

2012

VENUE OPTIONS

& MENUS

FOR CCCBA SECTION PROGRAMS AND EVENTS



Serving members of the legal profession and the
community in Northern California since 1934

Meeting Locations/Catering for CCCBA Sections

<u>Page</u>	<u>Venue</u>
1	BACK FORTY * (925) 935-1440 (Contact: Susan Jensen – events@backforty.us) 100 Coggins Drive, Pleasant Hill 94523 www.backforty.us/contact.htm
3	BUTTERCUP GRILL & BAR * (925) 932-2763 (Contact: Carlos Arrezola) 660 Ygnacio Valley Rd, Walnut Creek 94596 Minimum Fee: \$200 Seated Guests: 40 Max.
4	CONTRA COSTA COUNTRY CLUB (925) 798-7135 ext. 107 (Contact: Chris Balough) 801 Golf Club Road, Pleasant Hill 94523 www.contracostacc.org
17	MASSIMO * (925) 932-1474 (Contact: Max) 1604 Locust Street, Walnut Creek 94596 www.massimoristorante.com Seated Guests: 50 Max. Minimum for Private Room: 20 & \$200
24	PYRAMID ALEHOUSE * (925) 946-1520 (Contact: Katie Burke) 1410 Locust Street, Walnut Creek 94596 www.pyramidbrew.com/alehouses/walnut_creek.php
35	SCOTT'S SEAFOOD RESTAURANT * (925) 934-0598 (Contact: Lisa Griffin) 1333 N. California Blvd, Walnut Creek 94596 www.scottswc.com
41	SUNRISE BISTRO AND CATERING * (925) 932-0122 (Contact: Danielle or Ty) 1559 Botelho Dr, Walnut Creek 94596 www.sunrisebistrocatering.com
47	ZIO FRAEDO'S (925) 933-9091 (Contact: Tony) 611 Gregory Lane, Pleasant Hill 94523 www.ziofraedos.com/ph_main.htm Seated Guests: 250 Max No room charge, no minimum for private room.
50	Other Catering Options

* indicates a vendor that accepts direct billing

For any questions about CCCBA programs and events, please contact Theresa Hurley,
Section Liaison/Education & Programs Coordinator at (925) 370-2548 or thurley@cccba.org



Back Forty Texas BBQ Roadhouse & Saloon
100 Coggins Drive, Pleasant Hill, CA 94523
Tel: 925.935.1440 Fax: 925.935.1343
Email: angela@backforty.us
www.backforty.us

Back Forty's Quality Commitment to Our Customers

Back Forty has been serving award winning, authentic Texas BBQ since 1978. Our "barbeque belt" is notched with more than 20 local, state and national titles. What sets us apart from our competitors... besides more than a quarter-century of award-winning experience... is our commitment to fresh, quality food and attention to detail.

- ★ We use original authentic Austin, Texas recipes.
- ★ We will only use the highest quality meats and ingredients in our recipes.
- ★ We slow-smoke all meats over oak in state-of-the-art Southern Pride BBQ Pits... the finest in the world! These self-basting, wood-burning, rotisserie pits provide a controlled barbeque environment that simply can't be equaled.
- ★ We always prepare salads and side dishes fresh-from-scratch, daily.

BBQ is What We Do!

Serving you and your guests quality barbeque is the highest priority at Back Forty. You will taste the difference.

CHOOSE FROM ONE OF OUR POPULAR MENUS

All Menus Include: Butter, Pickles, Onions, Plates, Utensils, Napkins, Buffet Table Cover(s), Serving Utensils and BBQ Sauce. Select one of the menus below and then choose your type of service from page two.

★ "BOSS'S BEST"

Pork Ribs, Slow Smoked Beef Brisket, BBQ Chicken, Tossed Green Salad, Fresh Fruit Salad, Fresh (in season) Corn Cobettes, BBQ Beans, Ranch Rolls, Assorted Cookies, Assorted Sodas, and Bottled Water

★ "RUSTLER"

Pork Ribs, BBQ Chicken, Tossed Green Salad, Fresh (in season) Corn Cobettes, Potato Salad, BBQ Beans, and Ranch Rolls

★ "TRAIL BOSS"

Slow Smoked Beef Brisket, BBQ Chicken, Caesar Salad, Roasted Garlic Mashed Potatoes, Steamed Seasonal Vegetables, and Ranch Rolls

★ "RANCH HAND"

Slow Smoked Beef Brisket, BBQ Chicken, Tossed Green Salad, Fresh (in season) Corn Cobettes, BBQ Beans, and Ranch Rolls

★ "COW POKE"

Hamburgers, Hot Dogs, BBQ Chicken, Tossed Green Salad, BBQ Beans, Fresh Watermelon Wedges (in season), and Ranch Rolls



*Good grub.
And plenty of it.*



Back Forty Texas BBQ Roadhouse & Saloon
 100 Coggins Drive, Pleasant Hill, CA 94523
 Tel: 925.935.1440 Fax: 925.935.1343
 Email: angela@backforty.us
 www.backforty.us

OR BUILD YOUR OWN CUSTOM CATERING

All Menus Include: Ranch Rolls, Butter, Pickles, Onions, Plates, Utensils, Napkins, Buffet Table Cover(s), Serving Utensils and BBQ Sauce.

First: CHOOSE ANY 2 MEATS:

Texas-Size Custom – Choose 3 Meats

National Award-Winning Pork Ribs
 Slow-Smoked Beef Ribs
 Hot Links

Slow-Smoked Sliced Beef Brisket
 Smoked Turkey

Rotisserie BBQ Chicken
 Sliced BBQ Ham

Second: CHOOSE ANY 3 “FIXINS”:

Texas-Size Custom – Choose 4 “Fixins”

Tossed Green Salad
 Caesar Salad
 Pasta Salad
 Fresh Fruit Salad

Creamy Cole Slaw
 BBQ Beans
 Fresh Corn Cobettes (in season)
 Potato Salad

Roasted Garlic Mashed Potatoes
 Fresh Steamed Seasonal Vegetables

Third: CHOOSE YOUR TYPE OF SERVICE:

FULL SERVICE, ALL-YOU-CAN-EAT ...A complete “All-You-Can-Eat Buffet”, with meat-carvers and assistants to stock it. We serve for a full hour (unless otherwise specified) making sure everyone has had plenty to eat! Then we pack up and clean our area. Can be set up inside or out.

DELIVERED AND SET-UP BUFFET ...A complete catering, delivered to your location in disposable containers. Just tell us what time you would like to eat and provide a table. We will arrive just prior, set up your buffet and depart.

THE PICK-UP BUFFET ...A complete catering, packaged hot and ready for convenient pick up at one of our restaurants.

ALSO AVAILABLE

Vegetarian meals also available with any menu when requested.

Ask about our menus with Choice cut New York Steaks, Certified Angus Prime Rib and Filet Mignon.

BEVERAGES

Bottled Water
 Sodas
 Lemonade
 Iced Tea
 Coffee

APPETIZERS

Mixed Vegetables
 Chips and Pretzels
 Fresh Fruit Platter

DESSERTS

Banana Pudding
 Cheesecake
 Carrot Cake
 Cookies
 Brownies



*Good grub.
 And plenty of it.*

BREAKFAST

Continental \$9.00 per person

- *Chilled juices
- *Sweet Rolls
- *Coffee, Tea, or Milk

Sit Down \$12.00 per person

- *Bacon or Sausage
- *Scrambled Eggs
- *Hash Browns or O'Brien Potatoes
- *Homemade Muffins
- *Coffee or Tea

LUNCH

Served with starch, vegetables, and non-alcoholic beverage.

*Roast Prime Rib Sandwich	\$	17.00
*New York Steak	\$	19.00
*Lemon Pepper Chicken	\$	16.00
*Fresh Red Snapper	\$	16.00
*Fresh Cajun Catfish	\$	16.00
*Fresh Salmon	\$	18.00

Salads served with bread and non-alcoholic beverage.

*Cobb Salad	\$	12.00
*Caesar Salad	\$	9.00
*Blackened Chicken Caesar Salad	\$	13.00
*Shrimp Caesar Salad	\$	14.00
*Chinese Chicken Salad	\$	13.00

DINNER

Served with mixed green salad, bread, starch, vegetables, and a non-alcoholic beverage.

*Roast Prime Rib	\$	19.00
*New York Steak	\$	21.00
*BBQ Baby Back Ribs ~ Full Slab	\$	21.00
*BBQ Baby Back Ribs ~ Half Slab	\$	17.00
*Lemon Pepper Chicken	\$	17.00
*Chicken Champagne	\$	17.00
*Fresh Red Snapper	\$	17.00
*Fresh Cajun Catfish	\$	17.00
*Fresh Salmon	\$	19.00



Contra Costa Country Club Banquet Information

The information provided below is a summary to assist you in making the appropriate decisions while planning your special event. Our Banquet Director and Executive Chef are here to assist you in creating your special day. Contra Costa Country Club maintains high standards to ensure our Members and guests receive personalized service in an atmosphere of casual elegance.

Ceremonies

We have a beautiful terrace with a view of Mt. Diablo for hosting your ceremony outdoors. The ceremony fee is \$500.00 and a chair rental fee of \$3.00 per chair will apply.

Decorations

You may provide your personal table decorations. All decorations must meet fire department standards. Candles and candleholders are to be enclosed in glass. All other decorations are to be approved by the Banquet Director. We can assist you in special ordering of colors and patterns of tablecloths and napkins, where a rental fee would apply.

Room Fees

	Day	Night
Monday – Thursday	\$250.00	\$400.00
Friday	\$300.00	\$800.00
Saturday	\$500.00	\$1,500.00
Sunday	\$400.00	\$800.00

Saturday Evening Food & Beverage Minimum \$5,500.00

Friday & Sunday Evening F&B Minimum \$2,500.00

A non-refundable, non-transferable deposit of \$1,800.00 (\$500.00 for day events) shall be paid upon confirmation of the function date.

Banquet Fees

Wine and champagne corkage is \$13.00 per bottle. A \$300.00 overtime charge will apply for every hour over five. Menu pricing and room fees are subject to change. The current printed menus and fees may not apply to your event.

Guarantee and Payment

The confirmed number of guests must be specified five working days prior to the event. An estimated menu and number of guests with their menu selections must be provided two weeks in advance. The Chef will be prepared to serve 3% over the guarantee if necessary. An 80% payment of the estimated charges is due two weeks prior to the event with the remaining balance due billed to you, payable upon receipt. The Club does not accept credit cards for payment.

Tax and Gratuity

A 20% service charge will be added to all food and beverage charges. Sales tax of 8.25% is added to food & beverage miscellaneous charges and the service charge as required by state law.

Food and Beverage on the Premises

The Club must provide all food and beverage. No food or beverage is permitted in the Club or on the premises by individuals or outside caterers. Local Health Department rulings regarding proper refrigeration and sanitation prohibits the removal of food and beverage from the premises by you or your guests with the exception of a wedding cake.



Contra Costa Country Club

801 Golf Club Road, Pleasant Hill, CA 94523 (925) 798-7135 Fax (925) 687-8661

DAY BANQUET CONTRACT

- In arranging all private functions, an estimate of the number of persons attending must be provided two weeks prior to the scheduled event, with the final guarantee specified five working days in advance. This number will be considered a guarantee, and charges will be based on such guaranteed attendance. Should the number of persons attending exceed the guaranteed amount the Club will make all reasonable attempts to accommodate such additional persons, up to an additional five percent of the final guaranteed attendance.
- All taxes, federal, state, and municipal are in addition to prices herein agreed upon which may be imposed or be applicable to this agreement and to the services rendered by the Club. **The Club reserves the right to change quoted prices as necessary prior to forty-five days of the event.** A 20% service charge is added to all Food & Beverage charges. An 8.25% sales tax is added to all Food, Beverage and Service Charges as required by law.
- No food and/or beverages of any kind are permitted onto the Club premises by the Patron, his/her guest(s), without special permission of the Management. The Club reserves the right to assess a charge for the service of said food or beverages.
- A non-refundable, non-transferable deposit of \$100.00 to \$500.00** shall be paid for confirmation of the function date. The entire deposit is credited toward the final billing. Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Club. Overdue remaining balances of \$1000 or less will be charged to the credit card noted on this contract. Your signature on this form authorizes Contra Costa Country Club to initiate such charges and only this charge. Member events will be charged to your Club account. A 1.5% late charge per month will be added to any unpaid balance. Deposit is _____
- Cancellation Policy: All cancellations must be received in writing. If cancellation occurs 90 days prior to event, 25% of the estimated charges will be billed to the client. If cancellation occurs 60 days prior to the event, 50% of the estimated charges will be billed to the client. If cancellation occurs 30 days prior to the event, 75% of the estimated charges will be billed to the client.
- Smoking is not permitted in the Clubhouse. Outside smoking areas are provided.
- Photography is permitted in the Banquet Room and Banquet Patio area only. Areas involving the Golf Course are not permitted.
- The Room Fee ranges from \$250.00 - \$500.00. Saturday daytime event room fee is \$500.00. Your room fee is _____ for room.
- Dress Code: The Club maintains a very conservative dress code that requires all apparel to be considered appropriate for the occasion. Blue jeans or denim, non-collared shirts for males, halter-tops, tank tops, and short shorts are considered unacceptable. The Club may refuse service to any Member or Guest.
- Decorations: The Club will permit the Patron to provide table decorations. No use of nails, tacks, tape, or confetti products are permitted at any time. Other decorations may be permitted with the expressed written consent of Management. All decorations and personal items must be removed at the conclusion of the function, or a minimum fee of \$100.00 will be charged.
- The Patron shall assume responsibility for all guests or invitees of the Patron and shall reimburse the Club for any damage to Club property caused thereby. The Patron shall indemnify and hold the Club harmless from any and all liability arising out of the acts or omissions of the Patron, its guests or invitees. The Club does not assume any responsibility for the damage, loss of merchandise, or articles left in the Club prior to, or following the function. The Patron agrees that activities not in the public interest, or those which are illegal or unlawful, will not be permitted, allowed or undertaken by any persons using the facilities of the Club pursuant to this application. In the event that either the Club or the Patron shall bring any action or proceedings for the damages for an alleged breach of any provisions of this agreement, the prevailing party shall be entitled to recover as part of such action or proceedings, reasonable attorney's fees and court costs.
- I authorize Contra Costa Country Club to gather whatever personal credit information it deems necessary and appropriate. Pursuant to Section 1788, et. Seq., of the Civil Code of the State of California. I understand that Contra Costa Country Club will retain any credit information. I further understand that should my account become 30 days delinquent, I authorize Contra Costa Country Club to report my account as delinquent. I also understand that I will be responsible for all late charges, collection fees, and any and all court fee's associated with collection of my debt. I also understand it is my responsibility to notify any creditor of changes of name, address or employment.

Member Function: Yes _____ No _____ Member Sponsor: _____ Member # _____

Contact _____ Event Name _____

Address: _____ City/State _____ Zip _____

Work Phone (_____) _____ Home Phone (_____) _____ Fax (_____) _____

E-Mail: _____ Date of Event: _____ Event Start Time: _____ Expected Attendance: _____

Credit Card Number: _____ Expiration Date: _____

Non-Member's Signature: _____ Date: _____

Member's Signature: _____ Date: _____

Catering Staff's Signature: _____ Date: _____



Breakfast Menu

Continental

Orange and Cranberry Juices
Sliced Fruit Platter
Assorted Pastries with Jellies and Butter
Coffee Service
\$9.25

Breakfast Buffet

Orange and Cranberry Juices
Sliced Fruit Platter
Scrambled Eggs
Breakfast Potatoes
Assorted Pastries with Jellies and Butter
Coffee Service
\$12.95

Additional Breakfast Items:

Fresh Muffins \$1.50
Assorted Bagels and Whipped Cream Cheese \$2.00

Country Sausage Links or Patties \$2.00
Apple Wood Smoked Bacon \$2.00
Grilled Caggiano Honey Cured Ham Steaks \$4.00

Eggs Benedict \$2.00
Smoked Salmon Eggs Benedict \$2.75
Buttermilk Pancakes with Maple Syrup \$2.00

Prices are Per Person and Do Not Include 20% Gratuity
or 8.25% Sales Tax



Lunch Entrées

Prices Include Salad, Starch, Seasonal Vegetables, Warm Rolls, Butter And Coffee Service.

Chicken Scallopini

Breaded Chicken Breast with Mushroom Marsala Sauce.

\$23

Chicken Picatta

With a White Wine Caper Sauce.

\$23

Chicken Provençal

Grilled Herb Marinated Chicken Breast with Tapenade Sauce.

\$23

Vegetable Wellington

*Vegetables, Rice and Cheese Wrapped in Puff Pastry
with Smokey Tomato Sauce.*

\$21

Vegetable Risotto

*Mixed Vegetables Cooked together with Arborio Rice, Vegetable Stock, Parmesan
Cheese and Herbs.*

\$22

Grilled Salmon

Atlantic Grilled Salmon Filet with Champagne Sauce.

\$23.95

Poached Salmon

White Wine Poached with a sauce of Kettle One and Green Olives.

\$26

Roast Sirloin

USDA Choice Beef with Brandy Mustard Sauce.

\$26

Prices are Per Person and Do Not Include 20% Gratuity or 8.25% Sales Tax



Entrée Salads

The Club Salad

Organic Mixed Greens with Cherry Tomatoes, English Cucumbers, Shaved Bermuda Onion and Champagne Vinaigrette.

Apple and Romaine

Fuji Apples, Romaine Hearts, Radicchio, Crumbled Blue Cheese and Toasted Walnuts Dressed with an Apple Cider Vinaigrette.

Classic Caesar Salad

*Hearts of Romaine, Garlic Croutons, Parmesan Cheese
Classic Caesar Dressing.*

Baby Spinach

*Toasted Walnuts, Shaved Red Onion, Sieved Egg, Dried
Cranberries and Raspberry Vinaigrette.*

Organic Mixed Greens

*Mandarin Orange Segments, Tart Green Apples, Spiced Pecans
Citrus Vinaigrette.*

Seasonal Selection

A Fresh Salad Made of the Best Local Produce of the Season.



Lunch Buffet

*~ Includes Metropolis Baking Co. Dinner Rolls,
Butter and Coffee Service. ~*

Minimum of 50 Guests

Tuscan Grilled Chicken

*Boneless Chicken Breasts with Sun Dried Tomato Sauce and Fresh
Basil.*

Cuban Pork Loin

Latin Spice and Lime Marinated with Dark Rum Jus.

Poached Atlantic Salmon

Citrus and Herb Cream Topped with Citrus Sections and Chives.

Butternut Squash Ravioli

Aged Sherry, Parmesan and Sage Sauce.

Home Style Meatloaf

All Beef Meatloaf with Sweet Tomato Glaze and Gravy.

Carved Turkey Breast

*Tender Turkey Breast served with Cranberry Sauce and
Mushroom Gravy.*

Carved, Slow Roasted New York Strip Loin

Au Jus, Creamed Horseradish and Fresh Grated Horseradish.

2 Entrée Selections \$35.00 per person

3 Entrée Selections \$39.00 per person

Prices Do Not Include 20% Gratuity or 8.25% Sales Tax



Buffet Salads

~ Select up to Three Items ~

Spinach Salad

Baby Spinach Leaves, Mandarin Oranges, Marinated Mushrooms,
Toasted Coconut and Ginger Dressing.

Classic Caesar Salad

Hearts of Romaine, Garlic Croutons, Parmesan Cheese
Mixed together in a Creamy Caesar Dressing.

Fuji Apple and Romaine

Fuji Apples, Romaine Hearts, Radicchio, Blue Cheese, Toasted
Walnuts And Apple Cider Vinaigrette.

Mesclun Greens

Organic Mesclun Greens, Candied Pecans, Red and Green Seedless
Grapes, Sun Dried Cranberries, Balsamic Dressing.

Italian Bread Salad

Artisan Bread Salad with Olives, Capers, Tomatoes and
Artichokes.

Mixed Green Salad Bar

Organic Mixed Greens with Sides of English Cucumbers, Cherry
Tomatoes, Croutons, Balsamic and Ranch Dressings.

Fresh Fruit Platter

Assorted Sliced Fruits including Strawberries, Melons, Grapes and
Papayas.



Buffet Sides

Garlic Mashed Red Potatoes

Wild Rice Pilaf

Rosemary Roasted New Potatoes

Baked Macaroni and Cheese

Steamed Seasonal Vegetables

Roast Root Vegetable Medley



Dagwood Deli Buffet

Includes Ice Tea, Lemonade and Coffee Service
Minimum of 25 Guests

~Select Two Options~

Organic Mixed Green Salad
With Six Assorted Toppings and Two Dressings.

Fresh Fruit Salad

Pasta Salad

~Select Three Meats~

Roast Turkey Breast
Caggiano Honey Cured Ham
Pastrami
Roast Beef
Italian Salami

Platter of Sliced Cheeses

Lettuce, Sliced Tomato, Pickles, Olives, Onions, Pepperoncini,
Ketchup, Spicy Mustard and Mayonnaise.

Dutch Crunch, Sourdough and French Rolls.

Brownies and Freshly Baked Cookies.

\$24.00 per person

Prices Do Not Include 20% Gratuity or 8.25% Sales Tax



Mexican Buffet

Minimum of 25 Guests

~ Select Two ~

Albondigas Soup

Hearty Meatball Soup with Chopped Vegetables and Cabbage.

Organic Mixed Green Salad

With Six Assorted Toppings and Two Dressings.

Taco Salad

Romaine Hearts with Diced Tomato, Red Onions, Crispy Tortilla Strips, Guacamole and Pico De Gallo.

Black Bean Salad

Tender Black Beans Tossed in Cilantro-Lime Dressing.

~ Select Two Entrees ~

Enchiladas

Chicken or Cheese.

Carnitas

Tender Braised Pork.

Marinated Grilled Chicken

Marinated Chicken Breasts, Grilled and Chopped.

Carne Asada

Spanish Rice

Baked Pinto or Black Beans

Flour Tortillas

With Shredded Lettuce, Cheese, Guacamole, Sour Cream and Charred Tomato Salsa.

\$29.00 per person

Prices Do Not Include 20% Gratuity or 8.25% Sales Tax



Food Stations

~ Minimum of 25 - Price based on per person ~

Omelet Station

Cooked to Order Omelets with Filling Choices of Bacon, Sausage, Diced Tomato, Baby Spinach, Shredded Cheese, Diced Sweet Peppers or Bay Shrimp.

\$6.95

Mashed Potato Bar

Garlic Mashed Red Potatoes Presented with Shredded Cheddar Cheese, Bacon Bits, Sour Cream, Mushroom & Onion Mix, Broccoli, Jalapenos.

\$4.95

Pasta Station

Penne and Cheese Tortellini Made to Order with Marinara and Alfredo Sauces. Sides include Chopped Bacon, Roast Garlic, Mushrooms, Caramelized Onions, Bay Shrimp and Vegetables.

\$11.95

Seafood Station

Two Types of Fresh Shucked Oysters on the Half Shell, Poached Prawns. Choice of Either Cherry Stone Clams or New Zealand Green Mussels on the Half Shell.

\$15.50

Carving Station

~ Price Includes Rolls and Appropriate Sauces ~

Cuban Spiced Pork Loin \$5.95

Turkey Breast \$6.50

Pork Tenderloin \$6.95

Whole Roasted New York Strip Loin \$9.50

Slow Roasted Prime Rib \$10.75

Rack of Lamb \$13.25

Whole Roasted Grass Fed Filet Mignon \$14.95



Salad Bar Station

\$3.95 per person, per selection

~ Select as many as you like ~

Classic Caesar

Hearts of Romaine, Garlic Croutons, Parmesan Cheese
Mixed together in a Creamy Caesar Dressing.

Fuji Apples and Romaine

Fuji Apples, Romaine Hearts, Radicchio, Blue Cheese, Toasted Walnuts
And Apple Cider Vinaigrette.

Mixed Green Salad Bar

Organic Mixed Greens with English Cucumbers, Cherry Tomatoes, Croutons,
Balsamic Dressing.

Waldorf Salad

Crisp Romaine Hearts, Walnuts, Celery, Apples, Red Seedless Grapes,
Waldorf Dressing.

Belgium Endive Salad

Red Endive Leaves, Green Apples, Pecans, Sweet Lemon Dressing.

Greek Salad

Fresh Tomatoes, Bermuda Onions, Cucumbers, Feta Cheese, Greek Oregano
Dressing.

Baby Spinach Salad

Tender Baby Spinach Leaves, Walnuts, Bacon and Eggs with a Dill Dressing.



Dessert Menu

Individuals

<i>New York Cheese Cake with Berry Coulis</i>	<i>\$4.95</i>
<i>Chocolate Ganache Cheesecake with Caramel Sauce</i>	<i>\$4.95</i>
<i>Spiced Apple Crumb Pie with Cream Anglaise</i>	<i>\$4.95</i>
<i>Chocolate Decadence, Chantilly Cream</i>	<i>\$5.25</i>
<i>Mango Pie</i>	<i>\$5.25</i>
<i>Chocolate Praline Cake</i>	<i>\$5.75</i>
<i>Key Lime Pie</i>	<i>\$5.75</i>
<i>Black Forest Cake</i>	<i>\$5.95</i>
<i>Lemon Meringue Tart</i>	<i>\$5.95</i>
<i>Pecan Pie, Bourbon Whipped Cream</i>	<i>\$6.25</i>
<i>Boston Cream Pie</i>	<i>\$6.25</i>

Buffet Sweets

~ Minimum of 50 Guests ~

Assortment of French Profiteroles, Truffles, Tarts and Cakes
\$9.25 per person

Petit Fours
\$8.25 per person

Assorted Chocolate and Fruit Dessert Bars
\$5.75 per person

Mixed Cookie and Brownie Tray
\$4.95 per person / no minimum count

Ice Cream Sundae Bar

*Gourmet Ice Cream served with Caramel and Hot Fudge Sauces,
Whipped Cream and Assorted Cookie and Candy Toppings.
Served in a Waffle Cup.*
\$7.25 per person

Prices are Per Person and Do Not Include 20% Gratuity or 8.25% Sales Tax

- BANQUET PROCEDURES AND POLICIES -

• Rooms and Table Arrangements

Massimo has three dining rooms. The upstairs dining room called The Maximillian Room is private and has a traditionally elegant atmosphere with French oak, candles on each table along with fresh flowers. It can seat a maximum of 50 people. The main floor dining room is more spacious and has a warm Italian style setting using lightly shaded woods, neoclassical columns and an innovative color scheme of avocado, off-black and copper. This dining area seats a maximum of 100 people. Dividers are available if your group would like to be sectioned off from our regular patrons. The Meribeth Room adjoins the main dining room and seats up to 35 people with a tuscan motive. You are more than welcome to view the rooms online at massimoristorante.com. We would be happy to discuss specific table configurations to provide the best experience for your guests.

• Menu

Massimo takes great pride in serving only the best quality of food and offering the utmost in professional service. For a party of 20 or more, we require you to use choose one of our banquet menus. Please keep in mind that you do not need to pre-select entrees. After reviewing banquet menu choices, please inform us of which menu would be best for your group. We can be as conservative or elaborate as you wish, and will gladly design a menu tailored to meet your specific needs and budget. Our chefs are more than happy to create something special just for your occasion. Prices and menu items are subject to change and will be guaranteed 90 days in advance of your event.

• Guarantee

A guaranteed Guest count is due five (5) business days prior to your event. Should a guarantee not be received, you may be subject to charges for the original expected number of Guests or the actual attendance, whichever is higher. We reserve the right to relocate your function to a more appropriate space should you group's expected attendance change significantly.

• Full Bar

A full bar is located adjacent to the main floor dining room. An extensive wine list including California and European wines is available. Wine brought to Massimo is subject to a corkage fee of \$18 per bottle and \$30 per magnum.

• Dance Floor/Piano/Decorations/DJ's

We have a dance floor and a grand piano on the main floor dining room. Assistance with table decorations, flowers, musicians and DJ's is available.

• Outdoor Seating

We have an outdoor patio area with heaters that can seat a maximum of 30 people.

• Deposit/Room Minimum

Weekends and holidays may be subject to a minimum charge. An 8.25% sales tax and 18% service charge are not included in the minimum. All that we request to reserve the room is a deposit of \$100.00 for a group of 20 and under, and \$300.00 for a group of 20-50, and \$500.00 for a group of 50 or more. This deposit will be applied to charges incurred on the day of your event. We are unable to confirm or hold your banquet order prior to receiving your deposit. Deposits are non-refundable if cancellation occurs less than two weeks notice. In the month of December, there is a \$500.00 deposit for groups up to 50, and \$1500.00 deposit for groups of 50 or more. Deposits for parties in December are non-refundable after November 1st, 2001. There is a \$2500.00 minimum for the Banquet Rooms for Friday and Saturday evenings in December, and a \$ 6000.00 minimum to reserve the main dining room. Minimums are non-inclusive of tax and tip.

• Parking

Valet Parking may be available, and a five-story parking structure is located directly across the street. We validate for 2 hours.

I have read and fully understand all the policies and procedures for Massimo.

Client Signature _____ Date of Event _____

Massimo Is Your Corporate Headquarters For Successful Business Dining!

Executive Chef:
James Hafner

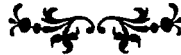


Gift Certificates
Banquet Facilities

LUNCH MENU

- ANTIPASTI -

ANTIPASTO PLATTER Pancetta Wrapped Prawn, Caprese,, Pecorino Cheese, Olives, Assorted Charcuterie, White Beans	\$11.25
FRITTI MISTI Calamari and Rock Shrimp with Paprika Aioli	\$ 9.95
BEEF CARPACCIO Thinly Sliced Beef, Dijon Mustard, Shaved Asiago Cheese, Capers and Extra Virgin Olive Oil	\$ 9.95
SMOKED NORWEGIAN SALMON and Straw Potato Cake, Black Caviar and Crème Fraiche	\$10.25
CHILLED JUMBO PRAWN COCKTAIL Citrus Horseradish Cocktail Sauce, Sliced Avocado	\$13.95
SESAME CRUSTED AHI TUNA Aged Balsamic and Organic Mixed Greens	\$13.50
SOUP OF THE DAY Ask your Server	AQ



- INSALATA -

ORGANIC SEASONAL MIXED GREENS Balsamic Vinaigrette, Honey Glazed Walnuts and Herbed Goat Cheese Crostini	\$ 7.50
ICEBERG LETTUCE WEDGE Crumbled Blue Cheese, Applewood Smoked Bacon, Cherry Tomatoes, Hard Boiled Egg	\$ 8.50
CAPRESE SALAD Organic Heirloom Tomatoes, Fresh Basil and Buffalo Mozzarella Cheese	\$ 9.25
ORGANIC HEIRLOOM TOMATO SALAD Toasted Brie Crostini, Baby Greens, Pesto, Balsamic Reduction	\$10.25
CAESAR SALAD Roasted Garlic Croutons, Parmigiano-Reggiano and Classic Caesar Dressing	\$ 8.75
WALDORF SALAD MASSIMO Butter Lettuce, Apple Slices, Grapes, Raisins, Blue Cheese, Honey Glazed Walnuts with Tarragon Vinaigrette	\$ 9.75
RED & GOLDEN BEET SALAD Pink Grapefruit Segments, Smoked Humboldt Fog Goat Cheese, Cracked Olives, Baby Spinach	\$ 9.25
PAN SEARED KING SALMON "COBB SALAD" Organic Greens, Avocado, Diced Bacon, Gorgonzola Cheese	\$13.50
BAY SHRIMP SALAD with Vine Ripened Tomatoes, Avocado, Butter Lettuce and Creamy Rosemary Vinaigrette	\$11.50

Menu & Prices subject to change without notice.
11.10

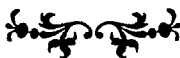
Page 1 of 2

LUNCH MENU (continued)

- PANINI -

(Sandwiches Served with Your Choice of Mixed Greens or Fries and Cup of Soup)

EGG SALAD BLT Applewood Smoked Bacon, Organic Greens and Fresh Roma Tomatoes on a Toasted Filone Roll	\$ 9.50
SANDWICH OF THE DAY Ask your Server	AQ
GRILLED FILET BURGER with Applewood Smoked Bacon, Provolone Cheese and Spicy Aioli	\$10.50
ROAST BEEF SANDWICH with Horseradish Aioli on Toasted Herb Ciabatta	\$ 9.75



- SECONDI -

PIZZETTA DI GORNO Ask your Server	AQ
CHICKEN MARSALA Shiitake Mushrooms, Sautéed Vegetables, Potato Purée	\$13.95
PENNE PASTA DIOVOLA with House Made Spicy Sausage, Cherry Tomatoes, Eggplant, Tarragon	\$12.25
CANNELLONI Chicken and Veal with Spinach, Marinara and Cream Sauce	\$11.95
RISOTTO DI MARE Clams, Mussels, Salmon, Halibut, Prawns, Calamari, Garlic, Mushrooms, White Wine	\$15.95
MUSHROOM RAVIOLI Black Truffle and Porcini Ravioli, Red Pepper Pesto, Lemon Herb Broth	\$13.95
THREE CHEESE TORTELLINI Spinach and Cream Florentine Sauce with Grilled Chicken	\$12.25
GRILLED HANGER STEAK Creamy Polenta, Garden Vegetables, Gorgonzola Butter	\$14.95
PAN SEARED WILD SALMON Sautéed Vegetables, Potato Purée, Lemon, White Wine	\$16.50
SPAGHETTI BOLOGNESE Organic Whole Wheat Spaghetti, House Made Bolognese Sause, Provolone Cheese	\$13.95

- *An 18% Service Charge May Be Added to Parties of Six or More.*
- *Entrée Split Charge May Apply.*

- SMALL BITES MENU -
(Available at Bar and Patio, Full Menu Also Available at Bar)

~ ON THE LIGHTER SIDE ~

ORGANIC ROMA TOMATO & BUFFALO MOZZARELLA TOWER
Aged Balsamic Vinaigrette, Arugula Pesto and Fresh Basil
\$8.75

IMPORTED AND DOMESTIC CHEESE PLATE
(Ask Server for Selections) with Artisan Bread Toasts
\$11.25

ICEBERG LETTUCE WEDGE
Crumbled Blue Cheese, Applewood Smoked Bacon, Cherry Tomatoes,
Hard Boiled Egg and Maytag Blue Cheese Dressing
\$7.75

SEARED DAY BOAT SCALLOPS (2)
With Creamy Brie Risotto and Citrus Buerre Blanc
\$8.95

CHILLED JUMBO PRAWN COCKTAIL (7)
Citrus Horseradish Cocktail Sauce, Sliced Avocado
\$13.95

MEITERRANEAN PITTED OLIVES
\$5.00

~ ON THE HEARTIER SIDE ~

GRILLED ANGUS BEEF SLIDERS (2)
Provolone Cheese and Garlic Thyme Fries
\$11.75

MUSHROOM RAVIOLI
Black Truffle & Porcini Mushroom, Red Bell Pepper Pesto, Lemon Herb Broth
\$10.75

GRILLED PANCETTA WRAPPED PRAWNS (6)
Drizzled with Buerre Blanc Sauce
\$12.25

PRAWNS ONASSIS (4)
Sautéed Jumbo Prawns with Garlic, Tomato, Feta Cheese
\$9.25

Executive Chef:
James Hafner



Gift Certificates
Banquet Facilities

SMALL BITES MENU (continued)

~ ON THE HEARTIER SIDE (continued) ~

FISH CAKE SLIDERS (2)

Paprika-Caper Aioli, Small Caesar Salad
\$8.95

GRILLED HANGER STEAK

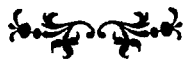
Yukon Gold Potato Gratin and Red Wine Demi-Glaze
\$8.95

FRITTI MISTI

Calamari and Rock Shrimp with Spanish Paprika-Caper Aioli
\$8.25

GARLIC THYME FRIES

Served with Ketchup and Aioli Sauces
\$4.50



Executive Chef:
James Hafner



Gift Certificates
Banquet Facilities

DINNER MENU

- ANTIPASTI -

CHILLED JUMBO PRAWN COCKTAIL Citrus Horseradish Cocktail Sauce, Sliced Avocado	\$14.95
BEEF CARPACCIO Thinly Sliced Beef, Dijon Mustard, Shaved Asiago Cheese, Capers, Extra Virgin Olive Oil	\$10.50
SESAME CRUSTED AHI TUNA Aged Balsamic Vinaigrette, Organic Mixed Greens	\$13.50
SMOKED NORWEGIAN SALMON Potato Cake, Pickled Red Onions, Capers, Mixed Greens, Crème Fraiche, Caviar	\$12.25
SEARED DAYBOAT SCALLOPS Citrus Beurre Blanc, Wilted Spinach	\$13.25
FRITTI MISTI Calamari, Rock Shrimp, Paprika-Caper Aioli	\$10.95
ANTI PASTO PLATTER Pancetta Wrapped Prawn, Caprese, Brigante Pecorino Cheese, Olives, Assorted Charcuterie	\$13.75
HALF DOZEN OYSTERS ON THE HALF SHELL Champagne Mignonette	\$11.75
IMPORTED AND DOMESTIC CHEESE PLATE Served with Artisan Bread Toasts	\$11.25
STEAMED P.E.I. MUSSELS Scallions, Sun Dried Tomatoes, Garlic, Fresh Basil, Chorizo, White Wine	\$10.75



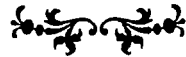
- INSALATA -

ORGANIC MIXED GREENS Aged Balsamic Vinaigrette, Honey Glazed Walnuts, Herbed Goat Cheese Crostini	\$ 7.50
ICEBERG LETTUCE WEDGE Crumbled Blue Cheese, Applewood Smoked Bacon, Hard Boiled Egg	\$ 9.50
CAPRESE SALAD Roma Tomatoes, Buffalo Mozzarella, Fresh Basil	\$ 9.25
RED AND GOLDEN BEET SALAD Pink Grapefruit, Smoked Humboldt Fog Goat Cheese, Olives, Baby Spinach	\$ 9.25
WALDORF SALAD Butter Lettuce, Apples, Grapes, Raisins, Stilton Cheese, Honey Glazed Walnuts, Tarragon Vinaigrette	\$ 9.75
CAESAR SALAD Roasted Garlic Croutons, Parmigiano Reggiano, Classic Caesar Dressing	\$ 9.75
SHAVED FENNEL & WILD ARUGULA SALAD White Balsamic & Walnut Oil Vinaigrette, Goat Cheese	\$ 9.95

DINNER MENU (continued)

- P A S T A / P I Z Z A -

PENNE AL FORNO House Made Bolognese and Sausage Ragu, Baked with Provolone Cheese	\$16.75
CANNELLONI Chicken, Veal, Spinach, Ricotta Cheese	\$17.95
RISOTTO FRUTTI DI MARE Clams, Mussels, Salmon, Halibut, Prawns, Calamari, Garlic, White Wine, Basil	\$21.95
THREE CHEESE TORTELINI with Spinach & Cream Sauce	\$14.95
LINGUINI MASSIMO Manila Clams, P.E.I. Mussels, Jumbo Prawns, Pancetta, Chorizo Sausage, Mushrooms	\$21.95
MUSHROOM RAVIOLI Black Truffle and Porcini Mushroom Ravioli, Red Bell Pepper Pesto, Lemon Herb Broth	\$18.95
PIZZETTA DI GIORNO Ask your Server	\$13.50



- S E C O N D I -

SMOKED BREAST OF CHICKEN Wild Mushroom Ragout, Roast Potatoes, Sautéed Vegetables	\$19.95
DOUBLE CUT PORK CHOP Roasted Root Vegetables, Red Wine Poached Apple-Pear Sauce	\$25.75
MUSCOVY DUCK Roast Breast, Crispy Leg Confit, Polenta, Frisee, Pomegranate Balsamico	\$26.95
PAN-SEARED FILET OF SALMON Mashed Potatoes, Vegetables, Lemon Butter Sauce	\$25.50
SEA SCALLOPS "POT PIE" Baby Artichokes and Grape Tomato Sugo	\$25.95
VEAL PICCATA Lemon, Capers, White Wine, Butter & Cheese Pasta Side	\$26.95
OVEN ROASTED LOCAL HALIBUT Pancetta and Brie Risotto, Iced Fennel and Tomato Salad	\$23.95
PRIME FILET MIGNON Yukon Gold Potato Chive Gratin, Sautéed Vegetables	\$34.95

• *An 18% Service Charge May Be Added to Parties of Six or More.*
• *Entrée Split Charge May Apply.*



Since our founding in 1984, **Pyramid Breweries**, one of the country's earliest "microbreweries" has produced high quality, hand crafted brews and sodas for consumers across the nation. At the **Pyramid Alehouse**, choice reigns supreme. With over 10 hand crafted ales and lagers on draft and a variety of authentic Brew House Cuisine, you're sure to find just what you're in the mood for. The Alehouse is conveniently located in the heart of downtown Walnut Creek, and features a casual friendly environment to gather with family, friends or colleagues for lunch, dinner or when you're just plain thirsty.

Pyramid Alehouse is the perfect location for special events, business meetings and celebratory group dining. Our fun, lively and casual atmosphere set in an "industrial-chic" environment is complete with high ceilings, copper Ale counters, exposed beams and wood and metal accents.

From 15 to 300 persons or the entire restaurant, **Pyramid Alehouse – Walnut Creek** is perfectly designed to accommodate a wide variety of special events and group functions. The industrial-brewery ambiance of the **Diablo Room** is perfect for private meeting or dining events, as well as standing receptions and parties. Our **Sycamore Room** is perfect for smaller casual reception or semi-private dining events and sits nestled between the bustling bar and serene patio. The industrial-brewery ambiance of our newly renovated **Cypress Room** is perfect for smaller non-private events or for larger groups and semi-private parties. Seasonally, our heated outdoor **Beer Garden** provides patio tables and chairs in an enclosed, non-private or private setting, complete with its own bar serving Ales and Lagers on tap. At Pyramid Alehouse, no matter what the nature of your special event, our craft beer, great food and well trained staff will ensure a memorable experience.

To plan your Walnut Creek – Pyramid Alehouse event, please contact:
Katie Greig – Banquet Coordinator (email: Kgreig@nabreweries.com)
Phone: (925) 946-1520 Fax: (925) 946-1745



Pyramid Alehouse BANQUET FACTS AND INFORMATION

MENU: Our Chef has prepared special menus all based on our unique “comfort food” fare. To ensure the success of your event, menu selection must be confirmed at least seven days prior to the event. All seated meals are served family-style, unless an entrée selection can be provided for each guest at least seven business days prior to the event.

OUR ACCOMMODATIONS: We have 4 facilities to accommodate your special needs. Indoor groups of **20 to 40** in the “Sycamore Room” (overlooking our Beer Garden Patio), **50 to 100** in the “Cypress Room” (directly adjacent to our brewery), **35-60** in the “Diablo Room” (opens into the Cypress Room) and parties **up to 100 persons** outside in our sunny “Beer Garden” (seasonal availability). The spaces can be connected to accommodate larger groups as well. Please note that groups that require reserving the above mentioned spaces in their entirety are subject to banquet sales minimums and set up fees.

GUEST COUNT: Proper planning and staffing is required to provide you with the unique service you deserve. A guaranteed guest count must be finalized **48 hours prior to the event**. **This is the minimum number for which you will be billed**. In the event that no final guest count is given, the original guarantee will be charged.

FOOD AND BEVERAGE MINIMUM: There is a minimum food and beverage charge to reserve each of the private rooms. The food and beverage minimum varies based on date, time, room and availability. If your bill does not reach the agreed food and beverage minimum (prior to tax, gratuity and set-up fee) we will automatically add a room charge to make up the difference. Minimum may not be met by ordering food to go or gift certificates.

SET-UP FEE: There is a **non-refundable** set-up fee for all of our group reservations. The set-up fee varies based on room, date and time of requested reservation. Please check with the Banquet Coordinator for specific set-up fees. The set up fee will be charged to your bill at the end of the event. In the event of a cancellation, the set up fee will be charged to the credit card on file.

PAYMENT: Payment in full is due at the close of your event. All charges are subject to an **18%** service charge as well as **9.25%** sales tax. We regret that we cannot split checks. Pyramid Alehouse accepts cash, Visa, MasterCard, Discover, Diner’s Club and American Express. Sorry but we are unable to accept personal checks or billing by mail.

CORKAGE AND DESSERTS: Wine corkage is **\$12 per 750ml bottle** and we charge a **\$1.00 per person** fee for **any dessert brought by a guest** to their event.

ADDITIONS: Many extras are available to enhance your experience at the Alehouse. See the last page of this packet for ideas or ask our banquet coordinator for details!



Appetizers by the Dozen

Baked Potato Cups	12
Bite sized roasted red potato filled with sour cream, bacon bits & chives	
Mediterranean Vegetable Skewers with Fresh Mozzarella	12
Marinated Artichoke Hearts, roasted red bell peppers, fresh mozzarella & roasted crimini mushrooms.	
Crab Stuffed Mushrooms	15
Button mushrooms with rock crab, cream cheese & green onions.	
Prosciutto and Boursin Wrapped Asparagus Spears	16
Fresh asparagus, rich Boursin, and prosciutto grilled for a perfect crisp outside and tender center.	
Spicy Spinach and Artichoke Dip	16
Baby spinach, artichokes, jalapeno & cream cheese, baked & served with toasted artisan crostini.	
Bruschetta with Tomatoes, Basil and Garlic	16
Roma tomatoes, garlic & basil, served with toasted crostini.	
Arancini with Citrus Aioli	18
Risotto coated with breadcrumbs and deep fried.	
Mixed Vegetable Gyoza	18
Japanese style dumpling stuffed with fresh diced vegetables, served with plum sauce.	
Brie and Grilled Onion Toasted Crostini	18
Toasted crostini topped with marinated grilled onion and fresh brie.	
Calamari Strips with Cajun Aioli	20
Tender Rhode Island calamari steaks fried & served with cajun aioli.	
Spicy Chicken Wings with Blue Cheese Dressing	20
Wheat battered wings served with Louisiana hot sauce & blue cheese dressing.	
Blackened Chicken Skewer with Lime-Cilantro Cream	22
Grilled chicken breast skewers served with lime cilantro sour cream	
Alehouse Meatballs	22
Simmered in our own tangy tomato sauce.	
Smoked Salmon puff with lemon dill cream	25
Bite sized puff pastry topped with fresh smoked salmon, dill, red onion, capers and cream cheese.	
Chilled Tiger Prawns	30
Served with a zesty cocktail sauce.	
Crabcakes with Red Pepper Chili Sauce	30
Rock crab with onions, red peppers & panko breading.	
Crispy Coconut Prawns	32
Fresh prawns, battered in a coconut tempura and fried, served with a sweet apricot-chili sauce.	
Pancetta Wrapped Scallops	35
Jumbo scallops with Spanish pancetta & béarnaise sauce.	

Minimum order of 2 dozen per item.



Hand-Tossed Brick Oven Pizzas

Margherita	11
Marinated tomatoes, basil, garlic, and fontina cheese, drizzled with herb olive oil.	
Island Pizza	11
Diced pineapple, black forest ham, julienned red bell peppers, with our house marinara sauce and mozzarella cheese.	
BBQ Chicken	12
Alehouse Amber BBQ sauce, roasted chicken, smoked mozzarella, red onions and cilantro.	
Classic Combo	12
Dry aged pepperoni, sweet Italian fennel sausage, mushrooms, mozzarella, parmesan and our homemade red sauce.	

Set Platters

Small platter 40-50 guests, Large platter 80-100 guests

Vegetable Crudités with Ranch Dip	60 / 100
Bell Pepper, Carrot Sticks, Tomato, Celery, Zucchini, Yellow Squash, Cucumber & Broccoli	
Seasonal Fruit Platter	75 / 125
Fresh Cantaloupe, Strawberries, Honeydew Melon, Pineapple, Grapes & Watermelon	
Assorted Antipasto Platter	90 / 150
Marinated Artichoke Hearts, Pepperoncini, Olives, Red Bell Pepper, Tomatoes, German Potato Salad, Prosciutto & Salami	
Assorted Cheese & Cracker Platter	90 / 150
Swiss, Cheddar, Smoked Mozzarella, Pepperjack, Mozzarella, Grapes & Walnuts	

Salad

Individually plated or buffet style. Priced per person.

Mixed Organic Mesclun	4
Mixed mesclun and baby greens tossed in herb vinaigrette, topped with cucumbers, carrots, tomatoes and garlic croutons.	
Classic Caesar	4.5
Romaine tossed with hand-pulled croutons, parmesan cheese & house made Caesar (To upgrade on a dinner menu - \$1/person)	
Spinach Salad	4.5
Baby spinach, pine nuts, mushroom, diced tomato, red onion, and feta tossed in a soy vinaigrette. (To upgrade on a dinner menu - \$2/person)	
Pear & Walnut Salad	6.5
Butter lettuce, candied walnuts, fresh pears and a refreshingly light pear vinaigrette. (To upgrade on a dinner menu - \$3/person)	

Desserts

Priced per dozen except where noted.

Assorted Cookie Platter	15
House Made Fudge Brownies	20
Assorted Mini Cheesecakes	25
New York Cheesecake	30
Chocolate Covered Strawberries	32
Seasonal Dessert Served in Chilled Stemware	\$4 per person



Dinner Menu #1

\$24 per person

For individually plated dinner service or family style service.

1st course

~Your Choice of One~

Mixed Organic Mesclun

Organic mesclun and baby greens tossed in herb vinaigrette and topped with cucumbers, diced tomatoes, shredded baby carrots, and garlic croutons.

Tomato, Garlic and Basil Bruschetta

Served with toasted artisan crostini.

Entrée

~Your Choice of Two~

All entrees served with seasonal vegetables

Blackened Atlantic Salmon

Atlantic Salmon rubbed in our own blend of special blackened spices, served over alehouse rice pilaf and drizzled with citrus aioli.

Almond Parmesan Crusted Tilapia

Grilled tilapia topped with almond, parmesan & fresh herbs, served over alehouse rice pilaf.

Cod with Sweet Pepper Compote

Cod fillet topped with sweet peppers, onion, basil & balsamic vinegar, served over alehouse rice pilaf.

Grilled Honey Cilantro Chicken Breast

Honey cilantro chicken breast grilled and garnished with fresh charred salsa and cilantro-lime sour cream, served with roasted garlic mashed potatoes.

Parmesan Herb Chicken

Creamy parmesan herb sauce made with our signature Hefeweizen, served with roasted garlic mashed potatoes.

Sweet Apple Roasted Pork Loin

Tender roasted pork paired with sweet apple chutney to create the perfect blend of sweet and savory, served with roasted garlic mashed potatoes.

Vegetarian option available upon request

For family style service two entrees will be served table side to everyone. For individual service, please select two entrees for your guests to choose between. Guest's selections must be provided 7 days in advance. Pricing does not include tax, gratuity or beverages



Dinner Menu #2

\$28 per person

For individually plated dinner service or family style service.

1st Course

~Your Choice of One~

Tomato, Garlic and Basil Bruschetta

Served with toasted artisan crostini

Spicy Spinach and Artichoke Dip

Served with oven-toasted rounds

Salad

~Your Choice of One~

Mixed Organic Mesclun

Organic mesclun and baby greens tossed in herb vinaigrette and topped with cucumbers, diced tomatoes, shredded baby carrots, and garlic croutons.

Classic Caesar

Crisp Romaine chopped and tossed with hand-pulled croutons, parmesan, and housemade Caesar.
(Additional \$1 per person)

Entrée

~Choice of Two~

All entrees served with seasonal vegetables

Blackened Atlantic Salmon

Atlantic Salmon rubbed in our own blend of special blackened spices, served over alehouse rice pilaf and drizzled with citrus aioli.

Cod with Sweet Pepper Compote

Cod fillet topped with sweet peppers, onion, basil & balsamic vinegar, served over alehouse rice pilaf.

Grilled Honey Cilantro Chicken Breast

Honey cilantro chicken breast grilled and garnished with fresh charred salsa and cilantro-lime sour cream, served with roasted garlic mashed potatoes.

Parmesan Herb Chicken

Creamy parmesan herb sauce made with our signature Hefeweizen, served with roasted garlic mashed potatoes.

Thunderhead Mustard Roasted Pork Loin

Tender roasted pork topped with our own Thunderhead IPA mustard sauce, served with roasted garlic mashed potatoes.

Alehouse Amber Barbecued Tri-Tip

Smoked tri-tip sliced and topped with a zesty Alehouse Amber barbecue sauce, served with roasted garlic mashed potatoes.

Peppered Bacon Wrapped Meatloaf

Tangy tomato sauce with roasted garlic mashed potatoes

Vegetarian option available upon request

For family style service two entrees will be served table side to everyone. For individual service, please select two entrees for your guests to choose between. Guest's selections must be provided 7 days in advance. Pricing does not include tax, gratuity or beverages



Dinner Menu #3

\$32 per person

For individually plated dinner service or family style service.

1st Course

~Your Choice of One~

Tomato, Garlic and Basil Bruschetta

Served with toasted artisan crostini.

Crispy Calamari Strips

Tender Rhode Island calamari steaks fried and served with Cajun aioli.

Salad

~Your Choice of One~

Mixed Organic Mesclun

Organic mesclun and baby greens tossed in herb vinaigrette and topped with cucumbers, diced tomatoes, shredded baby carrots, and garlic croutons.

Classic Caesar

Crisp Romaine chopped and tossed with hand-pulled croutons, parmesan, and housemade Caesar.

Entrée

~Choice of Two~

All entrees served with seasonal vegetables

Audacious Apricot Glazed Salmon

Fresh salmon fillet served over alehouse rice pilaf and drizzled with sweet Audacious Apricot glaze.

Cod with Mango Salsa

Pan seared Cod fillet topped with fresh mango salsa, served over alehouse rice pilaf.

Grilled Honey Cilantro Chicken Breast

Honey cilantro chicken breast grilled and garnished with fresh charred salsa and cilantro-lime sour cream, served with roasted garlic mashed potatoes.

Parmesan Herb Chicken

Creamy parmesan herb sauce made with our signature Hefeweizen, served with roasted garlic mashed potatoes.

Thunderhead Mustard Roasted Pork Loin

Tender roasted pork topped with our own Thunderhead IPA mustard sauce, served with roasted garlic mashed potatoes.

Alehouse Amber Barbecued Tri-Tip

Smoked tri-tip sliced and topped with a zesty Alehouse Amber barbecue sauce, served with roasted garlic mashed potatoes.

Marinated Herb Roasted New York

Roasted with a special blend of fresh herbs and seasonal flavors, served with garlic mashed potatoes.

Dessert

Assorted Fresh Baked Cookie Platter

Seasonal Dessert Served in Chilled Stemware - \$2 per person

Vegetarian option available upon request



Buffet Style Menus

All Buffets include: Seasonal Vegetables & Rice Pilaf

<u>Cellarman</u>	<u>Brewmaster</u>	<u>Pyramid</u>
<p style="text-align: center;">Salad ~Your Choice of One~</p> <p>Mixed Organic Mesclun – included</p> <p>Classic Caesar Salad - \$1 per person</p> <p style="text-align: center;">Main Course ~Your Choice of Two~</p> <p>Almond Parmesan Crusted Tilapia</p> <p>Cod Fillet With Sweet Pepper Compote</p> <p>Honey Cilantro Chicken Breast</p> <p>Alehouse Amber Grilled Chicken with Vegetable Relish</p> <p>Roasted Pork Loin with Sweet Apple Chutney</p> <p>And your choice of potato:</p> <p>Garlic Mashed Potatoes</p> <p>Roasted Red Potatoes</p> <p>Consider adding dessert for as little as \$1 per person.</p> <p style="text-align: center;">\$22 per person</p>	<p style="text-align: center;">Includes Herbed Dinner Rolls</p> <p style="text-align: center;">Salad ~Your Choice of One~</p> <p>Mixed Organic Mesclun – included</p> <p>Classic Caesar Salad - \$1 per person</p> <p>Spinach Salad – \$2 per person</p> <p style="text-align: center;">Main Course ~Your Choice of Two~</p> <p>Blackened Atlantic Salmon</p> <p>Cod Fillet With Sweet Pepper Compote</p> <p>Honey Cilantro Chicken Breast</p> <p>Alehouse Amber Grilled Chicken with Vegetable Relish</p> <p>Thunderhead Mustard Roasted Pork Loin</p> <p>Alehouse Amber BBQ Tri-Tip</p> <p>Bacon Wrapped Meatloaf</p> <p>And your choice of potato:</p> <p>Garlic Mashed Potatoes</p> <p>Roasted Red Potatoes</p> <p>Consider adding dessert for as little as \$1 per person</p> <p style="text-align: center;">\$26 per person</p>	<p style="text-align: center;">Includes Herbed Dinner Rolls</p> <p style="text-align: center;">Salad ~Your Choice of One~</p> <p>Mixed Organic Mesclun – included</p> <p>Classic Caesar Salad - included</p> <p>Spinach Salad – \$1 per person</p> <p style="text-align: center;">Main Course ~Your Choice of Two~</p> <p>Audacious Apricot Glazed Salmon</p> <p>Cod Fillet with Mango Salsa</p> <p>Honey Cilantro Chicken Breast</p> <p>Parmesan Herb Chicken</p> <p>Thunderhead Mustard Roasted Pork Loin</p> <p>Alehouse Amber BBQ Tri-Tip</p> <p>Marinated Herb Roasted New York</p> <p>Chipotle Barbecued Pork Ribs</p> <p>And your choice of potato:</p> <p>Garlic Mashed Potatoes</p> <p>Roasted Red Potatoes</p> <p>Scalloped Potatoes</p> <p style="text-align: center;">Dessert ~Choice of One~</p> <p>Assorted Fresh Baked Cookie Platter</p> <p>Seasonal Dessert Served in Chilled Stemware - \$2 per person</p> <p style="text-align: center;">\$30 per person</p>

Our Buffet Menus are not endless, and quantities are based on the pre-arranged, guaranteed guest count, only one trip to the buffet per guest is expected. Buffets do not include beverages.



Pyramid Hand Crafted Beer

\$15.00 per pitcher

Hefeweizen

Crisp, refreshing and unfiltered like life itself.

Our Hefe Weizen has a smooth body and a natural cloudy golden appearance.

Alehouse Amber Ale

This full-flavored brew features four different kinds of malted grain as well as nugget and Willamette hops resulting in a well balanced, mid range style with a malty sweet aroma and flavor.

Thunderhead IPA

A beer for bold tastes

Tomahawk hops provide distinctively hoppy flavor and aroma.

Apricot Ale

A refreshing aperitif as well as an ideal beer for spicy food and sweet desserts.

A zesty golden wheat ale that's crafted with a distinct hint of fresh apricots.

MacTarnahan's Amber Ale

Full-bodied flavor balanced with roasted caramel malts and genuine Cascade hops.

Walnut Creek Alehouse Exclusives...

Draught Pale Ale

Served "Irish Style" our copper colored draught pale ale is nitrogenated for a tight creamy head and remarkably smooth flavor

Crystal Wheat Ale

A filtered wheat beer founded on the heritage of our flagship Hefe Weizen. Light body with a clean, crisp taste from a generous use of wheat malt.

Other Pyramid brews available seasonally.



Pyramid Wine List

Sparkling Wine

Freixenet Brut, Spain \$26.00

White Wines

Wente Sauvignon Blanc, Livermore \$30.00
Tamás Estates Pinot Grigio, Livermore \$26.00
7 Daughters Moscato, California \$34.00
Beringer "Founders Estate" Chardonnay, St Helena \$30.00
Hayman & Hill Chardonnay, Napa \$30.00
Rutherford Hill Chardonnay, Napa \$30.00
Penfolds Riesling, England \$30.00
Toasted Head Untamed White, Dunnigan Hills \$34.00

Red Wines

Veramonte Reserva Pinot Noir, Chile \$34.00
Gloria Ferrer Carneros Pinot Noir, Sonoma \$34.00
Robert Mondavi "Private Selection" Merlot, Central Coast \$26.00
XYZIN Zinfandel, California \$34.00
Cupcake Vineyards Red Velvet Blend, California \$26.00
Hayman & Hill Cabernet Sauvignon, Central Coast \$26.00
Wente Cabernet Sauvignon, Livermore Valley \$30.00
Tamás Estates Double Decker Red, Livermore \$30.00

Thomas Kemper Root Beer

\$9.25 per pitcher

Every batch of soda is brewed from scratch.

Other Beverages

\$2.25 per person or \$9.00 per pitcher

Coke, Diet Coke, Coke Zero, Sprite, Orange Soda, Lemonade, Iced Tea and Starbucks Coffee



Consider adding:

Linens (White linens are provided for buffet tables. Cost varies with size.)	\$13 and up per linen
Chocolate Fountain	\$300 and up
Unlimited Soda Coke, Diet Coke, Coke Zero, Sprite, Orange Soda, Lemonade, Iced Tea	\$2.25 per person
Open Bar 4 hours includes beer, house wine and non-alcoholic beverages	\$20 per person
Flower arrangements	\$15 and up per piece
Candy filled pint glasses	\$10 each

Audio/Visual

LCD Projector and 8' screen
VCR
DVD player
Microphone and Speaker

Contra Costa Bar Association 2012 Terms and Conditions

Please Sign and Return

A guaranteed Guest count is due three (3) days prior to your event. Should a guarantee not be received, Scott's will charge for the original expected number of Guests or the actual attendance, whichever is higher. Scott's will be prepared to seat and serve a maximum of 5% over the guaranteed count. If your guaranteed guest count is less than 20 attendees, a \$50.00 room charge will apply. Events that cancel less than 72 hours before the event date are liable for full event payment.

A service charge will be added to all food and beverage orders. California State Law regulation #1603g requires State Sales Tax to be calculated on all food, beverage, service charge, labor and rental charges.

No deposit is required for your event.

All events require payment within 7 days after conclusion of event . This payment represents a complete invoice for all food, beverage, AV rental (if requested) set & service, sales tax and service charge.

All Food and Beverage must be purchased solely through Scott's Seafood Grill and Bar and consumed on the premises and may not be taken from the facility due to California Health Regulations. Prices are Subject to Change and will be guaranteed 90 days in advance of your event.

Centerpieces or decorations provided by the guest must meet the restrictions of the Fire Department. We request no rose petals, bubbles, or confetti, no taping, nailing or affixing decorations or materials to any surfaces. Any damage will be assessed after the function and appropriate charges will be made.

Scott's reserves the right to refuse beverage service to anyone we feel to be intoxicated. We also reserve the right to close any bar before the designated ending time should we deem it necessary.

Our extensive experience and full event coordination allows you to be a Guest at your own function.

I have read and fully understand all the Terms and Conditions for Scott's.

Client Signature

Date of Event

***Contra Costa Bar Association
Rotating Breakfast Buffet Menus***

\$17.00 per person plus Service Charge and State Sales Tax

Included with each of the Breakfast Buffet Menus below will be the following~

- ◆ Assorted Breakfast Pastries, Muffins & Scones
 - ◆ Sweet Butter & Preserves
 - ◆ Seasonal Fresh Fruit Display
 - ◆ Fresh Squeezed Orange Juice
- ◆ Peerless European Royale Coffee
 - ◆ Hot Tea

Breakfast Buffet #1

*Soft Scrambled Eggs with Chives
Breakfast Potatoes
Smoked Salmon, Mini Bagels & Cream Cheese*

Breakfast Buffet #2

*French Toast
Pork Link Sausage*

Breakfast Buffet #3

*Fresh Scrambled Eggs
Hickory Smoked Bacon
Breakfast Potatoes*

Breakfast Buffet #4

*Cheese Blintzes with Powdered Sugar and Fruit Sauce
Fresh Scrambled Eggs
Pork Link Sausage
Breakfast Potatoes*

Breakfast Buffet #5

*Eggs Benedict
Breakfast Potatoes*

***20% Service Charge and 8.25% Sales Tax added to all Hosted Food & Beverage
2012 Calendar Year Pricing***

***Contra Costa Bar Association
Plated Breakfast Menu – Served
\$17-Plus Service Charge and State Sales Tax***

Included with all Breakfasts

*Fresh Orange Juice
Peerless European Royale Coffee
Assorted Breakfast Pastries, Muffins and Scones
Sweet Butter and Preserves*

#1

*Fresh Scrambled Eggs
Hickory Smoked Bacon or Breakfast Link Sausage
Breakfast Potatoes*

#2

*Fresh Scrambled Eggs
French Toast with Warm Maple Syrup
Breakfast Link Sausage*

#3

*Cheese Blintzes with Powdered Sugar and Fruit Sauce
Chicken Apple Sausage
California Fresh Fruit Salad*

*20% Service Charge and 8.25% Sales Tax will be added to all Hosted Food and
Beverage
Calendar Year 2012 Pricing*

**Contra Costa County Bar Association
Scott's Healthy Breakfast Buffets**

European Continental

*Sliced Meats, Cheeses and Baguette
Hard Boiled Egg
Assorted Housemade Zucchini, Bran
Apple and Carrot Muffins
Sweet Butter and Preserves
Whole Seasonal Fresh Fruit
Granola and Fruit Yogurt
2% Milk
Fresh Squeezed Orange Juice
European Royale Coffee
Herbal Teas*

\$18 per person

Breakfast Wrap Buffet

*Scrambled Eggs, Mushrooms, Tomatoes,
Spinach and Cheddar Cheese
Wrapped in Assorted Tortillas.
Assorted Housemade Zucchini, Bran
Apple and Carrot Muffins
Sweet Butter and Preserves
Whole Seasonal Fresh Fruit
Granola and Fruit Yogurt
2% Milk
Fresh Squeezed Orange Juice
European Royale Coffee
Herbal Teas*

\$22 per person

Breakfast Melt Buffet

*Scrambled Eggs, Cheddar Cheese
Sliced Tomato and Canadian Bacon
On a Whole Wheat English Muffin.
Assorted Housemade Zucchini, Bran
Apple and Carrot Muffins
Sweet Butter and Preserves
Whole Seasonal Fresh Fruit
Granola and Fruit Yogurt
2% Milk
Fresh Squeezed Orange Juice
European Royale Coffee
Herbal Teas*

\$22 per person

Frittata Buffet

*Miniature Frittatas, Bite Sized with
Thinly Sliced Ham, Parmesan Cheese
& Fresh Parsley
Assorted Housemade Zucchini, Bran
Apple and Carrot Muffins
Sweet Butter and Preserves
Whole Seasonal Fresh Fruit
Granola and Fruit Yogurt
2% Milk
Fresh Squeezed Orange Juice
European Royale Coffee
Herbal Teas*

\$20 per person

*20% Service Charge and 8.25% Sales Tax added to all Hosted Food and
Beverage*

2012 Calendar Year Pricing

**Contra Costa County Bar Association
Luncheon Menu
\$27.00 plus Service Charge and State Sales Tax**

Starter Salads

Choice of One

**Mixed Green Salad, Tomato, Cucumber, Poppy Seed Vinaigrette
Traditional Caesar Salad, Garlic Croutons, Asiago Cheese**

Entrée Selections

*If two entrees are selected, an entrée breakdown will be required ahead of time, and
MENU IDENTIFIERS will need to be provided for each guest*

**Salmon Alla Bella, Grilled Parmesan Egg-Battered Filet of Salmon, Caper Lemon
Butter**

**Cedar Planked Orange & Bourbon Salmon, Bright Citrus and Sweet Smokey Bourbon
Glaze**

Chicken Picatta, Grilled Breast of Chicken, Caper Lemon Butter

Parmesan Crusted Breast of Chicken, Leek and Lemon Cream Sauce

**Sliced Chicken Sienna (min. 10) With Wild Mushrooms, Leeks and Fontina Cheese,
Toasted Poppy Seed-Dijon Beurre Blanc**

Side Dishes-INCLUDED

(select one side dish for everyone)

**Herbed Rice, Garlic Mashed Potatoes, Oven-Roasted Potatoes or Au Gratin Potatoes
Served with Fresh Seasonal Vegetables**

***Vegetarian Choices**

***Pasta Primavera, Penne Pasta with Julienne Seasonal vegetables and Sun Dried
Tomatoes**

*** Three Cheese Ravioli, Tomato-Olive Sauce**

***Vegetarian Wellington (min 10) Puff pastry in the shape of a large sunflower filled with
fire-roasted vegetables and served on a bed of wilted spinach and sun dried tomato
cream sauce**

Beverages Included with Lunch Pricing--Iced Tea, Lemonade, Coffee and Hot Tea

**Trays of House Baked Cookies Presented Family Style (12) can be added for \$22.00
per tray.**

*20% Service Charge and 8.25% Sales Tax will be added to all Hosted Food and
Beverage*

2012 Calendar Year Pricing

**Contra Costa County Bar Association
Dinner Menu**

\$35.00 plus Service Charge and State Sales Tax

Starter Salads

Choice of One

Mixed Green Salad, Tomato, Cucumber, Poppy Seed Vinaigrette

Traditional Caesar Salad, Garlic Croutons, Asiago Cheese

Entrée Selections

*If two entrees are selected, an entrée breakdown will be required ahead of time, and
MENU IDENTIFIERS will need to be provided for each guest*

Salmon Alla Bella, Grilled Parmesan Egg-Battered Filet of Salmon, Caper Lemon
Butter

Cedar Planked Orange & Bourbon Salmon, Bright Citrus and Sweet Smokey Bourbon
Glaze

Chicken Picatta, Grilled Breast of Chicken, Caper Lemon Butter

Parmesan Crusted Breast of Chicken, Leek and Lemon Cream Sauce

Sliced Chicken Sienna (min. 10) With Wild Mushrooms, Leeks and Fontina Cheese,
Toasted Poppy Seed-Dijon Beurre Blanc

Side Dishes-INCLUDED

*(select **one** side for everyone)*

Herbed Rice, Garlic Mashed Potatoes, Oven Roasted Potatoes or Au Gratin Potatoes
Served with Fresh Seasonal Vegetables

***Pasta Primavera**, Penne Pasta with Julienne Seasonal vegetables and Sun Dried
Tomatoes

*** Three Cheese Ravioli**, Tomato-Olive Sauce

***Vegetarian Wellington**(min 10) Puff pastry in the shape of a large sunflower filled with
fire-roasted vegetables and served on a bed of wilted spinach and sun dried tomato
cream sauce

Dessert: Raspberry Jack, Dreyer's Grand Vanilla Ice Cream, Fresh Raspberries,
Raspberry Sauce and Whipped Cream

***Iced Tea, Lemonade, Coffee and Hot Tea and a Glass of Scott's House Chardonnay
or Cabernet Included with Dinner Pricing**

*20% Service Charge and 8.25% Sales Tax will be added to all Hosted Food and
Beverage*

2012 Calendar Year Pricing



==PRE SET BREAKFAST MENU==

\$16.95/pp, including tax & gratuity

Please Choose One of the Following:

Breakfast Burrito

*Bacon, pan-fried potatoes, cheese and eggs in a flour or whole wheat tortilla.
Served with sour cream, guacamole and salsa on the side.*

Richard's Special

*Two scrambled eggs, two pancakes and two bacon strips.
Served with side of warm berry compote.*

Joe's Special

*Italian sausage, fresh spinach, mushrooms and onions scrambled with eggs.
Topped with fresh grated Romano cheese, served with pan-fried potatoes.*

Homestyle Cheese Blintzes

*Three fresh crepes filled with farmer's cheese, sugar and eggs.
Served with warm berry compote and sour cream.*

Lance's Ultimate Oatmeal

*Rolled oats topped with warm berry compote, dried fruit medley, raisins,
almonds or walnuts, cinnamon and brown sugar.*

Seasonal Fruit & Yogurt

*Fresh seasonal fruit topped with non-fat plain yogurt.
Served with a side of low-fat chocolate chip banana bread or Sunrise granola.*

Meal service includes:

Cranberry, Orange, Grapefruit and Apple Juices

Regular or Decaf Coffee Service

(Hot Tea Service available @ \$1.00 additional per person)



==PRE SET LUNCH MENU #1==

\$16.95/pp, including tax and gratuity

Please Choose One of the Following:

Thai Chicken Salad

Sliced chicken breast, steamed vegetables and noodles, topped with cilantro and sesame seeds in a sweet soy dressing

Cashew Chicken Salad

A mixture of chicken, cashews, apples, celery and mayo on a bed of steamed veggies and fresh greens with Italian dressing

Jo's Delight

Fresh roasted turkey, cream cheese, walnuts, lettuce and tomato with your choice of cranberry or avocado on herb bread, potato salad

Bistro Club

Bacon, avocado, roasted turkey, lettuce, tomato and mayo on herb bread, potato salad

Nature's Way

Cream cheese, jack and cheddar, tomatoes, cucumbers, carrots, mushrooms, avocado and lettuce served on whole grain bread

Classic Reuben

Corned beef with imported Swiss, sauerkraut and Thousand Island dressing grilled lightly on marble rye, potato salad

Optional: Cup of Fruit or Mini Lemon Bar or Mini Brownie @ \$2/pp

Meal service includes:

***Soft Drink or Iced Tea OR Regular/Decaf Coffee
(Hot Tea Service available @ \$1.00 additional per person)***



==PRE SET LUNCH MENU #2==

\$17.95/pp, including tax and gratuity

Please Choose One of the Following:

Cindy's Special

*Choice of Grilled Chicken Breast, Lean Beef Brisket or Pulled Pork,
with mixed green salad, roasted vegetables and grilled sweet potatoes*

Tri-Tip Salad

Caramelized onions, bleu cheese, bacon, tomatoes and cucumbers, Italian dressing

Garden Salad

*Beets, eggs, carrots, cheddar, artichoke hearts, garbanzo and kidney beans on a bed of greens
with Italian dressing*

French Dip Sandwich

Roast beef or turkey, grilled onions, jack & au jus on ciabatta roll, potato salad

Roasted Corn Cakes & Vegetarian Chili

*Baked corn cakes (or brown rice) served with cheddar cheese, sour cream,
guacamole, salsa and cilantro garnish. Served with green salad.*

Fresh Baked Quiche

Choice of Broccoli & Cheddar or Spinach & Bacon. Served with green salad.

Optional: Cup of Fruit or Mini Lemon Bar or Mini Brownie @ \$2/pp

Meal service includes:

***Soft Drink or Iced Tea OR Regular/Decaf Coffee
(Hot Tea Service available @ \$1.00 additional per person)***



==PRE SET LUNCH MENU #3==
Vegetarian/Dairy

\$16.50/pp, including tax and tip

Please Choose One of the Following:

Broccoli & Cheddar Quiche

Served with green salad, choice of dressing

Roasted Corn Cakes & Vegetarian Chili

Baked corn cakes (or brown rice) served with cheddar cheese, sour cream, guacamole, salsa and cilantro garnish. Served with green salad.

Garden Salad

Beets, eggs, carrots, cheddar, artichoke hearts, garbanzo and kidney beans on a bed of greens with Italian dressing

Thai Tofu Salad

Grilled tofu, steamed vegetables, and whole grain noodles with a sweet soy dressing, topped with cilantro and sesame seeds on a bed of fresh greens.

Tuna Salad Sandwich

Choice of whole wheat, herb or egg bread, served with potato or green salad

Nature's Way

Cream cheese, jack and cheddar, tomatoes, cucumbers, carrots, mushrooms, avocado and lettuce served on whole grain bread

Optional: Cup of Fruit or Mini Lemon Bar or Mini Brownie @ \$2/pp

Meal service includes:

Regular or Decaf Cinnamon Spice Iced Tea OR

Regular/Decaf Coffee

(Hot Tea Service available @ \$1.00 additional per person)



1559 Botelho Drive, Walnut Creek (Main Street Plaza)
930-0122

==Banquet Dinner Menu==

\$21.50/person
(\$24.75/person to add Grilled Salmon)
all inclusive

Cindy's Special

*Includes Roasted Vegetables and Brown Rice or Grilled Sweet Potato
Choice of one:*

- *Grilled Chicken with Salsa on the Side*
- *Brisket of Beef (Lean) with BBQ Sauce on the Side*
 - *Turkey or Beef Patty*
- *Pulled Pork with BBQ Sauce on the Side*
 - *Tri-Tip of Beef*

Meals include

Green Salad with Italian Dressing

*Iced Tea - Spiced or Regular, Decaf or Regular Coffee or Water
(Hot Tea Service available @ \$1.00 additional per person)*

Optional: Cup of Fruit or Mini Lemon Bar or Mini Brownie @ \$2/pp

SUNRISE CATERING

Includes Pick Up Orders from Sunrise Bistro

BILLING INFORMATION

Ph (925) 930-6323 Fax (925) 930-6910
1559 Botelho Drive, Walnut Creek CA 94596
www.SunriseBistroCatering.com

BILLING INFORMATION MUST BE COMPLETED AND APPROVED BY BILLING DEPARTMENT, OR PAYMENT WILL BE REQUIRED AT THE TIME OF SERVICE.

ACCOUNT NAME: _____

BILLING ADDRESS: _____

PHONE NUMBER (ACCTS PAYABLE): _____

CONTACT NAME/TITLE (ACCTS PAYABLE): _____

PHONE NUMBER OF RESPONSIBLE PARTY: _____

INDIVIDUALS AUTHORIZED TO ORDER _____

ARE PO NUMBERS REQUIRED ON INVOICES? _____ PO#: _____

NOTE: WE MUST HAVE A CURRENT MASTERCARD OR VISA # ON FILE.

MC / VISA / AMX #: _____ EX: _____

NAME: _____

PAYMENT IS DUE WITHIN 30 DAYS OF BILLING OR WE WILL CHARGE YOUR CREDIT CARD AND MAIL YOU A COPY OF THE TRANSACTION.

ZIO FRAEDO'S

FINE CONTINENTAL CUISINE

Your Host
Anthony F. Lo Forte, Sr.

Appetizers

Jumbo Prawn Cocktail (5)	\$10.95
Crab Cakes (2)	\$11.95
Steamed Clams	\$14.95
Bruschetta (7 pieces)	\$6.95
Bay Shrimp Bruschetta	\$8.95
Garlic Bread	\$4.50
Cheesy Garlic Bread	\$5.95
Coconut Prawns (5 pieces)	\$11.95
Garlic Prawns Saute (5 pieces)	\$10.95
Calamari Fritti	\$7.95
Blue Point Oysters (6 pieces)	\$12.95
Smoked Salmon	\$10.95
Escargot (6 pieces)	\$8.95
Fried Oysters (6 pieces)	\$8.95
Big Three (calamari, bruschetta & zucchini)	\$15.95
Deep Fried Zucchini	\$7.95
Seafood Trio (Clam strips, calamari & 2 spicy baja fish strips)	\$17.95
French Fries	\$5.95

Soups

Minestrone	Cup	\$4.25
	Bowl	\$5.50
Soup of the Day	Cup	\$4.25
	Bowl	\$5.50
Clam Chowder	Cup	\$4.75
(Friday & Saturday)	Bowl	\$6.50

Seafood Pastas

Prawns Rissoto	\$19.95
<i>Jumbo prawns and risotto tossed with red & green peppers and mushrooms</i>	
Fresh Clams in Linguini	\$16.95
<i>Red marinara sauce or white wine sauce</i>	
Calamari Napolitana	\$16.95
<i>Rings and tentacles simmered in a marinara sauce over linguini</i>	
Shrimp Piccata	\$18.95
<i>Sauteed jumbo prawns tossed in a lemon caper butter with mushrooms and green onions over fettuccini noodles</i>	
Shrimp and Crab Linguini	\$19.95
<i>Crab and jumbo prawns sautéed in olive oil and fresh garlic, tossed with alfredo sauce and served over linguini</i>	
Spaghetti Messina	\$15.95
<i>Spaghetti noodles in a white wine sauce with a hint of lemon sautéed with prawns & asparagus</i>	
Salmon Puttanesca	\$19.95
<i>Penne pasta with marinara sauce, fresh tomatoes, anchovies, garlic, capers, black olives (kalamata) and parsley</i>	

Pasta Specialties

Zio's Vermicelli Putanesca	\$13.95
<i>Pasta with marinara sauce, fresh tomatoes, anchovies, garlic, capers, black olives (kalamata) and parsley</i>	
Fettuccini Carbonara	\$13.95
<i>Garlic parmesan crème sauce with peas & pancetta</i>	
Fettuccini with Chicken & Sundried Tomatoes	\$16.95
<i>Classic Fettuccini Alfredo with sliced grilled chicken & sundried tomatoes</i>	
Ravioli (Meat or Cheese)	\$14.95
<i>Served in a marinara sauce</i>	
Penne Mediterranean	\$12.95
<i>Penne pasta with artichokes, kalamata olives, pepperoncini, sundried tomatoes, and feta in olive oil</i>	
Fettuccini Florentine	\$13.95
<i>Sautéed green onions, spinach, mushrooms, and garlic in a cream sauce tossed in fettuccini noodles topped with diced tomatoes</i>	
Fettuccini Alfredo	\$14.95
Tortellini with Pesto Sauce	\$13.95
Capellini Pomodoro	\$13.95
Rigatoni with Sausage & Mushrooms	\$14.95
Penne Arrabbiata	\$13.95
<i>Spicy marinara sauce</i>	
Penne Primavera	\$13.95
<i>White sauce with fresh vegetables</i>	
Penne Puttanesca	\$13.95
<i>Penne pasta with marinara sauce, fresh tomatoes, anchovies, garlic, capers, black olives (kalamata) and parsley</i>	
Farfalle Contadina	\$13.95
<i>Farfalle pasta with light tomato cream sauce, sage, chicken and mushrooms</i>	
Spaghetti Amatriciana	\$13.95
<i>Spaghetti pasta with spicy marinara sauce, pancetta and onions</i>	
Fettuccine Al Salmone	\$18.95
<i>Fresh salmon with a light cream sauce and dill</i>	

Additions (on the side):

Prawns (3)	\$4.50	Meatballs	\$3.00
Chicken	\$3.00	Italian Sausage	\$4.00

Salads

Shrimp Louie	\$14.95
<i>Mixed Greens topped with bay shrimp and thousand island dressing on the side</i>	
Iceberg Wedge	\$10.95
<i>Bleu cheese dressing</i>	
Hearts of Romaine	\$10.95
<i>Balsamic vinaigrette dressing</i>	
Crab Louie	\$16.95
<i>Mixed Greens topped with crab and served with thousand island dressing on the side</i>	
Cobb Salad	\$13.95
<i>Mixed Greens topped with diced chicken, bacon, egg, tomato and cucumber. Served with a Dijon vinaigrette</i>	
Spinach Salad	\$12.95
<i>Slightly warmed Baby Spinach tossed with a special dressing, mushrooms, crumbled bacon & feta</i>	
Cranberry Spinach Salad	\$12.95
Add Blackened Basa (swai)	\$3.50
Tuna Salad	\$11.95
<i>Mixed Greens topped with Tuna Salad</i>	
Waldorf Chicken Salad	\$12.95
<i>Mixed Greens topped with Grilled Chicken Salad, grapes, walnuts, celery and apple</i>	
Ensalada Caprese	\$8.95
<i>Sliced fresh mozzarella, tomato & basil drizzled with extra virgin olive oil</i>	
Ensalada Siciliana	\$8.95
<i>Tomatoes, red onion and anchovies topped with vinaigrette dressing</i>	
Chinese Chicken	\$13.95
<i>Napa Cabbage & mixed green tossed in a special ginger soy dressing with a little kick</i>	
Mediterranean	\$12.95
<i>Mixed Greens tossed with kalamata olives, mushrooms, crumbled feta and tossed in a balsamic vinaigrette</i>	
Southwest Chicken Salad	\$13.95
<i>Mixed greens topped with black beans, corn, and a grilled chicken breast. Served with a bbq ranch dressing</i>	
Crispy Chicken BLT Salad	\$13.95
<i>Mixed Greens tossed with ranch, tomatoes, & bacon and topped with sliced crispy chicken</i>	
Caesar	\$15.95
<i>Prepared tableside for two</i>	
Add Grilled Chicken	\$3.00
Add Grilled Salmon	\$4.50
Zio Salad	\$11.95
<i>Mixed Greens tossed with a raspberry vinaigrette, seasonal fruit, caramelized walnuts and topped with crumbled bleu cheese</i>	
Mixed Green Salad	\$4.95

Chef D' Cuisine: Luis Melgar

✧ Chicken Specialties ✧

Chicken Toscana	\$15.95
<i>Chicken breast topped with artichokes and mushrooms a cream sauce</i>	
Chicken Parmigiana	\$15.95
<i>Breaded chicken breast topped with mozzarella cheese and marinara</i>	
Chicken Marsala	\$15.95
<i>Chicken breast sautéed in marsala wine with mushrooms and green onions</i>	
Chicken Piccata	\$15.95
<i>Chicken breast sautéed with white wine, lemon caper sauce</i>	
Chicken Cordon Bleu	\$16.95
<i>Chicken breast stuffed with cheese and ham topped with a mornay sauce</i>	
Chicken Florentine	\$16.95
<i>Chicken cutlet stuffed with spinach, topped with a white wine mushroom parmesan cream sauce</i>	

✧ Beef Specialties ✧

Filet Mignon	8oz. \$25.95
<i>Choice center cut, perfectly char-fired</i>	12oz. \$32.95
Brochettes of Beef	\$21.95
<i>Grilled filet tips and vegetables in a bordelaise sauce served over a bed of rice pilaf</i>	
Filet Marsala	\$28.95
<i>8 ounces of choice filet with mushrooms in a marsala wine sauce served with your choice of pasta or garlic mashed potatoes</i>	
Tournado of Beef	\$25.95
<i>Mashed potatoes topped with 2 Garlic crostinis and 2 filet medallions covered with béarnaise sauce</i>	
Medallion of Beef	\$25.95
<i>Mashed Potatoes topped with two filet medallions and bordelaise sauce</i>	
Steak Diane	\$25.95
<i>Pan seared filet mignon, classic bordelaise, dijon mustard sauce</i>	
Aged New York Steak	\$25.95
<i>12 ounce choice center cut, corn fed grilled to order</i>	
Aged New York Steak Au Poivre	\$26.95
<i>12 ounce choice center cut, cracked pepper</i>	
Ground Sirloin Steak	\$14.95
<i>Served with mushrooms and gravy</i>	

Add a side of sautéed mushrooms to any of the above for \$3.00

✧ Other Specialties ✧

Pork Chop	\$15.95
<i>Charbroiled to perfection</i>	
Angus Burger	\$11.95
<i>½ pound charbroiled burger served with french fries</i>	

Split Fee \$3.00 • Cake Cutting Fee \$2 • Corkage Fee \$15
 Applicable Sales Tax Added to All Food and Beverage Items
 A 20% gratuity will be added for groups of six or more.
 Reminder: Please silence your cell phone.

✧ Veal Specialties ✧

Veal Piccata	\$18.95
<i>Veal cutlet sautéed in a white wine, lemon caper sauce</i>	
Veal Marsala	\$18.95
<i>Veal cutlet sautéed in marsala wine with mushrooms and green onions</i>	
Veal Parmigiana	\$18.95
<i>Breaded veal cutlet topped with mozzarella cheese and marinara</i>	
Veal Milanese	\$18.95
<i>Breaded veal cutlet sautéed in lemon, butter and white wine sauce</i>	
Veal Saltimbocca	\$19.95
<i>Veal cutlet with prosciutto ham, mozzarella cheese and sage, sautéed with mushrooms and marsala wine</i>	
Veal Oskar	\$20.95
<i>Veal cutlet topped with crab, asparagus & béarnaise sauce</i>	

✧ Seafood Specialties ✧

Calamari Steak	\$15.95
<i>Tender Calamari Steak dipped in egg batter and topped with garlic butter</i>	
Calamari Steak Parmigiana	\$16.95
<i>Tender Breaded Calamari Steak topped with marinara and mozzarella cheese</i>	
Filet of Salmon	\$18.95
<i>Pan Seared and served with a garlic butter sauce</i>	
Filet of Halibut	Market Price
<i>Pan Seared and served with a garlic butter sauce</i>	
Filet of Petrale Sole	\$17.95
<i>Pan Seared and served with a white wine lemon caper sauce</i>	
Filet of Petrale Sole Almondine	\$18.95
<i>Pan-seared with white wine sauce, topped with almond slivers</i>	
Scallop Sauté Doré	\$19.95
<i>Lemon butter, Capers, White Wine</i>	
Prawns Sauté Doré	\$19.95
<i>Lemon butter, Capers, White Wine</i>	
Filet of Basa (swai)	\$16.95
<i>Blackened or Panko fried</i>	
Scalone Steak	\$17.95
<i>Scallop and Abalone patties topped with a garlic butter sauce</i>	
Scampi	\$21.95
<i>Jumbo Prawns or Scallops sautéed in butter, lemon, olive oil and garlic</i>	
Captains Platter	\$22.95
<i>Fried Prawns, scallops, calamari and white fish served with fries</i>	

Make it a memorable affair...

Private Rooms available for any occasion.
 Weddings, Anniversaries, Birthdays and Memorials.
 For 25-250 Guests
 Off-site catering also available
 For more information, please ask your waiter

Your Hosts
A.J. Lo Forte, Sr.
A.J. Lo Forte, Jr.

Appetizers

Jumbo Prawn Cocktail	9.95	Garlic Prawns Sauté	10.95
Calamari Vinaigrette	7.95	Calamari Fritti	7.95
Tomatoes & Fresh Mozzarella	6.95	Toasted Ravioli	6.95
Bruschetta	4.95	Deep Fried Zucchini	6.95
Escargot Francaise	8.95	Mushrooms Sauté	5.95
Garlic Bread (per person)	3.50	Crab Cakes	9.95
1/2 Dozen Oysters on the Half Shell			9.95

Zio's Lunch Special

Please ask your server

Salads

Caesar Salad	8.75	Mediterranean Salad	8.75
Chicken Caesar Salad	9.95	Shrimp Louis	11.95
Spinach Salad	8.75	Chef Salad	9.95
Mixed Green Salad	4.50	Chef Salad (Tuna)	9.95

Soups

Minestrone	Cup 3.50	Clam Chowder (Fridays only)	4.50
	Bowl 4.50	Tortellini in Brodo	4.50

Pasta

Capellini with Tomato & Basil	9.95	Penne Primavera	12.95
Linguini with Clams	13.95	Ravioli (Meat or Cheese)	12.95
Vermicelli with Calamari	12.95	Lasagna al Forno	13.95
Fettuccini Alfredo	13.95	Tortellini with Pesto Sauce	13.95

Desserts

Creme Brulle	5.00	Spumoni	3.00
Tiramisu	5.00	Cheesecake (cut)	5.00

Coffee, Tea, Milk or Iced Tea . . . 2.00

Applicable Sales Tax added to all Food and Beverage Items

No personal Checks Cashed

Sandwiches

Tuna Salad	7.95	Grilled Chicken Breast	7.95
Turkey Breast	8.95	Ground Sirloin Burger	8.95
Italian Cold Cuts	9.95	Mushroom & Swiss Burger	9.95
Club House	9.95	New York Steak	12.95

Served with Steak Fries and Garni

Entrees

Soup du Jour or Green Salad

Chicken Toscana	Artichokes, White Sauce	11.95
Chicken Parmigiana	Tomato Sauce, Topped with Italian Cheese	11.95
Chicken Marsala	Mushrooms, Shallots, Marsala Wine	11.95
Chicken Piccata	Lemon Butter, Capers, White Wine	11.95
Veal Scallopini Marsala	Mushrooms, Shallots, Marsala Wine	13.95
Veal Scallopini Piccata	Lemon, Capers, White Wine	13.95
Veal Parmigiana	Tomato Sauce, Topped with Mozzarella Cheese	13.95
Veal Milanaise	Breaded, Lemon Sauce	13.95
Scallops Sauté Doré	Lemon Butter, Capers, White Wine	13.95
Prawns Sauté Doré	Lemon Butter, Capers, White Wine	13.95
Calamari Steak	Garlic Butter	13.95
Filet of Petrale Sole	Lemon Butter, White Wine	13.95
New York Steak	Choice Sirloin Strip, Broiled	16.95

Zio Fraedo's

Banquet Facilities

Weddings • Anniversaries • Reunions
Bar/Bat Mitzvahs • Meetings • Luncheons
Three Private Rooms with Full Bars • 25 to 250 People

Chief D' Cuisine
Luis Melgar

Other Catering Options

La Mediterranee

<http://www.cafelamed.com/pages/catering.html>

Bentelino's Deli & Catering

785 Oak Grove Road, Concord
925-676-6666
<http://www.bentelinos.com/>

Classic Catering

925-939-9224
2653 Pleasant Hill Road, PH

Back Forty Texas BBQ

925-935-1440
100 Coggins Drive, PH

New York Pizza

925-687-5882
1649 Contra Costa Blvd., PH

Smokin Okie BBQ Joint

925-942-0149
1941 Oak Park Blvd, #10, PH

Mangiamo

925-942-0420
1941 Oak Park Blvd., PH

Meals by Marlene

925-212-1859

Thai Osha Restaurant

925-825-2148
1968 Contra Costa Blvd., PH

Harvest Fine Catering

925-938-2070
1941 Oak Park Blvd., #10, PH

Dave's Traveling Cuisine

925-997-7526
www.davescuisines.com

Luigi's Catering and Deli

925-825-2030
2709 Clayton Road, Concord

Genova Deli & Ravioli

925-939-3838
1105 S California Blvd, WC

La Tapatia

1802 Willow Pass Road, Concord
www.Latapatia.org

Yans China Bistro

925-944-5968
2929 N Main St., WC
www.yanschinabistro.com