



Private Dining

Indulge in a seductive experience in our newly opened Medallion Steakhouse and let our soothing yet fresh and trendy private and 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 complimentary 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

Offers guests our premium choices

\$65.00 per person

Choice of Salad

Caesar Salad

baby romaine hearts, creamy garlic-anchovy dressing, parmesan crisp

Scarborough Farms Organic Mixed Greens

candied walnuts, blue cheese crumbles, banyuls vinaigrette

Choice of Entrée

Grass Fed Medallion Filet Mignon

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

Pan Roasted Organic Salmon or Halibut*

(*choice of Salmon or Halibut to be made before the event)

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

House Made Gnocchi with Truffle Essence

english peas, pesto, asparagus, sautéed clamshell mushrooms, truffle essence

Petaluma Farms Chicken Breast

oven roasted breast, herb spaetzle, confit leg, sautéed mushrooms, cipollini onions, sauce supreme

Choice of Dessert

Bailey's Bread Pudding

eggnog anglaise, irish cream ice cream

Caramel Crème Brulee

whipped cream

Warm Cherry Cobbler

brooks cherry, cinnamon biscuit, vanilla bean ice cream

THE VIP

Offers guests a salad, an entrée, and choice of one dessert

\$49.00 per person

Salad

Scarborough Farms Organic Mixed Greens

candied walnuts, blue cheese crumbles, banyuls vinaigrette

Choice of Entrée

Premium Angus New York Steak

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

Pan Roasted Organic Salmon

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

House Made Gnocchi

english peas, pesto, asparagus, sautéed mushrooms, lemon zest

Petaluma Farms Chicken Breast

oven roasted breast, herb spaetzle, confit leg, sautéed mushrooms, cipollini onions, sauce supreme

Choice of Dessert

Warm Cherry Cobbler

brooks cherry, cinnamon biscuit, vanilla bean ice cream

THE MEDALLION

Offers guests a choice of entrée

\$42.00 per person

Salad

Caesar Salad

baby romaine hearts, creamy garlic-anchovy dressing, parmesan crisp

Choice of Entrée

Teriyaki Skirt

10 oz cut, whipped potatoes, baby vegetables

Pan Roasted Organic Salmon

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

House Made Gnocchi

english peas, pesto, asparagus, sautéed mushrooms, lemon zest

Petaluma Farms Chicken Breast

oven roasted breast, herb spaetzle, confit leg, sautéed mushrooms, cipollini onions, sauce supreme

Dessert

Bailey's Bread Pudding

eggnog anglaise, irish cream ice cream

LUNCHEON

Offers guests a choice of lunch entrée

\$32.00 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

House Made Gnocchi

english peas, pesto, asparagus, sautéed mushrooms, lemon zest

Petaluma Farms Chicken Breast

oven roasted breast, herb spaetzle, sautéed mushrooms, cipollini onions, sauce supreme

Dessert

Bailey's Bread Pudding

eggnog anglaise, irish cream ice cream

LUNCH BUFFET

\$35.00 per person

Salad

Scarborough Farms Organic Mixed Greens

candied walnuts, blue cheese crumbles, banyuls vinaigrette

Entrée

Organic Pan Roasted Salmon with Lemon Buerre Blanc

Braised Short Ribs with Medjool Dates

Oven Roasted Chicken Breast

Teriyaki Skirt Steak

Choice of Three Sides

Whipped Potatoes

Blue Lake Green Beans

Sauteed Baby Carrots

Medallion Rice

Pan Roasted Mushrooms

Oven Roasted Fingerling Potatoes

Dessert

Bailey's Bread Pudding

eggnog anglaise, irish cream ice cream

DINNER BUFFET

\$45.00 per person

Soup or Salad

Scarborough Farms Organic Mixed Greens

candied walnuts, blue cheese crumbles, banyuls vinaigrette

Soup Du Jour

Seasonal Daily Soups

Entrée

Organic Pan Roasted Salmon with Lemon Buerre Blanc
Angus Prime Rib with Natural Jus & Horseradish Cream

Oven Roasted Chicken Breast

Braised Short Ribs with Medjool Dates

Choice of 4 Sides

Whipped Potatoes

Grilled Asparagus

Andouille Sausage Jambalaya

Blue Lake Green Beans

Oven Roasted Fingerling Potatoes

Pan Roasted Mushrooms

Dessert

Bailey's Bread Pudding

eggnog Anglaise, irish cream ice cream

BITES & COCKTAILS

For events that do not include a seated course

Hors d'oeuvres receptions only, \$32.00 per person

See descriptions below

Add assorted desserts to your reception for an additional \$5.00 per person

HORS D'OEUVRES

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

Each item is \$3.25 per Person

Cured Meats And Assorted Cheese Plate

coppa ham, sopressata, prosciutto , assorted domestic

Wood Oven Pizzas

selection of assorted wood oven baked pizzas

Chilled Gulf Prawns

jumbo prawns with house-made cocktail sauce

Grass Fed Sliders

grass fed sliders, cheddar cheese, caramelized onions, brioche buns

Filet & Blue Cheese Crostini

seared beef tenderloin, blue cheese & herbs

Arancini

carnoroli rice, choice of mozzarella or provolone

Assorted Crostinis

salsa crudo, prosciutto with basil, olive tapenade with fontina

Assorted Tarts

bacon and mushroom, goat cheese and asparagus, sun-dried tomato with basil

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

Maine lobster risotto

Angus prime rib with natural jus & horseradish cream

All menu items are subject to change