

Nonalcoholic

\$15.00++ per person – 4 hours

\$24.00++ per person – all day

Assorted Sodas, Bottled Water,
Fresh Lemonade and Iced Tea
Coffee and Assorted Teas

Coffee and Tea Service

\$50.00++ per gallon

Coffee, Tea and Decaffeinated Coffee

We welcome special requests or variations on items from our catering menu.

Please contact our catering team for additional options.

Should you choose to provide your own wine, a \$20.00 corkage fee per bottle will be assessed.

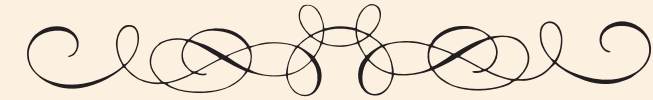
We require all menus to be confirmed no later than 10 business days prior to the event.

Menus submitted later than 10 business days prior to the event will be subject to an additional 15% surcharge (additions and dietary restrictions excluded).

Please note that there is a 25-person minimum on all food and beverage orders.



SUNRISE



Our passion for fine, locally grown food makes it possible to fully customize made-from-scratch menus. In addition to the following items, please see our seasonal menu for the finest offerings of the season.

Sunrise on the Bay

\$19.00++ per person

Fresh Seasonal Fruit Juices

A selection of Freshly Baked Breakfast Bites, such as

Assorted Seasonal Sweet and Savory Mini Muffins

Assorted Seasonal Fruit Scones served with

Fresh Local Butter

Assorted Miniature Pastries

Seasonal Fruit Platter with Snyder Farms Honey Drizzle

Coffee and Tea service

Coit Tower Continental

\$24.00++ per person

Fresh Seasonal Fruit Juices

House-Made Frittata with Seasonal Farmers Market

Vegetables and Bellwether Farms Pepato

Assorted Freshly Baked Mini Bagels

Wild Smoked Salmon with classic accompaniments,

such as Capers, Shaved Red Onion,

Sliced Lemon and Dill Crème Fraîche

Seasonal Fruit Platter with Snyder Farms Honey Drizzle

Coffee and Tea service

The Golden Gate

\$25.00++ per person

Fresh Seasonal Fruit Juices

A selection of Freshly Baked Breakfast Bites, such as

Assorted Seasonal Sweet and Savory Mini Muffins

House-Made Savory Quiches

Assorted Seasonal Fruit Scones served with

Fresh Local Butter

Make-Your-Own Parfaits with Seasonal Fruit and

Berries, Yogurt and House-Made Granola

Cinnamon-Spiced French Bread Pudding

Scrambled Farm Fresh Eggs

Applewood Smoked Bacon and Breakfast Sausage

Country-Style Breakfast Potatoes

Maple Syrup and Fresh Local Butter

Coffee and Tea service

**Please ask about low-fat and vegan alternatives.*

In addition to the following offerings, our executive chef creates a new menu each season in order to offer you the bounty of the region.

We invite you to look at our current menu in our seasonal insert.

Our sit-down lunch menus are examples of some of the offerings that we have available, and these are priced specifically for the menu included. Our catering sales team will work with you to design a custom menu for your event.



BEVERAGES



House Wine and Beer Bar

\$28.00++ per person – 4 hours
\$7.00++ per person each additional hour

Budweiser, Bud Light, Anchor Steam and O'Doul's
Kenwood Cabernet Sauvignon and Chardonnay
Assorted Soft Drinks and Bottled Water

Premium Wine and Beer Bar

\$32.00++ per person – 4 hours
\$8.00++ per person each additional hour

Budweiser, Bud Light, Anchor Steam,
Sierra Nevada, Corona, Heineken and O'Doul's
Artesa Chardonnay, St. Supery Sauvignon Blanc,
Artesa Cabernet Sauvignon and Pinot Noir
Assorted Soft Drinks and Bottled Water

Full Open Bar

\$36.00++ per person – 4 hours
\$9.00++ per person each additional hour

Budweiser, Bud Light, Anchor Steam and O'Doul's
Kenwood Cabernet Sauvignon and Chardonnay,
Early Times Bourbon, El Jimador Tequila (100% Agave),
Bacardi Rum, Seagram's Vodka, Pinnacle Gin
and Grant's Scotch
Assorted Soft Drinks and Bottled Water

Premium Full Open Bar

\$38.00++ per person – 4 hours
\$9.50++ per person each additional hour

Budweiser, Bud Light, Anchor Steam,
Sierra Nevada, Corona, Heineken and O'Doul's
Artesa Chardonnay, St. Supery Sauvignon Blanc,
Artesa Cabernet Sauvignon and Pinot Noir,
Jack Daniel's Whiskey, Gentleman Jack Whiskey,
Bombay Sapphire Gin, Herradura Tequila,
Stolichnaya Vodka, Grey Goose Vodka,
Dewar's Scotch and Bacardi Rum
Assorted Soft Drinks and Bottled Water

SWEETS



Cookie Jar

\$6.00++ per person

Chocolate Chip, Snickerdoodle, Peanut Butter, Macadamia Nut, Oatmeal and White Chocolate Coconut Shortbread Cookies

Cupcake

\$6.50++ per person

Chef's Selection of Assorted Petite Cupcakes, such as Chocolate, Vanilla, Lavender, Carrot Cake, Lemon, Banana Walnut and Mocha

Raising the Bar

\$7.00++ per person

Pecan Bars, Chocolate Cherry Brownies, Butter Brickle Blondies and Walnut Chocolate Brownies

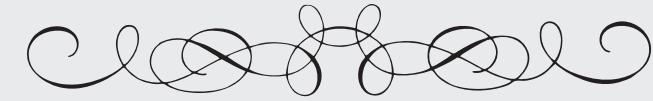
Sundae Bar

\$18.00++ per person

Served in stemless martini glasses

Vanilla Bean, Chocolate and Chef's Selection of Local Hand-Churned Ice Cream
Hot Fudge, Salted Caramel and Strawberry Sauces
Toppings, such as Crumbled Chocolate Chip Cookies, Broken Brownies, Dark Chocolate Crumbles, Berries, Chopped Pistachios, Chopped Peanuts and Chocolate Almonds
Whipped Cream

MIDDAY



Our passion for fine, locally grown food makes it possible to fully customize made-from-scratch menus. In addition to the following items, please see our seasonal menu for the finest offerings of the season.

Field of Dreams

\$23.00++ per person

An assortment of classic ballpark snacks, such as Ballpark Peanuts, Crispy Potato Chips and Classic Onion Dip
Hebrew National Kosher All Beef Hot Dogs
Marin Sun Farms Grass-Fed Beef Burger with Cheese
Fresh Green House Salad with Garden Ranch Dressing
Creamy Potato Salad with Farm Fresh Eggs, Scallions and Napa Valley Mustard Aioli
Cookie Platter featuring our favorite Classic Cookies including Chocolate Chip, Snickerdoodle and Deep Chocolate Cookies
Double Chocolate Brownie Bites

Add

Char-Grilled Chicken Slathered with Chef's Signature BBQ Sauce	\$6.25++ per person
Black Bean Veggie Burger	\$5.75++ per person
Slow-Stewed Chili Beans with Grated Cheddar Cheese and Diced Onion	\$4.00++ per person
Sweet Basil Pesto Pasta Salad	\$3.25++ per person

La Taqueria

\$28.00++ per person

Creamy Cilantro Caesar Salad
Drunken Tequila-Lime Grilled Chicken Breast
Fire-Grilled Sirloin Steak
Warm Flour Tortillas
Pinto Beans with Tomato, Onion and Fresh Cilantro
Spanish Rice
Fresh Spicy Pico de Gallo
Fresh Made Guacamole with Jalapeño, Lime and Cilantro
Fresh Mango with Lime and Chili
Cinnamon Sopapillas

Add

Grilled Fish Tacos with Salsa Verde	\$6.25++ per person
Grilled Shrimp Tacos with Tangy Lime Crema	\$6.50++ per person
Grilled Beef Tacos with Ancho Chili and Garlic	\$6.00++ per person
Grilled Chili-Rubbed Chicken Breast Tacos	\$5.75++ per person
Corn on the Cob with Roasted Poblano Butter	\$4.50++ per person
Salsa Bar	\$6.75++ per person

Includes seasonal selections, such as Spicy Grilled Fruit Salsa, Tomatillo Salsa Verde, Classic Pico de Gallo, Fresh Made Guacamole, Tangy Lime Crema and Roasted Corn Relish



Streets of San Francisco

\$90.00++ per person

Willie Mays Plaza

Iceberg Wedge Salad with Crispy Bacon and Pt. Reyes Blue Cheese Dressing
Grilled Sonoma "Lamb-Side"
Individual Classic Mac 'n' Cheese
Seasonal Farmers Market Roasted Vegetables

O'Farrell

Corned Beef, carved to order, on Mini Rye Roll
Fish 'n' Chips with Malt Vinegar Bangers and Mash

Grant

Crispy Vegetable Spring Rolls with Soy-Ginger Dipping Sauce
Fresh Chicken and Shrimp Spring Rolls with a Chili-Lime Dipping Sauce
Chinese Chicken Salad in miniature Asian to-go boxes
Miso-Braised Short Ribs garnished with Sesame and Scallion
Wok-Tossed Green Beans and Oyster Mushrooms with Spicy Garlic Sauce

Pier 39

Classic, Sustainable Shrimp Louis
New England Clam Chowder with Sourdough Bread
Raw Oyster Bar
A variety of Freshly Shucked Oysters Served with Lemon, Tabasco, Horseradish and Cocktail Sauce
Clams with Garlic, White Wine and Parsley served over Grilled Sourdough

Ghirardelli Square

Chocolate Cherry Brownie Bites
Chocolate Mousse Cupcakes
Assorted Parfait Shooters

Mission

Seasonal Peruvian-Style Ceviche
Yellow and Blue Tortilla Chips
Fire-Roasted Tomato Salsa
Fresh Made Guacamole
Street-Style Taco Bar
Warm Corn Tortillas
Grilled Cumin, Oregano Marinated Chicken Breast
Grilled Ancho Rubbed Steak
Slow-Braised Carnitas
Served with Diced Onion, Cilantro and Lime

Columbus

Assorted Focaccia Bites
Tomato and Cheese
Mushroom and Sausage
Classic Pesto
served with a Spicy Marinara Dipping Sauce
Toybox Tomato, Marinated Bocconcini and Fresh Basil Skewer
Gemelli Pasta with Forest Mushrooms, Leeks, Sun-Dried Tomatoes and Peas
Tuscan Panzanella with Roasted Tomato Vinaigrette

A WALK IN THE PARK



From the quintessential station menu to a custom menu created just for your guests, our executive chef plans his menus seasonally to ensure the freshest ingredients from local, sustainable farming sources. Additional suggestions may be found in our seasonal offerings menu.

The International League

\$55.00++ per person

Asia

Fresh Vietnamese Chicken,
Shrimp and Vegetable Spring Rolls with
a Chili-Lime Dipping Sauce
Chinese Chicken Salad in miniature
Asian to-go boxes
Assorted Dim Sum
Almond Cookies

Latin

Fresh Gazpacho Shooters
Tortilla Chips with assorted Salsas and
Fresh Made Guacamole
Mini Grilled Fish Tostadas with
Cilantro-Lime Dressing
Mini Chicken Tamales with
Fresh Tomato Sauce and Queso Fresco
Fresh Mango with Lime and Chili

Italy

Chopped Salad with Romaine, Radicchio,
Red Bell Pepper, Pickled Red Onion and
Fresh Organic Herbs
Assorted Focaccia Bites
Tomato and Cheese
Mushroom and Sausage
Classic Pesto
served with a Spicy Marinara Dipping Sauce
Toybox Tomato, Marinated Bocconcini and
Fresh Basil Skewer
Fruit Crostata

Ballpark

Mini Hot Dogs
Mini Grass-Fed Beef Burgers
Creamy Potato Salad with Farm Fresh Eggs,
Scallions and Napa Valley Mustard Aioli
Petite Cupcakes



Triple Play

\$28.00++ per person

First course
Butter Lettuce Salad with Marinated Goat Cheese,
Pine Nuts and Preserved Tomato Vinaigrette

Entrée
Sonoma Free-Range, Herb-Marinated and Roasted
Chicken Breast served with Olive Oil, Whipped
Cauliflower and Potato Mash, Farmers Market
Vegetables and Pan Jus

Dessert
Seasonal Fruit Crostata with
Soft Lavender Whipped Cream

North Beach

\$30.00++ per person

Classic Caesar Salad
with Local Romaine, Herbed Croutons,
Shaved Parmesan and House-Made Dressing
Italian Chopped Salad
with Crisp Local Endive, Escarole and Radicchio,
Salami, Provolone Cheese, Marinated White Beans,
Fire-Roasted Peppers, Marinated Artichokes and
Classic Balsamic Vinaigrette
Classic Hero
with Smoked Ham, Artisan Salami,
Sonoma Provolone, Citrus-Scented Olives,
Pickled Pepperoncini, Local Olive Oil and
Balsamic Vinegar on Italian Sourdough
Chicken Parmesan Sandwich
with a Spicy Tomato Sauce and
Fresh California Mozzarella on a Ciabatta Roll
Seasonal Sliced Melon with Fresh Basil Florentines

Great Catch

\$35.00++ per person

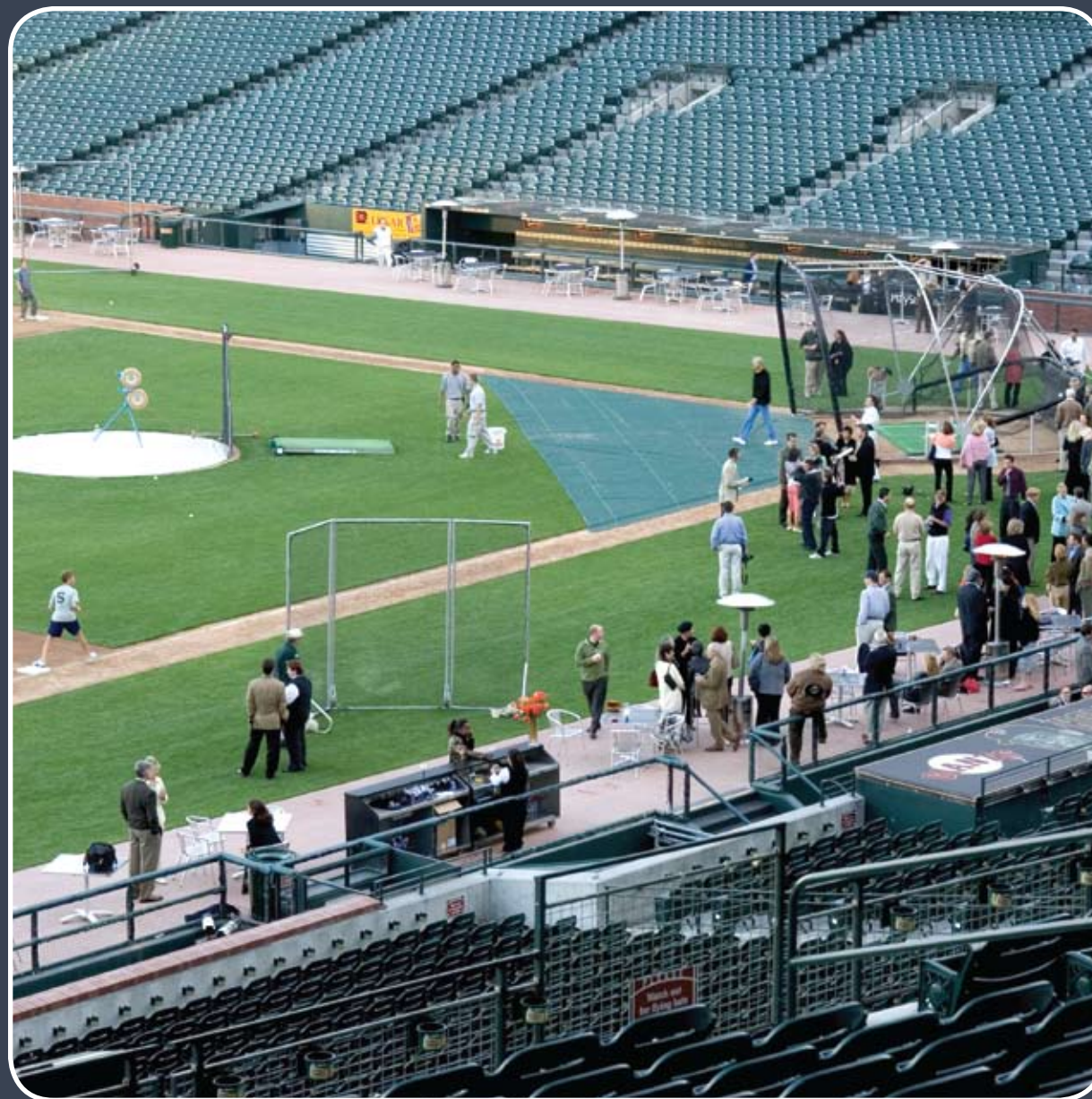
First course
Creamy Onion Soup with Crispy Pancetta,
Chives and Local Olive Oil

Entrée
Pan-Roasted Pacific Halibut with
Braised Heirloom Beans and Fresh Organic
Herb-Caper Salsa Verde

Dessert
Shortcake with Seasonal Fruit Compote and
Cardamom-Scented Crème Fraîche

“My company party was definitely a success...people were blown away at the variety of food and activities that were offered at the ballpark.”

Alexandra Christ, Berkshire Hathaway



Double Play

\$40.00++ per person

Mixed Green Salad
with local Seasonal Greens served with Thousand Island,
Garden Ranch and Vinaigrette Dressings
Blue Lake Green Bean Salad
with Marinated Green Beans, Caramelized Onions
and Crispy Applewood Smoked Bacon
Lemon Rosemary Grilled Chicken with
Preserved Tomatoes and Oil-Cured Olives
Painted Hills Center-Cut Sirloin with
Roasted Cippolini, Balsamic Demi-Glace and
Pt. Reyes Blue Cheese Crumbles
Olive Oil-Whipped Yukon Gold Potatoes with
Sea Salt and Toasted Black Pepper
Seasonal Vegetables
Freshly Baked Dinner Rolls with Fresh Local Butter
Dessert Display with Seasonal Fresh Fruit and Cream Pies

The Natural

\$30.00++ per person

Ballpark Peanuts, Popcorn and Cracker Jack
Hebrew National All Beef Hot Dogs
Grilled Sheboygan Brats with Caramelized Onions
Marin Sun Farms Grass-Fed Beef Burger with
Cheddar Cheese
Creamy Potato Salad with Farm Fresh Eggs,
Scallions and Napa Valley Mustard Aioli
Mixed Green Salad with Garden Ranch Dressing
Cookie Platter featuring our Favorite Classic Cookies
including Chocolate Chip, Snickerdoodle, and
Deep Chocolate Cookies

Add

Grilled Chicken Breast	\$5.50++ per person
Marin Sun Farms Grass-Fed Beef Burger with Cheese	\$5.75++ per person
Black Bean Veggie Burger	\$5.75++ per person
Slow-Stewed Chili Beans with Grated Cheddar Cheese and Diced Onion	\$4.00++ per person

Carvery

Each item requires a carver – \$150.00 each plus tax

Painted Hills Beef Tenderloin	\$12.50++ per person
Painted Hills Center-Cut Sirloin	\$9.00++ per person
Diestel Turkey Breast	\$7.50++ per person
Sonoma Rack of Lamb	\$11.50++ per person
Maple-Glazed Ham	\$7.50 ++ per person
House-Cured Corned Beef	\$8.25++ per person

All items served with dinner rolls and an assortment of condiments appropriate to your selection.

Additional seated and buffet menus can be found in the seasonal insert in the back of the menu.



The Pan Pacific

\$45.00++ per person

First course

Mizuna, Cucumber and Watermelon Radish Salad with Crispy Shiitake Mushrooms and Yuzu Vinaigrette

Entrée

Slow-Roasted Miso-Glazed Black Cod with Sticky Scallion Rice and Sambal-Ginger Baby Bok Choy

Dessert

Layers of Crispy Phyllo and Lemon Curd with Lemon Verbena Caramel Sauce



McCovey Cove

\$55.00++ per person

First course

Classic Cioppino with Seasonal Fish and Shellfish in a Spicy Tomato Broth

Entrée

Grilled Painted Hills Beef Filet Served with Potato and Celery Root Gratin, Sautéed Bloomsdale Spinach and Porcini Demi-Glace

Dessert

Orange-Scented Chocolate Pot de Crème with Orange-White Chocolate Quill

ON THE GO



Wrap

\$20.00++ per person

Choice of one of the following wraps:
Chicken Caesar with Marinated Tomato, Mozzarella and Olive Salad or Chinese Chicken Salad with Chopped Chow Mein Vegetable Salad
 Almond Shortbread Cookie
 Bottled Water

Salad

\$20.00++ per person

Choice of one of the following salads:
Classic Cobb Salad with Oven-Roasted Turkey, Pt. Reyes Blue Cheese, Hard-Cooked Egg, Tomato, Applewood Smoked Bacon and Red Wine Shallot Vinaigrette or Chinese Chicken Salad with Grilled Sweet Soy Chicken, Chopped Fresh Vegetables and Sesame-Ginger Dressing
 Sourdough Roll
 Fresh Whole Fruit
 Bottled Water

Deli

\$25.00++ per person

Choice of two of the following sandwiches:
Roasted Turkey with Mixed Greens and Pesto Aioli or House-Roasted Painted Hills Beef with Fresh Arugula and Red Pepper Aioli or Smoked Ham, California Brie, House-Made Pickles and Whole-Grain Mustard or Seasonal Marinated Grilled Vegetables with Fresh Mozzarella
 Seasonal Farmers Market Salad
 Popchips
 Chocolate Chip Cookie
 Bottled Water

Picnic

\$28.00++ per person

House-Made Hummus with Toasted Pita Chips
 Marinated Mushrooms, Olives, Artichokes and Fennel
 Local Farm House Cheeses
 Boccalone Spicy Coppa
 Sourdough Demi Baguette
 Fresh Seasonal Fruit
 Recchiuti Chocolate Truffle
 Bottled Water

Add

Candy Bar \$3.50++ per person
 Luna or Clif Bar \$3.50++ per person
 Crudité Cup \$4.00++ per person

Whole Fresh Fruit \$2.00++ per person
 Assorted Popchips \$3.50++ per person
 Assorted House-Baked Cookie \$2.50++ per person

Additional seated and buffet menus can be found in the seasonal insert in the back of the menu.

SUNSET



Our catering sales team will always work with you to create a custom menu perfectly tailored to your needs.

Additional suggestions may be found in our seasonal offerings menu.

Fresh From the Farm: Garden Vegetables

\$8.50++ per person

A selection of Grilled and Marinated
Farmers Market Local Seasonal Vegetables

Mediterranean Meze Platter

\$12.50++ per person

House-Made Hummus with Local Chickpeas,
Olive Oil and Lemon
Baba Ghanoush with Roasted Eggplant and Garlic
Fresh Organic Herb Tabbouleh
Citrus-Fennel Marinated Olives, Mushrooms,
Artichokes and Local Feta
Grilled Pita Chips and Herbed Flat Bread

Salsa Bar

\$4.25++ per person

White and Blue Corn Tortilla Chips
Fire-Roasted Tomato Salsa
Tomatillo Salsa Verde
Fresh Made Guacamole

Fresh From the Farm: Orchard Fruits

\$9.50++ per person

A Bountiful Display of Freshly Picked Whole
and Sliced Fruit, and our Chef's Selection of
Grilled, Marinated and Roasted Fruit

Antipasti

\$15.00++ per person

Boccalone Salami and Spicy Coppa
California Cheeses from local creameries, such as
Cowgirl Creamery, Bellwether Farms and
Cypress Grove

Big Dipper

\$6.75++ per person

Chef's Selection of House-Made Chips and
Garden Fresh Crudités
Roasted Onion Dip
Herbed Artichoke Dip
Roasted Red Pepper Dip

À La Carte

Dungeness Crab Cake with Citrus Aioli	\$3.00++ each
Poached Jumbo Shrimp Cocktail with Cajun-Style Rémoulade	\$3.00++ each
Dungeness Crab Salad on Garlic Sourdough Crouton	\$3.50++ each
Truffle-Scented Parsnip Purée with Grilled Shrimp	\$3.75++ each
Curried Thai Chicken Satay with Spicy Peanut Sauce	\$3.50++ each
Marin Sun Farms Grass-Fed Burger with Lettuce and Tomato	\$3.00++ each
Marin Sun Farms Grass-Fed Burger with Brie and Sautéed Mushrooms	\$3.25++ each
Marin Sun Farms Grass-Fed Burger with Bleu Cheese and Caramelized Onions	\$3.25++ each
Mini Hot Dogs with Ketchup and Mustard	\$2.75++ each
Grilled Skirt Steak Skewer with Garlic and Herbs	\$4.00++ each
Demitasse of Porcini Espresso with White Truffle Oil	\$4.00++ each
Crostini with Goat Cheese and Sun-Dried Tomato Tapenade	\$2.75++ each
Olive and Feta Skewer with Orange Zest	\$1.75++ each
Phyllo Cup with Creamy Polenta and Forest Mushroom Fondue	\$2.50++ each
Baby New Potato with Crème Fraîche and Caviar	\$5.00++ each

*For our tray-passed à la carte appetizers, our chef recommends three selections per person
for pre-dinner hors d'oeuvres or six selections per person for hors d'oeuvres only.*

*Please note that à la carte appetizers are priced per piece and that there is a minimum
order of 25 pieces per item.*

