



SAVORY

WEST COAST ARTISAN CHEESES V

Artisan Cheeses, Fruits, Nuts, Crackers, Crostini 28

WEST COAST ARTISAN CHARCUTERIE

Crafted Meats, Tomato Marmalade, Crostini 30

SEASONAL MARKET SALAD VE | DF | GF

County Line Baby Lettuce, Banyuls Vinaigrette 16

PRELUDE SEAFOOD SALAD GF

Roasted Salmon, Bay Shrimp, Chopped Romaine, Butter Lettuce, Cucumber, Fennel, Eggs, Tomato, Avocado, Micro Celery, Louie Dressing 34

GRILLED ARTICHOKE VE | DF | GF | CN

Fava Bean, Sundried Tomato, Dill, Baby Mache, Marcona Almonds, Sunflower Hummus, Dill Vinaigrette 27

STRAWBERRY SALAD V | GF | CN

A Composed Salad of Strawberries, Candied Walnut, Marin Brie, Balsamic Reduction, Citrus Vinaigrette 28

DUNGENESS CRAB GF

Avocado Bomb on Frisée Nest, Preserved Lemon Emulsion, Plantain Chips, Salmon Roe 30

BLACKENED PRAWNS GF

Grilled Blackened Marinated Jumbo Prawns, Asparagus, Piquillo Hummus, Zucchini, Cilantro Dressing 44

GRILLED COLORADO LAMB CHOPS GF

Carnaroli Risotto, English Peas, Parmesan Baby Carrots, Warm Kalamata Vinaigrette 60

HOUSE-MADE DINNER ROLLS \$6

~ ADD TO ANY PLATE ~

HERB ROASTED MARY'S CHICKEN 10

PETIT FILLET MIGNON 18

FRESH MARKET FISH 14

ROASTED CITRUS GULF PRAWNS 15

(ALL ADDED PROTEINS ARE SERVED ROOM TEMPERATURE)

HOT ITEMS: AVAILABLE DURING PRE-SHOW ONLY

BUFFET MENU

Chef's Fresh Seasonal Selections May Vary

Dinner: \$65 per Adult | \$33 per Child

Brunch: \$63 per Adult | \$32 per Child

DESSERTS

DECONSTRUCTED TIRAMISU V | CN

Mascarpone Chantilly, Chocolate Mousse, Coffee Genoise Cake, Coffee Jelly 15

BANANA CREAM CAKE V

Kentucky Creamed Cake, Diplomat Cream, Italian Meringue, Bruleed Bananas, Pinot Noir Reduction 15

MIXED BERRY MILLE FEUILLE V

Vanilla Custard, Fresh Berries, Pomegranate Blueberry Coulis, Strawberry Balsamic Sauce, Pâte Feuillet 15

GUITTARD CHOCOLATE TRUFFLES V

Two Housemade Truffles with Cognac Two Housemade Truffles with Champagne 16

CHOCOLATE DIPPED STRAWBERRIES V | GF

Four Strawberries, Dark Chocolate, White Chocolate Drizzle. 16

ASSORTED COOKIES V

Chef's Selection of Cookies 15

VE - VEGAN | V - VEGETARIAN | DF - DAIRY FREE
GF - GLUTEN-FREE | CN - CONTAINS NUTS

Pre-order food and beverages with your server or host.

Two forms of payment per party maximum.

No separate checks

18% gratuity added to all parties of 6 or greater.

4% Health Mandate added to all checks.

All food is cooked with Zero Acre Oil.

Split plate fee \$6.



NON-ALCOHOLIC BEVERAGES

Still or Sparkling Water, 750 ml	13
Coke, Diet Coke, Sprite, Ginger Ale	6
Iced Tea	6
Hot Tea	6
Intelligentsia Coffee or Decaf	6
Milk	6
Orange, Cranberry, Pineapple or Grapefruit Juice	6
Martinelli's Sparkling Cider	7
Shirley Temple or Roy Rogers	7

FORT POINT BEER

KSA, Kolsch Style Ale	12
Westfalia, Red Ale Style	12
Erdinger Non Alcoholic Beer	12

PERFECTLY PORTIONED SPARKLING

Benvolio, Prosecco, ITL, NV, 187ml	22
Laurent Perrier Brut, FRA, NV, 375 ml	65
Ruinart, Blanc de Blancs, FRA, NV, 375 ml	75
Ruinart, Rose, FRA, NV, 375 ml	75
Krug, Grand Cuvee, FRA, 375ml	205

SPARKLING

	Glass	Bottle
Pierre Chanier Brut, CA, NV	16	64
Veuve Clicquot Brut, FRA, NV	37	148
Veuve Clicquot Rose, FRA, NV		165
Laurent Perrier La Cuvee Brut, FRA, NV		130
Krug Grande Cuvee, FRA		410

WHITES / ROSES

	Glass	Bottle
Rose, Domaine Bouquet, CA		65
Murphy Goode, Sauginin Blanc, North Coast, CA	16	64
Cakebread, Sauvignon Blanc, Napa		85

CHARDONNAY

	Glass	Bottle
Dark Harvest, NV	16	64
Hahn, Monterey County	22	88
Freemark Abbey, Napa Valley		90
Mountain Winery, Santa Cruz		95

PINOT NOIR

	Glass	Bottle
Tree Fort, CA	16	64
Gehricke, Russian River		73
MacMurray, Russian River		85
Mountain Winery, Santa Cruz		95

CABERNET SAUVIGNON

	Glass	Bottle
Dark Harvest, NV	16	64
Hahn, Central Coast	22	88
Textbook, Napa Valley		85

* Corkage \$40/Bottle (2 Bottle Max)



Prelude Opera House

CLASSIC COCKTAILS

NEGRONI

No 21 Negroni Cocktail
21

ESPRESSO MARTINI

Ketel One, Kahlua,
Cold Brew, Vanilla Syrup
22

OPERA ROYALE

Chambord, Sparkling Brut
18

IRISH COFFEE

Jameson, Sugar Cube,
Coffee, Whipped Cream
20

Global Gourmet Catering creates incomparable experiences through highly customized food, beverage, and event services, using sustainable practices and a customer service-driven team to exceed all expectations as a local San Francisco caterer. It's the magic of a memorable event.

Our passion is to provide you with a top-notch, restaurant-caliber culinary experience, featuring the highest quality seasonal, locally produced, and sustainably farmed ingredients from the San Francisco Bay Area.

Thank you for choosing to join GGC this evening and we hope you enjoy the show!