

# Tresetti's World Caffé

## Restaurant and Wine Shop

Thank you for considering Tresetti's for your banquet needs.  
We can offer you the following for our sit-down lunch or dinner packages.

### Lunch

- |  |   |
|--|---|
| <input type="checkbox"/> Lunch #1<br>\$14.50 pp++<br><br>Salad (Choice of 2)<br>Entrée (Choice of 2) | <input type="checkbox"/> Lunch #2<br>\$19.00 pp++<br>Salad (Choice of 2)<br>Entrée (Choice of 2)<br>Dessert (Choice of 3) |
|--|---|
- 

### Dinner

- |   |  |   |
|---|--|---|
| <input type="checkbox"/> Dinner #1<br>\$35.00 pp++<br>1 Salad (Choice of 2)<br>1 Entrée (Choice of 3) | <input type="checkbox"/> Dinner #2<br>\$40.00 pp++<br>1 Salad (Choice of 2)<br>1 Appetizer (Choice of 2)<br>1 Entrée (Choice of 3) | <input type="checkbox"/> Dinner #3<br>\$45.00 pp++<br>1 Salad (Choice of 2)<br>1 Appetizer (Choice of 2)<br>1 Entrée (Choice of 3)<br>1 Dessert (Choice of 3) |
|---|--|---|
- 

### Appetizer

- Appetizer Menu  
\$21.99 pp++  
Per person price includes coffee, tea, soda, bread and butter
- 

### Tresetti's Union Hall Lunch Menu

#### Salad:

- Baby Mixed Greens** tossed with sun dried tomatoes, balsamic vinaigrette, garlic croutons, topped with blue cheese
- Caesar Salad** tossed in Tresetti's traditional style Caesar dressing, Romano cheese and anchovy filets

### **Entrées:**

- Veggie Sandwich:** grilled eggplant, roasted peppers, pesto, and goat cheese, served with green salad
- Artichoke Ragout with Chicken:** artichokes, bell peppers, onions and tomato, tossed with penne pasta
- Pasta Bolognese:** penne pasta tossed with rich beef, pork and tomato Bolognese
- World Caffè Gumbo:** chicken and andouille served over rice
- Chicken Sandwich Sicilian Style:** lightly breaded chicken breast, pan fried and topped with provolone cheese and roasted red peppers. Served with garlic-lemon aioli on a french roll with mixed greens

### **Dessert:**

- Chocolate Terrine**
  - Vanilla Bean Crème Brûlée**
  - Cranberry-Walnut Bread Pudding**
- 

## **Tresetti's Union Hall Dinner Menu**

### **Appetizers:**

- Roasted Garlic** and Brie served on Greens with Baguette
- Empanadas Espanola** Spanish chorizo, Potatoes and Manchego Cheese served with Mango-Jalapeno Dipping Sauce
- Cheese Ravioli** Mezzo-Mezzo
- Pan Seared Prosciutto Wrapped Sea Scallops** Atop Roasted Red Pepper Vinaigrette, served with Organic Baby Arugula Salad tossed with Citrus Dressing

### **Salads:**

- Baby Mixed Greens** tossed with Sundried Tomato-Balsamic Vinaigrette, Garlic Croutons and Blue Cheese
- Caesar Salad Tossed** in Tresetti's Traditional-Style Caesar Dressing, Romano Cheese and Anchovy Filets
- Grilled Prawn Salad** tossed with Housemade Vinaigrette, Orange segments and topped with Candied Walnuts

### **Entrées:**

- Double Cut Grilled Pork Chop:** Bourbon and Vanilla Brined, topped with Spicy Praline Butter Served with Buttermilk Mashed Potatoes and Succotash
- Pasta Primavera:** tossed in a Cajun Alfredo Cream Sauce, with Roasted Vegetables
- Hungarian Chicken Sautee:** Served over an Artichoke and Potato Goulash, topped with Smoked Paprika, Shallots and Champagne Crème Sauce
- Grilled New York Steak:** with Garlic Mashed Potatoes topped with a Wild Mushroom Demi Glaze
- Savory Asparagus Bread Pudding (Vegetarian):** Served atop a Grilled Portabella Mushroom and Vegetables Drizzled with Balsamic Reduction
- Fish Special:** Chef's Choice

### **Desserts:**

- Chocolate Terrine**
- Vanilla Bean Crème Brûlée**
- Cranberry-Walnut Bread Pudding**

---

**Per person price (excluding appetizer menu) includes coffee, tea, soda, bread and butter**

**You may choose either TAB Bar or an OPEN Bar or a combination thereof. Our OPEN Bar well selections contain name brand liquor (Smirnoff, Jim Beam, Bacardi etc.) along with selection of imported and micro beers. The OPEN Bar includes wine service at the table. You may also choose from the large selection of wine in the Wine Shop with the cost of the wine varying depending on the wine chosen. This must be done 7 days prior to the event. There will be corkage added to wine that is not purchased here at \$12.00 per bottle. The cost for the OPEN Bar is \$12.00 pp++ for the first hour and \$10.00 pp++ for each additional hour. A 20% service and a 8.375% will be added to each total.**

Please fill out and return the order form below. Tresetti's requires a 50% deposit by check or credit card to secure your booking. Without a deposit we cannot consider your booking finalized and you could lose the date of your choice. Deposits will be applied to final total.

Payment will be due at end of the event in full. Our service charge is 20% and California State sales tax is 8.375% and will be added to your bill. In order to reserve the Union Room exclusively at Tresetti's World Caffè, there is a \$1000.00 minimum required regardless of the number of guests. If you do not have exclusive use of the room, we have the option to seat other guests in this room if necessary. Tresetti's will be happy to provide extra services you might need to make your event more special. Corkage, cake cutting and serving, floral arrangements are some of the many services we can provide to you. In the event you must cancel your event your deposit will be returned in full if you let us know no less than 5 business days before the date of event. If you cancel 5 days or less, your deposit will be non-refundable. All cancellations must be made to the catering manager or one of Tresetti's owners. A final guest count is due to Tresetti's no less than 72 hours before your event. You will be responsible for payment based on the final count. Menu subject to seasonal change.

Thank you from,

Tresetti's World Caffè Owners and Staff

Please read and sign Banquet Packet accepting policies. Indicate which menu you will be choosing. If you have any questions please contact Tammy at 572.2990. Please fax acceptance to 557.2520 or send to Tresetti's World Caffè, 1024 J St. Ste. 209, Modesto, CA 95354

---

Customer Name – Please print

---

Date

---

Customer Signature

**To pay deposit by credit card:**

Type (Please circle)

Amex   Visa   M/C   Discover

Account#: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Customer Signature: \_\_\_\_\_

Date: \_\_\_\_\_

**We look forward to hosting your event**