



**Continental Breakfast \$20**

Assorted Breakfast Pastries and Muffins

Waters, Coffee, Tea and Juices

**Breakfast Buffet \$35**

Assorted Pastries

Assorted Muffins

Bagels and Spreads

Assorted Cereals

Yogurt

Fresh Fruits and Berries

Three Juice Offering

Smoked Fish Platter with Garnish

Scrambled Eggs, Country Style Potatoes, Apple Wood Smoked Bacon or Sausage

Waters, Coffee, Teas, Juices

*Specific Breakfast item requests may be discussed with the Chef*

*Plated Breakfast Menus Offered Upon Request*



### **Meeting Breaks and Snacks**

#### **Choice of One Morning Break, or One Afternoon Break | \$7.00**

*Serving Coffee, Hot Teas, Bottled Water and Assorted Sodas*

#### **One Morning Break and One Afternoon Break | \$12.00**

*Serving Coffee, Hot Teas, Bottled Water and Assorted Sodas plus Break Snacks*

*(Please Select 2 Items for Each Break)*

Assorted Mini-Danish

Sliced Fresh Fruit

Cookies

M&M's

Lemon Bars

Brownies

Mixed Nuts

Pretzels

Trail Mix



### **Plated Lunch \$45**

All of our Event Menus are presented in the “Spirit of Dry Creek Kitchen.”  
Local produce from our network of small artisanal farmers is reflected in each season.  
Entree accompaniments will always be paired in this way, at the time of the event.

To ensure menu items best exemplify the flavors of the season, preparation and presentation of menu items will be confirmed no more than 2 weeks before your event date.  
Please consult the current Dry Creek Kitchen menu for suggested offerings.

### **Three course lunch**

*(Please choose one menu item from each course)*

### **Appetizers**

Farmers Market Vegetable Soup

Local Organic Greens with Citrus Vinaigrette

Traditional Caesar Salad, Shaved Parmesan

Wild Mushroom Risotto

Cold Poached Jumbo Shrimp with 2 Sauces

Market Sashimi with Fennel, Vinegar, Olive Oil and Sea Salt

Salumi Plate – Selection of Artisanal Salumi

*(Plated Lunch page 1 of 2)*



### **Entrée**

Pan Seared Pacific Sea Bass

Roasted Petaluma Chicken Breast

Caramelized Liberty Duck Breast

Roast Pork Tenderloin

Braised Black Angus Short Rib of Beef

Painted Hills New York Strip

Vegetarian Option upon Request

*Plates Composed with Seasonal Vegetables and Starch/Accompaniment*

### **Dessert**

Chocolate Fondant with Sea Salt Caramel

“Cheesecake” with Seasonal Berries and Sweet Cream

Buttermilk Panna Cotta with Vanilla Bean Gelee and Biscotti

*(Plated Lunch page 2 of 2)*



**Buffet Lunch | \$45**

*(Choice of 2 salads, 2 entrees, 1 starch, 1 vegetable and 1 dessert)*

**Salads**

Local Organic Greens, Citrus Vinaigrette

Caesar Salad, Anchovies, Shaved Parmesan

Seasonal Fruit Salad

Tabbouleh

Limestone Lettuce Salad, Chipolte Ranch Dressing

Hummus with Grilled Pita Bread

**Entrees**

Roasted Fulton Farms Chicken Breast, Dijon Aioli

Seared Market Fish with Seasonally Appropriate Garnish

Roasted Pork Tenderloin

Medallions of Beef Top Sirloin, Red Wine Jus

Seared Scaloppini of Salmon, Dill Crème Fraîche

Pepper Crusted Flank Steak

*(Buffet Lunch page 1 of 2)*



### **Vegetables**

Herb Marinated and Grilled Vegetable Platter

Tiny Green Beans with Garlic Butter

Market Vegetable Medley

Honey Cumin Glazed Carrots

Bloomsdale Spinach Hash

### **Starches**

Crushed Heirloom Potatoes

Creamy Polenta with Mascarpone

Roasted Garlic Potato Gratin

Market Vegetarian Pasta

Dry Creek Kitchen Garden Herb and Parmesan Risotto

Wild Mushroom Risotto

### **Desserts**

Baked Fruit Crisp with Sweetened Cream

Display of House Made Cookies and Brownies

*(Buffet Lunch page 2 of 2)*



## **Deli Style Platter Lunch | \$25**

### **Salads**

Local Organic Greens with "O" Zinfandel Vinaigrette

Traditional Potato Salad

Classic Caesar Salad, Marinated Anchovies, Shaved Parmesan

Orecchiette Pasta Salad with Fresh Basil Pesto

### **Mini Sandwiches**

*Build Your Own Sandwiches*

*(Select Three)*

Niman Ranch Ham, Pastrami, Roast Beef, Salami, Turkey, Corned Beef, Chicken Salad,

Tuna Salad, Egg Salad Served with Lettuce, Tomatoes, Onions and Cheese

### **Relish Tray**

Hummus with Toasted Pita Bread and Marinated Olives, Marinated and Grilled

Vegetables, Pickled Peppers

### **Dessert**

Display of Cookies & Brownies



**Box Lunch | \$20**

*Great for offsite outings, picnics, or express check-outs*

*Box Lunch Includes:*

Gourmet Deli Style Sandwich  
*(Choice of meat, vegetarian available)*

Fresh Fruit

Kettle Chips

Cookie or Brownie

Bottled Water

Soda



### **Plated Dinner**

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Please consult the current Dry Creek Kitchen menu for suggested offerings

### **Three Course | \$69**

*(Please choose one menu item from the appetizer course, three entrees and one dessert)*

### **Four Course | \$ 75**

*(Please choose two menu item from appetizer course, three entrees and one dessert)*

### **Appetizers**

Farmers Market Vegetable Soup

Local Organic Greens with Citrus Vinaigrette

Traditional Caesar Salad, Shaved Parmesan

Wild Mushroom Risotto

Cold Poached Jumbo Shrimp with 2 Sauces

Market Sashimi with Fennel, Vinegar, Olive Oil and Sea Salt

Salumi Plate – Selection of Artisanal Salumi

*(Plated Dinner page 1 of 2)*



### **Entrée**

Pan Seared Pacific Sea Bass

Roasted Petaluma Chicken Breast

Caramelized Liberty Duck Breast

Roast Pork Tenderloin

Braised Black Angus Short Rib of Beef

Painted Hills New York Strip

Vegetarian Option upon Request

*Plates Composed with Seasonal Vegetables and Starch/Accompaniment*

### **Desserts**

Chocolate Fondant with Sea Salt Caramel

Crème Brulée with Market Berries

Apple-Frangipane Tart with Vanilla Bean Ice Cream

Dessert Selection from Current Dry Creek Kitchen Menu

*(Plated Dinner page 2 of 2)*



## **Buffet Dinners**

### **Two Entrees | \$55**

*(Choice of 2 salads, 2 entrees, 1 starch, 1 vegetable and 1 dessert)*

### **Three Entrees | \$65**

*(Choice of 3 salads, 3 entrees, 2 starches, 2 vegetables and 2 desserts)*

## **Salads**

Local Organic Greens with Citrus Vinaigrette

Traditional Caesar Salad Station

Sausalito Spring Watercress Salad, Point Reyes Blue Cheese Vinaigrette,  
Candied Walnuts

Tabbouleh

## **Entrees**

Slowly Braised Beef Short Ribs

Roasted Petaluma Chicken with Mushroom Ragout

Red Wine Braised CK Lamb Shanks

Seared Beef Medallion with Shallot Confit

Seared Seasonal Fish with Appropriate Garnish

Liberty Duck Confit "Cassoulet"

*(Buffet Dinner page 1 of 2)*



### **Starches**

Crushed Heirloom Potatoes

Creamy Polenta with Mascarpone

Roasted Garlic Potato Gratin

Market Vegetarian Pasta

Dry Creek Kitchen Garden Herb and Parmesan Risotto

Wild Mushroom Risotto

Twice Baked Potato with Blue Cheese and Bacon

### **Vegetables**

Bloomsdale Spinach Hash

Market Vegetable Medley

Tiny Green Beans with Garlic Butter

Honey-Cumin Glazed Carrots

### **Desserts**

Blackberry-Croissant Bread Pudding with California Apricots and Blackberry Sauce

Fruit Crisp with Sweetened Cream

Fresh Seasonal Fruit Tarts with Parisian Cream

Jamocho Almond Fudge Cheesecake

*(Buffet Dinner page 2 of 2)*



### **Cocktail Parties**

Half Hour (choice of four) | \$15  
One Hour (choice of four) | \$20  
Two Hours (choice of six) | \$25  
Three Hours (choice of eight) | \$35

### **Hors d'oeuvre**

#### **“Caviar and Oysters”**

Point Reyes Oysters with Aureole Cuvee Mignonette  
Stuffed Mini Baked Potatoes with Caviar and Crème Fraiche  
Mini Egg Salad Tea Sandwich with Caviar

#### **“Shrimp, Scallop and Lobster”**

Coconut Shrimp with Lime Aioli  
Traditional Shrimp Cocktail  
Crispy Shrimp Spring Roll with Soy-Mustard  
Spicy Lobster Salad with Avocado on Wonton Chip  
Scallop Ceviche with Piquillo Peppers

#### **“Crab”**

Dungeness Crab Won Ton  
Crab Salad and Avocado Tart  
Mini Crab Cake with Cajun Remoulade

#### **“Fish”**

California Yellowtail Sashimi on Jasmine Rice with Rice Wine Pickle  
Smoked Salmon Rillettes on Country Toast with Caviar  
Tuna Tartare with Rice Pearls and Jalapeno Oil  
Tuna Tataki with Wakame Seaweed Salad

*(Cocktail Party page 1 of 2)*



**“Truffle and Foie Gras”**

Crispy Truffled Risotto  
Parmesan Tuile with Truffled Goat Cheese  
Foie Gras Mousse on Brioche with Seasonal Preserves  
Crisp Foie Gras and Duck Confit Ravioli, Seasonal Preserves

**“Vegetables and Grains”**

Roasted Vegetable Arancini  
Basil Scented Polenta with Eggplant Caviar, Bell Pepper Confit  
Hummus on Grilled Pita  
Vegetable Spring Roll with Soy-Mustard

**“Meat, Game and Poultry”**

CK Lamb Spring Roll with Plum Sauce  
Beef Carpaccio with Horseradish Cream  
Spicy beef Skewer with Peanut Sauce  
Spicy Chicken Skewer with Peanut Sauce  
Duck Rillettes on Country Toast with Seasonal Fruit garnish



**Cocktail Party with Food Stations**

4 hours with (choice of 8 Hors d'oeuvres) | \$80

**Appetizer Station**

*(choose 1)*

Display of Charcuteries with Assorted Mustards and Breads

Steamed Mussels with Crusty Bread

Chilled Shellfish Bar, Hog Island Oysters, Clams, Prawns, Dungeness Crab Cocktail  
(Additional Charges Apply)

Display of Local Artisan Cheeses with Assorted Breads

Whole Dungeness Crabs with Clarified Butter and Dipping Sauces

**Sashimi Station**

Tempura Station with Vegetables, Assorted Proteins and Sauces

**Taco Station**

**Salad Station**

*(choose 2)*

Humus and Tabbouleh with Grilled Pita Bread

Marinated grilled vegetables with assorted Condiments

Caesar salad Bar with Chilled Prawns, Grilled Chicken

Local Organic Greens with Assorted Dressings and Condiments

*(Cocktail Party Food Stations page 1 of 2)*



**Carving Station**

*(choose 1)*

Whole Roasted Rib Eye with Soft Rolls and Horseradish Sauce

Niman Ranch Ham with Assorted Mustards

Fennel Crusted Ahi Tuna served Rare with Crisp Flat Bread and Aioli

**Pasta Station**

*(choose 1)*

Risotto Station with Assorted Garnish

Penne Pasta with grilled Chicken, Tomato or Roasted Garlic Cream Sauce

Vegetarian Pasta Station

**Dessert Station**

*(choose 3)*

Trio of Profiteroles with Clear Caramel Sauce

Churros with Warm Chocolate Sauce

Assorted Mini Desserts on a Silver Platter

Chocolate Fondue with Assorted Dipping Treats

Blackberry-Croissant Bread Pudding with California Apricots and Blackberry Coulis



### **Dry Creek Kitchen Catering Menu Guidelines**

*(Please remember we only use the freshest ingredients available, which change daily)*

Savor Sonoma County's bounty of extraordinary wines and fresh seasonal ingredients served from acclaimed Chef Charlie Palmer's Dry Creek Kitchen

### **Dry Creek Kitchen Current Menu**

Groups with 1-14 guests may order from the Dry Creek Kitchen current restaurant menu.

Three Course | \$ 69

Four Course | \$75

### **Dry Creek Kitchen Limited Menu**

Groups with 14-20 guests may order from a limited Dry Creek Kitchen menu.  
3 appetizer options, 3 Entrée options, limited dessert menu

### **Dry Creek Kitchen Set Menu**

Groups of 20 or more guests will have a pre-set Dry Creek Kitchen menu

Pre-Set Menu:

- Same First course
- Same Second course
- 3 Entrée options
- Same Dessert

### **Additional Menu Options**

Each menu will also include a vegetarian option

Children's menu options available



### **Dry Creek Kitchen Chef's Tasting Menu**

\$85.00 Per Person

\$130.00 with Paired Wines

Allow Executive Chef Les Goodman to create a menu for your event.  
The six course-tasting menu reflects the best  
seasonal ingredients available at the time of your event.

Our Sommelier is available to pair Sonoma County's premier wines  
with each course for an additional \$45.

Please note the Chef's Menu is flexible. A meeting with the Chef can also be  
arranged for you to discuss the menu and any other requirements you have for your event.

*(Not available in the Carriage House)*