



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*

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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

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vodka ♦ *belvedere*

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whiskey ♦ *bulleit bourbon*

scotch ♦ *johnnie walker black*

sam's social club draft beer

imported & domestic bottled beers

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soft drinks

bottled sparkling & still water

assorted juices

BAR SETUP

includes one bartender for two hours

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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.