

CINDY'S BACKSTREET KITCHEN

Private Dining Sample Menus

**Our menus change seasonally; please contact the Special Events Manager for the current menu.*

SAMPLE PRIVATE DINING APPETIZER MENU

**Our menus change seasonally; please contact the Special Events Manager for the current menu*

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

FAMILY-STYLE APPETIZERS

Picholini Olive Relish Crostini with white anchovies

Backstreet Fry of crispy calamari, fennel, Pasilla peppers, red onions and lemon aioli

Mini Crab Cakes with cayenne and sherry aioli

Crispy Calamari with curry-mustard vinaigrette

Mini Duck Burgers with Shiitake mushroom ketchup

Hobb's Smoked Salmon with curried egg salad on rye toasts

Rabbit Tostaditas with red chile salsa, black beans and feta cheese

Stuffed Piquillo Peppers with cumin braised beef and charred tomato salsa

Crispy Flatbread with local cheeses, caramelized onions, garlic and chives

Goat Cheese Torta with mint and pine nut pesto, jalapeno jam and crostinis

Oysters Pablo; fresh oysters with garlic-chipotle spinach
topped with Parmesan cheese and baked

Sweet Gorgonzola stuffed Dates with crispy bacon

A selection of 2 appetizers \$9.50 per person / 3 appetizers \$13.50 per person
4 appetizers \$17.50

All food and beverage subject to 20% service charge and 7.75% sales tax

1327 Railroad Avenue - St. Helena, CA 94574 707-536-6606
Email: Christine@cindypawlcyn.com / www.CindysBackstreetKitchen.com

SAMPLE GROUP DINING DINNER MENU

**Our menus change seasonally; please contact the Special Events Manager for the current menu*

Please select TWO from each course for groups 50 guests or less.

Personalized menus will be printed and each guest will select from that menu that evening.

For groups of more than 50 guests, please select ONE from each course.

FIRST COURSE

(Optional Course)

Maine Crab Cakes with Forni Brown greens, molasses vinaigrette and sherry-cayenne aioli

Rabbit Tostada with black beans, red chile salsa and feta cheese

Stuffed Piquillo Peppers with cumin braised beef & charred tomato salsa

Rustic Roasted Artichoke with lemon caper aioli

Manila Clams & Mussels with coconut-curry, Fresno chilies and cilantro

SOUP/SALAD COURSE

Avocado and Papaya with baby mache, arugula, hazelnuts and papaya seed dressing

Forni Brown Mixed Greens with Cindy's spiced pecans, pears and wild honey vinaigrette

"Brutus" Caesar...caesar with a kick

"Hail" Caesar...the classic caesar salad

Chef's Soup of the Day

ENTREE

*Grilled Sea Scallops - Always fresh and always served with something spectacular

(\$10 additional per person to menu price when this entrée selected)*

Chef's fabulous creation of freshest fish

Swordfish "Sicilian Style" with tomatoes, Gaeta olives and capers

Quail with balsamic-honey marinade, pomegranate vinaigrette & braised greens

Grilled Hanger Steak with ginger-garlic marinade, roasted potatoes, rosso butter & watercress salad

* Filet of Beef with wild mushroom fricassee, roasted potatoes and Point Reyes blue cheese

**\$10 additional per person to menu price when this entrée selected)*

Braised Lamb Shoulder grilled cheese polenta, mint-arugula salad

Maple Syrup Brined Pork Chop with potato gratin and lemon-apple sauce

Mighty Meatloaf with horseradish barbeque and garlic mashed potatoes

Wood Oven Duck with hazelnut crusted potato cake, blood orange-marsala sauce

Pan Fried Truffled Chicken Breast with roasted beets, arugula and thyme jus

Pablo's Pollo Loco-lime, chile, garlic marinated chicken
with a two-cheese stuffed pepper & avocado salsa

Incredible Mushroom Tamales with creamy grits and Yucatecan salsa

DESSERT

Chocolate Espresso Tart with Chantilly cream with cocoa nib brittle

Bellwether Farms Fromage Blanc Cheesecake with amaretti cookie crust and seasonal fruit

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

Warm Pineapple Upside Down Cake with housemade vanilla ice cream

Fruit Crisp a la Mode

Menu Prices Per Person:

Three-Course Menu (salad/soup-entrée-dessert) \$44 / Four-Course Menu \$54

(* = \$10 additional per person to menu price when this entrée selected)

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SAMPLE PRIVATE DINING LUNCH MENU

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Please select TWO from each course for groups 50 guests or less

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For groups of more than 50 guests, please select ONE from each course

SOUP/SALAD COURSE

Mixed Greens with Cindy's spiced pecans, pears and wild honey vinaigrette

"Brutus" Caesar...caesar with a kick

"Hail" Caesar...the classic caesar salad

Chef's Soup of the Day

ENTREE

Fresh Fish - Chef's Creation of the Day

Incredible Mushroom Tamales with creamy grits and Yucatecan salsa

Pablo's Pollo Loco - chile, garlic and lime marinated chicken with a stuffed chile

Mighty Meatloaf with horseradish barbeque sauce and garlic mashed potatoes

"Coq au Vin" - Chicken Breast with red wine, mushrooms, onions, bacon and garden herbs

Penne Pasta with braised pork, porcini mushrooms and bacon

Ahi Tuna with baby artichoke hearts, Cipollini onions and lemon butter

Grilled Hanger Steak with rosso butter and fries

Rigatoni Pasta with fresh wild mushrooms, light cream & Sardo Pecorino

DESSERT

Chocolate Espresso Tart with Chantilly cream with cocoa nib brittle

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

Warm Pineapple Upside Down Cake with housemade vanilla ice cream

Fruit Crisp a la Mode

Sorbet of the Day with housemade cookie

Three-Course Lunch Menu \$37

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SAMPLE PRIVATE DINING LIGHT LUNCH MENU

**Our menus change seasonally; please contact the Special Events Manager for the current menu*

Please select TWO from the entrée course for groups 50 guests or less

Personalized menus will be printed and each guest will select from that menu that day

For groups of more than 50 guests, please select ONE entrée

FIRST COURSE

Chef's Soup of the Day

ENTREE

(Please select two)

Classic Cobb Salad with Hobb's smoked chicken, bacon, avocado,
cherry tomatoes and classic vinaigrette

Grilled Rare Ahi Tuna with Udon noodles, nori strips, sesame seeds & Miso glaze

Cindy's Chicken Curry Salad with butter lettuce, arugula, radishes and crispy bacon

Chinatown Duck Burger with housemade shitake mushroom ketchup

Ancho Chile Marinated Mahi Mahi Tostada with housemade black beans

Crispy Rock Cod Sandwich with jicama slaw

Grilled Chicken "Cobb" Sandwich with avocado and blue cheese

Havana Cubana - smoked pork, black forest ham, Gruyere cheese and housemade pickles

DESSERT

Cindy's homemade cookies and brownies

Three-Course Lunch Menu \$25

All sandwiches served with French Fries

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