

A BLACK TIE *Affair*



Entrees

Fall/Winter 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

Airline Chicken Breast

Pan Roasted with a White Wine and Thyme Glaze; Orange Saffron Orzo; Roasted Autumn Vegetable Medley; Lemon Meringue Tart \$ 23.00

Beef Bourguignon

Individual Potato Gratin; Mixed Greens Salad with Apples, Cranraisins, Maple Spiced Pecans, Feta and Maple Balsamic Dressing; Mini Pumpkin Cheesecake \$ 23.00

Cauliflower Pasta (Vegan/GF)

With a Creamy Pumpkin Marinara; Vegan Italian Salad: Baby Lettuce, Cucumber, Tomato, Peppercini, Red Onion, Sunflower Seeds, and Red Wine Vinaigrette; Vegan Rolls and Vegan Butter; Vegan/GF Seasonal Dessert \$ 23.00

Chicken and Pumpkin Thai Coconut Curry with Spinach

\$ 22.00

OR Tofu, Winter Squash and Wild Mushroom Coconut Curry with Spinach (Vegan);

\$ 22.00

Jasmine Rice; Thai Salad: Chopped Romaine and Bok Choy with Cucumber, Sugar Peas, Red Bell Pepper, Cilantro, Green Onion, Chile, Sesame, and Sweet Ginger Dressing; Custard Bao

Filet of Sole Provençal

With Tomatoes, Olives, Capers, Green Onion, Chives, Basil and Olive Oil; Lemon Saffron Rice; Arugula Salad with Tomatoes, Pine Nuts, Shaved Parmesan, Croutons, and Lemon Dijon Dressing; Cannolis \$ 24.00

Herb Crusted Rack of Lamb

With Dijon Rosemary Glaze; Roasted Potato Medley; Green Beans Almondine; Cherry Tart \$ 25.00

Honey Harissa Grilled Chicken Skewers

Served with a Creamy Yogurt Sauce and Pickled Onions; Jeweled Basmati Rice; Za'atar Roasted Carrots with Mint; Pita Bread; Baklava \$ 24.00

Kale Caesar Chicken Salad (or Salmon for \$4 upcharge)

On Platters with Roasted Delicata Squash, Shaved Parmesan, Pine Nuts, Croutons, and Panko Bread Crumbs; Rustic Grilled Garlic Bread; Butter Pecan Cookies \$ 21.00

Maple Bourbon Glazed Ham

Served with a Cherry Chutney; Sweet Potato Mash; Carrots with Dill and Butter; Sweet Rolls with Butter; 2.75" Pecan Tart \$ 25.00

161 Beacon Street South San Francisco, CA 94080
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Maple Mustard Glazed Salmon

Wild Rice Pilaf with Roasted Acorn Squash, Cranberries, and Pecans; Spring Mix and Arugula Salad with Roasted Beets, Sweet Pecans, Red Onion, Goat Cheese, and Maple Balsamic; White Chocolate Chip Cranberry Cookies \$ 27.00

NY Steak

With Blue Cheese Butter Compote; Blue Cheese Mashed Potato; Sautéed Swiss Chard with Pancetta and Shallots; Cream Cheese Swirl Brownie \$ 26.00

Osso Bucco (Lamb) 72 Hours Minimum Notice *No Exceptions

Slow Cooked Lamb Shank in Herbed Red Wine Sauce; Creamy Parmesan Polenta; Caesar Salad; Grilled Rustic Bread with Whipped Butter; Dutch Apple Tart \$ 28.00

Portobello Steak Au Poivre (Vegetarian)

Pepper Crusted with a Bourbon Cream Sauce; Butternut Squash Risotto; Shaved Brussel Sprout Salad with Apple, Cranraisins, Pecans, and Balsamic Dressing; Pecan Tart \$ 23.00

Prime Rib of Beef *minimum order of 20*

Served with Au Jus and Horseradish Cream; Mashed Potatoes with Basil Pesto Swirl; Garlic Butter Mushrooms; Artisan Rolls and Butter; Cheesecake with Apple Topping \$Market Price

Ribeye Florentine

With Mushroom Sauce; Roasted Red Potatoes; Sautéed Spinach; White Chocolate Chip Cranberry Cookies \$ 26.00

Salmon Pinwheel

Stuffed with Spinach and Feta, with a Lemon Butter Sauce; Mediterranean Rice; Greek Salad with Chickpeas, Tomato, Cucumber, Red Onion, and House Dressing; Lemon Mousse Cups \$ 27.00

Sliced Herb Roasted Turkey Breast

Served with Pan Gravy, Roasted Garlic Mashed Potatoes, Green Beans Almondine, Artisan Rolls with Whipped Garlic Butter, Mini Pumpkin and Pecan Tarts \$ 22.00

Stuffed Bell Pepper (Vegan/GF)

Stuffed with Impossible Beef, Rice Pilaf, Spinach, Kidney Beans, Onion, Garlic – topped with Marinara and Vegan Cheese; Vegan Italian Salad: Baby Lettuce, Cucumber, Tomato, Pepperoncini, Sunflower Seeds, Red Onion, and Red Wine Vinaigrette; Vegan/GF Seasonal Dessert \$ 24.00

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Stuffed Pork Loin

With Apple and Shitake Mushrooms, in a Brandy Apple Sauce; Wild Rice Pilaf; Roasted Brussel Sprouts with Parmesan; Apple and Pecan Bars

\$ 26.00

Traditional Roasted Turkey

Served with Pan Gravy and Cranberry Sauce, Traditional Stuffing, Roasted Garlic Mashed Potatoes, Green Bean Almondine, Pecan Praline Yams, Dinner Rolls and Butter, Pumpkin Pie with Whipped Cream

\$ 32.00

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