

SCALA'S BISTRO



In bustling Union Square, within walking distance from dozens of nearby hotels, the Theater and Financial Districts, and the Moscone Convention Center, we enjoy a prime location in the very heart of San Francisco. Scala's accessibility makes it the ideal destination for local and out-of-town guests.

Private Dining at Scala's Bistro is San Francisco's premiere location for private dining and special events. Whether you are planning a rehearsal dinner, board meeting, sales presentation or reception, the culinary experts at Scala's Bistro strive to make each catered experience rustic and innovative. Scala's Bistro features cuisine that takes the diners on an exhilarating tour of Country French and Regional Italian style dishes, all prepared with the freshest seasonal ingredients.

Executive Chef Jennifer Biesty

Raised in Brooklyn where the food is all about the ingredients, Jennifer Biesty formed the foundation of her culinary style today. As one of the youngest students enrolled at the CIA Hyde Park NY, it was clear that Jennifer's early and innate culinary talent would pave her path in becoming a talented and well-respected chef. In 2007, Jennifer appeared as a contestant on Season 4 of Bravo's Top Chef in Chicago. On the show her culinary skills were put to the test, facing difficult challenges against fierce and talented competition. From this experience, Jennifer became aware of her true culinary talent and was inspired to face the undertaking of reinventing and elevating the menu at Scala's Bistro, a legendary monument in the City. At Scala's, Biesty showcases her philosophy in modern Italian dishes that integrate a rustic approach with her use and preparation of local ingredients.



Steven Thrun-Private Dining Manager (415) 395-8506 steven.thrun@scalasbistro.com
432 Powell Street, San Francisco, CA 94102 ~ www.scalasbistro.com

Scala's Bistro offers two Private Dining options:

Whether you are planning a corporate lunch, rehearsal dinner, or celebratory reception Scala's Bistro has the perfect space.

The Renaissance Room

Private Dining Room

Capacity:

Rounds:	60
Conference:	25
Reception:	100
Theater:	80



U-shape: 25

The Wine Salon

Private or Semi-Private Dining Room

Capacity (Private):

Rounds:	30
Conference:	30
Reception:	40

Capacity (Semi-Private):

Conference:	20
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Private Dining General Information

Personalized Menu

We welcome the opportunity to personalize your menu. Chef Jennifer Biesty will be happy to customize a seasonal menu to suit the needs of you and your guests.

Wine Paring

Our Wine Director, Alex Desquiron has hand selected an extensive list of wines. Highlighting Californian, Italian, and French varietals with a large selection of organic and sustainable wines she is ready to help you in selecting the perfect pairing for your menu.

Parking

Valet parking is available next door at the Sir Francis Drake Hotel. Speak with your Private Dining Manager about hosting parking for your guest's convenience.

Deposit/Contract

A credit card and a signed contract will guarantee the use of a private dining room. A non-refundable deposit is required at the time of booking. All food and beverage prices are subject to a 22% gratuity and 8.5% tax. Menu items and prices are subject to change based on availability. Guaranteed guest count is required 72 hours before the event.

Audio Visual

Swank, our onsite audio visual company is available to assist you with any audio visual needs you might have.

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SCALA'S

B I S T R O

Passed Hors d'oeuvres Selections

(Minimum of 20 pieces each)

Aranchini <i>Salsa Rosa</i>	\$4.50
Oyster Shooters <i>Hangar One Kafir Lime Vodka, Mango, Chili, Cucumber</i>	\$4.50
Salmon Rilette <i>Toasted Brioche, Dill Crème Fraiche</i>	\$5.50
Tuna Stuffed Pequillo Peppers <i>Confit Albacore Tuna, Lemon Zest, Chervil</i>	\$5.50
Crostini <i>With Prosciutto di Parma, Parmigiano Crema</i>	\$5.50
White Prawn Canapes <i>Fennel Puree, Black Aioli</i>	\$5.50
Flatbread Pizza <i>Chef's Seasonal (Choice of Vegetarian or Meat)</i>	\$5.50
Dungeness Crab Cake <i>Sherry Cayenne Aioli</i>	\$6.50
Grilled Scallop Spedini <i>Harissa, Preserved Lemon</i>	\$6.50
Grilled Prawns with Fried Prosciutto <i>Romesco Sauce</i>	\$6.50
Tuna Tartare Cones <i>Olives, Shallot, Basil</i>	\$6.50
Seared Filet Mignon Slider <i>Watercress, Horseradish Crème, Pink Peppercorn Brioche</i>	\$6.50
Foie Gras Terrine <i>Sauterne Gelée, Grapes, Sultanas, Toast</i>	\$6.50
Beef Tartare <i>Sesame Crackers, Cornichons, Sea Salt</i>	\$6.50

SCALA'S B I S T R O

Family Style Items

Platters

(Minimum of 20 people each)

Antipasti Platter <i>Prosciutto, Sopressetta, Chef's Choice of Salami, Chorizo, Grilled Vegetables, Olives & Seasonal Accompaniments</i>	\$13.00 per person
Selection of Artisanal Cheeses <i>With Seasonal Accompaniments</i>	\$13.00 per person
Crudité <i>Herb Aioli and Roasted Eggplant Dip</i>	\$7.00 per person
Iced Oysters on the Half Shell <i>With Champagne Mignonette</i>	\$30.00 per dozen

Bar Snacks

Spiced Marcona Almonds	\$18.00 per Bowl
Marinated Olives	\$20.00 per Bowl
Truffled Popcorn	\$15.00 per Bowl

SCALA'S B I S T R O

Menu Selections and Pricing

Lunch:

Select any 2 courses – \$35^{.00} per person

Select all 3 courses – \$40^{.00} per person

All food and beverage is subject to a \$244.00 service charge or 22% (whichever is greater) and 8.5% state sales tax.

Dinner:

Select any 3 courses – \$59^{.00} per person

Select any 4 courses – \$69^{.00} per person

Select all 5 courses – \$79^{.00} per person

Intermezzo Course Between Any Two Courses - Add \$4.00 per person

All food and beverage is subject to a \$440.00 service charge or 22% (whichever is greater) and 8.5% state sales tax.



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Dinner Selections

Antipasti

(Please select one)

Carpaccio

Seared and Peppered Filet Mignon of Beef, Arugula, Parmesan and Capers

Dungeness Crab Cake

Sherry Cayenne Aioli & Fennel Citrus Salad

Grilled Prawns

Pearl Couscous Salad, Romesco Sauce

Chef's Choice of Seasonal Bruschetta

Insalata

(Please select one)

Caesar Salad

Shaved Parmesan, Anchovies, Garlic Croutons

Organic Coastal Greens Salad

Seasonal Fruit, Almonds, and Honey Balsamic Vinaigrette

Pasta and Risotto

(Please select one)

Ravioli

Filled With House Made Pesto and Ricotta served in Lemon Cream ~or~ Tomato Sauce

Risotto "al Funghi"

Roasted Field Mushrooms, Parmigiano Reggiano

Orecchiette & Italian Sausage

Spicy Calabrian Sausage, de Ciccio Broccoli, Bread Crumbs

Seasonal Gnocchi

Chef's Choice

Butter Lettuce

Heirloom Carrots, Radishes, Creamy Tarragon Vinaigrette, Fine Herbs

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Entrees

Please select from one (1) to three (3) entrees.

For parties up to 40 persons please select three ~ For parties larger than 40 persons please select two

Roasted Filet of Beef

Tuscan Potato Gratin, Sugar Snap Peas, Red Wine Sauce

Lamb Loin

Seasonal Accompaniments

Seared Salmon Fillet

Summer "Artichoke Barigoule," Yukon Gold Mashed Potatoes, Romesco

Pan Roasted Chicken Breast

Blistered Gypsy Peppers, Tomato, Garlic, Oregano, Sherry Wine, Tomato Toast

Sautéed Pacific Sea Bass

Corn Cream, Chanterelle And Baby Shiitake Mushrooms, Smoked Paprika Oil

Grilled Pork Tenderloin

Seasonal Accompaniments



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B I S T R O

Dessert Selections

(Please select one)

Bostini Cream Pie

Creamy Vanilla Custard, Orange Chiffon Cake, Chocolate Glaze

Chocolate! Chocolate! Chocolate!

Milk Chocolate Mousse, Chocolate Pecan Crust
Chocolate Gelato and Chocolate Sauce

Seasonal Fruit Crisp

House Made Vanilla Gelato

Crème Brulee

Chef's Choice

Seasonal Sorbet

Pastry Chef's Selection of House Made Cookies & Confections

Served Family Style

*Lemon Sorbet with a Splash of Prosecco available as an intermezzo
between any two courses- Add \$4

Coffee and Tea Service included

SCALA'S

B I S T R O

Cake Menu

The Pastry Chef's requests **72 hours notice**
for all specialty cake orders. Thank you!

Cakes:

Sponge
Pound
Devil's Food
Red Velvet
Butter Almond
Lemon Poppy Seed
Carrot
Classic White

Fillings:

Lemon Curd
Chocolate Mousse
Raspberry Jam
Apricot Jam
Chocolate Ganache
Mascarpone
Fresh Berries

Finishings:

Chocolate Ganache
Whipped Cream
Cream Cheese
Mascarpone Cream
Buttercream

Cake size Servings Cost

6"	6-8	40
9"	10-12	50
10"	14-16	60
12"	20-25	75
½ sheet	30-35	100
Full sheet	60-70	200