



## Private Event Dinner Menu

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### HORS D'OEUVRES

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choice of two

- Goat cheese grape round · pistachio & honey —
- Meatball · house-made marinara —
- Brie tartine · apple, honey drizzle —
- Sausage stuffed mushroom —
- Cheddar cheese & olive tartine —
- Cauliflower tartar —
- Seasonal tartine —

### SALAD

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choice of one

Verte Salad

Baby greens, herbs, Dijon vinaigrette

Caesar Salad

Crisp hearts of romaine, parmesan, croutons, classic Caesar dressing

Seasonal Salad

Chef's selection

### ENTRÉE

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choice of one

Chef's Specialty — Braised Short Rib

Preston Farms polenta, seasonal vegetable

Pasta Pork Bolognese

Chicken Marsala

Grilled Salmon

Cilantro lime sauce

\*Additional entrée can be added for a fee

### SIDES

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Seasonal vegetables

Mashed potato, creamy polenta,  
mushroom risotto, or wild rice

Costeaux world-class breads accompany the meal

### ADDITIONAL COURSES

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Antipasto

Grilled, steamed, pickled & raw vegetables · romesco · artisan cheeses · olives · cornichons · capers · cured meats & salamis ·

Costeaux breads

Fromage & Fruit Plate

Local artisan, domestic & imported cheeses · candied nuts · dried & seasonal fruits

Soup

French onion or soup du jour

### DESSERT

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Our pastry chefs create decadent seasonal desserts, crafted and served family style

### BEVERAGES

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choose from our selection

Wine, Champagne, Beer & N/A

Charged on consumption at completion of event

Credit card required · tax & service applied

Corkage \$20 / bottle

Distilled spirits not available



## Pricing & Event Information

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### PRICING

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Private events typically begin at 6 PM  
and conclude at 8:30 PM

Four courses: hors d'oeuvres, salad, entrée + dessert

\$85 per person\*

Private Event Facility Fee: \$1,500

Minimum food & beverage: \$2,500

\*Plus current sales tax & 22% service charge

### VENUE

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Approximately 60–70 guests for sit-down events

120 guests for receptions

A non-refundable deposit of \$750 confirms your reservation,  
applied toward your final catering agreement.

### MUSIQUE & DÉCOR

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Music is welcome at a considerate volume

Concludes by 9:00 PM

Modest floral arrangements and candle votives provided.

### CUSTOM MENUS

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Our culinary team can accommodate dietary  
restrictions.

We will gladly meet with you to create  
a menu and event tailored to your needs.

### SERVICE

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Our professional service team attends every event.  
A 22% service charge and applicable sales taxes will be applied  
to the final bill.

### OTHER

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Live music, photographer or other services, please let us  
know. We would be happy to make a  
recommendation

### RÉSERVATIONS

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707.433.1913

[catering@costeaux.com](mailto:catering@costeaux.com)

417 Healdsburg Avenue · Healdsburg, CA 95448

"The quality of the food was only exceeded by the excellence of the hospitality and service." — *Jim and Sarah, Café Guests, Bodega Bay*

"You don't have to cook fancy masterpieces — just good food from fresh ingredients." — *Julia Child*

[costeaux.com](http://costeaux.com)

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