

Banquet Menus

Hors d'Oeuvres

Hors d'Oeuvres are available by the dozen. We recommend a minimum of 2 pieces per person.

\$24/dozen

Cheddar cheese biscuit, chive crème fraîche

Grilled vegetables tortilla, romesco sauce

Roasted Portobello and tallegio flat bread

Miso glazed beef carpaccio, rye croutons, horseradish cream

\$30/dozen

Fresh Oysters on the half shell

Homemade chorizo stuffed dates, romesco sauce

Dungeness crab cake, caper aioli

Cetrella's BBQ glazed chicken wings

\$36/dozen

Hickory smoked salmon, grilled focaccia

Duck confit filo pie, citrus gastrique

Spicy tuna tartar, taro chips

Sweets

\$30/dozen

Chocolate Brownie, chocolate ganache, candied pecan

Mini Financier, almond, pistachio

Almond Macaroon, apricot & white chocolate filling

Caramelized Lemon Chiboust, flourless chocolate cake



Plated Banquet Menu #1

3 Courses ~ \$50 per person

4 Courses ~ \$60 per person

Both include Homemade Bread

First Course - Please select 1

Little Gem, tarragon dressing, artichoke chips and pecorino shaving

Wild Baby Arugula, house made duck prosciutto, candied pecans

Second Course - Please select 1, if selecting 4 course meal

Wild mushroom ravioli, sushi scallop

Oricchiete, homemade sausage, spicy broccolini

Herbs Tagliatelles, fresh sheep cheese and local asparagus

Entrée

Please select 2. For groups over 40, entrée counts are required at least 7 days prior to event.

Olive Oil Poached Salmon, warm lentils and cabbage salad, bacon-lentil sauce

Roasted Chicken Breast, local artichokes casserole, crispy fingerlings

Mesquite Grilled Ribeye Steak, bacon wrapped potato cake, herb butter

Risotto "Milanese", spring vegetable medley, spring garlic coulis, white truffle oil cloud

Dessert - Please select 1

Chocolate Fondant, chocolate ganache, coconibs tuile, ice cream

Lemon - Hazelnut Mousse Bar, Hazelnut cake & crunch, praline cream, lemon mousse

Cherry Clafoutis, Sheep's Milk Yogurt Sorbet, Cherry Sauce

Exotic Vacherin Glacee, Coconut Cake & Ice Cream, Meringue, Mango-Passion Sorbet

Cheese

Assorted cheeses from our aging cellar (add \$5.00 per guest)

Cetrella proudly supports local farmers ~ fruits & vegetables are subject to seasonal availability



Plated Banquet Menu #2

3 Courses ~ \$60 per person

4 Courses ~ \$70 per person

Both include Housemade Bread

First Course - Please select 1

Little Gem, tarragon dressing, artichoke chips, duck prosciutto and pecorino shaving

Ahi tuna tartar, Morrish spiced aioli, taro root chips

Soup of the day

Second Course - Please select 1, if selecting 4 course meal

Wild mushroom ravioli, sushi scallop

Oricchiete, homemade sausage, spicy broccolini

Herbs Tagliatelles, fresh sheep cheese and local asparagus

Entrée

Please select 2. For groups over 40, entrée counts are required at least 7 days prior to event.

Wood Oven Baked Halibut, Sicilian fregola, grilled shrimp, arugula pesto

Mesquite Grilled Lamb Chops, yucca fries, harissa vinaigrette

Mesquite Grilled Filet, bacon wrapped potato cake, herb butter

Risotto "Milanese", spring vegetable medley, spring garlic coulis, white truffle oil cloud

Lobster (market price)

Dessert - Please select 1

Chocolate Fondant, chocolate ganache, coconibs tuile, ice cream

Lemon - Hazelnut Mousse Bar, Hazelnut cake & crunch, praline cream, lemon mousse

Cherry Clafoutis, Sheep's Milk Yogurt Sorbet, Cherry Sauce

Exotic Vacherin Glacee, Coconut Cake & Ice Cream, Meringue, Mango-Passion Sorbet

Cheese

Assorted cheeses from our aging cellar (add \$5.00 per guest)

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Chef's Custom Tasting Dinner

Cetrella's Executive Chef will design a Tasting Menu with you specifically for your event.