

Sample Special Event Menus BREAKFAST

CONTINENTAL BREAKFAST BUFFET

Based on 90 minutes of service

Assorted fruit breads and fresh baked muffins

Bagel bar with whipped cream cheese, sweet berry smears and smoked salmon-caper spread

Warm scones with marmalade and sweet butter

Seasonal Fruits

Vintners Inn house-made cinnamon almond granola with assorted yogurts

Orange and cranberry juice

Fresh brewed coffee (regular and decaffeinated)

Assorted hot teas

VINTNERS BREAKFAST BUFFET

Based on 90 minutes of service

Assorted fruit breads and baked muffins and bagels with whipped cream cheese and sweet berry smears

A platter of smoked salmon lox arranged with traditional garnishes of capers, hard-boiled eggs, chives, sliced red onions and tomatoes

An array of sliced seasonal fruit

Vintners Inn house-made cinnamon almond granola with assorted yogurts

Quiche Lorraine with baked eggs, bacon, onions and swiss cheese in a flaky pastry crust

Sonoma Country potatoes tossed with sweet onions

Orange and cranberry juice

Fresh brewed coffee (regular and decaffeinated)

Assorted hot teas

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Sample Special Event Menus BREAKFAST (CONT.)

ADDITIONS TO YOUR BUFFET

Scrambled eggs with bacon and sausage

Grand Marnier and vanilla French toast with warm pure maple syrup

Wild mushroom quiche with roasted peppers and dijon mustard (minimum 10 ppl)

Chicken sausage, sun-dried tomato and avocado frittata (minimum 10 ppl)

Eggs Benedict with hollandaise

Smoked salmon and chive cream cheese blintzes in a tomato mornay sauce

A LA CARTE BREAKFAST

Cottage cheese (based upon consumption)

Fresh assorted bagels with berry smear

Sliced seasonal fruits and berries with lemon yogurt dip

Nut breads with sweet and savory spreads

House made granola with organic yogurt

Assorted cold cereals with milk

Assorted yogurts (based upon consumption)

Sample Special Event Menus PLATED BRUNCH

Appetizer Course

~Please select one*~

Breakfast Breads and Fruit Plate

Chef's selection

Tropical Fruit Martini

with mango, papaya, banana and macadamia nuts with a yogurt-honey sauce

Baked Brie

stuffed with sun dried tomatoes and roasted garlic, wrapped in feuilles de brick, served with spinach

Bruléed Mango Oatmeal

with turbinado and brown sugar and a side of half and half

First Course

~Please select one*~

Fig, Prosciutto and Arugula Salad

white balsamic and goat cheese vinaigrette

Classic Caesar Salad

romaine lettuce, Caesar dressing and kalamata olive tapenade, shaved parmesan cheese, housemade croûtes

Soup Course

~Please select one~

Sonoma "Country" Onion Soup

housemade croûte & gruyère cheese

Coconut Ginger spiced Carrot Soup

lemongrass dill crème fraîche

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Sample Special Event Menus PLATED BRUNCH (CONT.)

Entrée Selections

~Please select two*~

Fluffy Scrambled Eggs

served with Apple smoked bacon or chicken apple sausage
and Sonoma Country potatoes tossed with sweet red onions

Eggs Benedict

English muffins, Canadian bacon, poached eggs and hollandaise sauce
served with Sonoma Country potatoes

Huevos Rancheros

Caggiano's chorizo sausage, black beans, pepper jack cheese,
eggs over easy topped with fresh salsa

Costeaux's sourdough French Toast

Applewood smoked bacon, cream cheese compound butter

Rock Shrimp, Pancetta & Leek Quiche

on a cornmeal crust with a butter lettuce salad

Pork Carnitas Quesadilla

with caramelized onions and tomatillos finished with avocado relish and fresh crema

Smoked Salmon, Caper and Dill Cream Cheese Crêpes

in a tomato mornay sauce with yukon gold potato hash browns

Willie Bird Smoked Chicken Cobb Salad

romaine, avocado, Applewood bacon, tomatoes and gorgonzola cheese vinaigrette

Steak & Frites

arugula pesto and pommes frites with parsley and truffle oil

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Sample Special Event Menus PLATED BRUNCH (CONT.)

Dessert Selections

~Please select one*~

Chocolate Mousse Cake

Devil's food layered with bittersweet chocolate and pistachio white chocolate mousse served with candied pistachios and chocolate sauce

Toasted Almond Coconut Cheesecake

caramel crisp and housemade fortune cookie

Banana Foster Crème Brûlée

caramel popcorn and banana chip

Crisp of the Day

served warm with housemade vanilla gelato and drizzled with caramel sauce

Cheese Course

Chef's selection of three local cheeses with local lavender honey, croûtes, apples and candied nuts

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Sample Special Event Menus BREAKS

A LA CARTE BREAK SELECTIONS

Assorted house baked cookies

Fruit kabobs

Lemon zest bars

Chocolate covered strawberries

Brownies (with or without nuts)

Biscotti

Signature Vintners Inn spiced nut mixture of almonds, macadamia,
and pistachio nuts

Vintners Inn special recipe granola bars

Pitchers fresh mixed berry smoothie

THEME BREAKS

DAILY GRIND

Specialty coffee, served with Italian syrups, whipped cream and shaved chocolate, accompanied by chocolate coated biscotti and classic English scones.

SUGAR AND SPICE

Seasoned tortilla chips with fire roasted salsa and guacamole, spiced nuts and fresh baked cookies.

THE ENERGIZER

Market fresh vegetable crudité covered with sun dried tomato-basil aioli and red wine vinaigrette, fresh organic whole fruit, with individual yogurt and Vintners Inn signature granola bars. Accompanied with fresh mixed berry smoothie.

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Sample Special Event Menus BREAKS (CONT.)

THE NEW YORKER

Assorted bagels with smears made from organic berries and herbs, platters of smoked salmon lox to top with traditional garnishes that include capers, lemon wedges, red onions, sliced eggs, and tomato. Accompanied by specialty coffee and assorted herbal teas.

VINTNERS INN-DULGENCE

A glass of wine paired with local artisan cheeses. Garnished with grapes, chocolate dipped strawberries, dried fruits, crackers and fresh baguettes.

EAST MEETS WEST RECEPTION

A display of oysters on the half shell, fresh littleneck clams smothered in a mirin mignonette, and roasted prawns with green tea aioli. Platters of nigiri and futomaki sushi. Served with warm sake, a Sonoma style chardonnay and oriental green tea.

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Sample Special Event Menus BUFFET LUNCH

SANTA ROSA DELI BUFFET LUNCH

Buffets offered for a minimum of 10 guests. For parties under 10 \$5 will be charged per person.
No substitutions please.

Wedges of Organic Iceberg Lettuce
dressed in a gorgonzola vinaigrette with candied walnuts and chopped eggs

Cuvée of Olives

Wild Mushroom Hunter's Soup

Sliced Meats

to include grilled chardonnay marinated breast of chicken
with blackened aged New York strip, and smoked "Willie Bird" turkey

Sliced Cheeses

featuring Swiss, cheddar and jack

Leaves of crisp butter lettuce, slices of organic red onions, and vine-ripened tomatoes, with an assortment of breads with spreads of roasted red pepper aioli, house-made mayonnaise and gourmet mustards

Assorted Baked Cookies and "Vintners Inn" brownies

THE SONOMA DELICATESSEN BUFFET LUNCH

Buffets offered for a minimum of 10 guests. For parties under 10 \$5 will be charged per person.
No substitutions please.

Wine Country Waldorf Salad

Chicken Noodle Soup

with laksa

Meat Platters

of roasted tenderloin of beef, smoked salmon, fresh breast of turkey
and bay shrimp salad

Sliced Cheese Board

featuring Sonoma artisan cheeses of smoked gouda from the "Winchester Cheese Co." brie from the
"Marin French Cheese Co.", and Sharp Cheddar from "Vella Cheese Co."

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Sample Special Event Menus BUFFET LUNCH (CONT.)

Leafs of crisp organic iceberg lettuce, slices of red onions, and vine-ripened tomatoes with assorted spreads of tomato-basil aioli, mayonnaise and mustard

Bread Basket

with both sliced breads and rolls

Fresh Baked "Vintners Inn" Brownies and Lemon Bars

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Sample Special Event Menus BUFFET LUNCH (CONT.)

SOUTH OF THE BORDER BUFFET LUNCH

Buffets offered for a minimum of 20 guests. For parties under 20 \$10 will be charged per person.
No substitutions please. If you wish to add dishes, \$5 extra will be charged per item per person.

BREADS

~Please select one~
Warm Tortillas
Jalapeno Corn Bread
Pan de Muerto

SALADS & STARTERS

~Please select one~
Taco Salad
Caesar Salad
Spicy mexican slaw
Pineapple, avocado and jicama salad
Spinach, mango, jicama, pumpkin seeds and lime vinaigrette
Ceviche

SOUPS

~Please select one~
Tortilla Suppe a la Mexico
Black bean soup
Chili con Carne
Gazpacho
Lentil soup with chorizo
Posole
Sopa de Pollo con Elote

SIDES

~Please select one~
Refried beans
Mexican rice
Jalapeño corn cakes
Roasted new potatoes and poblano chile strips, queso fresco and crema
Potatoes, chorizo, queso fresco, crema
Grilled corn on the cob with lime and chile powder

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Sample Special Event Menus BUFFET LUNCH (CONT.)

ENTREES

~Please select one~

Soft Taco bar

Tostada bar

Enchiladas / chicken, beef, vegetarian or pork

Chili rellenos casserole

Chorizo and tortilla casserole

Arroz con pollo

Chile Verde with pork

Pollo mole

\$5 extra/per person

Crabmeat Enchiladas with Salsa Verde

Pescado en Salsa (Fish in tomato salsa)

Camarones al Ajillo (Shrimp in Chili and garlic)

DESSERTS

~Please select one~

Flan with cinnamon

Fresh exotic fruit salad

Warm bananas with cajeta (goat caramel)

Capirotada warm bread pudding with apples, raisins, nuts & oaxacan cheese

Sample Special Event Menus BUFFET LUNCH (CONT.)

ITALIAN THEMED BUFFET LUNCH

Buffets offered for a minimum of 10 guests. For parties under 10 \$5 will be charged per person. No substitutions please. If you wish to add dishes, \$5 extra will be charged per item per person.

BREADS

~Please select one~

Ciabatta

Baguette

Foccacia

Rustic sour dough rolls

Fresh baked flat breads with olive oil and herbs

SOUPS & SALADS

~Please select one~

Minestrone

Tortellini en brodo

Orzo e fagioli (White bean and orzo soup)

Zuppe di porri, pane & pistacchi

Zuppa di Asparagi (Asparagus soup)

Porcini and chestnut soup

Farro and bean soup

Marinated white beans

Antipasti : marinated grilled peppers, zucchini, eggplant, mushrooms, artichokes, onions

Arugula with parmesan, cherry tomatoes, olive oil, lemon

Lemon garlic orzo with red peppers, corn, white balsamic vinaigrette

Marinated tuna conserva with corona beans, tomato and herbs

Caprese salad/Mozzarella with tomatoes and basil (seasonal)

Vegetables with bagna cauda

SIDES

~Please select one~

Cipolle Ripiene (stuffed onions)

Flan di Porri (leek tart)

Polenta with gorgonzola

Fava beans with onions and pancetta

Spinach stuffed tomatoes

Sweet sour lentils

Stuffed zucchini

Roasted cauliflower with white balsamic

Roasted brussel sprouts

Grilled asparagus (seasonal)

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Sample Special Event Menus BUFFET LUNCH (CONT.)

ENTREES

~Please select one~

Pork roast with olives, garlic and herbs
Italian sausages in tomato herb sauce
Osso Buco with gremolata
Lasagne with tomato sauce, ricotta, parmesan
Chicken thighs in white wine and caper sauce
Roasted chicken with lemon and garlic
Involtini from turkey with mushrooms
Eggplant parmigiano

DESSERT

~Please select one~

Cannoli
Tiramisu
Panna Cotta
Pistachio cake
Amaretto cheese cake
Zuppa Inglese (Trifle)
Lemon Semolina Cake
Semifreddo al Torrone
Blood orange compote (seasonal)
Mascarpone mousse with fruit sauce
Strawberries with balsamic vinegar
Biscotti
Cantuccini

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Sample Special Event Menus BUFFET LUNCH (CONT.)

SONOMA VINEYARD BUFFET LUNCH

Buffets offered for a minimum of 10 guests. For parties under 10 \$5 will be charged per person.
No substitutions please. If you wish to add dishes, \$5 extra will be charged per item per person.

Assorted Breads and Rolls
with butter

SALADS/STARTERS/SOUPS

~Please select one~

Organic mixed greens with pomegranate vinaigrette, candied pecans, Chevre
Salade Niçoise / lettuce, green beans, olives, tuna, egg, potatoes, vinaigrette
Vintners Inn classic Caesar salad with garlic croutons, and Parmigiano Reggiano
Green lentil salad with carrots, celery root and sweet sour dressing
Snow pea and carrot salad with white balsamic dressing and pine nuts
Red potato salad with dill and sour cream
Crudités / mixed raw veggies with 2 dips

SIDES

~Please select one~

Scalloped potatoes
Wild rice and cheese cakes
Wild rice and basmati rice pilaf
Braised sweet carrots with orange and butter
Zucchini, tomato and mozzarella tart (seasonal)
Whipped potatoes with garden herbs and sour cream
Vanilla roasted root vegetables with sea salt and cracked pepper
Mélange of roasted potatoes; fingerlings, purple, yams, rosemary, garlic
Ratatouille: eggplant, zucchini, peppers, tomatoes, garlic, basil
Rigatoni Pasta roasted cauliflower and parsley pesto
Green beans sautéed with sweet onions and savory
Braised savoy cabbage with onions and caraway
Moroccan style cous-cous with preserved lemon
Roasted cauliflower with garlic infused olive oil
Creamed corn with braised leeks

ENTREES

~Please select one~

Stuffed heirloom tomatoes, spinach, cheese (seasonal)
Eggplant and zucchini casserole
Roasted turkey thighs, cranberry sauce
Sonoma Select Chicken with lemon, garlic and rosemary

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Sample Special Event Menus BUFFET LUNCH (CONT.)

Honey dijon roasted *Sonoma Select* chicken breasts
Zinfandel braised boneless short ribs of Angus beef
Seared rock cod with green peppercorn sauce
Moroccan spiced braised Sonoma lamb
Roasted pork loin with apple chutney

DESSERTS

~Please select one~

Profiteroles filled with vanilla bean ice cream, bittersweet chocolate sauce
Valrhona chocolate pate, pistachio cream
Fruit Crisp with whipped cream
Fresh berry compote, crème anglaise (seasonal)
Chocolate mousse, raspberry sauce
Orange cheese cake
Bread pudding with Whiskey infused vanilla sauce

Sample Special Event Menus BUFFET LUNCH (CONT.)

Moroccan style couscous with preserved lemon
Roasted cauliflower with garlic infused olive oil
Creamed corn with braised leeks
Grilled asparagus (seasonal)

ENTREES

~Please select two~

Stuffed heirloom tomatoes, spinach, cheese (seasonal)
Eggplant and zucchini casserole
Roasted turkey thighs, cranberry sauce
Sonoma Select Chicken with lemon, garlic and rosemary
Honey dijon roasted *Sonoma Select* chicken breasts
Zinfandel braised boneless short ribs of Angus beef
Pan roasted salmon, Pernod sauce
Seared rock cod with green peppercorn sauce
Portuguese style tuna steaks with onions, tomatoes and capers
Moroccan spiced braised Sonoma lamb
Roasted pork loin with apple chutney

DESSERTS

~Please select one~

Profiteroles filled with vanilla bean ice cream, bittersweet chocolate sauce
Valrhona chocolate pâté, pistachio cream
Fruit Crisp with whipped cream
Fresh berry compote, crème anglaise (seasonal)
Chocolate mousse, raspberry sauce
Orange cheese cake
Bread pudding with whiskey infused vanilla sauce

Sample Special Event Menus BOX LUNCH

NAPA CELLARS

Boxed lunches may be served platter style.

Salad Selections

~Please select one~

Fruit Salad

seasonal fresh fruit

Barbecue Potato Salad

house-made barbecue sauce,
bacon, green onions,
and cheddar cheese

California Slaw

napa cabbage and baby spinach with
applewood smoked bacon and oven-
dried grapes, in a roasted garlic and
apple cider dressing

Provençal Pasta Salad

orecchiette pasta tossed with roasted
garlic, rosemary, tomatoes, kalamata
olives, and lemon zest
in an herb red wine vinaigrette

Sandwich Selections

Unless specifically requested, sandwich selection will be split equally, based on attendee count. All sandwiches served on focaccia bread unless otherwise noted.

~Please select two*~ (Select one for parties under 10)

Caggiano Ham

cheddar cheese, thinly sliced apples, and walnut aioli

Chicken Caesar Wrap

grilled chicken, romaine lettuce, shaved parmesan cheese, with caesar dressing, wrapped in a tomato tortilla

Smoked Willie Bird Turkey

sun-dried tomatoes, goat cheese and avocado with pesto aioli

Balsamic Grilled Portobello Mushroom

roasted red peppers, kalamata olives, feta cheese and arugula lettuce

Blackened and Blue Cajun Steak

seared New York strip loin, Point Reyes blue cheese, sweet marinated red onions, tomatoes and organic iceberg lettuce

Includes

bag of chips, house baked cookie, bottle of spring water

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Sample Special Event Menus BOX LUNCH (CONT.)

SONOMA CHATEAU

Boxed lunches may be served platter style.

Salad Selections

~Please select one~

Seasonal Melons and Berries

lemon yogurt dipping sauce

Antipasto Misto

Vintners Inn version of an Italian classic

Tomato and Fresh Mozzarella

basil and reduced balsamic vinegar

Greek Salad

tomatoes, peppers, and cucumbers paired with feta cheese, kalamata olives and a hint of oregano

Organic Field Greens Salad

Laura Chenel goat cheese, candied almonds, apple-cider thyme vinaigrette

Sandwich Selections

Unless specifically requested, sandwich selection will be split equally, based on attendee count. All sandwiches served on focaccia bread unless otherwise noted.

~Please select two~ (Select one for parties under 10)

Brazilian Spiced Rubbed Steak

sliced marinated flank steak,
sliced avocado, shredded lettuce
and pico de gallo

Grilled Chicken Apple Sausage

mozzarella cheese, caramelized shallots
and a tangy pizza sauce

Mediterranean Vegetable Wrap

grilled onions, Greek olives,
baby organic spinach, roasted eggplant
and peppers rolled in a spinach tortilla
with hummus

Shrimp Salad Wrap

bay shrimp, cocktail sauce, capers, and
avocado in a dill cream cheese, wrapped
in an herbed tomato tortilla

California Club

Petaluma Poultry breast of chicken,
Applewood smoked bacon, tomato and
Swiss cheese

Dagwood

"mile high" sandwich includes smoked
Willie Bird turkey, ham, Swiss, and cheddar
cheese, garnished with coleslaw,
sliced tomatoes and pickles,
with mustard and mayonnaise

Includes

marinated medley of olives and artichoke hearts,
bag of pretzels, house baked cookie, bottle of spring water

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Sample Special Event Menus BOX LUNCH (CONT.)

ABBY PICNIC BASKET

Basket presented family style. Minimum of 10 people required.
One week lead time required. No substitutions please.

Greek Salad

a refreshing combination of juicy, ripe tomatoes, peppers and crunchy cucumbers, paired with feta cheese, kalamata olives, and a hint of oregano, for a savory contrast in flavors

Organic Field Greens Salad

Laura Chenel goat cheese, candied almonds, apple-cider thyme vinaigrette

California Slaw

napa cabbage and baby spinach with applewood smoked bacon and oven-dried grapes, in a roasted garlic and apple cider dressing

Marinated Medley of Olives and Artichoke Hearts

Shrimp Salad Wrap

bay shrimp, cocktail sauce, capers, and avocado in a dill cream cheese, wrapped in an herbed tomato tortilla

Chef's Selection of Two Sonoma Artisan Cheeses

Grilled Line Caught Salmon Filet

Line-caught wild salmon, fished from the western coastal ocean waters under the guidelines set down by the "Monterey Bay Aquarium". Flame grilled until moist and tender, chilled, and served with a cucumber red onion tzatziki and toasted almond tomato chutney

Yogurt and Mint Chicken Breast

Tandoori style baked chicken perfumed with fresh lime, chilled over moroccan inspired cinnamon couscous

House Baked Cookies and "Vintners Inn" Brownies

Bottle of Spring Water

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Sample Special Event Menus PLATED LUNCH

Appetizer Course

~Please select one*~

Ahi Tuna Tartare with Asian Pears

pickled radishes, avocado mousse, Togarashi vinaigrette

Wild Mushroom Ravioli

porcini cream sauce and Sonoma dry jack

Marinated Grilled Asparagus

arugula, lemon poppy seed dressing, shaved Vella Dry Jack

House Made Country Pâté

whole grained mustard, pickled vegetables, croûtes

Soup Course

~Please select one*~

Carrot and Lime Soup

Bellwether Farms sheep's milk yogurt, cilantro

Soup of the Day

Chef's selection

Sonoma County Onion Soup

sour dough crouton and melted gruyère cheese

Salad Course

~Please select one*~

Classic Caesar Salad

garlic croutons and Parmigiano-Reggiano

Little Gem Lettuce

brandied cherries, Humboldt fog goat cheese, green onion cream, cabernet vinaigrette

Organic Mixed Lettuces

ruby red grapefruit, *Pt. Reyes Farmstead Blue*, hazelnut vinaigrette

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Sample Special Event Menus PLATED LUNCH (CONT.)

Entrée Selections

~Please select two*~

Seasonal Risotto

Orecchiette Pasta Brie Cream Sauce

broccolini, sun-dried tomato pesto, deep-fried capers

Angus Beef Salisbury Steak

sautéed onions, sweet potato mash

Liberty Duck Confit and Potato Cake

roasted red beets, mâche salad

Sonoma Select Natural Brick Chicken

creamed sweet corn, leeks,
whipped potatoes

Filet of Sole a la Plancha

spring cassoulet

Pecan Crusted Tilapia Filet

glazed carrots, grain blend, dill sauce

House Made Lamb Sausage

haricot verts, potato croquettes, mint jus

Grilled Marinated Flat Iron Steak

sautéed spinach, cheese & herb polenta, chimichurri sauce

Grilled Pork Tenderloin

asparagus, wild rice cakes, green peppercorn sauce

Vintners Inn Cobb Salad

crisp lettuce, tomatoes, applewood smoked bacon, roasted chicken breast,
egg, avocado, chives, red wine vinaigrette and Pt. Reyes blue cheese

House Cured Corned Beef Reuben Sandwich

gruyère cheese, sauerkraut, rye bread,
German style potato salad

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Sample Special Event Menus PLATED LUNCH (CONT.)

Entrée Duets*

*Available exclusively at the **Vintners Inn Event Center**. Duets are served with seasonal accompaniments and paired as one entrée.

~ Please Select Two~

Seasonal Fresh Fish

appropriate sauce

Veal Steak

creamy caper butter sauce

Zinfandel Braised Boneless Beef Short Ribs

crispy onions

Grilled Angus Top Sirloin Steak

maitre d'hôtel butter

Pan Seared Filet of Salmon

dill cucumber salsa

Hickory Smoked Pork Tenderloin

maple jus

"Sonoma Select Natural" Chicken Breast

Marsala sauce

Roasted Herb Marinated Prawns

Thai basil dressing

Grilled Marinated *Sonoma Select Natural* Chicken

with a Dijon, lime, chili glaze

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Sample Special Event Menus PLATED LUNCH (CONT.)

Dessert Selections

-Please select one*-

Chocolate Blackout Cake

Amaretto whipped cream,
vanilla bean stewed cherries, vanilla gelato

Limoncello Fromage Blanc Cheesecake

gingerbread crust, passion fruit consommé,
coconut lime sorbet and sesame glass

Raspberries and Cream

angel food cake, fresh raspberries and vanilla gelato

Seasonal Fruit Crisp

served warm from the oven with vanilla gelato

Cheese Course

Chef's selection of three local cheeses with local lavender honey, croûtes, apples and candied nuts

Additional \$10/person

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Sample Special Event Menus RECEPTION HORS D'OEUVRES

PASSED

Minimum 2 per dozen.

VEGETARIAN

Arancini (risotto cheese balls) with truffle cream dip
Medjol Dates with Redwood Hills chèvre
Greek salad with feta cheese, tomatoes and cucumbers in a phyllo cup
Spanakopita spinach and feta in phyllo
Vietnamese Vegetable Rolls glass noodles, veggies, peanut sauce
Port Salut Purses with a blueberry-cabernet jam
Stuffed Mushrooms spinach, parmesan, panko crust

SEAFOOD

Ahi Tuna Sashimi on won ton chip with avocado tartar and cilantro
Mango Crab Stack on sweet brioche with cilantro
Smoked Salmon Rillettes on a potato rösti with crème fraîche
Roasted Gulf Prawns with a sweet chili-cilantro sauce
Rock Shrimp and Crab Cakes with jalapeño aioli
Hog Island Kumomoto Oysters on the ½ Shell with hog wash
Spicy Prawn and Scallop Ceviche Shooter tomato, cilantro, jalapeño
Sesame Shrimp Toast soy chili dip

POULTRY

California Quail Breast on celery root purée with sage butter
Sonoma Artisan Duck Foie Gras Pâté on brioche with balsamic grape jelly
Sonoma Liberty Duck Egg Rolls and orange-chipotle sauce
Maple Glazed Liberty Duck Breast on sweet potato chips
Deep Fried Chicken Won Tons hoisin dip
Moroccan Spiced Chicken Meatballs pomegranate sauce

BEEF, PORK, VEAL AND LAMB

Lamb Meatballs with smoked paprika aioli
Lamb Dolmades stuffed grape leaves
Tempura Fried Beef Meat Balls with chimichurri sauce
Vietnamese BBQ Beef Short Rib lettuce wrap
Mini Wiener Schnitzel with mustard cream
Mini Veal Meatballs with saffron aioli
Medjol Dates wrapped in apple wood smoked bacon
Crispy Masami Pork Belly Lolli-Pops tamarind dip

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Sample Special Event Menus RECEPTION HORS D'OEUVRES (CONT.)

DISPLAYED/BUFFETED HORS D'OEUVRES

*Indicates items available exclusively at Vintners Inn Event Center.

Imported and Domestic Cheese

featuring a variety of cheeses, garnished with grapes, berries, dried stone fruit, accompanied by baguettes and assorted crackers

Sonoma Farms Artisan Cheeses

local artisan cheeses, paired with chilled grapes and dried fruits, served with Carr's English crackers, crostini and fresh baguettes

Market Fresh Crudités (Seasonal)

fresh vegetables with a sun-dried tomato-basil aioli and red wine vinaigrette

***Baked Brie En Croûte**

award winning triple cream cheese, stuffed with roasted garlic and sun dried tomatoes, wrapped in puffed pastry and baked (serves 25)

***Bruschetta Bar**

tomato concasée with basil and garlic, roasted gourmet mushrooms, whipped chevre, and green olive tapenade

***Antipasti & Italian Charcuterie Presentation**

Italian cured meats, provolone and gorgonzola cheese, prosciutto wrapped melons, calamari salad, grilled marinated vegetables, tomato & fresh mozzarella with basil, olive oil and balsamic reduction

***Rösti Potato Bar**

smoked salmon, bacon, apple sauce, sour cream, chives and Bellwether Farms fromage blanc

***Smoked Salmon**

cold smoked salmon with minced onions, capers, chopped egg, Kendall Farms crème fraîche and bagel croûtes

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Sample Special Event Menus

FOOD ACTION STATIONS

Available exclusively at Vintners Inn Event Center. Served buffet style. Prices are based on reception size portions for a two hour event. Attendant requirements may vary based upon the actual requirements of each event. There is a charge per attendant.

Potato Martinis

50 guest minimum – one attendant per 75 guests

buttery Yukon mashed potatoes blended applewood smoked bacon, grated cheeses, grilled scallions, ratatouille, roasted wild mushrooms, crème fraîche, and white truffle oil.

Walk Away Salad

50 guest minimum – one attendant per 75 guests

crispy lettuce leaf cones of baby greens, romaine, and organic iceberg lettuce, filled with a mix of seasonal fresh vegetables, chicken breast, Applewood smoked bacon, ham, blue cheese and, dry jack and cheddar cheeses. Choice of Caesar dressing, red wine vinaigrette, gorgonzola-dill dressing, curry buttermilk dressing or orange soy sauce.

The Three Amigos

50 guest minimum – one attendant per 150 guests

Warm hand made tortillas or a crispy tostada with a choice of pork carnitas, frijoles con queso or ancho chicken fajita filling, shredded iceberg lettuce, chilis, fresh made salsas and grated pepper jack cheese.

Shabu-Shabu

75 guest minimum – one attendant per 75 guests

Fresh Asian vegetables, with a choice of thinly sliced beef tenderloin, free-range chicken breast, seasonal fresh fish, or pork loin. Poached in a boiling pot of dashi, and served with accompaniments to include Thai basil oil, wasabi, lemongrass, sesame oil, and rice wine vinegar, then topped with cashews, scallions, rice noodles, tofu or sliced shiitake mushrooms.

Deconstructed Paella

50 guest minimum – one attendant per 50 guests

a Spanish dish of saffron, tomato, and chorizo flavored rice, accompaniments to include herb marinated chicken breast, shrimp, scallops, clams, mussels, or fresh ham, then topped with green onions, English peas, and fresh tomatoes.

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Sample Special Event Menus FOOD ACTION STATIONS (CONT.)

The Green, White And Red

75 guest minimum – one attendant per 75 guests

an Italian pasta buffet with wild mushroom ravioli, cheese tortellini, penne and orecchiette pasta with chicken, pancetta, meatballs, shrimp, clams, grilled vegetables, marinated mushrooms, fennel, peas, tomatoes, braised shallots, roasted garlic, fresh mozzarella, shaved dry jack cheese, baby spinach and arugula, then tossed with a pesto, cheese sauce, or herb tomato sauce topped with grated dry jack, parmesan, or Pt. Reyes Blue cheese.

Southeast Asian Market

100 guest minimum – three attendants per 100 guests

woks and steamer baskets featuring the following: Sonoma “Liberty Duck” spring rolls, shrimp and pork siu-mai, vegetable won tons, with Thai basil and Chinese hot mustard dipping sauces. Crispy shrimp & vegetable tempura and fried calamari, with soy wasabi and sake rice vinegar dipping sauces. Satays of beef, chicken and lamb with peanut sauce, with fried rice and chicken chow mein. Chinese chicken salad, Thai beef salad and miso soup garnished with tofu, scallions, and nori. Fortune cookies.

CARVING STATIONS

Available exclusively at Vintners Inn Event Center. The following are presented with complementing sauces, condiments, and rolls. Prices are based on reception size portions. One attendant per 150 guests.

Herb Brined Roast Turkey

“Willie Bird” turkey with orange-cranberry relish

Bourbon Brown Sugar Glazed Fresh Ham

“Caggiano” ham in a honey dijonaise

Cider Cinnamon Marinated Pork Loin

peach relish

Grilled Leg Of Lamb

in a currant-bell pepper chutney

Slow Roasted, Salt Crusted Prime Rib Of Beef

red wine demi-glace and creamed horseradish

Peppercorn Encrusted New York Strip loin

Green peppercorn sauce

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Sample Special Event Menus OUTDOOR BARBECUE MENU

Available exclusively at the Event Center, in the Rose Ballroom. Subject to seasonal weather conditions.

Spit Roasted Baron of Beef (minimum of 150 guests)
red wine and creamed horseradish

Suckling Barbecued Pig (minimum of 100 guests)
charred pineapple and jalapeño salsa

Whole Spit Roasted Sonoma Lamb (minimum of 75 guests)

Whole Spit Roasted Sonoma Goat (minimum of 75 guests)

Mixed Grill (minimum of 50 guests)
Lamb chops, chicken, veal sausage, smoked pork ribs
With appropriate sauces

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Sample Special Event Menus BUFFET DINNER

SONOMA VINEYARD DINNER BUFFET

Minimum 20 People. For parties under 20 people \$10 will be charged per person.
If you wish to add dishes, \$5 extra will be charged per person, per selection.

SALADS/STARTERS/SOUPS

~Please select two~

Organic mixed greens with pomegranate vinaigrette, candied pecans, Chevre
Salade Niçoise / lettuce, green beans, olives, tuna, egg, potatoes, vinaigrette
Vintners Inn classic Caesar salad with garlic croutons, and Parmigiano Reggiano
Green lentil salad with carrots, celery root and sweet sour dressing
Snow pea and carrot salad with white balsamic dressing and pine nuts
Red potato salad with dill and sour cream
Baked Brie stuffed with dried tomatoes and roasted garlic wrapped in puff pastry
Caprese Salad / mozzarella and tomato with basil, balsamic and olive oil (seasonal)
Crudités / mixed raw veggies with 2 dips

~Please select one~

Mushroom barley soup
Roasted corn chowder with pancetta
Soupa Avgolemono (Egg and lemon soup)
Roasted pumpkin soup with pumpkin seeds and pumpkin seed oil
3 onion soup : sweet onions, red onions, leeks, beef broth, sherry, garlic croutons
Carrot ginger soup, preserved lemon crème fraîche
Cream of celery root soup with truffle oil
Sonoma Select Chicken noodle soup

SIDES

~Please select two~

Scalloped potatoes
Wild rice and cheese cakes
Wild rice and Basmati rice pilaf
Braised sweet carrots with orange and butter
Zucchini, tomato and mozzarella tart (seasonal)
Whipped potatoes with garden herbs and sour cream
Vanilla roasted root vegetables with sea salt and cracked pepper
Mélange of roasted potatoes; fingerlings, purple, yams, rosemary, garlic
Ratatouille: eggplant, zucchini, peppers, tomatoes, garlic, basil
5 Grain blend : Quinoa, wild rice, lentils, barley, split peas
Rigatoni Pasta roasted cauliflower and parsley pesto
Green beans sautéed with sweet onions and savory

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Sample Special Event Menus BUFFET DINNER (CONT.)

SIDES (CONT.)

Braised savoy cabbage with onions and caraway
Moroccan style couscous with preserved lemon
Roasted cauliflower with garlic infused olive oil
Creamed corn with braised leeks
Grilled asparagus (seasonal)

ENTREES

~Please select two~

Stuffed heirloom tomatoes, spinach, cheese (seasonal)
Eggplant and zucchini casserole
Roasted turkey thighs, cranberry sauce
Sonoma Select Chicken with lemon, garlic and rosemary
Honey Dijon roasted *Sonoma Select* chicken breasts
Zinfandel braised boneless short ribs of Angus beef
Pan roasted salmon, Pernod sauce
Seared rock cod with green peppercorn sauce
Portuguese style tuna steaks with onions, tomatoes and capers
Moroccan spiced braised Sonoma lamb
Roasted pork loin with apple chutney

Add \$5 per person per selection

Pan seared Liberty duck breast, orange sauce
Grilled Sonoma lamb T-bones, red wine onion marmalade
Roasted BN Ranch heirloom turkey, pan gravy (\$150 additional charge for carver)
Roasted prime rib of beef au jus (\$150 additional charge for carver)

DESSERTS

~Please select two~

Profiteroles filled with vanilla bean ice cream, bittersweet chocolate sauce
Valrhona chocolate pate, pistachio cream
Fruit Crisp with whipped cream
Fresh berry compote, crème anglaise (seasonal)
Chocolate mousse, raspberry sauce
Orange cheese cake
Bread pudding with Whiskey infused vanilla sauce

Sample Special Event Menus BUFFET DINNER (CONT.)

SOUTH OF THE BORDER DINNER BUFFET

Minimum 20 People. For parties under 20 people \$10 will be charged per person.
If you wish to add dishes, \$5 extra will be charged per person, per selection.

Breads

~Please select one~
Warm Tortillas
Jalapeno corn Bread
Pan de Muerto

Salads/Starters

~Please select Two~
Taco Salad
Caesar Salad
Spicy Mexican slaw
Pineapple, avocado and jicama salad
Spinach, mango, jicama, pumpkin seeds and lime vinaigrette
Ceviche

Soups

~Please select one~
Tortilla Suppe a la Mexico
Black bean soup
Chili con Carne
Gazpacho
Lentil soup with chorizo
Posole
Sopa de Pollo con Elote

Sides

~Please select two~
Refried beans
Mexican rice
Jalapeño corn cakes
Roasted new potatoes and poblano chile strips, queso fresco and crema
Potatoes, chorizo, queso fresco, crema
Grilled corn on the cob with lime and chile powder

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Sample Special Event Menus BUFFET DINNER (CONT.)

ENTREES

~Please select two~

Soft Taco bar

Tostada bar

Enchiladas / chicken, beef, vegetarian or pork

Chili relleños casserole

Chorizo and tortilla casserole

Arroz con pollo

Chile Verde with pork

Pollo mole

\$5 extra/per person

Crabmeat Enchiladas with Salsa Verde

Pescado en Salsa (Fish in tomato salsa)

Camarones al Ajillo (Shrimp in Chili and garlic)

Desserts

~Please select two~

Flan with cinnamon

Fresh exotic fruit salad

Warm bananas with cajeta (goat caramel)

Capirotada Warm bread pudding with apples, raisins, nuts & oaxacan cheese

Sample Special Event Menus BUFFET DINNER (CONT.)

ITALIAN THEMED DINNER BUFFET

Minimum 20 People. For parties under 20 people \$10 will be charged per person.
If you wish to add dishes, \$5 extra will be charged per person, per selection.

BREADS

~Please select two~

Ciabatta
Baguette
Foccacia

Fresh baked flat breads with olive oil and herbs

SOUPS

~Please select one~

Minestrone
Orzo e fagioli (White bean soup)
Suppa Valpellesese (Cheese soup)
Tortellini en brodo
Suppa di Asparagi (Asparagus soup)
Porcini and chestnut soup
Farro and bean soup

SALADS/STARTERS

~Please select two~

Crostini with dips
Baked garlic
Bruschetta
Marinated white beans
Vegetables with bagna cauda
Prawns with chili
Prawns with garlic
Carpaccio al salmone/salmon carpaccio with fresh dill, lemon and olive oil
Beef carpaccio basil, lemon, olive oil, parmesan
Mussel salad with roasted peppers, green onions, olive oil
Antipasti : marinated grilled peppers, zucchini, eggplant, mushrooms, artichokes, onions
Arugula with parmesan, cherry tomatoes, olive oil, lemon
Lemon garlic orzo with red peppers, corn, white balsamic vinaigrette
Marinated tuna conserva with corona beans, tomato and herbs
Caprese salad/Mozzarella with tomatoes and basil (seasonal)
Vitello tonato /thinly sliced veal roast with tuna sauce, capers and anchovies
Pollo tonato/thinly sliced chicken breast with tuna sauce, capers and anchovies
Seafood salad/calamari, shrimp, mussels in a grain mustard vinaigrette

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Sample Special Event Menus

Braised calamari with tomatoes, olives and herbs

BUFFET DINNER (CONT.)

SIDES

~Please select two~

Cipolle Ripiene (stuffed onions)

Flan di Porri (leek tart)

Polenta with Gorgonzola

Fava beans with onions and pancetta

Risotto stuffed tomatoes

Sweet sour lentils

Stuffed zucchini

Roasted cauliflower with white balsamic

Roasted brussel sprouts

Grilled asparagus

ENTREES

~Please select two~

Pork roast with olives, garlic and herbs

Braised pork medallions in balsamic sauce

Italian sausages in tomato herb sauce

Involtini from veal with prosciutto and sage

Osso Buco with gremolata

Veal breast roast stuffed with herbs

Veal parmigiano

Stuffed chicken breast with pine nuts

Calamari Ripiene (stuffed Calamari)

Fresh sardines stuffed with anchovies and raisins

Lasagne with tomato sauce, ricotta, parmesan

Lamb shanks with onions and red wine

Chicken thighs in white wine and caper sauce

Roasted chicken with lemon and garlic

Involtini from turkey with mushrooms

Turkey cutlets with porcini cream sauce

Roasted leg of lamb

Eggplant parmigiano

DESSERTS

~Please select two~

Casata Siziliana

Biscotti

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Sample Special Event Menus BUFFET DINNER (CONT.)

DESSERTS (CONT.)

Cantuccini
Amaretto cheese cake
Tirami Su
Mascarpone mousse with fruit sauce
Cannoli
Strawberries with balsamic vinegar
Zuppa Inglese (Trifle)
Lemon Semolina Cake
Semifreddo al Torrone
Pistachio cake
Panna Cotta
Blood orange compote

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Sample Special Event Menus BUFFET DINNER (CONT.)

SONOMA SUMMER BARBEQUE BUFFET

Minimum 20 People. For parties under 20 people \$10 will be charged per person.
If you wish to add dishes, \$5 extra will be charged per person, per selection.

BREADS

Jalapeño and Pepper Jack Cornbread
Ciabatta

SALADS / SOUPS

~Please select two~

Mom's Potato Salad with celery, eggs, peppers, pickles, green onion, dijon, mayonnaise
Three bean salad with summer savory
Orzo Salad with roasted corn, leeks, pequillo peppers, basil, white balsamic vinegar
Mixed Baby Organic Lettuces, roasted beets, candied walnuts, chèvre,
apple-walnut vinaigrette
Tomatoes with cucumber, feta cheese, kalamata olives, fresh oregano,
red wine vinaigrette

Yellow Tomato Gazpacho
Cold Melon Soup with mint
Cucumber Dill Soup with yogurt

SIDES

~Please select two~

Corn on the cob with roasted shallot butter
Grilled vegetables with EVOO and sea salt
Grilled broccolini, chili, garlic
Grilled eggplant with basil and garlic
Mac n' cheese with goat cheddar
Roasted garlic mashed potatoes
Scalloped potatoes
Baked Beans, pancetta, molasses

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Sample Special Event Menus BUFFET DINNER (CONT.)

ENTREES

~Please select two~

Fresh sausage assortment, home-made grained mustard
Lamb kebobs marinated in rosemary and garlic, smoked paprika aioli
Apple cider brined center cut pork chops, apple ginger chutney
Hickory smoked baby back pork ribs
BN Ranch turkey breast medallions, orange cranberry sauce
"Sonoma Select" Chicken marinated in dijon, lime and chili
Grilled marinated Hangar Steak, BBQ Sauce

For \$10 more per person, per selection

Large prawns with lemon garlic aioli
Angus Beef rib-eye, tenderloin or NY strip steaks
Rack of Sonoma lamb
Semi boneless California quail

DESSERTS

~Please select two~

Seasonal fruit crisp with crème Chantilly
House baked pies
Pineapple upside-down cake
Assortment of house baked cookies
Strawberry short cake with whipped cream
Fruit salad with basil and ginger
Vintners Inn Brownies
Seasonal fruit mousse

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Sample Special Event Menus PLATED DINNER

Appetizer Course

~Please select one*~

Ahi Tuna Tartare with Asian Pears

pickled radishes, avocado mousse, Togarashi vinaigrette

Local and House Made Charcuterie

homemade mustard, olives, pickled vegetables, cornichons

Wild Mushroom Ravioli

porcini cream sauce and Sonoma dry jack

Sonoma Artisan Foie Gras Paté

toasted brioche, crispy rice pearls, grenadine braised rhubarb

Soup Course

~Please select one*~

Carrot and Lime Soup

Bellwether Farms sheep's milk yogurt, cilantro

Soup of the Day

Chef's selection

Sonoma County Onion Soup

sour dough crouton and melted gruyère cheese

Salad Course

~Please select one*~

Classic Caesar Salad

whole romaine leaves, garlic croutons, shaved Parmigiano-Reggiano

Little Gems Lettuces

brandied cherries, Humboldt fog goat cheese, green onion cream, cabernet vinaigrette

Alma Tierra Farms Organic Baby Lettuces

ruby red grapefruit, Pt. Reyes Farmstead Blue, hazelnut vinaigrette

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Sample Special Event Menus PLATED DINNER (CONT.)

Entrée Selections

-Please select two*-

Seasonal Risotto

Sonoma Lamb Pappardelle

Castelvetrano olives, swiss chard, preserved lemon

***Sonoma Select Natural* Brick Chicken**

creamed sweet corn, leeks,
roasted fingerlings, apple wood smoked bacon

Pan Seared Pacific Halibut

flageolet beans, braised radishes, summer vegetables, herb oil

Grilled Pork Tenderloin

asparagus, wild rice cakes, green peppercorn sauce

Boneless Beef Short Ribs in Zinfandel Reduction

fava beans and tendrils, pearl onions,
sour cream whipped potatoes

Coffee Crusted Angus Beef Tenderloin Steak

mac n' cheese, grilled chili broccolini, saba

Smoked Prime Rib of Angus Beef

potatoes au gratin, sautéed spinach, cabernet reduction,
horseradish cream

(minimum of 15 people; count needed)

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Sample Special Event Menus PLATED DINNER (CONT.)

Entrée Duets

*Available exclusively at the **Vintners Inn Event Center**. Duets are served with seasonal accompaniments and paired as one entrée and required for parties over 100.

~Please select two*~

Tenderloin of Beef

sauce béarnaise

Grilled Seasonal Fresh Fish

dill butter sauce

Veal Parmigiano

tomato sauce

Zinfandel Braised Boneless Beef Short Ribs

crispy onions

Pan Seared Filet of Salmon

beurre rouge

Grilled Sonoma Lamb T-Bone

Zinfandel sauce

Hickory Smoked Pork Tenderloin

maple jus

"Sonoma Select Natural" Chicken Breast

caper butter sauce

Liberty Duck Breast

sour cherry compote

Grilled Marinated *Sonoma Select Natural* Chicken

with a Dijon, lime, chili glaze

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Sample Special Event Menus PLATED DINNER (CONT.)

Dessert Selections

-Please select one*-

Chocolate Blackout Cake

Amaretto whipped cream,
vanilla bean stewed cherries, vanilla gelato

Limoncello Fromage Blanc Cheesecake

gingerbread crust, passion fruit consommé,
coconut lime sorbet and sesame glass

Raspberries and Cream

angel food cake, fresh raspberries and vanilla gelato

Seasonal Fruit Crisp

served warm from the oven with vanilla gelato

Cheese Course

Chef's selection of three local cheeses with local lavender honey,
croûtes, apples and candied nuts

Sample Special Event Menus BEVERAGES

Whole Planet Superior Coffee (regular and/or decaffeinated)

Hot Tea – Assorted

Assorted Sodas, Bottled Water (based upon consumption)

Bottle Sparkling Water or Still Water (500ml)

Freshly Brewed Paradise Tropical Iced Tea

Premium Chilled Juice

BAR MENU

Cash bar pricing is inclusive of service charge and tax. One bar per 100 guests required, with a bartender fee, per bar.

Bar Pricing (available to be hosted or as a cash bar)

Select Brands

Premium Brands

Beer Domestic/imported

Select Brands

Fris Vodka, Black & White Scotch, Jim Beam, Gordon's Gin, Myers Platinum Rum, Sauza Gold Tequila, Korbel Brandy

Premium Brands

Ketel One Vodka, Cutty Sark, Jack Daniels, Bombay Sapphire Gin, Captain Morgan Rum, Don Julio Silver, Courvoisier VSOP

Beers

Budweiser, Heineken, Amstel Light, Pacifico, Sierra Nevada, Kaliber (NA)

Liqueurs

Available on request

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Sample Special Event Menus WINE SELECTIONS

Wine List

Sparkling Wine

Korbel, "Natural", Russian River Valley

A little yeast and floral bouquet

J Wine Co. "Cuveé 20", Russian River Valley N.V.

Green apple and crisp acidity

Roederer Estate, Brut, Anderson Valley

Delicious, Toasted brioche on nose and nice and yeasty on palette

Iron Horse, Wedding Cuvée

Hint of strawberry with nice balance, dry finish

Distinct Whites

MacMurray Ranch, Pinot Gris, Sonoma County

Lighter and refreshing peach, pear and fig

Lazy Creek Vineyards, Gewürztraminer, Anderson Valley

Lovely, not too sweet, great balance with the acid

Sauvignon Blanc

Kenwood, Sonoma County

Nice and crisp, herbaceous, touch of minerality

White Oak, Russian River Valley

Aromas of lychee, pear and orange zest with a hint of minerality

Ferrari-Carano, Fumé Blanc, Sonoma County

Time on wood results in fuller style; tropical fruit and creamy on palette along with a slight mineral component

Chardonnay

Crème de Lys, Chardonnay, California

Aromas and flavors filled with lush tropical fruit, baked apple, toasty oak and crème brûlée notes

Rodney Strong, "Chalk Hill", Sonoma County

Creamy texture, lots of apple and citrus with some toasty oak

Ferrari-Carano, Sonoma County

Upfront apple, pear, honey and buttercream with honeysuckle floral notes and a toasted oak finish

La Crema, Chardonnay, Sonoma Coast

Tropical fruit notes of pineapple and a hint of white peach

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Sample Special Event Menus WINE SELECTIONS (CONT.)

Wine List

Pinot Noir

Acacia "A", California

Light and fruity with strawberries and cherries

MacMurray, Sonoma Coast

Bold with strawberry and pomegranate, nice floral notes

Gundlach Bundschu, Pinot Noir, Sonoma Valley

Layered aromas of berries, dried rose petals and spice

Orogeny, Sonoma County-Green Valley

Touch of earthiness, nice cherry and spice

Zinfandel

Sausal, Alexander Valley

From 50 year old vines; classic berry flavors with spice; from one of the original families farming Alexander Valley

Balletto, Russian River Valley

Blackberry and dark cherry followed by earth aromas and a hint of coffee and chocolate

Seghesio, Sonoma County 2008

Tantalizing black raspberry and classic briary flavored wine

Carol Shelton, Maple Vineyard, Dry Creek Valley

Deep blackberry fruit and big spice plus black pepper, a touch of chocolate and cola

Merlot

Rodney Strong, Sonoma County

Easy and smooth, dark ripe fruit and a crowd pleaser

Ferrari-Carano, Sonoma County

Boysenberry and blackberry with notes of licorice and cedar

Cabernet Sauvignon

Chalone, California

Fruit forward and driven by silky tannins

L. Martini, Sonoma County

Fruit driven with easy tannins

Ferrari-Carano, Alexander Valley

Dark chocolate, black tea and juicy fruit with a hint of toffee

Kenwood, "Jack London Vineyard", Sonoma Valley

Aromas of cherry, blackberry and plum combined with notes of mint and cigar box

Distinct Red

Ferrari-Carano, "Siena" (Sangiovese Blend), Sonoma County

Strawberry and raspberry with Italian style

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Sample Special Event Menus **AUDIO/VISUAL EQUIPMENT RENTAL**

Meeting rooms are equipped with the following optional equipment

Executive Boardroom

*42" Plasma Television/monitor
LCD Data Projector & 65" X 116" retractable electric screen
Conference Table with audio/video component inputs
Audio System control in conference table
Lighting control in conference table
Teleconference system*

Cypress Room (Camellia & Magnolia)

*65" X 116" retractable electric screen
Wall Mounted Audio/video component inputs for tying into the AV system
Wall Mounted Audio System control*

Rose Ballroom (Wisteria & Lavender)

*Wall Mounted Audio/video component inputs for tying into the AV system
Wall Mounted Audio System control
(3) LCD Data Projectors & 65" X 116" retractable electric screens*

Entire Facility

Audio system provides audio feed of wireless microphones and or background music system throughout the building

System is capable of taking a feed from a source (such as a laptop computer) and projecting to one or more of the rooms in the event center.

Sample Special Event Menus

AUDIO-VISUAL/EQUIPMENT RENTAL (CONT.)

All charges are based on per day use

Projector & Screen

Projection Screen 8 X 8

*47" Plasma TV Monitor with Remote
(Mounted/Portable)*

DVD Player with Remote (Portable)

Microphone (Wireless/Wired)

Audio System (DVD/CD/Cassette)

Stand-up Lectern Podium

Teleconferencing/Speaker Phone

*Stage 4 X 8 Section
Add 3' x 3' Section (Minimum 3 Pieces)*

*Dance Floor
9' x 12' Standard
Additional Dance Floor Pieces*

Easel, Markers

Flipchart Paper

3M Post-It Flipchart Paper

Laptop Computer Speakers

Portable Terrace Heaters

Dry Erase Board with markers & eraser

Copies

Faxes

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