

Special Events Packet

Winter 2009



6241 Highway 99
Live Oak, CA 95953
Phone (530) 695-3384
Fax (530) 695-1206



Whether you are looking for the perfect surroundings and service for your next business meeting or an intimate dinner for a wedding or rehearsal, the staff at Pasquini's wants to be a part of your experience. The chefs will skillfully prepare authentic Italian recipes that will remind you of Trattorias in Italy.

With the newly remodeled restaurant and bar, Pasquini's delivers the highest quality food and service in an equally delicious atmosphere. With old exposed brick walls and cork floors, Pasquini's provides a serene escape and a rustic ambiance for your private or business event.

Three rooms are available for wedding or rehearsal dinners, corporate meetings and workshops, club luncheons or dinners, anniversaries or birthdays, and holiday parties. The upstairs special events room provides either privacy for meetings and workshops or intimacy for private parties. The patio room provides rustic Italian ambiance with exposed brick walls and for large events the main dining room may be just the spot.

Pasquini's is located seven minutes North of Yuba City, twelve minutes south of Gridley and only thirty minutes from the Sacramento airport.

-- Angelo Micheli
Chef / Owner

Banquet Menu

PASQUINI'S WILL WORK WITH YOU TO MAKE YOUR MENU SPECIAL

Sit Down Menu Choices

Appetizer Course

House Salad

Champagne vinaigrette or creamy Italian

Cesar Salad

Crunchy romaine topped with Cesar dressing, choice of anchovies

Family Style Antipasto

Chef's choice

Fried Risotto Balls

Traditional parmesan risotto deep fried until golden brown

Pasta Course

Fettuccine Alfredo

Parmesan cheese sauce

Spaghetti Ragù

Mild meat and tomato sauce

Spicy Penne

Spicy sausage, ground beef, four peppers

Linguine Marinara

Meatless tomato sauce

Genova Deli® Cheese Ravioli

Stuffed with a three cheese blend served with marinara sauce

Genova Deli® Meat Ravioli

Stuffed with beef, veal, and sausage, choice of sauce

Entrée Course

Chicken Parmesan

Breaded Chicken topped with marinara and parmesan cheese

Ribeye

One and a quarter inch Choice Angus

Prime Rib (min 15)

Slow roasted served with creamy horseradish and au jus

Chicken Picatta

Capers, lemon, white wine, sweet butter

Brown Sugar Glazed Pork

Pork medallions with a sweet brown sugar glaze

Lasagna Bolognese

House made pasta layered with a rich Bolognese meat sauce and ricotta béchamel

Dessert Course

Tiramisu

Mascarpone, ladyfingers, coffee, amaretto, cocoa

Mascarpone Cheesecake

House made cheesecake

Buttermilk Panna Cotta

Eggless buttermilk custard

Sit Down Menu Pricing

All prices include: Coffee, soft drinks, iced tea, and bread.

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| <p>\$24</p> <p>Appetizer and Entrée</p> <p>~ Or ~</p> <p>Pasta and Entrée Excludes raviolis and Ribeye*</p> | <p>\$28</p> <p>Appetizer, Pasta, and Entrée</p> <p>~ Or ~</p> <p>Appetizer, Entrée, and Dessert</p> <p>~ Or ~</p> <p>Pasta, Entrée, and Dessert</p> | <p>\$32</p> <p>Appetizer, Pasta, Entrée, and Dessert</p> |
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*To add any one of the above exclusions please add \$2 per person

Other additions are as follows:

- Add \$3 per person for any additional appetizer
- Add \$4 per person for any additional Pasta or Dessert + \$1 per person for raviolis
- Add \$8 per person for any additional Entrée +\$2 per person for Ribeye

Note: For additional Entrée options add \$2 per person, per Entrée choice. Prices do not reflect sales tax (8.25%), room fee and gratuity (18%).

Buffet Menu Choices

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|--|---|
| <p style="text-align: center;">Appetizers</p> <p style="text-align: center;">Antipasto Chef's choice</p> <p style="text-align: center;">Bruschetta Classic Tomato Salsa Bruschetta</p> <p style="text-align: center;">House Salad Champagne vinaigrette or creamy Italian</p> <p style="text-align: center;">Pastas</p> <p style="text-align: center;">Fettuccine Alfredo Parmesan cheese sauce</p> <p style="text-align: center;">Spaghetti Ragù Mild meat and tomato sauce</p> <p style="text-align: center;">Spicy Penne Spicy sausage, ground beef, four peppers</p> <p style="text-align: center;">Linguine Marinara Meatless tomato sauce</p> | <p style="text-align: center;">Entrées</p> <p style="text-align: center;">Chicken Parmesan Breaded Chicken topped with marinara and parmesan cheese</p> <p style="text-align: center;">Bistro Steaks Medallions of beef smothered with sautéed onions</p> <p style="text-align: center;">Lasagna Bolognese House made pasta layered with a rich Bolognese meat sauce and ricotta béchamel</p> <p style="text-align: center;">Dessert</p> <p style="text-align: center;">Tiramisu Mascarpone, ladyfingers, coffee, amaretto, cocoa</p> |
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Buffet Menu Pricing

All prices include: Coffee, soft drinks, iced tea, and bread.

| | | |
|---|---|--|
| <p>\$22</p> <p style="text-align: center;">Pasta and Entrée ~ Or ~</p> <p style="text-align: center;">Appetizer and Entrée ~ Or ~</p> <p style="text-align: center;">Entrée and Dessert</p> | <p>\$26</p> <p style="text-align: center;">Appetizer, Pasta, and Entrée ~ Or ~</p> <p style="text-align: center;">Appetizer, Entrée, and Dessert ~ Or ~</p> <p style="text-align: center;">Pasta, Entrée, and Dessert</p> | <p>\$28</p> <p style="text-align: center;">Appetizer, Pasta, Entrée, and Dessert</p> |
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Other additions are as follows:

- Add \$2 per person for any additional Appetizer
- Add \$3 per person for any additional Pasta
- Add \$6 per person for any additional Entrée

Note: For additional Entrée options add \$2 per person, per Entrée choice. Prices do not reflect sales tax (8.25%), room fee and gratuity (18%).

Room Rental Rates

| Room | Rental Fee | Occupancy Rate | Non-Refundable Deposit |
|---|-------------------|---------------------------------------|---|
| Upstairs private dining room | \$150.00 | Up to 40 guests | 100% of rental fee <i>(To hold event date)</i> |
| Patio Room | No Charge | Up to 30 guests | N/A |
| Downstairs main dining room (Tuesday through Thursday) | \$300.00 | Minimum 50 guests, Up to 75 guests | 100% of rental fee <i>(To hold event date)</i> |

-ROOMS ARE AVAILABLE MONDAY THROUGH SATURDAY
-PASQUINI'S IS CLOSED FOR THANKSGIVING AND CHRISTMAS

Vendor Referrals

PASQUINI'S PROUDLY RECOMMENDS SOME LOCAL MARYSVILLE / YUBA CITY VENDORS
TO HELP ASSIST YOU IN MAKING YOUR UPCOMING EVENT SUCCESSFUL.

Wedding /Specialty Cakes

Cakes By Request

101 C Street
Marysville, CA 95901
(530) 742-9020

The Cake Lady & Victorian Manor

1365 Live Oak Blvd.
Yuba City CA 95991
(530) 751-2253

Cake prices vary and will be available through the above vendors.

Pasquini's Cake Cutting Fee: \$1.00 per person

Florists

Flower Petal'er

229 Clark Avenue
Yuba City, CA 95991
(707) 673-2041
www.theflowerpetaler.com

Yuba City Florist

669 Plumas Street
Yuba City, CA 95991
(530) 673-9060
www.yubacityflorist.com

Audio / Visual Equipment

M&M Productions

2031 Live Oak Boulevard
Yuba City, CA 95991
(530) 742-1717
www.mmpromedia.com