

Eddy Street Buffet

Choose One Salad

Fresh Garden Greens with House Vinaigrette

Classic Caesar Salad with Toasted Herb Croutons

Choose Two Entrees

Chicken Parmigiana with Marinara and Italian Cheese

Herb Roasted Chicken

Traditional Bolognese Baked Lasagna

Homestead SF-made Cheese Tortellini (Marinara or Cream Sauce)

Eggplant Parmigiana with House-made Marinara

Fresh Roasted Seasonal Seafood Filet with Herbed Lemon Butter

Penne Bolognese or Penne Primavera or Penne with Creamy Pesto

Choose One Dessert to Offer Your Guests

Cheesecake with Fresh Fruit Puree

Tiramisu

Chocolate Cake

The Eddy Street Buffet Dinner is served with sautéed fresh seasonal vegetables, classic roast potatoes and warm Italian style bread. Beverages included are ice tea, and coffee and decaf.

Specialty menu printing is included.

\$36.50 per person plus tax and 20% gratuity

Additional items available

Garlic Bread \$2.75 per person

Original Joe's beef ravioli \$3.25 per person (family style)

Crispy Calamari with OJ's Tartar and Cocktail Sauces

\$4.00 per person (family style)

Tray Passed appetizers \$4.50 per person (house selection of 3)

Classic Italian Antipasti Platter \$6.75 per person

(served family style at the table or on separate display table)

Chef Carved roast prime rib of beef \$16.00 per person

(based on 7 ounces per person)

Chef Carved roast leg of lamb \$16.00 per person

(based on 6 ounces per person)

House red and white wine \$8.25 per person

(based on two glasses per person)

Premium California Wine and Beer Package \$18.50 per person

(for a two hour period)

Please inquire--Other wines and alcohol available per consumption

Turk Street Buffet

Includes Classic Italian Antipasti Platters or Display

Choose Two Salads to Offer Your Guests

Fresh Garden Greens with House Vinaigrette

Classic Caesar Salad with Toasted Herb Croutons

Bay Shrimp Salad with Crisp Mixed Greens

Chilled Pasta Salad with Fresh Tomatoes and Olives

Choose Three Entrees to Offer Your Guests

Veal Parmigiana with Marinara and Italian Cheese

Chicken Cacciatore or Chicken Piccata

Sautéed Scampi Prawns in Garlic, Olive Oil, Herbs

Eggplant Parmigiana with House-made Marinara

Thin Cut Juicy Roast Beef

Fresh Roasted Salmon Filet with Lemon Herb Butter

Homestead SF-made Cheese Tortellini (Marinara or Cream Sauce)

Choose Two Desserts to Offer Your Guests

Cheesecake with Fresh Fruit Puree

Tiramisu or Chocolate Cake

Specialty Italian Cookie Platter

The Turk Street Buffet Dinner is served with Sautéed fresh seasonal vegetables, classic roast potatoes, and Original Joe's beef ravioli.

Beverages included are ice tea, coffee and decaf.

Specialty menu printing is included.

\$62.50 per person plus tax and 20% gratuity

Additional items available

Garlic Bread \$2.75 per person

Crispy Calamari with OJ's Tartar and Cocktail Sauces

\$4.00 per person (family style)

Tray Passed appetizers \$4.50 per person (house selection of 3)

Chef Carved roast prime rib of beef \$16.00 per person

(based on 7 ounces per person)

Chef Carved roast leg of lamb \$16.00 per person

(based on 6 ounces per person)

House red and white wine \$8.25 per person

(based on two glasses per person)

Premium California Wine and Beer Package \$18.50 per person

(for a two hour period)

Please inquire--Other wines and alcohol available per consumption

Tableside Service Menus

Original Joe's

A San Francisco Landmark since 1937
415-775-0970

Golden Gate Dinner

Choose One Salad to Serve Your Guests

Fresh Garden Greens with House Vinaigrette

Classic Caesar Salad with Toasted Herb Croutons

Choose Two Entrees to Offer Your Guests

Chicken Parmigiana with Marinara and Italian Cheese

Chicken Piccata with Capers, Olive Oil, Garlic

Traditional Bolognese Baked Lasagna

Eggplant Parmigiana with House-made Marinara

Fresh Roasted Seasonal Seafood Filet with Herbed Lemon Butter

Penne with Roasted Chicken Breast and Creamy Pesto

Choose One Dessert to Offer Your Guests

Cheesecake with Fresh Fruit Puree

Tiramisu

Chocolate Cake

The Golden Gate Tableside Dinner is served with sautéed fresh seasonal vegetables, classic roast potatoes and warm Italian style bread. Pasta dishes served with vegetables only.

Beverages included are ice tea, and coffee and decaf.

Specialty menu printing is included.

\$36.50 per person plus tax and 20% gratuity

Additional items available

Garlic Bread \$2.75 per person

Original Joe's beef ravioli \$3.25 per person (family style)

Crispy Calamari with OJ's Tartar and Cocktail Sauces

\$4.00 per person (family style)

Tray Passed appetizers \$4.50 per person (house selection of 3)

Classic Italian Antipasti Platter \$6.75 per person

(served family style at the table or on separate display table)

Chef Carved roast prime rib of beef \$16.00 per person

(based on 7 ounces per person)

Chef Carved roast leg of lamb \$16.00 per person

(based on 6 ounces per person)

House red and white wine \$8.25 per person

(based on two glasses per person)

Premium California Wine and Beer Package \$18.50 per person

(for a two hour period)

Please inquire--Other wines and alcohol available per consumption

Taylor Street Dinner

Includes family style Antipasti Platters

Choose Two Salads to Offer Your Guests

Fresh Garden Greens with House Vinaigrette

Classic Caesar Salad with Toasted Herb Croutons

Bay Shrimp Salad with Crisp Mixed Greens

Choose Three Entrees to Offer Your Guests

Veal Parmigiana with Marinara and Italian Cheese

Herb Roasted Chicken or Chicken Piccata

Sautéed Scampi Prawns in Garlic, Olive Oil, Herbs

Roast Leg of Domestic Lamb (all served Medium)

Eggplant Parmigiana with House-made Marinara

Rib Eye Steak (all served Medium)

Seasonal Fresh Fish Filet with Roasted Tomato Sauce

Choose Two Desserts to Offer Your Guests

Cheesecake with Fresh Fruit Puree

Tiramisu or Chocolate Cake

Specialty Italian Cookie Platter

The Taylor Street Tableside Dinner is served with sautéed fresh seasonal vegetables, classic roast potatoes, and warm Italian style bread. Beverages included are ice tea, coffee/decaf.

Specialty menu printing is included.

\$56.50 per person plus tax and 20% gratuity

Additional items available

Garlic Bread \$2.75 per person

Original Joe's beef ravioli \$3.25 per person (family style)

Crispy Calamari with OJ's Tartar and Cocktail Sauces

\$4.00 per person (family style)

Tray Passed appetizers \$4.50 per person (house selection of 3)

Classic Italian Antipasti Platter \$6.75 per person

(served family style at the table or on separate display table)

Chef Carved roast prime rib of beef \$16.00 per person

(based on 7 ounces per person)

Chef Carved roast leg of lamb \$16.00 per person

(based on 6 ounces per person)

House red and white wine \$8.25 per person

(based on two glasses per person)

Premium California Wine and Beer Package \$18.50 per person

(for a two hour period)

Original Joe's

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Lunch Buffet

Choose One Salad

Fresh Garden Greens with House Vinaigrette

Classic Caesar Salad with Toasted Herb Croutons

Choice of Two Entrees

Chicken Picatta with Capers, garlic, olive oil or Herb Roasted Chicken

Traditional Bolognese Baked Lasagna

Eggplant Parmigiana with House-made Marinara

Fresh Roasted Salmon with Herbed Lemon Butter

Cheese Tortellini or Beef Ravioli

with choice of sauce—1)House-made Marinara, 2)Creamy Pesto, 3)Traditional Meat Sauce

Choose One Dessert

Cheesecake with Fresh Fruit Puree

Tiramisu

Chocolate Cake

The Lunch Buffet is served with sautéed fresh seasonal vegetables,
classic roast potatoes and warm Italian style bread.

Beverages included are ice water, ice tea, and coffee and decaf.

\$29.50 per person plus tax and 20% gratuity

Additional items available

Garlic Bread	\$2.50 per person
OJ's beef raviolis	\$3.25 per person (family style)
Crispy Calamari	\$4.00 per person (family style)
Tray Passed appetizers	\$3.50 per person (house selection of 3)
Buffet appetizer set up	\$5.75 per person (house selection of 3)
Chef carved roast prime rib of beef	\$12.00 per person (based on 5 ounces per person)
House red and white wine	\$7.25 per person (based on two glasses per person)
Other wines and alcohol available per consumption (please inquire)	

Original Joe's

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Quick Serve Pasta Lunch Buffet

Salad

Classic Caesar Salad with Toasted Herb Croutons

Entrees

Spaghetti and home-made meatballs and marinara sauce with shredded cheese

Cheese Tortellini with Creamy Pesto Sauce

Dessert

Cheesecake with Fresh Fruit Puree

The Quick Serve Lunch Buffet is served with sautéed fresh seasonal vegetables, classic roast potatoes and warm Italian style bread.

Beverages included are ice water, ice tea, and coffee and decaf.

\$20.00 per person plus tax and 20% gratuity

Additional items available

Garlic Bread	\$2.50 per person
OJ's beef raviolis	\$3.25 per person (family style)
Crispy Calamari	\$4.00 per person (family style)
Tray Passed appetizers	\$3.50 per person (house selection of 3)
Buffet appetizer set up	\$5.75 per person (house selection of 3)
Chef carved roast prime rib of beef	\$12.00 per person (based on 5 ounces per person)
House red and white wine	\$7.25 per person (based on two glasses per person)
Other wines and alcohol available per consumption (please inquire)	



Original Joe's
144 Taylor Street
San Francisco, CA 94102
p (415) 775-0970 f (415) 775-0435
www.originaljoessf.com

E V E N T C O N F I R M A T I O N L E T T E R :

In order to hold a reservation at Original Joe's this form must be completely filled out, signed and faxed to the Banquet Department @ 415.775.0435

T E R M S A N D C O N D I T I O N S

1. To reserve this space, a deposit of \$_____ is required and will apply to your bill the day of your event. The deposit amount stated above does not include service charge or sales tax. _____Initial
2. A credit card number is necessary to hold this reservation. In the event that you cancel this reservation with less than two weeks notice, a penalty charge equal to your deposit amount (stated in #1) will be billed to this credit card. Cancellations on the day of the event will be charged full price for the food ordered. _____Initial
3. The organizer of this event will guarantee the number of persons to be in attendance three business days prior to the day of the event. This is the minimum number of guests for which you will be billed. _____Initial
4. The host/hostess of the event will receive **one** statement at the end of the event with an 8.50% sales tax and a 20% service charge added. Only **one** form of payment may be used. _____Initial
5. Unless previous arrangements have been established, the balance must be paid at the end of the event by: cash, company check or a credit card. (Visa, MasterCard, American Express, Discover and Diners Club). Personal checks will not be accepted. _____Initial

Name of Group: _____ Date of Reservation: _____

Name of Contact person: _____ Arrival Time: _____

Phone Number: _____ E-Mail: _____

Number of Guests: _____ Room: _____

Credit Card Number: _____ Credit Card Type and Exp. Date: _____

Card Holders Name: _____ Signature: _____

Mailing Address: _____

Please initial the beverage choices that you would like for us to provide for your event. If you check "No" these items will not be served to your guests. All beverages are charged on consumption and will be included on you dinner bill.

Coffee (including Cappuccino & Espresso Drinks): Yes___ No___ Initial___

Bottled Water (sparkling and still): Yes___ No___ Initial___

Cocktails: Yes___ No___ Initial___

Beer: Yes___ No___ Initial___

Wine: Yes___ No___ Initial___

Wine Selections: _____

We suggest one white and one red for all groups of 30 or more. If you do not want to pre-select wines, you may order when you arrive.

If you bring in your own wine our corkage fee is \$12.00 per 750 ML. This **Does Not** go towards the F&B minimum. *Please note that no other alcoholic beverages can be brought in and consumed on premise.

I understand that all services and rentals indicated below do not go towards the food and beverage minimum. Initial___

Audiovisual Equipment (please list below) and circle one option: To be provided by O.J's or Client will provide

Yes___ No___ Initial___

Fresh flower centerpieces priced at \$25.00 for small arrangement and \$35.00 for large arrangement plus \$10.00 delivery charge (please allow at least 48 hours prior to your event to process order).

Yes___ No___ Initial___

Would you like menus placed on the table? Yes___ No___ Initial___

Who will be the contact person at the event? This is the person who will be presented with the final bill.

M_____

Signed:_____ Date:_____