

A high-angle photograph of a dining table set for an event. The table is covered with a white tablecloth and features several white plates with various dishes, including what appears to be salmon, scallops, and small appetizers. There are several wine glasses filled with white and red wine, and a bottle of Cline wine. A vase with pink and blue flowers is also visible. The text 'Event MENUS' is overlaid in the center in a white, elegant font.

Event
MENUS

Fairmont
SONOMA MISSION INN & SPA

Event MENUS

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.

Event MENUS

COLD BREAKFAST BUFFET

Breakfast Buffets are priced for a maximum of two hours. Add 250 charge for groups under 10 guests. Pricing per person. Includes Regular & Decaffeinated Coffee and Lot 35 Teas.

Consumer advisory: consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of illness. All items are sourced, stored and prepared per local legislation. Our menu features locally and sustainably sourced meats and seafood.

Prices do not include mandatory 18% gratuity, 8% administrative fee or applicable sales tax.

Fairmont
SONOMA MISSION INN & SPA

SONOMA EXPRESS

52

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

HEALTHY START

52

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

Event MENUS

HOT BREAKFAST BUFFET

Breakfast Buffets are priced for a maximum of two hours. Add 250 charge for groups under 15 guests. Pricing per person. Includes Regular & Decaffeinated Coffee and Lot 35 Teas.

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Fairmont
SONOMA MISSION INN & SPA

FAIRMONT SIGNATURE BREAKFAST

65

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

CALIFORNIA COUNTRY BREAKFAST

65

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

BREAKFAST ADDITIONS

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.

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Seasonal Fruit Salad	12
House-Made Fruit Smoothies	12
Warm Breakfast Burrito Eggs Bacon Hash Browns Cheese	18
Warm Vegetable Breakfast Burrito Eggs Hash Browns Cheese Peppers Onions	16
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

Event MENUS

BREAKFAST STATIONS

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.

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Chef Attended Omelet Station **26**

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 | Maple Syrup

Avocado Toast Station **22**

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

Event MENUS

BREAKFAST

Minimum of 15 guests. Pricing per person. Includes Regular & Decaffeinated Coffee and Lot 35 Teas.

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Fairmont
SONOMA MISSION INN & SPA

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

BOXED BREAKFAST TO-GO

50

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

English Muffin

Event MENUS

BRUNCH

Brunch Buffet is priced for a maximum of two hours. Minimum of 25 guests. Pricing per person. Sonoma Mission Brunch includes Regular & Decaffeinated Coffee and Lot 35 Teas.

Bubble Bar and Bloody Mary Bar require one bartender per 50 guests. \$300 per bartender and a \$250 minimum.

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Fairmont
SONOMA MISSION INN & SPA

SONOMA MISSION BRUNCH

95

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

BUBBLE BAR

17/GLASS

Gloria Ferrer Sparkling Wine

Assortment Of Fresh Juices & Berries

BLOODY MARY BAR

19/GLASS

Fairmont Sonoma Mission Inn & Spa's Classic Recipe

Seasonal Condiments & Garnishes

Event MENUS

SNACKS & REFRESHERS

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Fairmont
SONOMA MISSION INN & SPA

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

SNACKS & REFRESHERS

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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/Per Person

FROM THE BAKER

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

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

FROM THE KITCHEN

Assorted Whole Fruit

56/Dozen

Fresh Fruit Skewers

72/Per Dozen

Häagen-Dazs Ice Cream Bars

10/Each

68 PER DOZEN

70 PER DOZEN

Event MENUS

CUSTOM BREAKS

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.

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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 & TOMATO SOUP BREAK 23

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

CUSTOM BREAKS

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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 & Cola Float +17

Event MENUS

PLATED LUNCH

Entrée prices include your choice of soup or salad & dessert.

Served with regular & decaffeinated coffee, and Lot 35 Teas. Add 3 for fresh bread and sweet butter. Maximum of two entree choices with counts to be provided in advance. Minimum of 15 guests.

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SOUP

Seasonal Soup of the Day

SALAD

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 Chicken +9
Add Shrimp +11

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

PLATED LUNCH

Entrée prices include your choice of soup or salad & dessert.

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ENTRÉE

- | | |
|--|-----------|
| Grilled Black Angus Skirt Steak | 77 |
| Charred Corn Arugula 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 Fricassee | |
| Organic Barley Risotto | 65 |
| Sprouted Seeds & Grains Porcini Oil | |
| House-Made Seasonal Gnocchi | 65 |
| Flamed Tomato Concassée Basil Emulsion | |

DESSERT

- | | |
|---|--|
| 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 | |

Event MENUS

BUFFET LUNCH

Two Sandwich Selections **70**
Three Sandwich Selections **74**

Includes Seasonal Soup, Chopped Lettuce Salad, Signature Pasta Salad and Bag of Kettle Chips, plus Dessert of Carrot and Zucchini Chocolate Cake with Cream Cheese Frosting

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. Includes Regular & Decaffeinated Coffee and Lot 35 Teas.

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GOURMET DELICATESSEN

Select Two or Three:

Roast Sonoma Valley Turkey Club

Bacon | Avocado | Croissant

Roast Beef

Horseradish | Specialty Roll

Traditional Vietnamese Pulled Pork 'Banh Mi'

Lemon Mayonnaise | Soft Roll | Also Available With Tofu

Framani Smoked Ham

Whole Grain Mustard | Caramelized Onions | Gruyere | Soft Roll

Tuna

Napa Cabbage | Wasabi Mayo | Sliced Wheat Bread

Grilled Chicken Caesar Wrap

Flour Tortilla

Mediterranean-Style Grilled Seasonal Vegetables

Lemon Aioli, Leaves of Fresh Basil on a Spinach Tortilla

Grilled Zucchini & Portobello Mushroom

Bell Pepper | Red Onion | Hummus | Focaccia

BUFFET LUNCH

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Fairmont
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THE MISSION GRILL

79

(Monday & Thursday price, +5 other days)

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

79

(Tuesday & Friday price, +5 other days)

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

BUFFET LUNCH

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SONOMA AL 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

SONOMA GARDEN

82

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

BUFFET LUNCH

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. Includes Regular & Decaffeinated Coffee and Lot 35 Teas.

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POKE BOWL

83

Starters

Miso Soup
Asian Noodle Salad

Accompaniments

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

Desserts

Matcha Crème Brulee
Bamboo Rice Pudding, Cinnamon Fried Wonton

Event MENUS

LUNCH TAKE OUT

Two Sandwich Selections **60**
Three Sandwich Selections **64**

Includes 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.

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SANDWICHES

Roast Sonoma Valley Turkey Club

Bacon | Avocado | Croissant

Roast Beef

Horseradish | Soft Roll

Fra' Mani Smoked Ham

Whole Grain Mustard | Caramelized Onions | Gruyère | Specialty Roll

Grilled Vegetables

Zucchini | Eggplant | Bell Pepper | Red Onion | Hummus | House-Made Focaccia

Buffalo Chicken Wrap

Blue Cheese Dressing | Flour Tortilla

Event MENUS

RECEPTION HORS D'OEUVRES

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

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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

RECEPTION HORS D 'OEUVRES

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

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 Bun	11

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Event MENUS

RECEPTION DISPLAYS

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.

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ARTISAN FARM CHEESES 35

Imported & Local Farm Cheeses, Macerated Apricots, Marcona Almonds, Local Sonoma Artisan Walnut Bread & Baguette

CHEF'S SELECTION OF LOCAL CHARCUTERIE 37

House-Made Pickled Vegetables, Assorted Mustards, Artisan Baguette

BRUSCETTA BAR 29

Served With Toasted Artisan Baguette

Tomato & Basil
Burrata & McEvoy Ranch Olive Oil
Spring Pea & Pecorino
Wild Mushroom Duxelles

CALIFORNIA VEGETABLE CRUDITÉ 31

Harvested Vegetables, Hummus, Cashew Cheese, Pita Bread,
House-Made Blue Cheese & Ranch Dipping Sauces

SWEET & SAVORY BACON BAR 39

Crispy Duck Bacon, Chinese Five Spice Bacon, Candied Bacon, Bacon Brittle

BAKED WHEEL OF BRIE CHEESE 150/WHEEL

Serves 25 Guests
Roasted Pineapple Poblano Salsa, Corn Tortilla Chips & Baguette

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GREENS 32

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

POKE BOWL 49

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

SEAFOOD DISPLAY 26

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)

RECEPTION DISPLAYS

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.

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Fairmont
SONOMA MISSION INN & SPA

PASTA

35

Served with Parmesan Cheese & Garlic Bread. Select Two:

Gemelli Pasta

Tomato | Niçoise Olives | Capers | Anchovies | Garlic Bread Crumbs

Campanelle Pasta

Nduja | Kale | Pecorino Romano

Meyer Lemon Rotini

White Beans | Broccoli Rabe | Peppers

Cheese Tortellini

Sun-Dried Tomatoes | Pesto | Pine Nuts

Orecchiette

Shrimp | Green Asparagus | Chili

Rigatoni

Smoked Chicken | Walnuts | Spinach | Ricotta | Preserved Lemon

Penne

House-Made Porcini & Grass-Fed Beef Bolognese

MEDITERRANEAN POWER BOWL

37

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

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STREET TACO BAR

**Served with Cilantro, Onion, Limes,
Roasted Salsa, Corn Tortillas and
House-Made Chips, Salsa**

2 Selections **34**

3 Selections **38**

House-Made Vaquero Rubbed Grilled
Flank Steak
Pollo Asado
Pulled Pork
Roasted Assorted Vegetables

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

CHEF ATTENDED STATIONS

30

**Served with an Assortment of Rolls, Bread & Butter
Per Selection, Per Person
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

Event MENUS

LATE NIGHT DISPLAYS

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.

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SLIDERS

31

Select Three:

Pork Belly Bahn Mi

Pickled Carrots & Daikon Radish
Yuzu Mayo | Cilantro

Katsu Chicken

Napa Cabbage Slaw | Togarashi Aioli
Pickles

Mini Cheeseburger

Gruyere | Mushrooms | Caramelized
Onions

Pulled Pork

Fried Fish

Tartar Sauce | Shaved Romaine
Lettuce

FLATBREADS

31

Select Three:

Crispy Bacon | Grilled Corn
Cherry Tomatoes | Arugula
Mozzarella

San Marzano Tomatoes | Fresh
Mozzarella | Torn Basil

Roasted Chicken | Walnuts | Blue
Cheese | Radicchio

Roasted Garlic | Caramelized
Fennel | Castelvetrano Olives |
Vella Dry Jack Cheese

Italian Pork Sausage | Yukon Gold
Potatoes | Rosemary | Farmer's
Cheese

Event MENUS

STATIONS

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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,
Provençal 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, Nduja, 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

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SONOMA MISSION INN & SPA

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

Event MENUS

PLATED DINNER

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert). Includes regular & decaffeinated coffee, and Lot 35 teas. Add 3 for fresh bread and sweet butter. 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.

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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

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 | Labneh | Hazelnut | Resort
Harvested Honey Vinaigrette

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

PLATED DINNER

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ENTRÉES

Grilled Black Angus Filet Mignon	155
Whipped Potatoes Crispy Brussel Sprouts Roasted Wild Mushrooms Garlic Prawns Add +25 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	140
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	

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SONOMA MISSION INN & SPA

ENTRÉES

Oven-Roasted Halibut	135
Lentils Du Puy Hobbs Lardon Braised Pearl Onion	
Seared Sixty South Salmon	135
Shallot Chardonnay Beurre Blanc Bloomsdale Spinach 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	125
<i>Vegan upon request</i> Flamed Tomato Concassée Basil Emulsion	
Confit of Maitake Mushroom	125
Cauliflower Puree Caponata	

PLATED DINNER

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DESSERT

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 Azélia Hazelnut Chocolate Mousse Bombe

Praline Feuillantine Crisp | Orange Confit

Bellwether Farms Organic Fromage Blanc

Add +8

Red Wine Macerated Berries | Fresh Mint

Event MENUS

FAIRMONT SIGNATURE DINNER BUFFET

Two Entrée Selections	160
Three Entrée Selections	175

Dinner Buffets are priced for a maximum of two hours. Minimum of 25 guests. Includes salads, sides, dessert, Regular & Decaffeinated Coffee and Lot 35 Teas.

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Fairmont
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SALAD & SIDE

Artisan Bread & Sweet Butter
Cumin Roasted Seasonal Vegetables
Rosemary Roasted Fingerling Potatoes

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 Focaccia | Capers |
Barrel-Aged Feta

DESSERT

Valrhona Triple Chocolate Mousse Cake
Seasonal Frangipane Tart

ENTRÉES

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

Dates | Spinach | Pine Nuts | Apple
Relish

Mary's Organic Chicken Marbella

Prunes | Green Olives | Caper Sauce

Seasonal Ravioli

Spiced Labneh | Spinach | Cherry
Tomatoes

BUFFET DINNER

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Fairmont
SONOMA MISSION INN & SPA

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

Event MENUS

FAMILY-STYLE DINNER

Two Entrée Selections	175
Three Entrée Selections	185

Minimum of 25 guests. Pricing per person. Includes Regular & Decaffeinated Coffee and Lot 35 Teas.

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SALAD

Select 2:

Mixed Greens

Laura Chenel Chèvre Goat Cheese
Roasted Beets | Truffle Vinaigrette

Frisée & 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

SIDE

Mixed Grilled Vegetables, Aged
Balsamic & Extra Virgin Olive Oil

Yukon Gold Mashed Potatoes

DESSERT

Vanilla Bean Custard & Fresh Fruit, Vanilla Shortbread
Resort Harvested Honey Pecan, Cocoa Shortbread
Valrhona Salted Caramel Chocolate, Graham Shortbread

ENTRÉES

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