



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

## **BANQUET MENUS**

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**Dinner**

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**Located in the Clubhouse at the Presidio Golf Course  
In the Heart of San Francisco**

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**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

**Pricing starting at \$55 per person**

one entrée selection, one vegetarian selection

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 an 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

Pricing starting at \$65 per person

one entrée selection, one vegetarian selection

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

***Pricing starting at \$125 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***

## Carving Stations

### **Herb & Garlic Encrusted Prime Rib \***

Horseradish Cream Sauce

### **Roasted Beef Tri-Tip \***

Signature Spice Rub

### **Rosemary Brined Pork Tenderloin**

Coffee Bourbon Glaze

### **Applewood Smoked Ham**

Orange Citrus Glaze

### **Herb Roasted Turkey Breast**

Cranberry-Orange Sauce

\* \$5.00 per person surcharge added.

Please see our complete items list of hors d'oeuvres.  
*Prices are subject to 8.5% Sales Tax & 21% Service Charge.*

## Salad Selections

### **Caesar**

Romaine Hearts, Classic Caesar Dressing, Parmesan & Focaccia Croutons

### **Roasted Beets**

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