

BISTRO BOUDIN



2024 SPECIAL EVENTS MENU

Bistro Boudin

STATIONS

FISHERMAN'S WHARF SEAFOOD TOWER

Jumbo Poached Shrimp,
Black Pepper Seared Ahi Tuna,
Marinated Chilled Mussels,
Oysters on the Half Shell
\$30

CHARCUTERIE BUTCHERS BLOCK

Chef's Selection of Cured Salami, Prosciutto, Local
Grilled and Smoked Sausages. Served with
Marinated Greek Olives, Roasted Whole Clove
Garlic and Herbed Flatbreads
\$22

BOUDIN SOURDOUGH BREADBOWLS

(\$125 chef attendant fee required)

Mini Bread Bowls with choice of one soup:
Traditional Clam Chowder,
Crab-Roasted Corn Bisque or
Tomato Basil (vg)
\$15

ARTISAN CHEESE BOARD

Assortment of Handcrafted Artisan Cheeses,
Dried Fruits, Local Nuts,
Black Mission Fig Preserves,
Roasted Garlic Jam & Honey.
Accompanied by Assortment of Flatbreads (vg)
\$16

GRILLED & RAW VEGETABLE CRUDITÉS

Grilled Green & Yellow Squash, Fennel,
Cremini Mushrooms, Asparagus, Roasted Red
Peppers & Radicchio. Crudités of Baby Carrots,
Celery, Haricot Verts, Toybox Tomatoes and
Summer Squashes.
Served with Assorted Aioli's (vg) (gf)
\$15

DIY CROSTINI STATION

Cream Cheese, Goat Cheese, Fig Jam,
Fruit Preserves, Garlic Roasted Tomatoes, Pesto,
Smoked Salmon, Capers, Prosciutto
\$15

APPETIZERS

PRICED PER PERSON
20 PERSON MINIMUM

SMALL BITES

PASSED OR STATIONED

2 SELECTIONS - \$18
3 SELECTIONS - \$25
4 SELECTIONS - \$30

MINI DUNGENESS CRAB CAKES

Lemon-Basil Aioli (+\$2pp)

HALF SHELL OYSTERS

Mignonette, Lemon, Cocktail Sauce (\$3.50 ea.) (gf)

TUNA TARTARE

Shaved Green Papaya, Fresh Mango Salsa
& Balsamic Reduction

LOADED GUAC & SHRIMP CUCUMBER

Fresh Guacamole, Marinated Shrimp (+\$1pp) (gf)

SHRIMP OR CHICKEN SKEWERS - chilled

Cherry Tomatoes, Basil Leaves, Garlic, Olive Oil (gf)

HALIBUT CEVICHE

Bell Pepper, Red Onion, Cucumber with Habanero,
Plantain Chip

STEAK TARTARE or SMOKED SALMON

Crème Fraiche, Chives, Sourdough Crostini

STEAK & POTATO

Fingerling Potato, Mashed Potato Spread,
Red Wine Glaze, Chives (gf)

PINEAPPLE & SAUSAGE

Chicken & Apple Sausage, Pineapple,
Red Bell Pepper, Red Onion, Balsamic

MINI BACON & CHEDDAR SLIDERS

Pickled Onions and Applewood Smoked Bacon

SEASONAL FRUIT & MOZZARELLA

California Peach, Pineapple or Persimmon,
Mozzarella, Basil, Balsamic Drizzle (vg) (gf)

GRILLED PORTOBELLO MUSHROOM

Herbed Goat Cheese & Balsamic-Braised Onion
Confit on Endive (vg) (gf)

VEGETARIAN BRUSCHETTA

Red Peppers, Onions, Olives (vg)

CAPRESE SKEWERS

Mozzarella, Basil, Tomato, Balsamic (vg)

DEVILED EGGS

Original, Bacon & Chives, Smoked Salmon,
Shrimp (+\$1), or Lobster (+\$2)



Bistro Boudin

BREAKFAST

Available from
7:00am - 11:30am



BRUNCH

\$56pp

Available from
9:00am - 2:00pm



BEVERAGES

INCLUDED WITH ALL
BREAKFAST PACKAGES

ORANGE JUICE

COFFEE SERVICE

Regular and Decaf
Creamer and Sugar Provided

ASSORTED HERBAL TEAS

CONTINENTAL

\$20

FRESHLY BAKED CROISSANTS
SLICED SEASONAL FRUIT & BERRIES
FRESH BOUDIN SOURDOUGH BREAD
Sweet Butter & Fruit Preserves

COUNTRY

\$30

FRESHLY BAKED CROISSANTS
SLICED SEASONAL FRUIT & BERRIES
FRESH BOUDIN SOURDOUGH BREAD
Sweet Butter & Fruit Preserves
SCRAMBLED EGGS
Cheddar Cheese - add \$1.00pp
SMOKED BACON
COUNTRY SAUSAGE

BAYVIEW

\$35

FRESHLY BAKED CROISSANTS
SLICED SEASONAL FRUIT & BERRIES
FRESH BOUDIN SOURDOUGH BREAD
Sweet Butter & Fruit Preserves

ENTREES

Choice of one (1)

Ham & Cheese Quiche
Vegetarian Quiche
Sourdough French Toast
Maple Syrup & Berry Compote
Breakfast Hash
Potatoes, Beef, Bell Peppers, Onions, Herbs

SIDES

Choice of two (2)

Smoked Bacon
Country Sausage
Breakfast Potatoes
Scrambled Eggs

FRESHLY BAKED CROISSANTS

OR

BLUEBERRY SCONES

SLICED SEASONAL FRUIT &
BERRIES

FRESH BOUDIN SOURDOUGH
BREAD

Sweet Butter & Fruit Preserves

ENTREES

Choice of two (2)

Sourdough French Toast
Maple Syrup & Berry Compote
Vegetable Quiche
Vegetable Omelet
Vegetable Benedict

Dungeness Crab Omelette

Dungeness Crab Benedict

Smoked Salmon Frittata

Beef Sirloin (+\$5pp)

Breakfast Hash

Potatoes, Beef Sirloin Bell Peppers, Onions, Herbs

Mini Pesto Caprese Sandwiches

SIDES

Choice of two (2)

Smoked Bacon
Country Sausage
Breakfast Potatoes
Scrambled Eggs
Mixed Greens

SWEET TREATS

Cinnamon Rolls, Pineapple Upside-Down Cake,
Chocolate Chip Cookies, Mini Crème Brûlée,

Chocolate Cake Bites
+\$4pp/per selection

FOOD UPGRADES

OATMEAL STATION

+\$3pp

YOGURT PARFAITS

DIY Station or Premade
+\$3pp

DEVILED EGGS

Passed or Stationed

Original

Bacon

Smoked Salmon

Marinated Shrimp

Lobster (+\$2pp)

Smoked Paprika

\$8pp - Choose two (2)

ENHANCE YOUR BRUNCH WITH
MIMOSA'S OR BLOODY MARY'S

1 CHOICE \$20/guest
2 CHOICES \$25/Guest
(Good for 2 Hours)

Bistro Boudin

SALADS

(+\$4 guest for each salad beyond 2)

MIXED GREENS

Marinated Tomatoes,
Black Pepper-Shallot Vinaigrette

CLASSIC CAESAR

Romaine Lettuce, Homemade Sourdough
Croutons, Shaved Reggiano Parmesan

CAPRESE SALAD

Seasonal - +\$3pp
Cherry Tomatoes, Mozzarella, Avocado, Basil,
Balsamic (vg) (gf)

SLOW ROASTED BEETS

Seasonal - +\$2pp
Candied Pecans, Bleu Cheese, White Balsamic

BLEU CHEESE WEDGE

+\$3pp
Iceberg, Bleu Cheese Dressing, Bacon,
Hard-Boiled Egg, Tomato, Bleu Cheese Crumbles

ENHANCE YOUR DINNER WITH
OUR SOURDOUGH PIZZA

+\$25 PER GUEST
CHOOSE 2
SEE SOURDOUGH PIZZA

BUFFET

\$75 PER GUEST

INCLUDES:
2 SALADS, 2 SIDES,
2 ENTRÉES &
DESSERT ASSORTMENT

ENTREES

(+\$8 guest for each entree beyond 2)

BLACKENED HALIBUT

Mixed Greens, Cherry Tomatoes, Balsamic

OLIVE OIL POACHED SALMON

DUNGENESS CRAB LEGS

+\$10pp

CHICKEN OR SHRIMP SCALOPPINI

CITRUS MARINATED PORK LOIN

GRILLED SIRLOIN OF BEEF

Black Pepper & Herb Roasted,
Parsley Garlic Butter

BRAISED BEEF SHORT RIBS

(+\$5)

ROASTED MAHOGANY CHICKEN

Rosemary

PASTA PRIMAVERA

Grilled Seasonal Vegetables, Spicy Pomodoro,
Garlic, Basil, Shaved Pecorino
Add Chicken or Shrimp +\$2pp

*DIETARY OPTIONS AVAILABLE UPON REQUEST

SIDES

(+\$5 guest for each side beyond 2)

GARLIC MASHED POTATOES (gf) (vg)

BRUSSELS SPROUTS

Pancetta, Black Pepper, Shallots (gf)

GLAZED CARROTS

Honey & Rosemary (vg) (gf)

GREEN BEANS

Crispy Shallots, Roasted Red Peppers (vg) (gf)

ISRAELI COUSCOUS

Roasted Seasonal Vegetables (vg)

MAPLE ROASTED SWEET POTATOES

Candied Pecans (vg) (gf)

GRILLED BROCCOLINI

Roasted Toybox Tomatoes, Garlic (vg) (gf)

ROASTED GARLIC POTATOES

Chives (vg) (gf)

SWEET TREATS

Choose 3 Mini Desserts

VANILLA BEAN CRÈME BRÛLÉE (gf)

CHOCOLATE CAKE BITES

LEMON SQUARES

RASPBERRY SQUARES

CHOCOLATE-COCONUT COFFEE CAKE

PINEAPPLE-UPSIDE DOWN CAKE

SOURDOUGH BREAD PUDDING

FRUIT SALAD (gf) (vegan)



Bistro Boudin

PLATED LUNCH

2-COURSE - \$44

3-COURSE - \$48

PRICED PER PERSON

FIRST COURSE

Select one - served to all guests
Upgrade to a duet and select TWO (2)
for an additional \$4pp

MIXED GREENS

Marinated Tomatoes,
Black Pepper-Shallot Vinaigrette (vg) (gf)

CLASSIC CAESAR

Romaine Lettuce, Homemade Sourdough
Croutons, Shaved Reggiano Parmesan

CRAB LOUIS (+\$10pp)

Dungeness Crab, Toybox Tomato, Asparagus, Deviled
Egg, Louis Dressing, Butter Lettuce

CAPRESE SALAD

Seasonal - +\$3pp
Cherry Tomatoes, Mozzarella, Avocado,
Basil, Balsamic (vg) (gf)

BOUDIN SOURDOUGH BREAD BOWL

Boudin Sourdough Mini Breadbowl with
choice of one soup:

TRADITIONAL CLAM CHOWDER
CRAB-ROASTED CORN BISQUE
TOMATO BASIL (vg)



MAIN COURSE

Please select two proteins & 1 vegetarian option

PAN ROASTED HALIBUT

Seafood Stew of Clams, Calamari, Fennel,
Cherry Tomatoes, Fingerling Potatoes, Cilantro,
Lemon and Chili Butter (gf)

GRILLED CHICKEN or SALMON CAESAR

Romaine Lettuce, Homemade Sourdough
Croutons, Shaved Reggiano Parmesan

ROASTED MAHOGANY CHICKEN

Garlic Mashed Potatoes, Sautéed Green
Beans, Natural Pan Gravy (gf)

SHRIMP or CHICKEN LINGUINE

Chef's Selection of Seasonal Vegetables,
Spicy Pomodoro Sauce, Fresh Garlic,
Basil and Shaved Pecorino

RED WINE BRAISED BEEF STEW

Roasted Garlic Mashed Potatoes,
Pot Roasted Root Vegetables (gf)

DUNGENESS CRAB CAKE SANDWICH

Toasted Sourdough, Lettuce, Tomato,
Avocado, Basil Aioli & French Fries

FLAT IRON STEAK (+\$3)

Rubbed with Sea Salt & Black Pepper,
Char-Grilled with Parsley-Garlic Butter,
Asparagus and Garlic Mashed Potatoes (gf)

PETRALE SOLE

Wild Rice Pilaf, Seasonal Vegetables (gf)

SEASONAL VEGETABLE HARVEST

Valencia Rice, Seasonal Vegetables (vegan) (gf)

VEGAN PASTA PRIMAVERA

Spicy Arrabiatta Sauce, Seasonal Vegetables, Basil

DESSERT

Select one - served to all guests
Upgrade to a duet for an
additional \$4pp

VANILLA BEAN CRÈME BRULÉE

SOURDOUGH BREAD PUDDING

Vanilla Bean Whipped Cream

VALRHONA CHOCOLATE CAKE

VANILLA & CHOCOLATE GELATO

CARAMEL DELIGHT

LOOKING FOR A
QUICK LUNCH OPTION?
\$39 PER PERSON

INCLUDES:

A SOUP - SELECT (1) FOR ALL GUESTS
A SALAD - SELECT (1) FOR ALL GUESTS
& CHEF'S CHOICE OF DESSERT



Bistro Boudin

PLATED DINNER

3-COURSE - \$62

4-COURSE - \$70

(INCLUDES TWO (2) PASSED APPETIZERS -
SEE SMALL BITES)

PRICED PER PERSON

FIRST COURSE

Select one - served to all guests
Upgrade to a duet and select TWO (2)
for an additional \$4pp

MIXED GREENS

Marinated Tomatoes,
Black Pepper-Shallot Vinaigrette (vg) (gf)

CLASSIC CAESAR

Romaine Lettuce, Homemade Sourdough
Croutons, Shaved Reggiano Parmesan

CRAB LOUIS (+\$10pp)

Dungeness Crab, Toybox Tomato, Asparagus, Deviled
Egg, Louis Dressing, Butter Lettuce

CAPRESE SALAD

Seasonal - +\$3pp
Cherry Tomatoes, Mozzarella, Avocado,
Basil, Balsamic (vg) (gf)

BOUDIN SOURDOUGH BREAD BOWL

Boudin Sourdough Mini Breadbowl with
choice of one soup:

TRADITIONAL CLAM CHOWDER

CRAB-ROASTED CORN BISQUE

TOMATO BASIL (vg)



MAIN COURSE

Please select two proteins & 1 vegetarian option

OLD FASHIONED CIOPPINO

Dungeness Crab, Fresh Fish, Shrimp,
Calamari, Mussels, Spicy Saffron Tomato
Broth, Sourdough Crostini

PAN ROASTED HALIBUT or SALMON

Seafood Stew of Clams, Calamari,
Fennel, Cherry Tomatoes,
Fingerling Potatoes, Cilantro, Lemon
and Chili Butter (gf)

GARLIC ROASTED CHICKEN

Seasonal Vegetables, Garlic Mashed Potatoes (gf)

RED WINE BRAISED BEEF SHORT RIBS (+\$5)

Truffled Mashed Potatoes,
Pot Roasted Root Vegetables (gf)
*Counts required

DUNGENESS CRAB (+\$10)

Parmesan-Fried Garlic Dressing,
Steamed Corn

PETITE FILET MIGNON (+\$3)

Garlic Mashed Potatoes, Grilled Asparagus,
Topped With Blue Cheese & Red Onion Confit
*Counts required

FLAT IRON STEAK

Rubbed with Sea Salt & Black Pepper,
Char-Grilled with Parsley-Garlic Butter,
Asparagus and Garlic Mashed Potatoes (gf)

GRILLED SALMON

Seasonal - Please Inquire

SEASONAL VEGETABLE HARVEST

Valencia Rice, Seasonal Vegetables (vegan) (gf)

VEGAN PASTA PRIMAVERA

Spicy Arrabiatta Sauce, Seasonal Vegetables, Basil

DESSERT

Select one - served to all guests
Upgrade to a duet for an
additional \$4pp

VANILLA BEAN CRÈME BRULÉE

SOURDOUGH BREAD PUDDING

Vanilla Bean Whipped Cream

VALRHONA CHOCOLATE CAKE

VANILLA & CHOCOLATE GELATO

CARAMEL DELIGHT

PINEAPPLE-UPSIDE DOWN CAKE

CHOCOLATE-COCONUT
COFFEE CAKE

SEASONAL CHEESECAKE BITES (+\$3)

TRIO OF CRÈME BRÛLÉE (+\$5)
Vanilla, Orange, and Valrhona Chocolate

SEASONAL FRUIT GALETTE (+\$2)
Accompanied with Crème Anglaise (vg)

TROPICAL MANGO PASSION CAKE (+\$2)
Passion Fruit Panna Cotta topped with
Mango Shortbread Crust (vg)

UPGRADE TO A SURF & TURF!
CHOOSE (1) PROTEIN & (1) SEAFOOD ITEM
SERVED W/ FINGERLING POTATOES & BROCCOLINI
PETITE FILET MIGNON OR CHICKEN
+
LOBSTER TAIL, GRILLED PRAWNS, OR
SALMON

ADD \$15 PER PERSON
PRE-COUNTS REQUIRED

Bistro Boudin

CARVING STATION

INQUIRE FOR PRICING
20 PERSON MINIMUM
\$200 CHEF ATTENDANT FEE REQUIRED

PRIME RIB

Herb Jus



CITRUS MARINATED PORK TENDERLOIN

Fresh Herbs

GRILLED LEG OF LAMB

Au Jus

ROASTED TURKEY BREAST

Traditional Turkey Gravy



SOURDOUGH PIZZA

INQUIRE FOR PRICING
20 GUEST MINIMUM
\$200 CHEF ATTENDANT FEE REQUIRED

HAND TOSSED ON BOUDIN SOURDOUGH CRUST

SELECT 3 TYPES

MARGHERITA

Tomatoes, Mozzarella, Basil, Olive Oil

PEPPERONI

Tomatoes, Mozzarella, Pepperoni

PIZZA BIANCHE

Mozzarella, Potato, Rosemary

SAUSAGE

Italian Fennel Sausage, Mozzarella, Pomodoro Sauce

SEAFOOD (\$ UP-CHARGE)

Shrimp, Crab, Mozzarella, Pesto Sauce

VEGETARIAN

Mushrooms, Roasted Red Peppers, Red Onions,
Olives



Bistro Boudin



BEVERAGE PACKAGES



NON-ALCOHOLIC

\$10 - 2 HOURS
\$12 - 3 HOURS
\$14 - 4 HOURS

Soft Drinks, Iced Tea, Regular Lemonade,
Water (Still), Water (Sparkling)

BEER & WINE

\$27 - 2 HOURS
\$30 - 3 HOURS
\$40 - 4 HOURS

WINE
House Selected Red & White Wine

COFFEE & HOT TEA

+\$3pp

Regular and Decaf Coffee
Hot Tea Assortment

Creamer & Sugars Included



BEER
Selection of Domestic & Imported
Bottled Beers

SPARKLING WINE +\$4pp
Prosecco Avissi

HOSTED FULL BAR

SHOTS ARE NOT INCLUDED IN ANY PACKAGE



STANDARD

\$32 - 2 HOURS
\$36 - 3 HOURS
\$46 - 4 HOURS

LIQUOR
Charbay Vodka, Conciere Gin, Dewars Scotch,
Rum Rio, Evan Williams Whiskey,
Tradicional Tequila

WINE
House Selected Red & White Wine

BEER
Selection of Domestic & Imported
Bottled Beers

NON-ALCOHOLIC



DELUXE

\$37 - 2 HOURS
\$42 - 3 HOURS
\$52 - 4 HOURS

LIQUOR
Tito's Vodka, Tanqueray Gin, Corralejo Tequila,
Johnnie Walker Red Scotch, Bacardi Rum,
Bulleit Bourbon

WINE
House Selected Red & White Wine

BEER
Selection of Domestic & Imported
Bottled Beers

NON-ALCOHOLIC

CORKAGE FEE

\$30 / 750ml

Maximum of 10/ 750ml Bottles Allowed
Advanced Notice Required

*Wine Upgrades Available for any package.
*Add Prosecco To Your Hosted Bar Package for \$4pp

PREMIUM

\$50 - 2 HOURS
\$55 - 3 HOURS
\$65 - 4 HOURS

LIQUOR
Grey Goose Vodka, Bombay Sapphire Gin,
Maker's Mark Kentucky Bourbon,
Patron Tequila, Glenlivet 12yr Scotch,
Mount Gay Rum, Hennessy Privilege Cognac,
Jameson Irish Whiskey

WINE
Upgraded Red & White Wine

BEER
Selection of Domestic & Imported Bottled Beers

NON-ALCOHOLIC



Bistro Boudin

PRIVATE DINING POLICIES

FOOD & BEVERAGE MINIMUMS ARE SUBJECT TO THE FOLLOWING

Food and Beverage Minimum is subject to 23% Admin Charge, and 8.625% tax.

The food and beverage minimum can only be applied towards food and beverages for the contracted reservation. If the food and beverage minimum is not met, the difference will be added to the final bill as an "Unmet Minimum", and cannot be applied towards purchase of gift certificates, gift cards, wine or other food to take home.

PAYMENT

The Initial Deposit is \$500 Or 30% (required for events with a F&B minimum that exceeds \$5k), due upon contract approval, to the discretion of the Bistro Boudin Sales and Events team. The Final Deposit is the estimated remaining balance and is due three (3) business days prior to the event.

Any additional charges incurred the day of event will be paid at the conclusion of the event to the credit card provided. All payments must be received in U.S. Dollars (Cash) or by Credit Card.
Gift Certificates/Cards not accepted.

RELEASE OF LIABILITY

Please note that Bistro Boudin is not responsible for lost or stolen personal items.

EVENT DECOR & ENTERTAINMENT

Specialty linens, florals, other decor, photo booths, etc. must be approved by event manager. We can arrange approved vendors and add onto your final bill. Our standard table linen and dinner napkin color is black.

CONFIRMATION & CANCELLATION

All events are considered definite upon receipt of
1) Signed Contract,
2) Completed Credit Card Authorization Form and
3) Payment of Initial Deposit.

Please refer to Contract for Cancellation Policy.

MENU & BEVERAGE SELECTIONS

Your final menu and beverage selection(s) are due Ten (10) business days prior to your event date. Wine selections and each guests' Main Course choices must be submitted no later than five (5) business days prior to the scheduled event when the event is for 25+ guests. Dietary restrictions and/or allergies are to be submitted at least five (5) business days in advance so that proper arrangements can be made. Please note our wine list is subject to change.

GUEST COUNT

A final guest count is due seven (7) business days prior to your event date.

EVENT DURATION

Should your event last longer than contracted, a fee of \$500.00 per 60 minutes per space, subject to applicable taxes, will be added onto your final bill and charged to the Credit Card provided.
Gift Certificates/Cards not accepted.

PARKING

Bistro Boudin offers validated parking for up to two (2) hours in the lot at base of Boudin's Flagship Building (located on Taylor St. between Jefferson and The Embarcadero). Additional time is each guests' responsibility and is charged at \$12/hr.
Parking fees cannot be included towards event charges.

