

GROUP DINING & SPECIAL EVENTS

DINNER

APPETIZERS FOR THE TABLE

Ahi Sashimi

Add \$5

Fried Calamari Add \$4 Spinach Artichoke Dip Add \$3

Hummus Add \$3

STARTER COURSE

Select Two

Kale Caesar Salad

Wedge Salad Add \$2 Mixed Greens Salad

Soup of the Day Add \$2

Entrées

Select Three

Trout Amandine

Grilled Herb Chicken

Home-Style Meatloaf

Angel Hair Pasta Pomodoro

Braised Short Ribs - Add \$4

Pan-Seared Salmon - Add \$4

Grilled Skirt Steak - Add \$6

Filet Mignon with Bleu Cheese Herb Crust - Add \$10

SIDES

Select Two · Served Family Style

Red Quinoa

Mashed Potatoes

Grilled Vegetables

Creamed Spinach

Grilled Asparagus

Add \$2



DESSERTS

Select One

Seasonal Fruit Crisp

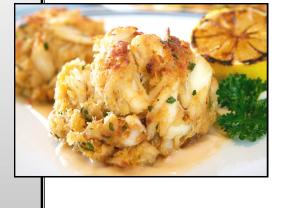
Key Lime Pie - Add \$3

Fudge Brownie Sundae - Add \$3

\$45 per guest

Plus 18% Service Fee, 3% Admin Fee & Local Sales Tax

*4% Employer Mandates in San Francisco only
The administration fee is not a service charge and is intended to cover
the direct costs of planning, scheduling, setting up and monitoring your event.







For Any Special Requirements, Inquire with the Event Manager