



Il Fornaio Holiday Menu Packages

November 2021 – January 2022



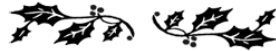
Happy Holidays from Il Fornaio Catering!

**Our holiday packages have been designed with
some of our chef's favorite items
to celebrate the Holidays and a wonderful New Year!**

**Our professional catering staff will be there every step
of the way to create your special menu, help you with
decorating ideas, refer vendors to you, and assist you
with the planning process.**

**Il Fornaio Catering
302 South Market Street
San Jose, CA 95113
(408)271-3350**

Holiday Package One



Hors D'oeuvres

*Your guests will be greeted by the Il Fornaio Staff
serving the following Hors D'oeuvres:*

(4 pieces total per guest)

Barchette di Endiva con Salmone

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

Zucchini Ripiene

*Zucchini stuffed with Italian sausage,
ricotta and parmesan*

Panzerotti Caprese

Puff pastry stuffed with mozzarella and pizza sauce



Dinner Service

Served with Il Fornaio Fresh Baked Breads & Olive Oil & Balsamic Vinegar

Insalate

Insalata Cesarina

*Romaine lettuce, focaccia croutons, shaved parmesan;
Caesar dressing*

Entrées

(final split entrée count is due by 11am 3 business days prior to the event; Meal indicator place cards are required)

Petti di Pollo Piccata

*Sautéed chicken breast with white wine,
garlic, capers and butter; served with
Mashed potatoes and seasonal vegetables*

Controfiletto di Manzo alla Griglia

*New York steak, grilled medium rare,
Mixed mushroom sauce; served with
Mashed potatoes and seasonal vegetables*

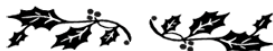
Crespelle Vegetariana

Stuffed crepes with mushrooms, ricotta cheese, and spinach; béchamel sauce, garlic, chopped tomatoes and basil

Continued on next page...

Holiday Package One

(Continued)



Dolci

Il Fornaio Oak Roasted Coffee and Mighty Leaf Tea Service
(Choice of one of the following)

Torta di Cioccolato

Rich chocolate cake

Torta di Formaggio

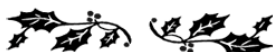
Rich cheesecake

Choice of: lemon, raspberry, espresso, or chocolate

Dolci di Natale

(Additional \$5.00 per person)

Elegant display of Holiday Desserts



Wine Service

1 bottle of Il Fornaio Chardonnay and 1 bottle of House Sangiovese

(Il Fornaio is proud to open and pour our exclusively bottled and imported Italian wines at each table)

Bar Service

1 Drink ticket per person will be issued to the site contact for distribution to the guests

(Full bar service includes house mixed drinks, domestic and premium beers, house wines, soft drinks, mineral waters, and juices)

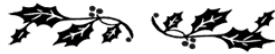
*Upgrade to premium liquor for an additional \$2.00 per person



Package One Price: \$85.00 Per Person

20% Service Charge & Applicable Sales Tax will be added to the cost of the menu

Holiday Package Two



Hors D'oeuvres

*Your guests will be greeted by the Il Fornaio Staff
serving the following Hors D'oeuvres*

(6 pieces total per guest)

Crostini Misti di Mare

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

Funghi con Mortadella

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

Vol au Vent di Polenta

Polenta baskets stuffed with gorgonzola, walnuts and truffled honey



Dinner Service

Served with Il Fornaio Fresh Baked Breads & Olive Oil & Balsamic Vinegar

Insalate

Insalata Cesarina

*Romaine lettuce, focaccia croutons, shaved parmesan;
Caesar dressing*

Entrées

Guests to choose from 2 of the following. The vegetarian entrée is always the 3rd option.

Final split entrée count is due by 11am 3 business days prior to the event; Meal indicator place cards are required)

Pollo Valdostana

*De-boned and pounded chicken breast, rolled with
thinly sliced ham and fontina cheese; dipped in breadcrumbs, cooked
and finished with chicken demi-glace, Trebbiano wine, fried sage
leaves, Dijon; served with seasonal vegetables and Mashed potatoes*

Salmone alla Griglia

*Grilled local salmon with lemon and extra virgin olive oil;
Served with seasonal vegetables and Mashed potatoes*

Baked Prime Rib of Beef

*Pre-sliced Medium Rare; Au Jus with Creamed Horseradish Sauce;
Served with seasonal vegetables and Mashed potatoes*

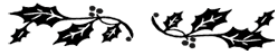
Risotto con Zucca

*Italian Carnaroli rice with butternut squash,
sage, white wine, shallots and parmesan*

Continued on next page...

Holiday Package Two

(Continued)



Dolci

Il Fornaio Oak Roasted Coffee and Mighty Leaf Tea Service

(Choice of one of the following)

Tiramisu

Treviso-style tiramisù with ladyfingers soaked in rum and espresso, layered with mascarpone and topped with a dusting of cocoa powder

Cannoli Siciliano

Cannoli filled with sheep's milk ricotta, candied orange, bittersweet chocolate and pistachios

Dolci di Natale

(Additional \$5.00 per person)

Elegant display of Holiday Desserts



Wine Service

1 bottle of Il Fornaio Chardonnay and 1 bottle of House Sangiovese

(Il Fornaio is proud to open and pour our exclusively bottled and imported Italian wines at each table)

Bar Service

2 Drink tickets per person will be issued to the site contact for distribution to the guests

(Full bar service includes house mixed drinks, domestic and premium beers, house wines, soft drinks, mineral waters, and juices)

*Upgrade to premium liquor for an additional \$4.00 per person



Package Two Price: \$105.00 Per Person

20% Service Charge & Applicable Sales Tax will be added to the cost of the menu

Holiday Package Three



Hors D'oeuvres

*Your guests will be greeted by the Il Fornaio Staff
serving the following:*

(8 pieces total per guest)

Panzerotti con Tartufo Nero e Brie

*Puff pastry stuffed with black truffles and brie;
drizzled with truffle honey*

Cocktail di Gamberoni

*Chilled jumbo prawns;
traditional cocktail sauce*

Zucchini Ripiene

*Zucchini stuffed with Italian sausage,
ricotta and parmesan*

Vol au Vent di Polenta con Gorgonzola

*Polenta baskets stuffed with gorgonzola, walnuts and
truffled honey*

Champagne or Cider

*(Tray passed upon guests' arrival or poured tableside upon guests being seated or with dessert)
One glass of House Champagne or Cider per person*



Dinner Service

Served with Il Fornaio Fresh Baked Breads & Olive Oil & Balsamic Vinegar

Primi

Family style platters placed at each table

Casarecce con Salsiccia e Funghi

*Short twist pasta, sausage, chopped tomatoes, broccoli
tips, pecorino cheese and trebbiano wine*

Penne alla Putanesca

*Pasta tubes, fresh marinara, Kalamata olives, capers,
basil, garlic, red peppers and chopped tomatoes*

Continued on next page...

Holiday Package Three

(Continued)

Insalate

(Choice of one of the following)

Insalata Invernale

*Frisee, Radicchio, Belgium Endive, Grapes,
Walnuts, Gorgonzola; Champagne Vinaigrette*

Insalata Cedri e Feta

*Romaine lettuce with red onion, feta cheese, mandarin
oranges, dried cranberries & toasted almonds;
lemon & oregano citronette*

Entrées

(Guests to choose from 2 of the following. The vegetarian entrée is always the 3rd option.

Final split entrée count is due by 11am 3 business days prior to the event; Meal indicator place cards are required)

Filetto di Manzo Grigliato

*Tender Filet Mignon grilled medium-rare with a shallot
demi-glace; Served with seasonal vegetables and
Mashed potatoes*

**Add a jumbo prawn sautéed in lemon, garlic and butter
for an additional \$8++ per person*

Branzino con Uva

*Grilled Sea Bass with grape beurre blanc;
Served with seasonal vegetables
and Mashed potatoes*

Agnello Gratinato

*Rack of lamb with seasoned breadcrumbs,
rosemary, garlic, and trebbiano wine;
Served with seasonal vegetables and Mashed potatoes*

Crespelle Vegetariana

*Stuffed crepes with mushrooms, ricotta cheese, and
spinach; béchamel sauce, garlic, chopped tomatoes
and basil*

Dolci

Il Fornaio Oak Roasted Coffee and Mighty Leaf Tea Service

(Choice of one of the following)

Dolci Duo

*A petite portion of our Treviso-style tiramisù served alongside
a cannoli filled with sheep's milk ricotta, candied orange, bittersweet chocolate and pistachios*

Torta di Formaggio

*Rich cheesecake
Choice of: lemon, raspberry, espresso, or chocolate*

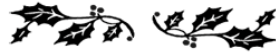
Torta di Mele

*Fresh apple tart garnished with walnuts and caramel
sauce*

Continued on next page...

Holiday Package Three

(Continued)



Wine Service

1 bottle of Il Fornaio Chardonnay and 1 bottle of House Sangiovese

(Il Fornaio is proud to open and pour our exclusively bottled and imported Italian wines at each table)

Bar Service

3 Drink tickets per person will be issued to the site contact for distribution to the guests

(Full bar service includes house mixed drinks, domestic and premium beers, house wines, soft drinks, mineral waters, and juices)

*Upgrade to premium liquor for an additional \$6.00 per person



Package Three Price: \$146.00 Per Person

20% Service Charge & Applicable Sales Tax will be added to the cost of the menu

Holiday Buffet Dinner Package



Hors D'oeuvres

*Your guests will be greeted by the Il Fornaio Staff
serving the following Hors D'oeuvres*

(6 pieces total per guest)

Arancini di Riso

*Deep fried rice balls filled with mozzarella and
parmesan cheese and vegetables;
marinara dipping sauce*

Pollo al Curry

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

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*



Buffet Dinner

Served with Il Fornaio Fresh Baked Breads & Olive Oil & Balsamic Vinegar

Insalata di Mandarini

*Baby hearts of romaine, marinated sweet red onions, segmented orange,
dried cranberries, crumbled feta cheese, toasted almonds; lemon and oregano citronette*

Insalata Spinaci e Gamberoni

*Organic spinach, tomato, sweet red onion, bay shrimp,
Ricotta salata; lime-shallot vinaigrette*

Roasted Potatoes

Seasonal Vegetables

Pollo Marbella

Grilled Whole Chicken with fresh herbs, olives and capers

Brasato al Valpolicella

Braised Short Ribs

Continued on next page...

Holiday Buffet Dinner Package

Continued

Salmone alla Griglia

Grilled local salmon with orange citronette

Eggplant Parmesan

*Breaded eggplant layered with marinara,
mozzarella and parmesan*

Budino di Pane Station

*Bread pudding made with Granny Smith apples, golden raisins, figs and brandy;
served with crème anglaise and vanilla gelato*

Il Fornaio Oak Roasted Coffee and Mighty Leaf Tea Service



Wine Service

1 bottle of Il Fornaio Chardonnay and 1 bottle of House Sangiovese

(Il Fornaio is proud to open and pour our exclusively bottled and imported Italian wines at each table)

Bar Service

2 Drink tickets per person will be issued to the site contact for distribution to the guests

*(Full bar service includes house mixed drinks, domestic and premium beers, house wines,
soft drinks, mineral waters, and juices)*

*Upgrade to premium liquor for an additional \$4.00 per person



Holiday Buffet Dinner Package: \$111.00 Per Person

20% Service Charge & Applicable Sales Tax will be added to the cost of the menu

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	\$12.00++ & up
Mixed House Drinks	\$12.00++
Premium Drinks & cordials	\$14.50++ & up

Cash Bar

Soft Drinks & Juices	\$5.50
Mineral Waters	\$5.50
Domestic Beer	\$7.50
Import/Premium Beers	\$8.75
Wine by the glass	\$13.00 & up
Mixed House Drinks	\$13.00
Premium & Cordials	\$15.50 & up

*Prices Do Not Include A 22% Service Charge and Applicable State Sales Tax
\$150.00 Bartender fee applies for sales less than \$350.00 per bar.*

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 \$20.00/hour (4-hour minimum) per attendant.

CORKAGE CHARGE:

Il Fornaio is proud of its wines and champagnes, and has working agreements with all of the major distributors in the Bay Area. We will be able to provide you and your guests with any type of beverage you desire. If you desire to bring in your own wine and/or champagne, the Corkage fee for this is **\$30.00 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 (1.51) will carry a **\$45.00 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.

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.

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 22% and Sales tax is currently 9.375%. 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.**