

SONOMA COAST VILLA & SPA

ELEGANT YET COMFORTABLY CASUAL

Sonoma Coast Catering Menus:

Breakfast

Continental Breakfast

- \$ 15.00 ++
- Assorted Breakfast Pastries and Muffins
- Fresh Sliced Fruit, Yogurts and Cottage Cheese
- Boiled Eggs, Granola and Cereals
- Coffee, Decaf, Selection of teas and Juices

Villa Breakfast Buffet

- \$ 25.00 ++
- Assorted Pastries
- Assortment of Muffins
- Bagels and Cream Cheese
- Assorted Cereals
- Yogurt
- Fresh Fruits and Berries
- Smoked Fish Platter with Garnish
- Oven Baked Frittata
- Mushroom Omelet

Coffee Breaks

- \$ 12.50 ++
- Assortment Mini-Danish
- Fresh Fruit
- Coffee, Decaf, Selection of Teas and Soft Drinks

Lunch

Three course plated Lunch

- \$ 29.50 ++

Appetizers

- Organic mixed Salad with Raspberry Vinaigrette
- Spinach Salad with Walnuts and Blueberries
- Dungeness Crab Cake with Swiss Chard
- Organic Squash Soup with Creme Fraiche
- Italian Tomato Salad, Mozzarella Cheese and Basil



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Entree

- House Made Vegetarian Pasta with Spinach
- Grilled Chicken Breast with Lemon Grass and Saffron Risotto
- Fresh Wild Salmon with Ginger
- Bodega Bay Garlic Shrimp

Dessert

- Chocolate Mousse Cake
- Fruit Sorbet with Cookie Garnish
- Cheese Cake with wild Berries Sauce
- Oven Baked Peach Strudel with Sweet Cream

Buffet Lunch

- \$ 35.00 ++
- Minimum 25 Persons
- Salads
- Organic Mixed Greens with Sherry Vinaigrette
- Caesar Salad, Anchovies, Shaved Parmesan
- Fresh Sliced Fruit
- Hummus with Grilled Pita Bread
- Deluxe Artisan Cheese Tray

Entrees

- Grilled Chicken Breast with Lemon Grass
- Grilled New York Steak with Rosemary
- Wild Halibut with Ginger
- Tomales Bay Shrimp with fresh Mint
- Pork Tenderloin with Mustard Sauce

Vegetables & Starches

- Marbled Mashed Potatoes
- Mushroom Risotto
- Blue Potatoes
- Tender Asparagus with Fresh Herbs
- Sweet Roasted Peppers
- Organic Green Beans
- Glazed Carrots with Honey and Cumin



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Desserts

- Assortment of Petite Fours
- Rich Chocolate Cake
- Display of Home made Cookies and Brownies

Deli Style Platter Lunch

- \$ 25.00 ++

Salads

- Baby Romaine Salad with Sherry Vinaigrette
- Traditional Potato Salad
- Tomato and Mozzarella Salad with Balsamic and Basil
- Pasta Salad with Fresh Basil Pesto

Mini Sandwiches

- Egg Salad with California Sturgeon Caviar
- Chicken Salad and Petite Arugula
- Roasted Vegetables and Hummus Panini
- Ham and Local Brie with Dijon

Cocktail Parties

- Passed by Service Staff
- One Hour (choice of four) \$ 10.00 ++
- Two Hours (choice of five) \$15.00 ++
- Three Hours (choice of six) \$ 20.00 ++
- Four Hours (choice of seven) \$ 25.00 ++

Hors d'oeuvre Seafood

- Crab Salad and Avocado
- Dungeness Crab Won Ton
- Mini Crab Cake
- Smoked Scottish Salmon on Country Toast with Caviar
- Bodega Bay Ceviche
- Tomales Bay Garlic Shrimp
- Chilled Lobster Salad with Avocado Wrapped in Rice Paper



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Vegetables

- Roasted Vegetables
- Hummus on Grilled Pita Bread
- Vegetable Spring Roll with Soy-Mustard
- Sonoma Onion Quiche
- Spanacoppia

Meat & Poultry

- Beef Skewer with Organic Vegetables
- Chicken Skewer with Organic Vegetables
- Sliced Duck Breast with Wild Berry Sauce
- Petite Sliced Filet Mignon with Mustard Sauce

Cocktail Party with Food Stations

- 4 hours with (choice of 8 Hors d'oeuvres)
- \$ 80.00 ++

Appetizer Station

- Display of Local Artisan Cheeses with Oven Baked Breads
- Sushi and Vegetable Tempura
- Chilled Prawns
- Dungeness Crab
- Martini Shrimp Cocktail

Salad Station

- Hummus and Tabbouleh with Pita Bread
- Marinated Organic Grilled Vegetables
- Mixed Green Salad
- Local Spinach Salad with Assorted Dressings and Condiments

Carving Station

- Whole Filet Mignon with Soft Rolls and Horseradish
- Fennel Crusted Ahi Tuna Served Medium Rare with Crisp Flat Bread
- Whole Roasted Chicken
- Pork Loin Served with Mustard Sauce



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Pasta Station

- Four Cheese Ravioli
- Penne Pasta with Grilled Chicken and Tomatoes
- Black Squid Pasta with Garlic Sauce

Dessert Station

- Chocolate Fountain with Assorted Dipping Treats
- Home made Cheese Cake with Blueberries
- Chocolate Mousse Cake
- Creme Brule with Lavender

Dinner

- Three Course \$ 47.50 ++
- Five Course \$ 65.00 ++
- Seven Course \$95.00++

Appetizers

- Organic Mixed Greens with Raspberry Vinaigrette Dressing
- Dungeness Crab Cakes with Baby Spinach
- Field Salad with Citrus Vinaigrette
- Lobster Salad with Spicy Arugula
- Vine Ripened Tomato and Fresh Mozzarella with Aged Balsamic Vinegar
- Garlic Shrimp with Swiss Chard

Entrees

- Grilled Organic Chicken Breast with Lemon Grass
- Fresh Ahi Tuna with Mango Salsa
- Tender Duck Breast with Orange Sauce
- New York Steak with Rosemary
- Rib Eye Steak with Tarragon
- Duo of Beef Tenderloin and Wild Halibut
- Fresh Salmon with Ginger
- Slow Roasted Pork Tenderloin Wrapped in Bacon
- Sonoma Organic Rack of Lamb with Mint Sauce
- All Entrees are served with Organic Vegetables and Starch



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Desserts

- Crème Brule with Lavender
- Homemade Cheesecake with Santa Rosa Plum Sauce
- Triple Chocolate Mousse Cake
- Fruit Sorbet in a Con with Petite Fours

Buffet Dinners

- Two Entrees \$ 55.00 ++
- Three Entrees \$ 65.00 ++

Salads/ Appetizers

- Local Organic Greens with Raspberry Vinaigrette
- Traditional Caesar Salad
- Baby Spinach Salad with Walnuts
- Trio of Tomatoes with Mozzarella and Basil
- Fresh Sliced Fruit
- Fresh Berries
- Artisan Cheese Tray
- Marinated Mushrooms
- Grilled Vegetables

Entrees

- Organic Chicken Breast with Lemon Grass
- Grilled New York Steak with Rosemary
- Fresh Wild Salmon with Ginger
- Duck Breast with Orange Sauce
- Local Halibut with Mango Salsa
- Rib Eye Steak with Golden Oregano

Starches

- Wild Mushroom Risotto
- Marbled Mashed Potatoes
- Four Cheese Ravioli
- Roasted Blue or Red Potatoes
- French Fingerling Potatoes



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Vegetables

- Local Green Beans
- Sweet Roasted Peppers
- Portabella Mushrooms
- Jumbo Asparagus with Butter Fondue
- Baby Spinach
- Or
- Other Organic Vegetables from our own Gardens

Desserts

- Chocolate Fountain with Fresh Fruit
- Homemade Cheesecake with Santa Rosa Plum Sauce
- Chocolate Mousse Cake
- Oven baked Apple Strudel with Ice-Cream

