

AUBERGE DU SOLEIL

PRIVATE DINING MENUS

BREAKFAST

AUBERGE CONTINENTAL

House Baked Croissants, Assorted Muffins,
Breakfast Breads, Petite Seasonal Scones
Fresh Squeezed Orange Juice

29

FULL SERVICE BREAKFAST

House Baked Croissants, Assorted Muffins,
Breakfast Breads, Petite Seasonal Scones
Sliced Fresh Seasonal Fruit
Gourmet Baked Breakfast Quiche
Petite Bagels with Smoked Salmon, Cream Cheese, Capers, and Red Onions
Gourmet Chicken Sausage and Apple Wood Smoked Bacon
Crisp Sautéed Potatoes
Fresh Squeezed Orange and Grapefruit Juice

45

SUBSTITUTE QUICHE FOR:

Made to Order Omelets, Chef's Daily Selection of Accompaniments*
Poached Egg, Brioche, Leeks, Hollandaise*
Petite Eggs Esperanza (Huevos Rancheros, Scrambled Eggs, Chorizo, Black Beans)
Lobster, Spinach, Bacon & Leek Quiche
\$9 supplement

BREAKFAST ADDITIONS

Sliced Fresh Fruit 8
Whole Fresh Fruit and Grapes 4
Straus Family Yogurt, Fresh Berries 9
Seven-Grain Granola 6
Assorted Dry Cereals 4
House Baked Bagels and Cream Cheese 9, Smoked Salmon 16
Made to Order Crisp Waffle*, Chantilly Cream, Citrus Syrup 12

Espresso, Latte, Cappuccino, Made to Order Station 150

*Additional charge of \$175 For Chef Station

All prices are per guest, additional breakfast items and custom menus are available upon request.
All breakfasts are served buffet style with coffee and tea.

All prices subject to 20% service charge and applicable sales tax, currently 8.75%
Prices and items are subject to change.

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CONFERENCE WORKING LUNCHES

All conference lunches are served buffet style, and include a mixed green salad and freshly baked bread.

CHILLED LUNCH DISPLAYS

56

MENU ONE

Chef's Selection Charcuterie

Sliced Meats, Local Artisan Cheeses, Pâtés, Freshly Baked Breads, Crackers
Fresh Mozzarella with Basil Leaves, Vine Ripened Tomatoes (summer), Balsamic Vinegar, Olive Oil or
White Bean Salad, Radicchio, Arugula (spring/fall)
Niçoise Salad, Ahi Tuna, Tapenade, Fingerling Potato, Egg, Haricots Verts
Pasta Salad with Sun-dried Tomatoes, Pesto and Julienne Fresh Vegetables
Assorted Gourmet Brownies

MENU TWO

Cobb Salad: Roasted Chicken, Romaine, Bacon, Beets, Mimosa, Croutons
Sliced Grilled Vegetables, Pancetta, Mushrooms, Pine Nuts
Hummus, Flatbread, Tapenade, Tzatziki
String Bean Salad, Corn (seasonal) Tomato Vinaigrette
Assortment of Fresh Fruit, Berries and Chef's Handmade Tartelettes

MENU THREE

Duck Confit Panini, Fig Marmalade, Fontina Cheese, Beet & Walnut Salad
Grilled Vegetables on Focaccia, Olive Tapenade, Goat Cheese, Tomato Salad
House Made Potato Chips
Roasted Red Potato Salad, Balsamic Vinaigrette
Grilled Shrimp Salad, White Beans, Olives, Lemon
String Bean Salad
Chef's Handmade Petit Fours

FULL SERVICE LUNCHEONS

64

MENU FOUR

Thyme Roasted Chicken, Chef's Garnish
Roasted Angus Beef, Chef's Garnish
Grilled Vegetable Display, Drizzled with Olive Oil, Fresh Herb Salad
Chef's Charcuterie Plate, Pâté, Whole Grain Mustard
Shrimp and Fennel Salad, Green Beans, Lemon Vinaigrette
Chef's Petit Fours and Tarts

MENU FIVE

Grilled Filet of Salmon, Artichoke Hearts, Bell Pepper, Sweet Onion Ragout
Hearth Baked Pizza, Fresh Mozzarella, Crushed Tomatoes, Herbs
Orzo Pasta Salad, Sweet Peppers, Olives, Capers Vinaigrette
Green Bean and Fennel Salad, Yukon Gold Potatoes, Extra Virgin Olive Oil
Grilled Vegetable Display, Drizzled with Olive Oil, Fresh Herb Salad
Assortment of Local Artisan Cheeses
Chef's Petit Fours, Tarts

Add: Auberge Caesar Salad to Any of the above, \$7 supplement

Working buffets have a minimum of ten guests; events under 10 guests will be offered a Chef's Selection buffet.
SERVICE AVAILABLE IN LA PAGODE, SCULPTURE GARDEN, ADDITIONAL \$250

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AUBERGE DU SOLEIL PRIVATE DINING MENUS

BREAKS AND HOSPITALITY

Sliced Seasonal Fruit and Whole Berries 7

Whole Fresh Seasonal Fruit Basket, Grapes 5

House Made Potato Chips 4

Assorted House Made Cookies 6

Spiced Almonds, Fried Capers 6

Chefs Pâté, Dried Meats, Croutons, Whole Grain Mustard 12

Petit Fours, Biscotti 6

Local Artisan Cheeses, Walnut Bread 12

Freshly Baked Banana and Carrot Breads 6

Vanilla Poundcake, Fresh Berries 8

Häagen-Dazs® Mini Ice Creams 9

Seasonal Fruit Tartlettes 6

Gourmet Hand Filled Truffles 5

Auberge Gourmet Olive Blend 3

Warm Madeleines, Powdered Sugar 6

Fastachi Bagged Snacks 5

(Cajun Mixed Nuts, Napa Nut Medley, Wasabi Peas, Dried Cranberries, Dried Fruit Mix)

Auberge du Soleil English Pastilles Menthe (Tin) 5

Specialty Coffee Bar

Mochas, Espresso, Cappuccino, Lattes and Hot Chocolate Made to Order by Auberge du Soleil Barista 6

Chocolate Dipping Display

An elegant dipping display with:

Assorted Fresh Seasonal Fruit, Petite Cookies, Biscotti, Shortbreads & Housemade Marshmallows
Warm Chocolate and Caramel Ganaches 22

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PRIVATE DINING MENUS

DESIGNED TO TRAVEL

AUBERGE CONTINENTAL

House Baked Croissant, Blueberry Muffin, Petite Seasonal Scones (assorted, 3 pieces)
Fresh Squeezed Orange Juice
Granola Bar
Seasonal Whole Fruit
Fresh Roast Coffee and Decaf, Assorted Breakfast Teas

30

AFTERNOON SELECTION

String Bean Salad, Shallot Vinaigrette
Radicchio Salad, White Beans, Bacon

PLEASE SELECT ONE:

Charcuterie: Prosciutto, Salami, Artisan Cheeses, Whole Grain Mustard, Crackers & Baguette
Grilled Chicken Baguette, Jack Cheese, Pesto
Grilled Portobello Baguette, Rouille
Roasted Chicken Arugula Salad, Roasted Peppers, Parmigiano-Reggiano, Balsamic Vinaigrette

Granola Bar
Whole Fresh Fruit & Seasonal Berries
Shortbread, Madeline's, Brownie Bites
Bottled Water
Izze Flavored Drink

40

Packaged to-go only, minimum order of 10

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CANAPÉS

Served Butler Style. Prices are per Dozen.

- Crisp French Gougeres 40
- Classic Onion Pissaladière 36
- Medjool Dates, Curried Mascarpone, Pistachios 38 (Fall/Winter)
- Black Olive Tapenade, Shaved Fennel, Tomato Confit, Crouton 38
- Blue Cheese Mousse, Celery, Brioche, Candied Walnuts 38
- Chilled Tomato Gazpacho, Basil Oil 46 (Summer)
- Wild Mushroom Tart 46
- Parmesan Dentelle 36
- Miniature Quiche 46

- Smoked Salmon, Parmesan Twist 48
- Trout Salad, Egg Mimosa, Endive, Fried Caper 46
- Lemon Panna Cotta, California White Sturgeon Caviar 58
- California White Sturgeon Caviar, Toasted Brioche, Crème Fraîche 58
- Tuna Tartare, Wasabi Tobiko, Japanese Cucumber 54
- Hamachi, Cucumber Jus, Passed in a Spoon 54
- Maine Crabcakes, Spicy Rouille 48
- Lobster & Gruyère Voulevant 54
- Crab Beignets, Ravigote 54

- Duck Rilette, Whole Grain Mustard, Cornichon, Crouton 48
- Petite Croque Monsieur 46

DISPLAYS

- Served Buffet Style, Minimum order of 25 guests
- Seasonal Crudité, Lemon Aioli, Fleur de Sel 12 per guest
- Olives, Orange, Basil, Fines Herbs 5 per guest
- Artisan Cheeses, Walnut Bread, Crackers 18 per guest
- California Caviar, Toasted Brioche, Chive, Crème Fraîche, Chopped Egg, Red Onion
- Per Ounce: California White Sturgeon Caviar 165
- Chef's Selection Charcuterie: Sliced Meats, Pate, Whole Grain Mustard 18 per guest

SEAFOOD DISPLAY

- Seasonal Oysters, Ginger Mignonette 54 per dozen
- White Gulf Shrimp, Rouille 54 per dozen
- Citrus Panna Cotta, Crab Salad, Chervil 68 per dozen
- Ahi Tuna Sashimi, Crunchy Vegetables, Ginger Dressing, 96 per dozen
- Sliced Smoked Salmon, Crème Fraîche, Capers 95 per pound

Please ask for recommended quantities based on the size of your party and the length of your reception.

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STARTING COURSES

House Smoked Salmon, Potato Blini, Shaved Fennel, Chive Crème Fraîche

Sliced Prosciutto, Red Onions and Citrus Segments

Maine Crabcake, Orange Vinaigrette - \$6 Supplement

Carpaccio of Ahi Tuna Niçoise

Roasted Asparagus, Aged Balsamic, Shaved Parmesan (Spring)

Diver Scallop, Eggplant Caviar, Ratatouille Vinaigrette

Grilled Quail, Potato Risotto

Marinated Florida Shrimp, Fresh Heirloom Beans, Niçoise Olives, Arugula, Lemon Vinaigrette

Wild Mushroom Tart, Onion Confit, Rosemary

Chilled Crab, Tomatoes, Lemon, Basil (Summer) - \$6 Supplement



Gazpacho, Basil Oil (Summer)

Gazpacho, Basil Oil, Fresh Crab (Summer) - \$6 Supplement

Caramelized Onion Soup, Gruyère Crouton

Potato Leek Soup, Croutons

Petite Bouillabaisse, Rouille

Fresh Heirloom Bean Soup, Pesto, Garlic Croutons

Wild Mushroom Soup, Sage, Truffle Oil

Lobster Consommé

Creamed Asparagus Soup (Spring)

Pumpkin Soup, Chestnut, Apple (Fall / Winter)



Garden Salad, Local Greens, Aged Sherry Vinaigrette

Whole Leaf Caesar Salad, Croutons

Warm Goat Cheese, Baby Beets, Watercress, Candied Walnuts

Arugula, Endive, Radicchio, Seasonal Pears or Heirloom Apples, Crumbled Blue Cheese

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LUNCH

MAIN COURSE

Vegetarian Risotto, Seasonal Vegetables, Fresh Herbs, Parmesan
Wild Mushroom Ravioli, Buttered Spinach, Creamy Porcini Sauce
Fresh Seasonal Fish, Lemon, Thyme Risotto
Grilled Salmon, Heirloom Tomatoes, Arugula, Balsamic (Summer/Fall)
Grilled Salmon, French Lentils, Pinot Noir Sauce (Winter/Spring)
Sautéed John Dory, Ratatouille, Saffron Sauce
Roasted Breast of Chicken, Potato Purée, Seasonal Vegetables, Natural Jus
Grilled Pork Chop, Caramelized Apples, Swiss Chard
Filet of Beef, Potato Gratin, Spinach, Red Wine Sauce - \$6 Supplement
Roasted Lamb Loin, Peppers, Basil, Soft Polenta - \$6 Supplement

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Three Course Lunch 60

Four Course Lunch 68

Five Course Lunch 76

MENU GUIDELINES

All menus include bread and butter service.

The Chef reserves the right to make seasonal changes in entrée selections two weeks prior to your event.

Please select **one** item for the entire party, per course.

Choice of Main Courses is limited to two (2) selections, provided the following:

- A minimum four-course menu is selected.
- Highest priced selected entrée prevails as the price per person.
- An additional \$20 per person will be applied to your menu price.
- Events of 40 guests **or less** may have a choice of two pre-selected main courses on site.
- Events over 40 guests may select two main courses, provided a pre-count of each entrée is given to us 7 days prior. Entrée selections must then be indicated on a table diagram, and identified by a place setting indicator.

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DINNER

MAIN COURSE

Sautéed Alaskan Halibut, Provençal Vegetables, Bouillabaisse Jus
Fresh Seasonal Fish, Niçoise Olive, Lemon Risotto, Lemon Thyme Jus
Roasted Salmon, Baby Leeks, Wild Mushrooms, Pinot Noir Butter
Vegetarian Risotto, Seasonal Vegetables, Fresh Herbs, Parmesan
Roasted Chicken, Potato Puree, Braised Carrots, Thyme Jus
Roasted Pork Tenderloin, French Lentils, Calvados, Caramelized Apples
Filet of Beef, Spinach, Potato Gratin, Red Wine Jus - \$8 Supplement
Sautéed Veal Loin, Crisp Potatoes, Wild Mushrooms, Madeira Sauce - \$8 Supplement
Rack of Lamb, Rosemary Polenta, Provençal Vegetables, Black Olive Sauce - \$8 Supplement

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Four Course Dinner 105

Five Course Dinner 119

Six Course Dinner 131

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DESSERT

WINTER

Valrhona Chocolate Mousse, Torte, House Made Gianduja, Hazelnut Custard

Classic Apple Tart, Calvados Caramel, Vanilla Bean Ice Cream

Butterscotch Parfait, Pumpkin Pudding, Candied Pecans, Chantilly Cream

Fromage Blanc Cheesecake, Anise Biscotti Crumbs, Spiced Poached Pear

Heirloom Apple Confit, Pain d'Epice, Ginger Bavarian Cream

Chocolate, Caramel Fleur de Sel Tartlet, Vanilla Bean Milkshake

Golden Pineapple Financier, Coconut Ice Cream, Macadamia Nut Brittle

SYMPHONY OF DESSERTS

Chef's Selection of Three Desserts for Each Guest - \$9 surcharge

ADDITIONAL COURSES

INTERMEZZO

Quince Sorbet

Pineapple Sorbet

Green Apple Sorbet

Pomegranate Sorbet

Cranberry-Orange Sorbet

6 per person

CHEESE COURSE

Chef's Selection of Assorted Artisan Cheeses. Candied Spiced Walnuts, Seasonal Fruit Accompaniments

Served with Housemade Warm Cherry Walnut Bread

16 per person

MIGNARDISE

Chef's Selection of Hand Rolled Truffles, Seasonal Tartlets, Pâte de Fruit and Petite Financier

10 per person

Please inquire about additional dessert options; we are happy to offer specialty and custom-designed dessert displays.