



## PRIVATE EVENT DINNER SERVICE

### HORS D'OEUVRES

*(Choice of two – passed)*

GOAT CHEESE GRAPE ROUNDS ROLLED IN PISTACHIO DUST & HONEY  
POLENTA BITES WITH SUNDRIED TOMATO & HOUSE MADE PESTO  
SOUR WALNUT BAGUETTE WITH BRIE, GRANNY SMITH APPLE WITH HONEY DRIZZLE  
ENDIVE SPEARS WITH CANDIED WALNUT & PT. REYES BLUE CHEESE  
ESCARGOT STUFFED MUSHROOMS WITH TARRAGON RÉMOULADE  
DRIED APRICOT HALF WITH GOAT CHEESE & PISTACHIO  
LOCAL SMOKED DUCK BREAST & BRIE TARTINE WITH HOUSE MADE  
BLACKBERRY PRESERVE COULIS  
CRAB CAKE WITH TARRAGON AIOLI  
TOASTED TARTINE WITH COSTEAUX CHEESE SPREAD  
CHICKEN SAUSAGE EN CROUTE — AIDELLS SAUSAGE WRAPPED IN PUFF  
PASTRY & SERVED WITH IMPORTED WHOLE GRAIN FRENCH MUSTARD

### APPETIZERS

*(Choice of one – station)*

FROMAGE & FRUIT PLATTER  
Assortment of Local Artisan, Domestic & Imported Cheeses with Our Gold Medal Winning Panforte,  
Candied Nuts, Dried & Seasonal Fruits

ANTIPASTO PLATTER  
Seasonal Grilled, Steamed & Raw Vegetables with Romesco, Local Artisan  
& Imported Cheeses, Olives, Pepperoncini, Marinated Artichoke Hearts, Cured Meats &  
Salamis Accompanied by Costeaux World-class Artisan Breads

FOCACCIA  
Marinara or Pesto Sauce With Your Choice of Three Toppings – Goat Cheese, Parmesan, Blue Cheese,  
Caramelized Onion, Walnuts, Mushrooms, Red Onion, Olives & Salami Baked Brie En Croute  
Brie Filled with Granny Smith Apples, Black Walnuts & Herbs, Enrobed in Puff Pastry

### SALADS

*(Choice of one)*

COSTEAUX SALAD  
Baby Greens, Caramelized Walnuts, Grapes, Granny Smith Apples & Pt. Reyes Blue Cheese, with Dijon Vinaigrette Dressing

CAESAR SALAD  
Crisp Hearts of Romaine, Parmesan Cheese & Garlic Rosemary Crostini with Our Classic Caesar Dressing

### SIDES

*(Choice of one)*

SAUTÉED SEASONAL VEGETABLES  
HERBED WILD RICE  
PARMESAN RISOTTO

*Costeaux world-class breads accompany the meal.*

*Our culinary team is able to accommodate dietary restrictions, and will offer additional menu options to satisfy special dietary needs.*



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### ENTRÉES

*(Choice of one)*

AIRLINE CHICKEN WITH A RED WINE & ROSEMARY SAUCE  
SEARED PORK TENDERLOIN WITH A GARLIC, ROSEMARY & ORANGE BRANDY MARINADE  
GRILLED BEEF TENDERLOIN WITH A RED WINE MUSHROOM REDUCTION  
POACHED SALMON WITH LEMON & WHITE WINE SAUCE

### DESSERTS

A SELECTION OF HAND-MADE MINIATURE AND INDIVIDUAL DESSERTS AND COOKIES CREATED BY OUR PASTRY TEAM  
OR  
A PERSONALIZED CAKE OF YOUR CHOOSING FROM OUR SEASONAL CAKE OFFERING

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### BEVERAGES

*Wine, champagne & beer are charged on consumption in accordance with our beverage menu.*

*The average cost for a 3-hour event is approximately \$18 per person. This estimate includes wine, beer & non-alcoholic beverages, tax & service.*

*Our alcohol license does not allow us to serve hard alcohol. Non-alcoholic Beverage Option \$5 per person*

### MUSIC

*We allow music at a reasonable volume; however, we cannot disturb our neighbors. Music can be played until 10PM.*

### CAPACITY & DEPOSIT

*The bakery café can accommodate approximately up to 60-68 people for sit-down events and 100 for receptions.*

*A deposit of \$500 is required to confirm your onsite event.*

### PRICING

*Four course / hors d'oeuvres and passed appetizers, salad course, entrée, dessert & coffee (2.5-3 hours)*

*\$52\* per person++*

*Private event facility fee*

*\$1,500*

*\*Plus current sales tax and a 20% service*

WE LOOK FORWARD TO HOSTING YOUR EVENT

Costeaux French Bakery  
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*Nationally Acclaimed Retail Bakery of the Year*  
**COSTEAUX.COM**