

GRACE STREET

CATERING BY ERIN MCKINNEY



Spring 2007

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Grace Street Catering is a leading full service San Francisco Bay Area catering company, founded in 1987. Producing more than 600 events annually, Grace Street Catering's team of professionals is experienced in orchestrating catered affairs of every size and scope, from intimate, personal dinners and storybook weddings to large gala civic events.

Grace Street Catering provides a full range of corporate, convention and private event planning and catering services, including design conception, site location, transportation, decor and entertainment.

Our Chefs use the freshest local products to ensure the highest quality fare specializing in impeccable food preparation and presentation with American and Mediterranean influences.

We are also a fully licensed and insured Alcoholic Beverage Caterer and offer both hosted and no-host wine and cocktail services.

In addition to catering and event services, Grace Street Catering operates the Museum Café at the Oakland Museum of California, and the Bay View Café at the Lawrence Hall of Science in Berkeley, California.

A sampling of recent notable events by Grace Street Catering includes:

- The University of California School of Journalism Lecture Series: evenings with Tom Brokaw, Molly Ivins and George Lucas
- California Shakespeare Festival Fundraising Auction and Dinner
- The American Academy of Achievement Salute to Excellence Weekend
Hoover Dam, Nevada; East Glacier, Montana; Las Vegas, Nevada;
Williamsburg, Virginia; Sun Valley, Idaho; Baltimore, Maryland
Jackson Hole, Wyoming; Washington D.C.
- The League To Save Lake Tahoe's annual fashion luncheon
- The University Of California's Campaign For A New Century Gala
- The Grand Opening for Saks 5th Avenue Men's Store, San Francisco,
- Oakland East Bay Symphony Opening Night Gala Dinner
- Oakland Ballet Opening Night Gala Dinner
- San Francisco Opera Bravo! Opening Night Gala Dinner
- San Francisco Symphony Opening Night Gala Dinner
- San Francisco Ballet Encore! Opening Night Gala Dinner

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Wine Bar Service, House Brands

\$ 10.00 Per Person

Clos Du Bois Chardonnay and Cabernet Sauvignon
Sierra Nevada Pale Ale, Calistoga Sparkling Mineral Water

Italian Wine Bar Service

\$12.00 Per Person

Santa Barbara Verdicchio dei Castelli di Jesi, Le Vaglie, 2005,
Buondonno Chianti Classico 2004, Zardetto Proseco de Conegliano Brut NV,
Calistoga Sparkling Mineral Water

French Wine Bar Service

\$12.00 Per Person

Domaine de la Chapelle Macon Soutre Pouilly, 2005,
Domaine Les Grand Bois Cotes Du Rhone "Cuvee les Trois Soeurs", 2005
Domaine Des Aubuisieres Vouvray Brut NV
Calistoga Sparkling Mineral Water

Full Bar Service, House Brands

\$ 10.00 Per Person

Gordons Vodka, Gordons Gin, Dawson Scotch
Old Crow Bourbon, Ron Rico Rum, Sauza Gold Tequila, Masson Brandy
Clos Du Bois Chardonnay and Cabernet Sauvignon
Sierra Nevada Pale Ale, Calistoga Sparkling Mineral Water

Full Bar Service, Premium Brands

\$ 12.00 Per Person

Absolute Vodka, Tanqueray Gin, Glenlivet Scotch, Maker's Mark Bourbon,
Barbancourt Rum, Sauza Gold Tequila, Chandon Alambic Brandy
Clos Du Bois Chardonnay and Cabernet Sauvignon
Sierra Nevada Pale Ale, Calistoga Sparkling Mineral Water

Full Bar Service, California Artisan Brands

\$ 14.00 Per Person

Hanger One Vodka, Junipero Gin, St. George Single Malt Whiskey
Old Potrero Straight Rye Whiskey, Chandon Alambic Brandy
Clos Du Bois Chardonnay and Cabernet Sauvignon
Old Foghorn Barleywine Ale, Calistoga Sparkling Mineral Water

All prices above are based on 3 Hours of hosted bar service. If you desire bar service for Additional Hours, the supplementary prices are as follows: Wine Bar \$ 2.00 per hour, Italian Wine Bar \$ 3.00 per hour, House Brands \$ 2.00 per hour, Premium Brands \$3.00 per hour, Artisan Brands \$ 4.00 per hour.

Mumm Napa Brut Prestige NV Champagne Toast is \$3.50 Per Person

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Passed Hors D'oeuvres

Mini Spring Lamb Burger
rosemary aioli, feel good bakery brioche

Sonoma Lamb Albóndigas
lamb meatball with pine nuts, mint, romesco sauce

Thai Flank Steak, *pickled cucumber, sesame crisp*

Homemade Chorizo
gougère, roast chili, aged jack cheese

Prosciutto with Warm Roasted Dried Fig, *hazelnut picada*

Roast Chicken Escabeche, *crispy corn tortilla*

Anchovy and Piquillo Pepper Bruschetta

Yellow Tail Tuna Poke
aged soy, thai chili, fried wonton

Shrimp Spring Roll
grapefruit, avocado, toasted almonds

Sweet Potato Chip
tobiko caviar, horseradish cream

Cornmeal Herb Blini
smoked trout, pickled red onion

Smoked Salmon Salad in Spoon
american caviar, crème fraîche, dill

Baldo Rice and Portobello Mushroom Fritter

Spring Pea and Fava Bean Crostini

Delta Asparagus Salad
goat cheese cream, dill shortbread

Plantain Chip, *mojito mango salsa*

Roasted Chili and Peanut Spring Roll
radish, papaya noodles, vietnamese black pepper lime sauce

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An Elegant Spring Dinner

Passed Hors D'oeuvres

Mini Spring Lamb Burger
rosemary aioli, feel good bakery brioche

Smoked Salmon Salad in Spoon
american caviar, crème fraîche, dill

Roasted Chili and Peanut Spring Roll
radish, papaya noodles, vietnamese black pepper lime sauce

Seated Dinner

First Course

Ahi Tuna Carpaccio
spring herb salad, lemon, extra virgin olive oil

Entrée

Fennel Crusted Filet of Natural Beef
parmesan scalloped potato, asparagus, chervil-shallot salad

*artisan breads, house-made breadsticks
and flatbreads with sweet butter*

Dessert

Hazelnut Tuile
vanilla mousse and poached apricots

*fair trade organic coffees and organic flowering teas
served with miniature after dinner sweets*

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An Intimate Spring Dinner

Passed Hors D'oeuvres

Thai Flank Steak
pickled cucumber, sesame crisp

Yellow Tail Tuna Poke
aged soy, thai chili, fried wonton

Baldo Rice and Portobello Mushroom Fritter

Seated Dinner

First Course

Spring Sorrel and Chive Soup

Entrée

Oregano Crusted Atlantic Bass
poached manilla clams, chorizo, fregola sarda, meyer lemon

*artisan breads, house-made breadsticks
and flatbreads with sweet butter*

Dessert

Strawberry Amaretti Tiramisu
strawberry coulis and sugared almonds

*fair trade organic coffees and organic flowering teas
served with miniature after dinner sweets*

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A Casual Spring Dinner

Passed Hors D'oeuvres

Prosciutto with Warm Roasted Dried Fig
hazelnut picada

Shrimp Spring Roll
grapefruit, avocado, toasted almonds

Chopped Delta Asparagus Salad
goat cheese cream, dill shortbread

Seated Dinner

First Course

Artichoke Caponata
roasted peppers, spring onions, lettuces, basil pine nut vinaigrette

Entrée

Roast Breast of Fulton Valley Chicken
pescadero escarole, roasted new potatoes, capers, rosemary, meyer lemon

*artisan breads, house-made breadsticks
and flatbreads with sweet butter*

Dessert

Chocolate Trio
*chocolate truffle tartlet, gianduja cheesecake, chocolate cone
with white chocolate mousse*

*french roast coffees and organic flowering teas
served with miniature after dinner sweets*

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A Spring Buffet Dinner

Passed Hors D'oeuvres

Sonoma Lamb Albóndigas
lamb meatball with pine nuts, mint, romesco sauce

Sweet Potato Chip
tobiko caviar, horseradish cream

Baldo Rice and Portobello Mushroom Fritter

Dinner Buffet

Roast Filet of Beef
ramps, spring herbs, frisée

Rosemary Seared Mahi Mahi
pecan brown butter vinaigrette

Baby Spinach and Pea Shoot Salad
bacon, cremini mushrooms

Grace Street Fresh Ricotta Bruschetta
fava beans

Creamy Laura Chenel Goat Cheese Polenta Soufflé

*artisan breads, house-made breadsticks
and flatbreads with sweet butter*

Dessert

Lemon Olive Oil Torta
seasonal berries and lemon jus

fair trade organic coffees and organic flowering teas

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A Spring Cocktail Buffet

Passed Hors D'oeuvres

Homemade Chorizo
gougère, roast chili, aged jack cheese

Roasted Chili and Peanut Spring Roll
radish, papaya noodles, vietnamese black pepper lime sauce

Cornmeal Herb Blini
smoked trout, pickled red onion

Cocktail Buffet

Circassian Chicken
cranberry beans, cinnamon

Kafte, Pistachio and Tahini Sauce

Eggplant and Toasted Almond Salad

Fava Bean puree with Dill

Flatbreads with Sea Salt

Feta, Black Olives and Extra Virgin Olive Oil

Sweets

Assorted Miniature Desserts
Chocolate Chip Profiteroles, Apricot Marzipan Tartlette, Lavender Honey Petit four,
Cherry Buttermilk Tartlette, Macadamia Nut Tea Cakes

fair trade organic coffees and organic flowering teas

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Spring Cocktail Buffet Station Ideas

Station One

Roast Fulton Valley Chicken
black pepper molasses glaze

Spring Vegetable Ragout

Warm Morel Mushroom Fregola Sarda Salad
thyme, garlic, shaved pecorino

Station Two

Poached Wild Salmon
green onion mayonnaise

Shaved Fennel
picholine olives, roasted beets, caper red onion vinaigrette

Crispy Potato and Leek Rösti

Station Three

Fennel Crusted Filet of Natural Beef
Roasted pepper caper compote

Potato Gnocchi
morels, asparagus, nasturtiums

Roasted Beet, Dill and Frisée Salad

Station Four

Springtime Italian Pastas

Rigatoni, *three cheeses, cream, chives, spring garlic*

Spaghetti, *ramps, garlic bread crumbs*

Tagliatelle, *fava beans, pecorino romano*

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First Courses

Roast Asparagus Salad
mâche, roasted pepper caper vinaigrette

Artichoke Caponata
roasted peppers, spring onions, lettuces, basil pine nut vinaigrette

Roasted Beet, Dill and Frisée Salad

Marinated Wild Mushroom Salad
dandelion greens, goat cheese, feel good bakery levain toast

Ahi Tuna Carpaccio
spring herb salad, lemon, extra virgin olive oil

Shellfish Salad
*poached wild prawns, scallops, mussels and clams
lemon, spring potatoes and baby leek vinaigrette*

Italian Spec
rosemary pickled peppers, crostini with egg salad

Braised Beef Cheeks
soft polenta, sofrito, garlic bread crumbs

Roast Duck Breast
beets, mâche, walnut vinaigrette

Grilled Molasses Glazed Tolinas Quail
rhubarb chutney, boursin cheese toast

Savory Onion Tart
arugula, olive-pine nut vinaigrette

Spring Carrot Soup
chioggia beats, Kendal farm crème fraîche

Spring Sorrel and Chive Soup

San Marzaro Tomato and Fennel Bisque

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Entrees

Roast Grouper

braised lacinato kale, edamame, pickled ginger vinaigrette

Rosemary Seared Mahi Mahi

pecan brown butter vinaigrette, yellow corn cake

Baked Wild Salmon

artichokes a la grecque, rainbow chard, black olive-pine nut relish

Oregano Crusted Atlantic Bass

poached manila clams, chorizo, fregola sarda, meyer lemon

Roast Filet of Natural Beef

morel mushroom, baldo rice cake, treviso radicchio, red wine sauce

Fennel Crusted Filet of Natural Beef

parmesan scalloped potato, asparagus, chervil-shallot salad

Braised Painted Hills Short Ribs

spring herb mustard spaetzle

Spice Roasted Sirloin of Beef

potato-pancetta cake, red wine onion compote, tarragon beef essence

Roast Breast of Fulton Valley Chicken

pescadero escarole, roasted new potatoes, capers, rosemary meyer lemon

Rosemary Crusted Colorado Lamb

t.d. willy organic artichokes, asparagus, soft polenta, lamb mint essence

Spring Lamb Stew

carrots, garbanzo beans, white asparagus, rosemary aioli

Curried French Green Lentils

savoy spinach, spring vegetables, pappadum, cucumber raita

Savory Organic Garden Vegetable and Reggiano Galette

spring onions, warm spinach salad

Spring Vegetable "Pot Pie"

fingerling potatoes, morel mushrooms, tarragon biscuit

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Desserts

Angel Food Cake
rhubarb sauce and rose geranium crème anglaise

Sour Cherry Almond Tarte
served with vanilla whipped cream

Strawberry Amaretti Tiramisu
strawberry coulis and sugared almonds

Lemon Olive Oil Torta
seasonal berries and lemon jus

Chocolate Trio
*chocolate truffle tartlette, gianduja cheesecake,
chocolate cone with white chocolate mousse*

Chocolate Sambuca Tarte
espresso whipped cream

Milk Chocolate Pot de Crème
chocolate wafer cookies and crème fraîche

Pistachio Baklava
passion fruit crème anglaise

Hazelnut Tuile
vanilla mousse and poached apricots

Poppy Seed-Chèvre Cheesecake
with strawberry honey compote

Petites

Chocolate Chip Profiteroles, Apricot Marzipan Tartlette, Lavender Honey Petit four,
Cherry Buttermilk Tartlette, Macadamia Nut Tea Cakes

Cherry Rugelach, Chocolate Shortbread, White Chocolate Raspberry Bars,
Pecan Sandies, Chocolate Rum Crackle Cookies