

2025 - 2026 Weddings

P A S C A L I N E

fine catering



CONTACT US: 707-369-5131 inquiries@pascalinefinecatering.com

P A S C A L I N E

fine catering

ABOUT PASCALINE

Pascaline Fine Catering brings extraordinary cuisine to your table, with experience, artistry and joie de vivre. As Sonoma County's premier caterer, we work with each couple to create a unique event that reflects your individual tastes and style.

Experience the finest service that wine country has to offer. Indulge in seasonal, locally curated menus with an international flair to wow your tastebuds and woo your guests. We produce intimate wedding gatherings and lavish full-scale affairs at private estates and winery venues throughout Sonoma and Napa counties.



Select from menus designed by Executive Chef Didier Ageorges. Plan your perfect day with confidence and ease. Receive personalized service, consultation and expert production. Let us take your wedding celebration to the next level.

Inquire for a customized, line-item quote today.
inquiries@pascalinefinecatering.com

TRAY-PASSED HORS D'OEUVRE

Select four:

Saffron & Mozzarella Arancini, Preserved Lemon Aioli

Eggplant Caponata, Fresh Mozzarella, Crostini

Sweet White Corn Veloute Shooter, Old Bay

Apricot, Redwood Hills Farm Goat Cheese Mousse, Toasted Brioche, Port Glaze

Ahi Tuna Tartare, Ginger-soy Glaze, Sesame Waffle Cones, Tobiko

Sautéed Black Tiger Shrimp, A la "Provencale", Basil

Petit Chicken Schnitzel, Lemon-Caper Butter

Hobb's Prosciutto, Walnut & Cornichons, Crostini

Caramelized Sherry-Zin Pork Belly Skewers

Bacon Wrapped Medjool Dates Skewers, Pistachio Crumble

Char-grilled Skirt Steak Skewers, Chimichurri Sauce

Korean Glazed Beef Meatballs, Scallions, Sesame Seeds

Smoked Duck, Roasted Bosc Pears, Frisée, White Balsamic Glaze



Cheese & Charcuterie Display (\$16.50 per person)

Local & Imported Cheeses, Toasted Almonds, Saucisson, Prosciutto, Salami, Cornichons & House-made Pickled Vegetables, Sliced French Baguette, Crostinis and Gourmet Crackers

Inquire for other grazing station options, such as Crudités, Antipasti, Mezze & Flatbreads, or indulge in a Freshly Shucked Oyster Bar.

TWO-COURSE DINNER

Multi-course, custom menus and expert wine pairing consultation available upon request.

Salads

Select one for plated / Select two for family-style

Little Gem Salad, Point Reyes Blue Cheese, Sliced Apple or Black Mission Fig, Pom-Saba Dressing

Green Goddess, Romaine, House Pickled Pears, Avocado, Cherry Tomatoes, Fresh Herbs, Crostini, Creamy Goddess Dressing

Sonoma Organic Beets, Apples, Toasted Walnuts, Tucker's Mixed Greens, Apple Cider Vinaigrette

Bosc Pears, Wild Arugula, Prosciutto, Laura Chenel Goat Cheese, Aged Balsamic Glaze

Burrata, Dry Creek Peaches, Gastrique, Tucker's Mixed Greens, Walnuts, Toasted Ciabatta, Edible Flowers

Sweet White Corn, Avocado, Tucker's Organic Greens, Cherry Tomatoes, Mango & Citrus Vinaigrette

Baby Spinach, Orange Supremes, Roasted Pumpkin, Dates, Pomegranate, Almond & Pistachio Vinaigrette

Chickpea Panzanella, Arugula, Croutons, Cherry Tomatoes, Oregano-Mustard Vinaigrette



Entrees

Pre-select two plus a vegetarian option for plated / Select two for family-style

Herbes De Provence Prime New York Strip, Sauce Persillade, Creamy Mashed Potatoes, Grilled Seasonal Vegetable Stack

Herb Crusted & Roasted Tri-Tip, Sauce Bordelaise, Cabernet-Garlic Infused Olive Oil Marbled Potatoes, Charred Broccolini

Grilled Prime Hanger Steak, Chimichurri Sauce, Pascaline's Signature Potato Gratin, Baby Vegetables Fricassee

Pinot Noir Braised Short Rib, Glazed Pearl Onions, Potato Mousseline, Roasted Root Vegetables

Entrees (Continued)

Pre-select two plus a vegetarian option for plated | Select two for family-style

Herb de Provence Crusted Leg of Lamb, Tapenade, Roasted Pan Jus,
Herbed Potatoes, Root Vegetables Tajine

Coriander Crusted Liberty Duck Breast,
Confit Potatoes, Sangria Sauce, Agro Dolce

Organic Chicken Saltimbocca, Zoe's Prosciutto, Beurre Noisette & Sage,
Fregola Pearl Pasta, King Mushrooms, Peas, Parmesan Cheese

Pascaline's Signature Poulet Basquaise, Braised Chicken Thighs,
Piperade of Vidalia Onions, Tomato, Bell Peppers, Espelette, Fondant Potatoes

Mirin-soy Glazed California Black Cod,
Heirloom Red Rice, Baby Bok Choy, Sautéed Baby Eggplants

Alaskan Halibut "Almondine", Beurre Noisette & Lemon Sauce,
Marbled Potatoes, Haricots Vert, Gremolata

Herb de Provence Pacific Salmon, Olive Tapenade,
Creamy Polenta, Grilled Asparagus & Zucchini

Open-faced Ravioli, Seasonal Vegetables, Piquillo Coulis, Basil Oil (Veg)

Eggplant Tonkatsu, Creamy Polenta, Fire-roasted Tomato Relish,
Fresh Herb Salad, Pickled Shallot (Veg)

Creamy Risotto, Asparagus,
English Peas, Parmesan Cheese, Herbed Oil (Veg)

Kids Meals

Organic Chicken Schnitzel with Creamy
Orecchiette & Cheese, Sliced Apple
For Children 3-12 years old, (\$30 per person)

Vendor Meals

Chef's choice of gourmet boxed meals
or upgrade to hot meal
For planner, photographer, DJ, etc. (starts at \$30 per person)



Inquire for course upgrades, surf & turf options, and expert wine pairing consultation.
Adjustments made to accommodate dietary restrictions where needed.

DESSERTS

Freshly baked at Pascaline French Patisserie. Available in desired quantities.

Wedding Cake

Pascaline French Patisserie's pastry chef can make a beautiful full-size or cutting-size wedding cake. Inquire for wedding cake flavors and information. *(Tired cakes start at \$12 per person) Inquire for separate menu.*

Mini Desserts Buffet

Select five, serves three pieces per person (\$16 per person)

Petit Assorted Seasonal Fruit Tarts

Lemon Meringue Tarts

Snicky Bar, Caramel, Chocolate Ganache, Roasted Peanuts

Passion Fruit Cheesecake Bites

Mini Canneles de Bordeaux

Caramel Apple Tatine

Tiramisu Tart, Coffee Cake, Whipped Mascarpone

Mini Pecan Pies

Fancy Brownie Bites, Creamy Ganache

Pistachio or Raspberry Macarons (GF)

Pot De Creme Mocha, Coffee "Jellée", Pecan (GF)

Buttermilk Panna Cotta, Blueberry-Lime Salsa (GF)

Pear-Almond Cake (GF)

Coconut Tapioca Pearls, Tropical Fruit Salad (VE, GF)

Fresh Fruits Skewers, Mint Glaze (VE, GF)



Tray-Passed Beignets

Freshly Fried Beignets,
Vanilla, Orange & Lemon Zest, Powdered Sugar,
Served in paper cones (\$7 per person)

Churros Bar

Freshly Fried Cinnamon Churros,
Caramel & Chocolate Sauces,
Served warm under a heat lamp (\$6 per person)

Inquire for other dessert options, such as a Pie Bar, Crepes a-la-Minute,
Mini Cupcakes and individually wrapped takeaway treats.

BAR, BEVERAGES & SNACKS

Available in desired quantities.



Bar Service

Pascaline provides professional bar staff and service equipment, spring water, ice and table-side wine and water service.

Full bar service available at venues where allowed.

Wines and all other beverages may be provided by the Client or by Pascaline, with support additions priced per person:

- A. \$3 Includes assorted soft drinks and sparkling water
 - B. \$5 Includes juices, specialty mixers & garnishes
 - C. \$10 Includes a selection of (4) premium beers
 - D. \$18 Includes a selection of (2) signature cocktails, all spirits & mixers
 - E. \$30 Includes a full bar premium liquor selection, mixers & garnishes
- Inquire for premium French and California wines available by the case.*

Welcome Beverage Station

Lavender Lemonade, Iced Tea & Chilled Cucumber Water
Complimentary self-service refreshing beverages in dispensers.

Coffee Station

Taylor Lane Organic Coffee, Decaf & Herbal Tea Selection
Served in heated urns with cream, sugar & accoutrements. (\$3 per serving)

Late Night Snacks

Tray passed selection of one or two (\$5 per person, per item)

Beef Sliders, Cheddar, Brioche Bun, House-made Pickle

Pascaline's Signature Mini Croque Monsieur

Carolina BBQ Pork Sliders, Apple Slaw & Mini Bun

Pissaladière, Caramelized Onions, Picholine, Flatbread

Mini Grilled Cheese Panini

Chocolate Chip Cookies & Signature Hot Chocolate

Vadouvan Spiced Popcorn in Paper Cones

French Fries: Garlic & Old Bay or Truffle Oil & Parmesan



Inquire for other late night snacks, such as Slider Bar, Street Style Tacos, Panini Station, Fancy Mac & Cheese, Ramen Bar and Day-After Brunch Platters featuring Pascaline Patisserie's quiches and fresh pastries.

Services

With great attention to detail, our experienced coordinators work with couples, planners and venues to produce a beautiful and seamless experience for you and your guests. We provide personalized service to craft your unique menu, participate in planning, through the day-of to make the wedding of your dreams come true.

Cuisine

Couples can choose from a variety of hors d'oeuvres for cocktail receptions, stations, family style service, or a multi-course plated meal. Pascaline Fine Catering creates extraordinary desserts from our French patisserie in Santa Rosa, including picture-perfect wedding cakes. Our menus feature fresh and seasonal locally sourced wine country cuisine, including practiced expertise in cuisines from around the world. Receive in-person consultation with Executive Chef Didier Ageorges to curate your perfect menu.

Staffing & Labor

Staffing needs may fluctuate based upon the venue logistics, client's desired layout, timeline and style of service. Cost estimates below are based on a 5-hour event unless otherwise specified in your contract. Recommended staff quantity for your event will evolve as we continue to work together to finalize event details.

Event Equipment & Rentals

Pascaline Fine Catering will provide all necessary culinary wares, hors d'oeuvre and buffet platters, serving utensils, buffet design, passing trays, paper cocktail napkins, bar tools and chilling tubs and, as well as pop up tenting, trucking and delivery. Rough quotes below do not include event rentals such as tables, chairs, to be handled by the Venue or a Professional Planner. Rented service equipment including basic linens, napkins, china, flatware, stemware and barware may be handled by Pascaline or a Planner, not included in quote below. Rented kitchen equipment is required at most venues with variable costs not included in quote below.

Administration Fee & Taxes

An 10% administrative fee is based on your total food & labor bill and does not represent gratuity but rather contributes to the production, logistics and operational overhead necessary to execute your event. Local sales tax rate is based on the location of the event and is subject to annual adjustments. Suggested gratuity is 10% of the food and beverage total, and is greatly appreciated.

Confirmations

Inquire for terms of contract and payments. Final guest counts, dietary restrictions and payment for all events are due 10 days in advance.

Call to provide us with your wedding dinner wish list. We will send you a customized proposal and line-item quote with menu options to choose from, and if desired we can schedule a tasting at our bistro in Santa Rosa. Pascaline Fine Catering hopes to help celebrate your special day!

PRICING

Summary of charges, base rate estimate for full-service weddings:

Description: 50 GUESTS	Price Per Guest	# of Guests	Total
(4) Hors d'oeuvres, (2) Course Plated or Family-Style Dinner Event Captain, Servers, Bartenders, Chef, Culinary Staff & Admin Fees	\$235.00	50	\$11,750.00
Subtotal			\$11,750.00
9% Sales Tax			\$1,057.50
Total			\$12,807.50

Description: 100 GUESTS	Price Per Guest	# of Guests	Total
(4) Hors d'oeuvres, (2) Course Plated or Family-Style Dinner Event Captain, Servers, Bartenders, Chef, Culinary Staff & Admin Fees	\$210.00	100	\$21,000.00
Subtotal			\$21,000.00
9% Sales Tax			\$1,890.00
Total			\$22,890.00

Description: 150 GUESTS	Price Per Guest	# of Guests	Total
(4) Hors d'oeuvres, (2) Course Plated or Family-Style Dinner Event Captain, Servers, Bartenders, Chef, Culinary Staff & Admin Fees	\$190.00	150	\$28,500.00
Subtotal			\$28,500.00
9% Sales Tax			\$2,565.00
Total			\$31,065.00

Description: 200 GUESTS	Price Per Guest	# of Guests	Total
(4) Hors d'oeuvres, (2) Course Plated or Family-Style Dinner Event Captain, Servers, Bartenders, Chef, Culinary Staff & Admin Fees	\$180.00	200	\$36,000.00
Subtotal			\$36,000.00
9% Sales Tax			\$3,240.00
Total			\$39,240.00

Request a customized menu and line-item quote today.

inquiries@pascalinefinecatering.com