



Private Events Menus

Breakfast Buffet Selections

*All breakfast buffets include freshly brewed organic regular and decaffeinated coffee and a selection of organic teas

CONTINENTAL BREAKFAST

Orange, Grapefruit, Apple or Cranberry Juice
(Please choose 2 of the 4 juices)
Sliced Seasonal Fruit and Berries
Assortment of Bagels, Croissants and Muffins
Preserves, Cream Cheese and Butter

\$14/Person

DELUXE CONTINENTAL

Orange, Grapefruit, Apple or Cranberry Juice
Sliced Seasonal Fruit and Berries
Fresh Sliced Cucumber and Vine Ripened Tomatoes
Assortment of Bagels, Croissants and Muffins
Preserves, Cream Cheese and Butter
House Made Granola and Yogurt
Sliced Cure 81 Breakfast Ham

\$18/Person

HOT BREAKFAST BUFFET

Orange, Grapefruit, Apple or Cranberry Juice
Zoe's Crispy Black Pepper Bacon
Sliced Cure 81 Breakfast Ham
Fluffy Organic Scrambled Eggs
Herbed Fingerling Potato Home Fries
Freshly Baked Pastries and Sliced Breads

\$23/Person

*All produce is proudly local and organic whenever possible.
We only serve naturally raised meats and sustainable caught seafood.
18% gratuity added to parties of six guests or more.
10 person minimum applies to all buffets.



BEVERAGES À LA CARTE

Freshly Brewed Organic Regular or Decaffeinated Coffee
½ Gallon \$30 – 1 Gallon \$60
Assorted Organic Tea – \$3 each
Small Bottled Water – \$4 each (based on consumption)
Large Bottled Water – \$7 each (based on consumption)
Natura Water – \$5.00 per bottle (one bottle serves up to 3
People: free refills) still or sparkling, environmentally -friendly
Assorted Sodas – \$3 each (based on consumption)
Assorted Fresh Juices – \$10 per Carafe
Soy, Non Fat, Low Fat, or Whole Milk – \$10 per Carafe

Lunch Buffet Selections

LIGHT LUNCH BUFFET

Sliced Seasonal Fresh Fruit Platter
Tuna or Salmon Niçoise Salad
Oven Roasted Vegetable Frittata
Assorted Breads and Butter
Chilled Lemonade
Iced Tea
House Made Cookies and Brownies

\$17/Person

COLD CUT SANDWICH LUNCH BUFFET

Smoked Turkey Breast with Avocado and Havarti Cheese
Sliced Roast Beef with Horseradish Aioli and Swiss Cheese
Deli Thin Ham with Honey Dijon Mustard and Cheddar Cheese

Served with
Thick Cut House Made Potato Chips
Seasonal Green Salad
Chilled Lemonade and Iced Tea
Assorted Freshly Baked Cookies
Fresh Fruit

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EXECUTIVE LUNCH BUFFET

Artisan Sandwich Station featuring:
Open Flame Broiled Hamburgers – Onion – Tomato
Organic Chicken Breast – Avocado Relish – Zoe's Bacon
Portobello Mushroom – Goat Cheese – Basil Pesto

Served with:
Seasonal Signature Salad
House Made Potato Chips
House Pickled Cucumbers
Chilled Lemonade
Iced Tea
Freshly Baked Cookies and Brownies

\$30/Person

Meeting Breaks

CHOCOLATE LOVERS

Fresh House Made Chocolate Chip Cookies
Decadent Brownies
White and Dark Chocolate Dipped Strawberries
Farm Fresh Milk and House Made Chocolate Milk

\$13/Person

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HEALTHY ALTERNATIVE

Sliced Farm Fresh Fruit
Seasonal Crudit  with House Made Herb Dip
Natural Yogurt and Granola
Selection of Energy Bars
Assorted Bottled Juice and Sports Drinks

\$16/Person

TASTE OF THE WINE COUNTRY

Northern California Cheese Selection
Seasonal Fresh Fruit
House Made Mediterranean Olive Medley
Gourmet Sausages and Cured Meats
Spiced Nuts
Sliced Baguette and Assorted Crackers

\$17/Person

THE DELI

Deli Sliced Chilled Roast Beef
Deli Sliced Breast of Turkey
Deli Sliced Black Forest Ham
Assortment of Artisan Cheeses and Breads
Mixed Green Salad with Seasonal Vinaigrette
Sliced Fresh Fruit Platter
Warm House Made Cookies
Iced Tea
Assorted Soft Drinks

\$22/Person

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SNACKS AND SUCH

Assorted Nuts and Spicy Peanuts – \$4 per person

House Made Potato Chips – \$4 per person

Seasonal Whole Fruit – \$3 per person

Fresh Fruit Platter – \$4 per person

Roasted and Fresh Seasonal Vegetable Platter – \$6 per person

Local Cheese Platter – \$8 per person

Mediterranean Olives – \$4 per person

Assorted House Made Cookies – \$25 per dozen

Assorted Freshly Baked Pastries – \$30 per dozen

HORS D’- OEUVRES

CHILLED HORS D’- OEUVRES

Grilled Pita Chips – Roasted Red Pepper Hummus – \$28/Dozen

Smoked Vegetable Mousse Goat Cheese – \$22/Dozen

Belgian Endive – Pt. Reyes Blue Cheese – Walnuts – \$24/Dozen

Goat Cheese Brochette – Olive Tapenade – \$24/Dozen

Catch of the Day Ceviche – Fried Won Ton Cup – \$36/Dozen

Shrimp Cocktail – Cocktail Sauce – \$38/Dozen

Oysters in the Half Shell – Gremolata – \$42/Dozen

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HOT HORS D' OEUVRES

B.B.Q. Chicken Skewers – Roasted Vegetables – \$32/Dozen

Petite Crab Cakes – Jalapeño Crème Fraîche – \$38/Dozen

Zoe's Bacon Wrapped Scallops – Maple Glaze – \$42/Dozen

Stuffed Mushrooms – Pt. Reyes Bleu Cheese Mousse – \$32/Dozen

Steak and Potato Skewers – Red Wine Reduction – \$42/Dozen

Oysters Rockefeller on the Half Shell – \$48/Dozen

PLATTERS

Local and Domestic Cheese Platter – Seasonal Accompaniments
\$24/Platter

Local Charcuterie Display – Seasonal Accompaniments
\$ 24/Display

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