

waterbar



Private Event Menus



Passed Hors d'Oeuvres

/ CHOOSE THREE: \$30 PER PERSON FOR EACH 30 MINUTES /

Lobster Bites / maine lobster salad, pain de mie, fines herbes (\$5 per person supplement)

Paddlefish Caviar / sweet onion, house made potato chip (\$5 per person supplement)

Mini Dungeness Crab Cakes / yuzu remoulade

Flat Iron Steak Skewers / chimichurri

(vegetarian) **Mushroom Toast** / herbed goat cheese

(vegetarian) **Deviled Eggs** / sweet pepper relish

Baked Oysters / gochujang butter

Chili Rubbed Gravlax / rye toast, caraway cream

California White Sea Bass Ceviche / pickled jalapeno, sweet potato

Stations

Artisan Cheese Plate

\$15 per portion

three types of expertly sourced cheese

candied nuts, acme sourdough
baguette

Charcuterie Board

\$15 per portion

three types of responsibly
raised cured meats

house made pickles, marinated
olives, whole grain mustard

Raw Bar Station

/ DAILY SELECTION OF OYSTERS /

On the Half Shell / \$55 per dozen

seasonal mignonette, house made
cocktail sauce, lemon

Tiger Prawn Cocktail

\$5 per piece

house made cocktail sauce, lemon

Caviar Service

Kaluga \$175 per oz

White Sturgeon \$140 per oz

toasted brioche, traditional
accompaniments

Passed Mini Desserts or Dessert Station

/ \$5 PER PIECE /

Cream Puff

caramel coffee custard

Lemon Tart

huckleberry, toasted meringue

Espresso Brownie Bites

mocha buttercream

Acme Sourdough Bread Service \$3 per person
sweet cream butter, maldon sea salt

First Course

~ CHOOSE ONE ~

Seared Rare Tuna Salad / smashed potatoes, saffron aioli, arugula

Shellfish Bisque / brioche croutons, lemon crème fraiche

Little Gem Salad / brioche croutons, artisan bacon, hazelnut vinaigrette

Entrée Course

~ CHOOSE TWO ~

Fish & Chips / beer battered haddock, yuzu tartar sauce

Oak Grilled Flat Iron / romano beans, truffle aioli, fingerling potatoes

Ricotta Gnocchi / foraged mushrooms, tomatoes, roasted peppers

McFarland Springs Trout / eggplant Milanese, roasted tomato relish

Seared Dorade / italian butter beans, zucchini, charred cherry tomatoes

Dessert Course

~ CHOOSE ONE ~

Roasted Banana Cheesecake / salted caramel, brown butter crumble (GF)

Lemon Chiffon Cake / huckleberries, whipped crème fraiche (NF)

Chocolate Crème Brûlée / blood orange-hazelnut shortbread

Waterbar strives to ensure the highest standard of environmentally safe, sustainably sourced seafood from both local and international waters, respecting seasonality, and the natural essence of the sea. Selections above are a representation of our current offerings. Items are subject to change due to seasonality.

We are happy to accommodate people with dietary restrictions and vegetarians.

Acme Sourdough Bread Service \$3 per person

sweet cream butter, maldon sea salt

First Course

~ CHOOSE ONE ~

Ricotta Ravioli / smoked ham hock tomato broth**Savoy Spinach Salad** / mushroom vinaigrette, pt reyes blue cheese, crisp shallots**Scallop Carpaccio** / cara cara oranges, fennel, green olive**Butter Lettuce Salad** / oregon bay shrimp, baby beets, champagne**Cauliflower Soup** / grilled prawn relish, citrus**Entrée Course**

~ CHOOSE TWO ~

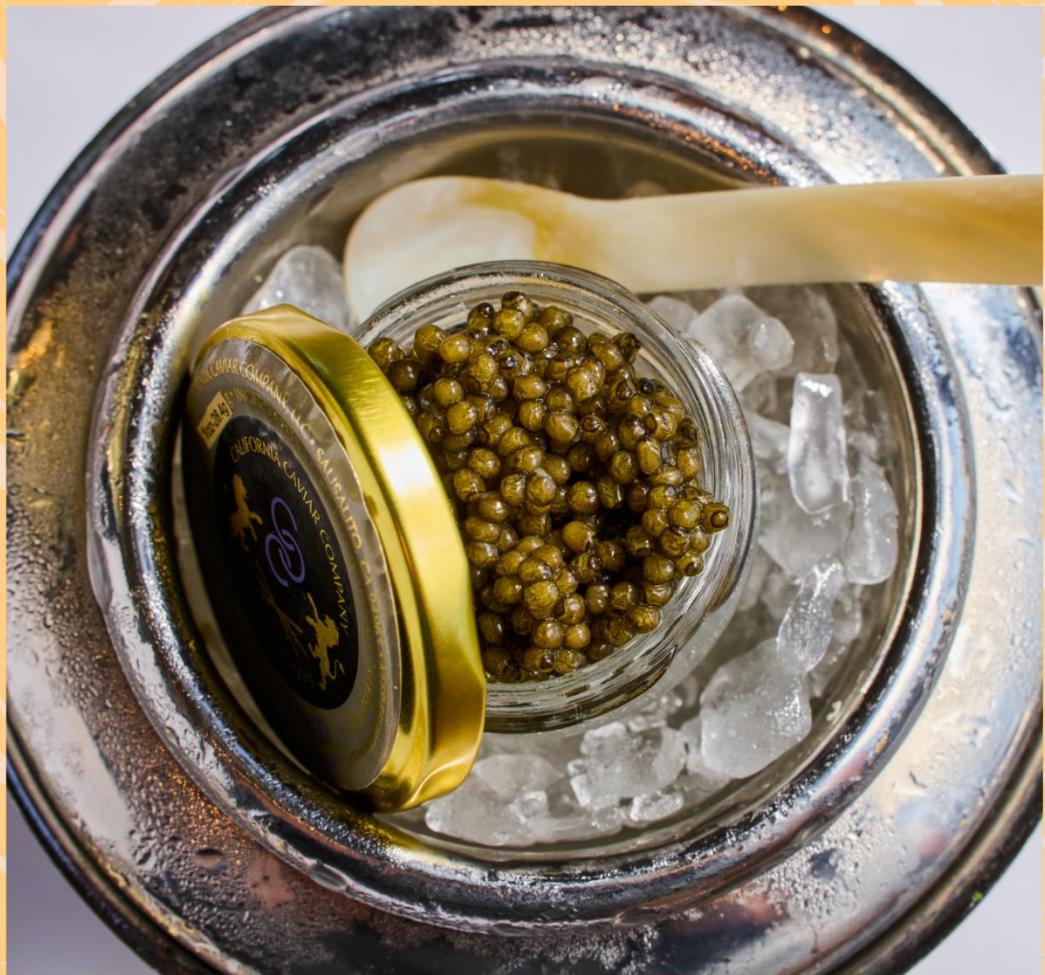
Filet of Beef / red onion soubise, orzo, chimichurri**Black Cod** / "creamed" corn, eggplant milanese, roasted tomato**California Swordfish** / french flageolet beans, sweet pea pesto**Ahi Tuna** / blue lake beans, roasted peppers, spring onion vinaigrette**Red Wine Braised Beef Short Rib** / ricotta gnocchi, mushrooms, tobacco onions**Dessert Course**

~ CHOOSE ONE ~

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