

VERDI CLUB



2424 Mariposa Street, San Francisco, CA 94110 | 415.861.9199 | www.VerdiClub.net

CATERING MENU

THE VERDI CLUB PREMIUM \$90 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 Rillettes 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, Grumbled 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 Broccoli & 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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