



3-COURSE DINNER

Entrée price includes your choice of soup or salad, one entrée selection, dinner rolls and one dessert

Each entrée selection requires a minimum of 25 orders

Maximum of 2 entrée selections per group

Soups

- ◆ San Francisco clam chowder
- ◆ Mediterranean tomato soup with zucchini, carrots, spinach, onions, garden herbs, and garbanzo beans
- ◆ Tuscan white bean soup with sweet basil
- ◆ Cream of asparagus with slow roast mini tomatoes

Salads

- ◆ Wild baby greens with diced apples, feta cheese, and candied walnuts with vinaigrette dressing
- ◆ The Wedge: Iceberg lettuce wedge topped with chopped bacon, blue cheese crumbles, candied pecans, a balsamic drizzle and Maytag Bleu Cheese Dressing
- ◆ Baby spinach salad with grilled portobello mushrooms, sweet Maui onions, apple-wood bacon, vinaigrette dressing
- ◆ Tomato and mozzarella with balsamic vinaigrette dressing
- ◆ Seared ahi tuna, wild greens, red onion marmalade, roasted red peppers, margarita lime vinaigrette add \$2
- ◆ Classic Caesar salad with chicken: substitute chicken with shrimp or beef add \$3

All prices are subject to applicable service charge and state sales tax.
Prices listed are to be charged per person or per item unless noted otherwise.



3-COURSE DINNER (cont)

Entrée price includes your choice of soup or salad, one entrée selection, dinner rolls and one dessert

Each entrée selection requires a minimum of 25 orders

Maximum of 2 entrée selections per group

Entrées

- ◆ Grilled filet of beef wild mushroom-merlot reduction, served with roasted red and roasted asparagus
- ◆ Rosemary pork medallions with garlic mashed potatoes and roasted vegetables
- ◆ Seared salmon with horseradish herb crust, served with fresh spinach, and whipped potatoes
- ◆ Breast of chicken en crouete with mushroom duxelle, truffle oil & Madeira demi-glace
- ◆ Italian breadcrumb crusted breast of chicken stuffed with Boursin cheese and prosciutto, served with grilled asparagus and garlic smashed potatoes
- ◆ Grilled zucchini boats stuffed with black beans, roasted corn, celery, Cajun seasonings, red peppers and a bread crumb stuffing, served with a roasted red pepper-vodka sauce
- ◆ Pasta Puttanesca
Fusilli pasta, garlic, crushed red pepper, black olives, capers, tomatoes tossed with a tangy marinara sauce then topped with parmesan cheese

Steak and scallop duet

Seared 5oz. petit filet of beef and grilled scallop skewers, sweet pepper saffron sauce, served with a rice blend and seasonal sautéed vegetables

Angus prime rib and lobster duet

With asparagus, peppercorn sauce, citrus garlic butter, served with roasted potatoes and seasonal sautéed vegetables

Desserts

Served with Starbucks regular & decaf House Blend coffees and TAZO teas

- ◆ Chocolate mousse cup: a dark chocolate shell around a chocolate sponge cake with a creamy mousse
- ◆ Tiramisu: a dark chocolate shell with Kahlua, chocolate mousse and cocoa powder
- ◆ New York cheesecake: Cream cheese filling and a crunchy graham cracker crust, with a hint of fresh-squeezed orange and lemon juices
- ◆ Fruit tart: A baked tart shell filled with custard then topped with strawberries, blueberries and kiwi fruit

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DINNER BUFFETS

Minimum of 30 guests required for the following buffet options

The Italian Buffet

Salads & Starters

- ◆ Antipasto Misto
- ◆ Caprese salad with ruby red tomatoes, basil and mozzarella brushed with aged balsamic and extra virgin olive oil drizzle
- ◆ Napa Valley Salad with mixed mesclun greens with cherry tomatoes, olives, crumbled feta cheese and balsamic vinaigrette

Entrées

- ◆ Breaded chicken parmigiana
- ◆ Champagne poached fillet of salmon with fresh dill
- ◆ Marinated flank steak with sautéed mushroom

Sides

- ◆ Oven roasted potato gratin with roasted garlic and goat cheese
- ◆ Sautéed sugar snap peas in garlic lemon butter
- ◆ Penne Pasta with grilled vegetables in sun-dried tomato sauce
- ◆ Garlic bread sticks

Desserts

- ◆ Tiramisu
- ◆ Biscotti
- ◆ Amaretto Cheesecake
- ◆ Starbucks regular & decaffeinated House Blend coffees and TAZO teas

The City-By-The-Bay Buffet

Salads & Starters

- ◆ Clam Chowder
- ◆ Wild baby greens with diced apples, feta cheese, candied walnuts with vinaigrette dressing
- ◆ Classic Caesar Salad with romaine hearts tossed with croutons, grated parmesan cheese with a side of grilled steak and chicken toppers

Entrées

- ◆ Wharf's Catch-of-the-Day
- ◆ Grilled Breast of Chicken with Pommery mustard
- ◆ Slow roasted Angus prime rib served with horseradish and a port au jus

Sides

- ◆ Grilled asparagus topped with shaved asiago cheese
- ◆ Grilled wild baby carrots with greens in garlic dill butter sauce
- ◆ Orzo pasta salad with pesto
- ◆ Assorted rolls and butter

Desserts

- ◆ Assorted Mini Pastries
- ◆ Starbucks regular & decaffeinated House Blend coffees and TAZO teas

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