

LEFT BANK



BRASSERIE



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

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www.leftbank.com ~ Facebook: Left Bank French Brasseries ~ Twitter: Left_Bank

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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 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 25.00 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

SMOKED SALMON TARTELETTE ~ leek compote 39.00

FILET MIGNON 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 ~ remoulade 39.00

DUNGENESS CRAB CROQUETTE ~ 42.00

BEEF BROCHETTE ~ Bordelaise sauce 40.00

LAMB MEATBALLS ~ Provençal sauce 33.00

GRILLED SHRIMP BROCHETTE ~ sherry vinaigrette 40.00

GRILLED CHICKEN BROCHETTE ~ honey garlic sauce 30.00

SAUSAGE BITES ~ sliced housemade sausage, whole grain mustard aioli 36.00

HORS D'OEUVRE PLATTERS

priced per platter

serves 12 people

CHEESE PLATTER ~ French cheeses, croutons, seasonal fruit 85.00

L'ASSIETTE DE CHARCUTERIE ~ country pâté, chicken liver truffle mousse, garlic pork sausage 85.00

CRUDITÉS AND BASIL AIOLI ~ assortment of grilled and raw vegetables, basil aioli, sun dried tomato tapenade 65.00

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

OYSTERS ~ one dozen raw oysters on the half shell, mignonette, horseradish, lemon 36.00

FRESH FRUIT ~ seasonal selection 58.00

BEEF SLIDERS ~ cheddar cheese, bacon, arugula 64.00

TRUFFLE MAC AND CHEESE ~ 52.00

SHRIMP COCKTAIL ~ housemade cocktail sauce, lemon 48.00

FRUITS DE MER ~ chilled raw oysters on the half shell, prawns, king crab legs, mignonette, horseradish, cocktail sauce, lemon A.Q.

DESSERT PLATTER ~ mini assorted desserts 65.00



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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
21.00 per person

SERVED BUFFET STYLE

croissants
muffins
danishes
yogurt
fresh fruit

BRASSERIE BREAKFAST
32.00 per person

SERVED BUFFET STYLE

scrambled eggs
French toast
bacon
breakfast potatoes
fresh fruit
yogurt
croissants



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VERSAILLES BRUNCH
26.00 per person
(only available on weekends)

~ APPETIZER ~

ASSORTED SEASONAL FRUIT

~ MAIN COURSES ~

EGGS BENEDICT
poached eggs, English muffins,
hollandaise sauce, breakfast potatoes

PAIN PERDU
brioche French toast, orange Chantilly,
fried egg, smoked bacon

CROISSANT SANDWICH
scrambled eggs, bacon,
Emmenthal cheese, breakfast potatoes

VEGETARIAN FRITTATA
spinach, exotic mushrooms

THE BEST OF BOTH WORLDS
36.00 per person
(only available on weekends)

~ APPETIZERS ~

ASSORTED SEASONAL FRUIT

SOUPE DU JOUR
Chef's selection

~ MAIN COURSES ~

EGGS BENEDICT
poached eggs, English muffins,
hollandaise sauce, breakfast potatoes

CHICKEN SANDWICH
marinated tomatoes, arugula, brie,
pistou aioli, pommes frites

PAIN PERDU
brioche French toast, orange Chantilly,
fried egg, smoked bacon

VEGETARIAN FRITTATA
spinach, exotic mushrooms

NIÇOISE SALADE
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

FONDANT AU CHOCOLAT
dark chocolate molten cake, chocolate sauce,
caramel Heath bar ice cream

SEASONAL FRUIT SORBETS
orange madelines



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CLASSIC LUNCH
25.00 per person,
35.00 per person to upgrade
with additional Main Course

~ SALAD ~

RIVE GAUCHE SALADE
mesclun greens, shaved radishes,
cucumber herb vinaigrette

~ MAIN COURSES ~

NIÇOISE SALADE
seared rare Ahi tuna, green beans,
tomatoes, fingerling potatoes, avocado,
tapenade, anchovy, roasted red bell peppers

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

CHICKEN SANDWICH
marinated tomatoes, arugula, brie,
pistou aioli, pommes frites

JACQUES PÉPIN'S SANDWICH
grilled eggplant, sun dried tomatoes, roasted peppers,
red onions, mozzarella cheese, mixed greens

~ Additional Main Course ~

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

ATHERTON LUNCH
45.00 per person

~ SOUP or SALAD ~

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

SOUPE DU JOUR
Chef's selection seasonal soup

~ MAIN COURSES ~

NIÇOISE SALADE
seared rare Ahi tuna, green beans,
tomatoes, fingerling potatoes, avocado,
tapenade, anchovy, roasted red bell peppers

SEASONAL VEGETABLE RISOTTO
Arborio rice,
crème fraîche, Comté cheese

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

ROASTED CHICKEN BREAST
baby spinach,
roasted fingerling potatoes

~ DESSERTS ~

CRÈME BRÛLÉE
traditional rich custard,
caramelized sugar

FONDANT AU CHOCOLAT
dark chocolate molten cake, chocolate sauce,
caramel Heath bar ice cream

SEASONAL FRUIT SORBETS
orange madelines



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MENLO DINNER

40.00 per person

~ SALAD ~

RIVE GAUCHE SALADE
mesclun greens, shaved radishes,
cucumber herb vinaigrette

~ MAIN COURSES ~

TROUT ALMONDINE
brown butter,
roasted almonds, baby spinach

SEASONAL VEGETABLE RISOTTO
Arborio rice,
crème fraîche, Comté cheese

ROASTED CHICKEN BREAST
baby spinach, roasted fingerling potatoes

~ DESSERTS ~

CRÈME BRÛLÉE
traditional rich custard,
caramelized sugar

SEASONAL FRUIT SORBETS
orange madelines

CLASSIC DINNER

50.00 per person

~ SOUP or SALAD ~

SOUPE DU JOUR
Chef's selection seasonal soup

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

~ MAIN COURSES ~

SALMON
Loch Duart, wild rice, roasted corn, red bell peppers,
Toybox tomatoes, basil, heirloom tomato vinaigrette

ROASTED CHICKEN BREAST
baby spinach, roasted fingerling potatoes

SEASONAL VEGETABLE RISOTTO
Arborio 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
dark chocolate molten cake, chocolate sauce,
caramel Heath bar ice cream

SEASONAL FRUIT SORBETS
orange madelines



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PARIS MENU

65.00 per person

~ SHARED APPETIZERS FOR THE TABLE ~
choose two

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

ESCARGOTS
Pernod garlic butter

CHARCUTERIE PLATE
housemade country pâté, chicken liver truffle mousse

~ SOUP or SALAD ~

ONION SOUPE GRATINÉE
baguette, Emmenthal cheese

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

~ MAIN COURSES ~

SALMON
Loch Duart, wild rice, roasted corn, red bell peppers,
Toybox tomatoes, basil, heirloom tomato vinaigrette

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

SEASONAL VEGETABLE RISOTTO
Arborio rice, crème fraîche, Comté cheese

ROASTED DUCK BREAST
blistered Okinowa purple sweet potatoes,
stone fruit, vanilla cherry gastrique

~ DESSERTS ~

CRÈME BRÛLÉE
traditional rich custard, caramelized sugar

FONDANT AU CHOCOLAT
dark chocolate molten cake, chocolate sauce,
caramel Heath bar ice cream

SEASONAL FRUIT SORBETS
orange madelines

AMERICANA MENU

80.00 per person

~ APPETIZERS ~

MUSHROOM TARTINE
levain bread, sautéed wild mushrooms, goat cheese, arugula

PRAWNS PROVENÇALE
tomato, Niçoise olives, basil, capers, Pernod garlic butter

~ SOUP or SALAD ~

LB CAESAR
brioche garlic croutons, anchovy, housemade Caesar dressing

SOUPE DU JOUR
Chef's selection seasonal soup

~ MAIN COURSES ~

FILET MIGNON
6 oz pan seared filet mignon,
Yukon Gold mashed potatoes,
haricots vert, red wine demi glaze

DAY BOAT SCALLOPS
carrot risotto, tarragon emulsion, frisée salad

HERB MARINATED LAMB CHOPS
roasted fingerling potatoes,
organic rainbow carrots, lamb jus

RIGATONI D'ÉTÉ
Toybox tomatoes, sweet yellow corn,
roasted peppers, fresh mozzarella, pistou

~ DESSERTS ~

CRÈME BRÛLÉE
traditional rich custard, caramelized sugar

FONDANT AU CHOCOLAT
dark chocolate molten cake, chocolate sauce,
caramel Heath bar ice cream

GÂTEAU OPÉRA
almond joconde, Valrhona chocolate ganache,
coffee and praline buttercream, raspberries

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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

HEIRLOOM TOMATO SALAD

ENTRÉES I

over 12 guests all three

SEASONAL RISOTTO

ROASTED FREE RANGE CHICKEN BREAST

BEEF BOURGUIGNON

ENTRÉES II

add 7.00 per person
(choose 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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LUXE MENU

125.00 per person

includes the following items:

3 course dinner (menu below), tax, and event coordination fee
two glasses of select wine with dinner, and one cup of coffee or soft drink

*room rental fees apply (see below)

DINNER MENU

**vegetarian options available upon request*

~ SALAD ~

SALADE VERTE

butter lettuce, fines herbs, shallots, Dijon vinaigrette

~ MAIN COURSES ~

SURF AND TURF

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

ROASTED DUCK BREAST

blistered Okinowa purple sweet potatoes, stone fruit, vanilla cherry gastrique

DAY BOAT SCALLOPS

carrot risotto, tarragon emulsion, frisée salad

HERB MARINATED LAMB CHOPS

roasted fingerling potatoes, organic rainbow carrots, lamb jus

RIGATONI D'ÉTÉ

Toybox tomatoes, sweet yellow corn, roasted peppers, fresh mozzarella, pistou

~ DESSERTS ~

CRÈME BRÛLÉE

vanilla bean, burnt sugar

FONDANT AU CHOCOLAT

dark chocolate molten cake, chocolate sauce, caramel Heath bar ice cream

GÂTEAU OPÉRA

almond joconde, Valrhona chocolate ganache, coffee and praline buttercream, raspberries

GUEST COUNT

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 FEE

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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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

L'ASSIETTE DE CHARCUTERIE

country pâté, chicken liver truffle mousse,
garlic pork sausage
Half 45.00 / Full 80.00

CRUDITÉS AND BASIL AÏOLI

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

RIVE GAUCHE SALADE

mesclun greens, shaved radishes,
cucumber herb vinaigrette
Half 35.00 / Full 60.00

LYONNAISE SALADE

frisée, lardons, croutons, chopped egg
Half 40.00 / Full 70.00

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

NIÇOISE SALADE

seared rare Ahi tuna, green beans, tomatoes,
fingerling potatoes, avocado, tapenade,
anchovy, roasted red bell peppers
Half 70.00 / Full 130.00

GRILLED SALMON SALADE

chopped butter lettuce, fines herbs,
shallots, Dijon mustard vinaigrette
Half (four 6oz portions) 75.00
Full (eight 6oz portions) 140.00

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 (five 8oz portions, sliced) 125.00
Full (ten 8oz portions) 240.00



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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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