

Cafe Mare
740 Front Street # 100
Santa Cruz, Ca, 95060
831-458-1212
contact@cafemare.com

Cafe Mare is the perfect place for your next private party or a group event. We can accommodate groups up to 114 people and offer private and semi-private seating inside and outside. We offer four preset menus which will be printed and placed at each table setting with appetizer and entree descriptions, but no prices.

Banquet Menu

3 course meal & coffee

\$ 28 per person plus drinks, tax & service(Monday through Thursday)

Insalate (Salads)

Select one

Insalata Mista

Organic mixed green salad in a house dressing

Insalata Cesare

Classic Caesar salad

Pasta or Entree

Select two

Spaghetti Pomodoro

Spaghetti pasta with fresh tomatoes, basil & garlic

Gemelli al Pesto

Gemelli pasta served in a homemade pesto sauce

Melanzane Parmigiana

Classic eggplant parmigiana baked in a marinara sauce

Penne al Salmone

Penne pasta with fresh salmon in a fresh tomato, cream & vodka sauce

Penne Bolognese

Penne pasta with ground beef in a tomato sauce

Cannelloni alla Nizzarda

Rolled pasta stuffed with veal, ricotta cheese & spinach, served in an aurora sauce

Pollo al Limone

Breast of chicken sautéed with capers, lemon & white wine sauce

Desserts : select one : Tiramisu or Gelato

American Coffee

Cafe Mare
Banquet Menu
4 course meal & coffee
\$ 38 per person plus drinks, tax & service
Dishes from previous menu also available

Antipasti

Bruschetta Classica

Toasted garlic bread topped with fresh tomato, fresh basil, oregano & extra virgin olive oil

Fresa Contadina

Toasted bread topped with garlic, roasted eggplant, fresh basil, oregano & extra virgin olive oil

2 nd Course

Select one item

Insalata Mista

Organic mixed green salad in a house dressing

Insalata Cesare

Classic Caesar salad

Insalata Spinaci

Organic baby spinach served dressing

3 rd Course

Select 3 items

Gemelli al Salmone Fumé

Gemelli pasta sautéed with smoked salmon & green peas in a light cream sauce

Gemelli del Fattore

Gemelli pasta with diced breast of chicken, roasted pinenuts, baby spinach & cream sauce

Girello Vegetariano

Pasta rolled with grilled zucchini and eggplant, served in a marinara sauce with béchamel

Melanzane Parmigiana

Classic eggplant parmigiana baked in a marinara sauce

Pollo Parmigiana

Breast of chicken breaded topped with mozzarella cheese & baked in a tomato sauce

Orata alla Tarantina

Lightly breaded Tilapia baked & topped with cherry tomatoes relish

Maiae Ripieno

Pork medallion stuffed with scamorza and spinach served with a roasted red bell pepper sauce

Desserts : select one : Tiramisu or Gelato

American Coffee

Cafe Mare
Banquet Menu
5 course meal & coffee
\$ 48 per person plus drinks, tax & service
Dishes from previous menus also available

Antipasti

Bruschetta Classica

Toasted garlic bread topped with fresh tomato, fresh basil, oregano & extra virgin olive oil

Fresa Contadina

Toasted bread topped with garlic, roasted eggplant, fresh basil, oregano & extra virgin olive oil

2 nd Course, select 2 items

Arugola

Arugola salad with pancetta & parmesan shaves

Insalata Tirreno

Fresh marinated seafood in olive oil, garlic, celery on a bed of green salad

3 rd course, select 2 items

Gnocchi Casarecci

Homemade potato dumplings in a fresh tomato, basil & garlic sauce or pesto

Crespolini di Zucca

Crêpe filled with butternut squash, walnuts & parmesan cheese in a brulé butter & sage sauce

Ravioli della Nonna

Walnut ravioli in a gorgonzola & cream sauce

Fettuccini Ai Gamberi

Fettuccini served with prawns, zucchini in a tomato sauce

4 th course, select 2 items

Vitello Saltimbocca

Veal scaloppini topped with prosciutto & mozzarella, served in a sage & white wine sauce

Petto alla Ciro

Breast of chicken stuffed with gorgonzola, wrapped with pancetta, sautéed with apples

Salmone al Agrumo

Fresh filet of Salmon baked with grapefruit & shitake mushrooms & white wine sauce

Stinco d' agnello

Lamb shank braised with vegetables & red wines

Gamberi Alla Diavola

Prawns sautéed in a spicy tomato sauce with capers

Desserts: select : Tiramisu, Gelato, Profiterols, Tarte aux pommes, Girello

American Coffee

Banquet Menu
5 courses meal & coffee
\$ 59 per person, plus drinks, tax & service
Dishes from previous menus also available

Antipasti

Bruschetta Classica

Toasted garlic bread topped with fresh tomato, fresh basil, oregano & extra virgin olive oil

Fresa Contadina

Toasted bread topped with garlic, roasted eggplant, fresh basil, oregano & extra virgin olive oil

2 nd course, select 2 items

Affettato di Salami & Formaggi

Authentic Italian salami, prosciutto, pecorino & provolone cheese

Salmone Affumicato

Marinated smoked salmon with fresh mascarpone cheese, fresh dill & capers

Insalata Tricolore

Fresh mozzarella cheese, avocado, fresh tomato, basil & oregano with extra virgin olive oil

3 rd course, select 2 items

Tagliolini Positano

Tagliolini sautéed in dungeness crab, cherry tomato & white wine sauce

Risotto Mare

Simmered Carnaroli rice with mixed seafood & saffron sauce

Casonzei alla Valdoastana

Porcini Ravioli with truffle oil & cream sauce

4 th course, select 2 items

Bistecca

Rib eye or new york steak served in red wine demi-glace sauce topped with gorgonzola sauce

Grigliata di Pesce

Mixed seafood grilled

Pesce Spada alla Livornese

Fresh Sword fish steak sautéed with Black olives & capers in a tomato sauce

Grigliata di Vegetali

Fresh seasonal vegetable grilled & drizzled with aged balsamic vinegar

Rollatino D' Agnello al Finocchio

Lamb top sirloin rolled with fennel & served with a red wine & thyme demi-glace

Maiale Ripieno

Breaded pork chop stuffed with scarmorza & spinach topped with roasted red bell pepper sauce

Osso buco

Veal shank braised with vegetables & red wine

Desserts: select one: Tiramisu, Gelato, Profiterols, Tarte aux pommes, Girello

American Coffee

Banquet Menu
5 courses meal & coffee
\$ 100 per person, plus drinks, tax & service
Dishes from previous menus also available

Antipasti

Bruschetta Classica

Toasted garlic bread topped with fresh tomato, fresh basil, oregano & extra virgin olive oil

Fresa Contadina

Toasted bread topped with garlic, roasted eggplant, fresh basil, oregano & extra virgin olive oil

2 nd course, select 2 items

Bresaola E Arugola

Cured beef served with arugola & truffle cheese

Insalata di arugola

Argola served in a truffle oil dressing with pancetta & goat cheese

Rosa dei Venti con Caponata

Rosemary screwers of Scallops & prawn

Salmone Affumicato

Marinated smoked salmon with fresh mascarpone cheese, fresh dill & capers

3 rd course, select 2 items

Tagliatelle alla Piemontese

Tagliatelle sautéed with pancetta, porcini mushrooms, truffle oil & white wine sauce

Casonzei alla Valdoastana

Porcini Ravioli with truffle oil & cream sauce

4 th course, select 2 items

Filetto al Barolo

Filet Mignon in a Barolo wine & fine herbs demi-glace sauce

Anatra four season

Petaluma duck four season

Aragosta al Forno

Lobster Tail baked with clarified butter

Tonno Superiore alla Nizzarda

Seared Ahi Tuna incrusted with sesame, poppy seeds & paprika, drizzled with aged balsamic vinegar

Pomodori, Peperoni & Zucchini ripieni

Stuffed Tomatoes, pepperoni & Zucchini

Desserts: select one: Tiramisu, Gelato, Profiterols, Tarte aux pommes, Girello, semi-fredo alle noci or lemon meringa

American Coffee

Cafe Mare
Special Event Guidelines

Date of event: _____
Beginning time: _____
Ending time: _____
Number of guests: _____
Menu: Price: _____ per person. Minimum charge: _____

Antipasti:
1 st course:
2 nd course:
3 rd course:
Sides : polenta____, Roasted potatoes____, Other_____
Sides : vegetables Julienne____, spinach____ Other_____
Dessert:
Wines:

Bottled Water add \$ 3.00 per persons: yes ____No____

A guaranteed guest count is due no later than 7 days prior to the scheduled event date. The guest count may not be changed after this time. Cafe Mare reserves the right to charge the full amount of the guaranteed guest count or the actual guest count, which ever is greater.

In addition to food and beverage cost, there will be a charge of 9.5 % sale tax and 18% gratuity added to the final bill. A pastry cutting fee of \$2.00 per person will be added for all customer supplied cakes or pastries. In addition, a corkage fee of \$ 11.00 will be added for each customer supplied bottle of wine (750 ml bottle).

To secure the date and time of the event, we require a 30% deposit.(Not refundable if cancelled less than 2 weeks prior to the event).

A minimum of \$5,000 charge is required for full & private use of Main dining area, on weekend evening (Friday & Saturday).

A minimum of \$10,000 charge is required for full & private use of entire restaurant.

Payment is due in full at the end of the event, we accept cash, Visa & Mastercard. No checks.

Decoration must be approved by Cafe Mare management.

I, _____, have read and understood the above guidelines specified by Cafe Mare.

Signature

Date