

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 / mini english muffins, crème fraîche (\$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 Gravlox / 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 /

Peach Puff Pastry Tart

caramel, raspberry

Roasted White Chocolate Cheesecake

amaretti cookie crust, blueberry

Espresso Brownie Bites

kahlua buttercream

Acme Sourdough Bread Service \$3 per person

sweet cream butter, maldon sea salt

First Course

~ CHOOSE ONE ~

Summer Tomato Salad / arugula, aged sherry, sunflower seeds

Seared Rare Tuna Salad / smashed potatoes, saffron aioli, summer beans

Shellfish Bisque / brioche croutons, lemon crème fraîche

Little Gem Salad / candied pecans, bacon, bing cherries, pt. reyes blue cheese

Entrée Course

~ CHOOSE TWO ~

Fish & Chips / cornmeal crusted haddock, yuzu tartar sauce

Oak Grilled Flat Iron / apricot barbecue, sweet corn, mushrooms

Ricotta Gnocchi / sweet corn, fava beans, parmesan corn brodo

McFarland Springs Trout / eggplant Milanese, roasted tomato relish

Seared Dorade / italian butter beans, roasted peppers, spring onion vinaigrette

Dessert Course

~ CHOOSE ONE ~

Peach Panna Cotta / candied pistachios, shiso (GF)

Roasted White Chocolate Cheesecake / amaretti cookies, blueberries, whipped crème fraîche (GF)

Baked Chocolate Mousse / raspberries, cocoa nib crème anglaise (GF)

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 ~

Parmesan Brodo / sweet corn ravioli, basil oil

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

Asparagus Risotto / nasturtiums, grana padana

Entrée Course

~ CHOOSE TWO ~

Filet of Beef / red onion soubise, orzo, chimichurri

Whitefish / "creamed" corn, eggplant milanese, roasted tomato

Alaskan Halibut / 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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399 The Embarcadero, San Francisco, CA 94105 / 415.284.9922 / waterbarsf.com