



MacArthur
◆ Place ◆

BARRETT'S HISTORIC COUNTRY INN & SPA

CATERING AND CONFERENCE SERVICES
PRIVATE DINING SELECTIONS



PRIVATE DINING SELECTIONS

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All menu prices and alcoholic beverages are subject to 20% service charge and applicable taxes.



MACARTHUR PLACE BREAKFASTS

BREAKFAST BUFFETS

Our breakfast buffets require a minimum of 10 or more guests. All prices are per guest. No substitutions, please.

HOT BREAKFAST BUFFET – \$30

These selections require a minimum of 10 or more guests. Prices are per guest.

The Hot Breakfast Buffet includes the MacArthur Place Continental Breakfast outlined below,

MacArthur Place Country Potatoes and your choice of Hickory Smoked Bacon, Chicken Apple Sausage, or Applewood Smoked Ham, *plus* your choice of one of the following hot entrées:

- Scrambled Eggs, Fresh Herbs and Grated Sharp Cheddar and Jack Cheese
- Sourdough French Toast, Seasonal Berries and Crème Fraîche, Maple Syrup
- Breakfast Enchiladas, Scrambled Eggs, Cheese, Salsas and Cilantro
- Traditional Eggs Benedict, Shaved Ham, Classic Hollandaise
- Vegetarian Benedict, Grilled Tomato, Spinach and Citrus Hollandaise
- Crêpes with Ricotta Filling, Fresh Raspberries and Lemon Syrup

MACARTHUR PLACE CONTINENTAL – \$21

- Assorted Muffins and Croissants
- Fruit Preserves, Sweet Butter
- Fresh Seasonal Sliced Fruit and Berries
- House Made Granola with Lowfat Milk
- Assorted Lowfat Yogurts
- Hard Boiled Eggs
- Chilled Orange and Grapefruit Segments
- Freshly Squeezed Juice, Gourmet Coffee and Selected Teas

Additional hot breakfast entrée choices can be added for \$5 per item, per guest.

An additional breakfast meat item can be added for \$3 per item, per guest.

All menu prices and alcoholic beverages are subject to 20% service charge and applicable taxes.



BREAKFASTS

A LA CARTE SELECTIONS FOR YOUR BREAKFAST

These selections require a minimum of 10 or more guests. Our Catering Department can discuss options for groups under 10. All prices are per guest.

- Thinly Sliced Smoked Salmon, Red Onions and Capers – \$12
Includes Assorted Bagels and Cream Cheese
- Fresh Seasonal Sliced Fruit and Berries – \$6
- Assorted Muffins and Croissants – \$5
- Gourmet Coffee and Assorted Tea Station – \$5
- Selection of Fresh Squeezed Juices – \$5
- Assorted Bagels and Cream Cheese – \$4
- Roasted Yukon Gold Potato and Leek Torta – \$4
- Spinach, Artichoke and Sonoma Jack Quiche – \$4
- House Made Granola, Lowfat Milk – \$4
- Lemon Currant Scones – \$4
- Vanilla Pound Cake – \$4
- Assorted Cold Cereals with Milk – \$3
- Assorted Lowfat Yogurts – \$3

All menu prices and alcoholic beverages are subject to 20% service charge and applicable taxes.



MACARTHUR PLACE LUNCHEONS

PLATED LUNCHEON SELECTIONS

Plated Lunches require a minimum of 10 or more guests. Our Catering Department can discuss options for groups under 10. The same menu is required for all attendees. An additional entree choice may be ordered at \$5 per guest.

SOUPS

- Wild Mushroom
- Classic Clam Chowder
- Red Pepper Bisque
- Minestrone
- Potato Leek
- Butternut Bisque

SALADS

- Classic Caesar Salad
- Mixed Field Greens, Laura Chenel Goat Cheese and Candied Walnuts with an Apple Cider Thyme Vinaigrette
- Spinach Salad, Red Onion, Croutons and Bacon with a Tomato Vinaigrette
- Wedge of Iceberg Lettuce with a Blue Cheese Dressing

ENTRÉE SALADS AND PASTAS

Served with fresh breads and sweet butter

- Grilled Steak Chimi Churra Salad with Baby Greens
- Chicken Caesar Salad with House Made Croutons and Asiago Cheese
- Roasted Vegetable Platter with an Herb Aioli
- Teriyaki Beef Brochettes with Saffron Rice and Seasonal Vegetables
- Saddles Salad with Three Grilled Jumbo Prawns
- Cavatappi Pasta with Poached Chicken in Alfredo Sauce
- Oven Roasted Salmon with Citrus Beurre Blanc, Garlic Mashed Potatoes and Seasonal Vegetables
- Grilled Breast of Chicken with Lemon and Rosemary, Garlic Mashed Potatoes and Seasonal Vegetables
- Black Angus Burger, Sonoma Jack Cheese, Caramelized Onions and Fries
- Bunless Burger with Wild Mushrooms and Creamy Jack Cheese

DESSERTS

- Seasonal Fruit Crisp
- Classic Cheesecake
- Crème Brûlée
- Dark Chocolate Cake

Choose Four Courses— Includes soup, salad, entrée and dessert — \$40

Choose Three Courses— Includes soup or salad, entrée and dessert — \$34

Choose Two Courses— Soup, salad or dessert and entrée — \$26

NOTES ON MULTIPLE ENTRÉES:

- Your guarantee will include the quantity of each entrée to be ordered no later than 72 business hours prior to the event date.
- For multiple entrées, with no counts provided, a \$10 per guest charge will be incurred.
- Individual temperature choices are not offered.

All menu prices and alcoholic beverages are subject to 20% service charge and applicable taxes.



LUNCHEONS

BUFFET LUNCHEONS

Our lunch buffets require a minimum of 10 or more guests. Our Catering Department can discuss options for groups under 10. All prices are per guest. No substitutions, please.

THE PLAZA — \$58

- Butter Leaf Salad with Blue Cheese, Pickled Red Onion, Pears and Walnuts
- Pesto Linguini with Bay Shrimp
- Hearts of Palm with Asparagus and Cherry Tomatoes in a Lemon Dressing
- Curried Potato Salad with Green Onions
- Marinated Gigante Beans with Artichokes, Sweet Peppers and Olives
- Chilled Pepper Crusted Filet of Beef stuffed with Sweet Peppers and Wild Mushrooms
- Fresh Seasonal Sliced Fruit and Berries
- Seasonal Fruit Crisp with Whipped Cream

THE MACARTHUR — \$48

- Mixed Field Greens, Laura Chenel Goat Cheese and Candied Walnuts with an Apple Cider Thyme Vinaigrette
- Heirloom Tomato and Fresh Mozzarella Platter (*Seasonal*)
- Chilled Asparagus with Lemon Aioli
- Wild Rice Salad with Apples and Pecans
- Chilled Salmon with Cucumber and Dill
- Poached Breast of Chicken with Dijon Crème
- Fresh Whole Strawberries with Crème Fraîche and Brown Sugar
- House Baked Shortbread Cookies

THE NATHANSON — \$38

- Spinach Salad, Red Onion, Croutons and Bacon with a Tomato Vinaigrette
- Old Fashioned Potato Salad with Horseradish
- Steamed Seasonal Vegetables
- Oven Roasted Salmon with Fire Roasted Corn Salsa
- Fresh Seasonal Sliced Fruit and Berries
- Seasonal Fruit Crisp with Whipped Cream

THE PETALUMA — \$36

- Mixed Field Greens, Laura Chenel Goat Cheese and Candied Walnuts with an Apple Cider Thyme Vinaigrette
- House Made Coleslaw with Apples and Endive
- Roasted Summer Vegetables
- Grilled Breast of Petaluma Chicken with an Artichoke Ragout
- Fresh Seasonal Sliced Fruit and Berries
- Chocolate Bread Pudding

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LUNCHEONS

BUFFET LUNCHEONS

Lunch buffets require a minimum of 10 or more guests. Our Catering Department can discuss options for groups under 10. All prices are per guest. No substitutions, please.

DELI BUFFET LUNCHEON – \$35

Served with the traditional accompaniments.

- Mixed Field Greens, Laura Chenel Goat Cheese and Candied Walnuts with an Apple Cider Thyme Vinaigrette
- Old Fashioned Potato Salad with Horseradish
- House Made Coleslaw with Apples and Endive
- Fresh Seasonal Sliced Fruit and Berries
- Applewood Smoked Ham, Roast Beef and Sonoma Valley Roast Turkey
- Clover Cheddar and Sonoma Jack
- House Baked Cookies

SANDWICH BUFFET LUNCHEON – \$33

- Mixed Field Greens, Laura Chenel Goat Cheese and Candied Walnuts with an Apple Cider Thyme Vinaigrette
- Old Fashioned Potato Salad with Horseradish
- House Baked Cookies

***Sandwich Selections** – Choice of two. Items will be prepared in equal amounts unless otherwise specified.*

- Willie Bird Smoked Turkey
- Roast Beef and Horseradish
- Applewood Smoked Ham and Clover Cheddar
- Chicken BLT Wrap with Spicy Aioli
- Grilled Vegetable Garden Wrap
- Tomato, Avocado and Sprouts
- Albacore Tuna Salad
- Classic Chicken Salad with Tarragon

All menu prices and alcoholic beverages are subject to 20% service charge and applicable taxes.



LUNCHEONS

BUILD YOUR OWN LUNCH BUFFET

Our lunch buffets require a minimum of 10 or more guests. Our Catering Department can discuss options for groups under 10. All prices are per guest. No substitutions, please.

SALADS – *Choice of two*

- Classic Caesar Salad
- Chopped Iceberg Lettuce with Cherry Tomatoes and a Blue Cheese Dressing
- Mixed Field Greens, Laura Chenel Goat Cheese and Candied Walnuts with an Apple Cider Thyme Vinaigrette
- Spinach Salad, Red Onions, Croutons and Bacon with a Tomato Vinaigrette

PLATTERS – *Choice of one*

- Roasted Vegetables
- Chilled Blue Lake and Yellow Wax Beans
- Heirloom Tomato and Fresh Mozzarella (*Seasonal*)
- Roasted Baby Potatoes with Garlic Aioli
- Chilled Asparagus with Lemon Aioli

PASTAS AND GRAINS – *Choice of one*

- Chilled Angel Hair Pasta with Tomatoes, Ricotta Salata and Herbs
- Chilled Orzo Salad with Spinach, Goat Cheese and Sundried Tomatoes
- Warm Wild Rice Salad with Apples and Pecans
- Warm Saffron Rice with Aromatic Vegetables and Sweet Peas

ENTRÉES

- Braised Beef Short Ribs in Red Wine
- Pork Tenderloin with Sauteed Apples and Red Onions
- Chilled Salmon with Cucumber and Dill
- Grilled Breast of Chicken with Wild Mushrooms
- Roasted Halibut with Artichokes, Olives and Heirloom Tomatoes

DESSERT – *Choice of one*

- Seasonal Fresh Fruit Crisp with Whipped Cream
- Bourbon Apple Bread Pudding

Choice of Four Entrées – \$60

Choice of Three Entrées – \$53

Choice of Two Entrées – \$46

Choice of One Entrée – \$39

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LUNCHEONS

EXPRESS LUNCH SELECTIONS

Our Express Lunch selections are for groups of 10 or more. Our Catering Department can discuss options for groups under 10. All lunches require the same salad. Counts are needed 72 hours prior to the actual event. All prices are per guest. No substitutions, please.

EXPRESS – \$30

Salad Selection – *Choose one*

- Fresh Fruit Salad
- Old Fashioned Potato Salad with Horseradish
- House Made Cole Slaw with Apples and Endive
- Garden Pasta Salad

Sandwich Selections – *Choice of two sandwich selections.*

Sandwiches will be prepared in equal amounts unless otherwise specified.

- Willie Bird Smoked Turkey
- Roast Beef with Creamy Horseradish
- Applewood Smoked Ham and Sonoma Cheddar
- Tomato, Avocado and Sprouts
- Albacore Tuna Salad
- Classic Chicken Salad with Tarragon

Dessert

- House Baked Cookies

Our Express Lunch may be boxed to-go for your guests on the move for an additional \$3.

Our boxed Express Lunch also includes:

- Bag of Chips
- Bottled Spring Water
- Cutlery

All menu prices and alcoholic beverages are subject to 20% service charge and applicable taxes.



MACARTHUR PLACE BEVERAGES

MEETING BEVERAGE PACKAGES

*Package selections are in addition to any meeting room rentals, breaks or banquet meals.
All prices are per guest.*

BEVERAGE PACKAGE # 1

- Assorted Sodas, Bottled Still Water and Bottled Sparkling Water
All Day Service – \$10 Half Day Service – \$7

BEVERAGE PACKAGE # 2

- Gourmet Coffee and Assorted Teas
All Day Service – \$10 Half Day Service – \$7

BEVERAGE PACKAGE # 3

- Iced Tea with Sliced Lemon and Lemonade
All Day Service – \$7 Half Day Service – \$3.50

BEVERAGE PACKAGE # 4

- Includes Beverage Package #1 and #2
All Day Service – \$15 Half Day Service – \$10

HOSPITALITY / DINING BEVERAGES

All prices are per guest.

LUNCH BEVERAGES – \$3

- Preset or a Station with Iced Tea or Lemonade and Gourmet Coffee and Assorted Teas served with Dessert.

DINNER BEVERAGES – \$3

- Gourmet Coffee and Assorted Teas served with Dessert.

GOURMET COFFEE & TEA STATION – \$5

- Station is set with condiments and refreshed as needed.

For additional beverages selections, ask to see the MacArthur Place Banquet Wine List and Bar Packages.

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MACARTHUR PLACE BREAKS

THEME BREAKS FOR MORNINGS, AFTERNOONS OR EVENINGS

These selections require a minimum of 10 or more guests and are in addition to any meeting room rentals, beverage packages, or banquet meals. All prices are per guest.

THE SPA BREAK – \$18

- Vegetable Crudités with Herbal Aioli
- Cucumber and Melon Skewers with Lime Drizzle
- Macaroons
- Fresh Fruit Smoothies

THE GUILT FREE BREAK – \$18

- Veggie Puffs
- Pirates Booty Cheese Popcorn
- Baked Potato Chips
- Yogurt Bars
- Vita Water

POWER UP – \$18

- Assorted Granola Bars
- Celery and Carrot Sticks with Roasted Garlic Dip
- Trail Mix with Dried Fruit
- Fresh Seasonal Whole Fruit
- Energy Drinks including Gatorade and Red Bull

WINE COUNTRY LIVING – \$18

Perfect for the final break of your meeting

- A Glass of House Chardonnay or Cabernet Sauvignon
- Assorted Sonoma Cheeses and Carrs Crackers
- Assorted House Baked Focaccias

THE CHOCOHOLIC – \$16

- Chocolate Covered Strawberries
- Chocolate Peanut Butter House Baked Cookies
- Double Fudge Brownies
- Cold Milk

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BREAKS

PERSONALIZE YOUR BREAK

- House Baked Cookies – \$24 *per dozen*
- Tortilla Chips, Salsa and Guacamole – \$7 *per guest*
- Fresh Fruit Smoothies – \$5 *per guest*
- Potato Chips and Dip – \$5 *per guest*
- Chocolate Covered Strawberries – \$4.50 *per guest*
- Assorted Candies – Snack Size – \$4 *per guest*
- Trail Mix with Dried Fruit – \$4 *per guest*
- Energy Drinks – Monster, Red Bull, Gatorade, Vita Water – \$4 *per guest*
- Assorted Power Bars, South Beach Diet Bars, Yogurt Bars – \$4 *per guest*
- Mixed Nuts – \$4 *per guest*
- Healthy Snacks – Baked Potato Chips, Veggie Chips – \$4 *per guest*
Baked Tortilla Chips, Veggie Puffs
- Veggie Sticks with Blue Cheese Dip – \$3.50 *per guest*
- Pretzels – \$3 *per guest*
- Whole Fruit – \$2.50 *per guest*

All menu prices and alcoholic beverages are subject to 20% service charge and applicable taxes.



MACARTHUR PLACE RECEPTIONS

HORS D'OEUVRES

Receptions are for groups of 15 or more guests. Our Catering Department can discuss options for groups under 15. Hors d'oeuvres require three (3) choices with a minimum of one item per guest.

The hors d'oeuvres are served Butler Style.

WARM — Price Per Piece

- Beef Satay with Creamy Horseradish — \$4.50
- Coconut Prawns with Sweet and Sour — \$4.25
- Crab Cakes with Cilantro Aioli — \$4
- Warm Phyllo Cups Filled with Spicy Hunan Chicken — \$3.50
- Chicken Satay with Peanut Sauce — \$3.50
- Mushrooms Stuffed with Hot Italian Sausage — \$3.25
- Caramelized Onion and Fontina Tartlettes — \$3

COLD — Price Per Piece

- Chilled Prawns with Spicy Cocktail Sauce — \$4.25
- Tomato and Mozzarella Bruschetta with Basil Pesto on Crostini — \$3.75
- Belgian Endive Filled with Smoked Salmon and Dill Cream Cheese — \$3.50
- Focaccia with Tomatoes, Onion and Garlic — \$3
- Crostini with Olive Tapenade — \$3
- Bruschetta with Artichokes, Apples and Rosenburg Blue Cheese — \$3
- Crostini with Brie and Chipolte Jelly— \$3

HORS D'OEUVRE DISPLAYS

GARDEN VEGETABLE DISPLAY

- Served with an Herb Aioli — \$5 per guest

LOCAL ARTISAN CHEESE AND FRESH SEASONAL FRUIT DISPLAY

- Served with Assorted Breads and Crackers — \$9.50 per guest

OYSTERS ON THE HALF SHELL — Price Per Piece

- Chilled Oysters with Spicy Cocktail Sauce and Champagne Mignonette — \$4.50
- Baked Oysters Sonoma with Spinach, Shallots, Pancetta and Hollandaise — \$4.50
- BBQ Oysters with House Made Beer & Molasses BBQ Sauce — \$4.50

All menu prices and alcoholic beverages are subject to 20% service charge and applicable taxes.



RECEPTIONS

THEME HORS D'OEUVRE STATIONS

Stations require a minimum of 15 or more guests. Our Catering Department can discuss options for groups under 15. All prices are per guest. No substitutions, please.

SEAFOOD BOUNTY— \$30

- Oysters on the Half Shell • Chilled Poached Prawns • Steamed Clams and Mussels in Champagne • Poached Whole Salmon • Grilled Prawns • Baked Oysters Sonoma

With the following condiments—

- Champagne Mignonette • Spicy House Cocktail Sauce • Lemon Herb Aioli

THE CARVER— \$30

- Sliced Prime Rib and Roasted Petaluma Turkey (*Two Carvers – \$150*)
Carved items may be ordered separately – \$18 per person
- Miniature French Rolls

With the following condiments—

- Spicy Dijon Mustard • Creamy Herb Horseradish • Pungent Pure Horseradish
- Sweet and Sour Tomato Chutney • House Made Whole Cranberry Sauce

ASIAN DELIGHT— \$25

- Chicken Potstickers • Shrimp Shu Mai • Prawns in Wontons
- Teriyaki Chicken Wings • Ginger Mini Meatballs

With the following condiments—

- Garlic Ginger Ponzu • House Sweet & Sour with Star Anise • Sweet Chili Sauce

ARTISAN CHEESE— \$20

- Baked Brie in Decorated Puff Pastry • Layered Cheese Torta with Basil
- Goat Cheese Strudel • Artisan Cheese Display • Grapes, Strawberries
- Assorted Crackers and Crostini

WINE COUNTRY EXPERIENCE— \$20

- Marinated Imported Olives • Roasted Vegetable Display • Grilled Sweet Peppers
- Eggplant Caponata with Sun Dried Cherries • Chilled Asparagus
- Marinated Calamari • Caramelized Onion and Goat Cheese Focaccia

DESSERT SAMPLING— \$15

- Chocolate Raspberry Mousse Cup • Lemon Meringue Tartlettes
- Mini Crème Brûlée • Chocolate Dipped Strawberries • House Baked Cookies

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MACARTHUR PLACE DINNERS

PLATED 3-COURSE DINNER MENU

Plated Dinners require a minimum of 15 or more guests. Our Catering Department can discuss options for groups under 15. The same menu is required for all guests. A fourth course may be added for an additional \$10 per guest. The Chef reserves the right to make appropriate substitutions where necessary due to seasonal availability.

SOUPS

- Butternut Bisque
- Potato Leek
- Classic Clam Chowder
- Red Pepper
- Minestrone
- Wild Mushroom

SALADS

- Classic Caesar Salad
- Mixed Field Greens, Laura Chenel Goat Cheese and Candied Walnuts with an Apple Cider Thyme Vinaigrette
- Spinach Salad, Red Onion, Croutons and Bacon with a Tomato Vinaigrette
- Wedge of Iceberg Lettuce with a Blue Cheese Dressing
- Tomato and Mozzarella Salad with a Basil Vinaigrette

NOTES ON MULTIPLE ENTRÉES:

- Your guarantee will include the quantity of each entrée to be ordered no later than 72 business hours prior to the event date.
- For multiple entrées, with no counts provided, a \$10 per guest charge will be incurred.
- Individual temperature choices are not offered.

DINNER ENTRÉES

All entrée selections are served with Sonoma baked bread and sweet butter, the Chef's choice of seasonal vegetables and starch accompaniment.

- Filet Mignon with Roasted Shallots and Wild Mushrooms
6 oz. – \$48 • 8 oz. – \$58 • add Two Prawns – \$8
- Grilled New York Steak with Crispy Onion Rings – \$50
- Herb Crusted Rack of Lamb with a Dijon Glaze – \$48
- Porterhouse Pork Chop with a Chipotle Glaze – \$46
- Pan Seared California Halibut (Seasonal) with a Roasted Artichoke Ragout – \$43
- Pan Seared Salmon Filet with a Tri-Citrus Beurre Blanc – \$42
- Herb and Lemon Roasted Chicken with a Lemon Chive Beurre Blanc – \$40

DESSERT – Choose one

- Dark Chocolate Cake with Vanilla Bean Ice Cream with Fresh Berries
- Seasonal Fruit Crisp
- Fudge Brownie with Vanilla Gelato
- Classic Cheesecake
- Crème Brûlée

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DINNERS

PLATED DINNER MENU

With our Saddles Experience menu, your guests can enjoy some of the most popular items featured on our restaurant menu in a private dining setting. Prices reflected are for groups of 15 or more guests. Our Catering Department can discuss options for groups under 15. No substitutions, please.

THE SADDLES EXPERIENCE – \$66

- Mushrooms Stuffed with Italian Sausage
- Wedge of Iceberg Lettuce with a Blue Cheese Dressing
- 10 oz. Saddles New York Steak (*individual temperature choices are not offered*)
- Jumbo Baked Potato, Bacon and Sour Cream
- Broccoli with Hollandaise Sauce

And for dessert –

- Seasonal Fruit Crisp with Whipped Cream

To accompany your meal –

SADDLES EXPERIENCE BEVERAGES – Enjoy locally brewed beer, your choice of three Saddles Signature Martinis, Sonoma Valley Cabernet Sauvignon and Chardonnay, and non-alcoholic beverages.

\$20 per guest for the 1st hour

\$11 per guest for each additional hour

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DINNERS

DINNER BUFFETS

Dinner buffets require a minimum of 15 guests or more. Our Catering Department can discuss options for groups under 15. All prices are per guest. No substitutions, please.

THE SONOMA BARBEQUE – \$68

- Old Fashioned Potato Salad with Horseradish
- House Made Coleslaw with Apples and Endive
- Roasted Vegetable Platter
- Classic Caesar Salad
- Mixed Field Greens, Laura Chenel Goat Cheese and Candied Walnuts with an Apple Cider Thyme Vinaigrette

Plus, two of the following –

- Grilled Breast of Chicken with Bourbon Orange Glaze
- Tuna, Prawns and Vegetable Brochettes
- Black Angus Burgers
- Grilled Sonoma Sausages with Dijon Mustard
- Herb Crusted Leg of Lamb with Lamb Jus
- Petite New York Steaks with Wild Mushrooms
- Baby Back Pork Ribs with House Made Barbeque Sauce

And for dessert –

- Seasonal Fruit Crisp with Whipped Cream

To accompany your meal –

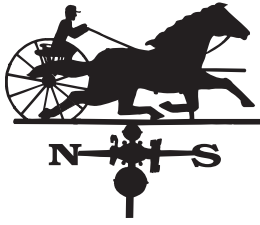
SONOMA BARBEQUE BEVERAGES – Bucket of domestic iced beers, pitchers of Lynchberg Lemonade, Sonoma Valley Pinot Noir and Chardonnay, and non-alcoholic beverages.

\$18 per guest for the 1st hour

\$10 per guest for each additional hour

Continued on the following page–

All menu prices and alcoholic beverages are subject to 20% service charge and applicable taxes.



DINNERS

DINNER BUFFETS – *Continued*

THE COUNTRY INN – \$58

- Tomato, Cucumber and Red Onion Salad
- Classic Caesar Salad
- Chilled Asparagus with Lemon Aioli
- Green Beans with Pancetta
- Roasted Garlic Mashed Potatoes
- Whole Roasted Prime Rib (*Carver Fee – \$75*)
- Creamy Horseradish and Spicy Dijon

And for dessert –

- Dark Chocolate Cake

To accompany your meal –

COUNTRY INN BEVERAGES – Sonoma Valley Sauvignon Blanc, Chardonnay, Merlot, Cabernet Sauvignon, and non-alcoholic beverages.

\$20 per guest for the 1st hour

\$11 per guest for each additional hour

THE SONOMA ITALIAN – \$52

- Traditional Antipasti
- Panzanella (Italian Bread & Tomato Salad)
- Marinated Mediterranean Vegetables
- Cavatappi Pasta with House Marinara
- Broccoli Rabe
- Ricotta Stuffed Breast of Petaluma Chicken with Sweet Peppers
- Garlic Bread

And for dessert –

- Tiramisu

To accompany your meal –

SONOMA ITALIAN BEVERAGES – Assorted Italian Beers, Sonoma Barbera & Pinot Grigio, and non-alcoholic beverages.

\$18 per guest for the 1st hour

\$10 per guest for each additional hour

Continued on the following page–

All menu prices and alcoholic beverages are subject to 20% service charge and applicable taxes.



DINNERS

DINNER BUFFETS – *Continued*

THE GENERAL VALLEJO – \$48

- Stone Ground Chips with Salsa and Guacamole
- Caesar Salad
- Traditional Black Beans
- Red Chile Rice
- Cheese Enchiladas
- Beef Fajitas with Sweet Peppers and Red Onions
- Flour Tortillas

And for dessert –

- Traditional Flan
- Mexican Wedding Cookies

To accompany your meal –

GENERAL VALLEJO BEVERAGES – Assorted Mexican Beers, Pitchers of Hornitos Margaritas, Saddles Sangria, Sonoma Valley Zinfandel, Sauvignon Blanc, and non-alcoholic beverages.

\$20 per guest for the 1st hour

\$11 per guest for each additional hour

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DINNERS

BUILD YOUR OWN BUFFET

Dinner buffets require a minimum of 15 guests or more. Our Catering Department can discuss options for groups under 15. All prices are per guest. No substitutions, please.

SALADS – *Choice of two*

- Spinach Salad, Red Onion, Croutons and Bacon with a Tomato Vinaigrette
- Mixed Field Greens, Laura Chenel Goat Cheese and Candied Walnuts with an Apple Cider Thyme Vinaigrette
- Classic Caesar Salad
- Chilled Chopped Iceberg Lettuce with a Chunky Blue Cheese Dressing

VEGETABLES – *Choice of one*

HOT VEGETABLES

- Blue Lake Green Beans with Toasted Almonds
- Honey Glazed Baby Carrots
- Broccoli with Sweet Peppers

COLD VEGETABLE PLATTER

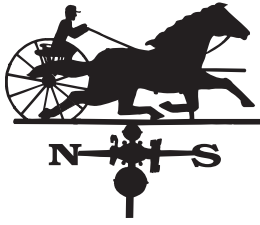
- Red and Yellow Tomatoes with Fresh Mozzarella (Seasonal)
- Roasted Vegetables
- Chilled Asparagus with Lemon Aioli

PASTAS, POTATOES AND GRAIN – *Choice of two*

- Cavatappi Pasta with Tomato, Spinach and Basil
- Roasted Yukon Gold Potatoes
- Creamy Polenta with Roasted Tomatoes
- Garlic Mashed Potatoes
- Saffron Rice with Aromatic Vegetables and Sweet Peas
- Wild Rice Pilaf with Toasted Pecans

Continued on the following page–

All menu prices and alcoholic beverages are subject to 20% service charge and applicable taxes.



DINNERS

BUILD YOUR OWN BUFFET – *Continued*

The Chef reserves the right to make appropriate substitutions when necessary due to seasonal availability.

ENTRÉES

- Oven Roasted Halibut (*Seasonal*) with a Roast Artichoke Ragout
- Teriyaki Glazed Salmon with Baby Bok Choy, Sugar Snap Peas and Toasted Sesame Seeds
- Grilled Breast of Petaluma Chicken with Sweet Peppers
- Roasted Loin of Pork with Wild Mushrooms
- Roasted Prime Rib (*\$75 Carver Fee*)
- Roasted Sonoma Valley Turkey (*\$75 Carver Fee*)
with House Made Whole Cranberry Sauce and Sweet and Sour Tomato Chutney
- Clove Studded Applewood Smoked Ham (*\$75 Carver Fee*)
with Spicy Sweet Dijon Mustard

BUFFET DESSERTS SELECTION – *Choice of two*

- Seasonal Fruit Crisp
- Fresh Berry Trifle
- Tiramisu
- Classic Cheesecake
- Dark Chocolate Cake
- Chocolate Bread Pudding
- Bourbon Apple Bread Pudding
- Chocolate Caramel Walnut Tart
- Lemon Raspberry Mousse
- Double Chocolate Mousse

Choice of Two Entrées – \$70

Choice of One Entrée – \$55

All menu prices and alcoholic beverages are subject to 20% service charge and applicable taxes.



BAR PACKAGES

Bar packages include listed items with appropriate mixers, accompaniments, glassware and garnishes. Non-Alcoholic beverages include, Coke, Diet Coke, Sprite, Sparkling & Spring Water, Orange, Grapefruit, Cranberry Juices, Soda and Tonic.

Specific varietals and wines are available and charged on consumption. Please ask your catering manager for **selections available through our banquet wine list**. Wines from our award winning Saddles Wine list may also be available to enhance your event.

No-host (Cash) Bar Packages are also available. There is an initial fee to set-up the bar of \$200 plus a bartender fee of \$75 per hour per bartender needed.

LIQUOR SELECTIONS — *choose bar one package*

	STANDARD BAR	PREMIUM BAR
VODKA	Absolut	Ketel One
GIN	Bombay	Bombay Sapphire
RUM	Bacardi	Mount Gay Eclipse
BRANDY	Korbel	Courvoisier V.S.
SCOTCH	Johnny Walker Red	Johnny Walker Black
BOURBON	Old Granddad	Wild Turkey 101
BLENDED	Seagram's V.O.	Crown Royal
TEQUILA	Jose Cuervo	Gold Commemorativo
CORDIALS	Frangelico	Grand Marnier
	Irish Mist	Kahlua
	Sambuca Molinari	Baileys
	Dow Ruby Port	Midori
		Chambord
		<i>(plus the Standard Cordials)</i>

BEER SELECTIONS — *any combination up to four selections total*

DOMESTIC	IMPORTED / PREMIUM	
Coors Light	Amstel Light	Stella Artois
Bud Light	Acme IPA	Sierra Nevada
Budweiser	Corona	Heineken
MGD	Clausthauler	
	<i>(Non-Alcoholic)</i>	

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BAR PACKAGES

TRADITIONAL BAR PACKAGES

STANDARD:

Standard Call Liquors, Premium and Domestic Bottled Beers. House Sonoma County Merlot, Cabernet, Chardonnay and Sauvignon Blanc Wines, Non-Alcoholic Beverages.
\$18 per guest for first hour/\$10 per guest for each additional hour or fraction thereafter.

PREMIUM:

Our top of the line liquors, Premium and Domestic Bottled Beer, Sonoma County Merlot, Cabernet, Pinot Noir, Sparkling Wine, Chardonnay, and Sauvignon Blanc Wines, Non-Alcoholic Beverages.
\$22 per guest for first hour/\$12 per guest for each additional hour or fraction thereafter

SIGNATURE BAR PACKAGES

THE VERANDA (BRUNCH)

Mimosas, Bloody Marys and Non-alcoholic Beverages
\$16 per guest for first hour/\$9 per guest for each additional hour or fraction thereafter.

THE GARDEN PICNIC

Domestic iced bottled beer bucket, pitchers of Lynchburg Lemonade, Sonoma Pinot Noir and Chardonnay, Non-Alcoholic Beverages.
\$16 per guest for first hour/\$9 per guest for each additional hour or fraction thereafter.

THE SONOMA VINEYARD

Domestic and Imported/Premium bottled beer, Sonoma County Pinot Noir, Zinfandel, Chardonnay and Sauvignon Blanc, Non-Alcoholic Beverages.
\$16 per guest for first hour/\$9 per guest for each additional hour or fraction thereafter.

HIGH SOCIETY

Locally brewed Bottled Beer, choice of three Saddles Signature Martinis, Sonoma Valley Cabernet Sauvignon & Chardonnay, Non-Alcoholic Beverages
\$22 per guest for first hour/\$12 per guest for each additional hour or fraction thereafter

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