



## **Events 2023-2024**

We source local ingredients from farms and ranches throughout northern California. Our menu will differ depending on growing season and availability of proteins and seafood but Moody's strives to always find the freshest, most sustainable food possible. Due to the varying nature of our menu, a decision will be made closer to the date of your event keeping dietary restrictions and preferences in mind. If you have a moody's favorite that you can't live without, please let us know and we will work hard to make that happen for you.

### **Appetizers**

*(All appetizers by the dozen)*

Beef tartare on crostini \$48

Deviled Eggs \$36

Ahi Poke on Wonton Crisp \$48

Chioggia Beet Bruschetta \$36

Mushroom and Goat Cheese Tart \$36

Burrata toast \$40

Bacon wrapped dates \$48

## **\$80 Family Style Menu**

### **1st Course**

Gary's Artisan Salad  
Moody's Caesar Salad

### **2nd Course**

Seafood Option  
Steak Option  
Chicken Option  
Vegetarian Pasta

### **3rd Course**

Chocolate Mousse Cake  
New York Style Cheesecake

## **\$90 Plated Menu**

### **1st Course**

Gary's Artisan Salad  
Moody's Caesar Salad

### **2nd Course**

Chicken  
Steak  
Fish  
Vegetarian Pasta  
\*Chef's Selection Meat

### **3rd Course**

Chocolate Mousse Cake  
New York Style Cheesecake

Our bar is based on consumption and can be modified in any way you'd like. We can offer a full bar with cocktails usually around \$15, we can limit to beer and wine only, we can design some signature cocktails, we can do wine on the tables for dinner. Have a favorite champagne? We can most likely order it!

**Room Minimums:**

**Private Dining Room**

*(Indoor Space, available year-round)*

Room Minimum- \$5,000

**Back Patio**

*(Outdoor space, shaded, not covered from the elements, available seasonally)*

Room Minimum- \$10,000

**Restaurant Buyout**

*(Entire Restaurant)*

Minimum- \$30,000