

# APPETIZERS



## STATIONS

priced per person | twenty person minimum

### Artisan Cheese Board

Handcrafted artisan cheeses, dried fruits, local nuts  
roasted garlic, fig preserves, jam & honey  
accompanied by assortment of flatbreads

16 

### Charcuterie Butcher's Block

Prosciutto, local grilled & smoked sausage  
marinated Greek olives, herb flatbread  
roasted garlic clove

22

### Seafood Tower

Jumbo poached shrimp  
black pepper seared Ahi tuna  
chef's choice of ceviche  
oysters on the half shell

30 

### Vegetable Crudités

Grilled green & yellow squash, fennel, cremini  
mushrooms, asparagus, roasted red peppers, radicchio  
crudités of baby carrots, celery, haricot verts  
toybox tomatoes, summer squash, assorted aiolis

15  

## SMALL BITES

served passed or stationed | priced per person | twenty person minimum

two selections - 20 per person | three selections - 25 per person | four selections - 30 per person

### Mini Dungeness Crab Cakes +2pp

Lemon-basil aioli

### Mini Crab Louis +5pp

Dungeness crab, toybox tomatoes  
asparagus, louis dressing, butter lettuce

### Tuna Tartare

Shaved green papaya, fresh mango salsa  
balsamic reduction

### Bruschetta

Red peppers, onions, olives, crostini

### Caprese Skewers

Mozzarella, basil, tomato, balsamic

### Mini Bacon & Cheddar Sliders

Pickled onions, applewood smoked bacon

### Stuffed Mini Bell Peppers

### Baked Mussels

### Watermelon & Feta

### Charcuterie Cups

### Loaded Cucumber Guacamole Bites

### Mini Empanadas\*

### Sausage, Onion & Pineapple Bites

### Caramel & Nut Covered Grapes

### Smoked Salmon

Crème fraiche, chives, crostini

### Sautéed Shrimp Skewers

Cherry tomatoes, basil leaves, garlic, olive oil

### Chicken Confit

Endive & fennel, crostini

### Steak Tartare

Crème fraiche, chives, crostini

### Grilled Portobello Mushroom

Herbed goat cheese  
balsamic braised onion confit on endive

### Veggie Sandwich Bites

### Jalapeño Corn Fritters

 Gluten-Free  Vegetarian

Dietary options available upon request



# BUFFET

85 per guest

Includes: 2 Salads | 2 Sides | 2 Entrees | Dessert Assortment | Family Style Also Available



## SALADS

+7 per guest for each salad beyond two

### Mixed Greens

Marinated tomatoes  
black pepper-shallot vinaigrette

### Classic Caesar

Romaine lettuce, homemade sourdough croutons  
shaved reggiano parmesan

### Heirloom Tomato & Mozzarella +2 pp

(seasonal)  
Basil truffle vinaigrette

### Slow Roasted Red & Yellow Beets +2 pp

(seasonal)  
Candied pecans, blue cheese, white balsamic

### Bleu Cheese Wedge +3 pp

Iceberg, bleu cheese dressing, bacon  
hard-boiled egg, tomato, bleu cheese crumbles

## ENHANCE YOUR DINNER WITH OUR MOBILE WOOD-BURNING PIZZA OVEN

+25 per guest

select up to two types  
(see page 4)

## SIDES

+8 per guest for each side beyond two

### Mashed Yukon Gold Potato

Roasted garlic & chives

### Glazed Carrots

Honey & rosemary

### Blue Lake Green Beans

Crispy shallots & roasted red peppers

### Chickpea Salad

Feta, tomato, cucumber, parsley, lemon

### Maple Roasted Sweet Potatoes

Candied pecans

### Grilled Broccolini

Roasted toybox tomatoes, garlic

## ENTREES

+10 per guest for each entree beyond two

### Blackened Halibut

Mixed greens, cherry tomatoes  
balsamic vinegar

### Pasta Primavera

Grilled seasonal vegetables, spicy pomodoro  
garlic, basil, shaved pecorino

### Grilled Sirloin

Maitre D'Hôtel butter

### Olive Oil Poached Salmon

### Grilled Leg of Sonoma Lamb +7 pp

Rosemary

### Beef Stew

Pot roasted root vegetables

### Paella

Vegetarian or seafood (+10 pp)

### Roasted Chicken

Au jus

### Chicken or Shrimp Scallopini

## SWEET TREATS

### Seasonal Cheesecake Bites

Trio of Crème Brûlée +10 pp  
Vanilla, orange, and valrhona chocolate

### Valrhona Chocolate Cake

Banana confit, liquid chocolate center

### Sourdough Bread Pudding

Vanilla bean whipped cream

### Lemon & Raspberry Squares

### Seasonal Fruit Salad

### Pineapple Upside-Down Cake

Gluten-Free Vegetarian

Dietary options available upon request



# PLATED

85 per guest

Includes: First Course | Main Course | Dessert

## FIRST COURSE

please select one dish to be served to all guests



### Mixed Greens

Marinated tomatoes  
black pepper-shallot vinaigrette

### Classic Caesar

Romaine lettuce, homemade sourdough croutons  
shaved reggiano parmesan

### Arctic Char Ceviche

seasonal

Ceviche a la minute, avocado mousse  
pomegranate seeds, grapefruit, balsamic drizzle

### Crab Louis +10 pp

Dungeness crab, toybox tomato, asparagus  
deviled egg, louis dressing, butter lettuce

### Bleu Cheese Wedge +3 pp

Iceberg, bleu cheese dressing, bacon  
hard-boiled egg, tomato, bleu cheese crumbles

## MAIN COURSE

Please select two proteins & one vegetarian option (guests will choose one)

### Duroc Fire-Roasted Porkchop

Citrus brined, Pt. Reyes blue cheese  
haricot verts, mustard, au jus

### Seared Salmon

Caramelized leeks, roasted fingerling potatoes  
tomatillo salsa, pineapple chutney

### Grilled Petite Fillet Mignon +5 pp

Green lake green beans, truffled mashed potatoes

### Roasted Heirloom Chicken Breast

Morel butter stuffed, brussel sprouts, celeriac  
black garlic jus

### Pan Seared Scallops +10 pp

Pineapple chutney, braised farro, crispy bacon  
edamame sauce, potato & mascarpone puree

### Seafood Paella +10 pp

Valencia rice, saffron chicken broth, spanish chorizo  
mussels, clams, shrimp, baby scallops

### Vegetable Harvest Paella

Valencia rice, seasonal vegetables, vegetable broth

### Mushroom Risotto

White wine, shallots, thyme  
shaved pecorino romano

## DESSERT



### Seasonal Cheesecake Bites

### Trio of Crème Brûlée +10 pp

Vanilla, orange, and valrhona chocolate

### Valrhona Chocolate Cake

Banana confit, liquid chocolate center

### Sourdough Bread Pudding

Vanilla bean whipped cream

### Lemon & Raspberry Squares

### Seasonal Fruit Salad

### Pineapple Upside-Down Cake

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# WOOD FIRED OVEN



Our mobile wood-fired oven is perfect for any occasion. We offer a variety of fire roasted meats & delightful pizzas to create an unforgettable experience for you & your guests.


## CARVING STATION

\$200 chef attendant fee required

Wood-Fired Prime Rib +7 pp   
Herb jus

Citrus Marinated Pork Tenderloin +5 pp   
Fresh herbs

Roasted Turkey Breast +5 pp  
Traditional turkey gravy

Leg of Lamb +5 pp   
Succotash of summer corn  
sun gold tomato, basil, lamb jus



## SOURDOUGH PIZZA

55 per guest

choose three | fifty guest minimum

Margherita 

Tomatoes, mozzarella, fresh basil, olive oil

Pepperoni

Tomatoes, mozzarella, pepperoni

Pizza Bianca 

Potato, rosemary, mozzarella

Fresh Sausage

Italian fennel sausage, mozzarella, pomodoro sauce

Vegetarian 

Mushrooms, roasted red peppers, red onions, olives

Seafood +5 pp

Shrimp, crab, mozzarella, pesto sauce



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# BEVERAGE PACKAGES



## NON-ALCOHOLIC BEVERAGES

10 - 2 hours | 15 - 3 hours

### Unlimited

Soft drinks, iced tea, lemonade, still water  
sparkling water, hot tea

### Coffee Service +5 pp

Regular & decaf tea creamer & sugar included

## BEER & WINE

26 - 2 hours | 30 - 3 hours

### Wine

House selected white & red wine

### Beer

Selection of domestic & imported bottled beers

### Sparkling Wine +4 pp

Prosecco - Avissi

## HOSTED FULL BAR PACKAGES

Shots are not included in any package | Wine upgrades available for all packages

### STANDARD

30 - 2 hours | 34 - 3 hours

#### Liquor

Charbay Vodka, Conciere Gin  
Dewars Scotch, Rum Rio  
Evan Williams Whiskey, Tradicional Tequila

#### House White & Red Wine

Selection of Beer

### DELUXE

35 - 2 hours | 40 - 3 hours

#### Liquor

Tito's Vodka, Tanqueray Gin  
Corralejo Tequila, Bacardi Rum  
Johnnie Walker Red Scotch, Bulleit Bourbon

#### House White & Red Wine

Selection of Beer

### PREMIUM

50 - 2 hours | 55 - 3 hours

#### Liquor

Grey Goose Vodka, Bombay Sapphire Gin  
Maker's Mark Kentucky Bourbon  
Patron Tequila, Glenlivet 12yr Scotch,  
Mount Gay Rum, Jameson Irish Whiskey  
Hennessy Privilege Cognac

#### House White & Red Wine

Selection of Beer



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# CATERING POLICIES



## FOOD AND BEVERAGE MINIMUMS ARE SUBJECT TO THE FOLLOWING:

Food and Beverage Minimum is subject to 25% Admin Charge, and 8.625% tax. The food and beverage minimum can only be applied towards food and beverages for the contracted reservation.

If the food and beverage minimum is not met, the difference will be added to the final bill as an "Unmet Minimum", and cannot be applied towards purchase of gift certificates, gift cards, wine or other food to take home.

## CONFIRMATION & CANCELLATION

All events are considered definite upon receipt of

1. Signed Contract
2. Completed Credit Card Authorization Form
3. Payment of Initial Deposit.

Please refer to Contract for Cancellation Policy.



## MENU & BEVERAGE SELECTIONS

Your final menu and beverage selection(s) are due fourteen (14) days prior to your event date.

## GUEST COUNT

A final guaranteed guest count is due ten (10) days prior to your event date.

## PAYMENT

The Initial Deposit is 30% of estimated total balance, due upon contract approval. The Final Deposit is the remaining balance and is due ten (10) business days prior to the event. Any additional charges incurred the day of event will be paid at the conclusion of the event to the credit card provided. All payments must be received in U.S. Dollars or by Credit Card. Gifts Certificates/Cards not accepted.

## EVENT DURATION

Should your event last longer than contracted, a fee of \$1,000.00 per 60 minutes will be added onto your final bill and charged to the Credit Card provided. Gift Certificates/Cards not accepted.

## RELEASE OF LIABILITY

Please note that farm + vine is not responsible for lost or stolen personal items.

