

LEFT BANK



BRASSERIE



Celebrations | Business Meetings | Company Parties | Rehearsal Dinners | Bridal Showers

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BRASSERIE

Private Dining

La Salle des Amis

The private dining room accommodates 50 seated guests, and 65 guests for a standing function. Our beautiful mezzanine over looks our main dining room and sliding glass doors can be open for a more lively feeling or closed for an intimate affair. It is suited for any audio or visual presentation.



Bar Area

Our Bar area is the perfect place to host your company's "Happy Hour".



Main Dining Room

We can offer you a variety of seating options within our main dining room. Areas are set off to the side.



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Terrace

Our newly constructed terrace in front of the restaurant provides a lively outdoor group space. Patio umbrellas and heat lamps keep it comfortable day and night.



Buy Out

For very large groups, you may want to consider reserving an entire section or even the entire restaurant for your event. We would love to assist you in arranging a company party or any large scale event that you might be planning.



We are pleased to offer event enhancements such as specialty linens, flower arrangements, candles, cakes, and balloons.

Please contact our Events Coordinator to make arrangements for a memorable dining experience!

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Left Bank Menlo Park Details & Event Enhancements

Menus: Chef has prepared several wonderful menus for your next Private Dining Event. Menu selections should be chosen approximately 2 weeks prior to your event. If you have any guests with special dietary needs, please inform your Event Coordinator prior to your event, and we will make sure those guests have a wonderful meal.

Room Charge / Food & Beverage Minimum: There is no additional fee for the use of one of our Private Dining Rooms. There are certain Food & Beverage Minimums requirements that vary according to day, time and size of room. Please contact your Event Coordinator directly for those specific amounts.

Beverages: Menu prices do not include beverage service. We do have a full bar and fantastic wine selection for you and your guests to experience, and we would be more than happy to pair a few wines with your budget and menu in mind. You are more than welcome to bring in your own wine with a 15.00 corkage fee per 750 ml bottle.

Dessert Fee: If you wish to bring your own dessert, there is a 3.00 per person dessert fee.

Guaranteed Guest Count: Your guaranteed guest count is required at least 48 business hours prior to your event. This will be the minimum number of guests that we must charge to the event. If no guarantee is given within the 48 hours, the original estimated guest count will be used as your guarantee. We reserve the right to have your event in a more suitable room, if your guest count should vary from the original estimated number.

Event Coordination Fee & Tax: A 5% event coordination fee will be added to all food and beverage charges including corkage and dessert fees. Left Bank does not automatically add gratuity for the service staff. We highly suggest an 18%-20% gratuity be added by the guest to all food and beverage charges. In addition, there is California Sales Tax.

Payment: A deposit is only required for Buy Outs of the entire restaurant. Payment for your party is due at the time of your event. We accept cash, VISA, MasterCard, Discover, and American Express.

Tastings: If you would like to set up a tasting for your event, please contact your Event Coordinator. Tastings will be paid in full upon completion; however, the total spent on tasting will be used as a credit toward your event.

Large Party Rentals: If your event size is larger than 40 guests, the restaurant might need to use a 3rd party vendor to accommodate the table setting needs of your event. The Event Coordinator will discuss any additional fees that may apply to your event prior to your event date.

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HORS D' OEUVRE

priced per dozen

for Cocktail Receptions, 3.5 pieces per person is recommended per hour

LYONNAISE TARTE ~ bacon, leek, and goat cheese tartlet 33.00

TUNA TARTARE ~ avocado, pickled ginger, endive 39.00

STEAK TARTARE ~ crispy crouton, horseradish mustard sauce 39.00

MINI CROQUE MONSIEUR ~ jambon de Paris, Emmenthal, Béchamel, pain de mie bread 30.00

MUSHROOM BOUCHEÉ ~ puff pastry, mushroom duxelle, truffle oil 33.00

PROVENÇAL CROSTINI ~ French bread crouton, olives, capers, peppers, herbed goat cheese, pistou 33.00

CRISPY SHRIMP ~ sweet chili sauce 39.00

DUNGENESS CRAB CROQUETTE ~ 42.00

TOP SIRLOIN ~ thinly sliced, toasted brioche, horseradish cream 39.00

CHEESE CROQUETTE ~ Bleu d'Auvergne, French brie, honey and port wine syrup 33.00

HORS D'OEUVRE PLATTERS

priced per platter
serves 12 people

CHEESE PLATTER ~ French cheeses, croutons, seasonal fruit 80.00

HOUSEMADE CHARCUTERIE ~ country pâté, chicken liver truffle mousse, and pork rillettes 85.00

CRUDITÉS AND BASIL AÏOLI ~ assortment of grilled and raw vegetables, basil aioli, sun dried tomato tapenade 60.00

FRIED CALAMARI ~ crispy onions and fennel, harissa aioli, cocktail sauce 70.00

DESSERT PLATTER ~ mini assorted desserts 65.00

APPETIZERS FOR THE TABLE

add 7.00 per person

choose one, 12 or more guests choose up to two, 20 or more choose up to three

CHARCUTERIE PLATE ~ housemade country pâté, chicken liver truffle mousse, and pork rillettes

FONDUE AUX FROMAGES ~ melted brie, blue, and goat cheese, Madeira wine

STEAK TARTARE ~ raw chopped beef, capers, shallots, Dijon, quail egg

MOULES FLORENTINE ~ steamed mussels, spinach, white wine, Pernod garlic butter, shallots



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Breakfast Meeting Packages

Why not...

Enjoy the entire restaurant to yourselves between the hours of 8 am and 11am.

Simplify planning with a buffet so your guests can sample multiple items from our menu.

Minimum of 20 guests for Buffets
(self-serve coffee station included in price)

CONTINENTAL BREAKFAST
16.50 per person

SERVED BUFFET STYLE

croissants
muffins
danishes
yogurt
fresh fruit

BRASSERIE BREAKFAST
26.50 per person

SERVED BUFFET STYLE

scrambled eggs
French toast
bacon
breakfast potatoes
fresh fruit
yogurt
croissants



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VERSAILLES BRUNCH

20.00 per person

(only available on weekends)

~ APPETIZER ~

ASSORTED SEASONAL FRUIT

~ MAIN COURSE ~

EGGS BENEDICT

poached eggs, English muffins,
hollandaise sauce, breakfast potatoes

LEFT BANK TARTINE

grilled olive country bread, goat cheese,
arugula, bacon, sunny side up egg

VEGETARIAN FRITTATA

spinach, exotic mushrooms

THE BEST OF BOTH WORLDS

32.00 per person

(only available on weekends)

~ APPETIZER ~

ASSORTED SEASONAL FRUIT

SOUP DU JOUR

Chef's selection

~ MAIN COURSE ~

EGGS BENEDICT

poached eggs, English muffins,
hollandaise sauce, breakfast potatoes

CROQUE POULET

chicken breast, celery root and apple remoulade,
brie, caramelized onions, pommes frites

LEFT BANK TARTINE

grilled olive country bread, goat cheese,
arugula, bacon, sunny side up egg

VEGETARIAN FRITTATA

spinach, exotic mushrooms

SALADE NIÇOISE

seared rare Ahi tuna, green beans,
capers, olives, tomatoes, fingerling potatoes,
hard-boiled egg, avocado, shallots, tapenade,
anchovy, roasted red bell peppers

~ DESSERTS ~

CRÈME BRÛLÉE

traditional rich custard, caramelized sugar

PUMPKIN CHEESECAKE

berry coulis, whipped cream

SEASONAL FRUIT SORBETS



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CLASSIC LUNCH

25.00 per person

~ SALAD ~

SALAD RIVE GAUCHE

organic mixed greens, radish, cucumbers,
honey balsamic vinaigrette

~ MAIN COURSES ~

SALADE NIÇOISE

seared rare Ahi tuna, green beans,
capers, olives, tomatoes, fingerling potatoes,
hard-boiled egg, avocado, shallots, tapenade,
anchovy, roasted red bell peppers

CROQUE MONSIEUR

jambon de Paris, Emmenthal, Béchamel,
pain de mie bread, mixed greens

CROQUE POULET

chicken breast, celery root and apple remoulade,
brie, caramelized onions, pommes frites

SEASONAL VEGETABLE RISOTTO

Carnaroli rice,
crème fraîche, Comté cheese

ATHERTON LUNCH

35.00 per person

~ SOUP or SALAD ~

SALAD RIVE GAUCHE

organic mixed greens, radish, cucumbers,
honey balsamic vinaigrette

SOUP DU JOUR

Chef's selection

~ MAIN COURSES ~

SEARED AHI TUNA NIÇOISE

seared rare Ahi tuna, green beans,
capers, olives, tomatoes, fingerling potatoes,
hard-boiled egg, avocado, shallots, tapenade,
anchovy, roasted red bell peppers

SEASONAL VEGETABLE RISOTTO

Carnaroli rice,
crème fraîche, Comté cheese

ROASTED CHICKEN BREAST

baby spinach,
roasted fingerling potatoes

~ DESSERTS ~

CRÈME BRÛLÉE

traditional rich custard,
caramelized sugar

PUMPKIN CHEESECAKE

berry coulis, whipped cream

SEASONAL FRUIT SORBETS



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MENLO DINNER

40.00 per person

~ SALAD ~

SALAD RIVE GAUCHE
organic mixed greens, radish, cucumbers,
honey balsamic vinaigrette

~ MAIN COURSES ~

TRUITE AMANDINE
rainbow trout, brown butter,
roasted almonds, green beans

SEASONAL VEGETABLE RISOTTO
Carnaroli rice,
crème fraîche, Comté cheese

ROASTED CHICKEN BREAST
baby spinach, roasted fingerling potatoes

~ DESSERTS ~

CRÈME BRÛLÉE
traditional rich custard,
caramelized sugar

PUMPKIN CHEESECAKE
berry coulis, whipped cream

SEASONAL FRUIT SORBETS

CLASSIC DINNER

50.00 per person

~ SOUP OR SALAD ~

SOUP DU JOUR
Chef's selection

SALADE VERTE
butter lettuce, fines herbes, shallots, Dijon vinaigrette

~ MAIN COURSES ~

SAUMON ÉCOSSAIS
pan roasted Loch Duart salmon, roasted butternut squash,
Brussels sprouts petals, vanilla saffron beurre blanc

ROASTED CHICKEN BREAST
baby spinach, roasted fingerling potatoes

SEASONAL VEGETABLE RISOTTO
Carnaroli rice,
crème fraîche, Comté cheese

BRASSERIE STEAK FRITES
8 oz skirt steak, pommes frites, Bordelaise

~ DESSERTS ~

CRÈME BRÛLÉE
traditional rich custard,
caramelized sugar

FONDANT AU CHOCOLAT
artisan vanilla ice cream



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PARIS MENU

65.00 per person

~ APPETIZERS ~

STEAK TARTARE
raw chopped beef, capers,
shallots, Dijon, quail egg

ESCARGOTS
Pernod garlic butter

MOULES FLORENTINE
1/2 pound steamed mussels, spinach, white wine,
Pernod garlic butter, shallots

~ SOUP OR SALAD ~

SOUPE A L'OIGNON GRATINÉE
baguette, Emmenthal cheese

SALADE LYONNAISE
sautéed lardons, croutons,
baby frisée, warm poached egg

~ MAIN COURSES ~

SAUMON ÉCOSSAIS
pan roasted Loch Duart salmon, roasted butternut squash,
Brussels sprouts petals, vanilla saffron beurre blanc

ENTRECÔTE AU POIVRE
10 oz grilled Allen Brothers Angus rib eye,
green peppercorn sauce, roasted fingerling potatoes

SEASONAL VEGETABLE RISOTTO
Carnaroli rice, crème fraîche, Comté cheese

~ DESSERTS ~

CRÈME BRÛLÉE
traditional rich custard, caramelized sugar

FONDANT AU CHOCOLAT
artisan vanilla ice cream

VERSAILLES MENU

Served Family Style or Buffet
72 business hour confirmed head count
45.00 per person

SALADS

choose one, over 12 guests choose two

ARUGULA SALAD

BUTTER LETTUCE

BEET SALAD

ENTRÉES I

over 12 guests all three

SEASONAL RISOTTO

ROASTED FREE RANGE CHICKEN BREAST

BEEF BOURGUIGNON

ENTRÉES II

add 7.00 per person
(pick one)

PAN ROASTED LOCH DUART SALMON

CARVED ROAST BEEF

SIDES

choose two, over 12 guests choose three

ROASTED HEIRLOOM POTATOES

MARKET VEGETABLES

SAUTÉED GREEN BEANS

YUKON GOLD MASHED POTATOES

DESSERTS

CHEF'S SELECTION DESSERT TRIO



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DIY CATERING PARTIES TO GO

APPETIZER PLATTERS

HALF PLATTERS SERVE 4 - 6 ppl
FULL PLATTERS SERVE 10 - 12 ppl

CHEESE PLATTER

French cheeses, croutons, seasonal fruit
Half 40.00 / Full 70.00

HOUSEMADE CHARCUTERIE

country pâté, chicken liver truffle mousse,
and pork rillettes
Half 45.00 / Full 80.00

CRUDITÉS AND BASIL AIOLI

assortment of grilled and raw vegetables,
basil aioli, sun dried tomato tapenade
Half 30.00 / Full 50.00

SALAD PLATTERS

HALF PLATTERS SERVE 4 - 6 ppl
FULL PLATTERS SERVE 10 - 12 ppl

SALADE RIVE GAUCHE

organic mixed greens, radishes,
cucumbers, honey balsamic vinaigrette
Half 35.00 / Full 60.00

SALADE LYONNAISE

lardons, frisée, croutons, chopped egg
Half 35.00 / Full 60.00

BUTTER LETTUCE

chopped with fines herbs, shallots, Dijon
Half 35.00 / Full 60.00

ENTRÉE PLATTERS

HALF PLATTERS SERVE 4 - 6 ppl
FULL PLATTERS SERVE 10 - 12 ppl

TUNA SALADE NIÇOISE

seared rare Ahi tuna, green beans,
capers, olives, tomatoes, fingerling potatoes,
hard-boiled egg, avocado, shallots, tapenade,
anchovy, roasted red bell peppers
Half 70.00 / Full 130.00

GRILLED SALMON SALAD

chopped butter lettuce, fines herbs,
shallots, Dijon mustard vinaigrette
Half 70.00 / Full 130.00

POULET GRAND MÈRE

quartered Rocky Jr natural chicken,
jus de poulet, mashed potatoes
Half (8 pieces) 80.00
Full (16 pieces) 150.00

SKIRT STEAK BORDELAISE

sliced skirt steak, cooked to medium,
sauce Bordelaise, mashed potatoes
Half (5-8 oz portions, sliced) 125.00
Full (10- 8 oz portions) 240.00



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STANFORD PACKAGE

80.00 INCLUSIVE PER PERSON

includes the following items:
tax, tip, and event coordination fee
3 course dinner (menu below)
two glasses of select wine with dinner, and one cup of coffee or soft drink
room rental (details below)

DINNER MENU

**vegetarian options available upon request*

~ SALAD ~

SALADE VERTE
butter lettuce, fines herbs, shallots, Dijon vinaigrette

~ MAIN COURSES ~

BRASSERIE STEAK FRITES
8 oz skirt steak, pommes frites, Bordelaise

SAUMON ÉCOSSAIS
pan roasted Loch Duart salmon, roasted butternut squash,
Brussels sprouts petals, vanilla saffron beurre blanc

~ DESSERTS ~

CRÈME BRÛLÉE
traditional rich custard, caramelized sugar

ROOM RENTALS APPLY

Group must guarantee the final dinner count 48 hours prior. In the event the client does not contact the sales department 48 hours prior, the estimate guest count will become the guaranteed number of guests.

ROOM RENTAL SCALE

based on guest count
41 to 50 = 100.00
31 to 40 = 200.00
21 to 30 = 300.00
20 or less = 400.00



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PHARMACEUTICAL PACKAGE

125.00 INCLUSIVE PER PERSON

includes the following items:
3 course dinner (menu below)
tax, tip, and event coordination fee
two glasses of select wine with dinner, and one cup of coffee or soft drink
room rental (details below)

DINNER MENU

**vegetarian options available upon request*

~SALAD~

SALADE VERTE
butter lettuce, fines herbs, shallots, Dijon vinaigrette

~MAIN COURSE~

SURF AND TURF
10 oz grilled Allen Brothers Angus rib eye, 6 sautéed prawns,
green peppercorn sauce, roasted fingerling potatoes

~DESSERT~

CRÈME BRÛLÉE
vanilla bean, burnt sugar

ROOM RENTALS APPLY

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ROOM RENTAL SCALE

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KID'S MENUS

KID'S MENU I ~ 9.50 per person

~ MAIN COURSE ~

MACARONI & CHEESE elbow pasta with cheddar cheese

FRIED CHICKEN TENDERS pommes frites

~ DESSERT ~

PETIT KIDS SUNDAE vanilla ice cream, chocolate sauce, whipped cream

KID'S MENU II ~ 13.50 per person

~ APPETIZER ~

FRUIT PLATE assorted fruits

~ MAIN COURSE ~

FRIED CHICKEN TENDERS pommes frites

PETIT CHEESEBURGER cheddar cheese, pommes frites

~ DESSERT ~

PETIT KIDS SUNDAE vanilla ice cream, chocolate sauce, whipped cream

KID'S MENU III ~ 16.50 per person

~ APPETIZER ~

FRUIT PLATE assorted fruits

PETIT SALAD organic greens, cherry tomatoes, sherry vinaigrette

~ MAIN COURSE ~

MACARONI & CHEESE elbow pasta with cheddar cheese

FRIED CHICKEN TENDERS pommes frites

PETIT CHEESEBURGER cheddar cheese, pommes frites

SALMON FILET fresh vegetables

~ DESSERT ~

PETIT KIDS SUNDAE vanilla ice cream, chocolate sauce, whipped cream

PETIT KIDS SORBET duo of seasonal sorbet, palmier cookie



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