



TASTE OF Fall/Winter

We are on a journey to deliver food that is thoughtfully sourced and carefully served. From fresh local ingredients that reflect the season and the local flavors.

It is what your guests deserve.

CHEF & PARTNERS

EXECUTIVE CHEF RENE JAKUSHAK

Rene's interest in food began as a child while watching his mother cook her authentic German dishes for the family. This interest grew during his teenage years while working at various food establishments throughout Santa Barbara, CA. He attended Santa Barbara City College where he enrolled in the Hotel and Restaurant Management Program and then went on to complete his Culinary Arts training at the Western Culinary Institute in Portland, OR., graduating in 1993. Before coming to the Hyatt Vineyard Creek, Rene was Executive Chef of several hotels and restaurants from San Francisco, Oakland and beautiful Sonoma County.

We are proud to partner with local artisans and producers who treat the beautiful California products with care and respect.

VELLA CHEESE

Location: Sonoma, California

Products: Mezzo Secco, Sonoma Pepper Jack

COSTEAUX BAKERY

Location: Healdsburg, California

Product: Artisan, Specialty Breads

CAGGIANO COMPANY

Location: Petaluma, California

Products: Fresh Sausages and Ham

CLOVER STORNETTA

Location: Petaluma, California

Products: Milk, Yogurt, Eggs, Butter

GOURMET MUSHROOMS, INC

Location: Sebastopol, California

Products: Exotic Mushrooms

GREENLEAF PRODUCE

Location: San Francisco, California

PORTS SEAFOOD

Location: San Francisco, California

DEL MONTE MEAT CO.

Location: Napa, California

COUNTY LINE FARMS, CERTIFIED ORGANIC FARM

Location: Petaluma, California

CONTINENTAL BREAKFAST

CLASSIC CONTINENTAL

Fresh seasonal fruit and berries
 Assorted chilled juices
 Assorted croissants, danish, and muffins
 Sweet local Clover butter and preserves
23.00 Per Guest

REGENCY CONTINENTAL

Assorted cereals
 Granola with yogurt and berries
 Fresh sliced seasonal fruits
 Assorted chilled juices
 Assorted croissants, danish, and muffins
 Sweet local Clover butter and preserves
 Assorted bagels and cream cheese
26.00 Per Guest

SONOMA CONTINENTAL

Assorted chilled juices
 Steel cut oatmeal with raisins and brown sugar
 Assorted cereals and granola with yogurt and berries
 Fresh sliced seasonal fruits
 Bran muffins, banana and pumpkin bread
 Sweet local Clover butter and preserves
29.00 Per Guest

ENHANCEMENTS (PER GUEST)

CROISSANT SANDWICH 7.00
 Farm Fresh Scrambled Eggs on a Flaky Croissant with Applewood Smoked Bacon and Aged Cheddar Cheese

BREAKFAST BURRITO 7.00
 Farm Fresh Scrambled Eggs, Pepper Jack Cheese and Fresh Herbs wrapped in a warm Sundried Tomato Tortilla. Choice of Spinach or Chorizo.

SMOKED SALMON PLATTER 9.00
 Fresh Baked Bagels, Smoked Salmon, Cream Cheese, Tomatoes, Red Onions, Capers and Lemon Wedges

HOMEMADE MUSHROOM AND SONOMA JACK CHEESE MINI QUICHE WITH SPINACH OR HAM 7.00

STEEL CUT OATMEAL 6.00
 Served with Raisins and Brown Sugar

PETALUMA FARMS OMELET STATION* 12.00
 Freshly Prepared Omelets made with Choice of Farm Fresh Petaluma Eggs or Egg Whites, customized with Choice of Meats, Cheeses, and Vegetables

EGGS BENEDICT STATION* 11.00
 Traditional Eggs Benedict with Poached Egg, Canadian Bacon, English Muffin and Hollaindaise Sauce or Poached Egg, Wild Mushroom, Tomato, Spinach, English Muffin and Hollaindaise Sauce

WAFFLE, FRENCH TOAST OR BUTTERMILK PANCAKE STATION* - CHOOSE 1 10.00
 All Served with Warm Warm Maple Syrup, Sweet Butter, Whipped Cream and Seasonal Berries

PEELED HARD BOILED EGGS PER DZN 24.00

BREAKFAST BUFFET

SALMON CREEK BEACH

Assorted chilled juices
Assorted cereals
Granola with yogurt and berries
Fresh sliced seasonal fruit salad
Assorted croissants, danish, and muffins
Sweet local Clover butter and preserves
Bay shrimp eggs benedict with “old bay” hollandaise
Applewood smoked bacon and chicken apple sausage
Smoked salmon with bagels, cream cheese, tomatoes, red onions, capers and lemon wedges
Seasoned breakfast potatoes with caramelized onions

39.00 Per Guest

SONOMA FARMERS MARKET BREAKFAST

Assorted chilled juices, fresh croissants with butter and jam,
Seasonal fruit salad, hard boiled eggs,
Costeaux bakery Challah French toast with maple syrup
Oatmeal with brown sugar and raisins
Prosciutto, salami, mortadella, peppered ham,
Sonoma jack and lara channel goat cheeses
Quince paste and French baguette

39.00 Per Guest

MEDITERRANEAN

Assorted chilled juices
Granola with yogurt and berries
Low fat cottage cheese, and dried fruit
Fresh sliced seasonal fruits
Assorted hard rolls and croissants with marmalade and butter
Smoked salmon with bagels, cream cheese, tomatoes, red onions, capers and lemon wedges
Grilled vegetable platter with harissa sauce and crumbled feta cheese
Fresh tomato and cucumber salad

39.00 Per Guest

SOUTH OF THE BORDER

Agua fresca and horchata
Assorted pastries and sweet breads
Fresh sliced seasonal fruits
Build your own burrito with scrambled eggs, caggiano chorizo, black beans, queso fresco, pico de gallo, pickled jalapenos, sour cream, and guacamole
Spanish egg and potato “tortilla”
Tostadas, warm flour and corn tortillas

39.00 Per Guest

BREAKFAST BUFFET

WAKE UP YOUR WAY

Assorted chilled juices, fresh seasonal fruit and berries, assorted croissants, danish, and muffins served with sweet butter and preserves

CHOOSE TWO:

Traditional French toast with warm maple syrup and whipped butter

Fresh farm scrambled eggs

Roseland district breakfast burritos with eggs, chorizo, and pepper jack cheese

Homemade biscuits and sausage gravy

Buttermilk pancakes with warm maple syrup and whipped butter

Gluten Free Blueberry Pancakes

Tuscan style frittata with seasonal vegetables, sea salt, tomatoes, and goat cheese

Homemade mushroom and spinach or ham and Sonoma jack quiche

Spanish potato and egg "tortilla"

California breakfast sandwich with scrambled eggs,

Sonoma jack cheese, and Canadian bacon on

English muffin

Vegetarian Hash with kale, soyrizo, butternut squash, yukon gold potatoes, onions and oven roasted tomatoes

Cheese blintzes with warm blueberry topping

Steel cut oatmeal served with raisins and brown sugar

CHOOSE TWO:

Seasoned breakfast potatoes with caramelized onions

Crispy hash browns

Potatoes o'brien with onions and peppers

Pork links

Chicken apple sausage

Turkey bacon

Applewood smoked bacon

Country ham steaks

Assorted bagels with cream cheese

Assorted individual cereals

Deconstructed yogurt parfait

Country grits

34.00 Per Guest

170 Railroad Street. Santa Rosa. California 95401
T: 707 284 1234

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All breakfast buffets above include Freshly Brewed Starbucks Coffee and Tazo Tea selection. Buffets Require a Minimum of 25 People or an Additional Charge of \$5 per Person will Apply.

Pricing subject to a 22% Service Charge and Tax. All pricing subject to change. Pricing Based on One (1) Hour of Food Service.

BREAKS

FIREPLACE SOCIAL

Cranberry walnut bars
Individual French apple tarts
Cheesecake pops
Coffee, Tea, Hot chocolate, Spiced cider
18.00 Per Guest

ENERGIZER

Power drinks and fruit juices
Whole fresh bananas
Energy bars
Chocolate dipped espresso beans
16.00 Per Guest

MEET ME IN CABO

Tortilla chips with salsa and guacamole
Mini Taquitos
Churros
Prickly pear lemonade
17.00 Per Guest

ALL THINGS CHOCOLATE

Chocolate fondue and seasonal fruits
Double chocolate brownies
Chocolate chip cookies
Chocolate dipped strawberries
18.00 Per Guest

AT THE MOVIES

Tortilla chips, nacho cheese, and ranch salsa
Warm soft pretzels with mustard
Fresh popcorn
Red Vines and M&M's
16.00 Per Guest

SONOMA WINE COUNTRY BREAK

Foreign and domestic cheeses with baguettes and crackers
Dried fruits and nuts
Chocolate truffles
18.00 Per Guest

WARM WELCOME

Assorted petite tea sandwiches to include:
Black forest ham, Ementhal swiss, and whole grain mustard
Oven roasted turkey with provolone cheese and basil aioli
Mozzarella, plum tomato, basil and olive paste
Crispy pita chips served with hummus, and olive tapenade
Fresh vegetable crudité with ranch- herb dressing
Lemon bars
19.00 Per Guest

BREAKS

GET FIT

Fruit skewers with minted honey yogurt
Assorted hummus and flatbread
Carrot and celery sticks with spinach dip
Assorted Naked Juice smoothies

18.00 Per Guest

FORGET PARIS

Assorted mini burgers with cheese and toppings
Garlic truffle fries with meyer lemon aioli
French macarons, petite tea cookies, and chocolate truffles

18.00 Per Guest

THE MAN CAVE

Beef Jerky
Assorted individual bags of chips
Mixed nuts
M&M's and Red Vines

18.00 Per Guest

AFTER SCHOOL SNACK

Mini chicken breast sliders, with apple compote and dijonaise
Potato chips and onion dip
Cracker jacks, rice crispy treats, gummy bears
Lemonade, iced tea

18.00 Per Guest

A LA CARTE & PACKAGES

FRESH BAKED BREAKFAST PASTRIES

Assorted Muffins, Scones, Croissants and Danishes
40.00 Per Dozen

GLUTEN FREE BREAKFAST BREADS

43.00 Per Dozen

ASSORTED BAGELS

Local Preserves, Sweet Butter and Assorted Cream
Cheeses
40.00 Per Dozen

FRUIT PARFAITS

Seasonal Berries, Clover Stornetta Yogurt & Napa
Nut Granola
6.00 Each

JUMBO HOME STYLE COOKIES

Chocolate Chip, Peanut Butter, and Oatmeal
38.00 Per Dozen

ASSORTED MIXED NUTS

24.00 Per Pound

ASSORTED ORGANIC ENERGY BARS

4.00 Each

BAGS OF CHIPS AND PRETZELS

3.00 Per Bag

FRESH SEASONAL SLICED FRUITS

8.00 Per Guest

MINI PETIT FOURS

Carrot, Red Velvet, Triple Brownies
48.00 Per Dozen

CHOCOLATE DIPPED APPLE WEDGES

48.00 Per Dozen

BROWNIES, APPLE BARS, AND SEVEN LAYER BARS

38.00 Per Dozen

CHILLED JUICES- ORANGE, GRAPEFRUIT, & CRANBERRY

26.00 Per Pitcher

FRESHLY BREWED STARBUCKS COFFEE- REGULAR, DECAFFEINATED AND TAZO TEA

60.00 Per Gallon

PEPSI REGULAR, DIET, AND DECAFFEINATED SOFT DRINKS, STILL AND SPARKLING WATER

3.75 Each

FRESH COUNTRY LEMONADE OR ICED TEA

60.00 Per Gallon

A LA CARTE & PACKAGES

SEASONAL FRESH WHOLE FRUIT

2.50 Each

SMOOTHIES

6.00 Each

PLATED LUNCHESES

All lunches include one item from each course and are priced accordingly to the entrée price, per guest.

STARTERS

Cranberry, Apple, and Pecan salad
Baby spinach, frisee, goat cheese, and maple vinaigrette

Butternut Squash and Baby Arugula Salad
Roasted-marinated butternut squash, feta cheese, toasted almonds, apple cider vinaigrette

Sonoma Salad
Mixed greens, Belgian endive, dried cranberries, spiced walnuts, white balsamic vinaigrette

Baby Hearts of Romaine
Creamy garlic dressing, grated Parmigiano Reggiano, cherry tomatoes, Asiago croutons

Fall Iceberg Wedge Salad
Crisp local apples, smoked bacon, tomatoes, chives, Pt. Reyes blue cheese, house made ranch dressing

ENTREES

all entrees served with fresh seasonal vegetables

PAN SEARED PACIFIC SALMON 38.00
Butternut Squash risotto, citrus- herb beurre blanc, caramelized hazelnut dust

PINOT NOIR BRAISED SONOMA BEEF SHORT RIBS 41.00
Sebastopol farms wild mushrooms, pinot noir, Parpadelle pasta, crispy shallots

GRILLED CHIMICHURRI MARINATED HANGER STEAK 42.00
Asiago potatoes gratin, onion confit, pan jus

BALSAMIC GRILLED CHICKEN BREAST 36.00
Fingerling potato hash and red wine - pomegranate reduction

GRILLED CHICKEN BREAST "CORDON BLEU" 38.00
Stuffed with Caggiano ham and gruyere cheese, basmati rice pilaf, herb white wine sauce

CITRUS MARINATED JUMBO PRAWNS 40.00
Angel hair pasta, roasted garden vegetables, lemon – chardonnay cream

APPLE AND CURRENT STUFFED PORK ROULADE 35.00
Whipped Peruvian purple potatoes, pinot noir sauce, wild mushrooms

FALL VEGETABLE RATATOUILLE-STUFFED PORTOBELLO MUSHROOM 32.00
Spaghetti squash, fingerling potatoes, roasted red pepper coulis

PLATED LUNCHES

DESSERTS

French Apple Tart
with vanilla whipped cream and seasonal berries

Red Velvet Cake
with caramel sauce and toasted coconut

Flourless Chocolate Mousse Cake
with seasonal berries and raspberry reduction

Salted Caramel Banana Torte
with caramel sauce and seasonal berries

New York Cheesecake
with cranberry compote and espresso beans

BUFFET LUNCHES

CUSTOM LUNCH BUFFET

Buffet includes seasonal vegetables, warm rolls, clover butter, and chef's choice dessert

CHOOSE TWO STARTERS:

- Butternut squash bisque
- Tomales Bay clam chowder
- Winter vegetable chili
- Homemade chicken noodle soup with egg noodles and garden vegetables
- Crisp romaine with creamy parmesan dressing and herb croutons
- Mixed green salad with Belgian endive, dried cranberries, spiced walnuts, white balsamic vinaigrette
- Spinach and apple salad with Laura channel goat cheese, red onions, herb-yogurt dressing
- Yukon and sweet potato salad with Pt. Reyes blue cheese
- White bean and roasted vegetable salad with sherry vinaigrette
- Farfalle pasta salad with artichokes, roasted peppers, and apple cider vinaigrette

CHOOSE ONE SIDE:

- Butternut squash risotto
- Maple roasted sweet potatoes
- Parpadelle pasta with butter and herbs
- Yukon gold whipped potatoes

- Basmati rice pilaf
- Angel hair pasta with sundried tomato pesto
- Garlic roasted Peruvian purple potatoes
- Steamed brown jasmine rice
- Red quinoa with sautéed mire poix

CHOOSE TWO ENTREES:

- Herb marinated tri-tip with rosemary jus
- Pan seared pacific salmon with lemon–caper sauce
- Braised Sonoma Beef Short Rib Stroganoff
- Porcini filled ravioli with parmesan and sage butter
- Grilled flank steak local wild mushroom sauce
- Orange–horseradish crusted sea bass with citrus beurre blanc
- Grilled chicken breast with balsamic shallots & chicken jus
- Pan seared maple sage grilled chicken with brown butter sauce and caramelized pears
- Juniper brined Pork loin with sautéed apples & zinfandel demi glaze
- Cheese filled tortellini with Sebastopol farms wild mushrooms, roasted peppers and creamy pesto

42.00 Per Guest

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BUFFET LUNCHESES

WHEN IN ROME

Seasonal melons and prosciutto ham
 Mozzarella bocconcini salad with fresh mozzarella cheese, basil, tomatoes and balsamic evoo
 Crisp romaine with creamy parmesan dressing and herb croutons
 Rosemary grilled chicken breast with soft polenta and Marsala sauce
 Oven roasted salmon, artichoke-tomato ragout, basil oil
 Cheese tortellini with pancetta, peas, and garlic cream
 Traditional tiramisu and chocolate biscotti

42.00 Per Guest

RUSSIAN RIVER BARBEQUE

Sonoma valley coleslaw and spicy horseradish dressing
 Romaine and butter lettuce with shaved garden radish and carrots
 New potato salad with dill and red onions
 Seasonal fruit salad
 Santa Maria dry rub tri tip with balsamic roasted shallots
 Lemon-garlic roasted chicken thighs
 Toasted pesto ciabatta bread
 Chocolate and Banana Cream pies

41.00 Per Guest

SANTA ROSA HARVEST

Roasted butternut squash salad with apple cider vinaigrette
 Winter escarole salad with Pt. Reyes blue cheese and golden balsamic vinegar evoo
 Roasted Mary's Organic chicken fricasee
 Bodega bay seafood cioppino with salmon, prawns, scallops, and vegetables in a saffron tomato broth
 Quinoa pilaf
 Steamed garden vegetables
 Cranberry-walnut tart
 Lemon meringue pie

43.00 Per Guest

HANOI STREET FOOD LUNCHEON

Fresh shrimp spring rolls with nuac cham and peanut dipping sauces
 Green papaya salad with coriander, shredded carrots, lime-chile dressing
 Roast chicken with lemongrass
 Glazed bbq pork spareribs with Vietnamese soy-ginger glaze, shallots, and garlic
 Steamed jasmine rice with scallions
 Sautéed vegetables with bean sprouts
 Macadamia coconut torte
 Tropical fruit platter

43.00 Per Guest

BUFFET LUNCHESES

ROSELAND MEXICAN STREET FAIR

Tortilla soup with crispy tortilla strips and avocado
Black bean and jicama salad with cilantro vinaigrette
Mexican Caesar salad with roasted squash and spicy croutons
Chipotle-citrus marinated flank steak and chicken
Flour tortillas
Grilled peppers and onions
Warm homemade tortilla chips and guacamole
Shredded lettuce, sour cream, olives, Sonoma pepper jack and pico de gallo
Spanish rice, pinto beans with bacon and onions
Warm churros and Tres leche cake

41.00 Per Guest

SONOMA DELI

Fresh seasonal fruit salad
Pasta salad with artichokes, olives, and sundried tomatoes
Sonoma green salad with assorted dressings
Sliced breast of turkey, ham, salami, roast beef, and albacore tuna salad
Sliced swiss, cheddar, and pepper jack cheeses
Bodega bay tuna salad
Assorted sliced breads and rolls
Leaf lettuce, sliced tomatoes, dill pickles, red onions and black olives
Dijon mustard, mayonnaise, horseradish and sweet butter
Kettle chips
Freshly baked cookies and brownies

37.00 Per Guest

BUFFET LUNCHESES

GOURMET SANDWICH BUFFET

Grilled vegetable wrap with chipotle cream cheese on spinach tortilla
Chicken Caesar wrap with asiago cheese, tomatoes, romaine, and creamy garlic dressing
Brie and prosciutto ham with butter lettuce, and fig pesto on baguette
Smoked turkey with roasted peppers, arugula, and pesto mayo on focaccia
Belgium endive salad with baby spinach, dried cranberries, and balsamic vinaigrette
Butternut squash & feta cheese salad with apple cider mayo
Kettle chips
Freshly baked cookies and brownies, and lemon bars

41.00 Per Guest

SONOMA VINEYARD PICNIC

Winter minestrone soup with kale, edamame, and root vegetables
Orange and grapefruit segments
Green salad with toasted pecans, grapes, feta, and citrus vinaigrette
Bay shrimp salad with celery, dill, and coriander
Chicken salad wrap with toasted almonds and cranberries
Mini Cubano sliders, Roast pork, Ham, cornichons
Dijon, and swiss
Terra chips
Baked lemon curd tart
Chocolate chip cookies

41.00 Per Guest

BOXED LUNCH

SONOMA BOX LUNCHES

Box lunches include seasonal whole fruit, bag of chips, freshly baked cookie and bottled water

Kindly choose a maximum of three choices below:

Sliced turkey breast and cheddar on soft roll

Grilled chicken with pesto mayo on whole wheat

Deli ham and swiss on soft roll

Shaved roast beef with Tillamook cheddar on sourdough

Tuna salad and Sonoma jack cheese on croissant

Grilled vegetable wrap with hummus on sundried tomato tortilla

29.00 Per Guest

HORS D'OEUVRES

HOT

BREADED SMOKED MOZZARELLA AND RISOTTO DROPS	4.00
GARLIC CHICKEN QUESADILLA WITH SPICY SALSA	5.00
COCONUT FRIED SHRIMP WITH COCKTAIL SAUCE	5.00
CAGGIANO CHORIZO STUFFED DATE WRAPPED IN BACON	6.00
PORK POT STICKERS WITH SOY SAUCE	4.00
PULLED PORK SLIDERS WITH COSTEAUX BAKERY BUNS	5.00
LOCAL MUSHROOMS AND LAURA CHENEL GOAT CHEESE TARTLET	5.00
CHICKEN EMPANADAS WITH MANGO LIME COULIS	4.00
CURRY CHICKEN SATAY WITH PEANUT SAUCE	5.00
PROSCIUTTO WRAPPED PRAWNS	6.00
SPINACH AND FETA SPANAKOPITA WITH TZATZIKI SAUCE	4.00
VEGETABLE SPRING ROLL WITH SWEET CHILI DIPPING SAUCE	4.00
PANKO BREADED CRAB CAKES WITH LEMON CHIPOTLE AIOLI	6.00
SOUTHWEST CHICKEN EMPANADAS	5.00
PEPPERCORN CRUSTED LOLLIPOP LAMB CHOPS	6.00

COLD

SMOKED CHICKEN AND CRANBERRY SALAD ON BELGIAN ENDIVE	4.00
PROSCIUTTO WRAPPED ASPARAGUS WITH MISSION FIG AND MOZZARELLA	5.00
SESAME TUNA TARTAR WITH YUZU ON WONTON CRISP	6.00
BLACKENED BEEF TENDERLOIN WITH BOURSIN CREAM CHEESE ON RYE CROSTINI	6.00
ASSORTED SUSHI WITH PICKLED GINGER, WASABI, AND SOY DIPPING SAUCE	6.00
LOBSTER AND MELON SKEWER WITH GINGER MIDORI MAYONNAISE	7.00
MINI SHRIMP AND AVOCADO TOSTADA	6.00
ROMA TOMATO, BASIL AND GARLIC BRUSCHETTA ON TOASTED BAGUETTE	3.00
MELON WITH PROSCIUTTO SKEWERS	4.00
ANTIPASTO SKEWER WITH MOZZARELLA, TOMATO, ARTICHOKE HEART, AND KALAMATA OLIVE	4.00
CRAB SALAD ON CUCUMBER ROUND	6.00
PETALUMA FARMS DEVEILED EGG WITH SMOKED PAPRIKA	4.00
PEAR AND GORGONZOLA CREAM ON CROSTINI	4.00
SMOKED SALMON TARTAR TARTLET WITH CAPERS	6.00

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50 pieces minimum.

HORS D'OEUVRES

BEEF SATAY WITH PEANUT SAUCE	6.00	YUKON POTATO WITH SOUR CREAM AND CAVIAR	6.00
RATATOUILLE STUFFED FILO CUP WITH FETA CHEESE	4.00	SONOMA GOAT CHEESE AND SPINACH MOUSSE TARTLET WITH RED GRAPE GARNISH	4.00
CAULIFLOWER CROQUETTE, MANCHEGO CHEESE, SAFFRON AIOLI	5.00	SHRIMP AND PESTO CREAM ON TOASTED FRENCH BREAD	6.00
MINI CUBANO SLIDERS, ROAST PORK, HAM, CORNICHONS DIJON, AND SWISS	5.00	SMOKED DUCK AND DRIED CRANBERRY WITH BLACKBERRY MOUSE ON CROSTINI	6.00
ARTISAN FLATBREAD PIZZA (16 PIECES)		AVOCADO TOAST, RADISH, CHILE FLAKES, MICRO CILANTRO	5.00
- Fresh Mozzarella, Vine Ripe Tomato, Basil Pesto, EVOO			
- Grilled Vegetable, Artichokes, Kalamata Olive, Roasted Tomato			
-Pepperoni, Shredded Mozzarella, Herb Marinara Sauce			
-Grilled Chicken, Spinach, Caramelized Onions, Roasted Garlic, Asiago Cheese			
-Pineapple, Ham, Three Cheese Blend, Herb Marinara, Crack Pepper			
-Chicken, Bacon, Oregano Cream Sauce, Fresh Mozzarella Cheese Blend			
-Italian Sausage, Sweet Peppers, Wild Mushrooms, Roasted Tomato			
-Create your Own			
	32.00 Each		

PRESENTATION STATIONS

MINIMUM OF 25 PEOPLE

SONOMA VALLEY ARTISAN CHEESE DISPLAY

Local and international cheeses served with baguettes and assorted crackers

14.00 Per Guest

BRASSERIE GARDEN VEGETABLE CRUDITES

variety of raw vegetables including: radishes, cherry tomatoes, broccoli and cauliflower florets, carrot and celery sticks, sliced zucchini, yellow squash, cucumbers, and olives with dips to include hummus and house made ranch

8.00 Per Guest

MEDITERRANEAN ANTIPASTO PLATTER

Baby Mozzarella & Sundried Tomatoes, Grilled Assortment of grilled and roasted seasonal vegetables, sundried tomatoes, marinated artichoke hearts, olives, provolone, fresh mozzarella, pepperoni, prosciutto, salami, and cornichons

16.00 Per Guest

SEASONAL FRESH FRUIT PLATTER

Fresh strawberries, pineapple, seasonal melons, clusters of red and green grapes

8.00 Per Guest

SONOMA COAST RAW BAR

Jumbo prawns, snow crab claws, cherrystone clams, and oysters on the half shell on ice, Served with brandied cocktail sauce, champagne mignonette, lemons, and assorted crackers
*Pricing based on 4 pieces per person

18.00 Per Guest

LETTUCE WRAP STATION

Bibb lettuce, bay shrimp, grilled chicken breast, cucumbers, bean sprouts, peppers, tomatoes, Shredded carrots, wheat soba noodles, mint, cilantro, green onions, mandarin oranges, shredded cheese, Cashews peanuts, shaved pickled radish, Ponzu sauce, thai peanut sauce, sriracha & sweet chili sauce

Enhance your buffet with herb crusted tri-tip- additional \$4 per person

26.00 Per Guest

PRESENTATION STATIONS

WARMED WHEEL OF BRIE

Baked in puff pastry and served with quince paste, sliced French bread and assorted crackers

11.00 Per Guest

SUSHI STATION

Assorted sushi and sashimi with pickled ginger, wasabi, soy sauce, and chopsticks

Pricing based on 4 pieces per person

17.00 Per Guest

DIM SUM PRESENTATION

Har gow dumplings, shu mai dumplings, mini pork buns, and pot stickers

Served in bamboo baskets with hot mustard, soy sauce, sweet chile sauce, and chop sticks

18.00 Per Guest

MASHED POTATO BAR

Roasted sweet potato smash, yukon mash potatoes
Sharp cheddar cheese, green onions, sautéed mushrooms, Broccoli Florets, Whipped Butter, Hickory

Smoked bacon bits & sour cream

18.00 Per Guest

3RD STREET TACOS

Grilled chicken taquitos

Carne asada, white corn tortillas & queso fresco

Build your own nacho station with tri-color tortilla chips, seasoned ground beef, jalapeno cheese sauce,

Sour cream, green onions, black olives, limes, shredded lettuces, guacamole & salsa

24.00 Per Guest

CARVING STATIONS

MINIMUM OF 50 GUESTS PER ITEM

ROASTED NEW YORK SIRLOIN

Cracked pepper crust, silver dollar rolls, served with au jus

18.00 Per Guest

SPINACH AND CRANBERRY STUFFED PORKLOIN

Marsala sauce, silver dollar rolls

14.00 Per Guest

CEDAR PLANK SALMON

Champagne–dill sauce, lemons, sliced baguettes

14.00 Per Guest

HERB ROASTED PRIME RIB OF BEEF

Horseradish sauce, whole grain mustard, au jus, silver dollar rolls

19.00 Per Guest

BOURBON GLAZED CAGGIANO HAM

With orange mustard seed glaze and soft rolls

15.00 Per Guest

PEKING DUCK STATION

Asian pancakes, black bean paste, plum sauce, and sliced scallions

16.00 Per Gallon

WHOLE KAHLUA PIG ROAST

Hawaiian barbeque sauce, soy- ginger coleslaw, potato rolls

15.00 Per Guest

ROASTED WHOLE TURKEY

Cranberry chutney, homemade gravy, silver dollar rolls

15.00 Per Guest

CHEF ACTION STATION

RISOTTO STATION

Smoked chicken, prawns, prosciutto, oven dried tomatoes, wild mushrooms, Parmesan, and garden vegetables

18.00 Per Guest

SAVORY CREPES

Black forest ham, gruyere cheese, Sonoma pepper jack, spinach, artichoke, roasted garlic, mushroom, baby shrimp

18.00 Per Guest

PAELLA

Chicken breast, prawns, clams, and tomatoes with saffron rice

18.00 Per Guest

SWEET CREPES

Strawberries, seasonal fruit compote, whipped cream, Nutella, Ghirardelli chocolate and caramel sauces

15.00 Per Guest

NOODLE BAR

Choice of one noodle: soba, ramen or rice
Choice of two seasoned broths: beef, chicken, fish or vegetarian miso broth

Served with: Bok choy, Sebastopol toy box mushrooms, spring onions, nori- seaweed, bamboo shoots, grilled tofu, boiled egg, daikon sprouts, broccoli florets, vegetable ribbons, roasted cashews, peanuts, baby corn, snap peas, cilantro & fried wontons

24.00 Per Guest

BANANA FOSTER

Flambéed bananas with Meyers rum
Served with vanilla ice cream

15.00 Per Guest

CHOCOLATE FONDUE

Strawberries, pineapple, cantaloupe, apples, and pound cake with rich dark chocolate fondue

15.00 Per Guest

CHEF ACTION STATION

AHI TUNA POKE BOWL STATION

Sushi grade ahi tuna, quinoa, kale, spinach,
cucumber, green onion, shredded carrot, edemame,
crispy onions, pickled ginger, seaweed salad,
avocado, sesame seeds, soy sauce, ponzu sauce,
wasabi cream, sriracha aioli

26.00 Per Guest

PERSONAL PREFERENCE

Guests choose their own entrées in a banquet setting. Better than the standard dual-entrée option.

More elegant

than the casual buffet. An option designed to satisfy individual tastes and preferences.

1. The planner chooses the appetizer and salad in advance.
2. A custom printed menu featuring four entrée selections is provided for guests at each setting.
3. Specially trained servers take the guest's order as they are seated.

100.00 Per Guest

PLANNER'S STARTER SELECTION

PANKO BREADED SMOKED SALMON AND MARIN FRENCH BRIE CROQUETTE

Baby Frisee, Bellwether Farms Creme Fraiche, Balsamic Reduction

WILD MUSHROOM STUFFED QUAIL

Polenta Crescent, Braised Cabbage, Red Currant Oil

SMOKED CAGGIANO DUCK SAUSAGE

Eggplant Parmesan, Oven Roasted Tomato Sauce

BUTTERNUT SQUASH RISOTTO

Bellwether Farms Carmody Cheese, Crispy Fennel, Citrus Oil

PLANNER'S SALAD OR SOUP SELECTION

LOLA ROSA AND OZ FARM CALVILLE BLANC ORGANIC APPLE SALAD

Cucumber, Laura Chenel Chevre, Verjus Vinaigrette

WILD MUSHROOM & ROASTED GARLIC SOUP

Horseradish Infused Crème Fraîche, Fried Leeks

DESSERT TRIO

Trio of Petite French Apple Tart, Cheese cake pop, and Chocolate Ganache Tartlet

PERSONAL PREFERENCE

INDIVIDUAL GUEST CHOICE ENTREES (PLANNER PICKS THREE)

GRILLED PETITE FILET MIGNON “OSCAR”

Dungeness Crab, Braised Cavolo Nero Greens, Bearnaise Sauce, German Butterball Potatoes

HAZELNUT CRUSTED LAMB LION

Moroccan Couscous, Roasted Baby Toybox Carrots, Lavender Infused Jus

PAN SEARED MAPLE LEAF DUCK BREAST

Wild Mushroom Risotto, Steamed Broccolini, Bing Cherry Port Sauce

PEPITA SEED CRUSTED HALIBUT FILLET

Forbidden Rice, Roasted Baby Toybox Carrots, Balsamic Reduction, Champagne Butter Sauce

CRISPY PROSCIUTTO WRAPPED ORGANIC CHICKEN BREAST

Boursin Cheese Whipped Yukon Potatoes, Creamed Leeks, Marsala Sauce

WINTER SQUASH THREE WAYS

Red Kuri Squash Purée, Roasted Spaghetti Squash, Grilled Butternut Squash, Red Pepper Coulis

PLATED DINNERS

Please select one starter, one entree, and one dessert.

STARTERS

Warm Laura Chenel Goat Cheese and Frisee Salad
Crispy panko breaded goat cheese, dry mission figs, baby greens, golden balsamic dressing

Winter Mizuna and Citrus salad
Grapefruit and orange segments, toasted pine nuts, candied ginger, mandarin vinaigrette

Sonoma Garden Salad
Mixed greens, radicchio, port poached pear, toasted almonds, citrus vinaigrette

Baby Hearts of Romaine Salad
Creamy garlic dressing, grated Parmigiano Reggiano, cherry tomatoes, Fromage blanc crostini

Wedge of Little Gem Lettuce
Prosciutto ham, snipped chives, teardrop tomato, feta cheese, Roquefort-apple cider vinaigrette

ENTREES

SEARED SONOMA DUCK BREAST 60.00
Caramelized turnips, white truffle risotto, duck jus

ROSEMARY GRILLED LAMB T-BONE 62.00
Whipped sweet potatoes, cipollini onions, dry cherry bordelaise sauce

PISTACHIO CRUSTED SALMON 60.00
Basmati rice pilaf, roasted brussel sprouts, Pomegranate beurre blanc

CHICKEN BREAST "SALTIMBOCCA" 56.00
Prosciutto, parmesan-yukon potato puree, sage cream

PAN SEARED BLUENOSE SEABASS 60.00
Garlic sautéed swiss chard, with capers and Spanish olives, purple Peruvian potatoes, lemon brown butter

GRILLED PETIT FILET MIGNON 65.00
Pt Reyes blue cheese potato gratin, sweet oven roasted tomatoes, red wine sauce

DAY BOAT SCALLOPS CROWNED WITH TOASTED ALMONDS 60.00
Saffron Israeli couscous, red pepper coulis, balsamic reduction

MAPLE GLAZED CHICKEN BREAST 55.00
Quinoa pilaf, orange glazed carrots, pan jus, wild mushroom garnish

SLOW ROASTED NEW YORK STRIP 60.00
Buttermilk mashed potatoes, Cabernet reduction, shallot confit

ZINFANDEL BRAISED PORK TENDERLOIN 55.00
Brown jasmine rice, purple cauliflower ragout, Zin demi glaze

PLATED DINNERS

DESSERTS

Chocolate Decadence Cake
Seasonal berries and raspberry reduction

Lemon Mousse Tart
Candied oranges, whipped cream

Pumpkin Cheesecake
Caramel sauce and chocolate covered espresso
beans

French Apple Tart
Vanilla whipped cream and seasonal berries

Traditional Tiramisu
Mascarpone, espresso, powdered sugar

DINNER BUFFET

All buffets include warm rolls and butter and fresh brewed Starbucks Coffee and Tazo Teas.

VINEYARD BUFFET

Orecchiette pasta with bay shrimp and lemon caper dressing

Romaine hearts, creamy garlic dressing, grated parmigiano reggiano, cherry tomatoes, asiago croutons

Roasted beet salad with feta cheese, orange and mint

Roasted Mary's organic chicken fricassee

Rotisserie leg of lamb with rosemary au jus

Pepper crusted New York strip loin with pinot noir sauce

Bodega bay seafood cioppino with salmon, prawns, scallops, and vegetables in a saffron tomato broth

Yukon potato and smoked cheddar gratin

Roasted seasonal vegetables

Chocolate decadence torte

Salted caramel banana foster cake

80.00 Per Guest

SONOMA VALLEY BUFFET

Fresh medley of Sonoma greens, oyster mushrooms, mandarin oranges, citrus vinaigrette

Baby spinach salad with chopped egg, smoked bacon, red onion, dried cranberries, pecans, blue cheese vinaigrette

Grilled seasonal vegetable antipasto platter with olives, marinated mushrooms, white balsamic evoo

Red wine marinated beef tri tip with wild mushroom sauce

Rosemary grilled Petaluma chicken breast with chicken jus

Sage seared salmon with cannelloni bean ragout

Saffron risotto

Seasonal fruit salad

Pumpkin cheesecake

65.00 Per Guest

DINNER BUFFET

THE BRASSERIE

Roasted butternut squash salad with apple cider vinaigrette
Field green salad, radicchio, Belgium endive, tomatoes, red wine vinaigrette
Haricot vert, chickpea, and escarole salad with feta cheese dressing
Gilroy garlic shrimp scampi
Sonoma chicken breast with pancetta, cipollini onions, green grapes and pinot grigio sauce
Slow roasted beef sirloin with a shallot merlot sauce
Quinoa pilaf
Steamed garden vegetables
Tiramisú
Mini chocolate eclairs

70.00 Per Guest

CALIFORNIAN RIVIERA TAPAS DINNER

Cuban black bean soup with sherry, Belwether Farms Crème Fraiche
Wild mushroom tartlet with Manchego cheese and truffle oil
Butternut squash and Pt. Reyes blue cheese gratin
Pan seared dungeness crab cakes with smoked jalapeno aioli, meyer lemon
Mediterranean marinated lamb lollipops with rosemary, olive oil, house made mint jelly
Sliced prosciutto ham and ensalada mixta
Shaved serrano ham, organic sonoma mixed greens and manchego cheese with Spanish olive oil and aged sherry vinegar
Assorted petite fours and chocolate truffles

75.00 Per Guest

ALTERNATIVE OPTIONS

Chef's recommended vegetarian entrees for plated meals

LUNCH

Fall Vegetable Ratatouille Stuffed Portobello Mushroom with Spaghetti squash, fingerling potatoes, roasted red pepper coulis

Butternut Squash Ravioli with Brown Butter Sage and Roasted Cauliflower

32.00 Per Guest

DINNER

Grilled Vegetable Napoleon Spaghetti squash, zucchini, fingerling potatoes, peppers, fresh mozzarella, roasted tomato sauce

Butternut Squash Risotto Cypress grove midnight moon cheese, spiced cashews, caramelized Brussel sprouts, melted leeks

48.00 Per Guest

SIGNATURE WINE SERIES

HYATT SIGNATURE WINE SERIES, CANVAS BY MICHAEL MONDAVI

28.00 Per Bottle

PINOT GRIGIO, VENETO, ITALY

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

CHARDONNAY, CALIFORNIA

Freshness and richness of pure fruit woven beautifully with subtle toasty oak.

PINOT NOIR, CALIFORNIA

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

MERLOT, CALIFORNIA

Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.

CABERNET SAUVIGNON, CALIFORNIA

Subtle hints of oak and spice married with lively tannins.

RED AND WHITE WINES

RED WINES

Zinfandel
Ravenswood Old Vine Zinfandel 30.00

Pinot Noir
La Crema 60.00
Dark Horse 28.00

Merlot
Kenwood 36.00
Chateau St. Jean 52.00

Cabernet Sauvignon
Louis Martini 38.00
Arrowood 60.00

Red Blend
Buena Vista "The Count" 40.00

WHITE WINES

Chardonnay
Rodney Strong 36.00
Sonoma Cutrer 54.00
La Crema 52.00

Sauvignon Blanc & Pinot Gris
Kendall Jackson Vintners'
Reserve Pinot Gris 34.00
Rodney Strong "Charlotte's House"
Sauvignon Blanc 36.00
Matanzas Creek Sauvignon Blanc 44.00

CHAMPAGNE & SPARKLING WINES

Kenwood Yulupa Brut 28.00
Mumm Napa 64.00
Gloria Ferrer 52.00

BAR PACKAGES

SIGNATURE HOST-SPONSORED BAR PER GUEST PER HOUR

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

FIRST HOUR	14.00
SECOND HOUR	12.00
EACH ADDITIONAL HOUR	9.00

HOST-SPONSORED BAR PER DRINK

ULTRA-PREMIUM COCKTAILS	11.50
PREMIUM COCKTAILS	9.50
SIGNATURE COCKTAILS	7.50
PREMIUM WINE	9.50
SELECT WINE	8.50
PREMIUM AND IMPORTED BEER	5.50
DOMESTIC BEER	4.50
CHAMPAGNE	8.50
CORDIALS	8.50
SOFT DRINKS	3.75
MINERAL WATER/JUICES	3.75

BEER & WINE HOST-SPONSORED BAR PER PERSON

FIRST HOUR	12.00
SECOND HOUR	10.00
EACH ADDITIONAL HOUR	8.00

LABOR CHARGES

BARTENDER FEE up to three hours	150.00
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BAR PACKAGES

SIGNATURE CASH BAR

ULTRA-PREMIUM COCKTAILS	12.00
PREMIUM COCKTAILS	10.00
SIGNATURE COCKTAILS	8.00
PREMIUM WINE	10.00
SELECT WINE	9.00
PREMIUM AND IMPORTED BEER	6.00
DOMESTIC BEER	5.00
CHAMPAGNE	9.00
CORDIALS	9.00
SOFT DRINKS	4.00
MINERAL WATER/JUICES	4.00