

Dinner Packages

All Packages Include Sweet Potato Fries, Ice Tea, Coffee, or Soda

Dinner Package A

\$18.95 Per Person as a Buffet

\$24.95 Per Person Plated

***Tax & Gratuity Not Included**

Salad

- Organic Mixed Greens**
With Champagne Vinaigrette or Classic Caesar Salad

Entrée

(Choice of)

- Roasted Petaluma Organic Chicken Breast**
Gnocchi, Sage Brown Butter, Wilted Spinach
- Pan Roasted Loch Duart Sustainable Salmon**
Quinoa, Mixed Greens, Artichoke Hearts, Tomatoes, Citrus Vinaigrette,
Fruit Salsa

Dessert

- Chef's Choice Dessert Choice for an Additional \$3 or \$4 Per Person

Dinner Package B

\$24.95 Per Person as a Buffet

\$31.95 Per Person Plated

***Tax & Gratuity Not Included**

Appetizer

- Sweet Potato Fries**
With Jalapeno-Arugula Aioli

Salad

(Please
Choose
One)

- Organic Mixed Greens**
With Champagne Vinaigrette
- Bishop's Caesar Salad**

Entrée

(Choice of)

- Roasted Organic Petaluma Chicken Breast**
House Made Gnocchi, Sage Brown Butter, Wilted Bloomsdale Spinach
- Grilled Niman Ranch Grass Fed Bone in Rib Eye**
Sake Ginger Glaze, Snow Peas, Shitake Mushroom,
Wasabi Infused Yukon Gold Potato Puree
- Pan Roasted Loch Duart Sustainable Salmon**
Lentil Root Vegetable Hash, White Wine Butter Glaze, Micro Greens

Dessert

- Chef's Choice Dessert Choice for an Additional \$3 or \$4 Per Person

Dinner Package C

\$34.95 Per Person as a Buffet

\$41.95 Per Person Plated

***Tax & Gratuity Not Included**

Appetizer

(Please
Choose
One)

Sweet Potato Fries
With Jalapeno-Arugula Aioli

Calamari
Calamari Flour Dusted and Fried, Kalamata Olives, Roasted Sweet Peppers,
Tomatoes, & Drizzled with Lemon Aioli

Salad

Organic Mixed Field Greens
With Champagne Vinaigrette

Entrée

(Choice of)

Roasted Organic Petaluma Chicken Breast
House Made Gnocchi, Sage Brown Butter, Wilted Bloomsdale Organic Spinach

Niman Ranch Grass Fed Filet Mignon
Caramelized Onion, Truffle Mascarpone Tart, Brandy Peppercorn Demi

Pan Roasted Loch Duart Sustainable Salmon
Lentil Root Vegetable Hash, White Wine Butter Glaze, Micro Greens

Dessert

Chef's Choice Dessert for an Additional \$3 or \$4 Per Person

Dinner Package D

\$41.95 Per Person as a Buffet

\$47.95 Per Person Plated

***Tax & Gratuity Not Included**

Appetizer

- Sweet Potato Fries & Calamari**

Salad

(Please
Choose
One)

- Bloomsdale Organic Spinach Salad**
With Blood Oranges, Feta Cheese, Candied Pecans, and Blood Orange-Vanilla Bean Vinaigrette
- Baked Goat Cheese Salad**
With Arugula, Spinach, Roasted Baby Beets, Sweet Candied Almonds & Raspberry Balsamic Vinaigrette

Entrée

(Choice of)

- Honey Dijon Crusted Niman Ranch Grass Fed Rack of Lamb**
Roasted Potatoes, Seasonal Vegetable, Cabernet Reduction Sauce
- Niman Ranch Grass Fed Filet Mignon**
Caramelized Onion, Truffle Mascarpone Tart, Brandy Peppercorn Demi
- Seared Jumbo Day Boat Scallops**
Mushroom Leek Blanquette, White Truffle Potato Puree, and Micro Green Salad

Dessert

- Chef's Choice Dessert for an Additional \$3 or \$4 Per Person