



ARCADIA
Farms

Private Dining Menus



Whether you're hosting a casual gathering of friends or business lunch, a graduation celebration or lavish cocktail reception, Arcadia Farms can help you flawlessly pull off any private dining event. It's the personal touches that make any event special, and no one understands this better than our Private Dining Coordinators. They'll work with you to ensure that every detail – from the food and drinks to the ambience and time – is exactly right.

Arcadia Farms is available for breakfast meetings, tour group luncheons, cocktail receptions, dinner celebrations and weekend brunches. Weddings, anniversaries, birthday celebrations, bridal & baby showers, and other special events come alive in this harmonious space unlike any other.

Thank you for choosing Arcadia Farms for your special event!

Reservation and Confirmation Policies

- * Deposit required to hold and reserve private dining rooms (amount based on room selection and applied towards final bill). Deposits are non-refundable, but may be used towards a future event
 - * Please provide a guaranteed and confirmed guest count 5 days prior to event.
 - * Client agrees to pay for confirmed number of guests as stipulated, unless guest count is more than confirmed number.
- * If guest count falls below confirmed number, client will be charged minimum fee for selected room.
 - * Remaining balance of all invoices to be paid on day of event.

Minimums

Minimum pricing varies from daytime to evening events based on room selection.
Minimum prices do not include tax or service fees.

Per Person Prices

Prices include facility charges for exclusive use of Private Dining Room.
We are pleased to discuss any aspect that you may require to add to the uniqueness of your event, including personalized menus, place cards, custom cakes and flowers at an additional charge.

Valet Parking

Valet service from car to door is available (\$3 service fee per vehicle). On street parking is also available.

For further information or to book your next event at Arcadia Farms, please contact:

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Breakfast Buffet Menu

Buffet Offerings

Wild Mushroom, Spinach and Leek Quiche

Ham and Cheddar Cheese Quiche

Oven Roasted Potatoes with Queen Creek Olive Oil and fresh rosemary

Chicken Apple Sausages <or> Apple Smoked Bacon

Seasonal Fresh Fruit Platter

Freshly-Baked Coffee Cakes

Homemade Scones

Toasted Ciabatta Rolls served with butter & jam

Beverages

Fresh Squeezed Orange Juice

Arcadia Blend Regular & Decaf Coffee

Hot Tea Selection

\$28.00 per person*

(inclusive of buffet offerings and soft beverages)

Champagne Cocktails by the Glass (optional)

\$8.00 per glass

Kir Royal

Peach Bellini

Mimosa

**Prices do not include applicable taxes and service fees.
Exclusive use of private dining rooms are included in all listed per person prices.*



Brunch Buffet Menu

Brunch Offerings

Smoked Salmon with sliced tomatoes, red onions, cream cheese and freshly baked ciabatta
Wild Mushroom Crepes with spinach and leeks with herb béchamel sauce
Potato Frittata with Yukon Gold potatoes, caramelized onions, parmesan reggiano and fresh thyme
Chicken Apple Sausages <or> Applewood Smoked Bacon
Seasonal Fresh Fruit Compote Platter
Freshly-Baked Croissants
Assorted Homemade Breakfast Pastries

Beverages

Fresh Squeezed Orange Juice
Apricot Iced Tea
Arcadia Blend Regular & Decaf Coffee with cream & sugar
Hot Tea Selection

\$38.00 per person*

(inclusive of brunch offerings and soft beverages)

Champagne Cocktails by the Glass (Optional)

\$8.00 per glass

Kir Royal
Peach Bellini
Mimosa

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Brunch Plated Menu

Starter

please select one (1) of the following to serve all guests

Seasonal Fresh Fruit Compote with petite strawberry scone

Arcadia Farms Homemade Granola Parfait with fresh berries

Entrée

please select one (1) of the following to serve all guests

Wild Mushroom & Leek Quiche served with herb garden greens & roasted fingerling potatoes

Quiche Lorraine served with herb garden greens & roasted fingerling potatoes

Potato Frittata with fresh thyme and parmesan cheese

Pasta Frittata with fire roasted vegetables, fresh herbs and cheese

Family-Style Side Dishes

served at all tables

Grilled Chicken Apple Sausages

Assorted Morning Pastries

Beverages

Fresh Squeezed Orange Juice

Apricot Iced Tea

French Roast Regular & Decaf Coffee with cream & sugar

Hot Tea Selection

\$28.00 per person*

(inclusive of brunch offerings and soft beverages)

Champagne Cocktails by the Glass (optional)

\$8.00 per glass

Kir Royal

Peach Bellini

Mimosa

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Afternoon Tea

Savories

Egg Salad with Chive ~ Smoked Salmon on Cucumber Rounds
Curry Chicken Salad with Apples and Raisins ~ Wild Mushroom, Leek and Spinach Quiche

Pastries

English Tea Cake ~ Freshly Baked Scones with Strawberries & Cream
Lemon Curd Tartlets with Raspberry ~ Shortbread Cookies

Tea Selections

loose leaf teas wrapped in silken sachets

Mint Verbena (*herbal tea*)

a refreshing herbal blend that has a crisp yet soothing lemony taste

Organic Green with

Citrus and Ginkgo (*green tea*)

fresh and focused tea blend delivers the benefits of green tea and ginkgo, along with the bright taste of natural citrus (caffeine-free)

Darjeeling (*black tea*)

a blend of first flush and autumnal teas from the best gardens of Darjeeling with a light color and fragrant nose

Earl Grey Supreme (*black tea*)

this blend of Bergamot and Ceylon Vintage Silver Tips is a wonderfully complex tea with natural citrus flavor and subtle floral finish

Hot Cinnamon Spice (*black tea*)

medium-bodied black tea that is naturally sweetened by a blend of cinnamons, orange, and sweet cloves

White Vanilla Grapefruit (*white tea*)

a fine long leaf white tea with aromatic flavors of grapefruit and vanilla

Wine, Beer & Champagne Cocktails

We have a full wine & beer list available. Arcadia Farms can arrange for a selection of wine pairings to compliment your luncheon or an array of champagne cocktails to toast your special occasion.

\$25.00 per person*

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Lunch Menu

Starter

Homemade Soup of the Day

Entrée

guests will select one (1) of the following

Strawberry Chicken Salad organic field greens, grilled chicken, vine-ripened strawberries and our famous poppyseed dressing

Fresh Raspberry Salad with Fossil Creek Coat Cheese organically grown baby lettuces, goat cheese medallions, jicama, carrots, fresh raspberries and candied pecans with our famous raspberry vinaigrette

Warm Grilled Salmon pan-seared salmon filet, fingerling potatoes, French green beans, baby carrots, herb salad and lemon-tarragon vinaigrette

Warm Herb Roasted Chicken Sandwich slow roasted chicken, oven cured tomatoes, artichokes, baby spinach, basil and herb goat cheese spread on a warm baguette

Wild Mushroom, Spinach and Goat Cheese Tart caramelized leeks, fresh baby spinach, wild mushrooms, mozzarella and Sonoma County goat cheese with herb garden salad and lime vinaigrette

Dessert

please make one (1) selection to serve all guests

24 Carrot Cake carrot cake layers rich with pineapple, raisins and walnuts filled with cream cheese icing and garnished with toasted walnuts

Coconut Cake layered coconut cake, vanilla bean pastry cream, shredded coconut and fresh coconut icing

Chocolate Raspberry Cake rich devil's food layers filled with milk chocolate mousse, draped in chocolate ganache and studded with fresh raspberries

Lemon Raspberry Cake with vanilla whipped cream frosting, lemon curd and fresh raspberries

German Chocolate Cake dark chocolate caked layered with a rich filling of toasty coconut & pecans with chocolate ganache

Strawberries & Cream Cake yellow genoise cake, vanilla bean pastry cream, fresh strawberries and white chocolate curls

Tuxedo Cake moist yellow cake filled with milk chocolate mousse covered with white chocolate ganache and drizzled with dark chocolate

Red Velvet Cake layered red velvet cake with cream cheese icing and topped with fresh strawberries

Individual Baby Cakes

(alternate dessert option, add \$5.00 per person)

Tuxedo Baby Cake
Chocolate Fudge Raspberry Baby Cake
Coconut Cream Baby Cake
Carrot Baby Cake
Red Velvet Baby Cake

Beverages

Fresh Squeezed Lemonade

Apricot Iced Tea

Arcadia Blend Regular & Decaf Coffee with cream & sugar

Hot Tea Selection

Bottled Water

Wine, Beer & Champagne Cocktails

We have a full wine & beer list available. Arcadia Farms can arrange for a selection of wine pairings to compliment your luncheon or an array of champagne cocktails to toast your special occasion.

\$26.95 per person*

(inclusive of starter, entrée, dessert and soft beverage)

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Lunch Menu (Dessert Cakes)



24 Carrot Cake
carrot cake layers rich with pineapple, raisins and walnuts filled with cream cheese icing and garnished with toasted walnuts



Strawberries & Cream Cake
layered yellow genoise cake with vanilla bean pastry cream and fresh strawberries



Chocolate Raspberry Cake
rich devil's food layers filled with milk chocolate mousse, draped in chocolate ganache and studded with fresh raspberries



Tuxedo Cake
moist yellow cake with chocolate mousse, white chocolate frosting and drizzled with dark chocolate



Coconut Cake
layered coconut cake, vanilla bean pastry cream, shredded coconut and fresh coconut icing



Lemon Raspberry Cake
layered cake filled with whipped cream frosting, lemon curd and fresh raspberries



German Chocolate Cake
dark chocolate cake layered with rich filling of toasty coconut & pecans and chocolate ganache



Red Velvet Cake
layered red velvet cake with cream cheese icing and topped with fresh strawberries



Wine Tasting Buffet Menu

Artisanal Cheese Display

with goat, sheep and cow's milk cheeses served with baguettes, grapes and strawberries

Marinated Olives & Roasted Almonds with Sea Salt

Beef Tenderloin Skewers with Chimichurri Sauce

Grilled Vegetable Skewers with Pesto

Homemade Hummus with Toasted Pinenuts and Savory Pita Chips

Salad of Arugula, Treviso, Red Bell Peppers, Toasted Pinenuts & Balsamic Dressing

Crostini Trio (please select 3)

Smoked Salmon with Herbed Egg Salad

Roasted Piquillo Peppers with Fossil Creek Goat Cheese

French Brie with Roasted Apple Chutney

White Beans and Roasted Artichokes

Fresh Mozzarella, Roasted Tomatoes and Basil Pesto

Prosciutto, Fig and Fossil Creek Goat Cheese

Whipped Ricotta, Sphinx Dates and Arizona Pistachios

Prosciutto, Mozzarella and Red Peppers

Tuscan Tuna with White Beans

\$35.00 per person*

Wine, Beer & Champagne Cocktails

We have a full wine & beer list available. Arcadia Farms can arrange for a selection of wine pairings to compliment your menu or an array of champagne cocktails to toast your special occasion.

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Wine Reception Menu ~ *Passed & Station*

Passed Hors d'oeuvres

Warm Mini Brie, Smoked Turkey & Apple Sandwiches on Walnut Bread
Grilled Shrimp Skewers
Grilled Local Schreiner's Sausages
Beef Tenderloin Sandwiches on Rosemary Focaccia with Aioli

Station

Antipasto Grilled Vegetables and Artisanal Cheese Station
local & organic grilled vegetables, goat, sheep and cow's milk cheeses
served with baguettes, grapes and strawberries
Butternut Squash Ravioli with Sage Cream Sauce and Toasted Walnuts
Marinated Olives & Roasted Almonds with Sea Salt
Assorted Italian Salami and Rosemary Ham

Dessert

Mini Martini Glasses with White & Dark Chocolate Mousse
Tropical Key Lime Tarts with Fresh Raspberries
Red Velvet Cake Shooters

Beverage

Apricot Iced Tea, Fresh Squeezed Lemonade, Coke, Diet Coke, Sprite

\$42.00 per person*

Wine, Beer & Champagne Cocktails

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Dinner Menu

Appetizers

Includes two (2) Chef's Choice Passed Appetizers

Soup or Salad

please make one (1) selection to serve all guests

Wild Mushroom Soup

Butternut Squash Soup

Arizona Salad of fresh oranges, julienned jicama, sliced avocado, red onion and locally grown lettuces with lime vinaigrette

Warm Sonoma Goat Cheese with Fresh Raspberries served on organically grown baby lettuces

Hearts of Romaine with parmesan crisps, focaccia croutons and caesar vinaigrette

Grilled Chopped Vegetable Salad with lime vinaigrette

Heirloom Tomato Salad with creamy mozzarella and pesto vinaigrette

Strawberry Salad with vine-ripened strawberries, toasted almonds, mixed baby greens and poppyseed vinaigrette

Entrées

please make two (2) selections for guests to choose from

§ **Butternut Squash Ravioli** with diced and roasted butternut squash served in a walnut sage cream sauce

§ **Baby Spinach, Leeks and Cremini Mushroom Crepes** with basil cream sauce and herb garden salad garnish

Marinated and Grilled Organic Chicken Breast served with Tuscan white bean salad and wild arugula

Organic Stuffed Chicken Breast with goat cheese pesto, served with garlic mashed potatoes

Grilled Pork Tenderloin with Yukon Gold and sweet potato gratin with fresh blackberry-thyme sauce

Seared Halibut with tomato, basil and corn succotash and garlic mashed potatoes (*seasonal*)

Seared Salmon with sweet corn, shiitake mushrooms and spinach with Pinot noir butter sauce

Barbequed Salmon with sundried tomato and corn relish served with grilled polenta

Mizo Glazed Salmon with sugar snap peas and grilled corn couscous

§ **Wild Mushroom Lasagna** with ricotta, goat cheese and basil filling drizzled with truffle oil

\$55.00 per person*

(inclusive of appetizers, soup/salad, entrée and dessert)

Optional Entrées

Roasted Beef Tenderloin with wild mushroom ragout and a porcini red wine reduction

Entrée Sampler of Salmon Medallion and Beef Tenderloin with roasted garlic mashed potatoes and baby green beans

\$65.00 per person*

(inclusive of appetizers, soup/salad, entrée and dessert)

§ **Vegetarian**

Desserts

please make one (1) selection to serve all guests

Key Lime Tart with Raspberry Coulis

Homemade Fresh Strawberry Shortcake

Seasonal Fresh Fruit Crisp with Vanilla Bean Ice Cream

Crème Brûlée with Mini Cookies

Chocolate “Sin” Cheesecake

Decadent Chocolate Flourless Cake with Raspberry Coulis

Individual Baby Cakes

(add \$5.00 per person)

Tuxedo Baby Cake

Chocolate Fudge Raspberry Baby Cake

Coconut Cream Baby Cake

Carrot Baby Cake

Red Velvet Baby Cake

Wine, Beer & Champagne Cocktails

We have a full wine & beer list available. Arcadia Farms can arrange for a selection of wine pairings to compliment your dinner or an array of champagne cocktails to toast your special occasion.

\$55.00 per person*

(inclusive of appetizers, soup/salad, entrée and dessert)

\$65.00 per person* (optional entrée selection)

(inclusive of appetizers, soup/salad, entrée and dessert)

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