



GROUP DINING & SPECIAL EVENTS

LUNCH BUFFET

minimum 20 guests



STARTER COURSE

Select Two

Kale Caesar Salad

Mixed Greens Salad

Chopped Wedge Salad - *Add \$2*

Ahi Sashimi - *Add \$4*

Crab Cake - *Add \$4*

ENTRÉES

Select Three

Trout Amandine

Grilled Herb Chicken

Home-Style Meatloaf

Penne Pasta Pomodoro

Pan-Seared Salmon - *Add \$3*

Grilled Skirt Steak - *Add \$6*

Braised Short Ribs - *Add \$6*



SIDES

Select Two

Creamed Spinach

Mashed Potatoes

Grilled Vegetables

Grilled Asparagus

Herb Almond Brown Rice

Roasted Peanut Coleslaw

Loaded Mac & Cheese



DESSERTS

Select One

Freshly Baked Cookies & Brownies

Seasonal Fruit Crisp

Key Lime Pie - *Add \$2*

For Any Special Requirements,
Inquire with the Event Manager

\$35 *per guest*

Plus 18% Service Fee, 3% Admin Fee & Local Sales Tax
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.
4% Surcharge is for San Francisco Employer Mandates