



## Private Dining

Indulge in a seductive experience in our Medallion Steakhouse and let the soothing yet fresh and trendy private dining room(s) atmosphere enhance your unique event experience. Medallion Steakhouse can accommodate your special occasion or business meeting in any of our two private rooms, lounge, outdoor patio, top tier balcony or the entire restaurant.

Each event at Medallion Steakhouse receives individualized attention. We pride ourselves in offering services tailored to each guest. We gladly coordinate your floral arrangements, specialty linens, cake(s), audio/visual equipment, valet parking, personalized menus, and offer complementary Wi-Fi to guests. Whether it is a business meeting, a wedding, a family celebration, a private party, or a get-together with friends, our staff will ensure your event is a success.

Please contact us at **650.342.4102** or **privatedining@medallionsteak.com**, and allow a Private Dining specialist to assist you with your distinct event needs.

We look forward to making your event a special one!

## THE EXECUTIVE

\$42.00 per person

### *Salad*

#### **Scarborough Farms Organic Mixed Greens**

candied walnuts, blue cheese crumbles, banyuls vinaigrette

### *Choice of Entrée*

#### **Medallion Filet Mignon**

hand cut 8 oz. filet, whipped potatoes, baby vegetables, zinfandel reduction

#### **Pan Roasted Organic Salmon**

roasted fingerling, chard, oven dried tomatoes, fine herb beurre blanc

#### **Primavera Pasta**

yellow and green zucchini, eggplant, parmesan

#### **Half Roasted Petaluma Farms Chicken**

Fingerling potatoes, roasted brussel sprouts, sauce supreme

### *Dessert*

#### **Bailey's Bread Pudding**

eggnog anglaise, vanilla ice cream

## THE VIP

\$38.00 per person

### *Salad*

#### **Scarborough Farms Organic Mixed Greens**

candied walnuts, blue cheese crumbles, banyuls vinaigrette

### *Choice of Entrée*

#### **Corn Fed New York Steak**

14 oz cut, whipped potatoes, baby vegetables, zinfandel reduction

#### **Pan Roasted Organic Salmon**

roasted fingerling, chard, oven dried tomatoes, fine herb beurre blanc

#### **Primavera Pasta**

yellow and green zucchini, eggplant, parmesan

#### **Half Roasted Petaluma Farms Chicken**

Fingerling potatoes, roasted brussel sprouts, sauce supreme

### *Dessert*

#### **Bailey's Bread Pudding**

eggnog anglaise, vanilla ice cream

## THE MEDALLION

\$34.00 per person

### *Salad*

#### **Scarborough Farms Organic Mixed Greens**

candied walnuts, blue cheese crumbles, banyuls vinaigrette

### *Choice of Entrée*

#### **Slow Roasted Prime Rib**

14 oz cut, whipped potato, creamed spinach

#### **Pan Roasted Organic Salmon**

roasted fingerling, chard, oven dried tomatoes, fine herb beurre blanc

#### **Primavera Pasta**

yellow and green zucchini, eggplant, parmesan

#### **Half Roasted Petaluma Farms Chicken**

Fingerling potatoes, roasted brussel sprouts, sauce supreme

### *Dessert*

#### **Bailey's Bread Pudding**

eggnog anglaise, vanilla ice cream

## LUNCHEON

\$28.00 per person

### *Salad*

#### **Scarborough Farms Organic Mixed Greens**

candied walnuts, blue cheese crumbles, banyuls vinaigrette

### *Choice of Entrée*

#### **Teriyaki Skirt**

8 oz cut, whipped potatoes, baby vegetables

#### **Pan Roasted Organic Salmon**

roasted fingerling, baby spinach, oven dried tomatoes, fine herb beurre blanc

#### **Primavera Pasta**

yellow and green zucchini, eggplant, parmesan

#### **Half Roasted Petaluma Farms Chicken**

Fingerling potatoes, roasted brussel sprouts, sauce supreme

### *Dessert*

#### **Bailey's Bread Pudding**

eggnog anglaise, vanilla ice cream

## **BITES & COCKTAILS**

Hors d'oeuvres receptions only

\$25per person, six choices

\$32 per person, eight choices

### HORS D'OEUVRES

Enhance your menu with a selection of hot and cold hors d'oeuvres

#### **Wood Oven Pizzas**

selection of assorted wood oven baked pizzas

#### **Arancini**

carnoroli rice, choice of mozzarella or provolone

#### **Assorted Crostinis**

salsa crudo, olive tapenade with fontina

#### **Assorted Tarts**

seasonal chef's selection

#### **prime rib spring rolls**

roasted onions, peppers, provolone, horseradish creme fraiche

#### **Cured Meats And Assorted Cheese Plate**

coppa ham, sopressata, prosciutto , assorted domestic

#### **Chilled Gulf Prawns**

jumbo prawns with house-made cocktail sauce

#### **Teriyaki skewers**

marinated and grilled skirt steak

#### **Prime Rib Sliders**

prime rib sliced to order, horseradish cream

#### **Grass Fed Sliders**

grass fed sliders, cheddar cheese, caramelized onions



## **CUSTOMIZED MENU**

Our Executive Chef and Private Dining Team will gladly assist you with creating a customized menu for your event.

Please inquire with our dining coordinator

## **ENTRÉE SUBSTITUTION**

You may substitute your entrée with one of the selections below (price may vary)

Fresh fish of the day

Grilled premium angus ribeye steak

Gulf Prawn risotto

All menu items are subject to change