



716 LAUREL STREET, SAN CARLOS, CA. 94070

650.595.3003 ~7

BOARD ROOM ACCOMMODATIONS 2017

Events Manager: Julia Ternullo
julia@avenir-rg.com

Dining Room Manager: Vivian Leung
vivian@avenir-rg.com

Beverage Manager: Carlos Acevedo
carlos@avenir-rg.com

Operating Partner: Frankie Sanchez
frank@avenir-rg.com



TOWN PRESENTS OUR PRIVATE DINING ROOM

OUR PRIVATE DINING ROOM IS PERFECT FOR YOUR PERSONAL OR CORPORATE GATHERINGS. OUR AMENITIES INCLUDE:

COCKTAIL RECEPTION ACCOMMODATIONS UP TO 40 PEOPLE

SIT DOWN DINING ACCOMMODATIONS UP TO 30 PEOPLE

PERSONALIZED MENUS

COMPLETE PRIVACY

A VARIETY OF MENUS TO CHOOSE FROM

**TWO 50 INCH FLAT SCREEN PLASMAS WITH:
VISUAL AND AUDIO
LAPTOP CONNECTION
WIRELESS INTERNET CONNECTION**

**LOUNGE AREA WITH LEATHER COUCH AND
LEATHER OTTOMANS**

**TEMPERATURE CONTROLLED WINE CABINET FOR YOUR
SELECTED
RED AND WHITE WINES**

LUNCH SEATINGS:

**MONDAY - FRIDAY 11:30 - 2:30 \$600 MINIMUM
SATURDAY & SUNDAY 10:00 - 2:30 \$900 MINIMUM**

DINNER SEATINGS:

**EVERY EVENING 5:00 - 10:00 (9:00pm Sunday)
\$1400 MINIMUM**

MINIMUMS DO NOT INCLUDE TAX OR GRATUITY

APPETIZER MENU

YOU CAN ADD ANY OF THESE APPETIZERS TO ANY OF OUR PARTY DINNER MENUS.

AHI TUNA TARTARE ~ CRISPY WONTON CRACKER, FRESH MANGO, CHIVE
(12pc) 36.00

AVOCADO TOAST ~ - SMASHED CALIFORNIA AVOCADO, TOY BOX TOMATO RELISH, LA BREA MULTIGRAIN TOAST
(12pc) 36.00

YUKON GOLD POTATO CROQUETTES ~ CHEDDAR CHEESE, BACON, SOUR CREAM & CHIVES
(12pc) 24.00

PHILLY CHEESE STEAK SPRING ROLLS ~ SPICED STEAK, PROVOLONE & AMERICAN CHEESES, HORSERADISH CREAM SAUCE AND OUR HOUSE SPICY KETCHUP
(12pc) 28.00

ARANCINI ~ RISOTTO CAKES
(12pc) 30.00

SEARED FILET MIGNON CROSTINI ~ WILD BABY ARUGULA, ROASTED GARLIC-CAPER AIOLI, TOASTED CROSTINI
(12pc) 36.00

CRISPY HALIBUT TOSTADAS ~ HOUSE SLAW, CHIPOTLE AIOLI
(12pc) 22.00

NEW YORK STEAK TACO ~ CHIMICHURRI SALSA, MARINATED RED ONIONS, SMASHED AVOCADO
(12pc) 48.00

MARINATED SKIRT STEAK SKEWERS ~ OUR FAMOUS 'FLIER'S TERIYAKI MARINADE
(12pc) 36.00

JC'S CALIFORNIA ROLL ~ **FRESH DUNGENESS CRAB**, AVOCADO, CUCUMBER, WASABI SAUCE, SWEET SOY GLAZE, PICKLED GINGER, CRUSHED MACADAMIA NUT, PONZU SAUCE
(8pc) 15.95

SPICY # 1 AHI TUNA ROLL ~ SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO PEPPERS , SWEET SOY GLAZE, WASABI SAUCE, CRUSHED WASABI PEAS, PONZU SAUCE
(8pc) 12.95

DEVEILED EGGS ~ FINISHED WITH CRISPY JALEPENOS
(12pc) 18.00

CREAMY CHEESY LA BREA GARLIC BREAD
(12pc) 36.00

\$40 DINNER MENU

S O U P O R S A L A D

SEASONAL SOUP

OR

ORGANIC GREENS

ORGANIC GREENS, HEIRLOOM RADISH, SHERRY SHALLOT VINAIGRETTE

H O U S E S P E C I A L T I E S

SWEET CORN RISOTTO

BRENTWOOD SWEET CORN, BABY SPINACH, CHERRY TOMATO RELISH

TERIYAKI SKIRT STEAK

OUR FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES,
SAUTEED GREEN BEANS, CRISPY ONION RINGS

PAN ROASTED SCOTTISH SALMON

SAUTEED SUMMER CORN, SUMMER SQUASH, QUINOA, BABY KALE, ROMESCO SAUCE

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN

MARINATED FREE RANGE MARY'S CHICKEN, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS

BARBECUE BABY BACK RIBS

SLOW COOKED PORK RIBS, FINISHED ON OUR WOODFIRE GRILL, SMOTHERED WITH
HOUSEMADE BBQ SAUCE, COLE SLAW AND FRENCH FRIES

D E S S E R T

WARM BREAD PUDDING

WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

**MENUS ARE SUBJECT TO SEASONAL CHANGES

\$55 DINNER MENU

STARTERS

AN ASSORTMENT OF THE FOLLOWING FOR EVERYONE

CRISPY HALIBUT TOSTADAS - HOUSE SLAW, CHIPOTLE AIOLI

SPICY #1 TUNA & AVOCADO ROLL - SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO RINGS, SWEET SOY GLAZE, CRUSHED WASABI PEAS, PONZU SAUCE

PHILLY CHEESE STEAK SPRING ROLLS SPICED STEAK, PROVOLONE & AMERICAN CHEESE, HORSERADISH CREAM SAUCE AND SPICY KETCHUP

SOUP OR SALAD

SEASONAL SOUP

ORGANIC GREENS

ORGANIC GREENS, HEIRLOOM RADISH, SHERRY SHALLOT VINAIGRETTE

HOUSE SPECIALTIES

SWEET CORN RISOTTO

BRENTWOOD SWEET CORN, BABY SPINACH, CHERRY TOMATO RELISH

TERIYAKI SKIRT STEAK

OUR FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS, CRISPY ONION RINGS

PAN ROASTED SCOTTISH SALMON

SAUTEED SUMMER CORN, SUMMER SQUASH, QUINOA, BABY KALE, ROMESCO SAUCE

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN

MARINATED FREE RANGE MARY'S CHICKEN, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS

BARBECUE BABY BACK RIBS SLOW COOKED PORK RIBS, FINISHED ON OUR WOODFIRED GRILL, SMOTHERED WITH HOUSEMADE BARBECUE SAUCE COLE SLAW AND FRENCH FRIES

DESSERT

WARM BREAD PUDDING

WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

CHOCOLATE BROWNIE

VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE

**MENUS ARE SUBJECT TO SEASONAL CHANGES

\$65 DINNER MENU

STARTERS

AN ASSORTMENT OF THE FOLLOWING SHARED FAMILY STYLE

CRISPY HALIBUT TOSTADAS - HOUSE SLAW, CHIPOTLE AIOLI

SEARED FILET MIGNON CROSTINI - WILD BABY ARUGULA, ROASTED GARLIC-CAPER AIOLI, TOASTED CROSTINI

SPICY #1 TUNA & AVOCADO ROLL - SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO PEPPERS, SWEET SOY GLAZE, CRUSHED WASABI PEAS, PONZU SAUCE

PHILLY CHEESE STEAK SPRING ROLLS - SPICED STEAK, PROVOLONE & AMERICAN CHEESES, HORSERADISH CREAM SAUCE AND SPICY KETCHUP

SOUP OR SALAD

SEASONAL SOUP

WARM NAPA CABBAGE SALAD - SHREDDED NAPA CABBAGE, CRISPY BACON, MUSHROOMS, BLEU CHEESE, WARM RED WINE VINAIGRETTE

CAESAR SALAD - CRISP HEARTS OF ROMAINE, SHAVED PARMESAN CHEESE, PARMESAN CRISPS, CREAMY GARLIC CAESAR DRESSING

HOUSE SPECIALTIES

SWEET CORN RISOTTO

BRENTWOOD SWEET CORN, BABY SPINACH, CHERRY TOMATO RELISH

SEARED AHI TUNA - STEAMED JASMINE RICE, PEA SHOOTS, SPICY MUSTARD SAUCE, SHERRY-SOY BUTTER

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN - MARINATED FREE RANGE MARY'S CHICKEN, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS

BASEBALL CUT FILET MIGNON - 8 OZ CUT, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS, RED WINE DEMI GLACE

NEW YORK STEAK - 14 OZ CORN-FED ANGUS NEW YORK STEAK, GARLIC MASHED POTATOES, BROCCOLI, RED WINE DEMI GLACE

DESSERT

WARM BREAD PUDDING - WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

CHOCOLATE BROWNIE - VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE

**MENUS ARE SUBJECT TO SEASONAL CHANGES

\$85 DINNER MENU

STARTERS

AN ASSORTMENT OF THE FOLLOWINGSHARED FAMILY STYLE

CRISPY HALIBUT TOSTADAS - HOUSE SLAW, CHIPOTLE AIOLI

SPICY #1 TUNA & AVOCADO ROLL - SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO PEPPERS, SWEET SOY GLAZE, CRUSHED WASABI PEAS, PONZU SAUCE

CALIFORNIA ROLL - **FRESH LUMP DUNGENESS CRAB**, AVOCADO, CUCUMBER, WASABI SAUCE, SWEET SOY GLAZE, PICKLED GINGER, CRUSHED MACADAMIA NUT, PONZU SAUCE

SEARED FILET MIGNON CROSTINI - WILD BABY ARUGULA, ROASTED GARLIC-CAPER AIOLI, TOASTED CROSTINI

PHILLY CHEESE STEAK SPRING ROLLS - SPICED STEAK, PROVOLONE & AMERICAN CHEESES, HORSERADISH CREAM SAUCE AND SPICY KETCHUP

SOUP OR SALAD

SEASONAL SOUP

WARM NAPA CABBAGE SALAD - SHREDDED NAPA CABBAGE, CRISPY BACON, MUSHROOMS, BLEU CHEESE, WARM RED WINE VINAIGRETTE

CAESAR SALAD - CRISP HEARTS OF ROMAINE, SHAVED PARMESAN CHEESE, PARMESAN CRISPS, CREAMY GARLIC CAESAR DRESSING

HOUSE SPECIALTIES

SWEET CORN RISOTTO

BRENTWOOD SWEET CORN, BABY SPINACH, CHERRY TOMATO RELISH

BONE IN RIBEYE STEAK - CREAMED SPINACH, GARLIC MASHED POTATOES

PISTACHIO CRUSTED HALIBUT

GARLIC MASHED POTATOES, SAUTEED SPINACH, BLOOD ORANGE REDUCTION

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN - MARINATED FREE RANGE MARY'S CHICKEN, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS

SURF & TURF - 8 OZ. FILET MIGNON, AUSTRALIAN LOBSTER TAIL, GARLIC MASHED POTATOES, GREEN BEANS, DRAWN BUTTER & CLASSIC BEARNAISE

DESSERT

WARM BREAD PUDDING - WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

CHOCOLATE BROWNIE - VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE

**MENUS ARE SUBJECT TO SEASONAL CHANGES

\$27 LUNCH MENU

S O U P O R S A L A D

SEASONAL SOUP

ORGANIC GREENS

WILD ARUGULA, ORGANIC GREENS, HEIRLOOM RADISH,
SHAVED FENNEL, SHALLOT VINAIGRETTE

H O U S E S P E C I A L T I E S

COBB SALAD

GRILLED FREE RANGE CHICKEN, LETTUCE, CRISPY BACON, AVOCADO, BLEU CHEESE,
EGG, TOMATOES, HOUSEMADE RANCH DRESSING

SWEET CORN RISOTTO

BRENTWOOD SWEET CORN, BABY SPINACH, CHERRY TOMATO RELISH

MARINATED SKIRT STEAK SALAD

CRISP ASIAN GREENS, MARINATED RED ONION, VALENCIA ORANGES, TOASTED PEANUTS
BASIL-MINT VINAIGRETTE

CRISPY CHICKEN SANDWICH

FRIED MARY'S CHICKEN, CABBAGE ESCABECHE, VERMONT CHEDDAR, ROASTED GARLIC AIOLI

MOM'S MEAT LOAF

BLACK PEPPER GRAVY, GARLIC MASHED POTATOES & GARLIC CHILE GREEN BEANS

D E S S E R T

WARM BREAD PUDDING

WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

**MENUS ARE SUBJECT TO SEASONAL CHANGES

\$40 LUNCH MENU

STARTERS

AN ASSORTMENT OF THE FOLLOWING FOR EVERYONE

SPICY #1 TUNA & AVOCADO ROLL

SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO PEPPERS, SWEET SOY GLAZE,
CRUSHED WASABI PEAS, PONZU SAUCE

CRISPY HALIBUT TOSTADAS - HOUSE SLAW, CHIPOTLE AIOLI

PHILLY CHEESE STEAK SPRING ROLL

SPICED STEAK, PROVOLONE & AMERICAN CHEESE, HORSERADISH CREAM SAUCE
AND SPICY KETCHUP

SOUP OR SALAD

SEASONAL SOUP

CAESAR SALAD

CRISP HEARTS OF ROMAINE, SHAVED PARMESAN CHEESE,
PARMESAN CRISPS, CREAMY GARLIC CAESAR DRESSING

HOUSE SPECIALTIES

MARINATED SKIRT STEAK SALAD

CRISP ASIAN GREENS, MARINATED RED ONION, VALENCIA ORANGES, TOASTED PEANUTS
BASIL-MINT VINAIGRETTE

PAN ROASTED SCOTTISH SALMON

SAUTEED SUMMER CORN, SUMMER SQUASH, QUINOA, BABY KALE, ROMESCO SAUCE

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN

MARINATED FREE RANGE MARY'S CHICKEN, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS

SWEET CORN RISOTTO

BRENTWOOD SWEET CORN, BABY SPINACH, CHERRY TOMATO RELISH

DESSERT

WARM BREAD PUDDING

WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

CHOCOLATE BROWNIE

VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE

**MENUS ARE SUBJECT TO SEASONAL CHANGES

\$50 LUNCH MENU

STARTERS

AN ASSORTMENT OF THE FOLLOWING SHARED FAMILY STYLE

SPICY #1 TUNA & AVOCADO ROLL - SPICY SASHIMI GRADE AHI TUNA, AVOCADO, SERRANO PEPPERS, SWEET SOY GLAZE, CRUSHED WASABI PEAS, PONZU SAUCE

CRISPY HALIBUT TOSTADAS - HOUSE SLAW, CHIPOTLE AIOLI

PHILLY CHEESE STEAK SPRING ROLL - SPICED STEAK, PROVOLONE & AMERICAN CHEESE, HORSERADISH CREAM SAUCE AND SPICY KETCHUP

CALIFORNIA ROLL - FRESH LUMP DUNGENESS CRAB, AVOCADO, CUCUMBER, WASABI SAUCE, SWEET SOY GLAZE, PICKLED GINGER, CRUSHED MACADAMIA NUT, PONZU SAUCE

SOUP OR SALAD

SEASONAL SOUP

ORGANIC GREENS

ORGANIC GREENS, HEIRLOOM RADISH, SHERRY SHALLOT VINAIGRETTE

WARM NAPA CABBAGE SALAD

SHREDDED NAPA CABBAGE, CRISPY BACON, MUSHROOMS, BLEU CHEESE, WARM RED WINE VINAIGRETTE

HOUSE SPECIALTIES

SWEET CORN RISOTTO

BRENTWOOD SWEET CORN, BABY SPINACH, CHERRY TOMATO RELISH

BASEBALL CUT FILET MIGNON

ROASTED GARLIC MASHED POTATOES, SAUTEED GREEN BEANS

PISTACHIO CRUSTED HALIBUT

GARLIC MASHED POTATOES, SAUTEED SPINACH, BLOOD ORANGE REDUCTION

SPIT-FIRE ROASTED PITMAN FARMS CHICKEN

MARINATED FREE RANGE MARY'S CHICKEN, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS

TERIYAKI SKIRT STEAK

OUR FAMOUS TERIYAKI MARINATED SKIRT STEAK, GARLIC MASHED POTATOES, SAUTEED GREEN BEANS, CRISPY ONION RINGS

DESSERT

WARM BREAD PUDDING

WARM MAPLE BRANDY SAUCE, CHILLED CREME ANGLAISE

CHOCOLATE BROWNIE

VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE

**MENUS ARE SUBJECT TO SEASONAL CHANGES

2017 Terms of Special Events Contract

Deposits: TOWN does not require a cash deposit; however we do require a credit card number to secure your reservation. . *Please note that Special Events guest checks are not payable by Avenir gift cards purchased at Costco.*

Guaranteed Minimum: The number of guests attending the event must be guaranteed no later than three days in advance of the function. The final guest count will be the number that you will be charged for at the time of the event. Increases in your final count are subject to all applicable charges.

Town Restaurant: will try to accommodate up to 10% last minute increases in your guest count. Your quoted dollar minimum is excluding tax and gratuity. Maximum guests (sit down) dining is 30 people.

Seating Capacity: Towns private dining room capacity is 30 for a sit down dinner and 40 for a cocktail & appetizer party

Cancellation: There is a 14-day cancellation policy. Up to 14 days before the scheduled date of your event, there is no penalty for cancellation. If cancellation occurs at any point 14 days prior to scheduled event, you will be charged the room minimums listed below.

The charge will be billed to the credit card below.

Force Cancellation: TOWN is not responsible if the event is cancelled due to PG&E power outage, fire, flood or any similar Act of God beyond the control of the parties.

Gratuity: Town Restaurant will apply the customary gratuity of 20% to all food and beverages charges. Applicable sales tax is added to the cost of the function. As required by California State Law, applicable sales tax will be added to the gratuity.

Services/Charges: The corkage fee is \$20.00 per (750ml) bottle. You may bring in a maximum of two (750 ml) bottles. Outside Liquor is not permitted to be brought into the private dining room for any reason.

Our cake, cupcake fee is \$2.00 per person.

Room Minimum & Hours in the Boardroom :

Lunch hours Monday – Friday 11:30-3:30 **Minimum: \$600**

Saturday and Sunday 10:00-3:30 **Minimum \$900**

Dinner hours: Monday – Saturday 5:00-12:00, Sunday 5:00 – 11:00 **Minimum \$1400**

The kitchen closes at 2:30 during the day, 10:00pm Monday – Saturday & 9pm on Sunday.

All food must be out of the kitchen by these times.

You may continue to use the room until the quoted times above. Any party that does not leave the room by the quoted time will be subject to additional charges.

Access to room: Please note that there is a front and back stairwell to access the room. There is no elevator access.

****For confirmation, please call the restaurant to confirm that your requested date is still available, fill out the bottom portion and email to julia@avenir-rg.com. Note that you have not reserved the private board room until you have received an email or phone call back from a Town representative confirming that we have received your contract****

****Town Restaurant is not responsible in keeping to a per person maximum for any group. All groups are responsible for anything ordered or consumed and will be charged accordingly.**

***Town only offers fully hosted events. All items ordered will be on 1 bill. initial here _____**

Private Room Party Minimum (excluding tax & gratuity)

Monday – Friday Lunch **\$600** _____

Saturday & Sunday lunch **\$900** _____

Every Night **\$1400**_____

\$ Menu Selection_____ Menu Modifications (if any) _____

Number in Party:_____ Party Day/Date:_____ Time: _____

Phone _____ Fax:_____

Will Call for Credit card number to confirm

Card Holder’s Name _____ Address _____

Card Holder’s E-Mail Address _____

Signature _____ Printed name: _____ Date _____

Menu Title: _____