

# The History of Il Fornaio

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

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

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

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

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

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

## HORS D'OEUVRE RECEPTIONS

- **ANTIPASTO MISTO:** **\$19.95++ per person**  
 Italian antipasto display with mild coppa, mortadella, bresaola, parma prosciutto, Artichokes and olives. Served with Il Fornaio panini.
- **PASTA STATION:** **\$22.95++ per person**  
**(Exhibition cooking by our Il Fornaio Chefs at your event!)**  
**Penne alla Putanesca** (Freshly prepared penne pasta with marinara, kalamata olives, capers, basil, garlic, red peppers and chopped tomatoes)  
**Conchiglie al Pollo** (Shell pasta, chicken breast, fresh broccoli, sundried tomatoes, roasted garlic, trebbiano wine and pecorino cheese)  
**Gnocchi alla Friulana** (Potato dumplings, sausage, caramelized onions, Mushrooms, tomato-cream sauce, white wine)
- **SHELLFISH STATION:** **\$38.95++ per person**  
 Fresh oyster shooters, clams, jumbo prawns, marinated calamari, poached sea scallops and cracked crab claws. All served on ice with a selection of sauces.
- **CARVING STATION:** (all prices include chef charges)

  - 1. Tacchino (whole roasted and deboned turkey)** **\$450.00++ each**  
 (serves 40 guests)  
 (Filled with apples, pinenuts, swiss chard, filone and parmesan)
  - 2. Prosciutto (whole baked ham)** **\$450.00++ each**  
 (serves 40 guests)  
 (Served with sweet mustard glaze and Il Fornaio rolls)
  - 3. Controfiletto di Manzo** **\$525.00++ each**  
 (serves 30 guests)  
 (New York strip served with mixed mushroom sauce)
  - 4. Lonza di Maiale** **\$475.00++ each**  
 (serves 30 guests)  
 (Roasted pork loin filled with prosciutto and spinach; rosemary demi-glace; Il Fornaio bread)
  - 5. Primo Taglio** **\$575.00++ each**  
 (serves 30 guests)  
 (Prime Rib roasted in herbs and Italian rock salt, served with fresh horseradish and au jus; Il Fornaio rolls)
  - 6. Gamba d'Agnello** **\$550.00++ each**  
 (serves 30 guests)  
 (Roasted leg of lamb served with mint jam; Il Fornaio bread)
- **PESCE AFFUMICATO** **\$24.95++ per person**  
 (minimum of 20)  
 (Smoked and cured salmon, trout, and sturgeon served with tartar sauce, capers, shaved sweet red onion and lemon. Sliced Il Fornaio breads and toasted crostini)
- **FRUTTA FRESCA DI STAGIONE** **\$8.00++ per person**  
 (Fresh seasonal fruit presentation)
- **FORMAGGI IMPORTATI E LOCALI** **\$9.00++ per person**  
 (Borsin, Bell Paese, Brie, Reggiano, Drunken Goat, Manchego, and Baby Gouda. Served with crackers, baguettes and grapes)
- **CRUDITE CUPS** **\$9.00++ per person**  
 (Raw vegetables served with dip & humus)
- **DOLCI ASSORTITI** **\$16.00++ per person**  
 (Elegant dessert display of our traditional cakes and tarts, our fresh-baked assorted biscotti and cookies. Starbucks coffee and Mighty Leaf tea service)
- **MASHED POTATO BAR** **\$17.95++ per person**  
 (minimum of 25)  
 Mashed Potatoes with Assorted Toppings: BBQ Pulled Pork, Bacon, Shredded Cheddar, Broccoli, Chives, Crispy Onions, Sour Cream & Gravy; Martini Glasses)



## Hors d'oeuvre Package #1

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

### COLD ANTIPASTI

#### **Fragole Ripiene**

(Strawberries filled with herbs and Boursin cheese)

#### **Crostini Assortiti**

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

#### **Melanzane al Formaggio di Capra**

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

### HOT ANTIPASTI

#### **Pizzette Assortite**

(Bite-sized assorted pizzas)

#### **Funghi con Mortadella**

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

**\$20.25++ per person**

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



## Hors d'oeuvre Package #2

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

### COLD ANTIPASTI

#### **Crostini Misti di Mare**

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

#### **Melanzane al Formaggio di Capra**

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

#### **Fragole Ripiene**

(Strawberries filled with herbs and Boursin cheese)

### HOT ANTIPASTI

#### **Pizzette Assortite**

(Bite-sized assorted pizzas)

#### **Funghi con Mortadella**

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

#### **Polpettine Duetto**

(Housemade meatballs on soft polenta prepared two different ways: with truffle accented mushrooms & with tomato sauce & Grana Padano (contains pistachios))

#### **Pollo al Curry**

(Chicken apple sausage served with bell peppers and basil)

#### **Vol au Vent di Polenta con Gorgonzola**

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

\$33.25++ per person

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## Hors d'oeuvre Package #3

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

### **ANTIPASTO STATION**

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

### **PIZZA STATION**

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

### **FRESH SLICED FRUIT DISPLAY**

### **DOMESTIC AND INTERNATIONAL CHEESE DISPLAY**

(Served with crackers and baguettes)

### **COLD ANTIPASTI**

#### **Spiedino Ciliegiotti e Mozzarella al Basilico**

(Cherry tomatoes and mozzarella skewers)

#### **Barchette di Endivia con Salmone**

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

#### **Crostini Assortiti**

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

### **HOT ANTIPASTI**

#### **Gamberoni Pancettati**

(Prawns wrapped in pancetta; served with lemon citronette)

#### **Polpettine al Granchio**

(Mini Dungeness crab cakes served with lemon and olive oil)

#### **Salsiccia di Pollo**

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

**\$48.75++ per person**

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

(Priced per dozen)

**Melanzane al Formaggio di Capra** \$25.00++

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

**Prosciutto ai due melone** (*Not available winter season*) \$25.25++

(Fresh melon pieces wrapped with prosciutto)

**Salmone Affumicato e Pere al Cucchiaino** \$29.25++

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

**Tartara di Tonno** \$29.25++

(Ahi Tuna, red onion, wasabi, caviar, capers, lemon and lime.  
Served on a crisp cucumber disk)

**Cocktail di Gamberoni** \$39.95++

(Chilled jumbo prawns; traditional cocktail sauce)

**Crostini Misti di Mare** \$43.95++

(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)

**Fragole Ripiene** (*Not available winter season*) \$26.00++

(Strawberries filled with herbs and Boursin cheese)

**Crostini Assortiti** (\*vegan w/out brie cheese) \$26.00++

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

**Ostriche Fresche** \$70.00++

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

**Barchette di Endiva con Salmone** \$34.95++

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

**Cestini con Trota Affumicata** \$29.95++

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

**Spiedino Ciliegiotti e Mozzarella al Basilico** \$37.75++

(Cherry tomatoes and mozzarella skewers)

**Oysters on the Half Shell** \$ Subject to market price

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

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# HOT ANTIPASTI

(Priced per dozen)

**Gamberoni Pancettati** \$51.95++

(Prawns wrapped in pancetta; served with lemon citronette)

**Panzerotti Caprese** \$27.00++

(Puff pastry stuffed with mozzarella and pizza sauce)

**Panzerotti con Tartufo Nero e Brie** \$42.95++

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

**Pizzette Assortite** \$31.45++

(Bite-sized assorted pizzas)

**Funghi Farciti** \$27.00++

(Baked mushroom, filled with pesto and cheese)

**Funghi con Mortadella** \$28.00++

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

**Polpettine al Granchio** \$49.95++

(Mini Dungeness crab cakes served with lemon and olive oil)

**Polpettine Duetto** \$41.75

(Housemade meatballs on soft polenta prepared two different ways:  
with truffle accented mushrooms & with tomato sauce & Grana Padano (contains pistachios)

**Zucchini Ripiene** \$25.00++

(Zucchini stuffed with Italian sausage, ricotta and parmesan.  
Garnished with fresh sage leaves and a dash of pepperoncino)

**Pollo al Curry** \$39.95++

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

**Salsiccia alla Griglia** \$33.00++

(Grilled mild Italian sausages served with Dijon mustard sauce)

**Salsiccia di Pollo** \$33.00++

(Chicken apple sausage served with bell peppers and basil)

**Vol au Vent di Polenta con Gorgonzola** \$29.25++

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

**Capesante con Pancetta** \$39.95++

(Mesquite grilled pancetta wrapped sea scallop skewers)

**Arancini di Riso** \$27.00++

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

**Cozze con Salsiccia** \$29.95++

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

**Agnello alla Scottadito** \$78.00++

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

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



## 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++ & up
Premium Drinks & Cordials	\$14.50++ & up

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

### 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 & up
Premium Drinks & Cordials	\$15.50 & up

\$300 Bartender fee applies for sales less than \$350.00 per bar.

(1) Bartender is recommended per 75 guests.





## *Optional Bar Package:*

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

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

### **Hosted Bar Packages:**

#### **1<sup>st</sup> Hour of the Event: \$24.00**

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

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

**2<sup>nd</sup> hour @ \$17.00++pp**

**3<sup>rd</sup> hour @ \$12.00++pp**

**4<sup>th</sup> hour @ \$9.00++pp**

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

# CATERING POLICIES AND INFORMATION

## **AUDIO-VISUAL:**

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

## **CAKE-CUTTING FEE:**

Il Fornaio does not prepare traditional Wedding Cakes. We do work closely with many bakeries in the area and would be happy to refer you to any of these bakeries to set-up an appointment. The Cake-Cutting Fee is **\$2.50 per person** based on your guarantee. This fee covers the plates, napkins, cutting and serving of your cake to your guests. There is, of course, no fee if you wish to use one of our traditional desserts for your dessert item.

## **COAT CHECK:**

If requested, the Catering Department can provide for a hosted coat check for your event. The charge is \$25.00/hour (4-hour minimum) per attendant.

## **CORKAGE CHARGE:**

Il Fornaio is proud of its wines and champagnes, and has working agreements with all of the major distributors in the Bay Area. We will be able to provide you and your guests with any type of beverage you desire. If you desire to bring in your own wine and/or champagne, the Corkage fee for this is **\$20.00 per bottle opened**.

No Liquor, Beer, or any soft beverages (soft drinks, mineral waters, etc.) will be allowed to be brought in.

Wine/Champagne bottles to be used are standard 750ml bottles. Magnums (1.5l) will carry a **\$35.00 per bottle** corkage price.

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

## **CONDUCT OF EVENT:**

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

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### **EVENT TIMES:**

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

### **FOOD AND BEVERAGE:**

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

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

### **GUARANTEE/DEPOSIT/CANCELLATION:**

The Catering Department must receive by 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.

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***PERFORMANCE OF AGREEMENT:***

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

***SERVICE CHARGE AND SALES TAX:***

Service charge is currently 20% and Sales tax is currently 8.75%. These charges may change at any time, and are not necessarily under the control of Il Fornaio. Please note that according to California State Tax laws, that for all Catering and Group events, **the Service Charge shall be taxable.**