

MAYBECK'S

Fine Dining & Cocktails

Parties of 30 to 60 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.

When available, we can accommodate groups of 30 to 50 guests in our curtained, semi-private portion of the dining room.

Parties of 30 -50 will be seated in our main dining room with a choice of a \$90 per person or \$120 per person menu which includes a 3 course family style menu and an hors d' oeuvres reception. The menu does not include beverages consumed, gratuity, 8.5% sales tax and 5% SF fees. Dining room bookings will require a facilities fee as you will have the entire dining room space for the evening.

We are happy to pair wine and cocktails for the event. Wine is charged in addition to food by the bottle and cocktails by the each.

Following you will find an 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 email 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

Fine Dining & Cocktails

Sample \$120 Family Style Dinner Menu 2018

Hors d' Oeuvres

California Caviar

Herb Pancakes with Whipped Bellwether Ricotta

&

Ahi Tuna Tartare with Avocado and Olives on Crostini

&

Standish Shore Oysters with Mignonette

&

Mini Maybeck's Burgers

First Course

Star Route Farms Little Gem Caesar

Garlic Bread Croutons, Local Anchovies

&

Mesquite Grilled Prawn Cocktail

Entrees

Mesquite Grilled Louisiana Flounder Jospier Roasted Baby Vegetables from Mariquita Farm

&

Crispy Fried Chicken with Farmers Market Pickles & Buttermilk Ranch

&

Mesquite Grilled Porterhouse Steak "Tuscan Style"

&

Lobster Spaghetti

Dessert

Mint Chip Gelato with Oreos

&

Flourless Chocolate Torte with Maldon Salt

MAYBECK'S

Fine Dining & Cocktails

Sample \$90 Family Style Dinner Menu 2018

Hors d' Oeuvres

Local Halibut Crudo on a Sea Salt Cracker
&
Ahi Tuna Tartare with Avocado and Olives on Crostini
&
Eggplant Caponata on Crostini
&
Mini Maybeck's Burgers

First Course

Star Route Farms Little Gem Caesar
Garlic Bread Croutons, Local Anchovies
&
Mesquite Grilled Prawn Cocktail
with Pickles & Smokey Tomato Cocktail Sauce

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
&
Mesquite Grilled Pork Chop with Polenta & Apples
&
Orecchiette Mac n' Cheese

Dessert

Mint Chip Gelato with Oreo
&
Flourless Chocolate Torte with Maldon Salt

