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 $96
confit garlic harissa, chimichurri, lemon

Trumpet Mushroom Skewers $86
black garlic butter, sesame, scallions

Caprese Skewers $82
heirloom tomato, mozzarella, pesto

Deviled Eggs $73
bacon lardons, chive, chili oil

Short Rib Tostones $79
queso Cotija, black beans, guajillo chili

Cheese Crostini $75
local cheese, fig jam, cabernet reduction, lavender honey

Crispy Corn Fritters $75
sweet-chili glaze

Wild Mushroom Arancini $86
house-made ricotta, thyme gremolata

Pork & Ricotta Meatballs $85
Calabrian chili tomato sauce, parmesan

Smoked Salmon Cake $95
smoked paprika aioli, lemon, basil

Citrus Cured Salmon $94
black pepper lavash cracker, crème fraîche, whole grain mustard

Lobster Arancini $99
sweet corn, charred tomato, kale pesto

Crab Cakes $104
bell pepper coulis, green garlic aioli

Ahi Tuna Wontons $95
citrus ponzu, tobiko, pickled ginger aioli

Shrimp Ceviche Tostadas $87
guacamole, Fresno pepper, salsa verde

Ahi Poke Shooters $94
citrus ponzu, crispy shallot, nori, cilantro

White Gulf Prawn Spring Rolls $99
cilantro, mint, green papaya, sweet-chili glaze

Local Cheese & Charcuterie Board $198
selection of local cheese and charcuterie
with the usual suspects

Oyster Tower $170
3 dozen assorted oysters

Le Grand Shellfish Tower $295
oysters, prawns, crab, lobster, daily crudo
with necessary accoutrements

Buffet Menu

COMPLETELY CUSTOMIZABLE
INCLUDES BREAD AND COFFEE STATION

Buffet Option #1

$51 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

$58 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

$65 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

$73 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

$76 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

$87 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