



Sample Sauce Dinner

\$45 per person

Plus tax and 4% SF Health and 18% gratuity

Sauce Sliders

Mini sandwiches on house made rolls

Portobello Mushroom Fries

Fat Boy Ranch Dipping Sauce

Smoked Sea Salt Crusted Carpaccio

*Arugula, Red & White Onion, Steak House Vinaigrette,
Extra Virgin Olive Oil & Crostini*

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Dinner Salad

*Fresh Greens, English Cucumber, Tomato,
Carrot & Honey Balsamic*

~

Choice of

Sauce's Fried Chicken

*Breast & Wing w/ Truffled Mushrooms & Green Beans
Whipped Potato & Pan Gravy*

Braised Boneless Beef Short Rib "Pot Roast"

*Roasted Rainbow Carrots, Yukon Gold Potatoes, Shallot & Garlic
Finished with Fresh Herbs & Peeled Baby Roma Tomatoes
Pan Demi Gloss Gravy*

Pan Seared Loch Duart Salmon

*Spinach, Tomato, Red Onion & Bacon
Lemon Beurre Blanc*

Vegetarian Strudel

*Asparagus, Portobello Mushroom Duxelle, Spinach,
Tomato, Four Cheeses & Herbs Wrapped in Crisp Phyllo
With Roasted Tomato Sauce*

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Cinnamon Sugar Doughnuts

Vanilla Bourbon Dipping sauce

Strawberries & Cream

Fresh Strawberries, Brown Sugar and Cream



Sauce Dinner Sample

\$55 per person

Plus tax 4% SF Heath and 18% service

Family Style Appetizers

Sauce Sliders

Mini sandwiches on house made rolls

Portobello Mushroom Fries

Fat Boy Ranch Dipping Sauce

Smoked Sea Salt Crusted Carpaccio

*Arugula, Red & White Onion, Steak House Vinaigrette,
Extra Virgin Olive Oil & Crostini*

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Choice of

Buttered Peas & Carrots

*Organic Rainbow Carrots, English Peas, Asiago,
Butter Vinaigrette, Wild Arugula & Spinach*

~or~

Baby Iceberg "Wedge" Salad

*Lettuce Bowl filled with Point Reyes Blue Cheese, Roma Tomato
Red & Green Onion & Ranch topped with Crispy Bacon*

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Choice of

Sauce's Fried Chicken

*Breast & Wing w/ Truffled Mushrooms & Green Beans
Whipped Potato & Pan Gravy*

Parma Prosciutto Wrapped Hawaiian Butter Fish

*Basil Leaf, Herb Risotto & Poultry Demi Gloss
Arugula Salad with Asiago & Caramelized Red Onion*

Pan Seared Hanger Steak

*Yukon Potato Gratin, Crispy Shallots & Spinach
Cremini Mushroom Demi Gloss*

Vegetarian Strudel

*Asparagus, Portobello Mushroom Duxelle,
Tomato, Four Cheeses & Herbs Wrapped in Crisp Phyllo
With Roasted Tomato Sauce*

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Dessert Sampler Platters

PB&J *Pan Seared Sponge Cake Ice Cream Center*

Strawberries & Cream *Fresh Strawberries, brown sugar and cream*

Cinnamon Sugar Doughnuts *Vanilla Bourbon Dipping Sauce*

Ice Cream Smash



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Family Style Appetizers

Sauce Sliders

Mini sandwiches on house made rolls

Portobello Mushroom Fries

Fat Boy Ranch Dipping Sauce

Smoked Sea Salt Crusted Carpaccio

*Arugula, Red & White Onion, Steak House Vinaigrette,
Extra Virgin Olive Oil & Crostini*

Sesame Shrimp

Sweet Chili Garlic Sauce

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Choice of

Tomato Bisque

White Truffled Grilled Cheese Sandwich

~or~

Seasonal Vegetable Salad

Fresh From the Farmers Market

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Choice of

Sauce's Fried Chicken

Breast & Wing w/ Truffled Mushrooms & Green Beans

Whipped Potato & Pan Gravy

Parma Prosciutto Wrapped Hawaiian Butter Fish

Basil Leaf, Herb Risotto & Poultry Demi Gloss

Arugula Salad with Asiago & Caramelized Red Onion

Pepper Crusted Tenderloin

Horseradish Whipped Potato, Creamed Spinach

Port Reduction Demi Gloss

Green Bean & Quinoa Casserole

Green Beans, Quinoa, Truffle Roasted Mushrooms,

Mushroom Cream Sauce & Crispy Shallot Crust

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Dessert Sampler Platters

PB&J *Pan Seared Sponge Cake Ice Cream Center*

Strawberries & Cream *Fresh Strawberries, brown sugar and cream*

Cinnamon Sugar Doughnuts *Vanilla Bourbon Dipping Sauce*

Cookie Dough Bon Bons