

World Famous



Since 1938



BANQUET MENU

Sears Fine Food

439 Powell Street

San Francisco, California 94102

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searsfinefood.com

BANQUET MENU

BEVERAGE PACKAGES

Each package includes those listed previously

| | 1 HOUR | 2 HOURS | 3 HOURS |
|--|--------|---------|---------|
| Soft Beverages <i>Juice, Milk, Carbonated Drinks, Freshly Brewed Coffee, Hot or Iced Tea</i> | 4.00 | 6.00 | 8.00 |
| Draft and Bottled Beer <i>Draft: Sierra Nevada, Pyramid Hefeweizen, Anchor Steam, Stella Artois, Guinness</i> <i>Bottled: Budweiser, Bud Light, Miller, Miller Lite, Samuel Adams, Beck's, Corona, Heineken, Pilsner Urquell, St. Pauli Girl (Non-Alcoholic)</i> | 8.00 | 13.00 | 18.00 |
| House Wine <i>Kenwood Vineyards selections</i> <i>Include Daily Wines by the Glass, add 3.00</i> | 10.00 | 16.00 | 22.00 |
| Well Bar | 13.00 | 20.00 | 27.00 |
| Premium Bar <i>Stolichnaya, Beefeater, Bacardi Superior, Cazadores Reposado, Johnnie Walker Red Label, Seagram's 7, Hennessy V.S.</i> | 17.00 | 25.00 | 33.00 |
| Supreme Bar <i>Absolut, Grey Goose, Tanqueray, Barcardi Gold, Patron Silver, Chivas Regal, Jack Daniel's, Captain Morgan, Remy Martin V.S.O.P., Grey Goose, Grand Marnier, Kahlua, Bailey's Irish Cream</i> | 22.00 | 31.00 | 40.00 |

SELECT ONE SALAD AND THREE ENTREES FOR YOUR MENU

Main course prices include salad, entrée, local sourdough bread with whipped butter and freshly brewed coffee, hot or iced tea or carbonated beverage.
Prices are per person and do not include sales tax or 15% gratuity.

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CHILLED HORS' D OEUVRES

25 pieces/servings per selection

Deviled Eggs *traditional filling, topped with Black Forest ham and a dash of paprika* 35.95

Chicken Liver Pâté *served with sourdough crostini* 37.95

Domestic Cheese Assortment *with fruit of the season and sourdough baguette* 49.95

Smoked Salmon *capers, red onion, lemon aioli, sliced baguette* 45.95

Spinach-Artichoke Dip *parmesan toasts* 35.95

Chilled Prawns *caper cocktail sauce and lemon* 52.95

Market Vegetables *fresh, marinated and grilled, pesto aioli* 29.95

Shellfish Cocktail Shooters *on shredded lettuce with cocktail sauce* crab 49.95 shrimp 34.95

WARM HORS' D OEUVRES

25 pieces/servings per selection

Warm Blue *Point Reyes farmstead cheese, apricot-cherry chutney, roasted garlic on crostini* 38.95

Grilled Steak and Button Mushroom Skewers 48.95

BLT Bites *bacon, lettuce and tomato with black pepper mayonnaise on toast points* 35.95

Sliders *mini burgers on toasted buns, lettuce, tomato, red onion, mayonnaise* 42.95

Dungeness Crab Cakes *crisp fried, lemon-caper aioli* 52.95

Crisp Fried Calamari *served with caper aioli and lemon wedges* 44.95

Miniature Grilled Cheese Sandwiches *filled with ham and white cheddar cheese* 35.95

Swedish Meatballs *classic sauce with sour cream and lingonberries* 37.95

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PLATED FIRST COURSES

| | | |
|---|--------------|-----------------|
| Deviled Eggs <i>traditional filling, topped with Black Forest ham and a dash of paprika</i> | 7.95 | |
| Crisp Fried Calamari <i>served with caper aioli and lemon wedges</i> | 10.75 | |
| Steamed Mussels <i>white wine, garlic, shallots, tarragon</i> | 11.75 | |
| Warm Blue <i>Point Reyes farmstead cheese, apricot-cherry chutney, roasted garlic cloves, crostini</i> | 9.25 | |
| Chicken Wings <i>fried southern style, milk gravy for dipping</i> | 8.75 | |
| Smoked Salmon <i>capers, red onion, lemon aioli, sliced ciabatta</i> | 10.95 | |
| Shellfish Cocktail <i>served ice cold with cocktail sauce, shredded lettuce and lemon</i> | | |
| Dungeness Crab 13.95 | Prawns 10.95 | Bay Shrimp 8.95 |

SALAD

price included with entree

- Apple Cranberry
*baby lettuces, julienne apple, dried cranberries,
candied walnuts, raspberry vinaigrette*
- Market Greens
*baby lettuces, cherry tomatoes, cucumber,
marinated red onion, balsamic dressing*
- Our Caesar
hearts of romaine, garlic croutons, parmesan cheese
- Blue Cheese Wedge
*crisp iceberg lettuce, tomato, croutons, smoked bacon,
blue cheese dressing*

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PASTA

grilled chicken 3.50 ♦ bay shrimp 5.00 ♦ prawns 6.00 ♦ Dungeness crab 9.00

| | |
|---|-------|
| Fettuccine Your Way <i>Alfredo, pesto or marinara</i> | 18.75 |
| Penne on Powell <i>baby spinach, roasted mushrooms, cherry tomatoes, Sonoma goat cheese</i> | 20.25 |
| Artichoke Ravioli <i>sun dried tomatoes, calamata olives, spinach, feta cheese, olive oil</i> | 20.95 |
| Macaroni and Cheese <i>Black Forest ham, asparagus, white cheddar cheese, gratin of bread crumbs</i> | 21.95 |

SEAFOOD

| | | |
|---|--------------|------------------|
| Beer Battered Fried Cod <i>French fries, cole slaw, tartar sauce, lemon wedges</i> | 22.95 | |
| Pan Roasted Salmon or Sea Bass <i>buttered asparagus, roasted Yukon Gold potatoes, lemon-caper aioli</i> | 28.95 | |
| San Francisco Cioppino <i>Dungeness crab, mussels, calamari, cod, prawns, sourdough garlic crouton</i> | 31.95 | |
| Petrале Sole Dore <i>lightly dipped in egg and griddled golden brown,, zucchini noodles, parsley potatoes, lemon-caper sauce</i> | 24.95 | |
| Union Square Louie <i>cucumber, tomato, hardboiled egg, avocado, romaine lettuce, thousand island dressing</i> | | |
| Dungeness Crab 24.95 | Prawns 21.95 | Bay Shrimp 19.95 |

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ORIGINALS

| | | |
|---|----------------|-----------------|
| Classic American Pot Roast <i>mashed potatoes, pan gravy, root vegetable brunois</i> | 23.95 | |
| Roast Chicken <i>glazed parsnips and carrots, roasted Yukon Gold potatoes</i> | 23.95 | |
| Grilled Angus Steak <i>blue cheese butter or brandy peppercorn sauce, mashed potatoes or french fries, green beans</i> | | |
| Filet Mignon 35.95 | New York 32.95 | Flat Iron 28.95 |
| Prime Rib <i>baked potato, creamed spinach, horseradish sour cream and the juices (Friday and Saturday only)</i> | 31.95 | |
| Grilled Pork Chop <i>apricot-cherry chutney, mashed potatoes, buttered asparagus</i> | 24.95 | |
| Lamb T-Bone Chops <i>grilled with garlic, rosemary and black pepper, parmesan polenta, spinach sautéed with roasted peppers</i> | 29.95 | |
| Vegetarian Special <i>sautéed spinach, buttered asparagus, glazed parsnips and carrots, green beans, roasted Yukon Gold potatoes</i> | 20.95 | |

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BLUE PLATE SPECIALS

21.95

MONDAY

Meat Loaf

mashed potatoes, mushroom pan gravy, sautéed spinach

TUESDAY

Slow Braised Pork

sesame jasmine rice, sautéed zucchini, apricot-cherry chutney

WEDNESDAY

Chicken Pot Pie

*classic filling of creamed chicken, carrots, celery and peas,
topped with flaky pastry*

THURSDAY

Roast Breast of Turkey

*sourdough dressing, glazed carrots, mashed potatoes,
natural gravy, cranberry sauce*

FRIDAY

Skillet Blackened Pacific Cod

dirty rice, Creole vegetables, remoulade

SATURDAY

Beef Stroganoff

*tender beef sautéed with mushrooms, onions and sour cream
on buttered egg noodles*

SUNDAY

Della's Fried Chicken

whipped potatoes, green beans, milk gravy

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HOUSE MADE DESSERTS

6.50

Golden Delicious Apple Tart

warm from the oven with vanilla ice cream and caramel rum sauce

White Chocolate Cheesecake

chocolate cookie crumb crust and raspberry puree

Butterscotch Pudding

whipped cream, ginger brandy snaps

Crème Brûlée

*creamy custard topped with a hand torched caramel shell
and berries of the season*

Coconut Pecan Bread Pudding

served warm with bourbon sauce

Chocolate Mousse Cake

hazelnut crust, raspberry puree, chocolate sauce

GET THE SCOOP

5.50

Mango Sorbet

with raspberry puree

Vanilla Ice Cream

*choice of chocolate, raspberry, bourbon
or caramel rum sauce*

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