

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 fraiche

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

Elote Agnolotti / roasted corn, ricotta, mushroom

Wild King Salmon / dashi beurre, spinach, lentils

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 ~

Elote Agnolotti / baby artichokes, corn, ricotta, tarragon

Market Salad / artichoke, dates, seasonal fruit

Seared Sea Scallops / cauliflower puree, fennel citrus salad

Shellfish Bisque / brioche croutons, lemon creme fraiche

Entrée Course

~ CHOOSE TWO ~

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

Wild King Salmon / summer bean salad, warm mustard vinaigrette

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

Alaskan Halibut / aji amarillo, broccolini, sesame vinaigrette

Duck Confit / white bean puree, turnips, duck jus

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.



waterbar

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