

Catering Menu

FIVE Restaurant

(559) 434-5553

Half-size Party Tray serve 4-6 people (10" X 12" X 2")

Full-size Party Trays serve 10-12 people (12" X 16" X 2")

1110 E Champlain Dr.

Fresno, CA 93720

Starter Party Trays	Half	Full	Qty.
Bruschetta half tray 25 pcs full tray 35 pieces	43.75	61.25	
Meatballs - additional meatballs \$2.25 each/ half tray 16 meatballs/ full tray 35 meatballs	35.99	78.99	
Tuscan Nachos	44.99	64.99	
Fried Artichokes half tray 40 pcs./ full tray 80 pcs.	39.99	79.99	
Sausage & Bell Peppers	44.99	84.99	
Italian Antipasto Tray (Prosciutto, salami, provolone & gouda cheese, marinated roasted peppers, kalamata olives, & artichoke hearts) - 1/2 tray 16" serves 12-16, full tray 18" serves 18-20	79.99	89.99	

Pasta Party Trays	Half	Full	Qty.
Lasagna - mini meatballs, marinara, ricotta, mozzarella & parmesan cheese	65.99	130.99	
Ravioli - cheese stuffed ravioli in marinara sauce	54.99	108.99	
Tortellini Sugo Di Casa - tortellini in our house red sauce	54.99	108.99	
Rigatoni Della Casa - house red sauce	44.99	89.99	

Specialty Party Trays	Half	Full	Qty.
Rigatoni al Pollo - diced chicken, spinach, black olives, red bell peppers, Parmesan and white wine cream sauce	65.99	130.99	
Rigatoni Monte Rosa - sauteed with peas, prosciutto, olive oil, in a pink cream sauce	62.99	122.99	
Chicken Piccata - chicken sauteed in light lemon, capers, mushrooms and white wine sauce	65.99	128.99	
Chicken Marsala - chicken sauteed with marsala wine and mushrooms	65.99	128.99	
Chicken Rollatine - breaded chicken stuffed with prosciutto & mozzarella cheese, topped with a marsala wine mushroom sauce	74.99(6)	149.99(12)	
Eggplant Parmesano - fresh mozzarella and a meatless sauce	54.99	108.99	

Vegetarian Party Trays	Half	Full	Qty.
Gnocchi al Pesto - Potato dumplings in a pesto cream sauce	59.99	109.99	
Rigatoni Alfredo - Rigatoni in a white creamy parmesan sauce	54.99	109.99	
Rigatoni Checca - Rigatoni pasta with fresh tomatoes, olive oil, basil and garlic	54.99	109.99	
Mix Vegetable Tray - sauteed vegetables of the season	39.99	64.99	

Salad Party Trays	Half	Full	Qty.
Insalata Verde - mix greens, cucumbers, tomatoes, onions, dry bleu cheese, roasted almonds, garlic croutons, red wine vinegarette on the side	28.99	54.99	
Italian Chopped Salad - mozzarella, salami, pepperoncini, artichoke hearts, cannellini beans, kalamata olives, red onion, parmesano, tomatoes and FIVE's Italian dressing	39.99	79.99	

Side Orders		Qty.
Daily Homemade Baked Bread	\$4.50/Loaf	
Homemade Olive Tapenade	\$7.99/Pint, \$14.99/Quart	
Tiramisu half tray 10-12 pieces full tray 20 pieces	65.99	125.99



1110 E. Champlain #101
Fresno, CA. 93720
559-434-5553
559-434-5575 fax

SPECIAL EVENTS & BANQUET CONTRACT

Thank you for considering FIVE for your upcoming event. The FIVE culinary team is dedicated to providing food and service that exceeds your expectations. Our Events Coordinator will work with you in making this event a fabulous experience for you and your guests.

Initial _____ DEPOSIT

All patio, lunch, and dinner events are subject to a \$200 deposit. A company check or credit card is required to secure your booking (\$500 for the month of December). The Contract and Credit Card Authorization Form need to be signed to secure the time and date.

Initial _____ CANCELLATION POLICY

Any cancellation less than 21 business days prior to the scheduled event will be subject to the \$200 deposit rendered. For December: Any cancellation less than 30 days prior to the scheduled event will be subject to the \$500 deposit rendered.

Initial _____ GUARANTEES

The number of guests will be guaranteed no later than (5) FIVE days prior to your event. Up to 5 persons may be added after the time at the per person cost. Once this number is guaranteed, you will be charged for this amount or the number of attendees, whichever is greater.

Initial _____ FOOD & BEVERAGE POLICIES

No outside food or beverage of any kind will be permitted in the restaurant unless agreed upon by management prior to event. Charges for the following items are:

A. Dessert Fee: \$2.00 per person

B. Corkage Fee: \$25.00 per bottle per 750ml (Max. of 2 Bottles)

C. Setup fee: wine room / Small dining patio \$250 large dining patio \$350

Initial _____ FOOD AND BEVERAGE MINIMUMS

Food and beverage minimums do NOT include tax and gratuity

Initial _____ DINNER MINIMUMS

(Please initial next to appropriate space)

There is a food and beverage minimum to reserve a private area of the restaurant.

Initial _____ Wine Room - \$1,700 Dinner

Maximum of 20 guests or 14 maximum guests with A/V

Initial _____ Small side of Dining Patio Area - \$1,500

Maximum of 20 guests

Initial _____ Large side of Dining Patio Area - \$3200

Maximum of 46 guests

Initial _____ Full Dining Patio Area - \$4,900 Maximum of 68 guests

Initial _____ REMOTE BAR

We offer a private remote bar in your space for a \$1,000 alcohol minimum.

Initial _____ No Loose Confetti or Glitter or subject to a cleaning fee \$200

We ask that all there be no loose confetti or glitter as part of a host's decorations. If additional cleaning is required because of confetti/glitter additional cleaning fee of \$100 will apply.

Initial _____ PAYMENT

Payment is due in full at the end of the event. We accept cash payments and all major credit cards.

Initial _____ COSTCO GIFT CARDS

Costco Gift cards cannot be used for banquets, private parties of 8 or more, and/or with any other special offer, promotion, or discount.

Initial _____ GRATUITY & TAX

The cost of the menu does not include tax, gratuity, and bar charges. Sales tax of 8.375% and a customary 22% gratuity will be applied to the final bill.

Thank you for choosing FIVE for your special event

Print Name

Signature

Date



CREDIT CARD AUTHORIZATION FORM

Type of Credit Card: VISA AMEX DISCOVER MASTERCARD

Card Number: _____

Expiration Date: _____

Name Appearing on Card: _____

Amount to Be Charged: _____

Date/Time of Event: _____

Event Detail: _____

Cardholder's Telephone Number: _____

I authorize and understand the following: FIVE will charge the above stated amount to my stated card for the purchase noted. This deposit or purchase is nonrefundable or transferable. I have attached a copy of this card.

Cardholder/Name Print

Cardholder/Name Signature

Date

FIVE

PACKAGE A

\$55.00 per person

(Other services, tax and gratuity not included)

APPETIZERS *(Please select one)*

BRUSCHETTA Grilled house bread, tomatoes, garlic, basil, olive oil, balsamic reduction, parmigiano reggiano

TUSCANNACHOS house cooked "chips", Italian sausage, four cheeses, sour cream, avocados, alfredo sauce, pico de gallo

CALAMARI FRITTI Crisp fried calamari, lemon wheels, jalapenos, lemon caper aioli, marinara sauce

SALAD

HOUSE SALAD mixed greens, grape tomatoes, cucumber, red onion, red wine vinaigrette, garlic croutons, parmigiano reggiano

ENTRÉES

BLACKENED SALMON poblano goat cheese relleno, black beans, serrano chili beurre blanc

CHICKEN MARSALA Chicken breast, Marsala wine, mushrooms, rigatoni alfredo

RIGATONI MONTEROSA House made rigatoni, prosciutto, peas, garlic, pink parmigiano cheese sauce

DESSERTS *(Please select one)*

TIRAMISU

BITTERSWEET CHOCOLATE BREAD PUDDING

PACKAGE B

\$65.00 per person

(Other services, tax and gratuity not included)

APPETIZERS (please select two)**BRUSCHETTA** Grilled house bread, tomatoes, garlic, basil, olive oil, balsamic reduction, parmigiano reggiano**TUSCANNACHOS** house cooked "chips", Italian sausage, four cheeses, sour cream, avocados, alfredo sauce, pico de gallo**CALAMARI FRITTI** Crisp fried calamari, lemon wheels, jalapenos, caper aioli, marinara sauce**MEATBALLS** House madeSALAD (Please select one)**SPINACHI** strawberries, poppy seed vanilla bean dressing, candied walnuts, feta cheese**HOUSE SALAD** mixed greens, grape tomatoes, cucumber, red onion, red wine vinaigrette, garlic croutons, parmigiano reggiano**WEDGE** baby iceberg, shallots, tomatoes, bacon, wet & dry bleu cheeseENTRÉES**SPAGHETTI CLAMS** fresh clams & chopped clams, olive oil, onions, white wine**PETITE FILET MIGNON** 6oz Angus filet, cremini mushrooms, shallot demi-glace, whipped mashed potatoes, asparagus**CHICKEN ROLLATINI** Chicken breast stuffed with prosciutto & mozzarella, Marsala wine mushroom sauce, alfredo pasta, vegetables**BLACKENED SALMON** poblano goat cheese relleno, black beans, serrano chili beurre blancDESSERTS (Please select one)

TIRAMISU

BITTERSWEET CHOCOLATE BREAD PUDDING

PACKAGE C

\$75.00 per person

(Other services, tax and gratuity not included)

APPETIZERS *(Please select three)***TUSCANNACHOS** house cooked "chips", Italian sausage, four cheeses, sour cream, avocados, alfredo sauce, pico de gallo**CALAMARI FRITTI** Crisp fried calamari, lemon wheels, jalapenos, caper aioli, marinara sauce**BRUSCHETTA** Grilled house bread, tomatoes, garlic, basil, olive oil, balsamic reduction, parmigiano reggiano**MEATBALLS** House madeSALAD *(Please select one)***HOUSE SALAD** mixed greens, grape tomatoes, cucumber, red onion, red wine vinaigrette, garlic croutons, parmigiano reggiano**CAESAR SALAD** romaine hearts, parmigiano reggiano, caesar dressing, crostini**SPINACHI** strawberries, poppy seed vanilla bean dressing, candied walnuts, crumbled feta cheese**WEDGE** baby iceberg, shallots, tomatoes, bacon, wet & dry bleu cheeseENTRÉES**LOBSTER RAVIOLI** lobster ricotta ravioli, bay shrimp, tomato basil cream sauce**BLACKENED SALMON** poblano goat cheese relleno, black beans, serrano chili beurre blanc**FILET MIGNON** 8 oz. Angus filet, cremini mushrooms, shallot demi-glace, whipped mashed potatoes, asparagus**CHICKEN MARSALA** Chicken breast, Marsala wine, mushrooms, alfredo pasta, seasonal vegetables**LAMB** Pan seared double cut lamb chops, mint gremolata, creamy parmesan polenta, seasonal vegetablesDESSERTS *(Please select one)*

TIRAMISU

BITTERSWEET CHOCOLATE BREAD PUDDING

PACKAGE D

\$90.00 per person

(Other services, tax and gratuity not included)

APPETIZERS (please select three)**TUSCANNACHOS** house cooked "chips", Italian sausage, four cheeses, sour cream, avocados, alfredo sauce, pico de gallo**CALAMARI FRITTI** Crisp fried calamari, lemon wheels, jalapenos, lemon caper aioli, marinara**BRUSCHETTA** Grilled house bread, tomatoes, garlic, basil, olive oil, balsamic reduction, parmigiano reggiano**MEATBALLS** House made**COCONUT SHRIMP** Coconut flakes, panko breadcrumbs, honey butter sauceSALAD (please select one)**HOUSE SALAD** mixed greens, grape tomatoes, cucumber, red onion, red wine vinaigrette, garlic croutons, parmigiano reggiano**SPINACH** strawberries, poppy seed vanilla bean dressing, candied walnuts, crumbled feta cheese**CAESAR SALAD** romaine hearts, parmigiano reggiano, caesar dressing, crostini**WEDGE** baby iceberg, shallots, tomatoes, bacon, wet & dry bleu cheeseENTRÉES**LOBSTER TAIL & PETITE FILET** whipped garlic whipped potatoes, vegetables**FILET MIGNON** 8 oz. Angus filet, cremini mushrooms, shallot demi-glace, whipped mashed potatoes, asparagus**LAMB** Pan seared double cut lamb chop, mint gremolata, creamy parmesan polenta, seasonal vegetables**RIB EYE** 18oz. bone in Prime ribeye, melted bleu cheese, veal demi-glace, roasted fingerling potatoes, seasonal vegetables**CHILEAN SEABASS** 7 oz. macadamia crusted seabass, butternut squash risotto, champagne beurre blanc, sautéed spinach**BLACKENED SALMON** poblano goat cheese relleno, black beans, serrano chili beurre blancDESSERTS (Please select one)

TIRAMISU

BITTERSWEET CHOCOLATE BREAD PUDDING