Fattoria e Mare
Italian Restaurant

HALF MOON BAY · ITALIAN RESTAURANT

Private Dining & Events

EVENT MENUS · FALL 2026

Party menus for your gatherings, from lunch buffets to plated dinners, all priced per person.

VISIT US
315 Main Street · Half Moon Bay, CA
fattoriaemare.com

Our Event Menus

Please view our party menus for your client's consideration. All menus are priced per person.

ALLERGIES
Our menus can be adapted to accommodate your guests' allergies upon request.

DIETARY NEEDS
We are happy to offer a special dietary meal based on availability. An additional fee may apply.

SEASONAL
Menus are subject to change due to seasonality and product availability.

DINNER

Prix Fixe Menu	Plated · 4 courses	**$115** per guest
Prix Fixe Plated	Plated · 4 courses	**$105** per guest
Family Style Buffet	Family style · appetizers, pasta, mains, dessert	**$95** per guest
Corporate Dinner	Buffet · minimum 30 guests	**$85** per guest

LUNCH

Lunch Buffet	Buffet · appetizers, mains, sides, dessert	**$50** per guest

RECEPTIONS

Hors d'Oeuvres Service	Passed on trays or set on platters	**$7–8.50** per piece

Prix Fixe Menu

PLATED DINNER

$115 / guest

HORS D'OEUVRES Choose any 3 from our Hors d'Oeuvres Service selection (page 8)

SECOND COURSE

Guest's choice

- Soup of the Day
- Fresh Garden Salad
  Radish / Cherry Tomato / Rose Vinaigrette

MAIN COURSE

Guest's choice

- Grilled Branzino
  Farmers Vegetables / Pesto
- Roasted Mary's Chicken Breast
  Seasonal Succotash / Spinach Almond Sauce / Chicken Jus
- Acquerello Risotto (V)
  Mushrooms / Spinach / Parmesan
- Grilled Black Angus Choice of Beef
  with our Prime Choice CAB selection of meat

DESSERT

Guest's choice

- Tiramisu
  Cocoa Nibs / Crème Anglaise
- Bread Pudding
  Caramel Sauce

Menus are subject to change due to seasonality and product availability.

Prix Fixe Plated

PLATED DINNER

$105 / guest

FIRST COURSE

Choice of 2

- Cured Meats
- Cheeses / Olives / Artichokes
- Fresh Garden Salad
  Radish / Cherry Tomato / Rose Vinaigrette
- Caesar Salad
- Roasted Beets Salad
  Ricotta Dura

SECOND COURSE

Choice of 1

- Ravioli (V)
- House Made Lasagna

MAIN COURSE

Choice of 1

- Grilled Branzino
  Farmers Vegetables
- Roasted Mary's Chicken Breast
  Seasonal Succotash / Spinach / Sun-Dried Tomato Tapenade / Chicken Jus
- Acquerello Risotto (V)
  Mushrooms / Spinach / Parmesan
- Grilled Black Angus Choice of Beef
  with our Prime Choice CAB selection of meat

DESSERT

Choice of 1

- Tiramisu
- Bread Pudding
- Panna Cotta

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Family Style Buffet

SERVED FAMILY STYLE

$95 / guest

APPETIZERS

Choice of 3

- Orangina Olives
- Caprese Tomato Salad
- Artisanal Cheese & Cured Salami
  Chef's Selection
- Fresh Garden Salad
- Bruschetta
  Tomato / Basil / Genovese Pesto
- House Made Focaccia

PASTA

Choice of 2

- Penne Rigate
  Veal Bolognese / Marinara / Caciocavallo
- Formaggi Ravioli (V)
  Genovese Pesto / Parmesan

MAIN COURSE

Choice of 2

- Grilled Market Fish
  Butter Beans / Radish / Rucola / Italian Salsa Verde
- Mary's Ranch Chicken Breast al Mattone
  Fricassée Vegetables / Spinach Almond Sauce
- Beef: New York / Hanger Steak
  Creamy Mashed Potatoes / Heirloom Carrots

DESSERT

Choice of 2

- Tiramisu
  Crème Anglaise / Cocoa
- Cheesecake
  Apple Sauce / Chutney
- Chocolate Torta

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Corporate Dinner

BUFFET · MINIMUM 30 GUESTS

$85 / guest

OPTION A

with our Prime Choice CAB selection of meat

OPTION B

with Meatballs

APPETIZERS

Choice of 2

- Orangina Olives
- Caprese Tomato Salad
- Fresh Garden Salad
- Bruschetta
  Tomato / Basil / Genovese Pesto
- House Made Focaccia

MAIN COURSE

Choice of 3

- Grilled Market Fish
  Butter Beans / Radish / Rucola / Italian Salsa Verde
- Mary's Ranch Chicken Breast al Mattone
  Fricassée Vegetables / Spinach Almond Sauce
- Formaggi Ravioli (V)
  Genovese Pesto / Parmesan
- Prime Choice CAB Selection of Meat
  Option A
- Meatballs
  Option B

SIDES

Choice of 1

- Roasted Broccoli
- Mashed Potatoes

DESSERT

Choice of 2

- Tiramisu
  Crème Anglaise / Cocoa
- Cheesecake
  Apple Sauce / Chutney
- Chocolate Torta

Menus are subject to change due to seasonality and product availability.

Lunch Buffet

BUFFET

$50 / guest

APPETIZERS

Choice of 2

- Orangina Olives
- House Made Focaccia
- Fresh Garden Salad
- House Caesar Salad
- Caprese Tomato Salad
- Cocktail Prawns
  Lemon
- Bruschetta
  Tomato / Basil / Genovese Pesto

MAIN COURSE

Choice of 3

- Formaggi Ravioli (V)
- Chicken Club Sandwich
  Bacon / Tomato / Avocado
- Steak Sandwich
  Blue Cheese / Caramelized Onions
- Vegetarian Wrap (V)
  Avocado / Tomato / Lettuce / Aioli
- Fish Sandwich
  Cozy Salmon / Fennel / Aioli / Arugula

VEGETABLES

Choice of 2

- Mashed Potatoes
- Roasted Broccoli
- House Made Potato Chips

DESSERT

Choice of 2

- Tiramisu
- Cheesecake
- Chocolate Torta

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Hors d'Oeuvres Service

PASSED ON TRAYS OR SET ON PLATTERS

An option to get food started as everyone arrives and gets comfortable. Passed on trays or set up as platters on tables; most require little or no cutlery and plates.

CLASSICS — $7 / each

- Mozzarella Arancini
- Baby Beets & Ricotta
- Fried Macaroni & Cheese
- Crudités
  Assorted Dips
- Eggplant Involtini / Ricotta
- BBQ Organic Chicken Lollipop
- Roman-Style Braised Artichokes
- Bruschetta
  Vegetarian / Meat
- Black Mission Fig & Goat Cheese
  Seasonal: summer

SIGNATURE — $8 / each

- Beef Tartare
- Seared Scallop
- Crab Cake with Chipotle
- Beef Chimichurri Skewer
- Chicken Chimichurri Skewer
- Tuna Tartare Bruschetta
- Veal Meatball / Marinara
- Grilled Prawns Wrapped in Prosciutto
- Empanadas
  Your choice / seasonal sauce
- Classic Sliders
  Chicken / Beef / Pork / Vegetarian

MINI DESSERTS — $8.50 / each

- Tiramisu
- Panna Cotta
- Crème Brûlée
- Seasonal Cheesecake
- House Made Glazed Donuts
- House Made Chocolate Torta

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