



**SILVERADO.**



## **Catering and Conference Services Menus**

**1600 Atlas Peak Road, Napa CA, 94558**

**(707) 257-5450 Phone**

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**[www.SilveradoResort.com](http://www.SilveradoResort.com)**

All Items are subject to the appropriate Sales Tax and 21% service/administrative charge  
All items are subject to seasonal availability. Menu prices subject to surcharges if minimums are not met

# SILVERADO POLICIES

The Seasonal Private Dining Menus offer a mere illustration of the flavorful cuisine available at the Silverado Resort and Spa. We welcome the opportunity to customize menus to the unique needs of your event. Simply ask us! If there are any further needs not addressed within, it would be our pleasure to discuss them directly with you.

## MENU

Our private event dining selections are designed as pre-selected set menus.

If you wish to offer your guests the option of selecting an entrée prior to the event, please follow these guidelines.

- Maximum of two (2) entrée selections and one (1) vegetarian option for lunch or dinner. The highest priced of the three entrees prevails as the per person price for all guests.
- An additional \$10.00 per-person coordination fee for multiple entrée choice menus is applicable.
- Guaranteed entrée counts are due to the Catering Department no later than seven (7) Business days prior to the function by 10:00 AM Pacific Standard Time.
- Client must produce and provide individual place cards with entrée choice indicator, which must be approved by the Silverado Resort and Spa.

Traditional Coding; Red ● = Meat: Blue ● = Seafood: Yellow ● = Chicken; Green ● = Vegetarian

Alternatively, your guests may have the option of selecting an entrée on-site.  
Please follow these guidelines:

- Selection of a minimum 4-Course menu, with common first, second and last courses pre-selected for all.
- Maximum of two (2) entrée selections and one (1) vegetarian option is available for lunch or dinner.
- An Additional \$25.00 per person coordination fee for ordering entrée selection on-site is applicable.
- Minimum of 15 guests: Maximum of 50 guests.

The following charges are applicable to your food and beverage events: 1) service charge of 10% of the total food and beverage revenue plus applicable taxes which will be distributed to applicable servers and wait staff, and 2) an Administrative Charge of 11% of the total food and beverage revenue plus applicable taxes which will be retained by Silverado Resort and Spa to cover discretionary costs of the event. The Administration Charge is not a tip, gratuity or service charge for employees. The current California state sales tax is 7.75%. The service charge is taxable in the state of California.

All prices are subject to change due to the market fluctuations, unless such prices are confirmed in writing. Confirmed prices will be quoted at least 90 days prior to the function.

## GUARANTEE

Your final guaranteed attendance number is due to your Catering and Conference Services Manager no later than seven (7) business days prior to the function by 10:00 AM Pacific Standard Time. In the absence of the guaranteed attendance number, the expected attendance number indicated on your banquet event order will be considered the guarantee. Guarantees may not be reduced within seven business days prior

to the function. Charges will be based on the guaranteed attendance number or actual number of attendees, whichever is greater.

### **CORKAGE**

No beverage of any kind is permitted to be brought into the Resort by the client or its guests without special permission from the Resort and must be served by hotel staff if permission is granted. The Silverado Resort and Spa is pleased to offer a wide selection of wines to compliment our cuisine. Your catering and Conference Services Manager will happily pair each course with a wine to enhance the flavors of your selected menu. If you wish to serve your guests wine that the Resort is unable to attain for you a corkage fee of \$20.00 per 750ml bottle of wine will be assessed.

All specially ordered wines will be charged at the applicable minimum purchase quantity.

### **AUDIO-VISUAL**

Our audiovisual services are provided by **AVMS**. For a complete description of services and charges, please inquire with your Catering and Conferences Services Manager. Or you may work directly with

### **AVMS.**

Audio visual services are subject to prevailing Service / Administrative Charges and Sales Tax rates.

### **TRANSPORTATION**

Bell service is complimentary to ferry you from your accommodations to the Main Mansion, Conference Center and on property event spaces. The Bell vehicles are not licensed to transport hotel guests to any off property locations.

### **DÉCOR**

All decorations must meet the Fire Department's regulations. Any open flame requires a permit, which must be furnished to the hotel prior to the event. Themed décor may be arranged and must be approved prior to installation. The Resort does not permit hanging or affixing anything from its existing walls or ceilings.

Hanging banners, signs, seals and flags from rented pipe & drape may be arranged with your Catering and Conference Services Manger. A \$50.00 per banner charge will apply, in addition to the cost of renting pipe & drape. Signs and Banners may not be in public areas or outside.

### **ELECTRICAL**

Additional power is available for most of our event space. Charges will be based upon labor costs and actual power requirements and usage.

### **SPECIAL CONDITIONS**

No food and beverage of any kind may be brought into the Resort by the client or its guests without special permission from the Resort. The hotel reserves the right to charge for the service of such food and beverage.

Insurance restrictions and health codes prohibit the Resort from allowing leftover food and beverage to be removed from the premises. Silverado will not assume responsibility for the damage or loss of any merchandise or articles left on the premises prior to or following the function. Security services can be arranged at an additional charge with advance notification.

The following menus have been designed to offer a variety of options for your dining pleasure.

The Starters, Salads, Soups and Desserts are universal for Lunch and Dinner and may be used in a Plated Meal, Buffet Meal, Family – Style Meal or to create a tasting menu.

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Tea Forte Hot Teas, and Mighty Leaf Iced Tea are included with every meal.

### **Plated 3-Course Meals for Lunch or Dinner**

Includes your choice of three of the following: Salad or Soup, One Entrée, and Dessert

The meal is priced per the Lunch or Dinner Entrée selection that you choose.

Additional courses of soup, salad or starter may be added for an additional \$8.00 per person for Lunch and \$14.00 per person for Dinner

### **Buffet Meals – Minimum 25 Guests**

Include your choice of a combination of two Salads and / or Soups.  
Two Entrees with Chef's Selection of Accompaniments and two Desserts  
Priced at \$63.00 per person for Lunch and \$99.00 per person for Dinner.

An additional Salad, Soup, Accompaniment or Dessert may be added at \$8.00 per person for Lunch or \$11.00 per person for Dinner

Additional Entrée may be added at \$14.00 per person For Lunch and \$18.00 per person for Dinner

### **Family-Style Meals - Minimum 25 Guests**

Include your choice of a combination of Two Salads and / or Soups  
Two Entrees with Chef's Selection of Accompaniments and two Desserts  
Priced at \$65.00 per person for Lunch and \$105.00 per person for Dinner

An additional Salad, Soup, Accompaniment or Dessert may be added at \$8.00 per person for Lunch or \$11.00 per person for Dinner

Additional Entrée may be added at \$12.00 per person for Lunch and \$14.00 per person for Dinner

### **Tasting Menu - Minimum 25 Guests**

May include as many courses as you like from our menu items and will be priced based on your item selections.  
Please contact your Catering and Conference Services Manager for assistance in the customization of your menu

A charge of \$10.00 per person will apply if minimums are not met.

## REFRESHMENTS, SNACKS & BREAK MENUS



All items are subject to the appropriate Sales Tax and 21% service/administrative charge  
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## REFRESHMENTS & SNACKS

### Chilled

Assorted Soft Drinks	\$4.00 each
Pure Natural Mineral Waters Still and Sparkling	\$4.50 each
Bottled Juices, Vignettes, and Energy Drinks	\$5.00 each
Lemonade	\$65.00 per gallon
Refreshing Mighty Leaf Iced Tea, Black or Flavored	\$75.00 per gallon
Soothing Spa Water Infused with Cucumber, lemon, and Mint	\$28.00 per gallon
Fruit Juices Freshly Squeezed Orange, Cranberry, Grapefruit	\$22.00 per quart
Chilled Milks Low-Fat, Non-Fat, Silk Soy	\$12.00 per quart

### Hot

Coffee Regular and Decaffeinated	\$65.00 per gallon
Selection of Tea Forté hot teas	\$65.00 per gallon
Hot Chocolate Mini Marshmallows and Whipped Cream	\$55.00 per gallon
Hot Apple Cider Cinnamon Sticks	\$50.00 per gallon

### Treats

Assorted Breakfast Pastries with Butter and Local Preserves	\$55.00 per dozen
Assorted Bagels with Cream Cheeses	\$55.00 per dozen
Chocolate Walnut Brownies	\$55.00 per dozen
White Chocolate Macadamia Blondies	\$55.00 per dozen
Fresh Baked Cookies	\$55.00 per dozen
Coconut Macaroons	\$55.00 per dozen
Lemon Bars	\$42.00 per dozen
Rice Crispy Treats	\$42.00 per dozen
Warm Pretzels with Specialty Mustards	\$42.00 per dozen
Chocolate Dipped Strawberries or Seasonal Fruit	\$65.00 per dozen
Assorted Ice Cream Bars	\$6.00 each
Assorted Candy Bars	\$4.00 each
Potato Chips or Pretzels Individual Bags	\$4.50 each

### Thoughtful Treats

Hard Boiled Eggs	\$28.00 per dozen
Assorted Cereals with Clover Milks	\$4.00 each
Individual Fruit yogurts	\$4.00 each
Assorted Whole Fruits	\$3.50 each
Fruit Skewers with Yogurt Dip	\$68.00 per dozen
Granola Bars	\$5.00 each
Odwalla Energy Bars	\$5.00 each
Frozen Fruit Juice Bars	\$6.00 each

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## BREAKS

Per Person Pricing

### Per Person

Minimum of 10 Guests

The Season's Sliced Fresh Seasonal Fruits and Berries	\$8.00 per person
Smoked Salmon and Bagels, Cream Cheese, Capers, Sweet Red Onions	\$10.00 per person
Licorice, Red and Black	\$5.00 per person
Freshly Popped Popcorn	\$5.00 per person

### By the Bowl

Serves 10 Guests

Hummus or Baba Ganoush (Garlic, Fresh Lemon Juice, Extra Virgin Olive Oil, Crudités of Dipping Vegetables, Pita Wedges)	\$52.00 per bowl
Warm Artichoke and Pancetta Dip (Crudités of Dipping Vegetables, Crackers, Bread)	\$58.00 per bowl
Fresh Corn Tortilla Chips (Guacamole and Assorted Salsas)	\$46.00 per bowl
Fancy Mixed Nuts	\$42.00 per bowl
Cashews	\$48.00 per bowl
Housemade Seasoned Nuts	\$48.00 per bowl

The following Break Menus are designed for 30-minute service

#### Revitalizing Energy Break

Seasonal Whole Fruit  
Assorted Individual Yogurts  
Nutritional Energy and Granola Bars  
Odwalla Power Drinks  
\$16.00 per person

#### Snack Attack

Tortilla Chips with Housemade Salsas and Guacamole  
Potato Chips with Sour Cream-Onion Dip  
Bowls of M&Ms and Mixed Nuts  
Vegetable Crudité with Blue Cheese and Ranch Dips  
\$18.00 per person

#### Mid-Day Tea

Assortment of English Tea Sandwiches  
French Pastries, Petit Fours, and Mini Cream Scones  
Butter, Jam, And Crème Anglaise  
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Teas  
\$19.00 per person

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# BREAKFAST SELECTIONS



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## **BREAKFASTS**

MAXIMUM OF TWO HOURS SERVICE

### **Continental Breakfast**

Assorted Breakfast Pastries and Breads, Butter and Local Preserves  
The Season's Fresh Fruit and Berries  
Fresh Squeezed Orange Juice, Cranberry Juice and Grapefruit Juice  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
\$21.00 per person

### **Deluxe Continental Breakfast**

Assorted Breakfast Pastries and Breads, Butter and Local Preserves  
The Season's Fresh Fruit and Berries  
Individual Cereals with a choice of Milks  
Yogurt, Granola and Dried Fruits  
Fresh Squeezed Orange Juice, Cranberry Juice and Grapefruit Juice  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
\$27.00 per person

### **European Breakfast – Minimum 15 Guests**

Whole Grain Breads, Baguettes and Flatbreads  
Charcuterie (Salamis, Cured Prosciutto, Paté)  
Seasonal Jams and Local Preserves  
Artisanal Cheese Selections  
Seasonal Fresh Berries  
Hard Boiled Eggs, Sliced Tomatoes  
Muesli and Yogurt  
Fresh Squeezed Orange Juice, Cranberry Juice and Grapefruit Juice  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
\$32.00 per person

### **Traditional Breakfast Buffet – Minimum 15 Guests**

Breakfast Potatoes  
Crisp Applewood Bacon and Chicken Apple Sausages  
The Season's Fresh Fruit and Berries, Individual Cereals with Milk  
Assorted Breakfast Pastries and Breads, Butter and Local Preserves

Pre-select one of the following:

- ❖ Fluffy Scrambled Eggs with Chives
- ❖ Scrambled Eggs & Fiscalini Cheddar Wrapped in Tortillas
- ❖ Croissant Sandwich with Farm Fresh Eggs, Canadian Bacon, Cheddar Cheese

Fresh Squeezed Orange Juice, Cranberry Juice and Grapefruit Juice  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
\$38.00 per person

*Buffet Breakfast (Continued)*

**Spa Breakfast – Minimum 15 Guests**

Whole Grain Breads and Bran Muffins  
Low Fat Cream Cheese, Butter and Local Preserves  
The Season's Fresh Fruit and Berries  
Individual Yogurt Parfaits  
Housemade Granola, This Season's Fresh Fruit and Clover Organic Yogurt  
Country Style Frittata with Garden Vegetables  
Selection of Fruit and Vegetable Juices  
Herbal Infused Teas  
\$38.00 per person

**The Silverado Resort and Spa Brunch – Minimum 25 Guests**

Assorted Breakfast Pastries, Muffins and Breads with Butter and Local Preserves  
The Season's Fresh Fruit and Berries  
Housemade Granola and Clover Organic Yogurt with Dried Fruit  
Summer Bean and Big Ranch Heirloom Tomato Salad  
Wild Fennel, Serrano Ham, Sherry Vinaigrette  
Penne Primavera Salad  
Spring or Summer Market Vegetables, Mint, Parmesan, Olive Oil  
Orchard Asian Pear Salad  
Stonefruit, Mâche, Pear Onion, Toasted Black Pepper Oil, Fleur de Sel  
Artisanal Cheese Selection  
Honeycomb and Dried Fruits  
Hot Smoked Salmon with Cream Cheese  
Capers, Onions, Diced Eggs, Tomato, Toasted Bagels  
Eggs Benedict with Meyer Lemon Hollandaise  
Fluffy Scrambled Eggs with Chives  
Prime Beef Sirloin\*  
Petite Sourdough Rolls, Horseradish Crème Fraîche  
Crisp Applewood Smoked Bacon and Country Sausage  
Yukon Gold Potatoes with Caramelized Onions and Thyme  
Fresh Squeezed Orange Juice, Cranberry Juice and Grapefruit Juice  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
\$59.00 per person

\*May be offered from a carving station with an additional \$150.00 attendant fee

**May we suggest a Bloody Mary and Mimosa Bar?**

\$20.00 per person  
Two Hour Service

## Breakfast Temptations

The following items may be added to any Breakfast

### **Irish Oats**

Brown Sugar, Milk, Season's Fresh Berries  
\$6.00 per person

### **Silverado Beignets**

Homemade Cinnamon Sugar Treats!  
\$24.00 per dozen

### **Omelet Station\***

Breakfast Meats, Vegetables, Artisan Cheese  
\$12.00 per person

### **Breakfast Crêpe Station\***

Savory Ham & Swiss Cheese  
Spinach & Ricotta  
\$14.00 per person

### **Brioche Cinnamon French Toast**

The Season's Fresh Berries, Maple Syrup  
\$55.00 per dozen

### **Silverado Eggs Benedict**

Toasted Pain Levain, Caggiano Ham  
Poached Eggs and Spicy Hollandaise  
\$66.00 per dozen

### **Smoked Salmon and Bagels**

Cowgirl Creamery Fromage Blanc, Capers, Red Onions  
\$66.00 per dozen

### **Silverado Breakfast Burritos**

Scrambled Eggs, Potatoes, Cheddar, Salsa,  
Guacamole, Sour Cream  
Choice of: Ham, Bacon or Chorizo  
\$68.00 per dozen

### **Toasted English Muffin, Caggiano Ham, Farm Egg**

\$68.00 per dozen

### **Warm Croissants with Truffle Tremor Cheese**

Scrambled Eggs, Roma Tomatoes, Basil  
\$68.00 per dozen

### **Petite Steak Sandwiches**

Sundried Tomatoes, Herbs, Soft Baguette  
\$72.00 per dozen

### **Eggs in a Hole**

Griddled Sourdough Bread  
with Two Fried Eggs in the Center  
\$66.00 per dozen

### **Silverado Breakfast Flatbread**

Two Fried Eggs, Bacon, Caramelized Onions  
and Mozzarella  
\$15.00 per pizza

\*Requires an additional \$150.00 attendant fee

## LUNCH



## WORKING LUNCH BUFFETS

Maximum two Hours of Service

### The Deli Buffet

Today's Fresh Seasonal Soup	Lettuce Leaves, Sprouts, Pepperoncini
Organic Little Gem Lettuce, Heirloom Tomatoes	Dill Pickles Spears, Olives, Sliced Tomatoes and Shaved Red Onion
Snap Peas Sourdough Croutons	Assortment of Deli Breads and Rolls
Green Goddess Dressing	Whole Grain Mustard and Mayonnaise
Albacore Tuna Salad	Individual Bags of Potato Chips
Sliced Caggiano Ham, Roasted Turkey Breast	The Season's Fresh Fruit and Berries
Roast Beef, Pastrami and Italian Dry Salami	Chef's Selection of Miniature Dessert Bites
Cheddar, Swiss Pepper Jack and Smoked Gouda	

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas and Iced Tea

**\$38.00 per person**

Need some time? Have the sandwiches prepared by our Catering Team instead.

Pre-Select two Sandwiches from the following list **to be served in place of** the Tuna Salad, Sliced Meats and assorted condiments in the above Deli Buffet

Minimum 15 Guests; Maximum 40 Guests

**\$48.00 per person**

#### Mushroom Panini

Goat Cheese and Roasted Pepper

#### Smoked Salmon and Sundried Tomato

Avocado, Arugula, Chive Aioli

#### Rosemary Brined Turkey

Havarti Cheese, Cranberry Chutney

#### Caggiano Ham and Swiss Cheese

Whole Grain Mustard, Mayonnaise

#### East Coast Grinder

Coppa Salami, Caggiano Ham, Provolone  
Pepperoni, Olive Oil, Red Wine Vinegar Pepper, Basil

#### Artichoke and Preserved Tuna

Black Olive Pesto

#### Avocado, Caper and Arugula Tramezzini

Lemon Juice, Black Pepper

#### Rare Roast Beef

Point Reyes Blue Cheese, Banyuls Vinegar  
Arugula, Black Pepper Aioli

#### New York Deli Reuben

Pastrami, Gruyere, Russian Dressing, Rye

## Plated 3-Course Meals for Lunch

Includes your choice of three of the following: Salad or Soup, One Entrée, and Dessert

The meal is priced per the Lunch Entrée selection that you choose.

Additional courses of soup, salad or starter may be added for  
\$8.00 per person

## SERVED PLATED LUNCH ENTRÉES

### Miso-Spring Ginger Glazed Wild Salmon

English Peas, Pea Shoots, Crispy Potatoes, Buerre Fondue  
\$48.00 per person

### California White Sea Bass

Sweet White Corn Pudding, Micro Beet Greens, Sage  
Extra Virgin Olive Oil  
\$48.00 per person

### Rosemary Brined Roast Chicken

Tuscan Bread Salad, Olio Nuovo  
\$44.00 per person

### Charred Flatiron Steak

Big Ranch Heirloom Tomato Salad, French Fries  
\$58.00 per person

### Porcini Dusted Lamb Loin

Garden Herb Salad, Delta Asparagus  
Saffron Basmati Rice  
\$58.00 per person

### Tuna Niçoise Tartine

Pommes Frites  
\$46.00 per person

### Quiche Lorraine

Garden Vegetables  
\$42.00 per person

### Penne Pasta

Spring Onion, Shaved Asparagus, Fava Beans  
Crispy Pancetta, Pecorino Cheese Broth  
\$38.00 per person

### Wild Mushroom and Spring Leek Risotto

Herbs, Lemon Zest, Mascarpone Cheese  
\$48.00 per person

## STARTERS

(Choose One)

Additional courses of soup, salad or starter may be added for  
\$8.00 per person for lunch

### SALAD SELECTIONS

#### Roasted Heirloom Beets

Skyhill Goat Cheese, Micro Greens, Candied Walnuts

#### California Asparagus

Tomato, Mache, Truffled Cheese, Stagecoach Olive Oil

#### Organic Butter Lettuce

Citrus, Avocado, Manchego Cheese  
Meyer-Lemon Vinaigrette

#### Grilled Summer Peach, Little Gem Lettuce

Spicy Pecans, Point Reyes Blue Cheese, Balsamico

#### Hot Smoked Salmon-Potato Salad

Sour Cream, Grain Mustard, Green Onion

#### Big Ranch Heirloom Tomato

Burrata Cheese, Herb Salad, Sherry Vinegar

#### Organic Romaine Lettuce

Croutons, Pickled Onion, Parmesan and Creamy Caesar

#### Garden Greens

Tapenade Toast Points, Shallot-Walnut Vinaigrette

### SOUPS

#### Creamy White Mushroom

Banyuls Vinegar

#### Chilled Delta Asparagus Soup

Curried Crème Fraîche, Dungeness Crab Salad

#### Big Ranch Heirloom Tomato

Toasted Marcona Almonds, Basil Coulis

#### Potato-Spring Onion

Country Bread Croutons, Watercress

#### Summer Crookneck Squash

Skyhill Goat Cheese Filled Squash Blossom

#### Brentwood White Corn Puree

Sweet Corn-Herb Relish

#### Heirloom Carrot Soup

Ras el Hanout. Bonick Farm Figs

#### Chilled Melon Soup

Fresh Mint Syrup

## DESSERTS

### SMALL BITES

(Choose Three items)

Fresh Fruit Cream Puffs  
Chocolate Caramel Tarts  
Key Lime Tarts  
Opera Tortes  
Mini Cupcakes  
Strawberry Almond tartlets  
Chocolate Fudge Cakes  
Hazelnut Peanut Butter Squares  
Cheesecake Bites  
Caramel Profiteroles  
Tiramisu Tartlets  
Lemon Meringue Tartlets  
Chocolate Éclairs

### BIGGER BITES

(Choose One Item)

White Chocolate Raspberry  
Mousse Cake  
Summer Fruit Vacheron  
Flourless Chocolate Cake  
Butterscotch Pot De Crème with Biscotti  
Chocolate Hazelnut Cake  
Walnut, Apple and Almond Cream  
Crispy Tartlet  
Molten Chocolate Cake with Chocolate Sauce  
Vanilla Bean Panna Cotta  
Wine Poached Fruit  
Tiramisu Tart, Espresso Sauce  
Seasonal Cheesecake

## SPECIALTY DESSERT STATIONS

### Crêpes\*

Minimum 25 Guests

Buckwheat and Vanilla Crêpes with the Season's Fresh Fruit Compotes  
Crème Fraîche, Cinnamon, Local Preserves and Cheese  
\$16.00 per person

### TCHO Chocolate Fondue

Minimum 40 Guests

With Housemade Marshmallows, Pound Cake, Strawberries  
Pretzel Sticks and Seasonal Fruit  
\$16.00 per person

### Banana Foster

Minimum 25 Guests

Vanilla and Chocolate Ice Cream  
\$16.00 per person

### Chef's Sweet Treats Buffet

Minimum 20 Guests

Choose an Assortment of Five "Small Bites"  
From Above  
\$16.00 per person

**\*requires an Additional \$150.00 Attendant Fee**

## **Buffet Meals – Minimum 25 Guests**

Include your choice of a combination of two Salads and / or Soups.  
Two Entrees with Chef's Selection of Accompaniments and two Desserts

Priced at \$63.00 per person

An additional Salad, Soup, Accompaniment or Dessert  
may be added at \$8.00 per person

Additional Entrées may be added at \$14.00 per person

## **LUNCH BUFFET ENTRÉES**

### **New York Steak**

Toasted Brioche, TCI Steak Sauce

### **Asian Chicken Salad**

Ginger - Dark Soy Noodles, Asian Pear  
Cilantro, Marcona Almonds

### **Roasted Chicken Florentine**

Sautéed Spinach, Olive Oil, Meyer Lemon

### **Petrale Sole Meunière**

Sautéed Chard, Lemon-Brown Butter

### **Wild Shrimp Romesco**

Spicy Tomato - Red Bell Pepper Sauce, Fennel Salad

### **Olive Oil Poached Tuna**

Niçoise Olives, Capers, Haricot Verts

### **Crisp Polenta Cakes**

Wild Mushrooms, Roast Peppers, Salsa Verde

Please see preceding pages for soup and salad starters

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# Box Lunches

## THE FAIRWAYS

Chilled Grilled Chicken Sandwich on a Sesame Seed Bun

Grilled and Roasted Vegetable Wrap with Goat Cheese and Creamy Cucumber Sauce

Roast Beef and Emmental, Beef Steak Tomatoes on an Onion Roll

Sliced Roasted Turkey Breast, Avocado and Sprouts on a Croissant

Individual Condiments Included:

Pasta Salad

Potato Chips

Whole Fresh Fruit

Chocolate Chip Cookies

(1) Soft Drink

## THE VINEYARD

Marinated Olives

Imported and Domestic Cheeses

Sliced Italian Cured Meats

Specialty Breads and Crackers

Fresh Fruit and Berry Salad

Pasta Salad with Grilled Vegetables

Chocolate Dipped Biscotti

(1) Soft Drink

## THE GROVE

Marinated Olives

Assortment of Cheeses, Grapes and Strawberries

Roasted Petaluma Chicken Breast

Served on Mixed Napa Greens

Balsamic Vinaigrette

Hard Roll with Sweet Butter

French Cookies

(1) Soft Drink

**Boxed Lunches - \$37.00 Each**

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## RECEPTION



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## BUTLER-PASSED HORS D'OEUVRES

### HOT

#### **Bacon and Sweet Onion Fritters**

\$ 4.75 per piece

#### **Mediterranean Spiced Lamb Chops**

\$ 6.00 per piece

#### **Coconut Shrimp**

Spicy Mustard Sauce

\$ 5.00 per piece

#### **Dungeness Crab Fritters**

Remoulade

\$5.00 per piece

#### **Braised Short Rib Tartlettes**

\$ 5.00 per piece

#### **Spring Vegetable, Feta, Filo Shells**

Straus Yogurt

\$ 4.75 per piece

#### **Vegetarian Spring Rolls**

Ponzu Sauce

\$ 4.50 per piece

#### **Piadena**

Serrano Ham, Manchego

\$5.00 per piece

#### **Parisian Ham and Gruyere Panini**

Country Bread

\$ 4.75 per piece

#### **Chorizo-Rice Croquettes**

Jalapeño Aioli

\$ 4.75 per piece

#### **Ancho Spiced Organic Chicken Skewer**

\$ 4.75 per piece

#### **Spinach-Parmesan Torta**

\$ 4.75 per piece

#### **Cremini Mushroom Tarts**

Muscat Vinegar

\$ 5.00 per piece

#### **French Gourgeres**

\$ 4.75 per piece

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## BUTLER-PASSED HORS D'OEUVRES

### COLD

#### **Smoked Salmon Brioche**

Lemon Crème Fraîche

\$ 5.00 per piece

#### **California Osetra Caviar**

Potato Croquettes

\$ 6.00 per piece

#### **Seared Prime Beef Tenderloin**

Peppers, Sour Cream

\$ 6.00 per piece

#### **Herb Goat Cheese Tart**

Red Onion Marmalade

\$ 4.75 per piece

#### **Sushi Grade Ahi Tartar**

Lime Soy Sauce

\$ 5.50 per piece

#### **Laughing Bird Shrimp Gazpacho**

Toasted Croutons

\$ 5.50 per piece

#### **Summer Tomato Bruschetta**

Whole Wheat Crostini

\$ 4.75 per piece

#### **Hamachi Crudo**

Spicy Cucumber Jelly

\$ 6.00 per piece

#### **Mediterranean Flatbread**

Hummus, Crispy Eggplant

\$ 4.75 per piece

#### **Medjool Dates**

Fromage Blanc, Crushed Almonds

\$ 4.75 per piece

#### **Zucchini-Goat Cheese Roulade**

Balsamico

\$ 4.75 per piece

#### **Dungeness Crab-Avocado Tartlet**

\$ 5.50 per piece

#### **Spicy California Roll**

Pickled Ginger

\$4.75 per piece

#### **Smoked Duck Taco**

Mango Salsa

\$5.00 per piece

All Items are subject to the appropriate Sales Tax and 21% service/administrative charge  
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## RECEPTION DISPLAYS

*Minimum 20 Guests required for each*

### **International and Domestic Cheese Display**

Baguette and Water Crackers,  
Honeycomb, Almonds, Dried Fruit  
\$14.00 per person

### **Housemade Tortilla Chips**

Salsa Fresca and Guacamole  
\$7.50 per person

### **Hot or Cold Smoked Salmon**

Tomatoes, Capers, Red Onions  
and Crispy Ciabatta  
\$14.50 per person

### **California Oyster Bar**

Selection of Hog Island Oysters,  
Hogwash Mignonette, Meyer Lemon  
\$20.00 per person (4 pieces per order)

### **Bodega Bay Shellfish Display**

Selection of Hog Island Oysters, Scallop Ceviche, Clams  
and Shrimp with Lemon Aioli, Sparkling Wine Mignonette  
\$38.00 per person

### **Crudité of Garden Vegetables**

Variety of Sauces and Dips, Lemon,  
Garlic Hummus, Fried Flatbread Dough  
\$10.00 per person

### **Warm Brie en Croûte**

Grapes, Crackers, Pesto  
Toasted Walnuts, French Baguette  
\$100.00 per wheel

### **Sushi**

Nigiri Rolls, Edamame,  
Fresh Ginger, Wasabi, Soy Sauce  
\$18.00 per person (4 pieces per order)

### **Tapas Bar**

Fried Potatoes with Oregano, Rosemary, and Garlic, Sprinkled with Fleur de Sel  
Olive Oil Poached Tuna with Black Olive Tapenade  
Cured and Dried Olives, Marcona Almonds  
Vinegar Spiked Spanish White Anchovies  
Serrano Ham and Manchego Cheese with Parsley Sauce on Toasted Baguette  
Roasted Peppers with a Salt Cod Brandade  
Cabrales Cheese with Dried Fruit  
\$38.00 per person

### **Mediterranean Antipasto**

Marinated Olives, Mushrooms, Artichokes  
Italian Coppa Salami, Prosciutto, Provolone, Parmesan Cheese  
Grilled vegetables and Roasted Red peppers Dip  
Spicy Hummus, Olive Tapenade  
Tomato-basil Bruschetta  
Pita, Focaccia Bread, Rosemary Breadsticks  
\$28.00 per person

### **Caviar**

California Caviar Selection  
Traditional Garniture of Blini  
Crème Fraîche, Sieved Egg  
Capers, Italian Parsley  
\$ Market Price

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# COCKTAILS

## FOR YOUR COCKTAIL RECEPTION

	Host Bar	Cash Bar
Call Brands	9.00 per drink	11.50 per drink
Premium Brands	11.00 per drink	14.00 per drink
Cordials	11.00 per drink	14.00 per drink
Domestic Beers	4.75 per bottle	6.00 per bottle
Imported Beers	5.50 per bottle	7.00 per bottle
Non-Alcoholic Beers	4.75 per bottle	6.00 per bottle
Soft Drinks	4.00 per glass	5.00 per glass
Silverado Resort Chardonnay	9.00 per glass	11.00 per glass
Silverado Resort Cabernet Sauvignon	9.00 per glass	11.00 per glass

### HOSTED OPEN BAR

*Per Person, Per Hour Prices*

Call Brands.....	25.00
Premium Brands.....	30.00

### LIQUOR BRANDS

	CALL	PREMIUM
<b>Vodka</b>	Skyy	Grey Goose
<b>Scotch</b>	J & B	Glenlivet
<b>Gin</b>	Beefeaters	Bombay Sapphire
<b>Bourbon</b>	Jim Beam	Crown Royal
<b>Tequila</b>	Jose Cuervo Gold	Patron Silver
<b>Rum</b>	Bacardi Light	Mount Gay

Bartender Fee of \$150.00 Per Bar

### BAR SNACKS

Potato Chips with Two Dips	25.00 per bowl
Crispy Tortilla Chips with Salsa	25.00 per bowl
Dry Snacks	25.00 per bowl
Mixed Nuts	35.00 per bowl
Pretzels	25.00 per bowl

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## CARVED SELECTIONS

Each requires an attendant at \$150.00

The following carved items may also be added to any breakfast, Lunch or Dinner Buffet

### Caggiano Pepper Ham

Petite Sourdough Rolls, Whole Grain Mustard  
\$300.00 serves 25

### Line Caught Wild Salmon

Roasted Whole  
\$375.00 serves 25

### Prime Tenderloin of Beef

Horseradish Crème Fraîche  
Petite Sourdough Rolls  
\$450.00 serves 25

### Baron of Beef

Horseradish, Dijon Mustard  
Potato Rolls  
\$750.00 Serves 75

### Rosemary-Honey Brined Organic Turkey Breast

\$350.00 Serves 25

### Whole Apple Fed Pig

Spit Roasted over Grapevines  
Petite Sourdough Rolls, BBQ Sauce  
\$1,200.00 serves 50

### Roasted Dixon Farm Leg of Lamb

Roasted Garlic, Herb de Provence  
\$425.00 serves 25

### Classic Beef Wellington

Sauce Bordelaise  
\$495.00 serves 25

### New York Strip Loin

Salsa Verde, Green Peppercorn  
\$450.00 serves 25

### Prime Rib

Au Jus, Horseradish  
\$500.00 Serves 30

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## SPECIALTY STATIONS

Each may be a made-to-order station with an additional \$150.00 attendant fee

The following stations may also be added to any Lunch or Dinner Buffet

(All Stations may be prepared vegetarian style upon request)

### Risotto Station

Arborio Rice with Lobster, Fennel, St. Helena Lemon Oil  
Farro with Slow Red Wine Braised Beef, Wild Mushrooms  
\$26.00 per person

### Noodle Station

Egg Noodle and Salmon in Chili Broth, Crispy Fried Onions  
Stir-Fried Noodles with Crispy Chicken and Baby Bok Choy  
\$23.00 per person

### Pasta Station

Orzo with Wild Georgia Shrimp  
English peas, Mint, Basil, Lemon Oil  
Angel Hair with Garden Heirloom Tomatoes, Arugula  
Wild Mushrooms, Bacon, Toasted Breadcrumbs  
\$23.00 per person

### Dim Sum

Dumplings, Spring Rolls, Wontons  
Chicken Satay, Honey Ribs  
Salted Pepper Whole Shrimp  
\$26.00 per person

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## DINNER



All Items are subject to the appropriate Sales Tax and 21% service/administrative charge  
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## **Plated 3-Course Meals for Dinner**

Includes your choice of three of the following: Salad or Soup, One Entrée, and Dessert

The meal is priced per the Dinner Entrée selection that you choose.

Please see soup and salad choices under starters

Additional courses of Soup, Salad or Starter may be added for \$11.00 per person

Chef's Signature Starters may be added for \$14.00 per person

## **SERVED PLATED DINNER ENTREE**

### **Roasted Fulton Valley Chicken**

Mascarpone - Herb Polenta

Delta Asparagus. Tarragon Jus

\$72.00 per person

### **Grilled Organic Chicken Breast**

Spring Vegetable Ragout

Fatted Calf Bacon, Salsa Verde

\$72.00 per person

### **Roasted Alaskan Halibut**

Piperade Stew, Niçoise Olives, Fried Basil

\$72.00 per person

### **Pan Seared Wild Salmon**

Potato Puree, Summer Tomato-Herb Salad

\$78.00 per person

### **Sautéed Black Cod**

Romano Beans, Fennel

Potato, Chervil Butter

\$76.00 per person

### **Marin Sun Farms Grass Fed Beef Tenderloin**

Au Poivre, New Potatoes, Summer Squash

\$92.00 per person

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## SERVED PLATED DINNER ENTRÉE

(CONTINUED)

### **Berkshire Pork Tenderloin**

Fresh Shell beans, Porcini Mushrooms

Corn-Polenta

\$74.00 per person

### **Dixon Ranch Lamb Chops**

Green Beans, Roasted Figs, Balsamic Vinegar

\$78.00 per person

### **Grilled New York Sirloin**

Herb Butter, Red Wine, Crispy Artichoke

Bacon Braised Potato

\$78.00 per person

### **Grilled Grimaud Farms Duck Breast**

Thyme Blossoms, Spring Onion

Cherries, Wild Rice, Red Wine Glaze

\$72.00 per person

### **Roasted Filet Mignon**

Farro, Wild Mushrooms

Asparagus Salad, Sauce Bordelaise

\$96.00 per person

### **Rosemary Crepes**

Bloomsdale Spinach, Leeks, Skyhill Goat Cheese

Heirloom Carrots, Lemon Crème

\$68.00 per person

### **Spring Pea – Asparagus Quiche**

Rustic Arugula, Sorrel Coulis,

Espelette Pepper

\$68.00 per person

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## **DINNER BUFFET ENTRÉES**

### **Buffet Meals – Minimum 25 Guests**

Include your choice of a combination of two Salads and / or Soups  
Two Entrees with Chef's Selection of Accompaniments and two Desserts  
\$99.00 per person

Additional courses of Soup, Salad or Starter may be added for \$11.00 per person  
Chef's Signature Starters may be added for \$14.00 per person

Additional Entrée may be added at \$18.00 per person

### **Slow Roasted Prime Short Ribs**

Cabernet Reduction

### **Pan Seared California White Sea Bass**

Roasted Peppers, Bouillabaisse Sauce

### **Crispy Chicken Breast**

Wild Mushrooms, Banyuls Vinegar Sauce

### **Olive Oil-Porcini Rubbed Dixon Ranch Lamb Rack**

Cinnamon Red Wine Sauce, Mint Gremolata

### **Roasted Filet Mignon**

Herb-Vinegar Sauce, Fresh Horseradish Crème Fraîche  
(Additional \$5.00 per person)

### **Castilian Style Summer Squash Blossoms**

Peppers, Eggplant, Marinated Tomatoes, Toasted Farro

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## STARTERS

(Choose One)

Additional Soup, Salad or Starter may be added for \$11.00 per person

### SALAD SELECTIONS

#### Roasted Heirloom Beets

Skyhill Goat Cheese, Micro Greens, Candied Walnuts

#### California Asparagus

Tomato, Mache, Truffled Cheese, Stagecoach Olive Oil

#### Organic Butter Lettuce

Citrus, Avocado, Manchego Cheese  
Meyer-Lemon Vinaigrette

#### Grilled Summer Peach, Little Gem Lettuce

Spicy Pecans, Point Reyes Blue Cheese, Balsamico

#### Hot Smoked Salmon-Potato Salad

Sour Cream, Grain Mustard, Green Onion

#### Big Ranch Heirloom Tomato

Burrata Cheese, Herb Salad, Sherry Vinegar

#### Organic Romaine Lettuce

Croutons, Pickled Onion, Parmesan and Creamy Caesar

#### Garden Greens

Tapenade Toast Points, Shallot-Walnut Vinaigrette

### SOUPS

#### Creamy White Mushroom

Banyuls Vinegar

#### Chilled Delta Asparagus Soup

Curried Crème Fraîche, Dungeness Crab Salad

#### Big Ranch Heirloom Tomato

Toasted Marcona Almonds, Basil Coulis

#### Potato-Spring Onion

Country Bread Croutons, Watercress

#### Summer Crookneck Squash

Skyhill Goat Cheese Filled Squash Blossom

#### Brentwood White Corn Puree

Sweet Corn-Herb Relish

#### Heirloom Carrot Soup

Ras el Hanout. Bonick Farm Figs

#### Chilled Melon Soup

Fresh Mint Syrup

## **CHEF'S SIGNATURE**

### **DINNER STARTERS**

The following courses at \$14.00 per person each

#### **Carnaroli Risotto**

Big Ranch Summer Vegetables, Mascarpone Cheese

#### **Herb – Potato Gnocchi**

Bellwether Ricotta Cheese, Sage Brown Butter

#### **Dungeness Crab Cake**

Spring – Summer Bean Salad, Meyer Lemon

#### **Wild Mushroom – Delta Asparagus Tart**

Spring Green Garlic Dressing

#### **Prime “Kobe” Beef Carpaccio**

Crispy Potato, Radish, Caper Aioli

#### **Butter Seared Dayboat Scallops**

Catlan Summer Peppers

#### **Yellowtail Sashimi**

Soy – Lime Vinaigrette, Local Piment d' Espelette

#### **The Grill's Vegetable Beignet**

Pickled Vegetables, Romesco Sauce

#### **Sautéed Georgia Shrimp ala Persillade**

New Garlic, Lemon Zest, Hot Pepper

## DESSERTS

### SMALL BITES

(Choose Three items)

Fresh Fruit Cream Puffs  
Chocolate Caramel Tarts  
Key Lime Tarts  
Opera Tortes  
Mini Cupcakes  
Strawberry Almond tartlets  
Chocolate Fudge Cakes  
Hazelnut Peanut Butter Squares  
Cheesecake Bites  
Caramel Profiteroles  
Tiramisu Tartlets  
Lemon Meringue Tartlets  
Chocolate Éclairs

### BIGGER BITES

(Choose One Item)

White Chocolate Raspberry  
Mousse Cake  
Summer Fruit Vacheron  
Flourless Chocolate Cake  
Butterscotch Pot De Crème with Biscotti  
Chocolate Hazelnut Cake  
Walnut, Apple and Almond Cream  
Crispy Tartlet  
Molten Chocolate Cake with Chocolate Sauce  
Vanilla Bean Panna Cotta  
Wine Poached Fruit  
Tiramisu Tart, Espresso Sauce  
Seasonal Cheesecake

## SPECIALTY DESSERT STATIONS

### Crêpes\*

Minimum 25 Guests

Buckwheat and Vanilla Crêpes with the Season's Fresh Fruit Compotes  
Crème Fraîche, Cinnamon, Local Preserves and Cheese  
\$16.00 per person

### TCHO Chocolate Fondue

Minimum 40 Guests

With Housemade Marshmallows, Pound Cake, Strawberries  
Pretzel Sticks and Seasonal Fruit  
\$16.00 per person

### Banana Foster

Minimum 25 Guests

Vanilla and Chocolate Ice Cream  
\$16.00 per person

### Chef's Sweet Treats Buffet

Minimum 20 Guests

Choose an Assortment of Five "Small Bites"  
From Above  
\$16.00 per person

**\*requires an Additional \$150.00 Attendant Fee**

## **DINNER BUFFET**

Maximum two Hours of Service

Minimum 25 Guests

### **The Silverado Farm to Table**

#### **Passed**

Demitasse of Heirloom Tomato Gazpacho

Hamachi Tartare Yuzu Vinaigrette

Carneros Figs with Cowgirl Fromage Blanc

Fatted Calf Chorizo

#### **Table Buffet**

Chilled White Corn Soup, Cowgirl Cream Fraîche, Chervil

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Big Ranch Heirloom Tomato Burrata Cheese, Fatted Calf Bacon

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County Line Organic Greens

Point Reyes Blue Cheese, Bonick Farm Asian Pears

California Pistachio, Sherry Vinaigrette

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Artisan Local Cheeses: San Joaquin Gold, Humboldt Fog, Lamp Chopper, Champagne Grapes

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Porcini Dusted Dixon Farm Rack of Lamb, Red Wine Reduction

Wild Pacific Salmon Shaved Fennel Salad

Rotisserie Fulton Valley Chicken Carneros Honey-Rosemary Brine

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Dwellely Farm French, Wax, Romano Beans, St. Helena Lemon Oil

Roasted Red Thumb Fingerling Potato, Clover Dairy Sweet Butter

#### **Desserts**

Bonick Farm Stripe Figs, Frog Hollow Peaches

Silverado Trail Strawberries, Walnuts, Straus Family Cream

Chocolate Mousse, Salted Caramel Sauce

K & J Orchard Stone Fruit Crostata

Roasted Fruit Puree

\$ 120.00 per person

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# DINNER BUFFET

Maximum two hours of service

Minimum 15 guests

## The French Bistro Buffet

### Appetizers

Fresh and Smoked Salmon Rillettes, Toasted Croutons  
Warm Quiche Lorraine, Smoked Bacon, Crème Fraiche, Gruyere Cheese

### Soup / Salad

Delta Bean Soup "Tarbaise"  
Smoked Ham Hocks, Basil, Vegetables

Spring Garlic Vichyssoise Crème  
Crème Fraîche, Shrimp Salad

Green Asparagus  
Baby Artichokes, Niçoise Olive Vinaigrette  
Shaved Parmesan

French Green Lentil, Duck Confit  
Italian Parsley, Mustard Vinaigrette

Beet Salad  
Roquefort Cheese, Banyul Vinaigrette

### Main Course

Rosemary and Lemon Roasted Chicken  
Orzo Pasta, Cherry Tomatoes, Sweet Summer Corn

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Pan Seared Salmon, Piperade, Aioli

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Grilled Hangar Steak, Gratin Potato Dauphinoise  
Sauce Bordelaise, Seasonal Vegetables

### Desserts

Parisian Vanilla Millefeuille, Red Berry Coulis

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Assorted Large Éclairs: Chocolate, Coffee, Vanilla

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French Chocolate Mousse, White Chocolate Shavings, Orange Sable Cookie

\$ 110.00 per person

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## **BBQ BUFFET**

Maximum two Hours of Service

Minimum 15 Guests

Yukon Gold and Smoked Bacon Potato Salad

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Romaine Lettuce, Croutons, Parmesan, Creamy Caesar

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Mixed Grilled Vegetables, Roasted in Garlic Marinade

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Pickled Cucumbers & Carrots, Chardonnay Vinegar, Herbs

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Organic Lettuce Mix with selections of:

Point Reyes Blue Cheese Dressing, Mustard Vinaigrette & Green Goddess

Smoked Pork Ribs

Beef Brisket

Fulton Valley Chicken Breast

Hot Links

Brentwood Corn on the Cobb, Chili Lime Butter

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Rancho Gordo Barbeque

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Roasted Yams and Butter

Cornbread and Parkerhouse Rolls

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Sliced Melon, Cobblers, Pies and Ice Cream

\$72.00 per person

Add Mac and Cheese for \$6.00 per person

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