



Large Party Dinner Menu

Prices Do Not Include Local Sales Tax or 20% Gratuity

Menu One

Starter

(choose One)

Tomato Bisque Soup

Topped with fresh pesto drizzle

House Salad

Baby sweet greens, gorgonzola cheese, candied walnuts, with champagne vinaigrette

Caesar Salad

Chopped romaine, parmesan cheese, garlic croutons in a classic creamy dressing

Entrée

Baked Shells & Cheese

Shells bakes with our special three cheese sauce with fresh tomato and peas, topped with our almond bread crumbs and bakes to perfection

Pancetta Wrapped Chicken

Lightly sautéed, served with fresh fettuccine pasta in a lemon-caper and tomato butter sauce with shallots and sautéed baby carrots

Barbecued Beef Short Ribs

Cooked for hours until they are fork tender, served with our gruyere scalloped potatoes and roasted winter vegetables

Scott's Pasta

Sautéed broccoli, roasted walnuts, oven roasted tomatoes, fresh garlic, & herbs, tossed with penne pasta and parmesan cheese

Dessert

Fresh Fruit Sorbet

\$33 Per Person

Menu Two

Starter

(choose One)

Tomato Bisque Soup

Topped with fresh pesto drizzle

House Salad

Baby sweet greens, gorgonzola cheese, candied walnuts, with champagne vinaigrette

Caesar Salad

Chopped romaine, parmesan cheese, garlic croutons in a classic creamy dressing

Entrée

Chipotle Prawns

Sautéed prawns, spicy chipotle cream sauce, served with Yukon Gold mashed potatoes and corn relish

Jambalaya

Prawns, andouille sausage, chicken, sweet peppers, mushrooms, tomatoes and green onions in our spicy tomato cream sauce with long grain rice

Jumbo Florentine Ravioli

Five cheese and spinach raviolis, grilled gold zucchini, fried artichokes, baby spinach, vodka tomato cream sauce

Pancetta Wrapped Chicken

Lightly sautéed, served with fresh fettuccine pasta in a lemon-caper and tomato butter sauce with shallots and sautéed baby carrots

Dessert

(choose One)

NY Cheesecake with fresh berry sauce

Fresh Fruit Sorbet

Triple Ghirardelli Chocolate Brownie

\$39 Per Person

Menu Three

Starter

(choose One)

Tomato Bisque Soup

Topped with fresh pesto drizzle

House Salad

Baby sweet greens, gorgonzola cheese, candied walnuts, with champagne vinaigrette

Caesar Salad

Chopped romaine, parmesan cheese, garlic croutons in a classic creamy dressing

Entrée

Chipotle Prawns

Sautéed prawns, spicy chipotle cream sauce, served with Yukon Gold mashed potatoes and corn relish

Grilled Rib Eye

With a trio of mushroom demi glace, Yukon Gold mashed potatoes and grilled asparagus

Grilled Salmon Filet

Topped with a roasted fennel puree and pecan crumbs served with crispy stacked potatoes layered with smoked Gouda cheese, hari covert green beans, sun dried tomatoes and a porcini jus

Mushroom Carbonara

Penne pasta in cream sauce, prociutto, red onion, sweet peas, button mushrooms, parmesan cheese and black pepper topped with crispy bacon

Dessert

(choose One)

NY Cheesecake with fresh berry sauce

Fresh Fruit Sorbet

Triple Ghirardelli Chocolate Brownie

\$44 Per Person

Menu Four

Starter

(choose One)

Tomato Bisque Soup

Topped with fresh pesto drizzle

House Salad

Baby sweet greens, gorgonzola cheese, candied walnuts, with champagne vinaigrette

Caesar Salad

Chopped romaine, parmesan cheese, garlic croutons in a classic creamy dressing

Entrée

Pan Seared Ahi

Sashimi grade tuna, forbidden rice cake, baby bok choy sautéed with shitake mushrooms, honey-soy sauce

Gorgonzola Filet

With gorgonzola bread pudding and roasted winter vegetables topped with our gorgonzola butter and finished with a red wine demi glace

Crab Crusted Mahi Mahi

Chive potato cakes, roasted pepper watercress salad, with a Cajun beurre blanc

Barbecued Boneless Beef Short Ribs

Slow cooked until fork tender, served with our gruyere scalloped potatoes and roasted winter vegetables

Dessert

(choose One)

NY Cheesecake with fresh berry sauce

Fresh Fruit Sorbet

Triple Ghirardelli Chocolate Brownie

\$50 Per Person

Stacey's Café

310 Main Street, Pleasanton, CA 94566

DIR : 925.461.3113

www.eatatstaceys.com