

LOCAL FOOD & DRINK
EST. 1935 C.A.
THE GROTTO
RESTAURANT | OYSTER BAR | HERITAGE LOUNGE
1847 TAYLOR THE WHARF
SAN FRANCISCO

SEASONAL LARGE GROUP DINING BANQUET MENUS



2019

BANQUET MENUS ARE SUBJECT TO CHANGE DUE TO SEASONALITY AN AVAILABILITY OF CERTAIN PRODUCTS



STATIONARY HOR D'OEUVRES

CHILLED SEAFOOD BAR (GF)

(Chef Required – Choice of 3)

Served with cocktail sauce, red chili mignonette, fresh lemons and limes

Dungeness Crab Legs - \$12 a piece
Oysters in the Half Shell - \$6 a piece
Chilled Prawns - \$4 a piece



ELEGANT SELECTION OF LOCAL CHEESES \$38 PER 10 PEOPLE

quince paste, roasted almonds, apples, crostini

Humboldt Fog – Cypress Grove
Red Hack – Cowgirl Creamy
Point Reyes Blue – Point Reyes Creamery

ANTI-PASTI PLATTER \$35 PER 10 PEOPLE

Toscana Salami, Marinated Artichokes, Fresh Mozzarella,
Cherry Tomatoes, Olives, Sliced Sourdough



PASSED HOR D'OEUVRES

OLIVE CHEESE CROSTINI (V)

green olive tapenade, mozzarella, crostini baguette
\$24 (dz)

CALIFORNIA AVOCADO TOAST (V, Vegan)

fresh avocado, sliced cucumbers, espelette, micro arugula,
sea salt, sourdough crostini
\$36 (dz)

FRIED CHICKEN THIGHS (GF)

dijon marinated grilled chicken thigh with an apple cider and honey dipping sauce
\$27 (dz)

TUNA POKE

Ahi tuna, sesame soy marinade, avocado, cucumber, wonton crisp
\$38 (dz)

CAJUN SPICED GRILLED SHRIMP BROCHETTE (GF)

grilled spiced shrimp, onion, tomato and bell pepper brochettes
\$22 (dz)

MINI POPCORN SHRIMP

\$32 (dz)

MINI DUNGENESS CRAB CAKES

celery, onion, bell pepper, lemon, bread crumbs, smoked Calabrian chili aioli
\$38 (dz)

FISH CEVICHE (GF)

pico de gallo, corn tortilla crisp
\$28 (dz)

PASSED HOR D'OEUVRES CONT.

CRAB LETTUCE CUPS

Dungeness crab, crispy rice noodles, Thai chili lime sauce
\$42 (dz)

CHICKEN SLIDERS

apple slaw with mint vinaigrette on a mini bun
\$60 (dz)

BEEF SLIDERS

pickled onions, Tillamook cheddar, butter lettuce, lemon aioli on a mini bun
\$66 (dz)

MINT CAPRESE SALAD

Fresh Mozzarella, Cherry Tomatoes, Basil Pesto, Pine Nuts
\$28 (dz)





LUNCH ON THE WHARF

First Course – Choose One

Small Caesar Salad
or
Cup of New England Clam Chowder

Second Course – Choose One

Penne Pasta with Classic Marinara or Cream Sauce
With garlic bread (+ Prawns for \$8 per Guest)

Fish and Chips
Beer battered Fish with Fries, Tartar Sauce, Lemon

Chicken Alfredo
Penne pasta, garlic cream sauce, chicken, garlic bread

Classic Wharf Burger
lettuces, tomato, cheddar cheese, aioli, French fries

Third Course – Choose One

Scoop of Vanilla Ice Cream or Chocolate Gelato, Anise Biscotti

Scoop of Seasonal Sorbet

\$55 per person

(tax & service charge additional)

COIT TOWER LUNCH



First Course – Choose One

Cup of New England Clam Chowder

Small Caesar Salad

Small Frisee and Arugula Salad

Seasonal fruit, cheese, and walnuts with a champagne vinaigrette

Second Course – Choose Two for Choice Of:

Penne Pasta with Classic Marinara or Cream Sauce

With garlic bread (add prawns or chicken \$8 per guest)

Small Crab Louis

Dungeness crab served on top of iceberg lettuce, hard boiled eggs,
avocado, olives, carrots, classic Louis sauce

Dungeness Crab Melt

griddled sourdough, Dungeness crab meat, Tillamook cheddar,

Grilled 6oz Pork Loin

mashed potatoes, Bloomsdale spinach, mushroom onion au jus

Third Course – Choose One

Scoop of Vanilla Ice Cream or Chocolate Gelato with Anise Biscotti

Butterscotch Bread Pudding

with raspberry sauce, toasted almonds,
bourbon caramel, homemade whipped cream

\$65 per person

(tax & service charge additional)

HARBOR DINNER



First Course – Choose One

Small Classic Caesar Salad

Cup of New England Clam Chowder

Small Frisee and Arugula Salad

strawberries, brie, and walnuts with a champagne vinaigrette

Second Course – Choose Two for Choice Of

Penne w/ Classic Marinara or Cream sauce

With garlic bread (add Prawns \$8 per guest)

Blackened Snapper

braised greens, lemon-herb rice, bell pepper coulis

Grilled Salmon

Lemon herb rice, seasonal vegetables, old bay tartar sauce

Chicken Alfredo

Penne pasta, garlic cream sauce, chicken, garlic bread

Grilled 6oz Tenderloin Steak

mashed potatoes, Bloomsdale spinach, mushroom and onion au jus

Third Course – Choose One

Scoop of Vanilla Ice Cream or Spumoni Gelato, Anise Biscotti

Butterscotch Bread Pudding

toasted almonds,

bourbon caramel, homemade whipped cream

\$65 per person

(tax & service charge additional)

THE LOMBARD DINNER

First Course – Choose 2 for Choice of One



Small Classic Caesar Salad

Cup of New England Clam Chowder

Small Shrimp Louis

Second Course – Choose Two for Choice Of

Shrimp Scampi

Linguine, white wine, garlic, parsley, garlic bread

Chicken Alfredo

Penne pasta, garlic cream sauce, chicken, garlic bread

Grilled Salmon

Lemon herb rice, seasonal vegetables, old bay tartar sauce

Grilled 10 oz N.Y Steak

mashed potatoes, Bloomsdale spinach, mushroom and onion au jus

Blackened Snapper

braised greens, lemon-herb rice, bell pepper coulis

Third Course – Choose One

Scoop of Organic Vanilla Ice Cream or Spumoni Gelato, Anise Biscotti

Butterscotch Bread Pudding

\$80 per person

(tax & service charge additional)

**SAN FRANCISCO
DUNGENESS CRAB FEED**



First Course

Served family style

Classic Caesar Salad

romaine lettuce, house-made Caesar dressing, sourdough croutons,
shaved parmesan cheese

OR

New England Style Clam Chowder

bacon, clams, potatoes, herbs in a cream broth

Third Course

Served Family Style

Family Style Chilled Dungeness Crab

lemon wedges, cocktail sauce, aioli, drawn butter

Family Style Pasta with Classic Marinara or Alfredo

Fourth Course

Scoop of Vanilla Ice Cream ,

Bread Pudding

Or

Crème Brulee

Organic Coffee and Tea Service

\$120 a guest

1.5 crabs per guest included - this is not all you can eat

Prices subject to change based on availability

STATIONS

(restaurant buy outs only)



CERTIFIED ANGUS PRIME RIB or RIBEYE CARVING STATION

(1 chef required for every 50 guests)

\$40 a guest

Served with mashed potatoes, seasonal vegetables

CHILLED SEAFOOD BAR (GF)

(Chef Required – Choice of 3)

\$55 a guest

Dungeness Crab Legs

Oysters in the Half Shell

Shrimp & White Fish Ceviche (gf w/mod)

Jumbo Prawns

Little Neck Clams in the Half Shell

Served with cocktail sauce, red chili mignonette, fresh lemons and limes

PASTA STATION

\$22 a guest

Choice of 1 pasta:
spaghetti, penne, linguine

Choice of 2 sauces:
traditional Bolognese, Classic Marinara or Alfredo

Shaved parmesan

SALAD STATION

\$18 a guest

Dijon marinated chicken breast additional \$2 a guest

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Cajun spiced shrimp additional \$4 a guest

Organic mixed greens, cucumber, cherry tomatoes, feta cheese, Kalamata olives, sliced red pepper, radishes, shredded carrots



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