

E&O
KITCHEN AND BAR
SAN FRANCISCO

**2017 – help us celebrate
our 20th year!**

***“If you really want to make a friend - go to
someone’s house and eat with them. The
people who give you their food will give you
their heart.”***

Executive Chef Sharon Nahm





— \$49 PER DOZEN —

INDONESIAN CORN FRITTERS
sweet chili soy sauce (veg)

**MUSHROOM AND TOFU
DUMPLINGS**
pickled ginger soy (veg)

CHICKEN SATAY
red miso peanut sauce

PORTOBELLO MUSHROOM SATAY
soy glaze (vegan)

**BUTTERNUT SQUASH AND
PARMESAN TOTS**
lemongrass and ginger rice,
sriracha aioli (veg)



— RECEPTION MENU —

Minimum order of one dozen per item required.
Items can be tray-passed or stationed.

— \$68 PER DOZEN —

AHI TARTARE
wonton chip, lily bulbs, ginger
can be made gf on lettuce cup

GREEN CURRY COCONUT CEVICHE
market fish, mangoes, chilies (gf)

STEAK SATAY
garlic ginger soy

MINI STEAMED PORK BUNS
house-made kimchi, chilies, hoisin

SHRIMP SATAY
thai basil mango (gf)

— \$59 PER DOZEN —

PORK AND KIMCHI DUMPLINGS
ginger soy dipping sauce

MINCED CHICKEN SPRING ROLLS
sweet chili vinegar

SPICED LAMB MEATBALLS
mango chutney

BUTTERNUT SQUASH DUMPLINGS
thai red curry lemongrass sauce,
basil oil

**LAPSANG SOUCHONG TEA DEVEILED
EGGS**
char siu lacquered bacon,
togarashi



Menu and prices are subject to change based on seasonal availability and market fluctuation.
Prices are confirmed 90 days prior to event. All items are subject to a 22% service charge, 8.50% sales tax, 4.5% Healthy San Francisco



WOOD ROASTED EDAMAME (gf)
\$60 serves 10 guests

VEGETABLE PLATTER
market vegetables with edamame
hummus & curried yogurt dip
\$60 per dozen

SEASONAL FRESH OYSTERS
served with house-made kimchi
cocktail sauce &
red fresno chili mignonette
\$68 per dozen

POACHED PRAWNS
served with a kimchi cocktail sauce
\$68 per dozen



— FOOD STATIONS —



BEEF SHORT RIB SLIDERS
shaoshing wine braised natural beef,
pickled vegetables, sriracha aioli
\$68 per dozen

TAMARIND & HOISIN SPARE RIBS
Hill Farm duroc pork
\$59 per dozen

“TAKE AWAY BOX”
SOBA NOODLE SALAD
shiitake mushrooms & edamame
\$59 per dozen

“TAKE AWAY BOX”
INDONESIAN FRIED RICE
Gulf white prawns, char siu pork,
vegetables, egg, chilies
\$68 per dozen
\$64 per dozen (VEGGIE)

**CHEF SHARON’S ASSORTMENT OF
SEASONAL BITE SIZE DESSERTS**
\$68 per dozen



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— SALAD —

**please select one salad:
salads are served individually**

ASIAN CAESAR

**gem lettuce, naan croutons, shaved
parmesan**

OR

GREEN PAPAYA & CUCUMBER SALAD

**jicama, asian greens, yuzu
vinaigrette (vegan, gf)**

served with

**WOOD FIRED NAAN
cucumber raita**

**— \$65 —
DINNER**

— DESSERT —

**please select one:
desserts are served individually**

**CHEF'S SELECTION OF SEASONAL
SORBET & ACCOMPANIMENT**

OR

MANDARIN CHOCOLATE MOUSSE CAKE

**Devil's Food cake,
bittersweet chocolate chip mousse,
mandarin orange ganache,
miso caramel sauce**



— ENTREES —

all served family style

**WOOD FIRED SALMON
green curry caramel sauce,
pineapple jicama salad (gf)**

&

**MONGOLIAN CHICKEN STIR FRY
marinated chicken breast, peppers,
chinese broccoli, scallions, sesame**

— ACCOMPANIMENTS —

STIR FRIED MARKET VEGETABLES

&

STEAMED JASMINE RICE

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— STARTERS —

can either be tray passed or served family style
please select 4 items:

INDONESIAN CORN FRITTERS
sweet chili soy sauce (veg)

SPICED LAMB MEATBALLS
mango chutney

STEAK SATAY
garlic ginger soy

PORTOBELLO MUSHROOM SATAY
sweet soy (vegan)

CHICKEN SATAY
red miso peanut sauce

BUTTERNUT SQUASH & PARMESAN TOTS
lemongrass and ginger rice, sriracha aioli (veg)

MUSHROOM AND TOFU DUMPLINGS
pickled ginger soy (veg)



**— \$75 —
DINNER**

— SALAD —

please select one salad:
salads are served individually

ASIAN CAESAR
gem lettuce, naan croutons, shaved parmesan

OR

GREEN PAPAYA & CUCUMBER SALAD
jicama, asian greens, yuzu vinaigrette (vegan, gf)

served with

WOOD FIRED NAAN
cucumber raita

— ENTREES —

all items served family style

WOOD FIRED SALMON
green curry caramel sauce,
pineapple jicama salad (gf)
&

MONGOLIAN CHICKEN STIR FRY
marinated chicken breast,
peppers, chinese broccoli,
scallions, sesame

— ACCOMPANIMENTS —

served family style

STIR FRIED MARKET VEGETABLES
&
STEAMED JASMINE RICE

— DESSERT —

please select one:
desserts are served individually

CHEF'S SELECTION OF SEASONAL SORBET & ACCOMPANIMENT
OR

MANDARIN CHOCOLATE MOUSSE CAKE
Devil's Food cake, bittersweet chocolate chip mousse, mandarin orange ganache, miso caramel sauce
OR

BROWN BUTTER MISO MOCHI CAKE
toasted coconut, star anise roasted pineapple, passionfruit crème (gf)

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— **STARTERS** —

can either be tray passed or served family style
please select 4 items:

INDONESIAN CORN FRITTERS
sweet chili soy sauce (veg)

STEAK SATAY
garlic ginger soy

PORTOBELLO MUSHROOM SATAY
sweet soy (vegan)

SHRIMP SATAY
thai basil mango (gf)

BUTTERNUT SQUASH & PARMESAN TOTS
lemongrass and ginger rice, sriracha aioli (veg)

GREEN CURRY COCONUT CEVICHE
market fish, mangoes, chilies (gf)

AHI TARTARE
wonton chip, lily bulbs, ginger
can be made gf on lettuce cup



— **\$90** —
DINNER

— **SALAD** —

please select one salad:
salads are served individually

ASIAN CAESAR
gem lettuce, naan croutons, shaved parmesan

OR

GREEN PAPAYA & CUCUMBER SALAD
jicama, asian greens, yuzu vinaigrette (vegan, gf)

served with

WOOD FIRED NAAN
cucumber raita

— **ENTREES** —

all items served family style

GRILLED RARE AHI TUNA
vadouvan spiced cauliflower puree

GRILLED NEW YORK STEAK
soy glazed potatoes,
rau ram salsa verde

MONGOLIAN CHICKEN STIR FRY
marinated chicken breast, peppers,
chinese broccoli, scallions, sesame

— **ACCOMPANIMENTS** —

served family style

STIR FRIED MARKET VEGETABLES
STEAMED JASMINE RICE

— **DESSERT** —

please select one:
desserts are served individually

CHEF'S SELECTION OF SEASONAL SORBET & ACCOMPANIMENT
OR
MANDARIN CHOCOLATE MOUSSE CAKE
Devil's Food cake, bittersweet chocolate chip mousse, mandarin orange ganache, miso caramel sauce
OR

BROWN BUTTER MISO MOCHI CAKE
toasted coconut, star anise roasted pineapple, passionfruit crème (gf)

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— DINNER ENHANCEMENTS —

— ENTREES —

can be substituted or added to menus above:

WOK ROASTED CRISPY LEMONGRASS TOFU
cherry tomatoes & shiitake mushrooms (vegan)
added: \$8 per person
substituted: \$0 per person

GRILLED NEW YORK STEAK
soy glazed potatoes, rau ram salsa verde
added: \$12 per person
substituted: \$6 per person

INDONESIAN FRIED RICE
gulf white prawns, char siu pork,
veggies, egg & chilies
added: \$7 per person
substituted: \$0 per person

GRILLED RARE AHI TUNA
vadouvan spiced cauliflower puree
added: \$9 per person
substituted: \$2 per person

— ACCOMPANIMENTS —

can be substituted or added to menus above:

SOBA NOODLE SALAD
buckwheat noodles, shiitake mushrooms, edamame
added: \$4 per person
substituted: \$2 per person

VEGETARIAN INDONESIAN FRIED RICE
veggies, egg & chilies
added: \$5 per person
substituted: \$3 per person

SEASONAL SALAD
AQ

STEAMED BROWN RICE
added: \$4 per person
substituted: \$2 per person

LAMB NAAN
wood fired, cucumber raita
added: \$6 per person
substituted: \$4 per person

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— LIBATIONS —

\$250 Bartender Fee will apply to all hosted or cash bars
(no fee applies for wine & beer only)

Select one of the following tiers:



— CARDAMON TIER \$15 each —

**GREY GOOSE VODKA
BOMBAY SAPPHIRE GIN
CORRELEJO BLANCO TEQUILA
BULLIET BOURBON WHISKEY
KRAKEN RUM
JW BLACK SCOTCH**



— CINNAMON TIER \$12 each —

**SOBIESKI VODKA
GORDON'S GIN
EL JIMADOR TEQUILA
EVAN WILLIAMS WHISKEY
FLOR DE CANA**

— GINGER TIER \$13 each —

**KETEL ONE VODKA
NEW AMSTERDAM GIN
EL JIMADOR TEQUILA
MAKER'S MARK WHISKEY
PLANTATION 5YR RUM
BLACK BOTTLE SCOTCH**

— SPECIALTY COCKTAILS —

will be priced based on tier you select above - please select up to three:

**SEASONAL SPARKLER
MAPLE OLD FASHIONED
SUTTER PUNCH
MOSCOW MULE
GUAVA
BLUSHING GEISHA**

**prosecco, seasonal fruit puree, bitters
bourbon, sugar, maple, bitters
vanilla infused rum, pineapple gum, lime
vodka, ginger beer, lime
gin, guava, refreshing soda
tequila, sake, prickly pear, lime**



— WINE & BEER —

— SPARKLING —

CHARLES LAFITTE brut prestige, france
straw-gold, roasted lemon and fresh biscuits, dry and crisp
\$44 per bottle

WERNER riesling brut, mosel Germany
this grand cuvee is an amazing dry german sparkler with
acidity and balance
\$65 per bottle

HENRIOT brut souverain, reims, france
brisk, bright, zesty and grand, combined flavors of fresh lemon
and earthy fennel
\$98 per bottle

— WHITE —

CLAIBORNE & CHURCHILL dry gewürztraminer, central coast, ca
intensely aromatic, hints of grapefruit, tropical fruit
\$44 per bottle

DOMAINE de la SARAZINIERE chardonnay, macon burgundy, france
Brilliant, pure, mineral core balanced by complex orchard fruit,
lemon & spring florals, un-oaked
\$56 per bottle

HONIG sauvignon blanc, napa valley, ca
peach, lemongrass, hints of jasmine,
grapefruit and lime, medium body, bright finish
\$44 per bottle

KISTLER chardonnay, sonoma coast, ca
creamy, full bodied, buttery with hidden earthy and nutty notes,
great balance, classic
\$150 per bottle

IRON HORSE chardonnay, sonoma valley, ca
aged in used french barrels, butter, honey, tangerine and mango
\$64 per bottle

ESPRIT GASSIER rose, cotes de provence, france
fresh mango, passion fruit, kiwi, touch of oak in background
\$44 per bottle

— SPIRIT FREE —

PELLEGRINO \$7
PANNA \$7
ICED TEA \$5
SODAS \$4
COFFEE \$5
HOT TEA \$5
SPECIALTY COOLER \$7



— RED —

MACROSTIE pinot noir, sonoma coast, ca red raspberry,
soft cinnamon spice, light mushroom note, long lasting finish
\$60 per bottle

MINER EMILY'S CUVÉE cabernet, napa valley, ca
richly, minerality, cocoa powder, aromatic red fruits and baking
spices
\$84 per bottle

ROUND POND estate cabernet sauvignon, rutherford, napa valley, ca
Intense candied fruit, fleshy plums and ripe red berries,
darker fruit, caramel, roasted almonds, firm acidity
long smooth finish, licorice, cracked pepper, big and beautiful
\$140 per bottle

ANCIENT PEAKS cabernet sauvignon, sonoma, ca
plum, raspberry, tobacco & toasted oak, interwoven with hints of
earthy olive, mint, black tea & spicy, chewy tannins, full rich finish
\$56 per bottle

— BOTTLED BEER —

TIGER singapore \$6
light copper color, malt heavy lager

ANCHOR STEAM san francisco, ca \$6
deep amber color, sweet malts

TRUMER PILSNER berkeley, ca \$6
crisp subtle hops, light body, clean finish

BALLAST POINT SCULPIN IPA san diego, ca \$8
Hop forward with notes
of stone fruit,
mango, citrus light and crisp

HITACHINO NEST white ale, japan \$12
balanced wheat, coriander, orange

KALIBER (non-alcoholic) ireland \$5
honey, caramel malts, toasted bread

