



Buffet Lunch Menu

Pricing based on 20 Guest Minimum

(Pricing subject to change for groups exceeding 50)

KEY: (N) Nuts, (V) Vegetarian, Can Be Vegan (GF) Gluten Free

Buffet Lunch 1

\$35 per guest

Roast Turkey Breast Sandwich (V on request)

Roasted Red Peppers and Jalapeño Pepper Jam, Avocado Butter, Little Gem

Quinoa Salad (Vegan)(GF)(N)

Fava Beans, Garbanzos, Capers, Preserved Lemon, Marjoram, Extra Virgin Olive Oil

Organic Whole Seasonal Fruit (Vegan)(GF)

House S'more Bar (N)(V)

Buffet Lunch 2

\$45 per guest

Warm Hanger Steak

Horseradish Crème, House Mustard, Caramelized Red Onion

Hummus Vegetable Salad on Granary Bread (V)

Pickled Red Onion, Grated Carrots, Sliced Cucumber, Tapenade

Potato Salad (V)

Capers, Parsley, Shallots

Artichoke & Green Bean Salad (V)
Oil Cured Olives, Lemon Vinaigrette, Parmesan

Organic Green Salad (V)
Light Vinaigrette

Selection of House Made Cookies (N)

Buffet Lunch 3
Build Your Own Cobb Salad
\$48 per guest

House Roasted Turkey Breast

Brokew Avocado

Bloomsdale Spinach

Free Range Local Organic Eggs

Vine Tomatoes

Hobb's Crispy Bacon

Point Reyes' Blue Cheese Crumble

Cobb Green Goddess Dressing

A Selection of Taste Cookies (N)

Buffet Lunch 4
\$55 per guest

San Francisco Classic Roast Chicken



Rustic Organic Roast Chicken (N)
Served Warm

Warm Levain Bread Salad, Scallions, Currants, Pine Nuts

Orecchiette Pasta Salad with English Peas (Vegan)

Pea Tendrils, Basil, Smoked Spring Onion,
Meyer Lemon Vinaigrette

Antipasto Platter (Vegan)(GF)

Grilled and Marinated Vegetables from Local Market,
Garlic Aioli

Perfect Caesar Salad (V)

Selection of House Made Cookies (N)

CONSUMER ADVISORY: *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify us if you or your guests have any food allergies.*

Taste

At Taste

We use only the freshest and finest ingredients, supporting local growers who practice sustainable organic methods. Due to the seasonal nature of our ingredients, some substitutions may occur.

Labor Charges

Labor charges are based on event hours as quoted to Taste by the Press Club. Should event extend beyond the stated hours, additional labor charges will occur.

Terms

Prices do not include a chef fee, which varies based on headcount.

8.5% Tax, 5% SF Expenditures Tax and 22% Service Charge are added to all food orders.

This service charge and these taxes are subject to change without notice.

Final Guarantee is due by 12 noon one week in advance of event date.

Taste can accommodate increased guest count within reason but cannot confirm that the requested menu items will be available. Substitutions can be made.

All prices based on / up to a 2.5hr event

Additional Charges apply to:

- extended events
- customized menu or special requests