

EL DORADO

HOTEL & KITCHEN

SPECIAL EVENT DINNER MENUS

Spring/Summer Menus available April - September

Drip hot coffee and hot tea service included during dessert with 3 or 4 course dinner menus.

Bread & butter service \$3 per person.

Menu sets below are sample menu sets.

As we are a farm to table restaurant our chef changes the menu sets on a daily seasonal basis.

STARTERS PLEASE SELECT ONE OPTION BELOW (you are welcome to select additional options for a \$5 charge)

CAULIFLOWER SOUP FRIED CAULIFLOWER, CURRY, CHIVES

POTATO LEEK SOUP SMOKED SALMON, BRIOCHE CROUTON

TOMATO GAZPACHO LOBSTER, SOURDOUGH CROUTON, BASIL, AVOCADO, LEMON OIL (AVAILABLE JUNE-SEPTEMBER)

CAESAR SALAD ROMAINE HEARTS, COUNTRY CROUTONS, PARMESAN

MARINATED BEET SALAD ARUGULA, HAZELNUTS

DUNGENESS CRAB CAKE CITRUS SALAD, WILD GREENS (ADDITIONAL \$10 PER PERSON)

WILD MUSHROOM & BURRATA TART ARUGULA, PESTO

MIXED GREEN SALAD SEASONAL ADDITIONS

WAGYU BEEF CARPACCIO FRIED RICE, TRUFFLE AIOLI

HEIRLOOM TOMATO SALAD ARUGULA, BASIL, GOAT CHEESE, SHERRY VINAIGRETTE, CROSTINI (AVAILABLE JUNE-SEPTEMBER)

BURRATA CHERRY TOMATOES, EXTRA VIRGIN OLIVE OIL, CROSTINI

ROASTED ASPARAGUS SALAD GRIBICHE, WATERCRESS, PARMESAN, BACON, BALSAMIC VINAIGRETTE (AVAILABLE MAY-JUNE)

CHILLED CORN SOUP CRAB, CHIVES, BRIOCHE CROUTONS

HAMACHI CRUDO DAIKON RADISH, CUCUMBER, PINEAPPLE, AGRUMATO OIL, SOY GINGER GLAZE (ADDITIONAL \$5 PER PERSON)

OPTIONAL MID COURSE (ADDITIONAL \$12 PER PERSON) CHEF'S SELECTION OF RISOTTO OR RAVIOLI

ENTRÉES (SELECT 2 ENTRÉES) WE WILL ALSO PRINT ON THE MENU "VEGETARIAN OPTION AVAILABLE UPON REQUEST" (you are welcome to select additional options for a \$10 charge)

\$73 PER PERSON

ROASTED KING SALMON CHERRY TOMATOES, ARUGULA, BACON LARDONS, CORN, TOMATO VINAIGRETTE

PORK CHOP POLENTA, BRAISED GREENS, ROASTED PEACHES, WHOLE GRAIN MUSTARD SAUCE

PETALUMA ORGANIC CHICKEN BREAST POTATO PURÉE, MARKET VEGETABLES, CHICKEN JUS

LIBERTY DUCK CONFIT ONION, SPINACH, KING TRUMPET MUSHROOM, HUCKLEBERRY SAUCE

PETRALE SOLE CAULIFLOWER PURÉE, GOLDEN RAISINS, BALSAMIC REDUCTION

BRAISED BEEF SHORT RIBS POTATO PURÉE, MARKET VEGETABLES, bordelaise

\$104 PER PERSON MENU

PRIME FILET MIGNON ROASTED FINGERLING POTATOES, PEAS, CARROTS, BORDELAISE

RACK OF LAMB CAPONATA, ROSEMARY JUS

MAINE LOBSTER RISOTTO WILD MUSHROOMS, SPINACH, MEYER LEMON

SEARED MAINE SCALLOPS LEMON RISOTTO, PEAS, SPINACH, LEMON THYME SAUCE

HONEY SOY GLAZED BLACK COD MUSHROOM CONSOMMÉ, SCALLION, RADISH, FRISEE

\$146 PER PERSON MENU

BACON WRAPPED MILK FED VENISON GINGER CARROT PURÉE, WALLA WALLA ONIONS, SPINACH, WILD MUSHROOMS, HUCKLEBERRY SAUCE

SNAKE RIVER WAGYU BEEF MAITAKE MUSHROOMS, CRISPY POTATOES, CIPOLLINI ONIONS, BABY CARROTS, BLACK PEPPER GASTRIQUE (ADDITIONAL \$15 PER PERSON)

SURF AND TURF PRIME FILET MIGNON, BUTTER POACHED MAIN LOBSTER TAIL, CITRUS SAUCE, SPINACH, POTATOES

MAINE LOBSTER RISOTTO CELERY ROOT, WILD MUSHROOMS, SWISS CHARD, MASCARPONE, MEYER LEMON, SHAVED TRUFFLES (TRUFFLES VARY SEASONALLY)

HONEY SOY GLAZED BLACK COD MUSHROOM CONSOMMÉ, LOBSTER DUMPLINGS

DESSERT (SELECT 1 DESSERT) (you are welcome to select additional options for a \$5 charge)

VANILLA BEAN CRÈME BRÛLÉE SALTED SHORTBREAD COOKIE, ORANGE SORBET

WARM SEASONAL FRUIT CRISP LEMON ICE CREAM

TRES LECHES, LEMON CURD STRAWBERRY SORBET

MOLTEN CHOCOLATE CAKE SALTED CARAMEL, VANILLA ICE CREAM

LEMON PUDDING CAKE FRESH BERRIES, WHIPPED CREAM

COCONUT TAPIOCA (GLUTEN & DAIRY FREE)

Menus are seasonally prepared and may vary with seasonal selections, prices are subject to change



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Additional Offerings

For the Table

Greet guests with something to share down the table family style

Seasonal Bread Selection butter with Hawaiian black salt, olives ~ \$6 per order (serves 4)

Oysters on the Half Shell ~ \$36 per dozen

Tuna Tacos, crispy wonton shell, guacamole, spicy cream, slaw ~ \$15 each (5 per order)

Shrimp Cocktail, cocktail sauce, shredded lettuce, lemon ~ \$15 each

Warm Marinated Olives, hummus, wood fired flatbread ~ \$13 each

Truffle Fries, truffle oil, parmesan cheese ~ \$13 each

Burrata, basil oil, tomato marmalade, crostini ~ \$15 each

Mushroom Flatbread, parmesan, arugula, truffle oil ~ \$16 each (5 slices per order)

Margherita Flatbread, mozzarella, parmesan, tomato, basil ~ \$16 each (5 slices per order)

Chorizo Flatbread, piquillo pepper, mozzarella, tomato sauce ~ \$16 each (5 slices per order)

Artisanal Cheese Plate, selection of cheeses, candied nuts, sliced fruit, crostini ~ \$37 per plate / 5-8 people

Charcuterie Plate, cured meats & sausages, marinated vegetables, whole grain mustard, crostini ~ \$37 per order / 5-8 people

Crudités (serves 10 guests \$37 or serves 20 guests \$63)

Seasonal assortment of vegetables with housemade dips

Fresh Fruits (serves 10 guests) \$63

Seasonal assortment of fruits

Pulled Pork Sliders (serves 10 guests, 20 sliders) \$105

Pulled pork, barbeque sauce, coleslaw, brioche bun

Beef Sliders (serves 10 guests, 20 sliders) \$105

Beef slider, barbeque sauce, coleslaw, brioche bun

Tuna Sliders (serves 10 guests, 20 sliders) \$189

Tuna, spicy coleslaw, avocado mousse, wasabi mayonnaise, brioche bun

Portobello Sandwiches (serves 10 guests, 10 sandwiches cut in half) \$84

Seafood Tasting, prawns, mussels, Dungeness claws, shrimp,

1 dozen oysters and 1 whole lobster ~ \$126 per plate / 5-7 people

Caviar with accompaniments, potato blini, hard boiled egg, red onion, crème fraîche, caper, chives ~ \$55 one ounce

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Canapés & Dessert Stations

Canapé Menu

*Canapés are bite sized appetizers which are tray passed by our service team
Minimum order of 3 dozen per selection*

- Mini Dungeness Crab Cake, meyer lemon aioli ~ \$25.00 per dozen
- Roasted Pork Sausage, sliced tomato, whole grain mustard ~ \$15.00 per dozen
- Tuna Tartare, wasabi tobiko, crispy wonton ~ \$20.00 per dozen
- Ceviche, pico de gallo, corn tortilla ~ \$15.00 per dozen
- Salmon Crostini, lemon, crème fraîche, dill ~ \$15.00 per dozen
- Goat Cheese, niçoise olive tapenade, crostini ~ \$15.00 per dozen
- Blini with Caviar, crème fraîche, chives ~ \$25.00 per dozen
- Gruyere Gougere, prosciutto ~ \$15.00 per dozen
- Roasted Pork Belly, arugula purée ~ \$15.00 per dozen
- Wild Mushroom Arancini ~ \$15.00 per dozen
- Fried Alaskan Shrimp, spicy chili sauce ~ \$20.00 per dozen
- Beef Carpaccio, shaved parmesan, truffle aioli, brioche crostini ~ \$20.00 per dozen
- Chicken Skewers, peanut dipping sauce ~ \$15.00 per dozen
- Skewered Beef Barbacoa, filet mignon, romesco ~ \$20.00 per dozen
- Lobster Dog, mustard remoulade ~ \$25.00 per dozen
- Roasted Beets, quinoa, pistachio-crumble (Vegan) ~ \$15.00 per dozen

Mini Dessert Offerings

Minimum order of 3 dozen per selection

- Citrus Cream Puffs ~ \$20.00 per dozen
- Chocolate Truffle Cake ~ \$25.00 per dozen
- Seasonal Fruit Bars ~ \$15.00 per dozen
- Mexican Wedding Cookies ~ \$15.00 per dozen
- Seasonal Fruit Tartelettes ~ \$15.00 per dozen
- Mini Tres Lèches ~ \$18.00 per dozen
- Assortiments of Macarons ~ \$25.00 per dozen
(chocolate, caramel, pistachio, strawberry, raspberry, cappuccino, lemon)
- Chocolate Chip Cookies ~ \$15.00 per dozen

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For Your Break

Beverages

Serving Peerless Coffee & Teas, assorted sodas and house purified water

Half Day Service - \$10.50

Full Day Service - \$21.00

Extras

Ice Tea ~ \$3.50 per order

Sparkling & Still Mineral Waters ~ \$7.25 per large bottle

Snacks

Refreshing Snacks

Artisanal Cheese Plate ~ \$37 per plate / 5-8 people
selection of 5 cheeses, candied nuts, sliced fruit, crostini

Charcuterie Plate ~ \$37 per order / 5-8 people
cured meats & sausages, marinated vegetables, whole grain mustard, crostini

Crudités ~ \$63 per order / 10 people
Seasonal assortment of vegetables with housemade dips

Fresh Fruits ~ \$63 per order / 10 people
Seasonal assortment of fruits

Savory Snacks

Popcorn (truffle/butter) ~ \$7 per person

Potato Chips ~ \$7 per person

Mixed Nuts ~ \$7 per person

Sweet Bites

Chocolate Chip Cookies ~ \$25 per dozen

Mexican Wedding Cookies ~ \$25 per dozen

Brownies ~ \$25 per dozen

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EL DORADO

HOTEL & KITCHEN

SPECIAL EVENT LUNCH MENUS

Spring/Summer Menus available April - September

Drip hot coffee and hot tea service included during dessert with 3 course lunch menus.

Bread & butter service \$3 per person.

Menu sets below are sample menu sets.

As we are a farm to table restaurant our chef changes the menu sets on a daily seasonal basis.

STARTERS PLEASE SELECT ONE OPTION BELOW (you are welcome to select additional options for a \$5 charge)

WAGYU BEEF CARPACCIO FRIED RICE, TRUFFLE AIOLI

POTATO LEEK SOUP LEMON PEARLS, SMOKED SALMON, BRIOCHE CROUTON

TOMATO GAZPACHO LOBSTER, SOURDOUGH CROUTON, BASIL, AVOCADO, LEMON OIL (AVAILABLE JUNE-SEPTEMBER)

CAESAR SALAD ROMAINE HEARTS, COUNTRY CROUTONS, PARMESAN

BURRATA CHERRY TOMATOES, EXTRA VIRGIN OLIVE OIL, CROSTINI

MIXED GREEN SALAD SEASONAL ADDITIONS

MARINATED BEET SALAD ARUGULA, HAZELNUTS

FRIED GREEN TOMATO SALAD PINEAPPLE SALSA, GOAT CHEESE, CRISPY BACON, SPICY AIOLI

WARM WILD MUSHROOM & GOAT CHEESE TART ARUGULA, PESTO

ROASTED ASPARAGUS SALAD GRIBICHE, WATERCRESS, PARMESAN, BACON, BALSAMIC VINAIGRETTE (AVAILABLE MAY-JUNE)

ENTRÉES (SELECT 2 ENTRÉES) WE WILL ALSO PRINT ON THE MENU "VEGETARIAN OPTION AVAILABLE UPON REQUEST"

(you are welcome to select additional options for a \$10 charge)

\$52 PER PERSON

ROASTED KING SALMON CHERRY TOMATOES, ARUGULA, BACON LARDONS, CORN, TOMATO VINAIGRETTE

BUTTERMILK FRIED CHICKEN POTATO LEEK PURÉE, SQUASH, FINGERLING POTATOES, CARROTS

CHICKEN PARMESAN SANDWICH PROVOLONE CHEESE, OREGANO, CHILI FLAKE, TOMATO SAUCE, FRIES

MUSHROOM FLATBREAD PARMESAN, SYLVETTA ARUGULA, TRUFFLE OIL

CARNAROLI RISOTTO SUMMER VEGETABLES, WILD MUSHROOMS, MASCARPONE, PARMESAN

TOSTADA CHIPOTLE BRAISED CHICKEN, COTIJA CHEESE, BLACK BEAN PURÉE, AVOCADO, ICE BERG LETTUCE, PICO DE GALLO, SPICY CREMA, CILANTRO

DUCK CONFIT SALAD GRANNY SMITH APPLE, BELGIAN ENDIVE, KUMQUATS, CANDIED PISTACHIOS, SHERRY VINAIGRETTE

\$62 PER PERSON MENU

BRAISED BEEF SHORT RIBS POTATO PURÉE, MARKET VEGETABLES, BORDELAISE

PETALUMA ORGANIC CHICKEN BREAST POTATO PURÉE, MARKET VEGETABLES, CHICKEN JUS

AHI TUNA "NIÇOISE" MIXED LETTUCE, HARICOT VERTS, TOMATO, EGG, NIÇOISE OLIVE, CAPERS, CHAMPAGNE VINAIGRETTE

LOBSTER SANDWICH CIABATTA BREAD, BACON, LEMON AIOLI, TOMATO, FRIES (ADDITIONAL \$15 PER PERSON)

DUNGENESS CRAB SALAD, AVOCADO, RUBY GRAPEFRUIT, PICKLED ONIONS, CITRUS VINAIGRETTE, RADISHES (ADDITIONAL \$10 PER PERSON)

DESSERT (SELECT 1 DESSERT) (you are welcome to select additional options for a \$5 charge)

VANILLA BEAN CRÈME BRÛLÉE SALTED SHORTBREAD COOKIE, ORANGE SORBET

WARM SEASONAL FRUIT CRISP LEMON ICE CREAM

MOLTEN CHOCOLATE CAKE SALTED CARAMEL, VANILLA ICE CREAM

LEMON PUDDING CAKE FRESH BERRIES, WHIPPED CREAM

TRES LECHES, LEMON CURD STRAWBERRY SORBET

COCONUT TAPIOCA (GLUTEN & DAIRY FREE)

Menus are seasonally prepared and may vary with seasonal selections, prices are subject to change



EL DORADO

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SPECIAL EVENT PLATED BREAKFAST MENUS

Drip coffee and tea service included with 2 course breakfast (entrée & dessert)

Available Mondays-Saturdays from 8-10:30AM, Sundays from 9-3pm

For parties of 10-20 guests

BITES TO SHARE AT THE TABLE *(a fun way to start the morning; add these on to your two course breakfast)*

FRESH FRUITS SEASONAL ASSORTMENT OF FRUITS (SERVES 10 GUESTS) \$63 PER ORDER

CHURROS WITH CARAMEL AND CHOCOLATE DIPPING SAUCES (SERVES 3 GUESTS) \$11 PER ORDER

PASTRIES ASSORTMENT OF PASTRIES \$11 PER PERSON

MUFFINS ASSORTMENT OF MUFFINS \$11 PER PERSON

CAVIAR WITH ACCOMPANIMENTS POTATO BLINI, HARD-BOILED EGG, RED ONION, CRÈME FRAÎCHE, CAPER, CHIVES \$55 ONE OUNCE

ENTRÉES (SELECT 2 ENTRÉES) WE WILL ALSO PRINT ON THE MENU "VEGETARIAN OPTION AVAILABLE UPON REQUEST"

\$37 PER PERSON

BAGEL & LOX SMOKED SALMON, ARUGULA, CREAM CHEESE, CAPERS, ONIONS

BRIOCHE FRENCH TOAST FRUIT COMPOTE, HOBBS BACON, SYRUP

EGGS BENEDICT CHIPOTLE HOLLANDAISE, SLICED HAM, FRIED POTATOES

BREAKFAST BURRITO CHIPOTLE SALSA, SCRAMBLED EGGS, SAUSAGE, CHEDDAR, BLACK BEANS, AVOCADO, PICO DE GALLO, FRIED POTATOES

TAVERN HAM & GRUYERE OMELETTE FRIED POTATOES, ARUGULA

MUSHROOM & GOAT CHEESE OMELETTE FRIED POTATOES, ARUGULA

CHILAQUILES SALSA ROJA, CRISPY TORTILLAS, EGGS, CREMA, AVOCADO, COTIJA

DESSERT (SELECT 1 DESSERT)

VANILLA BEAN CRÈME BRÛLÉE SALTED SHORTBREAD COOKIE, ORANGE SORBET

WARM SEASONAL FRUIT CRISP LEMON ICE CREAM

MOLTEN CHOCOLATE CAKE SALTED CARAMEL, VANILLA ICE CREAM

LEMON PUDDING CAKE FRESH BERRIES, WHIPPED CREAM

TRES LECHES, LEMON CURD STRAWBERRY SORBET

COCONUT TAPIOCA (GLUTEN & DAIRY FREE)

Menus are seasonally prepared and may vary with seasonal selections, prices are subject to change



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FULL BREAKFAST BUFFET \$37 PER PERSON

BEVERAGES (all included)

ROAST COFFEE & MIGHTY LEAF TEA
SELECTIONS WITH SUGAR & CREAM
ORANGE JUICE
MILK

LIGHT BITES (all included)

BAGELS WITH CREAM CHEESE AND BUTTER
SEASONAL FRESH FRUIT
HOUSE MADE GRANOLA
PLAIN LOW-FAT GREEK YOGURT

EGGS (select one)

SCRAMBLE EGGS, FINE HERBS
POACHED EGGS
FRITTATA, SEASONAL VEGETABLES,
MOZZARELLA CHEESE
ADDITIONAL EGG: \$6

MEATS (select one)

BACON
TURKEY BACON
HOUSE MADE PORK SAUSAGE
CHICKEN APPLE SAUSAGE
ADDITIONAL MEAT: \$6

CONTINENTAL BREAKFAST \$25 PER PERSON

BEVERAGES (all included)

ROAST COFFEE & MIGHTY LEAF TEA
SELECTIONS WITH SUGAR & CREAM
ORANGE JUICE
MILK

LIGHT BITES (all included)

BAGELS WITH CREAM CHEESE AND BUTTER
SEASONAL FRESH FRUIT
HOUSE MADE GRANOLA
PLAIN LOW-FAT GREEK YOGURT

ADDITIONAL OPTIONS TO INCLUDE FOR YOUR GUESTS:

ADDITIONAL FOOD ADD ONS

ACTION STATIONS add on for full breakfast buffet

OMELET ACTION STATION (INGREDIENT OPTIONS INCLUDE: MUSHROOMS, RED ONION, TOMATOES, SPINACH, BACON, HAM, CHEDDAR) ADDITIONAL ~ \$12 PER PERSON FOR FULL BUFFET OR \$25 FOR CONTINENTAL BUFFET

ASSORTED PASTRIES & CROISSANTS ~ \$11 PER PERSON

SLICED SMOKED SALMON, CAPERS, RED ONION ~ \$11 PER PERSON

EGGS BENEDICT, SLICED HAM, SOURDOUGH, HOLLANDAISE ~ \$16 PER PERSON

QUICHE (INGREDIENT OPTIONS INCLUDE: TOMATO, ONION, MUSHROOM, HAM, CHEESE, SPINACH) ~ \$16 PER PERSON

FRENCH TOAST, MAPLE SYRUP, WHIPPED CREAM ~ \$15 PER PERSON

BREAKFAST POTATOES, CARAMELIZED ONIONS ~ \$12 PER PERSON

ADDITIONAL BEVERAGE ADD ONS

CLASSIC MIMOSAS ~ \$12 PER ORDER

BELLINI ~ \$12 PER ORDER

EDK BLOODY MARY, INFUSED VODKA ~ \$13.50 PER ORDER

GRAPEFRUIT JUICE - \$4.25 PER PERSON

SPARKLING MINERAL WATERS - \$7.25 PER BOTTLE

**PER PERSON PRICES REFLECT REFRESHING SELECTION FOR UP TO 2.5 HOURS, \$5 PER PERSON FOR EACH ADDITIONAL HOUR. MENUS ARE SEASONALLY PREPARED AND MAY VARY WITH SEASONAL SELECTIONS, PRICES ARE SUBJECT TO CHANGE*