

CALISTOGA RANCH CATERING MENUS

SEATED DINNER MENU

STARTER COURSE

SALAD

Heirloom Tomato Panzanella, Frisee, Olive Oil Croutons, Pecorino and Romano Cheese, Aged Balsamic*

Crab Salad, Avocado, Cucumber, Radishes, Creamy Lemon Vinaigrette

Persimmon & Apple Salad, Dates, Frisee, Pecorino Cheese, Apple Cider Vinaigrette*

Seared Ahi Tuna, Grapefruit Segments, Beets, Shaved Fennel, Arugula, Citrus Vinaigrette

Spinach Salad with Pears, Ricotta Salata, Champagne Vinaigrette

Asparagus & King Trumpet Mushroom Salad, Frisee, Tarragon, Sherry Vinaigrette*

SOUP

Potato Leek

Chicken and Farro

Celery Root, Sautéed Shrimp, Crispy Bacon, Parsley

Wild Mushroom with Thyme Croutons

Lentil Soup, Caramelized Onions

Spicy Roasted Tomato Soup with Herbed Croutons*

Please inquire about seasonal selections

FIRST COURSE

Jamon Serrano with Seasonal Fruit, Arugula, Pepper Oil

Breaded Spanish Goat Cheese with Date Puree, Pear Mostarda

Bouillabaisse, Seasonal Fish, Clams, Mussels with Garlic Toast
Shrimp, \$5 surcharge per person
Lobster, \$10 surcharge per person

Roasted Polenta with Wild Mushrooms

White Bean Salad, Roasted Shrimp, Black Olives, Butter Lettuce, Dill

Roasted Asparagus with Cashews, Mint*

Pan Seared John Dory, Cannellini Beans, Spring Onions, Tomatoes, Crispy Chorizo, Parsley

All prices subject to 20% service charge and applicable sales tax, currently 7.75%. Prices and items subject to change.

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Caramelized Diver Scallops, White Corn, Cherry Tomatoes, English Peas, Lemon Oil*

*Seasonal

MAIN COURSE

Filet of Beef, Caramelized Shallot Potato Puree, Seasonal Vegetables and Bordelaise

Roasted Organic Chicken, Crème Fraiche Potato Puree, Seasonal Vegetables and Natural Jus

Pan-Seared Pork Loin, Sweet Potatoes, Crispy Chestnuts, Caramelized Apples, Wilted Spinach

Gremolata-cruste Lamb Loin, Black Olive Crushed Potatoes, Seasonal Vegetables, Rosemary Jus

Duck Confit, Quince Puree, Wild Arugula, Duck Jus

Pan-Seared Salmon, Leeks Fondue, Cippolinis, Watercress, Salsa Verde

Sautéed Halibut, Baby Spinach, Marinara with Nicoise Olives, Crispy Sage

Seasonal Vegetable Pasta

Three Course Dinner, \$80 per Guest

Four Course Dinner, \$95 per Guest

Five Course Dinner, \$110 per Guest

GUIDELINES

All menus include bread and butter service, coffee and hot tea.

Select one item for entire party, per course, up to 6 courses.

Please include dessert as one of your courses.

Events of less than 25 guests may have a choice of two pre-selected main courses on site, provided the following:

A minimum four-course menu must be selected.

Choice of main courses is limited to two selections.

\$500 surcharge applies

Groups of 25 or more may have a choice of two pre-selected main courses, provided the following:

A pre-count of each entrée is given the catering department 7 days prior.

Entrée selections must be indicated on a table diagram and identified by a place card.

A minimum four course menu must be selected.

Pricing for two main courses:

26-40 Guests: \$500 surcharge

41-60 Guests: \$1,000 surcharge

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CALISTOGA RANCH CATERING MENUS
SEATED DINNER MENU

61-84 Guests: \$2,000 surcharge

Chef reserves the right to make seasonal changes in entrée selections two weeks prior to the event.

All prices subject to 20% service charge and applicable sales tax, currently 7.75%. Prices and items subject to change.

CALISTOGA RANCH CATERING MENUS
FAMILY-STYLE DINNER MENU

STARTERS

AHI TUNA NICOISE

ASPARAGUS SALAD WITH MINT AND CASHEWS

CLASSIC CAESAR SALAD

GRILLED SHRIMP WITH GARBANZO BEANS AND ROMESCO

HEIRLOOM TOMATO PANZANELLA

ROASTED BEETS WITH HARICOT VERTS, WALNUTS AND CHIVES

SUMMER SQUASH SALAD WITH BASIL

ENTREES

ROAST SALMON WITH FINGERLING POTATOES,
LEMON AND HERBS

ROAST CHICKEN WITH CRÈME FRAICHE POTATO PUREE,
SEASONAL VEGETABLES

PORK TENDERLOIN WITH CARAMELIZED SEASONAL FRUIT,
SOFT POLENTA AND SPINACH

BEEF SHORTRIBS WITH CARAMELIZED SHALLOT POTATO PUREE,
SEASONAL VEGETABLES AND HORSERADISH CREAM

SEASONAL VEGETABLE CANNELLONI

ROASTED WHITE CORN POLENTA WITH MASCARPONE
AND WILD MUSHROOMS

GUIDELINES

\$80.00 PER PERSON

PLEASE SELECT TWO STARTERS AND THREE MAIN COURSES

CHEF RESERVES THE RIGHT TO MAKE SEASONAL CHANGES
TWO (2) WEEKS PRIOR TO YOUR EVENT