



Private Dining Family-Style Menu

LUNCH \$50 PER PERSON | DINNER \$80 PER PERSON

Menus subject to change based on seasonality

family-style starters

(select two for the table, add an additional starter for \$8 per person)

DEVEILED EGGS asparagus, chives, caviar *gf

PRIME BEEF TARTARE potato chips, caper, dijon dressing, fried shallots

BURRATA TOAST toasted almonds, pickled strawberry, garden arugula pesto, charred country bread

SUGAR SNAP PEA SALAD smoked salmon, goat cheese, radish, chili lemon vinaigrette

SWEET GEM SALAD Granny Smith apple, wheat berry, red quinoa, blueberry, pickled red onion, mustard vinaigrette *gf

BUTTER LETTUCE SALAD Brokaw Farms avocado, seasonal fruit, ice radish, Green Goddess dressing *gf

family-style entrées

(select two for the table, add an additional entrée for \$10 per person)

ORGANIC FRIED CHICKEN buttermilk brine, roasted garlic, crisp woody herbs, lemon

ROASTED PORK LOIN heirloom quinoa, thumalina carrots, English peas, green chili romesco

AKAROA KING SALMON French green beans, baby artichokes, roasted fingerling potatoes, lemon caper butter
(Sub Halibut for \$10 supplement per person)

TORTELLONI roasted red beets, goat cheese mousse, pistachio, candied lemon

VITALITY BOWL various toasted grains, heart healthy berries, avocado, orange, kale, acai dressing
(lunch only option)

FILET OF PRIME BEEF TENDERLOIN riz rouge, broccolini, forest mushrooms, parsnip jus
\$10 supplement per person

family-style sides

*(two sides included with dinner,
\$5 per person for lunch and additional options)*

BROCCOLINI

CRISPY DELTA ASPARAGUS

BAKED MACARONI & CHEESE

BURRATA WHIPPED POTATOES *gf

family-style desserts

*(select two for the table,
add an additional dessert for \$5 per person)*

TURTLE CHEESECAKE

MINI CHOCOLATE CRÈME PIE

ASSORTED SWEET MACAROONS

VANILLA BEAN CRÈME BRÛLÉE *gf

Wayfare Tavern adds a 5% surcharge to assist in complying with San Francisco mandates.

Water service upon request in compliance with state regulations.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



Reception Menu

SAMPLE MENU—SEASONAL MENU OPTION AVAILABLE BY REQUEST

stationary boards & snacks

EACH BOARD SERVES 12-15 PEOPLE

CHEESE BOARD \$100

selection of three artisanal cheeses,
with fresh fruits, mixed nuts, preserves

CHARCUTERIE BOARD \$120

assortment of cured meats and pickles

CRISPY POTATO CHIPS \$15

NUT SELECTION \$5 PER PERSON

raw bar

ONE DOZEN OYSTERS \$56

east coast and west coast oysters on the half shell

WHITE GULF SHRIMP COCKTAIL \$46

(serves up to 12 guests) cocktail sauce, charred lemon

PLATEAU DE FRUITS DE MER

oysters, lobster, shrimp cocktail, P.E.I mussels

PETITE PLATEAU \$160 | serves 8 people

GRAND PLATEAU \$275 | serves 14 people

passed canapés

HOURLY PER-PERSON PRICING

(unlimited continuous service for one hour)

SELECT ANY THREE CANAPÉS

\$35 per person

SELECT ANY FOUR CANAPÉS

\$45 per person

SELECT ANY FIVE CANAPÉS

\$55 per person

SELECT ANY SIX CANAPÉS

\$65 per person

PER-PIECE PRICING

(we recommend 2-3 bites per person, per hour)

PRICE PER PIECE LISTED NEXT TO
EACH SELECTION AT RIGHT

AHI TUNA CEVICHE \$6

hicama slaw, soy glaze

BBQ CHICKEN BITES \$4

green goddess ranch

ENGLISH PEA FALAFEL \$4

garden mint hummus

BUFFALO CAULIFLOWER \$4

point Reyes blue cheese, pickled celery

CASTROVILLE ARTICHOKE ARANCHINI \$5

navel orange & cardamom jam

DELTA ASPARAGUS \$5

prosciutto de parma, crawfish aioli

OVEN ROASTED NEW ZEALAND LAMB SKEWERS \$6

kale chimichurri, aged balsamic reduction, burnt lemon

ROASTED BEEF TENDERLOIN CROSTINI \$6

toasted baguette, cilantro, chipotle aioli



Reception Menu

SAMPLE MENU—SEASONAL MENU OPTION AVAILABLE BY REQUEST

pricing

1 HOUR OF SERVICE

STARTERS \$15/PERSON

ENTREÉS \$30/PERSON

SIDES \$10/PERSON

***ADD POPOVERS FOR \$2 EACH/PERSON**

desserts \$4
(stationary or passed)

TURTLE CHEESECAKE

MINI CHOCOLATE CRÈME PIE

ASSORTED SWEET MACAROONS

VANILLA BEAN CRÈME BRÛLÉE*gf

buffet style stations

starters

BURRATA TOAST
(seasonal)

toasted almonds, pickled strawberry, garden arugula
pesto, charred country bread

SWEET GEM SALAD

Granny Smith apple, wheat berry, red quinoa,
blueberry, pickled red onion, mustard vinaigrette *gf

BUTTER LETTUCE SALAD

Brokaw Farms avocado, seasonal fruit, ice radish,
Green Goddess dressing *gf

entrees

ORGANIC FRIED CHICKEN
buttermilk brine, roasted garlic,
crisp woody herbs, lemon

PASTA
(seasonal)

roasted red beets, goat cheese mousse, pistachio,
candied lemon

AKAROA KING SALMON

French green beans, fingerling potato,
baby artichokes, lemon caper butter

VITALITY BOWL

(lunch only option)
various toasted grains, heart healthy berries,
avocado, orange, kale, acai dressing

sides

SEASONAL VEGETABLES

BAKED MACARONI & CHEESE

BURRATA WHIPPED POTATOES *gf



MENU GUIDELINES

The Plated Duet and Plated "Choice Of" menus are limited to groups under 30 people

POPOVERS

are included with all plated and family style menus.

BILLIARDS ROOM MENUS ONLY

In the Billiards room we ask that you pre select two starters and two desserts to be served family style to your guests and then each guest will get their own choice of entree when they arrive.

Sides are additional cost serving 5-7 people at \$25 per side.

Billiards menus are not available in any other private dining room

FAMILY STYLE

Is a style of serving in which diners help themselves from platters of food vs individually plated dishes. This is still a coursed meal and we set out a platter for every 4-5 guests - so you won't be passing food down the table. It's a great way to try a little bit of everything - and our most popular style of service.

BUFFET

The Family style menu can also be served as a Buffet.

PLATED DUET

(for a group of 30 or less)* We offer a 3 course plated menu with the entree served as a Duet - this means we plate together two entree's on one plate for each guest. This is not a choice between two entrees but a lovely plated duet composition. You, as the host, make the selections for the whole group to enjoy. Everyone will eat the same pre-fix menu

PLATED "CHOICE OF"

**(for a group of 30 or less)* you can select three entrees to share with your guests in advance, you will collect the orders and let us know a minimum of 3 days in advance who many of each entree you will need. This service style does require that you have assigned seating for your guests and a detailed floor map with guests names and entree selections. We do not take orders at the event - all menus are pre-fixe.

STANDING RECEPTIONS AND PASSED CANAPES

Check out the Raw Bar and Canape menu - you can order by the hour, at a fixed price per person or by the piece.

MOST POPULAR ITEMS

The Fried Chicken, The Salmon, The Butter Lettuce Salad, The Deviled Eggs, The Whipped Potatoes.

BEVERAGES

All beverages are served on consumption, this means you are charged for exactly what is ordered. Wines are charged by bottle opened. We do not offer beverage packages at this time but you are welcome to set limits and caps on your bar offerings,

ALLERGIES & DIETARY PREFERENCES**

Just choose the dishes that your whole group will enjoy. Is there a Vegetarian or Gluten Free guest in your group? We will make a special dish just for them, so pick items you think the rest of the group will love and let us worry about the dietary restrictions. Please note that any a la carte items ordered will be an additional charge.