



CINDY'S BACKSTREET KITCHEN | ST. HELENA, CA

SAMPLE SPRING 2015 GROUP APPETIZER MENU

**We use the freshest most seasonal ingredients possible, our menus change with the seasons.
Please contact our Special Events Director for the current seasonal menu.
Christine@CindyPawlcyn.com*

Please select any 2-4 appetizers, served family-style at tables

FAMILY-STYLE APPETIZERS

Curry Chicken Lettuce Cups *almonds, crispy bacon, radish*

Rabbit Tostaditas *red chile salsa, black beans, feta cheese*

Mini Duck Burgers *Shiitake mushroom ketchup, Chinese mustard*
***please add \$2 additional per person for this selection*

Stuffed Piquillo Peppers *cumin braised beef, charred tomato salsa*

Maytag Blue stuffed Dates *crispy bacon, walnuts*

Mini Crab Cakes *sherry-cayenne aioli*
***please add \$2 additional per person for this selection*

Backstreet Fry *crispy calamari, seasonal vegetables & lemon aioli*

Ahi Tuna Crackers *wasabi crème fraiche, soy vinaigrette*

Oysters Bingo *fresh oysters - garlic-chipotle spinach*
topped with Parmesan cheese and baked

Roasted Beet Bruschetta *creamy ricotta & fresh basil*

Three-Cheese Arepa *radish, jicama, watercress salad & chimichurri*

Wild Mushroom Quesadillas *toasted pepitas, sour cream*

Herb Goat Cheese Crostini *roasted peppers*

Family-Style Appetizer Pricing

2 choices of the selections above \$10 per person

3 choices of the selections above \$14 per person

4 choices of the selections above \$18 per person

All food and beverage subject to 20% service charge and 8% sales tax

1327 Railroad Avenue – St. Helena, CA - 94574 - www.CindysBackstreetKitchen.com

Email: Christine@CindyPawlcyn.com Direct: 707-536-6606

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CINDY'S BACKSTREET KITCHEN | ST. HELENA, CA

SAMPLE SPRING 2015 GROUP DINNER MENU

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FOR 45 & LESS guests: Please select **TWO** from the first & main course.
Personalized menus will be printed and each guest will select from that menu that evening.
For groups of more than 45 guests, please select **ONE** from each course.

FIRST COURSE

Avocado and Papaya *baby mache, arugula, hazelnuts, papaya seed dressing*
Little Organic Farm Beet Salad *lime-sherry vinaigrette, cumin yogurt, crispy pappadum*
Hail" Caesar... *the classic caesar salad*
"Brutus" Caesar... *caesar style with a spicy cayenne kick*
Chef's Soup *of the Day*

MAIN COURSE

***Filet Mignon** *wild mushroom, sunchoke & squash hash, Béarnaise butter*
**\$12 additional to the total cost per person to each guest's menu price when this entrée selected*
Red Wine Braised Shortribs *garlic confit mashed potatoes & spring vegetables*
Grilled New York Strip Steak *fingerling potatoes, spring carrots, classic Béarnaise sauce*
Rabbit Tostada *red chile salsa, black beans & feta*
Pollo Loco - *lime, chile, garlic marinated chicken, two-cheese stuffed pepper, avocado salsa*
Niman Ranch Pork Chop *spring braised greens, potato-bacon rosti & rhubarb compote*
Wild Mushroom & Sweet Potato Enchiladas *mole verde, Oaxaca cheese, radish & cilantro salad*
Fresh Fish of the Day *spring vegetables and tender leeks with lemon-pinenut gremolata*
Mighty Meatloaf *horseradish barbeque and garlic mashed potatoes*
Asparagus & Spring Pea Risotto *with goat cheese & rosemary*

SIDES

Sides Served Family-Style with Main Course

Select as many as you would like!

\$3 per person, per side selected additional to menu price per person

French Fries *aioli *available for groups of 25 or less please*

Polenta Fries **available for groups of 25 or less please*

Grilled Asparagus

Two-Cheese Stuffed Peppers

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DESSERT

Warm Pineapple Upside Down Cake *housemade vanilla ice cream, rum-caramel & pecans*

Flourless Chocolate Cake *chantilly cream, berries*

Lemon Buttermilk Pudding Cake *huckleberry sauce & candied pistachios*

Campfire Pie... *toasted marshmallow fluff, fudgy chocolate, almond ding and Oreo cookie crust*

Strawberry-Rhubarb Shortcake *with crème fraiche ice cream & saba drizzle*

CP's Railroad Avenue Parfait *housemade ice cream, sorbet, sauces and cookies (changes daily)*

Spring Fruit Crisp *a la Mode*

Dinner Menu Prices Per Person:

Three-Course Menu (first course-main-dessert) \$52

Three-course menu (first course-main-dessert) \$59 when additional third entree selected

(= additional cost per person (for all guests) menu price when this entrée selected)*

Sides & Appetizers are optional & additional, pricing as noted

Bread and Coffee Service is included with all group dinner menus.

All food and beverage subject to 20% service charge and 8% sales tax

Guests with dietary restrictions will be accommodated in addition to the menu selected
- please advise the Events Manager of any restrictions known.

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SAMPLE SPRING 2015 GROUP DINING LUNCH MENU

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For groups of more than 45 guests, please select **ONE** from entree course.

FIRST COURSE

Local Mixed Green Salad *roasted shallot & sherry vinaigrette*

ENTRÉE

(please select TWO for groups 45 or LESS)

Asparagus & Spring Pea Risotto *with goat cheese & rosemary*

Grilled Rare Ahi Tuna *Japanese greens, buckwheat noodles, wasabi vinaigrette, miso glaze*

Mushroom & Sweet Potato Enchiladas *mole verde, Oaxaca cheese, radish & cilantro salad*

Pollo Loco Tostada *black beans, red chile salsa, feta cheese*

Mighty Meatloaf *horseradish barbeque sauce and garlic mashed potatoes*

***Chinatown Duck Burger** *housemade Shiitake mushroom ketchup, housemade potato chips*

**Maximum of 25 guests please for this menu item*

****Grilled New York Strip Steak** *fingerling potatoes, spring vegetables & Béarnaise butter*

***Additional \$12 per person added to the total menu price for this menu item*

Fresh Fish of the Day *spring vegetables and tender leeks with lemon-pinenut gremolata*

***Additional \$12 per person added to the total menu price for this menu item*

SWEET ENDING...

Fresh Seasonal Fruit Crisp *a la Mode*

Three-Course Lunch Menu \$35

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SAMPLE SPRING 2015 GROUP DINING LIGHT LUNCH MENU

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For groups of more than 45 guests, please select **ONE** from entree course.

FIRST COURSE

Chef's Cup of Soup of the Day

ENTRÉE

(please select TWO for groups 45 or LESS)

Cindy's Chicken Curry Salad *mixed greens, arugula, radishes, almonds and crispy bacon*

New York Steak Salad *baby romaine, blue cheese, dried cranberries & sourdough croutons*

Grilled Chicken Cobb Salad *avocado, cherry tomatoes, applewood smoked bacon, egg, blue cheese*

Adult Grilled Cheese – *chef's choice daily; usually some delicious cheese, housemade jam & greens*

Open Faced Meatloaf Sandwich

horseradish barbeque sauce, grilled sourdough, served with a mixed green salad

***Rock Cod Po Boy** *creole aioli, wood oven tomatoes, spicy greens, with housemade potato chips*
** maximum of 20 guests for this selection*

SWEET ENDING...

Cindy's homemade cookies and brownies – *served family style*

\$27 per person menu

Sandwiches served with French Fries or Housemade Potato Chips

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