



Old San Francisco Steakhouse

Sample Menu Selections

General Information

- Banquet Lunch Menus require a minimum of 15 guests, 2 menu items may be selected, and the guaranteed number of guests is required 72 hours in advance.
- The Gold Room, the Barbary Coast Room, and the Ship Room are unavailable to those individuals unable to negotiate stairs
- Room Capacities:
 - Gold Room: up to 100 Guest
 - Ship & Barbary Coast Rooms: up to 70 Guest
 - Crystal Room: up to 200 Guest
 - Swing Room: up to 250 Guest
 - Bubble Lounge: up to 40 Guest
- No Room Fees for Corporate Events

A la Carte Menus

\$18.00 per person plus tax and 20% service charge

All entrees are served with Assorted Breads,
House Caesar or Garden Salad with Dressing of Choice
Your choice of sides and house Dessert

Iced Tea and water are included and coffee is available upon request

Poultry Selections

Chicken Picatta

Grilled Chicken Breast
topped with Monterrey
Jack Cheese SauceLemon
Caper Sauce

Monterrey Jack Chicken

Grilled Chicken Breast
topped with Monterrey
Jack Cheese Sauce

Mushroom Burgundy Chicken

Grilled Breast of Chicken
topped with a fresh
Mushroom Sauce

Chicken Poblano

Grilled Breast of Chicken
topped with our signature
Poblano Sauce

Mole Poblano

Grilled Breast of Chicken
topped with Fresh Mole
Sauce Drizzled with Queso
Fresco

Gussie Lee Artichoke Grilled Chicken

Grilled Breast of Chicken
topped Artichoke Cream
Sauce

Beef Selections

Beef Sirloin

6oz Grilled Beef Sirloin
Topped with Sautéed
Mushroom

Black Angus Chopped Steak

Grilled and Topped with
Onions and au jus

Beef In Side Round Freshly Carved

Minimum of 50 Guest for
this selection

Grilled Pattie Filet of Beef

6oz

Salad Selections

Caesar

Romaine hearts, home baked croutons and parmesan cheese

Garden

Romaine tossed with Julienne carrots, tomatoes, red cabbage & cucumbers

Old San Francisco

Romaine with tomatoes, carrots, cucumbers and aged swiss cheese

Spring

Mix of greens tossed with mandarin oranges, strawberries and candied walnuts

Mediterranean

Mix of greens, olives, artichokes, tomato and feta cheese

Sides & Desserts

Vegetables

Grilled
Green
Beans
Almandine

Medley
of
Grilled
Veggies

Steamed
Broccoli

Starch

Roasted
Rosemary
Potatoes

Garlic
Whipped
Potatoes

Parmesan
Scallop
Potatoes

Baked
Potato

Dessert

Carrot Cake

Old Fashion Cheese
Cake Bar

Orange Fudge Cake

Chocolate Cake

Brownie

Theme Sample Menus

\$18.00 per person plus tax and 20% service charge

South of the Border

Menu I

Beef and Chicken Fajitas

(1/2 portion of each)

Spanish Rice

Borracho Beans

Flour and Corn Tortillas

**Sour Cream and
Guacamole Salad**

Tress Leches Cake

Menu II

Spanish Garden Salad

Served with Cilantro
Vinaigrette

Beef Enchiladas

Mini Bean & Cheese

Chalupa Bar

with a selection of toppings

Spanish Rice

Refried Beans

Caramel Flan

Italian Selections

Menu I

Caesar Salad

Romaine Hearts tossed
with fresh Parmesan
cheese, house baked
crouton

Served Signature Caesar
Dressing

Beef Lasagna

Sauté Medley of Veggies

Tiramisu Cake

Bourbon Carrot Cake

Menu II

Italian Garden Salad

Served with Italian
Vinaigrette

Penne Pasta

**Grilled Breast of
Chicken**

Char Grilled Sirloin Meat
Balls

**Alfredo and Marinara
Sauce**

with Fresh Parmesan

**Grilled Mediterranean
Vegetables**

**Assorted Breads &
Sweet Butter**

Soup and Sandwich Buffet
\$15.99 per person plus tax and 20% Service Charge

Sliced Deli Meats:

Turkey, Roast Beef and Ham

Sliced Cheeses

Cheddar, Swiss and Provolone

Tomato Basil Soup or Your Choice

Assorted Sandwich Breads

Bar Service

3 Hour Premium Open Bar

Includes: a variety of Premium Liquor, Mixers, Imported and Domestic Bottled Beer, Wine, Margaritas on the Rocks, Soft Drinks and Bottled Water

Wine

House Zinfandel,
Chardonnay Merlot

Beer

Budweiser, Bud Lite, Miller Lite, Coors Lite, Dos XX

Liquor

Crown Royal, Jack Daniels, Dewars White Label Scotch, Seagram's 7, Bombay Sapphire Gin, Jose Cuervo Tequila, Bacardi Rum, Malibu Rum, Sky Vodka, Margaritas on the Rocks

\$15 per person
\$5 per person for each additional hour.

Bartender \$100 for 3 hours

Additional hours \$25 each

One Bartender is required for each 75 guests.

Plus tax & 20% service charge.

3 Hour Beer & Wine Bar

Cash Bar

Bar Kit

4 Hours of Service

One Bartender is required per every 75 Guests

Beverage Prices

Domestic Beer \$3
Imported Beer \$4
Wine \$5
Cocktails \$6
Margaritas on the Rocks \$5.
Soft Drinks or Bottled Water \$2

Wine

White Zinfandel,
Chardonnay, Merlot

Beer Selection

Budweiser, Bud Lite, Miller Lite, Coors Lite and Dos XX

Liquors

Crown Royal, Jack Daniels, Dewars, White Label Scotch
Seagram's 7 & Bombay Sapphire Gin
Jose Cuervo Tequila,
Bacardi Rum, Malibu Rum
Sky Vodka

\$250.00

Price Includes Bartender for 4 hours
Additional hours are \$25.00 per hour

3 Hour Hosted Beer and Wine

On acrylic

**\$13 per person
\$4 per person for each
additional hour**

**Bartender \$100 for 3
hours**

**Additional hours \$25
each**

**One Bartender is
required for each 75
guests.**

**Plus Tax and 20%
Service Charge**

**SPECIAL REQUESTS
WELCOME**

**Plus Tax and 20%
Service Charge**

