

A BLACK TIE *Affair*



Entrees

All Entrée's Include:

Fresh Fruit Platter, Assorted Sodas and Waters, Paper Goods and Plastic Ware
Minimum Order 10 for Lunch Unless Otherwise Noted, 20 for Evenings

Bacon Wrapped Filet Mignon

Red Roasted Potatoes, Spring Mix Salad with Raspberries, Feta Cheese, Glazed Pecans, and Champagne Vinaigrette, Assorted Dessert Bars and Mini Fruit Tarts \$19.00

BBQ Chicken and Ribs

Potato Salad with Red and Green Peppers, Corn on the Cobb, Buttermilk Biscuits with Butter, Apple Pie \$16.00

Beef Short Ribs

Savory Seasoned Braised Short Ribs, Garlic Mashed Potatoes, Roasted Carrots, Sautéed Swiss Chard, Mini Cheese Cakes \$16.00

California Grilled Sea Bass (Seasonal)

Served with a Papaya Salsa, Saffron Mashed Potatoes, San Marino Spinach Salad with Baby Spinach, Dried Cranberries, Toasted Pumpkin Seeds, Sweet Red Onion, and Poppy Seed Vinaigrette, Lemon Bars Market Price

Chicken Curry or Shrimp Curry

With Carrots, Green Beans, Potato, and Onions, White Rice, Green Garden Salad with Cucumber, Tomato, Red Onion, and House Dressing, Mini Pecan Tarts \$16.00

Chicken Marsala or Chicken Scaloppini

Linguini with Herb Butter, Italian Salad with Hearts of Romaine, Chick Peas, Kidney Beans, Peperoncini, Cucumber, Tomato, and House Dressing, Pear Dumplings \$15.00

Chicken Mole

Spicy Chocolate Poblano Sauce, Cilantro Lime Rice, Mexican Caesar Salad with Pumpkin Seeds, Queso, Tortilla Chips, and Cilantro Dressing, Sugar Cookies \$15.00

Chicken Parmesan

Breaded Chicken Breast, Marinara, and Cheese, Cheese Ravioli, Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing, Tiramisu Les Verrines \$16.00

Chile Rellenos

Green Chiles Filled with Monterey Jack Cheese and Egg Battered, Corn and Black Bean Rice, Jicama Salad with Iceburg Lettuce, Radish, and Avocado, Empanadas \$13.00
A la carte \$5.00

Enchiladas

Choice of: Beef, Chicken, or Cheese

Red Rice, Black Beans, Green Garden Salad with Radish, Tomato, Cucumber, Red Onion, and House Dressing, Sugar Cookies \$14.00

Fajitas

Choice of: Beef, Chicken, or Vegetarian

Red Rice, Refried Beans, Tortillas, Guacamole, Sour Cream, Salsa, Chips, Mexican Caesar Salad, Sugar Cookies \$16.00

161 Beacon Street South San Francisco, CA 94080

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Fish and Chips

White Filet Battered and Fried with Fresh Chips, Tartar Sauce, Cole Slaw, Lemon Bars Market Price

Flank Steak Medallions

Flank Steak Spiraled with Spinach and Portobello Mushrooms in a Peppercorn Sauce, Garlic Mashed Potatoes, Spring Mix Salad Blueberries, Goat Cheese, Walnuts, and Champagne Vinaigrette, Mini Cheese Cakes \$18.00

Greek Marinated Grilled Chicken

Balsamic Vinegar, Herbs, Red Wine, and Garlic, Rice Pilaf, Greek Salad with Kalamata Olives, Feta Cheese, Cucumber, Tomato, and House Dressing, Baklava \$15.00

Grilled Porkchops

With Caramelized Onion and Mushrooms, Roasted Red Potatoes, Spring Mix Salad with Toasted Pecans and Dried Cranberries, Apple Dumplings \$16.00

Grilled Salmon with Mango Salsa or Poached Salmon with Hollandaise Sauce

Lemon Zest Rice with Peas, Asparagus Spears Drizzled with Garlic Butter, Fruit Tarts \$18.00

Herb Roasted Chicken

With Sautéed Mushrooms in Wine Sauce, Roasted Red Potatoes, Spring Mix Salad with Sun Dried Tomatoes and Feta Cheese, Pound Cake with Fresh Strawberries and Whipped Cream \$15.00

Hoisin Asian Chicken

Grilled with a Spicy Ginger Garlic Marinade, Fresh Summer Spring Rolls, Sunomono Salad with Thinly Sliced Cucumber Marinated in a Sweet Japanese Vinegar, Almond Cookies \$16.00

Home Style Meatloaf

With Brown Gravy, Mashed Potatoes, Creamed Corn, Buttermilk Biscuits, Apple Dumplings with Cinnamon Sauce \$17.00

Jerk Chicken

Rice and Kidney Beans, Jicama Slaw with Scallions, Bell Pepper, Poppy Seeds, and Cilantro in a Tangy Vinaigrette, Carrot Cake \$15.00

Lasagna *Lasagna Must Be Purchased by Tray Amounts, Meal is Charged Per Person

Choice of: Beef, Chicken, or Vegetarian

Small Tray – Feeds 8 \$40.00

Medium Tray – Feeds 12 \$60.00

Large Tray – Feeds 24 \$120.00

Garlic Bread, Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing, Chocolate Dipped Biscotti \$9.00

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Lemon Chicken

Topped with a Lemon Caper Sauce, Lemon Zest Rice with Peas, Spring Mix Salad with Blueberries, Goat Cheese, Walnuts, and Champagne Vinaigrette, Mini Pecan Tarts \$15.00

London Broil

With Bearnaise Sauce, Roasted Red Potatoes, Green Beans with Bacon and Mushrooms, Green Garden Salad, Chocolate Ganache Cake \$18.00

Marinated Tri Tip

Topped with a Mushroom marinade, Yukon Gold Mashed Potatoes, Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing, New York Cheesecake \$18.00

Osso Bucco Lamb Shanks

Lamb Shank Slow Cooked in Herbed Red Wine Sauce, Saffron Mashed Potatoes, Italian Green Beans with Bacon and Mushrooms, Italian Salad with Chick Peas, Kidney Beans, Peperoncini, Cucumber, and Tomato, Lemon Bars \$23.00

Pastas

Choice of Pasta: Ravioli, Tortellini, Manicotti, Linguini, Penne, Cannelloni

Choice of Sauce: Clam Sauce, Creamy Pesto, Marinara, Meat Sauce, Alfredo

Garlic Bread, Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing, Tiramisu Les Verrines \$14.00

Polynesian Chicken

Marinated in Soy, Ginger, Garlic, and Basil, White Rice with Peas, Tropical Green Salad with Papaya and Mango, Coconut Macaroons \$15.00

Prime Rib of Beef *20 Person Minimum

With AuJus and Horseradish Spread, Baby Potatoes in a Garlic Butter Sauce, Green Beans with Toasted Almonds, Assorted Dinner Rolls and Butter, Chocolate Ganache Cake \$23.00

Quiche

Choice of:

Florentine – Spinach, Swiss Cheese, and Mushrooms

Lorraine – Bacon and Swiss Cheese

Vegetarian – A Variety of Seasonal Vegetables

Green Garden Salad, Dinner Rolls and Butter, Lemon Bars \$15.00

Savory Chicken

Sweet Rosemary Glaze, Garlic Herb Mashed Potatoes, Cole Slaw, Corn Bread and Butter, Assorted Dessert Bars and Mini Tarts \$15.00

Seafood Pasta *20 Person Minimum

Clams, Scallops, and Prawns in a Cream Sauce, Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing, Dinner Rolls and Butter, Tiramisu Les Verrines \$18.00

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Sesame Citrus Prawns

Atop Linguine Pasta, Winter Green Salad with Spring Mix, Mandarin Oranges, Sliced Almonds, Toasted Coconut, and Raspberry Vinaigrette, Mini Fruit Tarts \$16.00

Shish Kabobs

Choice of: Beef, Lamb, Chicken, or Shrimp
Nutty Rice Pilaf, Greek Salad with Kalamata Olives, Feta Cheese, Cucumber, Tomato, Red Onion, and House Dressing, Pistachio Cookies \$16.00

Spicy and Creamy Thai Soup

Chicken Satay Skewers, Asian Noodle Salad, Coconut Macaroon Cookies \$17.00

Stuffed Chicken Breast

Stuffed with Spinach, Ricotta, and Scallion, Rice Pilaf with Currants and Toasted Pecans, Green Garden Salad with Cucumber, Tomato, Red Onion, and House Dressing, Lemon Bars \$16.00

Sweet and Sour Chicken

Pineapple, Onion, Red and Green Peppers, Fried Rice with Peas, Carrots, Egg, and Onion, Green Mandarin Salad with Mandarin Oranges, Sliced Almonds, and Toasted Coconut, Almond Cookies \$15.00

Taco Bar

Choice of: Beef, Chicken, or Vegetarian
Shredded Lettuce, Diced Tomato, Salsa, Shredded Cheese, Sour Cream, Guacamole, Soft and Hard Taco Shells, Red Rice, Refried Beans, Cinnamon Sugar Cookies \$16.00

Tandoori Spiced Chicken

Cucumber Salad with Mango, Potato Samosas with Cilantro Chutney, Rice Pudding Cups Topped with Fresh Sliced Mango \$16.00

Tarragon Chicken

Orzo Pasta with Sun Dried Tomato Tapenade, Green Garden Salad. Cinnamon Swirl Bundt Cake \$15.00

Teriyaki Chicken

White Rice, Oriental Salad with Shredded Lettuce, Cabbage, Carrots, Peanuts, Cilantro, Fried Noodles, and Peanut Dressing, Almond Cookies \$15.00

Thai Chicken

In a Coconut, Peanut Butter, and Soy Sauce, White Rice, Green Salad with Sugar Peas, Dried Mango, Cucumber, and Ginger Dressing, Mini Coconut Tarts \$15.00

Tikka Masala

Grilled Chicken Chunks Marinated in Yogurt and Spices and Served in a Creamy and Lightly Spiced Curry Sauce, Basmati Rice, Naan Bread with Mango Chutney, Kachumbar Salad with Tomato, Onion, and Cucumber, Rice Pudding Cups Topped with Freshly Sliced Mango \$16.00

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Wellingtons

Choice of:

Filet Mignon with Pate in a Puff Pastry	\$19.00
Chicken in a Puff Pastry	\$18.00
Vegetarian Wellington	\$18.00
Roasted Red Potatoes, Dilled Baby Carrots, Pound Cake with Fresh Strawberries and Whipped Cream	
Salmon Filet in Puff Pastry with Julienne Vegetables topped with a Lemon Dill Sauce, Herbed Rice, Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing, Lemon Bundt Cake	\$20.00

Wine Country Chicken

With Pinot Grigio Sauce and Mission Figs, Wild Rice Pilaf, Insalata Caprese with Sliced Tomatoes, Mozzarella, and Basil, Tiramisu Les Verrines \$16.50

Double Entrée Buffets

Chicken Mole (4 oz) and Chile Rellenos

Cilantro Lime Rice, Black Beans, Mexican Caesar Salad with Cilantro Lime Dressing, Pan – Assorted Mexican Pastries \$20.00

Flank Steak Medallions and Grilled Prawn Skewers (2) on a bed of Sautéed Spinach

Garlic Mashed Potatoes, Spring Mix Salad Blueberries, Goat Cheese, Walnuts, and Champagne Vinaigrette, Assorted Dessert Bars \$28.00

Marinated Tri Tip Topped with Mushroom Marinade (4 oz) and Butterfly Grilled Prawns on a bed of Sautéed Spinach

Tri Color Roasted Potatoes, Asparagus Spears, Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing, Dinner Rolls and Butter, Lemon Curd Tarts, Mini Cheesecakes, and Chocolate Pecan Bars \$28.00

Ginger Chicken Skewers and Polynesian Glazed Salmon (4oz)

Coconut White Rice, Grilled Pineapple Drizzled in Honey Rum, Tropical Green Salad with Papaya and Mango, King's Hawaiian Sweet Rolls, Coconut Macaroons, Hawaiian Pali Punch in a Large Glass Jar (Guava, Orange Juice, Lemon, Pineapple, and Ginger Ale) \$28.00

Marinated Tri Tip Topped with Mushroom Marinade (4 oz) and Herb Roasted Chicken with a Sautéed Mushroom and Wine Sauce (4 oz)

Tri Color Roasted Potato Wedges, Julienne Vegetables, Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing, Dinner Rolls and Butter, Petit Fours \$27.50

Poached Salmon in Dilled Hollandaise (4 oz) and Lemon Caper Chicken (4 oz)

Lemon Zest Rice with Peas, Steamed Vegetable Medley, Dinner Rolls and Butter, French Opera Cake Squares \$24.00

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Teriyaki Chicken (4 oz) and Choice of Teriyaki Glazed Salmon (4 oz) or Teriyaki Beef (4 oz)

White or Brown Rice, Fresh Japanese Stir Fry, Sunomono Salad with Thinly Sliced Cucumbers Tossed in a Rice-Vinegar Sweet Japanese Dressing, Pear and Almond Baked Tarts

\$24.00