

Entrées

All entrées include choice of one side.
Vegetarian, and other dietary options available.

Grilled Organic Chicken Breast -with caponata and herbs
15-20 people \$220 / 40-50 people \$440

Seared Salmon -with grilled summer squash and corn salsa
15-20 people \$224 / 40-50 people \$448

Roasted Pork Loin- with tomato and fennel confit
15-20 people \$215 /40-50 people \$430

Dry Rubbed Tri Tip, au jus, creamy horseradish and sautéed green and yellow wax beans
15-20 people \$255 /40-50 people \$510

Sides

herb roasted Yukon gold potatoes
mashed potatoes

locally grown, organic brown rice pilaf
creamed Grass Valley white polenta

additional sides: 15-20 people \$45 / 40-50 people \$90

Family Style Seasonal Pasta

Other traditional styles available, give us a call!

Farfalle- with house made bacon, Del Rio figs & arugula, shaved parmesan and light walnut cream sauce
15-20 people \$14 / 40-50 people \$290

Vegetarian Penne- with cherry tomatoes, roasted corn, pesto and parmesan
15-20 people \$132 / 40-50 people \$264

Four Cheese Lasagna- with béchamel sauce, marinara, seasonal vegetables, and pesto
15-20 people \$148 / 40-50 people \$296