

The Key Room

FINE FOOD~EXCEPTIONAL EVENTS



*We would be pleased to create a customized menu for your event –
This is a sampling of our offerings.*

SMALL BITES AND LIGHTER FARE

Coos Bay Shrimp Cakes with Herb-Laced Crème Fraîche
Shiitake Mushroom Bites, Infused with Fermented Black Bean Aioli
Bruschetta with Melted Leeks, Red Hill Farms Goat Cheese
Dry-Rubbed BBQ Beef Brisket Sliders, Mini Homemade Onion Roll
California Springrolls with Chicken, Aidells Tasso Ham, Sonoma Pepper Jack, Avocado

MAIN COURSES (FORMAL SERVICE OR BUFFET)

Roulade of Swiss Chard and Free-Range Chicken, Fresh Farmstead Ricotta Cheese
Lamb Shank Braised with Pomegranate Molasses,
Couscous with Roasted Farmers Market Vegetables
Housemade Puff Pastry Strudel with Mixed Exotic Mushrooms
Pan-Seared Salmon Tournedo with Garnish of Mixed Sweet Herbs

THE LAST COURSE (SWEET AND SAVORY)

Sweet Treat Platter: Housemade Espresso Brownie Bites,
Hand-Cut Cookies and Biscotti, Seasonal Meyer Lemon Bars
Alexa's Seasonal Fruit Galettes, French Vanilla Crème
Homeward Bound's Famous Halo Truffle Cheesecake
Halo Chocolate Ganache Tart, Espresso Crème
Platter of Local Artisan Marin and Sonoma County Cheeses,
Candied Walnuts, Housemade Flatbreads