



## Private Dining and Catering Menus

We are proud to offer private dining and catering options at our establishment. We feature hand crafted meals, local wines, and craft beer selections .

Also for those dining onsite we offer a beautiful view from our deck overlooking an Organic Pear Orchard.

**12414 State Highway 160**

**Courtland, CA 95615**

**916-775-1121**

***Please send inquiries to: [gm@thesteamboatlanding.com](mailto:gm@thesteamboatlanding.com)***



## Steamboat Landing Dinner Buffet

Mixed green salad with cucumbers, cherry tomatoes, red onions, and croutons served with Ranch, Italian and Pear Vinaigrettes.

Herbed Garlic Bread and Buttered Dinner Rolls

### **Accompaniments—Select Two**

Garlic Roasted Yukon Potatoes

Steamed Seasonal Vegetables

Garlic Mashed Potatoes

Rice with fresh Herbs

### **Mains List A**

Grilled Chicken Breasts

Barbecued Chicken (thighs and breasts)

Penne Pasta with Parm-Alfredo or Marinara sauce

### **Mains List B**

BBQ Brisket

Tri-Tip

### **Mains List C**

Baked Salmon with lemon and herbs

Short Ribs

One Selection from A & B—\$30 per person

Once Selection from list A & C—\$34 per person

One Selection from List B & C - \$38 per person

## Desserts

\$4.95 per person

Pear Turnovers or cheesecakes

## **Beverages**

Buffet includes self serve beverage station.

Iced Tea, Lemonade, Coca Cola & Sprite

### **Steamboat Beverage Plan**

\$15 per person (over 21)

Served by staff at the private bar.

Local Wine Selection including Merlot, Chardonnay, Red Blends, Old Vine Zinfandel, Sauvignon Blanc & Rose. Budweiser, Coors, Miller, & Heineken also included

### **No Host Bar**

Guests can purchase their own beverages at our front counter.

### **BYO Beer & Wine**

Bring your Own Beer & Wine

Bring your own Beer & Wine

\$200 Flat Corkage Fee

We will provide ice and buckets

**(Hard Alcohol not Allowed)**



## Cold Buffet

Cheese & Meat platter which includes:  
*select choices of 2 types of cured meats, 3-4 selections of artisanal cheeses, salted and roasted nuts, assorted bread, dipping sauces and other condiments*

Fresh Fruit bowl

Seasonal Veg Platter with dip

### **Choice of 1 Salad:**

Caprese Pasta Salad, potato or 3 bean Salad

Assorted breads, crackers and condiments  
\$18/person

## Deli Buffet

### **Sandwich options:**

turkey & pepper jack, ham & cheddar, or avocado veggie sandwiches

Fruit salad

### **Choice of 1 salad:**

Caprese Pasta Salad, Potato Salad, Mixed Green salad, or 3 bean salad

Chips

### **Cookie options:**

snickerdoodle, chocolate chip, peanut butter

\$19/person



## Brunchy Munchy

### **Choice of Quiche (each quiche serves 6-8)**

Vegetable or Ham & Swiss

### **Choice of 1 Green Salad:**

Mixed greens with pear vinaigrette  
Caesar salad

### **Choice of 2 sides:**

Caprese Pasta Salad  
Potato Salad  
3 bean Salad  
Fruit Salad

### **Choice of Basket:**

Bread Basket or Muffin Basket

\$16 per person

### **Add on Items available:**

Pear Turnovers  
\$2.25 each

Vanilla spiced Pear Yogurt Parfaits  
\$2.25 per person

Cookies  
\$2 per person

Salads  
\$3 per person



## BBQ Style Catering Options

### **Meat Options (1/2 # per person)**

Shredded Slow Roasted Pork

Brisket

Grilled Bone In Chicken

BBQ Ribs

### **Side Options**

Coleslaw

Baked Potatoes

Potato Salad

Fresh Fruit Salad

Caprese Pasta Salad

Mashed Potatoes

Seasonal Steamed Vegetables

Baked Beans

Corn on the Cob

Macaroni & Cheese

Garden Salad

Caesar Salad

1 meat & 3 sides - \$14 per person

2 meats & 3 sides—\$17 per person

Price quoted doesn't include delivery & set up fee,.

Inquire if interested in private dining onsite.

## Pre-Order Items Available:

### **Cheese and Meat Platter**

Small (serves 6-8) \$40 Large (serves 8-12) \$55

### **Fresh Fruit Platter**

Small (serves 6-8) \$20 Large (serves 8-12) \$28

### **Fresh Vegetable Crudité Platter (served with Ranch)**

Small (serves 6-8) \$20 Large serves (8-12) \$28

### **Scratch made Pear Pies**

\$18 each



## **Private Dining Details**

### **Private Dining Guest List Size**

Private Dining is for a minimum of 10 guests and a maximum of 30 guests on our deck. However, other arrangements for larger groups can be made . Inquire if interested.

### **Space**

Our back deck which overlooks the Organic Pear Orchard is roped off and set up for private use for TWO HOURS. Market lights are provided for ambiance buffet table, bar, and dessert table will be set up according to your food and beverage plan.

### **Steamboat Landing Provides and Prepares:**

Tables, chairs, black linen tablecloths, burgundy linen napkins, burlap chargers, plates, silverware, glasses and a seasonal arrangement of flowers grown on the farm

## **Private Dining and Catering Details**

### **Deposit Requirements**

We require a \$250 deposit on the date of booking to secure the time and date of your event. All deposits are non-refundable and non-transferrable.

Another deposit of \$250 is required 30 days before your event.

### **Final selections and payments**

Final guest count, meal, beverage selections must be made 14 days prior to event.

Final Payment is due 10 days prior to event. Sales tax and a 18-20% gratuity are added to private dining reservations .

18% gratuity added for Cold Buffets & 20% gratuity added for hot buffets