

FULL SERVICE BUFFET MEALS

BUFFET #1

(Minimum of 40 guests)

Fresh Baked Il Fornaio Breads and Olive Oil

Insalata del Fornaio

(Mixed greens, toasted garlic croutons, shaved parmesan; house vinaigrette)

Insalata Stagionale

(Green beans, roasted bell peppers, pear and mozzarella, grilled mushrooms, fresh chives; red wine vinaigrette dressing)

Frutta Fresca di Stagione

(Fresh seasonal fruit display)

Insalata Pasta Primavera

(Penne pasta with artichokes, fresh tomato, basil, smoked mozzarella; vinaigrette)

Petto di Pollo alla Ducale

(Breast of chicken with artichoke hearts and sundried tomatoes; chardonnay butter sauce)

Tagliata Chianina

(Sirloin steak grilled medium rare and sliced, rosemary; green peppercorns and balsamic vinegar)

Melanzane Farcite

(Eggplant filled with pasta and baked with marinara sauce; smoked mozzarella and parmesan)

Fresh Seasonal Vegetables

Roasted Red Potatoes

Il Fornaio Dessert Display featuring our housemade cakes, tarts, cookies and brownies

Il Fornaio Coffee and Tea Service

Menu Price: \$45.00++ per person

Prices Do Not Include 20% Service Charge and Applicable State Sales Tax.
Prices Effective September 2007

BUFFET #2

(Minimum of 40 guests)

Il Fornaio Fresh Baked Breads and Extra Virgin Olive Oil

Insalata Cedri e Feta

(Baby hearts romaine, marinated sweet red onions, segmented orange, crumbled feta cheese, dried cranberries, toasted almonds; citrus-oregano vinaigrette)

Insalata Spinaci e Gamberoni

(Mixed greens, tomato, sweet red onion, bay shrimp, crumbled goat cheese; lime-shallot vinaigrette)

Asparagi in Bellavista

(Asparagus, radicchio, marinated tomatoes, thin sheet of cucumber with fresh basil julienne cracked black pepper; drizzled with extra virgin olive oil)

Salmone Affumicato

(Smoked and cured salmon, served with sweet cream butter, capers, shaved sweet red onion, fresh lemon; sliced and toasted crostini)

Pollo alla Modenese

(Chicken breast rolled with prosciutto, asparagus and bell paese cheese; balsamico reduction)

Pesce Spada alla Siciliana

(Fresh grilled swordfish served with caponata and frisee; drizzled with lemon and olive oil)

Lasagna al Magro

(Housemade pasta layered with ricotta cheese, steamed spinach, marinara sauce and parmesan)

Carved at the Buffet by Il Fornaio's Chefs

Primo Taglio

(Prime rib roasted in herbs and Italian rock salt; au jus and fresh horseradish)

Roasted Baby Red Potatoes

Seasonal Vegetables

Dolci Assortiti

(Assortment of Il Fornaio's fresh baked desserts)

Il Fornaio Coffee and Tea Service

Menu Price: \$55.00++ per person

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FULL SERVICE PLATED MEALS

All entrees include choice of Soup, Salad, or Appetizer

(Please select one appetizer to begin your meal)

ZUPPA, INSALATE, E ANTIPASTI

- **Pancotto con Fagiole** (Tuscan bread soup with grilled ciabatta, herbs and extra virgin olive oil)
- **Minestrone di Verdure** (Fresh seasonal vegetable soup)
- **Insalata del Fornaio** (Mixed greens, garlic croutons, parmesan; house vinaigrette)
- **Insalata Mediterranea** (Mixed wild greens, goat cheese rolled in cracked pepper, eggplant, roasted red and yellow peppers, cherry tomatoes; balsamic vinaigrette)
- **Insalata di Spinaci** (Spinach salad with aged ricotta, red onions, applewood smoked bacon, fresh mushrooms and toasted walnuts; red wine vinaigrette)
- **Insalata Caprese** (Sliced tomatoes, fresh mozzarella, basil; basil-olive oil)
- **Insalata Caprina** (Mixed greens, roma tomatoes, goat cheese rolled in walnuts; balsamic vinaigrette)

All entrees include choice of Dessert

(Please select one dessert to complete your meal)

DOLCI

- **Torta di Formaggio ai Limone** (Rich cheesecake flavored with lemon)
- **Gelati Misti** (Assortment of Italian gelato and sorbetto with cookie garnish)
- **Torta di Mele** (Fresh apple tart garnished with walnuts and caramel sauce)
- **Fondente al Cioccolato** (Flourless chocolate cake)
- **Torta di Formaggio al Caffè** (Espresso flavored cheesecake marbled with chocolate)
- **Tiramisu** (Lady fingers, rum, zabaglione and mascarpone cheese, espresso and cocoa powder)
- **Zabaion** (Orange sorbetto, zabaion, fresh berries and cream, garnished with Italian biscotti)
- **Torta di Cioccolato** (Chocolate cake with chocolate ganache)

DOLCI ASSORTITI: (additional \$4.00++ per person)
Elegant dessert display of our traditional cakes and tarts,
Plus, our fresh-baked assorted Biscotti and Cookies.

Le Paste - PASTA ENTREES

All prices include Il Fornaio's fresh baked breads and olive oil at your table, a salad or appetizer, dessert and coffee service. No more than two entrees are allowed for any catered event. Vegetarian options are also available. If the meal does have 2 entrees, a charge of \$3.75++/person will be added.

Meal indicators are required if you choose to have more than one entrée.

- **Melanzane Farcite** (Eggplant filled with pasta and baked with marinara sauce, smoked mozzarella and parmesan) \$31.50++
- **Conchiglie al Pollo** (Shell pasta, chicken breast, fresh broccoli, sundried tomatoes, roasted garlic, trebbiano wine and pecorino cheese) \$32.25++
- **Risotto San Terasmo** (Arborio rice, fresh shrimp and baby artichokes) \$33.95++
- **Lasagna Ferrarese** (Spinach pasta layered with meat ragu, porcini mushrooms, parmesan and bechamel) \$32.75++
- **Gnocchi alla Friulana** (Potato dumplings, sausage, caramelized onions, mushrooms, tomato-cream sauce, white wine) \$31.50++

Il Pesce - SEAFOOD ENTREES

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Meal indicators are required if you choose to have more than one entrée.

- **Salmone alla Griglia** (Grilled local salmon with extra virgin olive oil and lemon sauce, served with seasonal vegetables and roasted potatoes or rice) \$38.00++
- **Pesce Spada alla Siciliana** (Grilled swordfish with caponata, frisee drizzled with lemon and olive oil infusion; potatoes or rice) \$39.75++
- **Ippoglosso con Salsa di Peperoni Rossi** (Baked halibut with puree of roasted red bell pepper sauce; mashed potatoes and vegetables) \$39.75++
- **Tonno ai Capperi e Pomodorini** (Seared Ahi tuna seasoned with fennel and herbs, cherry tomato and caper sauce, garlic and olive oil; roasted potatoes and broccoli rabe) \$43.95++
- **Rollatina di Pollo Ripiena al Formaggio e Salmone Norvegese** (Single chicken breast stuffed with three cheeses, baked and served with champagne sauce alongside a half portion of grilled local salmon with extra virgin olive oil and lemon sauce; roasted potatoes and seasonal vegetables) \$48.00++

Prices Do Not Include 20% Service Charge and Applicable State Sales Tax.

Groups of less than 12 will be assessed a \$75.00 labor fee.

Prices Effective September 2007

Il Pollo - POULTRY ENTREES

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Meal indicators are required if you choose to have more than one entrée.

- **Pollo allo Spiedo** (Wood-fired rotisserie chicken; served with roasted potatoes and seasonal vegetables) \$35.00++
- **Involtino di Pollo** (Chicken breast stuffed with prosciutto and fontina cheese in a balsamic vinegar reduction sauce; roasted potatoes and seasonal vegetables) \$36.25++
- **Pollo al Mattone** (Double chicken breast marinated with lemon and fresh herbs, cooked on the wood-fired grill; roasted potatoes and sautéed spinach) \$37.50++
- **Petti di Pollo alla Ducale** (Sautéed chicken breast, artichoke hearts, sundried tomatoes; roasted potatoes and seasonal vegetables) \$35.00++
- **Rollatina di Pollo Ripiena al Formaggio e Salmone Norvegese** (Single chicken breast stuffed with three cheeses, baked and served with champagne sauce alongside a half portion of grilled local salmon with extra virgin olive oil and lemon sauce; roasted potatoes and seasonal vegetables) \$48.00++

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La Carne - MEAT ENTREES

All prices include Il Fornaio's fresh baked breads and olive oil at your table, a salad or appetizer, dessert and coffee service. No more than two entrees are allowed for any catered event. Vegetarian options are also available. If the meal does have 2 entrees, a charge of \$3.75++/person will be added.

Meal indicators are required if you choose to have more than one entrée.

- **Tagliata Chianina** (Silroin steak, mesquite grilled medium-rare and sliced, served with balsamic-vinegar and green peppercorn sauce; grilled polenta and sautéed spinach) \$37.25++
- **Primo Taglio** (Baked prime rib of beef served medium rare with Horseradish; mashed potatoes, broccolini and baby carrots) *(minimum of 15)* \$40.75++
- **Filetto di Manzo Grigliato** (Tender filet mignon, grilled with shallot Demi-glacé; potatoes and seasonal vegetables) \$45.00++
- **Rotolo di Vitello** (Tender veal loin, rolled and stuffed with prosciutto, spinach and provolone cheese, veal demiglace) \$46.50++
- **Costolette di Agnello** (Grilled rack of lamb, encrusted with parmesan served with warm, sweet mint balsamico reduction; rice timballo and asparagus) \$48.95++
- **Lonza di Maiale** (Grilled pork chop served with braised fig and white wine demi-glacé; mashed potatoes and seasonal vegetables) \$36.95++
- **Scampi alla Griglia e Filetto di Manzo** (Grilled filet mignon in a sangiovese reduction and jumbo prawns sautéed in lemon, garlic, butter and parsley; mashed potatoes and seasonal vegetables) \$52.75++
- **Aragosta e Filetto di Manzo** (Grilled filet mignon in a sangiovese reduction and fresh lobster tail served with clarified butter and fresh lemon; mashed potatoes and seasonal vegetables) \$65.75++

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ADDITIONAL COURSES

(Appetizer Platters for the table))

- **Antipasto della Casa** \$10.75++ per person
(A sampling of Il Fornaio's favorite assorted cold antipasti:
bruschetta alla contadina, salumeria Italiana, marinated
vegetables, stuffed eggs, melanzane al formaggio di capra)
- **Granchi** \$14.50++ per person
(Marinated whole cracked crab or claws served with classic cocktail
sauce, lemon and butter)
- **Astici** \$21.75++ per person
(Lobster, served with clarified butter and fresh lemon)
- **Pennette all' Amatriciana** \$9.75++ per person
(Pasta tubes, pancetta, tomato sauce, onions, pecorino
and fresh parmesan cheese)
- **Risotto all Ducale** \$10.75++ per person
(Arborio rice, chicken breast, sundried tomatoes and
artichoke hearts)
- **Gnocchi alla Friulana** \$10.75++ per person
(Potato dumplings, sausage, caramelized onions,
mushrooms, tomato-cream sauce, white wine)

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BREAKS

- Il Fornaio Blend Coffee and Tea Service (regular and decaffeinated) \$49.00++ per gal.
- Fresh Orange, Grapefruit, Apple Juice \$55.00++ per gal.
- Assorted Soft Drinks \$3.50++ each
- Assorted Flavored Mineral Waters \$3.50++each
- Iced Tea, Lemonade, Non-Alcoholic Fruit Punch \$40.00++ per gal.
- Assorted Il Fornaio Breakfast Pastries \$38.00++ per dz.
- Seasonal Sliced Fresh Fruit Platter \$4.75++ per person
- Assorted Individual Yogurts \$3.50++ each
- Domestic and International Cheese Platter \$4.50++ per person
- Vegetable Crudite with Dip \$4.00++ per person
- Homemade Potato Chips (serves 25) \$40.00++ each
- Whole Fresh Fruit \$2.00++ each
- Mixed Nuts (serves 15) \$3.00++ per person
- Pizzate Assortiti (assorted bite-sized pizzas) \$24.00++ per dz
- Chocolate Chip or Oatmeal Raisin Cookies or Walnut Brownies \$28.00++ per dz
- Assorted Il Fornaio Biscotti \$28.00++ per dz

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FULL SERVICE BREAKFAST

- **Continental Breakfast** \$12.95++ per person
 - Fresh orange and grapefruit juices
 - Il Fornaio fresh baked pastries and muffins
 - Toasted walnut and raisin breads
 - Butter and preserves
 - Il Fornaio coffee and teas
- **Executive Continental Breakfast** \$14.95++ per person
 - Fresh orange and grapefruit juices
 - Seasonal fruit salad
 - Il Fornaio fresh baked pastries and muffins
 - Toasted walnut and raisin breads
 - Butter and preserves
 - Il Fornaio coffee and teas
- **American Breakfast** \$16.95++ per person
 - Fresh squeezed orange juice
 - Basket of assorted fresh baked pastries and toasts
 - Scrambled eggs
 - Bacon or sausage
 - Grilled potatoes and onions
 - Il Fornaio coffee and teas
- **Farmers Breakfast** \$16.95++ per person
 - Fresh squeezed orange juice
 - Basket of assorted fresh baked pastries and toasts
 - French toast with mascarpone cheese
 - Fresh waffles with pure Vermont maple syrup
 - Italian cured bacon or sausage
 - Il Fornaio coffee and teas

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FULL SERVICE BRUNCH

Continental Buffet Brunch

\$27.95++ per person

Il Fornaio pastries, muffins and scones
Sliced fresh fruit platter
Housemade granola with fresh berries
Assorted organic yogurts
French toast with mascarpone cheese, powdered sugar and pure New England maple syrup
Applewood smoked bacon and Italian link sausage
Breakfast potatoes
Mixed greens with house vinaigrette
Italian cured meats and cheese display
Grilled vegetable display
Dolci Assortiti (an elegant display featuring Il Fornaio's traditional cakes, tarts, and biscotti)
Fresh squeezed orange juice
Il Fornaio Coffee and Tea Service
One complimentary glass of Mimosa per person included in the menu price.

ADD ONS

Carving Station:

\$9.95++ per person

(featuring strip loin of beef and ham)

Pasta Station:

\$7.95++ per person

(with two pastas: Penne Sorrentina and Conchiglie al Pollo)

Omelette Station with personal Chef

\$9.95++per person

(assorted toppings include: smoked salmon, bay shrimp, tomatoes, onions, cheddar and mozzarella cheese, etc.);

Seafood Station :

\$9.95++per person

(featuring: Oyster shooters, cracked crab claws, clams, jumbo prawns, marinated calamari, poached sea scallops, Cold poached salmon display)

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A minimum of 25 guests required for Brunch and all stations, if guest count is lower then 25 then a \$175 additional charge will be added.

LUNCHEON MENU SPECIALS

Il Fornaio "Extra" Buffet Luncheon

\$29.95++ Per Person

Il Fornaio's Fresh Baked Breads and Olive Oil
Cold Fresh Pasta Salad;
Mixed Greens with House Vinaigrette
Fresh Sliced Fruit Display
Fresh Seasonal Vegetables
Petti di Pollo alla Ducale
(Sautéed chicken breast with artichoke hearts, sundried tomatoes, cream sauce)
Penne Con Ruchetta
(Pasta tubes, tomatoes, calamata olives, arugula pesto)
Assorted Il Fornaio Fresh Baked Desserts, Cookies and Brownies
Iced Tea and Coffee Service

Il Fornaio "Deli" Buffet Luncheon

\$24.95++ per person

Mixed Green Salad
Vegetable Crudite
Fresh Sliced Fruit Tray
Assorted Deli Meats of Roast Beef, Turkey, and Ham
Assorted Cheeses, Breads, and Condiments
Assorted Fresh Baked Il Fornaio Biscotti, Iced Tea and Coffee Service

Il Fornaio "Crosstrainer" Buffet Luncheon

\$28.95++ per person

Il Fornaio Fresh Baked Breads and Olive Oil
Organic Spring Mix Greens and Lite Italian Dressings
Fresh Fruit Salad
Pasta Primavera Salad
Melanzane Farcite
(Eggplant filled with pasta and baked with marinara sauce, smoked mozzarella and parmesan)
Wood-Fired Grilled Breast of Chicken Breast (boneless and skinless) Herbs Garlic and Olive Oil
Sautéed Seasonal Vegetables
Fresh Fruit Tarts and Lemon Squares; Iced Tea and Coffee Service

Il Fornaio "Continental" Buffet Luncheon

\$25.75++ per person

Il Fornaio Fresh Baked Breads And Olive Oil
Two Homemade Il Fornaio Soups
Mixed Green Salad with Choice of Toppings and Dressings
Pasta Salad and Fresh Fruit Salad
Baked Potato Bar with All The Toppings
Housemade Cookies and Assorted Il Fornaio Biscotti
Iced Tea and Coffee Service

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LUNCHEON MENU SPECIALS

Il Fornaio "Executive" Served Luncheon

\$28.95++ per person

Insalata del Fornaio

(House mixed greens salad)

Involentino di Pollo

(Chicken breast stuffed with prosciutto and fontina cheese in a balsamic reduction sauce; fresh vegetables and roasted potatoes)

Fondente al Cioccolato

(Rich flourless chocolate cake)

Il Fornaio's Fresh Breads and Olive Oil, Iced Tea and Coffee Service

Il Fornaio "Premier" Served Luncheon

\$31.50++ per person

Insalata di Spinaci

(Spinach salad with aged ricotta, red onions, applewood smoked bacon, fresh mushrooms and toasted walnuts; red wine vinaigrette)

Tagliata Chianina

(Sirloin steak grilled rare and sliced, rosemary, fresh peppercorns and balsamic vinegar; seasonal vegetables and roasted potatoes)

Tiramisu

Il Fornaio's fresh breads and olive oil

Iced tea and coffee service

Il Fornaio Box Lunches

\$17.50++ per person

Assorted Sandwiches: ham, roast beef, grilled chicken, turkey, chicken/egg salad, grilled vegetables, or Italian meats; pasta or fruit salad, and a chocolate chip cookie.

(Add a soda \$18.50+.)

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HORS D'OEUVRE RECEPTIONS

- **ANTIPASTO MISTO:** **\$12.95++ per person**
 Italian antipasto display with sopressata, prosciutto, calamata olives, peperoncini, artichoke hearts, fresh mozzarella, tomato, and basil, sliced sweet red onions, marinated grilled vegetables with balsamico, caponata and Il Fornaio panini and grissini.
- **PASTA STATION:** **\$14.95++ per person**
(exhibition cooking by our Il Fornaio Chefs at your event!)
Penne Arrabiata (Freshly prepared penne pasta with marinara and red chili flakes)
Conchiglie al Pollo (Shell pasta, chicken breast, fresh broccoli, sundried tomatoes, roasted garlic, trebbiano wine and pecorino cheese)
Gnocchi alla Friulana (Potato dumplings, sausage, caramelized onions, Mushrooms, tomato-cream sauce, white wine)
- **PIZZA STATION:** **\$12.95++ per person**
 Assorted pizzette focaccia from Il Fornaio's ovens, topped with the following:
 Italian sausage, roasted peppers, mushrooms, imported cheeses and garden vegetables
- **SHELLFISH STATION:** **\$24.00++ per person**
 Fresh oyster shooters, clams, jumbo prawns, marinated calamari, poached sea scallops and cracked crab claws. All served on ice with a selection of sauces.
- **CARVING STATION:** (all prices include chef charges)

 - 1. Tacchino (whole roasted and deboned turkey)** (serves 40 guests) **\$325.00++ each**
 (Filled with apples, pinenuts, swiss chard, filone and parmesan)
 - 2. Prosciutto (whole baked ham)** (serves 40 guests) **\$325.00++ each**
 (Served with sweet mustard glaze and Il Fornaio rolls)
 - 3. Lonza di Maiale** (serves 30 guests) **\$400.00++ each**
 (Roasted pork loin filled with prosciutto and spinach; rosemary demi-glaze; Il Fornaio bread)
 - 4. Primo Taglio** (serves 30 guests) **\$400.00++ each**
 (Prime Rib roasted in herbs and Italian rock salt, served with fresh horseradish and au jus; Il Fornaio rolls)
 - 5. Costolette di Agnello** (serves 30 guests) **\$400.00++ each**
 (Roasted rack of lamb served with sweet mint balsamic reduction; Il Fornaio bread)
- **PESCE AFFUMICATO** (minimum of 20) **\$14.95++ per person**
 (Smoked and cured salmon, trout, and sturgeon served with tartar sauce, capers, shaved sweet red onion and lemon. Sliced Il Fornaio breads and toasted crostini)
- **FRUTTA FRESCA DI STAGIONE** **\$4.75++ per person**
 (Fresh seasonal fruit presentation)
- **FORMAGGI IMPORTATI E LOCALI** **\$4.50++ per person**
 (Borsin, Bell Paese, Brie, Reggiano, Drunken Goat, Manchego, and Baby Gouda. Served with crackers, baguettes and grapes)
- **PINZIMONIO** **\$4.00++ per person**
 (Raw vegetable platter served with dip)
- **DOLCI ASSORTITI** **\$10.75++ per person**
 (Elegant dessert display of our traditional cakes and tarts, our fresh-baked assorted biscotti and cookies. Il Fornaio coffee and tea service)

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Hors d'Oeuvre Package #1

COLD ANTIPASTI

Fragole Ripiene

(Strawberries filled with herbs and Boursin cheese)

Crostini Assortiti

(Seeded baguette toasted with extra virgin olive oil, garlic served with assorted toppings: brie and roasted garlic clove, fresh tomato basil and garlic, black olive tapenade, roasted bell peppers)

Prosciutto ai due Melone

(Parma ham and melon)

HOT ANTIPASTI

Pizzette Assortite

(Bite-sized assorted pizzas)

Funghi con Mortadella

(Baked mushroom caps stuffed mortadella, mozzarella, parmesan, garlic and chopped parsley)

\$18.00++ per person

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Hors d'Oeuvre Package #2

(Each item is prepared at 1-1/2 pieces per person guaranteed)

COLD ANTIPASTI

Crostini Misti di Mare

(Toasted sfilatino baguette served with assorted toppings: smoked salmon, grilled prawn with goat cheese, red onions, seared Ahi tuna with fresh horseradish and caper garnish)

Fighi con Prosciutto

(Fresh figs stuffed with marscapone-gorgonzola cream and wrapped in prosciutto and topped with a candied walnut. Drizzled with a Balsamic reduction sauce)

Melanzane al Formaggio di Capra

(Grilled eggplant stuffed with goat cheese sundried tomatoes, and basil)

Fragole Ripiene

(Strawberries filled with herbs and Boursin cheese)

HOT ANTIPASTI

Pizzette Assortite

(Bite-sized assorted pizzas)

Funghi con Mortadella

(Baked mushroom caps stuffed with mortadella, mozzarella, parmesan garlic, and chopped parsley)

Zucchini Ripiene

(Zucchini stuffed with Italian sausage, ricotta and parmesan. Garnished with fresh sage leaves and chopped tomato)

Pollo al Curry

(Roasted chicken, raisin, pinenuts, pineapple, and curry baked in phyllo dough)

Vol au Vent di Polenta con Gorgonzola

(Polenta baskets stuffed with gorgonzola, walnuts and truffled honey)

\$24.95++ per person

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Hors d'Oeuvre Package #3

ANTIPASTO STATION

(Italian antipasto display with mild cappa, mortadella, bresaola , parma, prosciutto, artichokes, olives and Insalta Russa. Served with Il Fornaio panini and grissini)

PIZZA STATION

(Assorted pizzette focaccia from Il Fornaio's ovens served with assorted toppings: Italian sausage, roasted peppers, mushrooms, imported cheeses and garden vegetables)

FRESH SLICED FRUIT DISPLAY

DOMESTIC AND INTERNATIONAL CHEESE DISPLAY

(Served with crackers and baguettes)

COLD ANTIPASTI

Prosciutto ai Due Melone

(Fresh melon pieces wrapped with prosciutto)

Barchette di Endivia con Salmone

(Belgium endive with smoked salmon, cream cheese fresh dill, extra virgin olive oil and lemon)

Crostini Assortiti

(Seeded baguette toasted with extra virgin olive oil and garlic served with assorted toppings: brie and roasted garlic clove, black olive tapenade, roasted bell peppers)

HOT ANTIPASTI

Gamberoni Pancettati

(Grilled jumbo prawns wrapped in pancetta and rosemary; lemon aioli)

Zucchini Ripieni

(Zucchini stuffed with Italian sausage, ricotta and parmesan. Garnished with fresh sage leaves and chopped tomato)

Pollo al Curry

(Roasted chicken, raisin, pinenuts, pineapple, and curry baked in phyllo dough)

\$33.95++ per person

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PASSED APPETIZERS

COLD ANTIPASTI

(Priced per dozen)

Melanzane al Formaggio di Capra \$18.25++

(Grilled eggplant stuffed with goat cheese sundried tomatoes, and basil)

Prosciutto ai due melone \$18.75++

(Fresh melon pieces wrapped with prosciutto)

Salmone Affumicato e Pere al Cucchiaino \$21.75++

(Poached pear wrapped in smoked salmon with goat cheese.
Served on a curved handled spoon with capers)

Tartara di Tonno al Cucchiaino \$22.75++

(Ahi Tuna, red onion, wasabi, caviar, capers, lemon and lime.
Served on a curved handled spoon with capers)

Cocktail di Gamberoni \$28.00++

(Chilled jumbo prawns; cilantro pesto and traditional cocktail sauce)

Crostini Misti di Mare \$34.00++

(Toasted sfilatino baguette served with assorted toppings: smoked salmon, grilled prawn with goat cheese, red onions, seared Ahi tuna; fresh horseradish and caper garnish)

Fighi con Prosciutto \$36.00++

(Fresh figs stuffed with a marscapone-gorgonzola cream and wrapped in prosciutto and topped with a candied walnut. Drizzled with a Balsamic reduction sauce)

Rollatina di Zucchine \$18.75++

(Green zucchini, Borsin cheese, micro arugula, Inoki mushrooms, radish carrots;
rolled and secured together with a carrot ring)

Fragole Ripiene \$24.00++

(Strawberries filled with herbs and Boursin cheese)

Crostini Assortiti \$19.75++

(Seeded baguette toasted with extra virgin olive oil garlic served with assorted toppings:
brie and roasted garlic clove, fresh tomato basil and garlic, black olive tapenade, roasted bell peppers)

Crosinti con Uova, Tartufo e Formaggio \$19.75++

(Thinly sliced Sfilatino topped with Quail eggs, brie, and a touch of cayenne pepper)

Ostriche Fresche \$48.00++

(Chilled oysters shooters with cocktail sauce - min 2 dz)

Barchette di Endiva con Salmone \$24.00++

(Belgium endive with smoked salmon, cream cheese, fresh dill,
extra virgin olive oil and lemon)

Cestini con Trota Affumicata \$21.75++

(English cucumber, thinly sliced, topped with smoked, fresh Trout mousse, Italian Brie, and red seedless grapes)

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HOT ANTIPASTI

(Priced per dozen)

Gamberoni Pancettati \$40.00++

(Grilled jumbo prawns wrapped in pancetta and rosemary; lemon aioli)

Gamberoni con Patate \$36.00++

(Baked jumbo prawns, with a purple mashed potato topping on top of sliced lemon and garnished with a purple potato chip)

Panzerotti Caprese \$18.75++

(Puff pastry stuffed with mozzarella and pizza sauce)

Panzerotti con Tartufo Nero e Brie \$32.00++

(Puff pastry stuffed with black truffles and brie; drizzled with truffle honey oil)

Panzerotti con Acciuga \$18.75++

(Puff pastry stuffed with pizza sauce, mozzarella, and anchovy filet)

Pizzette Assortite \$24.00++

(Bite-sized assorted pizzas)

Funghi Farciti \$18.75++

(Baked mushroom, filled with pesto and cheese)

Funghi con Mortadella \$18.75++

(Baked mushroom caps stuffed with mortadella, mozzarella, parmesan, garlic and chopped parsley)

Zucchini Ripiene \$18.75++

(Zucchini stuffed with Italian sausage, ricotta and parmesan. Garnished with fresh sage leaves and chopped tomato)

Pollo al Curry \$33.00++

(Roasted chicken, raisins, pinenuts, pineapple and curry baked in phyllo dough)

Salsiccia alla Griglia \$22.75++

(Grilled Italian sausages with mustard)

Vol au Vent di Polenta con Gorgonzola \$20.25++

(Polenta baskets stuffed with gorgonzola, walnuts and truffled honey)

Capesante con Pancetta \$29.95++

(Mesquite grilled pancetta wrapped sea scallop skewers)

Arancini di Riso \$18.25++

(Deep fried riceballs filled with mozzarella and parmesan cheeses and vegetables)

Cozze con Salsiccia \$21.75++

(Sauteed Fresh Mediterranean mussels served with a mix of Italian sausage, fresh ricotta, and grated parmesan. Topped with a Genoa pesto)

Involcini Inferno \$60.00++

(Fresh, smoked, white Sturgeon wrapped around fresh Ahi Tuna, fried capers, English cucumber and fresh mint)

Prices Do Not Include A 20% Service Charge and Applicable State Sales Tax
Prices Effective September 2008

BEVERAGE ARRANGEMENTS

HOST BAR

Soft Drinks & Juice	\$3.50++
Mineral Waters	\$3.50++
Domestic Beer	\$4.50++
Import/Premium Beers	\$5.00++
Wine by the glass	\$8.00++ & up
Mixed House Drinks	\$7.00++ & up
Premium Drinks	\$9.00++ & up
Super Premium	\$11.00++ & up

Prices Do Not Include A 20% Service Charge and Applicable State Sales Tax

CASH BAR

Soft Drinks & Juices	\$3.25
Mineral Waters	\$3.75
Domestic Beer	\$4.75
Import/Premium Beers	\$5.50
Wine by the glass	\$8.50 & up
Mixed House Drinks	\$7.50 & up
Premium Drinks	\$9.00 & up
Super Premium	\$12.00 & up
Cordials	\$12.00 & up

\$75.00 Bartender fee applies for sales less than \$350.00 per bar.

(1) Bartenders is recommended per 75 guests.

CATERING POLICIES AND INFORMATION

AUDIO-VISUAL:

Il Fornaio Catering will gladly arrange for any and all Audio-Visual Equipment you may need for your event. The equipment needed will be provided on a rental basis, and we are happy to provide you with the full rental brochure.

CAKE-CUTTING FEE:

Il Fornaio does not prepare traditional Wedding Cakes. We do work closely with many bakeries in the area and would be happy to refer you to any of these bakeries to set-up an appointment. The Cake-Cutting Fee is **\$1.50 per person** based on your guarantee. This fee covers the plates, napkins, cutting and serving of your cake to your guests. There is, of course, no fee if you wish to use one of our traditional desserts for your dessert item.

COAT CHECK:

If requested, the Catering Department can provide for a hosted coat check for your event. The charge is \$20.00/hour (4-hour minimum) per attendant.

CORKAGE CHARGE:

Il Fornaio is proud of its wines and champagnes, and has working agreements with all of the major distributors in the Bay Area. We will be able to provide you and your guests with any type of beverage you desire. If you desire to bring in your own wine and/or champagne, the Corkage fee for this is **\$15.00 per bottle opened**. No Liquor, Beer, or any soft beverages (soft drinks, mineral waters, etc.) will be allowed to be brought in. Wine/Champagne bottles to be used are standard 750ml bottles. Magnums (1.5l) will carry a **\$30.00 per bottle** corkage price.

The Host of the event also acknowledges that Il Fornaio reserves the right to refuse service of alcoholic beverages to any and all guests at any time.

CONDUCT OF EVENT:

The Host of the event shall conduct the event in an orderly manner in full compliance with applicable laws, regulations, and hotel rules. The Host of the event assumes full responsibility for the conduct of any persons in attendance and for any damages done to any part of the premises by guests, invitees, and employees of the Host, independent contractors working for the Host, or other agents under the Host's control. Patron hereby indemnifies and hold harmless Il Fornaio, its officers, directors, employees, agents, and each of the foregoing, against any and all claims, liabilities, or costs (including reasonable attorney's fees and whether by reason of personal injury of death or property damage otherwise) arising out of, or connected with the event or this agreement, caused or contributed by the negligence of patron, or any guest, invitee, or agent of patron. Upon the request of Il Fornaio, patron shall procure and maintain, at its expense, policies of insurance, in such amounts, upon such terms and with such responsible insurance companies as shall be satisfactory to Il Fornaio. Including, comprehensive general liability coverage (with a specific endorsement acknowledging the insuring of contractual liabilities assumed by patron under the section) and such workers compensation, employer's liability and automobile liability coverage as may be required by Il Fornaio. Certificate of the insurance of each such policy shall be delivered to Il Fornaio at least 3 days prior to event. Each such policy shall name Il Fornaio as additional insured. Such insurance shall be considered primary of any similar insurance carriers by any of the above-named parties. A breach by Host of the event, or company conducting the event, of any of the terms or obligations of this section shall give Il Fornaio the right to immediately terminate this agreement.

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EVENT TIMES:

Host agrees to begin its event at the scheduled time and to vacate the event space at the designated time on the contract. If the room is not vacated at the designed time, the Catering Department reserves the right to bill the host for additional fees and costs incurred.

FOOD AND BEVERAGE:

Food, not prepared by Il Fornaio, cannot be served, displayed, or reheated by Il Fornaio Catering or any employee of Il Fornaio at the event. Beverages, which are being brought by Host, can be served by the Il Fornaio staff, with prior knowledge of the Catering Department in order to adequately staff to serve the host's own beverages. Bartender and labor charges will apply for this service.

Food may not be taken off premises after it has been prepared and served. Under no circumstances will remaining food from Buffet/Brunch menus be allowed to be taken as "to-go." Individual "to-go" bags are available for you and your guests at the event for their specific served meals.

GUARANTEE/DEPOSIT/CANCELLATION:

The Catering Department must receive by 10:00 AM, 3 days prior to the event, the exact number of guests you are guaranteeing for the event. The count at that time shall not be reduced; however, we will prepare 5% over your guarantee. If no final guarantee is received, then the number on the Banquet Event Order shall constitute the Final Guarantee, and not be subject to reduction. Should your final guarantee be significantly less than your minimum guarantee then the Hotel reserves the right to move the event to a more suitable room for the size of the event.

In order to secure your reserved date, Il Fornaio will send a contract asking for a returned signed copy, along with a non-refundable deposit, that will be applied to the overall cost of the event. Deposits are generally due 10 days after the event has been booked with the Catering Department. In the event of Cancellation, the amount of deposit will not be refunded.

LABOR CHARGES:

A \$75.00 Bartender fee will be applied to the Banquet Bill, unless \$350.00 or more in bar sales, at which time, the bartender fees will be waived. There will be \$75.00 labor fee for each meal service with fewer than 25 guests. There will be \$150.00 labor fee for each meal service with fewer than 12 guests.

MENU SELECTION:

A qualified member of the Catering Department will be assigned to your event, and will meet with you to finalize all details, including menu selection, for your event. Menus need to be finalized a minimum of 2 weeks prior to your event.

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The Catering Department requests that menu selection is limited to 2 entrees maximum; plus, we will be able to provide vegetarian meals, upon request. If the meal does have 2 entrees, a split entrée charge of \$3.75++/person will be charged. It is the **Host's responsibility** to prepare a manner in which the Servers will be able to differentiate which guests get which entrees. We suggest Placecards or Tickets stating what the guest ordered. When the Guarantee comes due, 3 days prior to the event, the "Split Count" needs to be given to the Catering Department. Please consult the Catering Department for any questions on split-entrée service.

PAYMENT POLICY:

Payment, in full, of the estimated balance of the event, must be received at the Catering Department 3 days prior to the actual starting date of the event. The Catering Department will be able to furnish a full written estimate of the costs of the event.

If such payment is not made, Il Fornaio reserves the right to terminate the event, and retain the deposit.

PERFORMANCE OF AGREEMENT:

Performance of this agreement is contingent upon the ability of Il Fornaio to complete same and is subject to labor troubles, disputes, strikes, or picketing, accidents, governmental (federal, state, or local) requisitions, restrictions upon travel, transportation, delivery of food, beverage, or supplies, construction and/or any other courses enumerated herein or not, beyond the control of the management of Il Fornaio. In no event shall Il Fornaio be liable for loss of profit or for other consequential damages, whether based on breach of contract, warranty or other wise. In no event shall Il Fornaio liability be in excess of the total amount of the food and beverages contracted heretofore.

SERVICE CHARGE AND SALES TAX:

Service charge is currently 20% and Sales tax is currently 8.25%. These charges may change at any time, and are not necessarily under the control of Il Fornaio. Please note that according to California State Tax laws, that for all Catering and Group events, **the Service Charge shall be taxable.**