

# A BLACK TIE *Affair*



Entrees

**Spring 2026**

(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

<b><i>Blackened Tilapia</i></b>	\$ 24.00
with Grilled Leek and Roasted Yellow Bell Pepper Salsa; Creamy Corn Orzo; Collard Greens with Bacon; Banana Pudding Cups	
<b><i>Braised Moroccan Chicken</i></b>	\$ 25.00
With Olives and Preserved Lemon; Jeweled Cous Cous with Slivered Almonds, Dates and Spices; Arugula Salad with Shredded Carrot, Beets, Chickpeas, Red Onion, Golden Raisins, Feta and Sumac Dressing; Orange Ginger Honey Bundt Cakes	
<b><i>Calabrian Chili and Honey Grilled Chicken</i></b>	\$ 22.50
Crispy Potatoes with a Buttery Herb Gremolata; Italian Roasted Cauliflower with Garlic and Parmesan; Lemon Poppy Seed Cookies	
<b><i>Chicken Adobo</i></b>	\$ 26.00
White Rice; Baby Bok Choy and Broccoli in Garlic Sauce; 2 Lumpia Per Person, Leche Flan	
<b><i>Chicken Scarpariello</i></b>	\$ 23.00
with Sausage, Hot and Sweet Peppers and Onions; Rustic Italian Red Mashed Potatoes; Italian Salad; Chocolate Biscotti	
<b><i>Dover Sole Picatta</i></b>	\$ 24.00
With a Buttery Lemon Caper Wine Sauce; Herbed Linguini with Peas; Butter and Red Leaf Lettuce Salad with Cucumber, Radish, Shallot, Herbs, Pecorino Romano, and Dijon Vinaigrette; Lemon Bars	
<b><i>Garlic Pepper Grilled Tri Tip</i></b>	\$ 26.00
Served with Horseradish Cream; Mushroom Rice Pilaf; Roasted Balsamic Asparagus; Brown Butter Chocolate Chunk and Walnut Cookies	
<b><i>Greek Stuffed Bell Pepper (Vegan)</i></b>	\$ 25.00
With Cous Cous, Impossible Beef, Chickpeas, Red Onion, and Tomato; Vegan Greek Salad with Chopped Romaine, Cucumber, Tomato, Kalamata Olives, Marinated Artichokes, Red Onion, and Zesty Greek Dressing; Garlic Hummus Platter with Pita Bread; Vegan Brownie	
<b><i>Grilled Ancho Chicken with Apricot Salsa</i></b>	\$ 23.00
<b><i>Mezcal Marinated Skirt Steak with Pineapple Relish</i></b>	\$ 26.00
Cilantro Lime Rice; Calabacitas (Squash, Corn and Peppers); Jalapeno Cheddar Corn Muffins; Flan Cup	

161 Beacon Street South San Francisco, CA 94080

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<b><i>Herb Crusted Rack of Lamb with Mint and Yogurt Sauce</i></b>	\$ 32.00
Roasted Yukon Gold Potatoes; Asparagus and Pea Sauté with Shallot and Pancetta; Berry Tarts	
<b><i>Jambalaya</i></b> <i>(Vegan also available)</i>	\$ 28.00
Chicken, Andouille Sausage, and Shrimp in a Creole Red Rice; Classic Coleslaw; Corn Muffins; Banana Pudding Cups	
<b><i>Lemon Butter Poached Cod</i></b>	\$ 25.00
Topped with Burst Tomatoes, Capers and Fresh Basil; Lemon Rice Pilaf; Sautéed Swiss Chard; Lemon Mini Bundt Cake	
<b><i>Mongolian Beef</i></b>	\$ 26.00
Steamed White Rice; Sesame Garlic Broccoli and Zucchini; Custard Tart	
<b><i>Moroccan Seared Eggplant</i></b> <i>(Vegan)</i>	\$ 23.00
topped with a Rich Spiced Tomato Sauce, Chickpeas, and Vegan Yogurt on the Side; Vegan Saffron Rice; Honey Harissa Roasted Carrots; Vegan Ginger Cookies	
<b><i>Mushroom and Eggplant Stacks with Balsamic Glaze</i></b> <i>(Vegan/GF)</i>	\$ 23.00
Blanched and Sautéed Baby Potatoes with Garlic and Herbs; Vegan Italian Salad; Vegan Brownies	
<b><i>Mushroom, Spinach and Mozzarella Stuffed Chicken</i></b>	\$ 24.00
in a White Wine Sauce; Roasted Garlic Mashed Potatoes; Blanched Asparagus with Lemon Tarragon Butter; Mini Cheesecakes	
<b><i>Pastas</i></b>	
<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	
<b><i>Stout Beer Braised Short Ribs</i></b>	\$ 28.00
Garlic and Leek Mashed Potatoes; Carrots with Butter and Dill; Irish Cream Brownies	

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***Thai Green Coconut Curry***

Salmon \$ 27.00

Chicken or Vegan Tofu \$ 22.50

With Bell Pepper, Carrot, Snap Peas, Bok Choy and Cilantro; Lime Wedges; Jasmine Rice; Thai Salad with Chopped Romaine and Baby Kale, Cucumber, Mango, Shredded Carrots, Edamame, Cashews, Green Onion, Mint and Sesame Garlic Dressing; Mango Pudding Cup

***Tuscan Garlic Butter Chicken***

\$ 22.00

***Tuscan Garlic Butter Salmon***

\$ 27.00

With Spinach and a Creamy Garlic and Sundried Tomato Sauce; Garlic Parmesan Orzo Pasta; Roasted Squash Medley with Red Onion; Lemon Bars

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