



Continental Breakfast \$20

Assorted Breakfast Pastries and Muffins

Waters, Coffee, Tea and Juices

Breakfast Buffet \$35

Assorted Pastries

Assorted Muffins

Bagels and Spreads

Assorted Cereals

Yogurt

Fresh Fruits and Berries

Smoked Fish Platter with Garnish

Scrambled Eggs or Quiche

Country Style Potatoes

Apple Wood Smoked Bacon or Sausage

Waters, Coffee, Teas, Juices

Specific Breakfast item requests may be discussed with the Chef

Plated Breakfast Menus Offered Upon Request



Meeting Breaks and Snacks

Beverages

Serving Coffee, Hot Teas, Bottled Water and Assorted Sodas

Refreshed - \$10.00

Half Day Service - \$7.00

Snacks

One Morning Break and One Afternoon Break \$12.00

\$6.00 for only one snack break

(Please select two items for each break)

Assorted Mini-Danish

Sliced Fresh Fruit

Cookies

M&M's

Lemon Bars

Brownies

Mixed Nuts

Pretzels

Trail Mix

Power Bars



Plated Lunch \$45

All of our Event Menus are presented in the “Spirit of Dry Creek Kitchen.”
Local produce from our network of small artisanal farmers is reflected in each season.
Entree accompaniments will always be paired in this way, at the time of the event.

To ensure menu items best exemplify the flavors of the season, preparation and presentation of menu items will be confirmed no more than 2 weeks before your event date.
Please consult the current Dry Creek Kitchen menu for suggested offerings.

Three course lunch

(Please choose one menu item from each course)

Appetizers

Farmers Market Vegetable Soup

Local Organic Greens with Citrus Vinaigrette

Traditional Caesar Salad, Shaved Parmesan

Wild Mushroom Risotto

Market Sashimi with Fennel, Vinegar, Olive Oil and Sea Salt

Salumi Plate – Selection of Artisanal Salumi

(Plated Lunch page 1 of 2)



Entrée

Market Fresh Fish

Roasted Petaluma Chicken Breast

Caramelized Liberty Duck Breast

Roast Pork Loin

Braised Black Angus Short Rib of Beef

Painted Hills New York Strip

Vegetarian Option upon Request

Plates Composed with Seasonal Vegetables and Starch/Accompaniment

Dessert

Chocolate Fondant with Sea Salt Caramel

Cheesecake with Seasonal Berries and Sweet Cream

Buttermilk Panna Cotta with Vanilla Bean Gelée and Biscotti

(Plated Lunch page 2 of 2)



Buffet Lunch | \$45

(Choice of 2 salads, 2 entrees, 1 starch, 1 vegetable and 1 dessert)

Salads

Local Organic Greens, Citrus Vinaigrette

Caesar Salad, Anchovies, Shaved Parmesan

Seasonal Fruit Salad

Tabbouleh

Limestone Lettuce Salad, Chipolte Ranch Dressing

Hummus with Grilled Pita Bread

Entrees

Roasted Fulton Farms Chicken Breast, Dijon Aioli

Market Fish with Seasonally Appropriate Garnish

Roasted Pork Loin

Medallions of Beef Top Sirloin, Red Wine Jus

Seared Scaloppini of Salmon, Dill Crème Fraîche

Pepper Crusted Flank Steak

(Buffet Lunch page 1 of 2)



Vegetables

Herb Marinated and Grilled Vegetable Platter

Tiny Green Beans with Garlic Butter

Market Vegetable Medley

Honey Cumin Glazed Carrots

Bloomsdale Spinach Hash

Starches

Crushed Heirloom Potatoes

Creamy Polenta with Mascarpone

Roasted Garlic Potato Gratin

Market Vegetarian Pasta

Dry Creek Kitchen Garden Herb and Parmesan Risotto

Wild Mushroom Risotto

Desserts

Baked Fruit Crisp with Sweetened Cream

Display of House Made Cookies and Brownies

(Buffet Lunch page 2 of 2)



Deli Style Platter Lunch | \$25

Salads

(Groups up to 10, please select two)

Local Organic Greens with "O" Zinfandel Vinaigrette

Traditional Potato Salad

Classic Caesar Salad, Marinated Anchovies, Shaved Parmesan

Orecchiette Pasta Salad with Fresh Basil Pesto

Build your own Mini Sandwiches

(Please select three)

Niman Ranch Ham, Pastrami, Roast Beef, Salami, Turkey, Corned Beef, Chicken Salad,

Tuna Salad, Egg Salad Served with Lettuce, Tomatoes, Onions and Cheese

Relish Tray

Hummus with Toasted Pita Bread and Marinated Olives, Marinated and Grilled

Vegetables, Pickled Peppers

Dessert

Display of Cookies & Brownies



Box Lunch | \$20

Great for offsite outings, picnics, or express check-outs

Box Lunch Includes:

Gourmet Deli Style Sandwich
(Choice of meat, vegetarian available)

Fresh Fruit

Kettle Chips

Cookie or Brownie

Bottled Water

Soda



Plated Dinner

All of our Event Menus are presented in the “Spirit of Dry Creek Kitchen.”

Local produce from our network of small artisanal farmers is reflected in each season.

Entree accompaniments will always be paired in this way, at the time of the event.

To ensure menu items best exemplify the flavors of the season, preparation and presentation of menu items will be confirmed no more than 2 weeks before your event date.

Please consult the current Dry Creek Kitchen menu for suggested offerings

Three Course | \$69

Four Course | \$ 75

Starters

Farmers Market Vegetable Soup

Local Organic Greens with Citrus Vinaigrette

Traditional Caesar Salad, Shaved Parmesan

Wild Mushroom Risotto

Market Sashimi with Fennel, Vinegar, Olive Oil and Sea Salt

Salumi Plate – Selection of Artisanal Salumi



Entrée

Market Fresh Fish

Roasted Petaluma Chicken Breast

Caramelized Liberty Duck Breast

Roast Pork Loin

Braised Black Angus Short Rib of Beef

Painted Hills New York Strip

Vegetarian Option upon Request

Plates Composed with Seasonal Vegetables and Starch/Accompaniment

Desserts

Chocolate Fondant with Sea Salt Caramel

Crème Brulée with Market Berries

Apple-Frangipane Tart with Vanilla Bean Ice Cream

Parties up to 20 will have Dessert Selection from Current Dry Creek Kitchen Menu

Children's Menu Options Available

(Plated Dinner page 2 of 2)



Buffet Dinners

Two Entrees | \$55

(Choice of 2 salads, 2 entrees, 1 starch, 1 vegetable and 1 dessert)

Three Entrees | \$65

(Choice of 3 salads, 3 entrees, 2 starches, 2 vegetables and 2 desserts)

Salads

Local Organic Greens with Citrus Vinaigrette

Traditional Caesar Salad Station

Sausalito Spring Watercress Salad, Point Reyes Blue Cheese Vinaigrette,
Candied Walnuts

Tabbouleh

Entrees

Slowly Braised Beef Short Ribs

Roasted Petaluma Chicken with Mushroom Ragout

Red Wine Braised CK Lamb Shanks

Seared Beef Medallion with Shallot Confit

Seared Seasonal Fish with Appropriate Garnish

Liberty Duck Confit "Cassoulet"

(Buffet Dinner page 1 of 2)



Starches

Crushed Heirloom Potatoes

Creamy Polenta with Mascarpone

Roasted Garlic Potato Gratin

Market Vegetarian Pasta

Dry Creek Kitchen Garden Herb and Parmesan Risotto

Wild Mushroom Risotto

Twice Baked Potato with Blue Cheese and Bacon

Vegetables

Bloomsdale Spinach Hash

Market Vegetable Medley

Tiny Green Beans with Garlic Butter

Honey-Cumin Glazed Carrots

Desserts

Vanilla Bread Pudding with Studded Fruit and Blackberry Sauce

Fruit Crisp with Sweetened Cream

Fresh Seasonal Fruit Tarts with Parisian Cream

Chocolate Swirl Cheesecake

(Buffet Dinner page 2 of 2)



Cocktail Parties

Half Hour (choice of four) | \$15
One Hour (choice of four) | \$20
Two Hours (choice of six) | \$25
Three Hours (choice of eight) | \$35

Hors d'oeuvre

“Caviar and Oysters”

Point Reyes Oysters with Aureole Cuvee Mignonette
Stuffed Mini Baked Potatoes with Caviar and Crème Fraiche
Mini Egg Salad Tea Sandwich with Caviar

“Shrimp, Scallop and Lobster”

Coconut Shrimp with Lime Aioli
Traditional Shrimp Cocktail
Crispy Shrimp Spring Roll with Soy-Mustard
Spicy Lobster Salad with Avocado on Wonton Chip
Scallop Ceviche with Piquillo Peppers

“Crab”

Dungeness Crab Won Ton
Crab Salad and Avocado Tart
Mini Crab Cake with Cajun Remoulade

“Fish”

California Yellowtail Sashimi on Jasmine Rice with Rice Wine Pickle
Smoked Salmon Rillettes on Country Toast with Caviar
Tuna Tartare with Rice Pearls and Jalapeno Oil
Tuna Tataki with Wakame Seaweed Salad

(Cocktail Party page 1 of 2)



“Truffle”

Crispy Truffled Risotto
Parmesan Tuile with Truffled Goat Cheese

“Vegetables and Grains”

Roasted Vegetable Arancini
Basil Scented Polenta with Eggplant Caviar, Bell Pepper Confit
Hummus on Grilled Pita
Vegetable Spring Roll with Soy-Mustard
Crostini with Tomato Jam and Olive Tapenade

“Meat, Game and Poultry”

CK Lamb Spring Roll with Plum Sauce
Beef Carpaccio with Horseradish Cream
Spicy beef Skewer with Peanut Sauce
Spicy Chicken Skewer with Peanut Sauce
Duck Rillettes on Country Toast with Seasonal Fruit garnish
Crisp Duck Confit Ravioli, Seasonal Preserves



Cocktail Party with Food Stations

Groups of 25-50 \$65

4 Hand Passed Hors d'oeuvres
Appetizer station
Salad station
Carving station
Pasta station
Dessert station

Groups of 50+ \$80

8 Hand Passed Hors d'oeuvres
Appetizer station
Salad station (2 salads)
Carving station
Pasta station
Dessert station (3 desserts)

Appetizer Station

Display of Charcuteries with Assorted Mustards and Breads

Steamed Mussels with Crusty Bread

Chilled Shellfish Bar, Hog Island Oysters, Clams, Prawns, Dungeness Crab Cocktail
(Additional Charges Apply)

Display of Local Artisan Cheeses with Assorted Breads

Whole Dungeness Crabs with Clarified Butter and Dipping Sauces

Sashimi Station



Salad Station

Humus and Tabbouleh with Grilled Pita Bread
Marinated grilled vegetables with assorted Condiments
Caesar salad Bar with Chilled Prawns, Grilled Chicken
Local Organic Greens with Assorted Dressings and Condiments

Carving Station

Whole Roasted Rib Eye with Soft Rolls and Horseradish Sauce
Niman Ranch Ham with Assorted Mustards
Fennel Crusted Ahi Tuna served Rare with Crisp Flat Bread and Aioli

Pasta Station

Risotto Station with Assorted Garnish
Penne Pasta with grilled Chicken, Tomato or Roasted Garlic Cream Sauce
Vegetarian Pasta Station

Dessert Station

Trio of Profiteroles with Clear Caramel Sauce
Assorted Mini Desserts on a Silver Platter
Chocolate Fondue with Assorted Dipping Treats
Blackberry-Croissant Bread Pudding with California Apricots and Blackberry Coulis



Dry Creek Kitchen Catering Menu Guidelines

(Please remember we only use the freshest ingredients available, which change daily)

Three Course | \$ 69

Four Course | \$75

Up to 20 Persons

Groups with 6-20 guests may order from a large party Dry Creek Kitchen menu.

Menu featuring:

Four starter options

Three second course options (if applicable)

Four entrée options

Three dessert options from seasonal DCK Dessert Menu

21-29 Persons

Groups will have a streamlined Dry Creek Kitchen menu

Streamlined Menu:

Same first course

Same second course (if applicable)

Three entrée options

Same dessert

30-45 Persons

Groups of 46 or more guests will have a limited Dry Creek Kitchen menu

Limited Menu:

Same first course

Same second course (if applicable)

Two entrée options

Same dessert

46+ Persons

Groups of 46 or more guests will have a pre-set Dry Creek Kitchen menu

Pre-Set Menu:

Same first course

Same second course (if applicable)

Same entrée

Same dessert

Note: Vegetarian entrees available upon request



Dry Creek Kitchen Chef's Tasting Menu

\$85.00 Per Person

\$130.00 with Paired Wines

Allow Executive Chef Dustin Valette to create a menu for your event.
The six course-tasting menu reflects the best
seasonal ingredients available at the time of your event.

Our Sommelier is available to pair Sonoma County's premier wines
with each course for an additional \$45.

Please note the Chef's Menu is flexible. A meeting with the Chef can also be
arranged for you to discuss the menu and any other requirements you have for your event.

(Not available in the Carriage House)



Beverage Packages & Specialized Arrangements

Premium Beverage Package

Includes premium spirits, house selected wines, Imported and Domestic beers, non-alcoholic beverages

\$35 per person, up to 3 hours

\$10 per person for each additional hour

Deluxe Beverage Package

Includes house selected wines, Imported and Domestic beers, non-alcoholic beverages

\$25 per person, up to 3 hours

\$8 per person for each additional hour

Standard Beverage Package

Includes all non-alcoholic beverages, including coffee, tea and assorted sodas.

\$10 per person, up to 3 hours

\$5 per person for each additional hour

**Champagne is not included in beverage packages but is available for a supplemental fee.*

Contact the Sommelier for any special wine requests or recommendations!

Beverages upon Consumption

Should you opt against purchasing a beverage package, you may choose to host "Beverages Upon Consumption"

\$150 bar set up / staffing fee

(A fully stocked and fully staffed private bar will be set for your event.)

Wine Based Aperitifs

As an alternative to a cocktail hour, you may consider starting your event with a sparkling wine aperitif!

Enjoy Sonoma County Sparkling wine with our seasonal puree.

\$9 per person