



Food & Beverage

MENU

Menu Option #1

Sparrow Valley Retreat's in-house catering service crafts unique and boutique experiences, specializing in high-end, local, seasonal, organic, and farm-fresh nutrient-dense foods.

Redwood Buffet

Includes: (3) Passed Appetizers | (1) Salad | (1) Protein |
(1) Vegetarian Protein | (3) Sides

Redwood Family Style (50 Guests or Fewer)

Includes: (3) Passed Appetizers | (1) Salad | (2) Proteins |
(1) Vegetarian Protein | (5) Sides

Redwood Plated Dinner

Includes: (3) Passed Appetizers | (1) Salad | (2) Proteins |
(1) Vegetarian Protein | (3) Sides

Each selection includes beautiful, freshly made loaves from Manresa Bread with assorted jams, bacon marmalade, goat butter, and Harley Farms' lavender cheese.

Ideal Setting For:



Private Events



Ceremony



Cocktail Hour



Reception

All events are subject to fees, such as: staffing cost, service fee & sales tax. F&B minimums may apply based on date and guest count.





APPETIZERS

Passed Appetizers - Select (3) from the below to be paired with your dinner selection.

Vegan Garbanzo Bean Sliders: Arugula micro-greens, summer pickled vegetables on brioche

Beef Sliders: Caramelized onion, Point Reyes blue cheese, arugula, balsamic reduction on brioche

Mini Smoked Salmon Tacos: Chipotle cream, orange habanero cabbage slaw // summer vegan rainbow tacos, orange habanero slaw

Summer Squash Focaccia: Blossom honey, chive blossoms, goat cheese (Vegan: no goat cheese)

Lamb Lollipops: Sweet potato puree, blackberry cabernet reduction sauce (GF)

Chili Rubbed Shrimp: Orange butter reduction, served in an Asian soup spoon (GF)

Grilled Fillet or Beef: Caramelized onion, Point Reyes blue cheese balsamic reduction

Sweet Pea Falafel: Sweet pea falafel, pickled watermelon radish on a pita chip, tzatziki (Vegan & GF)

Roasted Squash: Roasted squash, blossom honey, goat cheese with fresh herbs and edible flowers on hand-thrown, homemade flatbread, cut in squares for easy eating

SALADS

Select (1) from the below to be paired with your dinner selection.

Big Rustic: Wild baby arugula and romaine salad with classic Caesar dressing and chewy sourdough house-made croutons

Wild Field Greens: Edible flowers, citrus-shallot-honey vinaigrette, fried warm goat cheese pucks

Wild Rocket: Grilled and caramelized stone fruit, burrata, sweet maple vinaigrette, and candied pistachio dust

Roasted Kabocha Squash Salad: Fried sage leaves, maple, pepitas, pomegranate, goat cheese (Allergen Friendly)

Heirloom Tomato Salad: With basil burrata and pomegranate molasses

Melon Salad: With pickled shallot, fried mint, toasted groats, and burrata

Classic Wedge: With bacon lardons, green goddess dressing, chives, and cherry tomatoes

Avocado Citrus Herb Salad: Salty friend caper, citrus, fresh herbs and cracked pepper

SIDES

Select the number of sides based on your serving style; i.e. buffet, family style, or plated.

Chorizo Cornbread Stuffing: Homemade honey cornbread, mirepoix, chorizo, fresh sage and egg custard (GF)

Roasted Brussel Sprouts: Pomegranate seeds, pomegranate molasses, salt, pepper, and oil (Vegan)

Candied Heirloom Carrots: With citrus peel (GF)

Sour Cream & Chive Mashed Potatoes: Whipped and creamy, russet potatoes, sour cream, chive (Vegetarian)

Braised Fingerlings: Fingerling potatoes, tomato, pancetta, cream, white wine, garlic, onion, and sage

Mediterranean Baked Sweet Potato: With tahini drizzle, fresh herbs, and tomato (Vegan)

Parsnip Puree: Pureed and braised sweet parsnip in heavy cream and nutmeg

Dehydrated Tomato: Dry farmed or heirloom tomatoes, marinated in balsamic, thyme, garlic and onion, slow roasted for over 3 hours for a bold tomato flavor

Grilled Asparagus: Quick blanched asparagus with almond alidade sauce (garlic, almond, lemon, parsley and olive oil (Vegan)

Lil' Devils: Roasted sticky baby carrots cooked with citrus peel, juice, honey, thyme, bay leaves, onion and garlic

Herbaceous Polenta: Creamy Italian polenta cooked with heavy cream, parmesan cheese, fresh herb oil and garlic Parsnip Puree (Vegetarian)

Beet Hummus Avocado: (Vegan)

Sautéed Braising Greens: Local quick braised greens, white wine vinegar, salt and pepper (Vegan)

Curried Quinoa: Shaved carrot, dried apricot, dried tart cherry, fresh parsley, curry powder, turmeric and quinoa

Sauteed Broccolini with garlic confit: Blanched broccolini, garlic confit, oil, salt and pepper

Creamy Gorgonzola, chard: Local chard, creamy gorgonzola sauce, crunchy panko topping



MAINS

Roasted Chicken: Slow roasted, spice brined, crispy-skinned whole roasted chicken with orange ginger glaze

Butternut Squash Ravioli: Fried sage leaves, Madeira cream

Wild Mushroom Ragout & Parsnip: Hearty slow-cooked mushroom ragout with creamy puréed parsnip

Black Cod: Delicate black cod served with saffron cream

Chocolate Rosemary Braised Ribs: 12 hr. red wine, rosemary and cacao braised markegard grass fed beef rib

Aphrodisiac Pasta: Fresh pasta, avocado sundried tomato, fried citrus, herbs (Vegan)

Pan Seared Halibut: Pan seared halibut served with fried caper beurre blanc sauce and fresh herb garnish

Tuscan Chicken: Tuscan marinated chicken with poblano cream

Vegan Cashew Crusted Cauliflower Steak: Crunchy cashew crusted, tender cauliflower steak served with a Sweet and tangy citrus-date relish

Optional Add-Ons:

Beverage Station: Spa Water, Lemonade, after Ceremony Coffee & Tea

Dessert Bar: Select (3) - Macarons, 7 layer dream bars, lemon sunshine bars, mini panna cottas, mini pies, mini chocolate mousses, and mini creme brulee cups

** Each serving style can be customized. Please note, all menu options are seasonal, and ingredients are based on availability. **

Catering Options Continued





Menu #2

Valencia Creek BBQ

(2) Appetizers (1) Salads (2) Sides (2) Proteins
(3) Appetizers (2) Salads (3) Sides (3) Proteins

Passed or Stationary Appetizers Options

- *Smoked BBQ Peppered Bacon*: Served with creamy bleu cheese and crumbles
- *Pulled Pork Sliders*: Slow-smoked pork butt pulled topped with caramelized onions and our signature zesty bbq sauce on a soft roll.
- *Avocado Toast*: Creamy avocado spread over a toasted sourdough slice, topped with a medley of rainbow cherry tomato bruschetta

Honey shrimp
Shrimp cocktail
Pulled pork slider
Prime brisket sliders
Grilled Italian sausage
Shrimp scampi

Baby back ribs sliders
Salmon sliders
Chicken bruschetta
Grilled lamb lollipops
Seated U-10 scallops
Fresh corn chips and salsa

Salads

- *Traditional Caesar Salad*: Romaine lettuce, shaved parmesan, croutons tossed with Caesar dressing
- *Cobb Salad*: Mixed greens, halved egg, turkey, ham, carrots, cherry tomatoes, and bacon
- *Garden Salad*: Tomatoes, onion, black olives, carrots, cucumber, pepperoncini, and croutons

Valencia Creek BBQ continued

Sides

- Smoked chili beans
- Mac & cheese
- Scalloped potatoes
- Mashed potatoes
- Baked potatoes
- Spanish rice
- Rice pilaf
- Dutch crunch garlic bread
- Coleslaw
- Street corn
- Vegan mac & cheese,
- Cauliflower mashed
- Grilled tofu fajita

Meats

- Prime beef brisket
- Pulled pork
- Pulled lamb
- Grilled whole lamb
- Grilled Steak
- Grilled prime rib
- Smoked salmon
- Smoked pork belly
- Shrimp scampi
- Wood-grilled tri-tip
- Grilled lobster
- Smoked ribs
- Halal chicken
- Smoked spiral ham
- Chile Colorado

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Menu #3

Cotto a Legna

Pizza ONLY

- *MARGHERITA*
Tomato sauce, olive oil, mozzarella, basil
- *Classic Pepperoni*
Pepperoni, tomato sauce, mozzarella
- *Sausage & Gorgonzola*
Caramelized onions, Italian sausage, gorgonzola crumble, capers
- *Capricciosa*
Tomato sauce, mozzarella, artichokes, mushrooms, ham and black olives
- *Parma*
White sauce, mushrooms, topped out of the oven with arugula, parmesan shaving and truffle oil
- *Pesto Goat Cheese*
Mozzarella, pesto, goat cheese, sun-dried tomato
- *Vegetarian*
Fresh tomatoes, mozzarella, basil, onions, zucchini, artichokes, asparagus
- *Create Your Own*
Create your own pizza for your wedding with the freshest ingredients sourced locally

Pizza & Salad

Green Salad or Caesar Salad

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BARTENDING PACKAGES

Our SVR team is available for a free phone consultation where we will explain the bar packages and services. Once a specific package is chosen, a quote and contract will be drafted and emailed. Upon receiving a 50% deposit of the approximate total bar program cost, the bar program planning will commence.

Attendance #	Beer & Wine Only	Beer, Wine & Standard Bar	Signature Handcrafted Cocktail Package
0-50 Attendees	1 Bartender \$500	2 Bartenders \$975	\$15 per person 2 Bartenders \$975 Tailored menu of (3) signature cocktails
51-100 Attendees	2 Bartenders \$975	2 Bartenders \$975	\$15 per person 2 Bartenders \$975 Tailored menu of (3) signature cocktails
California state law requires wedding party to purchase ALL alcohol. See note below.	Includes setup, tear down, tending to guests and keeping the bar organized, ice chests, & chilling bucket	Includes setup, tear down, tending to guests and keeping the bar organized, ice chests, & chilling bucket **Limited to 2-ingredient drinks: i.e. vodka soda, gin & tonic, etc.	Signature package includes shopping/preparation time, produce/supplies for craft mixers, various sodas, ice, water, & (1) beverage dispenser Includes all bar services mentioned for standard bar.

For the signature handcrafted package, our SVR team creates all the syrups, fresh presses all the juices, and procures all the produce locally from ranches and gardens, wild harvesting from the land in Aptos, and from Monterey Farmers' Markets.

Included in all packages: help with selection and a shopping list of local wines, beer, and alcohol, plus selections of best-paired liquor brands for signature cocktails.