



Sonoma's Private Events Package



*A meal
without wine
is like a day
without sunshine*



Please Contact the Corporate Event Planner, Jackie Scanlon, to Book your Large Group Celebrations, Special Occasions, Rehearsal Dinners, Business Meetings & Presentations and more.

jackie@bigygroup.com

Cocktail Party Menu

BASE PACKAGE

\$24 per person

- Local Pork Sausage Stuffed Crimini Mushroom with Tomato and Provolone
- Mojo Criollo Marinated Filet Mignon Pinchos, Harrisa Mayo, Pickled Peach Slaw
- Tempura Fried Shrimp with Wasabi Aioli and Sweet Soy
- Wild Mushroom Flatbread with Roasted Tomato, Fire Fly Farms Chevre, and Kalamata Olives
- Cheese Plate with Artisanal Cheeses, Fruit, and Grilled Flatbread

PREMIUM PACKAGE (Pick 7)

\$36 per person

- Wild Mushroom Flatbread with Roasted Tomato, Fire Fly Farms Chevre, and Kalamata Olives
- Mojo Criollo Marinated Filet Mignon Pinchos, Harrisa Mayo, Pickled Peach Slaw
- Tempura Fried Shrimp with Wasabi Aioli and Sweet Soy
- Cheese Plate with Artisanal Cheeses, Fruit, and Grilled Flatbread
- Local Pork Sausage Stuffed Crimini Mushrooms with Tomato and Provolone
- Spicy Tombo Tuna Maki Rolls
- Indonesian Chicken Satay with Thai Peanut Sauce
- Mini Crabcake with Spicy Remoulade
- Quesadillas with Seasonal Vegetables or Amish Chicken
- Seasonal Flatbread with Chef's Selection of Fresh, Local, Seasonal Ingredients

Appetizers & Stations

A LA CARTE

- Mojo Criollo Marinated Filet Mignon Pinchos, HARRISA Mayo, Pickled Peach Slaw
\$24 per dozen
- Wild Mushroom and Goat Cheese Flatbread (4 cuts)
\$9 each
- Indonesian Chicken Satay with Spicy Peanut Sauce
\$24 per dozen
- Spicy Tombo Tuna Maki Rolls
\$36 per dozen
- Mini Crabcake with Spicy Remoulade
\$36 per dozen
- Tempura Fried Wild Shrimp with Wasabi Aioli and Sweet Soy
\$36 per dozen
- Quesadillas with Seasonal Vegetables or Amish Chicken Breast
\$24 per dozen

STATIONS (Can only be purchased in addition to Base Package)

- Sonoma's Signature Pasta Station (Minimum 20 people)
\$18 per person
Choice of three sauces: Tomato & Basil, Oil & Garlic or Alfredo
Accompaniments: Bacon, Spinach, Shrimp, Filet Mignon Tips,
Roasted Sweet Bell Peppers, Grilled Onions, Mushrooms
- Carving Station (Minimum 20 people - 10 day minimum notice)
\$20 per person
Roasted Filet Mignon with Peppercorn Demi Glace
Spicy Roasted Pork Tenderloin with Tamarind Ginger Sauce
Slow Roasted Turkey in a Natural Jus
Leg of Lamb with a Rosemary Cranberry Relish
Served with Assorted Rustic Breads
- Viennese Table (Minimum 20 people)
\$10 per person
Chef Kerrie's Seasonal Sampling of Desserts will be featured.
Please inquire about selections.

Three Course Luncheon

\$20 per person

FIRST COURSE (CHOOSE ONE)

PETITE SONOMA SALAD

Mesclun and Romaine, Julienne of Pears, Point Reyes Blue Cheese, Tomatoes, Dijon Vinaigrette

CHEF'S SELECTION OF DAILY SOUP

SECOND COURSE (CHOOSE TWO)

LO MEIN & VEGETABLE STIR FRY

Asian Vegetables, Fresh Lo Mein, Stir Fry Sauce, Crispy Wonton

GRILLED AMISH CHICKEN SANDWICH

Grilled Chicken, Cilantro Pesto, Prosciutto, Roasted Red Peppers and Fresh Mozzarella served on a Ciabatta Roll with Herb-dusted French Fries

ORGANIC GRASS FED BURGER

Kaiser Roll, Lettuce and Tomato, Herb-dusted French Fries

BISTRO SALAD

Field Greens and Romaine, Aged Cheddar, Tomato, Hard-boiled Egg, Cucumber, Straw Fries

- Choice of Filet, Chicken, or Salmon

B.L.T.

Applewood Smoked Bacon, Fresh-Torn Romaine, Tomato, Chunky Guacamole, Housemade Mayo on Toasted Sourdough, Herb-Dusted French Fries

THIRD COURSE

HOMEMADE SORBETS OR ICE CREAM

Served with a fresh biscotti

Luncheon pricing includes soft drinks and Iced Tea. No specialty coffees or Fresh Juices included.

Sit Down Dinner Menu Option #1

THREE COURSE DINNER

\$42 per person/ Our extensive wine list is available for coursing to compliment your meal. Please inquire about current selections.

FIRST COURSE (CHOOSE ONE)

SONOMA SALAD

Mesclun and Romaine, Asian Pears, Point Reyes Blue Cheese, Applewood Smoked Bacon, Dijon Vinaigrette

SWEET & SPICY SALAD

Local Greens, Arugula, Dried Cranberries, Candied Pistachios, Blue Cheese, Chipotle Dusted Local Potato Chips, Dijon Vinaigrette

VEGETARIAN ONION SOUP

With Rustic Crouton and Jarlsberg Swiss

SOUP DU JOUR

Fresh, Local, Seasonal Ingredients Chosen by the Chef and Prepared Fresh Daily

SECOND COURSE (CHOOSE TWO OR THREE)

GRILLED FILET MIGNON

Whipped Potatoes, Seasonal Vegetables, Demi-glace

PECAN-CRUSTED HALOUMI

Jalapeño and Potato Puree, Mango and Avocado Salsa, Seasonal Vegetables

GRILLED ORGANIC SCOTTISH SALMON

Roasted potatoes with sautéed Seasonal Greens

ROASTED CRIMINI MUSHROOM RAVIOLI

House Made with Braised Radicchio Cream, Local Hydroponic Watercress

HERB GRILLED AMISH CHICKEN BREAST

Seasonal Wild Mushrooms, Sauteed Seasonal Greens, Whipped Potatoes, Black Garlic Sauce

THIRD COURSE

CHOCOLATE COVERED CHERRY

Dark Chocolate Cake, Chocolate Chambord Mousse,
Italian Amarena Cherries topped with Chocolate Ganache

Sit Down Dinner Menu Option #2

FOUR COURSE DINNER

\$55 per person/ Our extensive wine list is available for coursing to compliment your meal. Please inquire about current selections.

FIRST COURSE

TRIO OF APPETIZERS: Choose three appetizers to be served in a tapas portion. (The three choices must be the same for the entire group.)

- Wild Mushroom Flatbread with Roasted Tomato, Fire Fly Farms Chevre, and Kalamata Olives
- Mojo Criollo Marinated Filet Mignon Pinchos, Harrisa Mayo, Pickled Peach Slaw
- Tempura Fried Shrimp with Wasabi Aioli and Sweet Soy
- Local Pork Sausage Stuffed Crimini Mushrooms with Tomato and Provolone
- Spicy Tombo Tuna Maki Rolls
- Indonesian Chicken Satay with Thai Peanut Sauce
- Mini Crabcake with Spicy Remoulade
- Quesadillas with Seasonal Vegetables or Amish Chicken
- Seasonal Flatbread with Chef's Selection of Fresh, Local, Seasonal Ingredients

SECOND COURSE (CHOOSE ONE)

SONOMA SALAD

Mesclun and Romaine, Julienne of Pears, Point Reyes Blue Cheese, Applewood Smoked Bacon, Dijon Vinaigrette

SWEET & SPICY SALAD

Local Greens, Arugula, Dried Cranberries, Candied Pistachios, Blue Cheese, Chipotle Dusted Local Potato Chips, Dijon Vinaigrette

VEGETARIAN FRENCH ONION SOUP OR SOUP DU JOUR

THIRD COURSE (CHOOSE TWO OR THREE)

GRILLED FILET MIGNON

Whipped Potatoes, Seasonal Vegetables, Demi-glace

PECAN CRUSTED HALOUMI

Jalapeno and Potato Puree, Mango and Avocado Salsa, Seasonal Vegetables

GRILLED ORGANIC SCOTTISH SALMON

Roasted Potatoes, Sautéed Seasonal Greens

HERB GRILLED AMISH CHICKEN BREAST

Seasonal Wild Mushrooms, Sauteed Seasonal Greens, Whipped Potatoes, Black Garlic Sauce

ROASTED CRIMINI MUSHROOM RAVIOLI

House Made with Braised Radicchio Cream, Local Hydroponic Watercress

FOURTH COURSE

CHEF'S SEASONAL SAMPLING OF 3 MINI DESSERTS

Sit Down Dinner Menu Option #3

FIVE COURSE DINNER

\$69 per person/ Our extensive wine list is available for coursing to compliment your meal. Please inquire about current selections.
(Minimum of 12 covers)

FIRST COURSE

TRIO OF APPETIZERS: Choose three appetizers to be served in a tapas portion. (The three choices must be the same for the entire group.)

- Wild Mushroom Flatbread with Roasted Tomato, Fire Fly Farms Chevre, and Kalamata Olives
- Mojo Criollo Marinated Filet Mignon Pinchos, HARRISA Mayo, Pickled Peach Slaw
- Tempura Fried Shrimp with Wasabi Aioli and Sweet Soy
- Local Pork Sausage Stuffed Crimini Mushrooms with Tomato and Provolone
- Spicy Tombo Tuna Maki Rolls
- Indonesian Chicken Satay with Thai Peanut Sauce
- Mini Crabcake with Spicy Remoulade
- Quesadillas with Seasonal Vegetables or Amish Chicken
- Seasonal Flatbread with Chef's Selection of Fresh, Local, Seasonal Ingredients

SECOND COURSE (CHOOSE ONE)

Applewood Smoked Bacon Wrapped Diver Scallop with Orange Beurre Blanc and Tomato Fennel Jam

Cheese Plate with Artisanal Fruit and Flatbread

THIRD COURSE (CHOOSE ONE)

SONOMA SALAD

Mesclun and Romaine, Julienne of Pears, Point Reyes Blue Cheese, Applewood Smoked Bacon, Dijon Vinaigrette

SWEET & SPICY SALAD

Local Greens, Arugula, Dried Cranberries, Candied Pistachios, Blue Cheese, Chipotle Dusted Local Potato Chips, Dijon Vinaigrette

VEGETARIAN FRENCH ONION SOUP OR SOUP DU JOUR

FOURTH COURSE (CHOOSE TWO OR THREE)

GRILLED FILET MIGNON

Whipped Potatoes, Asparagus, Demi-glace

PECAN-CRUSTED HALOUMI

Jalapeño and Potato Puree, Mango and Avocado Salsa, and Seasonal Vegetables

GRILLED ORGANIC SCOTTISH SALMON

Whipped Potatoes, Sautéed Spinach

ROASTED CRIMINI MUSHROOM RAVIOLI
House Made with Braised Radicchio Cream, Local Hydroponic Watercress

CRISPY INDONESIAN GLAZED DUCK
Sweet and Spicy Stir Fried Seasonal Vegetables, Crispy Sushi Rice Cake, Fried Scallions

FIFTH COURSE
CHEF'S SEASONAL SAMPLING OF 3 MINI DESSERTS

*As an option, a cheese course may be substituted for the dessert course
or may be added for \$9 per person.*

Dessert Menu

Our house-made desserts are served tapas-style, allowing for a greater variety of desserts to be sampled by your guests. The menu changes seasonally to ensure the freshest ingredients. Please check with our Event Coordinator for the current season's offering.

Chef Kerrie can make special occasion cakes by request.
Contact kerrie@bigygroup.com to place your order.
We request 48 hours notice.