

# 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**

We offer sit-down buffet or choose an array of appetizers for more informal gatherings

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

# Banquet Menus

## Banquet Appetizers

Each tray averages 20 pieces unless otherwise specified

**1200 Degree Steak Skewers \$89**

confit garlic harissa, chimichurri, lemon

**Trumpet Mushroom Skewers \$79**

black garlic butter, sesame, scallions

**Caprese Skewers \$75**

heirloom tomato, mozzarella, pesto

**Deviled Eggs \$65**

bacon lardons, chive, chili oil

**Short Rib Tostones \$72**

queso Cotija, black beans, guajillo chili

**Cheese Crostini \$68**

local cheese, fig jam, cabernet reduction, lavender honey

**Crispy Corn Fritters \$68**

sweet-chili glaze

**Wild Mushroom Arancini \$79**

house-made ricotta, thyme gremolata

**Pork & Ricotta Meatballs \$78**

Calabrian chili tomato sauce, parmesan

**Smoked Salmon Cake \$88**

smoked paprika aioli, lemon, basil

**Citrus Cured Salmon \$87**

black pepper lavash cracker, crème fraîche, whole grain mustard

**Lobster Arancini \$93**

sweet corn, charred tomato, kale pesto

**Crab Cakes \$98**

bell pepper coulis, green garlic aioli

**Ahi Tuna Wontons \$88**

citrus ponzu, tobiko, pickled ginger aioli

**Shrimp Ceviche Tostadas \$80**

guacamole, Fresno pepper, salsa verde

**Ahi Poke Shooters \$86**

citrus ponzu, crispy shallot, nori, cilantro

**White Gulf Prawn Spring Rolls \$92**

cilantro, mint, green papaya, sweet-chili glaze

**Local Cheese & Charcuterie Board \$185**

selection of local cheese and charcuterie  
with the usual suspects

**Oyster Tower \$155**

3 dozen assorted oysters

**Le Grand Shellfish Tower \$275**

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

# **Buffet Menu**

COMPLETELY CUSTOMIZABLE  
INCLUDES BREAD AND COFFEE STATION

## **Buffet Option #1**

\$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

### **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**

\$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

### **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**

\$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

#### **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**

\$66 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 and  
served with creamed horseradish & essential jus

## **Buffet Option #5**

\$70 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

served with creamed horseradish & essential jus

## **Buffet Option #6**

\$81 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**

roasted beef tenderloin, béarnaise

## **Buffet Option #7**

MKT price PER PERSON AQ

### **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**

roasted beef tenderloin, béarnaise

### **Dungeness Crab or Lobster Tails**

*(seasonally available)*

lemongrass scented drawn butter

# **Banquet Desserts**

Seared offers assorted, customizable trays with bite-sized, house-made desserts

\$9 per person

Choose 3 of the following:

## **Cheesecake**

almond cookie crumble, blackberry glaze

## **Vanilla Bean Tres Leche**

dulce de leche, berry puree

## **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