



Appetizer Stations

Artisan Farm-to-Table Gourmet Cheese Display

Soft, Semi Soft, & Rind Cheeses
Seasonal, Fresh, & Dried Fruits
Fig Jam, Marcona Almonds, Flat Breads, and Crackers
\$16 per person

Gourmet Slider Station

Prather Ranch Grilled Cheddar Burger, Lettuce, Tomato, Onion
Free Range Turkey Burger, Swiss, & Balsamic Onions, on a Brioche Bun with a Trio of Spreads
\$15 per person

Taco “Cart” Station

Carne Asada and Grilled Chicken “Street” Tacos prepared and served in a warm corn tortilla
with House Made Salsa Roja and Salsa Verde
\$14 per person

San Francisco Chowder Station

New England-style Chowder with Smoked Bacon, Fresh Sweet Bell Pepper, Fresh Thyme and a
generous amount of Ocean Clams, simmered and finished with Fresh Cream and Cracked Black
Pepper, served with Crispy Oyster Crackers & San Francisco Sourdough Bread
\$11 per person

Antipasto Bar

Sliced Salami, Capicola, Coppa, Soppressata, Herb Marinated Local Vegetables,
Marinated Olives, Mushrooms, Oven Roasted Tomatoes, Ciliegine (Baby Mozzarella), White
Beans, Selection of Fresh Bread, and Assorted Crackers
\$20 per person

Farmer’s Market Crudité

Assortment of Seasonal Organic Baby Vegetables, Cherry Tomatoes, Asparagus, Radishes,
Broccoli, and Assorted Dipping Sauces
\$14 per person

Bar Snacks

Mixed Nuts
\$8 per person



Dessert Stations

S'mores Station

This station includes a selection of chocolates, with marshmallows, and graham crackers
\$14 per person

Ghirardelli Hot Fudge Sundae Station

This station includes:

Choices of Vanilla Bean, Chocolate, and Strawberry Ice Cream
Chocolate Chips, Chopped Nuts, Fresh Fruit, Bananas, Maraschino Cherries,
Gummy Bears, M&Ms, Rainbow Sprinkles, Granola, Whipped Cream,
and a selection of Hot Fudge, and Caramel
\$20 per person

Fresh Fruit Cobblers and Tart Station

Assorted Fruit Cobblers
Served with Vanilla Bean Ice Cream, Fresh Fruit Tarts, and Whipped Cream
\$14 per person



Cocktail Reception Appetizers

*No minimum when ordered with a lunch or dinner event;
\$25 per person minimum is otherwise required*

Stuffed Pastry

filled with savory preparations

Mini Beef Wellington

Chorizo Empanada

Wild Mushroom Vol-au-Vent

\$7 per piece

Cucumber Cups

light and refreshing two bite appetizers

Dungeness Crab Salad

Ahi Tuna Tartare

\$5 per piece

Crostini, Canapes, & Flatbreads

Two bite toasted baguette or flatbread with elegant toppings

Melted Brie Cheese with Fig Spread and Sliced Almonds

Tenderloin of Beef with Whipped Goat Cheese

Sliced Duck Breast with a Mango Chutney

Balsamic Fig and Goat Cheese on Flatbread

Fried Chicken and Waffles with a Maple Mustard Glaze

Red Wine Braised Short Rib Crostini

\$5 per piece

Mini Sandwiches and Sliders

Two bite savory preparations

Mini Croque Monsieur

Pulled Pork Sliders

Mini Beef Slider with Cheddar and Bacon

Mini Lobster Rolls

\$6 piece

Shell Fish

Two bite shell fish appetizers

Spice Lemon Crab Cakes with a Caper Dill Sauce

Bacon Wrapped Scallop

Coconut Shrimp

\$7 per piece



Cocktail Reception Appetizers

*No minimum when ordered with a lunch or dinner events;
\$25 per person minimum is otherwise required.*

Deconstructed Deviled Eggs

Served atop toast points

Smoked Salmon and Green Onion
Applewood Smoked Bacon and Paprika
\$6 per piece

Satays and Skewers

Chicken Skewer with Spicy Thai Peanut Sauce
Marinated Beef Tenderloin with a Chipotle Aioli
Prawn Skewer with Cocktail Sauce
Mozzarella, Tomato, and Pesto Skewer
\$6 per piece

Savory Tartlets

Roasted Vegetable Tartlet
Chicken Pot Pie Tartlet
\$6 per piece

Porcelain Spoon

One bite appetizers served on a porcelain spoon
Sesame Seed Seared Tuna Bites with Wasabi Aioli
Three Cheese Macaroni with Bacon
\$6 per piece

Soup Shots

Roasted Tomato Bisque with Grilled Cheese Sandwich Bite
Baked Potato Soup with a Crisp Bacon Spoon
\$6 per piece



Plated Wedding Banquets

*Please select one first course for all guests,
and then up to two protein choices for your entrée selections*

First Course

Soups

House Made New England-style Clam Chowder
Coastside Artichoke Bisque
Oven Roasted Butternut Squash Soup
Lobster Bisque

Salads

Classic Caesar Salad served in a Parmesan Cup with Garlic Croutons
Artisan Greens with Strawberries, Candied Walnuts, and Chevre with a Balsamic Vinaigrette
Spinach, Asian Pear, and Feta with a Red Wine Vinaigrette
Radicchio, Endive, Toasted Pecans, and Gorgonzola

Sides

For banquet entrées, please select one starch and one vegetable

Vegetable Sides

Sautéed Asparagus
Haricot Vert
Broccolini with Baby Carrots (top on)
Roasted Root Vegetables

Starch Sides

Garlic Mashed Potatoes
Crème Fraiche and Truffle Potatoes
Baked Potato Gratin
Mashed Sweet Potatoes
Harvest Rice Pilaf
Herbed Israeli Couscous



Plated Wedding Banquets

Entrée Courses

Entrée rates include the starter soup OR salad, entrée, one starch, and one vegetable

Lamb Entrée

Searched Mint Encrusted Lamb Chops with a Balsamic Fig Reduction

\$84 per person

Pork Entrée

Prosciutto & Sage Wrapped Pork Tenderloin with Roasted Apple and Brandy Compote

\$78 per person

Chicken Entrée

Roasted Breast of Chicken with Local Artichokes, Fire Roasted Tomatoes, and Capers with an Herbed Chicken Jus

\$78 per person

Fish Entrées

Searched Sesame Encrusted Halibut with an Orange & Ginger Soy Glaze with Shiitake Mushrooms
Maple Mustard Glazed Salmon

\$78 per person

Vegetarian Entrée

Vegetable Risotto with Asparagus, Sweet Peas, Wild Mushrooms, and Reggiano Cheese

\$61 per person

Beef Entrées

Point Reyes Bleu Cheese Encrusted Filet Mignon
Grilled Filet Mignon and Shrimp Skewer with a Tarragon Béarnaise Sauce

\$83 per person

Game Entrées

Duck Breast with a Port Wine Cherry Reduction

\$86 per person

Duet Entrées

Inquire with the Chef to prepare the perfect Duet for your occasion.



Sweets & Desserts

Sweet Treats

Assorted Gourmet Cupcakes
Chocolate Dipped Strawberries
French Petit Fors

\$7 per piece

Bars, Brownies, and Cookies

Bittersweet Chocolate Truffle Brownies
Lemon Bars
Raspberry Blackberry Bars
Assorted French Macarons
Assorted Cookies

\$7 per piece

Individual Desserts

Carrot Cake
Almond Raspberry Torte
Key Lime Tart
Marquis au Chocolat
Vanilla Bean Cheesecake
Fresh Fruit Tart

\$11 per piece

Sheet Cakes & Cobblers

Strawberry Shortcake
Carrot Cake
Chocolate Raspberry Cake
Coconut Cake
Oreo Cookies and Cream Cake
Lemon Cream Cake
Passion Fruit Cake
Tiramisu
Apple Cobbler
Peach Cobbler
Mixed Berry Cobbler
Strawberry Cobbler

\$8 per piece



Welcome Dinner Buffets

Italian Feast

25 person minimum

Starter

Traditional Caesar Salad
Caprese Salad with Vine Ripe Tomatoes, Fresh Mozzarella, & Basil

Entrees

French Cut Chicken with a Marsala Infused Demi-glace
Wild Mushroom Risotto

Sides

Seasonal Vegetables
Fresh Baked Rolls

Dessert

Tiramisu

\$55 per person



Welcome Dinner Buffets

Clambake Buffet

Available for lunch or dinner

Starter

Mullins' New England-style Clam Chowder

Entrées

Choose Two

Steamed Clams with Drawn Butter and Clam Broth

Steamed Mussels in Garlic & White Wine

Steam Mild & Spicy Sausages

Rotisserie Chicken

Baby Back Ribs

Grilled Salmon Fillet

Spicy BBQ Shrimp

Chicken Apple Sausage

Marinated Tri Tip Beef Steak

Choice Center-Cut Sirloin Steak

Boiled Lobster with Drawn Butter (+ Market Rate)

Sides

Sweet Corn on the Cob with Butter

Jalapeno Corn Bread

Classic Caesar Salad

Dessert

Strawberry Shortcake with Fresh Whipped Cream

Vegetarian Menu

May substitute for entrée selections

Grilled Portobello Mushroom Caps filled with Creamy Polenta

Fresh Mozzarella with sliced Tomatoes & Herbs

Veggie Burger with Roll, Lettuce, Tomato, & Onion

\$61 per guest, 25 guest minimum



Welcome Dinner Buffets

Coastal Barbeque Buffet

Available for lunch or dinner

Starters

Jalapeno Corn Bread

-or-

Freshly Baked Rolls with Butter

Entrées

Choose Two

Quarter Pound Beef Burger & 49er Hotdog

Rotisserie Chicken

Spicy BBQ Shrimp Skewers

Grilled Salmon Fillet

Chicken Apple Sausage with Peppers and Onions

Grilled Polish Sausage

Marinated Tri Tip Beef Steak

Choice Center-Cut Sirloin Steak

Boiled Lobster with Drawn Butter (+ Market Rate)

Side Dishes

Choose Three

Fresh Homemade Coleslaw

San Francisco Style Potato Salad

Three Cheese Macaroni and Cheese

Garden Salad with Balsamic Dressing

Caesar Salad

New England Baked Beans

Organic Vegetables

Sweet Corn on the Cob with Butter

Desserts

Choose Two

Assorted Cookies

Bittersweet Chocolate Truffle Brownies

Lemon Bars

Cheesecake Bars

\$59 per guest, 25 guest minimum

A 25% taxable service charge & sales tax will be added to all food and beverage. Rates are guaranteed once a signed contract is executed and an initial payment is received. Otherwise, pricing is subject to change without notice. F&B minimums apply to all events.



Farewell Brunch Buffet

We are happy to customize menus to best meet your wishes

Savory

Choose Three

- Roasted Breakfast Potatoes with Rosemary and Olive Oil
- Classic Tea Sandwiches: Egg Salad, Salmon & Cucumber, or Chicken Salad with Almonds
- Brioche French Toast with Fresh Berries and Maple Syrup
- Ham and Cheese Quiche
- Vegetarian Quiche
- Goat Cheese and Smoked Salmon Scramble
- Garden Crudité Platter with Seasonal Vegetables and Creamy Dill Dip
- Gourmet Cheese Platter with Crackers, Local Honey, and Fruit Garnish
- Farmer's Market Fruit Display with Honey Yogurt Dipping Sauce
- Mini Bagels with Scottish Salmon Lox, Cream Cheese, Sliced Red Onions, and Capers
- Chilled Jumbo Prawns with Remoulade Sauce and Lemon Wedges + \$3
- Mini Crab Cakes with Remoulade Sauce and Lemon Wedges + \$3

Sweet

Choose Two:

- Assorted Mini Cupcakes
- Assorted French Macarons
- French Petit Fors
- Chocolate or Almond Croissants
- Assorted Danish
- Assorted Scones
- Assorted Cookies
- Assorted Brownies
- Seasonal Fruit Tartlets
- Chocolate-Dipped Strawberries

Beverages

- Apple Juice
- Cranberry Juice
- Grapefruit Juice
- Fresh Squeezed Orange Juice
- Fresh Brewed Peet's Coffees and Teas

\$43 per person, 25 guest minimum