

thank you for considering our services for your upcoming special event.

here at The Plant: Café Organic we offer casual, upscale waterfront dining, a diverse menu & warm professional service.

we provide a selection of fresh sustainable seafood, organic, free range poultry and local, seasonal vegetables...

...a substantial selection of vegetarian, vegan and gluten free options...

...all of them organic, sustainable and affordable.

from our specialty coffees, unique teas, freshly made juices and house-made pastry to our extensive selection of sustainable wines and spirits, we strive to create an ecologically sound, singularly satisfying experience.

our historic space is comprised of a covered & heated outdoor waterfront patio, adjoining dining room & bar, partially solar-powered kitchen and private mezzanine. simple, warm and sustainably designed, our mission is to provide healthy and delicious food...which is often growing and ripening only days before being served.

so, whether it be an all day corporate meeting, a vip cocktail hour or an intimate private affair, we are here to help you plan and successfully execute your next important event.

[CLICK HERE TO SEE METROPOLIS MAGAZINE ARTICLE on THE PLANT](#)

Sascha Weiss
Executive Chef

Fred Burrell
Private Events Director
415.984.0406



a la carte | hors d'oeuvres

roasted garlic flatbread | olive tapenade

roasted mushroom crostini

miso glazed tofu | eggplant skewer

shiitake spring roll with peanut sauce

roasted veggie skewer | romesco sauce

arancini rice ball | marinara sauce

grilled flatbread | cumin carrot

tortilla crisp | mango avocado salsa

wonton crisp | asian citrus slaw

roasted root vegetable quiche

red beet | fresh mozzarella | crostini

juice shooter

soup shooter

\$2⁵⁰

seasonal maki sushi

sesame-lime ahi tartare | wonton crisp

shrimp & scallop ceviche | tortilla crisps

pumpkin seed crusted tempeh | salsa verde

wild salmon | dill crème fraiche on levain

prawns in sofrito | garlic chips

lemon-chicken phyllo triangle

spinach-feta phyllo triangle

chick pea | preserved lemon bruschetta

seared ahi | water cress

grilled calamari with harissa

fresh oyster | mignonette

boquerones on toast

\$3⁵⁰

masala skewer

lemon-herb skewer

sesame-sambal skewer

green curry skewer

ginger miso skewer

[choose chicken or shrimp for skewers]

duck rillettes | toast points

chicken mole | tortilla crisp

chicken satay

duck spring roll

tuna | lemon | jalapeno | radish cup

seared duck breast | sour cherry | endive

chicken empanada

chard dolma | black rice | currants

crab | grapefruit mojo | avocado sopa

duck confit | frisee | potato gaufrette

seared scallop | cilantro aioli

\$4⁵⁰

first (choose one)

greens | toasted nuts | pecorino | balsamic vinaigrette

or

daily soup | grilled levain (v, gf-without bread)

second (choose two)

plant burger | roasted fingerlings | organic mixed greens

or

ginger miso quinoa bowl | seasonal vegetables

or

cilantro shiitake udon bowl | seasonal vegetables

all bowls come with choice of chicken or tofu (v with tofu, gf)

third

selection of housemade cookies
(vegan and gluten-free options available)

for parties of 25 or more an exact plate count is required
seven days prior to event

\$30

first (choose one)

avocado salad | arugula | ripe grapefruit
macadamia nut dressing (v, gf)

or

daily soup | grilled levain (v, gf-without bread)

&

shared margherita flatbread or shiitake spring rolls

second (choose two)

any third course from \$30 prix fixe menu

or

thai curry bowl | seasonal vegetables

all bowls come with choice of chicken, shrimp, or tofu (v with tofu, gf)

or

grilled chicken skewer

[sesame-chili-lime, masala or lemon-thyme]

seasonal vegetables | scented rice or quinoa pilaf

or

cornmeal crusted tempeh (v, gf)

seasonal set-up |

third

ice creams | sorbets | cookie

housemade & seasonal

\$35

first (choose one)

roasted beet salad | shaved fennel | goat cheese | walnuts
balsamic vinaigrette

or

daily soup | grilled levain

second (choose one)

shiitake spring rolls

or

seared scallops | coconut-lime or lemon herb emulsion

or

crispy polenta cake | pecorino | wild mushrooms

third (choose three)

any third course from other prix fixe menus

or

grilled shrimp skewer

[sesame-chili-lime, tikka or lemon-thyme]

seasonal vegetables | scented rice or quinoa pilaf

or

market fish of the day | seasonal set-up

or

chicken breast roulade

arugula | goat cheese | roasted red pepper sauce

fourth (choose one)

TCHO chocolate cake

blue bottle coffee ice cream

or

seasonal raw cheesecake (v)

\$45

please note prix fixe price does not include wine | cocktails, coffee | tea service or room rates (when applicable)

home | a la carte | prix fixe menu | prix fixe brunch | small plates | wine + spirits | rooms | booking

prix fixe brunch menus

first

scone or breakfast bread

second

eggs benedict

turkey bacon | fruit | home fries
[vegetarian without turkey bacon]

or

brioche french toast
fresh fruit | maple syrup | home fries

third

selection of artisan breads
sweet butter | raspberry preserves
(served with all prix fixe brunch packages)

for parties of 25 or more an exact plate count is required
seven days prior to event

\$25

first

scone or breakfast bread
or

fruit & granola bowl

housemade granola | seasonal fruit | yogurt
[v without yogurt]

second

avocado salad

arugula | grapefruit | macadamia nut dressing
or

sambazon bowl

blended acai | strawberry | mango | granola
or

housemade granola | fresh fruit | yogurt

third (choose three)

any second course from \$25 prix fixe menu
or

plant slider duo

roasted fingerlings | mixed greens
or

tofu scramble

vegetables | basil pesto
or

seasonal omelette

\$30

first

trio of oysters | mignonette
or

wild smoked salmon pizetta | capers | creme fraiche

second

avocado salad

arugula | grapefruit | macadamia nut dressing
or

sambazon bowl

blended acai | strawberry | mango | granola

third (choose three)

pan seared daily fish | mixed greens
or

breakfast pizza

turkey bacon | fried egg | melted leeks | oregano
or

any second course from \$25 menu
or third course \$30 menu

seasonal fruit tartlette
with fresh whipped cream

\$40

please note prix fixe price does not include wine | cocktails, coffee | tea service or room rates (when applicable)

home | a la carte | prix fixe menu | prix fixe brunch | small plates | wine + spirits | rooms | booking

small plates menus

first
margherita pizza
fresh tomato | sweet basil | mozzarella
or
wild mushroom pizza
mozzarella | parmesan | extra virgin olive oil
or
caramelized onion pizza
point Reyes blue | grilled radicchio

second
mixed organic greens
herb balsamic vinaigrette

third
selection of artisan breads
extra virgin olive oil | aged balsamic vinegar
(available with all prix fixe small plate menus)

\$40

includes draught beer & wine

first
herb | citrus mixed olives
lapsang souchong spiced nuts
raw seasonal vegetables | salsa verde

second
grilled calamari | seasonal set-up
goat cheese fondue
roasted red pepper | anchovies | crostini
patatas bravas | roasted red pepper sauce

third
cheese trio
goat | sheep | cow
mixed organic greens
champagne vinaigrette

\$45

includes draught beer & wine

small plates menus
are all served with a selection
of organic wines
selected by our chef

small production | organic grapes

sauvignon blanc

*

reisling

*

zinfandel

spirits can be ordered a la carte
from our extensive premium drinks list

please note price for happy hour | small plates is based on a two hour party and does not include spirits, coffee | tea service

home | a la carte | prix fixe menu | prix fixe brunch | small plates | wine + spirits | rooms | booking

prix fixe bar menu

- + beer & wine only \$35
- + full bar (well spirits) \$45
- + premium organic liquors \$55

all prices are per guest based on a three hour party

SAMPLE WINE + SEASONAL SPIRITS LIST

REDS

- jeriko estates pinot noir, mendocino, california 2006
- eagle point ranch grenache, mendocino, california 2007
- chianti san fabiano, arezzo, italy 2007

WHITES

- alta mesa cellars, verdehlo, lodi, california 2009
- handley chardonnay, anderson valley 2006
- bella ragazza, pinot grigio, sonoma 2009

SIGNATURE ORGANIC COCKTAILS

the honeysuckle

- square one vodka | sage | grapefruit | lemon | honey | bitters
absinthe minded
- 4 copas tequila | absinthe | raspberries | lemon | cayenne salt
rosemary's berry
- blue coat gin | chartreuse | strawberries } rosemary | ginger

BEER & WINE

unlimited pours of any of our (selected) wines by the glass (excluding sparkling wines) or draught beers at the bar. For seated events chef will pair wines for appetizers (one red | one white) and entree (one red | one white).

FULL BAR (WELL)

includes vodka, gin, tequila, rum, whiskey and basic mixers + bar fruit

PREMIUM ORGANIC

Includes Rain Organic Vodka, Bluecoat Organic Gin, 4 copas Organic Tequila, Ypioca Organic Cachaca and Benesin Organic Mescal plus Mixers.

Premium Organic Bar Package includes a single Signature Cocktail created with seasonal elements by our talented bar staff.

BOTTLE SERVICE (only available for parties of 25 or fewer)

Selected wines & beers can be pre-purchased for your guests

NON-ALCOHOLIC

Includes fresh, housemade juices (orange | grapefruit | carrot)*, Blue Bottle French-press coffee, Zevia Cola (sweetened with Stevia), Housemade Herbal Iced Tea, Basic Bar Mixers, filtered water (still or sparkling) and tea service. *up to three glasses of fresh juice per guest

CORKAGE POLICY

corkage is \$20 per bottle for a maximum of six bottles or unlimited corkage/pour service for \$20 per guest

FOR FULL BAR AND PREMIUM ORGANIC BAR PACKAGES A MENU OF BEVERAGE CHOICES WILL BE MADE AVAILABLE TO YOUR GUESTS

AS WE ARE A FULLY STOCKED RESTAURANT BAR WE CAN MAKE SPECIAL SPIRITS (SINGLE MALTS, SUPER PREMIUM ORGANICS, ETC.) AVAILABLE A LA CARTE TO YOUR GUESTS (either cash bar or charged to you the host)

all wines are grown and/or vinted using sustainable practices

all wines are sustainably produced, many made with organic grapes raised without the use of synthetic pesticides, fertilizers or genetically modified organisms; some are biodynamically produced utilizing only natural pesticides | deterrents such as other plants or bugs, going beyond California organic certification standards.



deck



mezzanine



dining room

[CLICK HERE TO VIEW MORE PHOTOS OF OUR SPACE](#)

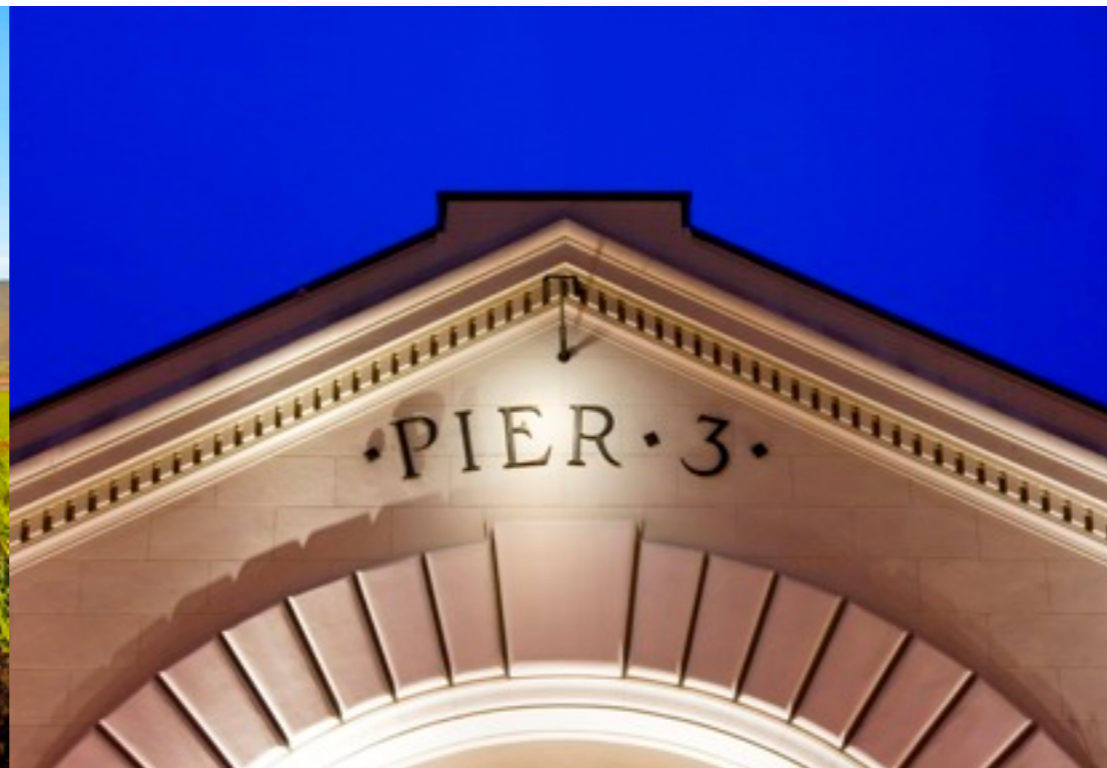
due to the size of our european-style kitchen all parties over 20 require a set menu.
all parties of 25 or more require a room rental-we offer half-room rates and our private mezzanine for smaller groups (up to 25 guests).
our room rates are based on season, guest count and day of the week
all menus are subject to change relative to seasonality/availability

PLEASE CLICK BELOW TO REQUEST A PROPOSAL TAILORED TO FIT THE NEEDS OF YOUR EVENT

thank you and please keep us in mind for all of your events

fred burrell, private events director 415.984.0406

[PLEASE CLICK HERE FOR ONLINE INQUIRY FORM](#)



[home](#) | [a la carte](#) | [prix fixe menu](#) | [prix fixe brunch](#) | [small plates](#) | [wine + spirits](#) | [rooms](#) | [booking](#)