



Updated: August 11, 2011

BANQUET AND EVENT INFORMATION

About Attic Restaurant

Our cuisine is a modern interpretation of dishes from Philippines, Thailand, Vietnam, Malaysia, Indonesia, China, Korea, and more. We strive to use local and sustainable ingredients and always stay true to the cultural identities of each region we uncover.

“Up a flight of stairs from a downtown San Mateo bar, Attic looks like a bookish coffee shop: The restaurant's low ceilings, comfy couches, glass cabinets and bookshelves hint at a place where you can while away the afternoon over a page-turner and a latte. But the room's Asian accents - green bamboo framing a carved wooden door, Japanese teapots lining a black lacquered shelf, an antique cabinet full of teacups - suggest a glass of sake instead. And its hours (dinner only) propose an intimate conversation instead of a date with a book.”

- Mandy Erickson (SF Chronicle, March 03, 2011)

Location: 234 South B. St., San Mateo, CA 94401

Parking: Street Parking, Parking Garages located at Main St. between 1st and 2nd Ave. and B St. between 3rd and 4th Ave.; Free parking after 6pm

Contact: LeRoid David, Front of House Manager
info@atticrestaurant.com / phone: 650-342-4506 / fax: 650-348-8005

Consultant Chef: Tim Luym



Photo: KapaMEALya.org 2011



Photo: Alex Washburn/ SF Chronicle

Capacity: Main Dining Room seats up to 50 guests; Lounge Area seats up to 30 and up to 50 standing guests

Credit Cards: Visa, MasterCard, American Express, Discover

Menu & Pricing: For dinner groups of 8 or more, Attic offers prix-fixe menu options featuring family style dishes ranging from \$22-\$35 per person. Party platters are also available for buffet style events, pick-up, or for delivery to your home or business. Vegetarian and special dietary needs are easily accommodated for individuals with a minimum 24 hours advance notice. For custom dining events or off-menu options, please book an appointment with your Consultant Chef.

Attic Restaurant /Bar/ Lounge
234 South B. St. San Mateo, CA 94401
650-342-4506



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PRIX-FIXE MENU

Great for dining groups of 8 or more.

\$22 PER PERSON

- Grilled Edamame with Smoked Salt OR Sweet Potato Fries with Spicy Banana Ketchup
- Asian Mixed Chicken Salad with Soy Sesame Dressing
- S&P Seven Spice Calamari OR Adobo Wing Lollipops
- Thai Coconut Curry (with Chicken or Tofu)
- Wok Tossed Thai Basil Eggplant OR Gailan Stir Fry
- Long Life Garlic Noodles (add Fresh Dungeness Crabmeat \$3 per person)*
- Vanilla Bean Ube Tapioca Pudding

\$27 PER PERSON

- Grilled Edamame with Smoked Salt
- Sweet Potato Fries with Spicy Banana Ketchup OR S&P Seven Spice Calamari
- Adobo Wing Lollipops OR Lumpia Shanghai
- Asian Mixed Chicken Salad with Soy Sesame Dressing
- Thai Coconut Curry (with Chicken or Tofu)
- Wok Tossed Thai Basil Eggplant OR Gailan Stir Fry
- Long Life Garlic Noodles (add Fresh Dungeness Crabmeat \$3 per person)*
- Vanilla Bean Ube Tapioca Pudding or Coconut Bread Pudding

\$33 PER PERSON

- Grilled Edamame with Smoked Salt
- Sweet Potato Fries with Spicy Banana Ketchup
- S&P Seven Spice Calamari
- Adobo Wing Lollipops OR Lumpia Shanghai
- Asian Mixed Chicken Salad with Soy Sesame Dressing
- Wok Tossed Shrimp and Long Beans*
- Thai Coconut Curry (with Chicken or Tofu)
- Wok Tossed Thai Basil Eggplant OR Gailan Stir Fry
- Long Life Garlic Noodles (add Fresh Dungeness Crabmeat \$3 per person)*
- Vanilla Bean Ube Tapioca Pudding or Coconut Bread Pudding

* Indicates the dish is spicy. Can be made mild upon request

Items subject to seasonal availability. 18% Gratuity will be added to parties of 6 or more. Cake Fee of \$1 per person. Corkage Fee is \$15 per bottle.



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PARTY PLATTERS

Ideal for buffet-style setups or to-go for your home or business.
One platter is good for 15-20 guests.

Veggie Sesame Soba Noodles - \$48

Japanese buckwheat noodles served with cucumber and soy-sesame dressing.

Grilled Edamame - \$35

Lightly grilled soybeans with smoked sea salt.

Sweet Potato Fries - \$35

Served with housemade spicy banana ketchup

S&P Seven Spice Calamari - \$35

Calamari rings tossed in 7 spices served with sweet green Thai chili sauce

Lumpia Shanghai - \$80

Filipino style fried eggrolls with shrimp and pork filling and a sweet and sour sauce

Adobo Wing Lollipops - \$75

Our famous fried chicken wings in adobo glaze

Long Life Garlic Crab Noodles* - \$95

Pan fried egg noodles with garlic and fresh crab meat

Pork Sisig - \$120

Pork medley mixed with garlic, onions, and peppers

Sichuan Chicken and Mushroom Lettuce Cups* - \$85

Minced chicken and mushroom served with cool, crisp lettuce cups

Bo Luc Lac Shaking Beef - \$150

Cubed beef filet mignon tossed in Vietnamese nuoc nam sauce, garlic, pepper, served with red onions, lettuce, and tomatoes

* Indicates the dish is spicy. Can be made mild upon request