

A BLACK TIE *Affair*



Entrees

Spring 2025

(February 1 – May 31)

All Entrée's Include:

Assorted Sodas and Waters, Paper Goods and Plastic Ware

Minimum Order 10 per Entrée for Lunch Unless Otherwise Noted, 20 for Evenings

Apricot Riesling Glazed Ham	\$ 26.00
Creamy Au Gratin Potatoes; Hericot Verts and Julienne Carrot with Garlic Butter; Carrot Cake	
Beef Tenderloin with a Red Wine Mushroom Sauce	\$ 45.00
Baby Yukon Gold Whole Potatoes with Garlic and Parsley Butter; Blanched then Sautéed Asparagus with Garlic and Balsamic Glaze; Assorted Mini Bundt Cakes	
Build Your Own Tostadas	\$ 23.00
Choice of: Ground Beef, Shredded Chicken, or Shredded Carnitas Pork <i>(minimum 10 each)</i> Choice of: Seasoned Impossible Beef (Vegetarian) upcharge \$3 Cilantro Lime Rice; Tostada Shells, Refried Beans; Pico de Gallo, Avocado, Queso Fresco, Shredded Lettuce, Cilantro Lime Crema, Lime Wedges, Hot Sauce; Flan Cups	
Greek Airline Chicken Breast	\$ 23.00
with a Marinated Artichoke, Greek Olive, Tomato and Caper Sauce; Lemon Zest Pearl Israeli Couscous with Parsley and Mint; Greek Salad; Baklava	
Grilled Chicken with Burst Tomatoes and Pesto Chimichurri on the Side	\$ 22.00
Lemon Orzo with Basil and Peas; Spring Salad: Spring Mix, Marinated Artichokes, Cucumber, Chickpeas, Radish, Shallot, Feta and Lemon Vinaigrette; White Chocolate Chip Lemon Cookies	
Grilled Portobello Steak with Avocado Chimichurri on the Side (Vegan)	\$ 23.00
Seasoned Roasted Potato Wedges; Sautéed Hericot Verts with Garlic and Shallot (Vegan/GF); Vegan Chia Pudding Cups with Fruit	
Grilled Salmon with a Strawberry Cucumber Salsa on the Side	\$ 27.00
Cilantro Lime Jasmine Rice; Blanched Asparagus with Lemon Butter; Lime Curd Tarts	
Italian Grilled Tri Tip	\$ 26.00
With Balsamic Bruchetta on the Side; Italian Roasted Potato Wedges; Spinach Gratin; Cannoli	
Orange Dijon Grilled Halibut	\$ 25.00
Citrus Zested Rice with Carrot and Onion; Sautéed Broccoli Rabe with Garlic and Red Pepper; Lemon Bars	

161 Beacon Street South San Francisco, CA 94080

Phone 650-869-4181 ~ Fax 650-869-7185 ~ www.ablacktieaffairinc.com

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Orange Miso Glazed Grilled Chicken	\$ 22.00
<i>Or</i>	
Black Pepper Prawn Stir Fry with Snow Peas, Bell Peppers and Onions	\$ 24.00
Hibachi Garlic Noodles; Baby Bok Choy with Soy and Sesame; Custard Tarts	
Pastas	
<i>Choice of Pasta:</i>	
Cannelloni Filled with Beef and Pork Sausage, Ricotta, Mozzarella, and Parmesan Cheese, Topped with Marinara	\$ 22.00
Gourmet Cheese Tortellini with Alfredo Sauce, Peas, Asparagus, and Crisp Bacon Pieces	\$ 22.00
Manicotti (Vegetarian) Filled with Ricotta, Mozzarella, and Parmesan Cheese, Topped with Marinara	\$ 21.00
Vegan Pasta Primavera with Broccoli, Peppers, Zucchini, Yellow Squash, and Red Onion	\$ 22.00
Served with Caesar or Italian Salad; Rustic Bread with Whipped Butter; Tiramisu Cups	
Pistachio and Garlic Crusted Rack of Lamb with a Mint Chutney	\$ 35.00
Potato and Cauliflower Puree with Chives; Asparagus and Pea Sauté with Shallot and Pancetta; Baked Berries Tarts	
Ribeye with Tart Cherry Cognac Sauce	\$ 35.00
Wild Rice Pilaf with Pecans; Rosemary Honey Glazed Tri Color Carrots; Mini Cheesecakes	
Stout Beer Braised Short Ribs	\$ 28.00
Garlic and Leek Mashed Potatoes; Carrots with Butter and Dill; Irish Cream Brownies	
Stuffed Chicken Divan	\$ 24.00
Chicken Breast Stuffed with Broccoli and Cheese, in a White Wine and Dijon Sauce; Herbed Rice Pilaf; Mixed Greens Salad with Cucumber, Shaved Carrot, Sliced White Mushrooms, Red Onion, Pepperoncini, Shredded Parmesan, Croutons and Sherry Vinaigrette; Lemon Meringue Tarts	