



HOLIDAYS

AT THE CITY CLUB



SEASONS GREETINGS!



The holiday season sparkles and shines at
The City Club of San Francisco.

The halls are decked, the trees are trimmed, and the seasonal cuisine and festive libations highlight celebrations of all shapes and sizes.

As always, our professional events team at is your service to
customize your special event during
“the most wonderful time of the year!”

These menus are offered in addition to the menu items listed in our event packages.
Please inquire with a Catering Sales Manager for menu pricing and space availability.

HOLIDAYS



THREE-COURSE MENU • HOLIDAY ADDITIONS •

Includes freshly baked rolls, butter, illy Coffee & Mighty Leaf Tea service

These menu selections are offered in addition to our seasonally crafted lunch and dinner menus.
Please inquire with our Catering Sales team for menu pricing.

STARTERS

Please Select One Starter for the Entire Party

CITRUS ARUGULA AND ENDIVE SALAD
Feta, Olives, Cranberries, Raspberry Vinaigrette

ORGANIC BABY SPINACH & FRISEE SALAD
Roasted Beets, Candied Pistachios, Goat Cheese
Shallot Vinaigrette with a Balsamic Reduction

WINTER CHICORY & CITRUS SALAD
Bleu Cheese, Candied Pecans, Meyer Lemon Vinaigrette

ENTREES

SEARED PETALUMA FARMS ORGANIC CHICKEN
BREAST
Honeyed Garnet Yams, Pomegranate Reduction and
Caramelized Brussel Sprout Leaves

OVEN ROASTED USDA PRIME TENDERLOIN OF BEEF
Olive Oil & Herb Crushed Fingerlings, Braising Greens ,
Butternut Squash Coulis

DESSERTS

APPLE GALETTE
Freshly Whipped Cream

PUMPKIN CHEESECAKE
Toffee Pecans

PASSED HORS D'OEUVRES Holiday Additions

BALSAMIC MARINATED BEETS, BURRATA AND WATERCRESS ON WALNUT TOAST

TRUFFLED DEVIL EGG WITH CAVIAR

MINI BEEF WELLINGTON

CROQUE MONSIEUR WITH TURKEY, BRIE AND CRANBERRY

HOBBS BACON WRAPPED DIVER SCALLOP

MENUS SUBJECT TO CHANGE WITHOUT NOTICE

HOLIDAYS



HOLIDAY BUFFET

Enjoy our twist on holiday classics and new additions

Available for lunch and dinner events

Winter Chicory, Goat Cheese, and Citrus Salad
Roasted Baby Carrot & Brussels Sprouts Salad,
Toasted Hazelnuts, Apples, Champagne Vinaigrette
City Club Classic Caesar Salad, Housemade Croutons

Select Two of the Following Entrees

Carving Attendant Required

Slow Roasted Snake River Farms USDA Prime Rib
Bourbon-Honey Glazed Smithfield Ham
Peruvian Spice Rubbed & Roasted Turkey Breast
Meyer Lemon & Garlic Roasted New Zealand
Bone-in Leg of Lamb

Caramelized Winter Squash with Red Wine Vinegar Glaze
& Toasted Pumpkin Seeds
Honeyed Roasted Root Vegetables with Toasted Pecans
Truffled Wild Mushroom Bread Pudding

Assorted Holiday Cookies, Cakes, Yule logs, Petite Fours
Holiday Candy Station

Freshly Brewed illy Coffee and Mighty Leaf Hot Tea Station

BAR PACKAGES



"IT'S BEGINNING TO LOOK A LOT LIKE COCKTAILS..."

WINE & BEER BAR

House Chardonnay, Cabernet Sauvignon, & Sparkling Wine
Amstel Light, Sierra Nevada, Heineken, Anchor Steam, Corona
San Pellegrino, Aqua Panna, Coke, Diet Coke, 7-Up, Ginger Ale

CLUB SELECT FULL BAR

Smirnoff Vodka, Castillo Rum, Gordon's Gin, Zavano Tequila, Korbel Brandy, House of Stuart
Scotch, Jim Beam
House Chardonnay, Cabernet Sauvignon, & Sparkling Wine

PREMIUM FULL BAR

Absolut Vodka, Bacardi Silver Rum, Jose Cuervo 1800 Tequila, Makers Mark, Jack Daniels,
Jameson, Tanqueray Gin, Johnny Walker Red, Glenfiddich, Captain Morgan Rum, Landy's VSOP

SUPER PREMIUM FULL BAR

Grey Goose Vodka, Appleton 12 yr. Rum, Hendricks Gin, Bombay Sapphire Gin, Patron Silver,
Don Julio Repos, Basil Haydens Bourbon, Johnny Walker Black, Glenlivet 12 yr., Knob Creek,
Hennessy Privilege