



Welcome to Astaria!

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

Lunch and Dinner menus begin at \$25 and \$37.50 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 received the 2005, 2006 and 2007

Wine Spectator Award of Excellence.

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: \$20.

(Individual prices are based on a per person price)

Appetizer Selection

- ◇ Dungeness crab cakes with roasted red pepper and lemon thyme aioli \$4.50
- ◇ Marinated grilled prawns with garlic dipping sauce \$4.00
- ◇ Grilled lamb, pork or chicken sate with yogurt, mint dipping sauce \$3.75
- ◇ Tiropita – a blend of three cheeses and fresh herb wrapped in a phyllo triangle \$3.00
- ◇ Spanakopita – a tiropita with fresh spinach \$3.00
- ◇ Crispy polenta fries with sun dried tomato aioli \$2.50
- ◇ Spicy crostini topped with herbed cream cheese and smoked salmon \$3.00
- ◇ Cranberry chutney with goat cheese and caramelized onion crostini \$2.50
- ◇ Fried calamari with lemon thyme aioli \$3.50
- ◇ Dolmathes – rice stuffed grape leaves \$3.00
- ◇ Roasted eggplant tapenade \$3.00
- ◇ Crostini with brie and orange/tomato marmelade \$2.50
- ◇ Corn chorizo pancake with prawns mole \$4.00
- ◇ Miniature fresh fruit skewers served with an orange mousse \$3.50
- ◇ Wild mushroom and gruyere tartlet \$2.50
- ◇ Stilton cheese, bosc pear and toasted pecan crostini \$2.50
- ◇ French Onion Crostini \$2.50
- ◇ Assorted Gourmet Pizzas \$10.00-12.50/pizza
- ◇ Seasonal Ahi Tuna tartar \$4.50
- ◇ Assorted Seasonal Tarts \$3.50

Tabled Appetizers

- ◇ BBQ Pulled Pork nachos and quesadillas \$4.50
- ◇ BBQ Chicken Nachos and quesadillas \$3.75
- ◇ Imported and Domestic Antipasto Display \$5.00++
- ◇ Gruyere Cheese Fondue with assorted dipping options \$5.00++
- ◇ Tomato Cheddar Chipotle Fondue with sauteed prawns \$6.00
- ◇ Seasonal Ravioli \$5.00
- ◇ Chicken, Pork and Lamb Kabobs \$5.50
- ◇ Assorted Focaccia Sandwiches \$4.50
- ◇ Saganaki- flaming cheese \$3.00



Private Dining 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 over 50, 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.

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.

Menu Title

Personalized menus can be printed for your guests compliments of Astaria. Please provide us with your menu title at least 96 hours prior to your event.

Private Dining Room Capacity

Seated Dinner - 140, Cocktail Reception - 200



Astaria Restaurant Buyout

(Separate from our Private Dining Room Options)

Capacity - Seated Lunch – 120, Cocktail Reception - 200

\$4,500.00 food and beverage minimum Sunday - Thursday

\$5,500.00 food and beverage minimum Friday or Saturday

The above minimum do not include tax or gratuity.

Holiday Season (December 2006)

\$6,500.00 food and beverage minimum Sunday - Thursday

\$7,500.00 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 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 dinners 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 (7) days advance notice.

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 \$700.00, a \$150.00 set up fee will be applied.

Host Bar

Well, Call and Premium Brands available

Price Per Drink \$6-\$7.50/drink , Up Drinks – add \$1.50

Cash Bar

Well, Call and Premium Brands Available

Price Per Drink \$7.00-\$8.50, Up Drinks – add \$1.50

Beverage List

Mixers and Soft Drinks (10 oz.) \$2.50	Espresso \$2.50
Pellegrino Sparkling Water (Liter) \$7	Cappuccino/Latte \$3.50/\$4.50
Panna Still Water (Liter) \$7	Bottled Beer List (changes seasonally)



Astaria 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 \$700.00, a \$150.00 set up fee will be applied.

Hosted Bar

Well, Call and Premium Brands available

Price Per Drink \$6-\$7.50/drink

Up Drinks – add \$1.50

Cash Bar

Well, Call and Premium Brands Available

Price Per Drink \$7.00-\$8.50

Up Drinks – add \$1.50

Beverage List

Mixers and Soft Drinks (10 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.

Hors d'oeuvres

A selection of tray passed and displayed hors d'oeuvres for pre-dinner cocktail receptions is available for an additional cost.



Astaria Sample Party Menu-Lunch

(\$25.00 per 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 cooked in chicken stock with red peppers, onions, baby artichokes, chicken, pork tenderloin, chorizo, mussels, clams, prawns and calamari

Seasonal Ravioli

Served with a white wine cream sauce and shaved Reggiano

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.



Astaria Sample Party Menu-Lunch

(\$30.00 per person + tax and gratuity)

Passed Appetizers

Dungeness crab cakes

Fresh crab with roasted red pepper and lemon thyme aioli

Tiropita

A blend of three cheeses and fresh herb wrapped in a phyllo triangle

Stilton cheese, bosc pear and toasted pecan 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 cooked in chicken stock with red peppers, onions, baby artichokes, chicken, pork tenderloin, chorizo, mussels, clams, prawns and calamari

Seasonal Ravioli

Served with a white wine cream sauce and shaved Reggiano

Herbed Crusted Salmon

Served with sautéed spinach roasted potatoes, and three complimenting sauces

Stuffed Chicken Breast Florentine

Served with wild rice pilaf and a sage cream sauce

Dessert (choose 1)

Toasted Almond Tiramisu

Astaria Brownie

Served with Vanilla Bean Ice Cream and Chocolate Ganache



Astaria Sample Party Menu-Lunch

(\$35.00 per person + tax and gratuity)

Passed Appetizers

Dungeness crab cakes

Fresh crab with roasted red pepper and lemon thyme aioli

Stilton cheese, bosc pear and toasted pecan crostini

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

Herbed Crusted Salmon

Served with sautéed spinach roasted potatoes, and three complimenting sauces

Stuffed Chicken Breast Florentine

Served with wild rice pilaf and a sage cream sauce

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



Astaria Sample Party Menu-Dinner

(\$37.50 per person + tax and gratuity)

Passed Appetizers

Grilled chicken or pork Satay

Served with yogurt, mind dipping sauce

Tiropita

A blend of three cheeses and fresh herb wrapped in a phyllo triangle

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 cooked in chicken stock with red peppers, onions, baby artichokes, chicken, pork tenderloin, chorizo, mussels, clams, prawns and 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

Herbed Crusted Salmon with Champagne Leek Risotto

A wonderful combination of flavors: paired with Organic Salmon on a bed of Champagne and Leek Risotto cozied up to a lightly sautéed bed of spinach and toasted pine nuts

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)

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.



Astaria Sample Party Menu-Dinner

(\$42.50 per 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 cooked in chicken stock with red peppers, onions, baby artichokes, chicken, pork tenderloin, chorizo, mussels, clams, prawns and calamari

Grilled Skirt Steak Balsamico

Served with bacon fried Yukon Gold potatoes with just a hint of Gorgonzola and roasted vegetables.

Herbed Crusted Salmon with Champagne Leek Risotto

A wonderful combination of flavors: paired with Organic Salmon on a bed of Champagne and Leek Risotto cozied up to a lightly sautéed bed of spinach and toasted pine nuts

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.



Astaria Sample Party Menu-Dinner

(\$47.50 per 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

Salads (choose 1)

Linda Salad

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

Sonoma Salad

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

Entrees (choose 3)

Paella

Saffron infused rice cooked in chicken stock with red peppers, onions, baby artichokes, chicken, pork tenderloin, chorizo, mussels, clams, prawns and calamari

Grilled Skirt Steak Balsamico

Served with bacon fried Yukon Gold potatoes with just a hint of Gorgonzola and roasted vegetables.

Herbed Crusted Salmon with Champagne Leek Risotto

A wonderful combination of flavors: paired with Organic Salmon on a bed of Champagne and Leek Risotto cozied up to a lightly sautéed bed of spinach and toasted pine nuts

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.