

CALISTOGA RANCH CATERING MENUS

WORKING LUNCH

CHILLED DISPLAYS

MENU ONE

- ~ ROAST BEEF ON SOUR BAGUETTE WITH CARAMELIZED ONIONS AND SALSA VERDE
 - ~ BABY BEETS WITH ORANGE AND WALNUTS
- ~ ARUGULA, FENNEL, AND COPPA SALAD WITH SHAVED PARMESAN

\$19.50 PER PERSON

MENU TWO

- ~ GRILLED CHICKEN BREAST ON WHOLE GRAIN BREAD WITH RED ONION, ARUGULA AND MUSTARD AIOLI
- ~ SMOKED SALMON PLATTER WITH MARINATED VEGETABLES, CAPERS AND LEMON
 - ~ BABY SPINACH SALAD WITH PEARS AND ROQUEFORT
 - ~ CHOCOLATE WALNUT BROWNIES

\$28.50 PER PERSON

MENU THREE

- ~ GRILLED AHI TUNA WITH CANNELINI BEANS AND GREMOLATA
- ~ FINGERLING POTATO SALAD WITH LEEKS AND PANCETTA DRESSING
 - ~ LOCAL MIXED GREENS WITH GOAT CHEESE TOASTS
- ~ ASSORTED FRESH FRUIT AND FRESH BAKED LEMON BARS

\$28.50 PER PERSON

FULL SERVICE LUNCHEONS

MENU FOUR

- ~ ROASTED PORK LOIN
- ~ POACHED ATLANTIC SALMON WITH SHAVED FENNEL, CUCUMBER AND RED ONION
 - ~ BACON ROASTED VEGETABLES WITH BALSAMIC AND SAGE
 - ~ WATERCRESS SALAD WITH AVOCADO AND CITRUS
- ~ FINGERLING POTATO SALAD WITH GREEN BEANS, BLACK OLIVES, AND LEMON
 - ~ SELECTION OF CHEESES
- ~ FRUIT TARTLETTES AND FRESH BAKED COOKIES

\$45.00 PER PERSON

MENU FIVE

- ~ PEPPERED BEEF TENDERLOIN WITH BALSAMIC BRAISED ONIONS
 - ~ AHI TUNA "A LA NICOISE"
- ~ WILD RICE SALAD, DRIED FRUITS, PECANS AND GREEN ONIONS
- ~ GRILLED SHRIMP ON CUMIN SCENTED CHICK PEAS, BLACK OLIVES AND ORANGE
- ~ LOCAL MIXED GREENS, RED WINE VINAIGRETTE AND PARMESAN CROUTONS
 - ~ SELECTION OF CHEESES
- ~ BITTERSWEET CHOCOLATE TORTA AND VANILLA PANNA COTTA WITH FRESH FRUIT COMPOTE

\$48.50 PER PERSON