

SEASONAL BANQUET MENUS



Winter 2018



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

Shrimp & White Fish Ceviche (gf w/mod) – mkt price

Jumbo Prawns - \$4 a piece

Little Neck Clams in the Half Shell - \$4 a piece

ELEGANT SELECTION OF LOCAL CHEESES

quince paste, red onion balsamic compote, crostini

Humboldt Fog – Cypress Grove

Red Hack – Cowgirl Creamy

Point Reyes Blue – Point Reyes Creamery



PASSED HOR D'OEUVRES

SEASONAL VEGETABLE FRITTATA (V, GF)
mushroom & spinach frittata, goat cheese, espellete
\$27 (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, grilled baguette
\$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 (GF)
grilled shrimp and fresh lemon juice
\$22 (dz)

ROCKERFELLER
creamed herbs, bacon, lemon
\$43 (dz)

LOBSTER CUCUMBER BITES (GF)
Lobster, cucumber, cream cheese, citrus vinaigrette
\$36 (dz)

MINI DUNGENESS CRAB CAKES



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

PASSED HOR D'OEUVRES

SHRIMP AND WHITE FISH CEVICHE (GF w/mod)
pico de gallo, flour tortilla
\$18 (dz)

CRAB LETTUCE CUPS
Dungeness crab, olive oil, lemon, fish sauce
\$36 (dz)

FRIED CHICKEN SLIDERS
apple slaw with mint vinaigrette on a house made bun
\$60 (dz)

BEEF SLIDERS
pickled onions, Tillamook cheddar, butter lettuce, lemon aioli on a house made bun
\$66 (dz)



LUNCH ON THE WHARF

\$45

First Course – Choose One

Small Caesar Salad

or

Cup of New England Clam Chowder

Second Course – Choose One

Penne Pasta with Classic Marinara

(+ Chicken for \$5 a guest // + Prawns for \$8 a guest)

Seasonal Vegetable Risotto

(Veg. GF)

Classic Wharf Burger

lettuces, tomato, cheddar cheese, aioli, French fries

Roasted Airline Chicken Breasts

with seasonal vegetables, mashed potatoes, masala jus

Third Course – Choose One

Scoop of Vanilla Ice Cream

raspberry coulis, lime shortbread cookie



Scoop of Seasonal Sorbet

Black Forest Chocolate Mousse

chocolate mousse, brandied cherries, toasted pecans & chocolate tuille

(GF)

COIT TOWER LUNCH

\$55

First Course – Choose One

Cup of New England Clam Chowder

Small Caesar Salad

Small Frisee and Arugula Salad

grilled pear, blue cheese, and walnuts with a champagne vinaigrette

Second Course – Choose Two for Choice Of:

Seasonal Vegetable Risotto

(Veg. GF)

Small Crab Loui

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

Dungeness Crab Melt

griddled sourdough, Dungeness crab meat, Tillamook cheddar, tomato, old bar aioli

Roasted Airline Chicken Breasts

with seasonal vegetables, mashed potatoes, masala jus

Grilled 8oz Flat Iron Steak



mashed potatoes, Bloomsdale spinach, mushroom onion au jus

Third Course – Choose One

Scoop of Vanilla Ice Cream

Bread Pudding

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

HARBOR DINNER

\$65

First Course – Choose One

Small Classic Caesar Salad

Cup of New England Clam Chowder

Small Frisee and Arugula Salad

grilled pear, blue cheese, and walnuts with a champagne vinaigrette

Second Course – Choose Two for Choice Of

Seasonal Vegetable Risotto

(Veg. GF)

Semolina Crusted Petrale Sole

creamy mashed red potatoes, Meyer lemon and caper butter, Bloomsdale spinach

Grilled Salmon

ratatouille, basil pistu, smoked paprika aioli



Roasted Airline Chicken Breasts
with seasonal vegetables, mashed potatoes, masala jus

Third Course – Choose One

Scoop of Organic Vanilla Ice Cream
raspberry coulis, lime shortbread cookie

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

THE LOMBARD DINNER

\$75

First Course – Choose One

Small Classic Caesar Salad

Cup of New England Clam Chowder

Half Dozen Oysters in the Half Shell

Shrimp Cocktail

Second Course – Choose Two for Choice Of

Penne Marinara
tomato sauce, shaved parmesan, micro basil

Roasted Airline Chicken Breasts
with seasonal vegetables, mashed potatoes, masala jus



Grilled Salmon
ratatouille, basil pistu, smoked paprika aioli

Grilled 8oz Flat Iron Steak
mashed potatoes, Bloomsdale spinach, mushroom and onion au jus

Third Course – Choose One

Scoop of Organic Vanilla Ice Cream
raspberry coulis, pistachio shortbread cookie

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

Black Forest Chocolate Mousse
chocolate mousse, brandied cherries, toasted pecans & chocolate tuille
(GF)

THE GOLDEN GATE DINNER

\$110 a guest

First Course – Choose Two for Choice Of

Small Crab Louie Salad
romaine lettuce, house-made Caesar dressing, sourdough croutons, shaved
permease cheese

Cup of New England Style Clam Chowder
bacon, clams, potatoes, herbs in a cream broth

Shrimp Cocktail
lemon, Calabrian chili sauce



Half Dozen Oysters in the Half Shell

Second Course – Choose Two for Choice Of

Penne Marinara

tomato sauce, shaved parmesan, micro basil

Seared Scallops

saffron risotto, basil oil, tomato and pickled fennel salad

Surf and Turf

10 oz. New York Strip Steak, grilled shrimp, mashed potatoes,
Bloomsdale spinach, mushroom onion au jus

Roasted Lobster Tail

in a caper butter sauce, mashed potatoes, spinach

THE GOLDEN GATE DINNER

\$110 a guest

Third Course – Choose One

Black Forest Chocolate Mousse

chocolate mousse, brandied cherries, toasted pecans & chocolate tuille
(GF)

Scoop of Organic Vanilla Ice Cream



raspberry coulis, lime shortbread cookie

Bread Pudding

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

OLD FASHION SAN FRANCISCO DUNGENESS CRAB FEED

\$120 a guest

1.5 crabs per guest included - this is not all you can eat
Prices subject to change based on availability

First Course



Served family style

Classic Caesar Salad

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

Second Course

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, tartar sauce, drawn butter

Fourth Course

Scoop of Vanilla Ice Cream

raspberry coulis, pistachio lime shortbread cookie

Organic Coffee and Tea Service

STATIONS

CERTIFIED ANGUS PRIME RIB CARVING STATION

(1 chef required for every 50 guests)



\$35 a guest

mashed potatoes, grilled broccolini

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:

angel hair, penne, cavatelli

Choice of 2 sauces:

traditional Bolognese, Pomodoro Fresca, classic alfredo

Shaved parmesan

STATIONS



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

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