

CALISTOGA RANCH CATERING MENUS

SEATED DINNER MENU

SALAD

Heirloom Tomato Panzanella, Frisee, Croutons, Pecorino Aged Balsamic*

Crab Salad, Avocado, Cucumber, Radishes, Creamy Lemon Vinaigrette
\$6.00 surcharge per person

Apple and Cranberry 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, Caramelized Onion, Cheddar Cheese Croutons

Braised Chicken and Farro, Roasted Root Vegetables, Fresh Herbs

Celery Root, Sautéed Shrimp, Crispy Bacon, Parsley

Wild Mushroom with Thyme Croutons

Spicy Roasted Tomato Soup with Herbed Croutons*

Chilled Melon, Crème Fraiche, Mint, Lemon Oil*

Chilled Heirloom Tomato Gazpacho Andaluz*

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, \$5.00 surcharge per person; Lobster, \$10.00 surcharge per person

Crispy White Corn Polenta, Wild Mushrooms, Frisee, Aged Balsamic

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

Roasted Asparagus, Toasted Cashews, Salsa Verde, Mint*

Pan Seared John Dory, Cannellini Beans, Spring Onions, Tomatoes, Crispy Chorizo,
Parsley
\$5.00 surcharge per person

Caramelized Diver Scallops, White Corn, Cherry Tomatoes, English Peas, Lemon Oil*
\$7.00 surcharge per person

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

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MAIN COURSE

Filet of Beef, Caramelized Shallot Potato Puree, Seasonal Vegetables, Bordelaise
Roasted Organic Chicken, Crème Fraiche Potato Puree, Seasonal Vegetables, Natural Jus
Pan-Seared Pork Loin, Sweet Potatoes, Crispy Chestnuts, Caramelized Apples, Wilted Spinach
Gremolata-crusted 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 \$90.00 per Guest
Four Course Dinner \$105.00 per Guest
Five Course Dinner \$120.00 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.
* Seasonal

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.
\$500.00 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 to 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: \$500.00 surcharge
41-60 Guests: \$1,000.00 surcharge
61-84 Guests: \$2,000.00 surcharge

Customized Chef Menu Available upon Request, Surcharge Applies

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

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