



Small Potatoes
Catering & Events

Conference Catering

Breakfast Buffet

Eggs Bennie Bread Pudding
Canadian Bacon, English Muffins
Poached Farm Eggs
Lemon Hollandaise

Petit Scones

Maple Glaze, Lacquered Bacon
SeaHive Cheddar, Scallion

Little Donuts

Whole Wheat Orange
Four-Berry Jam-Filled

Gay Parfaits

Organic Yogurt, House Granola
Fresh Berries

Organic Fruit Bowl

Best of Season

Beverages

Fresh Orange Juice
Fresh Grapefruit Juice

Fair Trade Coffee Service
Red Dragon "Eight Treasures" Tea

A.M. Break

Sunrise Pastry Basket
Scones, Little Donuts

Heirloom Fruit Bowl

Best of Season Apples, Pears & Citrus

Luncheon Buffet
Fire Grilled Hangar Steak
Roasted Garlic Chimichurri

Crispy Skinned Salmon
Green Papaya-Meyer Lemon Glaze

Wok Tossed Garlic Noodles
Handmade Shanghai Noodles,
Garlic Oil, Soy Sauce
Crispy Fried Onion

Cracked Monterey Fingerling Potatoes
Crispy Sage

Blue Lake Green Beans Pommeroy
Toasted Pine Nuts Mustard Vinaigrette

Moroccan Carrots
Golden Raisins, Harissa Honey Dressing

Roasted Red & Gold Beets
Valencia Vinaigrette

Heirloom Apples & Lamb's Ear Lettuce
Toasted Pecans, Manchego Cheese
Citrus Dressing

Dessert
Mason Jar Pies
Lemon Meringue
Salted Caramel Chocolate

Beverages
Available All Day
Seasonal Aqua Fresca
Soft Drinks
Still & Sparkling Water
Fair Trade Coffee Service
Red Dragon "Eight Treasures" Tea

P.M. Break

Fresh Baked Cookies & Brownies

Baler's Choice

***Individual Bags of*
Spiced & Seasoned Nuts**

Housemade Artisan Candies

Fleur de Sel Caramels

Irish Toffee

Pistachio Brittle

Farmer's Market Fruit

Season's Best

Beverages

Seasonal Aqua Fresca

Soft Drinks

Still & Sparkling Water

Fair Trade Coffee Service

Red Dragon "*Eight Treasures*" Tea

Evening Reception
Passed Hors d'oeuvres
Sweet Corn & Rockfish Ceviche
Crispy Tostadas

Slow Cooked Carnitas & Plantain Tostones
Pineapple-Lime Pico de Gallo

Pt. Reyes Polenta Cups
Blue Cheese, Pickled Sweet Onion
Candied Pecans

Boursain Stuffed Edible Orchids
Green Goddess

Grazing Stations

Raw Bar

Pacific Northwest Oysters

Shucked to Order



Displayed on a Bed of Uplit Snow Ice

Served with

Absolute Citron Granite
Fresh Tomato-Horseradish Sauce
Lemon Wedges & Tabasco Sauce

Chicken & Waffles

Crispy Fried Chicken Morsels



Hot Little Waffles
Warm Maple Syrup
Frank's Red Hot Sauce

Small Bites Buffet

Prosciutto-Wrapped Prawns
Cherry Balsamic Reduction

Wild Mushroom Popovers
Shiitake & Oyster Mushrooms
Cowgirl Creamery Ricotta
Shallot Glaze

Roasted Winter Veg Crostini
Balsamic Reduction

Grazing Stations, cont'd.
(Mostly) Local Cheeses

Mt. Tam

Cowgirl Creamery, Marin

Indian Summer Fruit

Cabot Clothbound Cheddar

Cabot Creamery, Vt.

Spicy Persimmon-Raisin Chutney

Carmody

Bellwether Farms, Sonoma

Fresh Cherry Compote

Pt Reyes Blue

Farmstead Cheese Co., Marin

Honeycomb, Spiced Walnuts & Pecans

Sweets

Frozen Cheesecake Lollipops

Chocolate

Chopped Nuts

Lemon

Toasted Coconut

Beverages

Full Premium Cocktail Bar

Featuring Knob Creek & Patrone

Red Tail Ale & Sierra Nevada

Soft Drinks

Still & Sparkling Water