

BANQUET MENUS

Luncheon Menus



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





Bay View Plated Luncheon

Salad

Preselect One for all guests

Mixed Greens with tomatoes, cucumbers & balsamic vinaigrette

Caesar Salad with classic caesar dressing & parmesan cheese

Presidio Waldorf romaine hearts, apple, spiced pecans, blue cheese crumbles, sherry-honey vinaigrette **Spinach** laura chenel goat cheese, bacon, pickled red onion, whole grain mustard vinaigrette

Entree

Preselect Two

Precounts due 7 days prior to event.

It is the host's responsibility to provide an entrée card, escort card or place card indicating the choice of entrée for each guest.

Market Chicken

Naturally Raised Chicken Breast, Seasonal Hash

Loch Duart Salmon Filet

Potato Puree, Dill Beurre Blanc with Seasonal Vegetable

Steak Frites

Flat Iron Steak with Herbed Butter and Shoestring French Fries

Seasonal Pasta (Vegetarian)

Chef's Choice of Pasta with Seasonal Roasted Vegetables

Dessert

Preselect one for all guests

New York Cheesecake

Bread Pudding

Chocolate Decadence Cake

Beverages

Coffee, Tea, Soda, Juices

\$39.00 per person

Nob Hill Plated Luncheon

Salad or Soup Please select one for all guests

Mixed Greens with tomatoes, cucumbers & balsamic vinaigrette

New England Style Clam Chowder with local clams, bacon & a puff pastry crostini

Entrees

It is the host's responsibility to provide an entrée card, escort card or place card indicating the choice of entrée for each guest.

Presidio Club

sliced turkey, ham, bacon, lettuce & tomato on toasted sourdough served with french fries

Fairway Burger

½ lb. natural beef (cooked medium) on a toasted seeded bun served with french fries

Classic Cobb

chopped romaine with chicken, bacon, blue cheese, avocado, tomato, egg & herb vinaigrette

Portobello Mushroom Sandwich

grilled Portobello mushroom, roasted red bell pepper, arugula, Fontina cheese, pesto aioli

Dessert

Preselect one for all guests

New York Cheesecake

Carrot Cake

Bread Pudding

Chocolate Decadence Cake

\$30 per person

Lunch includes Coffee, Tea, Soda & Juices.

Market Buffet

Mixed Green Salad

Baby Greens, Tomato, English Cucumber, Pickled Red Onion & Balsamic Vinaigrette

Pasta Salad

with Seasonal Vegetables & Thai Peanut Dressing

Assorted Sandwiches

Natural Turkey Breast, Cheddar Cheese, Bacon, Lettuce, Tomato, Herb Mayonnaise on Sourdough
Black Forest Ham, Swiss Cheese, Whole Grain Mustard, Leaf Lettuce, Tomato on Ciabatta Bread
Sopresetta Salami, Fresh Mozzarella Cheese, Peperoncini, Red Onion, Lettuce, Mayonnaise on a Hoagie Roll
Veggie, Roasted Peppers, Grilled Zucchini, House-Made Hummus, Baby Greens on Herb Ciabatta
House made cookies

Coffee, Decaffeinated Coffee, Assorted Teas, Sodas & Juices \$30 per person

Twin Peaks Buffet

Spinach Salad

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

Grilled Chicken Breast

Chef's Choice Seasonal Selection

Seasonal Pasta (Vegetarian)

Chef's Choice of Pasta with Seasonal Roasted Vegetables

Mashed Potatoes

Seasonal Vegetable

Assorted Dinner Rolls

Fresh Fruit & Assorted Cookies

Coffee, Decaffeinated Coffee, Assorted Teas, Soda & Juices

\$38 per person

Presidio Heights Buffet

Presidio Waldorf

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

Local Salmon Filet

Dill Beurre Blanc

Flat Iron Steak

Flat Iron Steak with Herbed Butter

Herb Roasted Potatoes

Seasonal Vegetable

Assorted Dinner Rolls

Fresh Fruit & Assorted Cookies

Coffee, Decaffeinated Coffee, Assorted Teas, Soda & Juices

\$44 per person

Double Bogey Buffet

All Beef Hot Dogs, Hamburgers & Cheeseburgers

OR

BBQ Chicken

served with

French Fries, Roasted Potatoes or Potato Salad

Baked Beans

Mixed Greens

All the Trimmings

Fresh Fruit & Assorted Cookies

Coffee, Decaffeinated Coffee, Assorted Teas, Soda & Juices

\$25 per person / \$30 per person for both options

Presidio Par Buffet

BBQ Chicken

Specialty Sausages

House-made Vegetarian Chili

Mixed Greens

French Fries, Roasted Potatoes or Potato Salad

House-made Cornbread

All the Trimmings

Fresh Fruit & Assorted Cookies

Coffee, Decaffeinated Coffee, Assorted Teas, Soda & Juices

\$34 per person

Golfer Buffet

Bloody Mary Marinated Tri-Tip

Marinated & Grilled Chicken Breasts

Baked Ziti with Grilled Vegetables and Italian Cheeses

Mixed Greens

Seasonal Vegetable

French Fries, Roasted Potatoes or Potato Salad

Gourmet Dinner Rolls

Fresh Fruit & Assorted Cookies

Coffee, Decaffeinated Coffee, Assorted Teas, Soda & Juices

\$39 per person

