

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

Appetizers (choice of two)

Fromage Platter

FRENCH CHEESES — PORT SALUT, ST. ANDRE TRIPLE CRÈME, GOAT, ROQUEFORT AND GRUYÈRE — 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 OR OLIVES AND HERBS

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

Mixed Greens

MIXED GREENS, DRIED CRANBERRIES, APRICOT AND FRENCH GOAT CHEESE WITH DIJON VINAIGRETE 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, MEDLEY OF OVEN ROASTED POTATOES OR DUCHESS POTATOES AND COSTEAUX WORLD-CLASS BREADS

Seared Chicken Breast with a red wine and rosemary sauce

Filet 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 fresh spinach butter 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 basamti 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

Pricing

- THREE COURSE | SOUP OR SALAD, ENTRÉE, DESSERT & COFFEE \$35 PP
- FOUR COURSE | HORS D'OEUVRES AND APPETIZER, SOUP OR SALAD, ENTRÉE, DESSERT & COFFEE \$45 PP
- FIVE COURSE | HORS D'OEUVRES AND APPETIZER, SOUP, SALAD, ENTRÉE, DESSERT & COFFEE \$50 PP
- HORS D'OEUVRE AND APPETIZER RECEPTION (BEVERAGE & DESSERT ADDITIONAL) \$21 PP
- BEVERAGE PACKAGE \$14 PP
- CORKAGE \$10/BTL
- PRIVATE EVENT FACILITY FEE \$1,500
- PLUS APPLICABLE TAXES AND GRATUITY FOR ALL ONSITE EVENTS

Beverages

White & Sparkling Wine

- SEGHESIO PINOT GRIGIO \$24
- MARC BREDIF VOUVRAY, FRANCE 24
- DRY CREEK VINEYARDS FUME BLANC 20
- TOAD HOLLOW AMPLEXUS CREMANT BRUT 20

Red Wine

- MARIETTA OLD VINE, RED TABLE WINE 16
- MAC MURRAY PINOT NOIR, SONOMA COAST 24
- PEDRONCELLI MOTHER CLONE ZINFANDEL, DCV 20

- SODA/TEA/COFFEE 2
- PABST BLUE RIBBON 3
- SCRIMSHAW (PILSNER STYLE)/RACER 5 IPA 5
- BOONT AMBER ALE /MIRROR POND PALE ALE 5
- SONOMA SPARKLER BLOOD ORANGE (750 ML) 12

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

— Oscar Wilde

WE LOOK FORWARD TO HOSTING YOUR EVENT.

COSTEAUX FRENCH BAKERY
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"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