



**E & O**  
KITCHEN AND BAR  
SAN FRANCISCO

**2017 – help us celebrate  
our 20<sup>th</sup> year!**

***“If you really want to make a friend - go to  
someone’s house and eat with them. The  
people who give you their food will give you  
their heart.”***

***Executive Chef Sharon Nahm***





— \$49 PER DOZEN —

**INDONESIAN CORN FRITTERS**  
sweet chili soy sauce (veg)

**MUSHROOM AND TOFU  
DUMPLINGS**  
pickled ginger soy (veg)

**CHICKEN SATAY**  
red miso peanut sauce

**PORTOBELLO MUSHROOM SATAY**  
soy glaze (vegan)

**BUTTERNUT SQUASH AND  
PARMESAN TOTS**  
lemongrass and ginger rice,  
sriracha aioli (veg)



— RECEPTION MENU —

Minimum order of one dozen per item required.  
Items can be tray-passed or stationed.

— \$68 PER DOZEN —

**AHI TARTARE**  
wonton chip, lily bulbs, ginger  
*\*can be made gf on lettuce cup\**

**GREEN CURRY COCONUT CEVICHE**  
market fish, mangoes, chilies (gf)

**STEAK SATAY**  
garlic ginger soy

**MINI STEAMED PORK BUNS**  
house-made kimchi, chilies, hoisin

**SHRIMP SATAY**  
thai basil mango (gf)

— \$59 PER DOZEN —

**PORK AND KIMCHI DUMPLINGS**  
ginger soy dipping sauce

**MINCED CHICKEN SPRING ROLLS**  
sweet chili vinegar

**SPICED LAMB MEATBALLS**  
mango chutney

**BUTTERNUT SQUASH DUMPLINGS**  
thai red curry lemongrass sauce,  
basil oil

**LAPSANG SOUCHONG TEA DEVEILED  
EGGS**  
char siu lacquered bacon,  
togarashi



Menu and prices are subject to change based on seasonal availability and market fluctuation.  
Prices are confirmed 90 days prior to event. All items are subject to a 22% service charge, 8.50% sales tax, 4.5% Healthy San Francisco



**WOOD ROASTED EDAMAME (gf)**  
**\$60 serves 10 guests**

**VEGETABLE PLATTER**  
market vegetables with edamame  
hummus & curried yogurt dip  
**\$60 per dozen**

**SEASONAL FRESH OYSTERS**  
served with house-made kimchi  
cocktail sauce &  
red fresno chili mignonette  
**\$68 per dozen**

**POACHED PRAWNS**  
served with a kimchi cocktail sauce  
**\$68 per dozen**



**— FOOD STATIONS —**



**BEEF SHORT RIB SLIDERS**  
shaoshing wine braised natural beef,  
pickled vegetables, sriracha aioli  
**\$68 per dozen**

**TAMARIND & HOISIN SPARE RIBS**  
Hill Farm duroc pork  
**\$59 per dozen**

**“TAKE AWAY BOX”**  
**SOBA NOODLE SALAD**  
shiitake mushrooms & edamame  
**\$59 per dozen**

**“TAKE AWAY BOX”**  
**INDONESIAN FRIED RICE**  
Gulf white prawns, char siu pork,  
vegetables, egg, chilies  
**\$68 per dozen**  
**\$64 per dozen (VEGGIE)**

**CHEF SHARON’S ASSORTMENT OF  
SEASONAL BITE SIZE DESSERTS**  
**\$68 per dozen**



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— SALAD —

please select one salad:  
salads are served individually

ASIAN CAESAR

gem lettuce, naan croutons, shaved  
parmesan

OR

GREEN PAPAYA & CUCUMBER SALAD

jicama, asian greens, yuzu  
vinaigrette (vegan, gf)

served with

WOOD FIRED NAAN  
cucumber raita

— \$45 —  
LUNCH

— DESSERT —

please select one:  
desserts are served individually

CHEF'S SELECTION OF SEASONAL  
SORBET & ACCOMPANIMENT

OR

MANDARIN CHOCOLATE MOUSSE CAKE

Devil's Food cake,  
bittersweet chocolate chip mousse,  
mandarin orange ganache,  
miso caramel sauce



— ENTREES —

all served family style

WOOD FIRED SALMON  
green curry caramel sauce,  
pineapple jicama salad (gf)

&

MONGOLIAN CHICKEN STIR FRY  
marinated chicken breast, peppers,  
chinese broccoli, scallions, sesame

— ACCOMPANIMENTS —

STIR FRIED MARKET VEGETABLES

&

STEAMED JASMINE RICE

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**— \$40 —  
BUFFET LUNCH**

**— STARTERS —**

**INDONESIAN CORN FRITTERS**  
sweet chili soy sauce (veg)



**ASIAN CAESAR**  
gem lettuce, naan croutons, shaved parmesan



**WOOD FIRED NAAN**  
cucumber raita



**HOUSE MADE ROOT VEGETABLE CHIPS**  
lotus, taro, okinawa sweet potato

**— ENTREES —**

**GRILLED CHICKEN SANDWICH**  
green curry marinade



**PORTOBELLO MUSHROOM SANDWICH**  
sweet soy glaze & watercress



**GRILLED PORK SANDWICH**  
pickled veggies & scallion aioli

**— DESSERT —**

**HOUSE MADE SPICY GINGER COOKIES**

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## — LUNCH ENHANCEMENTS —

### — ENTREES —

can be substituted or added to menus above:

**WOK ROASTED CRISPY LEMONGRASS TOFU**  
cherry tomatoes & shiitake mushrooms (vegan)  
added: \$8 per person  
substituted: \$0 per person

**GRILLED NEW YORK STEAK**  
soy glazed potatoes, rau ram salsa verde  
added: \$12 per person  
substituted: \$6 per person

**INDONESIAN FRIED RICE**  
gulf white prawns, char siu pork,  
veggies, egg & chilies  
added: \$7 per person  
substituted: \$0 per person

**GRILLED RARE AHI TUNA**  
vadouvan spiced cauliflower puree  
added: \$9 per person  
substituted: \$2 per person

### — ACCOMPANIMENTS —

can be substituted or added to menus above:

**SOBA NOODLE SALAD**  
buckwheat noodles, shiitake mushrooms, edamame  
added: \$4 per person  
substituted: \$2 per person

**VEGETARIAN INDONESIAN FRIED RICE**  
veggies, egg & chilies  
added: \$5 per person  
substituted: \$3 per person

**SEASONAL SALAD**  
AQ

**STEAMED BROWN RICE**  
added: \$4 per person  
substituted: \$2 per person

**LAMB NAAN**  
wood fired, cucumber raita  
added: \$6 per person  
substituted: \$4 per person

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**— CINNAMON TIER \$12 each —**

**SOBIESKI VODKA  
GORDON'S GIN  
MARGARITAVILLE TEQUILA  
EVAN WILLIAMS WHISKEY  
MATUSELUM RUM**

**— LIBATIONS —**

**\$250 charge will apply to all  
hosted or cash bars**

**Select one of the following tiers:**



**— GINGER TIER \$13 each —**

**SQUARE ONE VODKA  
NEW AMSTERDAM GIN  
EL JIMADOR BLANCO TEQUILA  
MAKER'S MARK WHISKEY  
PLANTATION 5YR RUM  
BLACK BOTTLE SCOTCH**

**— CARDAMON TIER \$15 each —**

**GREY GOOSE VODKA  
BOMBAY SAPPHIRE GIN  
CORRELEJO BLANCO TEQUILA  
BULLIET BOURBON WHISKEY  
MT. GAY SILVER RUM  
JW BLACK SCOTCH**



**— SPECIALTY COCKTAILS —**

**will be priced based on tier you select above - please select up to three:**

**SEASONAL SPARKLER  
MAPLE OLD FASHIONED  
SUTTER PUNCH  
MOSCOW MULE  
GAZEBO  
CHILI MARGARITA  
BLUSHING GEISHA**

**prosecco, seasonal fruit puree, bitters  
bourbon, sugar, maple, bitters  
vanilla infused rum, pineapple gum, lime  
vodka, ginger beer, lime  
vodka, thai basil, pineapple, lemon  
chili, blanco tequila, agave, lime  
tequila, sake, prickly pear, lime**



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— SPARKLING —

**CHARLES LAFITTE brut prestige, france**  
straw-gold, roasted lemon and fresh biscuits, dry and crisp  
\$44 per bottle

**MARQUES DE GELIDA brut rose, barcelona, spain**  
Cherry, strawberry & spice, medium bodies, 100% pinot noir  
\$56 per bottle

**HENRIOT brut souverain, reims, france**  
brisk, bright, zesty and grand, combined flavors of fresh lemon and earthy fennel  
\$98 per bottle

— WHITE —

**CLAIBORNE & CHURCHILL dry gewürztraminer, central coast, ca**  
intensely aromatic, hints of grapefruit, tropical fruit  
\$44 per bottle

**DOMAINE de la SARAZINIÈRE chardonnay, macon burgundy, france**  
Brilliant, pure, mineral core balanced by complex orchard fruit, lemon & spring florals, un-oaked  
\$56 per bottle

**HONIG sauvignon blanc, napa valley, ca**  
peach, lemongrass, hints of jasmine, grapefruit and lime, medium body, bright finish  
\$44 per bottle

**KISTLER chardonnay, sonoma coast, ca**  
creamy, full bodied, buttery with hidden earthy and nutty notes, great balance, classic  
\$150 per bottle

**IRON HORSE chardonnay, sonoma valley, ca**  
aged in used french barrels, butter, honey, tangerine and mango  
\$64 per bottle

**ESPRIT GASSIER rose, cotes de provence, france**  
fresh mango, passion fruit, kiwi, touch of oak in background  
\$44 per bottle

— WINE & BEER —

— SPIRIT FREE —

**PELLEGRINO \$7**  
PANNA \$7  
ICED TEA \$5  
SODAS \$4  
COFFEE \$5  
HOT TEA \$5  
SPECIALTY COOLER \$7



— RED —

**MACROSTIE pinot noir, sonoma coast, ca** red raspberry, soft cinnamon spice, light mushroom note, long lasting finish  
\$60 per bottle

**MINER EMILY'S CUVÉE cabernet, napa valley, ca**  
richly, minerality, cocoa powder, aromatic red fruits and baking spices  
\$84 per bottle

**ROUND POND estate cabernet sauvignon, rutherford, napa valley, ca**  
Intense candied fruit, fleshy plums and ripe red berries, darker fruit, caramel, roasted almonds, firm acidity  
long smooth finish, licorice, cracked pepper, big and beautiful  
\$140 per bottle

**ANCIENT PEAKS cabernet sauvignon, sonoma, ca**  
plum, raspberry, tobacco & toasted oak, interwoven with hints of earthy olive, mint, black tea & spicy, chewy tannins, full rich finish  
\$56 per bottle

— BOTTLED BEER —

**TIGER singapore \$6**  
light copper color, malt heavy lager

**ANCHOR STEAM san francisco, ca \$6**  
deep amber color, sweet malts

**TRUMER PILSNER berkeley, ca \$6**  
crisp subtle hops, light body, clean finish

**BALLAST POINT SCULPIN IPA san diego, ca \$8**  
Hop forward with notes of stone fruit, mango, citrus light and crisp

**HITACHINO NEST white ale, japan \$12**  
balanced wheat, coriander, orange

**KALIBER (non-alcoholic) ireland \$5**  
honey, caramel malts, toasted bread

