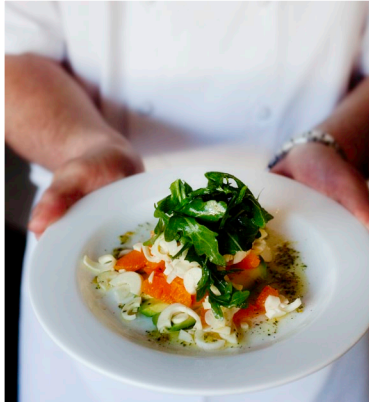




PLUMPJACK

CATERING



CATERING MENU 2012

PlumpJack Catering is thrilled that you are considering us for your special occasion.

We specialize in unique and innovative catered events serving the San Francisco Bay Area. Wherever the venue, PlumpJack Catering delivers the warm hospitality that you've always enjoyed at our properties.

Our dedicated and professional staff will deliver an individualized experience based on your every need. We look forward to creating a memorable event.

COURTNEY JERMAIN

CATERING COORDINATOR

415.346.5712

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SAMPLE HORS D'OEUVRES PER DOZEN

Smoked Salmon

Crème Fraiche, Potato Crisp
\$48

Chinese Chicken Salad

Fulton Chicken, Sesame-Soy Vinaigrette, Napa
Cabbage
\$72

Peekytoe Crab Cakes

Piquillo Pepper Aioli
\$60

Herb Goat Cheese Tarts

Red Onion Marmalade
\$48

Roasted Beet Salad Gougere

Pt. Reyes Blue Cheese, Candied Walnuts
\$36

Beef Carpaccio

Green Apple Mustard, Brioche
\$60

Filo Tarts with Wild Mushrooms

White Truffle Oil, Parmesan Cheese
\$36

Duck Confit Tarts

Dried Strawberry Jam, Caramelized Onions
\$60

Tuna Tartare

Avocado, Ginger, Crispy Won Ton
\$48

Heirloom Tomato Panzanella

Basil Bruschetta
\$36

SAMPLE HORS D'OEUVRES PER TRAY

\$10 per person- Antipasto Platter

Antipasto Platter with Olives and Pickled, Marinated & Grilled Vegetables
\$5 Additional per Guest For the Addition of Cured Meats

\$12 per person- Cheese Platter

Selection of Domestic Cheeses with Traditional Accompaniments

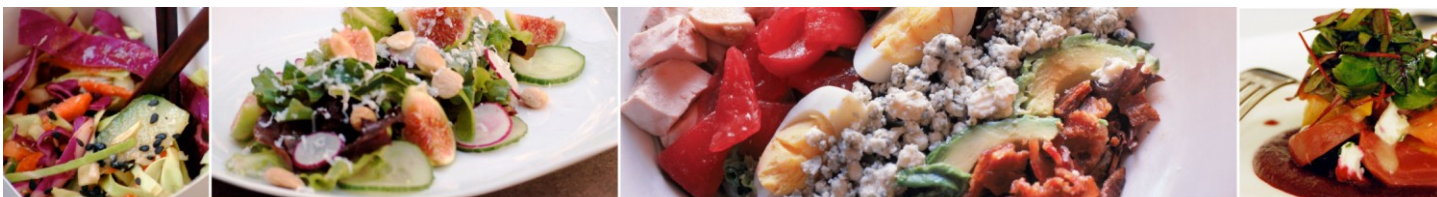
\$25 per person- Smoked Salmon Platter

Smoked Salmon Platter with Capers, Onions, Tomatoes & Toast

\$35 per person- Seafood Platter

Assorted Seafood Raw Bar Platter Including Chilled Prawns,
Oysters, Scallops, & Mussels

** Prices do not include special menu item surcharges, equipment, station fees, sales tax and service charge.
All prices and menu items are subject to change. Chef reserves the right to make seasonal changes in selections. Expanded options are available upon request. Gluten-free options available upon request.*



SAMPLE LUNCH SALADS

Organic Field Greens

Balsamic Vinaigrette, Toasted Pecans, Laura Chenel Goat Cheese
& Roasted Beets
\$7

Chinese Chicken Salad

Roasted Free Range Chicken, Sesame-Soy Vinaigrette, Napa Cabbage
\$8.50

Caesar Salad

Crisp Romaine, Grated Parmesan,
Creamy Roasted Garlic Caesar Dressing
\$7.50

Cobb Salad

Smoked Bacon, Boiled Farm Egg, Tomato, Avocado
Pt. Reyes Blue Cheese & Roasted Chicken Served On Organic Greens
\$9

Greek Salad

Little Gem Lettuce, Kalamata Olives, Tomato, Cucumber
Sliced Red Onion & Feta Cheese
\$7

Curried Chicken Salad

Grilled Curry-Marinaded Chicken, Roasted Cauliflower,
Toasted Pistachios & Golden Raisins
\$8.50

Yukon Gold Potato Salad

Whole Grain Mustard Dressing, Red Onion
Smoked Bacon, Boiled Farm Egg
\$6.50

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DELI & SANDWICH PLATTERS

(Items also available as individual boxed lunches)

Meat & Cheese “Build Your Sandwich” Platter

Sliced All Natural Meats, Traditional Cheeses,
Sandwich Accompaniments & Artisan Rolls
\$7

“Traditional Sandwich” Platter

Selection of Classic Varieties: Turkey, Roast Beef, Chicken Club, Vegetarian;
or Custom Designed to Your Liking
(inquire further for details)
\$8.50

PlumpJack Antipasti Platter

Sliced All Natural Meats, Marinated Olives & Artichokes,
Roasted Red Peppers, Balsamic Marinated Mushrooms & Onions
Served with Artisan Breads
\$9

Bruschetta Platter

Choice of: Olive, Tomato, Roasted Pepper or Eggplant
Served with Crispy Crostini
\$5

Seasonal Crudite Platter

Organic Sustainably Farmed Vegetables
Served with Homemade Hummus & Romesco Sauce
\$5

Traditional Fruit & Cheese Platter

Assortment of Cut & Sliced Cheeses Served with
Seasonal Fruit, Served with Rustic Bread
\$6

Artisan Cheese Platter

Selection of Domestic & Imported Artisan Cheeses Served with
Traditional Accompaniments & Walnut Bread
\$9

Smoked Salmon Platter

Sliced Sustainable Smoked Salmon, Cream Cheese, Tomato, Cucumber,
Shaved Red Onion, Capers, Lemon & Choice of Bagels or Artisan Baguette
\$9

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options are available upon request. Gluten-free options available upon request. Priced per person.*



PLATED DINNER GUIDELINES

COURSE OPTIONS

Please select 1 option for each course and 2 options for the main entrée. The Chef will provide a vegetarian entrée selection in addition to the 2 main course options.

A final guest and entrée count is due 7 days prior to the event.

Please select items from menu on the following page.

3 Courses

Soup or Salad, Entrée, Dessert
\$60 per person

4 Courses

Appetizer, Soup or Salad, Entrée, Dessert
\$70 per person

5 Courses

Appetizer, Salad, Sorbet, Entrée, Dessert
\$80 per person

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SAMPLE PLATED DINNER MENU SELECTIONS

Appetizers

Seafood Ceviche with Radish, Avocado & Citrus
Braised Chicken Meatballs with Arugula Pesto
Caramelized Onion & Duck Confit Tart with Frisee & Balsamic Vinaigrette
Beef Tartare with Fried Capers & Crostini
Dungeness Crab Cake with Fennel Salad & Tarragon

Soups (sample)

(Soups prepared seasonally,
please inquire with your
Coordinator)

Roasted Cauliflower with Curry Oil
Smoked Tomato with Parsley Oil
Sweet Corn with Avocado
Organic Carrot with Argan Oil
Roasted Butternut Squash with Sage Croutons
Wild Mushroom Bisque with White Truffle Oil

Salads

Organic Field Greens with Roasted Beets, Toasted Pecans & Goat Cheese
Caesar Salad with Roasted Garlic Croutons and Grated Parmesan
Spinach & Arugula Salad with Balsamic Vinaigrette, Shaved Red Onion & Feta
Gem Lettuce with Yogurt Vinaigrette, Marinated Vegetables & Almond Crunch

Entrées

Grilled or Roasted Chicken Breast
Grilled Angus Sirloin Steak
Roasted Seasonally and Sustainably Sourced White Fish
Sustainably Sourced Salmon
Grilled Australian Lamb Sirloin
Grilled Filet of Beef

Desserts

Vanilla Panna Cotta with Toasted Almonds & Crème Anglaise
S'mores Bread Pudding with Toasted Marshmallow & Graham Cracker
Seasonal Fruit Crostata with Vanilla Ice Cream
Lemon Custard Cake with Seasonal Fruits
Assorted Fruits and Berries



SAMPLE BEVERAGE MENU

Premium Bar

Vodka: Belvedere, Chopin, Ketel One, Grey Goose
Gin: Tanqueray 10, Bombay Sapphire, Plymouth
Rum: Goslings, Mt. Gay, Sailor Jerry
Tequila: Don Julio Blanco, Patron Silver / Cazadores Rep.
Bourbon: Woodford Reserve, Knob Creek
Whiskey: Crown Royal, Bushmills, Jameson
Scotch: Glenlivet 12yr, Glenmorangie 10yr, Johnnie Walker Black, Chivas
Cognac: Courvoisier VSOP, Martell VSOP / Courvoisier VS, Hennessy VS
Cordials: Baileys, Campari, Fernet Branca

Call Bar

Vodka: Absolut, Svedka Mandarin, & Vanilla Stoli
Gin: Tanqueray, Bombay
Rum: Bacardi Light, Meyers Dark, Captain Morgan
Tequila: Sauza Hornitos, Jose Cuervo Gold
Bourbon: Jack Daniels, Makers Mark
Scotch: Dewars
Whiskey: Seagram's VO, Seagram's 7
Cordials: Baileys, Kahlua, Jagermeister, Peppermint Schnapps, Frangelico

Well Bar

Vodka: Smirnoff
Gin: Beefeater
Rum: Bacardi
Tequila: El Jimador
Bourbon: Jim Beam
Whiskey: Seagram's 7
Scotch: Johnnie Walker Red
Cognac/Brandy: Korbel

Bottled Beer

Bud Light, Budweiser
Sierra Nevada
Heineken
Amstel Light
Corona
St. Pauli Girl Non- Alcoholic Beer

** Please inquire with the Catering Coordinator regarding the most current wine and champagne availability.*