LUNCH & DINNER

FEES AND CHARGES

~ Please note: credit cards are not accepted for payment ~

1. USAGE FEE:

Includes use of the *Main Residence* or *Carriage House* and use of our glassware, dishware, Flatware, banquet tables & chairs, standard linen quantity, and an on-site event captain.

Non-profit Organizations & Government Agencies

(You must provide your non-profit tax identification number)

	Tuesday through mid-day Friday	Mid-day Friday through Saturday evening
0-50 guests	\$300	\$600
51 + guests	\$450	\$900

Corporate and Personal

	Tuesday through mid-day Friday	Mid-day Friday through Saturday evening
0-50 guests	\$600	\$1,200
51 + guests	\$900	\$1,800

2. LABOR, SERVICE, AND NON-ALCOHOLIC BEVERAGE, PER GUEST:

\$13.50

3. LABOR: PRE-DINNER RECEPTION SERVING FOOD OR BEVERAGE, PER GUEST:

\$ 3.50

4. SECURITY CHARGES:

Administrative Fee: \$50.83
State Trooper hourly rate (two hour minimum): \$80.33

5. PER GUEST FOOD PRICES ARE FOUND ON THE FOLLOWING PAGES.

• **PLEASE NOTE:** You will be billed directly by the caterer for the food and this payment is due the day of your event.

6. MISCELLANEOUS FEES AND CHARGES WHICH MAY APPLY:

Holiday and Holiday Weekend surcharge	\$500.00
Additional event time, per hour	\$125.00
Additional set-up time, per half hour	\$ 75.00
47" LCD TV	\$175.00
DVD Player	\$ 25.00
Multimedia Projector	\$ 75.00
Lectern, Microphone	\$ 50.00 - 150.00
Conference Phone	\$ 25.00
Piano Rental	\$125.00
Cake Cutting & Service Charge	\$100.00
Formal Coat Check	\$100.00
Tablecloths, beyond standard set-up	\$10.00 each

PLEASE ASK TO SEE OUR CURRENT SEASONAL MENUS $\sim GF = GLUTEN \ FREE \qquad \sim V = VEGAN$

SIDE SALADS

Market Garden Salad 6 GF V mixed greens, seasonal vegetables, vinaigrette / creamy herb

Caesar Salad 6 romaine, garlic crouton, tomato, parmesan, lemon garlic dressing

Pacific Coast Salad 7 GF V pea shoots, napa cabbage, carrots, radish, scallions, ginger sesame dressing

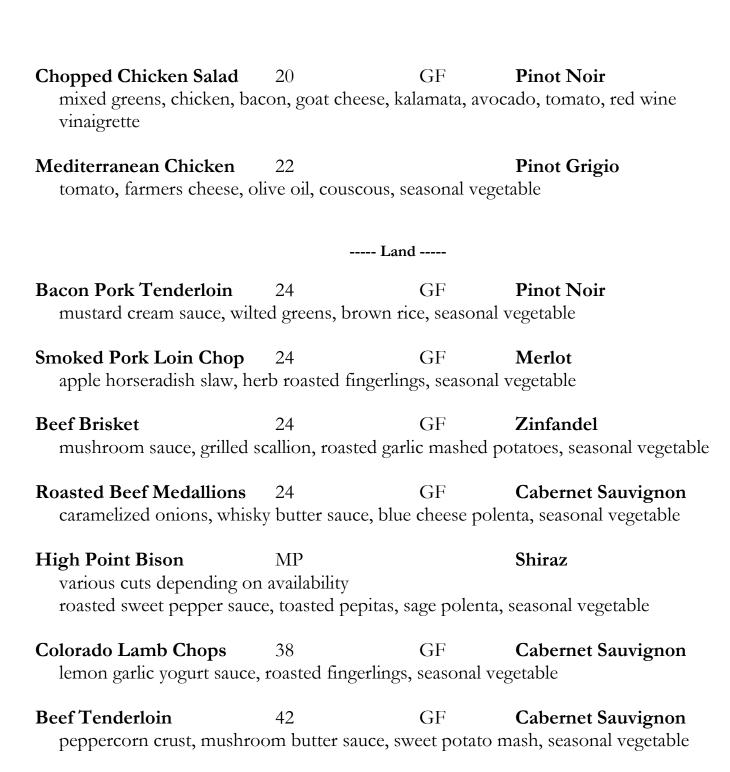
Bistro Salad 8 GF baby greens, candied walnuts, dried cherries, fig chevre, champagne vinaigrette

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ENTRÉES

---- Sea ----Nicoise Salad Chardonnay 24 GF mixed greens, grilled fish, fingerling potatoes, haricot vert, tomato, olives, egg, caper vinaigrette Seared Salmon Fillet 26 GF Chardonnay tomato ginger sauce, scallions, jasmine rice, seasonal vegetable Alamosa Striped Bass Riesling lemon herb sauce, whole grain pilaf, seasonal vegetable ---- Garden ----**Boulder Salad** 20 GF V Chardonnay kale, spinach, quinoa, black beans, red peppers, avocado, pepitas, citrus vinaigrette Summer Squash Roll 18 Sauvignon Blanc roasted veggies, boursin, white beans, whole grain pilaf Seasonal Pasta 18 **Pinot Grigio** white wine herb sauce, white beans, pine nuts, vegetables, parmesan ---- Air ----Chicken Caesar Salad 17 Chardonnay romaine, chicken breast, parmesan, tomato, crouton, caesar dressing GF **BBQ** Chicken 18 Shiraz smoked chicken thigh, potato salad, mixed baked beans, pickled vegetable

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[~] Gratuity Not Included ~ Customized Menus Available ~ ~ There may be a surcharge for groups of less than 30. ~

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DESSERTS

Fresh Fruit GF seasonal fruit, greek yogurt, honey Fruit Cobbler Cake 6 seasonal fruit, vanilla ice cream Chocolate Pecan Pie pecans, chocolate, crème anglaise 8 Crostata seasonal fruit, orange cornmeal crust, pastry cream Flourless Chocolate Cake **GF** chocolate cake, fruit coulis, whipped cream **Tropical Carrot Cake GF** ginger, carrot, macadamia nut, coconut cream cheese frosting