

# Costeaux Café Private Event

## Dinner Service Menu

### *Hors d'oeuvres* (choice of two – passed items)

PROSCIUTTO & MELON  
SAUSAGE EN CROUTE WITH FRENCH WHOLE GRAIN MUSTARD  
SKEWER OF GRILLED CHICKEN WITH THAI PEANUT SAUCE  
MINIATURE CRAB CAKES WITH TARRAGON RÉMOULADE  
SEAFOOD STUFFED BUTTON MUSHROOM  
GOAT CHEESE AND CARAMELIZED ONION TART  
STUFFED MUSHROOM WITH SPINACH, WALNUTS AND GORGONZOLA CHEESE  
DRIED APRICOT HALF WITH GOAT CHEESE AND PISTACHIO

### *Appetizers* (choice of two)

#### Fromage Platter

FRENCH CHEESES — PORT SALUT, TRIPLE CRÈME, GOAT, AND ROQUEFORT —  
FRESH SEASONAL AND DRIED FRUITS, CARAMELIZED WALNUTS, PANFORTE  
AND COSTEAUX WORLD-CLASS ARTISAN BREADS

#### Antipasto Platter

BOUNTIFUL DISPLAY OF SEASONAL GRILLED, STEAMED AND RAW VEGETABLES  
WITH DIPPING SAUCES, LOCAL ARTISAN AND IMPORTED CHEESES, OLIVES,  
PEPPERONCINI, MARINATED ARTICHOKE HEARTS, CURED MEATS AND SALAMIS  
ACCOMPANIED BY COSTEAUX WORLD-CLASS ARTISAN BREADS

#### Focaccia

TOPPED WITH MARINIARA, PARMESAN CHEESE, MUSHROOMS AND OLIVES

#### Baked Brie En Croute

FRENCH BRIE FILLED WITH GRANNY SMITH APPLES, WALNUTS AND HERBS  
ENROBED IN PUFF PASTRY

#### Stuffed Brie

FRENCH BRIE WITH PESTO & SUN DRIED TOMATOES

#### Standing Caesar

CRISP LEAVES OF ROMAINE WITH A CAESAR DRESSING FOR DIPPING

#### Asparagus Spears

GRILLED AND SERVED WITH ROMESCO SAUCE FOR DIPPING

### *Soup or Salad* (choice of one)

French Onion or Soup de Jour

#### Costeaux Salad

BABY GREENS, CARAMELIZED WALNUTS, GRAPES, GRANNY SMITH APPLES AND  
ROQUEFORT WITH DIJON VINAIGRETTE DRESSING

#### Mixed Greens

MIXED GREENS, DRIED CRANBERRIES, APRICOT AND FRENCH GOAT CHEESE  
WITH DIJON VINAIGRETTE DRESSING

#### Caesar Salad

CRISP HEARTS OF ROMAINE, PARMESAN CHEESE AND GARLIC ROSEMARY  
CROSTINI WITH OUR CLASSIC CAESAR DRESSING

#### Wedge Salad

ICEBERG, TOMATO AND APPLEWOOD SMOKED BACON WITH A ROQUEFORT  
DRESSING

### *Entrée* (choice of one)

ENTRÉES ACCOMPANIED WITH SEASONAL VEGETABLES, WILD RICE OR MEDLEY  
OF OVEN ROASTED POTATOES OR DUCHESS POTATOES AND COSTEAUX  
WORLD-CLASS BREADS

Seared Chicken Breast with a red wine and rosemary sauce

Fillet of Halibut seared with a beurre blanc sauce

Grilled Pork Tenderloin with a garlic, rosemary and orange  
brandy marinade

Poached or Grilled Salmon with a Meyer lemon and white  
wine sauce

Grilled Beef Tenderloin with a red wine mushroom reduction

Risotto with portobello mushrooms, asparagus and parmesan  
cheese

Land and Sea — grilled beef tenderloin and salmon over  
herbed basmati rice

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### Indulge in a Costeaux Dessert

(CHOICE OF ONE)

Lemon Curd Tart  
Cheesecake  
Triple Chocolate Mousse  
Caramel Macadamia Nut Torte  
Princess Cake  
Chocolate Truffle Cake

OR

### Dessert Sampler

Our Pastry Chef will create a sampling of individual desserts for you and your guests

### Beverages

We offer a selection of sparkling, white and red wines from our region as well as domestic microbrew beers. Additionally, we can provide soda, juice, sparkling water and other non-alcoholic beverages. Our alcohol license prohibits us from serving or selling hard alcohol.

### Pricing

THREE COURSE   SOUP OR SALAD, ENTRÉE, DESSERT & COFFEE	\$35 PP
FOUR COURSE   HORS D'OEUVRES AND APPETIZER, SOUP OR SALAD, ENTRÉE, DESSERT & COFFEE	\$48 PP
FIVE COURSE   HORS D'OEUVRES AND APPETIZER, SOUP, SALAD, ENTRÉE, DESSERT & COFFEE	\$55 PP
HORS D'OEUVRE AND APPETIZER RECEPTION (BEVERAGE & DESSERT ADDITIONAL)	\$28 PP
BEVERAGE PACKAGE	\$18 PP
CORKAGE	\$10/BTL
PRIVATE EVENT FACILITY FEE	\$1,500
PLUS APPLICABLE TAXES AND SERVICE CHARGES FOR ALL ONSITE EVENTS	

*"The only way to get rid of a temptation is to yield to it."*

— Oscar Wilde

*"The quality of the food was only exceeded by the excellence of the hospitality and service. Keep up the good work."*

— Café Guests, Bodega Bay



WE LOOK FORWARD TO HOSTING YOUR EVENT.

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