

EXCEPTIONAL DINNERS

PRIVATE EVENT MENUS



CARNEROS
RESORT AND SPA

THE TASTE OF NAPA

Providing the best and freshest local products for your dining pleasure is our commitment to you. To that end, much of our produce is supplied from the numerous gardens on our property.

The following menus offer an illustration of the flavorful cuisine offered at Carneros Resort and Spa. We welcome the opportunity to customize menus to the unique needs of your event...simply ask us.

All items are subject to 24% Service Charge and 7.75% Sales Tax. All items are subject to seasonal availability.



CHERISHED MOMENTS



DINNER

The following menus have been designed to offer a variety of options for your dining pleasure. The starters, salads, soups, and desserts are universal for plated dinner meals, and most may also be used in buffet and family-style meals. Our Chefs will make seasonal substitutions and recommendations to ensure the freshest seasonal experience.

As the majority of our food is prepared à la minute to provide the highest quality product, adherence to scheduled meal times and agendas is imperative. Therefore, our Banquet Staff will confirm start times at one hour prior, then again at thirty minutes prior to ensure accurate timing. Uncommunicated delays in function start times may necessitate the re-preparation of food and will result in additional fees charged at approximately \$25 to \$50 per person (pending menu type). Additionally, delays in start times more than one hour will result in appropriately assessed labor charges.

A labor fee of \$225 will be assessed when guarantees are fewer than 15 Guests.

MULTI-COURSE TASTING MENUS

May include as many courses as you like and are priced based on your selections. Please contact your Catering or Conference Services Manager for assistance in the customization of your menu. Minimum 25 Guests required.

THREE-COURSE PLATED DINNER

soup/salad, preselected choice of two proteins and one vegetarian entree, dessert • \$155 per person

FOUR-COURSE PLATED DINNER

soup/salad, starter, preselected choice of two proteins and one vegetarian entree, dessert • \$175 per person

FIVE-COURSE PLATED DINNER

salad, soup, starter, preselected choice of two proteins and one vegetarian entree, dessert • \$195 per person

FAMILY-STYLE

two salads, two entrées, three dessert bites • \$175 per person

All meals includes warm rolls & butter, freshly brewed coffee, decaffeinated coffee, hot teas, iced tea

ENTRÉE CHOICE OPTIONS

PRE-SELECTED ENTRÉE

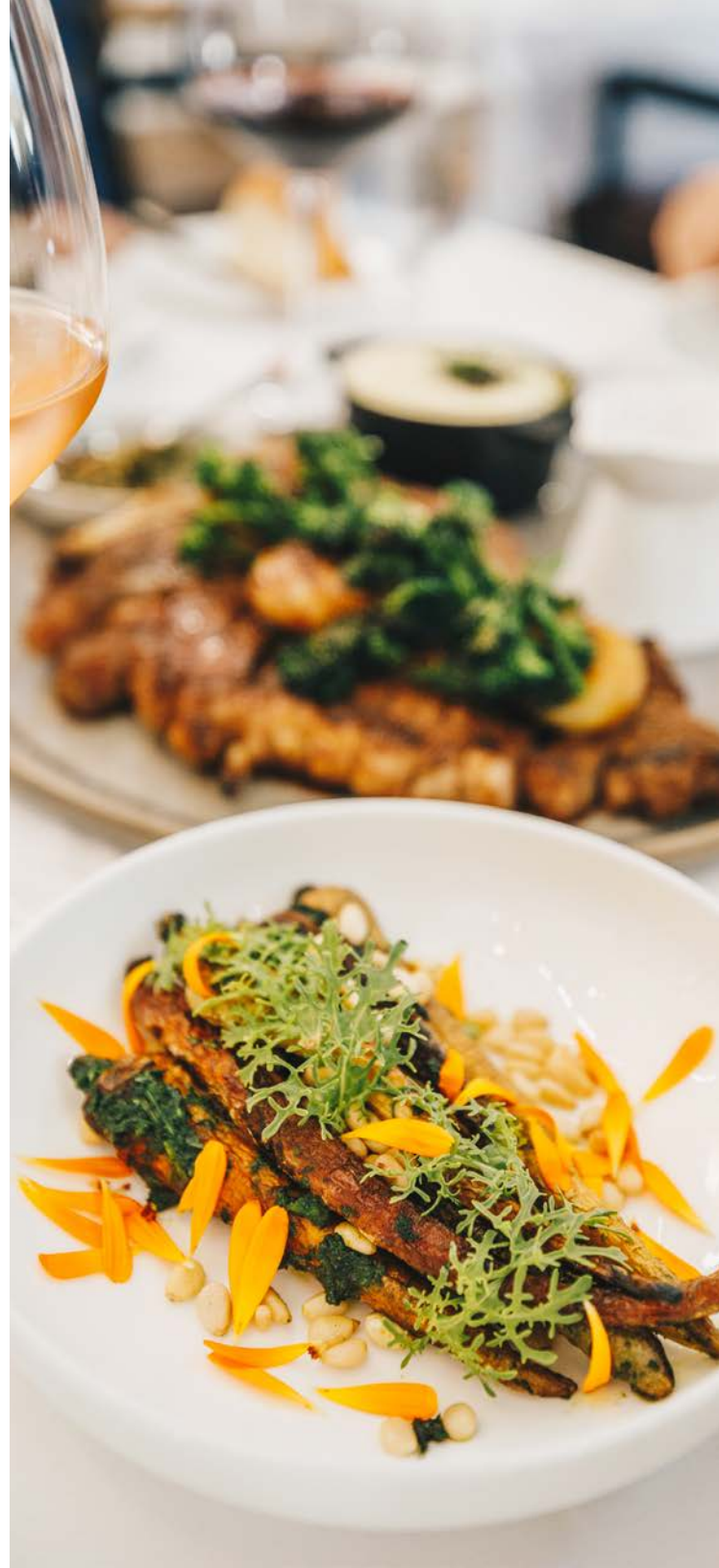
The following guidelines will apply:

- Menus to include a maximum of two protein selections and one vegetarian option.
- Guaranteed entrée counts are due to the catering department seven business days prior to the function.
- Client must produce and provide individual place cards with entrée choice indicator.

TABLE-SIDE ENTRÉE CHOICE

Your guests may have the option of selecting an entrée on-site; the following guidelines will apply:

- Selection of a minimum four-course menu, with common non-entrée courses pre-selected.
- Maximum of two (2) entrée selections and one (1) vegetarian option; a common starch and vegetable will prevail for all entrées.
- An additional \$45 per person entree fee for ordering entrée selection on-site is applicable.
- Maximum of 30 Guests.



PASSED RECEPTION BITES MINIMUM ORDER 2 DOZEN PER SELECTION

GARDEN

MUSHROOM DUXELLE

fromage blanc, smoked bacon, puff pastry
\$84 PER DOZEN

CAPRESE SKEWERS

basil, mozzarella, cherry tomatoes, saba
\$84 PER DOZEN

FOREST MUSHROOM ARANCINI

truffle cream
\$84 PER DOZEN

CAPONATA FILLO SHELLS

marinated seasonal vegetables
\$84 PER DOZEN

VEGETABLE CRUDITÉ CUPS

garlic hummus
\$84 PER DOZEN

SEASONAL DEMITASSE SOUP SIPS

hot or cold
\$84 PER DOZEN

ARTICHOKE-LEEK CONFIT ON CROSTINI

parmigiano-reggiano
\$84 PER DOZEN

GOUGÈRE

filled with beet fromage blanc
\$84 PER DOZEN

DEVILED EGGS

dill, pickled mustard seeds
\$84 PER DOZEN

SEA

HOG ISLAND SWEETWATER OYSTERS

jalapeño mignonette
\$120 PER DOZEN

HAMACHI CRUDO

apple, crispy potatoes, chives
lemon crème fraîche
\$120 PER DOZEN

CALIFORNIA OSETRA CAVIAR

potato bellini
\$120 PER DOZEN

YELLOWFIN TUNA POKE

sesame, scallion, avocado, nori ash
\$120 PER DOZEN

DUNGENESS CRAB CAKE

old bay aioli, celery
\$120 PER DOZEN

SMOKED SALMON RILLETTE

cucumber cup, greek yogurt, tarragon
\$120 PER DOZEN

GULF PRAWN SKEWERS

coconut, curry
\$120 PER DOZEN

GRILLED SPANISH OCTOPUS

espelette aioli
\$120 PER DOZEN

LAND

PORCINI DUSTED SPICY PETITE LAMB CHOPS

rosemary salt

\$108 PER DOZEN

DUCK RILLETTE

grilled bread, mostarda

\$108 PER DOZEN

WALDORF SALAD

black walnuts, blue cheese, diced apple, endive

\$108 PER DOZEN

PORK BELLY SKEWERS

kimchi aioli, peanuts

\$108 PER DOZEN

SHORT RIB SLIDERS

shallot jam, wild arugula

\$108 PER DOZEN

SEARED BEEF ON BAGUETTE

onion marmalade, shaft's blue cheese

\$108 PER DOZEN

FRIED CHICKEN SLIDERS

pepper jelly, watercress, bread & butter pickles

\$108 PER DOZEN



RECEPTION DISPLAYS MINIMUM 10 GUESTS REQUIRED FOR EACH SELECTION

LOCAL ARTISAN CHEESES

house made baguette, water crackers,
seasonal accompaniments

\$28 PER PERSON

MARINATED OLIVES AND MARCONA ALMONDS

\$16 PER PERSON

CRUDITÉS OF RAW AND GRILLED GARDEN VEGETABLES

roasted garlic hummus, bleu cheese, green goddess

\$24 PER PERSON

SMOKED SKUNA BAY SALMON

grilled garden vegetables, green goddess,
crispy ciabatta

\$28 PER PERSON

CALIFORNIA OYSTER BAR

local oysters, champagne mignonette,
lemon wedges, cocktail sauce

\$50 PER PERSON

FRUITS DE MER

local oysters, clams, gulf white prawns, tuna poke
lemon aioli, champagne mignonette, cocktail sauce

\$65 PER PERSON

SASHIMI

ahi tuna, hamachi, salmon
garnish board, wakame salad, wasabi, soy sauce

\$65 PER PERSON

SIBERIAN OSSETRA CAVIAR (FARMED)

traditional garniture of crispy potatoes,
crème fraîche

soft poached egg, pickled shallots, capers, lemon

\$195 PER OUNCE (PER 4 GUESTS)

CARNEROS CHARCUTERIE BOARD

selection of cured and dried meats,
house made pickles

whole grain mustard, crostini

\$32 PER PERSON

MEDITERRANEAN ANTIPASTO

marinated olives, mushrooms, artichokes

grilled garden vegetables, spicy hummus,
red pepper purée

white bean skordalia, whole roasted garlic

pan con tomate, poached tuna with
tapenade, bocquerones

serrano ham & manchego cheese on
toasted baguette

focaccia bread, rosemary breadsticks, toasted pita

\$60 PER PERSON



DINNER MENUS

ENHANCEMENT OPTIONS

CHEF'S CHOICE AMUSE BOUCHE \$16

FOIE GRAS TORCHON COURSE \$24

CHEESE COURSE \$22

CAVIAR COURSE, MARKET PRICE

SEASONAL TRUFFLES, MARKET PRICE

SALADS

GARDEN CUCUMBER SALAD

sky hill farms feta, pickled onions, kalamata olives, lemon vinaigrette

ROASTED BEET SALAD

cauliflower caraway crumble, whipped crème fraiche, citrus, barrel aged sherry gastrique

LITTLE GEM LETTUCES

dehydrated olives, crispy capers, shaved radish, lemon anchovy vinaigrette

BUTTER LETTUCE

shaved roots, avocado, ruby red grapefruit, parmesan, truffle vinaigrette

NICOISE SALAD

seared tuna, fingerling potato, pole beans, garden greens, cured egg yolk

WEDGE SALAD

baby iceberg, blue cheese dressing, pancetta, tomatoes, breakfast radish

DELTA ASPARAGUS

burrata, torn croutons, frisee, meyer lemon vinaigrette (spring)

STONE FRUITS

mustard greens, saba, house made ricotta, almond granola (summer)

HEIRLOOM TOMATO PANZANELLA

grilled ciabatta, basil, burrata, cucumber, pickled onion (summer)

FALL SALAD OF ROASTED BRUSSELS SPROUTS

butternut squash, frilly red mustard, smoked dry jack, black walnuts, maple vinaigrette (fall-winter)

MIXED CHICORIES

guanciale, pepato cheese, fennel, orange, sherry vinaigrette (winter)

SOUPS

CAULIFLOWER

vadouvan oil

FOREST MUSHROOM

truffle oil

CARAMELIZED ONION

gruyere crouton

CHILLED MELON

crème fraiche

ROASTED TOMATO

herb oil (hot or cold)

POTATO LEEK (hot or cold)

SPRING PEA (hot or cold, spring)

ASPARAGUS (hot or cold, spring)

BRENTWOOD YELLOW CORN

corn relish (summer)

BUTTERNUT SQUASH

spiced crème fraîche (fall/winter)

VANILLA SCENTED PARSNIP

(fall/winter)

STARTERS

GARDEN

HOUSE MADE GNOCCHI

celery root, trumpet mushrooms

HOUSE MADE ORECCHIETTE PASTA

black pepper, parmesan, watercress

FOREST MUSHROOM TART

truffle pecorino, caramelized onions, garden greens

ANGEL HAIR PASTA

fresh tomato, garden basil, garlic, extra virgin olive oil (served room temperature)

SEA

DIVER SCALLOP

subise, english peas, spring onion, preserved lemon (\$7 supplement)

DUNGENESS CRAB CAKE

old bay aioli, poached citrus, celery root salad (\$7 supplement)

GULF WHITE PRAWNS

saffron rice, rouille, frisee

LAND

GLAZED PORK BELLY

apples, garden kale, shallot confit



DINNER MENUS (CONTINUED)

ENTRÉES

GARDEN

VAUDOVAN ROASTED CAULIFLOWER
cous cous, golden raisins, yogurt, almonds

HOUSE MADE STROZAPRETTI PASTA
roasted mushroom "bolognese" bread crumbs, parmesan

FARM CARNAROLI RISOTTO
roasted radicchio, garden beets, asiago, saba

SEA

SKUNA BAY SALMON
braised and shaved fennel, crushed potatoes, crème fraîche, dill

SEASONAL BASS
peperonata, tostones, arugula, shallot vinaigrette

ALASKAN HALIBUT
crushed english peas, baby leeks, king trumpet mushrooms, calabrian chile

ROASTED COD
carolina gold rice, bok choy, fermented black garlic, miso beurre blanc

SEA SCALLOPS
preserved lemon risotto, seasonal garden squash (\$10 supplement)

LAND

JIDORI CHICKEN BREAST
sauce romesco, roasted baby carrot, honey glazed pearl onion, natural jus

COQ AU VIN
roasted and braised organic chicken, pearl onion, mushroom, bacon lardon, farro

ROASTED LAMB LOIN
fire roasted eggplant puree, cipolinni onion, pine nut and currant soffrito

LIBERTY FARMS DUCK CONFIT
lentils du puy, celery root, frisee, sherry gastrique

DUROC PORK CHOP
spaetzel, braised greens, seasonal fruit mostarda

BRAISED BEEF SHORT RIBS
sweet potato puree, black walnut gremolata, pole beans (\$8 supplement)

PRIME NEW YORK STRIP
sunchokes, spinach, cippolini onion (\$10 supplement)

PRIME FILET MIGNON
potato puree, hen of the woods mushrooms, bordelaise, watercress (\$12 supplement)



DINNER MENUS (CONT)

DESSERTS

PLATED

CHOCOLATE MOUSSE CAKE

flourless biscuit, dark chocolate mousse,
seasonal fruit, vanilla ice cream

CRUNCHY CHOCOLATE BAR

chocolate brownie, chocolate cremeux, burnt
marshmallow ice cream

VANILLA CRÈME FRAICHE PANNA COTTA

brown sugar crumble, seasonal fruit

MASCARPONE CHEESECAKE

graham cracker crust, seasonal fruit and sorbet

LEMON MERINGUE TART

toasted italian meringue, lemon curd, seasonal fruit
and sorbet

TROPICAL GATEAU

coconut biscuit, white chocolate ganache,
tropical gelee

SMALL BITES

MACARONS

chocolate
seasonal fruit

CREAM PUFF

chocolate
seasonal fruit
vanilla
caramel
coffee

CRUNCHY CHOCOLATE BAR

chocolate brownie, chocolate cremeux

TARTLETS

chocolate
seasonal fruit
citrus

MINI CHEESECAKES

seasonal fruit

TARTE TROPEZIENNE

sugared brioche, orange blossom diplomat cream

STATIONS

FRENCH CRÊPES

fresh fruit compote
bananas foster
chantilly cream, chocolate sauce

\$32 PER PERSON (PLUS \$225 CHEF FEE)

CHEF'S SWEET TREATS

selection of 5 small bites
\$28 PER PERSON

CHOCOLATE SHOWCASE

fudge brownie, chocolate nougat, macaron
chocolate dipped fresh & dried fruits. cream puffs
\$32 PER PERSON

GOURMET DONUTS

\$84 PER DOZEN



LATE NIGHT BITES MINIMUM ORDER 2 DOZEN PER SELECTION

TRAY PASSED

SLIDERS

FRIED CHICKEN

pepper jelly, watercress, bread & butter pickles

\$108 PER DOZEN

CHEESEBURGER

bay aioli, cheddar, house made pickles

\$108 PER DOZEN

SHORT RIB

shallot jam, wild arugula

\$108 PER DOZEN

PULLED PORK

kansas city bbq sauce, slaw

\$108 PER DOZEN

REUBEN

pastrami, gruyère, russian dressing

\$108 PER DOZEN

GRILLED CHEESE

\$84 PER DOZEN

AHI TUNA

asian slaw, sesame

\$120 PER DOZEN

IN A CONE

FRENCH FRIES

sea salt, ketchup

\$84 PER DOZEN

TRUFFLE FRIES

truffle oil

\$108 PER DOZEN

TATER TOTS

sea salt, ketchup

\$84 PER DOZEN

SWEETS

BOON FLY DONUTS

cinnamon sugar

\$30 PER DOZEN

COOKIE & BROWNIE BITES

\$72 PER DOZEN

DISPLAYED

STREET TACOS

adobo chicken & carne asada, cilantro, onion

\$108 PER DOZEN

QUESADILLAS

vegetarian & chicken

\$84 PER DOZEN

MACARONI AND CHEESE

gruyère, bread crumbs

\$84 PER DOZEN

HOMEMADE PRETZEL TWISTS

specialty mustards

\$84 PER DOZEN

FOREST MUSHROOM ARANCINI

truffle cream

\$84 PER DOZEN

FROZEN S'MORES

graham cracker ice cream, chocolate, meringue

\$84 PER DOZEN

GOURMET DONUTS

\$84 PER DOZEN





CARNEROS
RESORT AND SPA