

# PARAGON

*Restaurant & Bar*

Paragon Restaurant in San Francisco is the ideal venue for private parties, receptions, corporate and convention groups, and celebrations at nearby AT&T Park.

We offer two beautiful indoor private event rooms - our Gallery Room, or our intimate Library Room - a semi-private Parlor and a unique and spacious Outdoor Patio. For larger parties, we offer a full restaurant bookings.

Our Executive Chef will create the perfect menu for your event - whether it's a sit-down dinner, standing reception, or appetizer-heavy cocktail party. Special requests are easily accommodated.

We offer a full bar with classic cocktails, specialty drinks, local, regional wines and an eclectic list of artisanal, craft beers.



**GALLERY ROOM CAPACITY: SIT-DOWN 50 OR RECEPTION 60**

The Gallery Room is the perfect place for your next private event! Take advantage of an entire wall of windows letting in beautiful, natural light for your cocktail party. In the evening we set the mood with candles and beautiful tear-drop chandelier. We offer a state of the art AV system with pre-mounted projector and screen for showcasing slideshows, photos and presentations.

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## **LIBRARY ROOM CAPACITY SIT-DOWN 20 OR RECEPTION 25**

Our Library Room is a private space that can accommodate up to 20 guests seated or 25 for a cocktail reception. This space is great for small business dinners, intimate birthday parties, pre-wedding rehearsal dinners, receptions and special tasting events. Celebrate in style and privacy in this beautifully adorned room.

**THE PARLOR:** The Parlor is a semi-private, curtained off section of the Main Dining Room that overlooks the exhibition kitchen and gleams a pulsating energy from the bustling restaurant. Great for cocktail receptions or vibrant sit-down dinners, The Parlor offers large windows for natural light during the day and cool, ambient lighting at night. The Parlor can accommodate 40 seated and 50 for a standing reception.

**OUTDOOR PATIO:** Our Outdoor Patio is a great space for cocktail gatherings. Reserve this space for a special post-work happy hour, birthday party, or before a Giants home game! This area can host up to 50 for a cocktail reception, and provides great views of AT&T ball park!

**FULL RESTAURANT BOOKING:** Paragon offers full restaurant bookings for groups of more than 50 looking for private space. Our Main Dining Room can host up to 90 guests for a seated lunch or dinner. Or the whole space can be set for a reception style event. Your wish is our command! With views of our exhibition kitchen, beautiful reclaimed wood, and Italian tile interiors, this space will win over your guests.

# P A R A G O N

*Restaurant & Bar*

## HORS D'OEUVRES

A perfect way to begin your evening prior to a seated meal, or mix and match for a wonderful cocktail party or standing reception.

Each selection has twenty pieces, unless otherwise noted

## SAVORY STARTERS

### Chilled Prawns

lemon poached prawns, house cocktail sauce 55 *gf*

### Crispy Goat Cheese

Fresh herbs, pesto aioli 45 *v*

### Bagel & Lox

smoked salmon, crème fraîche, trout roe, dill 55

### Spicy Avocado Hummus

cilantro, fresno chili, flat bread 40 *v,vg*

### Steak Tartare

filet, capers, shallots, baguette 60

### Mushroom Cigar

porcini aioli 45 *v*

### Grilled Cheese & Tomato Soup

white cheddar, yellow cheddar 50 *v*

### Crab Cake

meyer lemon aioli 60

### Beef Slider

garlic aioli, tomato relish, jack cheese 70

### Deviled Egg

smoked yolk, pickled pepper, olive oil 40 *gf,v*

### Miniature Corn Dog

honey butter 50

### Ahi Poke

Avocado, green onion, wonton 65

### Lobster Slider

braised fennel, dill, crème fraîche 80

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Specific items subject to change based on seasonality and availability.

# P A R A G O N

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## SWEET BITES

### **Apple Tarte Tatin**

roasted apples, caramel, puff pastry 40 *v*

### **Lemon Tartlet**

lemon curd, candied zest 40 *v*

### **Chocolate Ganache Truffles**

dark chocolate, grand marnier 60 *v, gf*

## ENHANCEMENTS

Add a popular enhancement to your event. Perfect for a cocktail soiree or have a platter brought to your table prior to the start of your meal.

\$20 per person | 10 person minimum.

### **On the Rocks - Seafood Display *gf***

dungeness crab, warm herb butter, oysters, peppercorn mignonette, jumbo prawns, house cocktail sauce

### **Paragon Charcuterie**

chefs selection of artisan cured meats and salumi, olives, stone ground mustard, breadsticks

### **Roasted & Grilled - Carving Station**

pickled onions, arugula, variety of mustards, horseradish, french rolls

\$18 per person | 10 person minimum.

### **Cheese Platter**

variety of imported & local cheeses, seasonal fruits, nuts, artisanal crackers

\$5 per person | 10 person minimum.

### **Seasonal Organic Veggie Board *gf, v, vg***

selection of the seasons best local veggies, avocado salsa verde

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## BARBEQUE MENU

Our always popular Barbeque Menu features pulled pork, ribs and chicken, plus all of your favorite side dishes. Served family style, this menu is great any time of the year!

\$40.00 per Person- Served Family Style

### FIRST COURSE

**Local Field Greens** seasonal fruit, mixed herbs, champagne vinaigrette *gf,v,vg*

### SECOND COURSE

**Smoked Pork Sausage** *gf*

**Hickory Smoked Baby Back Ribs** kansas city style sauce

**Smoked Chicken** house-made bbq rub, carolina style vinegar bbq sauce *gf*

### SIDES

**Smoked Potato Salad** bacon *gf*

**Coleslaw** jalapeno, radish *gf,v,vg*

**Cornbread** *v*

### DESSERT

**Butter Pecan Bread Pudding** banana bourbon sauce, pecans *v*

#### **Artisan Craft Beer Pairing**

**\$20 per person | paired and served with each course**

Pairings must be purchased for the entire party.  
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## PARAGON CLASSICS

Paragon Classics features the best of our gastropub-style menu. These are the dishes that people come back for time and time again. Served family style, this menu allows for your guests to truly interact around the table while enjoying and sharing Paragon's most popular dishes.

\$55.00 per Person- Served Family Style

### FIRST COURSE

**Mixed Baby Lettuces** shaved vegetables, pt.reyes blue cheese, almonds,  
champagne vinaigrette *gf,v*

### SECOND COURSE

**Crispy Roasted Chicken** thyme jus *gf*

**Pan Seared Atlantic Salmon** lemon butter

**Pot Roast** braising jus *gf*

### SIDES

**Whipped Potatoes** butter, chives *gf,v*

**Green Beans** shaved fennel, basil pistou, almonds *gf,v*

**Macaroni & Cheese** *v*

### DESSERT

**Butter Pecan Bread Pudding** banana bourbon sauce, pecans *v*

**Chocolate Cake** whipped cream *v*

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## CHEFS MENU

Our Executive Chef brings urban sophistication and alehouse-style comfort to new heights with his Chefs Menu, which combines the best of the season with culinary elegance. The Chefs Menu is served individually, offering you choice and flexibility. Expand the first course for a separate soup and salad course or add an additional pasta or risotto course before the main dish. With the Chefs Menu, your customizable options are limitless.

Entrée price is the number to the right of each option, and includes 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> course.

### FIRST COURSE

(Choose 2)

#### Chef's Daily Soup

Potato Leek Soup *v, gf*

Watercress Salad shaved fennel, almonds, shaved parmesan, pomegranate, sherry vinaigrette *v, gf*

Caesar Salad garlic croutons, anchovy, shaved parmesan

### SECOND COURSE

(Choose 3)

Sea Bass cauliflower, almonds, capers, brown butter, lemon 60 *gf*

Grilled Pork Chop sautéed chard, seasonal fruit relish, cannellini beans 60 *gf*

Spring Risotto fingerling potatoes, spinach, mushroom voulete 55

Roasted Half Chicken wild rice pilaf, beets, mushroom gravy 55

8 oz Filet Mignon mashed potatoes, roasted cipollini onions, black truffle sauce 70 *gf*

Yellowfin Tuna wild rice, poblano relish 70

Chef's Selection seasonal surf & turf mp

### DESSERT

(Choose 2)

Crème Brulee fresh fruit *gf*

Chocolate Cake whipped cream *v*

Butter Pecan Bread Pudding warm banana bourbon sauce, pecans *v*

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## LUNCH

Our 3-course lunch menu is great for corporate meetings, showers or receptions, holiday parties and birthday celebrations. The perfectly portioned lunch option allows your guests to enjoy the full Paragon experience, and our skilled and efficient staff will make sure your event is executed in a timely or leisurely manner, all depending on your needs.

Entrée price includes 1st, 2nd and 3rd course.

### FIRST COURSE

(Please Select Two)

**Tomato Soup** basil, extra virgin olive oil *gf,v,vg*

**Local Field Greens** seasonal fruit, mixed herbs, champagne vinaigrette *gf,v,vg*

**Caesar Salad** garlic anchovy dressing, garlic croutons, parmesan

### SECOND COURSE

(Please Select Three)

**New York Steak** truffle fries, bordelaise 45 *gf*

**Atlantic Salmon** seasonal vegetable gratin, beurre blanc 45

**Fried Chicken Sandwich** spicy aioli, slaw, jalapenos, house potato chips 35

**Spaghetti** saffron tomato sauce, roasted garlic, shrimp, baby spinach 45

**Spring Risotto** parmesan, taleggio 40 *v,gf*

### DESSERT

(Please Select One)

**Chocolate Cake** whipped cream *v*

**Butter Pecan Bread Pudding** warm banana bourbon sauce, pecans *v*



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## FAMILY STYLE LUNCH

Perfect for team building events, casual affairs and large parties, the family style option allows for fun interaction within a communal dining setting.

\$30 per person | 10 person minimum

Lunch includes house made potato chips, assorted house made chocolate ganache truffles.

## SANDWICH PLATTERS

(Please Select Three)

**Prosciutto & Mozzarella** arugula, garlic aioli

**Fried Chicken** coleslaw, jalapenos, spicy mayo

**Grilled Vegetables** chipotle aioli, spinach *v*

**Smoked Tri-Tip** shredded lettuce, tomato, hot sauce

**Pulled Pork** carolina style bbq sauce, coleslaw

## SALAD PLATTERS

(Please Select Two)

**Field Greens** seasonal fruit, mixed herbs, champagne vinaigrette *gf, v, vg*

**Caesar** parmesan, garlic croutons

**Quinoa** baby spinach, golden raisins, citrus vinaigrette *v, vg*

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## MEETINGS

Schedule your meeting at Paragon. Depending on the size of your group, our private Gallery room can be configured in a variety of ways, including U-shaped, classroom, boardroom, or theatre seating. Meeting space includes projector and screen with audio/video capabilities. Capacity: maximum 40.

## BREAKFAST BREAK

(prices per person)

Seasonal Fruit Salad 8 10 person minimum *gf,v,vg*

Greek Yogurt 5 10 person minimum *gf,v*

Granola 6 10 person minimum *v*

Pastry Assortment 5/each croissants, danishes *v*

## MIDDAY SNACKS

House-made Chips 3 /per person  
add our house onion dip for an extra 2pp 10 person minimum *gf,v*

Brownies 45 (20 pieces) *v*

## BEVERAGES

In Room Coffee 6/person (*all day service*)

Soda 2.50/can

Juice orange, grapefruit 16 / 32oz

Room fees apply for times  
outside of regular meal periods  
Before 11:30am / Between 2pm - 5:30pm  
\$150 / hour

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*\*We provide the screen and projector only (no clicker, no microphone). All you would need to bring for a presentation without sound is a VGA cable (must connect to our female wall port), and your laptop. If your laptop is a MAC/ does not have a VGA port, you would also need to bring a VGA adapter. Should your presentation have sound, or you need a microphone, we recommend you bring/rent them from our approved AV vendor.*