



20% SERVICE CHARGE ADDED TO ALL ITEMS

DINNER BUFFETS

50-person minimum for all dinner buffets.
All items are priced per person based on final guest count.

ANGEL ISLAND

Della Fattoria Bread

Organic Spinach and Arugula Salad (Veg)
*candied pecans, apple, pear, dried cherry, goat cheese,
maple-cider vinaigrette*

Pan Seared Salmon (GF)
chardonnay tarragon reduction

Mary's Farm Fresh Chicken Breast
mushroom marsala reduction

Roasted Marble Potatoes
Basmati Rice

Heirloom Baby Carrots, Haricots Verts, and Seasonal Squash

Dessert
petite fours, brownies, lemon bars

Coffee/Decaf and Hot Tea Station

\$67 per person

SFYC



DINNER MENU

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KEIL COVE

Della Fattoria Bread

Pear and Butternut Squash Soup (Veg)

Classic Caesar Salad

*romaine hearts, parmigiano reggiano, herbed croutons,
caesar dressing*

Pan Seared Sea Bass (GF)

white wine lemon reduction

Flatiron Steak

cabernet reduction

Wild Mushroom Ravioli (V, DF)

roasted tomato coulis sauce

Herb Roasted Potatoes

Basmati Rice

Roasted Seasonal Vegetables

Dessert

chocolate cake, cheesecake, lemon bars, assorted petite fours

Coffee/Decaf and Hot Tea Station

\$78 per person

All prices are subject to 8.25% Marin Sales Tax
V = Vegan Veg = Vegetarian GF = Gluten Free DF = Dairy Free



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BELVEDERE COVE

Della Fattoria Bread

Roasted Tomato and Bell Pepper Soup (V, GF)

SFYC Signature Salad (GF)

mixed baby greens, cherry tomatoes, watermelon radishes, crumbled goat cheese, cucumber, champagne vinaigrette

Greek Mixed Greens Salad (GF)

feta cheese, red onion, tomato, cucumber, olives, oregano-red wine vinaigrette

Pan Seared Sea Bass (GF)

white wine lemon reduction

Roasted NY Steak (GF)

wild mushroom & pearl onion reduction

Wild Mushroom Ravioli (Veg, DF)

roasted bell peppers coulis sauce

Scalloped Potatoes (Veg)

Basmati Rice

Heirloom Baby Carrots, Haricots Verts, and Seasonal Squash

Dessert

chocolate cake, cheesecake, lemon bars, assorted petite fours

Coffee/Decaf and Hot Tea Station

\$90 per person

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PLATED DINNER

SOUPS AND SALADS

Choose up to One (1) selection per course

Cup of Soup

New England Clam Chowder

Tomato Bisque

Wild Mushroom Soup

\$12

Salads

SFYC Signature Salad (GF)

mixed baby greens, cherry tomatoes, watermelon radishes, crumbled goat cheese, cucumber, champagne vinaigrette

Baby Organic Spinach Salad (GF)

applewood smoked bacon, wild mushrooms, red onions, aged sherry dijon vinaigrette

Classic Caesar

romaine hearts, parmigiano reggiano, herbed croutons, caesar dressing

Baby Iceberg Lettuce (Veg/GF)

tomatoes, olives, radish, pickled onion, blue cheese dressing

\$15

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DINNER ENTRÉES

Choice of two protein and one vegetarian option per group.

Pre-selected Entrée counts are required for groups of 14 or more 7 days prior

Roasted French Cut Chicken (GF) \$38

wild mushroom, marsala reduction

Pan Seared Salmon (GF) \$46

chardonnay tarragon reduction

Sable Fish \$48

miso sake reduction, basmati rice, snap peas, shitake mushrooms

10 oz Niman Ranch New York Steak (GF) \$52

red wine reduction

6 oz Filet Mignon (GF) \$54

herb butter, demi glaze

7oz Flatiron Steak \$42

red wine shallot sauce

Black Garlic Crusted New Zealand Rack of Lamb (GF) \$54

red wine reduction

Please choose one starch & one vegetable to go with your entrée choices:

Au Gratin Potatoes Seasonal Vegetable Melody

Roasted Fingerling Potatoes Baby Vegetables

Basmati Rice Sauteed Spinach

Mashed Potatoes Roasted Asparagus

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SFYC



DINNER MENU

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Wild Mushroom & Truffle Ravioli (Veg) (GF on request) **\$31**
sauteed spinach, roasted tomato alfredo sauce

Penne Pasta with Pesto (Veg) (GF on request) **\$31**
toasted pine nuts, sundried tomatoes, seasonal vegetables

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DESSERTS

Choose up to One (1) selection per course

Vanilla Crème Brûlée (GF)

Classic Carrot Cake

Chocolate Molten Lava Cake

vanilla ice cream

Tiramisu

mixed berries

NY Cheesecake

\$12 per person

Gluten free Cookie Plate

Assortment of Cookies

\$9 per person

Plating Fee for outside desserts

\$3 per person