



CALISTOGA

INDIAN SPRINGS EVENT MENU 2019

# SNACKS

*one piece per person; twenty-four piece minimum*

## COLD

**deviled eggs** *with fried sunchoke*  
**ricotta crostini** *with pepper jam*  
**heirloom tomato caprese skewer**  
**mini flatbread** *sundried tomato jam, olive caponata*  
**prosciutto wrapped melon** *with balsamic*  
**wild mushroom gougères**  
**cheddar cheese biscuits** *prosciutto & pepper Jam*  
**shrimp & lobster salad sliders**  
**pepper crusted beef crostini** *black truffle butter*  
**ahi poke** *served on a wonton crisp*  
**sam's style ceviche**

## WARM

**chicken satay skewers** *with peanut sauce*  
**smoked mozzarella arancini**  
**mini short rib taquitos** *with guacamole*  
**grilled prawn skewers** *with sweet chili sauce*  
**crab cakes** *with remoulade*  
**lamb meatballs** *with tomato sauce*  
**mini grilled cheese sandwiches** *with tomato soup*  
**caramelized shallot & bacon mini quiche**  
**grilled prawn bruschetta** *with romesco sauce*  
**blue cheese stuffed bacon wrapped dates**  
**braised pork belly skewer** *with coconut sugar glaze*

## SWEET

**mini chocolate mousse** *in chocolate cups*  
**house made donut holes**  
**mini chocolate blackout cupcakes**  
**mini vanilla buttermilk cupcakes**  
**mini carrot cupcakes** *with cream cheese frosting*  
**sorbet shots** *with prosecco*  
**assorted chocolate truffles**  
**mini panna cotta** *with berries*  
**mini fruit tartlets**

## LATE NIGHT

*available until 10pm*

**individual mini naan pizza**  
**mini short rib taquitos** *with guacamole*  
**mini grilled cheese sandwiches & tomato soup**  
**crispy crust french fries** *with aioli*  
**irish fries** *with cheddar cheese & sour cream*  
**ricotta crostini** *with pepper jam*  
**rustic flat bread** *with tapenade*  
**blue cheese stuffed bacon wrapped dates**  
**house made tortilla chips** *with trio of salsas*  
**house made tortilla chips** *with guacamole*  
**house made tortilla chips** *with guacamole & salsas*  
**popped caramel corn**  
**popcorn, drawn butter** *with assorted seasonings*  
**chocolate chip cookies & brownies**  
**traditional s'mores bar**

*make your own s'mores station with graham crackers,  
marshmallows & hershey's chocolate bars*

## STATIONARY DISPLAYS

*fifteen person minimum*

**selection of local, artisanal, cured salami** *with almonds  
& marinated olives*  
**selection of locally made artisan cheeses**  
**selection of cheese & charcuterie**  
**market selection of fresh & lightly cooked vegetables**  
*with buttermilk ranch dressing*  
**smoked salmon display**  
**pacific oyster bar**  
*mignonette, cocktail sauce, hot sauce, lemon wedges*  
**traditional raw bar**  
*oysters on the half-shell, dungeness crab legs, shrimp cocktail  
ceviche & clams, mignonette, cocktail sauce, hot sauce,  
lemon wedges*

# PLATED DINNERS

*fifteen person minimum*

*three course ♦ choose one starter/first, two mains & one dessert  
four course ♦ choose one starter, one first, two mains & one dessert  
entrée counts due 7-days prior to event date*

STARTER

## **BEEF TARTAR**

*black truffle oil, grain mustard, crostini*

## **HALIBUT CRUDO**

*endive & taro root chip*

## **BURRATA**

*grilled country bread, olive oil*

## **SMOKED SALMON MOUSSE**

*lemon zest, microgreens*

## **POACHED WILD PRAWNS**

*avocado, frisée, green goddess*

## **MIXED BABY LETTUCES**

*tomatoes, cucumber, fresh herbs, house vinaigrette*

## **MARINATED HEIRLOOM BEET SALAD**

*almonds, arugula, goat cheese*

## **BLUE CHEESE WEDGE**

*slab bacon, cherry tomatoes, shaved red onion,  
scallions*

## **CLASSIC CAESAR SALAD**

*romaine lettuce, shaved parmesan, croutons*

## **TOMATO SOUP**

*olive oil, sea salt, crostini*

## **MARKET CEVICHE**

*sweet potato chips*

FIRST

MAIN

## **LEMON-PEPPER ROASTED CHICKEN**

*polenta fries, sautéed snap peas*

## **SEARED RARE ALBACORE TUNA**

*fennel, tomato conserva, romesco*

## **HANGER STEAK**

*wild mushrooms, roasted broccoli, bordelaise*

## **SAM'S PORCHETTA**

*pork belly & sausage wrapped loin, salsa verde,  
roasted potatoes*

## **SEASONAL FRESH CATCH (AQ)**

*sautéed leeks & carrots, truffle beurre blanc*

## **BRAISED BEEF SHORT RIBS**

*creamy polenta, crispy carrot chips*

## **MARY'S DUCK BREAST**

*seasonal accompaniments & preparation*

*\$10 surcharge per person*

## **WILD MUSHROOM BAKED PENNE**

*tuscan kale, parmigiano*

## **BUTTERMILK PANNA COTTA**

*almond crumble, honey*

## **SEASONAL FRUIT CRISP**

*whipped cream*

## **CHOCOLATE BUDINO**

*salted caramel, whipped cream*

## **SAM'S CHEESECAKE**

*Seasonal accompaniments*

DESSERT

## **SEASONAL CHOCOLATE DESSERT**

# FAMILY STYLE DINNER

*choose two starters, one main, two sides & one dessert*

## STARTERS

### MIXED BABY LETTUCES

*tomatoes, cucumber, fresh herbs, house vinaigrette*

### MARINATED HEIRLOOM BEET SALAD

*almonds, arugula, goat cheese*

### BEEF TARTAR

*black truffle oil, crostini*

### BLUE CHEESE WEDGE

*slab bacon, cherry tomatoes, shaved red onion, scallions*

### CLASSIC CAESAR SALAD

*romaine lettuce, shaved parmesan, croutons*

### POACHED WILD PRAWNS

*avocado, frisée, green goddess*

## SIDES

### GRILLED ASPARAGUS

*lemon oil*

### JALAPENO MACARONI & CHEESE

### POLENTA WITH MASCARPONE

### ROASTED BROCCOLI

*chili flake*

### ROSEMARY & GARLIC ROASTED POTATOES

### POTATO & CAULIFLOWER GRATIN

## MAINS

### ROASTED MARY'S CHICKEN

*lemon pepper*

### GRILLED HANGER STEAK

*salsa verde*

### SEASONAL FRESH CATCH (AQ)

*beurre blanc*

### ROASTED ORGANIC PORK LOIN

*sage butter sauce*

### WILD MUSHROOM BAKED PENNE

*tuscan kale, parmigiano*

## DESSERTS

### SEASONAL FRUIT CRISP

*whipped cream*

### PANNA COTTA

*fresh berries*

### SEASONAL CHOCOLATE DESSERT

# DINNER BUFFETS

## NAPA VALLEY GRILL

**DINNER ROLLS** *with sweet cream butter*

**ENDIVE, CHICORY & APPLE SALAD** *with feta cheese and marcona almonds*

**BURRATA** *with grilled country bread, olive oil*

**ROASTED BABY YUKON GOLD POTATOES**

**GRILLED SHORT RIBS** *with olive tapenade*

**SEARED KING SALMON** *with garlic & dill*

**MILK CHOCOLATE MOUSSE**

## SLOW & LOCAL

**DINNER ROLLS** *with sweet cream butter*

**CLASSIC CAESAR SALAD** *with romaine lettuce, shaved parmesan & croutons*

**FARRO & BEET SALAD** *with arugula, lemon zest*

**POLENTA & CREAMY MASCARPONE**

**ROASTED LEG OF NAPA LAMB** *with feta & salsa verde*

**QUATTRO FORMAGGIO LASAGNA**

**SEASONAL GALLETTE**

# CARVING STATIONS

## **SAM'S PORCHETTA**

*pork belly & sausage wrapped loin, fig mostarda, dinner rolls*

*twenty person minimum*

## **WHOLE ROASTED SUCKLING PIG**

*tomatillo & avocado salsa, chile de arbol salsa*

*thirty person minimum*

## **GREEK-STYLE ROASTED LEG OF LAMB**

*roasted fennel, carrots & potatoes, mint salsa verde, arugula, dinner rolls*

*fifteen person minimum*

## **PEPPER-CRUSTED PRIME RIB OF BEEF**

*horseradish crème fraîche, grain mustard, dinner rolls*

*twenty person minimum*

# SPIRITS

## DELUXE BRANDS

**vodka** ♦ *seagram's*

**gin** ♦ *burnett's*

**rum** ♦ *meyer's*

**tequila** ♦ *well made blanco*

**whiskey** ♦ *evan williams*

**scotch** ♦ *cutty sark*

## PREMIUM BRANDS

**vodka** ♦ *ketel one*

**gin** ♦ *tanqueray*

**rum** ♦ *captain morgan*

**tequila** ♦ *el jimador*

**whiskey** ♦ *george dickel*

**scotch** ♦ *johnnie walker red*

## ULTRA PREMIUM BRANDS

**vodka** ♦ *belvedere*

**gin** ♦ *tanqueray 10*

**rum** ♦ *dos maderas 5-year*

**tequila** ♦ *don julio blanco*

**whiskey** ♦ *bulleit bourbon*

**scotch** ♦ *johnnie walker black*

## BEER

**sam's social club ale** ♦ *seasonal draft beers*

**assorted domestic & imported bottled beers**

## BLOODY MARY BAR

*house infused habanero vodka*

*absolut vodka*

*pickled garden vegetables*

*applewood smoked bacon*

## MIMOSAS

*house sparkling wine*

*fresh orange juice*

## SAM'S SPECIALTY COCKTAILS

### **luxardo cherry mule**

*hanger one vodka, luxardo, lime juice, ginger beer*

### **the local**

*absolut pear vodka, red grapes, sage, lime, ginger beer*

### **smokin' cadillac**

*espolon blanco, mezcal, lime, grand marnier*

### **the girl's getaway |**

*kettle one vodka, st-germain, grapefruit, lime, agave*

### **aperol spritz**

*aperol, campo viejo cava, soda*

### **paper plane**

*george dickel whiskey, amaro nonino, lemon, aperol*

### **paloma**

*espolon blanco tequila, fresh grapefruit juice, lime juice, club soda, salt rim*

### **aviation**

*sonoma brother's gin, lemon juice, maraschino liqueur, crème de violette*

### **old fashioned**

*maker's mark bourbon, angostura bitters, orange twist*

## BAR SETUP

*includes one bartender for two hours*

*one bartender required for every fifty guests*

# PACKAGE BAR

## BEER & WINE

*sam's social club draft beer + imported & domestic bottled beers*

*house sparkling, white & red wines from magnolia grove by chateau st jean*

*\* campo viejo cava reserva, spain, nv*

*\* california chardonnay, pinot grigio, cabernet sauvignon, merlot*

*Includes soft drinks, bottled sparkling & still water, assorted juices*

## DELUXE BRANDS

**vodka** ♦ *seagram's*

**gin** ♦ *burnett's*

**rum** ♦ *meyer's*

**tequila** ♦ *well made blanco*

**whiskey** ♦ *evan williams*

**scotch** ♦ *cutty sark*

*sam's social club draft beer*

*imported & domestic bottled beers*

*house sparkling, white & red wines*

*soft drinks*

*bottled sparkling & still water*

*assorted juices*

## PREMIUM BRANDS

**vodka** ♦ *ketel one*

**gin** ♦ *tanqueray*

**rum** ♦ *captain morgan*

**tequila** ♦ *el jimador*

**whiskey** ♦ *george dickel*

**scotch** ♦ *johnnie walker red*

*sam's social club draft beer*

*imported & domestic bottled beers*

*house sparkling, white & red wines*

*soft drinks*

*bottled sparkling & still water*

*assorted juices*

## ULTRA PREMIUM BRANDS

**vodka** ♦ *belvedere*

**gin** ♦ *tanqueray 10*

**rum** ♦ *dos maderas 5-year*

**tequila** ♦ *don julio blanco*

**whiskey** ♦ *bulleit bourbon*

**scotch** ♦ *johnnie walker black*

*sam's social club draft beer*

*imported & domestic bottled beers*

*house sparkling, white & red wines*

*soft drinks*

*bottled sparkling & still water*

*assorted juices*

## BAR SETUP

*includes one bartender for two hours*

*one bartender required for every fifty guests*

# WINES

## **SPARKLING**

cava reserva, campo viejo, spain

rosé sparkling, jcb, france

rosé sparkling, schramsberg, north coast

sparkling wine, domaine carneros by taittinger, napa

sparkling wine, domaine chandon étoile, california

champagne, g.h. mumm, france

champagne, veuve clicquot, france

## **WHITE**

sauvignon blanc, joseph cellars, st helena, napa valley

sauvignon blanc, duckhorn, napa valley

chardonnay, franciscan, napa valley

chardonnay, tamber bey “unoaked”, napa valley

chardonnay, patz & hall, sonoma coast

chardonnay, chateau montelena, napa valley

rose, picayune, napa valley

rose, flowers, sonoma

## **RED**

pinot noir, outcast, russian river valley

pinot noir, kenwood, russian river valley

pinot noir, goldeneye, anderson valley

merlot, freemark abbey, napa valley

petite sirah, tofanelli vineyards, “old vine”, calistoga

zinfandel, canard, “old vine”, calistoga

zinfandel, ridge, “geyserville”, alexander valley

cabernet sauvignon, thumbprint, alexander valley

cabernet sauvignon, beaulieu vineyards, rutherford, napa valley

cabernet sauvignon, spring mt vineyard, spring mt, napa valley

## **CORKAGE AVAILABLE**

# NON ALCOHOLIC

equator estate coffee, decaf & mighty leaf teas

blue bottle iced coffee

assorted nespresso drinks | \$50 setup fee

iced tea

bottled iced tea

orange, grapefruit or apple juice

fresh squeezed lemonade

fruit infused spa water with coconut enhancement

assorted soft drinks

*still & sparkling bottled water*

*still & sparkling bottled water*

izee sparkling juices

red bull & sf red bull energy drinks

cock 'n bull ginger beer

boylan's root beer

vignette wine country pinot noir soda

# MENU GUIDELINES

## GENERAL

- All fried foods are cooked in peanut oil. Special accommodations may be made in some cases with adequate notification.
- All prices are per person unless otherwise indicated.
- Minimum guest counts apply when indicated. Surcharges may apply for groups under eight.
- All food & beverage is subject to a taxable service charge of 21% and applicable sales tax, currently 7.75%.
- Final guaranteed guest counts are due seven days prior to the event date and are not subject to reduction.
- Approved menu changes made within forty-eight hours of the event are subject to a 10% menu cost increase.
- Approved menu changes made within twenty-four hours of the event are subject to a 20% menu cost increase.
- Menu pricing is subject to change based on market fluctuations. All pricing will be confirmed ninety days prior to the event.
- Menu items are subject to change.
- Modification to existing menu items may affect menu price.
- Custom menus are available upon request with adequate notification.
- In order to provide the best, freshest ingredients available, our Executive Chef may make seasonal changes to menu selections two weeks prior to the event, with notification.
- Plated and Family Style menus include bread & butter and coffee & tea service.
- A Cake Cutting Fee will be assessed if client chooses to serve a specialty cake *in addition to* the dessert course on the menu.

## PLATED DINNERS

- Choose one starter and/or first course, two main courses and one dessert course.
- Accommodation will be made for a reasonable number of vegetarians and/or guests with other dietary restrictions provided that notification is received at least seven days prior to the event.
- Client must provide individual place cards and/or a seating chart with entrée indicators seven days prior to the event.

## LABOR

- All action stations requiring a chef will be charged a labor fee. One chef is required for every fifty guests for one hour of service.
- Should your event extend past the contracted end time, overtime fees may apply, as outlined in your contract.