



PRESIDIO
GOLF COURSE

2024 RECEPTION MENUS

Located in the Clubhouse at the Presidio Golf Course
In the Heart of San Francisco

415/561-4661

300 Finley Road, San Francisco, CA 94129

Light Hors D'oeuvres Reception

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Dry Fruits, Fresh Berries, Toasted Nuts and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

Passed Or Stationery Hors D'oeuvres

Your Choice of *three* Hors D'oeuvre Selections

Dessert Buffet

Assortment of Bite-Sized Desserts

Coffee, Decaf and Hot Tea Station

Heavy Hors D'oeuvres Reception

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Dry Fruits, Fresh Berries, Toasted Nuts and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

Antipasti Platter

Assorted Cured Meats, Cheeses, Olives, Peppers, and Roasted Garlic served with Sliced Bread & Assorted Crackers

Passed Hors D'oeuvres

Your Choice of *four* Hors D'oeuvre Selections

Dessert Buffet

Assortment of Bite-Sized Desserts

Coffee, Decaf and Hot Tea Station

The Presidio Reception

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Dry Fruits, Fresh Berries, Toasted Nuts and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

Carving Station

Herb & Garlic Encrusted Prime Rib

Horseradish Cream Sauce

~ or ~

Herb Roasted Turkey Breast

Cranberry-Orange Chutney

Served with dinner rolls

Accompanied By

Grilled Seasonal Vegetables

Balsamic Glaze

Crispy Potato Skins

Sour Cream, Bacon, Cheese, Green Onion

Chilled Shrimp Cocktail

House-made Sauce

Carving Stations

Carving Station may be added to any package or reception

Herb & Garlic Encrusted Prime Rib

Horseradish Cream Sauce

Roasted Wild Salmon

Dill Creme Fraiche

Hardwood Smoked Tri-Tip

Signature Bourbon BBQ Sauce

Rosemary Brined Pork Tenderloin

Seasonal Chutney

Herb Roasted Turkey Breast

Cranberry-Port Chutney

All prices are subject to prevailing sales tax and 21% service charge

Passed or Stationery Hors D'oeuvres

Hors D'oeuvres Included in Packages or offered Ala Carte
(Pricing includes two pieces per person, per hors d'oeuvre)

Warm

Fried Vegetable Spring Rolls *sweet chile sauce*

Mini Beef Wellington *truffle herb aioli*

Coconut Prawn *curry dipping sauce*

Mini Crab Cakes *gingered sriracha aioli*

Mushroom Puffs *mushroom duxelles, puff pastry*

Mini Grilled Cheese *Tillamook sharp cheddar, rustic sourdough*

Pesto Mozzarella Arancini *tomato basil sauce*

Smoked Ham and Gruyere Croquette *creamy dijon*

Cold

Tuna Tartare *wasabi aioli, avocado, wonton crisp*

Smoked Sturgeon Mousse *whipped ricotta, crispy chip, chive*

Beef Tenderloin Crostini *horseradish cream, arugula pesto*

Mini Shrimp Tostada *avocado mousse, lime salsa*

Chilled Prawn *cocktail sauce*

Caviar Blini *Tsar Nicoulai estate caviar, crème fraiche, chives*
Caviar counts as two hors d'oeuvres in packages

Tomato Bruschetta *olive oil crostini, balsamic glaze, sea salt*

Herb Cream Cheese and Tomato *cucumber cup*

All prices are subject to prevailing sales tax and 21% service charge

Hors D'oeuvre Reception Enhancements

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Dry Fruits, Fresh Berries, Toasted Nuts and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

Grilled Vegetable Platter

Seasonal Display of Grilled & Marinated Vegetables served with a Garlic Yogurt Sauce

Mediterranean Platter

Hummus, Baba Ghanoush, Tzatziki with Fresh Pita Garnished with Olives & Pickled Vegetables

Smoked Salmon Platter

Smoked Salmon served with Capers, Red Onion, Chopped Egg, Lemon, Cucumber, Crostini & Dill Crème Fraiche

Antipasti Platter

Assorted Meats, Cheeses, Olives, Peppers and Roasted Garlic served with Sliced Bread & Crackers

Dessert Selections

Buffet Desserts

Assorted Minis

Assortment of Seasonal Miniatures

Warm Fruit Cobbler

Seasonal Fresh Fruit, Oatmeal Crumb

Assorted Treats

House-Made Cookies, Brownies, & Bars

Late Night Menu

Savory Snacks

stationed with two pieces per person

Slider Station (choice of two)

Prime Rib with White Cheddar, Caramelized Onions, Horseradish Aioli

Buffalo Chicken with Herb Ranch

Kobe Beef Patties with Tillamook Cheddar and Special Sauce

Flat Bread Pizzas (choice of two)

Margarita with Micro Basil and Marinated Tomato

Pepperoni, Asiago, Roasted Mushrooms, and Red Sauce

Grilled Chicken, Pine Nuts, Garlic Confit, Fresh Mozzarella, Pesto Sauce

Hors D'oeuvres

stationed with two pieces per person

Crispy Pot Stickers with Wasabi Soy Aioli

Cheddar Grilled Cheese Bites on Buttered Sourdough

Smoked Ham and Gruyere Potato Croquettes with Dijon Creme

Parmesan Dusted Tater Tots

Truffle Parmesan Popcorn or Chili Dusted Popcorn

Crispy Chicken Tenders with Ranch and Bourbon BBQ Sauce

Cheese Quesadillas

Sweet Treats

stationed with two pieces per person

Warm Cinnamon Sugar Churros with Chili Chocolate Dipping Sauce

Caramel Corn with Candied Nuts

Ice Cream Sunday Station

50 person minimum

Vanilla and Chocolate Ice Cream, Sprinkles, Maraschino Cherries, Chocolate & Caramel Sauce, Crushed Cookies and Candy Toppings

Bar Service Options

Hosted Bar – Based on Consumption

All beverages (or those selected to be hosted) served at the bar(s) are billed based on consumption and added to the master bill. Individual beverage pricing is as follows;

House Brand Liquors, Call Brand Liquors, Premium Brand Liquors, Super Premium Liquors, Beer, Wine, Soft Drinks, Juices

Upon request, the host can set a dollar limit for the bar tab.
Guests are charged cash for their beverage once the limit has been reached.

Hosted Hourly Bar

Level of hosted beverages to be selected by the host.
Hosted Hourly Bar Packages (per person pricing listed)

One Hour Two Three Four Five

Draft Beer, House & Sparkling Wine, Soda, Juice

House Liquor (Well)

Vodka – Barton's ● Gin – Barton's ● Scotch – Dewars ● Rum – Castillo ● Tequila – Montezuma ● Whiskey – Evan Williams

Call Brand Liquor

Vodka – Tito's ● Gin – Bombay ● Scotch – Chivas Regal, Johnny Walker Red ● Tequila – Patron Silver
Whiskey – Bulleit, Jameson, Jack Daniels ● Rum – Captain Morgan, Bacardi Light, Meyer's

Premium Brand Liquor

Vodka – Ketel One ● Gin – Bombay Sapphire, Tanqueray ● Scotch – Johnny Walker Black ● Whiskey – Makers Mark, Crown Royal ● Brandy – Hennessy VS ● Tequila – Don Julio Blanco

Super Premium Brand Liquor

Vodka – Grey Goose ● Gin – Hendricks's, Botanist ● Scotch – Glenlivet 12yr, Glenfiddich 12yr ● Whiskey – Woodford Reserve, Angel's Envy, Greenspot ● Tequila – Don Julio Reposado, Patron Reposado

Hosted Tickets Bar

Host provides tickets to guests, which are valid for one beverage from bar(s).
The appropriate fee is then charged to the master bill for each ticket used.
Guests are charged cash for their beverage if they do not have a ticket.

No Host or Cash Bar

Guests pay cash/credit card for all drinks ordered at the bar(s).

All prices are subject to prevailing sales tax and 21% service charge

Private Event Wine List

Emerald Wines

Raymond R Collection, Cabernet Sauvignon
Murphy Goode, Pinot Noir
Murphy Goode, Chardonnay
Angeline, Sauvignon Blanc
Torresella, Prosecco

Sapphire Wines

Leese Fitch, Cabernet Sauvignon
La Crema, Pinot Noir
J. Lohr, Arroyo Secco Chardonnay
La Crema, Sauvignon Blanc
Chandon, Sparkling Brut

Alternative Whites

Banshee, Chardonnay –
Stag's Leap Aveta, Sauvignon Blanc.

Rosé

Sea Glass, Rosé
Whispering Angel, Rosé

Alternative Reds

Markham, Merlot
J. Vineyard, Pinot Noir
Decoy Limited by Duckhorn, Cabernet Sauvignon

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