

GLUTEN FREE @ VEGETARIAN V

Premier Family - Style Package

SERVES 30-80 GUESTS

73 PER PERSON

WE REQUIRE A GUARANTEED FINAL SELECTION AND GUEST COUNT SEVEN (7) CALENDAR DAYS PRIOR TO EVENT.

PASSED HORS D'OEUVRES

SELECT FIVE PASSED HORS D'OEUVRES FROM BELOW

RED PEPERONATA (V) ROASTED PEPPERS, GOAT CHEESE, GRILLED TOAST

ENDIVE SPEARS ® 🖤 RIO VISTA ENDIVE. EGGPLANT CAPONATA RED WINE GASTRIQUE

PONZU CHICKEN SKEWERS PANKO-ENCRUSTED CHICKEN BREAST SESAME-CITRUS-SWEET SOY GLAZE

MINI BEEF WELLINGTONS WILD MUSHROOM DUXELLES, TENDER FILET MIGNON ROLLED IN LIGHT AND FLAKY PUFF PASTRY

PETIT DUNGENESS CRAB CAKES BELL PEPPER, CHIVES FRESH CRAB MEAT, PEPPER AIOLI

SNAKE RIVER FARMS RIB EYE EN CROÛTE SHAVED RIB EYE. ARUGULA. FLAKY PUFF PASTRY LOCAL HORSERADISH

AHI TARTARE* @ LINE-CAUGHT AHI, ROMA TOMATO, GINGER, SHALLOTS GREEN ONION. WONTON CRISP

SKEWERED GULF PRAWNS, PESTO-GARLIC AIOLI

SERVED FAMILY STYLE

MIXED GREENS @ V PICKLED ONION, POINT REYES FARMSTEAD BLUE CHEESE

SPICED ALMONDS, ROASTED SHALLOT-CHAMPAGNE VINAIGRETTE

CHEF'S DAILY SEAFOOD @ DAY BOAT FISH SELECTION. MINT-BASIL PISTOU

SLICED FIREHOUSE FILET MIGNON BLACK GARLIC DEMI-GLACÉ

ROASTED RED POTATOES & FRESH THYME @ (V)

ROASTED SEASONAL VEGETABLES @ (V) LEMON, HERBS, OLIVE OIL

CAESAR SALAD

CHOPPED ROMAINE, HOUSE-MADE DRESSING CROUTONS, PARMIGIANO-REGGIANO

> **BAKED ORGANIC CHICKEN** GREEN GARLIC WARM VINAIGRETTE

> > SEASONAL RAVIOLI TOMATO SAUCE POMODORO

CALIFORNIA RICE PILAF @ V

ASSORTED DINNER ROLLS (V)

DESSERT

PETIT DESSERTS

ASSORTED TRUFFLES, TARTLETS, PETIT FOURS

FRESH FRUIT @ (V) SEASONAL DISPLAY, DEVONSHIRE CREAM

ARTISANAL CHEESES (V)

ASSORTED ARTISANAL CHEESES, CROSTINI, DRIED FRUIT, CANDIED NUTS

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS. A TAXABLE 20% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.