

# *Dante Event Center*

## CATERING & BANQUET MENU



2330 FAIR OAKS BLVD. SACRAMENTO, CA 95825  
T: 916.925.8230  
DANTECLUB.COM

# *Dante Event Center*

WELCOME TO SACRAMENTO'S PREMIER DESTINATION  
FOR SPECIAL EVENTS AND MEETINGS

Whether you are planning a business meeting, wedding, special birthday, or even celebrating a loved one's life, having an assortment of options and true attention to detail can make any occasion from normal run of the mill to the event you were dreaming of. We commit to giving each of our clients the highest level of service with flexibility, assurance and attention to details before, during and after your event. From intimate planning session, on-site services, with different room choices, tasty and customizable catering, as well as audio visual and event coordination services, our highly trained staff will provide anything your event requires.

We look forward to making your dream a reality!

*The Dante Event Center Team*

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# *Dante Event Center*

## ADDITIONAL INFORMATION

Food & Beverage, Audio/Visual, and Rental Prices & Services are subject to 21% service charge and 7.75% Sales Tax. All prices subject to change.

The final guaranteed number of guests is due (14) business days prior to the start of your event. Once final guest count is received, it may not be decreased, no refunds will be issued if guest count is not reached day of event. To-go meals will not be issued at the conclusion of the event if guest count is not reached or if there is product remaining.

Upon final payment with final details, timing of event cannot be changed. In the event that a function begins late, the designated room rental time contracted will be honored, no time extensions will be made day of nor refunds for lost time will be permitted.

No to-go meals will be issued at the conclusion of the event. The Dante Event Center does not carry nor will it provide to-go boxes onsite for private events. After 1 hour and 30 minutes, all excess food from service will be discarded to follow health code food safety regulations and hold times.

Cancellation Policy: Please review signed contract and policies received at time of booking.

No set-up changes will be permitted day of event.

### FOOD ALLERGY WARNING:

Our kitchen uses eggs, milk, wheat, peanuts, soy (tofu), and tree nuts such as walnuts, almonds, etc. and others in many of our products. While an allergen may not be an ingredient in a specific dish, please be advised that traces of these potential allergens may be present. Please advise the Events Team of any specific food allergies and we will do our best to make substitutions and/or rework your selections to accommodate you needs within means.

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# Breakfast

Minimum of 30 guests. Menus are priced per person. Brunch buffets include coffee and hot tea service.

## Basic Breakfast (\$16)

Breakfast Sausage and Bacon  
Scrambled Eggs (Cheese Optional)  
Waffles with assorted toppings  
Breakfast Potatoes  
Muffins & Croissants

## Continental Breakfast Package (\$20)

Breakfast Sausage and Bacon  
Denver Scramble or Scrambled Eggs  
Eggs Benedict  
Waffles or French Toast  
Breakfast Potatoes  
Parfaits  
Scones & Danishes

## Additional Add Ons:

Mini Quiche (+\$2 per person)  
Pancakes (\$3 per person)  
Bagels with Cream Cheese (\$4 per person)  
English Muffins with Jelly (\$1.50 per person)

# Brunch

Minimum of 30 guests. Menus are priced per person. All breakfast buffets include assorted jams and jelly, coffee and orange juice

## Brunch Menu (\$42)

Assortment of Juices

Assortment of fresh pastries, muffins, and croissants

Fresh Fruit Display

Yogurt With Granola and Honey

Scrambled Eggs

Bacon And Sausage

Breakfast Potatoes

French Toast

Mixed Green Salad

Tuscan Chicken

Seasonal Vegetables

## Additional Add Ons:

Add Eggs Benedict (\$4 per person)

Add Salmon Entrée (\$4 per person)

Add Mini Quiche (\$4 per person)

Add Waffles with Strawberries & Whipped Cream (\$4 Per Person)

Add Bagels & Cream Cheese (\$4 per person)

Substitute - Fried Chicken (\$2 per person)

# Breaks

Minimum of 30 guests. Menus are priced per person. Breaks include coffee and hot tea service.

## Quick Start (\$10)

Assortment of Pastries and Muffins

## Sweets (\$12)

Fresh Baked Chocolate Chip or Oatmeal Raisin Cookies  
(both for additional \$1 per person)

Fudge Brownies

Assorted Soft Drinks

## Mid-Morning Break (\$12)

Assorted Granola Bars

Assorted Fresh whole Fruit (apples, bananas, oranges)

Assorted Cheese Platter

## Healthy Heart (\$14)

Assorted Artisan Cheese display

Fresh Fruit

Crudite Platter with Ranch or Hummus

## Snack Add on Items:

Assorted Chips (\$3 per person)

Bagels with cream cheese (\$3 per person)

Pretzels (\$4 per person)

Chips with Salsa and Guacamole (\$6 per person)

# Lunch

*Minimum 30 Guests. All lunch buffets include coffee and hot tea service.*

## *Build Your Own Sandwiches(\$25)/ Boxed Lunches \$28*

Turkey, Ham and Roast Beef with sliced bread

House Salad

Assorted Chips

Cookies

Sodas

## *South of The Border(\$26):*

Chicken and Beef Fajitas

Sour Cream, Guacamole, Salsa, Pico De Gallo, Cilantro and Chopped Onions

Refired Beans

Spanish Rice

Flour Tortillas

Chips and salsa

Churros (additional \$2 per person)

## *Pasta Bar (\$20)*

Classic Caesar Salad

Penne Pasta with Alfredo (add chicken for \$2 per Person)

Spaghetti with Meat Sauce

Tortellini with Pesto Sauce

Homemade Garlic Bread

## *Lunch Menu Add-ons*

Assorted Soft Drinks (\$2 per person)

Cookie Display (\$2 per person)

Dessert Display (\$6 per person)

Brownies, Cookies, & Mini Cheesecakes

Vanilla or Spumoni Ice Cream (\$1.50 per person)

Fruit Display (\$2.50 per person)



# Cocktail Reception

*Minimum 30 Guests.*

## Platters

*Each Serves 25 people*

### Domestic and Imported Cheese Display \$150

Chefs Selection of cheese featuring: Brie, Gorgonzola, Cheddar, Sonoma Jack, goat cheese.  
Served with crackers and sliced baguette.

### Fresh Seasonal Fruit Display \$60

### Crudites of Garden Vegetables \$75

Served with a Buttermilk Ranch Dipping Sauce, Homemade Hummus, and sliced Pita Bread

### Antipasto Display \$175

Salami, Coppa Salami, marinated olives, marinated mushrooms, pepperoncini, artichoke hearts, roasted red peppers, bocconcini mozzarella and sliced crostini

### Charcuterie Board \$200

Seasonal Accoutrements

## Passed Hors Oeuvres

*Priced Per Person*

Tomato Bruschetta Crostini \$3

Potstickers \$2

Vegetarian Spring Rolls \$2

Red Pepper Arancini \$2

Pulled Pork Sliders \$3

Mini Beef Sliders \$3

Coconut Shrimp \$3

Crab Cakes \$3

Korean Style Meatballs \$3

Wild Mushroom Tartlets \$3

Vegan Samosas \$4

Bacon Wrapped Scallops \$4

Beef Satay \$4

Grilled Chicken Skewers with Peanut Sauce \$4

# Full Banquet

*Minimum 30 Guests. Meals priced per person. All banquet meals include coffee, iced tea and hot tea service.*

## Florence Package

Buffet \$24/ Plated \$28

Choice of 1 Salad or Soup  
Choice of 1 Starch  
Choice of 1 Entrée  
Seasonal Vegetables  
Dinner Rolls with Butter

## Naples Package

Buffet \$32 / Plated \$36

Select 1 Passed Hors d'oeuvre or Fresh Fruit  
Display  
Choice of 1 salad or Soup  
Choice of 1 starch  
Choice of 2 Entrees  
Seasonal vegetables  
Dinner Rolls and Butter

## Milan Package

Buffet \$36 / Plated \$40

Select 2 Passed Hors d'oeuvre  
or  
1 Passed Hors d'oeuvre and Fresh Fruit  
Display  
Choice of 1 Salad or Soup  
Choice of 2 Starches  
Choice of 2 Entrees  
Seasonal Vegetables  
Dinner Rolls and Butter

## Rome Package

Buffet \$42 / Plated \$46

Select 3 Passed Hors d'oeuvre  
Or  
2 Passed Hors d'oeuvre and Fresh Fruit  
Display  
Choice of 2 Salads or Soups  
Choice of 2 Starches  
Choice of 3 Entrees  
Seasonal Vegetables  
Dinner Rolls and Butter

*\*Can substitute entrée or add Carving Station Item for Additional Cost.  
Client may add additional options to package, prices are listed per person.*

# Full Banquet

## Hors D'Oeuvres

Tomato Bruschetta Crostini \$3

Wild Mushroom Tartlets \$3

Sausage Stuffed Mushrooms \$3

Potstickers \$3

Vegetarian Spring Rolls \$3

Red Pepper Arancini \$3

Pulled Pork Sliders \$3

Mini Beef Sliders \$3

Coconut Shrimp \$3

Crab Cakes \$3

Korean Style Meatballs \$3

Crunchy Eggplant Bites with Marinara \$3

Vegan Samosas (+\$1 per person) \$4

Grilled Chicken Skewers with Peanut Sauce \$4

Beef Satay Skewers with Peanut Sauce \$4

Bacon Wrapped Scallops (+\$1 per person) \$4

# Full Banquet

## Salad, Soup and Starch Selections

### Salads

#### Classic Caesar Salad

*Romaine hearts, parmesan, croutons and caesar dressing*

#### Dante House Salad

*Baby greens, tomatoes, red onion, cucumber and croutons with champagne vinaigrette*

#### Caprese Salad

*Roma tomatoes, fresh mozzarella, basil, olive oil and balsamic glaze*

#### Greek Salad

*Romaine lettuce, kalamata olives, cucumber, red onion, cherry tomato, feta and red wine vinaigrette*

#### Grilled Peach & Arugula Salad

*Arugula, grilled peaches, feta cheese, candy pecans, pickled red onions, citrus vinaigrette*

#### Raspberry Mixed Green Salad

*Mixed greens, blue cheese crumbles, candy pecans, fuji apples and raspberry vinaigrette*

#### Tortellini Pasta Salad

*Cherry tomatoes, artichoke hearts, sundried tomatoes and pesto vinaigrette*

### Starches

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Roasted Fingerling Potatoes

Au gratin Potatoes (+\$2.00 per person)

Rice Pilaf

White Rice

Fried Rice

Penne Pasta with Alfredo/Pesto Sauce

Rigatoni Pasta with Marinara Sauce

Creamy Cheddar Polenta

### Soups (Plated Meals Only)

Cream of Mushroom Soup

Tomato Basil Soup

Italian Lentil Soup

Butternut Squash Soup

Potato Leek Soup

# Full Banquet

## Entrée Selections

### Pork

Slow Roasted Pork Loin with an  
Apple Mustard Sauce

Herb Roasted Pork Loin with Cranberry Demi  
Sauce

Herb Roasted Pork Loin with Tuscan  
Artichoke & Sundried Tomato Cream Sauce

Pan Seared Pork Chops with a  
Honey Glaze Sauce

### Chicken

Chicken Cordon Bleu with  
Parmesan Cream Sauce

Pan Seared Chicken with an Artichoke and  
Sundried Tomato Tuscan Cream Sauce

Teriyaki Chicken Thighs

Herb Roasted Frenched Chicken Breast with a  
Whole Grain Mustard Herb Chardonnay  
Cream Sauce (+\$2.00 per person)

Pan Seared Chicken with a  
Mushroom Marsala Sauce

### Beef

Slow Roasted Tri Tip with Red Wine Demi  
Sauce

Grilled New York Strip with  
a Mushroom Sauce

Braised Brisket with Barbeque Gravy Sauce

Grilled Filet Mignon with a  
Garlic Herb compound Butter  
(+\$2.00 per person)

Grilled Marinated Steak with  
Chimichurri Sauce (+\$2.00 per person)

### Fish

Baked Salmon with a Brown Sugar & Lemon  
Caper Butter Sauce

Pan Seared Salmon Piccata with a  
Citrus Beurre Blanc

Tilapia with a Mango Salsa

Pan Seared Halibut with a Tomato Relish and  
Beurre Blanc (+\$4.00 per person)

Blackened Mahi with Pineapple Salsa  
(+2.00 per person)

### Vegetarian

Pasta Primavera

Cheese or Mushroom Ravioli with Housemade  
Marinara Sauce

Butternut Squash Ravioli with Citrus Beurre  
Blanc Sauce

Eggplant Parmesan with  
Housemade Marinara Sauce and  
topped with Fresh Mozzarella

Vegetarian Wellington with Roasted Red  
Pepper Coulis (+ \$3 per person)

### Carving Station Upgrade

Slow Roasted Herb Crusted Prime Rib (+\$4.00  
per person)

Roasted Maple Ham (+\$3.00 per person)

Roasted Turkey (+\$4.00 per person)

Slow Roasted Tri-Tip Carving Station (+\$2.00  
per person)

# Full Banquet

## Kids Menu Alternatives

*Client may select one item from this list for kids alternative meal to be served at event.  
\$15 per child. Child menu for kids 12 & under. Children's menus served with Fresh Fruit Salad.*

*Chicken Tenders with French Fries*

*Macaroni & Cheese*

*Grilled Cheese with French Fries*

*Fish & Chips*

*Spaghetti & Meatballs*

# Italian

*Minimum 30 Guests. All buffet meals include coffee, iced tea and hot tea service.*

## *Lasagna/Baked Ziti Night \$20*

Choice (1) one of the following Entrees:

Meat Lasagna

Vegetarian Lasagna

Meat Baked Ziti

Cheese Baked Ziti

Includes:

Salad (1)

Seasonal Vegetables

Dinner Rolls with Sweet Butter

## *Standard Italian Meal \$26*

Choice of Salad (1)

Choice of Pasta (1)

Seasonal Vegetables

Choice of Protein (1)

Dinner Roll with Sweet Butter

Choice of Dessert (1)

## *Premium Italian Meal \$32*

Choice of Salad (1)

Choice of Pasta (1)

Seasonal Vegetable

Choice of Protein (2)

Dinner Rolls & Butter

Choice of Dessert (1)

# Italian

## *Salad Choices:*

Classic Caesar Salad

Organic Mixed Green Salad

Italian Chop Salad

Tortellini Pasta Salad (+\$2.00 per person)

Caprese Salad (+\$2.00 per person)

## *Pasta Choices:*

Penne with Creamy Alfredo Sauce

Penne or Rigatoni with Marinara Sauce

Penne with Creamy Pesto Sauce

Baked Ziti

Linguini with Alfredo Sauce

Linguine with Clams (+ \$5.00 per person)

Rigatoni with Bolognese (+\$2.00 per person)

Risotto (Choice of Mushroom, Asparagus or Parmesan)

## *Protein Choices:*

Chicken Parmesan

Chicken Cacciatore

Chicken Marsala

Veal Parmesan (+\$3.00 per person)

Calabrese Sausage with Trio of Peppers and Onions

Italian Herb Marinated New York Steak

Herb Crusted Pork Loin with Tuscan Sauce

## *Dessert Choices:*

Vanilla Panna Cotta

Cannoli

Spumoni Ice Cream

Tiramisu (+\$1.00)



# Hispanic

*Minimum 30 Guests. All buffet meals include coffee, iced tea and hot tea service.*

## *Fajita Night Package: (\$26)*

Chicken and Beef Fajitas

Sour Cream, Guacamole, Salsa Verde, Pico De Gallo, Cilantro, Chopped Onions

Refried Beans

Spanish Rice

Flour Tortillas

Chips and salsa

Churros (additional \$2 per person)

## *Fiesta Night Package (\$34)*

Street Corn Salad

Spanish Red Rice

Refried Beans

Carnitas

Carne Asada

Guajillo Chicken

Flour or Corn Tortillas

Sour Cream, Guacamole, Salsa Verde, Pico De Gallo, Cilantro and Chopped Onions

Churros (additional \$2 per person)

# Rehearsal & Bar

*Minimum 30 Guests. All rehearsal and bar menus include coffee, iced tea, and hot tea service.*

## Fajita Bar (\$26):

Chicken and Beef Fajitas  
Sour Cream, Guacamole, Salsa Verde, Pico De Gallo, Cilantro, Chopped Onions  
Refired Beans  
Spanish Rice  
Flour Tortillas  
Chips and salsa  
Churros (additional \$2 per person)

## Pasta Bar (\$20)

Classic Caesar Salad  
Penne Pasta with Alfredo (add chicken for \$2 per Person)  
Spaghetti with Meat Sauce  
Tortellini with Pesto Sauce  
Homemade Garlic Bread

## Backyard BBQ (\$26):

Cornbread  
Potato Salad  
Coleslaw  
BBQ Baked Beans  
Mac & Cheese  
Grilled BBQ Chicken  
Pulled Pork

## Slider Bar Buffet(\$22 per person)

French Fries  
Sweet Potato Fries  
Garlic Parmesan Fries  
BBQ Baked Beans  
Mini Beef Patty Sliders  
Pulled Pork Sliders  
Fried Chicken Sliders OR Spicy Chicken Sliders

# After Hours

*Minimum 30 Guests. Priced per person. All after hours bars include coffee, iced tea and hot tea service.*

## French Fry Bar (\$8)

Garlic Fries, Sweet Potato Waffle Fries, Beer Battered Onion Rings  
*Toppings: Cheese Sauce, Buttermilk Ranch, BBQ Sauce and Sriracha Mayo*

## After Hours Slider Bar (\$9)

Mini Beef Patty with Caramelized Onion Aioli  
Pulled Pork with House Made Coleslaw

## Nacho Bar (\$7)

Homemade Tortilla Chips  
*Toppings: Housemade Chili, Nacho Cheese Sauce, Jalapenos, Pico de Gallo, Sour Cream, Salsa*

## Ice Cream Sunday Bar (\$8)

Chocolate or Vanilla Ice Cream  
*Toppings: M&Ms, Oreos, Seasonal Berries, Whipped Cream, Sprinkles, Peanuts, Chocolate Syrup and Caramel Syrup*

## Kids Bar (\$8)\*

Chicken Tenders and Fries  
*Toppings: Ranch & Ketchup*

*\*Kids Bar can not be utilized as menu substitution for kids meals with other menu selections such as Italian, Hispanic or Full Banquet Menus.*

# Dessert

*Minimum 30 guests. Priced per person.*

## *Dessert Bar (\$6) (Pick 3)*

Brownies  
Cookies  
Lemons Bars  
Mini Cheesecakes

## *A La Carte*

Chocolate Cake \$4  
Housemade Red Velvet Cupcakes \$1.50(mini)/ \$3 (regular)  
Cheesecake \$4  
Mini Cheesecakes \$2.50  
Peach Cobbler with Vanilla Ice Cream \$6  
Cherry Pie \$3 / A la mode \$5  
Apple Pie \$3 / A la mode \$5  
Cannoli \$4  
Lemon Bars \$3  
Brownies \$2  
Chocolate Ice Cream \$2  
Vanilla Ice Cream \$2  
Spumoni Ice Cream \$2  
Cookies \$2

*\*Specialty Cakes available upon request and dependent on availability*

# Beverage Service

Minimum 30 guests. \$200 Bartending Fee applies for events with up to 200 guests, \$50 added for each additional 50 guests. \$300 bar minimum must be met.

## Non-Alcoholic Beverage Packages

### Basic - \$7

Assortment of Juices, Iced Tea, Coca-Cola Soft drinks

### Upgraded Kids - \$10

Assorted Juices, Iced Tea, Lemonade, Coca-Cola Soft Drinks, Up to 3 Customized Mocktails with garnishes

### Upgraded Adults - \$15

Assorted Juices, Iced Tea, Lemonade, Coca-Cola Soft Drinks, Up to 4 Customized Mocktails with garnishes

## Hosted Bar

Based on consumption, client pays bar tab at the conclusion of the event. Client may customize what items are available during hosted bar as well as timing of service available. Credit Card or Card Authorization Form will be required at the bar prior to the beginning of event service.

## Cap Bar

Client puts down deposit towards bar tab day of event prior to event start time. The guests are allowed to order drinks in open bar manor. Once the deposit limit has been reached, the bar turns into a cash bar and the guests are responsible for their own beverages.

## Cash Bar

Guests are responsible for their own beverages.

Domestic Beer \$4-\$5

Imported Beer \$5-\$6

Draft Beer \$6-\$7

Wine by the Glass \$7-\$8

Well Mixed Drinks \$6

Call Mixed Drinks \$8

Premium Mixed Drinks \$9+

Two+ Liquor Cocktails \$10+

Top Shelf Specialty Liquors \$14+

## Champagne/Cider Toast - \$2/person

# Audio/Visual

*A/V Equipment is available for a flat \$200 rate. 21% Service Charge and 7.75% Sale Tax applies to all A/V rentals.*

## *Available Audio/Visual Equipment*

(2) 65" Samsung Series 8 Flat Screen Smart TVs

Portable Speakers

Wired Microphones

Podium (*complimentary*)

Extension Cords/Power Strips

Wireless Microphones with Portable Speaker System

Portable Projector Screen

Wireless Microphones (Venetian Room)

Projector with Screen (Venetian Room)

House PA System (Venetian Room)

Easel(s)

\*DJs are not permitted to patch into the Dante Event Centers house PA System.

# *Additional Rentals*

*Chair Covers (White or Black) \$1/chair*

*Napkins (Beyond White or Black) \$0.50/napkin*

*Tablecloths (Beyond White or Black) \$3/table*

*Gold or Silver Charging Plates \$0.50/plate*

*Silver Manzanita Trees \$10/tree (14 available onsite)*

*White Rose/Greenery Center Pieces \$10/table*

*Vines \$2/Table*

*Table Runners \$2/table*

*Corn Hole Equipment Rental \$50*

*Bocce Ball Equipment Rental \$50*

*Portable Heaters \$100*

*Portable Swamp Coolers \$75/1 or \$100/2*