



Fairmont
SONOMA MISSION INN & SPA
BANQUET MENU

100 Boyes Boulevard | Sonoma, CA 95476 | (707) 938-9000

www.fairmont-sonoma.com



OUR PHILOSOPHY

Sonoma is truly one of the few places in the country where fruits and vegetables are harvested in the morning, delivered to the restaurant, and plated that very same day.

We are in awe of our local producers, whose determination and ongoing commitment provide us the best-tasting, freshest, and most sustainable ingredients. It is our mission to bring these ingredients to our guests and create unparalleled culinary moments that will be remembered for years. We strive to create highly unique and creatively vibrant dishes using only the finest methods of preparation to ensure these ingredients retain their natural character and flavor.

25% service charge and 8.5% sales tax will be added to all food and beverage. All prices are in US Dollars and are valid for events occurring through June 30, 2024. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.



COLD BREAKFAST

SONOMA EXPRESS

45

- Orange & Grapefruit Juice
- Seasonal Fruits & Berries
- Organic Yogurt
- Sun-Dried Fruit & Nut Granola
- Low Fat & 2% Milk
- McCann's Steel Cut Oats, Brown Sugar & Golden Raisins
- Assorted "Homegrown" Bagels, Cream Cheese
- Assorted Miniature Danish
- Regular & Decaffeinated Coffee & Lot 35 Teas

HEALTHY START

45

- Orange & Grapefruit Juice
- Signature Fruit Smoothies
- Organic Yogurt
- Bowls of Fresh Berries
- Sun-Dried Fruit & Nut Granola
- Low-Fat & 2% Milk
- Overnight Oats
- Bran & Heart Healthy Breakfast Muffins
- Fruit Preserves & Sweet Butter
- Regular & Decaffeinated Coffee & Lot 35 Teas

Breakfast Buffets are priced for a maximum of two hours. Add 250 charge for groups under 15 guests. Pricing per person.



HOT BREAKFAST

FAIRMONT SIGNATURE BREAKFAST

59

- Orange & Grapefruit Juice
- Seasonal Fruits & Berries
- Organic Yogurt
- Coffee Cake
- McCann's Steel Cut Oats, Brown Sugar & Golden Raisins
- Scrambled California Organic Eggs, Pepper Jack Cheese
- Sliced Organic Bread, Fruit Preserves & Sweet Butter
- Myers's Brioche French Toast, Warm Maple Syrup
- Bassian Farms Applewood Smoked Bacon
- Hash Browns
- Regular & Decaffeinated Coffee & Lot 35 Teas

CALIFORNIA COUNTRY BREAKFAST

59

- Orange & Grapefruit Juice
- Seasonal Fruits & Berries
- House-Made Granola & Organic Yogurt
- Assortment of Seasonal Muffins
- Fruit Preserves & Sweet Butter
- Classic California Eggs Benedict, Caggiano Irish Style Ham
- Belgian Waffles, Warm Maple Syrup
- Chicken Apple Sausages
- Roasted Breakfast Potatoes
- Regular & Decaffeinated Coffee & Lot 35 Teas

Breakfast Buffets are priced for a maximum of two hours. Add 250 charge for groups under 15 guests. Pricing per person.



BREAKFAST ADDITIONS

SEASONAL FRUIT SALAD

9

HOUSE-MADE FRUIT SMOOTHIES

9

WARM BREAKFAST BURRITO – EGGS, BACON, HASH BROWNS & CHEESE

14

WARM VEGETABLE BREAKFAST BURRITO – EGGS, HASH BROWNS, CHEESE, PEPPERS & ONIONS

12

CROISSANT BREAKFAST SANDWICH – SCRAMBLED EGGS, JACK CHEESE & SMOKED HAM

14

SCRAMBLED EGGS, CANADIAN BACON & CHEESE, ENGLISH MUFFIN

14

SMOKED SALMON, BAGELS, CREAM CHEESE, CHOPPED EGGS, LEMON, CAPERS, CHOPPED RED ONION

20

MYERS'S DARK RUM BRIOCHE FRENCH TOAST, WARM MAPLE SYRUP

14

BELGIAN WAFFLES, WARM MAPLE SYRUP

14

HARD-BOILED EGGS (PER DOZEN)

42

CALIFORNIA SCRAMBLE, GREEN ONION, TOMATOES, CHEDDAR & AVOCADO

14

SCRAMBLED EGG WHITES & GRILLED GARDEN VEGETABLES

12

SCRAMBLED ORGANIC CALIFORNIA EGGS, PEPPER JACK CHEESE

12

SCRAMBLED ORGANIC CALIFORNIA EGGS, TOFU, TURMERIC, SCALLION, TOMATO & AVOCADO

14

MCCANN'S STEEL-CUT OATS, BROWN SUGAR, GOLDEN RAISINS & ORGANIC MILK

12

OVERNIGHT OATS

14

Breakfast additions are only available when added to an existing continental or full breakfast buffet.

Pricing per person.



BREAKFAST STATIONS

CHEF ATTENDED OMELET STATION

22

Organic California Eggs, Cheddar & Jack Cheese, Mushrooms, Onions, Peppers, Tomatoes, Spinach, Caggiano Ham, Hickory Smoked Bacon & Salsa

CHEF ATTENDED WAFFLE STATION

16

Whipped Cream, Fresh Berries, And Maple Syrup

AVOCADO TOAST STATION

20

Crushed Avocado, Della Fattoria Seeded Wheat Toast, Corn Salsa, Crumbled Feta, Cherry Tomato

BREAKFAST TACO BAR

17

Scrambled Eggs, House-Made Chorizo Hash, Peppers, Onions, Cheese, Pico De Gallo, Corn Tortillas

*Chef attended stations require one Chef per 50 guests. 200 per Chef per hour.
All Breakfast Stations are for a minimum of 15 guests, must be ordered for full guest count
and are only available when added to a continental or full breakfast buffet.*



BREAKFAST

PLATED BREAKFAST

56

Orange & Grapefruit Juice
Seasonal Fruit Salad
Bakery Baskets of Miniature Muffins & Croissants
Organic Scrambled Eggs
Bassian Farms Applewood Smoked Bacon Or
Chicken Apple Sausage
Hash Browns Or Roasted Breakfast Potatoes
Regular & Decaffeinated Coffee & Lot 35 Teas

BOXED BREAKFAST TO GO

48

Bottled Orange Juice
Seasonal Fruit Salad
House-Made Blueberry Streusel Muffins
Select One:

- Croissant Breakfast Sandwiches: Scrambled Eggs, Jack Cheese & Smoked Ham
 - Warm Breakfast Burrito: Eggs, Bacon, Hash Browns & Cheese
 - Warm Vegetable Breakfast Burrito: Eggs, Hash Browns, Cheese, Peppers & Onions
 - Scrambled Eggs, Canadian Bacon & Cheese On An English Muffin
- Regular & Decaffeinated Coffee & Lot 35 Teas

Minimum of 15 guests. Pricing per person.



SONOMA MISSION BRUNCH

78

Orange & Grapefruit Juice

Seasonal Fruits And Berries

Organic Yogurt

Bakery Baskets of Miniature Muffins & Croissants

Organic Scrambled Eggs, Vella Pepper Jack Cheese & Crème Fraîche

Bassian Farms Applewood Smoked Bacon

Chicken Apple Sausage

Hash Browns Or Roasted Breakfast Potatoes

Buttermilk Pancakes, Warm Maple Syrup

Traditional Organic Eggs Benedict, Caggiano Irish Style Ham

New York-Style Bagels, Catskill Smoked Salmon, Cream Cheese, Red Onions,

Chopped Eggs, Capers & Lemon Halves

Sunrise Sweets: Seasonal Macarons, Lemon Bars, Dark Chocolate Dipped Strawberries

Regular & Decaffeinated Coffee & Lot 35 Teas

BUBBLE BAR

17/GLASS

Gloria Ferrer Sparkling Wine, Assortment Of Fresh Juices & Berries

BLOODY MARY BAR

19/GLASS

Fairmont Sonoma Mission Inn's Classic Recipe, Seasonal Condiments & Garnishes

Brunch Buffet is priced for a maximum of two hours. Minimum of 25 guests. Pricing per person.

Bubbles and Bloody Mary Bars require one bartender per 50 guests. \$300 per bartender

and have a \$250 minimum.



SNACKS & REFRESHERS

BEVERAGES

Regular & Decaffeinated Coffee & Lot 35 Teas	130/Gallon
Full Day Coffee/Lot 35 Tea Service (maximum of 8 hours)	39/Person
Half Day Coffee/Lot 35 Tea Service (maximum of 4 hours)	28/Person
Chai Tea (hot or iced)	130/Gallon
Freshly Brewed Iced Tea	95/Gallon
House-Made Lemonade	95/Gallon
Assorted Soft Drinks, Still & Sparkling Waters, and Non-Alcoholic Beverages	7/Each
RedBull	9/Each

FROM THE PANTRY

Assorted Candy Bars	7/Each
Assorted Chips And Pretzels	7/Each
Assortment of Energy/Granola Bars	8/Each
Assorted Salted Nuts	9/Each
Tusol Organic Protein Bar	11/Each

FROM THE KITCHEN

Assorted Whole Fruit	52/Dozen
Fresh Fruit Skewers	68/Per Dozen
Häagen-Dazs Ice Cream Bars	9/Each

FROM THE HOUSE BAKER

Priced Per Dozen

66/Dozen

Dutch Apple Coffee Cake
House-Made Jumbo Cookies
Valrhona Chocolate Pecan Brownies
Lemon Blondies
Pecan Sticky Buns
Croissants
Assorted Muffins
Assorted Danishes

68/Dozen

Bacon Cheddar Scones, Jalapeno Butter
Warm Jumbo Pretzels With Honey Mustard
House-Made Apricot & Raspberry Oat Bars
Seasonal French Macarons
Chocolate Dipped Strawberries
Jumbo Biscotti Dipped In Dark & White Chocolate



FRESH PRESSED JUICES	19
Beet, Carrot, Lemon, Cayenne Apple, Celery, Kale, Ginger Cucumber, Coconut, Mint	
YOGURT PARFAIT BAR	24
Organic Yogurt, Seasonal Fresh Fruit, House-Made Granola, Assorted Nuts	
AFTERNOON PICK ME UP	25
Hot Or Cold Brew Coffee, Chai Tea, Whipped Cream, Chocolate Shavings, Cocoa Powder, Cinnamon, Cocoa Nibs Ghirardelli Caramel, White, Dark Chocolate Sauces	
SOUTH OF THE BORDER	23
Chips, House-Made Salsa And Guacamole, Chipotle Crema Cucumber Sticks With Lime & Chili	
SONOMA MARKET	21
Mason Jars Of Hummus Or Cashew Cheese, Harvested Vegetables	
GRILLED CHEESE AND TOMATO SOUP BREAK	21
Mini Gruyere Grilled Cheese And Tomato Soup Shot	

*Break menus are priced for a maximum of 30 minutes and must be ordered for full guest count.
Each additional 30 minutes will add 50% of the menu price per person.
Minimum of 15 guests. Pricing per person.*



CUSTOM BREAK

POPCORN BAR 17

Plain and Truffle Popcorn with Assorted Flavorings

BUILD YOUR OWN TRAIL MIX 21

Assorted Nuts & Seeds, Dried Cranberries, M&Ms, Shredded Coconut, Golden Raisins, Chocolate Chips

COOKIES & MILK 18

Assorted House-Made Cookies, Chocolate, Strawberry and 2% Milk

THE BEST IN SEASON 26

Seasonal Miniature Confections: Cheesecake, Crème Brûlée, Streusel Fruit Tartlets, Macarons, Pâte De Fruits

ICE CREAM PARLOR 28

Vanilla & Chocolate Ice Cream, Coke, Root Beer & Orange Soda, Whipped Cream, Caramel & Chocolate Sauce, Griottine Cherries

Break menus are priced for a maximum of 30 minutes and must be ordered for full guest count.

Each additional 30 minutes will add 50% of the menu price per person.

Minimum of 15 guests. Pricing per person.



PLATED LUNCH

SEASONAL SOUP DU JOUR

SALADS

Butter Lettuce

Heirloom Radish, Crispy Shallots
Green Goddess Dressing

Dukkah Spiced Couscous

Cumin Roast Heirloom Carrots, Laura Chenel Chevre
Pistachio & Preserved Lemon

Duck Prosciutto, Frisee & Fennel Salad

Poached Hen Egg, Blood Orange Vinaigrette

Little Gem or Baby Kale Caesar

Classic Caesar Dressing, House-Made Croutons & Shaved Dry Jack Cheese
(Add 9 For Chicken - 11 For Shrimp)

Farmer's Market Salad

Roast Seasonal Vegetables, Fromage Blanc, Meyer Lemon-Infused Oil &
Citrus Vinegar

Panzanella Salad

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

Entrée prices include your choice of soup or salad & dessert. Served with fresh bread, sweet butter, regular & decaffeinated coffee, LOT 35 TEAS. Maximum of two entree choices with counts to be provided in advance. Minimum of 15 guests.



ENTRÉES

GRILLED BLACK ANGUS SKIRT STEAK	70
Charred Corn, Arugula, And Chimichurri	
GRUYÈRE & SPECK STUFFED MARY'S ORGANIC CHICKEN BREAST	67
Sebastopol Mushroom Pilaf, Mushroom Black Truffle Jus	
MORROCAN SPICED GRILLED CHICKEN	67
Green Lentils, Heirloom Carrots, Chermoula	
PAN-SEARED SIXTY SOUTH SALMON	67
Blue Lake And Corona Bean Fricassée	
ORGANIC BARLEY RISOTTO	62
Sprouted Seeds & Grains, Porcini Oil	
HOUSE-MADE SEASONAL GNOCCHI	62
Flamed Tomato Concassée, Basil Emulsion	

Entrée prices include your choice of soup or salad & dessert. Served with fresh bread, sweet butter, regular & decaffeinated coffee, Lot 35 teas. Maximum of two entree choices with counts to be provided in advance. Minimum of 15 guests.

DESSERTS

Madagascar Vanilla Bean Crème Brûlée

Caramel Wrapped Raspberries

Strawberry Shortcake

White Chocolate, Bellwether Farms Creme Fraiche, Basil

Caramelized Milk Chocolate Mousse

Passionfruit, Honeycomb, Sea Salt

Valrhona Chocolate & Caramel Tart

Mocha Whipped Cream, Cacao Nib Crisp

Classic Tiramisu

Fresh Raspberries

Key Lime Parfait

Key Lime Mousse, Vanilla Chantilly, Crushed Graham Sandie

Entrée prices include your choice of soup or salad & dessert. Served with fresh bread, sweet butter, regular & decaffeinated coffee, Lot 35 teas. Maximum of two entree choices with counts to be provided in advance. Minimum of 15 guests.



GOURMET DELICATESSEN

Two Sandwich Selections

65

Three Sandwich Selections

68

Seasonal Soup

Chopped Iceberg Lettuce, Cherry Tomatoes, Red Onions, Toasted Walnuts,
Blue Cheese Dressing

Signature Pasta Salad

Chips

- Roast Sonoma Valley Turkey Club, Bacon & Avocado on a Po'boy Baguette
- Roast Beef, Horseradish on a Specialty Roll
- Traditional Vietnamese Pulled Pork 'Banh Mi', Lemon Mayonnaise on a Po'boy Baguette (Available With Tofu)
- Framani Smoked Ham, Whole Grain Mustard, Caramelized Onions, Gruyere on a Po'boy Baguette
- Classic Caprese on a Po'boy Baguette
- Crab & Avocado Salad Sandwich on a Po'boy Baguette (Add 4)
- Mediterranean Style Grilled Seasonal Vegetables, Lemon Aioli, Leaves of Fresh Basil in a Spinach Tortilla
- Grilled Zucchini, Eggplant, Bell Pepper, Red Onion & Hummus on Focaccia

Carrot and Zucchini Chocolate Cake, Cream Cheese Frosting

Regular & Decaffeinated Coffee, Lot 35 Teas

Lunch menus are not available after 4 p.m. Lunch Buffets are priced for a maximum of two hours.

Add \$250 charge for groups under 15. Pricing per person.



BUFFET LUNCH

THE MISSION GRILL

79

(Less 8 on Mondays and Thursdays)

Traditional Cabbage Coleslaw, Celery Seed Vinaigrette
Mixed Green Salad, Fine Herbs, Citrus Vinaigrette
Traditional Heirloom Potato Salad, Stone Ground Mustard Vinaigrette
or Signature Macaroni Salad
Grilled Skirt Steak, Chimichurri, Roast Shallots
Grilled Local Caggiano Spicy Sausage
Buttermilk Fried Chicken
Roast Sweet Potatoes With Brussels
Poblano Chiles & Cheddar Cornbread
Seasonal Fruit Cobbler, Vanilla Sugar Biscuit Crust
Iced Tea And Lemonade

LA COCINA

77

(Less 8 on Tuesdays and Fridays)

Caesar Salad, Focaccia Croutons, Shaved Vella Dry Jack Cheese
Shrimp Ceviche
Stoneground Tortilla Chips, Fresh Salsa, Tomatillo, Guacamole
Carne Asada & Pollo Asado
Roasted Assorted Vegetables & Peppers
Corn Tortillas, Shredded Jack Cheese, Sour Cream
Black Beans, Spanish Rice
Coconut Flan, Caramelized Pineapple
Tres Leche, Natilla Cream
Regular & Decaffeinated Coffee, Lot 35 Teas

Lunch menus are not available after 4 p.m. Buffets are priced for a maximum of two hours.
Discounted menus are not eligible for any further discount.
Add \$250 charge for groups Under 15. Pricing per person.



SONOMA EL FRESCO

79

(Less 8 on Wednesdays and Saturdays)

Seasonal Soup

Local Artisan Bread & Butter

Locally Grown Tomatoes, California Mozzarella & Basil Salad, Aged Balsamic

Vinegar & Davero Olive Oil

Blue Lake Green Bean Salad, Roasted Red Beets, Shaved Fennel & Mustard Vinaigrette

Rosemary & Garlic Grilled Flank Steak

Oven-Roasted Filet Of Sea Bass, Charred Cherry Tomato Vinaigrette

Heirloom Bean Ragoût, Chopped Truffles, Fine Herbs

Sicilian Pistachio & Grated Chocolate Ricotta Cannoli

Sacripantina - Sherry Sabayon, Marsala Soaked Sponge, Amoretti

Regular & Decaffeinated Coffee, Lot 35 Teas

SONOMA GARDEN

73

Minimum of 25 Guests

Seasonal Soup

Artisan Baguette & Butter

Build Your Own Salad Bar:

Mixed Greens, Little Gem, Baby Kale,

Grilled Chicken Breast, Flank Steak, Poached Shrimp, Tofu, Quinoa, Couscous,

Tomato, Cucumber, Radish, Seasonal Grilled Vegetables, Nuts, Seeds, Sprouts & Grains

Lemon Vinaigrette, Ranch & Balsamic Dressings

Fresh Fruit Salad

Regular & Decaffeinated Coffee, Lot 35 Teas

Lunch menus are not available after 4 p.m. Buffets are priced for a maximum of two hours.

Discounted menus are not eligible for any further discount.

Add \$250 charge for groups Under 15. Pricing per person.



POKE BOWL

Minimum of 25 Guests

75

Miso Soup

Asian Noodle Salad

Broccoli Slaw With Creamy Sesame Dressing

Sesame Soy Ahi Tuna or Wasabi Shrimp

Grilled Teriyaki Chicken

Steamed Rice

Furikake, Hijiki Seaweed, Toasted Sesame Seeds, Edamame, Sliced Cucumber,
Pickled Carrots, Daikon Radish, Japanese Pickles, Kimchi

Sriracha Mayo, Citrus Ponzo

Matcha Crème Brulee

Bamboo Rice Pudding, Cinnamon Fried Wonton

Regular & Decaffeinated Coffee & Lot 35 Teas

One Chef required per 50 guests. \$200 per Chef per hour.

Lunch menus are not available after 4 p.m. Lunch Buffets are priced for a maximum of two hours.



LUNCH TAKE OUT

TAKE OUT ONLY

59

Select Two:

- Roast Sonoma Valley Turkey Club, Bacon, Avocado on a Po'boy Baguette
- Roast Beef, Horseradish on a Po'boy Baguette
- Fra' Mani Smoked Ham, Whole Grain Mustard, Caramelized Onions, Gruyère Cheese on a Specialty Roll
- Grilled Vegetables, Zucchini, Eggplant, Bell Pepper, Red Onion & Hummus on House-Made Focaccia
- Buffalo Chicken Wrap, Blue Cheese Dressing in a Flour Tortilla

Seasonal Pasta Salad

Bag of Kettle Chips

Whole Fresh Fruit

Jumbo Chocolate Chip Cookie

Bottle of Still Mineral Water

*Lunch menus are not available after 4 p.m.
Minimum of 15 guests.*



RECEPTION HORS D'OEUVRES

FROM THE GARDEN

Broad Bean & Pecorino Bruschetta	9
Cucumber & Jalapeno Gazpacho Shooter	9
Heirloom Tomato & Basil Bruschetta	9
Wild Mushroom Duxelle & Goat Cheese Bruschetta	9
Roast Pumpkin, Dukkah & Feta On Lavosh	9
Compressed Watermelon, Miyokos Vegan Mozzarella, Mint	9
Sebastopol Organic Mushroom Vol Au Vent	10
Devilled Eggs, Dijon Mustard, Fresh Herbs	10
Corn & Poblano Fritter, Piquillo Pepper Aioli	9
Artichoke Beignets With Tarragon Aioli	9
Tomato & Asiago Cheese Arancini, Basil Aioli	9
Roasted Puff Potato A La Parmesan	10
Butternut Squash Soup Shooter	9
Butternut Squash Lollipop With Pomegranate Molasses (Vegan)	10
Beet On A Crispy Nori Chip With Togarashi Spices (Vegan)	10

FROM THE SEA

American Caviar, Blini, Crème Fraiche & Chives	11
Mini Lobster Roll, Celery, Green Apple, Potato Bun	11
Tomales Bay Bloody Mary Oyster Shooter	11
Mussels Escabeche On The Half Shell	11
Furikake Crusted Ahi Tuna , Sweet Wasabi, Brioche Crouton	10
Ahi Tuna Tartare On A Nori Corn Chip, Sriracha Aioli & Sesame Oil	10
Coconut Shrimp, Mango Habanero Sauce	11
Dungeness Crab Cake, Chipotle Aioli	10
Dungeness Crab Louie In A Butter Lettuce Cup	11

*The minimum order is 24 pieces of each kind. Pricing per piece.
All hors d'oeuvres are made from scratch with the freshest ingredients.*



RECEPTION HORS D'OEUVRES

FROM THE FARM

Mini Waffle with Chicken Liver Mousse	9
Mini Chicken Pot Pies on a Spoon	10
Crispy Duck Spring Roll, Hoisin Sauce	10
Fried Chicken Biscuit, Maple Bacon Gastrique, Remoulade	10
Duck Confit Taco, Charred Corn Salsa, Lime Crema	10
Chicken Satay Skewer, Spicy Peanut Sauce	10
Barbecue Pulled Chicken, Coleslaw on a Mini Brioche Bun	10

FROM THE RANCH

Traditional Beef Tartare on Pumpnickel	11
Grilled Lamb Loin, Vadouvan Apricot Jam, Pickled Carrot on Flatbread	11
Pulled Pork Tostada, Mole, Queso Fresco	10
Spring Lamb Lollipop, Chamomile Yogurt	11
Rueben Slider, Corned Beef , Sauerkraut, Swiss Cheese, Brioche Bun	10
Mini Cheeseburger With Caramelized Onions & Gruyere, Brioche	11

The minimum order is 24 pieces of each kind. Pricing per piece.
All hors d'oeuvres are made from scratch with the freshest ingredients.

DISPLAY OF ARTISAN FARM CHEESES	30
Imported & Local Farm Cheeses, Macerated Apricots, Marcona Almonds, Local Sonoma Artisan Walnut Bread & Baguette	
CHEF'S SELECTION OF LOCAL CHARCUTERIE	32
House-Made Pickled Vegetables, Assorted Mustards, Artisan Baguette	
BRUSCHETTA BAR	25
<i>Served With Toasted Artisan Baguette</i>	
<ul style="list-style-type: none"> • Tomato & Basil • Burrata & Mcevoy Olive Oil • Spring Pea & Pecorino • Wild Mushroom Duxelles 	
CALIFORNIA VEGETABLE CRUDITÉS	25
Harvested Vegetables, Hummus, Cashew Cheese, Pita Bread, House-Made Blue Cheese & Ranch Dipping Sauces	
SWEET & SAVORY BACON BAR	38
Crispy Duck Bacon, Chinese Five Spice Bacon, Candied Bacon, Bacon Brittle	
BAKED WHEEL OF BRIE CHEESE	150/WHEEL
<i>Serves 25 Guests</i>	
Roasted Pineapple Poblano Salsa, Corn Tortilla Chips & Baguette	

Reception Displays are priced for a maximum of 90 minutes and must be ordered for full guest count. Minimum of 3 displays are required for events starting between 5:30pm and 7:00pm that are not followed by dinner. Minimum of 25 guests. Pricing per person, unless noted.

GREENS**26***Select Two:*

- Traditional Caesar Salad, Focaccia 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
- Campanella Pasta Salad, Sun-Dried Tomatoes, Capers
- Arugula & Frisée Salad, Laura Chenel Goat Cheese, Balsamic Vinaigrette

SEASONAL SEAFOOD DISPLAY**21***Minimum of 50 Guests:**Select Three:*

- Dungeness Crab Cocktail
- Diver Scallop Ceviche
- Fresh Jumbo Poached Prawns, Shallot Cocktail Sauce
- Market Oysters, Shallot Cocktail Sauce, Lemon Wedges, Mignonette

*One Piece Per Person, Per Selection (3 Selections Is Total Of 3 Pieces Per Person)***POKE BOWL****39***One Chef Required Per 50 Guests. 200 Per Chef Per Hour.*

- Sesame Soy Ahi Tuna
- Wasabi Shrimp OR Grilled Teriyaki Chicken
- Steamed Rice

Furikake, Hijiki Seaweed, Toasted Sesame Seeds, Edamame, Sliced Cucumber,
Pickled Carrots And Daikon Radish, Japanese Pickles, Kimchi
Sriracha Mayo, Citrus Ponzo

*Reception Displays are priced for a maximum of 90 minutes and must be ordered for full guest count.
Minimum of 3 displays are required for events starting between 5:30pm and 7:00pm that are not followed by
dinner. Minimum of 25 guests. Pricing per person, unless noted.*

PASTA**30**

Served With Parmesan Cheese And Garlic Bread

Select Two:

- Gemelli Pasta, Tomato, Nicoise Olives, Capers, Anchovies, Garlic Bread Crumbs
- Campanelle Pasta, Ndjua, Kale, Pecorino Romano
- Meyer Lemon Rotini, White Beans, Broccoli Rabe, Peppers
- Cheese Tortellini, Sun-Dried Tomatoes, Pesto, Pine Nuts
- Orecchiette Pasta, Shrimp, Green Asparagus, Chili
- Rigatoni, Smoked Chicken, Walnuts, Spinach, Ricotta, Preserved Lemon
- Penne, House-Made Porcini Grass-Fed Beef Bolognese

MEDITERRANEAN POWER BOWL**36**

Hummus, Quinoa, Tabbouleh, Dukkah

Falafel

Chicken Shawarma

Oregano Marinated Tomatoes, Fava Beans, Olives, Chickpeas, Persian Cucumbers,
Pickled Peppers, Citrus Vinaigrette,

Saffron Aioli

Roasted Eggplant

Harissa Potatoes

Reception Displays are priced for a maximum of 90 minutes and must be ordered for full guest count. Minimum of 3 displays are required for events starting between 5:30pm and 7:00pm that are not followed by dinner. Minimum of 25 guests. Pricing per person, unless noted.

STREET TACO BAR

Served With Cilantro, Onion, Limes, Roasted Salsa, Corn Tortillas,
House-Made Chips, Salsa

2 Selections

30

3 Selections

34

House-Made Vaquero Rubbed Grilled Flank Steak

Pollo Asado

Pulled Pork

Roasted Assorted Vegetables

CHEF ATTENDED STATIONS

26

Per Selection, Per Person - Served With An Assortment Of Rolls, Bread & Butter
One Chef Required Per 50 Guests. 200 Per Chef Per Hour.

Roast Wild Pacific Salmon, Fennel Pollen, Salsa Verde

Nori Crusted Tuna With Miso Ginger Glazed

Slow Roasted Prime Rib, Natural Jus, Spicy Horseradish

Roasted Mary's Organic Turkey, Spiced Cranberry Compote, Pan Gravy

Black Peppered Beef Tenderloin, Béarnaise Sauce

Fennel Scented Pork Loin, Sour Apple Relish

SWEET CONFECTIONS

28

Opera Torte, Madagascar Vanilla Bean Crème Brûlée,

Lemon Curd Fresh Fruit Tartlet, Chocolate-Dipped Strawberries,

Chocolate Mint Cheesecake, Assortment Of Seasonal Macarons

*Reception Displays are priced for a maximum of 90 minutes and must be ordered for full guest count.
Minimum of 3 displays are required for events starting between 5:30pm and 7:00pm that are not followed by
dinner. Minimum of 25 guests. Pricing per person, unless noted.*



SLIDERS

28

Select Three:

- Pork Belly Bahn Mi, Pickled Carrots & Daikon Radish, Yuzu Mayo, Cilantro
- Katsu Chicken, Napa Cabbage Slaw, Togarashi Aioli, Pickles
- Mini Cheeseburger, Gruyere, Caramelized Onions, Mushrooms
- Pulled Pork
- Fried Fish, Tartar Sauce, Shaved Romaine Lettuce

FLATBREADS

28

Select Three:

- Crispy Bacon, Grilled Corn, Cherry Tomatoes, Arugula, Mozzarella
- San Marzano Tomatoes, Fresh Mozzarella, Torn Basil
- Roasted Chicken, Blue Cheese, Walnuts, Radicchio
- Roasted Garlic, Caramelized Fennel, Castelvetrano Olives, Vella Dry Jack Cheese
- Italian Pork Sausage, Yukon Gold Potatoes, Crescenza & Rosemary

Late Night Displays are priced for a maximum of 30 minutes, must be ordered for a minimum of 75% of guest count and are not available before 9:00pm. Minimum of 25 guests. Pricing per person.



DINE AROUND

135

Displayed - Chef's Selection Of Local Charcuterie

House-Made Pickled Vegetables, Assorted Mustards & Artisan Baguette

GREENS

Select Two:

Traditional Caesar Salad, Focaccia 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

Arugula & Frisée Salad, Laura Chenel Goat Cheese, Balsamic Vinaigrette

PASTA

Served With Parmesan Cheese And Garlic Bread

Select Two:

Campanelle Pasta, Ndjua, Kale, Pecorino Romano

Meyer Lemon Garganelli, White Beans, Broccoli Rabe, Peppers, Garlic Bread Crumbs

Cheese Tortellini, Sun-Dried Tomatoes, Pesto, Pine Nuts

Orecchiette Pasta, Shrimp, Green Asparagus, Chili

Rigatoni, Smoked Chicken, Walnuts, Spinach, Ricotta, Preserved Lemon

Penne, House-Made Porcini Grass-Fed Beef Bolognese

Stations Menus are priced for a maximum of 90 minutes. Minimum of 25 guests. Pricing per person.



DINE AROUND (CONT.)

CARVERY

Served With An Assortment of Rolls

One Chef Required Per 50 Guests. 200 Per Chef Per Hour.

Select Two:

Parsley & Garlic Crusted Leg Of Sonoma Lamb, Dijon Mustard

Roast Wild Pacific Salmon, Fennel Pollen, Salsa Verde

Black Peppered Beef Tenderloin, Bearnaise Sauce

Slow Roasted Prime Rib, Natural Jus, Horseradish Cream

Roasted Mary's Organic Turkey, Spiced Cranberry Compote, Pan Gravy

Fennel Scented Pork Loin, Sour Apple Relish

SWEET SHOTS

Salted Butterscotch, Crushed Nilla Wafers

Purple Thai Rice Pudding, Coconut Gelee

Valrhona Organic Oriado Dark Chocolate Panna Cotta, Exotic Fruits

Regular & Decaffeinated Coffee & Lot 35 Teas

Stations Menus are priced for a maximum 90 minutes. Minimum of 25 guests. Pricing per person.



FARMER'S MARKET

135

STATION #1

Shaved Red Cabbage, Pistachio, Parsley, Lemon
Grilled Asparagus, Black Truffle Vinaigrette, Salted Duck Egg Yolks
Vadouvan Glazed Carrots, Tahini Yogurt & Sesame
Red Wine Marinated Flank Steak & Arugula Salad, Pinot Noir Vinaigrette

STATION #2

Little Gem, Shaved Reggiano Cheese, Lemon
Roasted Mary's Organic Chicken Breast, Tomato, Red Bell Pepper,
Provencal Olive Fricassée
Oven-Roasted Filet Of Sixty South Salmon, Sonoma Corn Salsa
Artisan Bread & Butter

STATION #3

Bruschetta Bar: Tapenade, Tomato & Basil, Burrata & Olive Oil,
Mushroom & White Truffle Oil
Campanelle Pasta, Ndjua, Kale, Pecorino Romano
Potato Gnocchi, Roast Squash, Tomato, Mint

STATION #4

Mason Jars Of...
Banana Toffee Chocolate Pie
Lemon Meringue
Seasonal Fruit Cobbler
Regular & Decaffeinated Coffee & Lot 35 Teas

Stations Menus are priced for a maximum of 90 minutes. Minimum of 25 guests. Pricing per person.



TASTE OF SONOMA

142

STATION #1

Chef's Seasonal Soup

Pita Bread, Hummus, Marinated Feta, Tzatziki, Extra Virgin Olive Oil

Shrimp Mariscos, Cucumber, Red Onion, Clamato

Marinated Crab Tostadas, Chipotle Mayonnaise, Avocado

Market Oysters, Jalapeno Cilantro & Traditional Mignonette, Cocktail Sauce, Tabasco, Lemon Wedges

STATION #2

Roast Farmers Market Vegetables

Yukon Gold Mashed Potatoes

Roasted Niman Ranch Filet Mignon, Assortment Of Sonoma Valley Mustards

STATION #3

Pain De Campagne, Olive & Ciabatta Breads

Sonoma Greens, The "Patch" Farmer's Market Tomatoes, Avocado,
Balsamic Vinaigrette

Risotto With Kale And Sebastopol Organic Mushrooms

Lemon Herb Grilled Chicken

STATION #4

Supreme of Citrus, Sauterne Cool Sabayon, Angel Food Crumbles

Sonoma Olive Oil & Valrhona Dark Chocolate Pôt De Creme

Seasonal Fruit Cream Cheese Galette

Regular & Decaffeinated Coffee & Lot 35 Teas

Stations Menus are priced for a maximum of 90 minutes. Minimum of 25 guests. Pricing per person.



PLATED DINNER

STARTERS

Ahi Tuna Crudo

Sweet Wasabi, Cucumber & Wakame Salad

Burrata Salad

Grilled Seasonal Fruit, Frisée

Smoked Muscovy Duck Breast

Grapefruit, Frisée & Mâche Lettuces, Sherry Vinegar

Sebastopol Wild Mushroom Risotto

Porcini, Parmesan Reggiano, Basil Emulsion

House-Made Seasonal Gnocchi

Tomato-Sage Concasse, Vella Dry Jack Cheese

Dungeness Crab Cake

Daikon Slaw, Thai Coconut Vinaigrette

Seared Scallops

Sebastopol Organic Mushrooms, Corn, Pancetta Ragoût

Cumin Roast Heirloom Carrots

Crispy Quinoa, Creamy Feta, Pomegranate Molasses

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert). Includes fresh bread, sweet butter, regular & decaffeinated coffee, Lot 35 teas. Add 17 for each additional course per person. Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance. Add 35 for a choice of entrée at time of seating per person.



PLATED DINNER

SOUPS

Bodega Bay Dungeness Crab & Cauliflower Soup

Roasted Kabocha Squash

Crème Fraiche, Toasted Pepitas, Microgreens

Slow Roasted Tomato Soup

Focaccia Crouton

Velouté Of Mushroom

Truffle Mousse

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert). Includes fresh bread, sweet butter, regular & decaffeinated coffee, Lot 35 teas. Add 17 for each additional course per person. Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance. Add 35 for a choice of entrée at time of seating per person.



PLATED DINNER

SALADS

Seasonal Farmer's Market Salad

Straus Organic Fromage Blanc, Sonoma Olive Oil

Grilled Stone Fruit Salad

Shaved Fennel, Vietnamese Mint, Nuoc Cham Dressing

Duck Confit & Frisée Salad

Poached Hen Egg, Shallot Pinot Noir Vinaigrette

Kale & Avocado Salad

Crispy Quinoa, Cherry Tomato, Meyer Lemon Dressing

Truffled Brie

Sautéed Brioche Croutons, Sonoma Organic Greens, 50-Year Aged Sherry-Shallot Vinaigrette

Roasted Organic Beet Salad

Wild Arugula, Labne, Hazelnut, Resort Harvested Honey Vinaigrette

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert). Includes fresh bread, sweet butter, regular & decaffeinated coffee, Lot 35 teas. Add 17 for each additional course per person. Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance. Add 35 for a choice of entrée at time of seating per person.



PLATED DINNER

ENTRÉES

Grilled Black Angus Filet Mignon	140
Whipped Potatoes, Crispy Brussel Sprouts, Roasted Wild Mushrooms	
With Garlic Prawns	Add 22
With Butter Poached Half Lobster Tail	Add 30
Seared Black Angus Filet Mignon	140
Black Garlic Demi-Glace, Potato Pave, Glazed Heirloom Carrots	
Cabernet Braised Black Angus Short Rib	130
Parsnip Purée, Braised Collard Greens & Natural Jus	
Colorado Rack Of Lamb	140
Eggplant Purée, Roast Carrots, Romesco Sauce	
Pork Loin Belly & Seared Atlantic Scallop	135
Brown Butter & Cauliflower Purée, Pickled Onion	
Truffle Stuffed Mary's Organic Chicken Breast	120
Sebastopol Mushroom Risotto, Sautéed Kale	
Seared Grimaud Duck Breast	130
Braised Greens, Anson Mills Grits, Natural Duck Jus	
Roasted Mary's Organic Chicken Breast	120
Mashed Potatoes, Vegetable Fricassée, Rosemary Jus	

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert). Includes fresh bread, sweet butter, regular & decaffeinated coffee, Lot 35 teas. Add 17 for each additional course per person. Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance. Add 35 for a choice of entrée at time of seating per person.

ENTRÉES (CONTINUED)

Oven-Roasted Halibut	125
Lentils Du Puy, Hobbs Lardon, Braised Pearl Onion	
Seared Sixty South Salmon	125
Shallot Chardonnay Beurre Blanc, Bloomsdale Spinach, and Sebastopol Organic Mushroom Ragout	
Seared Blue Nose Sea Bass	125
Blue Lake Green & Heirloom Corona Bean, Saffron Beurre Blanc	
Seared Black Cod	125
Wok Fired Spinach, Bok Choy, Dashi Broth	
Thai Style Curry	110
Coconut Milk Vegetable Stew, Garlic Turmeric-Infused Fried Tofu, Rice	
House-Made Seasonal Ravioli	110
Flamed Tomato Concassée, Basil Emulsion	
Baked Portobello Mushroom	110
Grilled Vegetable Napoleon, Tomato Coriander, Fresh Herb Coulis	
Polenta Pave	110
Mediterranean Vegetables, Sundried Tomatoes	

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert). Includes fresh bread, sweet butter, regular & decaffeinated coffee, Lot 35 teas. Add 17 for each additional course per person.

Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance.

Add 35 for a choice of entrée at time of seating per person.

DESSERTS

Watmaugh Strawberry Cheesecake

Strawberry Coulis, Fruit Dusted White Chocolate

Local Organic Apple Tart Tatin

Matcha Crème Anglaise, Whipped Crème Fraîche

Tiramisu

Mascarpone Cream, Espresso-Soaked Ladyfingers, Whipped Cream, Caramel Drizzle, Cocoa Dust

Valrhona Oriado Chocolate Panna Cotta

Balsamic Glazed Strawberries, Cacao Nib Tuile

Opera Cake

Brown Butter Caramel Sauce, Cardamom Cream

Vanilla, Caramel & Chocolate Profiteroles

Swirled Trio Of Sauces

Valrhona Azalia Hazelnut Chocolate Mousse Bombe

Praline Feuillantine Crisp, Orange Confit

Bellwether Farms Organic Fromage Blanc

Red Wine Macerated Berries, Fresh Mint

Add 8

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert). Includes fresh bread, sweet butter, regular & decaffeinated coffee, Lot 35 teas. Add 17 for each additional course per person.

Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance.

Add 35 for a choice of entrée at time of seating per person.



FAIRMONT SIGNATURE DINNER BUFFET

Two Entrée Selections	140
Three Entrée Selections	145

Grilled Seasonal Vegetables, Davero Extra Virgin Olive Oil, Herbed Balsamic Vinegar
 Shaved Zucchini Salad, Little Gem, Mint, Red Onion, Preserved Lemon
 Panzanella Salad, Heirloom Tomato, Fennel, Local Olives, Grilled Foccacia, Capers, Barrel-Aged Feta
 Artisan Bread & Sweet Butter

Select 2 Or 3:

- Grilled Sixty South Salmon, Meyer Lemon & Dill Beurre Blanc
- Seared Petit Medallions Of Niman Ranch Filet Mignon, Wild Mushroom, Cipollini Onion Ragoût
- Classic Roast Organic Chicken, Grilled Grapes, Tarragon Jus
- Roasted Pork Loin Stuffed With Dates, Spinach, And Pine Nuts, Apple Relish
- Mary’s Organic Chicken Marbella, Prunes, Green Olives, Caper Sauce
- Seasonal Ravioli, Spiced Labne, Spinach, Cherry Tomatoes

Cumin Roasted Seasonal Vegetables
 Rosemary Roasted Fingerling Potatoes
 Valrhona Triple Chocolate Mousse Cake
 Traditional Bourdaloue Pear Frangipane Tart
 Regular & Decaffeinated Coffee & Lot 35 Teas

Dinner Buffets are priced for a maximum of two hours. Minimum of 25 guests.



CALIFORNIA BARBECUE DINNER BUFFET

137

Sonoma Field Greens, Heirloom Cherry Tomatoes, Foccaccia Croutons,
Champagne Vinaigrette

Traditional Potato Salad, Stone Ground Mustard Vinaigrette

Poblano Chiles & Cheddar Cornbread, Whipped Honey Butter

Fresh Corn On The Cob, Jalapeño Butter

Garlic Rubbed Flank Steak, Chimichurri

Niman Ranch Bbq Pork Spare Ribs

Grilled Jumbo Prawns

Grilled Seasonal Vegetables, Local Olive Oil

Chocolate Chip Croissant Bread Pudding, Crème Anglaise

Sweet Buttermilk Biscuit & Fresh Berry Shortcake, Vanilla Chantilly

Regular & Decaffeinated Coffee & Lot 35 Teas

Dinner Buffets are priced for a maximum of two hours. Minimum of 25 guests.



FAMILY STYLE DINNER

SONOMA FAMILY-STYLE DINNER

Two Entrée Selections

140

Three Entrée Selections

145

Select 2:

- Mixed Greens, Laura Chenel Chèvre Goat Cheese, Roasted Beets, Truffle Vinaigrette
- Frisée And Arugula, Pancetta Lardons, Sweet 100 Tomatoes, Hard-Boiled Egg, Dijon Vinaigrette
- Shaved Red Cabbage, Pistachio, Parsley, Lemon Dressing
- Kale Caesar Salad, Focaccia Croutons, Grated Vella Jack Cheese

Select 2 or 3:

- Orrichiette Pasta, Broccolini, Pinenuts, Pesto
- Carrot & Parsnip Ravioli, Peas, Shaved Parmesan
- Sebastopol Organic Mushroom Risotto
- Grilled Blue Nose Seabass, Saffron Tomato Emulsion
- Seared Niman Ranch Petit Filet, Cipollini-Mushroom Ragoût
- Classic Roast Organic Chicken, Grilled Grapes, Tarragon Jus
- Braised Pork Belly, Apple & Fennel & Parsley Salad
- 24-Hour Braised Lamb Shoulder, Chamomile Yogurt, Natural Jus

Minimum of 25 guests. Pricing per person.



SONOMA FAMILY-STYLE DINNER(cont.)

Mixed Grilled Vegetables, Aged Balsamic & Extra Virgin Olive Oil
Yukon Gold Mashed Potatoes

Trio Of Tartlets:

Vanilla Bean Custard & Fresh Fruit, Vanilla Shortbread

Resort Harvested Honey Pecan, Cocoa Shortbread

Valrhona Salted Caramel Chocolate, Graham Shortbread

Regular & Decaffeinated Coffee & Lot 35 Teas

Minimum of 25 guests. Pricing per person.