

WEDDINGS & REHEARSALS MENUS

Bar Packages

Minimum of 40 Guests

BEER, WINE, PROSECCO

Current Domestic and Imported Bottled Beer selection.

House Wines: Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc & Prosecco.

Coke, Diet Coke, Sprite & Soda Water.

\$35 per person // three hour package

\$60 per person // five hour package

OPEN BAR

House liquors and mixers: Vodka, Gin, Tequila, Rum, Whiskey & Bourbon.

House Wines: Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc & Prosecco.

Coke, Diet Coke, Sprite & Soda Water. Current Domestic and Imported Bottled Beer selection.

\$55 per person // three hour package

\$90 per person // five hour package

PREMIUM OPEN BAR

Premium liquors and mixers: Vodka, Tequila, Gin, Rum, Whiskey & Bourbon.

Premium Wines: Cabernet Sauvignon, Pinot Noir, Red Blend, Sauvignon Blanc & Champagne.

Coke, Diet Coke, Sprite & Pellegrino. Current Domestic and Imported Bottle Beer selection.

\$80 per person // three hour package

\$135 per person // five hour package

Wines and Liquors by the bottle selection available.

IZZY'S INNOVATIVE WINE PROGRAM HAS BEEN DEVELOPED IN PARTNERSHIP WITH DEBBIE ZACHAREAS, ONE OF THE CITY'S PREMIER EXPERTS ON WINE.

"Recreating Izzy's wine program is an exciting project as it allows us to combine some classic wines that you'd hope to enjoy in a great steakhouse along with some phenomenal discoveries that become best sellers in our own stores."



Debbie Zachareas is the Proprietor and Managing Partner at the Ferry Plaza Wine Merchant in San Francisco's restored Ferry Building, the Oxbow Cheese & Wine Merchant in downtown Napa, and Mission Bay Wine & Cheese in San Francisco. By developing many of San Francisco's most innovative wine programs, Debbie Zachareas has helped to shape the city's wine culture.

All prices are subject to a 20% service charge, 8.625% sales tax & 10% event coordination fee. Cake cutting fee \$3 per slice.

WEDDINGS & REHEARSALS MENUS

Cocktail Hour

*Minimum of 20 Guests
One Hour Limit*

BOARDS FOR THE TABLE

CHEESE BOARD

chef's choice of (3) cheeses, seasonal fruit, mixed nuts
\$12 per person

CHARCUTERIE & CHEESE BOARD

chef's choice of (3) meats, (3) cheeses, pickled vegetables, marinated olives
\$25 per person

SEASONAL VEGETABLE CRUDITE

seasonal vegetables, charred broccoli hummus, herbed buttermilk dip, tapenade
\$10 per person

CANAPES

SMOKED SALMON

dill, crème fraiche, crostini
\$8 per person

EGGPLANT CAPONATA

balsamic glaze, micro basil
\$5 per person

ROASTED ROMA TOMATO

basil, truffle honey, balsamic glaze, burrata
\$5 per person

FRIED OYSTERS

envy sauce
\$6 per person

CANDIED BACON

thick cut, maple glaze, date, goat cheese
\$8 per person



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WEDDINGS & REHEARSALS MENUS

3-Course Seated Dinner

\$65 per person

STARTERS

choice of one

CLASSIC CAESAR SALAD ^(GF) *boquerones, parmesan frico*

WEDGE SALAD *bacon, haystack shallots, blue cheese, confit tomato, herbed buttermilk dressing*

the best **HOUSE SALAD** ^(GF) *seed-crust ed avocado, honey apple vinaigrette*

MAINS

choice of three

SKIRT STEAK *8oz signature marinade*^(GF)

DOUBLE-CUT PORK CHOP *saffron apple sauce, mostarda*^(GF)

CHICKEN PICCATA *lemon beurre blanc, capers*

BRONZED SALMON *mango salsa*^(GF)

BUCATINI POMODORO *calabrian chili, basil, garlic*^(VEGAN)

ENTREE SIDES

choice of two

(additional sides \$9 per person, served family style)

IZZY'S OWN POTATOES^(GF)

CREAMED SPINACH

BROWN BUTTER FRENCH FRIES

SHERRY ROASTED MUSHROOMS^(GF)

LEMON-CHILI SAUTÉED BROCCOLI^(GF)

HONEY BOURBON GLAZED CARROTS WITH PISTACHIOS^(GF)

BRUSSELS SPROUTS, BACON, BALSAMIC REDUCTION^(GF)

DESSERT

choice of one

NEW YORK CHEESECAKE *strawberry basil compote, honey tuile*

KEY LIME PIE *mixed berry coulis*

CHOCOLATE DECADENCE CAKE *red wine cherry sauce, amarena cherries*^(GF)

WEDDINGS & REHEARSALS MENUS

3-Course Seated Dinner

\$85 per person

STARTERS

choice of one

CLASSIC CAESAR SALAD ^(GF) *boquerones, parmesan frico*

WEDGE SALAD *bacon, haystack shallots, blue cheese, confit tomato, herbed buttermilk dressing*

the best **HOUSE SALAD** ^(GF) *seed-crust ed avocado, honey apple vinaigrette*

MAINS

choice of three

NEW YORK STRIP STEAK *12oz served simply grilled or with au poivre*^(GF)

FILET MIGNON *8oz served simply grilled or with au poivre*^(GF)

SKIRT STEAK *8oz signature marinade*^(GF)

PRIME RIB *8oz housemade au jus*^(GF)

DOUBLE-CUT PORK CHOP *saffron apple sauce, mostarda*^(GF)

LAMB SHANK *red-wine braised*

SOLE PICCATA *white wine, capers, lemon, shallots*

BUCATINI POMODORO *calabrian chili, basil, garlic (vegan, vegetarian)*

ENTREE SIDES

choice of two

(additional sides \$9 per person, served family style)

IZZY'S OWN POTATOES^(GF)

CREAMED SPINACH

BROWN BUTTER FRENCH FRIES

SHERRY ROASTED MUSHROOMS^(GF)

LEMON-CHILI SAUTEED BROCCOLI^(GF)

CARROTS & ONION^(GF)

BRUSSEL SPROUTS, SALSA VERDE, ALMONDS

DESSERT

choice of one

NEW YORK CHEESECAKE *strawberry basil compote, honey tuile*

KEY LIME PIE *mixed berry coulis*

CHOCOLATE DECADENCE CAKE *red wine cherry sauce, amarena cherries*^(GF)

WEDDINGS & REHEARSALS MENUS

Buffet Style

SALADS

Serves 15

CLASSIC CAESAR SALAD^(GF)

\$175

HOUSE SALAD^(GF)

\$175

MAINS

Serves 15

BRONZED SALMON^(GF)

\$280

CHICKEN PICCATA

\$250

PENNE POMODORO^(VEGAN)

\$120



SIDES

Serves 20 Guests

IZZY'S OWN POTATOES^(GF)

\$180

CREAMED SPINACH

\$200

BROWN BUTTER FRENCH FRIES

\$120

LEMON-CHILI BROCCOLI^{(GF) (VEGAN)}

\$120

HONEY BOURBON GLAZED CARROTS WITH PISTACHIOS^{(GF) (VEGAN)}

\$160

SHERRY ROASTED MUSHROOMS^{(GF) (VEGAN)}

\$160

BRUSSELS SPROUTS, BACON, BALSAMIC REDUCTION^(GF)

\$160

CARVING STATION

PRIME RIB LOIN

Full \$750 | Serves 40

Half \$375 | Serves 20

BEEF TENDERLOIN

Full \$370 | Serves 15

Half \$185 | Serves 7

LAMB LOIN

Full \$225 | Serves 15

Half \$113 | Serves 7

PORK LOIN

Full \$225 | Serves 30

Half \$113 | Serve 15

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MENUS

Housemade Cakes

6" serves (8)-(10) \$65

8" serves (12)-(14) \$85

10" serves (16)-(18) \$105

cupcakes (2) dozen minimum order \$48 per dozen



IZZY'S CARROT CAKE

cream cheese frosting

add: grand marnier soaked cake

TIRAMISU

marsala & mascarpone mousse, coffee soaked chiffon cake

add: dark rum, kahlua, marsala

CHOCOLATE CAKE

devil's food cake, coffee syrup, chocolate mousse, chocolate glaze

add: cognac syrup

TRIPLE COCONUT CAKE

coconut pound cake, coconut cream custard, toasted coconut

add: rum pound cake

BERRY-TOPPED TRES LECHES

strawberry mousse, blueberries, blackberries, tres leches

add: grand marnier and vodka soaked berries

LEMON DROP CAKE

lemon pound cake, lemon curd, garnished with blueberries and lemon zest

add: vodka infused cake

RED VELVET CAKE

ponge cake, cream cheese mousse

add: bailey's & kahlua soaked sponge cake

FUNFETTI BIRTHDAY CAKE

vanilla chiffon, vanilla cream mousse, buttercream with sprinkles

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