



PRIVATE DINING & CATERING

INTERLUDE
KITCHEN & BAR



BACK DINING ROOM

Semi-Private



Seated Events
20 Guests



CENTER DINING ROOM

Semi-Private (Full)
Seated Events



Half Up to 40
Full Up to 80



CELEBRATE WITH INTERLUDE



MAIN BAR

Semi-Private



Standing Reception
30 Guests



FULL BUYOUT

150 Guests

BUFFET SERVICE AVAILABLE FOR FULL BUYOUTS — ASK YOUR COORDINATOR

APPETIZERS

5.50 EACH
20 PIECE MINIMUM

Old Bay Poached Shrimp
House Cocktail Sauce

Spicy Coppa Ham Wrapped Arugula
Candied Walnuts, Cabernet Reduction

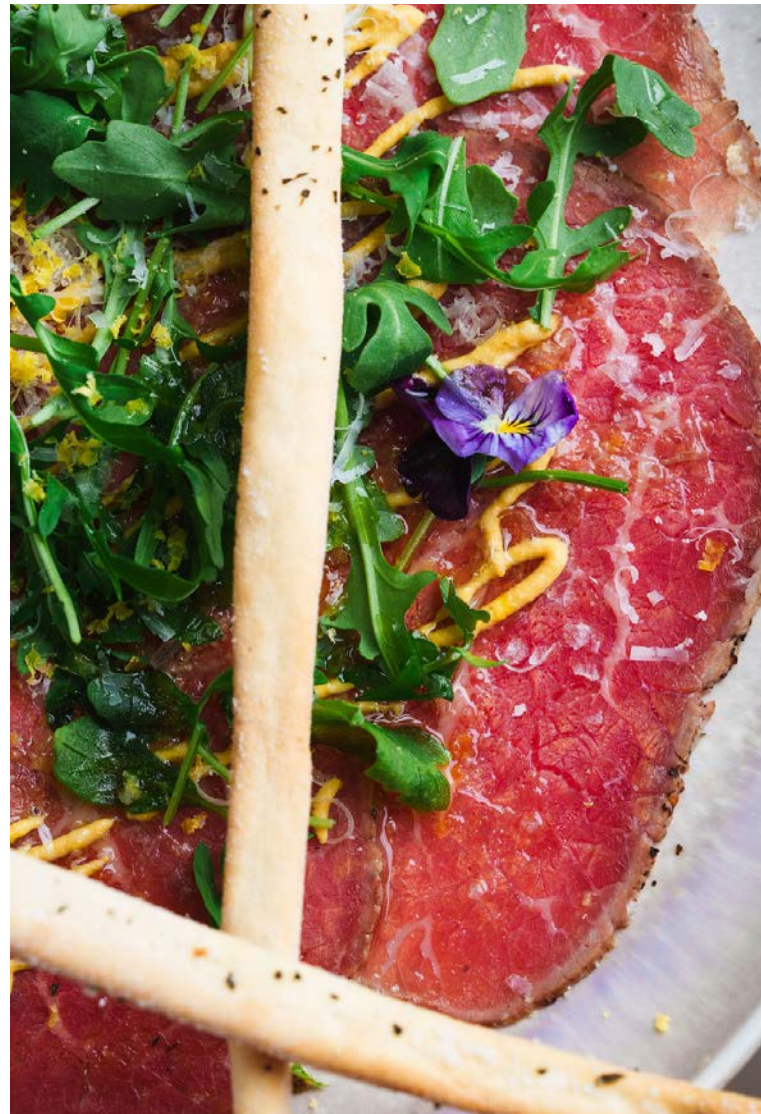
Smoked Salmon
Capers, Crème Fraîche, Crostini

Cumin Crusted Ahi Tuna*
Avocado, Cucumber & Pickled Peppers

Bruschetta
Seasonal Fruit, Point Reyes Blue Cheese & Saba

Crispy Cheese & Tomato Arancini
House Aioli

Warm Vol-Au-Vent Puff Pastry
Roasted Mushrooms & Truffle Toma Cheese



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLATTERS

A LA CARTE

Charcuterie

Local Cured Meats & Cheese, Pickles, Mustard, Marinated Olives, Honeycomb, Crostini

Small (Serves 30) \$200
Large (Serves 60) \$400

Fresh Local Vegetables

Herb Cannellini Bean & Chickpea Hummus, California Extra Virgin Olive Oil

Small (Serves 30) \$100
Large (Serves 60) \$200

Chilled West Coast Oysters On The Half Shell*
Mignonette & House Hot Sauce

\$48 Per Dozen

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WHY CHOOSE INTERLUDE?



Our wood-fired kitchen, farm-to-table approach, and onsite parking make hosting your event easy. Our event coordinator will work with you to create a seamless experience, from custom menus featuring modern American cuisine with French and Italian influences to every detail in between. Whether it's a business dinner, family celebration, or special occasion, we'll make sure your guests enjoy a memorable Sacramento dining experience.

CABARET

*\$50 PER PERSON
15 Person Minimum (Pre-Order Required)*

FIRST Guest Selects 1

Caesar
Romaine Hearts, Garlic Croutons, Shaved Parmesan, Anchovy Dressing

Mixed Greens
Mixed Greens, Cucumber, Blue Cheese, Balsamic Vinaigrette

SECOND Guest Selects 1

Steak Frites* (Cooked Medium)
Wood Grilled 1855 Angus Bistro Filet, Chimichurri, Herb Fries

Chicken Piccata
Potato Puree, Seasonal Vegetables & Lemon Caper Broth

Rigatoni Bolognese
House Made Meat Ragu, Tomato, Grana Padano Cheese

Gnocchi
Grilled Vegetables, Parmesan Cheese & Brown Butter

THIRD

Tiramisu
Espresso Dipped Lady Fingers, Whipped Mascarpone



GATHER AROUND THE TABLE

Some of the best evenings are the simplest ones — a long table, good friends, and food that arrives without fuss. Cabaret was built for exactly that: a menu generous enough for everyone at the table to find their favorite, priced so the celebration is the point, not the bill. We'll handle the rest so you can stay in the conversation.

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GREAT FOOD STARTS WITH GREAT INGREDIENTS

Exceptional food is born from passionate people and pristine ingredients. We believe that food should be an authentic reflection of the land from which it emerges and crafted from scratch, ensuring that every bite resonates with genuine flavors and uncompromised quality. Our chefs meticulously select ingredients from trusted local farms, placing quality above all else to honor our commitment.

SONATA

*\$70 PER PERSON
15 Person Minimum (Pre-Order Required)*

FIRST

Caesar
Romaine Hearts, Garlic Croutons, Shaved Parmesan, Anchovy Dressing

Mixed Greens
Mixed Greens, Cucumber, Blue Cheese, Balsamic Vinaigrette

SECOND

Wood Fired Prime New York Steak* (Cooked Medium)
Prime Angus NY Steak, Potato Puree, Seasonal Vegetables, Thyme Demi-Glace

Chicken Piccata
Potato Puree, Seasonal Vegetables, Lemon Caper Broth

California Sea Bass*
Potato Puree, Seasonal Vegetables, Chive Beurre Blanc

Gnocchi
Grilled Vegetables, Parmesan Cheese & Brown Butter

THIRD

Tiramisu
Espresso Dipped Lady Fingers, Whipped Mascarpone

CONCERTO

*\$75 PER PERSON
DAY OF ORDERING – 25 PERSON MAXIMUM*

FIRST Guest Selects 1

Caesar
Romaine Hearts, Garlic Croutons, Shaved Parmesan, Anchovy Dressing

Mixed Greens
Mixed Greens, Cucumber, Blue Cheese, Balsamic Vinaigrette

SECOND Guest Selects 1

Chicken Piccata
Potato Puree, Seasonal Vegetables, Lemon Caper Broth

Wood Fired Prime New York Steak* (Cooked Medium)
Prime Angus NY Steak, Potato Puree, Seasonal Vegetables, Thyme Demi-Glace

Skuna Bay Salmon*
Potato Puree, Seasonal Vegetables, Chive Beurre Blanc

Gnocchi
Grilled Vegetables, Parmesan Cheese & Brown Butter

THIRD

Tiramisu
Espresso Dipped Lady Fingers, Whipped Mascarpone

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CONVENIENT LOCATION & PARKING

Interlude Kitchen & Bar offers complimentary on-site parking with a spacious lot, making it easy for your guests to arrive and enjoy your event. With ample parking available, groups of all sizes can count on a convenient and stress-free arrival.



SYMPHONY

*\$90 PER PERSON
15 Person Minimum (Pre-Order Required)*

FIRST

Hors D'oeuvres

Host Selects 2 From The Appetizers Menu · 2 Pieces of Each Per Guest

SECOND Guest Selects 1

Caesar

Romaine Hearts, Garlic Croutons, Shaved Parmesan, Anchovy Dressing

Mixed Greens

Mixed Greens, Cucumber, Blue Cheese, Balsamic Vinaigrette

THIRD Guest Selects 1

Porcini Crusted Day Boat Scallops*

Seasonal Vegetables, Brown Butter, Pickled Golden Raisin

Grilled Filet Mignon* (Cooked Medium)

Potato Puree, Seasonal Vegetables, Thyme Demi Glace & Bone Marrow Butter

Grilled Pork Chop*

Potato Puree, Seasonal Vegetables & Mostarda

Black Truffle Risotto

Hand Foraged Mushrooms, Black Truffles & Fennel Pollen Goat Cheese

FOURTH

Tiramisu

Espresso Dipped Lady Fingers, Whipped Mascarpone

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BEVERAGES

*DRINK PACKAGES INCLUDE UNLIMITED SODA,
ICED TEA AND COFFEE*

BEER & WINE

Draft Beers
House Red & White Wine

1 Hour - \$20 Per Person | 2 Hour - \$25 Per Person

ESSENTIAL BAR PACKAGE

Draft Beers
House Red & White Wine
Liquor/Cocktails
(Wheatley Vodka, Buffalo Trace Bourbon, Rittenhouse Rye, Bacardi Rum,
Altos Tequila, Beefeater Gin)

1 Hour - \$25 Per Person | 2 Hour - \$32 Per Person

SELECT BAR PACKAGE

Draft Beers
Husch Pinot Noir
La Chablisienne Chardonnay
Liquor/Cocktails
(Tito's, Elijah Craig Bourbon, Michter's Rye, Sailor Jerry Spiced Rum,
Siete Leguas Blanco Tequila, Bombay Sapphire Gin)

1 Hour - \$35 Per Person | 2 Hour - \$45 Per Person

PREMIUM BAR PACKAGE

Draft Beers
DuMol Thistle - Pinot Noir
Burgess Contadina - Cabernet Sauvignon
Stag's Leap Aveta - Sauvignon Blanc
Failla Sonoma Coast - Chardonnay
Liquor/Cocktails
(Grey Goose Vodka, Woodford Reserve Bourbon, WhistlePig 6yr Piggyback Rye,
Appleton 8yr Reserve Rum, Casamigos Blanco Tequila, Tanqueray No. 10 Gin)

1 Hour - \$55 Per Person | 2 Hour - \$65 Per Person

*Please note that shots are not included in any drink package. Custom drink packages and hosted bar options
available. Contact our Event Coordinator for more details.*





DROP OFF CATERING

Catering for corporate events, celebrations,
and special gatherings

\$500 order minimum
\$50 delivery fee



15 mile delivery radius
5 day lead time

LET US CATER YOUR MEAL

From office meetings to team celebrations, we'll handle the food so you can focus on what matters.
Fresh, flavorful meals made easy.



BOX LUNCH

\$20 PER PERSON

SECOND Guest Selects 1

Turkey Club

Roasted Turkey Breast, Smashed Avocado, Honey Bacon, Tomato, Lettuce on Bella Bru Steak Roll

Spinach Wrap

Chickpea Hummus, Roasted Peppers, Cucumber, Onions, Vegan Feta, Citrus Dressing

Chicken Salad Sandwich

Romaine, Pimento Cheese Spread, Tomato on Gluten Free Bread

Roast Beef

Shaved Roast Beef, Arugula, Caramelized Onion, Roasted Peppers, Herbed Cream Cheese

IN EVERY BOX Included

Mixed Green Salad

Mixed Greens, Cucumber, Blue Cheese, Balsamic Vinaigrette

House Baked Cookie

LUNCH BUFFET

*\$25 PER PERSON · 20 PERSON MINIMUM · CHOOSE 1 SALAD & 1 PLATTER
· PACKAGED IN DISPOSABLE TRAYS WITH SERVING UTENSILS*

SALADS Select 1

Caesar
Romaine Hearts, Garlic Croutons, Shaved Parmesan, Anchovy Dressing

Mixed Greens
Mixed Greens, Cucumber, Blue Cheese, Balsamic Vinaigrette

PLATTERS Select 1

Sandwich Platter
Turkey Club & Roasted Veggie on Bella Bru Steak Rolls, Halved

Penne Bolognese
Pork & Beef Ragù, Marinara, Shaved Pecorino Romano

Penne Marinara
Slow-Cooked Marinara

ACCOUTREMENTS Included

Fresh Sourdough & Sea Salt Butter

PREMIUM BUFFET

*\$45 PER PERSON · 20 PERSON MINIMUM · CHOOSE 1 SALAD, · HOT
ITEMS DELIVERED IN INSULATED HOLDING, READY TO SERVE*

SALADS Select 1

Arugula, Gorgonzola & Walnut Salad
Oranges, Red Onion, Mandarin & Citrus Vinaigrette (Walnuts on Side)

Caesar Salad
Romaine, Garlic Anchovy Dressing, Croutons & Shaved Grana Padano

Orzo Pasta Salad
Cucumbers, Tomato, Dried Cranberry, Strawberry Vinaigrette

PLATTERS Included

Honey Lemon Chicken
Roasted Mary's Chicken Breast, Honey Lemon Caper Sauce

Penne with Slow-Cooked Marinara
Shaved Pecorino Romano

Grilled Marinated Vegetables
Seka Hills Extra Virgin Olive Oil & Saba

ACCOUTREMENTS Included

Rosemary Roasted Fingerling Potatoes

Bella Bru Sourdough & Sea Salt Butter

Assorted Cookies

SIDES & PLATTERS

ONE PLATTER SERVES 20 GUESTS

SERVED COLD

Bruschetta \$50
Seasonal Bruschetta

Charcuterie Platter \$150
Cured Meats, Local Cheeses, Pickles, Mustard, Olives, Honeycomb, Nuts & Crostini

Seared Sesame Crusted Ahi Tuna \$60
Cucumber, Avocado & Pickled Ginger

Coppa Ham-Wrapped Arugula \$60
Candied Walnuts & Cabernet Reduction

Spinach & Artichoke Dip \$60
Assorted Local Vegetables

SERVED HOT

Traditional Italian Meatballs \$60
Marinara & Parmesan

Croquette \$60
Risotto, Braised Chicken, Béchamel & Calabrian Chili Aioli

Puff Pastry \$60
Stuffed With Mushrooms & Mozzarella

DESSERTS

SERVES 20 GUESTS

Tiramisu \$60
Espresso-Soaked Ladyfingers, Mascarpone, Cocoa, Chocolate Sauce

Cookie Platter \$50
Choice of Chocolate Chip, Snickerdoodle or Peanut Butter

Mini Cannoli Platter \$50
Sweet Ricotta & Powdered Sugar

Dark Chocolate Truffles \$50

