



October, 2011

Sample Menus for Full-Service Events
(The below menus can be modified to meet your needs)

Sample Dinner Menu #1: Two Courses

First Course

Your Choice of

Cellar House Salad

Tossed with a Toasted Sesame Vinaigrette and a Goat Cheese Crouton

-OR-

Tomato Gorgonzola Soup

Garnished with Blue Cheese and Arizona Olive Oil

Second Course

Your Choice of

Kurobuta Pork Tenderloin

Garlic Mashed Potatoes, Sautéed Vegetables, Thyme Jus

-OR-

Grilled Steak Medallions

Roasted Fingerling Potatoes, Sautéed Vegetables, Red Wine Demi Glace

-OR-

Chicken Broccolini Alfredo Pasta

Parmesan Cheese, Garlic Panko Breadcrumbs

With Fountain Beverages, Coffee and Tea Service

The price per person for the menu above is \$24 (Full Service) (does not include tax or gratuity)



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Sample Menus for Full-Service Events
(The below menus can be modified to meet your needs)

Sample Dinner Menu #2: Three Courses

First Course

Your Choice of

Cellar House Salad

Tossed with a Champagne Vinaigrette and a Cranberry Goat Cheese Crouton

-OR-

Tomato Gorgonzola Soup

Garnished with Toasted Bread

Second Course

Your Choice of

Butter Roasted Salmon

Roasted Red and Gold Beets, Quinoa Pilaf, Truffled Beet Emulsion

-OR-

Grilled Wagyu Flank Steak

Garlic Mashed Potatoes, Sautéed Vegetables, Red Wine Demi Glace

-OR-

Chicken Marsala

Draper Chicken Breast, Marsala Sauce, Garlic Noodles

Third Course

Your Choice of

Crème Brulee

-OR-

Gewurztraminer Cheesecake

-OR-

The Cellar Carrot Cake

With Fountain Beverages, Coffee and Tea Service

The price per person for the menu above is \$32.50 (Full Service) (does not include tax or gratuity)



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Sample Dinner Menu #3: Three Courses with Appetizers

Assorted Appetizer Platters

Brie en Croute
Drunken Tequila Lime Shrimp
Spicy Poblano Salsa with Cumin Scented Chips
Cellar Hummus and Pita

First Course

Your Choice of

Cucumber Apple Salad

Mixed Greens Tossed in our Homemade Gorgonzola Dressing
Topped with Candied Pecans, Cranberries, and Balsamic Reduction

~OR~

Butternut Squash Soup

Second Course

Your Choice of

Grilled Double R Ranch Ribeye

Confit Shallot Mashed Potatoes, Hunter Sauce, Grilled Mushrooms

~OR~

White Wine Braised Sole

Fennel, Onion, Celery, Preserved Lemon, Leeks, Fingerling Potatoes

~OR~

Pan Roasted Duck Breast

Spicy Raspberry Chiptole Coulis, Barley Pilaf, Wilted Greens

Third Course

Your Choice of

The Cellar Carrot Cake

~OR~

Crème Brulee

-OR-

Gewurztraminer Cheesecake

With Fountain Beverages, Coffee and Tea Service

The price per person for the menu above is \$45.00 (Full Service) (does not include tax or gratuity)



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Sample Menus for Full-Service Events
(The below menus can be modified to meet your needs)

Sample Dinner Menu #4: With "Reception-Style" Appetizers

Appetizer Reception

Seared Ahi Tuna with Soy Wasabi Emulsion and Crispy Quinoa

Mini Cellar Crab Cakes

Grilled Wagyu Flank Steak Crostini with Confit Garlic and Shallot

Cellar Hummus with Cucumber, Carrot, and Warm Basil Pita Points

Wagyu Beef Meatballs with House-Made BBQ Sauce

First Course

Your Choice of

Beet Salad

Orange Segments, Roasted Red and Gold Beets, Truffle Vinaigrette

~OR~

Crab Bisque

Second Course

Your Choice of

Grilled Double R Ranch Filet Mignon

Mushroom Demi Glace, Potato Purée, Roasted Oyster Mushrooms

~OR~

Miso Marinated Sablefish

Soy Ginger Broth, Lemon Grass Rice, Asian Vegetables

~OR~

Roasted Rack of Lamb

Lamb Demi Glace, Mint Pesto, Herb Risotto

Third Course

Your Choice of

Riesling Poached Seckle Pears

Ginger Cake, Five Spice Whipped Cream

~OR~

Individual Chocolate Mousse Cakes

Basil Crème Anglaise

-OR-

Blue Cheese Cake

Dried Fig Compote, Cabernet Walnut Bread

With Fountain Beverages, Coffee and Tea Service

The price per person for the menu above is \$52.50 (Full Service) (does not include tax or gratuity)