

## Sample Special Event Menus

### CONTINENTAL BREAKFAST BUFFET

Buffets offered for a minimum of 10 guests

Based on 90 minutes of service

Homemade Breads with Sweet butter

Bagel Bar with Whipped Cream Cheese and Sweet Berry Smear

Seasonal Fruit Salad

Granola with Assorted Yogurts

Orange and Cranberry Juice

### AMERICAN BREAKFAST

Buffets offered for a minimum of 10 guests.

Based on 60 minutes of service

Homemade Breads and Fresh Baked Muffins

Seasonal Fruit Salad

Choose one of the following egg options:

Scrambled Eggs

**with choice of:**

Pork sausage, chicken apple  
sausage or applewood smoked  
bacon

Eggs Benedict

with Hobb's Canadian Bacon

Chardonnay Hollandaise

Quiche

(Lorraine or seasonal  
vegetable)

**or**

Frittata

Sonoma Country potatoes tossed with sweet onions

Orange and cranberry juice

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

## Sample Special Event Menus

### ADDITIONS TO YOUR BUFFET

To be sold in conjunction with either the American or Continental Buffet

Scrambled eggs

Apple wood smoked bacon, chicken sausage **or** pork sausage (choose 1)

Vanilla French toast with warm pure maple syrup

Eggs Benedict with Chardonnay hollandaise

Quiche (Lorraine or Seasonal Vegetable)

Smoked salmon lox with traditional garnishes of capers, hard-boiled eggs, chives, sliced red onions and tomatoes, served with bagels

Omelet Station

Whole eggs and egg whites, chicken apple sausage, ham, bacon, red bell pepper, green onions, mushrooms, cherry tomatoes, cheddar cheese, pepper jack cheese, goat cheese

**Plus \$150 attendant fee (1 attendant per 30 guests)**

## 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 Steel Cut Oatmeal**

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

#### First Course

~Please select one\*~

#### **Fig, Prosciutto and Arugula Salad**

goat cheese, white balsamic vinaigrette

#### **Classic Caesar Salad**

romaine lettuce, Caesar dressing, shaved parmesan cheese, housemade croûtes

#### Soup Course

~Please select one~

#### **Sonoma "Country" Onion Soup**

housemade croûte & gruyère cheese

#### **Celery Root Bisque**

white truffle oil

#### **Ginger Spiced Carrot Soup**

lemongrass crème fraîche

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

## Sample Special Event Menus PLATED BRUNCH (cont.)

### Entrée Selections

~Please select two\*~

#### **Scrambled Farm 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**

Chorizo sausage, black beans, pepper jack cheese,  
eggs over easy topped with fresh salsa

#### **Costeaux's Sourdough French Toast**

Applewood smoked bacon, maple 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, Capers and Dill Cream Cheese Blintzes**

in a tomato mornay sauce with yukon gold potato hash browns

#### **Willie Bird Smoked Chicken Cobb Salad**

romaine, avocado, Apple wood bacon, tomatoes, gorgonzola cheese, red wine vinaigrette

#### **Steak & Frites**

herb butter, pommes frites with parsley and truffle oil  
**(add \$10.00 per person for entire party)**

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

## **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 accompaniments and croûtes

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

## **Sample Special Event Menus** **BUFFET LUNCH**

### **SANTA ROSA DELI BUFFET LUNCH**

Buffets offered for a minimum of 10 guests.

#### **Wedges of Organic Iceberg Lettuce GF**

dressed in a gorgonzola vinaigrette with candied walnuts and chopped eggs

#### **Cuvée of Olives GF**

#### **Vegetarian Soup of the Day--Chef's Selection GF**

#### **Sliced Meats GF**

roast beef and smoked turkey

#### **Sliced Cheeses GF**

featuring Swiss, cheddar and pepper jack

#### **Accompaniments GF**

leaves of crisp butter lettuce, slices of organic vine-ripened tomatoes, mayonnaise and Dijon mustard

#### **Assorted Sliced Breads**

#### **Fresh Baked Cookies and Brownies**

### **THE SONOMA DELICATESSEN BUFFET LUNCH**

Buffets offered for a minimum of 10 guests.

#### **Pasta Salad with Fresh Mozzarella GF**

mixed olives, tomatoes, basil, red wine vinaigrette

#### **Vegetarian Soup of the Day--Chef's Selection GF**

#### **Meat Platters GF**

roast beef, grilled marinated breast of chicken, bay shrimp salad

#### **Sliced Cheese Board GF**

assorted local cheeses

#### **Accompaniments GF**

leaves of crisp organic butter lettuce, slices of vine-ripened tomatoes with assorted spreads of tomato-basil aioli, mayonnaise and Dijon mustard

#### **Bread Basket**

with both sliced breads and rolls

#### **Fresh Baked Brownies and Lemon Bars**

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

## Sample Special Event Menus

### BUFFET LUNCH

#### SOUTH OF THE BORDER BUFFET LUNCH

Buffets offered for a minimum of 10 guests.

#### SOUPS

~Please select one~

- Tortilla Suppe a la Mexico GF
- Black bean soup GF
- Chili con Carne GF
- Gazpacho GF
- Lentil soup with chorizo GF
- Posole GF
- Sopa de Pollo con Elote GF

#### SALADS & STARTERS

~Please select one~

- Taco Salad GF
- Caesar Salad
- Spicy mexican slaw GF
- Pineapple, avocado and jicama salad Gf
- Spinach, mango, jicama, pumpkin seeds and lime vinaigrette GF
- Ceviche GF

#### SIDES

~Please select two~

(tortillas included where applicable)

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

#### ENTRÉES

~Please select one~

- Soft Taco bar GF  
(choose shredded chicken or pork carnitas or achiote braised beef)
- Tostada bar Gf  
(choose shredded chicken or pork carnitas)
- Enchiladas / chicken, beef, vegetarian or pork
- Chili ralleños casserole
- Chorizo and tortilla casserole GF
- Arroz con pollo Gf
- Chile Verde with pork GF
- Pollo mole GF

#### DESSERTS

~Please select one~

- Flan with cinnamon GF
- Fresh exotic fruit salad GF
- Warm bananas with cajeta (goat caramel) GF
- Capirotada warm bread pudding with apples, raisins, nuts & oaxacan cheese

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

## Sample Special Event Menus BUFFET LUNCH (CONT.)

### ITALIAN THEMED BUFFET LUNCH

Buffets offered for a minimum of 10 guests.

#### BREADS

~Please select one~

Ciabatta

Baguette

Focaccia

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--seasonal) GF

Porcini and chestnut soup GF

Farro and bean soup

Roasted vegetable panzanella salad, organic mixed greens,  
mozzarella, red wine vinaigrette

Arugula with parmesan, cherry tomatoes, olive oil, lemon GF

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

Marinated tuna conserva with corona beans, tomato and herbs GF

Caprese salad/Mozzarella with tomatoes and basil (seasonal) GF

#### SIDES

~Please select two~

Cipolle Ripiene (stuffed onions) GF

Flan di Porri (leek tart)

Fava beans with onions and pancetta GF

Spinach stuffed tomatoes

Stuffed zucchini

Roasted brussel sprouts GF

Grilled asparagus (seasonal) GF

Sweet sour lentils GF

Rigatoni Pasta roasted cauliflower and parsley pesto

Polenta with gorgonzola GF

Marinated white beans GF

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.



## Sample Special Event Menus

### BUFFET LUNCH (CONT.)

### ITALIAN THEMED BUFFET LUNCH (cont.)

#### ENTRÉES

*~Please select one~*

- Pork roast with olives, garlic and herbs GF
- Italian sausages in tomato herb sauce GF
- Osso Buco with gremolata GF
- Vegetarian lasagne with tomato sauce, ricotta, parmesan
- Chicken breast in white wine and caper sauce GF
- Roasted chicken with lemon and garlic GF
- Involtni from turkey with mushrooms GF
- Eggplant parmigiano

#### DESSERTS

*~Please select one~*

- Tiramisu
- Panna Cotta GF
- Pistachio cake
- Amaretto cheese cake
- Lemon Semolina Cake
- Strawberries with balsamic vinegar GF

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

## Sample Special Event Menus BUFFET LUNCH (CONT.)

### SONOMA VINEYARD BUFFET LUNCH

Buffets offered for a minimum of 10 guests.

#### **Assorted Breads and Rolls** with butter

#### **SOUPS & SALADS**

*~Please select one~*

- Mushroom barley soup
- Roasted corn chowder with pancetta
- 3 onion soup : sweet onions, red onions, leeks, beef broth, sherry, garlic croûtes
- Carrot ginger soup, preserved lemon crème fraiche GF
- Cream of celery root soup with truffle oil GF
- Mary's Natural* Chicken noodle soup
- Organic mixed greens with pomegranate vinaigrette, candied pecans, chèvre GF
- Salade Niçoise / lettuce, green beans, olives, tuna, egg, potatoes, vinaigrette GF
- Vintners Inn classic Caesar salad with garlic croutons, and Parmigiano Reggiano
- Green lentil salad with carrots, celery root and sweet sour dressing GF
- Snow pea and carrot salad with white balsamic dressing and pine nuts GF
- Red potato salad with dill and sour cream GF
- Caprese Salad / mozzarella and tomato with basil, balsamic and olive oil (seasonal) GF

#### **SIDES**

*~Please select two~*

- Scalloped potatoes Gf
- Wild rice and cheese cakes
- Wild rice and basmati rice pilaf GF
- Braised sweet carrots with orange and butter GF
- Zucchini, tomato and mozzarella tart (seasonal)
- Whipped potatoes with garden herbs and sour cream GF
- Vanilla roasted root vegetables with sea salt and cracked pepper GF
- Mélange of roasted potatoes; fingerlings, purple, yams, rosemary, garlic GF
- Ratatouille: eggplant, zucchini, peppers, tomatoes, garlic, basil GF
- Grain blend: tri-colored Israeli couscous with basmati rice & quinoa
- Rigatoni Pasta roasted cauliflower and parsley pesto
- Green beans sautéed with sweet onions GF

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

**Sample Special Event Menus**  
**BUFFET LUNCH (CONT.)**

**SONOMA VINEYARD BUFFET LUNCH (cont.)**

**SIDES (cont.)**

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

**ENTRÉES**

*~Please select one~*

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

**DESSERTS**

*~Please select one~*

Profiteroles filled with vanilla bean ice cream, bittersweet chocolate sauce  
Fruit Crisp with whipped cream  
Fresh Berry Compote, crème anglaise (seasonal) GF  
Chocolate Mousse, raspberry sauce GF  
Orange Cheesecake  
Bread Pudding with whiskey infused vanilla sauce  
Angel Food Cake with minted oranges and whipped cream

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

## Sample Special Event Menus

### BOX LUNCH

#### NAPA CELLARS

Menu offered for a minimum of 10 guests.

#### Salad Selections

~Please select one~

##### **Alma Tierra Organic Baby Lettuces GF**

oranges, almonds, *Redwood Hill Farms*  
chèvre, fig vinaigrette

##### **Greek Salad GF**

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

##### **Barbecue Potato Salad GF**

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

##### **Pasta Salad with Fresh Mozzarella**

mixed olives, tomatoes, basil, red wine  
vinaigrette

##### **Fruit Salad GF**

seasonal fresh fruit

#### Sandwich Selections

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

It is possible to use gluten free bread / add \$2

~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

##### **California Club**

*Mary's Select* breast of chicken, Applewood smoked bacon,  
tomato and Swiss cheese

##### **Hobbs Smoked Turkey**

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

##### **Blackened and Blue Cajun Steak**

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

##### **Chef's Choice Vegetarian Sandwich**

#### **Includes**

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

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

## 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

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

## **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

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

## Sample Special Event Menus

### BUFFET DINNER

#### SONOMA VINEYARD DINNER BUFFET

Minimum 20 guests.

##### 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

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

## 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

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.



**Sample Special Event Menus**  
**BUFFET DINNER (CONT.)**

**SOUTH OF THE BORDER DINNER BUFFET**

Minimum 20 People.

**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

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

## Sample Special Event Menus BUFFET DINNER (CONT.)

### ENTREES

~Please select two~

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 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.

#### BREADS

~Please select two~

Ciabatta

Baguette

Focaccia

Fresh baked flat breads with olive oil and herbs

#### SOUPS

~Please select one~

Minestrone

Orzo e fagioli (White bean soup)

Suppa Valpellesine (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

Braised calamari with tomatoes, olives and herbs

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

## Sample Special Event Menus

### 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

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.



VINTNERS INN

JOHN ASH & CO.

BY FERRARI-CARANO

## **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

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

VINTNERS INN - 4350 BARNES ROAD, SANTA ROSA, CA 95403 (800) 421-2584

**Sample Special Event Menus**  
**BUFFET DINNER (CONT.)**

**SONOMA SUMMER BARBEQUE BUFFET**

Minimum 20 People.

**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

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

## 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

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

## Sample Special Event Menus PLATED DINNER

### Appetizer Course

~Please select one\*~

#### **ANGUS BEEF CARPACCIO GF**

EVOO, lemon, parmesan, basil, arugula

#### **AHI TUNA POKE**

wakame, sesame ginger soy dressing, wan ton chips

#### **ROASTED SPRING ASPARAGUS GF**

meyer lemon infused olive oil, shaved Vella dry jack,

### Soup Course

~Please select one\*~

#### **CREAMY CELERY ROOT GF**

spring garlic pistou

#### **SPRING ONION GRATINEÉ**

thyme, sherry, sourdough croûte, St. George cheese

#### **VINTNERS INN CLAM CHOWDER**

*Black Pig* bacon, Yukon gold potatoes, tarragon

### Salad Course

~Please select one\*~

#### **CHOPPED CAESAR SALAD**

romaine, parmesan, croutons, anchovy & roasted garlic dressing

#### **ORGANIC MIXED GREENS GF**

sugar snap peas, Cypress Grove chévre, apple-mint vinaigrette

#### **PICKLED GOLDEN BEETS GF, V**

almond milk ricotta, arugula, toasted almonds, verjus dressing

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.



## Sample Special Event Menus PLATED DINNER

### Entrée Selections

~Please select two\*~

#### **CURRY CRUSTED TEMPEH V, GF**

saffron-basmati rice pilaf, broccolini, pomegranate sauce

#### **POTATO GNOCCHI WITH ARTICHOKES GF**

garlic, beech mushrooms, EVOO, Vella dry jack

#### **PAN SEARED ALASKAN HALIBUT GF**

asparagus, wild rice cakes, Meyer lemon hollandaise

#### **ROASTED FILET OF ÒRA KING SALMON**

fava beans, sweet onions, Israeli cous cous, rhubarb sauce

#### **SEARED AHI TUNA**

stir fry vegetable julienne, chow mein noodles, sriracha aioli, sweet soy sauce

#### **ROASTED PETALUMA POULTRY'S "ROCKY" CHICKEN BREAST GF**

carrot purée, braised leeks, roasted fingerling potatoes, chicken velouté

#### **GRILLED PORK TENDERLOIN**

green beans and mushrooms, mac & cheese timbale, pork thyme jus

#### **BRAISED BONLESS ANGUS BEEF SHORT RIBS GF**

garden kale with sweet onions, *Front Porch Farms* red floriani polenta, cabernet reduction

add \$5

#### **GRILLED FILET OF ANGUS BEEF GF**

sautéed brussel sprout leaves with bacon and thyme,  
*Anson Mills* rice grits cake, madeira sauce

#### **GRILLED ANGUS NEW YORK STEAK GF**

asparagus, Hasselback potatoes, sauce bearnaise

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

## Sample Special Event Menus

### PLATED DINNER

#### 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\*~

#### **ALASKAN HALIBUT**

hollandaise

#### **SAUTÉED GULF PRAWNS GF**

caper butter sauce

#### **ROASTED FILET OF SALMON GF**

rhubarb sauce

#### **GRILLED PORK TENDERLOIN GF**

pork thyme jus

#### **BRAISED BONELESS ANGUS SHORT RIBS GF**

cabernet reduction

#### **ROASTED PETALUMA POULTRY'S "ROCKY" CHICKEN BREAST GF**

chicken velouté

add \$5

#### **GRILLED FILET OF ANGUS BEEF GF**

madeira reduction

#### **GRILLED ANGUS BEEF NEW YORK PAVÉ GF**

sauce bearnaise

#### **ROASTED ½ LOBSTER TAIL GF**

garlic herb butter sauce

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

**Sample Special Event Menus**  
**PLATED DINNER (con't.)**

**Cheese Course**

Chef's selection of local cheeses with Estate fig mostarda, croûtes, and candied nuts

**Dessert Course**

~Please select one\*~

**TCHO CHOCOLATE TART**

espresso salt, Blackberry coulis, blackberry gelato

**DRY CREEK PEACHES & CREAM BRIOCHE BREAD PUDDING**

Alley 6 rye whiskey butter sauce, vanilla gelato, brown sugar pecans

**STRAWBERRY & LEMON VERBENA PAVLOVA GF**

fresh local strawberries, vanilla bean whipped cream

**KEY LIME PIE**

salted brown butter graham crust, meringue, prickly pear pate de fruit

Parties under 20 guests, add \$5 pp

## Sample Special Event Menus

### BEVERAGES

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

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, Korbels 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

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

## 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

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.

## 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

Menus are for reference only and provided as a sample of our offerings. Menus are seasonal and subject to change. Please contact the sales department at 707.575.7350 Ext: 176 for current menus and pricing.