

CALISTOGA RANCH CATERING MENUS

CANAPÉS

Butler-Passed, 2 dozen minimum

Ahi Tuna Tartare, Lemon Soy Sauce \$50.00 per Dozen

Smoked Salmon, Toasted Brioche, Lemon Crème Fraiche \$48.00 per Dozen

Grilled Vegetables, Olive Oil Crostini \$34.00 per Dozen

Salt Cod Brandade Cakes, Cilantro Aioli \$40.00 per Dozen

Fromage Blanc Tarts, Prosciutto, Seasonal Fruit \$35.00 per Dozen

Braised Short Rib Tarts, Celery Root Puree \$45.00 per Dozen

Duck Prosciutto with Spiced Apple Butter \$45.00 per Dozen

Grilled Shrimp Salad, Cilantro, Paprika \$42.00 per Dozen

Seared Beef Tenderloin, Roasted Peppers, Herb Sour Cream \$55.00 per Dozen

Mini Croques Monssieurs \$36.00 per Dozen

Herbed Goat Cheese Tart with Red Onion Jam \$40.00 per Dozen

Lamb Skewers, Chermula \$60.00 per Dozen

Spicy Crab Salad, Tobiko \$55.00 per Dozen

Oysters with Shallot Mignonette \$54.00 per Dozen

Caviar with Crème Fraiche, Lemon and Brioche \$60.00 per Dozen

Duck Rillettes with Dried Fruit Compote \$38.00 per Dozen

LATE NIGHT CANAPÉS

Butler-Passed, 4 dozen minimum

Mini Cheeseburgers \$65.00 per Dozen

French Fries \$35.00 per Dozen

Mini PB & J Sandwiches, \$20.00 per Dozen

Mini Rice Krispies Treats, Dark Chocolate, Toasted Pecans \$6.00 per Guest

Caramel Popcorn \$4.00 per Guest

Chocolate Fudge Brownies \$5.00 per Guest

STATIONARY DISPLAYS

Served buffet style, minimum order of 20 guests

All prices subject to 20% service charge and applicable sales tax, currently 8.75%. Prices and items subject to change.

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Platter of Local Seafood \$45.00 per Guest
Chilled Shrimp Cocktail, Crab Salad with Accoutrements
Oysters with Mignonette

Caviar Station, Toasted Brioche, Lemon Crème Fraiche, Fresh Herbs
American Sturgeon \$135.00 per 2oz
Osetra Malossol \$220.00 per 1oz

Local Vegetable Crudite with Dipping Sauces \$10.00 per Guest

Selection of Three Local and Imported Cheeses \$24.00 per Guest
Seasonal Fruit Accompaniments, Warm Cranberry Bread

House Made Charcuterie and Accompaniments \$22.00 per Guest

Seasonal Fresh Fruit Platter \$12.00 per Guest