



P R E S I D I O C A F E

BANQUET MENUS

Dinner



**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**

Palmer Package

FIRST COURSE

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Fresh Strawberries and Grapes, Nuts, Hummus, and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing. Served with Artisanal breads and crackers

SECOND COURSE

Choice of One Salad Selection, if Plated
Choice of Two Salad Selections, if Buffet
Served with Fresh Baked Dinner Rolls & Butter

THIRD COURSE

Choice of One or Two Entrée Selections
and One Vegetarian Entrée Selection

Chef Selected Accompaniments (Starch & Vegetable)

BEVERAGES

Coffee, Decaf and Hot Tea Station

\$58 buffet / \$63 plated per person
one entrée selection, one vegetarian selection

\$63 buffet / \$68 plated per person
two entrée selections, one vegetarian selection

Passed Hors D'oeuvres and Dessert can be added ala carte.

*** Please see Bar Service Options for beverage packages/pricing**
Please see our complete items list of salads, entrees and dessert
Prices are subject to 8.5% Sales Tax & 21% Service Charge.

Pavilion Package

FIRST COURSE

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Fresh Strawberries and Grapes, Nuts, Hummus, and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing. Served with Artisanal breads and crackers

AND

Passed or Stationery Hors D'oeuvres

Your Choice of Two Hors D'oeuvre Selections
Additional Hors D'oeuvres can be added ala carte.

SECOND COURSE

Choice of One Salad Selection, if Plated
Choice of Two Salad Selections, if Buffet
Served with Fresh Baked Dinner Rolls & Butter

THIRD COURSE

Choice of One or Two Entrée Selections
and One Vegetarian Entrée Selection

Chef Selected Accompaniments

FOURTH COURSE

Your Choice of Dessert from our Current Dessert Menu

OR

Traditional Tiered Wedding Cake by The Cakemaker
Cake Cutting and Service
Cake Cutting and Plating Service Included

BEVERAGES

Coffee, Decaf and Hot Tea Station

\$70 buffet / \$75 plated per person

one entrée selection, one vegetarian selection

\$75 buffet/ \$80 plated per person

two entrée selections, one vegetarian selection

*** Please see Bar Service Options for beverage packages/pricing**

Please see our complete items list of hors d'oeuvres, salads & entrees

An 8.5% Sales Tax and 21% Service Charge will be applied to all food and beverage

Golden Gate Package

OPEN BAR

Fully stocked open bar service for including
Unlimited Well, Call, and Premium Liquors; Imported & Domestic Beers, House Wine, Champagne &
Soft Drinks

FIRST COURSE

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Fresh Strawberries and Grapes, Nuts,
Hummus, and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing. Served with
Artisanal breads and crackers

And

Passed or Stationery Hors D'oeuvres

Your Choice of Two Hors D'oeuvre Selections
Additional Hors D'oeuvres can be added ala carte.

SECOND COURSE

Choice of One Salad Selection, if Plated
Choice of Two Salad Selections, if Buffet
Served with Fresh Baked Dinner Rolls & Butter

THIRD COURSE

Choice of Two Entrée Selections
and One Vegetarian Entrée Selection

Chef Selected Accompaniments (Starch and Vegetable)

FOURTH COURSE

Your Choice of Dessert from our Current Dessert Menu
Or
Traditional Tiered Wedding Cake by The Cakemaker
Cake Cutting and Service
Cake Cutting and Plating Service Included

BEVERAGES

Coffee, Decaf and Hot Tea Station

\$135 per person (buffet or plated)

- Champagne Toast & Tableside Wine Service are not included in pricing

An 8.5% Sales Tax and 21% Service Charge will be applied to all food and beverage

Salad Selections

Caesar

Whole Leaf Romaine Hearts, Classic Caesar Dressing, Parmesan & Focaccia Croutons

Roasted Beet

Arugula, Orange, Fennel, Evoo, Laura Chenel Goat Cheese

Butter Lettuce

Red Grape, Laura Chenel Goat Cheese, Toasted Walnuts & Herb Dressing

Mixed Greens

English Cucumbers, Tomato, Pickled Red Onion & Balsamic Vinaigrette

Spinach

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

Presidio Waldorf

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

Heirloom Tomato (Seasonal)

Buffalo Mozzarella, Tomato, Basil Evoo, Maldon Sea Salt

Plated Entrée Selections

Packages include 1 or 2 protein selections, plus 1 vegetarian selection

Grilled Rib Eye

Dry Herb Rub, Tomato Butter

Grilled Filet Mignon

Red Wine Sauce, Point Reyes Blue Cheese

Herb Free Range Chicken

Bone In, Herb Reduction

Rosemary Pork Loin

Coffee Bourbon Glaze

Seasonal White Fish

Romesco Sauce

Local Salmon Filet

Herb Beurre Blanc

Risotto (Vegetarian/Vegan)

Chef's Seasonal Choice

Rainbow Chard Gratin (Vegetarian)

Laura Chenel Goat Cheese, Manchego, Parm Crust

Seasonal Pasta (Vegetarian)

Chef's Choice of Pasta with Seasonal Roasted Vegetables

Plated Side Selections

(Choose 1)

Creamy Mashed Potato (garlic optional)

*

Herb Roasted Potatoes

*

Rice Pilaf

*

Brown Sugar Sweet Potato Mash

*

Seasonal Hash with Roasted Mushroom, Bacon, and Caramelized Onion

All Entrees are served with Side Starch & Chef's Choice Seasonal Vegetable

Buffet Entrée Selections

Packages include 1 or 2 protein selections, plus 1 vegetarian selection

Local Salmon Filet

Dill Lemon Beurre Blanc

Seasonal White Fish

Romesco Sauce

Grilled Chicken Breast

Herb Reduction

Braised Beef Short Ribs

Red Wine Sauce

Prime Rib

Creamy Horseradish Sauce

Roasted Beef Tri Tip

Signature Spice Rub

Seasonal Vegetarian or Vegan Selections

Chef's Seasonal Selections

Buffet Side Selections

(Choose 1)

Creamy Mashed Potato (garlic optional)

*

Herb Roasted Potatoes

*

Rice Pilaf

*

Brown Sugar Sweet Potato Mash

*

Seasonal Hash with Roasted Mushroom, Bacon, and Caramelized Onion

Served with Chef's Choice of Seasonal Vegetable

Dessert Selections

Seasonal Cheesecakes

Cakes

(sliced pieces)

Carrot

Bread Pudding

Chocolate Ganache

Dessert Buffet

Assortment of Desserts in Smaller Portions

Seasonal miniatures

All above Desserts \$8.00 per person