



GROUP & EVENT DINING

M E N U S

Select from our specially created menus or indulge in “designer dining” where personal customization allows you to style your own event.

Our approach to “perfect pairings” combines the best seasonal selections with interesting new wines for a dining experience that will be as tantalizing as it is memorable!





GROUP & EVENT DINING

PINOT GRIGIO LUNCH MENU

SIGNATURE FLATBREADS

Select two of the following to share

- Ripe Plum Tomato Flatbread**
- Garlic Chicken Flatbread**
- Steak & Cremini Mushroom Flatbread**

LUNCH ENTRÉES

Select two of the following

- Grilled Chicken Salad**
- Kalymnos Greek Salad**
- Roasted Market Vegetable Sandwich**
- Grilled Chicken Caesar Sandwich**
- BBQ Steak and Blue Cheese Sandwich**

DESSERT

Seasons 52's Award-Winning Mini Indulgences
Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included
Wine pricing and pairings available upon request

\$32 per person

**not inclusive of alcohol, tax and gratuity*

Menu pricing subject to change. Food and beverage minimums may apply.



GROUP & EVENT DINING

SIGNATURE LUNCH MENU

SIGNATURE FLATBREADS

Select two of the following to share

- Ripe Plum Tomato Flatbread**
- Garlic Chicken Flatbread**
- Steak & Cremini Mushroom Flatbread**

LUNCH ENTRÉES

Select three of the following

- Roasted Market Vegetable Sandwich**
- Organic Baby Spinach Salad**
- Seasonal Grilled Chicken Salad**
- Shrimp Penne Pasta**
- BBQ Steak and Blue Cheese Sandwich**
- Grilled Chicken Caesar Sandwich**
- Seasonal Grilled Salmon Salad**
- Blackened Fish Tacos**

DESSERT

Seasons 52's Award-Winning Mini Indulgences

Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included

Wine pricing and pairings available upon request

\$37 per person

**not inclusive of alcohol, tax and gratuity*

Menu pricing subject to change. Food and beverage minimums may apply.



GROUP & EVENT DINING

CHARDONNAY
LUNCH MENU

SIGNATURE FLATBREADS

Select two of the following to share

- Ripe Plum Tomato Flatbread**
- Garlic Chicken Flatbread**
- Steak & Cremini Mushroom Flatbread**

SOUP OR SALAD

Select one of the following

- Soup of the Day**
- Farmer's Market Vegetable Soup**
- Organic Mixed Greens Salad**

LUNCH ENTRÉES

Select three of the following

- Seasonal Grilled Chicken Salad**
- Seasonal Grilled Salmon Salad**
- Farmer's Market Vegetable Plate**
- Seasonal Vegetable Pasta**
- Blackened Fish Tacos**
- Cedar Plank Salmon**
- Wood-Roasted Pork Tenderloin**

DESSERT

- Seasons 52's Award-Winning Mini Indulgences**
Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included
Wine pricing and pairings available upon request

\$42 per person

**not inclusive of alcohol, tax and gratuity*

Menu pricing subject to change. Food and beverage minimums may apply.



GROUP & EVENT DINING

PINOT NOIR DINNER MENU

SIGNATURE FLATBREADS

Select two of the following to share

- Ripe Plum Tomato Flatbread**
- Garlic Chicken Flatbread**
- Steak & Cremini Mushroom Flatbread**

SOUP OR SALAD

Select one of the following

- Farmer's Market Vegetable Soup**
- Soup of the Day**
- Organic Mixed Greens Salad**
- Organic Baby Spinach Salad**
- Organic Arugula Salad**

DINNER ENTRÉES

Select three of the following

- Farmer's Market Vegetable Plate**
- All-Natural Grilled Chicken Breast**
- Wood-Roasted Pork Tenderloin**
- Caramelized Sea Scallops**
- Cedar Plank Salmon**

DESSERT

Seasons 52's Award-Winning Mini Indulgences
Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included
Wine pricing and pairings available upon request

\$55 per person

**not inclusive of alcohol, tax and gratuity*

Menu pricing subject to change. Food and beverage minimums may apply.



GROUP & EVENT DINING

SIGNATURE
DINNER MENU

SIGNATURE FLATBREADS

Select two of the following to share

- Ripe Plum Tomato Flatbread**
- Garlic Chicken Flatbread**
- Steak & Cremini Mushroom Flatbread**

SOUP OR SALAD

Select one of the following

- Farmer's Market Vegetable Soup**
- Soup of the Day**
- Organic Mixed Greens Salad**
- Organic Baby Spinach Salad**

DINNER ENTRÉES

Select three of the following

- All-Natural Grilled Chicken Breast**
- Wood-Roasted Pork Tenderloin**
- Caramelized Sea Scallops**
- Shrimp Penne Pasta**
- Cedar Plank Salmon**
- Oak-Grilled Filet Mignon**

Family-Style Entrées Served with a Fresh Market Vegetable Bouquetiere

DESSERT

Seasons 52's Award-Winning Mini Indulgences

Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included

Wine pricing and pairings available upon request

\$65 per person

**not inclusive of alcohol, tax and gratuity*

Menu pricing subject to change. Food and beverage minimums may apply.



GROUP & EVENT DINING

CABERNET SAUVIGNON DINNER MENU

SIGNATURE FLATBREADS

Select three of the following

- Ripe Plum Tomato Flatbread**
- Garlic Chicken Flatbread**
- Spicy Chipotle Shrimp Flatbread**
- Steak & Cremini Mushroom Flatbread**

APPETIZER

Select two of the following

- Artichoke-Parmesan Crostini**
- Chilled Shrimp Cocktail**
- Grilled Chicken Skewers**

SOUP OR SALAD

Select one of the following

- Farmer's Market Vegetable Soup**
- Soup of the Day**
- Organic Mixed Greens Salad**
- Organic Baby Spinach Salad**
- Organic Arugula Salad**

DINNER ENTRÉES

Select three of the following

- Farmer's Market Vegetable Plate**
- All-Natural Grilled Chicken Breast**
- Wood-Roasted Pork Tenderloin**
- Oak-Grilled Filet Mignon**
- Caramelized Sea Scallops**
- Cedar Plank Salmon**
- Chef's Inspiration Seasonal Grilled Fish**

DESSERT

Seasons 52's Award-Winning Mini Indulgences

Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included

Wine pricing and pairings available upon request

\$75 per person

**not inclusive of alcohol, tax and gratuity*

Menu pricing subject to change. Food and beverage minimums may apply.



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RECEPTION MENU

SIGNATURE FLATBREADS

Priced per Flatbread

Ripe Plum Tomato Flatbread	\$9.10
Garlic Chicken Flatbread	\$9.75
Spicy Chipotle Shrimp Flatbread	\$10.95
Steak & Cremini Mushroom Flatbread	\$10.50

HORS D'OEUVRES

Priced by the dozen

Artichoke-Parmesan Crostini	\$19
Chilled Shrimp Cocktail	\$30
Lemongrass Sea Scallops	\$35
Chicken or Shrimp Quesadilla	\$22
Tuna Tartare Sushi Roll	\$27
Pork Tenderloin Medallions	\$31
BBQ Chicken Skewers	\$29
Spinach Stuffed-Mushrooms	\$25

MINI INDULGENCES & DESSERT WINE PARTY

Individual servings of classic desserts

Flight of Mini Indulgences (9 minis)	\$24.75
Mini Indulgence Celebration Tower (18 minis)	\$46.75
Dessert wines and after dinner cordials	(menu pricing)

**not inclusive of alcohol, tax and gratuity*

Menu pricing subject to change. Food and beverage minimums may apply.



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CHEF'S TABLE MENU

AMUSE

Seared Tuna with Ginger Relish

FIRST COURSE

Artichoke & Goat Cheese Flatbread

with leaf spinach, balsamic onions, and roasted peppers

Chipotle Shrimp Flatbread

with roasted poblanos, grilled pineapple and feta cheese

SECOND COURSE

Organic Salmon and Lemongrass Sea Scallop on a Cedar Plank

THIRD COURSE

Organic Arugula Salad

with grilled portobello, pine nuts, parmesan cheese and truffle dressing

FOURTH COURSE

Sonoma Goat Cheese Ravioli

with roasted garlic, basil and light tomato broth

FIFTH COURSE

Mesquite-Grilled Lamb T-bone Chop and Roasted Artichoke Stuffed Shrimp

with truffle mashed potatoes and seasonal vegetables

DESSERT

Seasons 52's Award-Winning Mini Indulgences

Individual servings of classic desserts

\$82 per person

**not inclusive of alcohol, tax and gratuity*

Wine Pairing by Master Sommelier George Miliotes

Available upon request

Menu pricing subject to change. Food and beverage minimums may apply.