

# *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. In the event that an increase is requested after the deadline, if the chef is able to accommodate the increase, there will be a penalty fee of 50% of the meal cost incurred per additional meal.

Each room requires a minimum guest count be met. If count is not met, client will be required to pay the room minimum, whether outside catering or in-house catering. For in-house catering, main meal will be used to bill the minimum guest count, kids meal alternatives cannot be used to meet the guest count minimum.

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.

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.

All Debit and Credit Card Payments will incur a 3% Processing Fee.

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 your needs within means.

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# *Breakfast*

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# Breakfast

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

## Basic Breakfast (\$20)

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

## Continental Breakfast Package (\$24)

Breakfast Sausage and Bacon  
Denver Scramble or Scrambled Eggs  
Eggs Benedict  
Waffles or French Toast  
Breakfast Potatoes  
Parfait Station  
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 Salad

Yogurt With Granola and Honey

Scrambled Eggs

Bacon And Sausage

Breakfast Potatoes

French Toast or Waffles

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 Salad

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. Plated meals will incur additional \$4 charge per person.*

## *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

Refried 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 Marinara (+\$2 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 \$75

### Crudites of Garden Vegetables \$85

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

### Turkey OR Veggie Pinwheels \$60

*(50 Pieces) \*Split Platter Available*

Smoked Turkey with Mixed Greens, Roasted Bell Peppers, Pesto Aioli, Cheddar and Pepperjack Cheese, Champagne Vinaigrette  
Sliced Green Zucchini & Sliced Yellow Squash with Mixed Greens, Roasted Bell Peppers, Pesto Aioli, Cheddar and Pepperjack Cheese, Champagne Vinaigrette

### Antipasto Display \$185

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 D'Oeuvres

*Priced Per Person*

Tomato Bruschetta Crostini \$3

Potstickers \$3

Vegetarian Spring Rolls \$3

Crispy Artichoke Bites \$3

Sausage Stuffed Mushrooms \$3

Coconut Shrimp \$3

Crab Cakes \$3

Korean Style Meatballs \$3

Pulled Pork Sliders \$4

Mini Beef Sliders \$4

Deviled Eggs \$4

Vegan Samosas \$4

Bacon Wrapped Scallops \$4

Grilled Chicken Skewers with Peanut Sauce \$4

Fried Ravioli's with Marinara \$4

# Full Banquet

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

## Florence Package

Buffet \$26/ Plated \$30

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

## Naples Package

Buffet \$34 / Plated \$38

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 \$38 / Plated \$42

Select 2 Passed Hors D'Oeuvres  
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 \$44 / Plated \$48

Select 3 Passed Hors D'Oeuvres  
Or  
2 Passed Hors d'oeuvres 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

Potstickers \$3

Vegetarian Spring Rolls \$3

Crispy Artichoke Bites \$3

Sausage Stuffed Mushrooms \$3

Coconut Shrimp \$3

Crab Cakes \$3

Korean Style Meatballs \$3

Pulled Pork Sliders \$4

Mini Beef Sliders \$4

Deviled Eggs \$4

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

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

Grilled Chicken Skewers with Peanut Sauce \$4

Fried Ravioli's with Marinara \$4

# Full Banquet

## Salad, Soup and Starch Selections

### Salads

#### Classic Caesar Salad

*Romaine hearts, fresh shaved parmesan, croutons and caesar dressing*

#### Dante House Salad

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

#### Caprese Salad

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

#### Shaved Brussels Sprouts Salad

*Shaved Brussels sprouts, sliced almonds, fresh shaved parmesan and lemon vinaigrette*

#### Spinach & Mandarin Salad

*Cranberries, red onion, almonds, feta and citrus vinaigrette*

#### Raspberry Mixed Green Salad

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

#### Italian Chop Salad

*Romaine hearts, pepperoncini, salami, coppa salami, mozzarella, tomatoes, red onion and red wine vinaigrette*

### Starches

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Baked Mac & Cheese

Au Gratin Potatoes (+\$2.00 per person)

Rice Pilaf

White Rice

Fried Rice

Baked Beans

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  
Apple Mustard Sauce

Barbeque Pulled Pork

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

Pan Seared Pork Chops with  
Honey Glaze Sauce

Seared Bone-In Pork Chop with Choice of  
Sauce (+\$2.00 per person)

### Chicken

Chicken Cordon Bleu with  
Parmesan Cream Sauce

Barbeque Chicken Thighs

Pan Seared Chicken with Artichoke and  
Sundried Tomato Tuscan Cream Sauce

Fried Chicken

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

Pan Seared Chicken with  
Mushroom Marsala Sauce

### Beef

Slow Roasted Sirloin Steak with Red Wine  
Demi Sauce

Grilled New York Strip with  
Mushroom Sauce

Braised Brisket with Barbeque Gravy Sauce

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

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

### Fish

Baked Salmon with Brown Sugar & Lemon  
Caper Butter Sauce

Pan Seared Salmon Piccata with  
Citrus Beurre Blanc

Tilapia with Mango Salsa

Pan Seared Halibut with 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\*

Fettucine with Creamy Alfredo Sauce

### Carving Station Upgrade

Slow Roasted Herb Crusted Prime Rib (+\$5.00  
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)

*\*Eggplant Parmesan is a specialty item, if  
selected for buffet, true count will be required at  
final guest count.*

# Full Banquet

## Kids Menu Alternatives

*Client may select one item from this list for kids alternative meal to be served plated 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. Plated meals will incur additional \$4 charge per person.*

## *Lasagna/Baked Ziti Night \$22*

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 \$34*

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

Rigatoni with Bolognese (+\$2.00 per person)

Risotto (Choice of Mushroom, Asparagus or Parmesan)

## *Protein Choices:*

Chicken Parmesan (+2.00 per person)

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.  
Buffet Style only.*

## *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.  
Buffet Style Only.*

## *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 Marinara (+\$2 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 Housemade 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 Buffet(\$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  
Tiramisu \$4

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

# Beverage Service

Minimum 30 guests. \$250 Bartending Fee applies for events with up to 100 guests, \$50 added for each additional 50 guests. \$300 bar sales minimum must be met. All hosted & cap bars will incur an automatic 20% Gratuity Charge added to the bill total.

## 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. All hosted bars will incur an automatic 20% Gratuity Charge added to the bill total.

## 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. All cap bars will incur an automatic 20% Gratuity Charge added to the bill total.

## 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-\$10

Well Mixed Drinks \$7

Call Mixed Drinks \$8-\$9

Premium Mixed Drinks \$10+

Two+ Liquor Cocktails \$10+

Top Shelf Specialty Liquors \$14+

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

*A/V Equipment is available for a flat \$250 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.