



*Thank you for choosing the Presidio Social Club for your upcoming event. While the menus below are a starting point, they are not exhaustive of the types of foods and services we are able to provide. We are happy to customize a menu to reflect your personal tastes and preferences. When making your selections, please keep in mind that all menu items are based on seasonal availability and are subject to change. Final menu selections will be confirmed one month prior to your event. All food and wine selections must be finalized at least two weeks prior to your event to ensure proper preparation time.*

*Please select a 3 or 4 course menu. If ordering more than the offered selections per course, a charge of \$7.00 per person will be applied. Final menu counts are due no later than seven (7) business days prior to your event.*

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## Special Event Menus

### PLATED DINNER

#### First Course

*(Please Select Two. Served a la carte)*

#### **Famous Gruyere Cheese Toast**

Tomato Fondue

#### **Prawn Cocktail**

House Spicy Cocktail Sauce, Lemon

#### **Crab Cakes**

Maine Jonah Crab, Radish & Almond Salad,  
Avocado Aioli

#### **Lamb Meatballs**

Arugula, Cucumber Relish

#### Second Course

*(Please Select One)*

#### **Seasonal Soup**

#### **Butter Lettuce**

Persimmon, Champagne Dijon Vinaigrette

#### **Little Gem Wedge**

Maytag Blue Cheese Dressing, Bacon Bits, Cherry  
Tomatoes



## **Entrée(s)**

*(Please Select Three)*

### **Roasted Chicken**

Smashed Butternut Squash, Chestnuts, Mushroom Gravy

### **New York Steak**

Whipped Garlic Potatoes, Brussels Sprouts, Red Wine Reduction

### **Crab Stuffed and Grilled Trout**

Rice Medley, Spinach, Almond Butter

### **Vegetarian Selection**

Chef's Vegetarian Creation (Vegan Available with Advance Notice)

### **Seared Scallops**

Mushroom Puree, Red Potatoes, and Apple Salad

## **Entrée Duets**

*Duets are served with seasonal accompaniments; paired as one entrée and are required for parties over 75.*

*Please select two.*

### **Roasted Chicken**

### **New York Steak**

### **Crab Stuffed and Grilled Trout**

### **Vegetarian Selection**

### **Seared Scallops**



## **Dessert**

*(Please Select One)*

**Lemon Meringue Cake**  
**Dark Chocolate Mousse Brownie Cake**  
**Almond Gateau**

## **Pricing**

**Three Course Plated Dinner \$49.00**

**Four Course Plated Dinner \$59.00**

**Additional Course Selection \$7.00**

*\*The above prices do not reflect any applicable taxes, fees or gratuities\**