



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
- ◆ Roasted sweet garlic and potato soup with pesto croutons
- ◆ Classic caramelized onion soup with provolone cheese, caramelized onions, sherry wine, garlic croutons
- ◆ Cream of wild mushroom with truffle oil
- ◆ Thai prawn soup with essence of lemongrass and sweet ginger add \$2
- ◆ Shiitake mushrooms, crab, smoked corn chowder add \$2

Salads

- ◆ Wild baby greens with diced apples, feta cheese, and candied walnuts with vinaigrette
- ◆ Marinated leek and asparagus salad with mesclun greens, creamy dijon vinaigrette
- ◆ Wedge of lettuce, toasted pistachios, tomatoes, basil Maytag blue cheese dressing with crushed bacon bits
- ◆ Baby spinach salad with grilled portobello mushrooms, sweet Maui onions, apple-wood bacon, vinaigrette
- ◆ 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

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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 with roasted red potatoes, wild mushroom-merlot reduction, served with roasted asparagus
- ◆ Rosemary pork tenderloin wrapped in bacon with garlic mashed potatoes and roasted vegetables
- ◆ Roasted sea bass, leek confit, olive relish and beurre blanc, served with whipped potatoes
- ◆ Seared salmon with horseradish herb crust, dill cucumber, fresh spinach, and whipped potatoes
- ◆ Porcini infused halibut with balsamic reduction, served with baby carrots, wilted frisee, herb polenta cake
- ◆ Breast of Chicken En Crouete with mushroom Duxelle, truffle oil & Madeira demi-glace
- ◆ Stuffed Breast of Chicken with Italian breadcrumb crusted chicken breast, stuffed with Boursin cheese, prosciutto ham, and asparagus, served with garlic smashed potatoes
- ◆ Wild Pan Roasted Duckling with caramelized apples, served with a pinot demi-glaze
- ◆ Grilled eggplant, chard tomato, zucchini, Portabella mushrooms with a reduced balsamic drizzle, served with couscous
- ◆ Grilled zucchini boats stuffed with black beans, roasted corn, celery, Cajun seasonings, red pepper and a bread crumb stuffing, served with a roasted red pepper-vodka sauce
- ◆ Penne Pasta, garlic, capers, black olives, Roma tomatoes and olive oil, served with garlic bread sticks

Steak and scallop duet

Seared 5oz. petit filet of beef and grilled scallop skewers, sweet pepper saffron sauce, served with 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 & decaffeinated House Blend coffees and TAZO teas

- ◆ Chocolate mousse with hazelnut cream
- ◆ Fresh apple tart with walnut whipped cream, caramel drizzle
- ◆ Tiramisu tower wrapped in chocolate
- ◆ Individual traditional cheesecake with raspberry & mango puree
- ◆ Key lime calypso with blueberry coulis
- ◆ Molten lava cake and vanilla bean ice cream
- ◆ Mocha mud pie
- ◆ White chocolate and passion fruit on a pistachio biscuit add \$2
- ◆ Hazelnut cappuccino torte

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DINNER BUFFETS

Minimum of 50 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 mushroom Ceviche

Sides

- ◆ Oven roasted potato gratin with roasted garlic and goat cheese
- ◆ Sautéed sugar snap peas in a garlic lemon butter
- ◆ Penne Pasta with grilled vegetables in sundried 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
- ◆ 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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