



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

Lunch

- | | | |
|--|---|--|
| <input type="checkbox"/> Lunch #1
\$18.50 pp++
Salad (Choice of 2)
Entrée (Choice of 2) | <input type="checkbox"/> Lunch #2
\$23.95 pp++
Salad (Choice of 2)
Entrée (Choice of 2)
Dessert (Choice of 3) | <input type="checkbox"/> Lunch #3
\$29.95 pp++
Appetizer (Choice of 2)
Salad (Choice of 2)
Entrée (Choice of 2)
Dessert (Choice of 3) |
|--|---|--|
-

Dinner

- | | | |
|---|--|---|
| <input type="checkbox"/> Dinner #1
\$37.00 pp++
1 Salad (Choice of 2)
1 Entrée (Choice of 3) | <input type="checkbox"/> Dinner #2
\$42.00 pp++
1 Appetizer (Choice of 2)
1 Salad (Choice of 2)
1 Entrée (Choice of 3) | <input type="checkbox"/> Dinner #3
\$47.00 pp++
1 Appetizer (Choice of 2)
1 Salad (Choice of 2)
1 Entrée (Choice of 3)
1 Dessert (Choice of 3) |
|---|--|---|
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Appetizer

- Appetizer Menu
\$22.00 pp++
(Choice of 5)
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Tresetti's Union Room Lunch Menu

Salad:

- Baby Mixed Greens:** Served with seasonal fruit, garlic croutons, and balsamic vinaigrette
- Caesar Salad:** Tossed in Tresetti's traditional-style caesar dressing, romano cheese and anchovy fillets

Entrées:

- Vegetarian Sandwich:** Grilled portabella mushroom, roasted red peppers and vegetables served on à la brea Baguette with pesto, mozzarella, and drizzled balsamic reduction served with baby mixed greens
- Artichoke Ragout with Chicken:** Artichokes, bell peppers, onions and tomato, tossed with penne pasta
- Traditional Turkey Club Sandwich:** Topped with bacon, tomatoes, lettuce, and cheese. Served with French fries
- World Caffé 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

Dessert:

- French Silk Pie:** A very creamy, chocolate pie with a walnut crust and Chantilly cream
 - Vanilla Bean Crème Brûlée**
 - Seasonal Fruit Crisp**
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Tresetti's Union Room Dinner Menu

Appetizers:

- Roasted Garlic and Brie:** Served on greens with baguette
- Grilled Artisan Mediterranean Flatbread:** Kalamata olives, artichokes, roasted red peppers, prosciutto ham, feta cheese, and herb tomato sauce drizzled with balsamic reduction
- Cheese Ravioli:** Mezzo-mezzo
- Crab Cakes:** Cajun-style with sauce remoulade

Salads:

- Baby Mixed Greens:** Served with seasonal fruit, garlic croutons, and balsamic vinaigrette
- Caesar Salad:** Tossed in Tresetti's traditional-style caesar dressing, romano cheese and anchovy fillets
- Grilled Prawn Salad:** Tossed with house-made vinaigrette, orange segments and topped with candied walnuts

Entrées:

- Pan Roasted Double Cut Summer Pork Chop:** Smothered with grilled corn and mango salsa, served with lemon basmati rice and sautéed vegetables
- Pasta Primavera:** Tossed in a cajun alfredo cream sauce, with roasted vegetables
- Chicken Cordon Bleu:** Lightly-breaded, stuffed with smoked ham and fontina cheese, topped with a champagne-mushroom crème sauce served over rice pilaf and accompanied by vegetable du jour
- Grilled New York Steak:** Topped with a wild mushroom demi glaze, served with garlic mashed potatoes
- Grilled Vegetable Mediterranean Vegetarian Lasagna:** With artichokes, kalamata olives, pesto marinara sauce, sprinkled with feta cheese, served with herb garlic crostini
- Fish Special:** Chef's choice

Desserts:

- French Silk Pie:** A very creamy, chocolate pie with a walnut crust and Chantilly cream
- Vanilla Bean Crème Brûlée**
- Seasonal Fruit Crisp**

Tresetti's Appetizer Menu

**Indicates Stationary Only

- Chicken and Lemon Bites**
- Petite Blue Cheese Tartlets**
- Mini Ham Ciabatta Crostini:** With roasted peppers and mozzarella
- Eggplant Rounds:** With tomato and parmesan cream
- Bite-Sized Risotto Croquettes:** Filled with gorgonzola
- Slow Roasted Chicken Taquitos**
- Prosciutto and Smoked Cheddar-Wrapped Pears**
- Potato Baskets:** Prepared with 3-Cheese, topped with chopped chives
- Cheesy Chicken Empanadas:** With greek dipping sauce

- Smoked Chicken Tartlets:** With peach mayonnaise in filo tartlets
- Petite Beef Wellington En Crôte**
- Asian Summer Rolls:** With peanut dipping sauce
- Trio of Tresetti's Deviled Eggs**
- Green Eggs and Ham:** Bacon, cheddar, tomato and basil
- Marinated Mozzarella:** With tarragon sprigs
- Pizzettas:** With raspberry and brie
- Mini Carnitas Tostadas:** With salsa verde**
- TOV – Taste of the Valley:** cheese, fruit, nut**
- Roasted Garlic and Brie:** With baguettes**
- Goat Cheese Torte:** Layers of sundried tomatoes, goat cheese and pesto, served with assorted crackers**
- Roasted Vegetables:** Served with salsa verde**
- Hummus:** Drizzled with extra virgin olive oil served with pita chips **
- Brie topped with Cranberry Chutney****

All options are priced per person



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 7.625% and will be added to your bill.

Deposit & Cancellation Policy:

A deposit of 50% of the Total Estimated Amount is needed to confirm the booking of this event. Deposit refunds on cancellations are handled as follows –

- Notice over 30 days prior to event: full refund of deposit
- Notice 10 to 29 days prior to event: 50% refund of deposit
- Notice less than 10 days prior to event: no refund of deposit

Exclusive Use of Restaurant:

In order to reserve the Union Room exclusively at Tresetti's World Caffé, there is a \$1500.00 (Mon-Wed) or \$2000.00 (Th-Sat) minimum for dinner hours and a \$700.00 minimum for lunch hours required regardless of the number of guests. Minimums for both Lunch and Dinner may vary during the Holiday Season. 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.

Guarantees on Number of Guests:

Food, beverage (excluding alcohol) and add-on items charges based on guest count will be based on the Client's final guarantee. Final guest counts are due no later than one week before the date of the event. If no final guest count is received, we will use the number of guests used in the attached proposal. If the guaranteed guest count falls below 75% of the proposal guest count, the price per guest may be increased. We will make every effort to accommodate any last minute increases in the guest count.

Final Payment:

Final payments for In-House or Off Site Events are due in full at the end of the event. Clients will be billed for the balance due within one week after the event for on site caterings. The invoice amount is due upon receipt.

Upon review and acceptance of the proposal and our catering policies, please sign below and return this document with your deposit. Menu subject to seasonal change.

Thank you from,
Tresetti's World Caffé Owners and Staff

Please read and sign Banquet Packet accepting our policies. Indicate which menu you will be choosing. If you have any questions please contact Tammy at 572.0358. Please fax acceptance to 557.2520 or send to 1024 J St., Ste 209, Modesto, CA 95354.

X _____
Customer Signature

X _____
Date

X _____
Name of Event

X _____
Date of Event

To pay deposit or secure a reservation with credit card:

Type: (please circle) AMEX, VISA, MC, Discover

Account: _____

Expiration Date: _____

We look forward to hosting your event