

# PARK AVENUE CATERING



OPEN HOUSES & RECEPTIONS



COMPANY BARBECUES AND PICNICS

## CORPORATE EVENTS PORTFOLIO



FOOD & WINE PAIRINGS



CLIENT & EMPLOYEE  
APPRECIATION EVENTS



GALAS &  
FUNDRAISERS

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# PARK AVENUE SIMPLIFIED

*These menus are for DELIVERY only*

## ALFRESCO LUNCH

*Drop off ready to serve. Menu is served room temperature. Food presented on disposable platters. Includes biodegradable plates and flatware. No service included. Minimum order: 15*

### MENU 1

Salumi: Hobb's prosciutto, mild coppa, herb roasted chicken breast

Springhill aged white cheddar, grande provolone cheeses

Full Circle focaccia bread with herbed mustard, tapenade and mayonnaise

House-marinated olives

Romaine and butter lettuce, grapes, almonds and green onion with honey lime dressing

Gigli pasta with fresh garden pesto and olives

Housemade cookies

**15+ guests \$30/pp**

*Delivery additional based on location*



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## ALFRESCO LUNCH

*Drop off ready to serve. Menu is served room temperature. Food presented on disposable platters. Includes biodegradable plates and flatware. No service included. Minimum order: 15*

### MENU 2

Butter lettuce, spinach salad, local tomatoes, toasted walnuts, mustard-basil vinaigrette

Grilled chicken provencale, roasted garlic-red wine dressing

Quinoa salad, dried cranberries and almonds

Grilled market vegetables, herbs and olive oil

Full Circle Bakery artisan bread

Triple chocolate cream cheese brownies

**15+ guests \$30/pp**

*Delivery additional based on location*



### MENU 3

Baby spinach, glazed walnuts, dried cranberries, mango vinaigrette

Lemon Pepper beef, three pepper dry marinade, grilled medium-rare, meyer lemon zest

Potatoes with scallions, lemon and olive oil

Marinated green bean and red onion salad

Ciabatta rolls

Mini cheesecake



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# PARK AVENUE SIMPLIFIED

*These menus are for DELIVERY only*

## SIMPLY PARK AVENUE DELIVERED

*Drop off ready-to-serve, entrées served warm.  
Food presented on disposables platters. Includes  
biodegradable plates and flatware. No service included.  
Minimum order: 15*

### SPRING | SUMMER

Cuban marinated pork loin, sweet and citrus sauce

Romaine salad, mandarin oranges, radishes and toasted almonds, citrus vinaigrette

Grilled pineapple, basmati and red rice

French baguette

Triple chocolate brownies

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Orechiette and farmer's market vegetable

Spicy greens, roasted beets, walnuts and Pt. Reyes blue cheese salad, hazelnut vinaigrette

Mini strawberry cheesecake

**15+ guests \$25/pp**

*add an entrée \$7.50/pp | add a side \$5/pp*

*Delivery additional based on location*

Grilled chicken with sweet peppers and onions

Watermelon, tomato and basil salad

Penne pasta, oven roasted tomato and parmesan

French baguette

Three berry bars

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Lemon pepper tri-tip, peppered syrah sauce

Roasted corn and baby frisee salad

New potato salad

French baguette

Double chocolate chip cookies

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Victor's carnitas de olla, smoked tomato sauce

Chopped salad, chipotle vinaigrette

Black beans and rice with corn and poblanos

Flour and corn tortillas

Blondie butterscotch bars



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# PARK AVENUE SIMPLIFIED

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## SIMPLY PARK AVENUE DELIVERED

*Drop off ready-to-serve, entrées served warm. Food presented on disposables platters. Includes biodegradable plates, flatware and napkins. No service included. Minimum order: 15*

### FALL | WINTER

Chicken scaparelli, mushrooms, tomatoes and spinach

Grilled vegetable angel hair pasta

Romaine, crunchy croutons, shaved parmesan, caesar dressing

Peanut butter cookies

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Roasted pork loin, apple balsamic glaze, caramelized apples and chills

Grilled fall vegetables

Caramelized shallot mashed potatoes

Pecan diamonds

Oven braised beef, cipollini onions, cabernet jus

Ranch salad, applewood smoked bacon

Roasted garlic and asiago mashed potatoes

Espresso caramel bars

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Slow roasted pork with zinfandel and salsa verde

Spanish rice

Romaine, butter lettuce, beets and walnut salad, mustard-basil vinaigrette

Meyer lemon bars



### Vegetarian Option

Roasted vegetable lasagna

Avocado, pear and gorgonzola salad, butter lettuce, baby spinach and champagne vinaigrette

Mini maple bourbon cheesecake

**15+ guests \$25/pp**

*add an entrée \$7.50/pp | add a side \$5/pp*

*Delivery additional based on location*

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# PARK AVENUE SIMPLIFIED

*These menus are for DELIVERY only*

## BOX LUNCHES

*Park Avenue box lunch containers are 100% compostable and biodegradable.*

Each box includes a local green salad: potato, pasta or grain; fresh fruit; toybox tomatoes with fresh mozzarella and our famous Triple Chocolate Cream Cheese Brownies

### SANDWICH AND WRAP OPTIONS

Applewood smoked turkey, bacon, avocado and swiss

Hobbs's prosciutto, salumi, fresh mozzarella and roasted bell peppers

Grilled chicken croissant: avocado, tomato, daikon sprout, cucumber, Sonoma jack and chipotle aioli

Peppered tri-tip, spring hill aged cheddar and arugula pesto on foccacia

Portobello, brie and caramelized onions, on foccacia

Grilled chicken caesar wrap: romaine, and shaved parmesan

Avocado, feta and shredded red cabbage wrap

### ENTRÉE OPTIONS

Grilled chicken feta, tomato, scallion and roasted garlic-red wine dressing

Tri-tip florentine, fried capers, arugula, shaved parmesan, balsamic and olive oil

Thai style beef salad, ginger and sesame

Five spice loin of pork, pinot noir plum sauce

Tuscan vegetarian antipasto

Miso glazed salmon filet, green papaya salad (\$5 add'l)

Black pepper and sesame crusted ahi tuna (\$5 add'l)



**15+ guests \$17.50/pp**

*Multiple entrée selections \$3.50/pp additional  
vegetarian option at no additional charge  
Delivery additional based on location*

**15+ guests \$20/pp**

*Multiple entrée selections \$3.50/pp additional  
vegetarian option at no additional charge  
Delivery additional based on location*

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# PARK AVENUE SIMPLIFIED

*These menus are for DELIVERY only*

## CHARCUTERIE, LOCAL CHEESES AND BREADS

*Minimum order: 25. Delivery charge additional based on location.  
Ceramic Platters \$2.50 additional.*

### LOCAL ARTISAN AND INTERNATIONAL CHEESES \$8

Brie, Pt Reyes Blue. Springhill aged cheddar, gruyere, Sonoma jack.

Quince paste, tapenade, zinfandel fig jam, caramelized walnuts and toasted almonds, artisan breads and crackers

### CHEFS' SELECTION OF ARTISAN CHEESES \$12.50

Point Reyes Farmstead Blue, Bellwether Farms Carmody, Spring Hill aged white cheddar, Vella dry jack, Marin French brie or camembert, Mattos St George or Carmody. Quince paste, tapenade, caramelized walnuts and toasted almonds, zinfandel fig jam and dried fruit, artisan bread and crackers

### CHARCUTERIE \$15

Hobb's Prosciutto, Fra'Mani Gentile and Soppressata, fresh mozzarella, roasted peppers and garlic, sundried tomatoes, tapenade, whole grain mustard, focaccia slices

### LOCAL ARTISAN SALUMI, CHEESES AND ASSORTED CONDIMENTS \$15

Fra'Mani Sopressata and Gentile, Hobb's prosciutto; artisan and international cheeses, zinfandel fig jam, cabernet caramelized onions, toasted almonds, glazed walnuts, black olive tapenade, whole grain mustard, Full Circle sweet baguettes

### SONOMA SNACK TABLE \$9.50

Fresh vegetables and dips, local and international cheeses, artisan breads and breadsticks, crackers, fresh seasonal fruits

### MEDITERRANEAN TABLE \$12.50

Table of Seasonal and Local Delectables

Seasonal grilled vegetables, local artisanal cheeses, marinated olives, seasonal fruit and grapes; caponata, tapenade, sourdough crostini's, artisan breads and breadsticks



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# PARK AVENUE SIMPLIFIED

*These menus are for DELIVERY only*

## ROOM TEMPERATURE HORS D'OEUVRES

*Perfect for wine pick-up parties, passport events or add on to an existing menu. Additional options available. Minimum order: 50 pieces per item. \* Below, requires reheat or assembly.*

### PAIRS WITH SAUVIGNON BLANC, ROSÉ & CHARDONNAYS

- Citrus cured rosé salmon, pistachio and savory cheesecake crostini
- Crab or shrimp Vietnamese rolls (vegetarian also available)
- Asparagus, mozzarella, figs in proscitto
- Endive with dungeness crab salad (\$2 add'l)
- Baja shrimp, chipotle mayo, crisp tortilla and jicama\*
- Goat cheese and leek tarts
- Caramelized onion and blue cheese tarts
- Shrimp and fennel tart, valencia orange
- Mission fig stuffed with goat cheese and pear
- Butternut squash tartlets with pancetta
- Roasted beet-goat cheese terrine, candied pecans
- Oven roasted shrimp, mango salsa (\$2 add'l)

**50+ pieces \$3/per piece**

*Delivery additional based on location*

### PAIRS WITH PINOT NOIR, CABERNET SAUVIGNON & MERLOT

- Blackened beef roulades, mushroom duxelle
- Wild mushroom tarts
- Pancetta, leek and gruyere tarts
- Smoked duck breast, pinot drizzle
- Beef filet crostini, cabernet reduction, bitter orange and pumpkin seed\*
- Slow roasted beef or duck empanadas\*
- Quail wrapped in pancetta, pinot noir glaze\*
- Bacon wrapped chorizo stuffed dates \*
- Duck pate, blueberry-pomegranate preserves
- Beef carpaccio roulade and gremolata



Bacon-cheddar mini scones

Chocolate dipped hazelnut, dried cherry, cabernet glaze

Chocolate coupe with coffee-molasses ganache

Bacon caramel bites

Triple chocolate cream cheese brownies

Wine infused gelees



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# ONE STEP ABOVE

China, flatware and service

## ROOM TEMPERATURE BUFFET MENUS

Pricing includes basic service staff to set up and maintain. Includes china, hammered flatware rolled in cloth napkins. Excludes set up or breakdown of tables and chairs. Minimum order: 15 guests

### SPRING

Tomatoes with mint, cucumber, scallions and pistachios, pomegranate-jalapeño dressing

Citrus marinated grilled chicken, orange-jicama slaw

Basmati, wild and Bhutanese red rice, onions, olive oil and butter

Grilled market vegetables with herbs and olive oil

Assorted artisan breads

Cheesecake stuffed strawberries with graham cracker crumbs

French press Flying Goat coffee and Tazo teas

15+ guests \$65/pp

25+ guests \$45/pp

50+ guests \$40/pp

add an entrée \$7.50/pp | add a side \$5/pp

### SUMMER

Summer champagne salad, avocado, grilled peaches and gorgonzola

Steak Florentine, fried capers and arugula, shaved parmesan

Israeli cous cous, vegetables and mint

Farmer's market summer tomato salad, balsamic vinegar and olive oil

Ciabatta rolls

Chocolate pot au crème

French press Flying Goat coffee and Tazo teas

### Seafood option

Grilled salmon, dried cherry relish (\$5 add'l)



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# ONE STEP ABOVE

*China, flatware and service*

## ROOM TEMPERATURE BUFFET MENUS

*Pricing includes basic service staff to set up and maintain. Includes china, hammered flatware rolled in cloth napkins. Excludes set up or breakdown of tables and chairs. Minimum order: 15 guests*

### FALL

Kale salad, golden beets and pumpkin seeds

Cumin-coriander marinated chicken breast, spicy peppers and red onions, yogurt dressing

Farro, leeks, carrots and oregano

Marinated seasonal vegetables

Lemon bars

French press Flying Goat coffee and Tazo teas

### WINTER

Spinach, butter lettuce salad, cranberries and toasted walnuts

Smoked pork loin, orange zest

Quinoa pilaf, leeks, scallions and mushroom

Roasted butternut and caramelized onion

French epi

Frangipan tart, caramelized pears

French press Flying Goat coffee and Tazo teas



15+ guests \$65/pp

25+ guests \$45/pp

50+ guests \$40/pp

*add an entrée \$7.50/pp | add a side \$5/pp*

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# ONE STEP ABOVE

China, flatware and service

## WARM ENTRÉE BUFFET MENUS

Pricing includes basic service staff to set up buffet and take care of your guests. Menus are all served warm. Includes china, flatware rolled in cloth napkins. Excludes set up or breakdown of tables and chairs. Minimum order: 15 guests

### SPRING | SUMMER

Field greens, shaved almonds and spring onions, mustard-basil vinaigrette

Grilled coriander chicken, mango chutney

Watermelon, mint and feta salad

Herbed potato terrine

French epi

Lemon sugar cookies and chocolate chip cookies

French press Flying Goat coffee and Tazo teas

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Butter lettuce, arugula, shaved radish and toasted almonds

Olive oil and herb grilled tri-tip, balsamic glaze, watercress, and tomato slaw

Israeli cous cous, mint and vegetables

Grilled asparagus

Artisan breads

Chocolate carmelitas

French press Flying Goat coffee and Tazo teas

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Orange, jicama salad, citrus vinaigrette

Stir fried vegetables and tofu

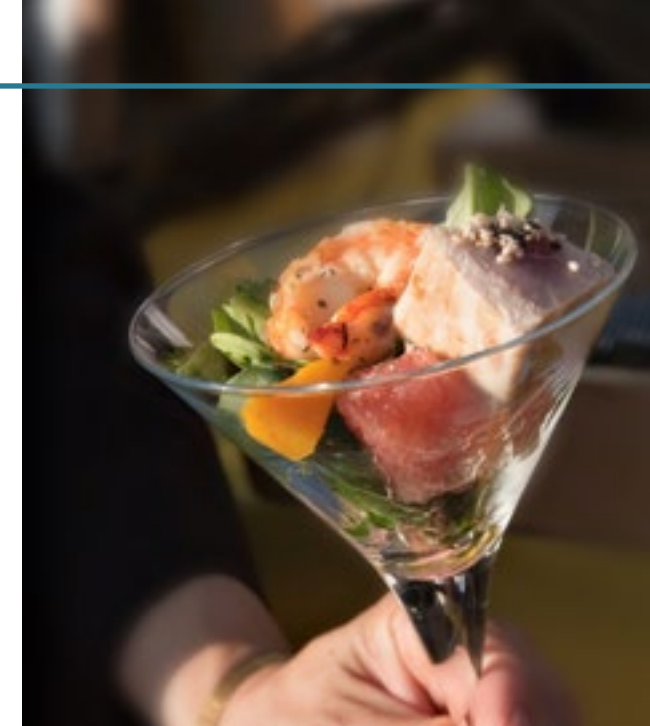
Vegetable Vietnamese rolls

Basmati and quinoa pilaf

French baguette

Mini lavender cheesecake

French press Flying Goat coffee and Tazo teas



15+ guests \$70/pp

25+ guests \$50/pp

50+ guests \$45/pp

add an entrée \$7.50/pp | add a side \$5/pp

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# ONE STEP ABOVE

China, flatware and service

## WARM ENTRÉE BUFFET MENUS

Pricing includes basic service staff to set up buffet and take care of your guests.

Menus are all served warm. Includes china, flatware rolled in cloth napkins.

Excludes set up or breakdown of tables and chairs. Minimum order: 15 guests

### FALL/WINTER

Orange and cucumber salad, romaine and citrus dressing

Smoked mozzarella stuffed chicken, marsala-maple wine reduction

Crisp mascarpone polenta cakes

Roasted butternut squash and cipollini onions

Triple chocolate, peppermint and cream cheese brownies

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Roasted wild mushrooms and farro pilaf

Fall panzanella salad, baby spinach, cabbage, apples, butternut squash, sautéed red onions, currants, rustic croutons, pumpkin seeds and apple cider balsamic dressing

Rustic bread

Mini pumpkin cheesecake

French press Flying Goat coffee and Tazo teas

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Local greens, grapes, almonds and green onions, honey-lime dressing

Roasted tri-tip, caramelized onions and pinot noir jus lié

Garlic-asiago mashed potato

Roasted winter vegetables

Lavendar shortbread bars

French press Flying Goat coffee and Tazo teas



15+ guests \$70/pp

25+ guests \$50/pp

50+ guests \$45/pp

add an entrée \$7.50/pp | add a side \$5/pp

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# ONE STEP ABOVE

China, flatware and service

## CASUAL HORS D'OEUVRE RECEPTIONS

Pricing includes service staff to set up food station and take care of your guests. Menus are served room temperature. Include china plates and paper napkins. Minimum order: 15 guests. Bartenders are additional cost.

### TABLE OF SEASONAL AND LOCAL DELECTABLES

Seasonal grilled vegetables, local artisanal cheeses, marinated olives, seasonal fruit and grapes; caponata, tapenade, sourdough crostini, artisan breads and breadsticks



15+ guests \$60/pp  
25+ guests \$50/pp  
50+ guests \$40/pp

## SELECT FIVE ROOM TEMPERATURE HORS D'OEUVRES

- Citrus cured rosé salmon, pistachio and savory cheesecake crostini
- Crab, shrimp or vegetarian vietnamese rolls
- Endive with dungeness crab salad (\$2 add'l)
- Baja shrimp, chipotle mayo, crisp tortilla & jicama
- Shrimp and fennel tart, valencia orange
- Chili-lime oven roasted shrimp, salsa verde (\$2 add'l)
- Ahi poki, macadamia & green onions (\$1 add'l)
- Asparagus, mozzarella, figs in prosciutto
- Blackened beef roulades, mushroom duxelle
- Pancetta, leek and gruyere tarts
- Beef carpaccio roulade, arugula and gremolata
- Almond stuffed dates, wrapped in prosciutto
- Goat cheese and sundried tomato tarts
- Caramelized onion and blue cheese tarts
- Mission fig stuffed with mascarpone and pear
- Butternut squash tartlets
- Wild mushroom tarts
- Spring pea soup, mint and pistachio and crème fraiche (\$1 add'l)
- Watermelon gazpacho, crème fraiche (\$1 add'l)
- Local tomato gazpacho (\$1 add'l)
- Roasted beet, goat cheese terrine with candied pecans

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# ONE STEP ABOVE

China, flatware and service

## BREAKFAST MEETINGS

Pricing includes basic service staff to set up buffet and take care of your guests. Includes china, flatware rolled in cloth napkins.  
Minimum order: 15 guests

### SONOMA-CONTINENTAL BREAKFAST

- Quinoa breakfast muffins with spinach and fontina cheese
- Housemade pastries
- Fresh seasonal fruit
- Orange juice
- French press Flying Goat coffee and Tazo teas



15+ guests \$50/pp  
 25+ guests \$40/pp  
 50+ guests \$35/pp  
*Delivery option available*

### EURO-CONTINENTAL BREAKFAST

- Greek yogurt, homemade granola, fresh berries
- Zucchini walnut bread, apple cinnamon bread or cranberry orange zest
- Freshly baked Full Circle foccacia, Marin french breakfast cheese and salumi
- Orange juice
- French press Flying Goat coffee and Tazo teas

15+ guests \$60/pp  
 25+ guests \$50/pp  
 50+ guests \$45/pp  
*Delivery option available*



### BREAKFAST ENHANCEMENTS

- Coffee cake \$4.50
- Apple-pear bread \$4.50
- Yogurt and fruit parfait \$6.50
- House baked croissants \$4.50
- Fresh seasonal fruit platter \$4.50
- Bagels and smoked salmon \$12.50
- Overnight oatmeal with toppings \$6.50
- Pancetta, mushroom and leek tart \$7.50
- Market vegetable and goat cheese fritatta \$7.50



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# CASUAL—BUT STYLISH!

## PIZZA

Pricing includes basic service staff and chefs to set up buffet and take care of your guests. Menus are all served warm. Includes biodegradable plates, flatware and paper napkins. Minimum order: 25 guests

### SUMMER PIZZA DINNER

"Caprese" farmer's market tomatoes, mozzarella and basil pizza

Hobbs proscuitto, arugula, roasted garlic and Sierra Nevada goat cheese pizza

Sonoma green salad, raspberry vinaigrette

Garlic roasted asparagus | peppers  
\*seasonal

Cream cheese stuffed strawberries, graham cracker crust



25+ guests \$80/pp

45+ guests \$60/pp

70+ guests \$54/pp

*\*Pizza oven required; pricing excludes wood and extra time required to light oven*



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# CASUAL—BUT STYLISH!

## PAELLA AND BARBECUE

*Pricing includes basic service staff to set up and maintain. Includes china, hammered flatware rolled in cloth napkins. Excludes set up or breakdown of tables and chairs. Minimum order: 15 guests*



### PAELLA MENU

- Traditional seafood paella with clams, shrimp, mussels, chicken and chorizo
- Local greens, grapes, toasted almonds, honey-lime dressing
- Full Circle Bakery French baguette
- Triple chocolate cream cheese brownies

25+ guests \$80/pp  
45+ guests \$61/pp  
70+ guests \$56/pp  
*Delivery option available*

### BARBECUE

- Slow cooked bbq Meyer beef brisket traditional barbecue sauce, North Carolina barbecue sauce
- Rustic potato salad
- Apple-beet slaw
- Kale salad, crispy bacon, homemade croutons
- Sourdough rolls and butter
- "Mason jar" seasonal fruit crumble

25+ guests \$88/pp  
45+ guests \$65/pp  
70+ guests \$60/pp  
*Delivery option available*



# FULL SERVICE EVENTS

## PLATED 3-COURSE DINNER

*Pricing includes service staff and chefs to take care of your guests. Includes white china, hammered flatware, and cotton napkins. Bartenders are additional cost.*

Chef's choice of four passed hors d'oeuvres

### FIRST COURSE SALAD

*Choose One*

Avocado, pears and gorgonzola salad, champagne vinaigrette

Baby spinach, glazed walnuts and cranberries, citrus vinaigrette

Winter kale salad, bacon and goat cheese (\$1 add'l)

Spring strawberry salad, poppy seed dressing

Spinach and kale salad, roasted beets, toasted pumpkin seeds (\$1 add'l)

### MAIN COURSE

*Pre-Ordered Choice of One Entrée:*

Roasted filet, sangiovese reduction, sundried tomatoes and olives (\$8 add'l)

Cumin and chili rubbed skirt steak, chipotle-lime sauce

Alaskan halibut, apple-chardonnay glaze (\$8 add'l)

Roasted cobia, lemon-fennel beurre blanc (\$6 add'l)

Chicken breast with olives, scallions and feta, lemon reisling butter

Pan-seared chicken breast, zinfandel sauce

Herb-crusted rack lamb, chardonnay-mustard sauce (\$4 add'l)

Grilled pork loin, pinot-plum reduction

Vegetarian option on request

### SIDES

*Choose Two*

Saffron-risotto cakes

Potato-leek terrine

Wild and basmati rice pilaf

Herb-roasted potatoes

Saute of green beans, baby carrots

Roasted brussel sprouts, maldon salt and olive oil

Saute of snap peas

Grilled local seasonal vegetables

Roasted thyme vegetables

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French epi

### DESSERT COURSE

*Choose One*

Chocolate raspberry torte, grand marnier crème anglaise

Flourless chocolate decadence, orange-caramel sauce

Frangipan tart, roasted pear, shiso syrup and lazy whipped cream

Vanilla crème brule, caramelized apricots

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Organic Flying Goat coffee and Tazo teas

15+ guests \$130/pp

25+ guests \$120/pp

50+ guests \$100/pp

*Add an appetizer course \$15 add'l pp*





# FULL SERVICE EVENTS

## BUFFET MENU

*Pricing includes service staff and chefs to take care of your guests. Includes white china, hammered flatware, and cotton napkins. Bartenders are additional cost.*

Chef's choice of four passed hors d'oeuvres

### SALAD

*Choice of One*

Sonoma green salad, gorgonzola cheese, garlic vinaigrette

Tomatoes with mint, cucumber, scallions and pistachios, pomegranate-jalapeno dressing

Romaine and butter lettuce, grapes, almonds, green onions and honey-lime dressing

Traditional hearts of romaine, sourdough croutons, caesar

### ENTRÉES

*Choose Two*

Roast loin of pork, apple balsamic glaze, caramelized apples and chilis

Grilled tri tip, merlot jus lie and port wine caramelized onions

Roast leg of lamb, rosemary jus lie

Stuffed chicken breast with smoked mozzarella, spinach and mushrooms

Grilled chicken breast with pine nuts, sangiovese sauce

Grilled salmon, fruit salsa (\$5 add'l)

### SIDES

*Choose Two*

Roasted garlic-rosemary potatoes

Butternut squash raviolis, wild mushrooms and white truffle oil

Marscapone polenta cakes

Creamy yukon gold potatoes with celery root

Farmer's market seasonal harvest vegetables

Butternut squash, thyme and wild mushrooms

Romano beans, sungold tomatoes, basil and olive oil

Roasted seasonal vegetables

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French epi

### DESSERT

*Choose One*

Apricot and white chocolate cheesecake

Ginger molasses cake, mocha-guinness mousse

Fresh berry shortcake, pinot jus and whipped cream

Chocolate-caramel pot au crème, brandied cherries

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Organic Flying Goat coffee and Tazo teas



15+ guests \$125/pp

25+ guests \$115/pp

50+ guests \$90/pp

*Family style menu \$2.50 add'l pp*

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# FULL SERVICE EVENTS

## ELEGANT RECEPTIONS

*Pricing includes service staff and chefs to set up buffet and take care of your guests. Include china plates and paper napkins. Minimum order: 25 guests. Bartenders are additional cost.*

Local artisan Fra'mani salumi, cheeses and assorted condiments

Fra'mani sopressata and gentile, Hobb's prosciutto; artisan and international cheeses, zinfandel fig jam, cabernet caramelized onions, toasted almonds, glazed walnuts, black olive tapenade, whole grain mustard, Full Circle sweet baguettes



25+ guests \$70/pp

50+ guests \$60/pp

## SELECT FIVE TRAY PASSED HORS D'OEUVRES

Grilled beef filet, sonoma blueberry mole, roasted corn and leeks, tortilla chip (\$1 add'l)

Grilled tri-tip of beef crostini, charred scallion-black olive tapenade, toasted walnuts

Pork tenderloin crostini, lingonberry preserves

Spicy bbq pork and papaya, crisp wonton

Duck pate, blueberry-pomegranate preserves, sweet french baguette, maldon salt

Slow-roasted duck breast, moroccan barbecue sauce, grilled romanesco squash (seasonal)

Crispy bacon chorizo stuffed dates

Pan-seared scallops, curried peach chutney, lime wedge (seasonal) (\$2 add'l)

Smoked salmon rillettes, red onions, crème fraiche, hint of brandy, 34 degree cracker (\$1 add'l)

Butternut squash arancini, truffle oil

Portabella fries, with parmesan, chili flakes and balsamic glaze

Mung bean pancakes, kimchi, grilled shrimp (\$1 add'l)

Avocado toast, pumpernickel, smoked whitefish, pink peppercorns

Oven roasted shrimp, mango salsa, creme fraiche, rye crisp (\$2 add'l)

Mini english muffin, smoked trout, caper cream cheese

Grilled shrimp crostini, nantes carrot-ginger puree

Japanese eggplant, castelvetro olives, marcona almond, hojicha-infused 25 year balsamic

Pea soup shooters, coconut, lemon verbena

Curry coconut soup, yogurt, tierra farms espelette

Roasted cauliflower soup, crisp guanciale, caramelized shallots, capers

Bellwether Farms crescenza bruschetta, medjool dates, dry-cured olives, italian blend olive oil

Pepperonata crostini, Bellwether ricotta, tomato jam, micro-arugula



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## FULL SERVICE EVENTS

ENHANCE YOUR EVENT!  
ADD A CHEF INSPIRED STATION  
TO YOUR RECEPTION OR DINNER

### LOCAL OLIVE AND OLIVE OIL TASTING \$15

Arbequina, castelvetrano, cured moroccan,  
kalamata, niçoise olives

Jacuzzi's olive press arbequina, stella cadente  
basil crush oil, br cohn extra virgin olive oils

Marcona almonds, glazed walnuts and full circle  
bakery's artisan breads and breadsticks

### TAPAS BAR \$17.50

Toasted marcona almonds, marinated green  
olives, spanish cheeses manchego, cabrale and  
toasted olive baguettes, serrano ham-leek tarts,  
gazpacho shooters, chorizo



### RAW OYSTER BAR \$12.50

*Oyster chef required, additional charge*

Fanny Bay, Marin Miyagi and  
Totten Inlet oysters

Lemon, house made mignonette, cajun  
tomato relish, salsa verde, tabasco

### OYSTERS TWO WAYS \$17.50

*Oyster chef required, additional charge*

Raw and grilled oysters

Tomales Bay, Fanny Bay and Kumomoto  
oysters

Lemon, housemade mignonette, cajun  
tomato relish, salsa verde tabasco

### LOCAL HEIRLOOM TOMATO AND BURRATA STATION \$15

*Grill chef required, additional charge*

Lazaro's Beefsteak, Brandywine and  
Green Giant Tomatoes

Italian Burrata, Olive Oil And Garlic  
Grilled Artisan Bread

Maldon Salt, Extra Virgin Olive Oil, 25  
Year Old Balsamic, Fresh Basil

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### PROSCIUTTO \$20

*Carving chef required, additional charge*

Hobb's prosciutto whole leg carved at  
the station

Full circle bakery's artisan bread, shaved  
parmesan, caramelized onions, green  
olive tapenade, dried cherry chutney



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# FULL SERVICE EVENTS

ENHANCE YOUR EVENT!  
ADD A CHEF INSPIRED STATION TO YOUR RECEPTION OR DINNER

## EVO GRILL

*Griddle chef required, additional charge*

### SEAFOOD \$20

*Choose Two*

Grilled shrimp, scallop or salmon

With cajun, lemon-herb, garlic-rosemary, cilantro, lime and chili, cumin-coriander, miso, Thai curry

### WOK \$15

*Choose One*

Steamed pork, chicken, or tofu

With stir-fried vegetables and noodles

### SATAYS \$10

*Choose Two*

Chicken, flank steak or lamb

With lemongrass-thai basil, indian curry, morrocan spice, spicy peanut, garlic-rosemary, lemon-herb

### QUESADILLAS \$10

*Griddle Chef is additional*

Queso, chicken and bean

Salsa verde, pico de gallo, fire roasted salsa, guacamole and sour cream



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# FULL SERVICE EVENTS

## ENHANCE YOUR EVENT! ADD A CHEF INSPIRED STATION

*Additional options available.*

### DESSERT BAR \$9

*Choose Three Mini Desserts*

Triple chocolate cream cheese brownies

Assorted cookies

Chocolate coupes with mocha molasses ganache

Lemon bars

Mini seasonal cheesecakes

Mini key lime pies with meringue

Mini chocolate pies with graham cracker crust and marshmallow

Mini fruit tartlets filled with vanilla cream

Apple tart squares with streusel topping

Apricot or apple galettes with raspberry compote

Cheesecake stuffed strawberries

Chocolate dipped strawberries

Strawberry mousse, mango mousse, berry mousse



### ICE CREAM SUNDAE BAR \$7.50

"Make-your-own" vanilla and chocolate ice cream with toppings

### ICE CREAM CART \$10.50

Housemade ice cream

Vanilla, chocolate chip, mocha, strawberry sorbet, peanut

### DONUTS MADE TO ORDER \$7.50

*Chef additional charge.*

Donut holes made to order for your guests

Chocolate glaze, maple glaze, sprinkles, cinnamon sugar

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# WINEMAKER DINNERS

## FARM-TO-TABLE FAMILY STYLE MENU

*Pricing includes service staff and chefs to take care of your guests.  
Includes classic white china, hammered flatware and cotton napkins.  
Minimum: 50 guests. Bartenders are additional cost.*

### HORS D'OEUVRES

Local artisan salumi, cheeses and assorted condiments

Chilled corn soup, basil and chili oil

Beef crostini, cabernet reduction, bitter orange and toasted pumpkin seeds

Fresh fig, crescenza cheese and ham "crisp"

### FIRST COURSE

Wild mushroom and leek risotto, aged parmesan

### FAMILY STYLE MAIN COURSE

Roasted loin of pork, gravenstein apple balsamic glaze, caramelized apples, onions, and chilies

Juniper-crusted short ribs

Toasted pine-nuts and a cabernet maple syrup reduction

Fall farro pilaf

Roasted brussel sprouts, brown butter

Full Circle Bakery artisan ciabatta bread

### DESSERT BAR

Mini frangipan tart with caramelized pears and shiso syrup

Lavender and blackberries with lemon mousse and vanilla cake

Chocolate coupe with coffee-molasses ganache, garnished with cocoa nibs

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Organic Flying Goat coffee and Tazo teas



50+ guests \$125/pp  
75+ guests \$105/pp

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# WINEMAKER DINNERS

## THREE COURSE WINE PAIRING MENU

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Includes classic white china, hammered flatware and cotton napkins.  
Minimum: 50 guests. Bartenders are additional cost.*

### PASSED HORS D'OEUVRES

Tuna tartare, spicy radish, avocado,  
ginger aioli

Sesame wonton crisp

Compressed watermelon, chevre

Basil oil, peppercorns

Pan-seared scallops, curried peach  
chutney, lime

Ginger, curry, scallions

### FIRST COURSE

Purée of corn soup, roasted maitake,  
little gems

Parsley oil

### MAIN COURSE

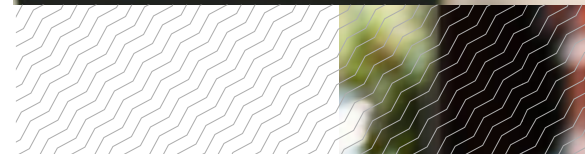
Roast leg of lamb, moroccan barbecue  
sauce, huckleberries

Ragout of fresh alubia blanca beans, spiced  
cauliflower

### DESSERT COURSE

Gravenstein apple galette, caramel ice  
cream, almond crisp

Organic Flying Goat coffee and Tazo teas



50+ guests \$100/pp  
75+ guests \$90/pp

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# WINEMAKER DINNERS

## THREE COURSE WINE PAIRING MENU

*Pricing includes service staff and chefs to take care of your guests. Includes classic white china, hammered flatware and cotton napkins. Minimum: 50 guests. Bartenders are additional cost.*

### PASSED HORS D'OEUVRES

Grilled caggiano chicken-herb sausage, zinfandel and fig chutney

Creamy lemon risotto cakes with shrimp and peas

Vella aged jack, dried wild blueberries, chestnut honey crostini

### FIRST COURSE

Butternut squash raviolis, wild mushrooms and white truffle oil

### MAIN COURSE

Autumn duck breast, apples, pine nuts and pomegranates

Saffron risotto cakes

Baby carrots and snap peas

French epi bread

### DESSERT COURSE

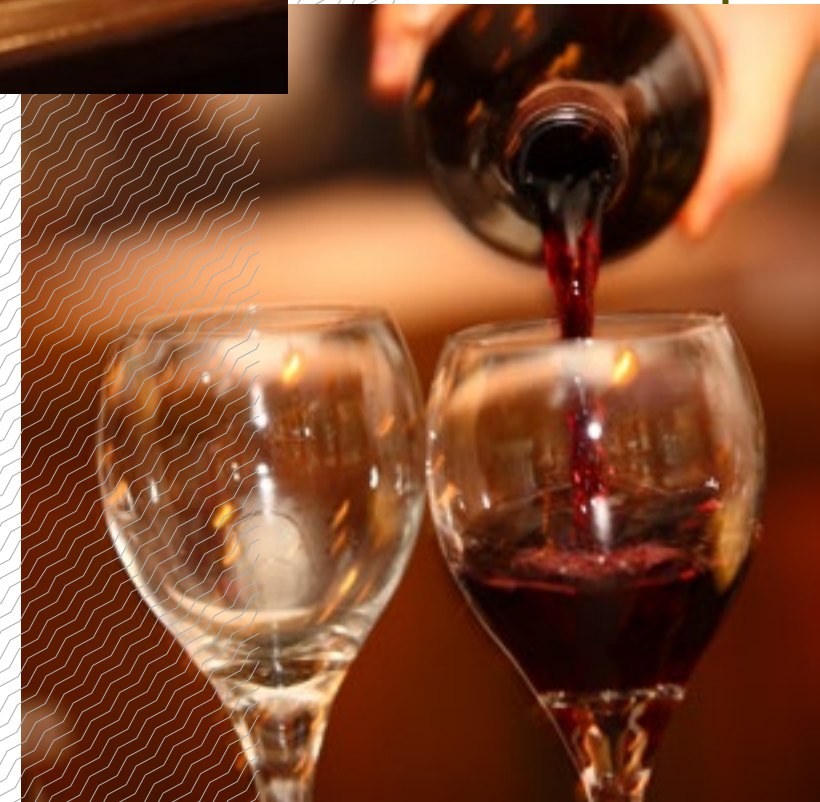
Chocolate raspberry torte

Grand marnier crème anglaise and raspberry coulis

Organic Flying Goat coffee and Tazo teas

50+ guests \$110/pp

75+ guests \$100/pp



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# WINEMAKER DINNERS

## FOUR COURSE WINE PAIRING MENU

*Pricing includes service staff and chefs to take care of your guests.  
Includes classic white china, hammered flatware and cotton napkins.  
Minimum: 50 guests. Bartenders are additional cost.*

### PASSED HORS D'OEUVRES

- Crispy bacon-wrapped chorizo filled dates
- Mission fig and Pt. Reyes blue popover, walnuts and zinfandel syrup
- Crisp ahi with wasabi

### FIRST COURSE

- Heirloom tomatoes, corn relish and grilled shrimp

### SECOND COURSE

- Pancetta-wrapped quail with polenta and pinot noir balsamic glaze

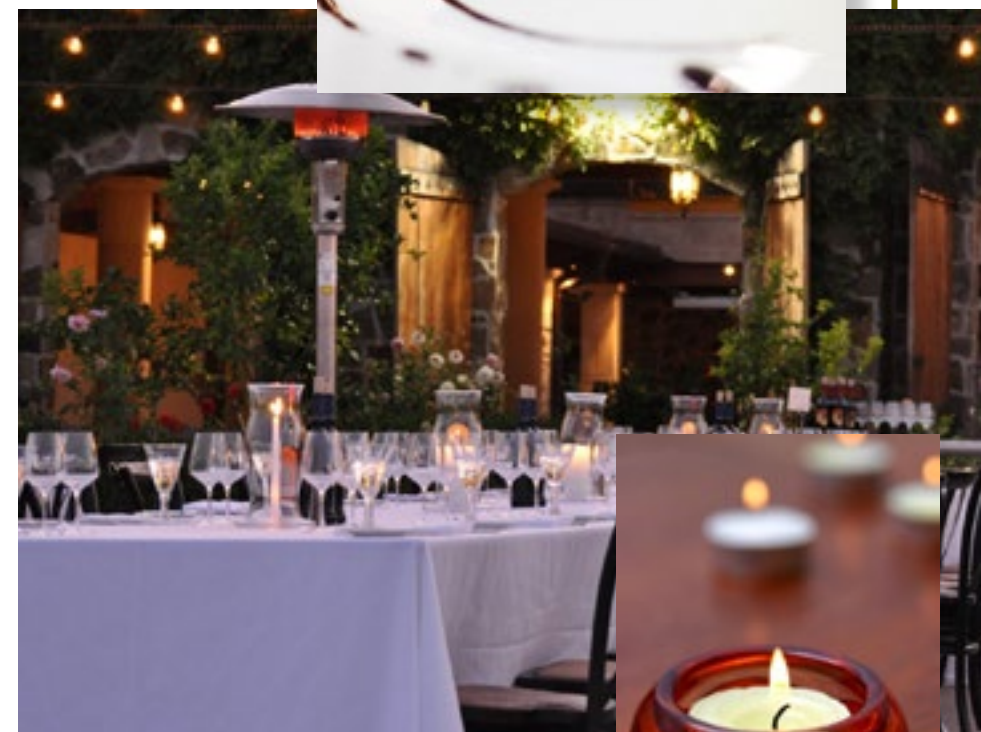
### THIRD COURSE

- Duroc pork tenderloin, pinot noir wild mushroom reduction
- Baby green beans and carrots
- French epi bread

### FOURTH COURSE

- Moscato wine cake, fresh berries and lazy whipped cream
- Organic Flying Goat coffee and Tazo teas

50+ guests \$120/pp  
75+ guests \$110/pp



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# WINEMAKER DINNERS

## FOUR COURSE WINE PAIRING MENU

*Pricing includes service staff and chefs to take care of your guests.  
Includes classic white china, hammered flatware and cotton napkins.  
Minimum: 50 guests. Bartenders are additional cost.*

### PASSED HORS D'OEUVRES

Citrus cured rosé salmon with pistachio and savory cheesecake mousse

Roasted butternut squash with Sierra Nevada goat cheese

Braised short rib arancini

### FIRST COURSE

Heirloom tomato and fresh mozzarella, sourdough bruschetta

Olive press arbequina olive oil

### SECOND COURSE

Wild mushroom and leek risotto, duck confit

### THIRD COURSE

Oven roasted New York, golden shallot cabernet reduction

Crispy mascarpone-polenta cakes

Brown butter roasted multi-colored cauliflower

### FOURTH COURSE

Vella mezzo secco and cab franc marinated figs

Dried mission figs, toasted walnuts and walnut baguette

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Organic Flying Goat coffee and Tazo teas

50+ guests \$130/pp

75+ guests \$120/pp



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# WINEMAKER DINNERS

## FIVE COURSE WINE PAIRING MENU

*Pricing includes service staff and chefs to take care of your guests.  
Includes classic white china, hammered flatware and cotton napkins.  
Minimum: 50 guests. Bartenders are additional cost.*

### HORS D'OEUVRES

- Roasted butternut squash arancini, truffle oil
- Shrimp and fennel tart, valencia orange and leeks
- Veal meatballs with saffron aioli

### FIRST COURSE

- Pan-Seared Alaskan halibut, apple-chardonnay glaze
- Potato leek purée, smoked salt

### SECOND COURSE

- Mission fig-cambezola cheese tart, zinfandel fig gastrique
- Micro arugula

### THIRD COURSE

- Crispy Sonoma duck, "liquid gold" cabernet braising jus
- Red onion and huckleberry marmalade
- Creamy mascarpone polenta
- Baby carrots and snap peas
- French epi bread

### CHEESE COURSE

- Carneros Caves manchego and Cowgirl Creamery Red Hawk

### DESSERT COURSE

- Mini meyer lemon curd tartelettes
- Chocolate coupe with coffee-molasses ganache garnished with cocoa nibs

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Organic Flying Goat coffee and Tazo teas



50+ guests \$145/pp  
75+ guests \$135/pp

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# WINEMAKER DINNERS

## FIVE COURSE WINE PAIRING MENU

*Pricing includes service staff and chefs to take care of your guests.  
Includes classic white china, hammered flatware and cotton napkins.  
Minimum: 50 guests. Bartenders are additional cost.*

### PASSED HORS D'OEUVRES

- Butternut squash, leeks and pancetta tart
- Slow roasted lamb on won ton crisp, pomegranate glaze
- Maine lobster, avocado-lime puree, mango, chili threads

### FIRST COURSE

- Terrine of three seafoods, celery root salad, fennel-orange salad
- Fine herbs sauce and pea shoots

### SECOND COURSE

- Wild mushroom and farro ragout, goat cheese croustade

### THIRD COURSE

- Roast loin of veal, merlot-huckleberry glaze, lacinato kale, pine nuts
- Potato and leek terrine
- Brussell sprouts with brown butter and bacon
- French epi bread

### FOURTH COURSE

- Andante largo cheese
- Housemade apple-quince chutney, toasted local walnuts, Full Circle Bakery walnut baguette

### FIFTH COURSE

- Chocolate caramel tartlet
- Zinfandel wine gelees
- Meyer lemon tartlet
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- Organic Flying Goat coffee and Tazo teas

50+ guests \$155/pp  
75+ guests \$145/pp



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# QUICK CALCULATIONS

## QUICK CALCULATIONS FOR RENTALS

*Based on 8 guests per dining table.  
Per person cost.*

60" round tables and folding chairs \$5.75 per person

Standard Floor length linens \$2 per person

Fine wine Crystal Glassware (based on 4 glasses per person) \$3 per person

Set up and breakdown of tables and one set of chairs \$3.75 per person

Pricing excludes delivery fees and handling charges

\*Prices subject to change based on rental company

## JSYK (JUST SO YOU KNOW)

All pricing excludes mandatory CA sales tax

All pricing excludes additional rental items required, and will be quoted based on the venue you selected

Additional charges for service staff may apply based upon the venue you have selected

Gratuity is not automatically included, and can be added at your discretion

