

Holiday Menu

The Silverado Experience

A service charge, which is currently 23%, will be added to the total food and beverage revenue (plus all applicable taxes). Reception stations are based on 60 minutes of service. A 25% surcharge will be added for each additional 30 minutes of services. Chef attendant fee of 250 may apply.

Server passing fee of 75 may apply. Please advise catering contact of any food allergies prior to event. For plated options, if more than one entrée is offered the client is responsible for providing entrée counts and entrée indicators. Meats are prepared at a medium temperature for all events. Various cook temperature requests cannot be accommodated with the exception of unique health concerns. For plated options,

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Hors D'Oeuvres

Minimum 25 pieces of each selection
Tray passed
10 per piece

Cold

Chilled lemon shrimp, avocado puree, cocktail sauce, chervil

Charred steak tartare, crispy tortilla, pickled mustard seeds, parsley

Kona style ahi poke, kewpie mayo, sriracha, furikake

Crudo of the day, lemon, fennel, mint, black pepper

Mini lobster rolls, chervil, pickled mustard seeds, old bay

Local oyster, kalamansi mignonette, Thai basil

Lime cured scallop tostada, avocado, serrano chill

Grissini, prosciutto Americano, fig jam

Smoked salmon blini, trout roe, creme fraiche, chives, chervil

Waldorf chicken salad on endive cup

Hot

Chorizo and manchego rice arancini, basil aioli, espelette

Pan seared skirt steak, chimi churri, piquillo pepper aioli

Fried avocado, basil aioli, vadouvan

Grilled lobster skewers, lobster reduction, herb crumble

Short rib croquette, roasted garlic mayo, crispy onions

Grilled chicken skewers, chicken jus, caramelized onions

Bacon wrapped scallops, madras curry, salsa verde

Pork lumpia roll, aromatic Thai chili glaze

Pancetta wrapped grilled shrimp, lemon oil, crispy garlic

Fried truffle mac and cheese, bacon jam, chervil

Carving Boards

Based on 90 minutes
Chef fee 250 per station
Carving stations paired with accoutrements

Herb basted prime rib of beef, horseradish cream, chimi churri

425 each | serves 30 guests

Peppercorn crusted prime tenderloin of beef,
caramelized onions, sauce Robert

400 each | serves 15 guests

Rosemary and garlic stuffed leg of lamb,
pickled onion, yogurt sauce

375 each | serves 20 guests

Crispy herb and citrus pork belly porchetta, salsa verde, pork jus

325 each | serves 25

50 oz prime tomahawk black angus chop,
roasted shallots, truffled bordelaise

175 each | serves 8 guests

Alaskan herb and lemon marinated salmon, crispy skin,
charred lemon, red remoulade

250 each | serves 25 guests

Displays

Based on 90 minutes

Deluxe Crudites

Seasonal Vegetables to include Carrots, Celery, Broccoli, Peppers, Squash. Served with your choice of two dips: Cool Ranch, Hummus, Avocado Salsa, Gorgonzola Bleu and Roasted Red Pepper

19 per person

Selection of Imported and Domestic Cheeses

Served with Grapes, Fruits, Crackers and Breads

22 per person

Traditional Antipasti

Selection of Italian Cheeses and Cured Meats: Sopressata Hard Salami, Coppa Ham, Parmesan Reggiano and Herbed Bocconcini, Marinated Grilled Vegetables, Artichoke Hearts, Olives and Pickled Peppers, Breadsticks, Crostinis and Breads

27 per person

Iced Seafood

Chilled Jumbo Shrimp, Snow Crab Claws, Little Neck Clams, Freshly Shucked

*Oysters Condiments: Brandied Cocktail Sauce, Citrus Sections, Horseradish and Crackers

38 per person

Plated Dinner

Holiday plated options - please choose one salad or soup, one entrée, and one dessert.
Pricing per person and based on entrée and upgrades.
For multiple options, highest price prevails

Starter

Truffled potato cream, crispy short rib croquette, herb aioli

Parsnip and apple, apple butter, brown butter breadcrumbs

Baby kale and roasted squash salad, cranberries, pistachios, parmesan

County line greens, local persimmon, walnuts, ricotta salata, cucumbers, saba

Poached pear and frisee salad, candied hazelnuts,
pear brown butter puree, white balsamic vinn.

Baby romaine/lemon garlic dressing, bottarga,
prosciutto, buttery croutons, chives, boquerones

Charred butternut squash panzanella, torched figs,
pancetta, burrata, red wine reduction

Entrees

Pan seared Petaluma chicken, wilted kale, bacon cheddar bread pudding,
charred fall squash, mustard chicken jus

90 per person

Crispy herb and citrus cured Porchetta, roasted shallots, caramelized sweet potato,
pork jus, pickled mustard seeds, crispy kale

110 per person

Braised beef cheeks, roasted valley mushrooms and heirloom carrots,
buttery mashed potatoes, asparagus, truffled bordelaise

120 per person

Butter and herb basted prime tenderloin of beef, parsnip puree, Jerusalem artichokes,
Brussel sprouts, bacon lardons, sauce Robert

130 per person

Slow roasted prime rib eye, short rib glaze, crispy thyme + garlic new potatoes,
charred root vegetables, buttermilk crispy onion rings

145 per person

Plated Dinner

Continued

Desserts

Pumpkin Spiced Crème Brulee, almond biscotti, cranberry preserves

Mini Apple Pie, whipped crème fraiche, caramel sauce

Chocolate Cake , milk chocolate Chantilly, coffee anglaise

Mascarpone Cheesecake, cinnamon whipped cream, graham cracker crumble, anglaise

Pumpkin Pie, mascarpone cream, salted caramel sauce

Enhancements

Extra - priced per person

+10: add two paprika scented jumbo shrimp to any entrée

+13: add two brown butter basted diver U10 scallops to any entrée

+ 16: Add 3oz slow cooked herbed lobster tail to any entrée

+33: Add white alba truffles to entrée

Dinner Buffet

Holiday buffet options please choose 1 chilled, 2 salads, 2 entrée, and 2 sides. Soup & Dessert Included. Pricing based per person

Chilled

Artisanal cheese and charcuterie display featuring local product, assorted crackers, grissini, mustards, honey, quince, almonds

Chilled seafood station, poached shrimp, king crab, crudo of the day cocktail sauce, lemon, shallot mignonette

Salads

Baby kale and roasted squash salad, cranberries, pistachios, parmesan

County line greens, local persimmon, walnuts, ricotta salata, cucumbers, saba

Poached pear and frisee salad, candied hazelnuts, pear brown butter puree, white balsamic vinn.

Soup

Parsnip and apple, apple butter, brown butter breadcrumbs

Entrees

Citrus herb cured Porchetta, honey mustard glazed, roasted shallots

Slow roasted chicken, chicken jus, chives

Pan seared black cod, lemon caper butter, sun-dried tomato pesto, fried artichokes

Pan seared hanger steak, truffle bordelaise, caramelized onions

Sides

Creamy 6 cheese polenta, butter, chives, padano crumble

Buttery mashed potatoes, parmesan, chives

Honey butter roasted carrots, candied sunflower seeds

Roasted Brussel sprouts, lemon vinaigrette, parmesan, bacon, pepper flakes

Dessert

Chefs selection of miniature verrines, tarts, and eclairs

120 per person

Dinner Buffet

Holiday buffet options please choose 1 chilled, 2 salads, 2 entrée, and 2 sides.

Pricing based per person

Chilled

Seafood display featuring: crab claws, jumbo poached shrimp, king crab, crab claws, crudo of the day, freshly shucked oysters with traditional accompaniments: lemons, cocktail sauce, European cocktail sauce

Cheese and Charcuterie display featuring, sliced salumi, pate de campagne, chicken liver mousse, sliced Spanish pata negra, deviled eggs, house pickles, mustards, and breads

Salads

Delicata squash Panzanella, chicories, white balsamic vinn, focaccia croutons, basil, grana Padano

Little gem and radicchio salad, Roquefort, toasted hazelnuts, charred beets, honey vinaigrette

Conty mixed greens, poached pears, candied walnuts, bruleed boucheron, sherry vinaigrette

Baby romaine, lemon garlic dressing, bottarga, prosciutto, buttery croutons, chives, boquerones

Parsnip and apple, apple butter, brown butter breadcrumbs

Carving Station

Slow cook herb butter basted prime rib, chimi churri, horseradish cream, truffled bordelaise

Citrus herb cured Porchetta, honey mustard glazed roasted shallots

Soup

Truffled potato cream

Entrees

Roasted organic half chicken, black garlic jus

Stripped bass, lemon butter, crispy artichokes, salsa verde

Pan seared scallops, stewed clams, fregola, basil

Sides

Buttery mashed potatoes, parmesan, chives

Vadouvan roasted carrots

Wild mushroom risotto

Roasted Brussel sprouts, lemon vinaigrette, parmesan, bacon, pepper flakes

Dessert

Chefs selection of miniature verrines, tarts, and eclairs

150 per person

Beverage Packages

Beer & Wine Only

PRICE PER PERSON

One Hour: 28
Second Hour: 12
Third Hour: 8
Additional Hours: 8

Silverado's Selection of Wines
(Chardonnay and Cabernet Sauvignon)
Add 4 per hour for an additional 2 varietals

A choice of 4 beers: Budweiser, Bud Light,
Coors Light, Lagunitas IPA, Stella Artois and
Napa Smith Pilsner

Fresh Juices, Soft Drinks, Still and
Sparkling Waters,

Kaliber Non-Alcoholic Beer by Guinness

Hosted Bar - Tier 2

PRICE PER PERSON

One Hour: 35 Second Hour: 16 Third Hour: 11 Additional Hours: 11

Svedka Vodka, New Amsterdam Gin, Seagram's 7 Whiskey, Jim Beam
Bourbon, Johnny Walker Red Label Scotch, Myers White Rum, Sauza Blue Tequila

Silverado's Selection of Wines (Chardonnay and Cabernet Sauvignon) Add 4 per hour for an
additional 2 varietals

A choice of 4 beers: Budweiser, Bud Light,
Coors Light, Lagunitas IPA, Stella Artois and Napa Smith Pilsner

Fresh Juices, Soft Drinks, Still and Sparkling Waters, Kaliber Non Alcoholic Beer by Guinness

One Bartender for every 75 guests. A Bartender fee of 150 per Bartender, per event is applicable.
Maximum of 2 Craft Cocktails choices per event. Prices are subject to
22% gratuity and administrative fee and 7.75% sales tax. Corkage fee is 25 per 750ML bottle. No
outside liquor or beer is permitted. Champagne and wine may be brought in with written approval.
Please advise catering of any food allergies prior to event.

Hosted Bar - Tier 1

PRICE PER PERSON

One Hour: 45
Second Hour: 20
Third Hour: 15
Additional Hours: 15

Tito's or Grey Goose Vodka, Bombay Sapphire
Gin, Jameson
Irish Whiskey, Maker's Mark Bourbon, Glenlevidt
Scotch, Bacardi Superior, Patron Silver

Complimentary Consultation with a Silverado
Sommelier for Personalized Beer and Wine
Selections

Fresh Juices, Soft Drinks, Still and Sparkling
Waters

Kaliber Non-Alcoholic Beer by Guinness

Cash Bar + Consumption Bar

Beverage Menu

Tier 1 Brands: 16 per person

Tier 2 Brands: 14 per person

Silverado's Selection Wine: 14 per glass, 48 per bottle

Other Wines: Please see the Event Wine List for pricing

Domestic Beer: 8:50 each

Imported and Specialty Beer: 9.50 each

Cordials: 16 each

Cognac: Please see a sales representative for pricing

Soft Drinks: 6 each

Bottled Sparkling or Still Water: 6 each

Corkage: 25 per 750ml bottle opened

Cash Bar

Cash bar prices are inclusive of tax and gratuity.

Set up fees include: 150 per bartender, 150 per cashier

One time fee of 250 set up fee for groups of 25 or less.

Additional Cash Bar Hours

Continue any beverage experience after a host bar has concluded with additional cash bar hours. Cash bar prices are inclusive of tax and gratuity. Fees include: Adding 150 per cashier to beverage package fees.

Consumption Pricing

Our clients may elect to have a bar based on consumption, all prices are the same as a cash bar. Please choose a beverage package that will be provided for your guests. Consumption bar prices are inclusive of tax and gratuity. Set up fees include: 150 per bartender One time fee of 250 set up fee for groups of 25 or less.

Wine List

Sparkling Wine

Chandon, Brut, Napa	50
Mumm, Rose, Napa	65
Domaine Carneros, Napa	75
J. Brut, Sonoma	80
Ruinart Blanc de Blancs, Champagne, FR	120

Sauvignon Blanc

Silverado Vineyards, Napa	45
St. Supery, Napa	55
Rutherford Ranch, Napa	65
Duckhorn, Napa	80

Chardonnay

Prisoner Wine Company, "The Snitch", Napa	55
Freemark Abbey, Napa	60
Napa Cellars, Napa	70
Joseph Phelps, Sonoma	85
Cakebread, Napa	100

Pinot Noir

Black Stallion, Carneros, Napa	55
La Crema, Sonoma Coast	60
Hartford Court, Russian River Valley, Sonoma	75
Patz and Hall, Russian River Valley, Sonoma	85
Cakebread, Napa	100

Cabernet Sauvignon

Educated Guess, Napa	55
House of Cards "Cab is King" Napa	65
Bear Flag, Sonoma	75
Silverado, Napa	85
Stag's Leap Wine Cellars "Artemis", Napa	110

Interesting Varietals

Belle Glos, Rose of Pinot Noir, Sonoma County	55
Brassfield Estate, Pinot Gris, North Coast	55
Neyers, Red Blend, Rhone Varietals, California	60
Rombauer, Zinfandel, Napa	75