

FARM TO TABLE/SONOMA STYLE

This menu is our most popular wedding menu. A crowd-pleaser for its versatility and creative approach to familiar flavors, it reflects our fondness for locally-sourced ingredients and flair for Wine Country Casual Elegance.

Choose 4 Passed Appetizers, 1 Stationary Appetizer, 6 Buffet Items (2 Proteins, 4 Side Dishes)

PASSED APPETIZERS (Choose 4)

- French Puff stuffed with Housemade Burrata, thinly sliced Sweet 100 Tomato and Micro-Basil.
- Napa Nachos...Madrone Smoked Duroc Pork, Smooth Tomatillo Sauce and Chifinade Radishes on Seasoned Flour Tortilla Crisps.
- Fried Cauliflower Cones...Miniature Bamboo Cones filled with Beer Battered Cauliflower, Queso Anejo Seasoned Crema.
- House Cured Redwood Coast King Salmon Sake Salmon Deviled Eggs...Classic Picnic Eggs with House Cured Sake, Tobiko and Scallion Garni.
- Skewered House Cured Belly...Crisp Pork, Drizzled with Japanese Robata Sauce.
- Petit Spot Prawn Croustade with Black Truffle Aioli and Basil Sprouts.
- Mission Trail Manzanillo Olive and Marinated Napa Sundried Tomato Bruschetta Crostinis with Shaved "Dos Anos" Estero Cheese.
- West County Cheddar and Hobbs Bacon Meatballs With Special Red Wine BBQ Sauce.
- Mycopia Portobello Mushroom "Fries" with Meyer Lemon Dipping Sauce and Homemade Balsamic Catsup.
- Smoky Grilled Rocky Chicken Skewers with Tarragon and Citrus Brown Sugar Glaze.

PLACED APPETIZERS (Choose 1)

- "The Raw Bar"...Fresh Icy Cold Tomales Oysters, Cooked Shrimp, Tabasco, Cocktail Chile Sauce, Lemons Etc. +\$ at Market Price. We can also add Sashimi items to this...a popular feature brought about by our Sous Trevors Japanese heritage. ASK FOR PRICE.
- Organic Marinated Sonoma County Vegetable Platter...Grilled Peppers, Artichokes, Eggplant, Squashes served with Crusty Baguettes, Sesame White Bean Hummus and Roast Garlic Chèvre Dip.
- "Local Legends" Charcuterie Platter....Magret and Torchon from Sonoma Foie Gras. Salumi from Columbus and Zoe's. Our own Wild Boar Summer Sausage. Assorted Flavors of Sonoma Jack. Presented with Trevors Insane Pickled Vegetables, Hot Mustard and Red Bird Baguettes. +\$10pp.

BUFFET OR FAMILY STYLE (Choose 4 Side Dishes and 2 Proteins)

- Crisp Local Romaine Spears and Baby Arugula with Garden Cucumbers and French Butter Radishes, Creamy Napa Dijon Dressing, Farmers Cheese and Focaccia Croutons.
- Fully Belly Field Greens with Fresh Strawberries, Toasted Pecans and Farmstead Blue Cheese with Kozlowski Apple Cider Honey Dressing.
- Yolo County Heirloom Tomatoes with Fresh Mendocino Mozzarella, Fresh Basil and Balsamic.
- Bodega Bay Butterball Potatoes and Multi Colored Baby Carrots with and Shaved Local Estero Gold Cheese.
- Mashed Little Farm Red Potatoes with Clover Buttermilk and Italian Parsley.
- Saffron Infused Orzo Pasta with Aromatic Vegetables, Fresh Herbs and Chanterelle Mushrooms.
- Zucchini Gratinee...Layers of Local Squash and Heirloom Marinara with Tomales Bay Havarti Cheese.
- Kabocha Squash Lasagne....Sweet Baked Kombocha, Bechamel and Hand Rolled Pasta with Fresh Grated Estero Fontina.
- Bronze Cut Mostaccioli With Roasted Multi-Colored Peppers, Castroville Artichokes and Genovese Basil Pesto.
- California Ratatouille ...Capay Eggplant and Zucchini with Moroccan Chili/Tomato Confit, Fresh Sweet Herbs.
- Spring Asparagus, Crisp and Bright, with Extra Virgin Olive Oil, Lemon, Mint and Black Pepper.
- Blanched Napa Pole Beans with Shallot Vinaigrette and Authentic French Garlic Aioli.
- Grass-Fed West County Beef Sirloin with Bermuda Onions, Preserved Lemon and Cabernet Reduction.
- Herb and Garlic Roasted Rocky Chicken Breasts, Warm Rosemary/ Sunchoke Vinaigrette.
- Sage and Porcini Crusted California Pork Loin with Mendocino Pear Chutney.
- Sonoma Lamb and Marin Sun Farms Beef Meatballs with Savory Red Wine Espagnole Sauce and Shaved White Cheddar.
- Local Duck Hindquarters slow cooked in Natural Stock with Gewurztraminer, Cipolines and Fresh Orange Zest.
- Grilled Local King Salmon or Steelhead, Miso Glaze and Fried Ginger.
- Broiled Redwood Coast Lingcod with Brentwood Corn Purée and Sundried Yellow Tomato Butter.
- Salt Baked Gulf Prawns Shishito Peppers and Fried Garlic Beurre Blanc.
- Deep Fried Semi-Boneless Whole Fish. ...We usually go for a Rock Cod or Petrale Sole Branzino and Tai Snappers also work....+\$15 pp. We have two Fryers that can cook 4 at a time. Usually we get everything else out and then bring these out family style. This Fish can also be baked with Lemon Butter.

ALSO ON THE TABLE: San Francisco Style French Bread.

PRICING

Under 50 guests \$70pp for food.

Over 50 guests \$60pp for food.

Special pricing for a fully plated or family style menu available. Please inquire.

INCLUDED:

Mobile Kitchen, where needed.

Buffet, Serving and Cooking Equipment.

Chef.

Plates. Silverware. Napkins.

Water Glass, Wine Glass.

Cake Service, compostable.

OPTIONAL:

Full "Day of Event" Coordination: \$1450, includes one virtual or live meeting, Printed Timeline and Onsite Day of Event Coordinator.

Waitstaff and additional Kitchen staff: \$350 per for the day.