

Cakes by Café Pierrrott

**Sheet cakes are all tipple layer
with 2 layers of filling:**

Your Choices Are:

LE JARDIN

Moist Chocolate Sponge Cake filled with
Chocolate Mousse sealed with White French
Butter Cream & decorated with Colorful
Butter cream Roses.

PIERROT

Pierrot's "Signature Cake" - Chocolate Sponge Cake,
Layers of White Chocolate Mousse with a
Creamy, Chocolate Butter Cream.

RASPBERRY RIBBON

Intermittent Layers of White Sponge Cake and
Fresh Raspberry Mousse topped with a Colorful
Raspberry Glaze.

OR BUILD YOUR OWN

White Sponge Cake with Chocolate Mousse
White Sponge Cake with Raspberry Mousse
White Sponge Cake with White Mousse
Chocolate Sponge Cake with Chocolate Mousse
Chocolate Sponge Cake with Raspberry Mousse
Chocolate Sponge Cake with White Choc. Mousse
Butter Cream or Whipped Cream

Beverages

Beverages for your party can be handled in a variety of ways. You may choose one of the options listed below, or we can develop a plan specifically for your guests.

1. Standard Open Bar

Assorted liquors, beer and house wines.

\$15.95/person

2. Premium Open Bar

If Absolute, Tangueray, Dewars, Mondavi, etc. sound like your guests' preferences, and you want to treat them to the very best.

\$19.95/person

3. Bottled and Draft Beer, House Wine and Soda

\$12.95/person

4. Draft Beer, House Wine and Soda

\$10.95/person

The above prices are based on a four-hour event.

All of the above options include ice. With the exception of "Premium Open Bar", the above options do not include premium wines and liquors.

5. Tab Open Bar

All guests beverages are recorded on a check. This option offers all the advantages of an open bar with the added feature of knowing you are only paying for what your guests select. Sales tax and gratuity will be added to this bill

6. Cash Bar

Guests are responsible for purchasing their own beverages

7. Beer & Wine Bar (in party room)

Priced according to consumption

The Opus

Stationary Platters

Fruit, Cheese and Tapas Platter

Appetizer

House Salad

your choice of dressing

Entrées

(choice of one)

12oz House Roasted Prime Rib

with Au jus, served with garlic mashed potatoes
and vegetable du jour

Crabmeat Stuffed Flounder

with a lemon butter sauce, served with garden
rice and vegetable du jour

Sautéed Chicken Breasts

with mushrooms, Fontina and proscuitto, finished in a sherry
wine demi glace, served with mashed potatoes and vegetable du jour

Dessert

(choice of one)

Cheesecake

Chocolate Torte Cake

Apple Crisp

Coffee and Tea Service

25.95 per person

Napa Valley

Butler Style Hors d'oeuvres

Mini Crab Cakes
Smoked Salmon on Crostini
Mini Vegetable Quesadillas
Grilled Bruschetta
with tomato, fresh basil and olive mix
Sausage Stuffed Mushrooms

Buffet Dinner

Warm Rolls & Butter

House Salad

Chicken Saltimbocca
with provolone & prosciutto, finished with a Marsala
wine demi glace

Chef Carved Prime Ribs of Beef
with Au jus

Seafood Royale
shrimp, scallops and clams in a rich cream sauce

Garlic Mashed Potatoes
Penne Ala Vodka
Fresh Vegetable Du jour

Dessert

Apple Crisp Ala Mode

Coffee and Tea Service

29.99 per person

Monterey Coast

Butler Style Hors d'oeuvre

Mini Crab Cakes

Sliced Tenderloin Crostini

Sesame Chicken Fingers

Grilled Bruschetta

with tomato, fresh basil and ricotta cheese

Stuffed Mushrooms

Appetizers

(choice of one)

Redwoods Gumbo

Soup du Jour

House Tossed Salad

Caesar Salad

Entrées

(choice of one)

Grilled Filet Mignon

with garlic mashed potatoes and vegetable du jour

Pan Seared Chicken Breasts

topped with Brie and Crab meat, served with garden rice
and vegetable du jour

Wood-Grilled Salmon

with crispy, fried leeks, lemon butter sauce, garden rice
and vegetable du jour

Shrimp & Scallops Pan Roast

with fresh basil, tomatoes and zesty shrimp broth over
spinach fettuccine

Dessert

Choose 3 from our "Homemade" dessert menu.

C

offee and Tea Service

29.99 per person

The Mendocino

Grand Tapas Platter

Appetizer

Shrimp Cocktail

Pasta

Penne Ala Vodka

Salad

(choice of one)

Caesar

House Tossed Salad

Entrées

(choice of one)

Surf & Turf

a 6oz grilled Filet Mignon and a 6oz Lobster tail, served with garlic
mashed potatoes and vegetable du jour

10oz Filet Mignon

finished with a mushroom sherry sauce,
served with garlic mashed potatoes and vegetable du jour

Shrimp & Scallop Scampi

tossed with spinach and tomato in a classic Scampi sauce
served over twin fettucinni

Dessert

White Chocolate Cheesecake

Peanut Butter Mudpie

Chocolate Tort

Coffee and Tea

39.99 per person