

City College of San Francisco
Chef's Table -- Menu and Private Event Policies

Seasonal Menu for Plated or Buffet Lunches

(October - December 2024)

- Service is based on three courses and includes House-Baked Breads, Coffee and Tea.
- The Event Planner presents to their guests a final menu containing two options from each course.
- Guests choose their preferred item from the two options provided.
- **The Event Planner provides a total count of each course item to the Chef's Table instructor one week prior to the event.** We suggest you create tags for each of your guests, with menu selections indicated so servers know what each guest has ordered.

Menus are for your reference. Please inform us of any dietary restrictions or allergies in advance of the event. Prices are subject to change.

\$25.00 per person*

(*Price includes only items listed. Other charges may apply.)

Starters

Warm Goat Cheese, Persimmons and Spinach Salad, Walnut Dressing
Little Gem Salad, *fines herbes* vinaigrette (v/gf)
Soup of the Day

Entrée

Chicken Cacciatore – braised chicken, mushrooms and tarragon, mashed potatoes
Eggplant Parmigiana – breaded, fried eggplant, marinara, mozzarella, basil oil, handmade pasta
Mediterranean White Beans, Sundried Tomatoes, Artichokes - quinoa (vg/gf)

Desserts

Chocolate *Pot de Crème* with Cocoa Nib *Tuile*
Fresh Fruit "Napoleon" with Light Pastry Cream
Chocolate and Salted Caramel Tart
Apple Tart with Vanilla Sauce
Flourless Chocolate Cake
Assortment of Cookies

(gf) gluten-free

(v) vegetarian

(vg) vegan

Private Event Policies

I. Booking and Menu Arrangements

- All events must be **scheduled and approved by the Chef's Table instructor, Christopher Johnson**: cjohnson@ccsf.edu or 415-239-3438
- Booking must be done at least 2 weeks prior to the event.
- In order to avoid confusion or delays, the group, organization, or sponsor must authorize one person (the Event Planner) to be responsible for coordinating with Mr. Johnson.
- A confirmation form will be sent to the Event Planner.

II. Responsibilities of the Meeting Planner

- It is the responsibility of the Event Planner to contact the following departments for permits and needed services:
 - Building and Grounds (custodial, moving furniture)
 - Custodial (bathrooms, trash)
 - Recycling
 - Audio Visual (microphones etc.)
 - Broadcasting (video tape)
 - Horticulture (floral arrangements)
 - Music
 - CCSF Police Department (security, parking permits, opening and closing buildings)
- If you need to set-up or decorate the Chef's Table, please be aware that classes take place daily in the space. Dining room classes begin at 9:30am and are dismissed at 2:15pm each day. Kitchen classes begin at 8:30am. Entering the facility outside of class time periods should be minimized and requires prior arrangements.
- Please be aware that you will be liable for any damages, such as breakage, damaged supplies or artwork, and any misuse during the time of the event. You will also be liable for any damage or vandalism that occurs after the event due to equipment being left on, garbage, recycling left out, or doors and windows not properly secured.

III. Guarantee/Cancellations

- For parties of less than 25, the client must provide a guaranteed attendance count to Christopher Johnson no later than 48 hours before the event.
- For parties of 25 or more, the client must provide a guaranteed attendance count no later than 5 working days before the event.
- Events cancelled with less than 24 hours notice before start time are subject to a 30% fee.

IV. Billing Procedure

- An invoice based on the confirmed headcount provided one week prior to the event will be issued immediately following the event. Payment is due within 15 days.

V. Menus

- Menus are for your reference. Please inform us of any dietary restrictions or allergies in advance of the event so that we can accommodate your requests.
- No to-go food services, orders, or containers will be provided.
- Prices are subject to change.