

Entrees

All Entrée's Include: Assorted Sodas and Waters, Paper Goods and Plastic Ware Minimum Order 10 Per Menu

Bacon Wrapped Filet Mignon

Red Roasted Potatoes; Spring Mix Salad with Raspberries, Feta Cheese, Glazed Pecans, and Champagne
Vinaigrette; Fresh Fruit Tarts

Market Price

BBQ Chicken and Ribs (Chicken Quarter and 3 Ribs)

Chunky Red Mashed Potatoes; Corn on the Cobb; Corn Muffins with Butter; Dutch Apple Tarts \$20.00

Beef Short Ribs

Savory Seasoned Braised Short Ribs; Garlic Mashed Potatoes; Roasted Carrots; Sautéed Swiss Chard; Fresh Fruit Tart \$22.00

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 Tart Market Price

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 Tart \$18.00

Chicken Parmesan

Breaded Chicken Breast, Marinara, and Cheese; Linguini with Herb Butter; Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing; Grilled Focaccia Bread; Biscotti \$18.00

Enchiladas

Choice of: Beef, Chicken, or Three Cheese

Red Rice; Black Beans; Green Garden Salad with Radish, Tomato, Cucumber, Red Onion, and House

Dressing; Cinnamon Sugar Cookies \$17.00

Fajitas

Choice of: Chicken or Vegetarian \$18.00
Choice of: Beef \$20.00

Spanish Rice; Refried Beans; Tortillas, Guacamole, Sour Cream, Salsa, Chips; Mexican Caesar Salad; Cinnamon Sugar Cookies

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 \$18.00

Grilled Salmon with Mango Salsa or Poached Salmon with Hollandaise Sauce

Lemon Zest Rice with Peas; Asparagus Spears Drizzled with Garlic Butter; Fruit Tarts \$20.00

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 \$18.00

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Home Style Meatloaf With Brown Gravy; Roasted Garlic Mashed Potatoes; Carrots will Dill and Butter Sauce; French Bread and Butter; Pear and Almond Tart	\$17.50
Jerk Chicken Quarters Rice and Kidney Beans; Jicama Slaw with Scallions; Bell Pepper, Poppy Seeds, and Cilantro in a Tangy Vinaigrette; Fried Sweet Plantains; Jamaican Rum Cake	\$17.00
Lasagna Choice of: Beef, Chicken, or Vegetarian Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing; Garlic Bread; Biscotti	\$17.00
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	\$22.00
Pastas Choice of Pasta: Linguini, Penne, Spaghetti Choice of Stuffed Pasta (\$2 upcharge): Cheese Tortellini, Cheese or Meat Ravioli, Cheese Stuffed Manicot Stuffed Cannelloni Choice of Sauce: Creamy Pesto, Marinara, Meat Sauce, Alfredo, Creamy Tomato and Basil Sauce Garlic Bread; Caesar Salad with Home Made Croutons, Fresh Parmesan, and Caesar Dressing; Fresh Fruit Tart	ti, Pork \$16.00
Polynesian Chicken Marinated in Soy, Ginger, Garlic, and Basil; White Rice with Peas and Carrots; Tropical Green Salad with Papaya and Mango; Coconut Macaroons	\$18.00
Prime Rib of Beef *15-20 person minimum With AuJus and Horseradish Spread; Garlic Mashed Potatoes; Green Beans with Toasted Almonds; Assorted Dinner Rolls and Butter; Chocolate Ganache Cake Mark	et Price
Sesame Citrus Prawns Atop Linguine Pasta; Winter Green Salad with Spring Mix, Mandarin Oranges, Sliced Almonds, Toasted Coconut, and Raspberry Vinaigrette; Chocolate Mousse Tart	\$20.00
Stuffed Chicken Breast Stuffed with Spinach, Ricotta, and Scallion; Rice Pilaf with Currants and Toasted Pecans; Green Garden Salad with Cucumber, Tomato, Shredded Carrot, Red Onion, and House Dressing; Lemon Tart	\$20.00



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Taco Bar

Choice of: Chicken, or Vegetarian	\$18.50
Choice of: Beef	\$20.50
Shredded Lettuce, Diced Tomato, Salsa, Shredded Cheese, Sour Cream, Guacamole, Soft and Hard Taco	
Shells, Spanish Rice; Refried Beans; Cinnamon Sugar Cookies	

Tandoori Spiced Chicken

Basmati Rice; Cucumber Salad with Mango, Potato Samosas with Cilantro Chutney; Rice Pudding Cups	
Topped with Fresh Sliced Mango	\$18.00

Teriyaki Chicken

White Rice; Oriental Salad with Shredded Lettuce, Cabbage, Carrots, Peanuts, Cilantro, Fried Noodles, a	and
Peanut Dressing; Fresh Fruit Tart	\$18.00

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	\$18.00

Wine Country Chicken

With Pinot Grigio Sauce and Mission Figs; Wild Rice Pilaf; Insalata Caprese with Sliced Tomatoes, Mozzarella, and Basil; Biscotti \$19.50