



SILVERADO  
Resort and Spa, Napa

*Executive Chef Jeffrey Jake has prepared extraordinary menu choices using locally farmed and sustainably produced ingredients.*

# BANQUET MENU

*Chef Jeffrey's*

**FROM THE FARM TO THE TABLE JOURNEY...**

# BREAKFAST

COFFEE, DECAF, TEA, AND JUICE INCLUDED WITH ALL BREAKFASTS

## Plated {breakfast}

### Classic Breakfast

Fruit | Main | Protein | Side  
Variety of Pastry Shop Selections

### Deluxe Breakfast

Fruit | Main x (2) | Protein x (2) | Side  
Variety of Pastry Shop Selections

May we suggest a Bloody Mary  
and Mimosa Bar?  
(two hour service)

## Plated Breakfast Selections

### Mains

- ◇ Organic Scrambled Eggs from Clover Dairy
- ◇ Soft Poached Eggs Benedict, Caggiano Ham, Model Bakery Muffin, Hollandaise
- ◇ Tortilla Espanola, Egg, Potatoes, Slow Roasted Spanish Onion, Salsa Verde
- ◇ Today's Morning Frittata, Local Seasonal Vegetables
- ◇ Soft Poached Eggs, Smoked Salmon, Chives, Toasted Ciabatta
- ◇ Brioche French Toast, Housemade Marmalade, Pecans, Vermont Syrup
- ◇ Clover Dairy's Buttermilk Pancakes, Sweet Butter, Vermont Syrup
- ◇ Toasted Butter Croissant Sandwiches, Egg, Farmhouse Bacon, Tomato, White Cheddar, Basil
- ◇ Model Bakery English Muffin Sandwiches, Fried Egg, Caggiano Ham, Kale, Jack Cheese
- ◇ Buttermilk Biscuit Sandwiches, Scramble Egg, Hot Smoked Salmon, Dill Butter, Cream Cheese
- ◇ Breakfast Burrito, Eggs, Pinto Beans, Cheddar Cheese, Sour Cream

### Proteins

- ◇ Hobb's Applewood Smoked Bacon
- ◇ Baker's English Farmhouse Bacon
- ◇ Cold Smoked Salmon and Cream Cheese  
(additional \$2 per person)
- ◇ Caggiano Chicken – Apple Sausage
- ◇ Turkey Bacon
- ◇ Quinoa
- ◇ Country Sausage Patties

### Sides

- ◇ Roasted Herb-Fingerling Potatoes
- ◇ Crispy Hash Browns
- ◇ Creamy Grits
- ◇ Steel Cut Oats, Brown Sugar, Raisins
- ◇ Roasted Farro, Local Vegetables
- ◇ Black Beans, Salsa
- ◇ Clover Dairy Organic Yogurt
- ◇ Housemade Granola

### Fruits

- ◇ Seasonal Fruit & Berries
- ◇ Bruléed Grapefruit
- ◇ Compressed Seasonal Melon

# BREAKFAST BUFFETS

Minimum one dozen or 15 guests unless noted ~ Served for up to 90 minutes

## Breakfast Buffet

### Continental Breakfast

Assorted Breakfast Pastries and Breads, Butter and Local Preserves  
Fresh Fruit and Berries, Individual Cereals with Clover Milk,  
Yogurt, Granola and Dried Fruits  
Minimum 10 Guests

### European Breakfast

Whole Grain Breads, Baguettes and Flatbreads , Charcuterie (Salamis,  
Cured Prosciutto, Paté), Seasonal Jams and Local Preserves,  
Artisanal Cheese Selections, Seasonal Fresh Berries, Hard Boiled Eggs,  
Sliced Tomatoes, Muesli and Yogurt

### Traditional Breakfast Buffet

Scrambled Eggs with Chives, Breakfast Potatoes, Crisp Applewood Bacon  
and Chicken Apple Sausages, The Season's Fresh Fruit and Berries,  
Individual Cereals with Milk, Assorted Breakfast Pastries and Breads, Butter  
and Local Preserves

### Spa Breakfast

Whole Grain Breads, Bran Muffins , Cream Cheese, Butter and  
Local Preserves, Fresh Fruit and Berries, Individual Yogurt Parfaits with  
House made Granola, Fresh Fruit and Clover Organic Yogurt , Country Style  
Frittata with Garden Vegetables

## Breakfast Temptations

To be ordered in conjunction with breakfast buffets

### Smoked Salmon and Bagels

Cowgirl Creamery Fromage Blanc  
Capers, Red Onions

### Irish Oats

Brown Sugar, Milk,  
Season's Fresh Berries

### Silverado Breakfast Burritos

Scrambled Eggs, Potatoes, Cheddar, Salsa  
Guacamole, Sour Cream  
Choice of: Ham, Bacon or Chorizo

### Silverado Beignets

Homemade Cinnamon Sugar Treats

### Omelet Station\*

Breakfast Meats, Vegetables,  
Artisan Cheese

### Toasted English Muffin, Caggiano Ham, Farm Egg

### Warm Croissants with Truffle Tremor Cheese

Scrambled Eggs, Roma Tomatoes, Basil

### Silverado Eggs Benedict

Toasted Pain Levain, Caggiano Ham  
Poached Eggs and Spicy Hollandaise

### Brioche Cinnamon French Toast

The Season's Fresh Berries, Maple Syrup

\* Omelet Station requires one  
chef attendant per 40 guests.  
Chef attendant fee applies

# BREAKS

## A LA CARTE ITEMS

Minimum one gallon, one dozen or 10 guests

### Drinks

- ◇ Assorted Soft Drinks
- ◇ Pure Natural Mineral Waters Still
- ◇ Pure Natural Mineral Waters Sparkling
- ◇ Bottled Juices and Energy Drinks
- ◇ Lemonade
- ◇ Refreshing Mighty Leaf Iced Tea
- ◇ Soothing Spa Water, Cucumber, Lemon, and Mint
- ◇ Fruit Juices, Orange, Cranberry, Grapefruit
- ◇ Coffee, Regular and Decaffeinated
- ◇ Selection of Hot Teas
- ◇ Hot Chocolate
- ◇ Hot Apple Cider, Cinnamon Sticks
- ◇ Sparkling Apple Cider

### Thoughtful Treats

- ◇ Hard Boiled Eggs
- ◇ Assorted Cereals with Clover Milk
- ◇ Individual Fruit Yogurts
- ◇ Assorted Seasonal Whole Fruits
- ◇ Fruit Skewers with Yogurt Dip
- ◇ Granola Bars
- ◇ Odwalla Energy Bars
- ◇ Frozen Fruit Juice Bars
- ◇ Sliced Fresh Seasonal Fruits and Berries
- ◇ Licorice, Red and Black
- ◇ Freshly Popped Popcorn

### Treats

- ◇ Assorted Breakfast Pastries with Butter and Local Preserves
- ◇ Assorted Bagels with Cream Cheese
- ◇ Chocolate Walnut Brownies
- ◇ White Chocolate Macadamia Blondies
- ◇ Fresh Baked Cookies
- ◇ Coconut Macaroons
- ◇ Lemon Bars
- ◇ Rice Crispy Treats
- ◇ Warm Pretzels with Specialty Mustards
- ◇ Chocolate Dipped Strawberries or Seasonal Fruit
- ◇ Assorted Ice Cream Bars
- ◇ Assorted Candy Bars
- ◇ Individual Bags of Potato Chips or Pretzels



# BREAKS

## EASY COMBINATIONS

Minimum 10 guests

### 30-Minute Breaks

#### Revitalizing Energy Break

- ◇ Seasonal Whole Fruit
- ◇ Assorted Individual Yogurts
- ◇ Nutritional Energy and Granola Bars
- ◇ Odwalla Drinks

#### Snack Attack

- ◇ Tortilla Chips with Housemade Salsa and Guacamole
- ◇ Potato Chips with Sour Cream-Onion Dip
- ◇ M&Ms and Mixed Nuts
- ◇ Vegetable Crudité with Blue Cheese and Ranch Dips

#### Mid-Day Tea

- ◇ Assortment of English Tea Sandwiches
- ◇ French Pastries, Petit Fours, and Mini Cream Scones
- ◇ Butter, Jam, and Crème Anglaise, Lemon Curd
- ◇ Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Teas

#### Trail Mix

- ◇ Crumbled Granola
- ◇ Almonds & Sugared Pecans
- ◇ Shaved Toasted Coconut
- ◇ Dried Cranberries & Apricots, Raisins
- ◇ M&M's
- ◇ Wasabi Peas
- ◇ Pretzels

### By the Bowl

- ◇ Hummus or Baba Ganoush, Crudité and Pita Wedges
- ◇ Warm Artichoke and Pancetta Dip
- ◇ Fresh Corn Tortilla Chips, Guacamole and Salsa
- ◇ Fancy Mixed Nuts
- ◇ Cashews
- ◇ Housemade Seasoned Nuts



SILVERADO RESORT AND SPA | BANQUET MENU

# LUNCH

COFFEE, DECAF, TEA AND ROLLS INCLUDED WITH ALL LUNCHES

## Plated

### 3 course

Starter | Main | 3 Small Bites or 1 Bigger Bite

### 4 course

Soup | Salad | Main | 3 Small Bites or 1 Bigger

## Buffet ~ Customize Your Own

Minimum 25 Guests ~ Buffets are served for up to 90 minutes

### First Tee

(2) Starters

(3) Gourmet Sandwiches

3 Small Bites or 1 Bigger Bite

### The Greens

(2) Starters

(1) Pasta

(2) Mains

(1) Side

3 Small Bites or 1 Bigger Bite

### The Ace

(3) Starters

(1) Pasta

(2) Mains

(2) Sides

3 Small Bites or 1 Bigger Bite

## YOLO (You Only Live Once)

Select any additional items from the lunch menu:

Starter

Pasta

Gourmet Sandwiches

Main

Sides

Sweets

See page seven for lunch selections

## Wine goes best with a meal ~ Sommelier recommended pairings

Honey Brined Fulton Valley  
Chicken, Tuscan Bread Salad,  
Olio Nuovo

Pair with  
Robert Mondavi Winery  
Chardonnay  
Napa Valley

Best of Season's Seafood,  
Peperonata, Basil Puree

Pair with  
Truchard Winery  
Pinot Noir  
Carneros, Napa Valley

Flatiron Steak, Leek Fondue,  
Crushed Potato, Red Wine

Pair with  
Newton Vineyard  
Claret  
Napa Valley



# LUNCH

## PLATED AND BUFFET SELECTIONS

### Starters / Salads

- ◇ Today's Soup of the Season
- ◇ Roasted Seasonal Vegetables and Greens, Almond Hummus, St. Helena Olive Oil
- ◇ Farmer's Market Salad, Seasonal Fruit, Burrata Cheese, Marcona Almonds
- ◇ County Line Little Gem Lettuce, Hobb's Bacon, Shaved Radish, Green Goddess
- ◇ Organic Butter Lettuce, Citrus, Avocado Puree, Manchego Cheese, Citrus Vinaigrette
- ◇ Smoked Salmon Carpaccio, Arugula, Crispy Potatoes, Horseradish Vinaigrette
- ◇ California Delta Asparagus, Watercress, Sauce Gribiche (February – Mid June)
- ◇ Big Ranch Farms Heirloom Tomatoes, Bacon, Micro Basil, Organic Parmesan, Olive Oil (June – October)
- ◇ Butter and Bitter Green Salad, Apples, Pecans, Quinoa, Smoky Paprika Vinaigrette

### Pasta / Mains

- ◇ Taglierini Pasta and Garden Lettuce Vinaigrette
- ◇ Chilled Hot Smoked Salmon Pasta Salad
- ◇ Fregola Pasta and Caramelized Onion, Arugula, Parmesan, Basil Oil
- ◇ Wild Mushroom and Trophie Pasta, Bacon, Fennel, Cream Sauce
- ◇ The Season's Risotto

### Sandwiches / Mains

- ◇ Berkshire Pulled Pork, Carolina Slaw, our Pickles, Mustard Aioli
- ◇ Bánh Mi, Confit Duck, Pickled Vegetables, Cilantro, Spicy Mayo
- ◇ Mushroom Panini, Goat Cheese and Roasted Peppers
- ◇ Rosemary Brined Turkey, Havarti Cheese, Cranberry Chutney
- ◇ Caggiano Ham and Swiss Cheese, Whole Grain Mustard, Mayonnaise
- ◇ Rare Roast Beef, Point Reyes Blue Cheese, Banyuls Vinegar, Arugula, Black Pepper Aioli
- ◇ New York Deli Reuben, Pastrami, Gruyere, Russian Dressing, Rye Bread

### Mains

- ◇ Flatiron Steak, Leek Fondue, Crushed Potato, Red Wine
- ◇ Best of Season's Seafood, Peperonata, Basil Puree
- ◇ Wild or Scottish Salmon, Chickpea Puree, Fennel Slaw, Farro
- ◇ Honey Brined Fulton Valley Chicken, Tuscan Bread Salad, Olio Nuovo
- ◇ Asian Spiced Chicken Salad, Ginger Noodles, Asian Pear, Cilantro, Marcona Almonds, and Romaine Lettuce
- ◇ Dungeness Crab Cake, Spicy Carrot Puree, Meyer Lemon Relish
- ◇ The Season's Vegetables Quiche, Arugula Salad, Sweet Potato Chips
- ◇ Roasted Local Vegetables, Quinoa, Chermoula Vinaigrette

### Sides ~ Buffett

- ◇ Roasted Fingerling Potatoes, Herbs Olive Oil
- ◇ Freekeh with Chimichurri Vinaigrette
- ◇ Vegetables in Season
- ◇ Beckwith Bar Potatoes, Gruyere Cheese, Clover Dairy Cream
- ◇ Soft Polenta, Parmesan & Creamy Mascarpone
- ◇ Whipped Sweet or Russet Potatoes

### Sweets

#### SMALL BITES Select Three

- ◇ Fresh Fruit Cream Puff
- ◇ Chocolate Caramel Tart
- ◇ Key Lime Tart
- ◇ Opera Torte
- ◇ Mini Cupcake
- ◇ Strawberry Almond Tartlet
- ◇ Chocolate Fudge Cake
- ◇ Hazelnut Peanut Butter Square
- ◇ Cheesecake Bite
- ◇ Caramel Profiterole
- ◇ Tiramisu Tartlet
- ◇ Lemon Meringue Tartlet
- ◇ Chocolate Éclair

#### BIGGER BITES Select One

- ◇ White Chocolate Raspberry Mousse Cake
- ◇ Summer Fruit Vacheron
- ◇ Flourless Chocolate Cake
- ◇ Butterscotch Pot De Crème with Biscotti
- ◇ Chocolate Hazelnut Cake
- ◇ Walnut, Apple and Almond Cream Crispy Tartlet
- ◇ Molten Chocolate Cake with Chocolate Sauce
- ◇ Vanilla Bean Panna Cotta & Wine Poached Fruit
- ◇ Tiramisu Tart, Espresso Sauce
- ◇ Seasonal Cheesecake

# LUNCH

COFFEE, DECAF, TEA AND ROLLS INCLUDED WITH ALL LUNCHES

## The Deli Buffet Lunch

Today's Fresh Seasonal Soup

Organic Little Gem Lettuce, Heirloom Tomatoes,  
Snap Peas, Sourdough Croutons

Green Goddess Dressing

- ◇ Albacore Tuna Salad
- ◇ Sliced Caggiano Ham, Roasted Turkey Breast
- ◇ Roast Beef, Pastrami and Italian Dry Salami
- ◇ Cheddar, Swiss, Pepper Jack and Smoked Gouda
- ◇ Lettuce Leaves, Sprouts, Pepperoncini, Dill Pickles  
Spears, Olives, Sliced Tomatoes and  
Shaved Red Onion

Assortment of Deli Breads and Rolls

Whole Grain Mustard and Mayonnaise

Individual Bags of Potato Chips

The Season's Fresh Fruit and Berries

Chef's Selection of Miniature Dessert Bites

## Make Your Own Taco Buffet

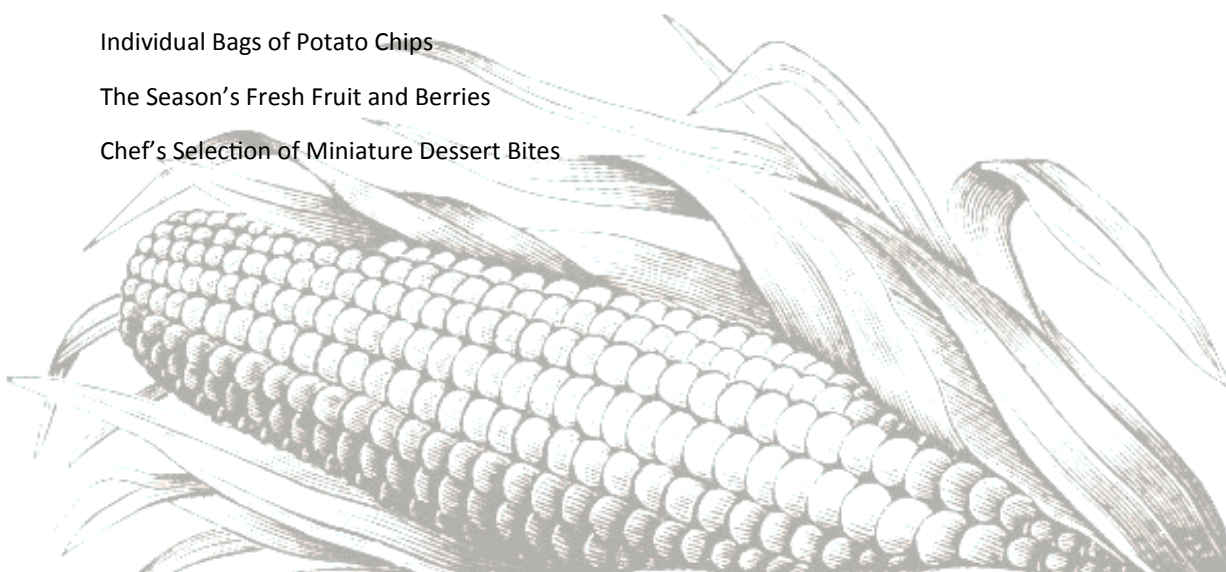
Minimum 25 guests

Mixed Lettuces with Cucumbers, Carrots, Grape Tomatoes,  
Sliced Red Onions served with Three Dressings

### Build Your Own Taco Bar:

Ground Beef, Chicken, Roasted Vegetables served with  
Lettuce, Diced Tomatoes, Cheddar Cheese, Sour Cream,  
Guacamole, Salsa Fresca, Sliced Jalapenos, Corn and Flour

- ◇ Tortillas
- ◇ Mexican Rice
- ◇ Black Beans
- ◇ Tortilla Chips
- ◇ Mexican Churros
- ◇ Vanilla Ice Cream





# GRAB N' GO

## The Fairways

- ◇ Chilled Grilled Chicken Sandwich on Model Bakery Bun
- ◇ Grilled and Roasted Vegetable Wrap with Goat Cheese and Creamy Cucumber Sauce
- ◇ Roast Beef and Emmental, Beef Steak Tomatoes on an Onion Roll
- ◇ Sliced Roasted Turkey Breast, Avocado and Sprouts on a Croissant
- ◇ Included in each box lunch:
- ◇ Pasta Salad
- ◇ Potato Chips
- ◇ Whole Fresh Fruit
- ◇ Chocolate Chip Cookies
- ◇ (1) Bottled Water Per Person

## The Vineyard

- ◇ Marinated Olives
- ◇ Imported and Domestic Cheeses
- ◇ Sliced Italian Cured Meats
- ◇ Specialty Breads and Crackers
- ◇ Fresh Fruit and Berry Salad
- ◇ Pasta Salad with Grilled Vegetables
- ◇ Chocolate Dipped Biscotti
- ◇ (1) Bottled Water Per Person

## The Grove

- ◇ Marinated Olives
- ◇ Assortment of Cheeses, Grapes and Strawberries
- ◇ Roasted Petaluma Chicken Breast served on Mixed Napa Greens with Balsamic Vinaigrette
- ◇ Hard Roll with Sweet Butter
- ◇ French Cookies
- ◇ (1) Bottled Water Per Person

*For off-site consumption, vendor or volunteer meals only.*

*All boxed lunches are prepared to-go.*

*No table set-up, china or glassware is included*

# RECEPTIONS

All hors d'oeuvres require a minimum of 25 pieces per selection

## Butler Passed Hors d'Oeuvres

### Hot

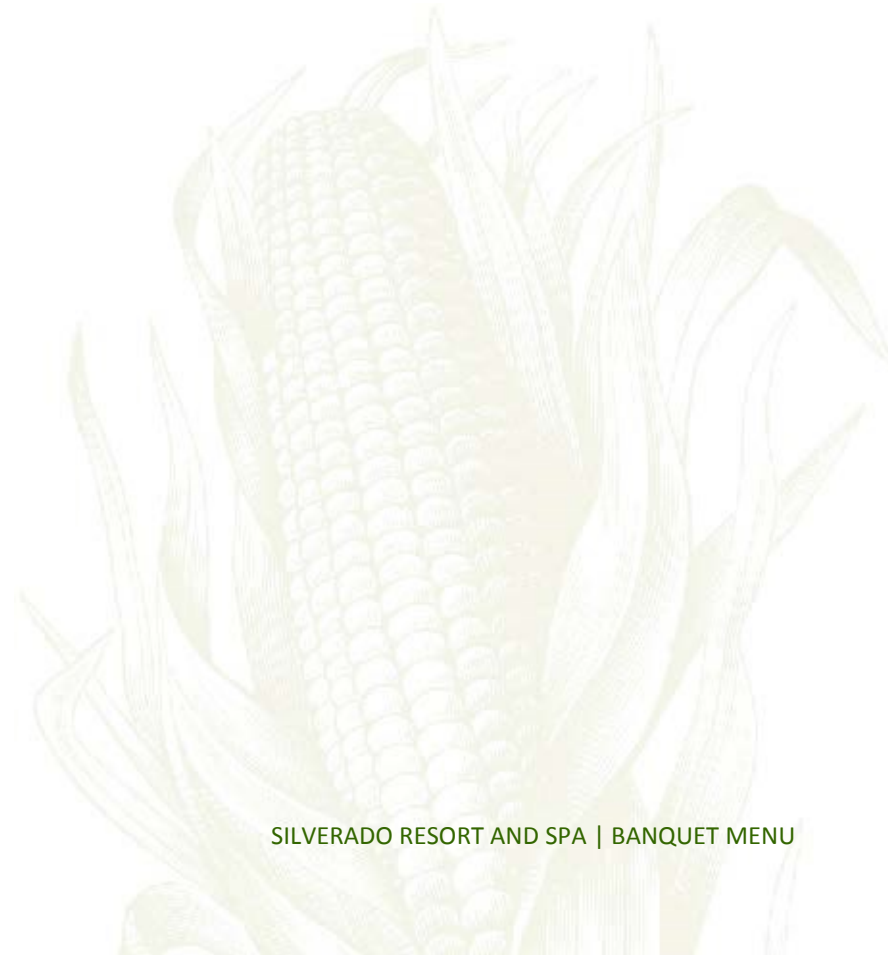
- ◇ Slow Braised Short Rib Tartlet, Crème Fraiche, Whipped Sweet Potato, Micro Greens
- ◇ Spinach-Parmesan Torta
- ◇ Crispy Coconut Shrimp, Spicy Lemongrass Aioli
- ◇ Dungeness Crab Fritter, Chermoula Vinaigrette
- ◇ Fulton Valley Organic Chicken Tataki, Asian Spices
- ◇ Vegetarian Spring Roll, Ponzu-Sabayon
- ◇ Cremini Mushroom Tarts, Muscat Vinegar
- ◇ Mongolian Lamb Chop

### Cold

- ◇ PB & J ~ Grapes, Tarragon, Roast Peanut Oil, Toast Point
- ◇ Roasted Sweet Georgia Shrimp, Coconut, Mango, Vadouvan Seasoned Bread Crumbs
- ◇ Sky Hill Farm Goat Cheese Tart, Garden Herbs, Red Onion Marmalade
- ◇ Chicken Liver Mousse, Pickled Chanterelle Mushroom, Wholegrain Mustard
- ◇ Roasted Tomato, Basil Aioli, Fennel Pollen, Flatbread
- ◇ Porcini & Black Olive Canapé, Truffle Oil, Fontina Cheese, Chives
- ◇ Yellowfin Tuna Crudo, Ginger-Lime Emulsion, Tellicherry Pepper
- ◇ La Quercia Prosciutto Crostini, Marcona Almonds Puree, Marash Pepper, Fig Marmalade
- ◇ Chilled Soup in Season

### Premium Selection

- ◇ Delta Pressed Osetra Caviar, Roasted Potato, Olive Oil, Sour Cream
- ◇ Mediterranean Spiced Lamb Loin, Freekeh, Salsa Verde
- ◇ Sonoma Smoked Duck Taco, Black Bean Puree, Kumquat Marmalade
- ◇ Salmon Tartare – Deviled Ranch Eggs, Salmon Caviar, Dill Crème Fraiche
- ◇ Dungeness Crab Tostadas, Avocado, Tempura Jalapeno



# RECEPTIONS

Minimum of three Themed Reception stations when not accompanied  
with plated or buffet dinner service.  
Minimum 25 guests per station

## Themed Receptions

### Gastro Pub

- ◇ Chopped Cobb Salad Cups
- ◇ Really Good Fish & Chips
- ◇ Fatted Calf Bacon & Fiscalini Cheddar Sliders
- ◇ Grilled Boudin Blanc, Truffle Cream
- ◇ Southern Grit Cakes & Wild Mushrooms

### Street Foods

- ◇ Spicy Pork Lettuce Cups
- ◇ Shortrib Taco, Spiced Cabbage ala Roy Choi
- ◇ Arepas, Peruvian Spiced Chicken & Salsa
- ◇ Lamb Souvlaki, Tzatziki Sauce
- ◇ Batata Vada (Indian Potato Dumplings)

### Salt, Smoke & Cure

- ◇ A Selection of Charcuterie
- ◇ Locally Crafted Cheese
- ◇ Pickled & Fresh Local Vegetables
- ◇ Mustards, Marmalades & Honeycomb
- ◇ Fennel Seed Breadsticks
- ◇ Dried Fruits

### Slider Bar

- ◇ Bean & Veggie Banh Mi
- ◇ Fatted Calf Bacon & Fiscalini Cheddar
- ◇ Stewart Ranch Beef Patty
- ◇ Pulled St. Louis Pork Spareribs
- ◇ Dungeness Crab & Kimchee
- ◇ Crispy Fries, Spicy Aioli

### Tapas Bar

- ◇ Olive Oil Roasted Marcona Almonds
- ◇ Spicy Spanish Olives
- ◇ Shrimp Mojo Verde
- ◇ Fried Potatoes, Herb & Seasalt
- ◇ Serrano Ham & Manchego Cheese
- ◇ Spanish Rice Croquettes

### Butcher Block Served with Dinner Rolls and Appropriate Condiments / Chef Attendant

- ◇ Honey Brined Petaluma Turkey Breast, Cranberry-Citrus Marmalade, Giblet Gravy
- ◇ Roast Tenderloin of Beef, Chimichurri, Sauce Bordelaise
- ◇ Mediterranean Spiced Lamb Racks, Smokey Paprika Charmoula
- ◇ A Slow Roast of Prime Rib, Au Jus, Fresh Horseradish
- ◇ Chef's Choice Seasonal Fish
- ◇ An Assortment of Wurst Cooked in Sauerkraut and Beer

**ADD ON:** Chef's Choice of Whipped Potatoes & Seasonal Market Vegetables

## Specialty Dessert Stations

### Sweet Shop

- ◇ Velvet Cupcakes Cones
- ◇ California Pistachio Brittle
- ◇ Cookie Pops
- ◇ Jell-O Shooters
- ◇ Cinnamon Brown Sugar Donut Holes

### TCHO Chocolate Fondue

- ◇ With Housemade Marshmallows, Pound Cake, Strawberries
- ◇ Pretzel Sticks and Seasonal Fruit

### Banana Foster\*

- ◇ Vanilla and Chocolate Ice Cream

### Chef's Sweet Treats Buffet

Choose an Assortment of Five "Small Bites"

- ◇ Fresh Fruit Cream Puff
- ◇ Chocolate Caramel Tart
- ◇ Key Lime Tart
- ◇ Opera Torte
- ◇ Mini Cupcake
- ◇ Strawberry Almond Tartlet
- ◇ Chocolate Fudge Cake
- ◇ Hazelnut Peanut Butter Square
- ◇ Cheesecake Bite
- ◇ Caramel Profiterole
- ◇ Tiramisu Tartlet
- ◇ Lemon Meringue Tartlet
- ◇ Chocolate Éclair

\* Banana Foster requires one  
chef attendant per 40 guests.  
Chef attendant fee applies

SILVERADO RESORT AND SPA | BANQUET MENU

# DINNER

COFFEE, DECAF, TEA AND ROLLS INCLUDED WITH ALL DINNERS

## Plated

### 3 course

Starter | Main | 3 Small Bites or 1 Bigger Bite

### 4 course

Starter | Pasta | Main | 3 Small Bites or 1 Bigger

## Buffet ~ Customize Your Own

Minimum 25 Guests ~ Buffets are served for up to 90 minutes

### The South Course\*

(3) Starters

(1) Pasta

(2) Mains

3 Small Bites or 1 Bigger Bite

### The North Course \$1

(4) Starters

(2) Pasta

(3) Mains

3 Small Bites or 1 Bigger Bite

\*See sample South Course Buffet on page 15

For dinner selections see pages 13 and 14

## YOLO (You Only Live Once)

Select any additional items from the dinner menu:

Starter

Premium Starter

Pasta

Main

Sweets

## Wine goes best with a meal ~ Sommelier Recommended Pairings

Alaskan Halibut, Peperonata,  
Fennel Slaw, Basil Extra Virgin  
Olive Oil

Pair with

ZD Wines, Chardonnay  
California

Berkshire Reserve Pork Loin,  
Herb Fried Jasmine Rice,  
Mustard Sauce

Pair with

Joseph Phelps Vineyards  
Pinot Noir  
Sonoma Coast

Filet Mignon, Porcini Butter,  
Leek Fondue,  
Sauce Bordelaise

Pair with

Schweiger Vineyards  
Cabernet Sauvignon  
Spring Mountain District  
Napa Valley

# DINNER STARTERS

## PLATED AND BUFFET SELECTIONS

### Soups / Salads

- ◇ Today's Soup of the Season
- ◇ Roasted Seasonal Vegetables and Organic Greens, Almond Hummus, St. Helena Olive Oil.
- ◇ Farmer's Market Salad, Seasonal Fruit, Burrata Cheese, Marcona Almonds
- ◇ County Line Little Gem Lettuce, Hobb's Bacon, Shaved Radish, Green Goddess
- ◇ Organic Butter Lettuce, Citrus, Avocado Puree, Manchego Cheese, Citrus Vinaigrette
- ◇ California Delta Asparagus, Watercress, Sauce Gribiche (February-mid June)
- ◇ Heirloom Tomatoes, Big Ranch Farms, Bacon, Micro Basil, Organic Parmesan, Olive Oil (June-October)
- ◇ Butter and Bitter Green Salad, Apples, Pecans, Quinoa, Smoky Paprika Vinaigrette

### Premium Starter Selections

- ◇ Smoked Salmon Carpaccio, Arugula, Crispy Potatoes, Horseradish Vinaigrette
- ◇ Crispy Hobb's Pork Belly, Applesauce Ponzu, Pickled Onion.
- ◇ Local Petrale Sole Crispy Taco's, Spicy-Sweet Cabbage, Queso Fresca
- ◇ Pan Seared Day Boat Scallops, Sweet Potato Puree, Sea Lettuce, Hazelnut Butter

### Fall & Winter Soup

- ◇ White Bean, Ham Hock, Kale, St. Helena EVO
- ◇ Butternut Squash Soup, Spiced Crème Fraiche, Maple Syrup, Five Spice
- ◇ Velouté of Parsnip, Hen of the Wood Mushrooms
- ◇ Cauliflower Soup, Golden Raisin, Curry Oil
- ◇ Lentil Soup, Vegetables, Duck Confit
- ◇ Chestnut Soup, Mascarpone Cheese, Fennel Pollen

### Spring & Summer Soup

- ◇ Chilled Yogurt and Cucumber Soup, Quinoa Salad, Mint
- ◇ Velouté of English Peas, Buttermilk, Mint, Sour Cream
- ◇ Asparagus Soup, Lemon Oil
- ◇ Heirloom Tomato Gazpacho, Croutons, Basil Oil
- ◇ Chilled Corn Soup, Espelette Pepper
- ◇ (Add Dungeness Crab additional \$6 per person)
- ◇ Chilled Summer Melon Soup, Mint Syrup, Opal Basil Flower

### All Year Soup

- ◇ Cream of Mushroom, Banuyl Vinegar
- ◇ Leek Potato Soup, Watercress Puree, Herb Croutons
- ◇ Vegetable and Freekeh Minestrone
- ◇ Heirloom Carrot Soup, Ras El Hanout and Kaffir Lime Zest
- ◇ Roasted Tomato, Black Garlic Crostini
- ◇ California Style Clam Chowder



# DINNER

## PLATED AND BUFFET SELECTIONS

### Mains

#### Mains / Pasta

- ◇ Taglierini Pasta and Garden Lettuce Vinaigrette
- ◇ Chilled Hot Smoked Salmon Pasta Salad
- ◇ Fregola Pasta and Caramelized Onion, Arugula, Parmesan, Basil Oil
- ◇ Wild Mushroom and Trophie Pasta, Bacon, Fennel Cream Sauce
- ◇ The Season's Risotto
- ◇ Penne Alla Arrabiata, Guanciale, Tomato Ragu, Ricotta Cheese
- ◇ Georgia Shrimp & Orecchiette a' la Persillade, Black Garlic, Lemon Zest, Hot Pepper Bread Crumb
- ◇ Fusilli Pasta & Duck Comfit, Roasted Belgian Endive, Butternut Squash, Salsa Verde

#### Mains / Air

- ◇ Fulton Valley Chicken Breast, Herb-Wild Mushroom Polenta, Dark Chicken Jus
- ◇ Braised Sonoma Duck Leg & Thigh, Vegetable – Farro, Red Wine Braising Jus
- ◇ Peruvian Spiced Chicken Breast, Fingerling Potatoes, Zucchini, Lime Aioli

#### Main / Water

- ◇ Chilean Sea Bass, Chickpea Puree, Warm Kale Salad
- ◇ Alaskan Halibut, Peperonata, Fennel Slaw, Basil Extra Virgin Oil
- ◇ Wild or Loch Duarte Salmon, Crushed Potato, Saffron Cream

#### Main / Land

- ◇ Berkshire Reserve Pork Loin, Herb Fried Jasmine Rice, Mustard Sauce
- ◇ Filet Mignon, Porcini Butter, Leek Fondue, Sauce Bordelaise
- ◇ Prime Flatiron, Black-Garlic-Potato Puree Fried Onion, Peppercorn Sauce
- ◇ 36 Hour Braised Shortrib, Vegetable-Freekeh Grain, Chimichurri, Jus
- ◇ Dixon Farms Lamb Chop Caramelized Onion, Hazelnut Picada

#### Main / Garden

- ◇ Ratatouille Pithiver Puff Pastry, The Season's Vegetable, Roasted Tomato Sauce
- ◇ Quinoa & Brown Rice, Green, Raw Vegetable, Tahini Dressing
- ◇ Toasted Freekeh, Wild Mushrooms, Roasted Vegetable, Herbs & Extra Virgin Olive Oil

### Sweets

#### SMALL BITES

Select three items:

- ◇ Fresh Fruit Cream Puff
- ◇ Chocolate Caramel Tart
- ◇ Key Lime Tart
- ◇ Opera Torte
- ◇ Mini Cupcake
- ◇ Strawberry Almond Tartlet
- ◇ Chocolate Fudge Cake
- ◇ Hazelnut Peanut Butter Square
- ◇ Cheesecake Bite
- ◇ Caramel Profiterole
- ◇ Tiramisu Tartlet
- ◇ Lemon Meringue Tartlet
- ◇ Chocolate Éclair

#### BIGGER BITES

Select one item:

- ◇ White Chocolate Raspberry Mousse Cake
- ◇ Summer Fruit Vacheron
- ◇ Flourless Chocolate Cake
- ◇ Butterscotch Pot De Crème with Biscotti
- ◇ Chocolate Hazelnut Cake
- ◇ Walnut, Apple & Almond Cream Crispy Tartlet
- ◇ Molten Chocolate Cake with Chocolate Sauce
- ◇ Vanilla Bean Panna Cotta & Wine Poached Fruit
- ◇ Tiramisu Tart, Espresso Sauce
- ◇ Seasonal Cheesecake

# DINNER BUFFETS

COFFEE, DECAF, TEA AND ROLLS INCLUDED WITH ALL DINNERS

Minimum 25 guests ~ Maximum service 90 minutes.

## BBQ Buffet

### Table Buffet

Yukon Gold and Smoked Bacon Potato Salad

~

Romaine Lettuce, Croutons, Parmesan, Creamy Caesar

~

Mixed Grilled Vegetables, Roasted in Garlic Marinade

~

Pickled Cucumbers & Carrots, Chardonnay Vinegar, Herbs

~

Organic Lettuce Mix with selections of:

Point Reyes Blue Cheese Dressing, Mustard

Vinaigrette & Green Goddess

~

Smoked Pork Ribs, Beef Brisket and Fulton Valley Chicken Breast

~

Brentwood Corn on the Cob, Chili Lime Butter

~

Rancho Gordo Barbeque Beans, Mac & Cheese ,

Roasted Yams and Butter

~

Cornbread and Parkerhouse Rolls

### Desserts

Sliced Melon, Cobblers, Pies and Ice Cream

## The South Course ~ Sample Custom Buffet

### Table Buffet

Today's Soup of the Season

~

Farmer's Market Salad, Seasonal Fruit, Burrata Cheese, Marcona Almonds

~

Roasted Seasonal Vegetables and Organic Greens, Almond Hummus, St.

Helena Olive Oil

~

Penne Alla Arrabiata, Guanciale, Tomato Ragu, Ricotta Cheese

~

Peruvian Spiced Chicken Breast, Fingerling Potatoes, Zucchini

Lime Aioli

~

36 Hour Braised Shortrib, Vegetable-Freekeh Grain

Chimichurri Jus

### Desserts

Butterscotch Pot De Crème with Biscotti

# DINNER BUFFETS

Minimum 25 guests ~ Maximum service 90 minutes.

## Napa Valley Brasserie

### Passed

- ◇ Smoked Salmon Rillettes, Crème Fraiche, Toasted Bread
- ◇ Warm Goat Cheese & Caramelized Onion Tart

### Table Buffet

Garlic, Leek & Potato Soup with Sacramento Delta Caviar Crema  
~

Roasted Beet Salad, Roquefort Cheese, Endive, Hazelnuts,  
Banyuls Vinaigrette  
~

Bibb Lettuce, Country Croutons, Garden Micro Herbs,  
Dijon Vinaigrette  
~

- ◇ Roasted Chicken, Caramelized Onion, Fine Herbs, Dark Jus
  - ◇ Roasted Salmon, Basque Piperade, Aioli
  - ◇ Grilled Hanger Steak, Café de Paris Butter
- ~

Potato Dauphinoise  
~

This Seasons Vegetable, Shallots, Garlic, Olive Oil

### Desserts

- ◇ Dark Chocolate Mousse, Orange Sable Cookie
- ◇ Salted Caramel Crème Brulee
- ◇ Ginger Cake, White Wine Poached Fruit, Crème Chantilly

## The Silverado Farm to Table

{seasonal menu ~ please inquire}

### Passed

- ◇ Demitasse of Heirloom Tomato Gazpacho
- ◇ Hamachi Tartare Yuzu Vinaigrette
- ◇ Carneros Figs with Cowgirl Fromage Blanc, Fatted Calf Chorizo

### Table Buffet

Chilled White Corn Soup, Cowgirl Cream Fraîche, Chervil  
~

Big Ranch Heirloom Tomato Burrata Cheese, Fatted Calf Bacon  
~

County Line Organic Greens, Point Reyes Blue Cheese, Bonick Farm Asian Pears,  
California Pistachio, Sherry Vinaigrette  
~

Artisan Local Cheeses: San Joaquin Gold, Humboldt Fog, Lamb Chopper,  
Champagne Grapes  
~

- ◇ Porcini Dusted Dixon Farm Rack of Lamb, Red Wine Reduction
  - ◇ Wild Pacific Salmon Shaved Fennel Salad
  - ◇ Rotisserie Fulton Valley Chicken Carneros Honey-Rosemary Brine
- ~

Dwellely Farm French, Wax Beans, St. Helena Lemon Oil  
Roasted Red Thumb Fingerling Potato, Clover Dairy Sweet Butter

### Desserts

- ◇ Whole Fruits of Bonick Farm Stripe Figs, Frog Hollow Peaches, Silverado Trail Strawberries, Walnuts, Straus Family Cream
- ◇ Chocolate Mousse, Salted Caramel Sauce
- ◇ K & J Orchard Stone Fruit Crostata, Roasted Fruit Puree

# FARM TO TABLE

## Guide for Seasonal Vegetables For our Farm to Table

### January – March

- ◇ Broccolini
- ◇ Fennel
- ◇ Cauliflower
- ◇ Nantes or French Market Carrots

### April – June

- ◇ Delta / California grown Asparagus ( February-mid June)
- ◇ Broccolini
- ◇ Nantes or French Market Carrots
- ◇ Corn – (starts mid-June)

### July – September

- ◇ Heirloom Tomato
- ◇ Broccolini
- ◇ Corn
- ◇ English Peas
- ◇ French, Blue Lake & Yellow Wax Beans
- ◇ Nantes or French Market Carrots

### November

- ◇ Blue Lake & Yellow Wax Beans  
(Weather dependent to mid-November)
- ◇ Broccolini
- ◇ Winter Squash
- ◇ Nantes or French Market Carrots

### December

- ◇ Broccolini
- ◇ Nantes or French Market Carrots
- ◇ Winter Squash

We celebrate our local suppliers; growing, harvesting and crafting products for our Farm to Table Menu Creations

Big Ranch Farms, **Napa**, K&J Orchards, **Winters**, Stewart Ranch, **Napa**  
Superior Lamb, **Dixon**, Fulton Valley Poultry, **Central Valley**  
Osprey Seafood, **Napa**, Monterey Bay Abalone, **Monterey**  
Clover-Stornetta Dairy, **Napa –Sonoma**, Rancho Gordo Beans, **Napa**  
Wineforest Mushrooms, **Napa-Sonoma**, Model Bakery, **Napa**  
La Foret Chocolate, **Napa**, St. Helena Olive Oil Company, **St. Helena**  
Salute Sante, **Napa**, Cowgirl Creamery, **Marin**  
Greenleaf Produce, **Northern California Small Farms**

# POLICIES

Executive Chef Jeffrey Jake uses locally grown, farm to table sustainable ingredients. All produce products are subject to seasonal availability. Substitutions may occasionally occur to meet Chef Jake's quality standards.

## **MENU**

Our private event dining selections are designed as pre-selected set menus.

If you wish to offer your guests the option of selecting an entrée prior to the event, please follow these guidelines.

- A maximum of two main course options and chef's choice vegetarian option will be offered, an additional \$10pp for the 3<sup>rd</sup> main course option will be charged.
- Guaranteed entrée counts are due to the Catering Department no later than seven (7) days prior to the function.
- Client must produce and provide individual place cards with entrée choice indicator, which must be approved by the Silverado Resort and Spa.

Alternatively, for groups of 15-50 people, your guests may have the option of selecting an entrée tableside.

Please follow these guidelines:

- Selection of a minimum 4-Course menu, with common first, second and last courses pre-selected for all.
- Maximum of two (2) entrée selections is available for lunch or dinner.
- An Additional \$25.00 per person coordination fee for ordering entrée selection on-site is applicable.

Service charge, currently 22% and applicable tax will be added to the F&B revenue total; 10% will be distributed to applicable banquet employees. The current California state sales tax is 8%. The service charge is taxable in the state of California.

All prices are subject to change due to the market fluctuations, unless such prices are confirmed in writing. Confirmed prices will be quoted at least 90 days prior to the function.

## **GUARANTEE**

Your final guaranteed attendance number is due to your Catering and Conference Services Manager no later than 7 days prior to the function. In the absence of the guaranteed attendance number, the expected attendance number indicated on your banquet event order will be considered the guarantee. Guarantees may not be reduced within seven days prior to the function. Charges will be based on the guaranteed attendance number or actual number of attendees, whichever is greater.

## **CORKAGE**

No beverage of any kind is permitted to be brought into the Resort by the client or its guests without special permission from the Resort and must be served by hotel staff. The Silverado Resort and Spa is pleased to offer a wide selection of wines to complement our cuisine. Your Catering and Conference Services Manager will happily pair each course with a wine to enhance the flavors of your selected menu. If you wish to serve your guests wine that the Resort is unable to attain for you a corkage fee of \$25 per 750ml bottle of wine will be assessed.

All specially ordered wines will be charged at the applicable minimum purchase quantity.

SILVERADO RESORT AND SPA | BANQUET MENU



# POLICIES

## **AUDIO-VISUAL**

Our audiovisual services are provided by AVMS. For a complete description of services and charges, please inquire with your Catering and Conferences Services Manager. Or you may work directly with the AVMS on-site contact. AVMS pricing is subject to prevailing Service / Administrative Charges and Sales Tax rates.

## **TRANSPORTATION**

Bell service is complimentary to ferry you from your Silverado Resort accommodations to the Main Mansion, Conference Center and on property event spaces. The Bell vehicles are not licensed to transport hotel guests to any off property locations.

## **DÉCOR**

All decorations must meet the Fire Department's regulations. Any open flame requires a permit, which must be furnished to the hotel prior to the event. Themed décor may be arranged and must be approved prior to installation. The Resort does not permit hanging or affixing anything from its existing walls or ceilings. Hanging banners, signs, seals and flags from rented pipe & drape may be arranged with your Catering and Conference Services Manager. A \$50.00 per banner charge will apply, in addition to the cost of renting pipe & drape. Signs and Banners may not be in public areas or outside.

## **ELECTRICAL**

Additional power is available for most of our event space. Charges will be based upon labor costs and actual power requirements and usage.

## **SPECIAL CONDITIONS**

No food and beverage of any kind may be brought into the Resort by the client or its guests without special permission from the Resort. The hotel reserves the right to charge for the service of such food and beverage. Insurance restrictions and health codes prohibit the Resort from allowing leftover food and beverage to be removed from the premises. Silverado will not assume responsibility for the damage or loss of any merchandise or articles left on the premises prior to or following the function. Security services can be arranged at an additional charge with advance notification.

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Tea Forte Hot Teas and Mighty Leaf Iced Tea are included with every meal.

Buffet Meals – Minimum 25 Guests, with a surcharge equating to the difference for group of less than 25 people

Tasting Menu - priced based on your item selections

Please contact your Catering and Conference Services Manager for assistance in the customization of your menu

Off-Site Catering - Due to additional set up, labor and transportation of goods involved, off-site events may be subject to surcharges. Please speak to your Catering or Conference Service Manager for additional information.

Overtime – Should your event go over the agreed upon timeframe, overtime fees may be assessed to your group.