

**SABIO**  
ON MAIN



**PICTURE  
PERFECT  
CATERED  
EVENTS**

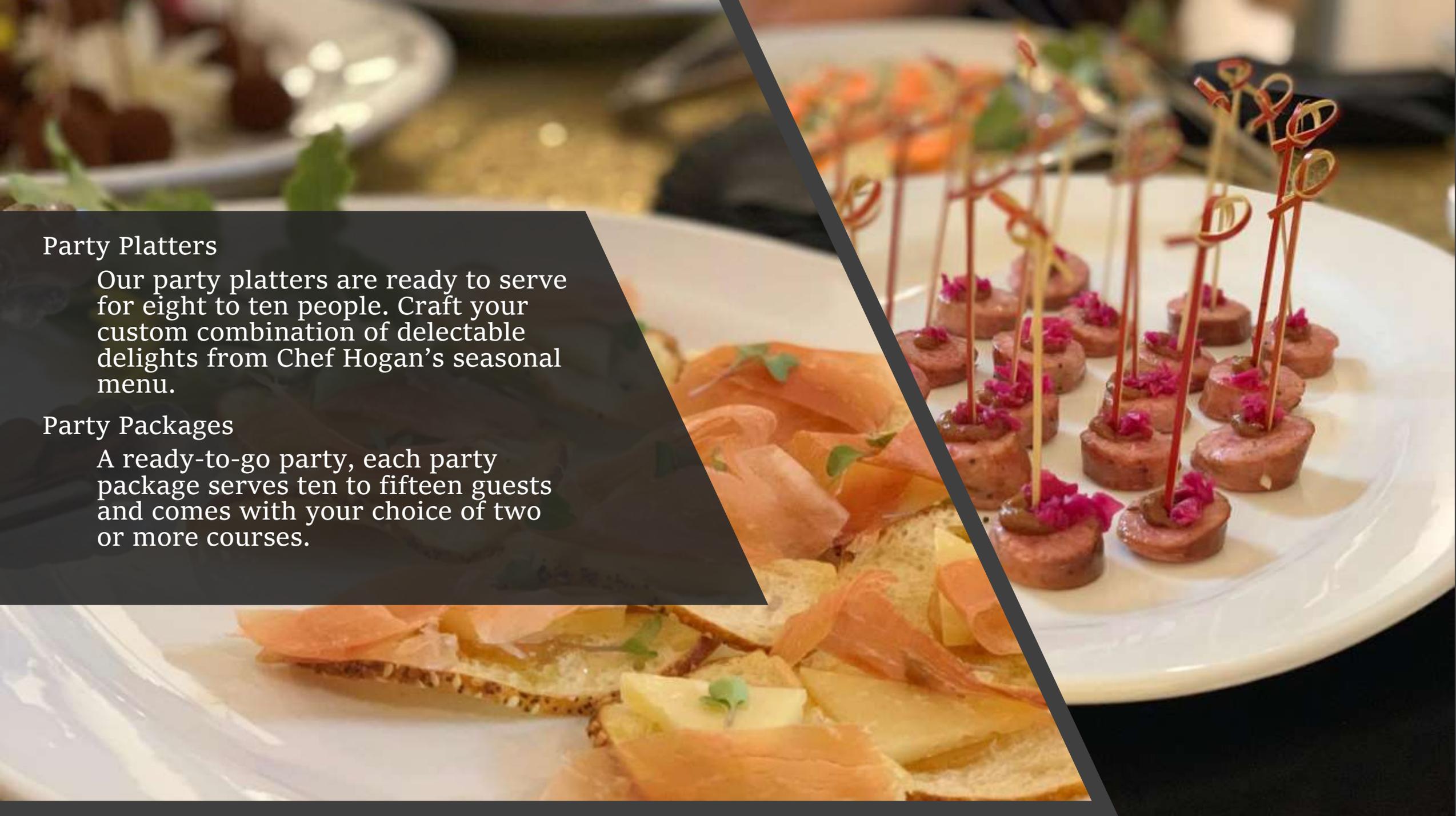


**SABIO**  
ON MAIN

Under the leadership of Chef Francis X. Hogan, Sabio on Main has become celebrated for its outstanding cuisine. The Sabio wine list and cocktail program are among the most award-winning in the area.

**Bring Sabio to your event with Sabio Catering**



The image is a collage of two food photographs. The top-left photo shows a white plate with several pieces of bread topped with a slice of salmon, a slice of pineapple, and a small green herb. The bottom-right photo shows a white plate with several small, round, pinkish-brown appetizers, each on a wooden skewer with a decorative red and gold swirl. The appetizers are arranged in a grid-like pattern on the plate.

## Party Platters

Our party platters are ready to serve for eight to ten people. Craft your custom combination of delectable delights from Chef Hogan's seasonal menu.

## Party Packages

A ready-to-go party, each party package serves ten to fifteen guests and comes with your choice of two or more courses.

# Choose Your Style

## **Self Service Catering**

Restaurant pickup gives you the greatest flexibility. Perfect for smaller gatherings and budgets and ideal for quick turnaround events.

## **Drop Off Catering**

Delectable delights delivered to your door. Pick from ready-to-serve Party Platters or complete Party Packages.

## **Full Service Catering**

Our impeccable staff will bring the whole Sabio experience to your guests. The Sabio team will set up, serve and clean up for your event of 50 or more guests. Add our award winning bar team for an event that will be talked about for years.



The menu for your event expresses **your individual style** and what you want your guests to remember. Choosing from a list of stock menu items is like posting a stock photo about your event.

**Personalize your event with a custom menu of delectable dishes** crafted from the freshest, most local ingredients available.

We promise **your event's menu will be like no other.**



Winter reception style event for the opening of a new store location

~150 people



Summer sit-down dinner event celebrating business partnership

~50 people



“Francis Hogan is one of the most talented and perhaps the most ambitious chef’s ever to come to the tri-valley.”

*Diablo Magazine*

Sabio Executive Chef and Partner **Francis X. Hogan** is a member of the butcher’s guild, cheese specialist and sommelier. He has traveled across Europe to hone his skills, most recently studying in Spain with Michelin starred chefs.

His food draws inspiration from farm-fresh Bay Area provisions. **“The relationships I have with my farmers, ranchers, and fishermen are the foundation of everything we do at Sabio.”**

Prior to opening Sabio, he helmed the kitchen of San Francisco’s high-profile Bluestem Brasserie. While at Bluestem, he created a dinner at the prestigious **James Beard House** in New York City. His wide culinary range and talent has garnered many awards:



**Seco de Cordero  
Empanadas**

*Best Latin Dish  
San Francisco  
Lamb Jam, 2016*

**Baharat Spiced  
Lamb Belly Slider**

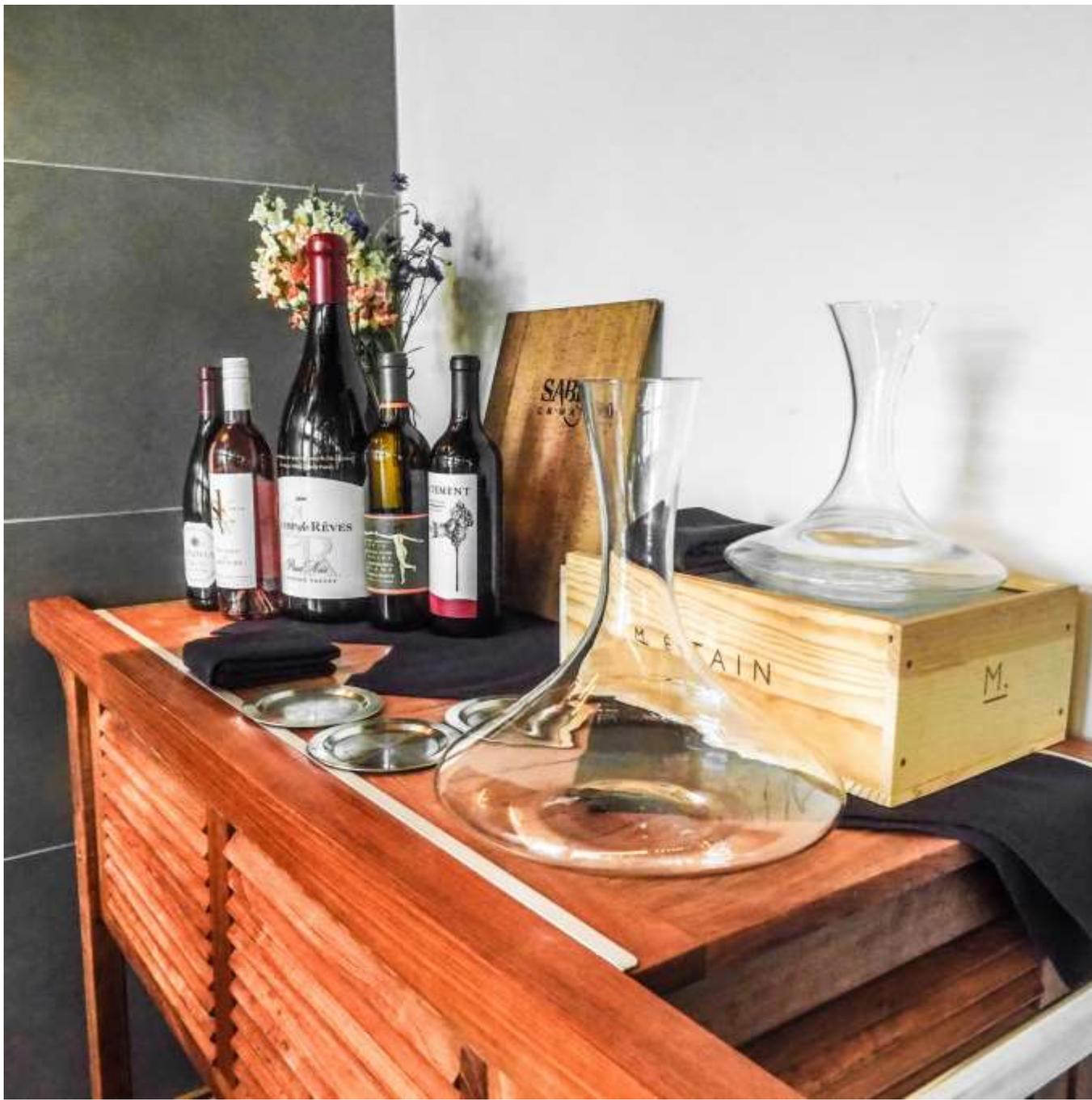
*Best Middle  
Eastern Dish  
San Francisco  
Lamb Jam, 2015*



**Five Spice Duck Confit Taco**

*Judges Choice  
Livermore Valley Winegrowers  
Taste our Terroir, 2017*

BEVERAGES



## SOMMELIER SELECTED WINES AWARD WINNING COCKTAILS

Recognized three years in a row by *Wine Spectator* for our wine list, and 2018 winner of the **Alameda County Fair Craft Cocktail Competition**, Sabio's beverage program is a standout.

We can bring our beverage program to your event. Wines selected to pair with your food, and the areas best cocktail program and bar team.

Whatever beverage experience you want to create for your guests, you can count on Sabio to deliver an over-the-top experience.

SUSTAINABILITY



## CERTIFIED SUSTAINABILITY

Sabio is top rated by every organization certifying sustainable restaurants.

We buy from responsible animal welfare-certified ranchers and local farmers. We have a cooperative farming partnership with Baia Nicchia Farm in Sunol - ten minutes away. We were the first restaurant in Pleasanton to compost, and divert one ton of waste from landfills monthly.

**We walk the talk on sustainability.** You can be sure choosing Sabio for your next event supports your own commitment to sustainability.





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