

MERCY.



PRIVATE DINING

The Barrel room
The Board rooms
&
Semi-Private Dining





PLATED DINNER

Welcome

Event/Company Name or Logo

Date

First Course

(Served Family Style)

Calamari

or

Hummus, Caponata, Crackers

Salad

Choice of:

(With Optional Bread Service)

Romaine Salad

or

Supper Club Wedge

Entree

Choice of:

(With Your Choice of Red and White Wine)

12oz New York Strip

Braised Mushrooms, Grilled Onions, Garlic Herb Butter

or

Roasted Lobster

Spring Peas, Shiitaki, Chili Oil

or

Duck Breast

Pot Stickers, Green Beans, Ginger-Orange Sauce

Sides

Szechuan Green Beans

Broccoli & Cheese

Loaded Baker

Desserts

Choice of:

(with optional Coffee Service)

Tiramisu

or

Triple Chocolate Ice Cream Sundae

SAMPLE PRIVATE DINING MENU

Common Questions

*Items are ordered and priced ala carte the night of the event

*Items are pulled from our full dinner and dessert menus giving you the freedom to create a menu special for your event

*First course options serve ~2-3 people/order

*Sides: Can be ordered individually onsite or preselected to be served family style

*Steaks are served ala carte; recommended for guests to order sides with this dish

*Parties larger than 30 guests are required to have only 1 salad option



CHEF'S 5 COURSE TASTING MENU

(Company Name/Logo)
Welcome to
The Chef's Table
Date

1st Course

Charred Salmon, Cucumber,
Fermented Black Beans

Willakenzie Pinot Grigio

2nd Course

Pork Belly, Orange, Date

Trefethen Riesling

3rd Course

Duck Breast, Confit, Pomegranate

Spell 'Nichole's Blend' Pinot Noir

4th Course

Lamb Chop, Mint Pesto,
Tandoori Cauliflower

Frog's Leap Zinfandel

Dessert

Chocolate Cake, Smoked Coffee Ice Cream,
Sour Cherry Jam

Rombauer Merlot

SAMPLE CHEF MENU

*Interactive menu tasting
experience with chef created menu
specifically designed for each event

*Can be served in any event space

\$95 Per Person
\$125 With Wine Pairings
\$150 With Top Tiered Wines



APPETIZERS

BUTLER PASSED OR BUFFET

minimum of two dozen of each

Tuna Tartar (Raw, Gluten Free) \$66/Dozen

Seasonal Ceviche (Raw, Gluten Free) \$64/Dozen

Beef Tenderloin Crostini \$63/Dozen

Curried Deviled Eggs \$48/Dozen

Salmon Gravlox on Rye \$60/Dozen

Mozzarella, Roulade & Tomato Jam \$48/Dozen

Grilled Artichoke & Tomato Confit Crostini
\$54/Dozen

Artisan Cheese Empanada \$42/Dozen

Shrimp & Sausage Skewer \$64/Dozen

Chicken Cuban Sliders \$66/Dozen

Grass-Fed Tenderloin Sliders \$74/Dozen

Grass-Fed Beef Sliders \$58/Dozen

Arepa \$48/Dozen

Meatballs \$52/Dozen
-Vietnamese, BBQ or Swedish

Twice-Baked Fingerling Potatoes
(Gluten Free) \$48/Dozen

Lamb Lollipops (Gluten Free)
\$74/Dozen

Crab Cakes \$58/Dozen

Beef Brochettes \$62/Dozen

Vegetable-Soba Spring Rolls
(Vegan, Gluten Free)
\$44/Dozen

Miso Salmon Lettuce Wraps, Ginger,
Avocado, Chili's (Raw, Gluten Free)
\$54/Dozen

SMALL PLATES (serves 2-3)

French Fries & Bearnasie \$8/plate

Pacu Fish Ribs \$9/Plate

Roasted Shishitos \$7/Plate

Oyster Po' Boy Sliders \$10/Plate



RECEPTION PLATTERS

Reception platters are continuously serviced for 90 minutes
minimum of 12 guests for a platter

Raw Bar Oysters, Sashimi, Ceviche, Sushi, & Vegetable Spring Rolls
Market Price

Antipasti Assorted Cured Meats, Olives, Marinated Artichokes, Crostini & Crackers
\$20 Per Person

Artisan Cheese Assorted Cheese, Honey, Fig Jam, Served with Crostini & Crackers
\$16 Per Person

Dips Guacamole Dip, Hummus, Pico De Gallo, with Fresh Vegetables, Pita, Crackers
& Tortilla Chips
\$14 Per Person

Cured Salmon House Made Gravlox & Smoked Salmon with Assorted Accompaniments
\$20 Per Person

Crudite Assortment of Fresh Vegetables Served with Chickpea Spread & Green Goddess
\$12 Per Person

Grilled Vegetable Assortment of Grilled Vegetables Served with Chickpea Spread & Green
Goddess
\$14 Per Person

Fresh Fruit Assortment of Seasonal Fruit
\$14 Per Person



ACTION STATIONS

Each action station must be staffed with a Chef for \$125/1.5 Hours

Carved Prime Rib With Silver Dollar Rolls & Selection of Sauces (Gluten Free)
\$475 Serves 18

Carved Beef Tenderloin With Silver Dollar Rolls & Selection of Sauces (Gluten Free)
\$360 Serves 14

Carved Ham With Silver Dollar Rolls & Selection of Sauces (Gluten Free)
\$325 Serves 15

Carved Turkey With Silver Dollar Rolls & Selection of Sauces (Gluten Free)
\$275 Serves 20

Whole Beasts: Suckling Pig, Goat, Lamb, Turkey, Whole Fish
Market Price

Pasta Station With Penne, Orecchiette, Cherry Tomatoes, Julienne Onion, Julienne Peppers, Olives, Garlic, Basil, Mozzarella, Parmesan, Chicken Sausage, Pork Sausage, Tomato Sauce, Bolognese \$20 Per Person
Enhancements: Cheese Tortellini \$4, Beef Tips \$7, Shrimp \$5

Stir-Fry Station With Pad Thai Noodles, Rice Ginger, Julienne Onion, Julienne Peppers, Bean Sprouts, Garlic, Basil, Baby Bokchoy, Edamame, Chicken Chunks, Pork Chunks, Szechuan Sauce, Sweet & Sour, Soy \$19 Per Person
Enhancements: Beef Tips \$7, Shrimp \$5

Salad Station With Mix Greens, Spinach, Romaine, Ceasar Dressing, Mustard Dressing, Mix Vinegar, Olive Oil, Cherry Tomato, Cucumber, Shredded Carrots, Candied Walnuts, Cranberries, Red Onion, Croutons, Parmesan, Cheddar, Blue Cheese, Chopped Turkey, Chopped Ham, Bacon \$14 Per Person
Enhancements: White Anchoives \$2, Chicken \$4, Beef Tips \$7, Shrimp \$5

Potato Station With Yukon Gold Mashed, Sweet Potato Mashed, Purple Potato Mashed, Green Onion, Cheddar Cheese, Parmesan Cheese, Blue Cheese, Bacon Bits, Pickled Jalapenos, Roasted Garlic, Creme Fraiche, Braised Mushrooms, Brown Sugar, Cinnamon, Maple Syrup, Butter \$13 Per Person
Enhancements: BBQ Pork \$6, Broccoli Cheddar \$4, Crab \$8

Taco Station With Flour Tortillas, Corn Tortillas, Fajita Vegetables, Pico De Gallo, Salsa Verde, Salsa Roja, Creme Fraiche, Rice, Beans, Queso Fresco, Queso Cheddar, Shredded Chicken, Shredded Pork, Chopped Onion, Chopped Cilantro \$20 Per Person
Enhancements: Guacomole \$2, Beef Tips \$7, Shrimp \$5

Crepe Station With Crepes, Butter, Sugar, Lemon Wedges, Nutella, Bananas, Caramel Sauce, Strawberries, Fudge Sauce, Whip Cream, Orange Supreme \$13 Person
Enhancements: Ham & Cheese \$5, Salmon & Dill \$7, Mushrooms \$3

DESSERTS

SMALL BITES

bite-sized desserts sold by the dozen
minimum of two dozen each

Cream puffs
traditionally vanilla, but can be done in a variety of flavors 60

Truffles
can be any flavor such as cayenne, hazelnut, coffee, etc gf 60

Mini fruit tarts
filled with vanilla pastry cream and seasonal fresh fruit 84

French macarons
assorted flavors combinations such as: chocolate and caramel, green tea and almond, pistachio and apricot etc. gf 66

Key lime bar
tart key lime custard with house-made graham cracker crust 64

Dark chocolate brownies
brownies glazed with chocolate ganache, with or without nuts 58

Peanut butter balls
crunchy peanut butter inside covered with a dark chocolate shell gf 60

Pot de creme mini mason jar
creamy baked custard in chocolate, vanilla, lavender or lemon gf 72

Espresso panna cotta mini mason jar
smooth espresso cream topped with a chocolate sauce gf 72

Coconut tapioca mini mason jar
tapioca soaked in a sweet coconut cream, topped with a fresh fruit and a basil syrup gf v 72

Mini éclairs 56

CAKES

optional substitution of sheet cake for 3-course dinner with purchase of display cake

Custom cake:

Cake
white velvet, yellow butter, devils food, banana, red velvet, carrot, coconut, cheesecake

Fillings
lemon curd, key lime, mocha buttercream, caramel buttercream, raspberry chocolate jam, white chocolate cream, gianduja ganache, passion fruit, buttercream, cream cream frosting

Icing
chocolate butter creme, swiss butter creme ganache glaze

vegan and gluten-free options available

6" Round (serves 10) 68

8" Round (serves 24) 90

10" Round (serves 34) 112

12" Round (serves 40) 135

14" Round (serves 62) 158

custom decorations upon consultation
and requires a week notice

*custom cake fee may be applied



PRIVATE DINING WINES

Select 1-2 Red and 1-2 White wines to be served at your event

BRONZE

Joel Gott	Santa Barbara, CA	Sauvignon Blanc	36
Acacia	Sonoma, CA	Chardonnay	38
Boomtown	Columbia Valley, WA	Pinot Grigio	34
Joel Gott	Santa Barbara, CA	Pinot Noir	42
Alexander Valley Vineyards	Alexander Valley, CA	Cabernet Sauvignon	46
Cantina Colli Euganei	Euganean Hills, Italy	Prosecco	38

GOLD

Kim Crawford	Marlborough, New Zealand	Sauvignon Blanc	52
Rombauer	Carneros, CA	Chardonnay	78
Santa Margherita	Alto Aidge, Italy	Pinot Grigio	64
Deloach	Russian River Valley, CA	Pinot Noir	52
Left Coast 'Cali's Cuvee'	Willamette Valley, OR	Pinot Noir	52
Justin	Paso Robles, CA	Cabernet Sauvignon	68
Roederer Estate, Brut	Anderson Valley, CA	California Sparkling	56

PLATINUM

Duckhorn	Napa Valley, CA	Sauvignon Blanc	62
Chappellet	Napa Valley, CA	Chardonnay	78
Bedrock 'Ode to Lulu'	Sonoma Valley, CA	Rose	67
Spell 'Nichole's Blend'	Sonoma County, CA	Pinot Noir	78
Erath Estate Selection	Willamette Valley, CA	Pinot Noir	68
Chimney Rock	Stags Leap, CA	Cabernet Sauvignon	108
Moet & Chandon, Imperial Brut	Champagne, France	Champagne	110