

# Ignite Your Holiday Spirit

Build-your-own custom celebration



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#KimptonSawyerHotel

KIMPTON  
**THE SAWYER**



## FESTIVE FARE

### HORS D'OEUVRES FOUR PIECES PER PERSON \$24 PER PERSON

\$6 PP FOR EACH ADDITIONAL SELECTION

**Oysters on the Half Shell** *Champagne mignonette*  
*Chilled Prawn, roasted jalapeño cocktail sauce, fresh grated*  
*horseradish*

**Local Pear & Candied Walnut Salad** *endive, blue cheese*  
*mousse*

**Ahi Tuna Tartare** *red fresno chili, sesame, pear, potato chip*

**Applewood Smoked Bacon Rillettes** *pickled mustard seeds,*  
*brioche*

**Fig & Peppercorn Crusted Strip Steak** *black garlic, bbq*  
*sauce*

**Fried Mary's Chicken Skewers** *dijonaise*

**Pressed Short Rib** *pickled mushroom, demi glace*

**Pork Belly** *ancho chili, orange marmalade*

**Dungeness Crab Cake** *celery & apple remoulade*

**Warm Chive Gougere & Smoked Steelhead Caviar** *crème*  
*fraiche*

**Gorgonzola Tartelette** *honey balsamic glaze, basil*

### DISPLAYS MINIMUM ORDER 25 PERSONS PRICED PER PERSON

**Roasted Winter Root Vegetables**  
*rainbow carrots, winter squash, cioppolini onions,*  
*sweet potato, parsnips, rosemary, marjoram, thyme*  
**\$25 Per Person**

**Antipasti**  
*citrus marinated olives, baby roasted artichokes,*  
*pickled house vegetables, cured meats, cheeses,*  
*crostini*  
**\$27 Per Person**

**Chilled Seafood**  
*Chilled tiger prawns, green lip mussels, snow crab*  
*claws, oysters on the half shell, drawn butter,*  
*mignonette, roasted jalapeno cocktail sauce*  
**\$MP Per Person**

All Food and Beverage prices are subject to 23% taxable gratuity/taxable administration fee & 8.50% sales tax. We will prepare for 5% over your final guarantee and charge as needed. Please advise catering of any food allergies prior to event. . For plated options, if more than one entrée is offered the client is responsible for providing entrée counts and entrée indicators.



## FESTIVE FARE

### STARTERS & DESSERTS

Warm Fingerling Potato Salad *preserved lemon, celery root, radicchio, mustard vinaigrette*

Roasted Brussels Sprouts *pancetta, pomegranate, walnuts, gorgonzola, aged balsamic*

Chef's Choice Seasonal Soup

Calabrian Cauliflower *celery, arugula, fennel, prosciutto, sherry vinaigrette*

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Dark Chocolate Decadence *burnt orange caramel, orange chips, whipped crème fraîche*

Meyer Lemon & Huckleberry Semifredo *Chantilly cream, balsamic gastrique, black pepper*

Salted Caramel Apple Galette *toasted cinnamon meringue, apple chip, candied pecans*

Cranberry & Vanilla Panna Cotta *dark chocolate tuille, candied cranberries, pavlova shards*

### PLATED MEALS

Dinner includes Soup or Salad and Dessert Selection  
Freshly Baked Rolls and Sweet Cream Butter  
Freshly Brewed Local Coffee and Selection of Mighty Leaf Teas  
Priced Per Person – Highest Price Prevails

**Mary's Airline Chicken Breast** *parisienne gnocchi, Applewood smoked bacon, baby kale, crispy roots, rosemary veloute* **\$75**

**Ora King Salmon Cioppino** *clams, mussels, shrimp, fingerling potatoes, spicy tomato broth* **\$80**

**Bacon Wrapped Pork Tenderloin Medallions** *roasted carrot puree, Brussels sprouts with chestnuts & bacon, mustard sultana sauce, fried Brussels leaves* **\$75**

**Grilled New York Strip** *pommes puree, cioppolini onion, garlic confit, beech mushrooms, truffle butter* **\$85**

**Braised Beef Cheeks** *hash brown, creamed Bloomsdale spinach, elephant garlic chips, bordelaise* **\$80**

**Orecchiette Pasta** *fennel sausage, rapini, chili flake, parmesan jus* **\$70**

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## FESTIVE FARE

### Chef-Inspired Stations

PRICED PER PERSON  
MINIMUM OF 25 PERSONS  
CHEF ATTENDANT FEE REQUIRED

#### Oyster Bar

*shucked to order oysters on the half shell, champagne mignonette, kimchee cocktail sauce*

**\$20 PER PERSON**

#### Baked Potato Bar

*Yukon gold & Sweet potatoes, sour cream, bacon, chives, broccoli, cheddar cheese, grilled chicken, chives, scallions, blue cheese crumbles, whipped butter, parmesan, herbs, Niman ham, sautéed mushrooms*

**\$20 PER PERSON**

PRICED PER PERSON  
MINIMUM OF 25 PERSONS  
CHEF ATTENDANT FEE REQUIRED

#### Mac and Cheese

*macaroni, torchio, white cheddar mornay, bacon, truffle oil, chives, scallions, pulled pork, caramelized onions, jalapeños, broccoli, ham, peas, chili, house hot sauce*

**\$20 PER PERSON**

#### Ceviche / Poke

*shrimp, halibut, ahi tuna, yuzu ponzu, mango, cucumber, jicama, shredded nori, avocado, red onion, tomato, lime, cilantro, jalapeño, sesame seeds, edamame*

**\$30 PER PERSON**

PRICED PER PERSON  
MINIMUM OF 25 PERSONS  
CHEF ATTENDANT FEE REQUIRED

#### Slider Station

*grass fed beef, portabella "patty", butter leaf lettuce, sliced tomato, pickles, cheddar cheese, Monterey jack, Swiss, brioche buns, bacon*

**\$20 PER PERSON**

#### Italian Pasta Station

*torchio, buccatini, & farfalle pasta, san marzano tomato marinara, basil pesto, parmesan & garlic confit cream, preserved tomatoes, basil, fennel sausage, bacon bits, grilled chicken, red onion, garlic, parmesan, pecorino*

**\$20 PER PERSON**

Chef Attendant fee of \$150 per station. Reception Stations menu is based on 120 minutes of service. All Food and Beverage prices are subject to 23% taxable gratuity/taxable administration fee & 8.50% sales tax. We will prepare for 5% over your final guarantee and charge as needed. Please advise catering of any food allergies prior to event. . For plated options, if more than one entrée is offered the client is responsible for providing entrée counts and entrée indicators.



## SEASONAL SPIRITS

One Bartender for every 75 guests. A Bartender fee of \$150 per Bartender, per event is applicable  
Corkage fee is \$25 per 750ML bottle

### DELUXE BAR

\$20 First Hour

\$10 Each Additional Hour

Tito's Vodka

Beefeater Gin

Bacardi Rum

El Jimador Tequila

Evan Williams Bourbon

Scoresby Scotch

George Dickel Whiskey

CK Mondavi Cabernet, Zinfandel, & Chardonnay

Domaine St Michelle Sparkling Wine

Domestic & Imported Beer

Assorted Soft Drinks and Bottled Water

### PREMIUM BAR

\$22 First Hour

\$14 Each Additional Hour

Ketel One Vodka

Tanqueray Gin

Mount Gay Rum

Espolon Reposado

Buffalo Trace Bourbon

Johnny Walker Red Scotch

Jack Daniels Whiskey

McManis Pinot Noir, Rose, & Pinot Grigio

Chandon Brut Sparkling Wine

Domestic & Imported Beer

Assorted Sodas and Bottled Water

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## SEASONAL SPIRITS ENHANCEMENTS

### **Whiskey Warm-Up**

A tasting experience for whiskey on the rocks and crafted cocktails created to showcase the uniqueness of the spirit

**\$20 per person**

### **Some Like It Hot**

At this station our bar team will be serving up cozy cocktails for cold winter weather. Hot toddies, mulled wine, warm coffee pick –ups and spiked hot chocolate

**\$15 per person**

### **Mule-Tide Season**

Kimpton's signature spin and holiday renditions of the popular Moscow Mule where our guests keep the copper mug

**\$20 per person**

### **Gintonic Bar**

Featuring different styles of gin from popular to craft, discover your favorite gintonic combination

**\$15 per person**

### **Holiday Spritz**

Lower octane white wine, red wine and sherry spritzers add a bit of sparkle to the celebration

**\$15 per person**

**\*Pricing based on two hour time frame**

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## WINTER VIBES

Set the mood by selecting a holiday playlist below curated on Spotify by Lauren Bucharie, Music Director at Kimpton Hotels & Restaurants.

### Mood Music

Holiday Classics

Motown Holiday

Holiday Jazz

Retro Holidays

Pop Holidays

## JOYFUL PERKS

Custom Chef Giveaways

Upgraded Linens

Chivari Chairs

Seasonal Centerpieces

Passed Welcome Champagne

Two Night Kimpton Sawyer Hotel Stay

\$7,500-\$14,999 - **one** perk

\$15,000-\$19,999 – **two** perks

\$20,000 or more – **three** perks

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