolate chip cookies
- French press Flying Goat coffee and Tazo teas

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- Butter lettuce, arugula, shaved radish and toasted almonds
- Olive oil and herb grilled tri-tip, balsamic glaze, watercress, and tomato slaw
- Israeli cous cous, mint and vegetables
- Grilled asparagus
- Artisan breads
- Chocolate carmelitas
- French press Flying Goat coffee and Tazo teas

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- Butter lettuce, arugula, shaved radish and toasted almonds
- Olive oil and herb grilled tri-tip, balsamic glaze, watercress, and tomato slaw
- Israeli cous cous, mint and vegetables
- Grilled asparagus
- Artisan breads
- Chocolate carmelitas
- French press Flying Goat coffee and Tazo teas

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**15+ guests $70/pp**

- **25+ guests $50/pp**
- **50+ guests $45/pp**

add an entrée $7.50/pp | add a side $5/pp
WARM ENTRÉE BUFFET MENUS

Pricing includes basic service staff to set up buffet and take care of your guests. Menus are all served warm. Includes china, flatware rolled in cloth napkins. Excludes set up or breakdown of tables and chairs. Minimum order: 15 guests

FALL/WINTER

Orange and cucumber salad. romaine and citrus dressing
Smoked mozzarella stuffed chicken, marsala-maple wine reduction
Crisp mascarpone polenta cakes
Roasted butternut squash and cipollini onions
Triple chocolate, peppermint and cream cheese brownies

Roasted wild mushrooms and farro pilaf
Fall panzanella salad, baby spinach, cabbage, apples, butternut squash, sautéed red onions, currants, rustic croutons, pumpkin seeds and apple cider balsamic dressing
Rustic bread
Mini pumpkin cheesecake
French press Flying Goat coffee and Tazo teas

15+ guests $70/pp
25+ guests $50/pp
50+ guests $45/pp
add an entrée $7.50/pp | add a side $5/pp

Local greens, grapes, almonds and green onions, honey-lime dressing
Roasted tri-tip, caramelized onions and pinot noir jus lié
Garlic-asiago mashed potato
Roasted winter vegetables
Lavendar shortbread bars
French press Flying Goat coffee and Tazo teas
ONE STEP ABOVE
China, flatware and service

CASUAL HORS D’OEUVRE RECEIPTIONS
Pricing includes service staff to set up food station and take care of your guests. Menus are served room temperature. Include china plates and paper napkins. Minimum order: 15 guests. Bartenders are additional cost.

TABLE OF SEASONAL AND LOCAL DELECTABLES
Seasonal grilled vegetables, local artisanal cheeses, marinated olives, seasonal fruit and grapes; caponata, tapenade, sourdough crostini, artisan breads and breadsticks

15+ guests $60/pp
25+ guests $50/pp
50+ guests $40/pp

SELECT FIVE ROOM TEMPERATURE HORS D’OEUVRES
- Citrus cured rosé salmon, pistachio and savory cheesecake crostini
- Crab, shrimp or vegetarian vietnamese rolls
- Endive with dungeness crab salad ($2 add’l)
- Baja shrimp, chipotle mayo, crisp tortilla & jicama
- Shrimp and fennel tart, valencia orange
- Chili-lime oven roasted shrimp, salsa verde ($2 add’l)
- Ahi poki, macadamia & green onions ($1 add’l)
- Asparagus, mozzarella, figs in proscuitto
- Blackened beef roulades, mushroom duxelle
- Pancetta, leek and gryeure tarts
- Beef carpaccio roulade, arugula and gremolata
- Almond stuffed dates, wrapped in proscuitto
- Goat cheese and sundried tomato tarts
- Caramelized onion and blue cheese tarts
- Mission fig stuffed with mascarpone and pear
- Butternut squash tartlets
- Wild mushroom tarts
- Spring pea soup, mint and pistachio and crème fraiche ($1 add’l)
- Watermelon gazpacho, crème fraiche ($1 add’l)
- Local tomato gazpacho ($1 add’l)
- Roasted beet, goat cheese terrine with candied pecans
ONE STEP ABOVE
China, flatware and service

BREAKFAST MEETINGS
Pricing includes basic service staff to set up buffet and take care of your guests. Includes china, flatware rolled in cloth napkins. Minimum order: 15 guests

SONOMA-CONTINENTAL BREAKFAST
Quinoa breakfast muffins with spinach and fontina cheese
Housemade pastries
Fresh seasonal fruit
Orange juice
French press Flying Goat coffee and Tazo teas

EURO-CONTINENTAL BREAKFAST
Greek yogurt, homemade granola, fresh berries
Zucchini walnut bread, apple cinnamon bread or cranberry orange zest
Freshly baked Full Circle foccacia, Marin french breakfast cheese and salumi
Orange juice
French press Flying Goat coffee and Tazo teas

BREAKFAST ENHANCEMENTS
Coffee cake $4.50
Apple-pear bread $4.50
Yogurt and fruit parfait $6.50
House baked croissants $4.50
Fresh seasonal fruit platter $4.50
Bagels and smoked salmon $12.50
Overnight oatmeal with toppings $6.50
Pancetta, mushroom and leek tart $7.50
Market vegetable and goat cheese frittata $7.50

15+ guests $50/pp
25+ guests $40/pp
50+ guests $35/pp
Delivery option available

15+ guests $60/pp
25+ guests $50/pp
50+ guests $45/pp
Delivery option available
PIZZA
Pricing includes basic service staff and chefs to set up buffet and take care of your guests. Menus are all served warm. Includes biodegradable plates, flatware and paper napkins. Minimum order: 25 guests

SUMMER PIZZA DINNER
“Caprese” farmer’s market tomatoes, mozzarella and basil pizza
Hobbs prosciutto, arugula, roasted garlic and Sierra Nevada goat cheese pizza
Sonoma green salad, raspberry vinaigrette
Garlic roasted asparagus | peppers
*seasonal
Cream cheese stuffed strawberries, graham cracker crust

25+ guests $80/pp
45+ guests $60/pp
70+ guests $54/pp
*Pizza oven required; pricing excludes wood and extra time required to light oven
CASUAL—BUT STYLISH!

PAELLA AND BARBECUE
Pricing includes basic service staff to set up and maintain. Includes china, hammered flatware rolled in cloth napkins. Excludes set up or breakdown of tables and chairs. Minimum order: 15 guests

PAELLA MENU
Traditional seafood paella with clams, shrimp, mussels, chicken and chorizo
Local greens, grapes, toasted almonds, honey-lime dressing
Full Circle Bakery French baguette
Triple chocolate cream cheese brownies

BARBECUE
Slow cooked bbq Meyer beef brisket traditional barbecue sauce, North Carolina barbecue sauce
Rustic potato salad
Apple-beet slaw
Kale salad, crispy bacon, homemade croutons
Sourdough rolls and butter
“Mason jar” seasonal fruit crumble

25+ guests  $80/pp
45+ guests  $61/pp
70+ guests  $56/pp
Delivery option available

25+ guests  $88/pp
45+ guests  $65/pp
70+ guests  $60/pp
Delivery option available
FULL SERVICE EVENTS

PLATED 3-COURSE DINNER
Pricing includes service staff and chefs to take care of your guests. Includes white china, hammered flatware, and cotton napkins. Bartenders are additional cost.

Chef’s choice of four passed hors d’oeuvres

FIRST COURSE SALAD
Choose One
- Avocado, pears and gorgonzola salad, champagne vinaigrette
- Baby spinach, glazed walnuts and cranberries, citrus vinaigrette
- Winter kale salad, bacon and goat cheese ($1 add’l)
- Spring strawberry salad, poppy seed dressing
- Spinach and kale salad, roasted beets, toasted pumpkin seeds ($1 add’l)

MAIN COURSE
Pre-Ordered Choice of One Entrée:
- Roasted filet, sangiovese reduction, sundried tomatoes and olives ($8 add’l)
- Cumin and chili rubbed skirt steak, chipotle-lime sauce
- Alaskan halibut, apple-chardonnay glaze ($8 add’l)
- Roasted cobia, lemon-fennel beurre blanc ($6 add’l)
- Chicken breast with olives, scallions and feta, lemon reisling butter
- Pan-seared chicken breast, zinfandel sauce
- Herb-crusted rack lamb, chardonnay-mustard sauce ($4 add’l)
- Grilled pork loin, pinot-plum reduction
- Vegetarian option on request

SIDES
Choose Two
- Saffron-risotto cakes
- Potato-leek terrine
- Wild and basmati rice pilaf
- Herb-roasted potatoes
- Saute of green beans, baby carrots
- Roasted brussel sprouts, maldon salt and olive oil
- Saute of snap peas
- Grilled local seasonal vegetables
- Roasted thyme vegetables
- French epi

DESSERT COURSE
Choose One
- Chocolate raspberry torte, grand marnier crème anglaise
- Flourless chocolate decadence, orange-caramel sauce
- Frangipan tart, roasted pear, shiso syrup and lazy whipped cream
- Vanilla crème brule, caramelized apricots
- Organic Flying Goat coffee and Tazo teas

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15+ guests $130/pp
25+ guests $120/pp
50+ guests $100/pp
Add an appetizer course $15 add’l pp
BUFFET MENU
Pricing includes service staff and chefs to take care of your guests. Includes white china, hammered flatware, and cotton napkins. Bartenders are additional cost.

Chef’s choice of four passed hors d’oeuvres

SALAD
Choice of One
- Sonoma green salad, gorgonzola cheese, garlic vinaigrette
- Tomatoes with mint, cucumber, scallions and pistachios, pomegranate-jalapeno dressing
- Romaine and butter lettuce, grapes, almonds, green onions and honey-lime dressing
- Traditional hearts of romaine, sourdough croutons, caesar

ENTRÉES
Choose Two
- Roast loin of pork, apple balsamic glaze, caramelized apples and chilies
- Grilled tri tip, merlot jus lie and port wine caramelized onions
- Roast leg of lamb, rosemary jus lie
- Stuffed chicken breast with smoked mozzarella, spinach and mushrooms
- Grilled chicken breast with pine nuts, sangiovese sauce
- Grilled salmon, fruit salsa ($5 add’l)

SIDES
Choose Two
- Roasted garlic-rosemary potatoes
- Butternut squash raviolis, wild mushrooms and white truffle oil
- Marscapone polenta cakes
- Creamy yukon gold potatoes with celery root
- Farmer’s market seasonal harvest vegetables
- Butternut squash, thyme and wild mushrooms
- Romano beans, sungold tomatoes, basil and olive oil
- Roasted seasonal vegetables
- French epi

DESSERT
Choose One
- Apricot and white chocolate cheesecake
- Ginger molasses cake, mocha-guinness mousse
- Fresh berry shortcake, pinot jus and whipped cream
- Chocolate-caramel pot au crème, brandied cherries
- Organic Flying Goat coffee and Tazo teas

15+ guests $125/pp
25+ guests $115/pp
50+ guests $90/pp
Family style menu $2.50 add’l pp
ELEGANT RECEPTIONS
Pricing includes service staff and chefs to set up buffet and take care of your guests. Include china plates and paper napkins. Minimum order: 25 guests. Bartenders are additional cost.

SELECT FIVE TRAY PASSED HORS D’OEUVRES

Grilled beef filet, sonoma blueberry mole, roasted corn and leeks, tortilla chip ($1 add’l)
Grilled tri-tip of beef crostini, charred scallion-black olive tapenade, toasted walnuts
Pork tenderloin crostini, lingonberry preserves
Spicy bbq pork and papaya, crisp wonton
Duck pate, blueberry-pomegranate preserves, sweet French baguette, maldon salt
Slow-roasted duck breast, moroccan barbecue sauce, grilled romanesco squash (seasonal)
Crispy bacon chorizo stuffed dates
Pan-seared scallops, curried peach chutney, lime wedge (seasonal) ($2 add’l)
Smoked salmon rillettes, red onions, créme fraiche, hint of brandy, 34 degree cracker ($1 add’l)
Butternut squash arancini, truffle oil
Portabella fries, with parmesan, chili flakes and balsamic glaze
Mung bean pancakes, kimchi, grilled shrimp ($1 add’l)

Local artisan Fra’mani salumi, cheeses and assorted condiments
Fra’mani sopressata and gentile, Hobb’s prosciutto; artisan and international cheeses, zinfandel fig jam, cabernet caramelized onions, toasted almonds, glazed walnuts, black olive tapenade, whole grain mustard, Full Circle sweet baguettes

Avocado toast, pumpernickel, smoked whitefish, pink peppercorns
Oven roasted shrimp, mango salsa, creme fraiche, rye crisp ($2 add’l)
Mini english muffin, smoked trout, caper cream cheese
Grilled shrimp crostini, nantes carrot-ginger puree
Japanese eggplant, castelvetrano olives, marcona almond, hojicha-infused 25 year balsamic
Pea soup shooters, coconut, lemon verbena
Curry coconut soup, yogurt, tierra farms espelette
Roasted cauliflower soup, crisp guanciale, caramelized shallots, capers
Bellwether Farms crescenza bruschetta, medjool dates, dry-cured olives, italian blend olive oil
Pepperonata crostini, Bellwether ricotta, tomato jam, micro-arugula
FULL SERVICE EVENTS

ENHANCE YOUR EVENT!
ADD A CHEF INSPIRED STATION
TO YOUR RECEPTION OR DINNER

LOCAL OLIVE AND
OLIVE OIL TASTING $15
Arbequina, castelvetrano, cured moroccan, kalamata, nicoise olives
Jacuzzi’s olive press arbequina, stella cadente basil crush oil, br cohn extra virgin olive oils
Marcona almonds, glazed walnuts and full circle bakery’s artisan breads and breadsticks

TAPAS BAR $17.50
Toasted marcona almonds, marinated green olives, spanish cheeses manchego, cabrale and toasted olive baguettes, serrano ham-leek tarts, gazpacho shooters, chorizo

RAW OYSTER BAR $12.50
Oyster chef required, additional charge
Fanny Bay, Marin Miyagi and Totten Inlet oysters
Lemon, house made mignonette, cajun tomato relish, salsa verde, tabasco

OYSTERS TWO WAYS $17.50
Oyster chef required, additional charge
Raw and grilled oysters
Tomales Bay, Fanny Bay and Kumomoto oysters
Lemon, housemade mignonette, cajun tomato relish, salsa verde tabasco

LOCAL HEIRLOOM TOMATO AND BURRATA STATION $15
Grill chef required, additional charge
Lazaro’s Beefsteak, Brandywine and Green Giant Tomatoes
Italian Burratta, Olive Oil And Garlic Grilled Artisan Bread
Maldon Salt, Extra Virgin Olive Oil, 25 Year Old Balsamic, Fresh Basil

PROSCIUTTO $20
Carving chef required, additional charge
Hobb’s proscuitto whole leg carved at the station
Full circle bakery’s artisan bread, shaved parmesan, caramelized onions, green olive tapenade, dried cherry chutney

LOCAL OLIVE AND OLIVE OIL TASTING $15
Arbequina, castelvetrano, cured moroccan, kalamata, nicoise olives
Jacuzzi’s olive press arbequina, stella cadente basil crush oil, br cohn extra virgin olive oils
Marcona almonds, glazed walnuts and full circle bakery’s artisan breads and breadsticks

TAPAS BAR $17.50
Toasted marcona almonds, marinated green olives, spanish cheeses manchego, cabrale and toasted olive baguettes, serrano ham-leek tarts, gazpacho shooters, chorizo

RAW OYSTER BAR $12.50
Oyster chef required, additional charge
Fanny Bay, Marin Miyagi and Totten Inlet oysters
Lemon, house made mignonette, cajun tomato relish, salsa verde, tabasco

OYSTERS TWO WAYS $17.50
Oyster chef required, additional charge
Raw and grilled oysters
Tomales Bay, Fanny Bay and Kumomoto oysters
Lemon, housemade mignonette, cajun tomato relish, salsa verde tabasco

LOCAL HEIRLOOM TOMATO AND BURRATA STATION $15
Grill chef required, additional charge
Lazaro’s Beefsteak, Brandywine and Green Giant Tomatoes
Italian Burratta, Olive Oil And Garlic Grilled Artisan Bread
Maldon Salt, Extra Virgin Olive Oil, 25 Year Old Balsamic, Fresh Basil

PROSCIUTTO $20
Carving chef required, additional charge
Hobb’s proscuitto whole leg carved at the station
Full circle bakery’s artisan bread, shaved parmesan, caramelized onions, green olive tapenade, dried cherry chutney
FULL SERVICE EVENTS

ENHANCE YOUR EVENT!
ADD A CHEF INSPIRED STATION TO YOUR RECEPTION OR DINNER

EVO GRILL
Griddle chef required, additional charge

**SEAFOOD $20**
Choose Two
- Grilled shrimp, scallop or salmon
- With cajun, lemon-herb, garlic-rosemary, cilantro, lime and chili, cumin-coriander, miso, Thai curry

**QUESADILLAS $10**
Griddle Chef is additional
- Queso, chicken and bean
- Salsa verde, pico de gallo, fire roasted salsa, guacamole and sour cream

**WOK $15**
Choose One
- Steamed pork, chicken, or tofu
- With stir-fried vegetables and noodles

**SATAYS $10**
Choose Two
- Chicken, flank steak or lamb
- With lemongrass-thai basil, indian curry, morrocan spice, spicy peanut, garlic-rosemary, lemon-herb
ENHANCE YOUR EVENT!
ADD A CHEF INSPIRED STATION
Additional options available.

DESSERT BAR $9
Choose Three Mini Desserts
- Triple chocolate cream cheese brownies
- Assorted cookies
- Chocolate coupes with mocha molasses ganache
- Lemon bars
- Mini seasonal cheesecakes
- Mini key lime pies with meringue
- Mini chocolate pies with graham cracker crust and marshmallow
- Mini fruit tartlets filled with vanilla cream
- Apple tart squares with streusel topping
- Apricot or apple galettes with raspberry compote
- Cheesecake stuffed strawberries
- Chocolate dipped strawberries
- Strawberry mousse, mango mousse, berry mousse

ICE CREAM SUNDAE BAR $7.50
"Make-your-own" vanilla and chocolate ice cream with toppings

ICE CREAM CART $10.50
Housemade ice cream
- Vanilla, chocolate chip, mocha, strawberry sorbet, peanut

DONUTS MADE TO ORDER $7.50
Chef additional charge.
- Donut holes made to order for your guests
- Chocolate glaze, maple glaze, sprinkles, cinnamon sugar
WINEMAKER DINNERS

FARM-TO-TABLE FAMILY STYLE MENU

Pricing includes service staff and chefs to take care of your guests.
Includes classic white china, hammered flatware and cotton napkins.
Minimum: 50 guests. Bartenders are additional cost.

HORS D’OEUVRES

Local artisan salumi, cheeses and assorted condiments
Chilled corn soup, basil and chili oil
Beef crostini, cabernet reduction, bitter orange and toasted pumpkin seeds
Fresh fig, crescenta cheese and ham “crisp”

FIRST COURSE

Wild mushroom and leek risotto, aged parmesan

FAMILY STYLE MAIN COURSE

Roasted loin of pork, gravenstein apple balsamic glaze, caramelized apples, onions, and chilies
Juniper-crusted short ribs
Toasted pine-nuts and a cabernet maple syrup reduction
Fall farro pilaf
Roasted brussel sprouts, brown butter
Full Circle Bakery artisan ciabatta bread

DESSERT BAR

Mini frangipan tart with caramelized pears and shiso syrup
Lavender and blackberries with lemon mousse and vanilla cake
Chocolate coupe with coffee-molasses ganache, garnished with cocoa nibs

Organic Flying Goat coffee and Tazo teas

50+ guests $125/pp
75+ guests $105/pp

CONTENTS • PARK AVENUE SIMPLIFIED • ONE STEP ABOVE • CASUAL—BUT STYLISH! • FULL SERVICE EVENTS • WINEMAKER DINNERS • WEBSITE

707 793 9645 • PARKAVECATER.COM
WINEMAKER DINNERS

THREE COURSE WINE PAIRING MENU
Pricing includes service staff and chefs to take care of your guests.
Includes classic white china, hammered flatware and cotton napkins.
Minimum: 50 guests. Bartenders are additional cost.

PASSED HORS D’OEUVRES
- Tuna tartare, spicy radish, avocado, ginger aioli
- Sesame wonton crisp
- Compressed watermelon, chevre
- Basil oil, peppercorns
- Pan-seared scallops, curried peach chutney, lime
- Ginger, curry, scallions

FIRST COURSE
- Purée of corn soup, roasted maitake, little gems
- Parsley oil

MAIN COURSE
- Roast leg of lamb, moroccan barbecue sauce, huckleberries
- Ragout of fresh alubia blanca beans, spiced cauliflower

DESSERT COURSE
- Gravenstein apple galette, caramel ice cream, almond crisp
- Organic Flying Goat coffee and Tazo teas

50+ guests $100/pp
75+ guests $90/pp
THREE COURSE WINE PAIRING MENU
Pricing includes service staff and chefs to take care of your guests. Includes classic white china, hammered flatware and cotton napkins. Minimum: 50 guests. Bartenders are additional cost.

PASSED HORS D’OEUVRES
Grilled caggiano chicken-herb sausage, zinfandel and fig chutney
Creamy lemon risotto cakes with shrimp and peas
Vella aged jack, dried wild blueberries, chestnut honey crostini

FIRST COURSE
Butternut squash raviolis, wild mushrooms and white truffle oil

MAIN COURSE
Autumn duck breast, apples, pine nuts and pomegranates
Saffron risotto cakes
Baby carrots and snap peas
French epi bread

DESSERT COURSE
Chocolate raspberry torte
Grand marnier crème anglaise and raspberry coulis
Organic Flying Goat coffee and Tazo teas

50+ guests $110/pp
75+ guests $100/pp
WINEMAKER DINNERS

FOUR COURSE WINE PAIRING MENU
Pricing includes service staff and chefs to take care of your guests.
Includes classic white china, hammered flatware and cotton napkins.
Minimum: 50 guests. Bartenders are additional cost.

PASSED HORS D’OEUVRES
Crispy bacon-wrapped chorizo filled dates
Mission fig and Pt. Reyes blue popover, walnuts and zinfandel syrup
Crisp ahi with wasabi

FIRST COURSE
Heirloom tomatoes, corn relish and grilled shrimp

SECOND COURSE
Pancetta-wrapped quail with polenta and pinot noir balsamic glaze

THIRD COURSE
Duroc pork tenderloin, pinot noir wild mushroom reduction
Baby green beans and carrots
French epi bread

FOURTH COURSE
Moscato wine cake, fresh berries and lazy whipped cream
Organic Flying Goat coffee and Tazo teas

50+ guests $120/pp
75+ guests $110/pp
WINEMAKER DINNERS

FOUR COURSE WINE PAIRING MENU
Pricing includes service staff and chefs to take care of your guests. Includes classic white china, hammered flatware and cotton napkins. Minimum: 50 guests. Bartenders are additional cost.

PASSED HORS D’ŒUVRES
Citrus cured rosé salmon with pistachio and savory cheesecake mousse
Roasted butternut squash with Sierra Nevada goat cheese
Braised short rib arancini

FIRST COURSE
Heirloom tomato and fresh mozzarella, sourdough bruschetta
Olive press arbequina olive oil

SECOND COURSE
Wild mushroom and leek risotto, duck confit

THIRD COURSE
Oven roasted New York, golden shallot cabernet reduction
Crispy mascarpone-polenta cakes
Brown butter roasted multi-colored cauliflower

FOURTH COURSE
Vella mezzo secco and cab franc marinated figs
Dried mission figs, toasted walnuts and walnut baguette

Organic Flying Goat coffee and Tazo teas

50+ guests $130/pp
75+ guests $120/pp
WINEMAKER DINNERS

FIVE COURSE WINE PAIRING MENU
Pricing includes service staff and chefs to take care of your guests.
Includes classic white china, hammered flatware and cotton napkins.
Minimum: 50 guests. Bartenders are additional cost.

HORS D’OEUVRES
Roasted butternut squash arancini, truffle oil
Shrimp and fennel tart, valencia orange and leeks
Veal meatballs with saffron aioli

FIRST COURSE
Pan-Seared Alaskan halibut, apple-chardonnay glaze
Potato leek purée, smoked salt

SECOND COURSE
Mission fig-cambezola cheese tart, zinfandel fig gastrique
Micro arugula

THIRD COURSE
Crispy Sonoma duck, “liquid gold” cabernet braising jus
Red onion and huckleberry marmalade
Creamy mascarpone polenta
Baby carrots and snap peas
French epi bread

CHEESE COURSE
Carneros Caves manchego and Cowgirl Creamery Red Hawk

DESSERT COURSE
Mini meyer lemon curd tartelettes
Chocolate coupe with coffee-molasses ganache garnished with cocoa nibs
Organic Flying Goat coffee and Tazo teas

50+ guests $145/pp
75+ guests $135/pp
WINEMAKER DINNERS

FIVE COURSE WINE PAIRING MENU
Pricing includes service staff and chefs to take care of your guests. Includes classic white china, hammered flatware and cotton napkins. Minimum: 50 guests. Bartenders are additional cost.

PASSED HORS D’ŒUVRES
Butternut squash, leeks and pancetta tart
Slow roasted lamb on won ton crisp, pomegranate glaze
Maine lobster, avocado-lime puree, mango, chili threads

FIRST COURSE
Terrine of three seafoods, celery root salad, fennel-orange salad
Fine herbs sauce and pea shoots

SECOND COURSE
Wild mushroom and farro ragout, goat cheese croustade

THIRD COURSE
Roast loin of veal, merlot-huckleberry glace, lacinato kale, pine nuts
Potato and leek terrine
Brussel sprouts with brown butter and bacon
French epi bread

FOURTH COURSE
Andante largo cheese
Housemade apple-quince chutney, toasted local walnuts, Full Circle Bakery walnut baguette

FIFTH COURSE
Chocolate caramel tartlet
Zinfandel wine gelee
Meyer lemon tartlet
Organic Flying Goat coffee and Tazo teas

50+ guests $155/pp
75+ guests $145/pp
QUICK CALCULATIONS FOR RENTALS
Based on 8 guests per dining table.
Per person cost.

60” round tables and folding chairs $5.75 per person
Standard Floor length linens $2 per person
Fine wine Crystal Glassware (based on 4 glasses per person) $3 per person
Set up and breakdown of tables and one set of chairs $3.75 per person

Pricing excludes delivery fees and handling charges
*Prices subject to change based on rental company

JSYK (JUST SO YOU KNOW)
All pricing excludes mandatory CA sales tax
All pricing excludes additional rental items required, and will be quoted based on the venue you selected
Additional charges for service staff may apply based upon the venue you have selected
Gratuity is not automatically included, and can be added at your discretion