

Il Fornaio

Conference Packages

Il Fornaio

CUCINA ITALIANA

Il Fornaio

Standard Conference Package

\$77.00++ per person

Includes the following food and beverages:

Continental Breakfast:

Il Fornaio Fresh Baked Pastries and Muffins,
Whole Wheat, Omega-3, and raisin toasts
Fresh Orange and Grapefruit Juices, Starbucks Coffee and Mighty Leaf Teas

Morning Break

Refresh of coffee, teas, and fresh juices

Lunch

(Please select one)

Il Fornaio "Deli" Buffet

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

Il Fornaio "Salad Bar" Buffet

Additional \$5.00 ++ per person
Il Fornaio Fresh Baked Breads and Olive Oil
Fresh Fruit Salad
Pasta Primavera Salad
House made Minestrone Soup and
Chef's Soup of the Day
Tossed Chicken Caesar Salad
Mixed greens with assorted toppings: tomatoes, bell
peppers, onions, mushrooms, cheese, and bacon;
Salad Dressings to include: Balsamic vinaigrette, Il Fornaio
House dressing, Gorgonzola & Creamy Oregano,
Wood-Fired Grilled Breast of Chicken Breast (boneless
and skinless) Herbs Garlic and Olive Oil
Walnut Brownies and Lemon Squares;
Iced Tea and Starbucks Coffee Service

Recommended for parties of 20 guests or less Plated Piatti Unici "Express" Lunch

Il Fornaio's fresh breads and olive oil
Each Guest to choose one of the following entrée salads:

Salmone con Spinaci

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

Insalata di Pollo dal Girarrosto

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

Insalata di Manzo

Mesquite grilled New York steak thinly sliced and served
over couscous, arugula, tomato, raisin, onion,
capers and lemon

Tiramisu

Iced tea and Starbucks Coffee service

AFTERNOON BREAK:

Assorted soft drinks, refresh of coffee and teas, mineral waters and the
Choice of Two: Chocolate chip cookies, walnut brownies, granola and high-energy bars,
assorted pizzettes, assorted whole fruit, Bowls of mixed nuts, pretzels, and popcorn.

CALL TODAY FOR AVAILABILITY – 408-271-3350

Minimum of 12 guests or a \$150 labor fee will be added. 20% Service Charge and Sales Tax will be added to the
Conference Price per person. Price does not include any audiovisual equipment, which can be separately contracted with
your Catering Manager. Price is limited to events concluding no later than 6pm (Monday – Friday). For 24-hour hold, please
consult with your Catering representative for additional meeting room charges. Standard meeting set up includes tables,
chairs, linens, skirting, pads, pens, mints, and water.

Il Fornaio Catering Department

302 S. Market St., San Jose, CA 95113; (408) 271-3350; Fax (408) 286-6632; www.ilfornaio.com

Il Fornaio

Executive Conference Package

\$88.00++ per person

Includes the following food and beverages:

Executive Continental Breakfast:

Il Fornaio Fresh Baked Pastries and Muffins, Seasonal Sliced Fresh Fruit
Whole Wheat, Omega-3, and raisin toasts
Fresh Orange and Grapefruit Juices, Starbucks Coffee and Mighty Leaf Teas

Morning Break

Refresh of coffee, teas, and fresh juices

Buffet Lunch (select one)

All lunches include Starbucks coffee, Mighty Leaf teas, soft drinks, iced tea, and chef's choice of dessert

ITALIAN BUFFET

Minestrone Soup; Mixed Green Salad; Sliced Fruit Tray; Fresh Vegetables and roasted potatoes; Sautéed Chicken Breast with artichoke hearts and sundried tomatoes; Penne Pasta with tomatoes; kalamata olives, arugula pesto; Seasonal Vegetables & Roasted potatoes

CROSSTRAINER BUFFET

Mixed Greens with Italian Dressings; Fresh Fruit Salad
Pasta Primavera Salad
Eggplant Parmesan
(Breaded Eggplant layered with marinara, mozzarella, and parmesan cheese) Grilled Salmon with lemon and olive oil; Fresh Seasonal Vegetables & Roasted potatoes

SOUTH OF THE BORDER

BUFFET

Tortilla chips with fresh salsa and house made guacamole
Caesar Salad with House Dressing
Fresh Fruit Salad
Cheese Enchiladas with Salsa Roja
Traditional Mexican Rice
Fajita bar with soft corn and flour tortillas, Beef and Chicken Fajitas
Salsa Fresca, Guacamole, Sour Cream, Grated Cheeses, Onions and Cilantro

EXECUTIVE (served)

Insalata del Fornaio
Involtino di Pollo (chicken breast stuffed with prosciutto and fontina cheese in a balsamic reduction sauce); seasonal vegetables; roasted potatoes

PREMIER (served)

Spinach salad with aged ricotta, red onions, applewood smoked bacon; New York steak in a balsamic reduction sauce; seasonal vegetables, roasted potatoes

AFTERNOON BREAK:

Assorted soft drinks, refresh of coffee and teas, mineral waters and the Choice of Two: Chocolate chip cookies, walnut brownies, granola and high-energy bars, assorted pizzettes, assorted whole fruit, Bowls of mixed nuts, pretzels, and popcorn.

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Il Fornaio

Premier Conference Package

\$98.00++ per person

Includes the following food and beverages:

Buffet Breakfast (select one)

All Breakfasts include Fresh Orange and Grapefruit Juices, Starbucks Coffee and Mighty Leaf Teas

American Breakfast

Basket of assorted fresh baked
Pastries and toasts
Sliced Fresh Fruit Trays
Fresh Yogurt Parfait
House made Granola
Scrambled eggs
Applewood Smoked Bacon
and sausage
Grilled potatoes and onions

Farmers Breakfast

Fresh squeezed orange juice
Basket of assorted fresh baked
Pastries and toasts
French toast with mascarpone
cheese & maple syrup
Applewood Smoked Bacon
and sausage
Eggs scrambled with onions,
bell peppers and mushrooms
Grilled potatoes and onions

Morning Break

Refresh of coffee, teas, and fresh juices

Buffet Lunch (select one)

All lunches include Starbucks coffee, Might Leaf teas, soft drinks, iced tea,
and chef's choice of dessert

Il Fornaio Italian Buffet

Insalata del Fornaio
(Mixed greens, toasted garlic croutons, shaved
parmesan; house vinaigrette)
Insalata Stagionale
(Green beans, roasted bell peppers, pear and
mozzarella, grilled mushrooms, fresh chives; red
wine vinaigrette dressing);
Frutta Fresca di Stagione
(Fresh seasonal fruit display)
Insalata Pasta Primavera
(Penne pasta with artichokes, fresh tomato, basil,
smoked mozzarella; vinaigrette)
Petto di Pollo alla Ducale
(Breast of chicken with artichoke hearts and sundried
tomatoes; chardonnay butter sauce)
Controfiletto di Manzo
(New York steak grilled medium rare, rosemary; green
peppercorns and balsamic vinegar)
Penne Melanzane
(Penne pasta with roasted eggplant, marinara
sauce, smoked mozzarella, and parmesan)
Fresh Seasonal Vegetables
Roasted Potatoes

South of the Border Buffet

Tortilla chips with fresh salsa and house made
guacamole
Caesar Salad with House Dressing
Tortilla Soup
Fresh Fruit Salad
Cheese Enchiladas with Salsa Roja
Traditional Mexican Rice
Fajita bar with soft corn and flour tortillas, beef,
Chicken and Shrimp Fajitas
Salsa Fresca, Guacamole, Sour Cream, Grated
Cheeses, Onions and Cilantro

Il Fornaio "BBQ" Buffet

Il Fornaio Fresh Baked Breads and Olive Oil
Mixed Green Salad with House Made dressing
Fresh Fruit Salad
Southwestern Potato Salad
Ranch Style Beans
Fresh Grilled Asparagus
Marinated Tri Tip
BBQ Breast of Chicken
Grilled Salmon with lemon and olive oil

AFTERNOON BREAK:

Assorted soft drinks, refresh of coffee and teas, mineral waters and the
Choice of Two: Chocolate chip cookies, walnut brownies, granola and high-energy bars, assorted pizzettes,
assorted whole fruit, Bowls of mixed nuts, pretzels, and popcorn.

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Il Fornaio

Conference & Reception Package

\$115.00++ per person

Includes the following food and beverages:

Executive Continental Breakfast:

Il Fornaio Fresh Baked Pastries and Muffins, Seasonal Sliced Fresh Fruit
Whole Wheat, Omega-3, and raisin toasts
Fresh Orange and Grapefruit Juices, Il Fornaio Coffee and Teas

Morning Break

Refresh of coffee, teas, and fresh juices

Buffet Lunch (select one)

All lunches include Starbucks coffee, Mightily Leaf teas, soft drinks, iced tea and assorted Il Fornaio biscotti and brownies

Il Fornaio "Deli" Buffet

*Mixed Green Salad
Fresh Sliced Fruit Tray
Chef's Cold Pasta Salad of the Day
Assorted Deli Meats of Roast Beef, Turkey,
Ham, Mild Coppa, Mortadella &
Breseola; Tuna Salad, Grilled Vegetables
Assorted Cheeses, Breads, and Condiments*

Italian Buffet

*Minestrone Soup; Mixed
Green Salad; Sliced Fruit Tray; Fresh
Vegetables and roasted potatoes; Sautéed
Chicken Breast with artichoke hearts and
sundried tomatoes; Penne Pasta with
tomatoes; kalamata olives, arugula pesto;
Seasonal Vegetables & Roasted potatoes*

AFTERNOON BREAK:

Assorted soft drinks, refresh of coffee and teas, mineral waters and the
Choice of Two: Chocolate chip cookies, walnut brownies, granola and high-energy bars, assorted
pizzettes, assorted whole fruit, Bowls of mixed nuts, pretzels, and popcorn.

RECEPTION

One-Hour Hosted Cocktails

Soft Drinks, Juices, and Mineral Waters
Domestic and Premium Beers
House Wines by the glass
House Mix Drinks

Passed or Placed Appetizers:

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

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)

Prosciutto ai due Melone

(Melon wrapped in prosciutto)

Pizzette Assortite

(Bite-sized assorted pizzas)

Funghi con Mortadella

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

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Il Fornaio

Conference Package

Add-Ons:

Happy Hour and Cocktail Reception

One-Hour Hosted Cocktails - \$20.00++ per person

Soft Drinks, Juices, and Mineral Waters
Domestic and Premium Beers
House Wines by the glass
Mixed House Drinks

Passed and Placed Appetizers:

Hors d'Oeuvre Package #1: \$23.95++ per person

(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)

Prosciutto ai due Melone

(Melon wrapped with prosciutto)

HOT ANTIPASTI

Pizzette Assortite

(Bite-sized assorted pizzas)

Funghi con Mortadella

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

PLACED STATIONS:

FRUTTA FRESCA DI STAGIONE \$7.00++ per person

(Fresh seasonal fruit presentation)

FORMAGGI IMPORTATI E LOCALI \$7.00++ per person

(Boursin, Bell Paese, Brie, Reggiano, Drunken Goat, Manchego, and Baby Gouda. Served with crackers, baguettes and grapes)

PINZIMONIO \$6.00++ per person

(Raw vegetable platter served with dip)

PLACED STATIONS Cont'd:

ANTIPASTO MISTO: \$16.95++ per person

Italian antipasto display with mild coppa, mortadella, bresaola, parma prosciutto, Artichokes and olives. Served with Il Fornaio Panini.

PASTA STATION: \$19.95++ per person

(Exhibition cooking by our Il Fornaio Chefs at your event!)

Penne Arrabiata (Freshly prepared penne pasta with marinara and red chili flakes)

Conchiglie al Pollo (Shell pasta, chicken breast, fresh broccoli, sundried tomatoes, roasted garlic, trebbiano wine and pecorino cheese)

Gnocchi alla Friulana (Potato dumplings, sausage, caramelized onions, Mushrooms, tomato-cream sauce, white wine)

PIZZA STATION: \$16.95++ per person

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

SHELLFISH STATION: \$30.95++ 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)** (serves 40 guests) **\$400.00++ each**
(Filled with apples, pinenuts, swiss chard, filone and parmesan)
- 2. Prosciutto (whole baked ham)** (serves 40 guests) **\$400.00++ each**
(Served with sweet mustard glaze and Il Fornaio rolls)
- 3. Controfiletto di Manzo** (serves 30 guests) **\$475.00++ each**
(New York strip served with mixed mushroom sauce)
- 4. Lonza di Maiale** (serves 30 guests) **\$450.00++ each**
(Roasted pork loin filled with prosciutto and spinach; rosemary demi-glaze; Il Fornaio bread)
- 5. Primo Taglio** (serves 30 guests) **\$525.00++ each**
(Prime Rib roasted in herbs and Italian rock salt, served with fresh horseradish and au jus; Il Fornaio rolls)
- 6. Gamba d'Agnello** (serves 30 guests) **\$500.00++ each**
(Roasted leg of lamb served with mint jam; Il Fornaio bread)

PESCE AFFUMICATO (minimum of 20) \$19.95++ per person

(Smoked and cured salmon, trout, and sturgeon served with tartar sauce, capers, shaved sweet red onion and lemon.
Sliced Il Fornaio breads and toasted crostini)

DOLCI ASSORTITI \$14.00++ per person

(Elegant dessert display of our traditional cakes and tarts, our fresh-baked assorted biscotti, and cookies.
Il Fornaio coffee and tea service)

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