

*World Famous*



*Since 1938*



## BANQUET MENU

**Sears Fine Food  
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# Banquet Menu

## Beverage Packages

Each package includes those listed previously

	<b>1 HOUR</b>	<b>2 HOURS</b>	<b>3 HOURS</b>
Soft Beverages <i>Juice, Milk, Carbonated Drinks, Freshly Brewed Coffee, Hot or Iced Tea</i>	6.00	8.00	10.00
Draft and Bottled Beer <i>Draft: Sierra Nevada, Drakes Heff, Anchor Steam, 21<sup>st</sup> Amendment IPA, Stella Artois, Bottled: Trumer Pils, Samuel Adams, Heineken, Lagunitas IPA, Anderson Valley Barney Flat Oatmeal Stout, Crispin Dry Cider, Budweiser, Bud Light, Corona</i>	10.00	15.00	20.00
House Wine <i>Include Daily Wines by the Glass, add 3.00</i>	13.00	18.00	24.00
Premium Wine	16.00	21.00	27.00

## Banquet Menu

### 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* prawns 39.95 shrimp 34.95

### Warm Hors d'oeuvres

25 pieces/servings per selection

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

Grilled Steak Skewers *with peppers and onion* 48.95

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

Crab Cakes *crisp fried, tarragon 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

## Banquet Menu

### Menu #1

\$28 per guest

Price includes coffee, tea or carbonated beverage and bread and butter.

Price does not include sales tax or gratuity.

### STARTER

#### ***Chef's Daily Soup***

### ENTREE

*(choice of one)*

#### ***Fettuccine Your Way***

Alfredo, marinara or pesto sauce

#### ***Fish and Chips***

crisp fried in our own beer batter,  
French fries, cole slaw, tartar sauce, lemon

#### ***Cheese Burger***

cheddar cheese, toasted bun,  
lettuce, tomato, red onion, French fries

### DESSERT

#### ***Vanilla Ice Cream***

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## Banquet Menu

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### Menu #2

\$34 per guest

Price includes coffee, tea or carbonated beverage and bread and butter.

Price does not include sales tax or gratuity.

### STARTER

#### *Market Greens*

baby lettuces, cherry tomatoes, cucumber,  
marinated red onion, balsamic dressing

### ENTREE

*(choice of one)*

#### *Grilled Pork Chop*

mashed potatoes, buttered asparagus,  
apricot-cherry chutney

#### *Fettuccine with Chicken*

tossed with Alfredo, marinara or pesto sauce

#### *Pan Roasted Pacific Cod*

buttered asparagus, roasted Yukon gold potatoes,  
lemon caper aioli

### DESSERT

#### *Ice Cream Sundae*

vanilla ice cream with chocolate sauce,  
whipped cream and a maraschino cherry

## Banquet Menu

### Menu #3

\$39 per guest

Price includes coffee, tea or carbonated beverage and bread and butter.

Price does not include sales tax or gratuity.

### STARTER

#### *Caesar Salad*

hearts of romaine, garlic croutons,  
parmesan cheese

### ENTREE

*(choice of one)*

#### *Grilled Bistro Steak*

French fries, green beans, blue cheese butter

#### *Shellfish Linguine*

prawns, mussels and calamari tossed with  
your choice of white or red sauce

#### *Seared Breast of Chicken*

mashed potatoes, sautéed spinach  
natural pan sauce

### DESSERT

#### *White Chocolate Cheesecake*

chocolate cookie crumb crust, raspberry sauce

## Banquet Menu

### Menu #4

\$44 per guest

Price includes coffee, tea or carbonated beverage and bread and butter.

Price does not include sales tax or gratuity.

### STARTER

#### *Apple Cranberry Salad*

baby lettuces, julienne apple, dried cranberries,  
candied walnuts, raspberry vinaigrette

### ENTREE

*(choice of one)*

#### *Grilled New York Steak*

mashed potatoes, green beans, brandy peppercorn sauce

#### *Pan Roasted Salmon*

buttered asparagus, roasted Yukon gold potatoes,  
lemon caper aioli

#### *Roast Chicken*

glazed parsnips and carrots, roasted Yukon potatoes,  
natural pan sauce

### DESSERT

#### *Chocolate Mousse Cake*

hazelnut crust, raspberry puree, chocolate sauce