



*Thank you for choosing the Presidio Social Club for your upcoming event. We are pleased to present the following menu for your special occasion. When making your selections, please keep in mind that some menu items are based on seasonal availability and are subject to change. All food and wine selections must be finalized at two weeks prior to your event to ensure proper preparation time and availability.*

*Please select a 3 or 4 course menu. If ordering more than the offered selections per course, a charge of \$10.00 per person will be applied. Final menu counts are due no later than seven (7) business days prior to your event.*

**Passed**  
**Hors d'oeuvres Selection**  
*(Minimum 2 Dozen per selection ordered, Maximum 4 Savory selections)*

**Island Style Tuna Poke**  
*with cucumber, \$39 per dozen*

**Roasted Red Potatoes\***  
*with creme fraiche and chives, \$30 per dozen*

**Seared Beef Crostini**  
*with horseradish cream, \$36 per dozen*

**Crab Cake Sliders**  
*with aioli and spicy slaw, \$42 per dozen*

**Meatballs "Agrodolce"**  
*with pine nut and currants, \$36 per dozen*

**Pork Tenderloin Sliders**  
*with kimchee relish, \$39 per dozen*

**Crispy Chicken Bites**  
*with buttermilk dip, \$39 per dozen*

**Gruyere Cheese Toast\***  
*with tomato fondue, \$24 per dozen*

**Antipasti Skewers\***  
*mini bites of marinated vegetables and cheese*  
*\$24 per dozen*

*(\* Vegetarian)*

**Assorted Cookies**  
*\$24 per dozen*

**Plated Dinner**  
*three course dinner \$49 per person*  
*four course \$59 per person*  
*additional courses \$10 per person*

**First Course**  
*(please select two)*

**Gruyere Cheese Toast** *tomato fondue dip*

**Crab Cakes** *spicy slaw, aioli*

**Chicken Liver Pate** *mustard relish and toasted rye*

**Housemade Ricotta and Toast** *roasted garlic spread, olive oil*

**Meatballs "Agrodolce"** *pinenuts, currants, sautéed greens*

**Second Course**  
*(please select one)*

**Seasonal Soup**

**East-West Chicken Noodle Soup**

**Butter Lettuce Salad\*** *champagne vinaigrette, pear, herbs*

**Classic Caesar** *white anchovies, parmesan, croutons*

**Entrees (March 21st - June 1st)**  
*(please select up to three)*

**Herb Roasted Range Chicken** *parmesan and herb polenta*  
*with artichokes and tender greens*

**Grilled Flat Iron Steak Frites** *herb butter*

**Classic Meatloaf** *shaved rainbow carrots, fried shallots, mashed potatoes*

**Sauteed Rainbow Trout** *asparagus, wild mushrooms, and grilled lemon*

**Fish of the Day** *seasonal preparation*

**Spring vegetable Risotto** *with housemade ricotta and thyme*

**DESSERT**  
*(please select one)*

**Lemon Meringue Cake**

**Dark Chocolate Pudding** *almond toffee, fleur de sel, crème fraîche*

**Seasonal Sorbet**

WEEKDAY  
LUNCH  
SPECIAL

served until 2:30 pm

mixed green salad,  
PSC meatloaf sandwich,  
cookies

13.50

no substitutions please



ON DRAUGHT

proudly featuring Magnolia's

Proving Ground IPA 7  
Kalifornia Kölsch 10oz 5

BOTTLED BEER

Stella Artois 5  
Anchor Steam 5  
Sierra Nevada 5  
Blue Moon 5  
Franziskaner Hefe-Weisse 7  
Affligem Blonde 6  
Paulaner "Salvator" 6  
Double Bock 6  
Shipyard Imperial Porter 6  
Clausthaler Non Alcoholic 6

Acqua Panna still water

San Pellegrino sparkling  
500ml 3.50 | 1 liter 5.00

can sodapop

Coke | Diet Coke | 7up | rootbeer  
2.75

Fever Tree natural sodas  
ginger ale | ginger beer 200ml  
2.75

Mighty Leaf iced tea  
2.75

fresh lemonade

traditional 3.00 | seasonal 3.50

Caffe Roma Coffee 2.50  
cappuccino, latte, mocha 3.75  
espresso 2.25  
macchiato 3.50  
extra round 1.00

Mighty Leaf Teas 3.25  
english breakfast | earl grey |  
mint | darjeeling | decaf earl grey  
chamomile

LIBATIONS

10 each

1930 Aviation gin lemon, & maraschino

Gloom Lifter whiskey, raspberry, lemon, egg white

Pisco Sour campo de encanto pisco, lemon, egg white, sugar

Pain Killer coruba rum, orange, pineapple, coconut creme

Death in the Afternoon champagne & absinthe

Hemingway Daiquiri white rum, lime, grapefruit, sugar

Ramos Fizz gin, lime, egg white, soda, cream, orange flower water

100 Reasons Rye manhattan variation with triple sec

SPARKLING

Roederer Estate "Brut", Anderson Valley, Mendocino County N.V. 9/44  
Avinyó cava reserva "Brut Nature", Penedes, Spain 41  
J Vineyards brut rosé, Sonoma County, N.V. 59

WHITE

Stefano Massone Gavi, Piedmonte, Italy 2009 8/38  
Tiera sauvignon blanc, "Wood's Vineyard" Dry Creek Valley 2009 31  
Hibou de Nuit gewürztraminer, Sonoma County 2007 32  
Domaine des Baumard savennières, Loire Valley, France 2006 43  
Domaine Zind Humbrecht riesling, Alsace, France 2008 43  
Au Bon Climat pinot gris/pinot blanc, "Hilegard", Santa Maria Valley 2005 65  
Scarpetta pinot grigio, Friuli-Venezia, Italy 2009 8/38  
Casamaro verdejo, Rueda, Spain 2009 7/31  
Bodegas Ostatu vivura, Rioja, Spain 2009 31  
Heron chardonnay, California 2008 8/38  
Melville chardonnay, "Verna's Estate" Santa Barbara 2008 39  
Wind Gap chardonnay, Sonoma Coast 2007 65  
Sonoma Cutrer chardonnay, "Russian River Ranches", RRV 2008 44

RED

rosé | Domaine de Noiré chinon rosé, Loire Valley, France 2009 7/31  
Domaine de la Madone Beaujolais "Le Pérreon", France 2009 35  
Flowers "Perennial Red", Sonoma Coast 2008 65  
Cristom pinot noir, "Mt. Jefferson Cuvée", Willamette Valley, Oregon 2008 51  
Alysian pinot noir, Russian River Valley 2007 65  
Handley pinot noir, Anderson Valley, Mendocino County 2007 45  
Marius Delarche Pernand-Vergelesses "Les Boutières", Côte-d'Or 2008 47  
Ridge zinfandel, Lytton Springs, Sonoma County 2007 46  
Bucklin zinfandel, "Old Hill Ranch", Sonoma County 2008 8/38  
Mencos tempranillo, Rioja, Spain 2008 7/31  
Delas Crozes-Hermitage "Les Launes", France 2007 41  
Copain syrah, "Eaglepoint Ranch", Mendocino County 2007 65  
Foppiano petite sirah, Russian River Valley 2006 37  
Callacab cabernet sauvignon, Dry Creek Valley 2005 9/42  
Domaine Georg Rafael cabernet sauvignon, Napa Valley 2001 72  
RUA merlot/cabernet franc blend, Napa Valley 2008 13/62  
Chappellet "Mountain Cuvee" (bordeaux blend), Napa Valley 2008 52  
Domaine de la Colline Saint-Jean Côtes du Rhône, France 2009 7/31  
Pulenta malbec, "La Flor" Mendoza, Argentina 2008 35

corkage is fifteen dollars per 750 ml bottle