CARBONI'S

RISTORANTE • BAR • MARKET

BREAKFAST MENU

7:30AM-11:00AM

SMALL BITES

Signature Cinnamon Roll $4
fluffy cinnamon roll generously swirled with cinnamon sugar topped with a tasty glaze

Greek Yogurt Parfait $6
creamy greek yogurt layered with fresh seasonal fruits and crunchy granola

CARBONI'S SIGNATUTRE

Buttermilk Pancakes $14
two light and fluffy buttermilk pancakes served with bacon or sausage

Avocado Toast $14
toasted sourdough bread with fresh avocado, ricotta and blistered tomato drizzled with balsamic glaze

Almond & Fig French Toast $16
brioche soaked in almond milk custard topped with caramelized figs and honey served with bacon or sausage

Biscuits & Gravy $18
served with 2 eggs any style and bacon or sausage

Add-Ons

2 Eggs Any Style $3
Bacon $4
Country Potatoes $4
Pork Sausage Links $4

BUILD YOUR OWN OMELET $16

three-egg omelet with one of each choice

Cheese	Protein	Veggies
provolone	sausage	spinach
cheddar	bacon	mushroom
mozzarella	ham	bell pepper

Breakfast Burrito $12
eggs, bacon, sausage, potatoes and cheese blend

Eggs Benedict $18
english muffin topped with canadian bacon, poached eggs and calabarian chili hollandaise sauce

Carboni's Combo $18
2 eggs any style with bacon or sausage, texas toast and country potatoes

BEVERAGES

Drip Coffee, Juice or Milk $3
Fruit Smoothie $4.50
Mimosa $7
Bloody Mary $10
Bottomless Mimosas $24

20% Gratuity Will Be Added To All Parties Of 6 Or More
*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness

CARBONI'S

RISTORANTE • BAR • MARKET

LUNCH MENU

SOUPS & SALADS

Carboni's House Salad $8
spring mix, red onion, and cherry tomato tossed in our champagne vinaigrette

Caesar Salad $15
fresh romaine tossed with creamy caesar dressing, parmesan cheese, and seasoned focaccia croutons topped with a cheese crisp

Carboni's Soup of the Day $6/ $11
please inquire with your server about today's soup selection inspired by locally sourced ingredients

Caprese Salad $15
freshly sliced tomatoes and mozzarella topped with basil, pesto, and balsamic reduction

Carboni's Seasonal Salad $16
please inquire with your server about our fresh, locally sourced, and seasonally inspired salad

Soup and Salad Combo $16
a cup of our soup of the day and your choice of our house, caesar, or seasonal salad

SIGNATURE PIZZAS

Traditional 3-Cheese $19
house red sauce with mozzarella, provolone, and parmesan cheese

Margherita $21
house red sauce with fresh sliced tomatoes, mozzarella, and fragrant basil

Spicy Pepperoni $22
house red sauce with mozzarella, pepperoni, fresno chiles, garlic, and oregano

Add Vegetables $2 each
red onion, bell pepper, mushrooms, green olives, tomato, spinach

Add Protein $4 each
pepperoni, fennel sausage, salami, grilled chicken

Sauce Options
house red, garlic cream, pesto

PASTA DISHES

Fettuccine Alfredo $25
house-made fettuccine noodles tossed in our garlic cream sauce with parmesan cheese, shallots, and fresh herbs

Pappardelle Bolognese $27
house-made pappardelle noodles tossed with bolognese, parmesan, shallots, and fresh herbs

O-G Rigatoni $29
house-made rigatoni tossed in our garlic cream sauce with fennel sausage, spinach, parmesan, and sun-dried tomatoes

Add Protein to any Dish
Chicken, Sausage, or Meatball $6 | Shrimp or Salmon $10

SPECIALTY ENTREES

Signature Avocado Toast $14
toasted sourdough bread with fresh avocado, ricotta and blistered tomatoes drizzled with balsamic glaze and hemp seeds

Sandwich of the Season $19
Culinary team special sandwich of the season served with your choice of fries or house salad

Carboni's Meatball Sub $20
house made meatballs served in an italian roll and topped with marinaraand melted mozzarella cheese, served with garlic fries

Eggplant Parmesan $20
breaded and fried eggplant topped with marinara and melted mozzarella cheese served with penne pasta tossed with marinara

Chicken Parmesan $28
breaded and fried chicken cutlet topped with marinara and melted mozzarella cheese served with penne pasta tossed with marinara

20% Gratuity will be added to all parties of 6 or more, no split checks

Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

CARBONI'S

RISTORANTE • BAR • MARKET

DINNER

FOR THE TABLE

Start with something to share.

House Focaccia 3
focaccia, extra virgin olive oil, balsamic vinegar

Carboni's Garlic Bread 9
focaccia, roasted garlic butter, parmesan, parsley, served with marinara

Burrata Toast 15
grilled focaccia, burrata, blistered tomatoes, roasted garlic, olive tapenade

Artichoke Hearts 14
herb-crusted, deep-fried, garlic aioli, pickled Fresno chiles

Carboni's Meatballs 16
beef, pork, and ricotta cheese served over creamy polenta and topped with marinara, fresh basil and parmesan cheese

Seared Sea Scallops 20
seared scallops, beurre blanc, cracked pepper

Charcuterie Board 35
selection of cured meats, cheeses, olives, nuts, tomato jam, mustard

CARBONI'S SIGNATURE FAVORITES

Guest favorites from the Carboni's kitchen.

OG Rigatoni 29
house-made rigatoni, fennel sausage, spinach, sun-dried tomatoes, parmesan, garlic cream

Pan-Seared Salmon 31
toasted fregola, roasted corn, blistered tomatoes, lemon, arugula

Chicken Marsala 29
roasted garlic mashed potatoes, marsala mushroom sauce, asparagus

Mushroom Gemelli 26
house-made gemelli, parmesan brodo, mushrooms, spring peas, crispy garlic

Pappardelle Bolognese 27
house-made pappardelle, slow-simmered beef and pork bolognese, parmesan

Fettuccine Alfredo 25
parmesan cream, shallots, fresh herbs

CARBONI'S FEATURE
Ask your server about tonight's seasonal feature.

SOUPS & SALADS

Carboni's House Salad 8
spring mix, red onion, cherry tomato, champagne vinaigrette

Caesar Salad 15
romaine, parmesan, focaccia croutons, cheese crisp

Caprese Salad 15
tomatoes, fresh mozzarella, basil, pesto, balsamic

Carboni's Seasonal Salad 16
locally sourced and seasonally inspired

Soup of the Day
Cup 6 | Bowl 11

20% gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PASTA

Rigatoni alla Vodka 24
vodka cream sauce, parmesan, basil

Carboni's Lasagna 27
fresh house-made pasta, ricotta, bolognese, marinara, mozzarella, pesto

Carboni's Ravioli 24
house-crafted ravioli, featuring seasonal preparation

MAKE IT YOURS

chicken +6 | Italian sausage +6 | shrimp +10 | salmon +10

CARBONI'S RESERVE

Elevated selections from the Carboni's kitchen.

Bistecca alla Carboni's 60
12 oz. USDA PRIME New York strip, rosemary potatoes, blistered cipollini onions, asparagus

Prosciutto-Wrapped Shrimp 29
grilled shrimp, prosciutto, house-made corn and mushroom risotto

ITALIAN CLASSICS

Chicken Parmesan 30
hand-breaded chicken, mozzarella, penne, marinara

Eggplant Parmesan 26
crispy eggplant, mozzarella, marinara, basil

FROM THE GRILL

Grilled Hanger Steak 39
chimichurri, roasted potatoes, asparagus

Carboni's Burger 20
lettuce, tomato, onion, pickles, brioche bun, fries

BUILD YOUR BURGER

bacon +3 | avocado +3 | fried egg +3
sautéed mushrooms +2 | caramelized onions +2
extra cheese +2

SIGNATURE PIZZAS

Traditional Three Cheese 19
house red sauce, mozzarella, provolone, parmesan

Margherita 21
house red sauce, fresh mozzarella, tomato, basil

Spicy Pepperoni 22
house red sauce, pepperoni, Fresno chiles, garlic, oregano, mozzarella

Funghi 23
béchamel sauce, wild mushrooms, provolone, red onion, hot honey, crispy garlic, parsley

CUSTOMIZE YOUR PIZZA

Sauce Options
house red | garlic cream | pesto

Proteins +4
chicken | Italian sausage | salami | pepperoni

Vegetables +2
red onion | bell pepper | mushrooms
green olives | black olives | tomato | spinach

SIDES

Garlic Mashed Potatoes 6
Roasted Rosemary Potatoes 7 | Grilled Asparagus 7
French Fries 7 | Garlic Fries 9

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CARBONI'S

RISTORANTE • BAR • MARKET

HAPPY HOUR

MONDAY-THURSDAY

4:30PM-6PM

Bar Only

$2 0FF

HOUSE COCKTAILS

WINES BY THE GLASS

WELL COCKTAILS

DRAFT BEER

SUNDAY

$10 BLOODY MARYS

$25 BOTTOMLESS MIMOSAS

(PER PERSON, UP TO 2 HOURS)

MONDAY

$6 WELL MARTINIS

WEDNESDAY

$7 HOUSE WINES BY THE GLASS &

50% OFF WINE BOTTLES

CARBONI'S

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BAR BITES

SPICY NUTS & OLIVES $7

CAPRESE SKEWERS $7

BRUSCHETTA $7

MINI FOCACCIA PIZZA $9

BOLOGNESE FRIES $10

FRIED CALAMARI $10

ITALIAN CHICKEN WINGS $12

CARBONI'S

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NOW FEATURING

VEZÉR

FAMILY VINEYARD

2023 Verelho	$14
2021 Cabernet Sauvignon	$16
2020 Petit Sirah	$15
2021 Working Class Red Blend	$15
Blue Victorian Dessert Syrah	$14

Carboni's Wine Pairing Dinner ft. Vezér Family Vineyard

Thursday, March 12th at 6:30pm

Join us for an unforgettable Wine Pairing Dinner with Vezér Family Vineyard on Thursday, March 12th, at Hotel Winters hosted by Carboni's Ristoranté.

This exclusive event will feature a five-course meal, expertly paired with exceptional wines from the Vezér Family Vineyard.

CARBONI'S

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House Cocktails

Amalfi Sling $16
blanco tequila, campari, pineapple juice, lime juice, agave nectar, rhubarb bitters

Blue Eire $14
gin, blueberry shrub, elderflower, soda

Carboni's Crush $15
limoncello, mandarin vodka, triple sec, fresh orange juice, lemon juice, soda

Goin' Jumanji $16
dark rum, passion fruit, orgeat, orange juice, lemon juice, orange blossom

Kentucky Sun $14
bourbon, ginger, lemon, orange, soda

Lychee Blossom Martini $16
lychee liqueur, white rum, aperol, coconut syrup, lime juice

Speyside Bramble $15
scotch whiskey, orange liqueur, lime juice blackbery syrup, mint

Mocktails

Blushing Passion $8
passion fruit, grenadine, citrus, soda

Carribean Cooler $8
coconut, pineapple, lime, orgeat, soda

Jungle Juice $8
passionfruit, citrus, orgeat, soda

Classic Cocktails

Boulevardier $14
whiskey, campari, vermouth

Espresso Martini $14
vodka, coffee liqueur, espresso, simple

Last Word $16
gin, chartreuse, luxardo, lime

Manhattan $16
rye, vermouth, bitters

Naked and Famous $16
mezcal, chartreuse, aperol, lime

Negroni $15
gin, campari, vermouth

Old Fashioned $15
whiskey, demerara, bitters

Paper Plane $15
whiskey, aperol, amaro, lemon

Pisco Sour $15
pisco, citrus, simple syrup, orange blossom, saline

Sazerac $16
rye, simple syrup, peychaud's, absinthe, lemon

Vieux Carre $16
rye, cognac, vermouth, benedictine, peychaud's, lemon

Whiskey Sour $16
whiskey, citrus, simple, bitters, egg white

Wine

Bubbles

Ruffino Prosecco $12/44
Mumm Brut Prestige $14/52
Mumm Brut Rose $14/52
Schramsberg Blanc de Blanc $85

White Wine

Turkovich Albarino $10
Mezzacorona Pinot Grigio $10/38
Oyster Bay Sauvignon Blanc $13/48
Silverado Sauvignon Blanc $14/52
Hess Chardonnay $12/44
Ferrari Carano Chardonnay $14/52
Berryessa Gap Sauvignon Rose $12
Turkovich Rose $12/44

Red Wine

Brassfield Pinot Noir $14/52
Myka Cellars Barbera $15/58
Cecchi Chianti $15/58
Sobon Zinfandel $12/48
Charles Krug Merlot $16/62
Metaphora Cabernet Franc $125
Carboni's House Red Blend $12
Conundrum Red Blend $14/52
Turkovich "The Boss" $15/58
Prisoner Red Blend $16/62
Matchbook Caberenet Sauvignon $15/58
Hess Cabernet Sauvignon $16/62
Frank Family Cabernet Sauvignon $16/62
Metaphora Cabernet Sauvignon $125

Draft Beer

PINT $8

Berryessa Brewing Co
Propaganda Pilsner
6% ABV, 30 IBU

Berryessa Brewing Co.
Separation Anxiety IPA
6% ABV, 60 IBU

Berryessa Brewing Co.
La Fuerza Mexican Lager
5% ABV, 50 IBU

Molson Coors Beverage Co.
Coors Light
4.2% ABV, 10 IBU

Hooby's Brewing
This Damn Hazy IPA
6.2% ABV, 50 IBU

Lost Coast Brewery
Downtown Brown Ale
5% ABV, 20 IBU

Alpine Beer Company
Nelson IPA
7% ABV, 40 IBU

Sierra Nevada Brewing Co.
Hazy Little Thing
6.7% ABV, 35 IBU

Sierra Nevada Brewing Co.
Celebration Ale
6.8% ABV, 65 IBU

Spirits

Whiskey

angel's envy - basil hayden - blanton's
buffalo trace - bulleit bourbon - bulleit rye
chivas 12 - dalwhinnie 15 - dewar's white label
eagle rare - e.h. taylor - glenfiddich 12
glenlivet 12 - high west bourbon - high west rye
high west midwinter's night dram
jack daniel's - jack daniel's single barrel
jameson - johnnie walker black label
lagavulin 16 - laphroaig 10 - macallan 12
macallan 18 - maker's mark - old forester
old forester 1910 - piggyback bourbon
piggyback rye - redbreast 12 - sazerac rye
weller special reserve - weller full proof -
woodford bourbon - woodford rye

Agave

alma de jaguar blanco - alma de jaguar reposado
alma de jaguar anejo - cazadores blanco
cazadores reposado - centenario plata
centenario reposado - clase azul reposado
del maguey vida - don julio blanco
don julio anejo - don julio 1942
dos hombres joven
el jefe cristalino - el jefe reposado
el jefe anejo - lalo
mijenta blanco - mijenta reposado
ocho plata - patron silver - siete leguas blanco
siete leguas reposado - siete leguas anejo

Vodka

absolut - belvedere - chopin
elyx - grey goose - ketel one - tito's

Gin

beefeater - bombay - bombay sapphire
botanist - glendalough - hendricks
tanquerey

Rum

bacardi silver - captain morgan-
cruzan - malibu - mount gay
meyer's - planteray

Dessert

House Made Tiramisu
$9

Cheesecake
$9

Flourless Chocolate Tort
$9

Olive Oil Citrus Cake
$10

Gelato
$4/7

Affogato
$9

Brownie
$6

530-505-9125

hotelwinters.com/dining

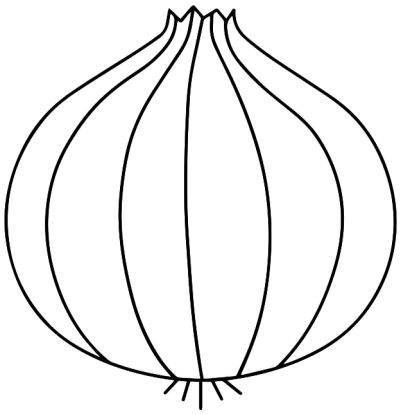
@carboniswinters

Carboni's Winters

Write us a review!

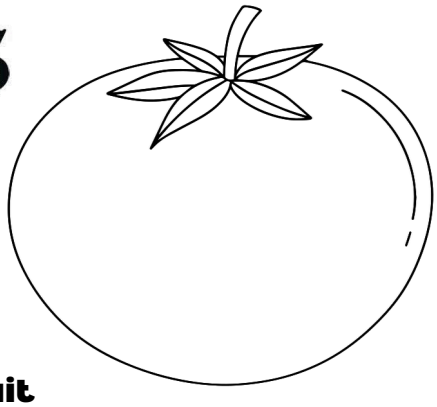
FOR RESERVATIONS, PLEASE CALL US DIRECTLY OR VISIT OPENTABLE.COM

316 RAILROAD AVENUE
WINTERS, CA 95694



CARBONI'S

RISTORANTE • BAR • MARKET

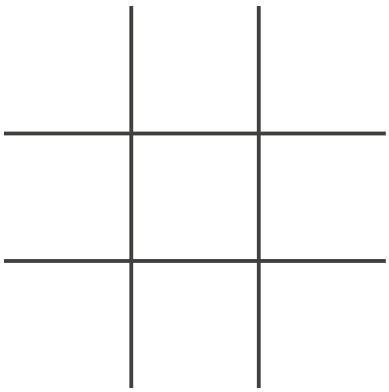


KIDS MENU

Kid-CuterieBoard $7
Kids' Style Charcuterie Board with Assorted Meats, Cheeses, and Fruit

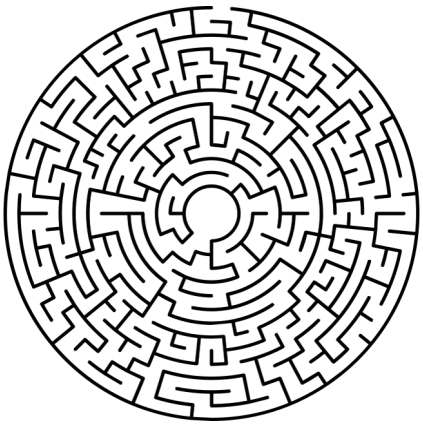
Penne & Meatballs $12
Penne Noodles Tossed in our Marinara Sauce and Topped with Parmesan Cheese

Buttered Noodles $12
Penne Noodles with Butter and Parmesan Cheese



Fettucine Alfredo $12
Fettucine Tossed in our Garlic Cream Sauce

Chicken Tenders $12
Served with Fries or Fresh Fruit



Cheese Pizza $11

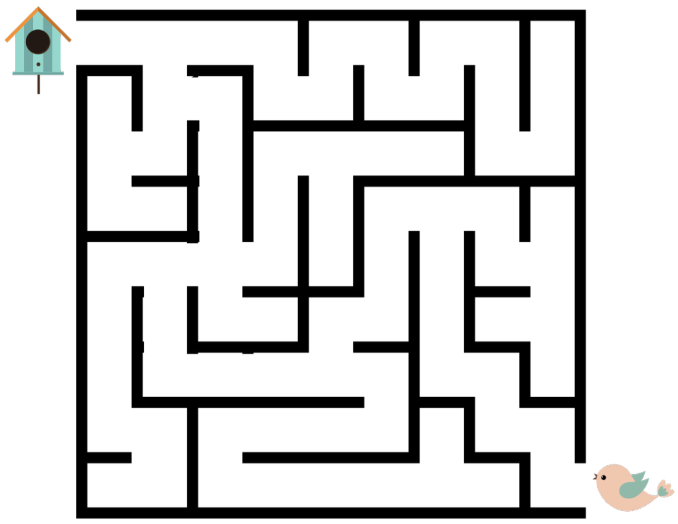
Pepperoni Pizza $12

Drinks
Milk $2

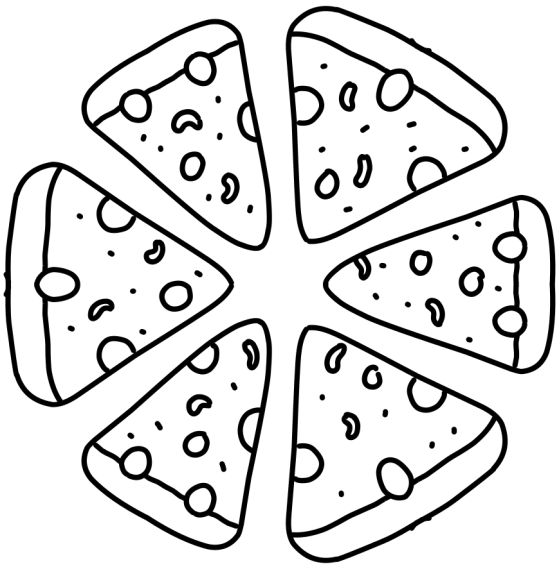
Fountain Soda $2

Apple Juice $2

Help mother bird find the way through to her birdhouse!



Get creative and color your own pizza!



CARBONI'S

RISTORANTE • BAR • MARKET

WINE MENU

SPARKLING

Ruffino Prosecco (Italy)	$12	$44
Mumm Brut Prestige (Napa)	$14	$52
Mumm Rose (Napa)	$14	$52
Schramsberg, Blanc De Noir (Napa)		$85

WHITE WINE

Turkovich Albariño (Winters)	$10	
Mezzacorona, Pinot Grigio (Italy)	$10	$38
Metaphora Sauvignon Blanc (Napa)	$12	$44
Oyster Bay Sauvignon Blanc (New Zealand)	$13	$48
Silverado Sauvignon Blanc (Sonoma)	$14	$52
Berryessa Gap Sauvignon Blanc On Tap (Winters)	$14	
Hess Chardonnay (Monterey)	$12	$44
Ferrari Carano Chardonnay (Sonoma)	$14	$52
Turkovich Rose (Winters)	$13	$48

RED WINE

Brassfield Pinot Noir (Clear Lake)	$14	$52
Fiulot Barbera D'asti (Italy)	$15	$58
Cecchi Chianti Classico (Italy)	$15	$58
Sobon Old Vine Zinfandel (Amador)	$12	$44
Charles Krug Merlot (Napa)	$16	$62
Metaphora Cabernet Franc (Napa)		$125
Carboni's House Red Blend (Winters)	$12	
Conundrum Red Blend (Sonoma)	$14	$52
Turkovich "The Boss" Red Blend (Winters)	$15	$58
Prisoner Red Blend (California)	$16	$62
Hess Cabernet Sauvignon (North Coast)	$16	$62
Metaphora Cabernet Sauvignon (Napa)		$125

HOTEL WINTERS

Catering MENU

CARBONI'S
RISTORANTE • BAR • MARKET

BREAKFAST BUFFET

minimum of 10 guests

All menus include Coffee, Hot Tea & Assorted Juices

EAST GRANT AVENUE 27

Seasonal Fruit, Assorted Breakfast Pastries, Yogurt & House Made Granola

RAILROAD AVENUE 38

Seasonal Fruit, Assorted Breakfast Pastries, Scrambled Eggs, Applewood Smoked Bacon, Pork Breakfast Sausage Links & Country Potatoes

THE ABBEY 49

Seasonal Fruit, Assorted Breakfast Pastries, Yogurt, House Made Granola, Carboni's Quiche, Biscuits & Gravy, Applewood Smoked Bacon

PLATED BREAKFAST

All menus include Basket of Pastries, Seasonal Fruit, Coffee, Hot Tea & Assorted Juices

TWO-EGG BREAKFAST 39

Scrambled Eggs, Choice of Meat (applewood smoked bacon, pork breakfast sausage or rosemary ham) & Country Potatoes

AVOCADO TOAST 39

Smashed Avocado, Smoked Salmon, Poached Eggs, Ricotta Salata & Greens Salad

CARBONI'S FRITATTA 39

Bell Pepper, Onion, Pancetta, Swiss & Greens Salad

ACTION STATIONS

minimum of 10 guests

PANCAKE BAR 20

Fruit Compote, Whipped Cream, Chocolate Chips, Fresh Bananas, Sprinkles, Nuts, Butter, Nutella

FRENCH TOAST BAR 20

Fruit Compote, Whipped Cream, Chocolate Chips, Fresh Bananas, Sprinkles, Nuts, Butter, Nutella

*CARVED MEATS

serves 20

Turkey Breast 18
Rosemary Ham 22
Prime Rib MP

*$250 CHEF ATTENDANT FEE REQUIRED

BUILD-YOUR-OWN BUFFET

SCRAMBLED EGGS
6

COUNTRY POTATOES
6

APPLEWOOD SMOKED BACON
7

PORK BREAKFAST SAUSAGE
7

CARBONI'S QUICHE
12

BISCUITS & GRAVY
15

BAGELS & LOX
18

YOGURT PER DOZEN
48

BREAKFAST PASTRIES PER DOZEN
60

MUFFINS PER DOZEN
60

CINNAMON ROLLS PER DOZEN
72

COFFEE PER GALLON
95

TEA PER GALLON
75

JUICE CARAFE
20

ASSORTED SODA
4

30-MINUTE BREAKS

minimum of 10 guests

All menus served with Coffee, Hot Tea & Assorted Soft Drinks

SWEET & SALTY TREATS 20

Assorted Cookies, Brownies, Assorted Candy Bars, Individual Chips & Trail Mix

FARMER'S MARKET 22

Vegetable Crudité with Dip, Seasonal Fruit, Hummus & Pita Bread

WINE COUNTRY 24

Assorted Cheese & Cured Meats Display, Mustards & Preserves, Locally Sourced Dried Fruits & Nuts, Crostini & Grissini

LUNCH BUFFET

All menus served wtih Water & Iced Tea
minimum of 10 guests

WORKING LUNCH 40

Choice of Two Sandwiches

Rosemary Ham or Roasted Turkey
Butter Leaf Lettuce, Sliced Tomato & Dijonnaise on Artisan Bread

Roasted Chicken Sandwich
Pickled Onions, Sweet Peppers & Green Goddess Dressing on Artisan Bread

Grilled Vegetable Wrap
Hummus, Goat Cheese, Eggplant, Zucchini, Red Peppers & Arugula in Tortilla

Sides
Pasta Salad, Seasonal Fruit & Assorted Chips

LITTLE ITALY 48

Choice of Pasta
Rigatoni with Chicken & Garlic Cream, Gemelli with Pork Fennel Sausage & Mustard Cream or Cheese Ravioli with Pesto

Choice of Focaccia Pizzetta
Salumi & Sausage, Pepperoni, Margherita or Mushroom

Sides
Caesar Salad & Focaccia Bread

FIESTA 44

Choice of Taco Meat
Cilanto Lime Chicken, Grilled Steak or *Grilled Shrimp

Sides
Southwest Caesar, Spanish Rice, Pinto Beans, Corn & Flour Tortillas, Tortilla Chips & Salsa Bar

BERRYESSA GAP 52

Choice of Entrée
Lemon Herb Chicken, Pan Roasted Salmon or Flank Steak with Chimichurri

Sides
Locally Sourced Mixed Green Salad, Mashed Potatoes & Roasted Vegetables

PLATED LUNCH

All menus served with Water & Iced Tea

SALADS

ROASTED CHICKEN CAESAR SALAD 42

Lemon Herb Chicken Breast, Hearts of Romaine, Grana Padano, Anchovy Dressing, Garlic Croutons & Focaccia Bread

CHOPPED SALAD 42

Hearts of Romaine, Provolone Cheese, Genoa Salame, Roasted Red Peppers, Aritichokes, Garbanzo Beans, Olives, Grana Padano & Focaccia Bread

SANDWICHES

iTALIAN BEEF 44

Roasted Beef, Jardiniere, Hot Peppers & Artisan Bread with Mixed Green Salad

GRILLED CHICKEN CLUB 44

Sourdough, Aioli, Red Onion, Applewood Smoked Bacon, Arugula & Goat Cheese served with Mixed Greens Salad

GRILLED VEGGIE WRAP 44

Tortilla, Hummus, Roasted Red Peppers, Eggplant, Zucchini Squash & Goat Cheese served with Mixed Greens Salad

ENTREES

GRILLED SKIRT STEAK 48

Porcini Mushroom Sauce, Mashed Potatoes & Seasonal Roasted Vegetables

PAN ROASTED SALMON 48

Blistered Tomatoes, Fresh Herbs, Lemon Beurre blanc, Mashed Potatoes & Seasonal Roasted Vegetables

LEMON HERB CHICKEN 48

Lemon Caper Buerre Blanc, Mashed Potatoes & Seasonal Roasted Vegetables

CHICKEN PENNE 48

Roasted Chicken, Spinach, Sundried Tomatoes & Grana Padano

RIGATONI BOLOGNESE 48

Ragu of Pork & Beef, San Marzano Tomato, Grana Padano & Focaccia Bread

PLATED DINNER

All menus served with Locally Sourced Mixed Green Salad or Caesar, Infused Water, Coffee & Hot Tea

O-G RIGATONI 66

Rigatoni Tossed In Garlic Cream Sauce, Fennel Sausage, Spinach, Sun-Dried Tomato, Parmesan

LASAGNA 66

Layers of Fresh Pasta, Ricotta, Beef & Pork, Marinara Sauce, Melted Mozzarella

CHICKEN BRUSCHETTA 70

Tomato Basil Relish, Mashed Potatoes & Seasonal Roasted Vegetables

ROASTED AIRLINE CHICKEN 70

Airline Chicken, Roasted Garlic Jus, Mashed Potatoes & Seasonal Roasted Vegetables

PAN SEARED SALMON 76

Blistered Tomatoes, Fresh Herbs, Lemon Beurre Blanc, Mashed Potatoes & Seasonal Roasted Vegetables

ROASTED PRIME RIB 76

9oz Roasted Prime Rib with Garlic Mashed Potatoes & Seasonal Roasted Vegetables

GRILLED NY STRIPLOIN 85

Chimichurri Sauce, Mashed Potatoes & Roasted Seasonal Vegetables

GRILLED NY STRIPLOIN & GARLIC SHRIMP 105

Chimichurri Sauce, Garlic Butter Shrimp, Mashed Potatoes & Seasonal Roasted Vegetables

DINNER BUFFET

All menus include Dinner Rolls & Butter, Water, Coffee & Hot Tea
minimum of 10 guests

TACO BAR 70

Choice of 2 Proteins
Cilanto Lime Chicken, Grilled Steak or *Grilled Shrimp
Choice of Entree
Chicken Fajitas, Steak Fajitas or Three-Cheese Enchiladas
Sides
Southwest Caesar, Spanish Rice, Pinto Beans, Corn & Flour Tortillas, Tortilla Chips, Salsa Bar & Mini Churros

CALI WEST BBQ 75

Choice of 2 Proteins
Smoked Sausage, Hot Links, Smoked Chicken, Pulled Pork or Tri-Tip
Choice of 2 Sides
Coleslaw, Braised Greens, BBQ Beans, Corn on the Cobb or Cornbread
Additional Sides
Traditional Potato Salad, Locally Sourced Mixed Green Salad & Seasonal Fruit Pie

TUSCANY 80

Choice of 2 Proteins
Chicken Parmesan, Focaccia Crusted Salmon or Tuscan Style Roasted Beef
Choice of Pasta
Chicken Penne, Spicy Rigatoni Vodka or Cheese Ravioli with Pesto
Sides
Caesar Salad, Locally Sourced Mixed Green Salad, Roasted Vegetables & Tiramisu

GOLDEN STATE 85

Choice of 2 Proteins
Chicken Bruschetta, Roasted Airline Chicken, Pan Seared Salmon or Herb Marinated Flank Steak
Additional Sides
Caesar Salad, Locally Sourced Mixed Green Salad, Mashed Potatoes, Seasonal Roasted Vegetables & House Made Cheesecake with Traditional Toppings

DESSERT UPGRADES

ASSORTED COOKIES & BROWNIES 10

Gluten free options available

CHEESECAKE 11

Traditional Cheesecake, Seasonal Fruit Toppings

TIRAMISU CAKE 12

Espresso, Lady Fingers, Mascarpone Cream, Cocoa

FLOURLESS CHOCOLATE CAKE 13

Dark Chocolate, Candied Hazelnuts

HOTEL WINTERS

Banquet Bar MENU

CARBONI'S
RISTORANTE • BAR • MARKET

BEER

TIER 1
Hosted Bar: $7 Cash Bar: $9

Coors Light, Coors Original, Bud Light, Budweiser, Tecate

TIER 2
Hosted Bar: $8 Cash Bar: $11

805, Peroni, Clausthauler Non-Alcoholic, Blue Moon, Corona, Truly

TIER 3
Hosted Bar: $9 Cash Bar: $12

Sierra Nevada Pale Ale, Heretic Evil Twin, Fresh Squeeze Hazy, Lagunitas, St. Archer Tropical IPA

LIQUOR

TIER 1
Hosted Bar: $12 Cash Bar: $16

Tito's, Jim Beam, Hornitos, Ballantines, Bacardi, Beefeater

TIER 2
Hosted Bar: $15 Cash Bar: $20

Ketel 1, Jameson, Cazadores, Chivas Regal, Captain Morgan, Tanqueray

TIER 3
Hosted Bar: $17 Cash Bar: $23

Grey Goose, Makers Mark, Patron Silver, Dewars White Label, Hendrix

WINE

TIER 1
Hosted Bar: $40 per bottle Cash Bar: $16 per glass

Josh Cellars Chardonnay, Simi Sauvignon Blanc, Pasqua Pinot Grigio, Josh Cellars Cabernet, Josh Cellars Zinfandel, Flat Top Rose, Bivio Prosecco

TIER 2
Hosted Bar: $50 per bottle Cash Bar: $20 per glass

Imagery Chardonnay, Meomi Chardonnay, Imagery Sauvignon Blanc, Imagery Cabernet, Imagery Pinot Noir, Simi Rose, Girard Bertrand Brut

TIER 3
Hosted Bar: $60 per bottle Cash Bar: $29 per glass

Dauo Chardonnay, Dauo Sauvignon Blanc, Black Stallion Cabernet, Meomi Pinot Noir, Meomi Rose, Mumm Napa Prestige

OPEN BAR

BEER, WINE & BUBBLES
tier 1 beers
choice of (3) tier 1 wines
non-alcoholic beverages

30 1st Hour
15 Each Hour After

FULL BAR TIER 1
tier 1 liquors
choice of (3) tier 1 beers
choice of (3) tier 1 wines
non-alcoholic beverages

31 1st Hour
16 Each Hour After

FULL BAR TIER 2
tier 2 liquors
choice of (3) tier 2 beers
choice of (3) tier 2 wines
non-alcoholic beverages

35 1st Hour
18 Each Hour After

FULL BAR TIER 3
tier 3 liquors
choice of (3) tier 3 beers
choice of (3) tier 3 wines
non-alcoholic beverages

42 1st Hour
21 Each Hour After

HOTEL WINTERS

Appetizer MENU

CARBONI'S
RISTORANTE • BAR • MARKET

APPETIZER PLATTERS

Priced Per Platter (serves 25 guests)

ASSORTED CHEESE 295

Artisan Cheeses, Preserves & Honey, Locally Source Mixed Nuts & Dried Fruits, Crostini & Grissini

CHARCUTERIE 325

Cured Meats, Pickes & Olives, Mustards, Crostini & Grissini

CRUDITE 200

Vegetable Crudite with Dip, Hummus & Pita Chips

SEASONAL FRUIT 280

Sliced Seasonal Fruit, Melted Dark Chocolate & Yogurt Dip

SEAFOOD 700

Chef's Choice Fish Tartare, Oysters on the Half Shell, Shrimp Cocktail

SANDWICHES 295

Choice of Sandwich (burger slider, pulled pork slider, grilled vegetables on focaccia or ham & cheese melt)

COCKTAIL RECEPTION

Based on One Hour of Service

LIGHT RECEPTION 40

Choice of (2) Hot & (2) Cold Appetizers

HEAVY RECEPTION 70

Choice of (4) Hot & (4) Cold Appetizers

PASTA STATION 40

Choice of 2 Noodles
Rigatoni, Penne, Spaghetti or Linguini
Choice of 2 Sauces
Marinara, Garlic Cream or Pesto
Choice of 2 Proteins
Roasted Chicken, Fennel Sausage, Mini Meatballs, Pancetta or *Shrimp
Vegetable Accompaniments
Roasted Red Pepper, Green Olives, Spinach, Artichokes, Onion, Zucchini Squash, Sundried Tomato & Mushrooms
Classic Garnishes
Grated Parmesan & Chili Flakes

CARVING STATION - CHEF ATTENDANT REQUIRED

Turkey Breast 18 | Rosemary Ham 12 | Prime Rib MP

DESSERT BAR 25

Choice of 3 Desserts
Artisan Cookies, Brownies, Creme Brulee Cheesecake, Cannoli, lemon Meringue Tarts or Flourless Chocolate Cake

A LA CARTE APPETIZERS

PRICED PER PIECE

HOT

MEATBALLS
6
SAUSAGE STUFFED MUSHROOMS
6
CRAB CAKES
MP
CHICKEN SKEWERS
7
ARANCINI
8
PROSCUITTO WRAPPED SHRIMP
MP

COLD

SEASONAL BRUSCHETTA
6
TUNA TARTARE
9
BEEF TARTARE
8
SHRIMP COCKTAIL
9
SMOKED SALMON MOUSSE CANAPE
9

FOCACCIA PIZZETTA

10 SLICES PER PIZZA
$25 EACH

MEAT

SALUMI + SAUSAGE
PEPPERONI

VEGETARIAN

MARGHERITA
MUSHROOM