

SCOMA'S

S A U S A L I T O

THANK YOU FOR CHOOSING SCOMA'S FOR YOUR SPECIAL EVENT

Enclosed is our group menu. Group menus are available for 15 to 75 guests. Entrée prices include a choice of soup or salad, bread and butter service. Most entrees come with penne pasta or potatoes and fresh vegetable di giorno. Other items such as appetizers, add ons and desserts are available for an additional charge. Beverages are not included. A sales tax of 8 % and gratuity of 20% will be added to all items. Please limit entrée choices to a maximum of two. If you wish to offer a choice of more than two entrees, an exact amount of each item is required prior to event. We also offer three pre-fixe menus, at thirty two dollars for lunch and forty five and sixty two dollars for dinner. We will be happy to custom create any menu of your choosing. Banquet menus are available with advance bookings only.

TERMS:

To confirm your reservation, we require a deposit of three hundred dollars (\$300.00). Your deposit will be deducted from the final cost of the function. The deposit is refundable up to 60 hours prior to the function. The deposit is non refundable if Scoma's is not given an advance of 60 hour notice of cancellation. A guaranteed guest count and menu selection is due five days prior to your event. Scoma's will charge for the guaranteed or the actual guest count, whichever is higher. All food and beverage must be purchased solely through Scoma's Sausalito and consumed on premises. Prices are subject to change and guaranteed 30 days in advance of your event. There will be a late charge of ten percent (10%) of bill charged for parties that arrive later than one hour of the reserved time. Upon completion of your function all balances due must be paid in full. All major credit cards are taken.

Scoma's reserves the right to refuse service to anyone we feel to be intoxicated. We also reserve the right to close the bar before the designated ending time should we deem necessary.

HOURS:

We open daily for lunch and dinner, we are closed Tuesday and Wednesday December to March. Arrangements can be made for buyouts of the restaurant on days of closure.

BOOKING:

If you have questions or are ready to book you event, please call our Banquet Manager David Wu at 415.332.9551 or email at davidwu@scomassausalito.com

Thank you for your interest in Scoma's Sausalito. We look forward to seeing you.

SCOMA'S BANQUET MENU

Banquet menu entrée pricing includes a choice of soup or salad and the entrée. Also included are sourdough bread and butter service. Prices for appetizers, additional items and dessert selections are also listed.

APPETIZERS

Calamari Calabrese	10.00 per plate
Dungeness crab Cake	10.00 ea
Chilled Jumbo Shrimp	3.00 ea
Oysters on the half shell	3.00 ea
Grilled Scallops	4.00 ea
Smoked Salmon	7.00 per person 4 oz.
Mixed Appetizer Platter cold - 2 oysters, 2 jumbo shrimp	12.00 per person
Mixed Appetizer Platter hot -1 crab cake, 2 grilled shrimp	13.00 (per person)

SALAD & SOUP

Mixed Green Salad with shallot vinaigrette dressing	included
bay shrimp	add 6.50
Dungeness crab	add 8.50
Caesar Salad	add 4.00
Spinach Salad	add 4.50
or	
Cup of Scoma's Clam Chowder	

ENTREES

Please select a maximum of two items. If you plan on offering more than two entrée items please check with the banquet manager. We require an exact item count for more than two selections.

Shrimp Louis	34.00
<i>Bay Shrimp served on crisp iceberg lettuce with hard boiled egg, tomato, cucumber and Louis dressing</i>	
Dungeness Crab Louis	39.00
<i>Dungeness crab served on crisp iceberg lettuce with hard boiled egg tomato, cucumber and Louis dressing</i>	
Luncheon New York Steak	30.00
<i>broiled 8oz New York</i>	
Broiled Luncheon Salmon	32.50
<i>Char broiled Salmon Filet basted with olive oil & lemon</i>	
Calamari Dore	28.00
<i>Tender Calamari steak dipped in egg batter and grilled. Served with lemon beurre blanc & capers</i>	
Stuffed Petrale Sole	32.00
<i>Fresh Petrale Sole stuffed with crab & shrimp, served with a lobster sauce</i>	

Cajun Salmon <i>Fresh Salmon dusted in Cajun spices and grilled</i>	32.50
Grilled Petrale Sole <i>Grilled fresh Petrale Sole in a parmigiano cheese crust served with lemon beurre blanc</i>	34.00
Sesame Ahi Tuna <i>Fresh Ahi , frilled rare, coated in sesame seeds served with a Wasabi-soy sauce</i>	35.50
Broiled Salmon <i>Char broiled Salmon basted with olive oil &lemon</i>	35.00
Fresh Fish of the Day	34.00
Stuffed Petrale Sole <i>Fresh Petrale Sole stuffed with crab & shrimp Served on a lobster sauce</i>	35.00
Salmon Balsamico <i>Grilled Salmon served with balsamic shallot butter</i>	35.00
Shellfish Sauté <i>Sautéed crab legs, prawns, scallops, clams, scallops & mushrooms in a white wine sauce</i>	44.00
Butterfly Scallops Parmigiano <i>Butter flied sea scallops dusted in parmigiano cheese and sautéed in a lemon beurre blanc</i>	35.00
Spinach & Artichoke Ravioli <i>Ravioli with fresh tomato sauce and parmigiano</i>	29.00
Linguini Pescatore <i>Bay shrimp & Dungeness crab tossed with onions, mushrooms and garlic linguini in a white wine sauce</i>	39.00
Baked Chicken Parmigiano <i>Chicken breast topped with parmigiano & fontina cheese serve in a marinara sauce</i>	32.00
New York Steak <i>12 oz steak served with a Cabernet-shallot compound butter</i>	41.50
Filet Mignon <i>8oz filet served with a cabernet demi glace</i>	51.50
Steak & Prawns <i>8 oz New York Steak & jumbo shrimp in garlic butter</i>	45.50
Whole Maine Lobster <i>Fresh Maine Lobster steamed &served in the shell with beurre blanc</i>	67.00

DESSERTS

Crème Brulee	7.00
Tiramisu	7.00
New York style Cheesecake with Raspberry sauce	7.00
Gelato or Sorbetto	7.00
Fresh Berries & Zabaglione Sauce	8.00
Coffee & Teas	3.50

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PRE FIXE GROUP LUNCH MENU

\$32 per person

Pre fixe menus available with advance bookings only. 8% tax & 20% gratuity will be added to all food and beverages.

STARTER

Boston Clam Chowder

or

Mixed Green Salad with Shallot Vinaigrette Dressing

ENTRÉE CHOICES

(Select any two)

Cilantro Lime Salad with Jumbo Shrimp

Calamari Steak Dore

Dungeness Crab Cake Entrée

Broiled Cajun Salmon

Petrale Sole filled with Bay Shrimp & Dungeness Crab in lobster sauce

Char Broiled 8 oz New York Steak

Spinach and Artichoke Ravioli with tomato basil sauce

DESSERT

Chocolate Torte

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PRE FIXE GROUP DINNER MENU

\$45 per person

Pre fixe menus available with advance bookings only. 8% tax & 20% gratuity will be added to all food and beverages.

STARTER

Boston Clam Chowder

or

Caesar Salad

ENTRÉE CHOICES

(Select any two)

Fresh Catch of the Day

Shrimp Louie

Salmon Basalmico

Grilled Ahi Tuna with Wasabi-Soy Sauce

Jumbo Shrimp Sauté

Butterfly Scallops Parmigiano

Char broiled 12 oz. New York Steak

DESSERT

Tiramisu or Chocolate Torte

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PRE FIXE GROUP DINNER MENU

\$62 per person

Pre fixe menus available with advance bookings only. 8% tax & 20% gratuity will be added to all food and beverages.

APPETIZER

Dungeness Crab Cake with Remoulade Sauce

SOUP & SALAD

Mixed Green Salad with Shallot Vinaigrette Dressing & Bay Shrimp

or

Boston Clam Chowder

ENTRÉE CHOICES

(Select any two)

Fresh Catch of the Day

Shellfish Sauté

Dungeness Crab Louis

Jumbo Shrimp Sauté

Linguini Diplomatico

New York Steak 8 oz & Prawns

Charbroiled 12 oz New York Steak

DESSERT

Tiramisu or Chocolate Torte