



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.

26% service charge and 9.25% sales tax will be added to all food and beverage. All prices are in US Dollars and are valid for events occurring through December 31, 2025. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.



SONOMA EXPRESS

49

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

HEALTHY START

49

Orange & Grapefruit Juice
 Signature Protein Shakes
 Straus Greek Yogurt
 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 10 guests. Pricing per person.*



HOT BREAKFAST

FAIRMONT SIGNATURE BREAKFAST

64

Orange & Grapefruit Juice
 Seasonal Fruit Salad
 Straus Greek Yogurt
 Seasonal Coffee Cake
 McCann's Steel Cut Oats, Brown Sugar & Golden Raisins
 Scrambled California Organic Eggs
 Sliced Organic Bread, Fruit Preserves & Sweet Butter
 Belgian Waffles, Warm Maple Syrup
 Bassian Farms Applewood Smoked Bacon
 Hash Browns
 Regular & Decaffeinated Coffee & Lot 35 Teas

CALIFORNIA COUNTRY BREAKFAST

64

Orange & Grapefruit Juice
 Seasonal Fruit Salad
 House-Made Granola & Straus Greek Yogurt
 Assortment of Seasonal Muffins
 Fruit Preserves & Sweet Butter
 Classic California Eggs Benedict, Caggiano Irish Style Ham
 Buttermilk Pancakes, Warm Maple Syrup
 Country Sausage
 Roasted Breakfast Potatoes with Peppers & Onions
 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

11

HOUSE-MADE FRUIT SMOOTHIES

12

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

18

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

15

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

16

SCRAMBLED EGGS, CANADIAN BACON & CHEESE, ENGLISH MUFFIN

16

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

24

BELGIAN WAFFLES, WARM MAPLE SYRUP

15

HARD-BOILED EGGS (PER DOZEN)

48

SCRAMBLED EGG WHITES & GRILLED GARDEN VEGETABLES

16

SCRAMBLED ORGANIC CALIFORNIA EGGS, PEPPER JACK CHEESE

14

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

14

OVERNIGHT OATS

14

Breakfast additions are only available when added to an existing continental or full breakfast buffet and must be ordered for at least 75% of guest count. Pricing per person.



BREAKFAST STATIONS

CHEF ATTENDED OMELET STATION

25

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

CHEF ATTENDED WAFFLE STATION

18

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

20

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

*Chef attended stations require one Chef per 50 guests. 300 per Chef.
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 for up to two hours.*



BREAKFAST

PLATED BREAKFAST

58

Orange & Grapefruit Juice

Seasonal Fruit Salad

Bakery Baskets of Miniature Muffins & Croissants

Organic Scrambled Eggs

Bassian Farms Applewood Smoked Bacon Or

Country Sausage

Hash Browns Or Roasted Breakfast Potatoes with Peppers & Onions

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**85**

Orange & Grapefruit Juice

Seasonal Fruit Salad

Straus Greek Yogurt

Bakery Baskets of Miniature Muffins & Croissants

Organic Scrambled Eggs, Vella Pepper Jack Cheese & Crème Fraîche

Bassian Farms Applewood Smoked Bacon

Country Sausage

Hash Browns Or Roasted Breakfast Potatoes with Peppers & Onions

Buttermilk Pancakes, Warm Maple Syrup

Traditional Organic Eggs Benedict, Caggiano Irish Style Ham

New York-Style Bagels, Catskill Smoked Salmon, Cream Cheese, Red Onions, Capers & Lemon Halves

Sunrise Sweets: Seasonal Macarons, Lemon Tarts, 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)	44/Person
Half Day Coffee/Lot 35 Tea Service (maximum of 4 hours)	30/Person
Chai Tea (hot or iced)	130/Gallon
Freshly Brewed Iced Tea	96/Gallon
House-Made Lemonade	96/Gallon
Assorted Soft Drinks, Still & Sparkling Waters, and Non-Alcoholic Beverages	8/Each
RedBull	9/Each

FROM THE PANTRY

Assorted Candy Bars	8/Each
Assorted Chips And Pretzels	8/Each
Assortment of Energy/Granola Bars	9/Each
Assorted Salted Nuts	9/Each

FROM THE KITCHEN

Assorted Whole Fruit	56/Dozen
Fresh Fruit Skewers	72/Per Dozen
Häagen-Dazs Ice Cream Bars	10/Each

FROM THE HOUSE BAKER

Priced Per Dozen

68/Dozen

Dutch Apple Coffee Cake

House-Made Jumbo Cookies

Valrhona Chocolate Pecan Brownies

Lemon Blondies

Pecan Sticky Buns

Croissants

Assorted Muffins

Banana Bread with Espresso Butter (sliced)

Kougin Amann

70/Dozen

Bacon Cheddar Scones, Jalapeno Butter

Warm Jumbo Pretzels with Honey Mustard

House-Made Apricot & Raspberry Oat Bars

Banana Bread with Espresso Butter

Seasonal French Macarons

Chocolate Dipped Strawberries

Jumbo Biscotti Dipped in Dark & White Chocolate

FRESH PRESSED JUICES

21

Beet, Carrot, Lemon, Cayenne
Apple, Celery, Spinach, Ginger
Cucumber, Coconut, Mint

YOGURT PARFAIT BAR

24

Straus Greek Yogurt, Seasonal Fresh Fruit, House-Made Granola,
Assorted Nuts

AFTERNOON PICK ME UP

26

Hot Or Cold Brew Coffee, Chai Tea, Whipped Cream, Chocolate Shavings,
Cocoa Powder, Cinnamon, Cocoa Nibs Ghirardelli Caramel, White, Dark Chocolate Sauces
Happy Hour Add - Assorted Liqueurs +17

SOUTH OF THE BORDER

25

Chips, House-Made Salsa and Guacamole, Chipotle Crema
Cucumber Sticks with Lime & Chili
Happy Hour Add - Margaritas & Grapefruit Coolers +17

SONOMA MARKET

23

Mason Jars of Hummus or Cashew Cheese, Harvested Vegetables
Happy Hour Add - Cucumber Gimlet & Cucumber Spritzer +17

GRILLED CHEESE AND TOMATO SOUP BREAK

23

Mini Gruyere Grilled Cheese and Tomato Soup Shot
Happy Hour Add - Scrimshaw Pilsner & Sparkling Lemonade +15

*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

18

Plain and Truffle Popcorn with Assorted Flavorings

Happy Hour Add - Old Fashioned +17

BUILD YOUR OWN TRAIL MIX

21

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

COOKIES & MILK

18

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

Happy Hour Add - Espresso Martini +17

THE BEST IN SEASON

28

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
Happy Hour Add - Kahlua & Coke Float +17

*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

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 entrée choices with counts to be provided in advance. Minimum of 15 guests.

ENTRÉES

GRILLED BLACK ANGUS SKIRT STEAK	77
Charred Corn, Arugula, And Chimichurri	
GRUYÈRE & SPECK STUFFED MARY'S ORGANIC CHICKEN BREAST	72
Sebastopol Mushroom Pilaf, Mushroom Black Truffle Jus	
PAN-SEARED SIXTY SOUTH SALMON	72
Blue Lake And Corona Bean Fricassée	
ORGANIC BARLEY RISOTTO	65
Sprouted Seeds & Grains, Porcini Oil	
HOUSE-MADE SEASONAL GNOCCHI	65
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

Dark Chocolate Mousse

Passionfruit, Honeycomb, Sea Salt

Valrhona Chocolate & Caramel Tart

Mocha Whipped Cream, Cacao Nib Crisp

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

69

Three Sandwich Selections

74

Seasonal Soup

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

Signature Pasta Salad

- Roast Sonoma Valley Turkey Club, Bacon & Avocado on a Croissant
- Roast Beef, Horseradish on a Specialty Roll
- Traditional Vietnamese Pulled Pork 'Banh Mi', Lemon Mayonnaise on a Soft Roll (Available With Tofu)
- Framani Smoked Ham, Whole Grain Mustard, Caramelized Onions, Gruyere on a Soft Roll
- Tuna, Napa Cabbage, Wasabi Mayo on Sliced Wheat Bread
- Grilled Chicken Caesar Wrap in a Flour Tortilla
- Mediterranean Style Grilled Seasonal Vegetables, Lemon Aioli, Leaves of Fresh Basil in a Spinach Tortilla
- Grilled Zucchini, Portobello Mushroom, 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

(Monday & Thursday price, +5 other days)

79

Traditional Cabbage Coleslaw, Celery Seed Vinaigrette
Mixed Green Salad, Fine Herbs, Citrus Vinaigrette
Traditional Heirloom Potato Salad, Stone Ground Mustard Vinaigrette
Grilled Skirt Steak, Chimichurri, Roast Shallots
Grilled Local Caggiano Spicy Sausage with Whole Grain Mustard
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

(Tuesday & Friday price, +5 other days)

79

Caesar Salad, Focaccia Croutons, Shaved Vella Dry Jack Cheese
Street Corn Elote Salad
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.
Add \$250 charge for groups Under 15. Pricing per person.

SONOMA EL FRESCO

79

(Wednesday & Saturday price, +5 other days)

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

Assorted Grilled Vegetables

Sicilian Pistachio & Grated Chocolate Ricotta Cannoli

Sacripantina - Sherry Sabayon, Marsala Soaked Sponge, Amoretti

Regular & Decaffeinated Coffee, Lot 35 Teas

SONOMA GARDEN

81

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.

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

POKE BOWL

Minimum of 25 Guests

83

Miso Soup

Asian Noodle Salad

Broccoli Slaw With Creamy Sesame Dressing

Sesame Soy Ahi Tuna or Wasabi Shrimp

Grilled Teriyaki Chicken

Ginger Marinated Tofu

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. \$300 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

ONE SANDWICH SELECTION

60

TWO SANDWICH SELECTIONS

64

Select Two:

- Roast Sonoma Valley Turkey Club, Bacon, Avocado on a Croissant
- Roast Beef, Horseradish on a Soft Roll
- 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 Salted Chocolate Chip Cookie

Still Mineral Water

*Intended for off-site consumption only. 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	10
Roast Pumpkin, Dukkah & Feta on Lavosh	9
Compressed Watermelon, Miyokos Vegan Mozzarella, Mint (Vegan)	10
Devilled Eggs, Dijon Mustard, Fresh Herbs	11
Corn & Poblano Fritter, Piquillo Pepper Aioli	9
Artichoke Beignets with Tarragon Aioli	10
Tomato & Asiago Cheese Arancini, Basil Aioli	10
Roasted Puff Potato a La Parmesan	10
Butternut Squash Soup Shooter	9
Butternut Squash Lollipop with Pomegranate Molasses (Vegan)	9
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
Local Ceviche with a Tortilla Chip	11
Furikake Crusted Ahi Tuna , Sweet Wasabi, Brioche Crouton	11
Ahi Tuna Tartare on a Nori Corn Chip, Sriracha Aioli & Sesame Oil	11
Coconut Shrimp, Mango Habanero Sauce	11
Dungeness Crab Cake, Chipotle Aioli	11
Dungeness Crab Louie in a Little Gem 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 Pumpernickel	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	33
Imported & Local Farm Cheeses, Macerated Apricots, Marcona Almonds, Local Sonoma Artisan Walnut Bread & Baguette	
CHEF'S SELECTION OF LOCAL CHARCUTERIE	36
House-Made Pickled Vegetables, Assorted Mustards, Artisan Baguette	
BRUSCHETTA BAR	28
<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	29
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

28

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

23

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

46

One Chef Required Per 50 Guests. 300 Per Chef.

- Sesame Soy Ahi Tuna
- Wasabi Shrimp OR Grilled Teriyaki Chicken
- Ginger Marinated Tofu
- 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

34

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

34

3 Selections

38

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. 300 Per Chef.

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

30

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

29

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

29

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, Farmers Cheese & 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.

FARMER'S MARKET**150****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**150****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. Higher priced entrée prevails for all. Add 18 for each additional course per person. Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance.

Add 45 for a choice of entrée at time of seating per person.



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. Higher priced entree prevails for all. Add 18 for each additional course per person.

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

Add 45 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

Seasonal Fruit Salad

Shaved Fennel, Vietnamese Mint, Nuoc Cham Dressing

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. Higher priced entrée prevails for all. Add 18 for each additional course per person. Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance. Add 45 for a choice of entrée at time of seating per person.



PLATED DINNER

ENTRÉES

Grilled Black Angus Filet Mignon **155**

Whipped Potatoes, Crispy Brussel Sprouts, Roasted Wild Mushrooms

With Garlic Prawns **Add 25**

With Butter Poached Half Lobster Tail **Add 25**

Seared Black Angus Strip Loin **150**

Black Garlic Demi-Glace, Potato Pave, Glazed Heirloom Carrots

Cabernet Braised Black Angus Short Rib **145**

Parsnip Purée, Braised Collard Greens & Natural Jus

Colorado Rack Of Lamb **145**

Eggplant Purée, Roast Carrots, Romesco Sauce

Pork Loin Belly & Seared Atlantic Scallop **145**

Brown Butter & Cauliflower Purée, Pickled Onion

Smoked Pork Loin **130**

Fiscalini Cheddar, Pickled Peppers Relish, Spicy Greens

Seared Grimaud Duck Breast **140**

Braised Greens, Anson Mills Grits, Natural Duck Jus

Roasted Mary's Organic Chicken Breast **130**

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. Higher priced entree prevails for all. Add 18 for each additional course per person.

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

Add 45 for a choice of entrée at time of seating per person.

ENTRÉES (CONTINUED)

Oven-Roasted Halibut	135
Lentils Du Puy, Hobbs Lardon, Braised Pearl Onion	
Seared Sixty South Salmon	135
Shallot Chardonnay Beurre Blanc, Bloomsdale Spinach, and Sebastopol Organic Mushroom Ragout	
Seared Blue Nose Sea Bass	135
Blue Lake Green & Heirloom Corona Bean, Saffron Beurre Blanc	
Thai Style Curry	125
Coconut Milk Vegetable Stew, Garlic Turmeric-Infused Fried Tofu, Rice	
House-Made Seasonal Ravioli (vegan upon request)	125
Flamed Tomato Concassée, Basil Emulsion	
Confit of Maitake Mushroom	125
Cauliflower Puree, Caponata	

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert). Includes fresh bread, sweet butter, regular & decaffeinated coffee, Lot 35 teas. Higher priced entree prevails for all. Add 18 for each additional course per person.

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

Add 45 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. Higher priced entree prevails for all. Add 18 for each additional course per person.

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

Add 45 for a choice of entrée at time of seating per person.

FAIRMONT SIGNATURE DINNER BUFFET

Two Entrée Selections

160

Three Entrée Selections

175

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

Seasonal 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

160

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

170

Three Entrée Selections

185

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
- Grilled Broccolini, Citrus Vinaigrette, Parmesan
- 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 Beef, Chamomile Yogurt, Natural Jus

Minimum of 25 guests. Pricing per person.



FAMILY STYLE DINNER

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.