



HOTEL SORRENTO

# EVENT MENU 2019



Version 022019

# BREAKFAST

*A Minimum of 10 Guests Required. Priced Per Person, Served with Juice, Caffe Vita Coffee, Decaf & Assorted Teas*

## **SORRENTO**

### **CONTINENTAL 32.**

Sliced Fruit | Seasonal Berries  
Wildflower Honey Yogurt  
Granola | Raisins  
Assorted Baked Pastries

### **MADISON BUFFET 37.**

Sliced Fruit | Seasonal Berries  
Wildflower Honey Yogurt  
Granola | Raisins  
Assorted Baked Pastries & Bagels  
Hard Boiled Eggs  
Steel Cut Oats | Accompaniments

### **DUNBAR BUFFET 43.**

Scrambled Eggs | Cheddar, Garden Herbs  
Roasted Red Potatoes | Rosemary Bacon | Pork Sausage  
Sliced Fruit | Seasonal Berries  
Assorted Baked Pastries & Bagels

## **ENHANCEMENTS**

*Priced per person*

Steelhead Lox | Capers, Red Onions, Tomato, Whipped Cream Cheese 16.

Breakfast Sandwich | Egg, Cheddar Cheese, Ham 10.

Hard Boiled Eggs 5.

Scrambled Eggs | Cheddar, Garden Herbs 7.

Individual Yogurts 4.5

Parfait | Local Seasonal Fruit, Yogurt, Granola and Mint, per person 14.

Brioche French Toast 13.

Bacon, Ham, or Sausage 8.

Steel Cut Oats | Accompaniments 10.

Biscotti & Assorted Pastries 5.

Whole Fresh Fruit 5.

## **BEVERAGE PACKAGES**

### **BOTTOM'S UP**

All Day Caffe Vita Coffee, Decaf and Assorted Mighty Leaf Teas (8hrs) 12.

All Day Beverage Break | Caffe Vita Coffee, Tea, Sodas, Bottled Waters (8hrs) 25.

All Day Premium Beverage Break | Caffe Vita Coffee, Tea, Infused Spa Water, Flavored San Pellegrino, Still and Sparkling Bottled Water, Sodas (8hrs) 32.

### **QUICK ENERGIZER**

Caffe Vita Coffee, Decaf and Assorted Mighty Leaf Teas (2hrs or less) 5.

Half-Day Caffe Vita Coffee, Decaf and Assorted Mighty Leaf Teas (4hrs) 7.

Half-Day Beverage Break | Caffe Vita Coffee, Tea, Sodas, Bottled Waters (4hrs) 13.

Half-Day Premium Beverage Break | Caffe Vita Coffee, Tea, Infused Spa Water, Flavored San Pellegrino, Still and Sparkling Bottled Water, Sodas (4hrs) 20.

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## LUNCH

*A Minimum of 10 Guests Required. Priced Per Person, Served with Caffè Vita Coffee, Decaf & Iced Tea*

### STARTERS

Wedge Salad | Little Gem Lettuce, Hempler's (Plated only)  
 Pancetta, Crispy Shallots, Blistered Cherry Tomatoes,  
 Creamy Buttermilk Dressing  
 Dunbar Caesar Salad | Local Romaine, Grana Padano,  
 Herbed Croutons  
 Heirloom Roasted Beet Salad | Wild Baby Arugula, Shaved  
 Parmesan, Confit Orange Supremes, Citrus and Tarragon  
 Vinaigrette  
 Seasonal Salad | Chef's Choice  
 Sorrento Tomato Soup | Walnut and Basil Pesto

### ACCOMPANIMENTS

Confit Fingerling Potatoes | Plugra, Fine Herbs  
 Pommes Duchesse | Baked Mashed Potatoes and Vanilla  
 Scented Parsnips, Fine Herbs  
 Basmati Rice Pilaf | Peas, Carrots, Vegetable Stock  
 Mascarpone Creamy Polenta  
 Roasted Seasonal Vegetables

### PLATED LUNCH

*Select One Starter, Select Two Accompaniments*

Organic Draper Valley Airline Chicken Breast | Preserved Meyer Lemon and Rosemary Pan Sauce 50.  
 Arctic Char | Tomato and Fennel Emulsion 56.  
 RR Ranch Coulotte Steak | Brandied Sauce au Poivre 58.  
 Halibut en Papillote | Pomerdirichioo Tomatoes, Castelvetrano Olives, Dill and Salsa Verde 60.

### CLASSIC BUFFET 50.

*Select One Starter, Select Two of the Following Sandwiches:*

Turkey Club | Yakima River Wild Turkey, Danish Havarti Cheese, Bibb Lettuce, Tomatoes, Hempler's Bacon, Avocado,  
 Cranberry Aioli, Essential Bakery Brioche Toast  
 Olive Oil Poached Albacore Tuna Sandwich | Alfalfa Sprouts, Mama Lil Peppers, Capers, Celery, Remoulade, Tomatoes,  
 Sourdough Como Bread  
 Open Faced RR Signature Shaved Steak Sandwich | Baby Wild Arugula, Pickled Onions, Peperonata, Green Chimichurri, Sliced  
 Garlic and Herb Jack Cheese  
 Pacific Northwest Veggie Sandwich | Whipped Feta, Aleppo, English Cucumbers, Sprouts, Pickled Carrots, Avocado, Tomatoes,  
 Arcadian Mix Lettuce, Whole Grain Bread

### RAVELLO BUFFET 55.

*Select One Starter, Select Two Entrees and Two  
 Accompaniments*

Organic Draper Valley Airline Chicken Breast | Brown  
 Bourbon Herbed Jus  
 Alaskan Keta Salmon | Warm Tarragon Vinaigrette,  
 Seasonal Citrus Salsa  
 Wild Foraged Seasonal Mushrooms and Spinach  
 Cannelloni | Aurora Sauce, Basil Oil  
 Pan Roasted Pork Tenderloin | Syrah Cardamom Stone  
 Fruit Compote

### PENTHOUSE BUFFET 60.

*Select One Starter, Select Two Accompaniments*

Pan Seared Ahi Tuna | Sorrento Rouille Sauce, Olive  
 Tapenade, Cucumber, Radish, Crispy Shallot, Thai Basil  
 Meyer Farms Filet Mignon | Red Wine Dijon Demi

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# BREAKS

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## A LA CARTE

- House Made Cracker Jacks, per person 15.
- Signature Sorrento Trail Mix, per person 14.
- Assorted Fresh Baked Cookies, per dozen 45.
- Fudgy Brownies, per dozen 35.
- Fresh Popcorn | Sea Salt, Plugra Butter, per person 7.
- Parfait | Local Seasonal Fruit, Ellenos Yogurt, Granola and Mint, per person 14.
- Pretzels | Carolina Gold Dipping Sauce, per person 12.
- Fried Tortillas | Fresh House Made Salsa, Guacamole, Black Bean Dip, per person 12.
- Soft Boiled Eggs | Avocado Mash, Gran Central Bakery Como, per dozen 38.

## DISPLAY

- Artichoke and Crab Dip | Toasted Baguette, per person 26.
- Local Seasonal Fruit, per person 13.
- Artisan Cheese and Rustic Crackers | Double Cream Archer Farms Brie, Murcia Drunken Goat, Beemster Aged Gouda, Grove Humboldt Fog, Fresh & Dried Fruits, Assorted Nuts and Seasonal Fruit Jam, per person 20.
- Charcuterie Cured Meats | Napoli Smoked Sausage, Salame Cotto, Chorizo Roja, Finocchiona, Pickled Seasonal Vegetables, Baguettes Toast Points, per person 19.
- Choice of Hummus | Carrot Sticks, Celery Sticks, Cucumber Slices, per person 14.
- Sundried Tomato | Roasted Garlic | Black Bean | Grilled Flatbread Add-On, per person 2.
- Half Dozen 16/20 Poached Wild Prawns | Cocktail Sauce, per person 25.
- Tuna Poke | Ponzu Citrus Sauce, per person 20.

## ACTION AND CARVING STATIONS

*Priced per 25 guests*

- Porchetta | Red Onion Jam, Dijon, Apple Emulsion 325.
- Anderson Ranch Grilled Lamb Loin | Calabrian Pepper Yogurt Sauce, Mint Gremolata 375.
- Herb Crusted St. Helen's Prime Rib | Madeira Jus, Horseradish Sour Cream 425.
- Cedar Plank Skuna Bay Salmon | Lemon and Caper Sauce, Dill and Artichoke Rouille 425.

## CHEF /CARVER FEE

A \$150.00 per Chef/Carver fee will be charged for service up to 3 hours. One chef/carver per 50 person required.

## BEVERAGES

- Soft Drinks, each 6.
- Assorted Still or Sparkling Bottled Water, each 6.
- Assorted Juices, each 7.
- Assorted Juices, carafe 20.
- Flavored San Pellegrino, each 6.5.
- Martinelli's Sparkling Cider, per bottle 20.
- Strawberry Lemonade, per gallon 45.
- Sparkling Punch, per gallon 45.
- Wellness Spa Water | Infused, per gallon 15.

## HORS D'OEUVRES

*A Minimum of Two Dozen Per Selection. Priced Per Dozen*

### CHILLED

- Pear and Rogue Creamery Gorgonzola Crostini | Honey, Walnuts 45.  
 Prosciutto di Parma and Fig Crostini | Cypress Grove Humboldt Fog 50.  
 Caprese | Heirloom Cherry Tomatoes, Ciliegine Mozzarella, Basil Skewer 40.  
 Smoked RR Ranch Beef Tenderloin Crostini | Onion Relish, Castelvetro Olive Tapenade, Mama Lil's Spicy Aioli, Baby Wild Arugula 50.  
 Smoked Salmon Blini | Crème Fraiche, Dill, Avocado Mousse 45.  
 RR Ranch Beef Tartar | Grand Central Bakery Rye Bread, Whole Grain Mustard, Pickled Gherkin 60.  
 Cilantro and Lime Seasonal Seafood Tostada | Chipotle Crema, Corn Tortilla Chips Market Price  
 Dried Apricots | Goat Cheese, Prosciutto di Parma 45.  
 Truffled Deviled Eggs 38.  
 Wild Mushroom Crostini | Mushroom Ragout, Cauliflower Crumbs, Balsamic Glaze, Citrus Gremolata 50.  
 Avocado and Seared Halloumi Bruschetta | Lime Chili Vinaigrette, Coriander Leaves 45.  
 Fresh Local Melon and Serrano Jamon Skewers | Bocconcini Cheese, Samba Glaze, Mint 48.

### WARM

- Mini Grilled Cheese Bites | Rosemary, Sorrento Tomato Soup Shooters with Walnut Basil Pesto 45.  
 Dungeness Miniature Crab Cakes | Piquillo Pepper Aioli 72.  
 Vegetable Spring Rolls | House Made Sweet Chili Sauce 42.  
 Spanakopita | Herbed Tzatziki Dipping Sauce 47.  
 Wild Mushroom Tart | Gruyere 46.  
 RR Signature Tenderloin Beef Bites | Black Garlic Chimichurri Sauce 60.  
 Local Hempler's Italian Style Ground Sausage Stuffed Mushroom Caps 58.  
 RR Signature Beef Wellingtons | Red Wine Demi Sauce 65.  
 Hempler's Bacon Wrapped Dates | Balsamic Glaze 50.  
 St. Helen's Coulotte Sliders | Thinly Sliced Coulotte Steak, Havarti, Crispy Onions, Baby Wild Arugula, Spicy Aioli 60.  
 Grilled Anderson Ranch Tagine Spiced Lamb and Vegetable Skewer | Seasonal Vegetables, Green Goddess, Whipped Feta, Mint 70.  
 Caponata Phyllo Star | Roasted Red Pepper Romesco 42.

### DISPLAY PACKAGE 52.

- Local Seasonal Fruit  
 Artisan Cheese and Rustic Crackers | Double Cream Archer Farms Brie, Murcia Drunken Goat, Beemster Aged Gouda, Grove Humboldt Fog, Fresh & Dried Fruits, Assorted Nuts and Seasonal Fruit Jam  
 Charcuterie Cured Meats | Napoli Smoked Sausage, Salame Cotto, Chorizo Roja, Finocchiona, Pickled Seasonal Vegetables, Baguettes Toast Points

### INDIVIDUAL DESSERT DISPLAY PACKAGE

*Three (3) for \$20. Four (4) for \$25. All Five (5) Desserts for 30.*

- Tiramisu  
 New York Cheesecake  
 Salted Caramel Mousse | Chocolate Éclair  
 Midnight Truffle Cake  
 Coconut Lemon Cake

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**SILVER PACKAGE 50.**

*Approximately 12 bites per person*

Pear and Rogue Creamery Gorgonzola Crostini | Honey, Walnuts  
 Caprese | Heirloom Cherry Tomatoes, Ciliegine Mozzarella, Basil Skewer  
 Local Hempler's Italian Style Ground Sausage Stuffed Mushroom Caps  
 Caponata Phyllo Star | Roasted Red Pepper Romesco  
 Dried Apricots | Goat Cheese, Prosciutto di Parma  
 Truffled Deviled Eggs

**GOLD PACKAGE 60.**

*Approximately 14 bites per person*

Vegetable Spring Rolls | House Made Sweet Chili Sauce  
 Fresh Local Melon and Serrano Jamon Skewers | Bocconcini Cheese, Samba Glaze, Mint  
 Spanakopita | Herbed Tzatziki Dipping Sauce  
 Hempler's Bacon Wrapped Dates | Balsamic Glaze  
 Avocado and Seared Halloumi Bruschetta | Lime Chili Vinaigrette, Coriander Leaves  
 Smoked Salmon Blini | Crème Fraiche, Dill, Avocado Mousse  
 Smoked RR Ranch Beef Tenderloin Crostini | Onion Relish, Castelvetro Olive Tapenade, Mama Lils Spicy Aioli, Baby Wild Arugula Aioli

**PLATINUM PACKAGE 63.**

*Approximately 14 bites per person*

Mini Grilled Cheese Bites | Rosemary, Sorrento Tomato Soup Shooters with Walnut Basil Pesto  
 Prosciutto di Parma and Fig Crostini | Cypress Grove Humboldt Fog  
 St. Helen's Coulotte Sliders | Thinly Sliced Coulotte Steak, Havarti, Crispy Onions, Baby Wild Arugula, Spicy Aioli  
 Grilled Anderson Ranch Tagine Spiced Lamb and Vegetable Skewer | Seasonal Vegetables, Green Goddess, Whipped Feta, Mint  
 RR Signature Tenderloin Beef Bites | Black Garlic Chimichurri Sauce  
 Caponata Phyllo Star | Roasted Red Pepper Romesco  
 Wild Mushroom Crostini | Mushroom Ragout, Cauliflower Crumbs, Balsamic Glaze, Citrus Gremolata

**DIAMOND PACKAGE 70.**

*Approximately 16 bites per person*

Dungeness Miniature Crab Cakes | Piquillo Pepper Aioli  
 RR Signature Beef Wellingtons | Red Wine Demi Sauce  
 Mini Grilled Cheese Bites | Rosemary, Sorrento Tomato Soup Shooters with Walnut Basil Pesto  
 Prosciutto di Parma and Fig Crostini | Cypress Grove Humboldt Fog  
 Wild Mushroom Tart | Gruyere  
 Pear and Rogue Creamery Gorgonzola Crostini | Honey, Walnuts  
 Caprese | Heirloom Cherry Tomatoes, Ciliegine Mozzarella, Basil Skewer  
 Cilantro and Lime Seasonal Seafood Tostada | Chipotle Crema, Corn Tortilla Chips

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## DINNER

*A Minimum of 10 Guests Required. Priced Per Person, Served with Caffè Vita Coffee, Decaf & Assorted Teas*

### STARTERS

Wedge Salad | Little Gem Lettuce, Hempler's Pancetta, Crispy Shallots, Blistered Cherry Tomatoes, Creamy Buttermilk Dressing  
 Dunbar Caesar Salad | Local Romaine, Grana Padano, Herbed Croutons  
 Heirloom Roasted Beet Salad | Wild Baby Arugula, Shaved Parmesan, Confit Orange Supremes, Citrus and Tarragon Vinaigrette  
 Seasonal Salad | Chef's Choice  
 Sorrento Tomato Soup | Walnut and Basil Pesto

### ACCOMPANIMENTS

Fingerling Potatoes | Roasted Brown Butter, Rosemary  
 Truffle Mash Potatoes | Garlic, Parmesan, Truffle Peelings  
 Creamed Leeks | Sautéed Leeks, Cream, Plugra Butter  
 Savory Foraged Wild Mushroom Pilaf  
 Roasted Seasonal Vegetable  
 Beecher's Mac and Cheese

### PLATED DINNER

Arctic Char | Citrus and Saffron Nage 85.  
 Seared Rainbow Trout | Almond and Caper Salsa 75.  
 Meyer Ranch Chateaubriand Steak | Shallot, Red Wine Compound Butter, Bordelaise Sauce 90.  
 Anderson Ranch Lamb Loin | Honey Lavender Sauce, Preserved Lemon and Mint Salad 90.  
 Draper Valley Cornish Hen | Orange and Oregano Agro Dolce Glace 75.  
 Charred Broccoli and Brussel Bowl | Quinoa Puff, Grilled Lemon Aioli 68.  
 Carlton Farms Bone-In Pork Chops | Apple Cider Chutney, Creamy Whole Grain Mustard Reduction 80.  
 House Made Vegetarian Lasagna | Spicy Marinara, Ratatouille Vegetables 70.

### DUETS

Meyers Ranch Chateaubriand Steak | Wild Pacific Prawns 105.  
 Atlantic Sea Scallops (U12) | Snake River Farms Braised Short Ribs Ragu 110.  
 Meyers Ranch Chateaubriand Steak Oscar | Alaska Dungeness Lump Crab 130.

### BUFFET DINNER

*Select Two Starters*  
*Select Two Accompaniments*  
*Select Two Entrees, Billed Based on Highest Priced Entree*  
*Additional Starters or Accompaniments, per person 6. Additional Entrees, per person 10.*

### DESSERTS

*Priced per person 10.*  
 Midnight Truffle Cake  
 New York Cheesecake  
 Coconut Lemon Cake  
 Tiramisu  
 Salted Caramel Mousse

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