

# Costeaux Private Event Reception

## Raw Oyster Bar

SERVED WITH MIGNONETTE + COCKTAIL SAUCE  
PRICED BY MARKET AND BY EACH

## Appetizer Station

(choice of one)

### 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 & IMPORTED CHEESES, OLIVES, PEPPERONCINI, MARINATED ARTICHOKE HEARTS, CURED MEATS & SALAMIS ACCOMPANIED BY COSTEAUX WORLD-CLASS ARTISAN BREADS

## Tartines

(choice of one)

COSTEAUX CHEDDAR CHEESE, OLIVE & GREEN ONION  
OLIVES, RICOTTA CHEESE, OLIVES, LEMON ZEST, BASIL, EVOO  
BURRATA, PROSCIUTTO, BALSAMIC GLAZE  
TOMATO BRUSCHETTA (SEASONAL)  
PEACH BRUSCHETTA (SEASONAL)  
SALMON MOUSSE, CUCUMBER AND JALAPENO

OUR CULINARY TEAM IS ABLE TO ACCOMMODATE DIETARY RESTRICTIONS. WE WILL GLADLY MEET WITH YOU TO CREATE A MENU TAILORED TO YOUR EVENT.

## Hors d'oeuvres

(choice of three — passed)

- GOAT CHEESE GRAPE ROUNDS ROLLED IN PISTACHIO DUST AND HONEY
- EGGPLANT ROUNDS BREADED + FRIED, FRESH MOZZARELLA, BASIL, MARINARA SAUCE
- PORK + BEEF MEATBALLS, ROASTED RED GRAPE BBQ SAUCE
- DEVILED EGGS
- FRIED RISOTTO BALLS WITH MARINARA
- MEATBALL SLIDERS, BRIOCHE BUN, MARINARA, ARUGULA
- ROASTED TRI TIP SLIDER, CARAMELIZED ONIONS, SAUTÉED MUDROOMS, BLUE CHEESE
- CHEESEBURGER SLIDER, BRIOCHE, CHEDDAR CHEESE, SECRET SAUCE

## Coffee & Dessert

SELECTION OF HAND-MADE PETITE DESSERTS & COOKIES  
CREATED BY OUR PASTRY CHEFS

## Beverages

WINE, CHAMPAGNE, & BEER ARE CHARGED ON CONSUMPTION IN ACCORDANCE WITH OUR BEVERAGE MENU. A CREDIT CARD IS REQUIRED FOR BEVERAGE SERVICE. A CHECK WILL BE OPENED FOR ALL WINE, BEER, & NON-ALCOHOLIC BEVERAGES CONSUMED, TAX AND SERVICE WILL BE APPLIED. OUR ALCOHOL LICENSE DOES NOT ALLOW US TO SERVE HARD ALCOHOL.

CORKAGE

\$15 BTL

# Costeaux Private Event Reception

## Music

WE ALLOW MUSIC AT A REASONABLE VOLUME THROUGH OUR IPOD-READY SOUND SYSTEM; HOWEVER, WE CANNOT DISTURB OUR NEIGHBORS. MUSIC CAN BE PLAYED UNTIL 9PM.

## Pricing

HORS D'OEUVRE & APPETIZER RECEPTION (2 HRS.) \$60\* PP

PRIVATE EVENT FACILITY FEE \$1,500

\*PLUS CURRENT SALES TAX & 20% SERVICE CHARGE

MINIMUM \$2,500 FOOD & BEVERAGE.

## Capacity & Deposit

THE BAKERY CAFE EVENT CAPACITY IS 120-150 PEOPLE FOR STANDING RECEPTIONS USING THE INDOOR & OUTDOOR CAFÉ.

A NON-REFUNDABLE DEPOSIT OF \$750 IS REQUIRED TO CONFIRM YOUR ONSITE EVENT WHICH WILL BE APPLIED TO THE FINAL CATERING AGREEMENT.

WE LOOK FORWARD TO HOSTING YOUR EVENT.

COSTEAUX FRENCH BAKERY  
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HEALDSBURG, SONOMA COUNTY, CA 95448  
707.433.1913  
CATERING@COSTEAUX.COM

*"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

## Service

WE WILL PROVIDE OUR SERVICE TEAM FOR YOUR PRIVATE EVENT. A 20% SERVICE CHARGE IS APPLIED. TAXES ARE CHARGED ACCORDING TO LOCAL RATES THEN IN EFFECT.