



ARGONAUT™  
A NOBLE HOUSE HOTEL

· CATERING ·  
MENU

breakfast



# breakfast table

INCLUDES SERVICE FOR ONE (1) HOUR, FRESHLY SQUEEZED ORANGE & GRAPEFRUIT JUICES, REGULAR & DECAFFEINATED COFFEES, AND A SELECTION OF HOT TEAS.

## PIER 39 CONTINENTAL

35 per person

breakfast pastries & croissants

sweet butter, fruit preserves

seasonal fresh fruit & berries

## FORT MASON

40 per person

breakfast pastries & croissants

sweet butter, fruit preserves

seasonal fresh fruit & berries

sliced sourdough baguette

cured meats & cheeses

hard-boiled eggs

## POWELL & HYDE

45 per person

breakfast pastries & croissants

sweet butter, fruit preserves

seasonal fresh fruit & berries

scrambled eggs

jack & cheddar cheeses

applewood-smoked bacon

pork or chicken sausage

breakfast potatoes

## WEST WHARF

50 per person

breakfast pastries & croissants

sweet butter, fruit preserves

seasonal fresh fruit & berries

build-your-own parfait station

granola, berries, greek yogurt, honey

pancakes

maple syrup

scrambled eggs

jack & cheddar cheeses

applewood-smoked bacon

pork or chicken sausage

breakfast potatoes

# breakfast sandwiches, etc.

MINIMUM ORDER OF A DOZEN PER SELECTION.

## breakfast burrito

15 each

scrambled eggs, spanish chorizo, cheddar cheese, black beans, bell peppers, roasted red chile salsa

## avocado toast

16 each

scrambled eggs, watercress, watermelon radish

## the classic muffin

12 each

scrambled eggs, cheddar cheese

## pork sausage & cheese muffin

14 each

scrambled eggs, pepper jack cheese

## black forest ham & swiss croissant

13 each

scrambled eggs



# action station

ACTION STATION REQUIRES A CHEF ATTENDANT AT \$175 FOR UP TO TWO (2) HOURS.  
MINIMUM OF 20 GUESTS.

## made-to-order omelets

20 per person

whole eggs, egg whites, ham, bacon, spinach, tomato, mushrooms,  
green chile, onion, peppers, cheddar, swiss, pepper jack

# enhancements

## steel cut oats

10 each

raisins, nuts, brown sugar, milk

## individual parfait cups

10 each

granola, seasonal berries, greek yogurt

## assorted individual yogurts

5 each

## assorted bagels

8 each

plain & flavored cream cheeses

## assorted cold cereal

5 each

## applewood-smoked bacon

6 each

## pork sausage

6 each

## chicken sausage

6 each

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# plated breakfast

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## all-american breakfast

38 per person

scrambled eggs, breakfast potatoes  
applewood-smoked bacon, chicken sausage or pork sausage  
sourdough or wheat toast

## breakfast burrito

38 per person

scrambled eggs, spanish chorizo, cheddar cheese,  
black beans, bell peppers, roasted red chile salsa,  
crispy red potatoes

## eggs benedict

40 per person

poached egg, canadian bacon, hollandaise,  
english muffin, crispy red potatoes

## oscar benedict

40 per person

poached egg, crab cake, cheese sauce,  
english muffin, crispy red potatoes

*Choose 2 plated meals for additional \$10 per guest*

## GRAB & GO

easy-to-carry container, cutlery, napkins

## breakfast

28 per person

seasonal fresh fruit, granola bar, flavored yogurt, orange juice  
croissant, danish or muffin

breaks



# morning

INCLUDES SERVICE FOR ONE (1) HOUR.

## GOLDEN GATE TRAIL

23 per person

sweet • crispy apple fritters  
caramel sauce, vanilla sauce

salty • blend-your-own trail mix  
dried fruits, nuts, seeds

healthy • individual parfait cups  
granola, seasonal fruit, greek yogurt

## SWEET SAILING

22 per person

sweet • cinnamon-sugar doughnuts

salty • assorted energy bars

healthy • mixed berries smoothies

## SANDBAR

22 per person

sweet • cinnamon rolls

salty • assorted artisanal cheeses  
grapes, seasonal berries, dried fruit, water crackers

healthy • individual citrus-marinated  
fruit & berries

## SNACK ENHANCEMENTS

seasonal whole fruit  
5 each

flavored croissants  
60 per dozen

assorted energy bars  
72 per dozen

homemade cinnamon-sugar & glazed donuts  
60 per dozen

individual yogurts  
5 per person

individual parfait cups  
10 per person  
granola, seasonal fruit, greek yogurt

blend-your-own trail mix  
8 per person  
dried fruits, nuts, seeds

# afternoon

INCLUDES SERVICE FOR ONE (1) HOUR.

## FIESTA SHIPPER

28 per person

sweet • sugar & cinnamon-coated churros  
vanilla sauce, chocolate sauce

salty • warm corn tortilla chips  
nacho cheese sauce, fire-roasted salsa, guacamole, sour cream

healthy • seasonal whole fruit

## ANCHOR

24 per person

sweet • freshly baked cookies

salty • homemade pigs in a blanket

healthy • seasonal fruit skewers  
vanilla bean yogurt

## STARBOARD

30 per person

sweet • chef's selection of gourmet cupcakes

salty • baked giant pretzels  
three-cheese dipping sauce  
yellow, honey & dijon mustards

healthy • roasted red pepper hummus  
pita chips, baby carrots, cucumber, celery sticks

## ARGONAUT ICE CREAM CART

35 per person

requires a chef attendant at \$175 for up to two (2) hours.  
minimum of 20 guests.

vanilla ice cream, chocolate ice cream, chocolate chip cookies,  
rich fudge brownies, chocolate sauce, caramel sauce,  
strawberry sauce, toasted nuts, sprinkles, whipped cream

## SNACK ENHANCEMENTS

seasonal whole fruit  
5 each

freshly baked cookies  
53 per dozen

gourmet brownies, cheesecake,  
lemon bars & blondies  
58 per dozen

chef's selection of gourmet cupcakes  
60 per dozen

assorted candy bars  
53 per dozen

individual bags of chips & pretzels  
6 each

## BEVERAGE ENHANCEMENTS

zoka coffee  
110 per gallon

hot tea  
110 per gallon

iced tea, lemonade or fruit punch  
90 per gallon

fresh orange or grapefruit juice  
40 per carafe

cranberry, vegetable or tomato juice  
40 per carafe

whole, 2%, skim, almond or soy milk  
45 per carafe

assorted soft drinks, evian still water,  
badoit sparkling water  
6 each

coconut water, iced tea,  
bottled juice, flavored water  
7 each

lunch



# chilled lunch table

INCLUDES TABLESIDE SERVICE FOR ONE (1) HOUR, REGULAR & DECAFFEINATED COFFEES,  
AND A SELECTION OF HOT TEAS.

## HYDE STREET DELI

48 per person

### field greens salad

cherry tomatoes, cucumber, raspberry vinaigrette

### creamy vegetable slaw

### tomato-basil soup

### sandwich bar

whole wheat, white & sourdough breads  
sliced sirloin of beef, oven-roasted turkey breast, black forest ham  
swiss, cheddar & provolone cheeses  
vine-ripe tomato, red onion, lettuce  
dijon mustard, mayonnaise

### assorted cookies

### raspberry cheesecake

## THE EMBARCADERO

54 per person

### baby spinach & arugula salad

raspberries, toasted almonds, white balsamic dressing

### yukon gold potato salad

onion, chive dressing

### orzo pasta salad

roasted vegetables, sun-dried tomato vinaigrette

### meat lover's sandwich

black forest ham, salami, prosciutto, roasted peppers, bibb lettuce,  
provolone cheese, extra virgin olive oil, balsamic vinegar, baguette

### smoked turkey blt sandwich

bacon, lettuce, tomato, wheat bread

### caprese sandwich

mozzarella cheese, heirloom tomato, arugula, basil pesto,  
focaccia bread

### blueberry cheesecake

### tiramisu

## FERRY BUILDING MARKET

58 per person

### crab & corn chowder

bacon

### assorted artisanal breads

creamy butter

### roasted fingerling potato salad

champagne vinaigrette

### mediterranean pasta salad

feta cheese, roasted tomato vinaigrette

### garden spring mix

chopped romaine, leafy spinach  
toy box tomatoes, cucumber, carrot  
egg, shaved parmesan, croutons  
grilled flank steak, herb-marinated chicken  
herb dressing, caesar dressing, balsamic vinaigrette

### additional proteins • 10 each

seared coriander-crusted tuna  
poached shrimp

### éclairs

### fruit tarts

# hot lunch table

INCLUDES SERVICE FOR ONE (1) HOUR, REGULAR & DECAFFEINATED COFFEES,  
AND A SELECTION OF HOT TEAS. CHEF'S CHOICE VEGETARIAN OPTION AVAILABLE.

## MISSION STREET

56 per person

### tortilla soup

sour cream, fried tortilla strips

### mexican chopped salad

roasted corn, black beans, olives, roasted peppers,  
chipotle ranch dressing

### roasted chile & lime chicken

### grilled chipotle-marinated flank steak

### build-your-own soft tacos

shredded lettuce, cheddar & jack cheeses, tomato, olives, jalapeños,  
sour cream, roasted tomato salsa, salsa verde, queso dip, flour tortillas

### baja rice

### refried beans

### cinnamon-sugar churros

vanilla sauce, chocolate sauce

### tres leches cake

## NORTH BEACH

58 per person

### mixed green salad

pepperoncinis, sliced onion, garbanzo beans, cucumber, tomato,  
parmesan cheese, balsamic vinaigrette

### tomato & mozzarella salad

basil vinaigrette

### chicken piccata

lemon-caper sauce

### penne pasta

roasted vegetables, pesto alfredo sauce

### sautéed italian sausage

peppers, onion, sweet & spicy marinara

### roasted seasonal vegetables

### toasted herb focaccia bread

### tiramisu

### cannoli

## GRANT STREET

56 per person

### crab & corn egg drop soup

### vermicelli noodle salad

peppers, cilantro, onions, soy dressing

### asian chopped salad

mixed greens, carrot, onion, cucumber, red peppers,  
crispy wontons, sesame vinaigrette

### orange chicken

### wok-fried beef & broccoli

### vegetable fried rice

scallions

### mango tapioca

### fortune cookie

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# chilled plated lunch

TWO (2) COURSES INCLUDES FRESHLY BAKED ROLLS, REGULAR & DECAFFEINATED COFFEES, AND A SELECTION OF HOT TEAS. CHEF'S CHOICE VEGETARIAN OPTION.

## wedge salad

33 per person

boston lettuce, grilled chicken breast, pancetta, toy box tomatoes, diced egg, crumbled blue cheese, croutons, blue cheese dressing

## spinach & jumbo shrimp salad

39 per person

roasted sweet corn, black beans, roasted peppers, cilantro-lime vinaigrette

## kansas city flat iron steak salad

39 per person

mixed greens, house-cured tomatoes, manchego cheese, garlic croutons, bbq ranch dressing

## knife & fork caesar salad

35 per person

chopped romaine, grilled basil-marinated chicken, fire-roasted red peppers, kalamata olives, parmesan cheese, croutons, classic dressing

## burrata cheese & heirloom tomato salad

28 per person

arugula, pine nuts, balsamic reduction, basil vinaigrette

*Choose 2 plated meals for an additional \$10 per guest*

## SWEETS

### cheesecake

lemon sauce

### apple tart

caramel sauce, vanilla sauce

### fruit tart

crème anglaise

### carrot cake

### traditional chocolate cake

# hot plated lunch

THREE(3) COURSES INCLUDES FRESHLY BAKED ROLLS, REGULAR & DECAFFEINATED COFFEES, AND A SELECTION OF HOT TEAS. MAXIMUM THREE (3) SELECTIONS PER COURSE. CHEF'S CHOICE VEGETARIAN OPTION.

## SALADS

### greek

mediterranean greens, cucumber, heirloom tomato, kalamata olives, aged feta, white balsamic-lemon vinaigrette

### caesar

romaine heart spears, shaved parmesan cheese, croutons, classic dressing

### california

assorted mixed greens, herb goat cheese, cherry tomatoes, toasted pistachios, champagne vinaigrette

### wedge

bibb lettuce, bacon, heirloom cherry tomatoes, radish, carrot, crumbled blue cheese, gorgonzola cheese dressing

### caprese

arugula, vine-ripe tomato, mozzarella cheese, balsamic drizzle, basil vinaigrette

## MAINS

### braised short rib

58 per person

mashed potatoes, honey-glazed carrots, red wine sauce

### macadamia nut-crusted mahi mahi

52 per person

roasted purple potatoes, summer vegetables, miso beurre blanc

### grilled salmon

52 per person

mushroom & asparagus risotto, lemon-butter sauce

### basil-marinated stuffed chicken breast

48 per person

prosciutto, fontina cheese, spinach, potato gnocchi, mushroom demi-glace

### mesquite-grilled flat iron steak

53 per person

chipotle-cheddar cheese mashed potatoes, roasted peppers, seasonal vegetables, black bean & corn relish

### roasted vegetable linguini

42 per person

pesto

Choose 2 mains for an additional \$15 per guest.

## SWEETS

### cheesecake

lemon sauce

### apple tart

caramel sauce, vanilla sauce

### fruit tart

crème anglaise

### carrot cake

### traditional chocolate cake

## ENHANCEMENTS

### tomato-basil soup

8 per person

### vegetable minestrone

8 per person

### crab & corn chowder

8 per person

### new england clam chowder

8 per person

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# grab & go

EASY-TO-CARRY CONTAINER, CUTLERY, NAPKINS

CHIPS, VEGETABLE PASTA SALAD, WHOLE FRESH FRUIT, GOURMET COOKIE, BOTTLED WATER.  
MINIMUM OF A DOZEN PER SELECTION.

## italian sandwich

45 per person

salami, prosciutto, provolone cheese, red leaf lettuce,  
vine-ripe tomato, shaved red onion, pepperoncinis, olive oil, balsamic  
vinegar, ciabatta roll

## chicken breast sandwich

45 per person

red leaf lettuce, vine-ripe tomato,  
grilled red onion, basil pesto, focaccia bread

## turkey blt

45 per person

applewood-smoked bacon, red leaf lettuce, vine-ripe tomato,  
herb mayonnaise, wheat bread

## roasted vegetable wrap

42 per person

sun-dried tomato pesto, spinach tortilla

reception



# reception

20 PIECES MINIMUM ORDER PER SELECTION. SERVED TRAY-PASSED OR BUFFET-STYLE.

## COLD CANAPÉS

8 per piece

garlic hummus  
bagel chip

cherry tomato, mozzarella & basil skewer

brie wedge  
fig compote, toast

tomato bruschetta  
manchego cheese

ahi tuna tacos

cocktail shrimp

poached prawn tostada

smoked salmon toast

prosciutto-wrapped asparagus

thai beef salad  
cucumber cups

## HOT CANAPÉS

9 per piece

vegetable spring rolls  
sweet chile sauce

coconut shrimp skewer

crab cake  
spicy aioli

chicken empanada

chicken & waffle  
spicy maple syrup

bacon-wrapped dates  
herb goat cheese, vermont maple syrup

pigs in a blanket  
yellow mustard

beef satay  
peanut sauce

mini beef wellington

# reception table

20 PERSON MINIMUM.

## ARGONAUT CHOWDER CART & SALADS

35 per person

chowder cart requires a chef attendant at \$175 per station for two (2) hours.

### SOUPS

select two.

tomato-basil

vegetable minestrone

crab & corn chowder

new england clam chowder

### INDIVIDUAL COMPOSED SALADS

select one.

#### boston bibb

roasted squash, house-cured tomato, candied walnuts,  
blue cheese, brown sugar vinaigrette

#### caprese salad

arugula, vine-ripe tomato, buffalo mozzarella, balsamic drizzle,  
basil vinaigrette

#### caesar

chopped romaine, roasted red peppers, shaved parmesan cheese,  
croutons, classic dressing

### sliders station

105 per dozen

minimum dozen per order.

all-american burger

fried buttermilk chicken

beer-battered fish

chicken tenders & wings

70 per dozen

### wing options

choice of teriyaki or mild buffalo  
celery & carrot sticks  
ranch, blue cheese

### tender options

honey mustard, bbq sauce, buffalo sauce

tacos & nachos

34 per person

chile-lime chicken, ancho chile-beef machaca  
shredded cheeses  
homemade queso, guacamole, red salsa, sour cream  
green onions, jalapeños, lettuce, tomato  
warm flour & corn tortillas, fried tortilla chips

# carving station

CARVING STATION REQUIRES A CHEF ATTENDANT AT \$175 PER STATION FOR TWO (2) HOURS.

**citrus & salt-crusted whole salmon**

425 per station

rice pilaf, basil aioli

**citrus-brined turkey breast**

375 per station

mashed potatoes, cranberry & orange chutney, chive aioli

**honey-glazed ham**

300 per station

sweet potato mash, honey mustard, dinner rolls

**peppercorn-crusted beef tenderloin**

530 per station

fingering potatoes, roasted tomato aioli, au jus, dinner rolls

**herb-marinated new york strip loin**

510 per station

roasted potatoes, red wine demi-glace

*serves 20 persons*

## ENHANCEMENTS

**domestic & imported cheese display**

18 per person

grapes, dried fruit, crackers, sliced french bread

**seasonal fresh fruit & mixed berries display**

12 per person

**antipasto display**

24 per person

cured meats, imported & domestic cheeses, grilled vegetables, olives, extra virgin olive oil, sliced baguette

**crudité display**

12 per person

seasonal vegetables, french onion dip, ranch dressing, 1000 island dressing

**warm spinach & artichoke dip display**

17 per person

sun-dried tomato, crispy pita chips, sliced baguette

**roasted pepper hummus display**

15 per person

baked pita chips

**crispy tortilla chips display**

16 per person

queso dip, guacamole, fire-roasted salsa, sour cream

## BEVERAGE ENHANCEMENTS

**zoka coffee**

110 per gallon

**regular & decaffeinated hot tea**

110 per gallon

**iced tea, lemonade or fruit punch**

90 per gallon

**fresh orange or grapefruit juice**

40 per carafe

**cranberry, vegetable or tomato juice**

40 per carafe

**whole, 2%, skim, almond or soy milk**

45 per carafe

**assorted soft drinks, evian still water,**

**badoit sparkling water**

6 each

**coconut water, iced tea,**

**bottled juice, flavored water**

7 each

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# bbq grill by the courtyard

BBQ STATION REQUIRES A CHEF ATTENDANT AT \$175 PER STATION FOR TWO (2) HOURS.  
STATION ONLY AVAILABLE IN THE COURTYARD.

## BARBEQUE FAVORITES

baby back ribs  
100 per dozen  
citrus bbq sauce

all-american hamburger sliders  
105 per dozen

bratwurst or frankfurter  
95 per dozen  
hoagie roll

## SEAFOOD ON THE GRILL

grilled whole prawn skewers  
110 per dozen

grilled oysters  
110 per dozen

grilled scallops on the half shell  
110 per dozen

dinner



# dinner table

INCLUDES TABLESIDE SERVICE FOR 90 MINUTES, REGULAR & DECAFFEINATED COFFEES,  
AND SELECTED HOT TEAS.

## TORINO TABLE

110 per person

**arugula & baby spinach salad**  
garlic-parmesan croutons, sweet pepper vinaigrette

**grilled california artichoke salad**  
roasted peppers, cucumber, feta cheese, olives, cipollini onion

**antipasto display**  
cured meats, imported & domestic cheeses, grilled vegetables,  
olives, extra virgin olive oil, sliced baguette

**seafood scampi linguini**  
clams, mussels, shrimp, extra virgin olive oil, white wine,  
caramelized garlic & shallots

**chicken parmesan**  
fresh mozzarella & locatelli cheeses, house-made tomato sauce

**grilled new york steak pizzaiola**  
caramelized onions, tomatoes, roasted peppers, red wine sauce

fruit tarts

fudge-bottom cheesecake

## COUNTRY TABLE

90 per person

**mixed green salad**  
tomato, cucumber, balsamic vinaigrette

**mixed melon salad**  
toasted pistachios, mint, sea salt, orange-ginger dressing

**seven-layer dip**  
crispy tortilla chips

**slow-roasted pork ribs**  
citrus bbq sauce

**rosemary chicken**  
madeira jus

**cowboy fries**  
wedge cut potatoes, parmesan cheese, green onions, truffle oil

sweet cream-poached corn cobbettes

new york cheesecake

carrot cake

## CANNERY TABLE

120 per person

**baby frisée & arugula salad**  
dried cranberries, pistachios, champagne vinaigrette

**orzo pasta salad**  
roasted vegetables, tomato vinaigrette

**pan-seared salmon**  
herb & citrus butter

**stuffed chicken breast**  
goat cheese, spinach, parmesan polenta, chive-cream sauce

**herb-roasted beef tenderloin**  
truffle demi-glace

mashed potatoes

roasted summer vegetables

warm bread pudding

chocolate cake

## SOUP ENHANCEMENTS

tomato-basil  
8 per person

vegetable minestrone  
8 per person

crab & corn chowder  
8 per person

new england clam chowder  
8 per person

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# plated three-course dinner

INCLUDES FRESHLY BAKED ROLLS, CREAMERY BUTTER, REGULAR & DECAFFEINATED COFFEES, AND A SELECTION OF HOT TEAS. MAXIMUM THREE (3) SELECTIONS PER COURSE. CHEF'S CHOICE VEGETARIAN OPTION.

## SALADS

### caprese

arugula, vine-ripe tomato, buffalo mozzarella, balsamic drizzle, basil vinaigrette

### wedge

bibb lettuce, bacon, heirloom cherry tomatoes, radish, carrot, crumbled blue cheese, gorgonzola cheese dressing

### anjou pear

arugula, candied walnuts, blue cheese, champagne vinaigrette

### caesar

romaine heart spears, shaved parmesan cheese, croutons, classic dressing

## MAINS

### pan-seared pacific salmon

65 per person

mushroom risotto, asparagus, herb beurre blanc

### chicken marsala

65 per person

wild mushroom ragout, herb mashed potatoes, roasted vegetables, marsala jus

### surf & turf

95 per person

herb-roasted jumbo shrimp, grilled beef tenderloin, mashed potatoes, truffle sauce, herb-butter sauce

### pan-seared filet mignon

74 per person

roasted potatoes, peppercorn sauce

### vegetable wellington

60 per person

mashed potatoes, roasted tomato-cream sauce

*Choose 2 mains for an additional \$15 per guest.*

## SWEETS

### new york cheesecake

lemon sauce

### fruit tart

crème anglaise

### apple tart

caramel sauce, vanilla sauce

### carrot cake

### traditional chocolate cake

bar



# hosted & cash consumption bar

	hosted	cash
domestic beer	7 each	8 each
premium & imported beer	8 each	9 each
house wine	10 each	11 each
house brand liquor	12 each	13 each
premium brand liquor	14 each	15 each
imperial brand liquor	16 each	17 each
cordial (upon request only)	13 each	14 each
house sparkling wine	12 each	13 each
soft drinks & bottled water	6 each	7 each

# hourly bar package

	one	two	three	four
beer, wine, soda, juice	22	32	42	52
house brand	26	36	46	56
premium brand	29	41	53	65
imperial brand	32	46	60	74

*Full wine & liquor list available upon request*

# wine list

## SPARKLING

### champagne

nicolas feuillatte brut, chouilly, france 80

### champagne

veuve-clicquot brut, reims, france 115

### prosecco

mionetto brut, treviso, italy 42

### sparkling

chandon rosé brut, california 48

## WHITE

### chardonnay

drumheller, columbia valley, washington 42

### chardonnay

meiomi, tri-county, california 46

### chardonnay

two vines, columbia valley, washington 40

### pinot grigio

livio felluga "esperto", friuli, italy 42

### riesling

saint m, pfalz, germany 42

### sauvignon blanc

justin, central coast, california 42

### sauvignon blanc

kim crawford, marlborough, new zealand 54

## PINK

### rosé

gerard bertrand "cote des roses", languedoc, france 44

## RED

### cabernet sauvignon

drumheller, columbia valley, washington 42

### cabernet sauvignon

robert mondavi, napa valley, california 68

### cabernet sauvignon

two vines, columbia valley, washington 40

### cabernet sauvignon

seven falls, wahluke slope, washington 46

### malbec

terrazas "altos del plata", mendoza, argentina 42

### malbec

terrazas "reserva", mendoza, argentina 64

### merlot

tangley oaks, napa valley, california 46

### pinot noir

böen, russian river valley, california 54

### pinot noir

elouan, oregon 54

### pinot noir

patz & hall, sonoma coast, california 55

### zinfandel

beran, sonoma county, california 46