

PRESIDIO FOODS CATERING



www.presidio.gov/catering



Presidio Foods Catering is proud to offer menus developed by celebrated James Beard award-winning chef Traci Des Jardins. Our ingredients are farm to fork and sourced from local farmers with sustainable practices.

Presidio Foods Catering is able to support your complete event planning needs, including the rental of tables, chairs, linens, glassware, and china. We can also assist with floral arrangements, lighting, and entertainment.

(415) 561-2789

catering@presidio-foods.com

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About Chef Traci Des Jardins



A native of Northern California, Traci Des Jardins has six restaurants in San Francisco, including three at the Presidio in partnership with the Presidio Trust: The Commissary, Arguello, and TRANSIT. The Commissary has been selected as one of the *San Francisco Chronicle's* Top 100 Restaurants in Northern California for two consecutive years. Her other award-winning restaurants include Jardinière, Mijita Cocina Mexicana, and Public House.

Traci Des Jardins is a two-time James Beard award-winner and has earned a number of industry accolades. She sits on the board of La Cocina, a San Francisco based non-profit business incubator. She is a deeply committed activist and philanthropist working with hunger-relief organizations such as Share Our Strength, Citymeals On-Wheels, and other non-profits such as amfAR.



EVENT PLANNING INFORMATION

menu selection

We are pleased to help you select appropriate menus and answer any questions. Our chefs will happily work with you to create special menus. Menu selections must be submitted at least two weeks prior to the event date.

corkage and cutting fees

Corkage fee of \$15 per bottle for wine provided by client.

Cutting fee of \$3 per person for cake from an outside vendor.

chefs

Chefs are required for interactive food stations for a fee of \$200 per chef.

decor

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cover count attrition / meal guarantee

Confirmation on the number of guests is the sole responsibility of the client. The guarantee must be received prior to 11 am, five business days in advance or the original number of guests specified on the event order will be charged. If the number falls below the meal guarantee, the host is responsible for the number guaranteed.

confirmation of setup

Preliminary arrangements are due two weeks prior to your event date. Confirmation of final room setup is due at the time of your final number guarantee, and not later than five business days prior to the start of your function.

shipments

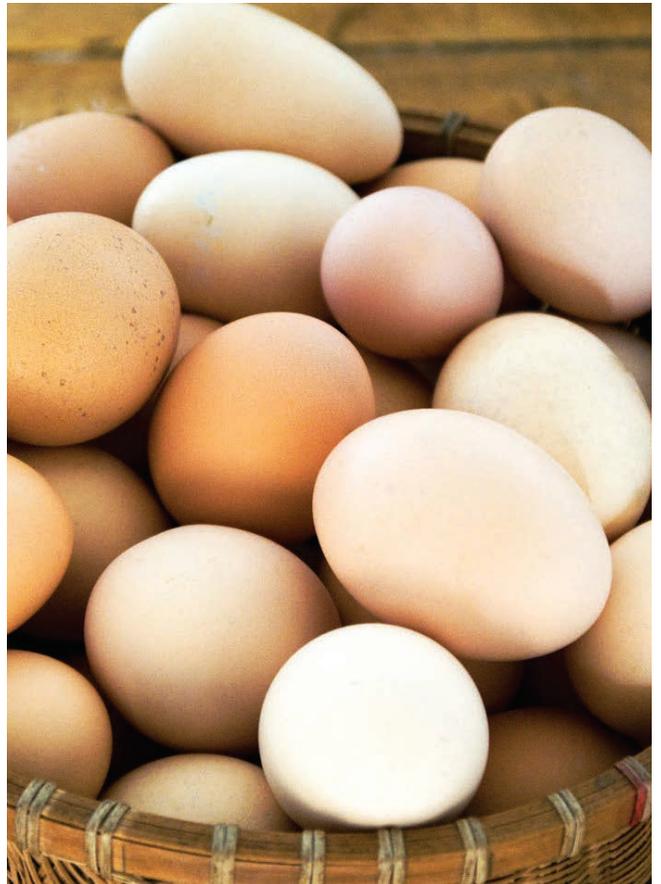
Shipments may be delivered a maximum of three business days prior to the date of the event. Please contact your event manager for details and information on portage charges.

service charge and sales tax

A 21% service charge and sales tax of 8.75% are added to all food and beverage charges. Please note that the service charge is taxable and food and beverage prices are subject to change without notice. All prices quoted in this menu do not include applicable taxes and gratuity. Other items such as rentals, floral, and labor are taxable.

We appreciate your consideration of Presidio Foods Catering and look forward to providing you with a memorable event.





BREAKFAST BUFFET

Each buffet is designed for a minimum of ten guests, scheduled for one hour.

All breakfast packages include: chilled orange and cranberry juices, Equator coffee, fair trade Five Mountain teas, and milk.

the scout

assorted muffins, sweet and savory scones
european style butter, house-made preserves
greek yogurt, mixed nut and coconut granola
selection of seasonal fruit
add cage free hard-boiled eggs

the healthy agenda

house-made granola
assorted cereals
warm steel cut oatmeal
greek yogurt
nonfat, whole milk
brown sugar, dried fruits, assorted nuts and berries, toasted coconut
selection of seasonal fruit
add cage free hard-boiled eggs

the bagel fix

assorted bagels
cream cheese, chive cream cheese, peanut butter, european style butter, house-made preserves
smoked salmon, tomatoes, red onion, cucumber
selection of seasonal fruit
add cage free hard-boiled eggs



the farmhouse

assorted mini scones

european style butter, house-made preserves

scrambled eggs, california cheddar

roasted red bliss potatoes, caramelized onions & peppers

smoked bacon, pork sausage

selection of seasonal fruit

fort scott

potato, leek, gruyere frittata

pain perdu, maple syrup, whipped crème fraîche

breakfast sausage

farmer's toast, avocado

selection of seasonal fruit

à la carte

assorted sweet & savory scones, european style butter, house-made preserves

croissants, european style butter, house-made preserves

assorted house-made pastries

assorted house-made muffins

banana-walnut, lemon poppy seed tea breads

assorted bagels, cream cheese, european style butter, house-made preserves

cage free hard-boiled eggs

selection of seasonal fruit

yogurt parfait: greek yogurt, fresh seasonal fruit, granola (8oz)

whole fresh fruit

choice of applewood bacon, breakfast sausage, chicken apple sausage

croissant sandwich: applewood bacon, california cheddar, cage free egg

breakfast burrito: cage free egg, california jack, roasted chili, add chorizo

smoked salmon, tomatoes, red onion, cucumber, chopped egg



BREAKS

All breaks include: Equator coffee, fair trade Five Mountain teas, milk

assorted pastries, butter, preserves

seasonal fruits and berries

Stornetta organic yougurts

fresh seasonal fruits and berries

build-your-own trail mix

assorted tea breads and pastries

raw and steamed fresh vegetables, classic hummus,
baba ganoush, house-made pita chips

roasted nuts, marinated olives, assorted cheeses,
dried fruit

raw and steamed fresh vegetables

assorted cheeses, dried fruit

artisan charcuterie, assorted mustards, spicy
house-made pickles, crostini

house-made cupcakes, cookies, brownies, blondies

arguello chips and salsas

guacamole

heirloom bean salad

churros

BEVERAGE SERVICE

freshly brewed Equator coffee, decaffeinated
coffee, half & half, 1% milk, sugar

selection of fair trade Five Mountain teas,
lemon, honey

(serves 20 guests)

iced tea or lemonade
(serves 20-25 guests)

water dispenser
(serves 20-25 guests)

assorted soft drinks – Diet Coke, Coke,
Sprite, sparkling & still water

coconut water, kombucha, Vignette sodas





LUNCH

BOXED

Includes a piece of seasonal fruit, a bag of chips, a house-made cookie, and eco-friendly cutlery in a biodegradable box. minimum of 10 per sandwich selection requested.

All sandwiches are made on house-made focaccia or flour tortilla wrap.

*gluten free option available

sea salt roasted tri-tip, tomato, arugula, horseradish cream, california cheddar
olive oil poached albacore tuna, olive tapenade, tomato, arugula, lemon caper aioli
roasted chicken, achiote spice, avocado, pepperjack, lime aioli, cilantro
garlic roasted turkey, smoked gouda, tarragon aioli, baby lettuce, tomato
artisanal ham, pickled chili aioli, manchego, arugula, tomato
roasted portobello mushroom, piquillo peppers, garlic jack cheese, pesto, greens
cucumber, tomato, pickled red onion, sprouts, feta cheese, hummus

CHEF'S TABLE

Each buffet is designed for a minimum of 10 guests, based on two hours of service.

lincoln deli

hearts of romaine salad, cherry tomatoes, herb vinaigrette
sliced garlic-rosemary turkey breast, sea salt roasted beef tri-tip, old fashioned pit-smoked ham
smoked gouda, aged cheddar, garlic jack cheese
sweet french rolls, sliced focaccia, wheat sandwich bread
dill pickle chips, sliced tomatoes, lettuce, mayonnaise, stone ground mustard
creamy red potato salad, tarragon-caper dressing



taco bar

little gem lettuces, corn, radish, and cotija salad, cilantro-lime vinaigrette

carne asada and achiote chicken

roasted seasonal vegetables, pink beans, spanish rice

queso fresco, lime crema, shredded lettuce, warm corn & flour tortillas

arguello chips, roasted tomatillo salsa, pico de gallo

quinoa stuffed poblano peppers, pumpkin seeds, roasted squash

traditional churros tossed in cinnamon & sugar

baker beach

arugula, fennel salad, parmesan, citrus

kale, garbanzo, citrus, quinoa, feta cheese

garlic roasted turkey wrap, smoked gouda, tarragon aioli, baby lettuce, tomato

kale, chicken ceasar wrap

cucumber, tomato, pickled red onion, sprouts, feta cheese & hummus sandwich

house-made potato chips

fresh baked cookies and brownies

rob hill cookout

mixed baby lettuce, grapefruit, avocado, almonds, citrus dressing

whole roasted free-range chicken, rosemary jus

herbed potato salad, celery hearts, whole grain mustard

grilled Brentwood corn

jalapeño cornbread

house-made brownies and peanut butter blondie



dragonfly creek

hearts of romaine, herbed croutons, parmesan, avocado-herb vinaigrette
pan roasted chicken breast, wild mushrooms, caramelized shallot
poached wild salmon, nicoise olive & lemon tapenade
whipped golden potatoes
roasted market vegetables
brioche rolls
toasted almond cake, berry compote

presidio

little gem lettuces, roasted beets, cucumber, spiced sunflower seeds, green goddess vinaigrette
kale, garbanzo, citrus, quinoa, feta cheese
herb crusted pork loin, apricot mostarda, sage
pan seared salmon, fennel, valencia orange, upland cress, lemon oil
charred eggplant, balsamic
brown rice pilaf, fennel confit, preserved lemon
rosemary focaccia
classic fruit galette, cinnamon streusel

el polín springs

roasted beets, arugula, cucumber, radish, goat cheese, lavash crisps
cabernet braised short ribs
california white sea bass, romesco sauce
braised greens, farro, charred onions, preserved lemon
roasted potatoes, rainbow carrots
brioche rolls
Tcho chocolate pot de crème, espresso chantilly



commissary

hearts of romaine, chickpeas, manchego cheese, creamy pimentón dressing

paella valenciana: classic spanish rice dish, chicken, chorizo, prawns, vegetables, saffron aioli

patatas bravas: crisp potatoes, sea salt, tomatoe-chile sauce

grilled asparagus, onions, toasted breadcrumbs

marcona almond olive oil cake, valencia orange

montgomery

arugula, fennel salad, parmesan croutons, herb vinaigrette

roast porchetta, focaccia, fig stuffing

orecchiette pasta, rapini, tomato, goat cheese, chile

salt-roasted new potatoes, rosemary

balsamic-glazed turnips, carrots, red grapes

amalfi lemon bars, biscotti crust







RECEPTION

TRAY PASSED SELECTIONS

Selection of 3

Selection of 5

Based on one hour of service

classic gougère, cracked black pepper
crispy potato croquette, pimentón aioli
sun-dried fig, blue cheese crostini
wild mushroom, goat cheese flatbread
herbed chèvre crostini, marinated beets
chickpea purée, olive tapenade crostini
crisp polenta cake, onion marmalade
fried risotto arancini stuffed with fontina cheese
mini caesar salads, parmesan tuile
brie mini grilled cheese sandwiches, tomato jam
spoon of creamy polenta, mushroom sugo
smoked salmon, english cucumber, caper cream cheese
spanish boquerones, avocado, black radish
house-made country pâté, grain mustard aioli, crackers
ribeye mojo verde crostini

+

tuna tartare a la niçoise
mini barbecue pork sliders, spicy coleslaw
crab cakes, lemon aioli
fried chicken sliders, spicy pickled cucumbers, aioli
duck confit, sherry plumped sultanas, crostini
pommes purée, crisp tempura oyster, lemon emulsion
shrimp cakes, piquillo pepper relish
moroccan lamb meatballs, pistachio mint pesto
maine lobster roll sliders, lemon, green onion
roasted new potatoes, crème fraîche, caviar





INTERACTIVE STATIONS

These selections require a chef in attendance at an additional fee of \$200.

carving station

Includes fresh baked rolls, assorted condiments, mixed green salad, red wine vinaigrette

slow-braised beef short ribs

roast turkey

cedar plank wild salmon

whole-roasted prime rib

service bars

polenta bar

creamy polenta, crisp polenta cakes, tomato-braised lamb, ratatouille vegetables

paella bar

traditional spanish rice, chicken, chorizo, vegetables, saffron aioli

seafood crudo bar (raw sushi-grade)

scallops, arctic char, tombo tuna, hamachi, imaginative accompaniments, shucked oyster-bloody mary shooters

southern barbecue bar

pulled pork sliders, smoky baby back ribs, apple cider coleslaw





PLATED DINNER SELECTIONS

DINNER

Select one starter, three entrees (one being vegetarian), and one dessert.

Items are subject to change due to seasonality.

starters (choose 1)

soup of the season garnished accordingly
potato leek soup, parmesan croutons, crisp capers
arugula, endive, frisee salad, roquefort, grain mustard vinaigrette
hearts of romaine, parmesan, herb croutons, avocado vinaigrette
star route baby lettuces, grapefruit, shaved fennel, avocado
mushroom tart, caramelized shallot, watercress
radish, cucumber, roasted beet, chevre, toasted brioche
wagyu beef carpaccio, truffled aioli, parmesan, puffed ancient grains
warm hand pulled mozzarella, american prosciutto, last season's preserved fruit

entrées (choose 3; one being vegetarian)

herbed carnaroli risotto, baby vegetables, sautéed mushrooms, aged parmesan
local petrale sole, roasted cauliflower, pearl onions, arugula, caper emulsion
striped sea bass, broccoli rapini, braised fennel, picholine olives, roast garlic nage
Mary's organic breast of chicken, glazed new potatoes, roasted artichokes, cultivated mushrooms
natural jus
red wine braised short ribs, horseradish potato puree, herb salad
king salmon, sweet corn ragout, cranberry beans, smoked bacon, roasted tomatoes
Niman ranch pork tenderloin, brussel sprouts, caramelized parsnips, bartlett pear, grain mustard sauce
Meyer Ranch new york steak, glazed delicata squash, wild mushrooms, bacon roasted cipollini onions,
red wine jus
potato, gruyere, green onion cake, wild mushroom ragout
Liberty Farms duck breast, haricot verts, baby turnips, dried cherries, sherry gastrique
dry aged filet mignon, spinach, spring onions, potato gratin, zinfandel reduction
braised lamb, farro, fennel, preserved lemon, nicoise olives



desserts (choose 1)

bittersweet chocolate cake, malted milk chantilly
toasted almond cake, berry compote
crème fraîche panna cotta, seasonal fruit gelee
seasonal fruit galette, cinnamon struesel

mini dessert station (choose 5)

assorted cupcakes
madeleines
eclairs
toasted almond cake, berry compote
buttermilk panna cotta, seasonal fruit gelee
chocolate mousse
caramel pot de crème







BEVERAGE SELECTIONS

HOSTED BAR PACKAGES

premium brands

vodka	<i>Green Mark</i>
scotch	<i>Dewar's</i>
gin	<i>Gordon's</i>
bourbon	<i>Dickel</i>
rum	<i>Don Q</i>
tequila	<i>Sauza Blanco</i>

super premium brands

vodka	<i>Ketel One</i>
scotch	<i>JW Red</i>
gin	<i>Tanqueray</i>
bourbon	<i>Bulleit</i>
rum	<i>Bacardi</i>
tequila	<i>Siete Leguas</i>

premium soft bar

house sparkling wine
house red wine
house white wine
imported beers
domestic beers
soft drinks
bottled water

one hour	<i>\$12</i>
two hour	<i>\$18</i>
three hour	<i>\$22</i>
four hour	<i>\$28</i>
five hour	<i>\$32</i>
six hour	<i>\$35</i>

one hour	<i>\$14</i>
two hour	<i>\$20</i>
three hour	<i>\$24</i>
four hour	<i>\$30</i>
five hour	<i>\$34</i>
six hour	<i>\$37</i>

one hour	<i>\$10</i>
two hour	<i>\$16</i>
three hour	<i>\$22</i>
four hour	<i>\$26</i>
five hour	<i>\$30</i>
six hour	<i>\$33</i>

Bar packages include house red and white wine, house sparkling wine, imported and domestic beer, soft drinks, and bottled water. All charges are per person and based on the final guarantee.

Shots will not be permitted during the event under any circumstances.

BAR CHARGED ON CONSUMPTION

selections

premium liquor	<i>\$13 each</i>
super premium liquor	<i>\$14 each</i>
house sparkling wine	<i>\$50 per bottle</i>
house red and white wine	<i>\$50 per bottle</i>
imported beer	<i>\$8 each</i>
domestic beer	<i>\$7 each</i>
soft drinks	<i>\$6 each</i>
bottled water	<i>\$6 each</i>

hosted bar

Signature cocktails and upgrades from our house wine selections are available for an additional cost.

Please inquire with your event manager for more information.





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OFFERED BY THE PRESIDIO TRUST
WITH CHEF TRACI DES JARDINS



Presidio
Trust