

EL CAPITAN
HOTEL
mainzer

BANQUET MENU

2024



DINNER | PLATED

priced per guest | \$75 per person | choice of: one soup or salad, two entree's and one dessert

*third entree available for additional \$14 per person | please provide counts of each item ahead of time

SALAD

CHOICE OF ONE

GRILLED FENNEL & FRISEE SALAD

red wine poached pear, rendered bacon, dried cranberries, gorgonzola and herb vinaigrette

MARCHINI CAESAR

marchini radicchio, kale, caesar dressing, parmigiana reggiano, Rainbird sourdough croutons

SOUP

CHOICE OF ONE

HEIRLOOM TOMATO BISQUE

heirloom tomatoes, basil oil, creme fraiche

BUTTERNUT SQUASH BISQUE

warm spices, pepitas, touch of cream

ENTREES

CHOICE OF TWO

ROASTED FREE RANGE TURKEY BREAST

brined and roasted Turkey Breast, yukon gold mashed potatoes, haricot vert, rosemary-sage turkey gravy, cranberry relish -gf

HONEY BAKED HAM

spiral cut ham, honey-brown sugar crust, apple cider reduction, yukon gold mashed potatoes, roasted heirloom carrots-gf

HERB CRUSTED ROASTED PORK LOIN

local central valley sweet potato mash, roasted broccolini, maker's mark-maple glaze -gf

ENTREES CONTINUED

FORAGED WILD MUSHROOM RISOTTO

roasted wild mushrooms with creamy risotto, grana padano, red wine reduction, fine herbs-gf/vg
vegan set \$2/person

HARRIS RANCH BONELESS RIBEYE

additional charge \$22 per person
chargrilled 12 oz boneless ribeye, served medium rare, gorgonzola butter, roasted asparagus, fingerling potatoes, -gf

HOUSEMADE DESSERT

CHOICE OF ONE

additional option \$8/per person

PUMPKIN PIE

CHOCOLATE PECAN PIE

ROASTED APPLE TARTS

DINNER | BUFFET | TIER 1

priced per guest | \$65 per person *minimum 12 guests
choice of: soup or salad bar, one entree & one dessert

SOUPS

CHOOSE ONE

BUTTERNUT SQUASH
BISQUE

MINESTRONE

CHICKEN VEGETABLE

TOMATO BISQUE

SALAD

CHOOSE ONE

SALAD BAR

Local mixed greens served with
assorted toppings

Dressings: balsamic vinaigrette,
ranch, italian, greek w/ feta

ENTREES

CHOOSE ONE

ROASTED FREE RANGE TURKEY BREAST

brined and roasted turkey breast,
yukon gold mashed potatoes,
haricot vert, rosemary-sage
turkey gravy, cranberry relish

HONEY BAKED HAM

spiral cut ham- honey-brown sugar
crust, apple cider reduction, yukon
gold mashed potatoes, roasted
heirloom carrots-gf

HERB CRUSTED ROASTED PORK LOIN

local central valley sweet potato
mash, roasted broccolini, maker's
mark-maple glaze

ENTREES CONTINUED

FORAGED WILD MUSHROOM RISOTTO

roasted wild mushrooms with
creamy risotto, grana padano, red
wine reduction, fine herbs-gf/vg

HARRIS RANCH BONELESS RIBEYE

additional charge \$22 per person
chargrilled 12 oz boneless ribeye,
served medium, gorgonzola butter,
roasted asparagus, fingerling
potatoes, -gf

HOUSEMADE DESSERT

CHOICE OF ONE

additional option \$8/per person

PUMPKIN PIE

CHOCOLATE PECAN PIE

ROASTED APPLE TARTS

DINNER | BUFFET | TIER 2

priced per guest | \$65 per person *minimum 12 guests

choice of: soup or salad bar, two entrees, two sides & two desserts

SOUPS

CHOOSE ONE

BUTTERNUT SQUASH
BISQUE

MINISTRONE

CHICKEN VEGETABLE

TOMATO BISQUE

SALAD

SALAD BAR

Local mixed greens served with
assorted toppings

Dressings: balsamic vinaigrette,
ranch, italian, greek w/ feta

ENTREES

CHOOSE TWO

ROASTED FREE RANGE TURKEY BREAST

brined and roasted turkey breast,
yukon gold mashed potatoes,
haricot vert, rosemary-sage
turkey gravy, cranberry relish

HONEY BAKED HAM

spiral cut ham- honey-brown sugar
crust, apple cider reduction, yukon
gold mashed potatoes, roasted
heirloom carrots-gf

HERB CRUSTED ROASTED PORK LOIN

local central valley sweet potato
mash, roasted broccolini, maker's
mark-maple glaze

FORAGED WILD MUSHROOM RISOTTO

roasted wild mushrooms with
creamy risotto, grana padano, red
wine reduction, fine herbs-gf/vg

ENTREES CONTINUED

HARRIS RANCH BONELESS RIBEYE

additional charge \$22 per person
chargrilled 12 oz boneless ribeye,
served medium, gorgonzola butter,
roasted asparagus, fingerling
potatoes, -gf

HOUSEMADE DESSERT

CHOICE OF TWO

additional option \$8/per person

PUMPKIN PIE

CHOCOLATE PECAN PIE

ROASTED APPLE TARTS

SIDES

CHOOSE TWO

YUKON GOLD MASHED POTATOES-GF

LOCAL CENTRAL VALLEY SWEET POTATO MASH -GF

RAINBIRD SOURDOUGH DRESSING- VEGETARIAN

BROWN SUGAR GLAZED HEIRLOOM CARROTS -GF

SAUTEED HARICOT VERT -GF

ROASTED BRUSSEL SPROUTS WITH MAPLE -GF

DINNER | BUFFET | TIER 3

priced per guest | \$115 per person

soup and salad bar, choice of one hors d'oeuvre, three entrees, three sides and three desserts

SOUPS

CHOOSE ONE

BUTTERNUT SQUASH
BISQUE

MINISTRONE

CHICKEN VEGETABLE

TOMATO BISQUE

HORS D'OEUVRES

SERVED UPON ARRIVAL, CHOICE OF ONE

SHRIMP COCKTAIL

MINI BEEF WELLINGTON WITH BLUE CHEESE

BACON WRAPPED SCALLOPS

MELTED BRIE WITH FIG COMPOTE

PROSCIUTTO WRAPPED MELON

SALAD

SALAD BAR

Local mixed greens served with assorted toppings

Dressings: balsamic vinaigrette, ranch, italian, greek w/ feta

ENTREES

CHOOSE TWO

ROASTED FREE RANGE TURKEY BREAST

brined and roasted turkey breast, yukon gold mashed potatoes, haricot vert, rosemary-sage turkey gravy, cranberry relish

HONEY BAKED HAM

spiral cut ham- honey-brown sugar crust, apple cider reduction, yukon gold mashed potatoes, roasted heirloom carrots-gf

HERB CRUSTED ROASTED PORK LOIN

local central valley sweet potato mash, roasted broccolini, maker's mark-maple glaze

FORAGED WILD MUSHROOM RISOTTO

roasted wild mushrooms with creamy risotto, grana padano, red wine reduction, fine herbs-gf/vg

ENTREES CONTINUED

HARRIS RANCH BONELESS RIBEYE

additional charge \$22 per person
chargrilled 12 oz boneless ribeye, served medium, gorgonzola butter, roasted asparagus, fingerling potatoes, -gf

HOUSEMADE DESSERT

CHOICE OF TWO

additional option \$8/per person

PUMPKIN PIE

CHOCOLATE PECAN PIE

ROASTED APPLE TARTS

SIDES

CHOOSE TWO

YUKON GOLD MASHED POTATOES-GF

LOCAL CENTRAL VALLEY SWEET POTATO MASH -GF

RAINBIRD SOURDOUGH DRESSING- VEGETARIAN

BROWN SUGAR GLAZED HEIRLOOM CARROTS -GF

SAUTEED HARICOT VERT -GF

ROASTED BRUSSEL SPROUTS WITH MAPLE -GF

DINNER | OTHER

CARVING STATIONS

ATTENDANT REQUIRED \$100/HR
PRICED PER GUEST

ROASTED HARRIS RANCH PRIME RIB \$32

HONEY BAKED HAM \$22

ROASTED FREE RANGE TURKEY BREAST \$22

HERB CRUSTED PORK LOIN \$24

BONELESS LEG OF LAMB \$30

RECEPTION STATIONERY

CRUDITÉS DISPLAY

Carrots, Celery, Cherry Tomato, Green Onion, Broccoli, Cauliflower, Black Olive, Radish, Fennel, Artichoke Heart, Bell Pepper, Blue Cheese, Herb Buttermilk, Avocado and Chipotle Dips

Small \$380 (serves 50 people) Medium \$525 (serves 75 people) Large \$650 (serves 100+ people)

CURED EUROPEAN MEATS & ASSORTED CHEESES

Chef's selection of cured meats and artisanal cheeses served with Dijon & Grain Mustards, Vegetables Jardiniere, Marinated Olives, Sliced Baguette

Small \$525 (serves 50 people) Medium \$625 (serves 75 people) Large \$750 (serves 100+ people)

MEDITERRANEAN FIRE ROASTED VEGETABLE DISPLAY

Roasted in Garlic & Extra Virgin Olive Oil, Balsamic, Crème Fraîche, Red Pepper Hummus

Small \$435 (serves 50 people) Medium \$525 (serves 75 people) Large \$650 (serves 100+ people)

SPINACH & ARTICHOKE DIP

Grilled Herb Focaccia, Pita Bread

\$10 per person

DINNER | OTHER

PASSING HORS D'OEUVRES

PRICED PER GUEST

- EXOTIC MUSHROOM AND GOAT CHEESE BRUSCHETTA \$6
- BRIE AND GRAPE ON CROSTINI WITH CABERNET DRIZZLE \$6
- CANTALOUPE, HONEYDEW AND PROSCIUTTO WRAP \$7.50
- SEARED BEEF CARPACCIO WITH HORSERADISH CREAM \$8
- SMOKED SALMON AND DILL WITH CAPER CREAM ON TOAST POINT \$9
- MEDJOL DATES, BACON WRAPPED, BLUE CHEESE \$6
- MINI BEEF WELLINGTON WITH BLUE CHEESE \$8
- BLUE CHEESE AND BACON FINGERLING POTATO \$8
- TOMATO, MOZZARELLA, BASIL BRUSCHETTA \$6
- COCONUT SHRIMP WITH PINEAPPLE GLAZE \$9
- GRUYERE AND CHIVE POTATO CROQUETTES \$6
- MEATBALLS WITH TZATZIKI SAUCE \$7.50
- SEARED SCALLOP, BACON & ROSEMARY \$9
- MELTED BRIE WITH FIG COMPOTE \$6
- SURF & TURF SKEWER \$11

