



COLD BREAKFAST BUFFETS

Cold Breakfast Buffets are priced for a maximum of two hours. A 24% service charge and 8.125% tax will be added to all food and beverage. All prices are in US dollars and are valid for events through December 31, 2019.

Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.

Each additional half hour will add 5. Add 8 for groups under 10. Pricing per person.

SONOMA EXPRESS

41

Orange and Grapefruit Juice
Sliced Seasonal Fruits and Berries
Individual Low-Fat Yogurt
Sun-dried Fruit & Nut Granola, Low-Fat and Fat-Free Milk
McCann's Steel Cut Oats, Brown Sugar and Golden Raisins
Assorted "Home Grown" Bagels
Miniature Apple, Blueberry and Cinnamon-Raisin Danish
Fruit Preserves and Sweet Butter
Regular & Decaffeinated Coffee and LOT 35 TEAS

HEALTHY START

40

Orange and Grapefruit Juice
Fairmont Spa Smoothies
House-made Protein Shakes
Individual Low-Fat Yogurt and Bowl of Fresh Berries
House-made Low-Fat Granola, Low-Fat and Fat-Free Milk
Fruit Preserves and Sweet Butter
Regular & Decaffeinated Coffee and LOT 35 TEAS

HOT BREAKFAST BUFFETS

Hot Breakfast Buffets are priced for a maximum of two hours. A 24% service charge and 8.125% tax will be added to all food and beverage. All prices are in US dollars and are valid for events through December 31, 2019.

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Each additional half hour will add 5. Add 8 for groups under 10. Pricing per person.

FAIRMONT'S SIGNATURE BREAKFAST BUFFET **48**

Orange and Grapefruit Juice
Sliced Fruits and Berries
Kashi Organic, Non-GMO Cereals, Low-Fat and Fat-Free Milk
Brown Sugar Streusel Coffee Cake
Sliced Organic Breads, Preserves, and Sweet Butter
Scrambled Organic California Eggs, Pepper Jack Cheese
Meyer's Dark Rum Brioche French Toast, Warm Maple Syrup
Hickory Smoked Bacon and Hash Browns
Regular & Decaffeinated Coffee and LOT 35
TEAS

CALIFORNIA COUNTRY **49**

Orange and Grapefruit Juice
Bowl of Mixed Berries, House-made Granola, and Clover Organic Yogurt
Assortment of Seasonal Muffins and Kouign
Amann Fruit Preserves, Marmalade, and Sweet Butter
Classic Organic California Eggs Benedict, Caggiano Irish Style Ham
Belgian Waffles, Warm Maple Syrup
Chicken Apple Sausages and Roasted Breakfast Potatoes
Regular & Decaffeinated Coffee and LOT 35
TEAS

BRUNCH BUFFET

Brunch Buffet is priced for a maximum of two hours. A 24% service charge and 8.125% tax will be added to all food and beverage. All prices are in US dollars and are valid for events through December 31, 2019. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.

Add 5 for each additional half hour. Add 8 for groups under 10.

Pricing per person.

SONOMA MISSION BRUNCH

67

Orange and Grapefruit Juice
Sliced Fruit and Berries
Assorted Organic Yogurts
Bakery Basket of Miniature Muffins, Croissants,
Pain au Chocolat
Organic Scrambled Eggs, Vella Pepper Jack
Cheese, Crème Fraîche
Applewood Smoked Bacon
Choice of Chicken Apple Sausage or Caggiano
Wine Country Sausage
Choice of Hash Browns or Roasted Breakfast
Potatoes
Buttermilk Pancakes, Warm Maple Syrup (*add \$3
for our Signature Lemon Pancakes*)
Traditional Organic Eggs Benedict, Caggiano
Irish Style Ham
New York Style Bagels, Catskills Smoked
Salmon, Cream Cheese, Red Onions, Capers,
and Lemon Halves
Sunrise Sweets: Cranberry Oatmeal Crème
Brûlée, Fresh Fruit Tartlets, Raspberry
Sacristians, Dark Chocolate Dipped Strawberries
Regular & Decaffeinated Coffee and LOT 35
TEAS

BREAKFAST ENHANCEMENTS

Breakfast additions are only available when added to an existing continental or breakfast buffet. One chef required per 50 guests, \$100 per hour. A 24% service charge and 8.125% tax will be added to all food and beverage. All prices are in US dollars and are valid for events through December 31, 2019.

Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.

One chef required per 50 guests – 100 per hour. Pricing per person.

Chef Attended Stations

CHEF ATTENDED OMELLETE STATION 16

Cheddar and Jack Cheese, Mushrooms, Onions, Peppers, Tomatoes, Spinach, Caggiano Ham, Hickoy Smoked Bacon, and Salsa

CHEF ATTENDED WAFFLE STATION 10

Whipped Cream, Fresh Berries, and Maple Syrup

Morning Beverages

BLOODY MARY BAR 15

Mission Inn's Classic Recipe, Seasonal Condiments and Garnishes

BUBBLES BAR 14

Gloria Ferrer Sparkling Wine, Orange Juice, Strawberries, and Fresh Mint



BEVERAGES

Pricing per person unless otherwise noted. A 24% service charge and 8.125% tax will be added to all food and beverage. All prices are in US dollars and are valid for events through December 31, 2019. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.

Coffee, Decaffeinated Coffee and Lot 35 Teas	110 per gallon	Freshly Brewed Iced Tea	35 per pitcher
House-made Lemonade	35 per pitcher	Assorted Soft Drinks	6 each
Still and Sparkling Waters	6 each	Assorted Non-Alcoholic Beverages	6 each
Red Bull	7 each		

FROM THE HOUSE BAKER

Pricing per person unless otherwise noted.

Brown Sugar Streusel Coffee Cake	51 per dozen	Vanilla Sugar Kougian Amann	51 per dozen
House-made Jumbo Cookies	51 per dozen	Valrhona Chocolate Pecan and Lemon Blondies	51 per dozen
House-made Apricot and Raspberry Oat Bars	51 per dozen	Cinnamon Sugar Beignets	51 per dozen with Chambord Fondant
Warm Jumbo Pretzels	51 per dozen	Seasonal French Macarons	51 per dozen
with Honey Mustard			
Chocolate Dipped Strawberries	51 per dozen	Jumbo Almond Pistachio Biscotti	51 per dozen Dipped in Dark and White Chocolate

FROM THE PANTRY

Pricing per person unless otherwise noted.

Assorted Candy Bars	6 each	Potato Chips and Pretzels	6 each
Assortment of Tahoe and Kind Bars	7 each	Assorted Salted Nuts	7 each

FROM THE KITCHEN

Pricing per person unless otherwise noted.

House-made Trail Mix	8 each	Organic Butter and Sea Salt Popcorn	8 each
Fiscalini Cheddar and Meyer Lemon Popcorn	8 each	House-made Hummus and Pita Bread	8 each
Fresh Fruit Skewers	51 per dozen	Assorted Whole Fruit	36 per dozen
Häagen-Dazs Ice Cream Bars	7 each		

CUSTOM BREAK

Break menus are priced for a 30-minute event. Each additional 30 minutes will add 50% of the menu price per person. Pricing per person unless otherwise noted. A 24% service charge and 8.125% tax will be added to all food and beverage. All prices are in US dollars and are valid for events through December 31, 2019. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.

THE BEST IN SEASON	18	AFTERNOON PICK ME UP	14
Seasonal Miniature Confections: Cheesecake Crème Brûlée Streusel Fruit Tartlets Macarons Pâte de Fruits		Hot or Cold Brew Coffee, Chai, Hot Or Ice Tea Dulce De Leche, Whipped Cream, Chocolate Shavings, Condensed Milk, Cocoa Powder, Cinnamon, Cocoa Nibs Ghirardelli Caramel, White, Dark Chocolate Sauces	
FUN ADDITIONS	11	ÉCLAIRS & CREAM PUFFS	12
Florentine Square Salted Caramel Bon Bon Milk Chocolate Covered Almonds Chocolate Covered Orange Batonettes Mantelimar Petit Four Chocolate Covered Coffee Beans Chocolate Straws		Vanilla Bean Cream Puffs Dusted with Confectioners' Sugar Custard Filled Éclairs Glazed in Chocolate Fondant	
OLD FASHIONED ICE CREAM & SODA FLOATS	14	ICE CREAM PARLOR	16
Vanilla and Chocolate Ice Cream Coke, Root Beer and Orange Soda Whipped Cream, Syrups and Griottine Cherries (25 Guests Minimum)		Vanilla Ice Cream Chocolate Ice Cream Fresh Fruit Sorbet Assorted Sauces & Toppings (25 Guests Minimum)	
CHARCUTERIE & CHEESE	21	GRILLED CHEESE AND TOMATO SOUP BREAK	14
Sonoma County Farm Cheeses Smoked & Cured Meats Olive Tapenade Sliced Baguette & Crackers		Mini Gruyere Grilled Cheese and Tomato Soup Shot	



PLATED LUNCH

Entrée prices included choice of soup or salad and dessert. Served with fresh bread, sweet butter, & regular and decaffeinated coffee and LOT 35 TEAS. A 24% service charge and 8.125% tax will be added to all food and beverage. All prices are in US dollars and are valid for events through December 31, 2019. Menu items may contain nuts and nut by-products.

Soups

VICHYSOISE

American Caviar

Seasonal Soup du Jour

Green Asparagus Velouté

Salads

ORGANIC BABY SPINACH SALAD

Point Reyes Blue Cheese, Heirloom Cherry Tomatoes, Crispy Framani Pancetta, Fig Balsamic Vinaigrette

DUCK CONFIT AND FRISÉE SALAD

Poached Hen Egg, Shallot Pinot Noir Vinaigrette

YOUNG HEARTS OF ROMAINE SALAD

Classic Caesar Dressing, House-made Crouton, and Shaved Dry Jack Cheese
(Add \$7 for Chicken, Add \$8 for Shrimp)

FARMER'S MARKET SALAD

Seasonal Fruits and Vegetables, Fromage Blanc,
Meyer Lemon Infused Oil and Citrus Vinegar

PANZANELLA SALAD

Mixed Greens, Fresh Mozzarella, Olives,
Tomatoes, Sourdough Bread Tossed in Balsamic
Vinegar and Extra Virgin Olive Oil

Entrées

GRILLED BLACK ANGUS FILET MIGNON 66

Horseradish Mashed Potatoes, Seasonal
Vegetables, Chimichurri Emulsion

SEARED BLACK ANGUS FILET MIGNON 66

Roasted Fingerling Potatoes, Broccoli Rabe,
Pinot Noir Reduction

GRUYÈRE & SPECKED STUFFED MARY'S ORGANIC CHICKEN BREAST 58

Sebastopol Mushroom Pilaf, Mushroom Black
Truffle Jus

ROASTED MARY'S ORGANIC CHICKEN BREAST 58

Natural Jus, Glazed Seasonal Vegetables,
Pommes Purée

PAN SEARED LOCH DUART SALMON 60

Desserts

MADAGASCAR VANILLA BEAN CRÈME BRÛLÉE

Caramel Wrapped Raspberries

VERRINE OF SEASONAL FRUIT AND BROWN BUTTER ALMOND FINANCIER

Almond Bouchée, Local Seasonal Fruit & Coulis,
Vanilla Bean Crème Fraîche

BANANA MOUSE PYRAMID

Graham Sandie Crust, Foster Sauce, Candied
Bacon Pecan Brittle

VALRHONA CHOCOLATE & CARAMEL TARTE

Mocha Whipped Cream, Cacao Nib Crisp

KEY LIME PARFAIT

Key Lime Mousse, Vanilla Chantilly, Crushed
Graham Sandie

Blue Lake and Corona Beans Fricassée

WINE COUNTRY COBB 53
SALAD

House Smoked Chicken Breast, Hickory Bacon,
Hard Boiled Eggs, Mixed Sonoma Field Greens,
Avocado, Tomato, Point Reyes Blue Cheese,
Balsamic Vinaigrette

GRILLED VEGETABLE 56
AND PORTABELLO
MUSHROOM NAPOLEAN

Tomato Coriander & Fresh Herb Coulis

ORGANIC SEASONAL 57
VEGETABLE RAVIOLI

Flamed Tomato Concassée, Basil Emulsion

CARROT OSSO BUCCO 61

Porcini, Pearl Onions

LUNCH BUFFETS

Lunch Menus are not available after 4:00 PM. Lunch Buffets are priced for a maximum of 2-hours. Add \$5 per person for each additional half hour. Add \$8 per person for groups under 10. Pricing per person. A 24% service charge and 8.125% tax will be added to all food and beverage. All prices are in US dollars and are valid for events through December 31, 2019. Menu items may contain nuts and nut by-products.

FAIRMONT'S SIGNATURE LUNCH

65

Poached Shrimp and Green Asparagus, Lemon Mayonnaise, Local Field Greens
Nieman Ranch Filet Mignon, Chimichurri
Rosemary Roasted Mary's Organic Chicken
Fingerling Potatoes, Horseradish Mustard
Petaluma Triple Cream Brie and Baguette
Chocolate Opera Cake
Fresh Fruit Salad, Organic Crème Fraîche
Regular and Decaffeinated Coffee and LOT 35
TEAS

GOURMET DELICATESSEN

56

SELECT THREE SANDWICHES:

Roasted Sonoma Valley Turkey Club, Bacon and Avocado on a Po' Boy Baguette
Roast Beef, Horseradish on a Specialty Roll
Traditional Vietnamese Pulled Pork, 'Bahn Mi', Lemon Mayonnaise on a Po' Boy Baguette (available with Tofu)
Framani Smoked Ham, Wholegrain Mustard, Caramelized Onions, Gruyère on a Po' Boy Baguette
Classic Caprese on a Po' Boy Baguette
Crab and Avocado Salad Sandwich on a Po' Boy Baguette
Albacore Tuna Salad on a Toasted Ancient Grains Bread with Wasabi Mushroom and Napa Cabbage Slaw
Willie Bird Smoked Turkey on a House-made Croissant with Chipotle Aioli and Aged Vella Jack Dry Cheese
Mediterranean Grilled Style Seasonal Vegetables with Lemon Aioli, Leaves of Fresh Basil in a Spinach Tortilla
Grilled Zucchini, Eggplant, Bell Pepper, Hummus on Focaccia

INCLUDED WITH BUFFET:

Seasonal Soup
Chopped Iceberg Lettuce, Cherry Tomatoes, Red Onions, Toasted Walnuts, and Blue Cheese Dressing
Mixed Greens, Beets, Goat Cheese, Dijon Vinaigrette
Carrot and Zucchini Chocolate Cake, Cream Cheese Frosting
Regular and Decaffeinated Coffee and LOT 35
TEAS

LA COCINA BUFFET

64

Caesar Salad, Focaccia Croutons, Shaved Vella Jack Cheese
Shrimp Salad, Roasted Corn, Jicama, Poblano

THE MISSION GRILL

63

Traditional Cabbage Coleslaw with Celery Seed Vinaigrette
Mixed Green Salad with Fine Herbs and Citrus

Vinaigrette
Stone Ground Tortilla Chips, Fresh Salsa, and
Guacamole
Carne Asada and Chicken Fajitas, Roasted
Assorted Vegetables and Peppers
Flour Tortillas, Shredded Jack Cheese, Sour
Cream
Choice of Refried or Black Beans
Spanish Rice
Coconut Flan, Caramelized Pineapple
Tres Leche, Natilla Cream
Regular and Decaffeinated Coffee and LOT 35
TEAS

Vinaigrette
Choice of Traditional Heirloom Potato Salad,
Stone Ground Mustard Vinaigrette or Signature
Macaroni and Cheese
Mindful Meats Grilled Beef Sliders, Caramelized
Onions and Gruyère Cheese
Grilled Local Caggiano Spicy Sausage
Mary's Organic Grilled Chicken with House-
made BBQ Sauce
House-made Corn Bread
Seasonal Fruit Cobbler, Vanilla Sugar Biscuit
Crust
Iced Tea and Lemonade



HORS D'OEUVRES

Minimum order is 24 pieces of each kind. Pricing per piece. All Hors d'Oeuvres are made from scratch with the freshest ingredients. A 24% service charge and 8.125% tax will be added to all food and beverage. All prices are in US dollars and are valid for events through December 31, 2019. Menu items may contain nuts and nut by-products.

From the Garden

Cornet of Eggplant 7

Red Onion and Lemon Caviar

Cucumber Cup 7

with Feta, Mint, and Kalamata Olive

Caramelized Onion and Gruyère Tarts 7

Tomato and Asiago Cheese Risotto Cakes 7

Basil Aioli

White Truffle and Mushroom Mousse 8

From the Farm

Croustade of Sonoma Duck Confit 7

with Braised Fennel

Mini Chicken Pot Pies 8

Chicken Skewer 7

Spicy Peanut Sauce

Asian Duck Spring Roll 7

Sweet Anise Hot Sauce

Deviled Eggs 7

Dijon Mustard, Fresh Herbs and Prosciutto Chip

on a Parmesan Crisp

English Pea Soup 7

Minted Yogurt in Demitasse Cup

Seasonal Tomato and Basil Bruschetta 7

Mini Grilled Gruyère Cheese Sandwich 7

Butternut Squash Soup 7

Frosted Martini Glass

Corn and Poblano Fritter 7

Piquillo Pepper Aioli

Sea Salt Baked Potato 7

Herbs, Olive Oil, Shallot, Fromage Blanc

Gougères 7

Stuffed with Cheese and Lardon

Compressed Watermelon with Mozzarella and Basil 7

Curry 'Willie Bird' Smoked Chicken and Walnuts 7

in Tart Shell

From the Paddock

Moroccan Spiced Lamb Loin 8

Mint Pesto on Flatbread

Lamb Skewer 8

Minted Yogurt

Traditional Beef Tartare 7

on Toasted Baguette

Open Faced BLT 7

Crispy Bacon on Crostini

Mindful Meats Mini Cheeseburger 9

with Caramelized Onions and Gruyère on Brioche Bun

Thai Marinated Beef and Scallion 7

Sesame Hoison Sauce

House-made Organic 'Pig in a Blanket' 7

French and Deli Style Mustards

From the Ocean

Mini Lobster Roll 9

Tarragon Aioli on a House-made Brioche Roll

Dragon Prawns 8

Sweet Chili Dipping Sauce

Dungeness Crab and Corn Fritters 7

with Chipotle Aioli

Ahi Tuna 'Lollipop' 8

Wasabi Avocado Mayonnaise, Tobiko Eggs

Dungeness Crab 7

Curry and Green Onion Profiteroles

Cilantro Dungeness Crab Cake 7

Chipotle Mayonnaise

Ahi Tuna Tartare in a Cucumber Cup 7

American Caviar

Cornet of Loch Duart Salmon Tartare 7

American Caviar

Tomales Bay Oyster 7

Shooter

Shallot Champagne Mignonette

Seared Scallop, Toasted Corn Chip 7

Tomato-Lime Salsa

Marinated Tiger Prawns 7

Dijon Mustard, Olive Oil, and Paprika

Potato Cake 7

Smoked Salmon, and Red Onion Relish

American Caviar and Baked Fingerling Potato 8

(Seasonal)

Shrimp and Jicama Summer Roll 7

Chili-Peanut Sauce

RECEPTION DISPLAYS

Pricing per person unless otherwise noted. A 24% service charge and 8.125% tax will be added to all food and beverage. All prices are in US dollars and are valid for events through December 31, 2019. Menu items may contain nuts and nut by-products.

DISPLAY OF ARTISAN FARM CHEESES

23

Imported and Local Farm Cheeses, Macerated Apricots, Marcona Almonds, and Local Sonoma Artisan Walnut Bread and Baguette

SEASONAL SEAFOOD DISPLAY

275 per item -
50 pieces
each

Dungeness Crab Cocktail
Diver Scallop Ceviche
Fresh Jumbo Poached Prawns
Market Oysters with Mignonette Vinegar
Catskill Smoked Salmon with Slices of Pumpernickel

Presented with Meyer Lemon, Shallot Cocktail Sauce, Dipping Sauces, Fresh Lemon Wedges and Mignonette

SWEET CONFECTIONS

22

Opera Tort, Madagascar Vanilla Bean Crème Brûlée, Lemon Curd Fresh Fruit Tartlet, Apricot Cheesecake, Chocolate Dipped Strawberries, Assortment of Seasonal Macarons, and Paté de Fruits

CHEF'S SELECTION OF ORGANIC AND SEASONAL CHARCUTERIE DISPLAY

25

Served with House-made Pickled Vegetables, Assorted Mustards, and Artisan Baguette

STREET TACO BAR

23

House-made vaquero rubbed grilled flank steak and roasted chicken served with cilantro, onion, limes, roasted salsa, and corn tortillas

LATE NIGHT AFTER PARTY

26

SELECT THREE:
Mini Cheeseburger Sliders on Brioche Bun
Grilled Cheese Sandwiches
House-made Fried Chicken Sliders with Roulade Sauce
House-made Organic Pigs in a Blanket, French and Deli-style Mustards
French Fries and Organic Ketchup
House-made Margherita Pizza

RECEPTION PACKAGES

Pricing per person. Minimum of 25 guests. Add \$10 for groups under 25. A 24% service charge and 8.125% tax will be added to all food and beverage. All prices are in US dollars and are valid for events through December 31, 2019. Menu items may contain nuts and nut by-products.

Dine Around Package: 2-Hour Event: \$105 / 3-Hour Event: \$125
Farmer's Market Package: 2-Hour Event: \$114 / 3-Hour Event: \$130
Taste of Sonoma Package: 2-Hour Event: \$110 / 3-Hour Event: \$130

DINE AROUND

DISPLAYED CHARCUTERIE:

Chef's selection of organic and hormone-free charcuterie served with house-made pickled vegetables, assorted mustards, and baguette

GREENS (SELECT TWO):

Traditional Caesar, croutons, grated vella jack cheese

Baby Spinach Salad, feta cheese, crispy pancetta, citrus vinaigrette

Wild Sonoma Mixed Greens, apple, golden raisins, sliced almonds, apricot ginger vinaigrette
Campanelle Pasta Salad, sundried tomatoes, capers

Arugula and Frisée Salad, laura chanel goat cheese, balsamic vinaigrette

PASTA (SELECT TWO):

Gemelli pasta, tomato, niçoise olives, capers, anchovies

Campanelle pasta, smoked bacon, peas, pecorino, romano

Penne, white beans, broccoli rabe, red peppers
Cheese Tortellini, sun-dried tomatoes, pesto and pine nuts

Campanelle pasta, shrimp, green asparagus
Penne, house-made porcini grass-fed beef, Bolognese

Served with parmesan cheese and garlic bread

Add \$100/hour for a chef to attend. 1 chef required per 50 guests.

CARVERY (SELECT TWO):

Parsley and garlic crusted leg of Sonoma lamb, Dijon mustard

Black peppered beef tenderloin, béarnaise sauce
Slow roasted prime rib, natural jus, horseradish cream

Whole roasted Mary's organic turkey, spiced cranberry compote, pan gravy

FARMER'S MARKET

STATION #1

Bruschetta bar, tapenade, tomato and basil, Burrata and "Olive Leaf Hills" olive oil
Mushroom and white truffle oil, celery root and apple salad, remoulade

Romaine, shaved Reggiano cheese, lemon
Red asparagus and black truffle vinaigrette

STATION #2

Grilled flank steak, arugula salad, pinot noir vinaigrette

Shaved Vella dry jack cheese

Roasted Mary's organic chicken breast, tomato, red bell pepper, Provencal olive fricassee

Oven roasted filet of Loch Duart Salmon, Sonoma corn salsa

Artisan bread and butter

STATION #3

Penne al amatriciana, tomato, pancetta, onions

Campanelle pasta, shrimp, zucchini, mint

Hot Sonoma vegetable ratatouille

STATION #4

MASON JARS OF:

Banana toffee chocolate pie

Lemon meringue

Seasonal fruit cobbler

Regular and decaffeinated coffee, LOT 35 TEAS

Fennel scented pork loin, cranberry apple relish

Add \$100/hour for a chef to attend. 1 chef required per 50 guests.

SWEET SHOTS

Salted butterscotch, crushed vanilla wafers
Purple Thai rice pudding, coconut gelée
Valrhona organic oriado dark chocolate panna cotta, exotic fruits

Regular and decaffeinated coffee, LOT 35 TEAS

TASTE OF SONOMA

STATION #1

Potato and leak soup with chives (served chilled in Summer and Spring, served hot in Fall and Winter)

Mixed Sonoma greens, patch farmer's market tomatoes, avocado, balsamic vinaigrette

MaryÔs organic chicken, pita bread, yogurt-dill sauce

Extra virgin olive oil, dipping sauces, tapenade

Pan de Campagne, olive and ciabatta bread

STATION #2

Market oysters, mignonette vinegar

Grilled prawn mini tostadas, chipotle mayonnaise, avocado squeeze

Fig and redwood hill goat cheese crottin on crostini

STATION #3

Roasted Nieman Ranch filet mignon, assortment of Sonoma Valley mustards

Baked risotto with kale and Sebastopol organic mushrooms

Yukon gold mashed potatoes

FarmerÔs market vegetable medley

Pan de Campagne, olive and ciabatta bread

STATION #4

Supreme of citrus, sauterne cool sabayon, angel food crumbles

Valrhona dark chocolate pot de crème

Seasonal fruit crème cheese galette

Regular and decaffeinated coffee, LOT 35 TEAS



PLATED DINNER

Entrée prices include your choice of 2 additional courses (soup, salad, starter, cheese, or dessert). Includes fresh bread, sweet butter, & regular and decaffeinated coffee and LOT 35 TEAS. Add \$20 for choice of entrée at time of seating (per guest). Add \$15 for each additional course (per guest). For choice dinners, please select two entrée choices (vegetarian option will be offered).

\$5,000 food and beverage minimum, exclusive of tax and service charge for all off-site catering. A 24% service charge and 8.125% tax will be added to all food and beverage. All prices are in US dollars and are valid for events through December 31, 2019. Menu items may contain nuts and nut by-products.

Salads

SEASONAL FARMER'S MARKET

Straus organic fromage blanc Sonoma olive oil

DUCK CONFIT AND FRICASSEE

Poached hen egg, shallot pinot noir vinaigrette

POACHED PEAR

Baby greens, golden raisins, brie croutons, black fig vinaigrette

ENDIVE SALAD

Point Reyes blue cheese, toasted walnuts, crisp

Soups

SAN FRANCISCO DUNGENESS CRAB & CAULIFLOWER SOUP

ROASTED BUTTERNUT SQUASH

Butternut squash, "brunoise" micro greens

ROASTED TOMATO

Gruyere crouton

VELLOUTÉ OF MUSHROOM

onions, champagne vinaigrette

Truffle mousse

**'MARIN FRENCH'
TRUFFLE BRIE**

Sautéed brioche croutons, Sonoma organic greens, 50-year aged sherry-shallot vinaigrette

ROASTED ORGANIC BEET

Wild arugula, straus organic yogurt, resort-harvested honey vinaigrette

Starters

**AHI TUNA AND AVOCADO
TARTARE**

Curry oil, citrus salad

TRIO OF TARTARE

Ahi tuna, Hamachi, blue prawns, California caviar cream

**CATSKILLED SMOKED
SALMON**

Asparagus, hearts of palm timbale, fresh herb emulsion, American caviar

GRIMAUD DUCK BREAST

Poached asparagus, frissŽe mache, lettuces, sauce gribiche

**SEBASTOPOL WILD
MUSHROOM RISOTTO**

Porcini, parmesan reggiano and basil emulsion

Intermezzo

MEYER LEMON

Add 5

BLOOD ORANGE

Add 5

POMEGRANATE

Add 5

APPLE CIDER

Add 5

CARMELIZED CARROT MASCARPONE RAVIOLI

Tomato-sage concasse

DUNGENESS CRAB CAKE

Daikon slaw, Thai-coconut vinaigrette

BLUE PRAWN MAC AND CHEESE

Organic pasta, black truffle, vella dry jack cheese

SEARED SCALLOPS

Sebastopol organic mushroom, corn, pancetta
ragout

POINT REYES BLUE CHEESE TORTE

Caramelized onion, green apple, balsamic syrup

MAIN LOBSTER SALAD

Foie gras, roasted butternut squash, tarragon
vinaigrette

Entrées

SEARED BLACK ANGUS FILET MIGNON 97

Sauce périgourdine, potato dauphinoise, wild
mushroom and blue lake bean fricassée

Desserts

WATMAUGH STRAWBERRY CHEESECAKE

Strawberry coulis, fruit dusted white chocolate

**GRILLED BLACK ANGUS
FILET MIGNON** 97

Cabernet demi-glace, roasted fingerling potatoes,
Brussel sprouts

**CABERNET BRAISED
BLACK ANGUS SHORT
RIB** 103

Parsnip puree, braised collard greens, natural jus

**COLORADO RACK OF
LAMB** 97

Chickpea puree, fennel fondue, muhammara
sauce

**SEARED BLACK ANGUS
FILET MIGNON AND
GRILLED GARLIC
PRAWNS** 117

Yukon gold mashed potatoes, seasonal
vegetables, cabernet demi-glace

**GRILLED BLACK ANGUS
FILET MIGNON AND BASIL
INFUSED HALF LOBSTER
TAIL** 125

Potato dauphinoise, farmer's market vegetables

**BRAISED SHORT RIB AND
SEARED ORA KING
SALMON** 108

Mashed potatoes, broccoli rabe

**TRUFFLE STUFFED
MARY'S ORGANIC** 92

**LOCAL ORGANIC APPLE
TART TATIN**

Match crème anglaise, honey whipped crème
fraiche

TIRAMISU

Mascarpone crème, espresso soaked lady
fingers, whipped cream, caramel drizzle, cocoa
dust

**VALRHONA ORIADO
CHOCOLATE PANNA
COTTA**

Balsamic glazed strawberries, cocoa nib tuile

**VALRHONA ANDOA MILK
CHOCOLATE CREMEUX**

Hazelnut dacquoise, grand marnier reduction,
croquait

OPERA CAKE

Brown butter caramel sauce, cardamom cream

**VANILLA, CARAMEL AND
CHOCOLATE
PROFITEROLES**

Swirled trio of sauces

**VALRHONA AZELIA
HAZELNUT CHOCOLATE
MOUSSE BOMBE**

Praline feuillantine crisp, orange confit

VALRHONA CHOCOLATE

Add 5

CHICKEN BREAST

Sebastopol mushroom risotto

SEARED GRIMAULD DUCK BREAST 93

Braised greens, Anson mills grits, natural duck jus

ROASTED MARY'S ORGANIC CHICKEN BREAST 92

Mashed potatoes, vegetable fricassée, rosemary jus

PAN SEARED SEA BASS 93

Polenta, white corn ragout, basil emulsion

OVEN ROASTED HALIBUT 93

Lentils du puy, hobbs lardon, braised pearl onion

SEARED LOCH DUART SALMON 93

Shallot chardonnay beurre blanc, Bloomsdale spinach, Sebastopol organic mushroom ragout

OVEN ROASTED LOCH DUART SALMON 93

Saffron risotto, Half Moon Bay clam, parsley fume

SEARED BLUE NOSE SEA BASS 92

Blue lake green and heirloom corona bean,

QUATTRO

Oriado minted pot de crème, andoa hazelnut crémeux, dolce flourless torte, caramelia salted mousse napoleon

BELLWETHER FARMS ORGANIC FROMAGE BLANC Add 5

Red wine macerated berries, fresh mint

saffron crème reduction

SEARED COBIA 93

Ratatouille niçoise, basil emulsion

THAI STYLE CURRY 90

Coconut milk vegetable stew, garlic turmeric
infused fried tofu

CARROT OSSO BUCCO 90

Porcini and pearl onions

**ORGANIC SEASONAL
VEGETABLE RAVIOLI** 90

Flamed tomato concasse, basil emulsion

**BAKED PORTABELLO
MUSHROOM** 90

Grilled vegetable napoleon, tomato coriander,
fresh herb coulis

DINNER BUFFET

Pricing per person based on 2-hour event. Add \$10 per person for each additional hour. Add \$10 per person for groups under 25. A 24% service charge and 8.125% tax will be added to all food and beverage. All prices are in US dollars and are valid for events through December 31, 2019. Menu items may contain nuts and nut by-products.

Fairmont's Signature Buffet Dinner: Two Entrée Selections: 105 / Three Entrée Selections 115

California Barbecue: 2-Hour Event: 115 / 3-Hour Event: 129

Family Style Dinner: Two Entrée Selections: 110 / Three Entrée Selections: 120

FAIRMONT'S SIGNATURE DINNER BUFFET

Grilled Seasonal Vegetables, Davero Extra Virgin Olive Oil, Herbed Balsamic Vinegar
Mixed Sonoma Filed Greens, Goat Cheese, Croutons, Baby Beets, Champagne Vinaigrette
Vine Ripened Tomato Salad, Torn Basil, Feta Cheese, Marinated Olives, Cracked pepper Vinaigrette
Artisan Breads and Sweet Butter

SELECT TWO OR THREE:

Oven Roasted Loch Duart Salmon, Soy-Ginger Glaze
Seared Petit Medallions of Niman Ranch Filet Mignon, Wild Mushroom, Cipollini Onion Ragout
Roasted Mary's Organic Chicken Breast, Natural Jus
Roasted Pork Loin with Cranberry Apple Compote
Caramelized Carrot and Mascarpone Ravioli, Spinach, Cherry Tomatoes
Mary's Organic Chicken Marbella, Oregano, Green Olives, Caper Sauce

Vegetable Medley
Rosemary Roasted Fingerling Potatoes
Valrhona Triple Chocolate Mouse Cake
Traditional Bourdaloue Pear Frangipane Tart
Regular and Decaffeinated Coffee and LOT 35 TEAS

CALIFORNIA BARBECUE

Sonoma Field Greens, Heirloom Cherry Tomatoes, Herb Croutons, Champagne Vinaigrette
Haricots Vert and Roasted Beet Salad, Shaved Fennel
Traditional Potato Salad, Stone Ground Mustard Vinaigrette
Corn Bread, Whipped Honey Butter

FROM THE GRILL:

Fresh Corn on the Cob, Jalapeño Butter
Cabernet Roasted Garlic Rubbed Flank Steak
Niman Ranch Barbecue Pork Spare Ribs
Grilled Jumbo Prawns (6 pieces per person)
Grilled Seasonal Vegetables, Balsamic Reduction

Chocolate Chip Croissant Bread Pudding, Crème Anglaise
Sweet Buttermilk Biscuit and Fresh Berry Shortcake, Vanilla Chantilly

Regular and Decaffeinated Coffee and LOT 35 TEAS

FAMILY STYLE DINNER

Pricing per person based on 2-hour event. Add \$10 per person for each additional hour. Minimum of 25 guests. Groups under 25 guests, add \$10 per person. Recommended for events under 125 guests. A 24% service charge and 8.125% tax will be added to all food and beverage. All prices are in US dollars and are valid for events through December 31, 2019. Menu items may contain nuts and nut by-products.

FAMILY STYLE DINNER

SELECT TWO:

Mixed Greens, Laura Chenel goat cheese, roasted beets, truffle vinaigrette
Frisée and Arugula, pancetta lardons, sweet 100 tomatoes, hard-boiled egg, Dijon vinaigrette
Grilled asparagus, black truffle vinaigrette
Traditional Caesar salad, focaccia croutons, grated vella jack cheese

SELECT TWO OR THREE:

Penne pasta, sun-dried tomatoes, spinach, pine nuts, pesto
Organic seasonal vegetable ravioli, peas, shaved parmesan
Seared Niman Ranch petit filet of beef, Cipollini mushroom ragout
Lemon and herb roasted Mary's organic chicken
Fennel scented roast pork loin, apple cranberry chutney
Roasted striped bass, black olive sauce
Parsley and garlic crusted leg of lamb
Sebastopol organic mushroom risotto

Mixed grilled vegetables, age balsamic and extra virgin olive oil or hot Sonoma vegetable ratatouille

Yukon gold mashed potatoes

TRIO OF TARTLETS

Vanilla bean custard, vanilla shortbread
Resort harvest honey pecan, cocoa shortbread
Valrhona salted caramel chocolate, graham shortbread

Regular and Decaffeinated Coffee and LOT 35
TEAS



BEVERAGE PACKAGES

Priced per person unless otherwise noted. All prices are subject to a 24% service charge and 8.125% tax. Prices are subject to change. Cash bars and Host bars available. Pricing varies based on package choice.

Beer and Wine Package

18

Domestic, Micro-Brewery & Imported Beers
 Sonoma House Wines
 Still & Sparkling Waters & Soft Drinks

(Each additional hour \$14)

Deluxe Package

22

Finlanda Vodka
 Tanqueray Gin
 Chivas Regal Scotch
 Jack Daniels Whiskey
 Seagram's VO Whiskey
 Bacardi Rum
 Meyer's Rum
 Sauze Anejo Tequila
 Courvoisier VS Cognac
 Domestic, Micro-Brewery & Imported Beers
 Sonoma House Wines
 Still & Sparkling Waters & Soft Drinks

(Each additional hour \$16)

Premium Package

26

Kettle One Vodka
 Bombay Sapphire Gin
 Knob Creek Bourbon
 Glenlivet Whiskey
 Crown Royal Whiskey
 Captain Morgan Rum
 Cuervo 1800 Tequila
 Courvoisier VSOP Cognac
 Domestic, Micro-Brewery & Imported Beers
 Sonoma House Wines
 Still & Sparkling Waters & Soft Drinks

Super Premium Package

30

Grey Goose Vodka
 Belvedere Vodka
 Chopin Vodka
 Tanqueray 10 Gin
 Bookers Bourbon
 McCallan Whiskey
 Mount Gay Rum
 Hornitos Tequila
 Remy Martin VSOP Cognac
 Domestic, Micro-Brewery & Imported Beers
 Sonoma House Wines
 Still & Sparkling Waters & Soft Drinks

(Each additional hour \$18)

(Each additional hour \$20)

WINE LIST

Pinot Noir

County Line

60

Sonoma Coast

Rossi Wallace

70

Napa, Sonoma, Monterey

Failla

80

Sonoma Coast

Merry Edwards

90

Russian River Valley

Donum

140

Russian River Valley

Cabernet Sauvignon

Benziger

50

Sonoma County

Deerfield Ranch

65

Sonoma Valley

Merlot

Benziger

50

Sonoma County

Gundlach Bundschu

75

Sonoma Valley

Syrah & Grenache

Kieran Robinson Syrah

60

Bennet Valley

Skinner Grenache

60

El Dorado

The Counselor	60	Radio Coteau "Cherry Camp" Syrah	85
Alexander Valley		Sonoma Coast	
Gundlach Bundschu	95		
Sonoma Valley			
Jordan	115		
Alexander Valley			
Silver Oak	150		
Alexander Valley			
Red Blends		Chardonnay	
Sebastiani "Gravel Bed Red"	60	Benziger	50
Sonoma County		Sonoma County	
Orin Swift Abstract	70	Hanzell "Sebella"	60
California		Sonoma Valley	
The Prisoner Red Blend	100	County Line	65
Napa Valley		Sonoma Coast, Anderson Valley	
		Ramey	77
		Russian River Valley	
		Rombauer	90
		Napa Valley	

		Chateau Montelena	115
		Napa Valley	
		Paul Hobbs	100
		Russian River Valley	
Sauvignon Blanc		Other White Wines	
Groth	50	Gundlach Bundschu Gewurztraminer	50
Napa Valley		Sonoma Valley	
Cakebread Cellars	55	Imagery Viognier	50
Napa Valley		Sonoma Valley	
Merry Edwards	65	Ancien Pinot Gris "Sangiaco Vineyard"	60
Russian River Valley		Carneros	
Zinfandel		Sparkling	
Bucklin	50	Gloria Ferrer Blanc de Noir	50
Sonoma Valley		Carneros	
Bordigioni "Los Chamizal"	65	Domaine Carneros Brut	65
Sonoma Valley		Carneros	
Rombauer	80	Roederer Estate Brut Rosé	77

California

Anderson Valley

**Schramsberg Blanc de
Blancs**

75

Napa Valley

**Veuve Clicquot Yellow
Label Brut**

110

Champagne, France

Dessert Wines & Ports

Warre's "Warrior" Port

45

Portugal (750 mL)

Donnafugata "Ben Rye"

74

Sicily, Italy (375 mL)

**Deerfield Ranch "Gold",
Late Harvest Sauvignon
Blanc**

82

Sonoma Coast (375 mL)

Dolce Late Harvest

112

Napa Valley (375 mL)

**Graham's 20 Year Old
Tawny Port**

122

Portugal, 750 mL