

waterbar



Private Event Menus



Passed Hors d'Oeuvres

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

Honey Walnut Lobster / walnuts, citrus (\$5 per person supplement)

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

Mini Dungeness Crab Cakes / spicy aioli

Flat Iron Steak Skewers / calabrian chili sauce

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

(vegetarian) **Chickpea Panisse** / blistered cherry tomato

Chicken Dumpling / pineapple teriyaki

Octopus Skewer / papas bravas, chipotle mayo

Tuna Tartare / ponzu, horseradish, rice cracker

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 /

Apple Pie Cookies

molasses, cinnamon

S'mores Brownie

graham cracker, marshmallow

Pumpkin Cheesecake Bites

whipped cream, gingersnap crust

Acme Sourdough Bread Service \$3 per person

sweet cream butter, maldon sea salt

First Course

~ CHOOSE ONE ~

Albacore Tuna / avocado, tomato, frisee, ponzu

Shellfish Bisque / brioche croutons, lemon crème fraîche

Market Salad / artichoke, dates, seasonal fruit

Entrée Course

~ CHOOSE TWO ~

Fish & Chips / yuzu tartar sauce, yeasted beer batter, french fries

Oak Grilled Flat Iron / crispy potatoes, savoy spinach, red wine gastrique

Seafood Cavatelli / mussels, fennel

Pacific Black Cod / celery root, brassicas

Seared Dorade / garlic yogurt, charred cabbage, chermoula

Dessert Course

~ CHOOSE ONE ~

Chocolate Pot de Crème / mascarpone chantilly, chestnut cookie

Carrot Cake / cream cheese frosting, candied walnuts

White Chocolate Cheesecake / cranberries, orange scented crumble (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 ~

Seafood Cavatelli / mussels, fennel

Market Salad / artichoke, dates, seasonal fruit

Seared Sea Scallops / cauliflower puree, fennel citrus salad

Shellfish Bisque / brioche croutons, lemon crème fraîche

Entrée Course

~ CHOOSE TWO ~

Filet of Beef / fingerling potatoes, spinach, horseradish cream, red wine jus

Pacific Black Cod / celery root, brassicas

California Swordfish / coconut fumet, papaya, bell pepper, mango

Alaskan Halibut / charred cabbage, chermoula, garlic yogurt

Duck Confit / pumpkin seed romesco, mustard greens, duck jus

Dessert Course

~ CHOOSE ONE ~

Chocolate Pot de Crème / mascarpone chantilly, chestnut cookie

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