

SCALA'S BISTRO

PRIVATE DINING

The Wine Salon

Seated Capacity: up to 30 guests
Available for Lunch Seven Days a Week
Available for Dinner on Sunday & Monday Evenings

The Renaissance Room

Seated Capacity: 15-70 guests
Available for Lunch and Dinner,
Seven days a week



Menu Selection and Pricing

Lunch:

2 courses – \$35⁰⁰ per person
3 courses – \$40⁰⁰ per person

*All food and beverage is subject to a \$200.00 service charge or 21% (whichever is greater)
A \$100.00 set-up fee, and 8.5% state sales tax.*

Dinner:

3 courses – \$59⁰⁰ per person
4 courses – \$69⁰⁰ per person
5 courses – \$79⁰⁰ per person

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

*All food and beverage is subject to a \$400.00 service charge or 21% (whichever is greater)
A \$100.00 set-up fee, and 8.5% state sales tax.*

Vina Moore
Private Dining Manager
(415) 395-8506 Fax (415) 677-9341

Private Dining at Scala's Bistro is San Francisco's premiere location for private dining and special events. 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.

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.

With its luxurious tones, dramatic lighting and ornate ceilings, **The Renaissance Room** offers you and your guests a truly exceptional dining experience. Our professional and courteous staff are on hand enhance your next event! Whether you are planning a quiet, intimate gathering, or a grand corporate affair, **The Renaissance Room** is *the* location for your next event.

Passed Hors d'oeuvres Selections

(Minimum of 20 pieces each)

\$4.50 per piece

Aranchini

Chef's Choice

Caprese

Mozzarella, Tomatoes & Basil on a Skewer with Olive Oil

Twice Baked Heirloom Potatoes

With Truffle Mashed Potatoes, Pancetta and Parmesan

Half Shell Oyster

Champagne Mignonette

\$5.50 per piece

Salmon "Rillettes"

On Toasted Brioche with Dill Crème Fraiche

Mushroom Duxelle

Field Mushrooms, Provolone Cheese, Prosciutto, & Sage

Crostini

With Prosciutto di Parma and Parmigiano Crema

Bay Shrimp Canapes

With Melted Leeks and Dill Custard

Flatbread Pizza

Chef's Seasonal

(Choice of Vegetarian or Meat)

\$6.50 per piece

Dungeness Crab Cake

With Chili Aioli

Grilled Lamb "Lollipops"

Basil Pesto

Grilled Prawns Wrapped in Prosciutto

With Salsa Verde

Spiced Tuna Tartare

Filled in Crispy Cones

Seared Filet Mignon Slider

Watercress Salad, Pink Peppercorn Brioche

Seared Foie Gras

Spiced Duck Foie Gras, Caramelized Shallots, & Balsamic Reduction

Tenderloin of Beef Tartare

On House Made Cracker

Additional Hors d'oeuvres Selections & Family Style Items

Platters

(Minimum of 20 people each)

Antipasti Platter

*Prosciutto, Sopressetta, Chef's Choice of Salami, Chorizo,
Grilled Vegetables, Olives & Seasonal Accompaniments*

\$13.00 per person

Selection of Artisanal Cheeses

With Seasonal Accompaniments

\$13.00 per person

Crudité

Herb Aioli and Roasted Eggplant Dip

\$7.00 per person

Iced Oysters on the Half Shell

With Champagne Mignonette

\$30.00 per dozen

Bar Snacks

Spiced Marcona Almonds

\$18.00 per Bowl

Marinated Olives

\$20.00 per Bowl

Truffled Pop Corn

\$15.00 per Bowl

Antipasti

(Please select one)

Carpaccio

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

Dungeness Crab Cake

Aioli & Citrus Salade

Grilled Prawns

Romesco Sauce

Chef's Choice of Seasonal Bruschetta

Insalata

(Please select one)

Caesar Salad

With Shaved Parmesan and Garlic Croutons

Organic Coastal Greens Salad

Seasonal Fruit, Crumbled Buttermilk Blue Cheese, and Citronette Dressing

Autumn Salad

Fuyu Persimmons, Ruby Red Grapefruit, Watercress, Endive, Pistachio Nuts

Pasta and Risotto

(Please select one)

Ravioli

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

Risotto "al Funghi"

Roasted Field Mushrooms, Parmigiano Reggiano

Pappardelle

Tomato Braised Pork Sugo, Swiss Chard, Marjoram, Parmigiano Reggiano

Seasonal Gnocchi

Chef's Choice

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

Filet “au Poivre”

Filet Steak Seared with Peppercorns, Bordelaise Sauce, Potato Gratin, Haricot Vert

Rack of Lamb

Sun Choke Puree, Garlic Braised Kale, Romesco Sauce

Grilled Pork Chop

Sierra Beauty Apples, Braised Savoy Cabbage, Vin Santo Cider Sauce, Walnuts

Seared Salmon Fillet

Buttermilk Mashed Potatoes, White Wine and Chive Sauce, Oven Dried Tomatoes

Grilled Half Chicken

Warm Escarole Salad, Celery Root, Kabocha Squash, Parsnip Puree, Macerated Prunes

Pan Roasted Sea Bass

Roasted Beets, Farro Risotto, Watercress, House Made Porcini Mustard

Dessert Selections

(Please select one)

Bostini Cream Pie

Creamy Vanilla Custard, Orange Chiffon Cake, Chocolate Glaze

Chocolate I.V.

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

Seasonal Fruit Crisp

Housemade 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 \$3⁵⁰

Coffee and Tea Service included

Lunch Selections

Insalata

(Please select one)

Caesar Salad

With Shaved Parmesan and Garlic Croutons

Organic Coastal Greens Salad

Seasonal Fruit, Crumbled Buttermilk Blue Cheese, and Citronette Dressing

Autumn Salad

Fuyu Persimmons, Ruby Red Grapefruit, Watercress, Endive, Pistachio Nuts

Entrees

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

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Ravioli

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

Risotto "al Funghi"

Roasted Field Mushrooms, Parmigiano Reggiano

Pappardelle

Tomato Braised Pork Sugo, Swiss Chard, Marjoram, Parmigiano Reggiano

Bucatini Puttanesca

Tuna, Capers, Olives, Chile Flakes, Marinara

Seasonal Gnocchi

Chef's Choice

Seared Salmon Fillet

Buttermilk Mashed Potatoes, White Wine and Chive Sauce, Oven Dried Tomatoes

Steak Frites

Grilled Ribeye Steak, Green Peppercorn Sauce, Pommes Frites

Grilled Half Chicken

Warm Escarole Salad, Celery Root, Kabocha Squash, Parsnip Puree, Macerated Prunes

Dessert Selections

(Please select one)

Bostini Cream Pie

Creamy Vanilla Custard, Orange Chiffon Cake, Chocolate Glaze

Chocolate I.V.

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

Seasonal Fruit Crisp

Housemade 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 \$3^{.50}

Coffee and Tea Service included