

Stark & Co. Catering

You know us as Wil li's Wine Bar, Wil li's Seafood, Monti's Rotisserie & Stark's Steakhouse. We are now able to bring you the quality and diversity of our four award winning restaurants to your next catered event. Our catering division began alongside the opening of our first restaurant, Wil li's Wine Bar, in 2002. From private or corporate events to elegant weddings our team is committed to ensuring every detail is catered to.

Our Team

Before venturing into the restaurant business, the owners, Mark and Terri Stark were successful caterers for over 15 years. With that experience they have been able to cultivate a creative team of professionals dedicated to providing our clients with Superior cuisine, innovative design and hospitable service.

Our Restaurants

Wil li's Wine bar

"Every dish while somewhat familiar has an ingredient or technique that elevated it from the ordinary and made me want to order it."

Michael bauer - san Francisco chronicle

Monti's rotisserie & bar

"Monti's completes trifecta. As long as the Starks keep opening restaurants as good as these, I'm all for them."

Jeff cox - press democrat

Wil li's seafood & rawbar

"Most dishes make the taste buds stand at attention. The Lobster roll is one of those items that I'd be willing to make

A special trip to enjoy again."

Michael bauer - san Francisco chronicle

Stark's steakhouse

"These are among the best steaks I've had in the bay area."

Michael bauer - san Francisco chronicle

To visit any of our restaurants please go to:

www.williswinebar.net

www.montisroti.net

www.willisseafood.net

www.starkssteakhouse.com

Stark & Co. catering

"Stark and Co. exceed our expectations every time with their Professionalism and their ability to turn whatever we, or our guests, throw at them, into a beautiful thing. They are experts at using the best local ingredients, just enough of the exotic to please the adventurous, and ultimately providing absolutely delicious meals and delicious moments by always going above and beyond."

Leighann Lindsay - Director of Hospitality
Belia Vineyards and Wine Caves

"For the past four years, Stark & Co. has catered an extremely high-end formal dinner hosted by twenty premier Sonoma County Pinot Noir producers for sixty of the best sommeliers from across America. Each year, the results have been almost identical - the planning is a breeze; the food is unbelievably good (by any standard, let alone for a large group), the service is smooth and impeccable, and the event has come off without a hitch. The only change is that they have actually improved each year! We say there is catering - and then there is Starks."

"Our guests have consistently praised the event, and Starks' work is largely responsible for that success. I could not give a higher endorsement than I am giving to Starks."

John Hordredge - Hordredge Winery
Director - Russian River Pinot Forum

Hors d'oeuvres

Earth

Chilled

Roasted Tomato, Ricotta & Basil Crostini
Fig & Humboldt Fog Goat Cheese Crostini with Saba
Fava Bean & Burrata Cheese Bruschetta
Chilled Soup Shooters

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Warm

Warm Soup Shooters
Steakhouse Spinach Spanikopitas
Tortilla Espanola with Romesco Aioli
Caramelized Pear & Blue Cheese "Melt"
Goat Cheese Fritters with White Truffle Honey
Corn & Green Onion Fritters with Sweet Soy Sauce
Portobello Mushroom "Fries" with Lemon Aioli
Potato & Caramelized Onion Spring Rolls
with Horseradish Crème Fraiche
Truffled French Fries

Surf

Chilled

Dungeness Crab Tacos
Fennel Cured Salmon on Black Pepper Brioche
Jumbo Shrimp with Horseradish Cocktail Sauce
Smoked Salmon Rillettes with Lemon Crème Fraiche
Chilled Oysters on the Half Shell with Coriander Mignonette
Kumomoto Oysters with Ginger Crème Fraiche & Sterling Caviar
Tuna Tartar with Truffled Miso Dressing
Seafood Ceviche with Aji Amarillo
Dungeness Crab Devil Eggs

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Warm

Oysters Rockefeller
Tunisian Crab Briks with Tomato Jam
Petite Dungeness Crab Cakes, Romesco Aioli
Petite Maine Lobster Rolls with Parsley-Garlic Butter
Bacon Wrapped Scallops with Cilantro Pumpkin Seed Pesto

Due to the nature of our seasonal ingredients, substitutions may be necessary.

Turf

Chilled

Manchego & Serrano Ham " Matchsticks"
Smoked Duck Fresh Rolls with Mango Nuoc Cham
Duck Liver Mousse Crostini with Candied Walnuts & Truffle Honey
American Kobe Beef Tartar with Smoked Chili Aioli
Peach & Crispy Prosciutto Bruschetta

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Warm

BLT Profiteroles
BBQ'D Duck Profiteroles
Chive & Bacon & Goat Cheese Tartlettes
American Kobe Sliders with Truffle Aioli
Chicken Harissa Meatballs with Cucumber Raita
Lavender Roasted Duck Crostini with Red Onion Marmalade
Dates in a Blanket with Cabralles Blue Cheese
Foie Gras Poppers, Curried Pineapple Chutney
BBQ Lamb Satays with Sweet Chili Sauce
Moroccan Lamb "Cocktail " Chops

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Stark & Co. catering 521 adams street santa rosa, ca 95401 Phone 707.576.9610 fax 707.576.9696

Cocktail Party

Passed Hors d'oeuvres

Dungeness Crab Tacos

Duck Liver Mousse Crostini
with Candied Walnuts & Truffle Honey

Goat Cheese Fritters with Lavender Honey

Caramelized Pear & Blue Cheese "Mel t"

Bacon Wrapped Scallops with Cilantro Pumpkinseed Pesto

Foie Gras Poppers, Curried Pineapple Chutney

Chicken Harissa Meatballs with Cucumber Raita

Moroccan Lamb "Lollipop"

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Cocktail Party With Stations

Passed Hors d'oeuvres

Moroccan Lamb "Lollipop"

Duck Liver Mousse Crostini,
Candied Walnuts & Truffle Honey

Caramelized Pear & Blue Cheese "Melts"

Foie Gras Poppers, Curried Pineapple Chutney

Chicken Harissa Meatballs with Cucumber Raita

Raw Bar

Oysters on the Half Shell

Chilled Prawns with Cocktail & Sriracha Aioli

Ahi Tuna Tartar

Artisan Cheese Display

Selection of Artisan & Farmstead Cheeses

Truffle Honey & Caramelized Onion Compote,
Crackers & Crostini

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Casual Buffet

Passed Hors d'oeuvres

Dungeness Crab Devil I ed Eggs

Fig & Goat Cheese Crostini with Saba

Portobel I o Mushroom "Fries" with Lemon Aioli

Buffet

Gril I ed Shrimp Panzanel I a Sal ad,
Oranges, Shaved Fennel & Ol ives

Arugul a & Endive Sal ad, Manchego Cheese,
Avocado, Al monds, Meyer Lemon Truffl e Vinaigrette

Rotisserie Chicken with Rosemary & Lemon,
Roasted Fingerl ing Potatoes

Caul ifl ower Gratin

Assorted breads & butter

Dessert

Petite versions of our favorite desserts

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Stark & Co. Catering Showcase Menu

Monti's passed Hors d' oeuvres

Tortilla Espanola with Cured Salmon

Pulled Duck BBQ in Polenta Cups

Goat Cheese Fritters with Lavender Honey

Willi's Wine Bar

Moroccan Style Lamb Chops
with Cracked Almond Cous Cous

Arugula & Peaches with Ricotta Salata & Pancetta

Potato Gratin with Cabrales Blue Cheese
& Wild Mushrooms

Willi's Seafood & Rawbar

Cedar Planked BBQ Salmon with Cucumber Relish

Sourdough bread with Garlic Parsley Butter

Willi's sweet bay scallop ceviche, jalapeno, basil & mint

Stark's steakhouse

Mustard crusted new york with crispy parsnips

The required Caesar

Four cheese mac

Dessert

Warm Scharffenberger Chocolate Cake,
Peanut Butter Mousse & Candied Peanuts

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Wedding Menu

Family Style service

Raw Bar

Seafood Cocktail

Selection of 3 Oysters on the Half Shell
with fresh coriander mignonette

Peel -n-Eat Prawns
served with horseradish cocktail sauce & house aioli

Passed Hors d'oeuvres

Potato & Caramelized Onion Springroll

Figs in a Blanket with Cabral Blue

harissa Chicken Meatballs

First Course

Ricotta Ravioli with Exotic Mushrooms,
Sweet Corn & Black Truffle Essence

Heirloom Tomato Salad with Lemon Cucumbers,
Pickled Onions, Feta & Pinenut Pesto

Sourdough bread with Garlic Parsley Butter

Second Course

Oak grilled Wild King Salmon,
Hibachi Mushrooms & Baby Leeks

Grilled New York,
Balsamic Onion Marmalade & Crispy Parsnips

Baked Macaroni & Cambozola Cheese with Tomatoes & Basil

Tunisian Roasted Carrots with Pinenuts, Olives & Mint

Due to the nature of our seasonal ingredients, substitutions may be necessary.

Wedding Menu Plated service

Passed Hors d'oeuvres

Lobster & Mango Tacos

Fennel Cured Salmon on Black Pepper Brioche

Potato & caramelized onion springrolls

Goat Cheese Fritters with Lavender Honey

Pasta Course

Bellevue Farms Ricotta Gnocchi, Toasted Sweet Corn,
Black Chanterelles, Tear Drop Tomatoes

Salad Course

Arugula & Mizuna Salad with Black Mission Figs,
Cabral's Blue Cheese & Candied Walnuts

Main Course

Wood Grilled Alaskan Halibut,
Roasted Grape & Farro Salad, Orange Mint Relish
Or

Prime Filet Mignon with Crisp Potatoes,
Watercress Salad & Salsa Verde

Dessert

Lavender Macerated Strawberries,
On Warm Olive Oil & Polenta Pound Cake, Olive Oil Gelato

Due to the nature of our seasonal ingredients, substitutions may be necessary.

Wedding Menu Stations

Passed Hors d'oeuvres

Petite Dungeness crab cakes

Steak tartar with smoked chili aioli

Manchego Cheese & Serrano Ham Matchsticks

Plated First Course

Bacon Wrapped Scallops with Cilantro Pumpkinseed Pesto

Pasta Station

True wild Mushroom Risotto

Or

Beet & Goat Cheese Ravioli with Swiss Chard,
Cracked Hazelnuts & White Truffle Oil

Butter Lettuce Salad with Fuji Apples, Gruyere,
Candied Walnuts, Dijon Vinaigrette

Green Bean Salad with Pickled Onions, Cashews,
& Laura Chenel Goat Cheese Ranch

Carving Station

Crispy Liberty Farms Lavender Roasted Duck

Rotisserie Pork Loin with Pomegranate Molasses Glaze

Brussels Sprouts, Andouille, Apples, Sage & Blue Cheese

Rosemary & Roasted Garlic Hobo Potatoes

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Wine Country BBQ menu

Hors d'oeuvres Station

Display of Artisan Cheeses

Ahi Tuna Tartar with Lemon, Chilies & Pinenuts

Tortilla Espanola with Romesco Aioli

First Course

Green Beans & Cashews,
With Laura Chenel Goat Cheese Ranch Dressing

Arugula Salad with Frog Hollow Peaches,
Prosciutto, Ricotta Salata & Mint

Second Course

Rotisserie Duck with Pomegranate Molasses Glaze
Served with Roasted Tunisian Carrots,
Pinenuts, Olives & Mint

Caramelized arctic char,
Exotic Mushroom & potato "hash", ginger vinaigrette

"Moroccan Style" Lamb Chops with Citrus Cous Cous

Dessert

Roasted Frog Hollow Peach Pain Perdue
Peppered Blackberries & Crème Fraiche

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