

# Eve's Waterfront

## MARINER'S PLATED LUNCH

\$25 per Guest



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### *1st Course*

(CHOOSE 1)

LITTLE GEMS LETTUCE: SOURDOUGH CRISPS - SHAVED ASIAGO -  
EVE'S CAESAR DRESSING

SEASONAL ORGANIC MIXED GREENS: PEARS - MT. TAM BLUE CHEESE -  
CANDIED NUTS - BALSAMIC VINAIGRETTE

OAKLAND'S FINEST CHOWDER: MANILA CLAMS - YUKON POTATOES -  
LEEKs - CELERY ROOT - HOBBS BACON

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### *Main Course*

(CHOOSE 2)

WILD SALMON: BASMATI RICE - ENGLISH PEAS -  
SHIITAKE & SHALLOT BEURRE BLANC

PAN ROASTED SNAPPER PICATA: LEMON - CAPERS - PEA SHOOTS -  
BASMATI RICE

EVE'S BRICK CHICKEN: OLIVES - PLUM TOMATOES - ROASTED GARLIC -  
MEYER LEMON JUS

STUFFED PEPPER: BIRYANI RICE - CHIMMICURRI - FRIED AVOCADO -  
RED BEANS - CREMA

ORGANIC BARIGOULE: LOCAL ARTICHOKEs - BABY VEGETABLES -  
VANILLA - GRILLED BREAD

GRILLED ANGUS HANGAR STEAK: FINGERLING POTATOES -  
SHALLOT CONFIT - GREEN PEPPERCORN DEMI

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### *Dessert*

(CHOOSE 1 DESSERT, COFFEE & TEA INCLUDED)

GLUTEN-FREE CHOCOLATE CAKE - SEASONAL FRUIT COULIS  
WARM APPLE PIE - SALTED CARAMEL SAUCE  
NEW YORK CHEESECAKE - MIXED BERRY COMPOTE

20% production fee will be added to the final bill & includes set-up, takedown, cleaning + staffing fees.  
Any additional gratuities collected during the course of service will be distributed to the event & service staff.  
All prices & items listed are subject to change. Applicable taxes are not included.