



Eight was born out of the love that my husband and I share for creating unforgettable mealtime experiences for friends and family. Our menus are both influenced and inspired by the freshness and bounty of the remarkable organic produce that is available in the Sacramento Valley and surrounding areas. Our commitment is to always provide farm to table freshness, with unparalleled service to all our clients. Thank you for allowing us to share our passion for food with you.

Owner

N'Gina Kavookjian

ngina@eightamericanbistro.com

916.676.2605

Owner

Ian Kavookjian

ian@eightamericanbistro.com

916.676.2605



PRIX FIXE LUNCHES

The Sacramento

per guest \$14.95

Choice of two sandwich selections,
choice of one accompaniment and
assorted cookie or brownie platter.

The Cosumnes

per guest \$16.95

Choice of two sandwich selections,
choice of two accompaniments and
assorted cookie or brownie platter.

The American

per guest \$21.95

Choice of three sandwich selections,
choice of two accompaniments and
assorted cookie or brownie platter.

*For sandwich choices,
please refer to Sandwiches List*

*For accompaniment choices,
please refer to Accompaniments List*



SANDWICHES

Poultry

each \$7.95

Pan Roasted turkey breast, pepper bacon, tomato, arugula, garlic aioli on pugliese

Pan Roasted chicken breast, tomato, fresh mozzarella, basil on pugliese

Seafood

each \$7.95

Albacore tuna salad with lemon zest, celery, hardboiled egg, dill mayonnaise, on Dutch roll

Vegetarian

each \$7.95

Grilled tofu with tomato, hummus, feta, arugula on foccacia

Roasted eggplant and tomato, caramelized red onion, haloumi, harissa mayo on whole wheat grain bread

Beef

each \$7.95

Thinly sliced prime rib, caramelized red onion, roasted tomato, arugula, garlic-horseradish mayo on foccacia

House cured pastrami with pickles, arugula, garlic aioli, stone ground mustard on sourdough roll

*Please place your order with a minimum of 72 hours' notice
In addition 20% gratuity will be added to all catered events*



BUFFET DINNER SERVICE

The Delta

per guest \$20.00

Choice of one salad:

Waldorf salad, granny smith apples, celery,
walnuts, watercress, blue cheese dressing

Caesar salad, romaine, Reggiano cheese croutons, creamy dressing

Arugula salad, D'Anjou pears, gorgonzola,
candied walnuts, balsamic vinaigrette

Choice of one entree selection:

Herb roasted chicken with mushroom thyme sauce

Hanger steak with Maytag blue cheese compound butter

Grilled salmon with basil aioli

Choice of two accompaniments:

Home-style whipped potatoes

Yukon gold "twice baked" potatoes

Mélange of seasonal vegetables

Asparagus with grilled red onions

Wild rice with baby portabella mushrooms, pine nuts, walnut oil

Farro with sweet onions, chives

Choice of one dessert selection:

Please refer to Dessert List for selections



The Valley
per guest \$30.00

Choice of one starter or salad:

- Caesar salad, romaine, Reggiano cheese croutons, creamy dressing
- Arugula salad, D'Anjou pears, gorgonzola, candied walnuts, balsamic vinaigrette
- Baby spinach and frisee with Shaft blue cheese, bacon lardons, toast points
- Grilled eggplant and mint bruchetta

Choice of one entree selection:

- Herb roasted chicken with mushroom thyme sauce
- Roasted turkey with orange and tarragon butter
- Grilled pork loin with organic pepper jelly
- Hanger steak with Maytag blue cheese compound butter
- Halibut with grilled red pepper harissa

Choice of two accompaniments:

- Roasted red creamer potatoes with whole shallots
- Potato gratin with thyme
- Roasted root vegetables with herb butter
- Sautéed Haricot vert with garlic, extra virgin olive oil
- Wild rice with baby portabella mushrooms, pine nuts, walnut oil
- Farro with sweet onions, chives

Choice of one dessert selection:

Please refer to Dessert List for selections



The Sierra
per guest \$40.00

Choice of one starter or salad:

Caesar salad, romaine, Reggiano cheese croutons, creamy dressing

Arugula salad, D'Anjou pears, gorgonzola,
candied walnut, balsamic vinaigrette

Heirloom tomato with fresh mozzarella, basil oil

Baby spinach and frisee with Shaft blue cheese,
bacon lardons, toast points

Chilled green pea soup with crab salad, mint

Grilled eggplant and mint bruchetta

Choice of two entree selection:

Herb roasted chicken with mushroom thyme sauce

New York with bordelaise

Rib eye steak frites

Roast pork loin with apple and onion compote

Pan fried Petrale sole with lemon caper butter

Choice of two accompaniments:

Potato gratin with thyme

Roasted fingerling potatoes with whole shallots, garlic, thyme

Seasonal vegetable sauté with fleur de sel, extra-virgin olive oil

Sautéed Broccoli Rabe, golden raisins, pine nuts

Sautéed Haricot vert with garlic, extra virgin olive oil

Wild rice with baby portabella mushrooms, pine nuts, walnut oil

Farro with sweet onions, chives

Couscous with golden raisins, toasted almonds

Choice of one dessert selection:

Please refer to Dessert List for selections



PLATED DINNER SERVICE

per guest \$50.00

Choice of one starter or salad:

Caesar salad, romaine, Reggiano cheese croutons, creamy dressing

Arugula salad, D'Anjou pears, gorgonzola,
candied walnuts, balsamic vinaigrette

Heirloom tomato, fresh mozzarella, basil oil

Baby spinach and frisee, Shaft blue cheese,
bacon lardons, toast points

Chilled green pea soup with crab salad, mint

Grilled fennel crusted prawns with tri-citrus segment salad

Grilled eggplant and mint bruchetta

Choice of two entree selection:

Pan seared chicken with wild mushrooms, black truffle broth

Seared duck breast with local wild blackberry-zinfandel sauce

Filet Mignon with a tempranillo peppercorn sauce

Rib Eye Steak Frites

Bone in lamb chop with a mint and fava bean puree

Poached black bass with nage, citrus and ginger salad

Choice of two accompaniments:

Home-style whipped potatoes

Potato gratin with thyme

Roasted fingerling potatoes with whole shallots, garlic, thyme

Seasonal vegetable sauté with fleur de sel and extra-virgin olive oil

Sautéed Broccoli Rabe with golden raisins, pinenuts

Sautéed Haricot vert with garlic and extra virgin olive oil

Wild rice with baby portabella mushrooms, pine nuts, walnut oil

Farro with sweet onions, chives

Couscous with golden raisins, toasted almonds

Choice of one dessert selection:

Please refer to Dessert List for selections

*Please place your order with a minimum of 72 hours' notice
In addition 20% gratuity will be added to all catered events*



ACCOMPANIMENTS

Grains and Beans

per guest \$7

Wild rice with baby portabella mushrooms, pine nuts, walnut oil

Basmati rice with scallions and cilantro

Couscous with golden raisins, toasted almonds

Cannellini beans with Kalamata olives, red onions, cherry tomatoes, ricotta, Italian parsley

Potatoes

per guest \$5

Classic home-style potato salad, celery, chopped egg and red onion

House-made salt and pepper chips

Pasta

per guest \$10

Penne with sun-dried tomatoes, Kalamata olives, roasted peppers, feta and basil

Gemelli with spears of asparagus, yellow squash, tarragon, lemon and pecorino

Orzo with grilled zucchini, asparagus, red onion and parsley

eight

AMERICAN
BISTRO

Salads

per guest \$7

Waldorf salad, granny smith apples, celery,
walnuts, watercress, blue cheese dressing

Caesar salad, romaine, Reggiano cheese croutons,
creamy dressing (*add chicken \$2*)

Frisee, pancetta, soft boiled egg, garlic Dijon dressing

Mixed heirloom tomato salad, baby potatoes,
green beans, Kalamata olives, parsley vinaigrette

Arugula salad, D'Anjou pears, gorgonzola, candied walnuts
and balsamic vinaigrette (*add chicken \$2*)

all salads can be made entree salads for an addition \$2

Fresh Fruit Baskets

Seasonal price

Baskets can be arranged with mixed fruit or
a single selection. Based on seasonality.



DESSERT

Cakes

8" Cake \$40 / 6" Cake \$30

Chocolate Orange Cream
Berries and Cream

Carrot
Vanilla Bean

Cupcakes

*per two dozen \$35 (minimum order two dozen,
mixed order available on some flavors)*

Peanut and Jelly
Mint Chocolate Chip
Strawberry Cream
Orange-cicle

Crème de Crème
Mexican Chocolate
Apple Spice

Cookies and Brownies

half dozen \$12 / dozen \$24

Chocolate chip
Oatmeal raisin
Oatmeal Dark Chocolate Chip
Hazelnut Biscotti
Chocolate Brownies

Sugar
Peanut butter
Almond Biscotti
Chocolate Dipped Biscotti



HOUSE-MADE BEVERAGES

Lemonades and Iced Teas

each \$3 (minimum order of 5 per flavor)

Lavender Lemonade

Bavarian Berry Tea

Hibiscus Tea

Hibiscus Soda

Grapefruit Citrus Soda

Watermelon Soda (seasonal)

*Please place your order with a minimum of 72 hours' notice
In addition 20% gratuity will be added to all catered events*



ORGANIC ACCOMPANIMENTS

Desk Top Friendly Plants

Starting at \$35.00 on up to \$75.00

All arrangements are in terra cotta containers
or in a basket with care instructions

Fresh Flowers to suit the occasion, the room, the food, and the season

Starting at \$35.00 on up to \$150.00

\$45.00 - Lunch In/Staff meeting bouquet

\$35.00 to \$75.00 - Guest table centerpiece for cocktail/receptions

\$75.00 to \$150.00 - Buffet Bouquets

Delivery maybe additional

Flower designs are care of Nanc Brennan



ORDERING INFORMATION

Please place your order with a minimum of 72 hours' notice

Buffet Dinner Service

All Buffet Dinner Service require a 20 person minimum.
Catered events requiring service will be charged according to staffing and rental needs.

Plated Dinner Service

All Plated Dinner Service require a 20 person minimum.
For smaller parties please contact us and we will design a personal menu for your event. Catered events requiring service will be charged according to staffing and rental needs.

Gratuity

In addition 20% gratuity will be added to all catered events.

