



Rooster Run Events

Holiday Party Luncheon Packages 2015

Marinated Tri Tip with Natural Au Jus
Pan Seared Chicken Breast w/ Lemon Beurre Blanc
Organic Mixed Greens, Dressing choice
Garlic whipped Potatoes, Sour Dough bread & Whipped butter
\$33.00 per person

Chicken Parmesan w/Mozzarella, Marinara & Parmigiano cheese
Penne pasta with Marinara or Alfredo Sauce
Seasonal Vegetable & Classic Caesar Salad
Garlic Bread or Warm Dinner rolls & Whipped butter
\$30.00 per person

Slow Roasted Prime Rib of Beef w/ Natural au jus & Horseradish Cream
Butter Lettuce Salad with dried fruit, caramelized walnuts & Red onion
Herb Roasted Red Potatoes or Garlic Whipped Potatoes, Seasonal Vegetables,
Warm Dinner rolls & Whipped butter
\$35.00 per person

Dill dusted Pan Seared Salmon w/Lemon Herb Cream Sauce
Chicken Breast Picatta w/White wine, Lemon and Capers
Mixed Greens Salad with Red onion, Carrots, Tomatoes, Black olives & Cucumbers
Basmati Rice, Seasonal Vegetables, Warm Dinner rolls & Whipped butter
\$38.00 per person

Vegetarian Options

Acorn Squash stuffed with Wild Mushrooms, Quinoa and Sautéed spinach
Or Butternut Squash Raviolis with Brown Butter Sage Sauce

Pricing Includes:

1 Event Room with Holiday Décor, Grand Buffet, Festive Linens,
Colored Napkins, Seasonal Table Centerpieces, Non-Alcoholic Beverage Station,
Holiday Inspired Dessert, Holiday background music, tax and service.

Add \$3.00 per person for additional Pasta Course.

A Bottle of Red & White House Wine per table or Drink ticket
For House beverages is an additional \$5.00 per person.

Additional Event room available for \$400.00

Call Rooster Run Event Center for more information at (707) 778-1232 or lanem@roosterrun.com

* Pricing is valid from November 29, 2015 until January 31, 2016*

