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 gougeres
- 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

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

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

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

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

FIRST

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

DESSERT

BUTTERMILK PANNA COTTA
almond crumble, honey

SEASONAL FRUIT CRISP
whipped cream

CHOCOLATE BUDINO
salted caramel, whipped cream

SAM’S CHEESECAKE
Seasonal accompaniments

SEASONAL CHOCOLATE 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
### 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

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

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

BAR SETUP
includes one bartender for two hours
one bartender required for every fifty guests

MIMOSAS
house sparkling wine
fresh orange juice
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

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

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
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
izza sparkling juices
red bull & sf red bull energy drinks
cock ’n bull ginger beer
boylan’s root beer
vignette wine country pinot noir soda
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.