



Welcome to Astaria!

Whatever the occasion,
Astaria is the ideal venue for all of
your private dining needs.

An intimate dinner for 12
or a birthday bash for 200
and everything in between
will be a huge success with
Astaria
carefully handling every detail

Our menus are designed to fit a wide range of
tastes and budgets.

Lunch and Dinner menus begin at
28- and 40- respectively.
However, Astaria prides itself on being
flexible as well as creative.

All sample menus may be customized for your party.
Please feel free to contact the events department at
650-344-5222 with any questions regarding
pricing or menu selection.

Our Wine List has received the
Wine Spectator Award of Excellence for four consecutive years.
It mirrors the Astaria Menu in its depth and pricing.

Your wine selection can be pre-selected with menu pairings
from our Beverage Director.

*The Astaria staff is here to insure that you are able to
relax and enjoy your special event.*



Private Dining

Appetizer and Cocktail Party Menu

Minimum Party Size: 20 People Minimum Per Person Menu: 30-

(Individual prices are based on a per person price)

Appetizer Selection

- ✓ Dungeness crab cakes with roasted red pepper and lemon thyme aioli 5-
- ✓ On a stick 4-
 - Marinated grilled prawns with garlic dipping sauce
 - Grilled lamb, pork or chicken sate with yogurt, mint dipping sauce
 - Skirt steak balsamico
- ✓ Tiropita/ Spanakopita 3-
- ✓ Crispy polenta fries with sun dried tomato aioli 3-
- ✓ Seasonal crostinis 3-
 - brie and orange/tomato marmalade
 - goat cheese with cranberry chutney and caramelized shallots
 - smoked salmon canapes
 - French onion
 - gorgonzola, pear and spicy pecan
 - roasted eggplant tapenade
- Fried Monterey calamari with lemon thyme aioli 4-
- ✓ Dolmathes – rice stuffed grape leaves 3-
- ✓ Corn chorizo pancake with halibut ceviche 5-
- ✓ Miniature fresh fruit skewers served with an orange mousse 4-
- ✓ Wild mushroom and gruyere tartlet 3-
- ✓ Assorted Gourmet Pizzas 10-15-/pizza
- ✓ Seasonal Ahi Tuna tartare 5-
- ✓ Assorted Seasonal Tarts 3-
- Italian Sausage and ginger spring rolls with citrus sauce 4-

Tabled Appetizers

- ✓ BBQ Pulled Pork nachos and quesadillas 5-
- ✓ BBQ Chicken Nachos and quesadillas 4-
- ✓ Imported and Domestic Antipasto Display 5-++
- ✓ Gruyere Cheese Fondue with assorted dipping options 5-++
- ✓ Tomato Cheddar Chipotle Fondue with sauteed prawns 6-
- ✓ Seasonal Ravioli 5-
- ✓ Chicken, Pork and Lamb Kabobs 5-
- ✓ Assorted Focaccia Sandwiches 5-
- ✓ Saganaki- flaming cheese 3-
- Seafood Station - You name it... oysters, prawns calamari, clams...
raw...marinated...sauteed. It's your choice A/Q



Private Dining Room Planning

Deposit and Guarantee

A \$500.00 deposit is required to secure a date. Attendance must be confirmed (96) hours in advance prior to event date. For events with 40 or more guests, a guarantee is required 1 week prior to event. This number will be considered your guarantee. Changes made after (96) hours will not be considered in regards to final charge. Astaria will do it's best to accommodate any increases in guarantee. However an increase in price per person may occur on additional guests.

Minimums

Lunch:

Monday - Thursday \$800.00
Friday, Saturday and Sunday \$1200.00

Dinner:

Monday - Thursday \$1200.00
Friday, Saturday and Sunday \$2000.00

Hors d'oeuvres

A selection of tray passed hors d'oeuvres for cocktail receptions is available for an additional cost.

Beverages

All beverages including wine, liquor, and non-alcoholic beverages are an additional cost. Astaria requests at least three days notice for wine requests to ensure availability.

Bar

Astaria offers hosted and no-host options for your bar needs. Bars are available at well, call or premium level, for your event. Please refer to the bar portion of the guidelines for details.

Corkage

15- per 750ml bottle – Astaria offers a special corkage program; for each bottle purchased from Astaria, we will waive corkage on an equal number of bottles brought in by you for your event.



Restaurant Buyout

(Separate from our Private Dining Room Options)

Capacity - Seated - 120, Cocktail Reception - 200

\$4,500.00 (LUNCH) \$9,000.00 (DINNER)

food and beverage minimum Sunday - Thursday

\$5,500.00 (LUNCH) \$11,000 (DINNER)

food and beverage minimum Friday or Saturday

The above minimums do not include tax or gratuity.

Holiday Season (December 2008)

\$10,500.00 food and beverage minimum Sunday - Thursday

\$12,500.00 food and beverage minimum Friday - Saturday

Tax

8.25% (Please note California law stipulates that service charge is taxable)

Parking

Street parking is available, and there are several parking lots located within the area. Astaria has valet Thursday through Saturday 5:30 - 9:00 and can arrange for additional valet to meet your needs. Free parking is available for all Astaria guests at the US Bank lot on the corner of 3rd Avenue and San Mateo Drive at all other times.

Payment

Full payment is due upon conclusion of all events unless pre-paid in advance.

MasterCard, Visa and American Express cards are accepted. Personal checks are excepted with a credit card on file.

Service Charge

A 20% service charge on food and beverage will be added to your bill

Additional Services

Audio/visual equipment, floral arrangements, photography, wine pairings, and other special arrangements can be made with at least a (7) days advance notice.

Additional changes may apply

Cocktail Reception Bars

Please choose between a HOSTED or CASH BAR

Please choose between a WELL, CALL or PREMIUM BRAND BAR

All drinks are charged upon consumption on a per drink basis.

If total bar sales are less than \$1000-, a \$150- set up fee will be applied.

Hosted Bar

Well, Call and Premium Brands available

Price Per Drink \$6 - 9- , Up Drinks - add 1.50

Cash Bar

Well, Call and Premium Brands Available

Price Per Drink \$7-9-, Up Drinks - add 1.50



Cocktail Reception

Please choose between a HOSTED or CASH BAR

Please choose between a WELL, CALL or PREMIUM BRAND BAR

All drinks are charged upon consumption on a per drink basis.

If total bar sales are less than 1000-, a 150- set up fee will be applied.

Hosted Bar

Well, Call and Premium Brands available

Price Per Drink 6 - 7.50

Up Drinks – add 1.50

Cash Bar

Well, Call and Premium Brands Available

Price Per Drink 7 - 8.50

Up Drinks – add 1.50

Beverage List

Mixers and Soft Drinks (12 oz.) 2.50

Pellegrino Sparkling Water (Liter) 7

Panna Still Water (Liter) 7

Espresso 2.50

Cappuccino/Latte 3.50/4.50

Bottled Beer List (changes seasonally, inquire)

Corkage

15- per 750ml bottle – Astaria offers a special corkage program; for each bottle purchased from Astaria, we will waive corkage on an equal number of bottles brought in by you for your event.

Appetizers

A selection of tray passed and displayed appetizers for pre-dinner cocktail receptions are available for an additional cost.



Sample Party Menu - Lunch

28-/person + tax and gratuity

Salads

(choose 1)

Astaria House Salad

Red leaf lettuce with snipped chives, crumbled gorgonzola and a creamy balsamic dressing

Linda Salad

Baby spinach with dried cranberries, toasted sesame seeds, feta cheese and a sesame balsamic dressing

Entrees

(choose 3)

Paella

Saffron infused rice red peppers, onions, artichokes, chicken, pork, chorizo, PEI mussels, Little neck clams, Tiger prawns and Monterey calamari

Seasonal Ravioli

Served with a sage cream sauce

Grilled Chicken Kabob on Rice Pilaf

Served with a yogurt mint sauce and sliced pita bread

Linguine with Julienne Vegetables

In a creamy marinara sauce topped with scallions and crumbled feta

Dessert

(choose 1)

Toasted Almond Tiramisu

Astaria Brownie

Served with Vanilla Bean Ice Cream and Chocolate Ganache

Prices and individual menu items are subject to change due to season, availability and price fluctuation.



Sample Party Menu - Lunch

32-/per person + tax and gratuity

Passed Appetizers

Dungeness crab cakes

Tiropita

Seasonal Crostini

Salads

(choose 1)

Astaria House Salad

Red leaf lettuce with snipped chives, crumbled gorgonzola and a creamy balsamic dressing

Linda Salad

Baby spinach with dried cranberries, toasted sesame seeds, feta cheese and a sesame balsamic dressing

Entrees

(choose 3)

Paella

Saffron infused rice red peppers, onions, artichokes, chicken, pork, chorizo, PEI mussels, Little neck clams, Tiger prawns and Monterey calamari

Seasonal Ravioli

Served with a sage cream sauce

Seared Organic Salmon

with herb risotto, seasonal vegetables and a gruyere fondue

Chicken Breast Dijon

Served with wild rice pilaf and seasonal vegetables

Dessert

(choose 1)

Toasted Almond Tiramisu

Astaria Brownie

Served with Vanilla Bean Ice Cream and Chocolate Ganache

Prices and individual menu items are subject to change due to season, availability and price fluctuation.



Sample Party Menu - Lunch

35-/person + tax and gratuity

Passed Appetizers

Dungeness crab cakes
Fresh crab with roasted red pepper and lemon thyme aioli
Ahi Tuna Tartar
Italian sausage and ginger spring rolls

Salads

(choose 1)

Sonoma Salad
Baby field greens with spicy pecans, roasted beets, smoked Applewood bacon,
crumbled gorgonzola and a raspberry vinaigrette

Linda Salad
Baby spinach with dried cranberries, toasted sesame seeds, feta cheese
and a sesame balsamic dressing

Entrees

(choose 3)

Panko Crusted Ahi Tuna Nicoise Salad
A traditional Nicoise Salad with a twist... Seared Panko-crusted, sushi grade Ahi

Seasonal Ravioli
Served with a white wine cream sauce and shaved Reggiano

Halibut St. Jacques
Alaskan halibut served with citrus cream poached vegetables and gruyere
mashed potatoes

Skirt Steak Balsamico
served with bacon fried yukon gold potatoes and roasted vegetables

Dessert

(choose 1)

Astaria Brownie
Served with Vanilla Bean Ice Cream and Chocolate Ganache

Season Fruit Crisp

Crème Brulee

Prices and individual menu items are subject to change due to season,
availability and price fluctuation



Sample Party Menu - Dinner

40-/person + tax and gratuity

Passed Appetizers

Grilled chicken or pork Satay
Served with yogurt-mint dipping sauce

Tiropita

Salads

[choose 1]

Astaria House Salad
Red leaf lettuce with snipped chives, crumbled gorgonzola and
a creamy balsamic dressing

Linda Salad
Baby spinach with dried cranberries, toasted sesame seeds, feta cheese
and a sesame balsamic dressing

Entrees

[choose 3]

Paella
Saffron infused rice red peppers, onions, artichokes,
chicken, pork, chorizo, PEI mussels, Little neck clams,
Tiger prawns and Monterey calamari

Roasted Half Chicken
Fresh cracked pepper and kosher salt is all this bird is wearing...Sometimes simple
is best... Adding smoked Gouda mashers, Worcestire glazed roasted Blue Lake
Beans and a delicate chicken jus takes this dish from simple to succulent

Roasted Vegetable Napoleon
Layers of grilled and roasted vegetables topped with smoked provolone
and finished with
a balsamic reduction. Served with yukon garlic mashers and sautéed greens

Seared Organic Salmon
with herb risotto, seasonal vegetables and a gruyere fondue

Dessert

[choose 1]

Toasted Almond Tiramisu
Astaria Brownie
Served with Vanilla Bean Ice Cream and Chocolate Ganache

Prices and individual menu items are subject to change due to season,
availability and price fluctuation.



Sample Party Menu - Dinner

45-/person + tax and gratuity

Passed Appetizers

Marinated grilled prawns
Served with garlic dipping sauce
Dungeness crab cakes
Fresh crab with roasted red pepper and lemon thyme aioli
Caramelized French Onion and Gruyere Crostini

Salads

(choose 1)

Astaria House Salad
Red leaf lettuce with snipped chives, crumbled gorgonzola and a creamy balsamic dressing
Linda Salad
Baby spinach with dried cranberries, toasted sesame seeds, feta cheese and a sesame balsamic dressing

Entrees

(choose 3)

Paella
Saffron infused rice red peppers, onions, artichokes, chicken, pork, chorizo, PEI mussels, Little neck clams, Tiger prawns and Monterey calamari
Grilled Skirt Steak Balsamico
Served with bacon fried Yukon Gold potatoes with just a hint of Gorgonzola and roasted vegetables.
Seared Organic Salmon
with herb risotto, seasonal vegetables and a gruyere fondue
Roasted Half Chicken
Fresh cracked pepper and kosher salt is all this bird is wearing...
Sometimes simple is best... Adding smoked Gouda mashers, Worcestire glazed roasted Blue Lake Beans and a delicate chicken jus takes this dish from simple to succulent

Dessert

(choose 1)

Toasted Almond Tiramisu
Astaria Brownie
Served with Vanilla Bean Ice Cream and Chocolate Ganache
Season Fruit Crisp

Prices and individual menu items are subject to change due to season, availability and price fluctuation.



Sample Party Menu - Dinner

50-/person + tax and gratuity

Passed Appetizers

Marinated grilled prawns
Served with garlic dipping sauce
Dungeness crab cakes
Fresh crab with roasted red pepper and lemon thyme aioli
Caramelized French Onion and Gruyere Crostini
Seasonal Tart

First Course

(choose 1)

Linda Salad
Baby spinach with dried cranberries, toasted sesame seeds, feta cheese
and a sesame balsamic dressing
Seasonal Cup of Soup
Seasonal Ravioli

Entrees

(choose 3)

Paella
Saffron infused rice red peppers, onions, artichokes, chicken, pork, chorizo,
PEI mussels, Little neck clams, Tiger prawns and Monterey calamari
Grilled Skirt Steak Balsamico
Served with bacon fried Yukon Gold potatoes with just a hint of Gorgonzola
and roasted vegetables.
Halibut St. Jacques
Alaskan halibut served with cirus cream poached vegetables and
gruyere mashed potatoes
Seasonal Marinated and Grilled Lamb Sirloin
Served with a layered potato gratin and seasonal vegetables
Roasted Vegetable Napoleon
Layers of grilled and roasted vegetables topped with smoked provolone
and finished with a balsamic reduction.
Served with yukon garlic mashers and sautéed greens

Dessert

(choose 1)

Astaria Brownie
Served with Vanilla Bean Ice Cream and Chocolate Ganache
Season Fruit Crisp
Crème Brulee

Prices and individual menu items are subject to change due to season,
availability and price fluctuation.

SEASONAL MENUS

The Private dining menu is just samples of what we can offer.
Please take a look at our current seasonal menu
for further options

APPETIZERS

Mediterranean Spiced Ahi Tuna Tartar	15-
Prosciutto and Gruyere Potato Fritters	8-
Marinated and Grilled Garlic Tiger Prawns served with "skortho"	12-
Spanakopita	8-
Crispy Polenta Fries	8-
Italian Sausage and Ginger Spring Rolls served with a spicy cabbage slaw	12-
Grilled Pork, Lamb, Chicken or the MED Kabobs, pick your favorite or try a combination	2/12- 3/17-
Dungeness Crab Cakes	3/14- 5/20-
Fried Monterey Bay Calamari	12-
Steamed Little Neck Clams or PEI Mussels	11-
Dolmathes	8-
Warm Mediterranean Olives	8-
Garlic Fries	7-
Saganaki - pan-fried gruyere, served ignited with brandy	9-
Herbed Baked Feta	6-

SOUPS

Cauliflower-Leek Soup with a hint of gorgonzola cup 5.50	bowl 7-
French Onion Soup	7.50

SALADS

Ahi Tuna Nicoise Salad	19-
Roasted Golden and Red Beet Salad	12-
Sonoma Salad organic greens with applewood bacon, roasted beets, spicy pecans, gorgonzola and raspberry vinaigrette.	Small 8- Full 10-
Linda Salad organic spinach leaf with dried cranberries, feta cheese and a toasted sesame balsamic dressing.	Small 7- Full 9-
Caesar Salad hearts of romaine and radicchio with house made caesar dressing, garlic crostinis and shaved reggiano.	Small 7- Full 9-
House Salad red leaf lettuce, snipped chives, crumbled gorgonzola and a creamy balsamic dressing.	Small 7- Full 9-
grilled chicken can be added to any salad for an additional 6-, grilled prawns 9-, grilled tri tip 7-, or seared salmon for 8-	

HOUSE MADE FLAT BREAD PIZZA

CUSTOM PIZZA

start with your choice of sauce and cheese 10-
Then add whatever you would like for an additional 1- per topping... GO FOR IT!
bacon, sausage, pepperoni, kalamata olives, mushrooms, onions, roasted garlic, tomatoes, avocado
ROASTED TOMATO, JALAPENO, PROSCIUTTO PIZZA -roasted garlic aioli and gorgonzola 12.50
MARGARITA - fresh tomato sauce, mozzarella, and basil. 10.50
ASTARIA- caramelized onion, roasted garlic cloves, tomatoes, feta and parmesan 11.50

AVAILABLE AT LUNCH, BRUNCH AND DINNER

LUNCH ENTREES

SANDWICHES come with crispy fries or side house salad. garlic fries can be substituted for an additional

FRIED EGG

2 fried eggs, your choice of cheese, then add either canadian bacon or smoked applewood bacon. comes with our seasoned aioli, onions and tomatoes on the sandwich

BLT

open face on a crunchy baguette... marinated tomatoes, smoked applewood bacon, arugula and a sundried tomato-herb aioli...

GRILLED CHICKEN

grilled chicken breast, with your choice of cheese, baby spinach, and pesto aioli

then add whatever you want.. bacon, sauteed mushrooms, caramelized onions, fried onions or avocado 1- per item

EGGPLANT

roasted eggplant, portobellini, roasted red pepper, provolone with roasted garlic aioli on tomato and feta foccacia

GRILLED SALMON

grilled organic salmon with a smoked chili mayonnaise

GRILLED TRI TIP

served with a chili dijon aioli, fried onions and jack cheese

SKINNY DIPPER

roast breast of turkey with a cranberry mayonnaise served with au jus

CUSTOM BURGER

1/2 lb. ground chuck topped with your choice of cheese then add whatever you want... bacon, sauteed mushrooms, caramelized onions, fried onions or avocado 1- per item

THE MED

a blend of ground lamb and beef grilled with herbs, served with a yogurt mint sauce (tzaziki) and pita bread

ENTREES

RICOTTA RAVIOLI

sauteed garlic dungeness crab and a lobster cream sauce

HALIBUT ST. JACQUES

seared alaskan halibut on gruyere mashed potatoes with citrus-cream poached vegetables, taragon oil and tangerine syrup

PAELLA

saffron rice with, chicken, pork, chorizo, mussels, clams, prawns and calamari

MOUSAKA

layers of roasted eggplant and a rich tomato meat sauce, topped with béchamel. served with a side of house salad

LINGUINE ROSSO or BIANCO

your choice of a robust marinara or a white wine and garlic sauce

be creative... add chicken

Italian sausage clams, mussels, calamari, prawns, or seafood combo

DINNER SPECIALS

SOUP AND SALAD

Brentwood Corn Soup

Spinach Cobb
with Warm Bacon Dressing

APPETIZERS

Goat Cheese and Spicy Mango Quesadilla
with BBQ Chicken

Corn and Chorizo Pancake
with Halibut Ceviche

Marinated Calamari
on a bed of Chick Pea Puree
and Taro Chips

ENTREES

Dry Rubbed 13 oz. Pork Chop
with Creamed Corn
and Jalapeno Cherry Sauce

BBQ 1/2 Chicken
with Citrus Melon Salad
and a Bacon-Corn Pudding

Seared Organic Salmon
with Vegetable Couscous
and a Corn Coulis

DINNER ENTREES

CENTER CUT NY AU POIVRE

handcut matchstick fries,
asparagus and fried
cipolini onions

MARINATED LAMB SIRLOIN

served with a mint-ricotta potato
gratin, english peas and
a cherry-red wine reduction

SPANISH BRAISED SHORT RIBS

with a chocolate infused veal demi-
glace, potato stack and sauteed
organic chard

HALIBUT ST. JACQUES

alaskan halibut, gruyere mashed
potatoes, citrus-cream poached
vegetables with a tarragon oil
and tangerine syrup

PAELLA

saffron infused rice with chicken,
pork, chorizo, mussels, clams,
prawns and calamari

LAMB SHANKS ELLINAS

braised until fork tender
served with orzo and a
lamb ragout

GRILLED SKIRT STEAK BALSAMICO

bacon fried yukon gold potatoes
with gorgonzola and roasted
seasonal vegetables

MEGA BURGER

12 oz. ground chuck burger served
with your choice of cheese, a side of
parmesan fries and Astaria onion
rings
additional toppings are \$1- each..
avocado, bacon, sauteed
mushrooms, caramelized onions or
fried onions

NAPOLEON

layers of grilled and roasted
vegetables topped with provolone;
served with roasted garlic yukon
mashers and sautéed greens.
vegetarian
with a grilled chicken breast
with grilled tri tip

MOUSAKA

layers of roasted eggplant and meat
sauce, topped with béchamel

RICOTTA RAVIOLI

sauteed garlic dungeness crab
and a lobster cream sauce

LINGUINE ROSSO or BIANCO

be creative... add chicken, Italian
sausage, prawns, clams, mussels
calamari or a seafood combo

BRUNCH SPECIALS

Polenta and Egg Stack

baked polenta stacked with Italian sausage,
provolone cheese, poached eggs and marinara.

Poached Eggs with Roasted Asparagus and Prosciutto
with a chive hollandaise

Pancakes

plain or banana pecan pancakes

Rustic French Toast

thick crusty french bread soaked in a flavorful egg batter
topped with whipped butter and maple syrup, served
with fresh fruit.

Steak and Eggs

grilled skirt steak served with 2 eggs any style

Dungeness Crab Cake Benedict

crab cakes topped with poached eggs and a caper hollandaise

Astaria Eggs Benedict

2 poached eggs on top of canadian bacon
finished with the perfect hollandaise

Potato Pancake Egg Stack

prosciutto and gruyere potato pancake, thinly sliced prosciutto
2 poached eggs and finish it with a gorgonzola fondue

A Scramble of a Different Kind

the best of both worlds... sliced prosciutto, feta cheese, 3 eggs and linguine... yes... eggs
and pasta... it is absolutely the best.. give it a try...

The Breakfast Pizza

a wonderful breakfast a top our fresh pizza crust
cheese, italian sausage, bacon, mushrooms and 2 eggs any style.

3 Egg Omelet

with your choice of fillings choose three:
sausage, mushroom, cheddar, mozzarella,
feta, scallions, or spinach

2 Eggs any style with toast and bacon or sausage