

Special Event Dinner Buffet I \$38 per person

Salads Please select two

Hearts of Romaine Caesar Salad - Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Classic Spinach Salad - Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

Fresh Garden Salad - Mixed Field Greens & Spring Mix, Tomatoes, Cucumbers, Honey Poppyseed Vinaigrette

Rancho Solano Salad - Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

Mediterranean Salad - with Feta cheese, Kalamata Olives & Cherry Tomatoes

Entrées Please select Two

Lemon Pepper Chicken Breast - Oven Roasted Chicken Breast, Lemon Beurre Blanc Sauce

Roasted Tri Tip - Slow Roasted Marinated Tri Tip, Mushroom Cabernet demi glace

Artichoke Chicken - Oven Roasted Chicken Breast, garden artichoke cream sauce

Chicken Marsala - Oven Roasted Breast of Chicken Marsala demi glace

Parmesan Crusted Tilapia - Parmesan Crusted Tilapia, fresh Caprese Salsa

Caprese Chicken - Oven Roasted Chicken Breast Fresh Tomato Basil Salsa

Santa Maria Tri Tip - Slow roasted Marinated Tri Tip, Santa Maria Jus

Vegetarian Options Also Available

Accompaniments Please select Two

Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes

Fresh Roasted Vegetables - Wild Rice Pilaf - Jasmine Rice

Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice

Ask sales associate for additional menu options

All dinners served with fresh rolls & butter, freshly brewed coffee, iced tea, & one selection from our dessert menu

Each of the above selections are subject to service charge and sales tax

Special Event Dinner Buffet II \$49 per person

Hors d'oeuvres

Butler Passed Please select Two

English Cucumber Canapés - Grilled Flatbread - Roasted Grape Crostini - Jumbo Mushrooms - Chicken Skewers - Italian Crostini - Crab Stuffed Mushrooms -

Displayed Please select One

Artisan Cheeses or Fresh Fruit Display or Vegetable Crudité

Salads

Please select Two

Hearts of Romaine Caesar Salad - Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Classic Spinach Salad - Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

Fresh Garden Salad - Mixed Field Greens & Spring Mix, Tomatoes, Cucumbers, Honey Poppyseed Vinaigrette

Rancho Solano Salad - Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

Mediterranean Salad - with Feta cheese, Kalamata Olives & Cherry Tomatoes

Entrées

Please select Two

Caprese Chicken - Oven Roasted Chicken Breast Fresh Tomato Basil Salsa

Santa Maria Tri Tip - Slow Roasted Marinated Tri Tip, Santa Maria Jus

Artichoke Chicken - Oven Roasted Chicken Breast, garden artichoke cream sauce

Roasted Tri Tip - Slow Roasted Marinated Tri Tip, Mushroom Cabernet demi glace

Roasted Salmon - Oven Roasted Salmon, Creamy Dijon Dill

Chicken Marsala - Oven Roasted Breast of Chicken Marsala demi glace

Scampí - Shrimp Scampi Jasmine Rice & Lemon Butter Chardonnay

Vegetarian Options Also Available

Accompaniments

Please select Two

Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes

Fresh Roasted Vegetables - Wild Rice Pilaf - Jasmine Rice

Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice

Ask sales associate for additional menu options

All dinners served with fresh rolls & butter, freshly brewed coffee, iced tea, & one selection from our dessert menu

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Special Event Dinner Buffet III \$59 per person

Hors d'oeuvres

Butler Passed Please select Three

Crab Baguettes - Chicken Skewers - Smoked Chicken Quesadillas - Jumbo Prawns - English Cucumber Canapés - Grilled Flatbread - Roasted Grape Crostini - Jumbo Mushrooms - Italian Crostini - Crab Stuffed Mushrooms - Argentinean Beef Skewers - Taste of Asia

Displayed Please select One

Artisan Cheeses or Fresh Fruit Display or Vegetable Crudité or Bruschetta Bar

Salads

Please select Two

Fuji Apple Salad - Chopped Romaine, Iceberg, Butter Lettuce, Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Honey Poppy Seed Dressing

Hearts of Romaine Caesar Salad - Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Classic Spinach Salad - Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

Mediterranean Salad - with Feta cheese, Kalamata Olives & Cherry Tomatoes

Rancho Solano Salad - Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

Baby Green Citrus Salad - Spring Mix, Orange Segments, Golden Beets, Toasted Almonds, Lemon Honey Vinaigrette

Entrées

Please select Two

Scampi - Shrimp Scampi Jasmine Rice & Lemon Butter Chardonnay

New York Strip - New York Strip Steak, Compound Truffle Butter

Pan Seared Salmon - Pan Seared Salmon Shrimp & Corn salsa

Roast Prime Rib of Beef - Roast Prime Rib of Beef Au jus, Creamy Horseradish

Sonoma Free Range Chicken Picatta - Grilled Sonoma Free Range Breast Light Chardonnay Lemon Caper Cream Sauce

Artichoke Chicken - Oven Roasted Chicken Breast, garden artichoke cream sauce

Macadamia Crusted Mahi Mahi - with fresh tropical fruit salsa

Vegetarian Options Also Available

Accompaniments

Please select Three

Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes - Fresh Roasted Vegetables - Wild Rice Pilaf - Jasmine Rice

Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice

Any menu item from Dinner Buffet I or II may be selected for this menu

Ask sales associate for additional menu options

All dinners served with fresh rolls & butter, freshly brewed coffee, iced tea, & one selection from our dessert menu
Each of the above selections are subject to service charge and sales tax

Special Event Dinner Buffet IV \$69 per person

Hors d'oeuvres

Butler Passed Please select Four

Ahi Tuna Tartar Crostini - Crab Baguettes - Chicken Skewers - Smoked Chicken Quesadillas - Jumbo Prawns - English Cucumber Canapés - Grilled Flatbread - Roasted Grape Crostini - Jumbo Mushrooms - Italian Crostini - Crab Stuffed Mushrooms - Argentinean Beef Skewers - Taste of Asia - Smoked Salmon Toast Points

Displayed Please select Two - *Artisan Cheeses or Fresh Fruit Display or Vegetable Crudité or Bruschetta Bar*

Salads Please select Three

Fuji Apple Salad - Chopped Romaine, Iceberg, Butter Lettuce, Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Honey Poppy Seed Dressing

Hearts of Romaine Caesar Salad - Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Classic Spinach Salad - Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

Mediterranean Salad - with Feta cheese, Kalamata Olives & Cherry Tomatoes

Rancho Solano Salad - Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

Baby Green Citrus Salad - Spring Mix, Orange Segments, Golden Beets, Toasted Almonds, Lemon Honey Vinaigrette

Entrées Please select Two

Scampi - Shrimp Scampi Jasmine Rice & Lemon Butter Chardonnay

Roast Filet Mignon Medallions - Roast Filet Mignon Medallions, Purple Onion Port Wine Reduction

Pan Seared Halibut - Pan Seared Halibut, Mango Avocado Salsa

Roast Prime Rib of Beef - Roast Prime Rib of Beef Au jus, Creamy Horseradish

Pan Seared Salmon - Pan Seared Salmon Shrimp & Corn salsa

Sonoma Free Range Chicken Picatta

Grilled Sonoma Free Range Breast Light Chardonnay Lemon Caper Cream Sauce

Artichoke Chicken - Oven Roasted Chicken Breast, garden artichoke cream sauce

Vegetarian Options Also Available

Accompaniments Please select Three

Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes

Fresh Roasted Vegetables - Wild Rice Pilaf - Jasmine Rice

Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice

Any menu item from Dinner Buffet I, II, or III may be selected for this menu

Ask sales associate for additional menu options

All dinners served with fresh rolls & butter, freshly brewed coffee, iced tea, & one selection from our dessert menu

Each of the above selections are subject to service charge and sales tax