

SEASONAL BANQUET MENUS



2019



STATIONARY HOR D'OEUVRES

CHILLED SEAFOOD BAR (GF)

(Chef Required – Choice of 3)

Served with cocktail sauce, red chili mignonette, fresh lemons and limes

Dungeness Crab Legs - \$8 a piece

Oysters in the Half Shell - \$4 a piece

Chilled Prawns - \$4 a piece

ELEGANT SELECTION OF LOCAL CHEESES \$28 PER 10 PEOPLE

quince paste, roasted almonds, apples, crostini

Humboldt Fog – Cypress Grove

Red Hack – Cowgirl Creamy

Point Reyes Blue – Point Reyes Creamery

ANTI-PASTI PLATTER \$35 PER 10 PEOPLE

Toscana Salami, Marinated Artichokes, Fresh Mozzarella,
Cherry Tomatoes, Olives, Sliced Sourdough



PASSED HOR D'OEUVRES

CRAB DOUGHNUTS

sweet pepper jelly, crispy kale, powdered sugar
\$18 (dz)

OLIVE CHEESE CROSTINI (V)

green olive tapenade, mozzarella, crostini baguette
\$24 (dz)

CALIFORNIA AVOCADO TOAST (V, Vegan)

fresh avocado, sliced cucumbers, espelette, micro arugula,
sea salt, sourdough crostini
\$36 (dz)

CHICKEN BROCHETTES (GF)

dijon marinated grilled chicken thigh with an apple cider and honey dipping sauce
\$27 (dz)

TUNA POKE

Ahi tuna, sesame soy marinade, avocado, cucumber, wonton crisp
\$36 (dz)

CAJUN SPICED GRILLED SHRIMP BROCHETTE (GF)

grilled spiced shrimp, onion, tomato and bell pepper brochettes
\$22 (dz)

MINI FISH & CHIPS

\$32 (dz)

MINI DUNGENESS CRAB CAKES

celery, onion, bell pepper, lemon, bread crumbs, smoked Calabrian chili aioli
\$30 (dz)

SHRIMP AND WHITE FISH CEVICHE (GF)

pico de gallo, corn tortilla crisp
\$18 (dz)



PASSED HOR D'OEUVRES CONT.

CRAB LETTUCE CUPS

Dungeness crab, crispy rice noodles, Thai chili lime sauce
\$36 (dz)

FRIED CHICKEN SLIDERS

apple slaw with mint vinaigrette on a mini bun
\$60 (dz)

BEEF SLIDERS

pickled onions, Tillamook cheddar, butter lettuce, lemon aioli on a mini bun
\$66 (dz)

CAPRESE SALAD SPOONS

Fresh Mozzarella, Cherry Tomatoes, Basil Pesto, Pine Nuts
\$20 (dz)



LUNCH ON THE WHARF

First Course – Choose One

Small Caesar Salad
or
Cup of New England Clam Chowder

Second Course – Choose One

Penne Pasta with Classic Marinara or Cream Sauce
With garlic bread (+ Prawns for \$8 per Guest)

Fish and Chips
Beer battered Fish with Fries, Tartar Sauce, Lemon

Chicken Alfredo
Penne pasta, garlic cream sauce, chicken, garlic bread

Classic Wharf Burger
lettuces, tomato, cheddar cheese, aioli, French fries

Small Shrimp Louis

Third Course – Choose One

Scoop of Vanilla Ice Cream or Spumoni Gelato, Anise Biscotti

Scoop of Seasonal Sorbet

\$45 per person
(tax & service charge additional)



COIT TOWER LUNCH

First Course – Choose One

Cup of New England Clam Chowder

Small Caesar Salad

Small Frisee and Arugula Salad

Strawberries, brie and walnuts with a champagne vinaigrette

Second Course – Choose Two for Choice Of:

Penne Pasta with Classic Marinara or Cream Sauce

With garlic bread (add Prawns \$8 per guest)

Small Crab Louis

Dungeness crab served on top of iceberg lettuce, hard boiled eggs,
avocado, olives, carrots, classic Louis sauce

Dungeness Crab Melt

griddled sourdough, Dungeness crab meat, Tillamook cheddar,

Chicken Alfredo

Penne pasta, garlic cream sauce, chicken, garlic bread

Grilled 6oz Tenderloin Steak

mashed potatoes, Bloomsdale spinach, mushroom onion au jus

Third Course – Choose One

Scoop of Vanilla Ice Cream or Spumoni Gelato with Anise Biscotti

Butterscotch Bread Pudding

with raspberry sauce, toasted almonds,
bourbon caramel, homemade whipped cream

\$55 per person

(tax & service charge additional)



HARBOR DINNER

First Course – Choose One

Small Classic Caesar Salad

Cup of New England Clam Chowder

Small Frisee and Arugula Salad

strawberries, brie, and walnuts with a champagne vinaigrette

Second Course – Choose Two for Choice Of

Penne w/ Classic Marinara or Cream sauce

With garlic bread (add Prawns \$8 per guest)

Blackened Snapper

braised greens, lemon-herb rice, bell pepper coulis

Grilled Salmon

Lemon herb rice, seasonal vegetables, old bay tartar sauce

Chicken Alfredo

Penne pasta, garlic cream sauce, chicken, garlic bread

Grilled 6oz Tenderloin Steak

mashed potatoes, Bloomsdale spinach, mushroom and onion au jus

Third Course – Choose One

Scoop of Vanilla Ice Cream or Spumoni Gelato, Anise Biscotti

Butterscotch Bread Pudding

with raspberry sauce, toasted almonds,
bourbon caramel, homemade whipped cream

\$65 per person

(tax & service charge additional)



THE LOMBARD DINNER

First Course – Choose 2 for Choice of One

Small Classic Caesar Salad

Cup of New England Clam Chowder

Small Shrimp Louis

Crab Cocktail

Second Course – Choose Two for Choice Of

Shrimp Scampi

Linguine, white wine, garlic, parsley, garlic bread

Chicken Alfredo

Penne pasta, garlic cream sauce, chicken, garlic bread

Grilled Salmon

Lemon herb rice, seasonal vegetables, old bay tartar sauce

Grilled 8 oz Tenderloin

mashed potatoes, Bloomsdale spinach, mushroom and onion au jus

Blackened Snapper

braised greens, lemon-herb rice, bell pepper coulis

Third Course – Choose One

Scoop of Organic Vanilla Ice Cream or Spumoni Gelato, Anise Biscotti

Butterscotch Bread Pudding

\$75 per person

(tax & service charge additional)



THE GOLDEN GATE DINNER

First Course – Choose Two for Choice Of

Small Crab Louis Salad

Small Classic Caesar Salad

Cup of New England Style Clam Chowder

Shrimp Cocktail

Second Course – Choose Two for Choice Of

Chicken Alfredo

Penne pasta, garlic cream sauce, chicken, garlic bread

Baked Lobster Tail

Roasted potatoes, spinach, drawn butter, tartar sauce

Whole Dungeness Crab

Lemon, butter, side of vegetables

Surf and Turf

8 oz. Tenderloin, grilled shrimp, mashed potatoes,
Bloomsdale spinach, mushroom onion au jus

Blackened Snapper

braised greens, lemon-herb rice, bell pepper coulis

Third Course – Choose One

Scoop of Vanilla Ice Cream or Spumoni Gelato

Anise Biscotti

Butterscotch Bread Pudding

Tiramisu

\$110 per person

(tax & service charge additional)



SAN FRANCISCO DUNGENESS CRAB FEED

First Course

Served family style

Classic Caesar Salad

romaine lettuce, house-made Caesar dressing, sourdough croutons,
shaved parmesan cheese

OR

New England Style Clam Chowder

bacon, clams, potatoes, herbs in a cream broth

Third Course

Served Family Style

Family Style Chilled Dungeness Crab

lemon wedges, cocktail sauce, aioli, drawn butter

Family Style Pasta with Classic Marinara or Alfredo

Fourth Course

Scoop of Vanilla Ice Cream or Spumoni Gelato with Anise Biscotti

Organic Coffee and Tea Service

\$120 a guest

1.5 crabs per guest included - this is not all you can eat

Prices subject to change based on availability



STATIONS (buy outs only)

CERTIFIED ANGUS PRIME RIB or RIBEYE CARVING STATION

(1 chef required for every 50 guests)

\$35 a guest

mashed potatoes, seasonal vegetables

TACO STATION

\$22 a guest

Choice of 2:

seasoned ground beef, seasoned grilled chicken,
blackened snapper, or grilled mixed vegetables

flour or corn street taco tortillas, pico de gallo, cotija cheese,
pickled vegetables, sliced jalapenos

PASTA STATION

\$22 a guest

Choice of 1 pasta:
spaghetti, penne, linguine

Choice of 2 sauces:
traditional Bolognese, Classic Marinara or Alfredo

Shaved parmesan

SALAD STATION

\$18 a guest



Dijon marinated chicken breast additional \$2 a guest
Cajun spiced shrimp additional \$4 a guest

Organic mixed greens, cucumber, cherry tomatoes,
feta cheese, Kalamata olives, sliced red pepper, radishes, shredded
carrots

CHILLED SEAFOOD BAR (GF)
(Chef Required – Choice of 3)

Dungeness Crab Legs - \$8 a piece
Oysters in the Half Shell - \$4 a piece
Shrimp & White Fish Ceviche (gf w/mod) – mkt price
Jumbo Prawns - \$4 a piece
Little Neck Clams in the Half Shell - \$4 a piece

Served with cocktail sauce, red chili mignonette, fresh lemons and limes