



*Sit back, relax, and let Caffè Verbena  
make your event a truly special occasion.*

*Caffè Verbena has many magnificent locations to accommodate every event, from an intimate dinner for 20 to cocktails and hors d'oeuvres for 500. You can choose one of our many spaces or we can come to you, offering off-site catering in your home or office.*

**Restaurant**

*Comfortably elegant surroundings with cherry wood accents,  
butter colored walls and floor to ceiling windows providing scenic city view.  
Accommodates 85 seated guests or 200 standing.*

**Atrium**

*Adjacent to the Oakland Museum's Sculpture Court in the Lobby of 1111 Broadway.  
A semi-exclusive area overlooking the Zen Garden.  
Accommodates 50 seated guests or 100 standing.*

**Patio**

*Overlooking 11<sup>th</sup> Street, the outdoor patio is the perfect gathering spot  
for an afternoon or early evening cocktail party.  
Accommodates 40 seated guests or 50 standing.*

**Zen Garden**

*With a dramatic rock waterfall and urban, contemporary sculpture,  
this park-like setting is the perfect backdrop for wedding ceremonies and receptions.  
Accommodates 200 seated guests or 300 standing.*

**Lobby**

*Polished marble floors and mahogany wood lend to this area's elegant feel,  
an ideal spot for gala events or large corporate functions.  
Accommodates 350 seated guests or 500 standing.*

*To view pictures of the different spaces, visit our web site: [www.caffeverbena.com](http://www.caffeverbena.com)  
and click on the "Events & Catering" page or ask to see our Event Album.  
For more information, contact Collier Cole at 510.465.9300, or fax inquiries to 510.465.9302.*



Caffè  
**Verbena**  
Passed Small Bites

<i>Asian Vegetable Cucumber Cups with Sesame</i>	1.75 each
<i>Apple, Pistachio and Goat Cheese Crostini</i>	1.75 each
<i>Potato Latkes with Apple and Sour Cream</i>	2.00 each
<i>Mini Quiches with Mushrooms and Taleggio</i>	2.00 each
<i>Phyllo Triangles with Pear and Gorgonzola</i>	2.50 each
<i>Deep Fried Three Cheese Ravioli with Marinara</i>	2.25 each
<i>Caprese Crostini with Fresh Mozzarella and Basil Pistou</i>	2.50 each
<i>Eggplant Parmesan Bites</i>	1.75 each
<i>Tiny Personal Pizzas with Choice of Toppings</i>	3.25 each
<i>Risotto Balls with Wild Mushrooms, Parmesan and Truffle Oil</i>	2.25 each
<i>Beggar's Purses with Ricotta, Parmesan and Chard</i>	2.25 each
<i>Tiny Grilled Cheese on Focaccia Bread</i>	1.75 each
<i>Spring Rolls with Blood Orange Sweet and Sour Sauce</i>	2.25 each
<i>Roasted Potatoes with Crème Fraiche and Caviar</i>	4.50 each
<i>Ahi Tuna Tartare on Crispy Wonton with Ginger and Wasabi</i>	2.75 each
<i>Teriyaki Salmon Skewers</i>	2.75 each
<i>Salmon or Crab Cakes with Lemon Aioli</i>	2.75 each
<i>Smoked Salmon Crostini with Crème Fraiche and Chives</i>	2.50 each
<i>Crab Tostaditos with Avocado</i>	2.75 each
<i>Lemon and Garlic Gulf Prawn Skewers</i>	2.50 each
<i>Shrimp Toasts with Orange Soy Aioli</i>	2.25 each
<i>Thai Chicken Skewers with Peanut Sauce</i>	2.25 each
<i>Chicken Parmesan Bites</i>	2.00 each
<i>Five Spice Chicken "Lollipops"</i>	2.50 each
<i>Peking Duck Rolls with Hoison and Scallions</i>	3.00 each
<i>Empanaditas with Pork Carnitas and Fire Roasted Salsa</i>	2.75 each
<i>Ginger Minced Pork in Radicchio Cups</i>	3.25 each
<i>Spicy Coppa Skewer with Apple and Fontina</i>	2.25 each
<i>Flank Steak with Crisp Potato and Roasted Garlic Aioli</i>	2.75 each
<i>Mini Burgers with Gorgonzola, Red Onion and Pesto Aioli</i>	3.75 each

*(all menu items subject to seasonal availability)*



### Stationary Appetizers

<i>Breadsticks, Walnut Bread and House Made Focaccia</i>	<i>1.50 per person</i>
<i>Crispy Raw Vegetables</i>	<i>2.00 per person</i>
<i>Seasonal Bruschetta</i>	<i>1.50 per person</i>
<i>Picholine, Ascalano, and Sicilian Style Olives</i>	<i>2.00 per person</i>
<i>Chicken Sausage with Huckleberry Compote</i>	<i>2.50 per person</i>
<i>Antipasto Platter</i>	<i>3.00 per person</i>
<i>Assorted Cheese Platter</i>	<i>4.00 per person</i>
<i>Fresh Seasonal Fruit Platter</i>	<i>3.00 per person</i>
<i>Mini Tuna or Chicken Salad Sandwiches</i>	<i>3.50 per person</i>
<i>Mini B.L.T.A. Sandwiches</i>	<i>3.00 per person</i>
<i>Oysters on the Half Shell with Various Sauces</i>	<i>Market Price</i>

### Small and Sweet

<i>Baby Vanilla Crème Brulee</i>	<i>3.00 each</i>
<i>Chocolate Truffles with Peanuts</i>	<i>4.00 each</i>
<i>Tangy Meyer Lemon Bars with Whipped Cream</i>	<i>2.50 each</i>
<i>Tiny Caramel and Macadamia Nut Tartlets</i>	<i>3.00 each</i>
<i>Mini Fruit Tarts with Fresh Cream</i>	<i>2.75 each</i>
<i>Chocolate Covered Strawberries</i>	<i>4.00 each</i>
<i>Cookie Assortment</i>	<i>2.00 per person</i>
<i>Chocolate Chip Brownies</i>	<i>2.50 per person</i>

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### Salads

<i>Mixed Baby Greens with Fines Herbes and Sherry Shallot Vinaigrette</i>	7
<i>Classic Caesar Salad</i>	8
<i>Cucumber Salad with Cherry Tomatoes, Feta Cheese and Arugula</i>	9
<i>Heirloom Tomato Salad with Fresh Mozzarella and Balsamic</i>	13
<i>Butter Lettuce with Apples, Walnuts, Goat Cheese and Horseradish Dressing</i>	10
<i>Brussels Sprouts Salad with Hard-Cooked Egg, Bacon, and Caramelized Onions</i>	11
<i>Smoked Salmon Salad with Shaved Fennel and Caper Vinaigrette</i>	10
<i>Butter Lettuce Salad with Hearts of Palm and Citrus</i>	9
<i>Roasted Beet Salad with Sweet Onions and Mustard Vinaigrette</i>	8
<i>Young Zucchini Salad with Arugula and Goat Cheese</i>	8
<i>Baby Spinach Salad with Grilled Onions, Goat Cheese and Pomegranates</i>	9

### Soups

<i>Maine Lobster Bisque with Cognac and Cream</i>	10
<i>Cannellini Bean Soup with Smoked Ham and Cilantro Pistou</i>	8
<i>Tortilla Soup with Pasilla Sour Cream and Cilantro</i>	7
<i>White Bean Minestrone with Pesto and Parmesan</i>	7
<i>Butternut Squash Soup with Toasted Pumpkin Seeds</i>	7
<i>Roasted Heirloom Tomato Soup with Basil Pistou</i>	7
<i>Creamy Clam Chowder with Fresh Bay Leaf and Summer Corn</i>	8
<i>Cauliflower Soup with Crispy Croutons</i>	7
<i>Wild Mushroom Soup with Truffle Oil</i>	7
<i>Italian Sausage Minestra</i>	7
<i>Roasted Red Pepper and Corn Chowder</i>	7
<i>Beef Stew with Yukon Gold Potatoes and Baby Carrots</i>	8
<i>Creamy Sweet Potato with Croutons and Chives</i>	7
<i>Potato Leek Soup</i>	7
<i>Sweet Onion Soup with Gruyere Crostini</i>	7

*(all menu items subject to seasonal availability)*



### Main Courses

<i>Three Cheese and Mushroom Lasagna with Marinara Sauce</i>	15
<i>Vegetable Napoleon with Polenta Cakes and Basil Oil</i>	14
<i>Tarragon Pesto Penne with Sweet Corn Relish and Feta</i>	14
<i>Butternut Squash Ravioli with Sun-Dried Tomato Cream Sauce</i>	15
<i>Garbanzo Bean Ravioli with Rainbow Chard and Lemon Garlic Vinaigrette</i>	15
<i>Bucatini with Rainbow Cherry Tomatoes and Fresh Basil</i>	15
<i>House Made Emerald Gnocchi with Peas Several Ways and Pesto</i>	15
<i>Linguine with Gulf Shrimp, White Wine, Garlic and Chili Flakes</i>	16
<i>Saffron Pastina with Salmon, Mussels and Prawns</i>	22
<i>Paella Valencia with Clams, Mussels, Sausage and Chicken</i>	22
<i>Pan Seared Wild Salmon with Seasonal Vegetables</i>	25
<i>Pan Seared Halibut with Corn, Cherry Tomatoes and Balsamic Reduction</i>	22
<i>Pan Seared Mahi Mahi with Braised Cranberry Beans, Pancetta and Cabbage</i>	22
<i>Seafood Curry with Prawns, Mussels, Tuna, Salmon and Jasmine Rice</i>	22
<i>Bouillabaisse with Scallops, Clams, Tuna, Mussels and Calamari</i>	22
<i>Roasted Free Range Chicken with Fingerling Potatoes and Broccoli di Ciccio</i>	18
<i>Stuffed Chicken Breast with Blue Cheese, Roasted Squash and Apple Compote</i>	17
<i>Achiote Marinated Chicken with Fried Plantains, Tomatillo Rice and Mole Sauce</i>	19
<i>Braised Chicken with Roasted Root Vegetables and Pancetta</i>	18
<i>Chicken Roulade with Wild Mushrooms and Mashed Potatoes</i>	17
<i>Roasted Duck Breast with Caramelized Brussel Sprouts and Kumquat Marmalade</i>	18
<i>Grilled Pork Tenderloin with Peppered Pears and Gorgonzola Potato Gratin</i>	20
<i>Bacon Wrapped Pork Tenderloin with Roasted Parsnips and Broccoli Raab</i>	20
<i>Grilled Pork Chop with Mashed Potatoes and Black Mission Figs</i>	21
<i>Pork Roulade with Apples, Spinach and Sweet Potato Mash</i>	20
<i>Marinated Hanger Steak with Polenta Soufflé and Salsa Verde</i>	21
<i>Braised Beef Short Ribs with Baby Carrots and Mashed Potatoes</i>	22
<i>Char-Grilled Filet Mignon with Potato Gratin and Watercress</i>	26
<i>Marinated Flat Iron Steak with Roasted Squash and Horseradish Crème Fraiche</i>	22
<i>Grilled Lamb Sirloin with Olive Tapenade and Sautéed Summer Vegetables</i>	23

*(all menu items subject to seasonal availability)*



Desserts

<i>Crema Caramella</i>	6
<i>Lemon Verbena Panna Cotta</i>	6
<i>Apple Crisp with Currants and Vanilla Ice Cream</i>	8
<i>Tres Leches Cake with Strawberries and Mint</i>	7
<i>Pineapple Upside-down Carrot Cake</i>	7
<i>Cornmeal Strawberry Shortcake</i>	7
<i>Seasonal Fruit Crostata with Vanilla Ice Cream</i>	7
<i>Meyer Lemon Cheesecake</i>	7
<i>Assorted Truffles</i>	6
<i>Chocolate Bread Pudding</i>	6
<i>Chocolate Chip Banana Bread Pudding</i>	7
<i>Mocha Pot De Crème with Whipped Cream</i>	6
<i>Coffee Infused Flourless Chocolate Cake with Raspberry Sauce</i>	7
<i>Molten Chocolate Truffle Cake with Chocolate Ice Cream</i>	7
<i>Chocolate Budino with Caramel Sauce and Hazelnut Brittle</i>	6
<i>House Made Sorbet or Ice Cream</i>	5

*(all menu items subject to seasonal availability)*



Caffè  
**Verbena**  
Sparkling Wine

<i>Wycliff Brut NV</i>	16
<i>Crystalino Brut NV</i>	22
<i>Bouvet Brut NV</i>	25
<i>Canella Prosecco Di Conegliano NV</i>	30
<i>Scharffenberger Brut NV</i>	42
<i>Mumm Cuvee Blanc De Noir NV</i>	44
<i>Veuve-Cluquot NV</i>	85

**Sauvignon Blanc**

<i>Canyon Road Sauvignon Blanc</i>	2006	24
<i>J. Lohr Sauvignon Blanc</i>	2005	28
<i>Honig Sauvignon Blanc</i>	2006	32
<i>Frog's Leap Sauvignon Blanc</i>	2006	38
<i>Cakebread Sauvignon Blanc</i>	2006	50

**Chardonnay**

<i>Canyon Road Chardonnay</i>	2006	22
<i>Farnese Chardonnay</i>	2005	24
<i>Raymond Chardonnay</i>	2006	32
<i>Acacia Chardonnay</i>	2005	40
<i>Sonoma Cutrer Russian River Chardonnay</i>	2006	42
<i>MaCrostie Chardonnay</i>	2005	46
<i>Neyer's Chardonnay</i>	2005	78

**Pinot Grigio**

<i>Bella Sera Pinot Grigio</i>	2006	22
<i>Stella Pinot Grigio</i>	2006	22
<i>Kris Pinot Grigio</i>	2006	26
<i>Maso Canali Pinot Grigio</i>	2004	30
<i>Luna Vineyards Pinot Grigio</i>	2005	40



### Merlot

<i>Canyon Road Merlot</i>	2006	24
<i>Hawk Crest Merlot</i>	2006	30
<i>Ravenswood "Sonoma" Merlot</i>	2003	32
<i>Flora Springs Merlot</i>	2002	42
<i>MaCrostie Merlot</i>	2001	54

### Cabernet

<i>Jacob's Creek Shiraz Cabernet</i>	2004	22
<i>Copperidge Cabernet</i>	2004	22
<i>Avalon Cabernet Sauvignon</i>	2004	30
<i>Cartledge and Browne Cabernet Sauvignon</i>	2005	33
<i>Newton Claret</i>	2004	45
<i>Cain Cuvee</i>	NV2	54
<i>Honig Cabernet Sauvignon</i>	2004	65
<i>A. Rafanelli Cabernet Sauvignon</i>	2003	78

### Pinot Noir

<i>Redwood Creek Pinot Noir</i>	2006	24
<i>Mark West Pinot Noir</i>	2005	32
<i>Trinchero Pinot Noir</i>	2005	42
<i>Saintsbury Pinot Noir</i>	2005	58
<i>Martin Ray Pinot Noir</i>	2005	45
<i>Foxen Pinot Noir</i>	2005	78

### Syrah

<i>Redwood Creek Shiraz</i>	2005	22
<i>A. Murray "Tous les Jours" Syrah</i>	2005	30
<i>Paringa Shiraz</i>	2004	30
<i>Baileyana Grand Fire Peak Syrah</i>	2004	46

### Zinfandel

<i>Rosenblum Zinfandel</i>	2005	32
<i>A. Rafanelli Zinfandel</i>	2005	62
<i>Chateau Potelle Zinfandel</i>	2003	54



**Caffè  
Verbena**  
Additional Costs

***For any Saturday or Sunday event:***

*\$5000 food and beverage minimum  
\$175/hour for security  
\$500 setup/cleanup (additional setup fee for ceremonies: \$1/person)  
\$500 parking garage (optional)  
\$550 furniture removal (optional)  
~\$250 art removal  
20% gratuity on all food and beverage charges  
Rentals as needed\**

***For any weekday event in The Atrium:***

*\$1000 food and beverage minimum  
20% gratuity on all food and beverage charges  
Rentals as needed\**

***For any weeknight event in The Restaurant or Lobby:***

*\$5000 food and beverage minimum  
\$300 setup/cleanup  
\$500 parking garage (optional)  
\$550 furniture removal (optional)  
~\$250 art removal (optional)  
20% gratuity on all food and beverage charges  
Rentals as needed\**

***For any weekday event in The Restaurant:***

*\$7000 food and beverage minimum  
\$300 setup/cleanup  
Garage not available  
20% gratuity on all food and beverage charges  
Rentals as needed\**

***Rentals\*:***

*Chairs \$3.25- \$8.00 each  
Tables \$8.00 - \$16.00 each  
Linen \$14.00 - \$35.00 per table  
China \$3.00 - \$8.00 per person  
Glassware \$.50 per glass*

*\*Some events will not require rentals, as Caffè Verbena will provide the above items for select events.  
Please speak with an event specialist for an accurate cost analysis of your event needs.*