



SIGNATURE CHEFS TABLES

Chef-prepared dishes from around the world featuring seasonal specialties and the freshest regional ingredients

ASIAN CELEBRATIONS

KUNG PAO CHICKEN AND NOODLES

Udon noodles stir-fried in a spicy ginger, garlic sauce with cilantro, chicken chilies and peanuts

WOK SEARED BEEF TENDERLOIN

Szechwan beef seared in a ginger soy glaze and served with jasmine rice

POT STICKERS

Wok seared pork pot stickers served with sweet soy and chili garlic sauce

HOISIN DUCK SALAD

Hoisin glaze duck tossed with tatsoi and bok choy, napa cabbage, pickled red onion, pea pods and carrots in a plum dressing

GLASS NOODLE SALAD

Julienne vegetables and glass noodles in a toasted sesame seed dressing with cilantro, Thai basil and mint

13.95 per person

TASTE OF CHINATOWN

HOT AND SOUR SHRIMP

Rice noodles stir-fried in a Thai basil sauce with lemon grass and jumbo shrimp

ASPARAGUS WITH CHICKEN STIR-FRY

Sauteed black beans, chicken, cilantro with Thai peppers and oyster glaze

POT STICKERS

Wok seared chicken pot stickers served with peanut sauce, sweet soy and chili garlic sauce

ASIAN RICE SALAD

Grapefruit, mango, bean sprouts, toasted coconut and jasmine rice with dark soy vinaigrette

GRILLED BEEF SALAD WITH EGGPLANT

Eggplant with chilies, grilled beef tenderloin and lime vinaigrette

12.95 per person

Levy Restaurants

Minimum of 50 people per Chefs Table



AMERICAN SEAFOOD FESTIVAL

PAN SEARED SEA SCALLOPS
With wilted spinach and leek confit –
chardonnay butter sauce

**SEAFOOD FESTIVAL
ACCOMPANIMENTS**

ROCK SHRIMP LOUIE SALAD

FINGERLING POTATO SALAD
Honey Dijon dressing with char-fired vegetables

**ROASTED BEET AND GOAT CHEESE
SALAD**
Rice wine vinaigrette

HEIRLOOM TOMATO SALAD
Citrus vinaigrette – basil oil
14.95 per person

FISHERMAN'S WHARF

**DOCKSIDE STEAMERS FILLED WITH
MANILA CLAMS**

MUSSELS AND DUNGENESS CRAB

DUNGENESS CRAB COCKTAIL
Manila clams, mussels and Dungeness crab

BAY SHRIMP "SHOOTERS"

CIOPPINO
Classic seafood stew with fresh fish and shellfish
in a tomato broth served with sourdough bread

FRISÉE, FENNEL AND ENDIVE SALAD
Gorgonzola vinaigrette

ASIAN PEAR SALAD
Honey ginger vinaigrette

SHRIMP AND CRAB LOUIE SALAD
15.95 per person

SOUTHWESTERN BARBECUE

SLOW SMOKED RACK OF PORK
Chile ancho barbecue sauce and pineapple-yellow pepper mole

RANCH ROASTED POTATOES
Smokey bacon, grilled scallions, garlic chive sour cream

HOME STYLE CREAMED CORN
Crispy leeks and cheddar cheese

JICAMA AND CUCUMBER SLAW
Cilantro cayenne dressing

RED AND YELLOW WATERMELON SALAD

ARIZONA CITRUS SALAD
Mixed lettuces and avocado
15.95 per person

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TASTE OF ITALY

ROSEMARY GARLIC GRILLED SIRLOIN

Mustard balsamic jus

FUSSILI CON VONGOLE

Fussili pasta with fresh clam, garlic and white wine sauce

CHICKEN AND POLENTA SALAD

Roasted chicken, tomatoes, red onion and arugula in a tomato vinaigrette with crispy polenta croutons

ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onions and Gorgonzola cheese tossed with honey mustard vinaigrette

ANTIPASTI ASSORTI

Marinated plum tomatoes
Grilled asparagus with lemon aioli
Roasted Cremini mushrooms
Roasted Peppers in anchovy vinaigrette
Assorted marinated olives

15.95 per person

BACKYARD BBQ

BBQ SPICED SHRIMP WITH SCALLION GRIT CAKE

Tasso cheddar cream

CARVED BABY BACK RIBS

Assorted barbecue sauces, cornbread and coleslaw

GRILLED BBQ SPICED POLENTA

Spring onion relish

SAUTE OF TOMATES WITH OKRA

BBQ CHICKEN COBB SALAD

Grilled chicken breast, with red onion, tomato, avocado, chopped egg and crisp bacon

COUNTRY COLE SLAW

15.95 per person

THE STEAKHOUSE TABLE

PEPPERCORN CRUSTED TENDERLOIN OF BEEF

Wild mushroom jus, au jus and horseradish sauce

PARMESAN GARLIC WEDGE POTATO

SAUTEED SPINACH

With shallots and crisp bacon

CLASSIC ICEBERG WEDGE SALAD Creamy blue cheese, tomatoes and red onions

STEAKHOUSE TOMATO SALAD

17.95 per person

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ALL AMERICAN BARBECUE
PEPPERED TENDERLOIN OF BEEF
 Barbecue bourbon glaze

SMOKED BREAST OF TURKEY
 Cranberry apricot chutney and country giblet
 gravy

GARLIC AND CHILI RUBBED CHICKEN
 Scallion griddle cakes and apple pear chutney

WHITE CHEDDAR AU GRATIN POTATOES
CRISPY CORN FRITTERS
 Cayenne citrus mayonnaise

PICKLED CUCUMBERS AND VIDALIA ONIONS

GRILLED ASPARAGUS AND SMITHFIELD HAM
 Caramelized shallot vinaigrette

TOMATOES, RED ONIONS AND MAYTAG BLUE CHEESE
HOMEMADE CORNBREAD WITH MAPLE BUTTER
14.95 per person

BLUES BARBECUE
APPLEWOOD SMOKED BEEF BRISKET
 Barbecue glaze

BOURBON MUSTARD GLAZED HAMS
 Caramelized apple chutney, whole grain mustard
 sauce

SMOKEHOUSE BABY BACK RIBS
 Specially seasoned and hickory smoked

COLLARD GREENS
 Pickled red onions and bacon

CRISPY CORN FRITTERS
 Cayenne citrus mayonnaise

COUNTRY POTATO SALAD WITH BUTTERMILK DRESSING
SOUTHERN SLAW
SMOKED CHICKEN AND ROASTED CORN SALAD
BUTTERMILK BISCUITS
 Raspberry jam
11.95 per person



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SIZZLIN STEAKHOUSE

CHAR-FIRED PEPPERED STRIP LOIN

Horseradish sauce and mushroom jus

SWEET POTATO AND YUKON GOLD POTATO HASH

Assorted barbecue sauces, cornbread and coleslaw

GRILLED ASPARAGUS

WOOD GRILLED WILD MUSHROOMS

HEIRLOOM TOMATOES WITH MAYTAG BLUE CHEESE

CHARRED SWEET BELL PEPPERS

GRILLED SEASONAL VEGETABLES

16.95 per person

TRADITIONAL STEAKHOUSE

CARVED 48 OUNCE PORTERHOUSE STEAK

Horseradish sauce and caramelized onion jam

SKILLET HASH BROWN POTATO

Sour cream and chives

GRILLED JUMBO ASPARAGUS

Citrus aioli

CLASSIC CREAMED SPINACH

Crisp pancetta and Parmesan cheese

CHOPPED TOMATO AND ONION SALAD

Blue cheese vinaigrette

19.95 per person

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