

SAMPLE MENUS

We are able to customize any event according to your tastes and budget.

Please contact us at 585-576-3987 for pricing information.

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SUNRISE

Currant and cream scones
Sun dried cherry and cornmeal scones with assorted jams and sweet butter
Plattered seasonal fruits with caramelized honey and orange sauce
Organic vanilla yogurt
Orange juice and locally roasted coffee
Assorted teas

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ULTIMATE BRUNCH

Poached eggs on focaccia with red wine hollandaise and rosemary
House-made sage and maple breakfast sausages
Oven-roasted red potatoes with snipped chives
Lemon ricotta pancakes
Local organic maple syrup
Seasonal fruit salad
Freshly brewed French roast coffee

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AFTERNOON BREAK

available boxed or plattered

House-roasted breast of turkey, smoked bacon, and basil aioli on garlic focaccia
Grilled seasonal vegetables and Provolone on focaccia with marjoram vinaigrette
Fusilli pasta with scallions, fresh spinach, and creamy Asiago dressing
Seasonal fruits with caramelized honey and orange sauce
Milk chocolate chunk cookies, crunchy hazelnut biscotti
Perrier water and Tazo Teas

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SONOMA SUNDOWN

Chicken saltimbocca: boneless breast of chicken stuffed with prosciutto
and Fontina cheese, finished with a pesto cream sauce
Herbed orzo pasta pilaf
Sautéed vegetables of the market
Choice of seasonal salad
Ciabatta bread and butter
Seasonal fruit crostata with vanilla bean ice cream

