



2019 Breakfast Menu

Continental Breakfast I (10 Guest Minimum)

Choice of Fresh Orange, Apple and Grapefruit Juices
Selection of Muffins, Pastries, and Croissants
Sweet Cream Butter and Fruit Preserves
Assorted Bagels and Cream Cheese
Coffee and Assorted Tea Service

\$30.00 per guest

Continental Breakfast II (10 Guest Minimum)

Choice of Fresh Orange, Apple and Grapefruit Juices
Seasonal Fresh Fruit
Homemade Granola and Plain Yogurt
Selection of Muffins, Pastries, and Croissants
Sweet Cream Butter and Fruit Preserves
Assorted Bagels and Cream Cheese
Coffee and Assorted Tea Service

\$35.00 per guest



Prices subject to 8.75% sales tax and a 5% booking fee. Gratuity of 16% recommended.



2019 Breakfast Menu

Hot Breakfast Buffet (20 Guest Minimum)

Choice of Fresh Orange, Apple and Grapefruit Juices

Seasonal Fresh Fruit

Homemade Granola and Plain Yogurt

Selection of Muffins, Pastries, and Croissants

Sweet Cream Butter and Fruit Preserves

Assorted Bagels and Cream Cheese

Please choose one of the following signature breakfast dishes.

Steel Cut Oatmeal with Brown Sugar, Hazelnuts, and Raisins

Frittata del Giorno- Italian Omelette made with Eggs, Meats and/or Vegetables

Scrambled Eggs with Crema and Chives, Bacon and Italian Style Potatoes

Coffee and Assorted Tea Service

\$45.00 per guest



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2019 Breakfast Menu

Additional Breakfast Items

Homemade Granola and Plain Yogurt
\$8.50 per guest

Individual Fruit Yogurt
\$6.00 per guest

Seasonal Sliced Fresh Fruit Plate
\$8.00 per guest

Steel Cut Oatmeal with Brown Sugar, Hazelnuts, and Raisins
(Minimum Order for 10 guests)
\$9.50 per guest

Sliced Prosciutto, Salami and Cheese Plate
\$12.50 per guest

Hard Boiled Eggs
\$4.50 per egg

Frittata Del Giorno - Italian Omelette Made with Eggs, Meat, and/or Vegetables
(Minimum Order for 12 guests)
\$10.50 per guest



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2019 Coffee • Refreshments • Break Menus

Coffee and Assorted Tea Service
\$85.00 per gallon/\$45.00 per half gallon

Assorted Soft Drinks
\$5.00 each

Still and Sparkling Mineral Water
\$10.00 per litre

Choice of Fresh Orange, Cranberry, and Apple
Juices
\$5.50 each

Raspberry Lemonade or Ice Tea,
\$5.00 each

Basket of Whole Fresh Fruit
\$6.50 per guest

Sliced Seasonal Fruit Platter
\$8.00 per guest

Basket of Homemade Pastries,
Muffins, and Croissants
\$8.50 per guest

Plain and Fruited Low Fat Yogurt
\$6.00 each

Homemade Cookies and Biscotti
\$48.00 per dozen

Homemade Double Chocolate Brownies
\$48.00 per dozen

Homemade Lemon Bars
\$48.00 per dozen

Sliced Prosciutto, Salami and Cheese Platter
\$12.50 per guest

Power Bars or Granola Bars
\$5.50 each

Premium Mixed Nuts
\$25.00 per pound

Trail Mix
\$50.00 per pound



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2019 Lunch Menu

Delicatessen Lunch Buffet

(12 Guest Minimum)

Deli Selections

Smoked Turkey, Roast Beef, Honey Cured Ham,
Salami, Marinated Grilled Vegetables
Provolone, Cheddar, Swiss cheese
Whole Wheat, White, Sourdough Breads
Tomatoes, Red Onion, Butter Lettuce
Antipasti Condiments

Salads

Please select two salads to compliment the delicatessen menu.

Mixed Lettuces with Pinenuts, Currants and Balsamic Vinaigrette
Spinach, Pancetta, Chopped Egg, Parmesan and Pickled Onion Salad
Tuna, Chickpea, Fennel, and Oven-Roasted Tomato Salad
Rigatoni Pasta Salad with Grilled Vegetables and Pinenut Pesto
Antipasto Bread Salad with Artichokes, Sweet Peppers, Salami and Olives
Chopped Caesar Salad with Grilled Sweet Onions, Parmigiano and Crostini
Wood-Roasted Wild Mushrooms, Farro and Arugula Salad
Butter Lettuce and Chicory Salad with Gorgonzola, Pecans and Currants

Dessert

An assortment of Italian biscotti, cookies and brownies

\$45.00 per guest



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2019 Lunch Menu

Panini Sandwich Lunch Buffet

(12 Guest Minimum)

Salads

Please select two salads.

Mixed Lettuces with Pinenuts, Currants and Balsamic Vinaigrette
Spinach, Pancetta, Chopped Egg, Parmigiano and Pickled Onion Salad
Rigatoni Pasta Salad with Grilled Vegetables and Pinenut Pesto
Tuna, Chickpea, Fennel, and Oven-Roasted Tomato Salad
Antipasto Bread Salad with Artichokes, Sweet Peppers, Salami and Olives
Chopped Caesar Salad with Grilled Sweet Onions, Parmigiano and Crostini
Wood-Roasted Wild Mushrooms, Farro and Arugula Salad
Butter Lettuce and Chicory Salad with Gorgonzola, Pecans and Currants

Paninis

Please select two paninis. All paninis served on fresh baked bread.

Salami, Roasted Peppers, Provolone and Olive Tapenade
Prosciutto di Parma, Arugula and Fig Jam
Wood-Roasted Chicken, Celery and Apple Salad with Butter Lettuce and Red Onion
Spit-Roasted Pork with Roasted Peppers, Frisee and Romesco Sauce
Roasted Portobello Mushroom with Grilled Onions, Arugula and Aioli
Tuna Salad with Celery Root and Scallions

Dessert

An assortment of Italian biscotti, cookies and brownies

\$48.00 per guest



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2019 Lunch Menu

Hot Lunch Buffet

(20 Guest Minimum)

This menu is complimented by baskets of bread, coffee & tea service.

Salads

Please select two salads.

Mixed Lettuces with Ricotta Salata & Red Wine Vinaigrette
Spinach, Pancetta, Chopped Egg, Parmesan & Pickled Onion Salad
Tuna, White Bean, Fennel & Preserved Tomato Salad
Mixed Baby Lettuces with Radish, Carrot, Cucumber, Zucchini, Green Beans
Rigatoni Pasta Salad with Grilled Vegetables & Walnut Pesto
Pink Lady Apples, Arugula, Pickled Onion, Goat Cheese, Pecans
Roasted Beets, Gorgonzola Crema, Kale, Fried Shallots, Pumpkin Seeds
Antipasto Bread Salad with Artichokes, Sweet Peppers, Salami & Olives
Classic Caesar Salad with Grilled Sweet Onions & Parmigiano Croutons
Wood-Roasted Wild Mushrooms, Farro & Arugula Salad
Butter Lettuce & Chicory Salad with Gorgonzola, Walnuts & Currants

Main Course

Choice of two entrees \$60/ Choice of three entrees \$72

Grilled Chicken with Market Vegetables and Grilled Lemon
Grilled King Salmon with Cherry Tomatoes, Corn, Arugula*
Gnudi: Spinach Ricotta “Pillows” with Beef Ragu and Parmigiano
Seared Alaskan Halibut, Spring Vegetables, Lemon Butter*
Francobolli: Fonduta Filled Pasta, Artichokes, Peas, Mint, Brown Butter, Pine Nuts
Roasted Seabass with Savoy Spinach and Roasted Fingerling Potatoes*
Pan Seared Sirloin with Savoy Spinach, Potato Puree & Red Wine Sauce

Dessert

An assortment of Italian biscotti, cookies and brownies

**Seasonal items, subject to change.*



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2019 Lunch Menu

Plated Luncheon

This menu is complimented by baskets of bread, coffee & tea service.

First Course

Please select one.

Pink Lady Apples, Arugula, Pickled Onion, Candied Pecans and Goat Cheese
Mista: Mixed Baby Lettuces, Radish, Carrot, Cucumber, Zucchini, Green Beans
Roasted Beets, Buffalo Ricotta, Kale, Fried Shallots, Pumpkin Seeds
Gem Lettuce with Lemon Anchovy Vinaigrette with Garlic Rusks and Parmigiano
Zuppe del Giorno

Main Course

Grilled Half Chicken with Yukon Gold Potatoes, Garlic & Rosemary
Gnudi: Spinach Ricotta "Pillows" with Beef Ragu (or Marinara Sauce), Parmigiano
Grilled Ribeye Steak with Potato Puree, Savoy Spinach, Red Wine Sauce (+10.00)
Francobolli: Fonduta Filled Pasta, Artichokes, Peas, Mint, Brown Butter, Pine Nuts
Seared Alaskan Halibut with Spinach, Roasted Carrots, Lemon Capers Butter
Grilled Mt. Lassen Trout, Cannellini Beans, Asparagus, Olives, Preserved Lemon

Dessert

Tiramisu, the Classic Italian Dessert
Chocolate Budino: Warm Bittersweet Chocolate Cake with Gelato
Panna Cotta with Strawberries
Traditional Piemontese Chocolate, Hazelnut, Amaretti Custard
Lemon Mousse with Meringue and Toasted Pistachios
Sorbetto or Gelato del Giorno

\$55.00 per guest

**Seasonal items, subject to change.*



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2019 Reception Menus

Cold Canapes

Served Butler Style

Minimum order of 20 Pieces

Ahi Tuna Tartare in a Spoon
or on Crostini
\$6.50 Per Piece

Prosciutto Wrapped Lettuces
with Walnuts, Balsamico
\$6.50 Per Piece

Smoked Salmon on Potato Cakes
with Chive Cream
\$6.00 Per Piece

Toasted Walnut Bread
with Gorgonzola and Fruit
\$5.00 Per Piece

Roasted Chicken, Apple, Almond Salad
in Endive Spears
\$5.50 Per Piece

Mozzarella, Cherry Tomato,
Fresh Basil on Skewers or Crostini
\$5.00 Per Piece

Chicken Liver Mousse Crostini
with Pistachio & Huckleberries
\$5.00 Per Piece

Hot Canapes

Served Butler Style

Minimum order of 20 Pieces

Wood Grilled Prawn
on Skewer Wrapped in Pancetta
\$6.50 Per Piece

Miniature Crab Cakes
with a Spicy Pepper Sauce
\$6.00 Per Piece

Wood-Fired Veal and Pork Meatballs
with Tomato Sauce
\$6.00 Per Piece

Grilled Pork Belly
with Grilled Fruit on Skewers
\$6.50 Per Piece

Mini Baked Potatoes,
Mascarpone, Bacon, Chives
\$5.50 Per Piece

White Bean & Roasted Garlic Crostini
\$4.50 Per Piece

Warm Wild Mushroom Crostini
\$5.00 Per Piece



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Reception Platters

Small platter serves 20 people

Large platter serves 40 people

Salumi Platter

Chef's Housecured Meats and Prosciutto di Parma,
Pickled Vegetables and Marinated Olives
with Homemade Grissini and Schiacciata

Sm. \$275.00 - Lg. \$425.00

Fresh Fruit Platter

The Best Seasonal Fresh Fruits

Sm. \$150.00 - Lg. \$ 175.00

Cheeses of Italy

Scamorza, Montassio, Gorgonzola, Provolone and Pecorino
Served with Rosemary Schiacciata

Sm. \$325.00 - Lg. \$450.00

Seasonal Vegetable Crudite

An Assortment of Chilled Vegetables with Roasted Garlic Herb Mascarpone

Sm. \$195.00 - Lg. \$245.00

Grilled Vegetable Display

An Assortment of Grilled Vegetables may include Assorted Peppers, Onions, Fennel,
Zucchini and Eggplant with Balsamic Vinaigrette

Sm. \$225.00 - Lg. \$275.00

Chilled Pacific Seafood Platter

A Variety of Prawns, Dungeness Crab, Oysters,
Clams, Smoked Salmon and Marinated Mussels

Served on Ice with Cocktail Sauce, Mignonette, Saffron Cream and Fresh Lemons

Sm. \$575.00 - Lg. \$850.00

(Price is Based on Market Price and May Vary)



Prices subject to 8.75% sales tax and a 5% booking fee. Gratuity of 16% recommended.



2019 Dinner Menu

All menus are complimented by baskets of bread, coffee and tea service.

First Course (Please select one first course for groups over 20 guests)

Roasted Beets with Buffalo Ricotta, Kale, Fried Shallots, Pumpkin Seeds

Polpettine: Wood Fired Veal & Pork Meatballs, Castelvetrano Olives, Ricotta Salata
Gem Lettuce, Lemon and Anchovy Vinaigrette with Garlic Rusks, Parmigiano Reggiano
Zuppe del Giorno

Pink Lady Apples, Arugula, Pickled Onion, Goat Cheese, Candied Pecans

Mista: Mixed Baby Lettuces, Radish, Carrot, Cucumber, Zucchini, Green Beans

Main Course (Guests to select that evening. Menu subject to change)

Grilled Half Chicken al Mattone with Yukon Gold Potatoes, Garlic & Rosemary

Seared Alaskan Halibut, Spinach, Roasted Carrots, Lemon Caper Butter

Gnudi: Spinach Ricotta "Pillows" with Beef Ragu (or Marinara Sauce), Parmigiano
Francobolli: Fonduta Filled Pasta, Artichokes, Snap Peas, Mint, Brown Butter, Pine Nuts

Braised Beef Short Rib, Pioppini Mushrooms, Ramps, Potato Puree, Gremolata

Grilled Ribeye Steak with Potato Puree, Red Wine Sauce, Red Wine Jus (\$10.00 Add)

Dessert (Please select one first course for groups over 30 guests)

Tiramisu, the Classic Italian Dessert

Chocolate Budino: Warm Bittersweet Chocolate Cake with Buffalo Milk Gelato
Panna Cotta with Strawberries

Bunet alla Nonna: Traditional Piemontese Chocolate, Hazelnut, Amaretti Custard

Lemon Mousse with Meringue and Toasted Pistachios

Gelato or Sorbetto

\$80.00 Per Person

Menus are Seasonal and Subject to Change.



Prices subject to 8.75% sales tax and a 5% booking fee. Gratuity of 16% recommended.



2019 Family Style Dinner Menu

All menus are complimented by baskets of bread, coffee and tea service.

First Course - Select 3 first courses options to be set on table

Roasted Beets with Buffalo Ricotta, Watercress, Fried Shallots, Pumpkin Seeds
Strawberries, Baby Kale, Buffalo Mozzarella, Pistachios, Aceto Balsamico
Polpettine: Wood Fired Veal & Pork Meatballs, Castelvetrano Olives, Ricotta Salata
Sformatino: Cauliflower Custard, Fonduta, Mache, Peas, Asparagus, Grana Padano
Gem Lettuce, Lemon and Anchovy Vinaigrette with Garlic Rusks, Parmigiano Reggiano
Pink Lady Apples, Arugula, Pickled Onion, Goat Cheese, Candied Pecans
Salumi Misti: Chef's Selection of Cured & Cooked Meats, Grissini
Mista: Mixed Baby Lettuces, Radish, Carrot, Cucumber, Zucchini, Green Beans

Main Course - Select 3 entrée options to be set on table

Grilled Half Chicken with Yukon Gold Potatoes, Garlic & Rosemary
Grilled Mt Lassen Trout with Lentils, Baby Artichokes, Guanciale, Salsify
Seared Alaskan Halibut, Spinach, Roasted Carrots, Lemon Caper Butter
Francobolli: Fonduta Filled Pasta, Artichokes, Snap Peas, Mint, Brown Butter, Pine Nuts
Grilled Ribeye Steak with Potato Puree, Savoy Spinach, Red Wine Sauce
Gnudi: Spinach Ricotta Pillows with Beef Ragu (or Marinara Sauce), Parmigiano
Bistecca alla Fiorentina Grilled Porterhouse Steak

Dessert - Select 3 dessert options to be set on table

Tiramisu, the Classic Italian Dessert
Chocolate Budino: Bittersweet Chocolate Cake
Panna Cotta with Fresh Huckleberries
Traditional Piemontese Chocolate, Halzelnut, Amaretti Custard
Lemon Mousse with Meringue and Toasted Pistachios

\$105.00 Per Person

Menus are Seasonal and Subject to Change.



Prices subject to 8.75% sales tax and a 5% booking fee. Gratuity of 16% recommended.



2019 Private Dining Wine List

Sparkling and Rose

- Rose, Vaughn Duffy, Sonoma County, '16 \$44
- Tattinger Sparkling Wine, Domaine Carneros, Napa Valley, \$45
- Brut Rose, Carpena Malvolti, Italy, \$48
- Prosecco, Carpena Malvoti, Italy, \$50
- Brut, Roederer Estate, Anderson Valley NV, \$55
- Brut Rose, J, Russian River Valley NV, \$60
- Brut, Veuve Clicquot, Yellow Label, Reims, NV, \$100

California Whites

- Sauvignon Blanc, Honig, Napa, '16, \$40
- Chardonnay, Tolosa, Central Coast, '15, \$40
- Chardonnay, Davis Bynum, Russian River, '14, \$40
- Sauvignon Blanc, Vaughn Duffy, Russian River, '16, \$49
- Chardonnay, Pellegrini, (Unoaked), Russian River Valley, '15, \$50
- Sauvignon Blanc, Merry Edwards, Russian River, '16, \$58
- Chardonnay, Marimar, La Masia, Russian River Valley, '16, \$60
- Chardonnay, Chalk Hill, Sonoma Coast, '16, \$60
- Chardonnay, Dutton Goldfield, Russian River Valley, '15, \$65
- Sauvignon Blanc, Pride Mountain, Viognier, Sonoma County, '15 \$70
- Chardonnay, Frank Family, Carneros, '15, \$75
- Chardonnay, Rombauer, Carneros '16, \$82

Italian Whites

- Cesari Fiorile, Pinot Grigio, Venetie, '16, \$36
- Erste+Neue Sauvignon Blanc, Alto Adige, '16, \$40
- Roero Arneis, San Silvestro, Piemonte, '16, \$44
- Vermentino, Naeli, Sardegna, '16, \$48
- Gavi di Gavi, Broglia, Piemonte, '16, \$48



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2019 Private Dining Wine List

Italian Reds

Refosco, Casali Maniago, Friuli-Venezia, '11, \$36
Barbera, Scarpetta, Piemonte, '15, \$44
Montepuciano d'Abruzzo, Farina, '15, \$44
Chianti Classico, Machiavelli, Toscana '12, \$48
Valpolicella Ripasso, Mara, Veneto, '15, \$60

California Reds

Cabernet Sauvignon, Broadside, Paso Robles, '15, \$40
Merlot, Burgess, Napa Valley, '12, \$44
Zinfandel, Mazzocco, Dry Creek Valley '14, \$48
Petite Sirah, Madrigal, Napa Valley, '13, \$48
Zinfandel, Kokomo, Dry Creek Valley '16, \$48
Cabernet Sauvignon, Justin, Paso Robles, '15, \$50
Cabernet Sauvignon, Textbook, Napa Valley, '15 \$58
Pinot Noir, Paul Hobbs, "Crossbarn", Anderson Valley, '14 \$65
Cabernet Sauvignon, Mt. Veeder, Mt. Veeder, Napa, '14, \$66
Pinot Noir, Etude, Grace Benoist Ranch, Carneros, '42, \$68
Cabernet Sauvignon, "Poggio", Robert Craig, Napa, '15, \$68
Syrah, Keenan, Napa Valley, '13, \$70
Cabernet Sauvignon, Honig, Napa Valley, '14 \$80
Merlot, Farella, Napa Valley, '13, \$88
Cabernet Sauvignon, Jordan, Alexander Valley '13, \$110



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2019 Bar Menu

A full bar may be set up in two ways: billed on consumption or an all-inclusive package. The prices next to each spirit indicate the price per drink for a bar billed on-consumption. The all-inclusive package prices are below.

Premium Bar Package

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Light Rum,
Milagro Tequila, Hennessy VSOP Cognac, Makers Mark Bourbon,
Premium Wines and Champagne, Imported and Domestic Beer,
Soft Drinks and Mineral Waters
\$22 Per Person - Per Hour

Select Bar Package

Skyy Vodka, Seagram's Gin, Cruzan Light Rum, Tres Reyes Tequila,
Early Times Bourbon, Raynol Cognac,
House Wines and Champagne, Imported and Domestic Beer,
Soft Drinks and Mineral Waters
\$18 Per Person - Per Hour

Beer and Wine Package

House Wine and Champagne
Imported and Domestic Beer
Soft Drinks and Mineral Water
\$16 Per Person - Per Hour

Bartender/Bar Set-Up Fee

\$175 per bartender

(3 hour minimum required includes set up and tear down)

\$50.00 per hour charge per bartender after 3 hours



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