



Weddings

Congratulations on your special day!! Chef Carlo Cavallo Catering prides itself in unrivaled personal service for all your wedding planning needs. Whether the wedding celebration is classic or contemporary, casual or formal, let us help you with everything needed to express your unique style.

Unlike most catering companies, you will be interviewed by Executive Chef Carlo Cavallo who will custom create your highly personalized menu. He does this based on your overall budget, your wedding style, your favorite foods, and the seasonality of ingredients.

Our sole mission is to help you entertain with grace and ease. Your event is always about you, not us.

5 Reasons for selecting us to cater your Wedding instead of a catering company!

Internationally renowned Award winning Celebrity Chef Carlo Cavallo-- read his bio and see his press and food videos at www.chefcarlocavallo.com

One wedding/event per day!! Executive Chef Carlo Cavallo will personally be on site in the kitchen preparing your food at your wedding!! Catering Manager Rosemary Jean will be in the dining area coordinating the wait staff and bartenders.

We use only seasonal organic ingredients. **Everything** is made by hand in our restaurant. Many catering companies have multiple events in a day and mass produce their food in industrial kitchens or buy premade, precut processed products. They send out sous chefs to cater the actual event.

There is no "Hard Sell" sales associate, trying to upsell you, limiting your menu choices. You will either be contacted directly by Chef Carlo or his Catering Manager Rosemary Jean. We always keep to your budget in mind when customizing your special day. Our pricing is very competitive!

We use only our fulltime professional **restaurant staff** with at least 15 years' experience at your event. **If we are not on a preferred catering list for your wedding site, you can still use us. Wineries never say no to Restaurateurs! Let us make the call!**



carlo@chefcarlocavallo.com
Direct 707-338-2797
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Style of Service Available

- Standard buffets either attended by wait staff or self-service.
- Foods Stations attended by chefs preparing cuisine to order for your guests
- Family style platters placed in the center of your tables.
- Standard fine dining plated meals.
- French service--performed by our highly trained wait staff, culinary preparations brought to the table on small platters and plated tableside for the ultimate service experience.

The following are just **some of the many** Wedding Reception themes that we have done in the past. Our Pricing Starts at \$75 per person for food.. menu dependent. Sample or customized menus will be provided on request! We can cater any style of cuisine! Authentic Regional Italian, French, Spanish, Latin, Indian, Asian, Farm to Table, etc.

Four Course Tuscan BBQ (Family Style)
 Four Course wine country Farm to Table Dinner
 New England Clambake
 Tomales Bay Dungeness Crab Bake
 Nuevo Latino Wedding Buffet
 Four Course Tuscan Pig Roast
 Spanish Tapas reception
 Six course Vegan/Vegetarian
 Six course Italian Wedding
 Multi course Indian Wedding
 Six course Southern French Wedding
 Grand buffet with manned Chef Stations
 Gourmet food truck stations

Event Planning and Coordinating

We provide basic event planning with regard to food, beverage, rentals, and staffing at no additional costs. We can work with your wedding coordinator or we can provide more complete event planning services, at additional costs. We have working relationships with only the best wedding coordinators and destination planners in wine country. Our purveyors list features the finest florists, musicians, photographers, and videographers in Napa and Sonoma Valleys.



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Bistecca & Vino Restaurant Venue

Chef Carlo's restaurant can also host

- Bachelorette parties
- Rehearsal Dinners & Welcome Receptions
- Private After parties
- Day after Wedding Brunch

You can choose from the restaurants' Italian Steakhouse menu or he can customize a menu for your private event

Book two events and get a 10% off food (Catering included)

Private Dining and Banquet Events at Restaurant

The entire restaurant can be bought out and can seat up to 180 guests. Additionally, we have Private rooms that can be configured to seat 20, 40, 50, 60, and 80 guests

Our entire Bar and cocktail area, can seat 50 guests comfortably.

B&V Whiskey Bar

B&V is also available as a private nightclub from 10:30-1:30AM for your after reception party. We offer Music packages (DJ or Live bands), beverage packages and late night food packages.

AV & Sound

The restaurant is already set with wide screen TV's that can play your videos, slide shows and a sound system with wireless microphone for your speeches.

Alcoholic Beverages at your Wedding Reception

Chef Carlo Cavallo Catering can provide a Full Bar for your reception. Most wineries, however, do not allow full bars at their facilities. Our pricing for alcohol is based on consumption and pricing can vary due to event size.



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About Executive Chef Carlo-Alessandro Cavallo

Carlo-Alessandro Cavallo began his culinary career in 1991 as Sous Chef and Pastry Chef at the famed L'Assassino Ristorante in Milan, Italy. He then spent three years as Executive Chef for Giorgio Armani's restaurants in Beverly Hills, Boston, and Costa Mesa, where he developed an ardent following from the Hollywood celebrities who frequently dined there. While with Armani, Chef Cavallo received numerous accolades and was honored as "Best New Chef of the Year" by Los Angeles Magazine.

In 1999, after several years serving as Corporate Executive Chef for top rated restaurants, Chef Carlo branched out and began opening his own establishments and Catering Company. Meritage Martini Oyster Bar & Grille, in Sonoma, California was his first. Meritage quickly became extremely popular with locals in Sonoma and Napa Counties, and was deemed one of the Wine Country's finest seafood restaurants. For Cavallo, Meritage offered the perfect venue to blend his European heritage with California's wine country sophistication. Chef Carlo won numerous awards for his cuisine, wine list and cocktails.

He recently created a new concept, opening the new Bistecca & Vino Whiskey Bar & Grille in the Historic Sonoma Creamery building.. The new restaurant boasts a much larger, well-appointed kitchen space, allowing Carlo to focus on creating customized culinary experiences for his many wine industry and corporate catering clients such as Louis Vuitton, Paypal, Uber and Google.

Recognition and Awards

Best New Chef of the Year (Los Angeles Magazine)
 Best Chef America list since 2013 (only 1% of all chef's make the list)
 Best Seafood Restaurant Napa & Sonoma County (2000-2014)
 Best Beef in America, 2009 winner of the Chefs Challenge
 Best Overall Martini (Martini Madness, 2009, 2010, & 2011)
 Winner, Steel Chef Competition (Wine Country Weekend, 2013)
 Silver Medal of Achievement, Italian Culinary Institute of Rome, 2012
 Star Chef (Sonoma Showcase of Food & Wine) 2009

Appearances on Food Network (Guys Grocery Games, Pick of the Day and Chef du Jour); NBC ("In Wine Country"); CNN's "On the Menu", PBS and ABC morning news; and Japanese and French television programs

Recipes/restaurants featured In the New York Times, Los Angeles Times, Gourmet Magazine, Wine Spectator, Wine Enthusiast, Wine News, Tasting Panel, La Cucina Italiana, Chef Magazine, Conde Nast, Food and Wine, San Francisco Chronicle, Santa Rosa Press Democrat, and Marin Independent Journal, as well as other publications



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