



CULINARY CENTER + EVENTS

Ramekins

RAMEKINS.COM

CATERING



FARM DRIVEN - FOOD FOR THOUGHT

Our Concept is Simple...

We believe your event should be as unique as you are. Ramekins will bring your vision to life, creating the perfect atmosphere and menu. We strive to ensure you will have a seamless and memorable day. Let our experienced staff work with you to make your celebration everything you dreamed it would be!

Nestled just a short distance from the Historic Sonoma Plaza, Ramekins Catering + Events hosts an exceptionally scenic venue with a European feel, a magical place to celebrate your most momentous occasion.

5th Street Farm is our local working farm providing fresh produce for Ramekins Catering + Events. Working with our team of world-renowned chefs, horticulturists and botanists, the farm produces year-round. Inspired by the Chateau de Chenonceau and its famed gardens in the Loire Valley of France, the farm hosts seasonal tours and cooking classes.



KEEP YOUR
FRIENDS CLOSE
AND YOUR
FARMERS CLOSER

HORS D'OEUVRES

SPRING

english pea and mascarpone toast
fresh mint, shaved parmigiano reggiano

delta asparagus spears
wrapped with smoked duck, lemon aioli

tomales bay oyster shooters
spring onion mignonette

SUMMER

lipstick pepper gazpacho shooters
lime zest, micro cilantro

black mission figs
stuffed with gorgonzola, crispy pancetta

watermelon cubes
goat cheese, balsamic glaze, fresh mint

heirloom tomato skewers
fresh mozzarella, genovese basil

FALL/WINTER

sweet delicata squash
whipped brown butter, poached pear on toast points

rosemary skewered prawn
blood orange tarragon glaze

garnet yam fritters
whole grain honey mustard

smoked ham hock croquette
cranberry mostarda

HOUSE FAVORITES

RIVER | BAY | OCEAN

bodega dungeness crab tostada
avocado mousse, lime suprême

smoked salmon with mascarpone
crisp capers, lemon zest, served on toasted brioche

ahi tuna taco
wasabi cream, asian slaw

skewered scallops
wrapped in hobb's bacon with whole grain mustard

PASTURE | RANCH

foie gras mousse vol-au-vent
citrus marmalade

thinly sliced duck breast
served on a potato gaufrette with tart cherry glaze

seared beef carpaccio
homemade black pepper cracker, horseradish crème fraîche

open faced BLT crostini
crispy fried pancetta, tomatoes, basil aioli

lemongrass chicken wonton
coconut milk, spiced squash purée, crispy wonton

beef bourguignon profiteroles
point Reyes blue cheese

FIELD | ORCHARD | DAIRY

fresh spring rolls
shiitake mushrooms, mint, cilantro, carrots, glass noodles, sweet chili sauce

mini leek & gruyère quiche
crispy prosciutto

polenta cakes
mushrooms, fontina, tomato confiture

black bean papusa
jack cheese, roasted jalapeño crema

wild mushroom crostini
triple cream brie, caramelized pancetta



GARDEN + GREENS

All greens are not created equal.

At 5th Street Farm we grow a wide range of lettuce mixes and individual cultivars, year-round. Our greens have an abundant flavor - arugula, mâche, chicory, mustard greens, endive and watercress. All add distinctive, delicious bites of flavor that will give your salads depth and take them from good to great.

5TH STREET FARM SALAD

mixed fresh-crop lettuces
shaved seasonal vegetables & fruits

vinaigrette
champagne
sherry
whole grain mustard

fresh cheese
laura chenel chèvre
point Reyes blue
vella dry jack

nuts
candied walnuts or pecans
slivered almonds
pistachios



STARTERS

SPRING

new crop potato and leek soup
pistachio pistou

wild arugula and pea shoots
fresh mint, english pea puree, shaved parmesan, olive oil croutons

belgian endive and pickled strawberries
tarragon, walnuts, fallen blue cheese soufflé

SUMMER

heirloom tomato and watermelon
watercress, toasted pistachios, mint, honey, feta, white balsamic vinaigrette

summer panzanella
arugula, basil, cherry tomatoes, yellow wax beans, olive oil croutons, tomato vinaigrette

grilled corn and avocado
mâche, roasted pepper and dry jack

handmade cannelloni
grilled zucchini, heirloom tomatoes, basil, fresh ricotta

FALL / WINTER

purée of celery root and apple soup
toasted almond, shaved apple salad

butter lettuce with fennel & blood orange
midnight moon, citrus vinaigrette

dressed local chicories
poached pears, crispy bacon, candied walnuts, red wine vinaigrette, point Reyes blue

winter squash agnolotti
brown butter, parmesan, crispy sage, pomegranate

MAIN

PASTURE | RANCH

grilled bistro filet with sauce bordelaise
pommes anna, haricot vert, cherry tomatoes

sliced new york loin
crispy yukon gold potatoes, garlic spinach, chimichurri sauce

red wine braised short ribs
yukon potato, seasonal vegetable gratin, sauteed swiss chard, red onion, sweet herbs

bacon wrapped pork tenderloin
creamy polenta, kale, pearl onions, whole grain mustard sauce

herb marinated free-range chicken
natural jus, garlic mashed potatoes, grilled asparagus, lemon zest

honey-brined free-range chicken
roasted 5th street farm potatoes, broccolini, chicken jus

RIVER | BAY | OCEAN

seared pacific king salmon
caramelized fennel, potato confit, arugula, niçoise olive-orange compote

butter basted sea bass
fingerling potatoes, roasted peppers, haricot verts, sweet corn purée

crispy skin arctic char
english peas, asparagus, roasted potato, piquillo pepper purée

wild alaskan halibut
5th street farm potatoes, sautéed turnips, spinach, leek cream

seared dayboat scallop & jumbo prawn
olive oil smashed potato, fennel piperade

MAIN

VEGETABLE | GRAIN

cassoulet en croûte
puff pastry pavé stuffed with rancho gordo white beans, seasonal vegetables, piquillo purée

summer risotto
ronde de nice squash, cherry tomatoes, basil, squash blossoms

wild mushroom ravioli
onion cream, shaved parmesan, dressed greens

crispy panisse cake
broccolini, romesco, lemon olive gremolata



SHARED

MAIN (CHOOSE TWO)

red wine braised short ribs
crispy leeks

bistro filet
roasted and served with tomato confiture, horseradish cream

grilled bavette steak
tomato caper cruda, horseradish cream

grilled marinated free-range chicken breast
natural jus, red onion marmalade

mesquite grilled pacific king salmon
orange-olive compote

baked salmon
romesco, lemon aioli

seared pork loin
honey dijon, apricot mostarda

SIDES (CHOOSE ONE)

roasted french fingerling potatoes
rosemary, sea salt

roasted butternut squash
broccolini, fingerling potatoes, pearl onions, sage pesto, toasted pumpkin seeds

truffled white cheddar orecchiette
toasted garlic, sourdough bread crumbs

three cheese tortellini
pumpkin cream, baby savoy spinach, toasted garlic



VEGETABLES (CHOOSE ONE)

grilled asparagus
lemon zest, arugula pistou

garlic sautéed broccolini
fresh thyme

grilled 5th street farm vegetables
fresh thyme, garlic, olive oil

sautéed green beans
cherry tomatoes, shallots

GARDEN + GREENS (CHOOSE ONE)

panzanella
arugula, basil, cherry tomatoes, yellow wax beans, olive oil croutons, tomato vinaigrette

classic caesar
romaine leaves, creamy garlic dressing, croutons, shaved parmigiano

mixed lettuces
shaved fennel, candied pecans, whole grain mustard vinaigrette

heirloom tomatoes
buffalo mozzarella, fresh basil

dressed kale
shaved radish, hazelnuts, parsnip chips, beet vinaigrette

SWEETS

JARS OF COOKIES (choose two)

chocolate chip, oatmeal, world peace, peanut butter,
lemon shortbread, mexican wedding,
almond biscotti, coconut macaroon

CHOCOLATE (choose one)

chocolate ganache and sea salt brownies
mini s'mores, graham cracker, toasted marshmallow
dark chocolate mousse with whipped cream, tuile
chocolate & caramel tartlet

FRUIT (choose one)

lemon curd and raspberry tartlet
seasonal fruit tartlet with vanilla pastry cream
passion fruit mousse with kiwi and tuile
vanilla panna cotta with macerated strawberries

CAKE (choose one)

mini cheesecake with port marinated cherries
olive oil cake with whipped mascarpone and candied citrus
mini red velvet cakes with sweet chèvre
clafoutis with seasonal fruit

JARS

seasonal fruit crisp, brown sugar crumble
bread pudding with cinnamon, bourbon and crème anglaise
lemon verbena crème brûlée
chocolate fallen soufflé cake with whipped cream

SPECIALTY CAKES

custom cakes for weddings or milestone occasions

LIFE IS SHORT
EAT MORE
DESSERT



LATE NIGHT SNACKS

TOMATO SOUP & GRILLED CHEESE

5th street farm tomato bisque with classic mini grilled cheese sandwich

CARNITAS TACO BAR

fresh corn tortillas, shredded pork, pickled vegetables, salsa verde, chopped cilantro, crumbled cotija spread

CHEESEBURGER MINI SLIDERS

cheeseburgers with catsup, mustard, pickles, baby greens

MAC 'N CHEESE BAR

bacon, crispy shallots, prosciutto, peas, parmesan

FAVORS & GIFTS

TAKE THE FARM HOME WITH YOU!

HOUSEMADE JAMS & PRESERVES

blackberry
moroccan tomato
cucumber relish
red pepper conserva
(available in smaller sizes for favors)

CUSTOM APRONS

Custom embroidered cotton aprons with your wedding or event initials, logo or design.

CUSTOM WOODEN SPOONS

Etched classic wooden cooking spoons with your custom design.

GIFT CERTIFICATES

Available in any denomination.

