Sample Menu

Breakfast Buffets

Sonoma
spinach and mozzarella scramble sautéed with sweet red peppers and onions
applewood smoked bacon and local chicken apple sausage
yukon gold fingerling breakfast potatoes
sliced seasonal fresh fruit
chef’s assortment of breakfast pastries, croissants and house made scones
orange, apple or cranberry juice (choose two)
freshly brewed Equator coffee and Mighty Leaf Tea assortment

Served Breakfasts

Eggs Benedict
traditional eggs benedict OR eggs benedict Florentine featuring local, cage free, organic eggs served
with seasoned yukon gold fingerling breakfast potatoes and seasonal fruit garnish

Lunch Buffets

Buffet Two
local, organic green salad with cherry tomatoes, sliced almonds, carrots and cranberries
with vinaigrette and ranch dressings
avocado, bay shrimp and citrus salad accompanied by local, organic greens
grilled local pork loin with caramelized pear calvados sauce featuring local pear brandy
creamy wild mushroom risotto topped with sun dried tomatoes
fresh, warm seasonal vegetables
assortment of local breads
seasonal house made fruit tartlets, melted moment cookies dipped in milk chocolate
and local dried apricots dipped in white chocolate
Served Lunch

Salmon Caesar Salad
pan seared salmon filet served over romaine lettuce with
house made croutons and shaved parmesan

Turkey Club
roasted local turkey, applewood smoked bacon, jack cheese, romaine lettuce,
tomato and avocado served on toasted sourdough bread

New York Steak & French Fries
8 oz. New York strip topped with Point Reyes blue cheese and a red wine
demi glace served with house made kenneback french fries

Classic Tiramisu

Served Dinners

Local Dungeness Crab Cakes
with fried brie and mango purses on a bed of local micro greens
with lemon oil, basil and sweet chili aioli

Baby Spinach Salad
sun dried tomatoes, kalamata olives, feta cheese
and toasted pine nuts with a balsamic vinaigrette

Grilled Tenderloin of Beef with Point Reyes Blue Cheese
sautéed shiitake mushrooms, baby vegetables and yukon gold potato au gratin
finished with roasted garlic red wine reduction

Chocolate Decadence
chocolate flourless cake with house made mint ice cream and tuile cookie
Dinner Buffets

Buffet Two

select one salad

Baby Arugula and Spinach Salad
with bacon, eggs, cherry tomato, peas and pine nuts with balsamic dressing

Classic Caesar Salad
romaine lettuce with house made croutons and shaved parmesan

select one side

Wild Rice Pilaf
with dried apricots and cranberries

Roasted Fingerling Potatoes
tossed in olive oil and herbs

Gorgonzola Macaroni and Cheese
drizzled with truffle oil

select two entrees

Local Pepper Crusted Tenderloin of Beef
carved to order and served with horseradish and peppercorn sauce

Roasted Local Duck Breast
with sour cherry demi glace

Ginger Soy Marinated Pork Tenderloin
with sweet coconut chili sauce

Garlic Basil Polenta
with sun dried tomatoes and goat cheese

Sunburst Squash
with wild mushroom risotto

select one house made dessert

Lemon Tartlets
topped with fresh seasonal fruit

Chocolate Mousse Cup
topped with dark and white chocolate shavings
Displayed Appetizers

Domestic and Imported Cheese Display
accompanied by sliced breads, crackers and dried fruit

Cold Hors d’oeuvres

Crab Salad on Toasted Baguette
Smoked Duck on Won Ton
Avocado, Bleu Cheese and Caramelized Onion Pinwheel

Hot Hors d’oeuvres

Tomato Bisque with Grilled Cheese
Crab Cakes with Trio Of Aiolis
Bacon Wrapped Scallops

Sweets

House Made Mini Lemon Tartlets With Strawberries