

City College of San Francisco
Chef's Table -- Menu and Private Event Policies

Seasonal Menu for Plated or Buffet Lunches

(October - December 2024)

Service is based on three courses and includes House-Baked Breads, Coffee and Tea. The Event Planner presents to their guests a final menu containing two options from each course.

Guests choose their preferred item from the two options provided.

The Event Planner provides a total count of each course item to the Chef's Table instructor one week prior to the event. We suggest you create tags for each of your guests, with menu selections indicated so servers know what each guest has ordered.

Menus are for your reference. Please inform us of any dietary restrictions or allergies in advance of the event. Prices are subject to change.

\$25.00 per person*

(*Price includes only items listed. Other charges may apply.)

Starters

Warm Goat Cheese, Persimmons and Spinach Salad, Walnut Dressing

Little Gem Salad, *fines herbes* vinaigrette (v/gf)

Soup of the Day

Entrée

Chicken Cacciatore - braised chicken, mushrooms and tarragon, mashed potatoes

Eggplant Parmigiana - breaded, fried eggplant, marinara, mozzarella, basil oil, handmade pasta

Mediterranean White Beans, Sundried Tomatoes, Artichokes - quinoa (vg/gf)

Desserts

Chocolate *Pot de Crème* with Cocoa Nib *Tuile*

Fresh Fruit "Na poleon" with Light Pastry Cream

Chocolate and Salted Caramel Tart

Apple Tart with Vanilla Sauce

Flourless Chocolate Cake

Assortment of Cookies

(gf) gluten-free

(v) vegetarian

(vg) vegan

Private Event Policies

I. Booking and Menu Arrangements

- All events must be scheduled and approved by the Chef's Table instructor, Christopher Johnson: cjohnson@ccsf.edu or 415-239-3438
- Booking must be done at least 2 weeks prior to the event.
- In order to avoid confusion or delays, the group, organization, or sponsor must authorize one person (the Event Planner