

The River Room

at Seared



The River Room at Seared is a private dining room and bar that can accommodate parties of 20-105 guests

It is equipped with a full bar and bartender, sound system, and projection system, making it the perfect venue for any event:

Lunch or Dinner

Weddings

Rehearsal Dinners

Reunions

Birthdays

Cocktail Parties

Business Meetings

The menu options are:
plated or *buffet*

or choose a few items from our appetizer menu for more informal occasions

The bar options include:
fully hosted, dollar limit, or cash

Plated events for 20-40 people are available
Sunday-Thursday

Buffet style dining is available for parties of
20 or more Monday-Sunday

Banquet Menus

Banquet Appetizers

Each tray averages 20 pieces unless otherwise specified

1200 Degree Steak Skewers \$78

confit garlic harissa, chimichurri, lemon

Trumpet Mushroom Skewers \$68

black garlic butter, sesame, scallions

Caprese Skewers \$65

heirloom tomato, mozzarella, pesto

Deviled Eggs \$56

bacon lardons, chive, chili oil

Short Rib Tostones \$58

queso Cotija, black beans, guajillo chili

Cheese Crostini \$58

local cheese, fig jam, cabernet reduction, lavender honey

Crispy Corn Fritters \$59

sweet-chili glaze

Wild Mushroom Arancini \$68

house-made ricotta, thyme gremolata

Pork & Ricotta Meatballs \$68

Calabrian chili tomato sauce, parmesan

Smoked Salmon Cake \$79

smoked paprika aioli, lemon, basil

Citrus Cured Salmon \$78

black pepper lavash cracker, crème fraîche, whole grain mustard

Lobster Arancini \$79

sweet corn, charred tomato, kale pesto

Crab Cakes \$96

bell pepper coulis, green garlic aioli

Ahi Tuna Wontons \$78

citrus ponzu, tobiko, pickled ginger aioli

Shrimp Ceviche Tostadas \$72

guacamole, Fresno pepper, salsa verde

Ahi Poke Shooters \$78

citrus ponzu, crispy shallot, nori, cilantro

White Gulf Prawn Spring Rolls \$78

cilantro, mint, green papaya, sweet-chili glaze

Local Cheese & Charcuterie Board \$165

selection of local cheese and charcuterie
with the usual suspects

Oyster Tower \$125

3 dozen assorted oysters

Le Grand Shellfish Tower \$245

oysters, prawns, crab, lobster, daily crudo
with necessary accoutrements

Buffet Menu

COMPLETELY CUSTOMIZABLE
INCLUDES BREAD, BUTTER, AND COFFEE STATION

Buffet Option #1

\$38 PER PERSON

House Salad

market produce and seasonal vinaigrette

Caesar Salad

romaine hearts, brioche croutons, grana padano crisp

Seasonal Vegetables

Clover citrus-herb butter

Mashed Potatoes and Gravy

crème fraîche mashed potatoes, short rib gravy

Tri-Tip

black pepper and sea salt crusted tri-tip,
horseradish crème fraîche, roasted shallot jus

Buffet Option #2

\$45 PER PERSON

House Salad

market produce and seasonal vinaigrette

Caesar Salad

romaine hearts, brioche croutons, grana padano crisp

Seasonal Vegetables

Clover citrus-herb butter

Mac and Cheese

Cowgirl Wagon Wheel, truffled bread crumbs

Mary's Chicken

lemon-thyme jus

Tri-Tip

black pepper and sea salt crusted tri-tip,
horseradish crème fraîche, roasted shallot jus

Buffet Option #3

\$52 PER PERSON

House Salad

market produce and seasonal vinaigrette

Caesar Salad

romaine hearts, brioche croutons, grana padano crisp

Seasonal Vegetables

Clover citrus-herb butter

Mashed Potatoes and Gravy

crème fraîche mashed potatoes, short rib gravy

Mary's Chicken

lemon-thyme jus

Salmon

cherry tomato and basil beurre blanc

Tri-Tip

black pepper and sea salt crusted tri-tip,
horseradish crème fraîche, roasted shallot jus

Buffet Option #4

\$59 PER PERSON

House Salad

market produce and seasonal vinaigrette

Caesar Salad

romaine hearts, brioche croutons, grana padano crisp

Seasonal Vegetables

Clover citrus-herb butter

Mashed Potatoes and Gravy

crème fraîche mashed potatoes, short rib gravy

Salmon

cherry tomato and basil buerre blanc

Prime Rib

slow roasted

served with creamed horseradish & essential jus

Buffet Option #5

\$62 PER PERSON

Wedge Salad

baby iceberg, cherry tomatoes, Pt Reyes blue crumbles,
Nueske's Bacon, blue cheese dressing

Caesar Salad

romaine hearts, brioche croutons, grana padano crisp

Seasonal Vegetables

Clover citrus-herb butter

Mashed Potatoes and Gravy

crème fraiche mashed potatoes, short rib gravy

Salmon

cherry tomato and basil buerre blanc

Mary's Chicken

lemon-thyme jus

Prime Rib

slow roasted and hand-carved
served with creamed horseradish & essential jus

Buffet Option #6

\$72 PER PERSON

House Salad

market produce and seasonal vinaigrette

Caesar Salad

romaine hearts, brioche croutons, grana padano crisp

Seasonal Vegetables

Clover citrus-herb butter

Pork Belly Fried Rice

Niman Ranch pork belly, jasmine rice, farm eggs

Mac and Cheese

Cowgirl Wagon Wheel, truffled bread crumbs

Salmon

cherry tomato and basil buerre blanc

Mary's Chicken

lemon-thyme jus

Filet Mignon

hand-carved roasted beef tenderloin, charred jalapeño béarnaise

Buffet Option #7

\$94 PER PERSON

House Salad

market produce and seasonal vinaigrette

Caesar Salad

romaine hearts, brioche croutons, grana padano crisp

Seasonal Vegetables

Clover citrus-herb butter

Mashed Potatoes and Gravy

crème fraîche mashed potatoes, short rib gravy

Mac and Cheese

Cowgirl Wagon Wheel, truffled bread crumbs

Mary's Chicken

lemon-thyme jus

Filet Mignon

hand-carved roasted beef tenderloin, charred jalapeño béarnaise

Dungeness Crab or Lobster Tails

(seasonally available)

lemongrass scented drawn butter

Plated Banquet Menu

Select appetizers from the “Banquet Appetizers” menu

From our current dinner menu:

Select 1 salad

Select 3 entrée choices for your party guests to order

Select desserts from the “Banquet Dessert” menu

Banquet Desserts

Seared offers assorted, customizable trays with bite-sized, house-made desserts for both *plated* and *buffet* style menus

\$7 per person

Choose up to 3 of the following:

Cheesecake

almond cookie crumble, blackberry glaze

Vanilla Bean Tres Leche

dulce de leche, berry puree

Warm Chocolate Cake

chocolate-malt buttercream, bourbon caramel,
Vanilla bean Chantilly cream

Brown Butter Blondie

salted caramel, whipped cream

Icebox Lemon Pie

marshmallow meringue, blackberry, toasted coconut