



2424 Mariposa Street, San Francisco, CA 94110 | 415.861.9199 | [www.VerdiClub.net](http://www.VerdiClub.net)

## CATERING MENU

### THE VERDI CLUB PREMIUM \$80 PER PERSON

#### Includes the following:

- Three passed or plated Appetizers
- Salad
- Entrée (choose from an expanded menu)
- Vegetarian Entree
- Side
- Vegetable

#### APPETIZERS

- Grass Fed Italian Style Meatballs w/ Basil Pesto
- Italian Sausage Crostini w/ Taleggio Cheese and Fennel Seeds
- Pork Shoulder Lettuce Wraps with Kimchi
- Steak Crostini - Marinated & Grilled Rare Flank Steak with Chipotle Mayo and Micro greens
- Serrano Chips with Shaved Manchego and Quince Paste
- Pork Rilletes w/ Garlic Crostini, Cornichon, Micro Greens
- Prosciutto Crostini w/ Burrata and Lemon Honey
- Puffed Pastry w/ Oyster Mushrooms, Smoked Bacon and Brie
- Bacon and Cheddar Drop Biscuits
- Mini Pizzettas w/ Caramelized Onion, Fennel Sausage and Gorgonzola
- BLT Polenta Rounds w/ Crispy Pancetta, Butter Lettuce, Toy box Cherry Tomato

#### SEAFOOD APPETIZERS

- Ahi Tuna Tartare w/ Tamari Roasted Pumpkin Seeds, Shallots, Chives, Pumpkin Seed Oil, Garlic Crostini
- Shrimp Ceviche Tostadas w/ Avocado Salsa and Roasted Pasilla Cream
- Dungeness Crab Butter Lettuce Wraps w/ Pink Grapefruit, Avocado, Tarragon and Mustard Vinaigrette
- House Cured Salmon on Potato Blinis with Dill Crème Fraîche

#### VEGETARIAN APPETIZERS

- Grilled Brioche w/ Burrata Cheese, Micro Radish Salad
- Crispy Lemon and Parmesan Zucchini Chips w/ Basil Aioli
- Roasted Beet Bruschetta w/ Beet Cream Cheese, Micro Arugula and Citrus Vinaigrette
- Deviled Egg Lettuce Wraps w/ Pea Shoots and Dill Pollen
- Seared Halloumi Cheese w/ Heirloom Tomato and Basil
- Portobella "Burger Bites" w/ Roasted Red Pepper Goat Cheese
- Truffled Cauliflower Soup Shooters w/ Parmesan Crisps
- Parmesan Cups w/ Tomato Marmalade and Green Onion Pesto
- Fleur de Sal Pretzel Bites w/ Cheddar Beer Sauce
- Coconut Lemongrass Soup Shooters w/ Shiitake Mushrooms, Green Onion and Cilantro
- Spicy Peanut Noodles in Cucumber Cups
- Cauliflower Falafel Burgers Bites (Vegan)

- Pancetta Wrapped Shrimp dusted with Smoked Paprika & Roasted Red Pepper Aioli
- Mini Crab Cakes with Old Bay Aioli
- Salmon Tartare on Crispy Potato Gaufrette
- Mini Salmon Cakes w/ Sriracha Lemon Aioli

## SALADS

- Mixed Greens One - Red Onion, Shaved Carrots, Crumbled Blue Cheese, Sunflower Seeds, Aged Balsamic Vinaigrette
- Classic Caesar Salad - House made Caesar Dressing, Shaved Parmesan, Garlic Croutons
- Butter Lettuce - Red Seedless Grapes, Gorgonzola and Creamy Walnut Dressing
- Baby Arugula - Crispy Serrano, Shaved Manchego, Marcona Almonds, Quince Dressing
- Spinach Leaf - Apple Matchsticks, Crumbled Goat Cheese, Spiced Pecans
- Little Gems - White Peaches, Goat cheese, Pistachio and Lemon Vinaigrette
- Mixed Greens Two - Early Girl Tomato, Basil Leaf, Shaved Purple Carrots, Haloumi Cheese Croutons, Red wine Vinaigrette

## VEGETARIAN ENTREES

- Butter Lettuce - Red Seedless Grapes, Gorgonzola and Creamy Pesto Risotto - Oyster Mushrooms, Fire Roasted Cherry Tomatoes, Shaved Parmesan
- Eggplant Parmesan - Breaded Eggplant with Homemade Ragu, Fresh Mozzarella and Parmesan
- Ricotta Gnocchi - Chanterelle Mushrooms w/ Roasted Tomato and Bell Pepper Cream Sauce
- Vegetarian Lasagna - Bell Peppers, Mushrooms, Herbed Ricotta, Mozzarella, Asiago and Parmesan
- Creamy Gorgonzola Polenta - Roasted Root Vegetables with Fresh Herbs and Pecorino
- Zucchini 'Noodles' - Fire Roasted Tomatoes, Capers, Parmigiano Reggiano and Red Chile Flake

## VEGETABLES

- All Seasonal Vegetables
- Pan-Seared Asparagus
- Grilled Broccolini
- Braised Green Beans Almandine
- Zucchini, Squash and Red Pepper Medley
- Creamed Spinach
- Butter Roasted Brussel Sprouts

**\* The Verdi Club will provide a 15% vegetarian selection for all parties. Vegan and gluten free dishes also available for an additional fee.**

## ENTREES

- Beef Tenderloin - Green Peppercorn Sauce
- Roasted Prime Rib of Beef w/ Natural Jus
- New York Strip - Green Peppercorn Sauce
- Braised Beef Short Ribs
- Chicken Piccata - Pan Fried Chicken Scallopini with Lemon, Capers, White Wine
- Pan Seared Halibut - Lobster Sauce
- Wild Atlantic Salmon - Lemon and Dill Beurre Blanc
- Bacon Wrapped Pork Loin - Applewood Smoked Bacon with Apple Brandy Sauce
- Grilled Pork Chops - Tomato Marmalade
- Beef Bourguignon - Red Wine Braised Beef, Pearl Onions, Crimini Button Mushrooms
- Braised Lamb Shank - Lamb Jus

## SIDES

- Mashed Potatoes with Garlic Cream and Parmesan
- Creamy Gorgonzola Polenta
- Yukon Gold Potato Gratin with Shallots Confit and Gruyere
- Herbed Risotto
- Roasted Rosemary Fingerling Potatoes
- Cheesy Au Gratin Potatoes
- Herbed Brown Rice Pilaf
- Israeli Couscous

# THE VERDI CLUB SELECT \$60 PER PERSON

## Includes the following:

- Two passed or plated Appetizers
- Salad
- Entree
- Side
- Vegetable

## APPETIZERS

- Grass Fed Italian Style Meatballs w/ Basil Pesto
- Italian Sausage Crostini w/ Taleggio Cheese and Fennel Seeds
- Pork Shoulder Lettuce Wraps with Kimchi
- Steak Crostini - Marinated & Grilled Rare Flank Steak with Chipotle Mayo and Micro greens
- Serrano Chips with Shaved Manchego and Quince Paste
- Pork Rilletes w/ Garlic Crostini, Cornichon, Micro Greens
- Prosciutto Crostini w/ Burrata and Lemon Honey
- Puffed Pastry w/ Oyster Mushrooms, Smoked Bacon and Brie
- Bacon and Cheddar Drop Biscuits
- Mini Pizzettas w/ Caramelized Onion, Fennel Sausage and Gorgonzola
- BLT Polenta Rounds w/ Crispy Pancetta, Butter Lettuce, Toybox Cherry Tomato

## SEAFOOD APPETIZERS

- Ahi Tuna Tartare w/ Tamari Roasted Pumpkin Seeds, Shallots, Chives, Pumpkin Seed Oil, Garlic Crostini
- Shrimp Ceviche Tostadas w/ Avocado Salsa and Roasted Pasilla Cream
- Dungeness Crab Butter Lettuce Wraps w/ Pink Grapefruit, Avocado, Tarragon and Mustard Vinaigrette
- House Cured Salmon on Potato Blinis with Dill Crème Fraîche
- Pancetta Wrapped Shrimp dusted with Smoked Paprika & Roasted Red Pepper Aioli
- Mini Crab Cakes with Old Bay Aioli
- Salmon Tartare on Crispy Potato Gaufrette
- Mini Salmon Cakes w/ Sriracha Lemon Aioli

## VEGETARIAN APPETIZERS

- Grilled Brioche w/ Burrata Cheese, Micro Radish Salad
- Crispy Lemon and Parmesan Zucchini Chips w/ Basil Aioli
- Roasted Beet Bruschetta w/ Beet Cream Cheese, Micro Arugula and Citrus Vinaigrette
- Deviled Egg Lettuce Wraps w/ Pea Shoots and Dill Pollen
- Seared Halloumi Cheese w/ Heirloom Tomato and Basil
- Portobella "Burger Bites" w/ Roasted Red Pepper Goat Cheese
- Truffled Cauliflower Soup Shooters w/ Parmesan Crisps
- Parmesan Cups w/ Tomato Marmalade and Green Onion Pesto
- Fleur de Sal Pretzel Bites w/ Cheddar Beer Sauce
- Coconut Lemongrass Soup Shooters w/ Shiitake Mushrooms, Green Onion and Cilantro
- Spicy Peanut Noodles in Cucumber Cups
- Cauliflower Falafel Burgers Bites (Vegan)

## ENTREES

- Chicken Piccata - Pan-Fried Chicken Scallopini with Lemon, Capers and White Wine
- Beef Bourguignon - Red Wine Braised Beef with Pearl Onions and Button Mushrooms
- Bacon Wrapped Pork Loin - Applewood Smoked Bacon with Apple Brandy Sauce
- Braised Beef Short Ribs
- Bavette Steak - Grilled Peppers and Herbed Pesto
- Wild Atlantic Salmon - w/ Champagne and Dill Beurre Blanc
- Braised Lamb Shank - Lamb Jus
- Grilled Pork Chops with Tomato Marmalade
- Breaded Red Snapper - Champagne and Tarragon Beurre Blanc
- Chicken Parmesan - Breaded Thigh Meat with Homemade Ragu, Mozzarella and Parmesan Cheese
- Lasagna - Italian Sausage, Bell Peppers, Mushrooms, Ricotta, Mozzarella, Asiago and Parmesan
- Chicken Cacciatore - Braised Thigh Meat with Red Bell Peppers, Capers and Tomato Sauce

## VEGETABLES

- All Seasonal Vegetables
- Pan-Seared Asparagus
- Grilled Broccolini
- Braised Green Beans Almandine
- Zucchini, Squash and Red Pepper Medley
- Creamed Spinach
- Butter Roasted Brussel Sprouts.

**\* The Verdi Club will provide a 15% vegetarian selection for all parties. Vegan and gluten free dishes also available for an additional fee.**

**All prices exclude service charge and applicable tax. Prices and menus subject to change without notice.**

## SALADS

- Mixed Greens One - Red Onion, Shaved Carrots, Crumbled Blue Cheese, Sunflower Seeds and Aged Balsamic Vinaigrette
- Classic Caesar Salad with our house made Caesar Dressing, Garlic and Parmesan Croutons
- Spinach Leaf - Apple Matchsticks, Crumbled Goat Cheese, Spiced Pecans
- Butter Lettuce with Red Seedless Grapes, Gorgonzola and Creamy Walnut Dressing
- Mixed Greens Two - Early Girl Tomato, Basil, Shaved Purple Carrots, Haloumi Cheese Croutons and a Banyuls Vinaigrette

## SIDES

- Mashed Potatoes with Garlic Cream and Parmesan
- Creamy Gorgonzola Polenta
- Yukon Gold Potato Gratin with Shallots Confit and Gruyere
- Herbed Risotto
- Roasted Rosemary Fingerling Potatoes
- Cheesy Au Gratin Potatoes
- Herbed Brown Rice Pilaf
- Israeli Couscous

# THE VERDI CLUB SPECIAL \$40 PER PERSON

## Includes the following:

- Antipasti Station
- Salad
- Entree
- Vegetable
- Antipasti Platter

A selection of cured meats and cheeses, such as soppressata, prosciutto and capicola, with provolone, manchego, marinated olives, pepperoncini, sliced baguette and crackers.

## SALADS

- Mixed Greens w/ Red Onion, Shaved Carrots, Sunflower Seeds, Crumbled Blue Cheese and Aged Balsamic Vinaigrette
- Classic Caesar Salad with Garlic and Parmesan Croutons

## ENTREES

- Chicken Parmesan - Breaded Thigh Meat with Homemade Tomato Ragu, Mozzarella, Asiago and Parmesan Cheese
- Lasagna - Italian Sausage, Bell Peppers, Mushrooms, Ricotta, Mozzarella, Asiago and Parmesan
- Chicken Cacciatore - Braised Thigh Meat with Red Bell Peppers, Capers and Tomato Sauce
- Veggie Lasagna - Bell Peppers, Mushrooms, Herbed Ricotta, Mozzarella, Asiago and Parmesan
- Eggplant Parmesan - Breaded Eggplant with Homemade Tomato Ragu, Fresh Mozzarella, Asiago and Parmesan

## VEGETABLES

- Seasonal Vegetables
- Pan-Seared Asparagus
- Grilled Broccolini
- Braised Green Beans
- Zucchini, Squash and Red Pepper Medley

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## LIGHTER FARE

### BAR BITES

- Sweet Potato Fries w/ Sriracha Mayo \$5
- Fleur de Sel Pretzel Bites with Cheddar Beer Sauce \$6
- Pesto Aroncini (Risotto Balls) stuffed w/ Chile Garlic Mozzarella \$7
- Five Cheese Macaroni Gratin \$6
- Chicken Picatta Skewers \$6
- Roasted Chick Pea Gyros \$6
- Five Spice Pork Spare Ribs \$6.5
- Grilled Flank Steak Empanadas w/ Roasted Chiles, Sweet Potato, Buttered Corn and Roasted Pasilla Cream \$7
- Bite Sized Grilled Cheese Sandwiches w/ Grilled Green Onions and Smoked Mozzarella

### TACO BAR

- Roasted Sweet Potato and Green Chile w/ Corn Salsa and Chipotle Cream (Vegetarian) \$7
- Shredded Chipotle Chicken w/ Avocado and Pico de Gallo \$8
- Shredded Chicken w/ House-made Mole, Pico de Gallo, Avocado and Pasilla Cream \$10
- Blackened White Fish Tacos w/ Pico de Gallo, Purple Cabbage and Avocado Mousse \$12
- Duck Confit Enchiladas - Blueberry Mole \$14

\* Served w/ Mexican Style Rice and Black Beans

\* Other options available for this menu. Inquire within

\* 75 guest minimum

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### SKEWERS

- Rainbow Veggie Skewers w/ White Balsamic Vinaigrette \$5
- Sambal Chicken w/ Peanut Sauce \$6
- Thai Style Grilled Pork w/ Chile Sauce \$6
- Herb Marinated Lamb w/ Tzatziki Sauce \$6.5
- Blackened Shrimp w/ Aji Dipping Sauce \$7

### SLIDER BAR

- Grass-Fed Blue Cheese Burger w/ Tomato Bacon Marmalade \$4
- Portobella Burger w/ Roasted Red Pepper Goat Cheese \$4
- Lamb Slider w/ Feta and Tzatziki Sauce \$4
- Corned Beef Sliders w/ Creamed Cabbage and Mustard Butter \$4
- Chicken Parmesan w/ Tomato Ragu and Fresh Mozzarella \$4
- Blackened Salmon Slider w/ Tomato, Baby Arugula, Pesto Mayo \$5

## BOWLS

**Bahn Mi** - Bacon Wrapped Pork Tenderloin, Pickled Veggies, (Carrot Ribbons, Red Onion, Daikon)

Green Onion, Cilantro, Jalapeños and Sriracha Mayo served over Brown Rice

(Vegetarian - Miso Roasted Tofu) **\$10**

**Chicken Mole** - Braised & Shredded Chicken in House made Mole w/ Black Beans, fresh Pico de Gallo, Guacamole, Shredded Cheese and Roasted Pasilla Chile Cream served over Mexican Style Rice

(Vegetarian - Grilled Chipotle Marinated Tofu) **\$11**

**Coconut Lemongrass Soup** - Thinly sliced Thai Marinated Chicken Breast, Shiitake Mushrooms, Green Onion and Cilantro served over Brown Rice (Vegetarian - Roasted Sweet Potato) **\$10**

**'Popcorn' Chicken Picatta** - Chicken Picatta bites w/ Oyster Mushrooms, Grilled Broccolini & Italian Parsley served over Brown Rice (Vegetarian - Cauliflower) **\$10**

**Creamy Polenta** - Italian Sausage, Tellegio Cheese, Fresh Cherry Tomato Ragu **\$9**

**Blackened Shrimp** - Smoked Bacon, Scallions, Roasted Cherry Tomatoes over Smoked Provolone Grits **\$11**

**Israeli Couscous Chopped Salad** - Tomato, Red, Yellow and Orange Bell Pepper, Chickpeas, Kalamata Olives, Baby Corn, Red and Green Onions and Israeli Feta (Vegetarian) **\$8**

\* Compostable bowls, napkins, and utensils are included in the price

## PARTY PLATTERS

### Antipasti Platter

A selection of cured meats and cheeses, such as sopresatta, prosciutto and capicola, with provolone, manchego, marinated olives, pepperoncinis, sliced baguette and crackers. **\$95**

### Artesian Cheese Platter

A selection of gourmet local and imported cheeses such as aged gouda, herbed goat cheese, camembert and white cheddar, sliced bread, crackers, nuts, maple mustard and dried fruit. **\$115**

### Fresh Seasonal Vegetable Crudites - Steamed and raw veggies with your choice of two dips. **\$80**

Basil Aioli

Maytag Blue Cheese Dip

Edamame Hummus

Grilled Green Onion and Parmesan Dip

Roasted Beet Cream Cheese

Romesco Sauce

Roasted Red Pepper Goat Cheese

Chipotle Black Bean Dip

\*There is a \$500 minimum food order, as well as a 75 person minimum order per individual item.

All items are available for in-house or outside catering events.

72 hours notice is required for all events.

Compostable plates, napkins and utensils are included in the price.

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## DESSERTS \$7 PER GUEST

- House Made Tiramisu
- Gingerbread and Lemon curd Trifle with Blackberry Sauce
- Malva Pudding Cake w/ Pineapple Reduction
- Roasted Chicory Root Panna Cotta w/ Espresso Gelee
- Coffee or Chocolate Pot de Creme w/ Bourbon Whipped Cream
- White Chocolate Panna Cotta w/ Strawberry Coulis
- Chocolate Lava Cakes w/ Banana and Rum Caramel
- Blueberry Cloufutis (brioche cakes) w/ Vanilla Creme Anglais
- Gingersnap Crust Cheese Cake with Blueberry Coulis
- Blueberry Voulevent w/ Blueberry Pastry Cream, Cream Cheese Dough & Blueberry and Balsamic Coulis
- Assorted Cookie Plate

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