

Entrées

All entrées include choice of one side.

Roasted Organic Chicken Breast with Dijon pan sauce
and braising greens

15-20 people \$230 / 40-50 people \$460

Grilled Steelhead with pumpkin seed pesto sauce
and roasted winter squash

15-20 people \$234 / 40-50 people \$468

Roasted Pork Loin with bacon Brussels sprouts,
and cranberry chutney

15-20 people \$225 / 40-50 people \$450

Dry Rubbed Tri Tip, au jus, creamy horseradish and sautéed green beans and baby carrots

15-20 people \$265 / 40-50 people \$530

Sides

Herb roasted baby potatoes

Mashed potatoes

Locally grown, organic brown rice pilaf

Grass Valley white polenta, creamy or grilled

Additional sides: 15-20 people \$48 / 40-50 people \$96

Family Style Seasonal Pasta

Spaghetti Bolognese with chanterelle mushrooms,
shaved parmesan and herbs

15-20 people \$164 / 40-50 people \$328

Vegetarian Penne with Bloomsdale spinach, roasted winter squash, pumpkin seed pesto and parmesan

15-20 people \$142 / 40-50 people \$284

Four Cheese Lasagna with béchamel sauce, marinara and seasonal vegetables

15-20 people \$158 / 40-50 people \$316