Horatio's

SPECIAL OCCASION MENUS

Come experience the romance and brilliance of a 200-year-old Royal Navy at this one-of-a-kind restaurant. You will be surrounded by handcrafted beams, authentic nautical artifacts, and amazed with a spectacular view over the bay.





HORATIO'S
60 Monarch Bay Drive
San Leandro, CA 94577
Main: (510) 351-5556
Events: (510) 352-1684



TREAT YOUR GUESTS WITH A TAKEAWAY

Chocolate Truffle Box $10

Include special message or Logo on box +$1

RECEPTION MENU

HORS D'OEUVRES

All items can be hand-passed or displayed.

COLD

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

SMOKED SALMON TOAST*
25 each $145

PRIME RIB BRUSCHETTA*
25 each $140

HOT

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 ROASTED VEGETABLES $75

ASSORTED DOMESTIC CHEESE & CRACKERS $125

CRAB DIP $85

BAKED BRIE WITH CROSTINI, ACCOUTREMENTS $85

FLASH FRIED CALAMARI MISTO $100

ANTIPASTO $95

CHILLED OYSTERS* $225

OYSTERS & SHRIMP COCKTAIL* $300
50 of each

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



ADD 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

*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.

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis.
Tax and 21% service charge not included. A minimum of 20 guests is required.

PLATED LUNCH MENUS

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





BAKER BEACH $39

2 course menu with dessert add on options

FIRST COURSE

Select 1 option for your guests

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests

GRILLED FRESH SALMON*
Spicy rosemary butter, mashed potatoes, chef select vegetables

CAJUN CHICKEN FETTUCCINE
Spicy cajun sauce, andouille sausage, Parmesan, green onion

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

OPEN-FACED CRAB SANDWICH
Artichokes, tomatoes, Parmesan, Cheddar on toasted sourdough

COCONUT CRUNCHY SHRIMP
Cajun marmalade, French fries

DESSERT

Add a dessert selection to your event

VANILLA ICE CREAM +$8

ASSORTED COOKES +$5

SELECTION FROM DESSERT MENU Menu Price

CRISSY BEACH $49

3 course menu including dessert

FIRST COURSE

Select 1 option for your guests

ROMAINE CAESAR
Parmesan, artisan crouton, house-made dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests

GRILLED FRESH SALMON*
Spicy rosemary butter, mashed potatoes, chef select vegetables

ASIAGO CRUSTED ROCKFISH*
Pan seared, mashed potatoes, seasonal vegetables, beurre blanc, capers

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

GRILLED SHRIMP SCAMPI
Garlic butter, beurre blanc, fried capers, mashed potatoes, chef select vegetables

GRILLED PORK CHOP WITH APRICOT CHUTNEY
Herb brine, roasted fingerling potatoes, market fresh vegetables

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

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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 $52

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

STARTERS

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

MIXED GREEN SALAD

ENTRÉES

Select 3 options for your guests

GRILLED SHRIMP SCAMPI
Garlic, fried capers, beurre blanc

CREAMY PESTO & SALMON PASTA
Asparagus, artichokes, mushrooms, tomatoes, parmesan

CRUNCHY COCONUT SHRIMP*
Cajun marmalade, green onion

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

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

SIDES

YUKON GOLD MASHED POTATOES
CHEF SELECT SEASONAL VEGETABLES

DESSERT

ASSORTED COOKIES

OCEAN BEACH $58

STARTERS

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

MIXED GREEN SALAD

ENTRÉES

Select 3 options for your guests

GRILLED SALMON
Spicy rosemary butter

CRUNCHY COCONUT SHRIMP*
Cajun marmalade, green onion

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

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

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

SIDES

YUKON GOLD MASHED POTATOES
CHEF SELECT SEASONAL VEGETABLES

DESSERT

MINI KEY LIME PIE

ADD A CARVING STATION TO YOUR BUFFET

HERB CRUSTED ROASTED BEEF TENDERLOIN $485
ROASTED TURKEY BREAST $250
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 $56

FIRST COURSE

Select 1 option for your guests

ROMAINE CAESAR

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 SALMON
Spicy rosemary butter

GRILLED SHRIMP SCAMPI
Garlic butter, beurre blanc, fried capers

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

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

CHARGRILLED SIRLOIN*
8 oz., sliced with demi-glace

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 $63

FIRST COURSE

Select 1 option for your guests

POINT REYES BLUE CHEESE SALAD

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

SURF & TURF*
8 oz. sirloin, sliced with demi-glace + garlic shrimp

SEASONAL SALMON*
Choose seasonal preparation or simply prepared

ASIAGO CRUSTED ROCKFISH*
Pan seared, beurre blanc, capers

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 2 options 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 $77

FIRST COURSE

Select 1 option for your guests

LITTLE GEM WEDGE

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

CHARGRILLED FILET & PRAWNS
9 oz. filet, garlic prawns, asparagus

ALMOND CRUSTED SEA SCALLOPS*
Pan seared golden brown, beurre blanc, caramelized onions, asparagus, fire roasted red peppers

SALMON OSCAR
Crab topping, béarnaise

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

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

Select 2 options 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
House Salad may be substituted for Caesar on any menu, Upgrade to Lobster Bisque +$3

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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 $60

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

ENTRÉES

Select 3 options for your guests

GRILLED SALMON*
Spicy rosemary butter

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

PACIFIC ROCKFISH
Locally sourced rockfish, beer battered, house-made tartar sauce

CHARGRILLED SIRLOIN*
Sliced with demi-glace
Presented in chafing dish, upgrade to Carving Station +$75

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

ASSORTED COOKIES

POSEIDON $70

STARTERS

Select 2 options for your guests

CLAM CHOWDER

ROMAINE CAESAR

MIXED GREENS

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

ENTRÉES

Select 3 options for your guests

GRILLED SALMON*
Spicy rosemary butter

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

ALMOND CRUSTED SEA SCALLOPS*
Beurre blanc, caramelized onions, asparagus, fire roasted red peppers

CHARGRILLED SIRLOIN*
Sliced with demi-glace
Presented in chafing dish, upgrade to Carving Station +$75

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

SIDES

YUKON GOLD MASHED POTATOES

CHEF SELECT SEASONAL VEGETABLES

DESSERT

MINI KEY LIME PIE

CHOCOLATE TORTE

ADD A CARVING STATION TO YOUR BUFFET

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