



Seared Steak & Seafood

River Room Banquet Menu

The River Room at Seared is a private dining room and bar with seating for parties of 20-120 guests.

The perfect place for any event!

Lunch or Dinner, Cocktail parties, Plated or Buffet, Appetizers, Business meeting, Weddings, Holiday parties, Birthdays, Reunions, Rehearsals, etc

Plated Events-

Sunday-Thursday- available for parties of 20 guests or larger

Friday & Saturday- available for parties of 20-40 guests

(ask our banquet manager about plated options for larger parties)

Plated menu-

-Pre-order appetizers from banquet appetizers on page 2.

-Choose 1 starter salad and 3 entrée choices from our current Dinner menu for your guests to choose from

-Pre-order dessert from our banquet dessert menu

Buffets-

Available for parties of 20 or larger

Buffet options are listed below

Buffets are completely customizable.

Feel free to mix and match any buffet options to create the perfect menu for your event.

All buffets include bread, butter, and coffee station

Bar-

The River Room is equipped with a full private bar

A bartender will be provided with no extra charge.

Bars options- Hosted, Cash, Dollar Limit etc...

Banquet Appetizers

(Appetizer trays average 20 pieces)

1200 Degree Steak Skewers

\$70

Confit garlic harissa, chimichurri, lemon

Trumpet Mushroom Skewers

\$65

Black garlic butter, sesame, scallions

Caprese Skewers

\$55

Heirloom tomato, mozzarella, pesto

Deviled Eggs

\$44

Bacon lardons, chive, chili oil

Short Rib Tostones

\$54

Queso Cotija, black beans, Guajillo chili

Cheese Crostini

\$54

Local cheese crostini, fig jam, cabernet reduction, lavender honey

Crispy Corn Fritters

\$52

Sweet chili glaze

Wild Mushroom Arancini

\$62

House ricotta, thyme gremolata

Pork & Ricotta Meatballs

\$60

Calabrian chili tomato sauce, parmigiano

Smoked Salmon Cake

\$75

Smoked paprika aioli, lemon, basil

Citrus Cured Salmon

\$70

Black pepper lavash cracker, crème fraîche, whole grain mustard

Lobster Arancini

\$75

Sweet corn, kale pesto charred tomato

Crab Cakes

\$90

Bell Pepper Coulis, green garlic aioli

Ahi Tuna Wontons

\$65

Citrus ponzu, tobiko, pickled ginger aioli

Oregon Bay Shrimp Ceviche

\$60

Guacamole, Fresno pepper, salsa verde

Ahi Poke Shooters

\$72

Citrus ponzu, crispy shallot, nori, cilantro

White Gulf Prawn Spring Rolls

\$72

cilantro, mint, green papaya, sweet chili glaze

Local Cheese & Charcuterie Board

\$150

Selection of local cheese, charcuteries and the usual suspects

Oyster Tower

\$100

3 dozen assorted oysters

Le Grand Shellfish Tower

\$200

Oysters, prawns, crab, lobster, daily crudo and necessary accoutrements.

Dinner Menus

Buffet # 1 \$34 per person

House Salad

Pickled red onion, purple haze cherve, heirloom apple, hazelnuts

Caesar Salad

Romaine Hearts, grana crisps, Brioche Croutons

Seasonal Vegetables

Clover citrus-herb butter

Mashed Potatoes and Gravy

Creme fraiche mashed potatoes short rib gravy

Tri Tip

Black pepper & sea salt crusted, horseradish creme fraiche, roasted shallot jus

Buffet #2 \$40 per person

House Salad

pickled red onion, purple haze cherve, heirloom apple, hazelnuts

Caesar Salad

Romaine Hearts, grana crisps, Brioche Croutons

Mac and Cheese

Cowgirl wagon wheel, truffled bread crumbs

Seasonal Vegetables

Clover citrus-herb butter

Tri-Tip

Black pepper & sea salt crusted, horseradish creme fraiche, roasted shallot jus

Mary's Chicken

Smoked hazelnut gremolata, lemon thyme jus

Buffet #3 \$47 per person

House Salad

pickled red onion, purple haze cherve, heirloom apple, hazelnuts, pomegranite seeds

Caesar Salad

Romaine Hearts, grana crisps, Brioche Croutons

Mashed Potatoes and Gravy

Creme fraiche mashed potatoes short rib gravy

Seasonal Vegetables

Clover citrus-herb butter

Mary's Roasted Chicken

Smoked hazelnut gremolata, lemon thyme jus

Salmon

Cherry tomato basil beurre blanc

Tri Tip

Black pepper & sea salt crusted, horseradish creme fraiche, roasted shallot jus

Buffet #4 \$54 per person

House Salad

Pickled red onion, purple haze cherve, heirloom apple, hazelnuts

Caesar Salad

Romaine Hearts, grana crisps, Brioche Croutons

Mashed Potatoes and Gravy

Creme fraiche mashed potatoes with duck confit gravy

Seasonal Vegetables

clover citrus-herb butter

Fresh Grilled Salmon

Cherry tomato basil beurre blanc

Prime Rib

Slow roasted and hand carved served with creamed horseradish

Buffet #5 \$57 per person

Caesar Salad

Romaine Hearts, grana crisps, Brioche Croutons

Wedge Salad

baby iceberg, cherry tomatoes, Pt Reyes blue crumbles, Neuske's Bacon, Blue Cheese Dressing

Mashed Potatoes and Gravy

Creme fraiche mashed potatoes with short rib gravy

Seasonal Vegetables

clover citrus-herb butter

Prime Rib

Slow roasted and hand carved served with creamed horseradish

Fresh Grilled Salmon

Cherry tomato basil beurre blanc

Mary's Roasted Chicken

Smoked hazelnut gremolata, lemon thyme jus

Buffet #6 \$65 per person

House Salad

pickled red onion, purple haze cherve, heirloom apple, hazelnuts, pomegranate seeds

Caesar Salad

Romaine Hearts, grana crisps, Brioche Croutons

Pork Belly Fried Rice

Niman ranch pork belly, jasmine rice, farm eggs

Mac and Cheese

Cowgirl wagon wheel, truffled bread crumbs

Seasonal Vegetables

clover citrus-herb butter

Fresh Grilled Salmon

Cherry tomato basil beurre blanc

Mary's Roasted Chicken

Smoked sherry jus

Filet Mignon

Roasted whole beef tenderloin, hand carved, with a roasted jalapeno bernaise

Buffet #7 \$84 per person

House Salad

Pickled red onion, purple haze cherve, heirloom apple, hazelnuts

Caesar Salad

Romaine Hearts, grana crisps, Brioche Croutons

Mashed Potatoes and Gravy

Creme fraiche mashed potatoes with short rib gravy

Mac and Cheese

Cowgirl wagon wheel, truffled bread crumbs

Seasonal Vegetables

Clover citrus-herb butter

Mary's Roasted Chicken

Smoked hazelnut gremolata, lemon thyme jus

Filet Mignon

Roasted whole beef tenderloin, hand carved, with a roasted jalapeno bernaise

Dungeness Crab or Lobster Tail

(depending on the season) Lemongrass sented drawn butter

Banquet Dessert Trays
\$7 per guest
Assorted Trays- choose 3

Cheesecake

Almond cookie crumble, blackberry glaze

Vanilla Bean Tres Leche

Lemon cruo, dulce de leche

Warm Chocolate Cake

Malted chocolate buttercream, bourbon caramel,
Vanilla bean chantilly

Brown Butter Blondie

Salted caramel, whip cream

Icebox Lemon Pie

Marshmallow meringue, blackberry, toasted coconut