

The History of Il Fornaio

Il Fornaio (eel for-NIGH-oh, "the baker" in Italian) can trace its roots back to an unlikely origin - an Italian manufacturer of retail fixtures. Following generations into the family business, Carlo Veggetti began his career producing bakery cases and distributing espresso machines to bakeries throughout Italy. In order to prevent the bakeries' obsolescence and to stimulate demand for his products, Veggetti founded the Il Fornaio Baking School in Balassina (near Milan) in 1972. His family began to train candidates who would, upon graduation, purchase an Il Fornaio panetteria (bread store) outfitted with his fixtures and recipes. Veggetti did more than sustain his livelihood, he preserved the concept of the "neighborhood bakery", and Il Fornaio now has built more than 3,000 bakeries around the world.

Il Fornaio first attracted attention from the United States when Howard Lester, Chairman and C.E.O. of Williams-Sonoma, was on a buying trip in Florence and noticed the abundance of these wonderful, Old World bakeries. After tracking down Veggetti in 1980, Lester negotiated an agreement for the rights to Il Fornaio in North America, and until 1983, Williams-Sonoma operated the first four bakeries. Within a short time, Williams-Sonoma exited the business and an independent Il Fornaio (America) continued to build and operate bakeries, for a total of eight outlets in California.

In January 1987, Il Fornaio (America) reorganized and Laurence B. "Larry" Mindel became Chairman and Chief Executive Officer. Mr. Mindel quickly established a management team of highly experienced colleagues to streamline operations, consolidate assets and forge a new direction for the company. The most important change made by this new team was to extend the concept beyond bakeries to include full-service restaurants.

For the first time, the American dining-out public began to understand that not all-Italian food was red-sauced and laden with cheese. They tasted the sublime flavors of simple dishes using fresh high-quality ingredients, the same way food is prepared in every province, in every region of Italy. Healthier cooking methods like rotisseries and wood-burning ovens - used for centuries in Italy - became the foundation of the Il Fornaio experience. For his efforts, Mr. Mindel became the first person of non-Italian descent to receive the Caterina di Medici award, bestowed each year by the Italian government to an individual who best promotes Italian culture outside of the republic.

Il Fornaio's goal was, and still is, to offer the most authentic Italian dining experience available outside of Italy. The company's philosophy emphasizes serving the highest-quality food from the freshest ingredients in stylishly comfortable surroundings, while providing exceptional value. Using its Italian baking heritage as a foundation, the first full-service restaurant opened in Corte Madera (Marin County), California. The response was so overwhelmingly positive that Il Fornaio has since opened a total of 21 restaurants in California, Las Vegas, Colorado, and Washington.

We thank you for your interest in holding your event with Il Fornaio Catering and know that we will provide you with an elegant, memorable, and authentically Italian event.

BREAKFAST

Buffet

Continental Breakfast

\$22.25++ per person -

Fresh orange and grapefruit juices
Assorted fresh baked pastries, muffins and toasts
Butter and preserves
Starbucks coffee and Mighty Leaf teas

Executive Continental Breakfast

\$25.50++ per person -

Fresh orange and grapefruit juices
Seasonal fruit salad
Assorted fresh baked pastries, muffins and toasts
Butter and preserves
Starbucks coffee and Mighty Leaf teas

American Breakfast

\$26.50++ per person -

Fresh squeezed orange juice
Seasonal fruit salad
Assorted fresh baked pastries, toasts and bagels
Scrambled eggs
Applewood smoked bacon and sausage
Grilled potatoes and onions
Starbucks coffee and Mighty Leaf teas

Farmers Breakfast

\$26.50++ per person -

Fresh squeezed orange juice
Assorted fresh baked pastries, muffins and toasts
French toast with mascarpone cheese and maple syrup
Applewood smoked bacon and sausage
Eggs scrambled with onions, bell peppers, and mushrooms
Grilled potatoes and onions
Starbucks coffee and Mighty Leaf teas

Healthy Start Breakfast

\$26.50++ per person -

Fresh orange and grapefruit juices
Assorted toasts
Butter and preserves
Fruit, granola, and berries with low fat and non-fat milk
Warm steel cut Irish oatmeal, fresh berries, cinnamon and brown sugar
Egg whites scramble with spinach
Starbucks coffee and Mighty Leaf teas

Groups of less than 12 will be assessed a \$150.00 labor fee.
Prices Do Not Include 20% Service Charge and Applicable State Sales Tax.
Please inform your event coordinator of any dietary restrictions.

BREAKFAST (continued)

European Continental Breakfast

\$27.75++ per person -

Fresh squeezed orange juice
Assorted muffins and scones
Fresh baked Il Fornaio Breads
Italian Meats and Cheese
Seasonal fruit salad
Yogurt and Granola
Hard boiled eggs
Starbucks coffee and Mighty Leaf teas

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Plated:

(Maximum of 40 guests)

\$27.75++ per person -

Served with seasonal fresh fruit, a glass of fresh squeezed orange juice and Starbucks coffee

Please choose one entrée:

Uova con Pancetta Affumicata o Salsiccia

Scrambled eggs, grilled potatoes, apple-wood smoked bacon or sausage; toasted filone bread

Tostato Francese

French toast made with Il Fornaio filone bread, mascarpone cheese, and maple syrup

Fritelle alla Sciroppo d'acero

Pancakes with maple syrup and butter

Manzo Salmistrato con Uova Affogate

Two poached eggs served over Italian corned beef hash

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A LA CARTE BREAKFAST OPTIONS

Scrambled Eggs	\$ 8.00++ per person
Add vegetable or protein to the scramble	\$ 2.00++ per person
Sausage or Apple-wood Smoked Bacon	\$ 4.00++ per person
Chicken Apple Sausage	\$ 9.00++ per person
Breakfast Burrito	\$10.50++ each
Grilled flour tortilla stuffed with egg, cheese, peppers, onion	
In addition, your choice of: Bacon, Sausage, Ham or Vegetarian	
Breakfast Sandwich	\$11.50++ each
Toasted bagel with egg, cream cheese,	
In addition, your choice of: Bacon, Ham, or Smoked Salmon with Spinach	
Bruschetta al Salmone	\$8.00++ per person
Grilled ciabatta topped with dill crème fraiche, smoked salmon,	
Tomato, onion, and capers	
Quiche (serves 8)	\$48.00++ each
Stuffed with egg, cheese, spinach, mushrooms, and	
Choice of: Ham or Vegetarian	
Avena Calda	\$8.00++ per person
Warm steel cut Irish oatmeal, fresh berries, cinnamon,	
brown sugar	
Boxed Cereal	\$6.00++ each
Assorted Cereals with milk	
Granola, berries and milk	\$8.00++ per person
Make Your Own Parfait	\$8.50++ per person
Granola, yogurt, berries	
Assorted Individual Yogurts	\$5.00++ each
Assorted Breakfast Pastries	\$60.00++ per dz.
Seasonal Sliced Fresh Fruit Platter	\$7.00++ per person
Omelet Station with personal Chef	\$28++per person
Assorted toppings include smoked salmon, bay shrimp, tomatoes,	
onions, cheddar, and mozzarella cheese, etc.	
(Minimum of 30 guests)	

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BRUNCH

Traditional Buffet Brunch

\$50.25++ per person

Assorted fresh baked pastries, muffins and toasts

Sliced fresh fruit platter

Granola with fresh berries

Assorted yogurts

Omelette Station *with personal Chef*

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

French toast with mascarpone cheese, powdered sugar and maple syrup

Applewood smoked bacon and sausage

Breakfast potatoes

Prosciutto(baked ham) served with sweet mustard glaze

Zabaione alla Gritti (Chilled zabaione with fresh berries, Bellini sorbet, fresh whipped cream; garnished with Italian Biscotti)

Fresh squeezed orange juice

Starbucks Coffee and Mighty Leaf Tea Service

One complimentary glass of Mimosa per person included in the menu price.

Il Fornaio

Brunch Enhancements:

Carving Station:

New York strip

\$18.50++ per person

Whole roasted, deboned Turkey

\$12.00++ per person

Pasta Station:

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

\$9.00++ per person

Italian cured meats and cheese display

\$17.75++ per person

Seafood Station:

\$23.50++ per person

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

A minimum of 30 guests required for Brunch and all stations

Groups of less than 30 will be assessed a \$150.00 labor fee.
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LUNCHEONS

Buffet

Il Fornaio "Extra" Buffet Luncheon

\$42.00++ Per Person

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

Il Fornaio "Crosstrainer" Buffet Luncheon

\$40.00++ per person

Il Fornaio's Fresh Baked Breads with Olive Oil and Balsamic Vinegar
Mixed Greens with Italian Dressings
Fresh Fruit Salad
Pasta Primavera Salad
Eggplant Parmesan
(Breaded Eggplant layered with marinara, mozzarella, and parmesan cheese)
Grilled Salmon with lemon and olive oil
Fresh Seasonal Vegetables & Roasted potatoes
Fresh Fruit Tarts and Lemon Squares
Iced Tea and Starbucks Coffee Service

Il Fornaio "South of the Border" Buffet Luncheon

\$42.00++ Per Person

Tortilla chips with fresh salsa and house made guacamole
Caesar Salad with House Dressing
Tortilla Soup
Fresh Fruit Salad
Cheese Enchiladas with Salsa Roja
Traditional Mexican Rice
Fajita bar with soft corn and flour tortillas, beef, Chicken and Shrimp Fajitas
Salsa Fresca, Guacamole, Sour Cream, Grated Cheeses, Onions and Cilantro
Assorted Il Fornaio Fresh Baked Desserts, Cookies and Brownies
Iced Tea and Starbucks Coffee Service

Il Fornaio "BBQ" Buffet Luncheon

\$44.25++ Per Person

Il Fornaio's Fresh Baked Breads with Olive Oil and Balsamic Vinegar
Mixed Green Salad with House Made dressing
Fresh Fruit Salad
Southwestern Potato Salad
Ranch Style Beans
Fresh Grilled Asparagus
Marinated Tri Tip
BBQ Breast of Chicken
Grilled Salmon with lemon and olive oil
Assorted Fruit tarts, Walnut Brownies and Chocolate Chip Cookies
Iced Tea and Starbucks Coffee Service

Groups of less than 30 will be assessed a \$150.00 labor fee.

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LUNCHEONS (continued)

Il Fornaio "Deli" Buffet Luncheon

\$35.25++ Per Person

Mixed Green Salad
Fresh Sliced Fruit Tray
Chef's Cold Pasta Salad of the Day
Assorted Deli Meats of Roast Beef, Turkey, Ham, Mild Coppa, Mortadella & Breseola; Tuna Salad
Grilled Vegetables
Assorted Cheeses, Breads, and Condiments
Assorted Fresh Baked Il Fornaio Biscotti
Iced Tea and Starbucks Coffee Service

Il Fornaio "Salad Bar" Buffet Luncheon

\$39.75++ per person

Il Fornaio Fresh Baked Breads and Olive Oil
Fresh Fruit Salad
Pasta Primavera Salad
House made Minestrone Soup and Chef's Soup of the Day
Tossed Chicken Caesar Salad
Mixed greens with assorted toppings: tomatoes, bell peppers, onions, mushrooms, cheese, and bacon;
Salad Dressings to include: Balsamic vinaigrette, Il Fornaio House dressing, Gorgonzola & Creamy Oregano
Wood-Fired Grilled Breast of Chicken Breast (boneless and skinless) Herbs Garlic and Olive Oil
Walnut Brownies and Lemon Squares
Iced Tea and Starbucks Coffee Service

ADD A PIZZA STATION

\$11.00++ per person

Assorted pizzette focaccia from Il Fornaio's ovens

Plated

Il Fornaio "Executive" Served Luncheon

\$41.00++ per person

Il Fornaio's Fresh Baked Breads with Olive Oil and Balsamic Vinegar
Insalata del Fornaio (House mixed greens salad)
Petto di Pollo con Marsala e Funghi (Chicken breast served with
Mushroom and Marsala sauce; fresh vegetables
and roasted potatoes)
Torta di Cioccolato (Rich chocolate cake)
Iced Tea and Starbucks Coffee Service

Il Fornaio "Premier" Served Luncheon

\$44.25++ per person

Il Fornaio's Fresh Baked Breads with Olive Oil and Balsamic Vinegar
Insalata di Spinaci (Spinach salad with aged ricotta, red onions, applewood-smoked bacon,
fresh mushrooms and toasted walnuts; red wine vinaigrette)
Controfiletto di Manzo (New York steak grilled medium-rare and served with a
balsamic vinegar reduction sauce; seasonal vegetables and roasted potatoes)
Tiramisu
Iced Tea and Starbucks Coffee service

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LUNCHEONS (continued)

Il Fornaio Box Lunches

\$26.50++ per person

Assorted Sandwiches: ham, roast beef, grilled chicken, turkey, chicken salad, grilled vegetables, or Italian meats; fruit salad, kettle chips, a chocolate chip cookie, and soda, or bottled water.

Piatti Unici "Express" Lunch

\$32.75++ per person

Il Fornaio's fresh breads and olive oil

Each Guest to choose one of the following entrée salads:

Parties of 25 or less may choose their salad on site; Parties over 25 must provide split counts three business days prior to the event and meal indicators for the day of the event.

Salmone con Spinaci

Grilled salmon over organic baby spinach salad with red onions, mushrooms, toasted walnuts and warm vinaigrette

Insalata di Pollo dal Girarrosto

Mixed greens, shredded free-range rotisserie chicken breast, applewood-smoked bacon, shaved Grana Padano cheese, tomatoes, focaccia croutons and house vinaigrette

Insalata con Filetto di Manzo

Grilled and sliced beef tenderloin served over a couscous, arugula, tomato, raisin, onion, caper, lemon, and extra-virgin olive oil salad; topped with avocado, shaved Grana Padano and drizzled with extra-virgin olive oil

Tiramisu

Iced tea and Coffee service

Lunch Enhancements:

Minestrone or Zuppa del Giorno

\$5.00++ per person

Seasonal Vegetable soup made with vegetable stock,
or Chef's Soup of the day

Baked Potato Bar

\$14.00++ per person

Baked potato bar with apple-wood smoked bacon,
Shredded cheese, chopped tomatoes, sour cream, chives,
onion, broccoli, etc.

Kettle Chips

\$4.00++ per bag

Bite-sized Dolci Assortiti (mini fruit tarts, French pastries
(petit fours, and cream puffs)

\$60.00++ per dz

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BREAKS

Sweet and Salty

\$16.95++ per person

Mixed Nuts, Pretzels, and Popcorn
Walnut Brownies and Lemon Squares
House made Lemonade

Tea Time

\$10.95++ per person

Assorted Biscotti
Starbucks Coffee
Assortment of specialty Might Leaf hot teas

South of the Border

\$13.95++ per person

Tortilla chips
Fresh Salsa
House made Guacamole
Agua Fresca (Fruit Water)

Health and Wellness

\$16.95++ per person

Granola and High Energy Bars
Assorted Individual Yogurts
Vegetable Crudité with dip or Assorted Whole Fruit
Bottled Water

Energy Boost

\$15.95++ per person

Granola and High Energy Bars
Assorted Whole Fruit
Assorted Soft Drinks & Vitaminwater

Taste of Italy

\$22.95++ per person

FORMAGGI IMPORTATI E LOCALI
(Borsin, Bell Paese, Brie, Reggiano, Drunken Goat, Manchego, and Baby Gouda; Served with crackers, baguettes, and grapes)
ANTIPASTO MISTO
(Italian antipasto display with mild coppa, mortadella, bresaola, parma prosciutto, Artichokes, olives, and Insalata Russa. Served with Il Fornaio panini)
Iced Tea

Sweet Things

\$15.95++ per person

Chocolate Chip Cookies
Walnut Brownies
Strawberries
Choice of two beverages: Starbucks Coffee, Mighty Leaf Tea, Iced Tea, and Lemonade

Recharge

\$18.95++ per person

Baked pita chips, black bean and red pepper hummus
Cucumber dill tzatziki, Grape tomato, low fat mozzarella bocconcini
With olive; Chilled orange infused bittersweet and chocolate soy drink

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A LA CARTE BREAK OPTIONS

- Starbucks Coffee and Mighty Leaf Tea Service (regular and decaffeinated) \$80.00++ per gal.
- Fresh Orange, Grapefruit, Apple Juice \$75.00++ per gal.
- Assorted Soft Drinks \$5.00++ each
- Vitaminwater \$6.00++ each
- Assorted Flavored Mineral Waters \$5.00++each
- Iced Tea, Lemonade, Non-Alcoholic Fruit Punch \$75.00++ per gal.
- Assorted Breakfast Pastries \$60.00++ per dz.
- Seasonal Sliced Fresh Fruit Platter \$8.00++ per person
- Whole Fresh Fruit \$3.00++ each
- Assorted Individual Yogurts \$5.00++ each
- Domestic and International Cheese Platter \$8.00++ per person
- Vegetable Crudit  with Dip \$7.00++ per person
- Kettle Chips/bag \$4.00 ++ each
- Mixed Nuts, Pretzels, Popcorn \$7.00++ per person
- Pizzette Assortiti (assorted bite-sized pizzas) \$29.95++ per dz
- Chocolate Chip or Oatmeal Raisin Cookies or Walnut Brownies \$48.00++ per dz
- Bite sized Dolci Assortiti (mini fruit tarts, French pastries (petit fours, and cream puffs) \$60.00++ per dz
- STRESS REDUCER (minimum of 20 guests) (Assorted dried fruits and nuts) \$8.50++ per person
- BRAIN BOOST (minimum of 20 guests) (Blueberries, purple grapes, raspberries and walnuts) \$8.00++ per person
- TRANQUILITY (minimum of 20 guests) (Oven baked honey bran date muffin and three nuts and dried fruit blend) \$7.50++ Per Person

Prices Do Not Include 20% Service Charge and Applicable State Sales Tax.
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HORS D'OEUVRE RECEPTIONS

- **ANTIPASTO MISTO:**
Italian antipasto display with mild coppa, mortadella, bresaola, parma prosciutto, Artichokes and olives. Served with Il Fornaio panini.

\$17.50++ per person

- **PASTA STATION:**
(Exhibition cooking by our Il Fornaio Chefs at your event!)
Penne alla Putanesca (Freshly prepared penne pasta with marinara, kalamata olives capers, basil, garlic, red peppers and chopped tomatoes)
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)

\$21.25++ per person

- **PIZZA STATION:**
Assorted pizzette focaccia from Il Fornaio's ovens, topped with the following:
Italian sausage, roasted peppers, mushrooms, imported cheeses, and garden vegetables

\$17.50++ per person

- **SHELLFISH STATION:**
Fresh oyster shooters, clams, jumbo prawns, marinated calamari, poached sea scallops and cracked crab claws. All served on ice with a selection of sauces.

\$32.00++ per person

- **CARVING STATION:** (all prices include chef charges)

 1. **Tacchino (whole roasted and deboned turkey)** (serves 40 guests) **\$450.00++ each**
(Filled with apples, pinenuts, swiss chard, filone and parmesan)
 2. **Prosciutto (whole baked ham)** (serves 40 guests) **\$450.00++ each**
(Served with sweet mustard glaze and Il Fornaio rolls)
 3. **Controfiletto di Manzo** (serves 30 guests) **\$525.00++ each**
(New York strip served with mixed mushroom sauce)
 4. **Lonza di Maiale** (serves 30 guests) **\$475.00++ each**
(Roasted pork loin filled with prosciutto and spinach; rosemary demi-glaze; Il Fornaio bread)
 5. **Primo Taglio** (serves 30 guests) **\$575.00++ each**
(Prime Rib roasted in herbs and Italian rock salt, served with fresh horseradish and au jus; Il Fornaio rolls)
 6. **Gamba d'Agnello** (serves 30 guests) **\$550.00++ each**
(Roasted leg of lamb served with mint jam; Il Fornaio bread)

- **PESCE AFFUMICATO**
(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)

(minimum of 20) **\$21.75++ per person**

- **FRUTTA FRESCA DI STAGIONE**
(Fresh seasonal fruit presentation)

\$8.00++ per person

- **FORMAGGI IMPORTATI E LOCALI**
(Borsin, Bell Paese, Brie, Reggiano, Drunken Goat, Manchego, and Baby Gouda. Served with crackers, baguettes and grapes)

\$8.00++ per person

- **PINZIMONIO**
(Raw vegetable platter served with dip)

\$6.00++ per person

- **DOLCI ASSORTITI**
(Elegant dessert display of our traditional cakes and tarts, our fresh-baked assorted biscotti and cookies. Starbucks coffee and Mighty Leaf tea service)

\$16.00++ per person

Hors d'Oeuvre Package #1

COLD ANTIPASTI

Fragole Ripiene

(Strawberries filled with herbs and Boursin cheese)

Crostini Assortiti

(Sliced 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)

Melanzane al Formaggio di Capra

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

HOT ANTIPASTI

Pizzette Assortite

(Bite-sized assorted pizzas)

Funghi con Mortadella

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

\$25.50++ per person

Il Fornaio

AUTHENTIC ITALIAN
RESTAURANT AND BAKERY

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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 with cream cheese, capers and dill; grilled prawn with goat cheese, red onions and cocktail aioli; seared Ahi tuna with cucumber, cream cheese and wasabi caviar)

Fighi con Prosciutto

(Sun-dried figs wrapped in prosciutto; stuffed with gorgonzola cream and a toasted walnut)

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, raisins, pine nuts, pineapple, and curry baked in phyllo dough)

Vol au Vent di Polenta con Gorgonzola

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

\$33.25++ per person

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Hors d'oeuvre Package #3

ANTIPASTO STATION

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

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

Melanzane al Formaggio di Capra

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

Barchette di Endivia con Salmone

(Belgium endive topped with smoked salmon, cream cheese, capers and fresh dill)

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

(Prawns wrapped in pancetta; served with lemon citronette)

Zucchini Ripieni

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

Pollo al Curry

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

\$44.25++ per person

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COLD ANTIPASTI

(Priced per dozen)

Melanzane al Formaggio di Capra \$23.75++

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

Prosciutto ai due melone \$25.25++ **(Seasonal)**

(Fresh melon pieces wrapped with prosciutto)

Salmone Affumicato e Pere al Cucchiaio \$28.25++

(Poached pear with goat cheese, smoked salmon and fried capers)

Tartara di Tonno al Cucchiaio \$28.25++

(Ahi Tuna, red onion, wasabi, caviar, capers, lemon and lime.

Served on a curved handled spoon with capers)

Cocktail di Gamberoni \$36.25++

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

Crostini Misti di Mare \$41.75++

(Toasted sfilatino baguette served with assorted toppings: smoked salmon with cream cheese, capers, and dill;
grilled prawn with goat cheese, red onions, and cocktail aioli;
seared Ahi tuna with cucumber, cream cheese, and wasabi caviar)

Fighi con Prosciutto \$43.75++

(Sun-dried figs wrapped in prosciutto; stuffed with gorgonzola cream and a toasted walnut)

Fragole Ripiene \$31.25++

(Strawberries filled with herbs and Boursin cheese)

Crostini Assortiti \$26.00++

(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)

Crostini con Uova, Tartufo e Formaggio \$26.00++

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

Ostiche Fresche \$63.25++

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

Barchette di Endiva con Salmone \$31.25++

(Belgium endive topped with smoked salmon,
cream cheese, capers and fresh dill)

Cestini con Trota Affumicata \$28.75++

(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 \$51.25++

(Prawns wrapped in pancetta; served with lemon citronette)

Panzerotti Caprese \$26.00++

(Puff pastry stuffed with mozzarella and pizza sauce)

Panzerotti con Tartufo Nero e Brie \$40.75++

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

Pizzette Assortite \$29.95++

(Bite-sized assorted pizzas)

Funghi Farciti \$24.00++

(Baked mushroom, filled with pesto and cheese)

Funghi con Mortadella \$25.25++

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

Zucchini Ripiene \$25.25++

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

Pollo al Curry \$39.95++

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

Salsiccia alla Griglia \$31.00++

(Grilled mild Italian sausages served with Dijon mustard sauce)

Salsiccia di Pollo \$31.00++

(Chicken apple sausage served with bell peppers and basil)

Vol au Vent di Polenta con Gorgonzola \$27.00++

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

Capesante con Pancetta \$37.00++

(Mesquite grilled pancetta wrapped sea scallop skewers)

Arancini di Riso \$25.00++

(Deep fried rice balls filled with mozzarella and parmesan cheeses and vegetables)

Cozze con Salsiccia \$27.00++

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

Agnello alla Scottadito \$78.00++

(Grilled lollipop style marinated lamb chops served with mint salmoriglio)

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

Please inform your event coordinator of any dietary restrictions.

BUFFET #1

(Minimum of 30 guests)

Il Fornaio Fresh Baked Breads with Extra Virgin Olive Oil and Balsamic Vinegar

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)

Petto di Pollo alla Ducale

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

Controfiletto di Manzo

(New York steak grilled medium rare and sliced, rosemary; served with balsamic-vinegar and green peppercorn sauce)

Penne Melanzane

(Penne pasta with roasted eggplant, marinara sauce, smoked mozzarella, and parmesan)

Fresh Seasonal Vegetables

Roasted Potatoes

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

Starbucks Coffee and Mighty Leaf Tea Service

Menu Price: \$55.25++ per person

Groups of less than 30 will be assessed a \$150.00 labor fee
Prices Do Not Include 20% Service Charge and Applicable State Sales Tax.
Please inform your event coordinator of any dietary restrictions.

BUFFET #2

(Minimum of 30 guests)

Il Fornaio Fresh Baked Breads with Extra Virgin Olive Oil and Balsamic Vinegar

Insalata Cedri e Feta

(Romaine lettuce with red onion, feta cheese, mandarin oranges, & toasted almonds;
Served with a lemon & oregano citronrette)

Insalata Spinaci e Gamberoni

(Mixed greens, tomato, sweet red onion, 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)

Pollo con Marsala e Funghi

(Chicken breast topped with a Marsala and mushroom sauce)

Salmone alla Griglia

(Fresh grilled salmon with extra virgin olive oil and lemon sauce)

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 Potatoes

Seasonal Vegetables

Dolci Assortiti

(Assortment of Il Fornaio's fresh baked desserts)

Starbucks Coffee and Mighty Leaf Tea Service

Menu Price: \$66.25++ per person

Groups of less than 30 will be assessed a \$150.00 labor fee
Prices Do Not Include 20% Service Charge and Applicable State Sales Tax.
Please inform your event coordinator of any dietary restrictions.

Entrees include choice of Soup, Salad, or Appetizer

(Please select one item only for the group)

ZUPPA, INSALATE, E ANTIPASTI

- **Minestrone di Verdure** (Fresh seasonal vegetable soup)
- **Insalata del Fornaio** (Mixed greens, garlic croutons, parmesan; house vinaigrette)
- **Insalata Cesarina** (Romaine lettuce, parmesan cheese, focaccia croutons; Caesar dressing)
- **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)
- **Insalata Cedri e Feta** (Romaine lettuce with red onion, feta cheese, mandarin oranges & toasted almonds; topped with a lemon & oregano citronrette)

Entrees Include Choice of Dessert

(Please select one)

- **Torta di Formaggio** (Rich cheesecake; Choice of: lemon, raspberry, espresso, or chocolate)
- **Gelati Misti** (Assortment of Italian gelato and sorbetto with cookie garnish)
- **Torta di Mele** (Fresh apple tart garnished with walnuts and caramel sauce)
- **Tiramisu** (Lady fingers, rum, zabaglione and mascarpone cheese, espresso and cocoa powder)
- **Zabaione alla Gritti** (Chilled zabaione with fresh berries, Bellini sorbet, fresh whipped cream; garnished with Italian Biscotti)
- **Torta di Cioccolato** (Chocolate cake with chocolate ganache)

DOLCI ASSORTITI: (additional \$8.25++ per person)
Elegant dessert display of our traditional cakes and tarts,
In addition, our fresh-baked assorted Biscotti and Cookies.

PASTE - PASTA

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 more than two entrees, a split entrée charge of \$5.00++/person will be charged. Meal indicators are required if you choose to have more than one entrée.

- **Penne Melanzane** (Penne pasta with roasted eggplant, marinara sauce, smoked mozzarella and parmesan) \$39.25++
- **Conchiglie al Pollo** (Shell pasta, chicken breast, fresh broccoli, sundried tomatoes, roasted garlic, trebbiano wine, and pecorino cheese) \$40.25++
- **Risotto San Terasmo** (Arborio rice, fresh shrimp and baby artichokes) \$42.75++
- **Lasagna Ferrarese** (Spinach pasta layered with meat ragu, porcini mushrooms, parmesan and bechamel) \$40.75++
- **Gnocchi alla Friulana** (Potato dumplings, sausage, caramelized onions, mushrooms, tomato-cream sauce, white wine) \$39.25++

Gluten Free and Vegan Pastas available upon request.

Il Pesce - SEAFOOD

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 more than two entrees, a split entrée charge of \$5.00++/person will be charged. 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) \$50.25++
- **Pesce Spada alla Siciliana** (Grilled swordfish with caponata, frisee drizzled with lemon and olive oil infusion; roasted potatoes) \$52.50++
- **Ippoglosso con Salsa di Uva** (Baked halibut with grape beurre blanc sauce; roasted potatoes and vegetables) \$52.50++
- **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 seasonal vegetables) \$53.75++
- **Scaloppine di Pollo Picatta e Salmone Norvegese** (Thinly pounded chicken breast served with white wine sauce, Garlic, capers and butter, alongside a half portion of grilled local salmon with extra virgin olive oil and lemon sauce; roasted potatoes and seasonal vegetables) \$59.75++

Prices Do Not Include 20% Service Charge and Applicable State Sales Tax.
Please inform your event coordinator of any dietary restrictions.

Il Pollo - POULTRY

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 more than two entrees, a split entrée charge of \$5.00++/person will be charged.

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

- **Pollo Toscano** (Wood-fired free-range rotisserie chicken; served with roasted potatoes and seasonal vegetables) \$47.00++
- **Involtillo di Pollo** (Chicken breast stuffed with prosciutto and fontina cheese in a balsamic vinegar reduction sauce; roasted potatoes and seasonal vegetables) \$48.00++
- **Pollo Valdostana** (Deboned and pounded chicken breast, rolled with thinly sliced ham and fontina cheese; dipped in bread crumbs, cooked and finished with chicken demi-glace, trebbiano wine, fried sage leaves and Dijon; roasted potatoes and seasonal vegetables) \$47.00++
- **Scaloppine di Pollo** (Thinly pounded chicken breast with Marsala e Funghi, Ducale or beurre blanc sauce; roasted potatoes and seasonal vegetables) \$48.00++
- **Pollo al Mattone** (Double free-range chicken breast marinated with lemon and fresh herbs, cooked on the wood-fired grill; roasted potatoes and seasonal vegetables) \$47.00++
- **Petti di Pollo alla Ducale** (Sautéed chicken breast, artichoke hearts, sundried tomatoes; roasted potatoes and seasonal vegetables) \$47.00++
- **Scaloppine di Pollo Picatta e Salmone Norvegese** (Thinly pounded chicken breast served with white wine sauce, Garlic, capers and butter, alongside a half portion of grilled local salmon with extra virgin olive oil and lemon sauce; roasted potatoes and seasonal vegetables) \$59.00++

Prices Do Not Include 20% Service Charge and Applicable State Sales Tax.
Please inform your event coordinator of any dietary restrictions.

La Carne - MEAT

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 more than two entrees, a split entrée charge of \$5.00++/person will be charged.

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

- **Controfiletto di Manzo** (New York steak, mesquite grilled medium-rare and sliced, \$52.75
- ++ served with balsamic-vinegar and green peppercorn sauce;
Seasonal vegetables and roasted potatoes)
- **Primo Taglio** (Baked prime rib of beef served medium-rare with \$55.50++
Horseradish; roasted potatoes and seasonal vegetables)
(minimum of 15)
- **Filetto di Manzo Grigliato** (Tender filet mignon, grilled medium-rare \$60.75++
with shallot demi-glace; roasted potatoes and seasonal vegetables)
- **Costolette di Agnello** (Grilled rack of lamb, encrusted with parmesan \$66.00++
served with warm, sweet mint balsamico reduction;
roasted potatoes and asparagus)
- **Lonza di Maiale** (Grilled pork chop served with braised fig and white wine \$51.25++
demi-glace; roasted potatoes and seasonal vegetables)
- **Scampi alla Griglia e Filetto di Manzo** (Filet mignon grilled medium-rare in \$69.25++
a Sangiovese reduction and jumbo prawns sautéed in lemon, garlic,
butter and parsley; roasted potatoes and seasonal vegetables)
- **Aragosta e Filetto di Manzo** (Filet mignon grilled medium-rare in a \$84.75++
Sangiovese reduction and fresh lobster tail served with clarified
butter and fresh lemon; roasted potatoes and seasonal vegetables)

Prices Do Not Include 20% Service Charge and Applicable State Sales Tax.
Please inform your event coordinator of any dietary restrictions.

VEGETARIAN

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 more than two entrees, a split entrée charge of \$5.00++/person will be charged. Meal indicators are required if you choose to have more than one entrée.

- **Eggplant Parmesan** (Breaded eggplant layered with marinara, mozzarella) \$42.75++
And parmesan)
- **Lasagna al Magro** (House made pasta layered with ricotta cheese, steamed \$41.75++
Spinach, marinara sauce and parmesan)
- **Crespelle Vegetariana** (Stuffed crepes with mushrooms, chopped tomatoes \$42.75++
Bechamel sauce, garlic and basil)
- **Penne alle Melanzane** (Pasta tubes tossed with diced eggplant, \$40.75++
Tomatoes, Calabrese pepperoncino and smoked mozzarella)
- **Barilotti alla Pugliese** (Barrel shaped whole wheat pasta with cherry tomatoes, \$42.75++
Arugula, dried ricotta, garlic and tomato sauce)
- **Conchiglie** (Shell pasta, fresh broccoli, sundried tomatoes, roasted garlic, \$40.75++
Trebiano wine and pecorino cheese)
- **Penne alla Putanesca** (Pasta tubes, fresh marinara, kalamata olives, capers \$40.75++
Basil, garlic, red peppers and chopped tomatoes)
- **Risotto Milanese, Funghi or Zucca** (Italian Carnaroli rice with saffron, \$42.75++
Parmesan, chopped shallots, and tomatoes; wild mushroom, white wine, shallots
and parmesan; or butternut squash, sage, white wine, shallots, and parmesan)
- **Gnocchi alla Genovese or Sorrentina** (House made potato dumplings \$42.75++
with choice of: pesto sauce or tomato sauce with mozzarella and basil)

Gluten Free and Vegan pastas available upon request.

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

CONTORNI:

(Upgrade your side dishes)

- **Puree di Patate** \$3.00++ per person
Mashed potatoes sprinkled with parmesan cheese and white truffle oil
- **Polenta Fresca** \$4.00++ per person
Italian soft polenta
- **Fagioli al Rosemarino** \$4.00++ per person
Cannellini beans sautéed with shallots, garlic bacon, rosemary, Parsley and trebbiano
- **Risotto Tortine** \$5.00++ per person
Creamy Arborio rice simmered in vegetable stock & oven baked;
Choice of: Saffron, Mushroom or Artichoke & Sun-dried tomato
- **Patate al Forno due Volte** \$4.00++ per person
Twice Baked Potatoes: Potatoes stuffed with chives, cheddar, and fontina
And parmesan cheeses; oven baked
- **Potato Gratin** \$5.00++ per person
Scalloped potatoes with sweet red onions, pecorino, cream, & parsley
- **Spinaci all'Aglio e Burro** \$3.00++ per person
Organic spinach sautéed with garlic, butter, and extra virgin olive oil
- **Asparagi alla Griglia** \$4.00++ per person
Fresh asparagus grilled with extra virgin olive oil

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ADDITIONAL COURSES:

(Appetizer Platters for the table)

- **Antipasto della Casa** \$13.75++ 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** \$29.75++ per person
(Marinated whole cracked crab or claws served with classic cocktail
sauce, lemon and butter)
- **Astici** \$29.75++ per person
(Lobster, served with clarified butter and fresh lemon)
- **Pennette all' Amatriciana** \$8.50++ per person
(Pasta tubes, pancetta, tomato sauce, onions, pecorino
and fresh parmesan cheese)
- **Risotto all Ducale** \$10.75++ per person
(Carnaroli rice simmered with vegetable stock, chicken breast,
sundried tomatoes and artichoke hearts)
- **Gnocchi alla Friulana** \$9.75++ per person
(Potato dumplings, sausage, caramelized onions,
mushrooms, tomato-cream sauce, white wine)

Il Fornaio
AUTHENTIC ITALIAN
RESTAURANT AND BAKERY

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

HOST BAR

Soft Drinks & Juice	\$5.00++
Mineral Waters	\$5.00++
Domestic Beer	\$7.00++
Import/Premium Beers	\$8.00++
Wine by the glass	\$10.00++ & up
Mixed House Drinks	\$10.00++ & up
Premium Drinks	\$12.00++ & up
Super Premium	\$14.00++ & up

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

Il Fornaio
CASH BAR

Soft Drinks & Juices	\$5.50
Mineral Waters	\$5.50
Domestic Beer	\$7.50
Import/Premium Beers	\$8.75
Wine by the glass	\$11.00 & up
Mixed House Drinks	\$11.00 & up
Premium Drinks	\$13.00 & up
Super Premium	\$15.00 & up
Cordials	\$15.00 & up

\$150.00 Bartender fee applies for sales less than \$350.00 per bar.

(1) Bartender is recommended per 75 guests.

Il Fornaio

Optional Bar Package:

Full Hosted Bar Packages are available for you and your guests,
Alternatively, a "bar tab" may be used for the duration as well.

Our Event Coordinator will be able to assist you with all of your beverage needs
for your special event.

Hosted Bar Packages:

1st Hour of the Event: \$24.00

(plus 20% Service Charge and Applicable State Sales Tax)

Soft drinks, mineral waters,
Domestic and premium beers;
House wines
House mixed drinks

2nd hour @ \$17.00++pp

3rd hour @ \$12.00++pp

4th hour @ \$9.00++pp

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To upgrade to premium level liquor there will be an additional \$6++/pp charge per hour

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 **\$2.50 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 \$25.00/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 **\$20.00 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 **\$35.00 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.

Continued...

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 11:00 AM, 3 business 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 \$150.00 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 a \$150.00 labor fee for each brunch, lunch or dinner buffet meal service with fewer than 30 guests. There will be \$150.00 labor fee for each breakfast buffet 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 30 days prior to your event.

Continued...

The Catering Department requests that menu selection is limited to three entrees maximum; and, we will be able to provide vegetarian meals, upon request. If the meal has more than two entrees, a split entrée charge of \$5.00++/person will be charged. The vegetarian choice is not charged the split entrée fee. 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, three business 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 business 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 8.75%. 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.**

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