



### Summer Entrees 2024

All Entrée's Include:

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

<b><i>Baja Fish Tacos</i></b>	\$ 23.00
<b><i>Shredded Beef Birria Tacos</i></b>	\$ 26.00
Corn Tortillas; Pico de Gallo; Cilantro Slaw; Limes; Green Avocado Salsa; Cilantro Lime Rice; Corn and Black Bean Salad with Tomato, Red Bell Pepper, Cucumber, Jalapeno, Red Onion, Cilantro, Seasoning, a Light Lime Vinaigrette and Sprinkle Cotija; Churros	
<b><i>BBQ Links (2pp)</i></b>	\$ 21.00
Grilled Hot Links, Italian Sausage, and Chicken Apple Sausage; Hoagie Rolls; Ketchup and Mustard, Diced Onions, Sweet Relish and Sauerkraut; Vinaigrette Potato Salad with Herbs; Watermelon Wedges; Salted Caramel Brownies	
<b><i>Black and Blue Burger</i></b>	\$ 20.00
Blue Cheese Spread; Grilled Onions and Mushrooms; Lettuce, Tomatoes, Garlic Aioli and Ketchup; Seasoned Roasted Potato Wedges; Summer Apple and Jicama Slaw; Chocolate Chip Cookies	
<b><i>Blackened Pacific Rock Cod</i></b>	\$ 23.00
Served with Cajun Remoulade; Cajun Rice with Bell Pepper, Onion, and Spices; Creole Green Beans with Bacon; Banana Pudding Cups	
<b><i>Cajun Style Penne Pasta</i></b>	\$ 24.00
Sautéed Shrimp and Andouille Sausage in a Creamy Cajun Sauce with Green Peas and Mushrooms; Caesar Salad; French Mini Beignets	
<b><i>Chile Verde Enchiladas</i></b>	\$ 22.00
Filled with Shredded Pork, Cooked in a Green Tomatillo Sauce, topped with Pepper Jack Cheese; Mexican Rice with Corn; Whole Pinto Beans; Flan Cups	
<b><i>Chipotle Grilled Salmon Salad</i></b>	\$ 21.00
Served Cold, atop a Mexicali Corn Salad with Fire Roasted Corn, Avocado, Shaved Jicama, White Beans, Onions, Pepitas, Cotija, and Creamy Cilantro Dressing on the Side; Hatch Chile Corn Muffins; Cinnamon Sugar Cookies	
<b><i>Fish 'n Chips</i></b>	\$ 22.00
Beer Battered Pacific Rock Cod; Lemon Wedges and Tartar Sauce; Seasoned Potato Wedges with Malt Vinegar on the Side; Classic Coleslaw; Lemon Bars	
<b><i>French Onion Braised Short Ribs</i></b>	\$ 28.00
Mashed Potatoes with Scallions; Grilled Asparagus; Cheesecake Swirl Brownie	

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# A BLACK TIE *Affair*



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<b>Georgia Gold BBQ Chicken</b>	\$ 24.00
<b>Georgia Gold BBQ Ribs</b> Macaroni Salad: Cowboy Baked Beans with Bacon; Classic Coleslaw; Watermelon Wedges; Blondies	\$ 26.00
<b>Grilled Mahi Mahi</b> Topped with Pineapple Salsa; Steamed White Rice; Tropical Green Salad with Mango, Pineapple, Cucumber, Julienne Red Bell Pepper; Pickled Red Onion, Macadamia, Cilantro, and Ginger Dressing; Coconut Macarons	\$ 23.00
<b>Jamaican Black Pepper Salmon</b> Black Pepper Spicy Glaze; Coconut Rice and Beans; Jamaican Stewed Greens; Banana Pudding Cups	\$ 27.00
<b>Lemon Herb Grilled Shrimp Skewers</b> Penne Pasta with Arugula, Asparagus, Lemon Pesto, and Pine Nuts; Spring Mix Salad with Cucumber, Tomato, Radish, Shaved Parmesan, Croutons, and House Dressing; Lemon Meringue Tart	\$ 24.00
<b>Lomo Saltado</b> Peruvian Beef with Onions and Peppers; White Rice; Seasoned Roasted Potato Wedges; Alfajores	\$ 24.00
<b>Mediterranean Chicken Kebab</b> Chicken Thigh Skewers with Golden Fig and Roasted Tomato, Served with Tzatziki Sauce, Saffron Rice, Greek Salad, Soft Pita Bread, Assorted Baklava	\$ 22.50
<b>Roasted Peruvian Chicken with Creamy Green Sauce</b> Served with Lime Wedges, Sliced Tomato, Pickled Red Onion; White Rice; Peruvian Chopped Salad: Corn, White Beans, Tomato, Radish, Black Olive, Jalapeno, Cilantro, Queso Fresco, and a Light Vinaigrette; Alfajores	\$ 23.00
<b>Santa Maria Grilled Tri Tip</b> (Make it a Bowl! - \$18 a la carte) Served with Chimichurri Sauce, Cilantro Lime Rice; Corn and Black Bean Salad with Tomato, Red Bell Pepper, Cucumber, Jalapeno, Red Onion, Cilantro, Seasoning, a Light Lime Vinaigrette and Sprinkle Cotija; Kiwi and Blackberry Tart	\$ 26.00
<b>Seafood Paella</b> With Clams, Mussels, and Shrimp; Spanish Salad with Romaine, Fire Roasted Corn, Radish, Spanish Olives, Almonds, Pickled Onion, Shaved Manchego, and Citrus Vinaigrette; French Bread and Butter; Traditional Spanish Churros	\$ 28.00