

FEDERALIST RESTAURANT BUYOUT

WEEKDAY HAPPY HOUR

Available Monday - Thursday from 1-4 PM

1 Entree of Choice
+
1 Beer/Wine Drink Ticket per Guest

Starts at **\$1,500.00**
Up to 100 guests. Additional guests \$15.00/ea.

WEEKDAY DINNER

Available Sunday - Wednesday from 4-7 PM

1 Salad of Choice
+
Any 3 Entrees of Choice
+
2 Beer/Wine Drink Tickets per Guest

Starts at **\$4,000.00**
Up to 100 guests. Additional guests \$40.00/ea.

WEEKEND DINNER

*Available Friday - Saturday from 4-7 PM**

1 Salad of Choice
+
Any 3 Entrees of Choice
+
2 Beer/Wine Drink Tickets per Guest

Starts at **\$4,500.00**
Up to 50 guests. Additional guests \$90.00/ea.
*Also available from 5-8 PM.
For parties larger than 50: Please inquire.

UPGRADES

Customize Your Experience

Additional Drink Tickets \$7/each
Additional Salad \$5/guest
Additional Pizza Option \$10/guest
Additional Dessert \$5/guest

Small/Large Meat & Cheese Board \$85/\$155
Small/Large Falafel Platter \$85/\$155
Small/Large Polenta Platter \$90/\$160
Small/Large Meatball Platter \$90/\$160
Small/Large Bread Basket \$40/\$70

All packages include exclusive use of venue for 3 hours plus bocce. 150 guest maximum. All prices + tax + 20% gratuity.
Additional items charged by confirmed attendance. Host/No-Host Bar options available.
\$500 deposit + event contract required for reservation. Refer to contract for cancellation details.

2009 Matsui Alley, Sacramento, CA 95811
916.661.6134

FEDERALIST RESTAURANT BUYOUT

appetizers:

small feeds up to 20, large up to 40

meat & cheese board

includes (3) choices of charcuterie & cheeses, pickled veggies & preserves.

small \$85

large \$155

meatballs

ground pork, & beef, blend of spices, sourdough bread crumbs,

Italian gravy, mozz, grana padano, fresh oregano.

small \$90

large \$160

polenta (v)

polenta cake, arugula pesto, tomato mushroom compote, creme fraiche.

small \$90

large \$160

falafel (vn)

housemade falafel, arugula pesto, cucumber, roasted tomato, lemon dill tahini.

small \$90

large \$160

wood-fired flatbread (vn)

fresh baked wood-fired flatbread. Choice of Rosemary w/ Sea Salt or "Everything Spice"

small \$40

large \$70

salads:

mixed greens

mixed greens, goat cheese, cranberries, pepitas, chili fig vinaigrette.

arugula & quinoa

arugula, red & white quinoa, red bell peppers, goat cheese, olive tapenade, lemon vinaigrette.

kale

lacinato kale, sauteed apple, pecorino romano, apple cider vinaigrette.

house

romaine, cherry tomato, cucumber, red onion, olives, grana. choice of ranch or italian vinaigrette.

desserts:

peanut butter brownies

housemade, rich chocolate & peanut butter

perfect chocolate chip cookies

housemade, buttery, chocolatey goodness

entrees:

wood-fired pizza:

margherita (v)

crushed tomato, mozz, basil, evoo

doppio (v)

crushed tomato, 2x mozz, oregano, evoo

fromaggio (v)

crushed tomato, mozz, fontina, romano, grana, oregano, evoo

pepperoni

crushed tomato, mozz, pepperoni, oregano, evoo

salsiccia

crushed tomato, mozz, fennel sausage, oregano, evoo

stanford (v)

mozz, fontina, jack, mushrooms, onions, arugula, evoo

porch

mozz, fontina, jack, sausage or smoked pancetta, chives

capitol

crushed tomato, mozz, mushrooms, smoked pancetta, oregano, evoo

fremont

crushed tomato, mozz, smoked pork loin, pineapple, oregano, evoo

southside (va)

mozz, fontina, jack, potatoes, pork chorizo, chili oil, cilantro

portal

crushed tomato, mozz, spicy salami cotto, olives, green peppers

the cho (va)

crushed tomato, mozz, mushrooms, sausage, sauteed peppers & onions, evoo

marshall

arugula pesto, mozz, fontina, mortadella, pistachio, red onions, grana padano

pasta:

papardelle w/ rustic marinara (v, va)

crushed tomato, garlic, oregano, evoo

orecchiette w/ creamy pesto (v)

heavy cream, arugula pesto

spaghetti carbonara

organic egg yolks, cured pancetta, grana padano, black pepper

rigatoni w/ ragu napoletana

crushed tomato, garlic, oregano, braised pork & beef, grana padano