

MAYBECK'S

Fine Dining & Cocktails

Parties of 12 to 30 guests

2018

From: Maybeck's
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Date: 2018
Subject: Group Bookings at Maybeck's

Thank you for considering Maybeck's for your group booking.

We can accommodate groups of 12 to 30 guests. The parties would be seated on 2 to 3 tables close to each other. The rate is \$40, \$50 or \$60 per person for food, plus beverages, gratuity, 8.5% sales tax and 5% SF Fees. A facilities fee will be added to parties of 20 or more.

Maybeck's is happy to add an hors d'oeuvres reception for an additional \$20 per person. We are also happy to add wine and cocktails of your choice for the event. Wine is charged in addition to food by the bottle and cocktails by the each. Corkage is \$25 per bottle.

Following you will find examples of the types of menus that we can provide; however, please understand that our produce is subject to market supply, so your menu will be of similar quality but not necessarily the same items.

Please e-mail regarding these bookings. In order to make these reservations we need e-mailed or faxed confirmation with a credit card guarantee and an authorized signature.

Maybeck's
Sample \$60 Dinner Menu Plated Family Style
2018

For the Table

Smoked Trout Bruschetta with Whipped Radish Cream Cheese & Toasted Seeds

&

Crudo of Local Catch with Lemon and Chili Oil

First Course

Star Route Farms Hearts of Romaine Caesar

Garlic Bread Croutons, Local Anchovies

&

Mesquite Grilled Prawn Cocktail

Entrees

Mesquite Grilled Louisiana Flounder Jospoer Roasted Baby Vegetables from Mariquita Farm

&

Crispy Fried Chicken with Farmers Market Pickles & Buttermilk Ranch

&

Mesquite Grilled **Porterhouse Steak** "Tuscan Style"

&

Orecchiette Mac n' Cheese

Dessert

Mint Chip Gelato with Oreos

&

Flourless Chocolate Torte with Maldon Salt

Maybeck's
Sample \$50 Dinner Menu Plated Family Style
2018

First Course

Smoked Trout Bruschetta with Whipped Radish Cream Cheese & Toasted Seeds

&

Star Route Farms Hearts of Romaine Caesar

Garlic Bread Croutons, Local Anchovies

Entrees

Mesquite Grilled Louisiana Flounder Jospur Roasted Baby Vegetables from Mariquita Farm

&

Crispy Fried Chicken with Farmers Market Pickles & Buttermilk Ranch

&

Mesquite Grilled **Pork Chop** with Apples & Polenta

&

Orecchiette Mac n' Cheese

Dessert

Mint Chocolate Chip Gelato with Oreos

&

Flourless Chocolate Torte with Maldon Salt

Maybeck's
Sample \$40 Dinner Menu Plated Family Style
2018

First Course

Star Route Farms Hearts of Romaine Caesar

Garlic Bread Croutons, Local Anchovies

&

Smoked Trout Bruschetta with Whipped Radish Cream Cheese & Toasted Seeds

Entrees

Mesquite Grilled Louisiana Flounder

Stone Ground Mustard Sauce, Grilled Broccolini, Jospier Roasted Baby Vegetables from Mariquita Farm

&

Crispy Fried Chicken with Farmers Market Pickles & Buttermilk Ranch

&

Orecchiette Mac n' Cheese

Dessert

Mint Chocolate Chip Gelato with Oreos

&

Flourless Chocolate Torte with Maldon Salt