



# TASTY CUISINE





If you want to wow your guests with exceptional fare—from elaborate multi-course feasts to fresh buffets, finger-licking barbeque, passed hors d'oeuvres and classic ballpark favorites—our talented chefs are happy to get cooking. Our menus are fully customizable to satisfy any taste and are crafted from scratch using locally sourced ingredients. Add in our extensive selection of beverages and top-rated wines and you'll knock it out of the park.





# SUNRISE

Seasonal Berry Parfaits

## SUNRISE

### SUNRISE ON THE BAY

**\$23.00 per person**

Seasonal Fruit Juices  
Selection of Freshly Baked  
Breakfast Bites such as  
Fruit Scones  
Assorted Mini Pastries  
Seasonal Fruit Platter with  
Vanilla Yogurt

### BREAKFAST SANDWICH PACKAGE

**\$30.00 per person**

Seasonal Fruit Juices  
Assorted Seasonal Mini Muffins  
Assorted Seasonal Fruit Scones  
Assorted Pastries  
Fruit Salad  
Croissant Breakfast Sandwich with  
Egg, Cheddar Cheese and  
Applewood Smoked Bacon  
Breakfast Burrito with Egg, Cheese,  
Country Style Potatoes and  
Breakfast Sausage or Soyrito  
Coffee & Tea

### COIT TOWER CONTINENTAL

**\$28.00 per person**

Seasonal Fruit Juices  
House-made Frittata with  
Farmers Market Vegetables and  
Bellweather Farms Pepato  
Assorted Mini Bagels  
Wild Smoked Salmon with Capers  
Red Onion, Sliced Lemon and  
Herbed Cream Cheese  
Fruit Platter  
Coffee & Tea

### THE GOLDEN GATE

**\$34.00 per person**

Seasonal Fruit Juices  
Selection of Freshly Baked Breakfast  
Bites such as Mini Muffins  
Make your own Parfaits with  
Fruit, Yogurt and Granola  
Cinnamon Spiced French Bread  
Pudding with Maple Syrup  
Scrambled Eggs, Bacon and  
Sausage & Breakfast Potatoes

### ADD ONS PER PERSON

Parfait Bar: Seasonal Berries, Vanilla Yogurt and Nut-House Granola	\$8.00
Croissant Breakfast Sandwich: Scrambled Egg, Ham and Cheddar	\$10.00
Breakfast Burrito: Scrambled Eggs, Soyrito and House Made Salsa	\$10.00

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# MIDDAY

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## FIELD OF DREAMS

**\$28.00 per person**

An assortment of Classic Ballpark Snacks, such as Ballpark Peanuts,

Crispy Potato Chips and Classic Onion Dip

All Beef Hot Dogs

Painted Hills Grass-fed Burger with Cheese

Fresh House Green Salad with Garden Ranch Dressing and Sherry Vinaigrette

Classic Potato Salad

Cookie Platter featuring our favorite Classic Cookies including

Lemon Jewel, Chocolate Chip, Snickerdoodle, White Chocolate Macadamia  
and Oatmeal Raisin

Double Chocolate Brownies

## ADD ONS PER PERSON

Char-grilled Boneless, Skinless Chicken Breast slathered with

Chef's Signature BBQ Sauce \$8.00

BBQ Bone-In Chicken \$8.00

Black Bean Chipotle Burger \$7.00

Slow-stewed Chili Beans with Grated Cheddar Cheese and  
Diced Onion \$5.00

Classic Macaroni Salad \$6.00

Hebrew National Hot Dog \$7.50

Grilled Vegetable Chop Salad with White Balsamic Vinaigrette \$6.00

## BASEBALL CLASSICS

Cracker Jacks \$5.50

Popcorn \$3.00

Peanuts \$4.25

Red Ropes \$3.75

Garlic Fries (only available in certain locations) \$4.50

Old Time Candy Station \$8.50

House-made Ballpark Crunch \$5.00



Painted Hills Grass-fed Burger with Cheese on The Field



**LA TAQUERIA****\$38.00 per person**

Creamy Cilantro Caesar Salad  
 Chili-Lime Grilled Chicken Breast  
 Fire-grilled Skirt Steak  
 Warm Corn & Flour Tortillas  
 Pinto Beans with Tomato, Onion, and Fresh Cilantro  
 Spanish Rice  
 Fresh Spicy Pico de Gallo  
 Fresh Made Guacamole with Jalapeno, Lime and Cilantro  
 Fresh Mango with Lime and Chili  
 Cinnamon Sopapillas

**ADD ONS PER PERSON**

Sweet Potato, Black Bean and Charred Tomato Taco	\$5.00
Grilled Fish Tacos with Salsa Verde	\$7.50
Grilled Crispy Shrimp Tacos with Tangy Lime Crema	\$8.50
Ancho Chili and Garlic Short Rib Tacos	\$8.50
Grilled Chili-rubbed Chicken Breast Tacos	\$6.00
Corn on the Cob (When Available)	\$4.50
Refried Beans	\$3.50
Seasonal Salsa Bar	\$8.50

**NORTH BEACH****\$40.00 per person**

Classic Caesar Salad with Local Romaine, Herbed Croutons, Shaved Parmesan and House-made Dressing  
 Italian Chopped Salad with Crisp Local Endive, Escarole and Radicchio, Salami, Provolone Cheese, Marinated White Beans, Fire-Roasted Peppers, Marinated Artichokes and White Balsamic Vinaigrette  
 Sausage and Peppers & Eggplant Parmesan  
 Sliced Melon with Basil and Crostoli

**CALIFORNIA CLASSIC****\$60.00 per person**

Roasted Cippolini, Baby Kale, and Pomegranate Salad  
 Roasted Bread Salad with Farmers Market Vegetables  
 Cedar Plank Salmon  
 Rosemary Fennel Crusted Pork Loin  
 Caramel Roasted Season Fruit and Cinnamon Scented Cream



Classic Caesar Salad with Local Romaine, Herbed Croutons, Shaved Parmesan and House-Made Dressing

**TRIPLE PLAY****\$44.00 per person****First**

Whole Baby Lettuces, Roasted Garlic and Toasted Black Pepper Crouton,  
Preserved Lemon Vinaigrette

**Second**

Sonoma Free-Range, Herb-Marinaded and Roasted Chicken Breast  
served with Olive Oil, Whipped Cauliflower and Potato Mash,  
Farmers Market Vegetables

**Third**

Seasonal Fruit Crisp with Softly Whipped Cream

**GREAT CATCH****\$52.00 per person****First**

Caramelized Onion and Goat Cheese Tart with Herb Salad

**Second**

Pan-Roasted Arctic Char with Braised Heirloom Beans and  
Fresh Organic Herb-Caper Salsa Verde

**Third**

Shortcake with Seasonal Fruit Compote and Softly Whipped Cream

**BROADWAY****\$60.00 per person****First**

Sweet & Sour Beet Carpaccio with Petit Greens and Blue Cheese Croutons

**Second**

Braised Short Ribs, Cippolini and Baby Carrots with Root Vegetable Mash

**Third**

Chocolate Pot De Crème with Melted Citrus



Caramelized Onion and Goat Cheese Tart with Herb Salad





Assortment of Deli Sandwiches

## ON THE GO

### WRAP

**\$30.00 per person**

Choice of one of the following wraps:

- Chicken Caesar Wrap
- Club Wrap with Oven Roasted Turkey, Crisp Bacon, Lettuce, Tomato, and Dijonaise
- Roast Beef Wrap with White Cheddar, Arugula, and Horseradish Cream

Chocolate Chip Cookie

Bottle of Water

### SALAD

**\$28.00 per person**

Choice of one of the following salads:

- Classic Cobb Salad with Oven Roasted Turkey, Pt. Reyes Blue Cheese, Hard-Cooked Egg, Tomato, Applewood Smoked Bacon and Red Wine Shallot Vinaigrette
- Chinese Chicken Salad with Grilled Sweet Soy Chicken, Chopped Fresh Vegetables and Sesame-Ginger Dressing

Sourdough Roll

Fresh Whole Fruit

Bottle of Water

### DELI

**\$40.00 per person**

Choice of two of the following sandwiches:

- Roasted Turkey Sandwich with Mixed Greens and Pesto Aioli
  - House-Roasted Painted Hills Beef with Fresh Arugula and Red Pepper Aioli
  - Smoked Ham Sandwich with California Brie, House-made Pickles and Whole-Grain Mustard
  - Seasonal Marinated Grilled Vegetable Sandwich with Fresh Mozzarella and Seasonal Farmers Market Salad
- Kettle Chips
- Chocolate Chip Cookie
- Bottle of Water

### ADD ONS PER PERSON

Candy Bar	\$4.00
Crudit� Cup	\$5.50
House-Baked Cookie	\$3.50
Whole Fresh Fruit	\$3.00

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# SUNSET

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## FRESH FROM THE FARM: GARDEN VEGETABLES

**\$9.00 per person**

A selection of Grilled and  
Marinated Farmers Market Local  
Seasonal Vegetables

## ANTIPASTI

**\$20.00 per person**

Molinari selection of Salami  
and Cured Meats, with  
Marinated Mushrooms, Olives  
and Cherry Peppers

## MEDITERRANEAN MEZE PLATTER

**\$13.50 per person**

House-made Hummus with Local  
Chickpeas, Olive Oil and Lemon,  
Red Pepper, Roasted Garlic and  
Classic Hummus  
Fresh Organic Herb Tabbouleh  
Citrus-Fennel Marinated Olives,  
Mushrooms, Artichokes and  
Local Feta  
Grilled Pita Chips and  
Herbed Flatbread

## FRESH FROM THE FARM: ORCHARD FRUITS

**\$12.00 per person**

A Bountiful Display of Freshly Picked  
Whole and Sliced Fruit, and  
our Chef's Selection of Grilled,  
Marinated and Roasted Fruit

## CLASSIC CHEESEBOARD

**\$9.00 per person**

Cheddar, Pepperjack, Brie,  
Monterey Jack with Sliced Bread  
and Crackers

## ARTISAN CHEESEBOARD

**\$15.00 per person**

California Cheeses with House-made  
Marmalade served with a Baguette

## SALSA BAR

**\$8.50 per person**

White and Blue Corn Tortilla Chips  
House-made Salsas and Guacamole

## BIG DIPPER

**\$9.00 per person**

Chef's Selection of House-made  
Chips and Garden Fresh Crudités  
Roasted Onion, Herbed Artichoke,  
and Sundried Tomato Dips

# SUNSET

Assortment of Seasonal Soup Sips





## HORS D'OEUVRES A LA CARTE

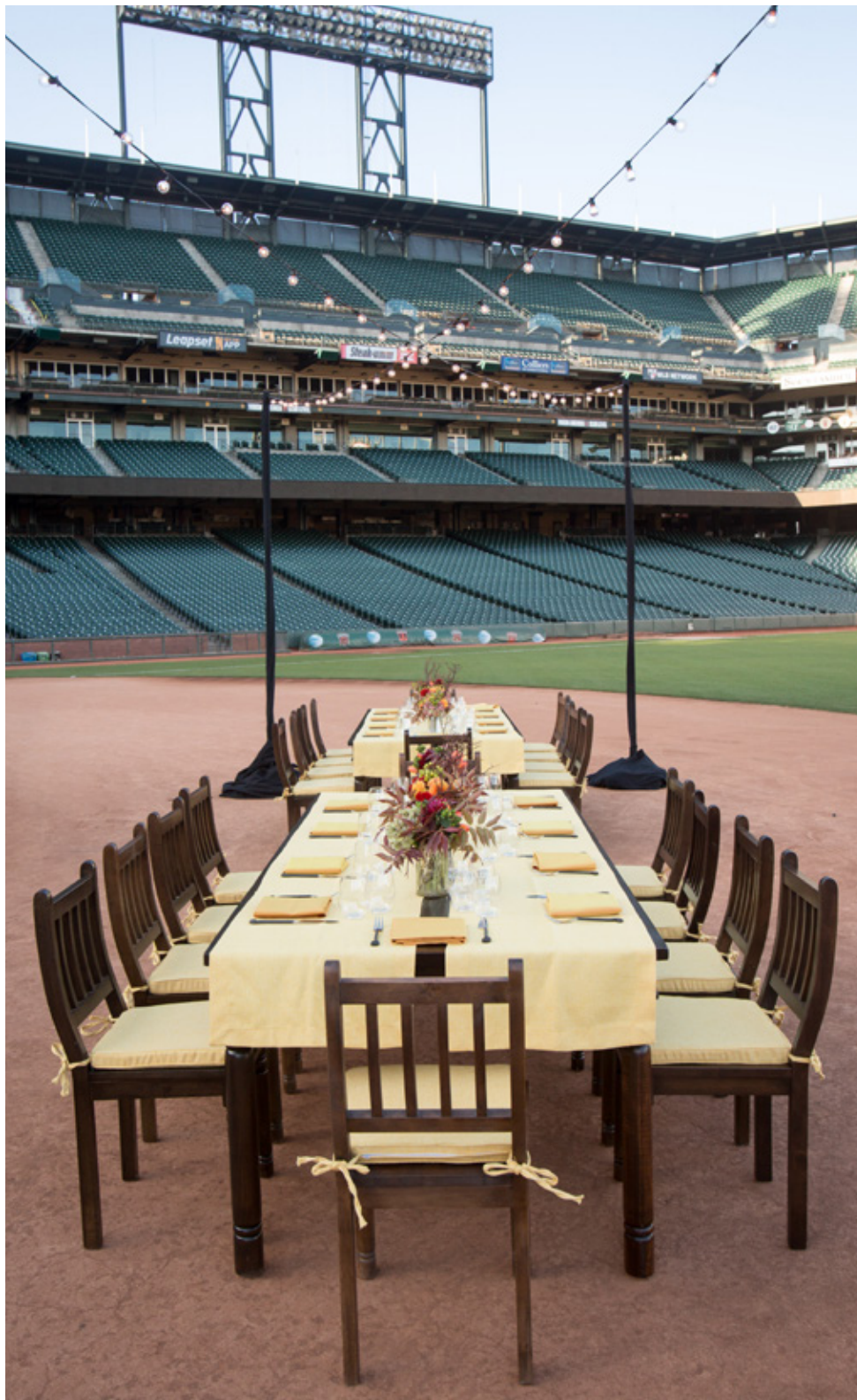
Curried Carrot Purée with Crispy Pork Belly	\$3.50
Seasonal Soup Sip	\$3.75
Corn Dog Bite	\$3.25
Mini Beef Burrito	\$6.50
Skirt Steak Yakitori with Ginger Teriyaki & Green Onions	\$5.50
Chicken Yakitori with Yuzu Tamari Glaze & Green Onions	\$5.00
Japanese Eggplant and Shitake Yakitori with Spicy Miso Glaze & Green Onions	\$3.50
Fresh Spring Roll with Shitake Mushroom and Sesame Sriracha	\$3.50
Poached Jumbo Shrimp Cocktail with Classic Louis Dressing	\$4.50
Mini Portobellini Mushroom with Garden Relish	\$3.50
Olive and Feta Skewer with Orange Zest	\$2.25
Smoked Salmon with Crème Fraiche on Endive Leaf	\$3.00
Cucumber, Olive, and Tomato Skewer	\$2.25
Mount Tam Crostini with Seasonal Compote	\$3.25
Marin Sun Farms Grass-Fed Burger with Lettuce & Tomato	\$5.50
Marin Sun Farms Grass-Fed Burger with Brie & Sautéed Mushrooms	\$6.00
Marin Sun Farms Grass-Fed Burger with Bleu Cheese & Caramelized Onions	\$6.00
Pastrami Slider with House Sauce & Melted Swiss Cheese	\$5.50
Mini Hot Dog with Ketchup & Mustard	\$3.25
Dungeness Crab Cake with Citrus Aioli	A/Q
Dungeness Crab Salad on Garlic Sourdough Crouton	A/Q
Tomato & Bell Pepper Stewed Turkey Meatball	\$3.50
Chorizo & Sweet Pepper Skewer	\$3.25
Kalua Pork Slider	\$3.75
Grilled Cumin Scented Lambsicle	\$9.00
Crostini with Goat Cheese & Sun-Dried Tomato Tapenade	\$3.75

*Our chef recommends three selections per person for pre-dinner hors d'oeuvres or six selections per person for hors d'oeuvres only.*



Hors d'oeuvres assortment in The Field Club Lounge



**THE PAN PACIFIC****\$57.00 per person***First*

Mizuna, Cucumber and Watermelon  
 Radish Salad with Crispy Shiitake  
 Mushrooms and Yuzu Vinaigrette

*Second*

Slow Roasted Miso-Glazed Black  
 Cod with Sticky Scallion Rice and  
 Sambal-Ginger Baby Bok Choy

*Third*

Layers of Crispy Phyllo and Lemon  
 Curd with Lemon Verbena  
 Caramel Sauce

**MCCOVEY COVE****\$68.00 per person***First*

Poached Asparagus with Baby Frisée  
 and Truffle Vinaigrette

*Second*

Grilled Painted Hills Beef Filet served  
 with Potato and Celery Root Gratin,  
 Sautéed Bloomsdale Spinach and  
 Porcini Demi-glace

*Third*

Seasonal Fruit Upside-down Cake with  
 Burnt Rum Cream

**THE RIGHT FIELDER****\$70.00 per person***First*

Roasted Baby Carrots and Beets with  
 Spicy Greens, Crumbled Feta, and  
 Cumin Vinaigrette

*Second*

Lamb Sirloin, Roasted Garlic  
 Whipped Potato, Baby Kale and  
 Ratatouille Vinaigrette

*Third*

Port-braised Grape Clafoutis

**THE ALL AMERICAN****\$65.00 per person***First*

Little Gem Wedge with Tomato,  
 Blue Cheese, and Bacon

*Second*

Double-cut Pork Chop with  
 Spoonbread Pudding, Braised  
 Greens and Apple Cider Jus

*Third*

Caramel Roasted Apple with  
 Crème Anglaise





**DOUBLE PLAY****\$56.00 per person**

Mixed Green Salad with Local Seasonal Greens Served with Garden Ranch, Thousand Island and Vinaigrette Dressings  
 Blue Lake Green Bean Salad with Caramelized Onions and Crispy Applewood Smoked Bacon  
 Lemon Rosemary Grilled Chicken with Preserved Tomatoes and Oil-Cured Olives  
 Painted Hills Center-Cut Sirloin with Roasted Cippolini, Balsamic Demi-glace and Pt. Reyes Blue Cheese Crumbles  
 Olive Oil-Whipped Yukon Gold Potatoes with Sea Salt and Toasted Black Pepper  
 Seasonal Vegetables  
 Freshly Baked Dinner Rolls with Fresh Local Butter  
 Dessert Display with Seasonal Fresh Fruit and Cream Pies

**THE NATURAL****\$45.00 per person**

Ballpark Peanuts, Popcorn and Cracker Jack  
 All Beef Hot Dogs  
 Grilled Sheboygan Brats with Caramelized Onions  
 Painted Hills Grass-fed Beef Burger with Cheddar Cheese  
 Classic Potato Salad  
 Mixed Green Salad with Garden Ranch Dressing  
 Cookie Platter featuring our favorite Classic Cookies including Double Chocolate Chip, Snickerdoodle, Lemon Jewel, White Chocolate Macadamia and Oatmeal Raisin

**ADD ONS PER PERSON**

Grilled Boneless, Skinless Chicken Breast with or without BBQ Sauce	\$8.00
Painted Hills Grass-fed Beef Burger with Cheese	\$8.50
Black Bean Chipotle Burger	\$7.00
Slow-Stewed Chili Beans with Grated Cheddar Cheese and Diced Onion	\$5.00

**CARVERY PER PERSON****Each item requires a carver—\$150.00++ each plus tax**

Painted Hills Beef Tenderloin	\$28.00
Painted Hills Center-cut Sirloin	\$22.00
Diestel Turkey Breast	\$20.00
Sonoma Rack of Lamb	\$28.00
Maple-glazed Ham	\$18.00
House-cured Corned Beef	\$16.00

**With Choice of Two Sides—\$5 each:**

Creamed Spinach	Buttermilk Mashed Potatoes
Mac & Cheese	Roasted Seasonal Vegetable
Sautéed Forest Mushrooms	AT&T Park Rice-A-Roni



Lamb Sirloin, Roasted Garlic Whipped Potato, Baby Kale and Ratatouille Vinaigrette





## A WALK IN THE PARK

### WORLDWIDE CLASSICS

\$75.00 per person

#### MASANORI MURAKAMI

Fresh Vietnamese Chicken,  
Shrimp and Vegetable Spring Rolls  
with a Chili-Lime Dipping Sauce

#### ORLANDO CEPEDA

Tortilla Chips with Assorted Salsas  
and Fresh Made Guacamole  
Mini Grilled Fish Tostadas with  
Cilantro-Lime Dressing  
Mini Chicken Tamales with  
Fresh Tomato Sauce and  
Queso Fresco  
Fresh Mango with Lime and Chili

#### WILLIE MCCOVEY

Mini Hot Dogs  
Mini Grass-Fed  
Beef Burgers  
Classic Potato Salad  
Ballpark Crunch

#### JOE DIMAGGIO

Chopped Salad with Romaine,  
Radicchio, Red Bell Pepper,  
Pickled Red Onions and  
Fresh Organic Herbs  
Orrichette with Sausage and  
Broccoli Rabe  
Meze Penne with Lemon Cream  
and Chives  
Pesto Focaccia Bites  
Toybox Tomato, Marinated  
Bocconcini and  
Fresh Basil Skewer  
Ricotta Spumoni and Raspberry  
Almond Petite Cheesecake



Meze Penne



## SAN FRANCISCO BOUNTY

\$135.00 per person

### WILLIE MAYS PLAZA

Iceberg Wedge Salad with  
Crispy Bacon and  
Pt. Reyes Blue Cheese Dressing  
Grilled Sonoma "Lamb-sicle"  
Mac 'n' Cheese  
Seasonal Farmers Market  
Roasted Vegetables

### MISSION

Yellow and Blue Tortilla Chips  
Fire-Roasted Tomato Salsa  
Fresh Made Guacamole  
Street-style Taco Bar:  
Grilled Chicken Breast  
Grilled Ancho Rubbed Steak  
Slow-braised Carnitas  
Sweet Potato, Black Bean and  
Charred Tomato  
Served with Diced Onion,  
Cilantro and Lime

### COLUMBUS

Pesto Focaccia Bites  
Chopped Caesar Salad  
Meatballs in Marinara Sauce  
Tomato Bononcini and  
Black Olive Salad  
Broccolini in a Lemon Vinaigrette

### GRANT

Mini Pork Buns  
Fresh Shitake Spring Rolls  
Glass Noodle Salad with  
Baby Bok Choy and Spicy Yuzu  
Miso Braised Short Ribs Garnished  
with Sesame and Scallion  
Green Bean and Fermented  
Black Bean Salad with  
Bamboo Shoots and Red Pepper

### PIER 39

Classic, Sustainable Shrimp Louis  
New England Clam Chowder with  
Sourdough Bread  
Raw Oyster Bar:  
A variety of freshly shucked  
Oysters served with Lemon,  
Tabasco, Horseradish and  
Cocktail Sauce  
Crab Cocktail

### GHIRARDELLI SQUARE

Chocolate Decadence Tart  
Mini Cheesecakes  
Assorted Parfait Shooters



Raw Oyster Bar



# SWEETS

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## SWEETS

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### COOKIE JAR

**\$7.00 per person**

Chocolate Chip, Snickerdoodle,  
White Chocolate Macadamia Nut,  
Oatmeal Raisin, Lemon Jewel and  
Baseball Shortbread Cookies

### CUPCAKE

**\$8.50 per person**

Chef's Selection of Assorted Petite  
Cupcakes, such as Red Velvet,  
Coconut, Vanilla, Chocolate,  
Peanut Butter and Carrot

### RAISING THE BAR

**\$10.00 per person**

Pecan Bars, Lemon Bars, Butter  
Brickle Blondies and  
Walnut Chocolate Brownies

### SUNDAE BAR

**\$25.00 per person**

*Served in stemless martini glasses*

Vanilla Bean, Chocolate and  
Chef's Selection of  
Local Hand-Churned Ice Cream  
Hot Fudge, Salted Caramel and  
Strawberry Sauces  
Toppings, such as Lemon Jewels,  
Broken Brownies, Dark Chocolate  
Crumbles, Berries, Chopped  
Pistachios, Chopped Peanuts,  
Shredded Coconut, Toasted  
Almonds and Whipped Cream



Chef's Selection Cookie Jar



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# BEVERAGES

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## HOUSE WINE & BEER BAR

**\$34.00 per person—4 hours**

**\$9.50 per person each  
additional hour**

Budweiser, Bud Light, Lagunitas IPA,  
Lagunitas Pilsner and O'Doul's  
Rock & Vine Chardonnay and  
Cabernet Sauvignon  
Assorted Soft Drinks and  
Bottled Water

## PREMIUM WINE & BEER BAR

**\$38.00 per person—4 hours**

**\$10.50 per person each  
additional hour**

Budweiser, Bud Light, Lagunitas IPA,  
Lagunitas Pilsner, Sierra Nevada  
Pale Ale, Corona, 21<sup>st</sup> Amendment  
Watermelon Wheat and O'Doul's  
Medlock Ames Sauvignon Blanc and  
Chardonnay, White Hart Pinot Noir  
and Cabernet Sauvignon  
Assorted Soft Drinks and  
Bottled Water

## FULL OPEN BAR

**\$40.00 per person—4 hours**

**\$11.50 per person each  
additional hour**

Budweiser, Bud Light, Lagunitas IPA,  
Lagunitas Pilsner and O'Doul's  
Rock & Vine Chardonnay and  
Cabernet Sauvignon  
Four Roses Yellow Label Bourbon,  
Arrette Blanco Tequila,  
Captain Morgan White Rum,

Smirnoff Vodka, Seagrams Gin  
and Grant's Scotch  
Assorted Soft Drinks and  
Bottled Water

## PREMIUM FULL OPEN BAR

**\$45.00 per person—4 hours**

**\$12.50 per person each  
additional hour**

Budweiser, Bud Light, Lagunitas IPA,  
Lagunitas Pilsner, Sierra Nevada  
Pale Ale, Corona, 21<sup>st</sup> Amendment  
Watermelon Wheat and O'Doul's  
Medlock Ames Sauvignon Blanc and  
Chardonnay, White Hart Pinot Noir  
and Cabernet Sauvignon  
Buffalo Trace Bourbon, Michters Rye  
Whiskey, Junipero Gin, Tapatio  
Blanco Tequila, Tapatio Reposado  
Tequila, Hangar 1 Vodka, Kettle  
One Vodka, Dewar's Scotch and  
Bacardi Rum  
Assorted Soft Drinks and  
Bottled Water

## NON-ALCOHOLIC

**\$20.00 per person—4 hours**

**\$28.00 per person—All Day**

Assorted Soft Drinks, Bottled Water,  
Fresh Lemonade and Iced Tea  
Coffee and Assorted Teas

## COFFEE & TEA SERVICE

**\$58.00 per gallon**

Coffee, Tea and Decaffeinated Coffee



# BEVERAGES



To learn more about  
Giants Enterprises' one-of-a-  
kind menus—plus all of the  
services and amenities that go  
with them—let's touch base  
at 415-972-1800.

We welcome special requests or variations on items from our catering menu. Please contact our event team for additional options.

All menu and beverage prices listed are based on a standard four-hour event. Prorated charges apply for events over four hours.

We require all menus to be confirmed no later than 7 business days prior to the event.

Menus submitted later than 7 business days prior to the event will be subject to an additional 15% surcharge.

Please note that there is a 25-person minimum on all food and beverage orders.

Should you choose to provide your own wine, a \$20.00 corkage fee per bottle will be assessed.

A charge of \$250.00 will be added for each additional bar setup.

All prices are subject to prevailing service charge and sales tax.





**GIANTS**  
**ENTERPRISES**

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