



## Private Reception Menu

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### RAW OYSTER BAR

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Served with mignonette & cocktail sauce  
Priced by market · per piece

### APPETIZER STATION

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select one

#### Fromage & Fruit Platter

Artisan & imported cheeses · candied nuts · seasonal fruits

#### Antipasto Platter

Grilled vegetables · romesco · artisan cheeses · olives · cured meats & salami · artisan breads

### TARTINES

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select one

- Cheddar, olive & green onion —
  - Beef Tartar —
- Ricotta, olive, lemon zest & basil —
- Burrata, prosciutto & aged balsamic —
- Tomato bruschetta (seasonal) —
- Peach bruschetta (seasonal) —
- Salmon mousse, cucumber & jalapeño —
  - Cucumber egg salad —
  - Cauliflower Tartar —

### HORS D'OEUVRES

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select three (passed)

- Chèvre grape rounds · pistachio & honey —
- Fried eggplant · fresh mozzarella · marinara —
- Pork & beef meatballs · red grape sauce —
  - Oeufs mimosa (Deviled Eggs) —
- Arancini · fried risotto balls · marinara —

#### Brioche Sliders

- Meatball · marinara · arugula —
- Tri-tip · caramelized onion · blue cheese —
- Beef cheeseburger · cheddar · maison sauce —  
*Meat alternatives available*

### DESSERT

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A curated selection of handmade petite desserts  
& confections crafted by our pastry chefs

### 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

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"The quality of the food was only exceeded by the excellence of the hospitality." — *Café Guest, Bodega Bay*



## Private Reception Event Information

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### PRICING

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Hors d'oeuvres & Appetizer Reception  
2-Hour Reception

\$65 per person\*

Private Event Facility Fee \$1,500

Minimum food & beverage: \$2,500  
plus sales tax & 22% service charge

### VENUE

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120–150 guests · Indoor & outdoor café

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