

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 SIGNATURE

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

provolone
cheddar
mozzarella

Protein

sausage
bacon
ham

Veggies

spinach
mushroom
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

11AM-3PM

SOUPS & SALADS

Carboni's House Salad \$8

spring mix, red onion and cherry tomato tossed in our house made champagne vinaigrette

Caesar Salad \$15

fresh romaine tossed with creamy caesar dressing, parmesan cheese and seasoned foccaccia croutons topped with a cheese crisp

Cup of Soup and Salad Combo \$15

your choice of soup and salad

Caprese Salad \$15

freshly sliced tomatoes topped with mozzarella, basil and balsamic reduction

Carboni's Soup \$6/\$10

ask your server about today's soup selection inspired by locally sourced ingredients

Chef's Salad Of The Week \$16

a different salad each week inspired by our chef

SIGNATURE PIZZAS

Traditional 3-Cheese \$18

house red sauce and a trio of cheeses: mozzarella, provolone and parmasean

Margherita \$21

signature house red sauce, fresh mozzarella, sliced tomatoes and fragrant basil

Spicy Pepperoni \$22

signature house red sauce, zesty pepperoni, fresh mozzarella, fresno chiles, fragrant garlic and oregano

Add Vegetables \$2

red onion, bell pepper, mushrooms, olives, tomato, spinach

Add Protein \$4

pepperoni, fennel sausage, grilled chicken, salami

Sauce Options

house pizza (red), garlic cream, pesto

PASTA DISHES

Fettucine Alfredo \$24

tossed in our garlic cream alfredo with parmesan, shallots and fresh herbs

Pappardelle Bolognese \$26

tossed in bolognese with parmesan, shallots and fresh herbs

O-G Rigatoni \$28

tossed in garlic cream sauce with fennel sausage, spinach, sun-dried tomato and parmesan

Add Protein To Any Dish

Chicken or Sausage \$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

Chef's Sandwich Of The Week \$19

chef's special sandwich of the week served with your choice of fries or house salad

Carboni's Meatball Sub \$20

house made meatballs featuring beef, pork and ricotta on an italian roll served with garlic fries

Eggplant Parmesan \$24

eggplant stuffed with ricotta and spinach covered mozzarella cheese and house made marinara sauce

Chicken Parmesan \$28

served with penne pasta, marinara and mozzarella cheese

18% 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

DINNER MENU

4:30PM-9PM

FRIDAY & SATURDAY BAR OPEN UNTIL 10PM

SOUPS & SALADS

Carboni's House Salad \$8

spring mix, red onion and cherry tomato tossed in our house made champagne vinaigrette

Caprese Salad \$15

freshly sliced tomatoes topped with mozzarella, basil and balsamic reduction

Caesar Salad \$15

fresh romaine tossed with creamy caesar dressing, parmesan cheese and seasoned foccaccia croutons topped with a cheese crisp

Carboni's Soup \$6/\$11

ask your server about today's soup selection inspired by locally sourced ingredients

Carboni's Salad Of The Week \$16

a different salad each week inspired by our team

SMALL PLATES

Olives & Nuts \$10

blue cheese stuffed olives with an assortment of spicy nuts

Buratta Toast \$15

blistered tomatoes, roasted garlic and olive tapenade on focaccia bread

Artichoke Hearts \$14

herb crusted, deep fried and served with blistered tomatoes, arugula, pickled fresno chiles and garlic aioli

Carboni's Meatballs \$16

beef, pork and ricotta cheese served over creamy polenta topped with marinara, fresh basil and parmesan

Focaccia Pizzetta \$14

house-made pizza sauce topped with molinari pepperoni and mozzarella

Deep Sea Scallops \$18

seared scallops with a silky, wine butter sauce, garnished with cracked black pepper

Charcuterie Plate \$25

selection of cured meats and cheese served with hot honey, olives and pickles

PASTA DISHES

Carboni's Lasagna \$26

layers of fresh pasta, ricotta, beef and pork topped with marinara sauce and melted mozzarella cheese

Mushroom Gemeli \$26

parmesan brodo, locally sourced mushrooms, spring peas and crispy garlic

Fettucine Alfredo \$25

tossed in our garlic cream alfredo with parmesan, shallots and fresh herbs

Pappardelle Bolognese \$27

tossed in bolognese with parmesan, shallots and fresh herbs

Eggplant Parmesan \$20

fried eggplant, mozzarella cheese, and house made marinara sauce, served over penne pasta

O-G Rigatoni \$29

rigatoni tossed in garlic cream sauce with fennel sausage, spinach, sun-dried tomato and parmesan

Add Protein To Any Dish

Chicken or Sausage \$6 | Shrimp or Salmon \$10

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

SPECIALTY ENTREES

Chicken Marsala \$29

tender chicken breast topped with locally sourced mushrooms and marsala wine sauce served with roasted garlic mashed potatoes

Chicken Parmesan \$28

topped with marinara and mozzarella cheese served with penne pasta

Prosciutto Wrapped Shrimp \$29

served with corn and mushroom risotto

Grilled Salmon \$31

served with calabrian scented risotto, roasted corn, pancetta and grilled asparagus

Grilled Hangar Steak \$36

topped with garlic basil pesto and served with rosemary fingerling potatoes and onion tomato compote

Grilled 16oz. Ribeye \$45

topped with pesto marinated garlic and served with rosemary fingerling potatoes and grilled asparagus

SIGNATURE PIZZAS

Traditional 3-Cheese \$19

house red sauce and a trio of cheeses: mozzarella, provolone and parmasean

Margherita \$21

signature house red sauce, fresh mozzarella, sliced tomatoes and fragrant basil

Spicy Pepperoni \$22

signature house red sauce, zesty pepperoni, fresh mozzarella, fresno chiles, fragrant garlic and oregano

Add Vegetables \$2

red onion, bell pepper, mushrooms, olives, tomato, spinach

Add Protein \$4

pepperoni, fennel sausage, grilled chicken, salami

Sauce Options

house pizza (red), garlic cream, pesto

SANDWICHES

Classic Burger \$20

grilled burger served on a sesame seed bun with lettuce, tomato, red onion, house made pickles and calabrian aioli

Add \$1

provolone, stella blue, cheddar

Meatball Sub \$20

house made meatballs topped with marinara and mozzarella on an italian roll served with garlic fries

Add \$2

grilled onions, avocado, bacon

DESSERT

Gelato

the one frozen dessert that will satisfy your tastebuds while reminding you of the beautiful taste of Italy

Single Scoop \$4 | Double Scoop \$7 | Pint \$12

House Made Tiramisu \$9

made with lady fingers dipped in coffee and layered with a whipped mixture of eggs, sugar and mascarpone cheese flavored in cocoa

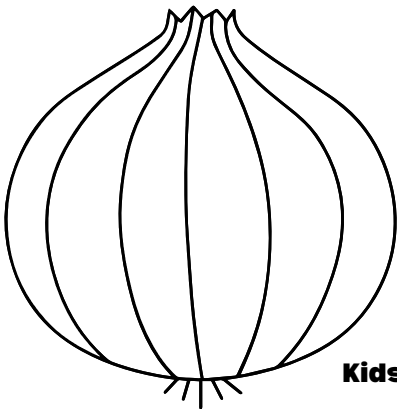
Olive Oil Citrus Cake \$9

fresh citrus and locally sourced olive oil in a sponge cake form topped with home made whipped cream and fresh berries

Buy The Kitchen A Beer \$8

20% Gratuity Will Be Added To All Parties Of 6 Or More

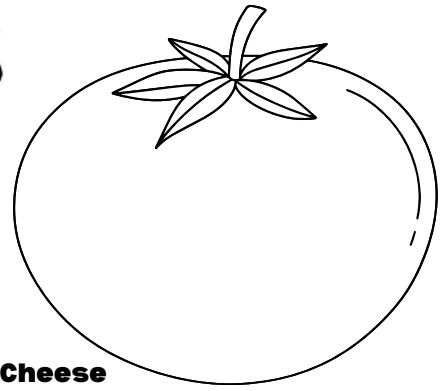
*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness



CARBONI'S

RISTORANTE • BAR • MARKET

KIDS MENU



Kid-Cuterie Board \$7

Kids Style Charcuterie Board with Assorted Meats & Cheese

Penne & Meatballs \$12

Penne Noodles Tossed in our Marinara Sauce and Topped with Parmesan Cheese

Buttered Noodles \$12

Penne Noodles with Butter & Parmesan Cheese

Fettucine Alfredo \$12

Fettucine Tossed in our Rich Cream Sauce

Cheese Pizza \$11

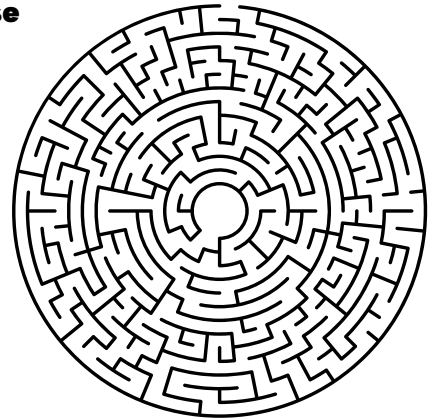
Pepperoni Pizza \$12

Drinks

Milk \$2

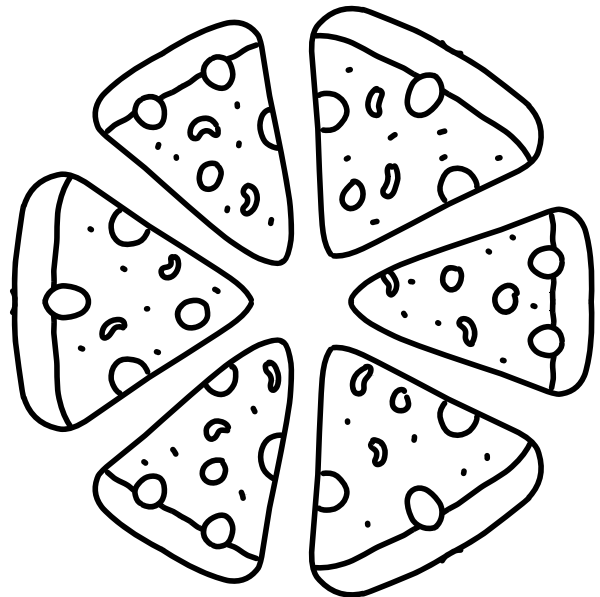
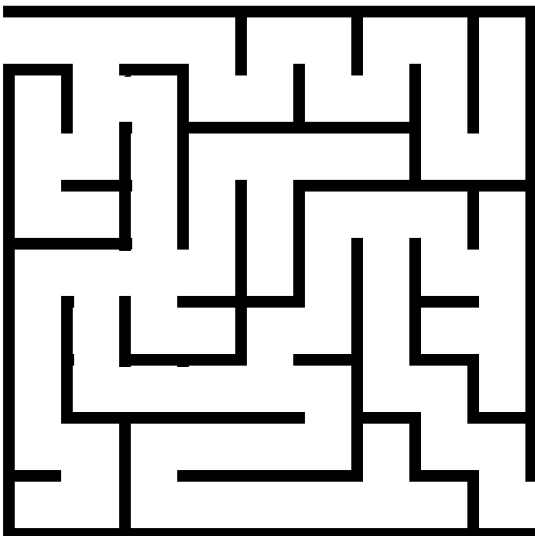
Fountain Soda \$2

Apple Juice \$2



Help mother bird find the way
through to her birdhouse!

Get creative and color your
own pizza!



WINE LIST

RED WINE

Gabbiano, Cavaliere D'Oro, Chianti (Italy)	\$12 \$42
Belle' Agio, Chianti, Toscana (Italy)	\$10 \$38
Conte Placido, Chianti DOCG (Italy)	\$42
Banfi, Chianti Superior, Toscana (Italy)	\$54
Banfi, Stilnovo Governo, Toscana (Italy)	\$48
Masi Bonacosta, Valpolicella (Italy)	\$15 \$54
Matchbook Cabernet Sauvignon (Winters)	\$12 \$46
Hess Maverick Cabernet Sauvignon (Napa)	\$14 \$52
Metaphora Cabernet Franc (Napa)	\$125
Sterling Vintners Merlot (Central CA)	\$12 \$44
Rodney Strong Merlot (Napa)	\$46
Milbrandt Merlot (Colombia Valley, WA)	\$52
Brassfield Pinot Noir (Clear Lake)	\$10 \$38
Bele Gloss C&T Pinot Noir (Napa)	\$16 \$60
Turkovich "The Boss" Red Blend (Winters)	\$15 \$58
Conundrum Red Blend (Sonoma)	\$10 \$38
Berryessa Gap Zinfandel (Winters)	\$54
Sobon Old Vine Zinfandel (Amador County)	\$14 \$52

WHITE WINE

Gabbiano, Pinot Grigio (Italy)	\$10 \$38
Santa Margherita Pinot Grigio (Italy)	\$14 \$52
Le Rime, Pinot Grigio (Italy)	\$58
Banfi, La Pettegola Vermentino (Italy)	\$52
Chateau Ste. Michele Chardonnay (WA)	\$10 \$38
Sterling Vintners Chardonnay (CA Coast)	\$12 \$46
Ferrari Carano Chardonnay (Napa)	\$14 \$52
Close Pegase Chardonnay (Calistoga)	\$15 \$58
Diora La Splenduer du Soleil Chardonnay	\$54
Stoneleigh Sauvignon Blanc (New Zealand)	\$12 \$44
Silverado Sauvignon Blanc (Sonoma)	\$14 \$52
Metaphora Sauvignon Blanc (Napa)	\$22 \$70
Matchbook Rose of Tempranillo (Winters)	\$10 \$38
Turkovich Rose (Winters)	\$13 \$48
Berryessa Gap Rose <i>On Tap</i> (Winters)	\$12

SPARKLING

Ruffino, Prosecco (Italy)	\$10 \$38
Torresella Rose, Prosecco (Italy)	\$12 \$44
Santa Margherita Prosecco	\$48
Ruffino Moscato D'Asti (Italy)	\$48
Mumm Brut Prestige (Napa)	\$10 \$38
Sterling Vintners California Brut	\$12 \$44
Scharffenberger, Brut Rose (Mendocino)	\$65
Schramsberg, Blanc De Noir (Napa)	\$85

HAPPY HOUR

MONDAY-THURSDAY

4:30PM-6PM

Bar Top Only

SPICY NUTS & OLIVES \$7

CAPRESE SALAD \$7

MINI FOCACCIA PIZZA \$9

BOLOGNESE FRIES \$10

\$2 OFF

SPECIALTY COCKTAILS

WINES BY THE GLASS

WELL COCKTAILS

DRAFT BEER

SUNDAY

\$10 BLOODY'S & MIMOSA'S

MONDAY

\$6 HOUSE MARTINI'S

WEDNESDAY

\$7 HOUSE WINES BY THE GLASS

50% OFF WINE BOTTLES

VISIT US!

316 RAILROAD AVENUE

WINTERS, CA 95694



carboniswinters.com



530-505-9125



Carboni's Winters



@carboniswinters

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

CARBONI'S

DRINK MENU

SEASONAL COCKTAILS

MIDNIGHT ORCHARD \$14

crown royal blackberry whiskey, mint, lime juice, strawberries, sprite, simple syrup

TOMMY'S MARGARITA \$14

blanco tequila, lime juice, agave syrup

HEAT WAVE MOJITO \$14

jalepeno tequila, cucumber, mint, lime juice, pineapple juice, simple syrup

LAMPONI \$15

crown royal whiskey, lillet, house made sour mix, egg white, raspberry

SUMMER AID \$15

gin, limoncello, green chartreuse, passionfruit, fresh lemon juice

ARANCIA MULE \$16

hideout orange vodka, domaine canton ginger liqueur, orange juice, sparkling wine

DARLING DOGWOOD \$16

sailor jerry rum, dark rum, pineapple juice, lime juice, house made falernum

DRAFT BEER

BERRYESSA PROPGRANDA PILSNER

BERRYESSA SEPERATION ANXIETY IPA

BERRYESSA LA FUERZA MEXICAN LAGER

COORS LIGHT

SIERRA HAZY LITTLE THING IPA

LOST COAST BROWN ALE

ASK ABOUT OUR ROTATING CRAFT BEER SELECTION

SPIRITS

BOURBON & WHISKEY

Angels Envy * Basil Hayden * Balcones Cataleja
Bib & Tucker * Blantons * Blue Run * Buffalo Trace
Bulleit Bourbon * Bulleit Rye * Crown Royal
Eagle Rare * EH Taylor * Four Roses
High West Bourbon * High West Rye
Jack Daniels * Jameson * Jim Beam
Maker's Mark * Old Forrester * Patio 29 Bourbon
Patio 29 Rye * Pendleton * Piggyback Bourbon
Piggyback Rye * Redbreast * Sazerac Rye
Suntori Toki * Woodford Reserve Bourbon
Woodford Reserve Rye

SCOTCH

Dalwhinnie * Dewar's * Chivas Regal
Chivas Regal 13 * Chivas Mizzanura
Glenlivet * Glenfiddich
Johnny Walker Black * Lagavulin * Laphroaig
MacCallan 12 * MacCallan 18

VODKA

Absolut * Chopin * Grey Goose * Hideout
Ketel One * Patio 29 * Tito's * Wheatley

GIN

Beefeater * Bombay * Bombay Sapphire
Botanist * Empress * Hornbrook * Hendricks
Junipero * Tanqueray

TEQUILA/MEZCAL

Alma de Jaguar * Cazadores
Clase Azul * Del Maguey Vida Mezcal
Dos Hombres Mezcal
Patron Silver * Siete Leguas * Lalo
Ocho * El Jefe * Don Julio * Zumbador

RUM

Bacardi Superior * Captain Morgan * Copalli
Cruzan * Malibu * Mount Gay Black Barrel
Myer's Reserve Dark * Sailor Jerry

COGNAC, PORTS & AMARO

Hennessy VS * Hennessy VSOP * Fernet
Amaro Nonino * Sandeman 10 * Sandeman 20
Sandeman 30



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 Crudit  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 with 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
Cilantro 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 Entr e
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, Artichokes, 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
Cilantro 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

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

Daou Chardonnay, Daou 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

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, Pickles & 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

PROSCIUTTO WRAPPED SHRIMP

MP

COLD

SEASONAL BRUSCHETTA

6

TUNA TARTARE

9

BEEF TARTARE

8

SHRIMP COCKTAIL

9

SMOKED SALMON MOUSSE CANAPÉ

9

FOCACCIA PIZZETTA

10 SLICES PER PIZZA

\$25 EACH

MEAT

SALUMI + SAUSAGE

PEPPERONI

VEGETARIAN

MARGHERITA

MUSHROOM