

Banquet Information & Menu

InterContinental San Francisco

General Information

Welcome

The InterContinental San Francisco is delighted to submit the following menus for your review. These menus are guidelines designed to assist you in selecting a menu for your event.

All prices quoted are subject to a taxable service charge. All food, beverage, audio-visual, and miscellaneous charges are subject to additional charges and/or state taxes as follows:

Two additional charges will be added to your final bill for banquet events. The first charge is a 14.63% banquet service charge for all food or beverage items (excluding those served at receptions or buffets) which will be distributed to the hourly service employees. The second charge is a 9.37% administrative fee for all food or beverage items (excluding those served at receptions or buffets).

For reception and buffet events two additional charges will be added to your final bill; the first charge is a 18% banquet service charge for all food or beverage items which will be distributed to the hourly service employees. The second charge is a 6% administrative fee for all food or beverage items.

The administrative fee or any portion thereof does not represent a tip, gratuity or service charge for hourly service employees engaged in the event. It represents a fee for an administrative expense responsible for the event, and compensation for supervisory and managerial personnel responsible for the event.

Both of these fees, audio-visual, and miscellaneous charges are subject to a San Francisco sales tax, currently at 8.625% and are subject to change at any time without prior notice. Room rental with food or beverage service subject to 24% administrative fee and 8.625% San Francisco sales tax. Room rental without food or beverage service is subject to 24% administrative fee and 14% City Occupancy tax) and applicable sales tax. Prices are subject to change.

In the event that your organization is tax-exempt, we are required by law to have a copy of your current California Certificate of Sales Tax Exemption on file prior to the event, and the event must be paid with a check or a credit card from the exempted organization. Prices are subject to change without notice until a fully executed contract has been received. No food or beverage may be brought into the Hotel without special express permission from the Hotel.

Menu Selection

To assure the availability of menu items, your selections must be submitted to the Catering/Convention Services Department three weeks prior to your scheduled event. Custom menus should be discussed directly with your Catering or Convention Services Manager.

Should you decide to provide your guests with more than one Entrée selection for a plated meal, the higher Entrée price will be applicable for each selection, and an exact Entrée count must be provided to the hotel at least seven (7) business days in advance of the event. Place cards are required to designate Entrée selections to the banquet staff.

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Meal Guarantees

Your final attendance must be specified by 10:00AM PST, 72 business hours prior to your event. An additional increase in a meal guarantee, within twenty-four hours of the event, will be subject to availability and maybe subject to an additional per person charge.

This number is considered a guarantee, not subject to reduction. Upon request, we will set and prepare for attendance up to 5% above your guarantee. This oversight option does not apply to box lunches. Final charges will be based on actual attendance or the guaranteed number, whichever is greater. Guarantees may not fall below 80% of the expected number of attendees. After the 72-hour period, guarantees may only be increased by 5%; but please note that an additional 5% oversight will not be provided. If a guarantee is not given to the Hotel on the date it is due, the original number on the contract will automatically become the guarantee. For private parties, when the guarantee is less than 25 people, the Hotel will charge a \$150.00 labor fee. All buffets are based on a minimum of 20 people (minimum of 50 people for dinner). Should you require a breakfast or lunch buffet or specialty stations for less than the minimum, a 20% surcharge per person will apply.

Food, Beverage, and Wine

Due to license restriction, all food and beverage items must be supplied and prepared by the Hotel. Guests may not remove any food or beverage from the premises nor consume food and/or beverages supplied and/or prepared by a third party without the hotel's written approval. The InterContinental San Francisco is required to abide by the regulations enforced by the California State Liquor Commission, and as such, it is the policy of the Hotel that any outside beverage may not be brought onto the premises. Your Catering/Convention Services Manager will be happy to provide you with a list of fine wines from our cellars to complement your meal selections.

Banquet Checks

The function sponsor agrees that by signing the guest check for services rendered, there is no dispute over such services and sponsor is solely responsible for the payment of the total amount due.

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Method and Conditions of Payment

A minimum non-refundable deposit of 30% is required for all functions, with the balance payable no later than seven (7) business days prior to the event. The Hotel may extend direct billing status to corporate clients upon approval of the Credit Manager at least 30 business days prior to the event. The Hotel must have a credit card on file for all events, regardless of final payment method.

Audio-Visual Equipment

Encore Global Event Solutions is our on-site audio-visual provider and has a dedicated staff of professionals available to assist you. They can provide an extensive range of audio and visual services, including equipment, technical assistance, sound and lighting systems, video production, and multi-image production and programming. A 22% service charge and a applicable tax is added to all audio-visual services.

Linens

The InterContinental San Francisco provides floor-length gray linens. We will be more than happy to assist you in renting specialty or colored linens should you so desire.

Entertainment and Décor

The ambiance of your function can be enhanced with flowers, music, and specialty items. We have a wide range of recommended vendors for these services. Ice sculptures of almost any design can be provided for decoration at an additional charge. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the Catering/Convention Services Department. The Hotel will not permit the affixing of anything to the walls, floors, windows or ceiling, nor the use of open flames and confetti throughout the property.

Function Rooms

Our function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set no more than 5% over the guaranteed number of attendees. A significant change in the final number of guests to attend the function may result in our moving your function to alternate space better suited to the size of the function. Any changes to room setups requested within 24 hours prior to functions will incur a minimum \$250.00 reset fee. Actual fee will be assessed at the time the request is received. Client is responsible to pay for any damages to meeting space incurred during setup, event or strike.

Outdoor Functions

The Hotel reserves the right to make the final decision to use outdoor facilities in case of inclement weather no later than 5 hours prior to the event. Outdoor entertainment must be pre-approved. Tenting fees may apply.

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Signs and Displays

Pre-approved signage is permitted in registration areas and in private function areas only. All signs must be professionally printed. Signs are not permitted on guest room levels, in elevators, in the hotel lobby, or around the building exterior. Any signs must be freestanding or placed on an easel. The Hotel will assist in placing all signs and banners. Depending on the labor and equipment involved, a charge for this service will apply. Banner hanging is available through our Engineering department and must be scheduled in advance. Please consult your Catering or Convention Services Manager for pricing.

Lost and Found

The InterContinental San Francisco does not accept any responsibility for the damage or loss of any merchandise or articles left in the Hotel, prior to, during, or following patron's event.

Damage

As a patron, you are responsible for any damages done to the premises or any other part of the Hotel during the period of time your guests, employees, independent contractors or other agents are under your control or the control of any independent contractor hired by you. The Hotel requires a certificate of insurance from any subcontractor(s) or agent(s) you engage providing adequate financial responsibility in the event of loss or damage to the Hotel property. As such, the Hotel shall be named as additional insured on any certificate of insurance.

Security

The InterContinental San Francisco will not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended. With advance notice, your Catering/ Convention Services Manager can assist you in arranging for hotel security officers. All events that include a minimum of 25 minors must have an off-duty hotel security officer and/or off-duty police officer. Due to fire regulations, the uses of pyrotechnic and smoke machines are not permitted on hotel premises even if water based. In the event that a guest is found with one of these items. There will be a \$1,000.00 penalty in addition to any compensation the hotel needs to give to other guests or parties in consequence of any activation. Note: No armed security is allowed in the hotel, excluding law enforcement and federal officers.

Telecommunications

Our on-site Encore Global Event Solutions will be happy to assist with your communication needs: Internet connectivity, house phones, speaker-phones, ISDN lines, and more. Pricing will be provided upon request.

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Smoking Laws

San Francisco law states that all public buildings are to be smoke-free. InterContinental San Francisco is a non-smoking Hotel.

Business Center

Located on the Third Floor Level, the Business Center is available 24/7 and is limited to registered hotel guests with a room key.

Services are available at prevailing charges.

Additional Services and Labor Fees

Wait-Persons

Wait-staff are scheduled for a three-hour period for breakfast and lunch, a four-hour period for receptions and dinner, including setup and breakdown.

Any overtime will be \$50.00 per wait-person per hour or fraction thereof. Overtime and labor fees cannot be waived. Labor fees are subject to 8.625% tax.

Minimum Attendance

For all meal functions where guarantees are required, a \$150.00 labor fee will apply to any meal functions of less than 20 people.

Chefs and Carvers

May be required for some menu items and stations. They are charged at \$250.00 each for a maximum of two hours. The city of San Francisco recommends one per 75 guests.

Bartenders

There is a \$325.00 bartender fee. Bartenders are scheduled for a three (3) hour shift. Any additional hours will be charged at \$50.00 per hour per bartender. Bartender fees are not waived, regardless of revenue.

Waiter Labor Charge

under 20 guests	\$150.00	Chef to Prepare in the Room (2 hrs.)	\$250.00
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Beverage Attendant \$160.00/per 2 hour shift
(No Hard Liquor Served)

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Bartender Fee (3 hrs.) \$325.00	Wine Corkage (750 ml.)	\$25.00/btl
	Wine Corkage (magnum)	\$50.00/btl
Bartender Overtime (after 3 hrs.) \$50.00/hr	On-Site Room Set Change	\$250.00
	(per incident)	
Carver Fee (2 hrs) \$300.00		

Additional Service Staff

Additional service staff can be made available for your specific needs at the following rates:

Server at

\$150.00 per hour. This fee also applies for functions that continue past the contracted time per server per hour or fraction thereof.

Tax and Service Charge

California sales tax (8.625%) will be added to all food, beverage, phone orders, package fees, audio-visual, labor charges, overtime charges, room rental (for food functions), and service charges. Contract musicians, house phones, and rentals are exempt from California sales tax. Service charges are taxable for all functions. A taxable service charge will be added to all food and beverage (please see page 1 for more details).

Parking

We offer discounted valet parking for your guests' convenience.

Shipping and Storage

Due to limited storage, packages should not arrive more than two (2) days prior to your arrival.

The following charges will apply:

- Box Handling Fee – 1 to 15 lbs. / \$15.00 per box
- Box Handling Fee – 16 to 25 lbs. / \$25.00 per box
- Box Handling Fee – 26 to 40 lbs. / \$30.00 per box
- Box Handling Fee – 41 to 50 lbs. / \$40.00 per box
- Box Handling Fee – 51 lbs. or more / \$50.00 per box
- Pallets - \$400.00 per pallet

Boxes arriving more than two (2) business days prior to meeting dates and stored more than two (2) business days past meeting dates are subject to a storage fee of \$10.00 per box per day. Boxes are to be addressed with and formatted as follows:

<Client Name>

<Group Name>

<Date of Conference>

<# of Boxes>(#1 of 5, #2 of 5, etc.) InterContinental San Francisco

888 Howard Street

San Francisco, CA 94103

Attention: <Catering/Convention Services Manager's Name> Package return procedures and rates available upon request.

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DRIVING DIRECTIONS AND PARKING OPTIONS

From South Bay (SFO, Santa Clara, San Jose, Carmel, Monterey)

Take US-101 N to San Francisco.

Take exit 2 for Fourth St., and make a slight left at Bryant St. Turn left at 3rd St.

Turn left at Howard St.

From North Bay (Marin, Sausalito, Tiburon, San Rafael)

Take US-101 S over the Golden Gate Bridge to San Francisco. Take Lombard St./Downtown exit.

Turn right on Van Ness Ave. Turn left on O'Farrell St.

Turn right on Stockton St. and continue on Fourth St. Turn right at Howard St.

From East Bay (Oakland, Berkeley, Sacramento, Lake Tahoe, Reno)

Take I-80 toward San Francisco.

Cross the Bay Bridge and exit on the left for Fifth St. (toward Golden Gate Br/US-101 N). Slight right at Fifth St.

Turn right at Minna St. Turn right at Fourth St. Turn right at Howard St.

PARKING OPTIONS

Fifth & Mission Garage

Address 833 Mission St. (between Fourth & Fifth Streets)

Phone 415 982 8522

Hours 24-hours, 7-days a week

Hearst Parking Center

Address 45 Third Street (entrance on Stevenson, 2 blocks from Moscone South/North)

Phone 415-989-4000

Hours Mon.-Fri.: 5:00 AM - Midnight Sat.: 6:00 AM - Midnight

Sun.: 10:00 AM - 10 PM (on a temporary basis)

Moscone Center Garage

Address 255 Third Street (Folsom & Howard, across the street from Moscone South's Explanade Ballroom)

Phone 415-777-2782 (garage) | 415-538-7888 (office) Hours

Mon.-Thu.: 6:00 AM - Midnight

Sat.: 8:00 AM - 2:00 AM

Sun: 8:00 AM - Midnight

*Business hours may vary during different seasons.

TRANSPORTATION TO AND FROM BAY AREA AIRPORTS

Taxi

Available 24-hours. Approximate fare is \$55 one-way. From SFO baggage claim level, outside terminals, center island zones.

Town Car Service

Arrangements can be made through the InterContinental San Francisco

Concierge Desk at ***icsfconciierge@ihg.com*** via Urban BCN transportation provider

SFO to Hotel (domestic) -Sedan \$138.50 SUV \$197

SFO to Hotel (international) -Sedan \$171 SUV \$229.50

Return trips in a sedan are \$50

SFO Airport Shuttles to San Francisco

Shuttles from San Francisco International Airport and downtown hotels, including the InterContinental San Francisco. One-way fare costs approximately \$17.00 and varies for each company.

Airport Express

Shuttles to and from SFO are available 24-hours, 7 days a week. Door-to-door transportation services available at \$16.00 per person. From SFO, pick-up locations are located on the upper ("departure") level at the red and white loading zones for each terminal. Board vehicle for your sector of the city (downtown, Fisherman's Wharf, etc.).

City Express

Shuttles to and from Oakland airport, one-way fare is \$29 and \$16 for each additional passenger at hours between 5:00 AM to 10:00 PM, 7 days a week. An additional \$10 surcharge is applied after 10:00 PM and before 5:00 AM. 24-hour advance reservation is required. For reservations, please call 510 638 8830 or simply dial our Concierge Desk at 415 616 6590 for arrangements.

Walking Directions from BART (Bay Area Rapid Transit)

From the Powell BART Station, exit at 5th Street, and walk toward Howard.

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INTERCONTINENTAL MEETINGS MENU

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply browse through our menus to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Vegan



Vegetarian



Gluten-Free

Displayed Breakfast

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

Continental Breakfast

Variety of Freshly Squeezed Juices - Orange, Cranberry, and Apple

 Assorted Croissants, Danish, and Muffins, Sweet Butter, Fruit Preserves and Marmalade

Sliced Fresh Seasonal Fruit with Seasonal Berries

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$50.00 per person

Healthy Continental

Variety of Freshly Squeezed Juices - Orange, Cranberry, and Apple Juice

 Assorted Seasonal Fruit and Berry Blended Smoothies

 Assorted New York Style Bagels, Assorted Cream Cheeses

 Assortment of Plain and Fruit Yogurts

Bircher Muesli

Assorted Breakfast Breads

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$50.00 per person

Sustainable Continental

Organic Orange, Grapefruit, Apple and Tomato Juice

 Banana, Zucchini, and Carrot Breakfast Breads

 Granola Parfaits with Assorted Fruits and Berries, All-Natural Yogurts

 Local Organic Seasonal Whole Fruit

 Steel Cut Oats, Golden Raisins, Brown Sugar, Cinnamon

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$60.00 per person

Displayed Breakfast

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

Gluten Free Continental Breakfast (Minimum 48 hours' notice)

Variety of Freshly Squeezed Juices - Orange, Cranberry, and Apple Juice

- ✓ Assorted Seasonal Fruit Blended Smoothies
 -  Sliced Fresh Seasonal Fruit with Seasonal Berries
 - ✓ Assortment of Plain and Fruit Yogurts
 - ✓ Bircher Muesli
 - ✓ Gluten Free Muffins and Danish, Sweet Butter
- Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas
\$62.00 per person

Full American

Variety of Freshly Squeezed Juices - Orange, Cranberry, and Apple Juice

Assorted Croissants, Danish, and Muffins Sweet Butter, Fruit Preserves, Marmalade

- ✓ Sliced Fresh Seasonal Fruit with Seasonal Berries
 -   Assorted Individual Cold Cereals and Granola, Chilled Whole, 2% Milk
 - ✓ Granola Parfaits with Assorted Fruits and Berries, All-Natural Yogurt
 - ✓ Assorted New York Style Bagels, Assorted Cream Cheeses
 - ✓ Farm Fresh Scrambled Eggs, Snipped Chives
 - ✓ Applewood Smoked Bacon **or** Turkey Bacon
- Chicken Apple Sausage
-  ✓ Roasted Red Bliss Potatoes with Peppers, Onions, Chives
- Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas
\$70.00 per person

Southwest

Variety of Freshly Squeezed Juices - Orange, Cranberry, and Apple Juice

Assorted Croissants, Danish, and Muffins Sweet Butter, Fruit Preserves, Marmalade

- ✓ Sliced Fresh Seasonal Fruit with Seasonal Berries
 -   Assorted Individual Cold Cereals and Granola, Chilled Whole, 2% Milk
 - ✓ Assortment of Plain and Fruit Yogurts
 - ✓ Assorted New York Style Bagels, Assorted Cream Cheeses
 - ✓ Choice of:
Breakfast Burritos: Scrambled Eggs, Sautéed Peppers, Onions and Shredded Cheddar Cheese, Salsa, and Guacamole **or**
Frittata: Chorizo, Roasted Peppers, Tomato, Aged Cheddar Cheese
-  ✓ Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas
\$70.00 person

Displayed Breakfast

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

InterContinental Brunch

Variety of Freshly Squeezed Juices - Orange, Cranberry, and Apple Juice

- ✓ Assorted Croissants, Danish, and Muffins Sweet Butter, Fruit Preserves, Marmalade
- ✓ Sliced Fresh Seasonal Fruit with Seasonal Berries
- ✓ Assorted Individual Cold Cereals and Granola, Chilled Whole and 2% Milk
- ✓ Granola Parfaits with Assorted Fruits and Berries, All-Natural Yogurt
- ✓ Assorted New York Style Bagels, Assorted ream Cheeses
- ✓ Pacific Smoked Plain and Peppered Salmon, Capers, Lemons, Red Onions
- ✓ Artisan Cheese Board, Assorted Crackers and Sliced Baguettes
- ✓ Sliced Deli Meats, Ham, Turkey, Roast Beef, Prosciutto
- ✓ Field Green Salad- Cherry Tomatoes, Candied Walnuts, Cucumbers, Crumbled Blue Cheese, and Balsamic Vinaigrette
- Waldorf Salad- Poached Chicken, Sonoma Field Greens, Celery, Red Seedless Grapes, Golden Raisins, Green Apples, Toasted Walnuts, Lemon Dressing
- Classic Eggs Benedict, Poached Eggs, Canadian Bacon, Toasted English Muffin, and Hollandaise Sauce
- Applewood Smoked Bacon
- Chicken Apple Sausage
- ✓ Grilled Salmon with Lemon-Chive Butter Sauce
- ✓ Roasted Red Bliss Potatoes with Peppers and Onions, Chives Sautéed Seasonal Vegetables
- ✓ Assorted Mini Desserts
- Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$98.00 per person

Morning Enhancement

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

The following items are enhancements only and are not sold separately.

Steel Cut Oatmeal



Golden Raisins, Raw Cane Sugar, Cinnamon

\$12.00 per person

Brioche French Toast



Sweet Butter, Maple Syrup, Whipped Cream

\$15.00 per person

Buttermilk Pancakes



Sweet Butter, Maple Syrup, Whipped Cream

\$15.00 per person

Belgian Waffles



Sweet Butter, Maple Syrup, Whipped Cream

\$15.00 per person

Mission Style Breakfast Burrito



Scrambled Eggs, Roasted Bell Peppers, Sweet Onions Shredded Sharp Cheddar, Flour Tortilla, Santa Fe Salsa

\$18.00 each

Add Chorizo, Ham, Applewood Smoked Bacon, or Sausage or Turkey Bacon

\$22.00 each

Red Chilaquiles



Chilaquiles with Guajillo Chile Sauce, Cilantro and Queso Fresco

\$18.00 each

Add Avocado or Egg

\$22.00 each

A Flakey Croissant Breakfast Sandwich



Scrambled Eggs, Snipped Chives, Sharp Cheddar Cheese

\$18.00 each

Add Chorizo, Ham, Applewood Smoked Bacon or Sausage

\$22.00 each

Morning Enhancements

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

The following items are enhancements only and are not sold separately.

Traditional Eggs Benedict

Toasted English Muffins, Canadian Bacon, Poached Egg, Hollandaise Sauce
\$19.00 each

Smoked Salmon Benedict

Toasted English Muffins, Poached Egg, Citrus Dill, Hollandaise Sauce
\$21.00 each

Dungeness Crab Benedict

  Poached Eggs, Toasted English Mushrooms, Toy Box tomatoes, Chives
\$26.00 each

Farmers Market Scrambled Eggs

  Sautéed Spinach, Sliced Mushrooms, Toy Box tomatoes, Chives
\$15.00 per person

Scramble Egg Whites

Fine Herbs
  \$15.00 Per Person

Scramble Egg Whites

Asparagus, Mushroom, Sautéed Spinach
\$17.00 Per Person

Plain and Peppered Smoked Salmon

Assorted New York Style Bagels with Assorted Cream Cheeses
Capers, Red Onions
\$21.00 per person

Omelets' & Eggs Your Way Station

Cheddar Cheese, Ham, Bacon, Sausage, Mushrooms, Bell Peppers, Scallions Tomatoes, Spinach, Chives, Jalapeños
\$21.00 per person
Uniformed Chef required at \$250 per 75 persons

Plated Breakfasts

Per person pricing based on 1½ hours of service. An additional \$5.00 per guest will be added for groups below 20 persons. All Plated Breakfasts to include: Sliced Seasonal Fruit and Berries, Fresh Orange or Grapefruit Juice, Baskets of Freshly Baked Pastries, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas.

Brioche French Toast

Assorted Fresh Berries, Maple Syrup, Butter

Choice of Applewood Smoked bacon, Pork sausage, Chicken Apple Sausage, or Turkey Bacon

\$68.00 per person

Country Breakfast

Cage Free Scrambled Eggs

Roasted Red Bliss Potatoes with Peppers, Onions, Chives

(Choice of Two) Applewood Smoked Bacon, Pork Sausage, or Chicken Apple Sausage

\$68.00 per person

Breakfast Frittata

Asparagus, Onions, Applewood Smoked Bacon, Sharp Cheddar Cheese

Roasted Red Bliss Potatoes with Peppers, Onions and Chives

Choice of Applewood Smoked Bacon, Pork Sausage, or Chicken Apple Sausage

\$68.00 per person

Healthy Frittata

✓ Wild Mushrooms, Braised Leeks, Fontina Cheese
Roasted Red Bliss Potatoes with Peppers, Onions and Chives
Choice of Applewood Smoked Bacon, Pork Sausage, or Chicken Apple Sausage
\$68.00 per person

Nob Hill Breakfast

Quiche Lorraine - Bacon, onions, Swiss Cheese

Roasted Red Bliss Potatoes with Peppers, Onions and Chives

Choice of Applewood Smoked Bacon, Pork Sausage, Chicken Apple Sausage, or Canadian Bacon

\$68.00 per person

PLATED BREAKFAST ENHANCEMENTS

 Organic Herb Roasted Fingerling Potatoes
\$8.00 per person

Individual Parfait with Fresh Local Seasonal Berries
\$12.00 each

Signature InterContinental Bloody Mary
\$16.00 each

Fresh Seasonal Fruit Smoothie
\$10.00 each

Breakfast and Breaks - A La Carte

-  Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas
\$160.00 per gallon (each)

-  Selection of Juices
Orange, Cranberry, and Apple
\$60.00 per pitcher

-  Berkeley Farms Whole, Low Fat and Skim Milk
\$6.00 each

-  Assorted Regular and Diet Soft Drinks featuring Coca-Cola Products
\$9.00 each

-  Mineral and Sparkling Water
\$9.00 each

-  Lemonade and/or Fruit Punch
\$50.00 per pitcher

-  Naked Juice
\$10.00 each

-  House Made Smoothies
\$10.00 each

-  Red Bull Energy Drink
\$10.00 each

-  Red Bull Sugar Free Drink
\$10.0 each

-  An Environmentally Friendly Alternative to Bottled Water: Spring Water
Infused with Your Choice of Orange, Strawberries, Lemon or Cucumber (Choice of Two)
\$3.00 per person

-  Freshly Brewed Iced Tea
\$50.00 per pitcher

Breakfast and Breaks - Morning

- ✓ Choice of Assorted Muffins or Danish Seasonal Variety
\$80.00 per dozen
- ✓  Gluten Free Option
\$84.00 per dozen

- ✓ Croissants
Pure Butter Croissants, Chocolate Croissants, Almond Croissants
\$80.00 per dozen

- ✓ Assorted Donuts
\$80.00 per dozen

- ✓ Assorted Breakfast Breads
\$80.00 per dozen

- ✓  Hard Boiled Eggs
\$30.00 per dozen

- ✓ Assorted Bagels
Cream Cheese, Sweet Butter, Preserves
\$80.00 per dozen

- ✓ Cinnamon Rolls
\$80.00 per dozen

- ✓ Assorted Bars (choice of one)
Apple Cobbler, Brownies (no nuts), Blondie's
\$80.00 per dozen

- ✓ Assorted Scones
\$80.00 per dozen

Breakfast and Breaks - Morning

✓ Breakfast Cereals

Served with Whole, Low Fat and Skim Milk

\$8.0 each

 Whole Fresh Fruit

\$6.00 each

 Sliced Fresh Fruit & Berries Display

\$16.00 per person

✓  Plain and Fruit Yogurts

\$8.00 each

✓ Choice of Clif Protein Bars, Kind Bars and/or Individually Wrapped Trail Mix

\$8.50 each

Breaks - Afternoon

- ✓ Cookies Made Fresh in our Pastry Shop
\$80.00 per dozen

- ✓ Brownies and Blondies
\$80.00 per dozen

- ✓ Haagen-Dazs Novelty Ice Cream
\$9.00 each

- ✓ 🌿 Fresh Fruit Kabobs, Honey Yogurt Dip
\$7.00 each

- ✓ 🌿 Chocolate Dipped Strawberries
\$80.00 per dozen

- ✓ Individual Bags of Trail Mix
\$8.50 each

- ✓ Rice Krispies Marshmallow Treats
\$72.00 per dozen

- ✓ Bavarian Style Soft Pretzels, Dijon Mustard
\$9.00 each

- ✓ Corn Tortilla Chips, Jalapeño Nacho Cheese, Salsa
\$16.00 per person

Breaks - Afternoon

- ✓ Tortilla Chips, Salsa and Guacamole
\$16.00 per person

- ✓ Individual Bags of Miss Vicki Potato Chips
\$8.00 each

- ✓ Individual Bags of Pretzels
\$8.00 each

- ✓ Mixed Nuts
\$42.00 per pound

- ✓ Seasonal Vegetable Crudités w/ Herb Dip
\$14.00 per person

- ✓ San Francisco Gourmet Thatcher's Popcorn
\$9.00 each

- ✓ Popcorn Station (minimum 20 people):
Choice of: truffle salt, butter, parmesan, chili lime salt, ranch seasoning, cinnamon sugar
Machine \$15pp or Individual Bags \$10pp

- Assorted Cupcakes (minimum 1 dozen per flavor)
- ✓ Vanilla Cupcake with Vanilla Butter Cream Frosting, Carrot Cupcake with Cinnamon Cream
Cheese Frosting, Rich Chocolate Cupcake with Vanilla with Fudge Chocolate Frosting,
Light Lemon Cupcake with Fresh Lemon Butter Cream Frosting, Classic Red Velvet Cupcake
with Extra Rich Cream Cheese Frosting
\$80.00 per dozen

Themed Breaks

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

People Wake Up

- ✓  Fresh Fruit and Seasonal Berry Smoothies
 - ✓  Whole Seasonal Fresh Fruit
 - ✓  Cliff Energy Bars
 - ✓  Kind Bars
 - ✓  Raspberry Danish and Banana Nut Muffins
- Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas
\$36.00 per person

Tea Time

A Selection of Tea Sandwiches:

- Smoked Salmon, Rye
 - ✓  -English Cucumber with Dill, Whole Wheat
 - ✓  -Hard-Boiled Egg, Italian Parsley, Mayonnaise, Sourdough
 - ✓  Assorted Mini Desserts and Macaroons
 - ✓  Freshly Baked Scones, Devonshire Cream, Preserves
- Evian Still, Sparkling Waters
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas
\$36.00 per person

Banana Break

- ✓  Banana-Strawberry Smoothies
 - ✓  Whole Bananas
 - ✓  Freshly Baked Banana Bread Raisin & Banana Nut Muffins
 - ✓  Chocolate Dipped Banana Lollipops
 - ✓  Banana Chips
- Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas
\$36.00 per person

Cookie Monster

- Chocolate Chip, White Chocolate Macadamia Nut,
- ✓  Sugar, Peanut Butter, Oatmeal Raisin, and Fudge Brownie Cookies
 - ✓  Berkeley Farms Whole, Chocolate, Low Fat, Skim Milk
- ✓  Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas
\$32.00 per person

Themed Breaks

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

✓ **Chocolate Lovers**

Chocolate Dipped Strawberries

Assorted Petits Fours, Assorted Chocolate Truffles, Assorted Chocolate Desserts

Chocolate Milk

\$36.00 per person

Cantina

✓ Corn Tortilla Chips, Jalapeño Nacho Cheese

✓ Mission Style Guacamole and Casa Sanchez Salsa

Mini Chipotle Chicken, Green Onion Quesadillas

Agua Fresca

\$36.00 per person

Do or Diet

✓ Seasonal Vegetable Crudités w/ Herb Dip

✓ Bowls of Dried Banana, Apricot, Raw Cashews, Toasted Walnuts

✓ Double Chocolate Brownies and Blondies

Iced Tea with Lemon Wedges

\$36.00 per person

✓ **Movie Break**

Thatcher's Popcorn

Jolly Ranchers, Gummy Bears, Peanut M&M's, and Lollipops

Assorted Regular and Diet Soft Drinks

\$28.00 per person

Cheese-It

Domestic and International Artisanal Cheeses

✓ Assorted Water Crackers, Sliced French Baguettes

✓ Sliced Seasonal Fruits and Berries

✓ Grilled Vegetables with Aged Balsamic and Roasted Red Bell Pepper Aioli

✓ Medley of Marinated Olives

✓ Still and Sparkling Water

\$42.00 per person

Themed Breaks

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

Ball Park Break

- ✓ Soft Oven Baked Pretzel, Dijon Mustard
 - ✓ Corn Tortilla Chips, Jalapeño Nacho Cheese, Salsa
 - ✓ Spicy Buffalo Wings w/ Ranch & Blue Cheese
 - ✓  Carrot & Celery Sticks
 - ✓  Thatcher's Popcorn
- \$50.00 per person

North Beach Specialty Pizza Station

Italian Sausage and Mushrooms

- ✓ Peppers, Onions, Olives, Mushroom, Tomatoes
 - ✓ Ricotta, Artichoke, Spinach, Mozzarella
- \$41.00 per person

✓ **S'mores Break**

Jumbo Marshmallows

Hershey's Chocolate

Graham Crackers

Hot Cocoa

Chocolate Chip Cookies

Snickerdoodle Cookies

Nutella Ganache

Ghiradelli Squares

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

(Maximum 50 people)

\$32.00 per person

Plated Lunch

Our plated lunch menus are offered with a 3-course minimum, with choice of Soup or Salad, Entrée, Dessert. Lunches are served with our Signature Rolls, Creamery Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas.

An additional \$5.00 per guest will be added for groups below 20 persons.

SOUPS

 Tomato Quinoa Basil Soup
Garlic Sourdough Croutons

Mission Style Tortilla Soup
Crispy Tortilla Strips, Green Onion Lime Sour Cream

  Hearty Potato Leek Soup
Chives

 Vegetable Minestrone
Saffron Orzo Pasta

 Tuscan Vegetable White Bean Soup
Tomatoes, Parmesan

Plated Lunch

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An additional \$5.00 per guest will be added for groups below 20 persons.

SALADS

Caesar Salad

- ✓ Romaine Hearts, Focaccia Croutons, Shaved Parmigiano Reggiano

- ✓  Baby Gem, Frisée, Radicchio salad

Point Reyes Blue cheese, Cherry Tomatoes, Hot House Cucumber, Honey Cider Vinaigrette

- ✓  Endive Salad

Watercress, Red Endive, Belgium Endive, Blue Cheese, Mandarin Oranges, Candied Pecans and Raspberry Vinaigrette

Fresh Harvest California Greens

- ✓  Baby Spinach, Organic Arugula, Sonoma Greens, Toy Box Tomatoes, Pickled Onions, Dry Figs, Candied Walnuts, Balsamic Vinaigrette

- ✓  Marinated Cherry Tomato, Bocconcini Mozzarella
Baby Arugula, Organic Basil Pesto Dressing

- ✓  Baby Beet Salad

Frisée, Arugula, Red Onions, Crumbled Goat Cheese, Toasted Hazelnuts & Sherry Vinaigrette

- ✓  Baby Spinach and Watercress Salad

Grapefruit, Toasted Pecans, Point Reyes Blue Cheese, Aged Balsamic Vinaigrette

- ✓  Wild Arugula and Frisée Salad

Poached Pears, Glazed Walnuts, Crumbled Goat Cheese and Champagne Vinaigrette

Plated Lunch

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An additional \$5.00 per guest will be added for groups below 20 persons.

COLD ENTRÉES

Tuna Nicoise

Ahi Tuna, Seasonal Greens, French Beans, Boiled Eggs, New Potatoes, Cherry Tomatoes, Crispy Capers and Red Wine Vinaigrette

\$78.00 per person

Char-Broiled Flank Steak

 California Baby Greens, Haas Avocado, Cherry Tomato, Crisp Onion Ring, Chimichurri Sauce

\$82.00 per person

Louie Salad

Baby Romaine, Shaved Radish, Cucumber, Hard Boiled Eggs, Cherry Tomato, Classic Louie Dressing, Dungeness Crab, Bay Shrimp

\$78.00 per person

Plated Lunch

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An additional \$5.00 per guest will be added for groups below 20 persons.

HOT ENTRÉES

Seared Salmon

 Crushed Fingerling Potato, Seasonal Vegetables, Baby Carrot, Grilled Tomato, Citrus Dill Sauce
\$86.00 per person

Grilled Halibut

 Forest Mushrooms, Seasonal Vegetables, Tomato Confit, Polenta Cake, Sherry Cream Sauce
\$94.00 per person

Free Range Chicken Breast

 Forrest Mushrooms, Seasonal Vegetables, Baby Carrots, Herbed Tomato, Garlic Yukon Gold Potato Puree, Thyme Shallot Jus
\$82.00 per person

Shrimp and Grits

 Spanish Chorizo, Heirloom Tomato, Coarse Ground Grits, Saffron Shellfish Broth
\$82.00 per person

Grilled New York Sirloin Steak

 Seasonal Vegetables, Baby Carrots, Grilled Tomato, Chive Mashed Potato Puree & Cabernet Reduction
\$94.00 per person

Grilled Petit Beef Tenderloin

 Seasonal Vegetables, Baby Carrots, Grilled Tomato, Scalloped Yukon Potatoes, Cabernet Reduction
\$96.00 per person

Plated Lunch

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An additional \$5.00 per guest will be added for groups below 20 persons.

HOT ENTRÉES

Portobello Mushroom Ravioli

- ✓ Porcini Sauce, Asparagus Salad, Port Reduction
\$76.00 per person

Grilled Eggplant Involtini

- ✓ Grilled Seasonal Vegetables, Saffron Vegetable Couscous, Micro Arugula, Romanesco Sauce
\$78.00 per person

Farro Risotto

- ✓ Roasted Root Vegetables, Mushrooms, Baby Kale, Crispy Shallots
\$76.00 per person

Seasonal Vegetable Coconut Curry

- ✓ Seasonal Vegetables, Jasmine Rice, Cilantro, Basil, Mint and Toasted Pistachios
\$76.00 per person

Grain Bowl

- ✓ Quinoa, Roasted Brussels Sprouts, Parsnip, Cauliflower, Broccolini, Lemon Tahini Dressing, Pickled Shallot
\$76.00 per person

Plated Lunch

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An additional \$5.00 per guest will be added for groups below 20 persons.

DESSERTS

- ✓ Classic Crème Brûlée
Chocolate Cigar, Fresh Blueberries
- ✓ Fresh Fruit Tart
Raspberry Coulis
- ✓ Chocolate Terrine
Raspberry Crème, Fresh Raspberries
- ✓ New York Cheese Cake
Fruit Coulis, Fresh Berries
- ✓ Tiramisu
Amaretto Sponge, Mascarpone Mousse, Chocolate Biscotti
- ✓ Chocolate Trilogy
Chocolate Genoise with White, Milk, and Dark Chocolate Mousse, Vanilla Bean-Infused Caramel Sauce
- ✓ Strawberry Shortcake
Vanilla Pound Cake, Fresh Strawberries, Chantilly Crème

Themed Deli Lunch Buffet

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

YERBA BUENA

Chef's Freshly Prepared Soup of the Day

- ✓  Fingerling Potato Salad
Celery, Green Onion, Fine Herb, Whole Grain Mustard Vinaigrette

- ✓ Hearts of Romaine
Garlic Crouton, Parmigiano Reggiano, Homemade Caesar Dressing

- ✓  California Young Greens
Shaved Fennel, Toy Box Tomatoes, Balsamic Vinaigrette

-  Deli Meats:
Black Forest Ham
Smoked Turkey Breast
Marinated Roasted Peppers

- ✓ Cheese:
Swiss
Wisconsin Cheddar
Havarti

- Condiments:
Dill Pickles, California Olives, Cornichon, Pickled Onions, Sliced Tomatoes, Leaf Lettuce
Dijon Mustard, Whole Grain Mustard, Mayonnaise

- ✓ Assorted Potato Chips
- ✓ Selection of Sliced Breads (Gluten Free Bread available upon request)
- ✓ Chef's Selection of Gourmet Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$80.00 per person

Themed Deli Lunch Buffet

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

SOMA

Chef's Freshly Prepared Soup of the Day

- ✓  Vine Ripe Tomato Basil Salad
Aged Balsamic Vinegar, Organic Basil, Extra Virgin Olive Oil

- ✓ Farfalle Pasta Salad
Sundried Tomatoes, Feta, Red Onions, Cucumbers, Italian Vinaigrette

- ✓  Baby Beet Salad
Red Onions, Goat Cheese, Toasted Hazelnuts & Sherry Vinaigrette

Deli Meats:

Grilled Chicken Breast

Italian Dry Salami

 Portobello Mushrooms

✓ Cheeses:

Provolone

Smoked Mozzarella

Fontina

Condiments:

Dill Pickles, California Olives, Cornichon, Pickled Onions, Sliced Tomatoes, Leaf Lettuce, Dijon Mustard, Whole Grain Mustard, Mayonnaise

- ✓ Assorted Potato Chips
- ✓ Selection of Sliced Breads (Gluten Free Bread available upon request)
- ✓ Chef's Selection of Gourmet Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$80.00 per person

Themed Deli Lunch Buffet

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

MARINA

Chef's Freshly Prepared Soup of the Day

 Baby Arugula

Shaved Fennel, Cherry Tomatoes, Citrus Dressing

 Baby Spinach & Berries

Frisée, Strawberries, Crumbled Gorgonzola, Toasted Almonds, Balsamic Vinaigrette

 Moroccan Couscous Salad

Baby Arugula, Feta Cheese, Cucumber, Mint and Toasted Almonds

 Deli Meats:

Roast Beef

Oven Roasted Ham

 Mediterranean Grilled Vegetables

 Cheeses:

Marin County Brie

Emmental

Fontina

Condiments:

Dill Pickles, California Olives, Cornichon, Pickled Onions, Sliced Tomatoes, Leaf Lettuce, Dijon Mustard, Whole Grain Mustard, Mayonnaise

 Assorted Potato Chips

 Selection of Sliced Breads (Gluten Free Breads available upon request)

 Chef's Selection of Gourmet Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$82.00 per person

Chef's Gourmet Sandwich Lunch Buffet

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

Freshly Prepared Soup of the Day

CHOICE OF 3 SALADS:

- ✓  Vine-Ripe Tomato Young Arugula Salad
Basil, California Fresh Mozzarella Cheese, Aged Balsamic Dressing
- ✓  Greek Salad
Tomato, English Cucumber, Feta Cheese, Olives, Red Onions, Red Wine Vinegar & Extra Virgin Olive Oil
- ✓ Romaine Hearts
sundried Tomato Focaccia Croutons, Pear Tomatoes, Organic Herb Vinaigrette
- ✓  Fingerling Potato Salad
Celery, Green Onion, Fine Herb, Whole Grain Mustard Vinaigrette
- ✓ Farfalle Pasta Salad
sundried Tomato, Feta, Red Onions, Cucumbers, Italian Vinaigrette
-  California Young Greens
Shaved Fennel, Toy Box Tomatoes, Balsamic Vinaigrette
- ✓  Baby Beet Salad
Red Onions, Goat Cheese, Toasted Hazelnuts & Sherry Vinaigrette
- ✓ Moroccan Couscous Salad
Baby Arugula, Feta Cheese, Cucumber, Mint, Toasted Almonds
-  Grilled Chicken and Apple Salad
Baby Romaine, Radicchio, Point Reyes Blue Cheese, Chick Peas cherry Tomatoes, Black Pepper Citrus Vinaigrette

Chef's Gourmet Sandwich Lunch Buffet

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

CHOICE OF 2 COLD AND 2 HOT SANDWICHES:

Cold:

Curried Chicken Salad

Granny smith apple, spiced cashew, sultanas, arugula, whole grain roll

Smoked Black Forrest Ham & Brie

Smoked Black Forrest Ham, Butter Lettuce, Tomato, Marin County Brie, Fig Spread, Dijonnaise, French Roll

Roast Beef Steak Sandwich

Sliced Roast Beef, Watercress, Tomato, Pickled Red Onion, Havarti Cheese, Whole Grain Mustard, Spicy Horseradish Cream, Ciabatta

Italian Sandwich

Capicola, Mortadella, Genoa Salami, Smoked Ham, Provolone Cheese, Shredded Lettuce, Tomato, Red Onions, Pepperoncini's, Olive Tapenade, Oil & Vinegar, Dijon Mayonnaise, Baguette

Smoked Turkey Wrap

Shredded Lettuce, Tomato, Avocado, Swiss Cheese, Sundried Tomato Aioli, Whole Wheat Tortilla

✓ Grilled Vegetable Wrap

Balsamic Roasted Portobello Mushrooms, Tomatoes, Grilled Zucchini, Yellow Squash, Eggplant, Roasted Bell Peppers, Baby Romaine, Feta Cheese, Hummus, Spinach Tortilla

Mediterranean Cauliflower Sandwich

Sumac Roasted Cauliflower, Dill Yogurt, Cucumber, Baby Spinach, Lemon Vinaigrette, Sourdough Roll

Chef's Gourmet Sandwich Lunch Buffet

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

CHOICE OF 2 COLD AND 2 HOT SANDWICHES:

Hot:

Smoked Black Forrest Ham & Cheese

Black Forrest Ham, Havarti Cheese, Wild Arugula, Brioche

✓ Grilled Three-Cheese

Aged Cheddar, Monterey Jack, Gruyere, Rustic Sourdough

Grilled Chicken Sandwich

Smoked Bacon, Wild Arugula, Sliced Tomato, Pepper Jack Cheese, Chipotle Aioli, French Roll

Turkey Reuben

Smoked Turkey, Sauerkraut, Swiss Cheese, 1000 Island Dressing, Marble Rye

Classic Rachel

Oven Roasted Pastrami, Sauerkraut, Swiss Cheese, Russian Dressing on Marble Rye

✓ Grilled Farmers Market Sandwich

Grilled Eggplant, Zucchini, Portobello Mushroom, Red Onion, Roasted Red Bell Pepper, Provolone Cheese, Wild Arugula, Garlic Sundried Tomato Aioli, Ciabatta

✓ Spiced Sweet Potato

Pickled beets, Feta, Parsley and Mint Slaw

Assorted Chips

Chef's Selection of Gourmet Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$84.00 per person

Chef's Gourmet Sandwich Lunch Buffet

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

SUTTER

Chef's Freshly Prepared Soup of the Day

✓ Romaine Hearts

Sundried Tomato Focaccia Croutons, Pear Tomatoes, Organic Herb Vinaigrette

Moroccan Couscous Salad

Dried Apricot, Sliced Almond, Ras el Hanout, Parsley, Confit Shallot, Preserved Lemon Vinaigrette

California Young Greens

Shaved Fennel, Toy Box Tomatoes, Balsamic Vinaigrette

Grilled Chicken Breast (cold)

Salinas Baby Greens, Vine Ripe Tomato, Red Onion, Sharp White Cheddar Cheese, Spicy Avocado Puree, Dutch Crunch

✓ Grilled Vegetable Wrap (cold)

Balsamic Roasted Portobello Mushrooms, Cherry Tomatoes, Grilled Zucchini, Yellow Squash, Eggplant, Roasted Bell Peppers, Baby Romaine, Feta Cheese, Hummus, Spinach Tortilla

✓ Grilled Three-Cheese (hot)

Aged Cheddar, Monterey Jack, Gruyere, Rustic Sourdough

Classic Rachael

Oven Roasted Pastrami, Sauerkraut, Swiss Cheese, Russian Dressing on Marble Rye

Assorted Chips

Chef's Selection of Gourmet Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$80.00 per person

Chef's Gourmet Sandwich Lunch Buffet

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

HOWARD

Chef's Freshly Prepared Soup of the Day

Grilled Chicken & Apple Salad

Baby Romaine, Radicchio, Point Reyes Blue Cheese, Chick Peas, Cherry Tomatoes, Black Pepper Citrus Vinaigrette

Greek Salad

Tomato, English Cucumber, Feta Cheese, Olives, Red Onions, Extra Virgin Olive Oil Vinaigrette

Fingerling Potato Salad

Celery, Green Onion, Fine Herb, Whole Grain Mustard Vinaigrette

Roast Beef Steak Sandwich (cold)

Sliced Roast Beef, Watercress, Tomato, Pickled Onion, Havarti Cheese, Whole Grain Mustard, Spicy Horseradish Cream, Ciabatta

Smoked Black Forrest Ham & Brie (cold)

Smoked Black Forrest Ham, Butter Lettuce, Tomato, Marin County Brie, Fig Spread, Dijonnaise, French Roll

Turkey Reuben

Smoked Turkey, Sauerkraut, Swiss cheese, 1000 island Dressing, Marble Rye

Grilled Farmers Market Sandwich

Grilled Eggplant, Zucchini, Portobello Mushroom, Red Onion, Roasted Red Bell Pepper, Provolone Cheese, Wild Arugula, Garlic Sundried Tomato Aioli, Ciabatta

Assorted Chips

Chef's Selection of Gourmet Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$82.00 per person

Chef's Gourmet Sandwich Lunch Buffet

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

MONTGOMERY

Chef's Freshly Prepared Soup of the Day

✓  Vine-Ripe Tomato, Young Arugula

California Fresh Mozzarella Cheese, Aged Balsamic Dressing

✓ Panzanella

Compressed Melon, Grilled Cucumber, Heirloom Cherry Tomato, Rustic Crouton

✓  Baby Beet Salad

Red Onions, Goat Cheese, Toasted Hazelnuts & Sherry Vinaigrette

Italian Sandwich (cold)

Capicola, Mortadella, Genoa Salami, Smoked Ham, Provolone Cheese, Shredded Lettuce, Tomato, Red Onions, Red Onions, Pepperoncini's, Olive Tapenade, Oil & Vinegar, Dijonnaise, Rustic Baguette

Vegan Chickpea Sandwich with Tahini Mustard (cold)

Red Onion, Celery, Capers and Toasted Sunflower Seeds, Romaine and Sliced Red Tomato

Grilled Chicken Sandwich

Smoked Bacon, Wild Arugula, Sliced Tomato, Pepper Jack Cheese, Chipotle Aioli, Grilled Country Sour Dough Bread

Smoked Black Forrest Ham & Cheese

Black Forrest Ham, Havarti Cheese, Wild Arugula, Brioche

Assorted Chips

Chef's Selection of Gourmet Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$82.00 per person

Executive Lunchbox

Boxed lunches include Whole Fruit, Condiments, Choice of Sandwich, Miss Vicki Potato Chips, Salad, Dessert, and Beverage.

SANDWICH SELECTIONS (Choose up to Three Selections)

Smoked Turkey Pesto

Smoked Turkey Breast, Granny Smith Apple Slaw, Upland Cress, Arugula, Tomato, Marin County Brie Cheese, Cranberry Chutney, French Roll

Curried Chicken Salad

Granny Smith Apple, Spiced Cashew, Sultanas, Arugula, Whole Grain Roll

Roast Beef Steak Sandwich

Sliced Roasted Beef, Watercress, Tomato, Pickled Red Onion, Havarti Cheese, Whole Grain Mustard, Spicy Horseradish Cream, Ciabatta

Grilled Chicken Sandwich

Salinas Baby Greens, Vine Ripe Tomato, Red Onion, Sharp White Cheddar Cheese, Spicy Avocado Puree, Dutch Crunch

Grilled Vegetable Wrap

Balsamic Roasted Portobello Mushrooms, Cherry Tomatoes, Grilled Zucchini, Yellow Squash, Eggplant, Roasted Bell Peppers, Baby Romaine, Feta Cheese, Hummus, Spinach Tortilla

Italian Sandwich

Capicola, Mortadella, Genoa Salami, Smoked Ham, Provolone Cheese, Shredded Lettuce, Tomato, Red Onions, Pepperoncini's, Olive Tapenade, Oil & Vinegar, Dijonnaise, Rustic Baguette

Smoked Black Forrest Ham & Brie

Smoked Black Forrest Ham, Butter Lettuce, Tomato, Marin County Brie, Fig Spread, Dijonnaise, French Roll

Tuna Salad Sandwich

Celery, Granny Smith Apple, Red Onion, Pecans, Green Leaf Lettuce

Vegan Chickpea Sandwich with Tahini Mustard

Red Onion, Celery, Capers and Toasted Sunflower Seeds, Romaine and Sliced Red Tomato

Executive Lunchbox

Boxed lunches include Whole Fruit, Condiments, Choice of Sandwich, Miss Vicki Potato Chips, Salad, Dessert, and Beverage.

SALAD SELECTION (Choice of 1)

- ✓ Fingerling Potato Salad
Celery, Green Onion, Fine Herb, Whole Grain Mustard Vinaigrette

- ✓ Cavatelli Pasta Salad
Roasted Broccoli Rabe, Heirloom Tomato, Kalamata Olive, Pesto Vinaigrette

- ✓ Mixed Greens
Shaved Fennel, Toy Box Tomato, Lemon Vinaigrette

- ✓ Caesar Salad
Croutons, Parmigiano Reggiano and Caesar Dressing

✓ **DESSERT SELECTION** (Choice of 1)

- Chocolate Chip Cookie

- Double Chocolate Brownie

- Raisin Oatmeal Cookie

- Rice Krispies Treat

- Baked Lemon Bar

\$75.00 per person

Executive Lunch Buffet

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

✓ Chef's Freshly Prepared Soup of the Day

CHOICE OF 3 SALADS:

✓  Baby Spinach & Berries

Frisée, Strawberries, Feta Cheese, Candied Almonds, Balsamic Vinaigrette

✓  Sonoma Field Greens

Toy Box Tomatoes, Toasted Walnuts, Goat Cheese, Raspberry Dressing

✓  Greek Salad

Tomato, English Cucumber, Feta Cheese, Olives, Red Onions, Red Wine Vinegar and Extra Virgin Olive Oil

✓  White And Green Grilled Asparagus Salad

Shaved Parmesan, Hard Boiled Egg, Candied Pecan, Whole Grain Mustard Vinaigrette

✓  Vine-Ripe Tomato, Young Arugula

California Fresh Mozzarella Cheese, Aged Balsamic Dressing

✓ Farro Salad

Chick Peas, Cucumbers, Arugula, Chives, Feta Cheese, Dried Cranberry's, Tomato Caper Vinaigrette

✓ Baby Yukon Gold Potato Salad

Chopped Hard Boiled Eggs, Fine Herbs, Apple Cider Vinaigrette

✓ Baby Beet Salad

Mache, Candied Walnuts, Artisan Goat Cheese, Walnut Vinaigrette

✓ Moroccan Saffron Couscous Salad

Baby Arugula, Feta Cheese, Cucumber, Mint

 Black Bean & Quinoa Salad

Mango, Red Onion, Red Bell Pepper, Roasted Corn, Cilantro & Citrus Lime Dressing

✓ Hearts of Romaine Caesar Salad

Brioche Crouton, Shaved Parmigiano Reggiano, Creamy Caesar Dressing

Executive Lunch Buffet

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

CHOICE OF 2 PROTEINS:

-  Grilled Free-Range Chicken Breast
Sautéed Mushrooms, Crispy Shallots, Lemon Dijon Demi-glace

 -  Pan Seared All-Natural Chicken Breast
Roasted Cipollini Onions, Artichokes, Toy Box Tomatoes, Chicken Jus

 -  Grilled Strip Loin of Beef
Pearl Onions, Seasonal Vegetable, Cabernet Reduction

 -  Medallions of Beef Tenderloin
Roasted Cipollini Onions, Sautéed Mushrooms, Bordelaise Sauce

 -  Pan Seared Pacific Salmon
Shaved Fennel, Mandarin Orange, Citrus Sauce

 -  Grilled Pacific Salmon
Toy Box Tomatoes, Seasonal Vegetables, Piperade Sauce

 -  Grilled Pacific Halibut
Seasonal Vegetable, Red Pepper Coulis Sauce

 -  Pan Seared Chilean Sea Bass
Tomato & Black Olive Relish, Chives, Lemon Chardonnay Sauce
- Sautéed Jumbo Shrimp
Toy Box Tomato, Baby Spinach, Pesto Cream, Penne Rigate Pasta

Executive Lunch Buffet

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

CHOICE OF 2 STARCHES:

- ✓  Whipped Sweet Potato
- ✓  Creamy Polenta
Chives, Fontina Cheese
- ✓  Herb Roasted Baby Potatoes
Rosemary, Thyme, Olive Oil
- ✓ Cavatappi Pasta
Wild Arugula, Sundried Tomato, Pesto, Pine Nuts, Parmesan
- ✓ Mac-n-cheese
Fusilli Pasta, Shaved Parmigiano Reggiano, Herb Panko Crust
- ✓  Whipped Mashed Potato
Chives
- ✓ Wild Mushroom Risotto
Chives
- ✓  Classic Potato Gratin
Shaved Parmigiano Reggiano Cheese
- ✓ Toasted Israeli Couscous
Red Bell Pepper, Sundried Tomato, Mint, Saffron
- ✓ Four Cheese Tortellini
Tomato Cream Sauce

Executive Lunch Buffet

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

CHOICE OF ONE VEGETABLE:

-  Blue Lake Green Beans
Lemon Zest

-  Assorted Seasonal Grilled Vegetables
Pesto Scented Tomato Sauce

-  Roasted Mushrooms
Lemon, Garlic, Shallots, Parsley, Sherry Vinegar

-  Steamed Baby Carrots
Fine Herbs

-  Mélange of Fresh Harvest Vegetables
(Seasonal Selection)

Signature Rolls and Creamery Butter

Chef's Selection of Gourmet Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$94.00 per person

Themed Executive Lunch Buffet

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

CATHEDRAL HILL

Chef's Freshly Prepared Soup of the Day

- ✓  Sonoma Field Greens
Toy Box Tomatoes, Toasted Walnuts, Goat Cheese, Raspberry Dressing

 - ✓ Quinoa Salad
Dried Currant, Pine Nut, Fine Herb, Garbanzo, Feta, Sherry Vinaigrette

 - ✓ Hearts of Romaine Caesar Salad
Brioche Crouton, Shaved Parmigiano Reggiano, Creamy Caesar Dressing

 -  Pan Seared All-Natural Chicken Breast
Roasted Cipollini Onions, Artichokes, Toy Box Tomatoes ,Chicken Jus

 -  Pan Seared Pacific Salmon
Shaved Fennel, Mandarin Oranges, Citrus Sauce

 - ✓  Roasted Squash Risotto
Seasonal squash, tarragon, preserved lemon, parmesan, crème fraiche

 -  Herb Roasted Baby Potatoes
Rosemary, Thyme, Olive Oil

 -  Mélange of Fresh Harvest Vegetable
- Signature Rolls and Creamery Butter
- Chef's Selection of Gourmet Desserts
- Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas
- \$90.00 per person

Themed Executive Lunch Buffet

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

TWIN PEAKS

Chef's Freshly Prepared Soup of the Day

- ✓  Greek Salad
Tomato, English Cucumber, Feta Cheese, Olives, Red Onions, Red Wine Vinegar & Extra Virgin Olive Oil
- ✓  Vine-ripe Tomato, Young Arugula
California Fresh Mozzarella Cheese, Aged Balsamic Dressing
- ✓ Moroccan Couscous Salad
Baby Arugula, Feta Cheese, Cucumber, Mint
-  Grilled Free-Range Chicken Breast
Sautéed Mushroom, Crispy Shallots, Lemon Dijon Demi-Glace
-  Grilled Pacific Halibut
Seasonal Vegetable, Red Pepper Coulis Sauce
- ✓ Mac-N-Cheese
Fusilli Pasta, Shaved Parmigiano Reggiano, Herb Panko Crust
- ✓  Classic Potato Gratin
Shaved Parmigiano Reggiano Cheese
-  Mélange of Fresh Harvest Vegetables
- ✓ Signature Rolls and Creamery Butter
- ✓ Chef's Selection of Gourmet Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$94.00 per person

Themed Executive Lunch Buffet

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

NOB HILL

Chef's Freshly Prepared Soup of the Day

- ✓  Baby Spinach & Berries
Frisée, Strawberries, Feta Cheese, Candied Almonds, Balsamic Vinaigrette

 - ✓ Farro Salad
Chick Peas, Cucumber, Arugula, Chives, Feta Cheese, Dried Cranberries Tomato Caper Vinaigrette

 - ✓ Beet Salad
Dandelion, Candied Walnuts, Artisan Goat Cheese, Walnut Vinaigrette

 -  Medallions Of Beef Tenderloin
Roasted Cipollini Onions, Mushrooms, Bordelaise Sauce

 -  Pan Seared Chilean Sea Bass
Tomato & Black Olive Relish, Chives, Lemon Chardonnay Sauce

 - ✓  Whipped Mashed Potato
Chives

 - ✓ Toasted Israeli Couscous
Red Bell Pepper, Sundried Tomato, Mint, Saffron

 -  Steamed Baby Carrots
Fine Herbs

 - ✓ Signature Rolls and Creamery Butter

 - ✓ Chef's Selection of Gourmet Desserts
- Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas
- \$102.00 per person

Themed Executive Lunch Buffet

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

MISSION

✓ Mission Style Chicken Tortilla Soup

Crispy Tortilla Strips, Green Onion Lime Sour Cream

🌿 Fire Roasted Corn & Black Bean Salad

Red Peppers, Green Onions, Tomato Cilantro Dressing

✓ Baby Romaine Lettuce

Queso Fresco, Cucumbers, Toy Box Tomatoes, Jalapeño Dressing

✓ Red Chile Braised Beef

Roasted Tomato, Pickled Onion, Cilantro

🌿 Achiote Marinated Grilled Chicken Fajitas

Assorted Julienne Bell Peppers & Onions with Cilantro

🌿 Vegetarian Stuffed Peppers

Red Rice, Zucchini, Pinto Beans, Charred Corn, Cotija, Avocado Crema

🌿 Roasted Corn & Charred Pepper Succotash

🌿 Red Chili Rice

Tomato & Peas

✓ Warm Flour and Corn Tortillas

✓ Condiments of Salsa, Sour Cream, Shredded Cheese, Shredded Lettuce, Casa Sanchez & Guacamole

✓ Chef's Selection of Gourmet Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$92.00 per person

Themed Executive Lunch Buffet

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

NORTH BEACH

✓ Tuscan White Bean and Garlic Soup
Spinach, Tomato and Parmesan Reggiano

✓ Caesar Salad
Sourdough Croutons, Baby Romaine Hearts, Sundried Tomatoes, Parmesan Cheese, Classic Caesar Dressing

✓ 🌿 Fresh Tomatoes & Fresh Mozzarella
Basil, Aged Balsamic Reduction

Farro & Wild Arugula Salad
Baby Tomatoes, Nicoise, Olives, Feta Cheese, Toasted Pine Nuts, Lemon Basil Vinaigrette

🌿 Grilled Pacific Halibut
Tomato Basil Caper Sauce

🌿 Seared Free Range Chicken
Pancetta, Cipollini Onions, Mushrooms & Marsala Sauce

✓ Cavatappi Pasta
Wild Arugula, Sundried Tomato, Pesto, Parmesan

✓ 🌿 Assorted Seasonal Grilled Vegetables
Pesto Marinated & Aged Balsamic Vinegar Reduction

✓ 🌿 Roasted Italian Potatoes
Italian Seasoning, Garlic, Paprika and Parmesan Cheese

✓ Tiramisu

✓ Signature Rolls and Creamery Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$92.00 Per Person

Themed Executive Lunch Buffet

Per person pricing based on 1½ hours of service.

An additional \$5.00 per guest will be added for groups below 20 persons.

MEDITERRANEAN

- ✓  Lemon Turmeric Lentil Soup
Sautéed kale, carrot, red lentil

-  Tabbouleh Salad
Cucumber, Tomatoes, Parsley, Mint

- ✓  Baba Ghanoush, Hummus
Grilled Pita

- ✓  Greek Salad
Cucumbers, Feta Cheese, Red Onions, Tomatoes, Kalamata Olives

-  Shrimp Skewers
Kalamata Olives, Red Onions, Cherry Tomatoes and Fresh Dill

- Grilled Chicken Kabobs
Ground Chicken with Lemon and Shallots with Tzatziki Sauce

- ✓  Vegetable Rice Pilaf

- ✓  Mediterranean Saffron Couscous
Seasonal Vegetables

- ✓  Grilled Vegetables
W/ Pesto

- ✓  Chef's Selection of Gourmet Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$92.00 per person

Dinner Hors d'Oeuvres

Minimum of 25 pieces per item.

COLD HORS D'OEUVRES

- ✓ Marin County Brie Crostini, Muscat Grape
- ✓ Sonoma Goat Cheese, Brioche, Fruit Chutney
Pear, Prosciutto, Point Reyes Blue Cheese Roulade
- ✓ Wild Mushroom, Roasted Garlic Crostini, EVO
- ✓ Endive, Gorgonzola Mousse, Caramelized Walnuts
- ✓ Watermelon Pops, Feta Cheese, Micro Basil & Balsamic Reduction
- ✓  Caprese Skewer, Baby Tomato, Ciliegine Mozzarella, Basil, Balsamic Reduction
-  San Daniele Prosciutto, Asparagus Spear, Basil Cream
Chili Glazed Tofu Skewer
- ✓ Charred Edamame Crostini, Edamame Puree, Cashew Cream, Micro Thyme
-  Sesame Tuna Cone, Pickled Ginger, Avocado, Tobiko, Sesame Cone
\$11.00 per piece

- Deviled Eggs, Capers, Crispy Bacon
-  Chili Shrimp, English Cucumber Round
- Applewood Smoked Salmon, Pumpnickel, Chive Cream Cheese
-  Beet Tartare, Endive, Micro Arugula, Crumbled Walnut, Sherry Dressing
Dungeness Crab Salad Tartlet
-  Steamed Yukon Gold Potato, Smoked Salmon, Caviar
Ahi Tuna Poke, Cucumber
Lobster Medallion, Yukon Gold Potato, Crème Fraîche, Caviar
Smoked Duck Breast, Fig Spread, Camembert, Micro Arugula, Brioche
Ahi Tuna Tartare, Avocado, Chives, Sesame Soy, Cucumber
Beef Tenderloin Carpaccio, Horseradish Cream, Parmesan, Micro Arugula
\$14.00 per piece

Dinner Hors d'Oeuvres

Minimum of 25 pieces per item.

HOT HORS D'OEUVRES

- ✓ Stuffed Mushroom, Boursin Cheese, Sundried Tomato Lemon Garlic Aioli
 - ✓ Mushroom Risotto Arancini, Tomato Basil Sauce
Chorizo & Cheese Arancini, Romesco Sauce
 - ✓ Vegetable Pot Stickers, Spicy Honey Soy Dipping Sauce
 - ✓ Breaded Artichoke W/ Goat Cheese, Sundried Tomato Aioli
 - ✓ Brie & Raspberry Filo Cup
 - ✓ Vegetable Spring Rolls, Thai Chili Dipping Sauce
 - ✓ Indian Vegetable Samosa, Tamarind Dipping Sauce
 - 🌿 Indonesian Beef Satay, Cucumber Raita
 - 🌿 Chicken Satay, Thai Peanut Chili Sauce
 - 🌿 Smoked Bacon, Blue Cheese, Wrapped Date
 - Beef Empanadas, Piquillo Pepper Sauce
 - Saucisson En Croute (Pig in a Blanket), Apricot Dijon Mustard
 - Artichoke Croquette, Olive Tapenade, Goat Cheese
 - Bacon Wrapped Date, Manchego, Marcona Almons, Chili Glaze
 - Squash Cups, Cashew Crema, Quinoa, Romesco Sauce
 - Korean Short rib Skewer, Gochujang, Honey Glaze
 - Peruvian Chicken Skewer, Ginger Lime Aioli
 - Tandoori Salmon Skewers, Dried fig Chutney
 - Asian Meatballs, Sesame, Green Onions
- \$11.00 per piece

- Grilled Salmon Satay, Lemon Dill Yogurt Sauce
 - Mini Beef Wellington, Red Wine Bordelaise
 - 🌿 Grilled Lamb Chops W/ Rosemary Jus
 - 🌿 Sea Scallop Wrapped In Maple Bacon, Lemon Aioli
 - Coconut Shrimp, Tangy Chili Sauce
 - Dungeness Crab Cakes, Spicy Remoulade Sauce
 - 🌿 Jumbo Prawns, Pancetta, Organic Tomato Butter Sauce
 - Kobe Beef Slider, Chive Aioli, Brioche Bun
 - Fried Dragon Shrimp Roll, Thai Coconut Curry Dip
- \$14.00 per piece

Carving Station

Uniformed Carver required at \$250.00. One Carver recommended per 75 guests.
Per person pricing based on 1½ hours of service.

All selections on this page are gluten free, when consumed without accompanying rolls:

Free Range Turkey Breast

Citrus Cranberry Relish, Honey Dijon Aioli, Sage Turkey Gravy, Silver Dollar Rolls
\$21.00 per person (minimum of 40 guests)

Rosemary Roasted Prime Rib of Beef

Black Pepper Horseradish Cream, Whole Grain Mustard, Rye Whiskey Jus, Brioche Rolls
\$32.00 per person (minimum of 30 guests)

Pomegranate Molasses Glazed Ham

Dijon Mustard, Ras el Hanout Aioli, Silver Dollar Rolls
\$18.00 per person (minimum of 40 guests)

Roasted Garlic Butter Whole Beef Tenderloin

Chive Horseradish Crème Fraiche, Chimichurri, Red Wine Jus, Brioche Rolls
\$15.00 per person (minimum of 100 guests)

Roasted Steamship Round

Dijon Mustard, Horseradish Chives Cream, Herbed Aioli, Beef Au Jus, Silver Dollar Rolls
\$18.00 per person (minimum of 100 guests)

Roast Alaska King Salmon

With Garlic and Citrus Glaze
\$18.00 per person (minimum of 100 guests)

Baked Brie

En Croute with Raspberry Jam
\$275.00 serves 25 people

Roast Alaska King Salmon en Croute

Tarragon cream sauce, whole grain mustard, roasted garlic aioli
\$18.00 per person (minimum of 100 guests)

Specialty Stations

Minimum of 25 guests and 1½ hour service time.
Uniformed Chef (required on select stations) at \$250.00.

✓ **Local Artisanal Cheeses**

Garnished with Dried Fruits and Nuts Assorted Crackers and Sliced Baguettes
\$32.00 per person

Wine Country Sampler

Assorted Imported and Domestic Artisanal Cheeses, Assorted Seasonal Accompaniments
Variety of Local Artisanal Cold Cuts, Homemade Country-Style Pâté, Assorted Mustards
Focaccia, Baguettes
\$39.00 per person

Sliders Station

Kobe Beef, Dungeness Crab, Falafel Sliders on Assorted Slider Rolls
Chipotle Ketchup, Truffle Chive Aioli, Sriracha Aioli, Curry Lime Aioli, Honey Dijon Mustard
Organic Roma Tomatoes, Boston Lettuce, Sliced Red Onions
\$42.00 per person

Potato Martini Bar

Crispy Yukon Gold Potatoes, Roasted Garlic Mashed Potatoes, Sweet Potato Fries
Bacon Bits, Sour Cream, Chopped Tomatoes, Roasted Garlic, Sautéed Mushrooms, Cheddar
Cheese, Scallions, Sriracha Aioli
\$28.00 per person

Mediterranean Station

- ✓ Hummus, Baba Ghanoush, Grilled Pita Bread
 - ✓ Grilled Marinated Portobello Mushrooms and Eggplants, Aged Balsamic Reduction Saffron
 - ✓ Couscous with Lemon Zest, Watercress, and Toasted Pine Nuts
 - ✓ Prosciutto-Wrapped Asparagus
 - ✓ Assorted Marinated Olives
 - Herb Focaccia
- \$38.00 per person

✓ **Grilled Vegetable Display**

Assorted Squash and Peppers, Portobello Mushrooms, Seasonal Vegetable, Tomatoes, with
Pesto and Shredded Parmesan Cheese
Focaccia and Assorted Breads
\$22.00 per person

✓ **Seasonal Vegetable Crudités**

With Basil, Garlic and Paprika Aioli
\$20.00 per person

Specialty Stations

Minimum of 25 guests and 1½ hour service time.
Uniformed Chef (required on select stations) at \$250.00.

Definitely Sushi

Assorted Sushi and Sashimi
Pickled Ginger, Soy, Wasabi
\$76.00 per person

Sushi Station Active

Assorted Sushi Rolls and Nigiri
Vegetarian options available.
\$35.00 per person
Uniformed chef required at \$2500.00

Dim Sum Bar

Duck Spring Roll, Shrimp Dumpling, BBQ Pork Bao, Pork Potsticker,
Assorted Vegetable Dumpling, Chicken Siu Mai
\$35.00 per person

North Beach Station

Option 1

Action Station (Uniformed Chef Required at \$250.00)
Cheese or Portobello Mushroom Ravioli
Rainbow Rotini Pasta
Roasted Garlic Cream Sauce, Marinara Sauce, Pesto Sauce
Diced Chicken, Plum Tomatoes, Red Bell Pepper, Onions, Spinach, Mushrooms, Roasted Garlic,
Extra Virgin Olive Oil, Chives, Shredded Parmesan
Garlic Bread, Focaccia
\$52.00 per person

Option 2

Portobello Mushroom Ravioli
Roasted Garlic Cream, Forest Mushrooms, Zucchini and Squash
Farfalle Pesto Pasta
Heirloom Tomato, Pine Nuts, Basil
Penne, Marinara or Arrabiata
San Marzano, Basil and Shaved Parmesan Cheese
Garlic Bread, Focaccia
\$52.00 per person

Prices do not include the 24% Service Charge and applicable Sales Tax



Specialty Stations

Minimum of 25 guests and 1½ hour service time.

Fisherman's Wharf/ Raw Bar

Raw Bar on Ice: East & West Coast Oysters, Poached Prawns, Snow Crab Claws, Horseradish Cocktail Sauce, Remoulade Sauce Champagne Mignonette, Lemon Wedges Bay Scallop Ceviche, Crab & Avocado Parfait, Tuna Tartare
\$88.00 per person

South of Market

Tortilla Chips
Casa Sanchez Salsa, Guacamole
Spanish-Style Paella, Shrimp, Mussels, Clams, Chicken, Andouille Sausage, Saffron Rice
Build-Your-Own Fajitas:
-Achiote Marinated Grilled Chicken & Beef Fajitas
-Assorted Julienne Bell Peppers & Onions with Cilantro
Tomatoes, Sweet Onion, Organic Cilantro, Lettuce, Jalapeños
Queso Fresco, Cilantro Lime Sour Cream
Warm Soft Flour and Corn Tortillas
\$60.00 per person

Dessert Station

Minimum of 25 guests and 1½ hour service time.
Uniformed Chef (required on select stations) at \$250.00.

✓ **Death by Chocolate**

Warm Bittersweet Chocolate Fondue with Seasonal California Fruits and Berries, Marshmallows and Pound Cake
Variety of Truffles
Chocolate-Dipped Strawberries
Handcrafted Petit Fours Macaroons
Homemade Chocolate Chip Cookies
\$40.00 per person

✓ **Ice Cream Station** - Minimum 75 guests

Assorted Ice Creams, Hot Fudge & Caramel Sauce, Candies and Toppings
\$30.00 per person (Uniformed Chef required)

✓ **Your Favorite Cheesecake**

Mini New York Cheesecake
Blueberry, Cherry, Pineapple Topping
Whipped Cream
Assorted Sauces
\$32.00 per person

✓ **Assorted Mini Dessert Display** (choose 3 items)

Chocolate Dipped Strawberries
Cream Puff
Mini Fresh Fruit Tartlet
Cannoli (Ricotta or Mocha)
Petite Fours
Chocolate Truffles
\$25.00 per person

Macaroon Tree Display

Chef's Whimsical Dessert Display of Macaroons, Bonbons, and Petite Fours
\$45.00 per person

Streets of San Francisco Buffet

Our streets of San Francisco menu exemplifies the diverse neighborhoods and the ethnic food Preparations found in our city by the bay.

For dinner service, prices are based on 1½ hours of food service. Minimum of 75 guests.

NORTH BEACH STATION

- ✓ Caesar Salad
Baby Romaine Hearts, Sundried Tomatoes, Parmesan Cheese, Classic Caesar Dressing

Gourmet Flat Bread Pizzas:

- ✓ -Grilled Tomato, Prosciutto, Pesto, Fontina Cheese
- ✓ -Wild Mushroom, Cheesy White Sauce, Baby Arugula, Truffle
- ✓ -Cauliflower Flat Bread with Vine-Ripe Tomato, Fresh Mozzarella, Balsamic Reduction, Torn Basil

Pastas:

- ✓ -Four Cheese Tortellini
Roasted Garlic Cream Sauce, Asiago Cheese
- ✓ -Cavatappi Pasta
Wild Arugula, Sundried Tomato, Pesto, Pine nuts, Parmesan

- ✓ Served with Garlic Bread

CHINATOWN

Steamed Dim Sum

Fried Egg Rolls

Baked Pork Buns

Pot Stickers

Assorted Dipping Sauces

Peking Duck

Mu Shu Buns, Hoisin Sauce, Water Chestnuts, Bamboo Shoots, Hoisin Sauce, Scallions

Chinatown Fried Rice

FISHERMAN'S WHARF

Raw Bar on Ice: Local Oyster, Jumbo Prawns, Snow Crab Claws

Lemon Wedges, Spicy Cocktail Sauce, Spicy Remoulade Sauce, Rice Wine Mignonette

Fresh Dungeness Crab Cakes

Spicy Remoulade

Streets of San Francisco Buffet

Our streets of San Francisco menu exemplifies the diverse neighborhoods and the ethnic food Preparations found in our city by the bay.

For dinner service, prices are based on 1½ hours of food service. Minimum of 75 guests.

JAPANTOWN

Sushi and Sashimi Bar

Pickled Ginger, Wasabi and Soy Sauce

Grilled Miso Marinated Salmon

Toasted Sesame Seeds, Coriander, Ponzu Sauce

Grilled Ginger & Garlic Beef Tenderloin Steak

Broccoli, Spicy Honey Black Peppercorn Sauce

THE MISSION

-  Achiote Marinated Grilled Chicken & Beef Fajitas
-  Assorted Julienne Bell Peppers & Onions with Cilantro

-  Diced Tomatoes, Sweet Onion, Organic Cilantro, Lettuce, Jalapeños
-  Queso Fresco, Cilantro Lime Sour Cream

-  Warm Soft Flour and Corn Tortillas

-  Red Chili Rice
- Tomato & Peas

-  Black Beans

GHIRARDELLI SQUARE

Chef's Selection of Gourmet Desserts

Warm Bittersweet Chocolate Fondue

Seasonal California Fruits and Berries

Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Teas

****This Menu May Not Be Modified****

\$250.00per person

Plated Dinners

Dinner menus are offered with a three-course minimum, choice of Starter, Entrée, and Dessert.

Dinners are served with Signature Rolls, Sweet Creamery Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas.

An additional \$5.00 per guest will be added for groups below 20 persons.

STARTERS

SOUPS

- ✓ Creamless Tomato Bisque
Plum Tomato, Roasted Garlic, Basil Oil

- Fisherman's Warf Crab Chowder
Corn, Onions, Yukon Potato, Dungeness Crab

- ✓  Hearty Potato Leek Soup
Topped with Chives

-  Roasted Butternut Squash
Fresh Dill, Pepita Seeds

- ✓ Vegetable Minestrone
Saffron Orzo Pasta

- ✓ Tuscan Vegetable White Bean Soup
Tomatoes, Parmesan

-  Lobster Bisque
Tarragon Crème Fraiche

Plated Dinners

Dinner menus are offered with a three-course minimum, choice of Starter, Entrée, and Dessert.

Dinners are served with Signature Rolls, Sweet Creamery Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas.

An additional \$5.00 per guest will be added for groups below 20 persons.

STARTERS

SALADS

- ✓ Roasted Root Vegetables
Sonoma Goat Cheese, Maple Hazelnuts, Pear Vanilla Vinaigrette
- ✓ Mixed Baby Greens
Grilled Broccoli, Blistered Toy Box Tomato, Olive Oil Croutons, Sherry Vinaigrette
- ✓ Arugula
Quinoa, Red Onion, Feta Cheese, Champagne Vinaigrette
- ✓ Baby Sweet Gem
Cucumber, Watermelon Radish, Castelvetrano Olives, Grilled Scallions, Sage Ranch Dressing
- ✓ Roasted Baby Beets
Goat Cheese Mousse, Candied Hazelnut, Shaved Fennel, Roasted Grapes, White Balsamic Vinaigrette
- ✓ Haricot Verts Salad
Confit Toy Box Tomato, Fromage Blanc, Fine Herbs, Roasted Garlic Vinaigrette
- ✓ Asian Greens
Tatsoi, Mustard Greens, Julienne Peppers, Green Onions, Cucumber, Carrot, Sesame Ginger Vinaigrette

Plated Dinners

Dinner menus are offered with a three-course minimum, choice of Starter, Entrée, and Dessert.

Dinners are served with Signature Rolls, Sweet Creamery Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas.

An additional \$5.00 per guest will be added for groups below 20 persons.

APPETIZERS

Crab & Grapefruit Risotto

Dungeness Crab, Thyme, Parmesan, Ruby Red Grapefruit, Truffle Oil
Add \$20.00

Lobster Ravioli

Tomato Cream, Tarragon, Preserved Lemon, Braised Kale
Add \$20.00

Burrata

Oven Dried Tomato, Arugula Pistachio Pesto, Arugula, Balsamic Vinaigrette
Add \$20.00

Dungeness Crab Cake

Shaved Fennel, Citrus, Louis Aioli
\$20.00

Chilled Prawns

Crispy Polenta Croutons, Cured Tomato, Lemon, Parsley Pesto
\$20.00

Forbidden Rice Risotto

Roasted Root Vegetable, Five Spice Roasted Vegetable Jus
\$20.00

Plated Dinners

Dinner menus are offered with a three-course minimum, choice of Starter, Entrée, and Dessert.

Dinners are served with Signature Rolls, Sweet Creamery Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas.

An additional \$5.00 per guest will be added for groups below 20 persons.

ENTREES

Pacific Grilled Salmon

Vegetable and Potato Hash, Rainbow Chard, Grilled Asparagus, Tomato Vinaigrette
\$108 per person

Snapper

Nicoise Style, Haricot Vert, Roasted Fingerlings, Oven Dried Tomatoes, Olive Tapenade
\$115.00 per person

Miso Glazed Atlantic Cod

Seared Bok choy, Japanese Sweet Potato Puree, Sesame Soy Drizzle, Shitake Mushroom Pea Shoots
\$115.00 per person

Seared Halibut

Farro Risotto, Seasonal Squash, Maitake Mushroom, Braised Greens, Garlic Beurre Blanc, Chive Oil
\$115.00 per person

Lamb Rack

Goat Cheese Heirloom Grits, Braised Broccolini, Greens, Rosemary Jus
\$124.00 per person

Grilled New York Strip Steak

Potato Leek Galette, Roasted Heirloom Carrots, Bourbon Demi, Truffle Compound Butter
\$122.00 per person

Braised Beef Short Rib

Crème Fraiche Potato Puree, Heirloom Carrot, Red Wine Jus, Parsley Pesto
\$120.00 per person

Grilled Tenderloin

Roasted Garlic Potato Puree, Seasonal Vegetables, Red Wine Demi
\$120.00 per person

Sake Soy Braised Short Rib

Grilled Green Onion Potato, Seared Bok Choy, Braised Reduction
\$120.00 per person

Plated Dinners

Dinner menus are offered with a three-course minimum, choice of Starter, Entrée, and Dessert. Dinners are served with Signature Rolls, Sweet Creamery Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas.

An additional \$5.00 per guest will be added for groups below 20 persons.

Roasted Chicken Breast

Parsnip Potato Puree, Rainbow Cauliflower, Heirloom Carrots, Whole Grain Mustard Reduction
\$108 per person

Herb Grilled Chicken

Salt Roasted Marble Potato, Wild Mushroom, Brussel Sprouts
\$108 per person

Pan Roasted Chicken Breast

Truffle Polenta Cake, Charred Broccolini, San Marzano Tomato Emulsion
\$108 per person

Mediterranean Chicken

Herb Orzo, Kalamata Olive, Roasted Peppers, Chickpea, Preserved Lemon Jus
\$108 per person

Seared Duck Breast

French Lentils, Root Vegetables, Glazed Carrots, Spiced Dried Cherry Jus
\$112 per person

Seasonal Squash Risotto

Fine Herb, Crème Fraiche, Micro Greens Salad
\$81 per person

Vegetable Gratin

Seasonal Vegetables, Parmesan Cheese, Roasted Garlic Tomato Emulsion
\$81 per person

Vegetable Wellington

Roasted Mushroom, Root Vegetables, Phyllo Dough, Piquillo Puree, Frisée
\$81 per person

Mushroom Gnocchi

Foraged Mushrooms, Wilted Spinach, Brown Butter, Sage
\$81 per person

Plated Dinners

Dinner menus are offered with a three-course minimum, choice of Starter, Entrée, and Dessert.

Dinners are served with Signature Rolls, Sweet Creamery Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas.

An additional \$5.00 per guest will be added for groups below 20 persons.

DUETS

-  **Grilled All-Natural Chicken Breast & Dungeness Crab Cake**
Baby Zucchini, Baby Carrot, Herb Roasted Tomato, Truffle Chive Mashed Potato, Natural Jus, Mango Citrus Sauce
\$128.00 per person

-  **Beef Tenderloin & Butter Poached Lobster Tail**
Haricot Verts, Baby Rainbow Carrots, Herb Roasted Tomato, Parsnip Puree, Cabernet Sauce, Drawn Butter
\$142.00 per person

-  **New York Strip Steak & Jumbo Prawns**
Baby Rainbow Carrots, Seasonal Vegetables, Herb Roasted Tomato, Braised Fennel, Potato Gratin, Merlot Sauce & Béarnaise
\$132.00 per person

-  **Australian Lamb Chop & Roasted Pacific Halibut**
Seasonable Vegetable Ratatouille, Crushed Fingerlings Potatoes, Mint Chutney
\$138.00 per person

Plated Dinners

Dinner menus are offered with a three-course minimum, choice of Starter, Entrée, and Dessert.

Dinners are served with Signature Rolls, Sweet Creamery Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas.

An additional \$5.00 per guest will be added for groups below 20 persons.

DESSERTS

- ✓ Classic Crème Brûlée
Chocolate Cigar, Fresh Blueberries
- ✓ Fresh Fruit Tart
Raspberry Coulis
- ✓ Chocolate Terrine
Raspberry Crème, Fresh Raspberries
- ✓ New York Cheese Cake
Fruit Coulis and Fresh Seasonal Berries
- ✓ Tiramisu
Amaretto Sponge, Mascarpone Mousse, Chocolate Biscotti
- ✓ Chocolate Trilogy
Chocolate Genoise with White, Milk, and Dark Chocolate Mousse, Vanilla Bean-Infused Caramel Sauce
- ✓ Strawberry Shortcake
Vanilla Pound Cake, Fresh Strawberries, Chantilly Crème
- ✓ Vegan Baked Apple
With Coconut Crème Anglaise or Almond Butter Stuffed Apple with Coconut Ice Cream
- ✓ Coconut Rice Pudding
Chocolate Rice Pudding, Pistachio

Dinner Buffet

The following dinner buffets have a fifty guest minimum unless noted.

For groups of less than 50, please add \$12.00 per person. Service time for food buffets is 1½ hours.

MONTGOMERY

- ✓ Hearty Potato Leek Soup
Chives

- ✓ Local Asparagus Salad
Shaved Parmesan, Hard Boiled Egg, Toasted Pecan, White Balsamic Vinaigrette

- ✓ Baby Beet Salad
Pickled Red Onions, Goat Cheese, Toasted Hazelnuts, Micro Arugula, Sherry Vinaigrette

- ✓ Prime Beef Flat Iron Steak
Cipollini Onions, Chives, Bordelaise Sauce

- ✓ Grilled Pacific Salmon
Shaved Fennel, Dill, Mandarin Orange, Lemon Pepper Cream Sauce

- ✓ Portobello Ravioli
Champignons Mushrooms, Seasonal Vegetables, Truffle Scented Parmesan Cream Sauce

- ✓ Roasted Baby Carrots w/ Fine Herbs

- ✓ Oven Roasted Fingerling Potatoes
Fine Herbs

Freshly Baked Rolls and Sweet Creamery Butter

Homemade Miniature Desserts and Selection of Chocolate Truffles

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$115.00 per person

Dinner Buffet

The following dinner buffets have a fifty guest minimum unless noted.

For groups of less than 50, please add \$12.00 per person. Service time for food buffets is 1½ hours.

MARKET

- ✓ Tomato Quinoa Basil Soup
Garlic Sourdough Croutons

- ✓ 🌿 Baby Sonoma Field Greens
Toy Box Tomatoes, Toasted Pecans, Point Reyes Blue Cheese, House Vinaigrette

- ✓ 🌿 Baby Spinach Salad
Watercress, Frisée, Poached Pear, Pickled Onions, Baby Tomatoes, Balsamic Vinaigrette

- ✓ 🌿 Parmesan Herb Potato Salad
Green Beans, Shallots, Chives, Garlic Sauce

- ✓ 🌿 Seared Pacific Salmon
Crispy Artichokes, Saffron Cream Sauce

- ✓ 🌿 Grilled Chicken Breast
Asparagus Spears, Toy Box Tomato, Natural Jus

- ✓ 🌿 Pan Seared Beef Tenderloin
Forrest Mushrooms, Red Wine Demi-Glace

- ✓ 🌿 Roasted Marble Potato
Fine Herbs

- ✓ Assorted Seasonal Grilled Vegetables
Pesto Scented Tomato Sauce

- ✓ Signature Rolls and Creamery Butter

- ✓ Chef's Selection of Gourmet Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$115.00 per person

Dinner Buffet

The following dinner buffets have a fifty guest minimum unless noted.

For groups of less than 50, please add \$12.00 per person. Service time for food buffets is 1½ hours.

CALIFORNIA

Fisherman's Warf Crab Chowder

Corn, Onions, Peppers, Yukon Potato, Dungeness Crab

 Grilled Asparagus Salad
Toasted Hazelnuts, Prosciutto, Shaved Parmesan, Lemon Dressing

✓  Organic Sonoma Field Greens
Toy Box Tomatoes, Toasted Walnuts Goat Cheese, Raspberry Dressing

✓  Vine-Ripe Tomato, Young Arugula
California Fresh Mozzarella Cheese, Aged Balsamic Dressing

 Australian Lamb Chops
Seasonal Baby Vegetable Ratatouille, Garlic Rosemary Demi-Glace

 Grilled Chilean Sea Bass
Braised Red Chard, Lemon Sill Caper Sauce

 Pan Seared All-Natural Chicken Breast
Forest Mushrooms, Seasonal Vegetables, Lemon Thyme Garlic Red Wine Sauce

✓  Classic Yukon Gold Potato Gratin
Emmental Cheese

 Mélange of Fresh Harvest Vegetables
(seasonal selection)

✓ Signature Rolls and Creamery Butter

✓ Chef's Selection of Gourmet Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$112.00 per person

Dinner Buffet

The following dinner buffets have a fifty guest minimum unless noted.

For groups of less than 50, please add \$12.00 per person. Service time for food buffets is 1½ hours.

GRAND AVENUE

- ✓  Hot & Sour Soup
Mushrooms, Tofu, Bamboo Shoots

- ✓ Chinatown Chop Salad
Hearts of Romaine, Red and Green Cabbage, Red Pepper, Sprouts and Snap Peas
with a Sesame Ginger Dressing

- ✓  Green Papaya Salad
Cucumber, Red Pepper, Mango, Red Onion, Crushed Toasted Peanuts, Coriander, Chili Lime
Dressing

- Grilled Miso Marinated Chilean Sea Bass
Toasted Sesame Seeds, Coriander, Mango Sauce

- ✓  Steamed Baby Bok Choy
Chili Flakes, Garlic, Sesame Seeds, Light Soy Sauce

- ✓  Stir Fry Vegetables
Broccoli, Peppers, Onions, Mushrooms, Ginger, Garlic, Light Soy

- ✓ Vegetable Egg Fried Rice

- ✓ Chef's Selection of Gourmet Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$109.00 per person

Beverage Service

Hosted Bar

Service Charge and Applicable Sales Tax will be added to the Following Prices

House Brands	\$16.00	Imported Beers	\$12.00
Premium Brands	\$18.00	Micro-Brewery Beers	\$12.00
Cordial Service	\$19.00	Domestic Beers	\$11.00
House Wines	\$17.00	Non-Alcoholic Beers	\$10.00
House Sparkling Wine	\$17.00	Mineral Waters	\$8.50
		Soft Drinks	\$8.50

Hosted Bar (Per Person, Per Hour)

Service Charge and Applicable Sales Tax will be added to the Following Prices

This Package includes either House or Premium Brands, Imported & Micro-Brewery Beers, Domestic & Non-Alcoholic Beers, House Wines, Assorted Mineral Waters, Soft Drinks and Juices

House Brands		Premium Brands	
One Hour	\$33.00	One Hour	\$37.00
Two Hours	\$49.00	Two Hours	\$57.00
Three Hours	\$64.00	Three Hours	\$75.00

Soft Bar

Service Charge and Applicable Sales Tax will be added to the Following Prices

Soft Bar packages include Sparkling Wine, House Wine, Imported & Domestic Beer, Mineral Waters and Soft Drinks

One Hour	\$25.00	Two Hour	\$37.00	Three Hour	\$41.00
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Upgraded Water

Evian	\$9.00 per bottle
S. Pellegrino	\$9.00 per bottle

No-Host Bar

Service Charge and Applicable Sales Tax will be added to the Following Prices

House Brands	\$18.00	Imported Beers	\$13.00
Premium Brands	\$20.00	Micro-Brewery Beers	\$13.00
Cordial Service	\$21.00	Domestic Beers	\$12.00
House Wines	\$18.00	Non-Alcoholic Beers	\$11.00
House Sparkling Wine	\$18.00	Mineral Waters	\$9.50
		Soft Drinks	\$9.50

One (1) Bartender recommended for each one hundred guests. Bartender Fees are \$325.00 per bartender for the first 3 hours. Each hour or fraction thereof following the first 3 will be charged at \$50.00, per hour or fraction thereof. Overtime fees cannot be waived. Bartender fees are not waived regardless of revenue.

Beverage Station Attendant Fee is \$160.00 per 2 hours, or fraction thereof, and cannot be waived.

** Please ask your catering sales manager about upgrading your wine selection.

Beverage Service

House Brands

Four Roses Bourbon
Bombay Original Gin
Famous Grouse Scotch
New Amsterdam Vodka

Hennessey VS Cognac
Cruzan Rum
Corazon Blanco Tequila
Bushmills Whiskey

Premium Brands

Maker's Mark Bourbon
Bombay Sapphire Gin
Dewar's Sapphire Gin
Tito's Vodka
Don Julio Blanco Tequila

Jameson Whiskey
Remy VSOP Cognac
Myer's Dark Rum
Bacardi Silver Rum
Don Julio Reposado Tequila

Imported Beer

Heineken, Corona, and Stella Artois

Micro-Brewery Beer

Lagunitas Little Sumpin Sumpin and Dogfish Head 60 Minute IPA

Domestic Beer

Budweiser and Miller Lite

Mineral Waters

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, and Club Soda

Beverage Service

All beverages must be purchased from the hotel.

CATERING WINE LIST

The wines on this list have been selected by the InterContinental San Francisco to showcase the dynamic wineries that surround our wonderful city and from other exceptional areas around the globe. They have been chosen for their consistency and ability to pair well with the cuisine offered by our culinary team.

We proudly select these wines from both large established wineries and small family operations. Both strive for superior quality and consistency year after year. Should you not see a wine on this list that you desire, please inquire and we will be happy to check availability

"Avant d'etre bon, un vin doit etre vrai"
"Before being good, a wine must be true"
Nicolas Joly ~ Winemaker

Champagnes and Sparkling Wines

House Sparkling Wine	\$62.00
Domaine Chandon, Sparkling Brut, CA	\$65.00
Villa Sandi Il Fresco, Prosecco, Veneto, Italy	\$65.00
Moët & Chandon Rosé Imperial, Champagne	\$135.00
Veuve Clicquot, Yellow Label, France	\$139.00
Dom Pérignon, Champagne	\$450.00

Light/Medium-Bodied, Dry White Wines

Girard, Sauvignon Blanc, Napa Valley, CA	\$56.00
Sonoma Cutrer, Chardonnay, Sonoma Coast, CA	\$78.00

Full-Bodied, Dry White Wines

Seeker, Chardonnay, California	\$56.00
Chateau St. Jean, Chardonnay, Sonoma, CA	\$66.00
Rodney Strong, Chardonnay, Sonoma County, CA	\$62.00
Le Crema, Chardonnay, Russian River, CA	\$79.00

Rosé Wines

Day Owl, Rosé, California	\$68.00
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Beverage Service

All beverages must be purchased from the hotel.

Light/Mild, Fruity Red Wines

Sea Glass, Pinot Noir, Santa Barbara, CA ** \$56.00

Medium-Bodied, Dry Red Wines

Seeker, Pinot Noir, Vin de Pays, France \$56.00

Conundrum, Red Blend, California \$62.00

Louis Martini, Cabernet Sauvignon, Sonoma County, CA \$62.00

Cambria, Pinot Noir, Santa Maria Valley, CA \$58.00

Full-Bodied, Dry Red Wines

Penfold's Max, Cabernet Sauvignon, Barossa Valley, Australia \$72.00

Decoy, Merlot, Sonoma County, CA \$58.00

Robert Mondavi, Cabernet Sauvignon, Napa Valley, CA \$64.00

Black Stallion, Cabernet Sauvignon, Napa Valley, CA \$72.00

Belle Glos, Pinot Noir, Santa Lucia Highlands, CA \$99.00

The Prisoner, Red Blend, Napa Valley, CA \$130.00