

Costeaux Café Private Event

Dinner Service

Hors d'oeuvres

(choice of two – passed)

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

Appetizers

(choice of one - station)

Fromage & Fruit Platter

ASSORTMENT OF LOCAL ARTISAN, DOMESTIC AND IMPORTED CHEESES WITH OUR GOLD MEDAL WINNING PANFORTE, CANDIED NUTS, DRIED & SEASONAL FRUITS

Antipasto Platter

SEASONAL GRILLED, STEAMED AND RAW VEGETABLES WITH ROMESCO, LOCAL ARTISAN AND IMPORTED CHEESES, OLIVES, PEPPERONCINI, MARINATED ARTICHOKE HEARTS, CURED MEATS AND 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, AND SALAMI

Baked Brie En Croute

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

Salads

(choice of one)

Costeaux Salad

BABY GREENS, CARAMELIZED WALNUTS, GRAPES, GRANNY SMITH APPLES AND PT. REYES BLUE CHEESE, WITH DIJON VINAIGRETTE DRESSING

Caesar Salad

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

Sides

(choice of one)

- ☛ SAUTÉED SEASONAL VEGETABLES
- ☛ HERBED WILD RICE
- ☛ PARMESAN RISOTTO

Entrées

(choice of one)

Airline chicken with a red wine and rosemary sauce

Seared pork tenderloin with a garlic, rosemary and orange brandy marinade

Grilled beef tenderloin with a red wine mushroom reduction

Poached salmon with lemon and white wine sauce

OUR CULINARY TEAM IS ABLE TO ACCOMMODATE DIETARY RESTRICTIONS, AND WILL OFFER ADDITIONAL MENU OPTIONS TO SATISFY SPECIAL DIETARY NEEDS.

Costeaux world-class breads accompany the meal.

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

— Oscar Wilde

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



Beverages

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

The average cost for a 2.5 to 3-hour event is approximately \$18 per person. This estimate includes wine, beer, and non-alcoholic beverages, tax and service. Our alcohol license does not allow us to serve hard alcohol.

Non-alcoholic Beverage Option \$5 pp

Music

We allow music at a reasonable volume; however, we cannot disturb our neighbors. Music can be played until 9PM.

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.

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

— Jim and Sarah, Café Guests,
Bodega Bay

Pricing

Four course | hors d'oeuvres and passed appetizers, salad course, entrée, dessert & coffee (2.5-3 Hrs.)

\$52* pp++

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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