

CALISTOGA RANCH CATERING MENUS

CANAPÉS

Butler-Passed

- 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
- Grilled Shrimp Salad, Cilantro, Paprika, \$42.00 per dozen
- Seared Beef Tenderloin, Roasted Peppers, Herb Sour Cream, \$45.00 per dozen
- Spinach and Parmesan Torta, \$30.00 per dozen
- Mini Croques Monssieurs, \$36.00 per dozen
- Herbed Goat Cheese Tart with Red Onion Jam, \$28.00 per dozen
- Lamb Skewers, Chermula, \$60.00 per dozen
- Spicy Crab Salad, Tobiko, \$48.00 per dozen
- Caviar with Crème Fraiche, Lemon and Brioche \$60.00 per dozen
- Duck Rillettes with Dried Fruit Compote, \$38.00 per dozen
- Mini Cheeseburgers, \$65.00 per dozen; Fries, \$35.00 per dozen
- Children: Mini PB & J Sandwiches, \$20.00 per dozen

STATIONARY DISPLAYS

Served buffet style, minimum order of 20 guests

- Platter of Local Seafood, \$45 per Guest
- Chilled Shrimp Cocktail, Crab Salad with Accoutrements, Oysters on the Half Shell with Mignonette
- Local Vegetable Crudite with Dipping Sauces, \$10 per Guest
- Selection of Local and Imported Cheeses, \$18 per Guest
- Assorted Cured Meats and House Made Charcuterie, \$22 per Guest
- Seasonal Fresh Fruit Platter, \$12.00 per guest

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

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