



General Information For Palomino Restaurant

Dear Valued Guest

Palomino Restaurant would like to thank you for your interest regarding hosting your event in our restaurant. It is our sincere desire to provide you with the best dining experience possible. We are certain our spectacular food, atmosphere and high level of service will make your event an experience to remember.

Group Sizes:

Palomino can accommodate a number of different sized groups. Availability is based on group size, time requested and day of the week. Groups of 15 or larger are requested to sign a contract and choose one of our menu packages:

Deposits/Cancellation:

To confirm a date, a signed contract is required. Prices do not include tax or service charge of 20%. Additional charges may be accrued for special linens or special items required for your function. Deposits will be forfeited and charged \$100 if the event is cancelled less than 24 hours. Cancellations must be made directly with a Palomino manager at 415-512-7400.

Guest Counts:

A guaranteed guest count is required 24 hours prior to your event. This number is considered as a final guarantee and not subject to reduction. Should your guest count increase, you will be billed for the additional guests at the rate agreed upon in the contract. If no guarantee is provided 24 hours prior to your event, the original number of guests will be considered as the guaranteed number.

Menu/Menus:

Menus are seasonal and subject to change. Please provide us with your menu selection 5 days prior to your event.

Corkage/Cake Fees:

Palomino will gladly uncork and serve your wines and present and serve your cake/dessert for an additional charge. Corkage fee is \$13.00 a bottle and cake fees are \$2.50 per guest.

Signature: _____ Print Name: _____

Menu # _____ Time: _____ Phone# _____ Fax: _____

Email: _____ Address: _____

Number of Guests: _____ Date of Event: _____ Company: _____



Dinner Menu 1
\$35 Per Guest

Starters (Choice of one)

Baby Field Greens with Chevre And Pumpkin Seeds
Extra Virgin Olive Oil, Crumble Goat cheese

Portabella Mushroom Soup
Fresh portabella and crimini mushrooms, caramelized onion, cayenne,
fresh leeks, sherry cream

Entrees

Pan Roasted Chicken Marsala
Sauteed mushrooms, chicken broth, mashed potatoes

Capellini Pomodoro
Extra virgin olive oil, plum tomato, fresh basil,
garlic, shaved parmesan.

Sausage & Mushroom Pizza
Roma Style, basil infused extra virgin olive oil, marinara, mozzarella,
parmesan.

Cedar Wrapped Salmon
Roasted asparagus, orzo with herb and mushroom duxelles

Chop Chop Salad
Smoked turkey, wine salami, Provolone, fresh basil, garbonzo beans,
Parmesan, crisp romaine, tomatoes, balsamic vinaigrette

Dessert

Seasonal Ice Cream
Tiramisu



Dinner Menu 2
\$37 Per Guest

Starters (Choice of One)

Portabella Mushroom Soup

Fresh portabella and crimini mushrooms, caramelized onion, cayenne, fresh leeks, sherry cream

Caesar Salad

Crisp romaine greens, garlic-Parmesan croutons, lemon, anchovy

Entrees

Chicken Picatta

Lemon, capers, and mashed potatoes

Grilled Salmon with Artichoke Tartar

Lemon-vermouth butter, spring greens, raspberry vinaigrette, mashed potatoes

Rigatoni Bolognese

Spicy Italian sausage, pear tomato, crushed garlic, oregano, roasted red pepper cream

Brick Oven Baked Tomato & Basil Penne

Marinara, fresh mozzarella, fresh basil, garlic bread crumbs

Rotisserie Pork Chop

Mashed potatoes, pickled cabbage, roasted pear, peppercorn sauce

Dessert

Seasonal Ice Cream
Tiramisu



Dinner Menu 3
\$41 Per Guest

Appetizer

King Crab and Artichoke Dip

Parmesan cheese, sliced onions, cracked pizza crust

Starters (Choice of one)

Portabella Mushroom Soup

Fresh portabella and crimini mushrooms, caramelized onion, cayenne, fresh leeks,
sherry cream

Caesar Salad

Crisp romaine greens, garlic-Parmesan croutons, lemon, anchovy

Entrees

Grilled Salmon with Artichoke Tartar

Grilled Salmon, lemon-vermouth butter, spring greens, raspberry vinaigrette

Asiago-almond Crusted Sea Scallops

Caramelized sweet onions, roasted red peppers,
asparagus, Champagne beurre blanc.

Chicken Parmesan

Parmesan crusted chicken breast, fresh mozzarella, marinara, herb cappellini

Kobe Ravioli

Kobe ground beef, spicy Italian sausage, ricotta and Parmesan cheeses, olive-tomato
relish, marinara and cream sauce

Rotisserie Pork Chop

Mashed potatoes, pickled cabbage, roasted pear, peppercorn sauce

Dessert

Seasonal Sorbet
Burnt Crème



Dinner Menu 4
\$52 Per Guest

Appetizer

King Crab and Artichoke Dip

Parmesan cheese, sliced onions, cracked pizza crust

Starters (Choice of one)

Tuscan Minestrone Soup

Creamy Blue Cheese with Toasted Hazelnuts

Chilled romaine, chopped bacon, diced tomato, toasted hazelnuts

Entrees

Grilled Salmon with Artichoke Tartar

Grilled Salmon, lemon-vermouth butter, spring greens, raspberry vinaigrette

New York Steak Frites

Palomino signature steak, herbes de Provence butter, olive relish, roasted garlic

King Crab Cake Trio

Watercress with salsa verde and garlic aioli, orzo mushroom duxelles with artichoke tartar, tomato basil

Lobster Ravioli

Fresh sheets of saffron pasta, lobster, bay scallop and tarragon filling, lobster cream sauce, finished with herb mascarpone

Chicken Picatta

Lemon, capers, mashed potatoes and vegetables

Dessert

Tiramisu
Burnt Crème



Dinner Menu 5
\$62 Per Guest

Appetizer

King Crab and Artichoke Dip

Parmesan cheese, sliced onions, cracked pizza crust

Starters (Choice of one)

Portabella Mushroom Soup

Caesar Salad

Crisp romaine greens, garlic-parmesan croutons, lemon, anchovy

Entrees

Filet and Salmon Combo

Filet Mignon with steak butter, Grilled Salmon with lemon-vermouth butter, artichoke tartar raspberry mixed greens, and mashed potatoes

Seasonal Fresh Fish Stuffed with Crab and Hazelnut

Hazelnut beurre blanc, grilled asparagus, orzo with herb mushroom duxelle,

King Crab Cake Trio

Watercress with salsa verde and garlic aioli, orzo mushroom duxelles with artichoke tartar, tomato basil

Paella

Prawns, clams, mussels, seasonal fresh fish,
Chicken, chorizo, Spanish saffron rice.

Rotisserie Chicken

White beans, pancetta, rapini, tomato confit, roasted garlic

Dessert

Tiramisu

Warm Pear Bread Pudding



Appetizer Menu

Brick Oven Smoked Chorizo \$9.00
Extra virgin olive oil, caramelized onions, roasted Yukon potatoes, smoked paprika

Grilled Prawns \$12.50
Baguette, sundried tomatoes, fresh basil, extra virgin olive oil, balsamic vinegar

Grilled Wild Mushrooms \$12.00
Mixed greens, Parmesan croutons, toasted walnuts, crumbled Gorgonzola

Calamari Fritto \$11.00
Marinara sauce, garlic-lemon aioli

Roasted Garlic With Cambozoa \$9.50
Tomato chutney, marinated olives, cracked pizza crisps

Brick Oven Roasted Mussels \$12.00
Sizzling rosemary butter, housemade garlic croutons

Brick Oven Roasted Clams \$12.00
Sizzling rosemary butter, housemade garlic croutons

King Crab And Artichoke Dip \$14.00
Parmesan cheese, sliced onions, cracked pizza crust

Crisp Potatoes Gorgonzola \$8.50
Spicy waffle cut potatoes, Gorgonzola cream sauce



Lunch Menu 1 \$26 Per Guest

Starters (Choice of one)

Mixed Greens

Pumpkin seeds, goat cheese

Portabella Mushroom Soup

Entrees

Dungeness Crab and Artichoke Sandwich

Served open face with Cheddar cheese, tomato and parmesan

Sausage and Mushroom Pizza

Basil infused olive oil, marinara, mozzarella, parmesan.

Caesar Salad

Crisp Romaine greens, garlic-parmesan croutons, lemon and anchovy.

Cappellini Pomodoro

Plum tomato, fresh basil, garlic, shaved parmesan

Grilled Chicken Club

Grilled lemon-thyme chicken breast, crisp bacon, sliced tomato, lettuce, mustard dill mayonnaise, onion Kaiser roll

Dessert

Seasonal Sorbet

Iced Tea & Sodas are included



Lunch Menu 2 \$30 Per Guest

Starters (Choice of one)

Caesar Salad

Crisp romoaine greens, garlic-Pamesan croutons, lemon, anchovy

Portabella Mushroom Soup

Fresh Portabella and crimini mushrooms, caramelized onion, cayenne, fresh leeks, sherry cream

Entrees

Caesar Salad with Grilled Chicken

Crisp romaine, greens, garlic, parmesan, croutons, lemon

Brick Oven Baked Tomato & Basil Penne

Marinara, fresh mozzarella, fresh basil, garlic bread crumbs

Panini Club

Smoked turkey, salami, pepper bacon, Provolone, tomato carpaccio, pesto, and Dijon mustard.

Chicken Piccata

Lemon, capers, mashed potatoes.

Grilled Salmon

Grilled Salmon, lemon-vermouth butter, mash potatoes.

Dessert

Seasonal Sorbet

Tiramisu

Iced Tea, & Sodas are included



Lunch Menu 3 \$35 Per Guest

Starters (Choice of one)

Caesar Salad

Crisp romoaine greens, garlic-Pamesan croutons, lemon, anchovy

Portabella Mushroom Soup

Fresh Portabella and crimini mushrooms, caramelized onion, cayenne, fresh leeks, sherry cream

Entrees

Asiago-almond Crusted Sea Scallops

Caramelized onions, roasted red peppers, asparagus, Champagne beurre blanc.

Rotisserie Pork Chop

Mashed potatoes, pickled cabbage, roasted pear, peppercorn sauce

Chicken Marsala

Sauteed mushrooms, chicken broth, mashed potatoes.

Grilled Chicken Salad with Warm Pecan-Crusted Blue

Baby greens, crisp romaine, sliced pear, roasted pecans, maple vinaigrette

Grilled Salmon with Artichoke Tartar

Grilled Salmon, lemon-vermouth butter, spring greens, raspberry vinaigrette

Dessert

Seasonal Sorbet

Tiramisu

Iced Tea & Sodas are included



Lunch Menu 4 \$40 Per Guest

Starters (Choice of one)

Creamy Blue Cheese with Toasted Hazelnuts

Chilled romaine, chopped bacon, diced tomato, toasted hazelnuts

Portabella Mushroom Soup

Fresh Portabella and crimini mushrooms, caramelized onion, cayenne, fresh leeks, sherry cream

Entrees

Rotisserie Chicken

White beans, pancetta, rapini, tomato confit, roasted garlic

Kobe Ravioli

Kobe ground beef, spicy Italian sausage, ricotta and Parmesan cheeses, olive-tomato relish, marinara and alfredo cream sauce

Grilled Salmon with Artichoke Tartar

Lemmon-vermouth butter, spring greens, raspberry vinaigrette, mashed potatoes

King Crab Cake Trio

Watercress, with sasa verde and garlic aioli, orzo mushroom duxelles with artichoke tartar, tomato basil

Grilled Seafood Louie

Salmon, bay shrimp, Dungeness crab, tomato, cucumber, kalamata olives, deviled egg, Champagne vinaigrette

Dessert

Tiramisu
Burnt Crème

Iced Tea & Sodas are included



Lunch Menu 5 \$48 Per Guest

Starters (Choice of one)

Caesar Salad

Crisp romoaine greens, garlic-Pamesan croutons, lemon, anchovy

Portabella Mushroom Soup

Fresh Portabella and crimini mushrooms, caramelized onion, cayenne, fresh leeks, sherry cream

Entrees

Palomino Steak Frites

Palomino signature steak, herbes de Provence butter, mashed potatoes, vegetables.

King Crab Cake Duo

Watercress with salsa verde and garlic aioli, orzo mushroom duxelles with artichoke tartar, tomato basil

Paella

Prawns, clams, mussels, seasonal fresh fish, chicken, chorizo, Spanish saffron rice.

Chicken Piccata

Lemon, capers, mashed potatoes, seasonal vegetables

Seasonal Fresh Fish Stuffed with Crab and Hazelnut

Hazelnut beurre blanc, grilled asparagus, orzo with herb mushroom duxelle.

Dessert

Seasonal Sorbet

Tiramisu

Iced Tea, & Sodas are included