



GROUP DINING & SPECIAL EVENTS

DINNER

APPETIZERS FOR THE TABLE

Ahi Sashimi
Add \$5

Spinach Artichoke Dip
Add \$3

Fried Calamari
Add \$4

Hummus
Add \$3

STARTER COURSE

Select Two

Kale Caesar Salad

Mixed Greens Salad

Wedge Salad
Add \$2

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

Loaded Mac & Cheese
Add \$2

Grilled Asparagus
Add \$2

DESSERTS

Select One

Seasonal Fruit Crisp

Key Lime Pie - *Add \$3*

Fudge Brownie Sundae - *Add \$3*



For Any Special Requirements,
Inquire with the Event Manager

\$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.