



P R E S I D I O C A F E

BANQUET MENUS

Dinner



**Located in the Clubhouse at the Presidio Golf Course
In the Heart of San Francisco**

**415/561-4661 ext. 207
300 Finley Road, San Francisco, CA 94129**

Palmer Package

FIRST COURSE

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Fresh Strawberries and Grapes, Nuts, Hummus, and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing. Served with Artisanal breads and crackers

SECOND COURSE

Choice of One Salad Selection, if Plated
Choice of Two Salad Selections, if Buffet
Served with Fresh Baked Dinner Rolls & Butter

THIRD COURSE

Choice of One or Two Entrée Selections
and One Vegetarian Entrée Selection

Chef Selected Accompaniments (Starch & Vegetable)

BEVERAGES

Coffee, Decaf and Hot Tea Station

\$68 buffet / \$73 plated per person
one entrée selection, one vegetarian selection

\$73 buffet/ \$78 plated per person
two entrée selections, one vegetarian selection

Passed Hors D'oeuvres and Dessert can be added ala carte.

Pavilion Package

FIRST COURSE

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Fresh Strawberries and Grapes, Nuts, Hummus, and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing. Served with Artisanal breads and crackers

AND

Passed or Stationery Hors D'oeuvres

Your Choice of Two Hors D'oeuvre Selections
Additional Hors D'oeuvres can be added ala carte.

SECOND COURSE

Choice of One Salad Selection, if Plated
Choice of Two Salad Selections, if Buffet
Served with Fresh Baked Dinner Rolls & Butter

THIRD COURSE

Choice of One or Two Entrée Selections
and One Vegetarian Entrée Selection

Chef Selected Accompaniments

FOURTH COURSE

Traditional Tiered Wedding Cake by Kathy Luzzi
Cake Cutting and Service
Cake Cutting and Plating Service Included
OR
Designer Cupcakes from Baked Blooms
Or
Assorted Seasonal Desserts (Buffet or Plated)

BEVERAGES

Coffee, Decaf and Hot Tea Station

\$80 buffet / \$85 plated per person

one entrée selection, one vegetarian selection

\$85 buffet/ \$90 plated per person

two entrée selections, one vegetarian selection

*** Please see Bar Service Options for beverage packages/pricing**
Please see our complete items list of hors d'oeuvres, salads & entrees

Golden Gate Package

OPEN BAR

Fully stocked open bar service for including
Unlimited Well, Call, and Premium Liquors; Imported & Domestic Beers, House Wine, Champagne &
Soft Drinks

FIRST COURSE

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Fresh Strawberries and Grapes, Nuts,
Hummus, and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing. Served with
Artisanal breads and crackers

And

Passed or Stationery Hors D'oeuvres

Your Choice of Two Hors D'oeuvre Selections
Additional Hors D'oeuvres can be added ala carte.

SECOND COURSE

Choice of One Salad Selection, if Plated
Choice of Two Salad Selections, if Buffet
Served with Fresh Baked Dinner Rolls & Butter

THIRD COURSE

Choice of Two Entrée Selections
and One Vegetarian Entrée Selection

Chef Selected Accompaniments (Starch and Vegetable)

FOURTH COURSE

Traditional Tiered Wedding Cake by Kathy Luzzi

Cake Cutting and Service

Cake Cutting and Plating Service Included

OR

Designer Cupcakes from Baked Blooms

Or

Assorted Seasonal Desserts (Buffet or Plated)

BEVERAGES

Coffee, Decaf and Hot Tea Station

\$150 per person (buffet or plated)

Champagne Toast & Tableside Wine Service are not included in pricing

Salad Selections

Please select TWO for Buffet Service, or ONE for all guests, if serving a plated meal

Caesar

Whole Leaf Romaine Hearts, Classic Caesar Dressing,
Parmesan & Focaccia Croutons

Roasted Beet

Arugula, Orange, Fennel, Laura Chenel Goat Cheese, Fig Balsamic

Butter Lettuce

Pear, Manchego Cheese, Toasted Walnuts & Herb Dressing

Mixed Greens

English Cucumbers, Cherry Tomato, Pickled Red Onion & Golden Balsamic

Spinach

Laura Chenel Goat Cheese, Bacon, Pickled Red Onion,
Whole Grain Mustard Vinaigrette

Presidio Waldorf

Romaine Hearts, Apple, Spiced Pecans, Bleu Cheese Crumbles, Sherry-Honey Vinaigrette

Wedge Salad

Iceberg wedge, Cherrywood Smoked Bacon, Cherry Tomato, Pickled Onion, Toasted Breadcrumbs,
Bleu Cheese Dressing

Plated Entrée Selections

Braised Beef Short Ribs

Gremolata, Toasted Breadcrumbs

Grilled Filet Mignon

Red Wine Sauce, Herb Butter

Stuffed Pork Chop

Apricot & Almond, Brandy Demi-Glace

Seared Chicken Breast

Spinach and Parmesan, Lemon Pan Jus

Pan Seared Halibut

Tomato Butter

Wild Salmon Filet

Herb Beurre Blanc

Risotto (Vegetarian/Vegan)

Chef's Seasonal Choice

Rainbow Chard Gratin (Vegetarian)

Laura Chenel Goat Cheese, Manchego, Parm Crust

Seasonal Vegetarian Selections

Filled Pasta with Creamy Pesto or Lemon Crème Sauce

Crispy Polenta with Rosemary Cream Sauce

Cauliflower Steak with Romesco Sauce, Hasselback Potato and Sautéed Spinach

Plated Side Selections

(Choose 1)

Creamy Mashed Potato (garlic optional)

*

Herb Roasted Potatoes

*

Wild Rice Pilaf

*

Rosemary Scalloped Potatoes

*

Citrus Quinoa Pilaf

*

Sweet Potato Hash with Roasted Mushrooms, Smoked Bacon, and Caramelized Onions

*

Thyme and Tomato Farro

*

Olive Oil Croquettes

*

Chipotle Sweet Potato Gratin

Buffet Entrée Selections

Wild Salmon Filet

Dill Lemon Beurre Blanc

Pan Seared Halibut

Tomato Butter

Grilled Chicken Breast

Bone In, Wild Mushroom Sherry Cream Sauce

Seared Chicken Breast

Spinach and Parmesan, Lemon Pan Jus

Braised Beef Short Ribs

Gremolata, Toasted Breadcrumbs

Prime Rib

Creamy Horseradish Sauce

Santa Maria Style Beef Tri Tip

House steak Sauce

Seasonal Vegetarian Selections

Filled Pasta with Creamy Pesto or Lemon Crème Sauce

Crispy Polenta with Rosemary Cream Sauce

Cauliflower Steak with Romesco Sauce, Hasselback Potato and Sautéed Spinach

Buffet Side Selections

(Choose 1)

Creamy Mashed Potato (garlic optional)

*

Herb Roasted Potatoes

*

Wild Rice Pilaf

*

Rosemary Scalloped Potatoes

*

Citrus Quinoa Pilaf

*

Sweet Potato Hash with Roasted Mushrooms, Smoked Bacon, and Caramelized Onions

*

Thyme and Tomato Farro

*

Chipotle Sweet Potato Gratin

Served with Chef's Choice of Seasonal Vegetable

Dessert Selections

Miniature New York Cheesecakes- *Cream-cheese filling, flaky graham cracker crust, freshly squeezed orange and lemon juices*

Carrot Cake- *Freshly grated carrots, toasted walnuts, raisins and spices*

Chocolate Decadence- *Three layers of flourless chocolate cake layered with a fine layer of chocolate ganache*

Warm Fruit Cobbler- *Seasonal Fresh fruit (add vanilla ice cream \$2)*

Dessert Buffet- *Assortment of Seasonal Miniatures*

\$9.50 each

Assortment of House-made Cookies & Brownies
\$6.00 per person