KINCAID'S
FISH, CHOPS & STEAKS

SPECIAL OCCASION MENUS

Each Kincaid's restaurant is uniquely local, and we invite you and your guests to join us and explore how Kincaid's brings local to life.



KINCAID'S BURLINGAME
60 Bay View Place, Burlingame, CA 94010
(650) 342-9844



TREAT YOUR GUESTS WITH A TAKEAWAY!

Chocolate truffle box $10
Add label with a customized message or your Company logo +$1 per box

RECEPTION MENU

HORS D'OEUVRES - COLD

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

TOMATO & BASIL BRUSCHETTA
50 pieces $65

CAPRESE SKEWERS
50 pieces $85

PROSCIUTTO WRAPPED ASPARAGUS
50 each $95

SHRIMP CEVICHE TOSTADAS*
50 each $120

SHRIMP COCKTAIL
50 each $135

PRIME RIB BRUSCHETTA*
25 each $140

SEARED AHI, WONTON CHIPS
50 each $135

HORS D'OEUVRES - HOT

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

MUSHROOM BRUSCHETTA
25 each $65

CRAB TOTS
50 each $85

CHICKEN TERIYAKI SKEWERS
50 each $110

COCONUT SHRIMP
50 each $110

TERIYAKI BEEF & PINEAPPLE SKEWERS*
50 each $125

MINI CRAB CAKES
50 each $150

GRILLED SHRIMP SKEWERS
50 each $150

PRIME RIB SLIDERS*
25 each $150

COCKTAIL RECEPTION PLATTERS & DISPLAYS

DESIGNED TO SERVE 25 GUESTS

SEASONAL FRESH FRUIT $120

CHILLED CHEF SELECT ROASTED VEGETABLES $75

ASSORTED DOMESTIC CHEESE & CRACKERS $125

CRAB DIP $85

BAKED BRIE WITH CROSTINI & ACCOUTREMENTS $85

FLASH FRIED CALAMARI MISTO $100

ANTIPASTO PLATTER $95

SEARED AHI, WONTON CHIPS $135
50 of each

CHILLED OYSTERS* MP

OYSTERS & SHRIMP COCKTAIL* $300
50 of each

CHILLED SEAFOOD DISPLAY* $500
shrimp, oysters & chilled lobster*

ADD A CARVING STATION TO YOUR RECEPTION

CARVING STATIONS DESIGNED FOR 25 GUESTS

SERVED WITH ACCOUTREMENTS + BRIOCHE SLIDER BUNS

ROASTED TURKEY BREAST $250

HERB-CRUSTED ROASTED BEEF TENDERLOIN* $485

HERB-CRUSTED PRIME RIB* $575



Tax and 22% service charge not included.

*NOTICE: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

PLATED LUNCH MENUS

Available for events beginning before 3pm
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.





BAKER BEACH $48

FIRST COURSE

Select 1 option for your guests

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉE

GRILLED SALMON*
Butter basted, beurre blanc

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, mashed potatoes, chef select vegetables

PRIME RIB TACOS*
Corn tortillas, avocado salsa, chipotle ranch, lime

SHRIMP FETTUCCINE
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

GRILLED SHRIMP SCAMPI
Yukon Gold mashed potatoes, asparagus beurre blanc, fried capers

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE

KEY LIME PIE

CRISSY BEACH $53

FIRST COURSE

Select 1 option for your guests

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉE

GRILLED SALMON*
Spicy rosemary butter

CHARGRILLED SIRLOIN*
8oz., sirloin, sliced with demi-glace, Yukon Gold mashed potatoes, chef select vegetables

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, mashed potatoes, chef select vegetables

PACIFIC ROCKFISH & CHIPS
Locally sourced rockfish, beer batter, French fries, house-made tartar sauce

SHRIMP FETTUCCINE
Garlic cream, clam broth, tomato, spinach, Parmesan, lemon

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE

KEY LIME PIE

Vegetarian Pasta Primavera available upon request
House Salad may be substituted for Caesar on any menu, Upgrade to Lobster Bisque +$3

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 22% service charge not included.
A minimum of 20 guests is required. * Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

LUNCH BUFFET MENU

Available for events beginning before 3pm. Per person prices based on a minimum of 25 Guests
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.





MARSHALL'S BEACH $53

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

MIXED GREEN SALAD

ENTRÉE

Select 3 options for your guests

PRIME RIB TACOS*
Corn tortillas, avocado salsa, chipotle ranch, lime

CREAMY PESTO & SALMON PENNE*
Asparagus, artichokes, mushrooms, tomatoes, Parmesan

SHRIMP FETTUCCINE
Garlic cream, clam broth, tomato, spinach, Parmesan, lemon

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crusted, Dijonnaise

COCONUT SHRIMP
Cajun marmalade, green onion

SIDES

YUKON GOLD MASHED POTATOES
CHEF SELECT SEASONAL VEGETABLES

DESSERT

Select 1 option for your guests

MINI KEY LIME PIE

OCEAN BEACH $60

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

MIXED GREEN SALAD

ENTRÉE

Select 3 options for your guests

GRILLED SALMON*
Spicy rosemary butter

SHRIMP FETTUCCINE
Garlic cream, clam broth, tomato, spinach, Parmesan, lemon

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crusted, Dijonnaise

PRIME RIB TACOS*
Corn tortillas, avocado salsa, chipotle ranch, lime

PACIFIC ROCKFISH & CHIPS
Locally sourced rockfish, beer batter, French fries, house-made tartar sauce

SIDES

YUKON GOLD MASHED POTATOES
CHEF SELECT SEASONAL VEGETABLES

DESSERT

Select 1 option for your guests

MINI KEY LIME PIE

ADD A CARVING STATION TO YOUR BUFFET

ROASTED TURKEY BREAST $250

HERB-CRUSTED ROASTED BEEF TENDERLOIN $485

HERB-CRUSTED PRIME RIB $575

Carving Stations designed for 25 guests

Vegetarian Pasta Primavera available upon request. House Salad may be substituted for Caesar on any menu, Upgrade to Lobster Bisque +$3

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PLATED DINNER MENUS

Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.



MARINA $60

FIRST

Select 1 option for your guests

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing, lemon

NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests
Entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

GRILLED PORK CHOP WITH APRICOT CHUTNEY*
Herb brine, roasted fingerling potatoes

GRILLED SALMON*
Butter basted, beurre blanc

CHARGRILLED SIRLOIN*
8 oz, sliced, demi-glace

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

SHRIMP FETTUCCINE
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream



PEARL $70

FIRST

Select 1 option for your guests

LITTLE GEM WEDGE
Radish, bacon, blue cheese crumbles, tomato, blue cheese dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests
Entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

SLOW-ROASTED HERB-CRUSTED PRIME RIB*
12 oz., au jus, creamy horseradish

FIERY AHI TUNA*

DUNGENESS CRAB & SHRIMP FETTUCCINE
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

CHOCOLATE TORTE
Rich and dense, raspberry sauce, whipped cream



DYLAN $80

FIRST

Select 1 option for your guests

LITTLE GEM WEDGE
Radish, bacon, blue cheese crumbles, tomato, blue cheese dressing

LOBSTER BISQUE

ENTRÉE

Select 3 options for your guests
Entrees served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

SURF & TURF
7 oz. filet, garlic shrimp

SEASONAL KING SALMON*
Choose our seasonal preparation or simply prepared

OVEN-ROASTED CHILEAN SEABASS*
Butter basted, beurre blanc

GRILLED SEAFOOD TRIO*
Scallops, shrimp, salmon, beurre blanc, capers, lemon

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

CHOCOLATE TORTE
Rich and dense, raspberry sauce, whipped cream

Vegetarian Pasta Primavera available upon request
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DINNER BUFFET MENU

Per person prices based on a minimum of 25 guests.

Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.







NEPTUNE $70

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

Select 2 options for your guests

CLAM CHOWDER

ROMAINE CAESAR

MIXED GREENS

BLUE CHEESE SALAD
Romaine, slivered almonds, chopped egg, blue cheese crumbles

ENTRÉE

Select 3 options for your guests

GRILLED SALMON
Butter basted, beurre blanc

CRAB STUFFED SHRIMP
Oven roasted, buerre blanc

CHARGRILLED SIRLOIN
Demi-glace
Presented in chaffing dish, may be Carved on Carving Station +$75

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

SHRIMP PENNE PASTA
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

MINI KEY LIME PIE

CHOCOLATE TORTE

POSEIDON $80

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

Select 2 options for your guests

CLAM CHOWDER

ROMAINE CAESAR

MIXED GREENS

BLUE CHEESE SALAD
Romaine, slivered almonds, chopped egg, blue cheese crumbles

ENTRÉE

Select 3 options for your guests

GRILLED KING SALMON*
Spicy rosemary butter

CRAB & SHRIMP PENNE PASTA
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

ALMOND-CRUSTED SEA SCALLOPS*
Asiago and almond crust, beurre blanc

SLOW-ROASTED HERB-CRUSTED PRIME RIB*
Au jus, creamy horseradish
Presented in chafing dish, upgrade to Carving Station +$75

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

RIGATONI BOLOGNESE
Italian sausage, garlic cream, tomatoes, Parmesan

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

MINI KEY LIME PIE

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