

## breakfast

### **the verasa continental**

assorted pastries & breakfast breads  
fresh fruit platter  
fresh squeezed orange juice  
fresh roasted starbucks coffee & assorted tazo teas

**\$28 per person**

### **breakfast buffet**

assorted pastries & breakfast breads  
fresh fruit platter  
chef's daily quiche du jour  
mixed baby greens, champagne vinaigrette  
niman ranch bacon & fatted calf sausage  
sautéed potatoes  
fresh squeezed orange & grapefruit juice  
fresh roasted starbucks coffee & assorted tazo teas

**\$40 per person**

## to compliment your breakfast

*the following items can be added at an additional charge as indicated*

made to order omelet station	\$9 per person
huevos benedictios	\$9 per person
organic yogurt, berries & local wildflower honey	\$6 per person
ken's special granola	\$6 per person
steel cut oatmeal	\$5 per person
bagels, smoked salmon, cream cheese, capers, & red onion	\$10 per person
new orleans style bread pudding, bourbon sauce	\$6 per person
belgian waffles	\$12 per person
(brioche French toast, fresh fruit, whipped crème fraiche, & maple syrup)	
starbucks espresso, latte, cappuccino made to order cart	\$125

## beverages

fresh roasted starbucks coffee	\$4.50 per person
	\$50 per gallon
fresh squeezed orange or grapefruit juice	\$4.50 per person
assorted regular and diet soft drinks	\$4.50 per person
natural or sparkling mineral water	\$4.50 per person
regular and flavored ice tea	\$4.50 per person
house made lemonade	\$4.50 per person
all day beverage per person based on consumption	\$15 per person

prices are subject to a 20% service charge & 8.75% sales tax. the westin verasa, napa reserves the right to change prices due to current market conditions.

## breaks

### **sweet & savory**

spicy assorted nuts  
assorted olives  
ice cream or sorbets  
fresh roasted starbucks coffee & assorted tazo teas

**\$23 per person**

### **chocoholics**

assorted freshly baked brownies & cookies  
hand made truffles  
fresh roasted starbucks coffee  
fresh cold milk

**\$23 per person**

### **health nut**

fresh organic fruit  
assorted granola bars  
natural or sparkling mineral water

**\$18 per person**

## to compliment your break

*the following items can be added at an additional charge as indicated*

seasoned popcorn	\$3 per person
assorted olives	\$5 per person
assorted freshly baked cookies & brownies	\$6 per person
spicy assorted nuts	\$3 per person
potato chips	\$3 per person
fresh organic fruit	\$4 per person
hand made truffles	\$5 per person
ice cream or sorbets	\$5 per person
assorted cheese & crackers	\$10 per person
hard candies & mints	\$3 per person
assorted granola bars	\$4 per person

## **lunch buffets**

*please select two from each category*

### **soup & salad**

shredded iceberg lettuce with shrimp, crab meat, pink grapefruit, & avocado  
chef's seasonal soup selections  
fresh seasonal grilled vegetable salad  
traditional caesar salad with homemade croutons  
fresh fruit salad  
ken's famous chopped salad

### **sides**

roasted fingerling potatoes  
grilled polenta  
giant peruvian lima beans with pesto  
yukon gold potato gratin  
lundberg family farms wild rice blend

### **main course**

grilled niman ranch flank steak with jack & crack sauce  
poached salmon with gribiche sauce  
roasted niman ranch pork tenderloin with white wine & whole grain mustard  
free range chicken breast with wild mushroom sauce

### **dessert**

handmade ice cream sandwiches  
freshly baked assorted cookies  
seasonal crème brulee  
seasonal fresh fruit tarts  
chocolate espresso pot de crème

**\$60 per person**

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## boxed lunches

### sandwich selection

*please choose two*

olive oil slow poached ahi tuna salad with lemon-caper dressing & frisee on sourdough  
spinach wrap with hummus spread, kalamata olives, crisp cucumber, shaved red onion, & fresh  
sprouts

rare roast beef on focaccia with horseradish-tarragon spread

organic chicken salad sandwich waldorf style with apple & walnuts

artisan salami sandwich with fresh mozzarella & sun dried tomato pesto

### fruit selection

seasonal whole fruit

### salad selection

serving of fregola sarda with butternut squash & wild mushrooms

### served with

homemade yukon gold kettle chips

freshly baked chocolate chip & cherry hazelnut cookie

chocolate truffle

bottle soda, diet soda, sparking water or bottled water

**\$30 per person**

## working lunches

*please choose two from each category  
lunch also includes a fruit basket, chips & chef's selection dessert*

### **soup & salad**

fresh albacore tuna salad with cannellini beans, nicoise olives & roasted garlic dressing  
grilled vegetable salad with balsamic & extra virgin olive oil  
butter lettuce salad with champagne vinaigrette & fresh herbs  
tuscan penne salad with fresh mozzarella, sun dried tomatoes, roasted peppers & basil  
fresh fruit salad  
chilled early girl tomato soup with tiny panzanella  
chilled cucumber soup with crème fraiche & dill

### **sandwiches & more**

memphis style barbeque pulled pork sandwich  
rare roast beef with pepper jack on rye  
grilled vegetable sandwich with fresh mozzarella on whole grain bread  
"croqué senior"  
spanish ham & cheese served hot with alioli sauce  
"pan bagnat"  
sliced leg of lamb with herbed goat cheese, roasted peppers on a garlic rubbed baguette  
"verasa club sandwich"  
thick cut applewood bacon with sonoma turkey & heirloom tomatoes on toasted sourdough

### **or displays**

assortment of smoked & cured fish  
selection of local artisan smoked & cured meats  
variety of domestic & imported cheeses

**\$45 per person**

## plated lunch guidelines

For our sit down Lunch menus you select from the 1<sup>st</sup> and 2<sup>nd</sup> course list depending on the amount of courses you choose, then entrée and dessert.

You are limited to one entrée selection for parties over 40 guests.

Events of 40 guests or less may have a choice of two (2) pre-selected main courses on site, provided the following:

A minimum four-course menu must be selected  
Choice of main courses is limited to two (2) selections  
An additional \$10 per person will be applied to your menu price  
Custom menus available upon request

## plated lunch menu

### first course

chilled asparagus with sauce gribiche and a phyllo crisp  
yukon gold potato and hawaiian big eye tuna "nicoise"  
roasted beet and potato salad with roquefort & artichoke heart  
butter lettuce salad with champagne vinaigrette & fresh herbs  
curried dungeness crab salad with papadums  
heirloom tomato soup with tiny panzanella  
(summer/fall)

### second course

chickpea ravioli with wild mushrooms & parmesan reggiano  
tai snapper with sweet garlic purée & fresh herbs  
porcini crusted dayboat scallop with lobster crushed potatoes  
crispy niman ranch pork confit with soft polenta & amontillado sherry  
liberty farms duck breast on a potato galette with north coast huckleberries

### main course

herb crusted northern halibut with maitake mushrooms  
petite filet with garlic mashed potatoes & red wine sauce  
niman ranch pork tenderloin with braised flageolet beans & sweet onion sauce  
atlantic salmon with leeks, fried shallots & cabernet sauce  
wild mushroom ravioli with roasted garlic & reggiano parmesan  
petaluma chicken "ballotine" with a sauté of summer beans & amontillado sherry  
liberty farms duck breast with pears poached in red wine

### desserts

chocolate espresso "pot de creme" with chocolate hazelnut biscotti  
meyer lemon meringue tart  
fresh fruit pavlova  
banana tart tatin  
gateau concorde au chocolat  
seasonal crème brulee  
warm chocolate caramel tart

**three course lunch \$52 per person**

**four course lunch \$60 per person**

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# receptions

## passed hors d'oeuvres

smoked trout with dill and horseradish	\$4.00 per piece
gougere with herbed cream creese	\$3.50 per piece
foie gras as a corn dog	\$5.00 per piece
smoked salmon mousse	\$4.00 per piece
caviar selection with crème fraiche on a rosti potato	\$8.00-\$30.00 per piece
foie gras "torchon" with cabernet fruit compote & brioche	\$5.00 per piece
ahi tuna tartare in a cucumber cup	\$4.00 per piece
sonoma duck rilette with fig marmalade	\$4.00 per piece
dungeness crab croquette with meyer lemon aioli	\$4.00 per piece
spot prawn scampi served in a chinese spoon	\$4.00 per piece

## displays

*15 person minimum for displays*

dosmetic & imported cheeses with fresh fruit, assorted artisian breads & crackers

**\$14 per person**

chef's selection fresh seasonal seafood display on ice

**\$20 per person**

artisan smoked & cured meats with a selection of breads, mustards, relishes, & pickles

**\$15 per person**

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## plated dinner guidelines

For our sit down dinner menus you select from the 1<sup>st</sup> and 2<sup>nd</sup> course list depending on the amount of courses you choose, then entrée and dessert.

You are limited to one entrée selection for parties over 40 guests.

Please select one item for the entire party, per course, up to 5 courses

Events of 40 guests or less may have a choice of two (2) pre-selected main courses on site, provided the following:

A minimum four-course menu must be selected  
Choice of main courses is limited to two (2) selections  
An additional \$10 per person will be applied to your menu price  
Custom menus available upon request

# plated dinner menu

## first course

chilled asparagus with sauce gribiche and a phyllo crisp  
yukon gold potato and hawaiian big eye tuna "nicoise"  
roasted beet and potato salad with roquefort & artichoke heart  
butter lettuce salad with champagne vinaigrette & fresh herbs  
curried dungeness crab salad with papadums  
heirloom tomato soup with tiny panzanella  
(summer/fall)

## second course

chickpea ravioli with wild mushrooms & parmesan reggiano  
tai snapper with sweet garlic purée & fresh herbs  
porcini crusted dayboat scallop with lobster crushed potatoes  
crispy niman ranch pork confit with soft polenta & amontillado sherry  
liberty farms duck breast on a potato galette with north coast huckleberries

## main course

Roast Niman Ranch Pork Loin with "Lentilles du Puy", Port & Green Peppercorn Sauce  
Filet Mignon with Chateau Potatoes, Candied Shallots & Red Wine Sauce  
Wild Striped Bass with Orzo & Lobster Cabernet Sauce  
Veal Tenderloin with "Potato Risotto" & Cabernet Foie Gras Sauce  
Salmon "Tournedos" with Spinach & Chanterelles  
Petaluma Chicken Ballotine with Morel Mushrooms & Candied Cippollini Onions  
Spice Rubbed Lamb Rack with Duck Refried Cannelini Beans & Baby Carrots

## desserts

Chocolate Espresso "Pot de Creme" with Chocolate Hazelnut Biscotti  
Meyer Lemon Meringue Tart  
Fresh Fruit Pavlova  
Banana Tart Tatin  
Gateau Concorde au Chocolat  
Seasonal Crème Brulee  
Warm Chocolate Caramel Tart

**three course dinner \$80 per person**  
**four course dinner \$92 per person**  
**five course dinner \$105 per person**

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## bar pricing guide

**premium brands**  
quino vodka  
johnnie walker red scotch  
jack daniels bourbon  
10 cane rum  
hacienda reoposado tequila  
tanquery gin

**top shelf brands**  
absolute vodka  
johnnie walker black scotch  
buffalo's trace bourbon  
mt gay rum  
don julio tequila  
bombay sapphire

**ultimate brands**  
grey goose vodka  
glenlivet 12 yr scotch  
blanton's bourbon  
pyrat rum  
patron tequila  
hendricks gin

## hourly bar packages

**premium brands**  
1 hour \$18  
2 hours \$26  
3 hours \$ 34  
4 hours \$42

**top shelf brands**  
1 hour \$20  
2 hours \$30  
3 hours \$40  
4 hours \$50

**ultimate brands**  
1 hour \$24  
2 hours \$36  
3 hours \$48  
4 hours \$60

## per drink

**premium brands**  
\$9  
**domestic beer**  
\$4  
**house cabernet sauvignon**  
\$10  
**house sparkling wine**  
\$10

**top shelf brands**  
\$10  
**imported beer**  
\$5  
**house chardonnay**  
\$9  
**house champagne**  
\$17.50

**ultimate brands**  
\$12  
**red bull**  
\$5  
**soft drinks**  
\$3.50  
**mineral water 500 ml**  
\$6.00

## wine & beer only

**california**  
1 hour \$15  
2 hours \$22  
3 hours \$29  
4 hours \$36

**napa**  
1 hour \$18  
2 hours \$26  
3 hours \$34  
4 hours \$42

**estate**  
1 hour \$24  
2 hours \$36  
3 hours \$48  
4 hours \$60

california selections: chardonnay, merlot, cabernet sauvignon, sparkling wine, beer  
napa selections: sauvignon blanc, chardonnay, merlot, cabernet sauvignon, sparkling wine, beer  
estate selections: sauvignon blanc, chardonnay, merlot, cabernet sauvignon, champagne, beer

## wine list

### white

2007 cosentino, pino grigio, napa valley	\$38
2007 cliff lede, sauvignon blanc, napa valley	\$40
2005 arnold palmer chardonnay, santa Barbara	\$30
2007 cosentino, the chardonnay, napa valley	\$36
2007 stags' leap chardonnay, napa valley	\$40
2006 patz & hall chardonnay, dutton ranch	\$58
2006 chateau potelle chardonnay, v.g.s.	\$60
2006 girgich hills chardonnay	\$65
2005 peter Michael chardonnay, la carriere	\$150

### red

2007 etude, rose of pinot noir, carneros	\$28
2006 hendry, pinot noir, napa valley	\$56
2006 etude, pinot noir, deer camp, carneros	\$80
2005 r collection, merlot	\$35
2005 luna, merlot, napa valley	\$42
2005 raymond merlot, reserve	\$48
2004 trefethen, merlot, estate	\$50
2004 paradigm, merlot	\$75
2005 arnold palmer cabernet sauvignon	\$38
2006 anderson conn valley, cabernet sauvignon, prologu	\$48
2005 flora springs cabernet sauvignon, napa valley	\$60
2005 ladera, cabernet sauvignon, napa valley	\$65
2005 sequoia grove, cabernet sauvignon	\$65
2004 long meadow ranch cabernet sauvignon	\$75
2005 dominus napanook, estate	\$78
2004 heitz, cabernet sauvignon, napa valley	\$80
2005 cosentino, the poet, meritage	\$85
2004 crocker & starr, stone place cabernet sauvignon	\$140
2004 miner family, the oracle	\$120

### champagne & sparkling wine

2005 domaine carneros, brut	\$45
n.v. roederer estate, rose, Anderson valley	\$50
n.v. champagne, louis roederer, brut premier	\$75
n.v. champagne, veuve cliquot, yellow label	\$85
n.v. champagne, veuve cliquot, rose	\$125
n.v. champagne, William deutz, blanc de blanc	\$130
2000 champagne, dom perignon	\$325

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