



**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

Smoked Fish Platter with Garnish

Scrambled Eggs or Quiche

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**

### **Beverages**

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

Refreshed - \$10.00

Half Day Service - \$7.00

### **Snacks**

One Morning Break and One Afternoon Break \$12.00

\$6.00 for only one snack break

*(Please select two items for each break)*

Assorted Mini-Danish

Sliced Fresh Fruit

Cookies

M&M's

Lemon Bars

Brownies

Mixed Nuts

Pretzels

Trail Mix

Power Bars



### **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

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

Salumi Plate – Selection of Artisanal Salumi

*(Plated Lunch page 1 of 2)*



### **Entrée**

Market Fresh Fish

Roasted Petaluma Chicken Breast

Caramelized Liberty Duck Breast

Roast Pork Loin

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 Gelée 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

Market Fish with Seasonally Appropriate Garnish

Roasted Pork Loin

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**

*(Groups up to 10, please select two)*

Local Organic Greens with "O" Zinfandel Vinaigrette

Traditional Potato Salad

Classic Caesar Salad, Marinated Anchovies, Shaved Parmesan

Orecchiette Pasta Salad with Fresh Basil Pesto

#### **Build your own Mini Sandwiches**

*(Please 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**

**Four Course | \$ 75**

### **Starters**

Farmers Market Vegetable Soup

Local Organic Greens with Citrus Vinaigrette

Traditional Caesar Salad, Shaved Parmesan

Wild Mushroom Risotto

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

Salumi Plate – Selection of Artisanal Salumi



### **Entrée**

Market Fresh Fish

Roasted Petaluma Chicken Breast

Caramelized Liberty Duck Breast

Roast Pork Loin

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

*Parties up to 20 will have Dessert Selection from Current Dry Creek Kitchen Menu*

*Children's Menu Options Available*

*(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 vegetable 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**

Vanilla Bread Pudding with Studded Fruit and Blackberry Sauce

Fruit Crisp with Sweetened Cream

Fresh Seasonal Fruit Tarts with Parisian Cream

Chocolate Swirl 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”**

Crispy Truffled Risotto  
Parmesan Tuile with Truffled Goat Cheese

**“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  
Crostini with Tomato Jam and Olive Tapenade

**“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  
Crisp Duck Confit Ravioli, Seasonal Preserves



### **Cocktail Party with Food Stations**

#### **Groups of 25-50 \$65**

4 Hand Passed Hors d'oeuvres  
Appetizer station  
Salad station  
Carving station  
Pasta station  
Dessert station

#### **Groups of 50+ \$80**

8 Hand Passed Hors d'oeuvres  
Appetizer station  
Salad station (2 salads)  
Carving station  
Pasta station  
Dessert station (3 desserts)

#### **Appetizer Station**

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



### **Salad Station**

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

### **Carving Station**

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**

Risotto Station with Assorted Garnish  
Penne Pasta with grilled Chicken, Tomato or Roasted Garlic Cream Sauce  
Vegetarian Pasta Station

### **Dessert Station**

Trio of Profiteroles with Clear Caramel 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)*

Three Course | \$ 69

Four Course | \$75

#### **Up to 20 Persons**

Groups with 6-20 guests may order from a large party Dry Creek Kitchen menu.

*Menu featuring:*

Four starter options

Three second course options (if applicable)

Four entrée options

Three dessert options from seasonal DCK Dessert Menu

#### **21-29 Persons**

Groups will have a streamlined Dry Creek Kitchen menu

*Streamlined Menu:*

Same first course

Same second course (if applicable)

Three entrée options

Same dessert

#### **30-45 Persons**

Groups of 46 or more guests will have a limited Dry Creek Kitchen menu

*Limited Menu:*

Same first course

Same second course (if applicable)

Two entrée options

Same dessert

#### **46+ Persons**

Groups of 46 or more guests will have a pre-set Dry Creek Kitchen menu

*Pre-Set Menu:*

Same first course

Same second course (if applicable)

Same entrée

Same dessert

*Note: Vegetarian entrees available upon request*



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

\$85.00 Per Person

\$130.00 with Paired Wines

Allow Executive Chef Dustin Valette 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)*



## **Beverage Packages & Specialized Arrangements**

### **Premium Beverage Package**

Includes premium spirits, house selected wines, Imported and Domestic beers, non-alcoholic beverages

\$35 per person, up to 3 hours

\$10 per person for each additional hour

### **Deluxe Beverage Package**

Includes house selected wines, Imported and Domestic beers, non-alcoholic beverages

\$25 per person, up to 3 hours

\$8 per person for each additional hour

### **Standard Beverage Package**

Includes all non-alcoholic beverages, including coffee, tea and assorted sodas.

\$10 per person, up to 3 hours

\$5 per person for each additional hour

*\*Champagne is not included in beverage packages but is available for a supplemental fee.*

*Contact the Sommelier for any special wine requests or recommendations!*

### **Beverages upon Consumption**

Should you opt against purchasing a beverage package, you may choose to host "Beverages Upon Consumption"

\$150 bar set up / staffing fee

(A fully stocked and fully staffed private bar will be set for your event.)

### **Wine Based Aperitifs**

As an alternative to a cocktail hour, you may consider starting your event with a sparkling wine aperitif!

Enjoy Sonoma County Sparkling wine with our seasonal puree.

\$9 per person