



INTERCONTINENTAL®
MARK HOPKINS SAN FRANCISCO®



CATERING MENU

BREAKFAST BUFFET

Per person pricing based on 1½ hours of service.
Minimum of 15 Guests

All Breakfast Buffets come with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas,
CHOICE OF (2) Chilled Juices: Orange, Grapefruit, Cranberry, V-8 or Tomato.

SAN FRANCISCO

Chef's Selection of Breakfast Pastries and Muffins **VG**

Sweet Creamery Butter, Preserves and Marmalade

Seasonal Locally-Grown Assorted Melons and Berries **V | GF**

Assorted Cold Cereals, Granola, Chilled Whole, 2%, Non-Fat, and Almond Milk **VG**

Honey Yogurt Parfaits, Homemade Granola **VG | GF**

Petit New York Style Bagels, Assorted Cream Cheeses **VG**

Pacific Smoked Salmon, Capers, Lemons, Red Onions **GF**

Steamed Handmade Dim Sum, Dipping Sauces

Eggs Benedict

Maple Pepper Smoked Bacon, Canadian Bacon and Chicken Apple Sausage **GF**

CHOOSE 1: Sweet Pepper-Onion Signature Breakfast Potatoes or Crispy Hash Browns **V | GF**

CHOOSE 1: Brioche French Toast or Belgian Waffles or Buttermilk Waffles **VG**

Whipped Butter, Warm Vermont Maple Syrup

MARK HOPKINS

Chef's Selection of Breakfast Pastries and Muffins **VG**

Sweet Creamery Butter, Preserves and Marmalade

Seasonal Locally-Grown Assorted Melons and Berries **V | GF**

Assorted Cold Cereals, Granola, Chilled Whole, 2%, Non-Fat, and Almond Milk **VG**

Honey Yogurt Parfaits, Homemade Granola **VG | GF**

Petit New York Style Bagels, Assorted Cream Cheeses **VG**

Farm Fresh Scrambled Eggs, Snipped Chives **VG | GF**

Maple Pepper Smoked Bacon, Canadian Bacon and Chicken Apple Sausage **GF**

Breakfast Potatoes, Rosemary and Thyme **V | GF**

V Vegan
VG Vegetarian
GF Gluten-Free

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Minimum of 15 Guests.

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CHOICE OF (2) Chilled Juices: Orange, Grapefruit, Cranberry, V-8 or Tomato.

MISSION

Chef's Selection of Breakfast Pastries and Muffins **VG**

Sweet Creamery Butter, Preserves and Marmalade

Seasonal Locally-Grown Assorted Melons and Berries **V | GF**

Assorted Cold Cereals and Granola, Chilled Whole, 2% Milk **VG**

Honey Yogurt Parfaits, Homemade Granola **VG | GF**

Petit New York Style Bagels, Assorted Cream Cheeses **VG**

Breakfast Burrito **VG**

Scrambled Eggs, Jack Cheese, Roasted Peppers, Onions, Roasted Tomato Salsa, Guacamole

QUICK CONTINENTAL

Seasonal Locally-Grown Assorted Melons and Berries **V | GF**

Petit New York Style Bagels, Assorted Cream Cheeses **VG**

Assorted Individual Yogurts **VG | GF**

Chef's Selection of Breakfast Pastries and Muffins **VG**

Sweet Creamery Butter, Preserves and Marmalade

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BREAKFAST BUFFET

COLD ENHANCEMENTS

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

All pricing is per person unless otherwise indicated.

Minimum of 10 Guests.

ASSORTED SMOKED SALMON

Cream Cheese, Capers, Red Onions, Mini Bagels

CARVED FRESH FRUIT

Market Fresh Selection of the Season's Best Fruit:

Melons, Grapes and Berries **V | GF**

Served with Organic Yogurt, Flavored Chantilly Cream, Local Honey **VG | GF**

SMOOTHIE BAR **VG | GF**

(CHOOSE 2)

- Chocolate, Banana, Yogurt
- Strawberry-Banana
- Kale-Mango
- Berry Madness

HARD BOILED EGGS **VG | GF**

Organic White Eggs

(minimum of one dozen)

V Vegan
VG Vegetarian
GF Gluten-Free

BREAKFAST BUFFET HOT ENHANCEMENTS

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

All pricing is per person unless otherwise indicated.

Minimum of 10 Guests.

*Uniformed Chef Required on Select Stations (1 per 75 Guests)

FROM THE GRIDDLE VG

(CHOOSE 1)

- Brioche French Toast | Apple Raisin Compote, Warm Maple Syrup, Sweet Butter
- Belgian Waffle | Assorted Berries, Syrup, Sweet Creamery Butter, Chantilly Cream
- Silver Dollar Buttermilk Pancakes | Wild Berry Syrups, Sweet Creamery Butter

BREAKFAST SANDWICH

(CHOOSE 1)

- Sausage, Egg, Cheddar, English Muffin
- Bacon, Egg and Cheddar on Buttery Croissant
- Eggs Florentine with Roasted Tomatoes on Brioche VG
- Breakfast Burrito

CHOOSE 1: Bacon, Ham, or Chorizo

Scrambled Eggs, Roasted Bell Peppers, Onions,

Salsa, Guacamole, Monterey Jack Cheese, Flour Tortilla

OMELET STATION GF

Whole Eggs, Egg Whites, Cheddar and Gruyere Cheese, Ham, Bacon, Chicken Sausage,

Wild Mushrooms, Bell Peppers, Scallions, Vine Ripe Tomato, Spinach, Chives, Avocado, Fresh Salsa

*Uniformed Chef Required

STEEL CUT OATMEAL V | GF

Golden Raisins, Chopped Dried Fruit, Raw Cane Sugar

STEAMED DIM SUM

San Francisco Handmade Dim Sum, Dipping Sauces

EGG WHITE FRITTATA VG | GF

Local Garden Vegetables

V Vegan
VG Vegetarian
GF Gluten-Free

PLATED BREAKFAST

Minimum of 15 Guests.

All Plated Breakfasts Include:

Baskets of Freshly Baked Pastries, Sliced Seasonal Fruit, Fresh Orange Juice, Grapefruit Juice,
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas.

MORNING SWEETNESS

CHOOSE 1: Brioche French Toast, Belgian Waffles or Buttermilk Waffles **VG**

Whipped Butter, Warm Vermont Maple Syrup

CHOOSE 1: Smoked Pepper Bacon, Maple Pork Sausage, Canadian Bacon or Chicken Sausage **GF**

COUNTRY CLASSIC

Cage Free Scrambled Eggs, Snapped Chives **VG**

Sweet Pepper-Onion Signature Breakfast Potatoes **V | GF**

CHOOSE 1: Smoked Pepper Bacon, Maple Pork Sausage, Canadian Bacon or Chicken Sausage **GF**

NOB HILL BISTRO

California Quiche, Champiñones, Spinach, Gruyère **VG**

Sweet Pepper-Onion Signature Breakfast Potatoes **V | GF**

CHOOSE 1: Smoked Pepper Bacon, Maple Pork Sausage, Canadian Bacon or Chicken Sausage **GF**

PLATED BREAKFAST ENHANCEMENTS

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

Individual Parfaits, Fresh Local Seasonal Berries **VG | GF**

Fresh Seasonal Fruit Smoothies **VG | GF**

Signature Top of the Mark Bloody Marys

Mimosas

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BREAK BEVERAGES

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

Assorted Regular and Diet Soft Drinks

Featuring Coca-Cola Products

Bottled Mineral and Sparkling Waters

Lemonade

Bottled Juices and Smoothies

Assorted Bottled Iced Coffees

Vitamin Water

Red Bull Energy Drink

Red Bull Sugar Free Drink

Infused Spring Water

An Environmentally Friendly Alternative to Bottled Water

CHOICE OF: Orange, Raspberries, Lemon or Cucumber

Freshly Brewed Iced Tea

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BREAK SNACKS

Assorted Muffins VG

Croissants VG

Butter Croissants, Chocolate Croissants

Danish | Seasonal Variety VG

Assorted Donuts VG

(2-Day advanced order)

\$

Assorted Breakfast Breads VG

Banana, Zucchini, Carrot

Assorted Bagels VG

Cream Cheese, Sweet Butter, Preserves

Large Cinnamon Rolls VG

Financier VG

Orange, Pistachio, Passion Fruit, Raspberry

Freshly Baked Cookies VG

Mini Cupcakes VG

Assorted Flavors

Assorted Brownies and Blondie's VG

Rice Krispies Marshmallow Treats VG

Plain and Cocoa Flavored

Chocolate Dipped Strawberries V | GF

Homemade Scones VG

Sweet: Cinnamon Glazed | Lemon, Currant

Savory: Chive, Gruyere | Bacon, Cheddar

Whole Fresh Fruit V | GF

(Minimum of 15 Guests)

Sliced Fresh Fruit & Berries Display V | GF

(Minimum of 15 Guests)

Plain and Fruit Yogurts VG | GF

Fresh Fruit Kabobs VG | GF

Honey Yogurt Dip

Individual Novelty Candy Bars VG

Haagen-Dazs Ice Cream Bars VG | GF

Bavarian Style Soft Pretzels VG

Yellow Mustard

Mixed Herb Roasted Nuts V | GF

(Minimum of 15 Guests)

Tortilla Chips V

Fresh Salsa and Guacamole

(Minimum of 15 Guests)

Individual Bags of Potato Chips & Pretzels VG

Individual Bars VG

Granola, Clif, Kind Bars

Gourmet Popcorn VG | GF

Regular and Kettle

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THEMED BREAKS

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Minimum of 15 Guests.

PICK ME UP

Fresh Fruit, Seasonal Berry Smoothies **VG | GF**

Whole Seasonal Fresh Fruit **V | GF**

Granola Bars, Kind and Clif Bars **VG**

Homemade Raspberry Muffins **VG**

Banana Nut Muffins **VG**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selection of Hot Teas

TEA TIME

A Selection of Tea Sandwiches:

- Cucumber & Salmon Roe Sandwich
- Prosciutto-Fig Sandwich
- BLT Sandwich
- Smoked Salmon Sandwich
- Traditional Egg Salad Sandwich

Almond Tea Cakes, Homemade Macaroons **VG**

House-Baked Scones, Devonshire Cream, Preserves **VG**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

COOKIE MONSTER

Chocolate Chip, Chocolate Macadamia Nut, Coconut Sable **VG**

Sugar, Peanut Butter Chunk and Golden Raisin Oatmeal **VG**

Chocolate, Low Fat, Skim Milk, Almond Milk **VG**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

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THEMED BREAKS

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ENERGY

Individual Herb Roasted Nuts **V | GF**
Apple Slices, Almond & Peanut Butter **V | GF**
Dried Fruit Chocolate Bark **V | GF**
Salted Caramel Chocolate Bark **VG | GF**
Iced Coffee

HOME RUN

Chicago Dog
Onion, Tomatoes, Relish, Sport Peppers, Dill Pickle Spears, Celery Salt, Poppy Seed Bun
Warm Pretzels **VG**
Traditional Popcorn, Kettle Corn **VG | GF**
Lemonade

FERRY BUILDING

Seasonal Vegetable Crudités Cups, Buttermilk Ranch Dip, Hummus **VG | GF**
Bowls of Dried Banana, Apricot, Raw Cashews, Toasted Walnuts, Almonds **V | GF**
Double Chocolate Brownies, Blondies **VG**
Iced Tea, Lemon Wedges

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PLATED LUNCH

Plated lunch menus are offered with a 3-Course Minimum: Choice of Starter, Entrées, and Dessert.

The higher entrée price will be applicable for each selection, and an exact entrée count must be provided at least (3) business days in advance of the event.

Place cards are required to designate entrée selections to the banquet staff.

Served with Signature Rolls, Sweet Creamery Butter,
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas.

Minimum of 15 Guests.

STARTER

(CHOOSE 1)

SOUPS

Cream of Asparagus, Truffle Essence, Crispy Parmesan **VG | GF**

Oven Roasted Tomato Bisque, Parmesan Crostini, Organic Basil Pesto **VG | GF**

Roasted Sweet Corn Chowder with Bacon **GF**

SALADS

Caesar Salad, Romaine Hearts, Focaccia Croutons, White Anchovy Filets, Shaved Parmigiano Reggiano

Mesclun Greens, Radicchio, Poached Pear, Candied Walnuts, Champagne Vinaigrette **VG | GF**

Baby Beets, Tiny Greens, Point Reyes Bleu Cheese, Candied Walnut, Saba Vinaigrette **VG | GF**

Marinated Cherry Tomatoes, Bocconcini Mozzarella, Baby Arugula, Organic Basil Pesto Dressing **VG | GF**

Arugula, Shaved Fennel, Parmesan Cheese, Dijon and Lemon Dressing **VG | GF**

SOUP & SALAD - Additional per person

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Minimum of 15 Guests.

ENTRÉES

(CHOOSE UP TO 2 ENTRÉES + 1 VEGETARIAN)

HOT ENTRÉES

Baked Pacific Salmon

Parmesan Crusted, Lemon Beurre Blanc, Saffron Braised Fennel

California Halibut GF

Roasted Pasilla Creamy Polenta, Asparagus Tips, Blistered Tomatoes Olive Tapenade

Oven Roasted Chicken GF

Herb Farro Risotto, Broccolini, Organic Cherry Tomato, Thyme Demi Glaze

Stuffed Chicken Breast GF

Baby Spinach, Laura Chenel Chevre, Sun Dried Tomato, Calabrian Potatoes,
Grilled Vegetables, Natural Chicken Jus

Slow Braised Short Ribs GF

Horseradish Mashed Potatoes, Roasted Root Vegetables, Merlot Jus

Grilled Hanger Steak GF

Grilled Vegetables, Roasted Potatoes, Chimichurri Sauce

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Minimum of 15 Guests.

VEGETARIAN (HOT) ENTRÉES

Vegetarian Tower VG | GF

Roasted Portobello, Zucchini Squash, Roasted Pepper, Spinach, Warm Goat Cheese Fondue

Tempura Tofu | Sesame Enoki, Baby Bok Choy, Sweet Soy Sauce V

Mediterranean Ratatouille | Coriander Pesto, Farro V | GF

CHILLED ENTRÉES

Moroccan Marinated Skirt Steak

Mediterranean Vegetable, Israeli Cous Cous, Parsley Pureed, Minted Yogurt

Teriyaki Salmon Steak

Californian Greens Pickled Ginger, Julienne of Vegetables, Crispy Wontons, Wasabi Plum Dressing

DESSERTS

(CHOOSE 1)

Strawberry Shortcake, Vanilla, Bavarian Cream, Strawberry Purée VG

Flourless Chocolate Cake, Raspberry Mousse, Fruit of the Forest Jelly VG | GF

Caramel Chocolate Tart, Marbled Whipped Cream, Butterscotch VG

Fresh Berry Trifle, Toasted Almonds VG

Classic Crème Brûlée, Chocolate Cigar, Fresh Blueberries VG | GF

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EXECUTIVE LUNCH BOX

Boxed Lunches Include Whole Fruit, Condiments, and Potato Chips.
Exact sandwich count must be provided at least (3) business days in advance of the event.

Minimum of 15 Guests.

SANDWICH SELECTIONS (CHOOSE 2)

Oven Roasted Turkey Pesto

Roasted Turkey, Basil Pesto Aioli, Roma Tomato, Butter Lettuce, Six Grain Roll

Fire Roasted Prime Rib

Wisconsin Cheddar Cheese, Caramelized Onions, Roasted Red Pepper, Horseradish Cream, Dutch Crunch Roll

Lemon Thyme Free Range Chicken Breast

Smoked Mozzarella, Boston Lettuce, Golden Tomato, Lemon Aioli, Ciabatta Roll

North Beach

Genoa Salami, Sweet Coppa, Mortadella, California Greens, Beefsteak Tomato, Organic Basil Pesto Ciabatta Roll

Honey Roasted Ham

Sharp Cheddar Cheese, Sundried Aioli, Hydro Watercress, Freshly Baked Croissant

Grilled Portobello Mushroom VG

Baby Arugula Salad, Heirloom Tomato, Artisan Goat Cheese, Roasted Red Pepper Coulis, Herb Focaccia Bread

SALAD SELECTION (CHOOSE 1)

Yukon Gold Potato Salad, Herb Vinaigrette VG | GF

Orecchiette Pasta Salad, Fresh Herbs VG

Grilled Vegetables, Marin County Feta Cheese VG | GF

Mixed Greens, Shaved Fennel, Toy Box Tomatoes, Lemon Vinaigrette V | GF

DESSERT SELECTION (CHOOSE 1)

Chocolate Chip Cookie VG

Double Chocolate Brownie VG

Raisin Oatmeal Cookie VG

Lemon Bar VG

LUNCH BOX ADD-ON (OPTIONAL)

Bottled Assorted Soft Drinks,
Mineral and Sparkling Waters

V Vegan
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LUNCH BUFFET

Per person pricing based on 1½ hours of service.
Minimum of 15 Guests.

BUILD-YOUR-OWN DELI

Chef's Freshly Prepared Soup of the Day

SALADS

- Tomato Basil Salad, Mozzarella, Aged Balsamic, Organic Basil, Extra Virgin Olive Oil **VG | GF**
- California Greens, Cucumber, Cherry Tomatoes, Lemon Vinaigrette **V | GF**
- Orecchiette Pasta Salad, Seasonal Roasted Vegetables, Pesto Dressing **VG**

DELI COLD CUTS **GF**

(CHOOSE 3)

- Black Forest Ham
- Grilled Chicken Breast
- Smoked Salmon
- Mortadella
- Mediterranean Grilled Vegetables **V**
- Smoked Turkey Breast
- Oven Roasted Ham
- Prosciutto
- Coppa
- Roasted Pastrami

DELI CHEESE **VG | GF**

(CHOOSE 3)

- Swiss
- Pepper Jack
- Smoked Mozzarella
- Wisconsin Cheddar
- Marin County Brie
- Provolone

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

Assorted Potatoes Chips and Vegetables Chips
Selection of Sliced Breads, Rolls

Chef's Selection of Gourmet Mini Desserts

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

V Vegan
VG Vegetarian
GF Gluten-Free

LUNCH BUFFET

Per person pricing based on 1½ hours of service.
Minimum of 15 Guests.

CHEF'S GOURMET SANDWICHES

Chef's Freshly Prepared Soup of the Day

SALADS

- Greek Salad, Tomato, English Cucumber, Feta Cheese, Olives, Red Onions, EVOO Vinaigrette **VG | GF**
- Romaine Hearts, Sun-Dried Tomato, Focaccia Croutons, Pear Tomatoes, Organic Herb Vinaigrette **VG | GF**
- Fingerling Potato Salad, Smoked Bacon, Shallots, Whole Grain Mustard Vinaigrette **GF**

CHOICE OF 3 SANDWICHES:

COLD

Grilled All-Natural Chicken Breast

Granny Smith Apples, Marin County Brie,
Celeriac Aioli, Sourdough Baguette

Marinated Eggplant Wrap **VG**

Roasted Peppers and Arugula,
Chickpea Puree, Tortilla

Slow Roasted Prime Rib

Horseradish Mayonnaise, Oven Dried Tomato,
Hydro Watercress, Rosemary Roll

Turkey Club

Applewood Smoked Bacon, Red Onions, Roma Tomatoes,
Butter Lettuce, Avocado, Sourdough

Chef's Selection of Gourmet Mini Desserts

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

HOT

Real Grilled Cheese **VG**

Sharp Cheddar Cheese, Gruyere, Sourdough

Slow-Roasted Pork Shoulder

Grilled Pickled Red Onions, Gruyere Cheese, Ciabatta

Pastrami and Sauerkraut

Swiss Cheese, Whole Grain Mustard, Marbled Rye

Slow Roasted Prime Rib

Horseradish Mayonnaise, Oven Dried Tomato,
Hydro Watercress, Rosemary Roll

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EXECUTIVE LUNCH BUFFET

Per person pricing based on 1½ hours of service.
Minimum of 15 Guests.

Signature Rolls and Sweet Creamery Butter

Chef's Freshly Prepared Soup of the Day

CHOICE OF 3 SALADS:

- Asian Slaw, Wasabi-Sesame Vinaigrette V | GF
- Sonoma Field Greens, Cherry Tomatoes, Cucumber, Aged Balsamic Dressing V | GF
- Roma Tomato, Bocconcini Mozzarella, Baby Arugula, Fresh Organic Basil, Saba Dressing VG | GF
- Baby Beet Salad, Mache, Candied Walnuts, Artisan Goat Cheese, Sherry Mustard Vinaigrette VG | GF
- Saffron Pearl Couscous, Grilled Asparagus, Roasted Red Bell Pepper V
- Heart of Romaine Caesar Salad, Brioche Crouton, Shaved Parmigiano Reggiano, Creamy Caesar Dressing
- Quinoa & Chickpeas, Red Bell Pepper, Cucumbers, Red Onion, Parsley, Lemon Garlic Vinaigrette V | GF

CHOICE OF 2 PROTEINS:

- Roasted Chicken Breast, Lemon Caper Sauce GF
- Grilled Garlic Beef Sirloin, Black Pepper Jus GF
- 24-Hour Braised Beef Short Ribs, Cabernet Reduction GF
- Grilled Pacific Salmon, Spanish Saffron Cream Sauce GF

CHOICE OF 1 STARCH:

- Creamy Organic Polenta, Home Grown Fine Herbs VG | GF
- Roasted Fingerling Potatoes, Bacon, Melted Onions, Italian Parsley GF
- Garlic Red Skin Mashed Potato V | GF
- Wild Mushroom Risotto, Chives VG | GF
- Wild Rice Pilaf V | GF

CHOICE OF 1 VEGETABLE:

- Haricot Verts, Crispy Shallots V | GF
- Oven Roasted Root Vegetables, Maple Syrup, Rosemary V | GF
- Mélange of Fresh Harvest Vegetables (seasonal selection) V | GF

Chef's Selection of Gourmet Mini Desserts

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

V Vegan
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THEMED EXECUTIVE LUNCH BUFFET

Per person pricing based on 1½ hours of service.
Minimum of 15 Guests.

MISSION

Mexican Pozole GF

Tortilla Chips with Guacamole and Pico de Gallo V

Red Pepper, Avocado and Corn Salad, Cotija Cheese, Lime Juice VG | GF

Mixed Field Greens and Chipotle Dressing V | GF

“Veracruzana” Style Chicken GF

Carne Asada, Spring Onion, Salsa Roja GF

Fajita Vegetables V | GF

Spanish Rice V | GF

Braised Black Beans V | GF

Flour Tortillas V

Corn Tortillas V | GF

Oaxaca Chocolate Tart, Coconut Flan, Mocha Tres Leches VG

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Teas

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C H I N A T O W N

Egg Drop Soup **VG**

Soba Noodle Salad, Vegetables Slow, Sesame Tofu **V**

Chinese Sweet and Sour Cucumber Salad **V**

Cabbage Slaw, Thinly Sliced Carrots, Ginger Peanut Dressing **V | GF**

Five-Spice Chicken Breasts, Hoisin Glaze

Garlic Ginger Shrimp Stir Fry, Spring Onion **GF**

Vegetable Stir Fry **V | GF**

Fried Rice **V | GF**

Lo-mein Noodles, Julienne Vegetables, Light Soy Sauce **V**

Lychee Mousse, Matcha Rice Mochi with Peanut **VG | GF**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

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N O R T H B E A C H

Tuscan Vegetable Minestrone, Pecorino Cheese **VG**

Farro Salad, Cherry Tomato, Red Onion, Fine Herb Vinaigrette **V | GF**

Vine-Ripened Tomato, Fresh Mozzarella, Extra Virgin Olive Oil, Basil **VG | GF**

Caesar Salad, Romaine Hearts, White Anchovies, Rustic Herb Croutons,
Shaved Parmigiano Reggiano, Caesar Dressing

Chicken Florentine, Wilted Spinach, Lemon Cream Sauce **GF**

Shrimp Scampi, Cavatappi Pasta, Tomato Butter Sauce

Roasted Eggplant Parmesan, Roma Tomato Sauce **VG | GF**

Risotto, Wild Mushroom, Organic Basil **VG | GF**

Tiramisu, Assorted Biscotti, Hazelnut Profiteroles **VG**

Garlic Bread **VG**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

V Vegan
VG Vegetarian
GF Gluten-Free

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THEMED EXECUTIVE LUNCH BUFFET

Per person pricing based on 1½ hours of service.
Minimum of 15 Guests.

J A P A N T O W N

MAKE YOUR OWN POKE BOWL

Cucumber Salad, Rice Wine Vinegar **V | GF**

Seaweed Salad **V | GF**

Edamame, Shredded Carrots, Avocado, Red Cabbage **V | GF**

Green Onion, Pickled Onions, Pickled Ginger **V | GF**

Crispy Garlic Flakes, Sesame Seeds **V | GF**

Ponzu, Sweet Mirin Soy Sauce, Spicy Mayo, Sriracha **VG**

Marinated Fresh Ahi Tuna

Chopped Teriyaki Chicken **GF**

White Rice, Brown Rice **V | GF**

Taro Chips **V | GF**

Matcha Green Tea Cookies, Tapioca Coconut Pudding **V**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

V Vegan
VG Vegetarian
GF Gluten-Free

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RECEPTION HORS D'OEUVRES

Minimum of 25 pieces per item

C O L D T E A S E R S

Fig Tart, Pine Nut Mascarpone **VG**

Marin Country Brie Crostini, Pear **VG**

Caramelized Onion, Blue Cheese Tartlet **VG**

Bocconcini Mozzarella, Toy Box Tomatoes, Pesto **VG | GF**

Goat Cheese Truffle, Caramelized Walnuts **VG**

Wild Mushroom Profiterole, Balsamic Glaze **VG**

Roasted Pepper Hummus, Naan **V**

Ahi Tuna Poke, Black Sesame Cone

Apple Smoked Bacon, Shrimp, Tomato, Crostini

Dungeness Crab Salad Tartlet

Chipotle Marinated Shrimp Skewers **GF**

San Daniele Prosciutto Wrapped Melons **GF**

Smoked Duck, Cilantro, Plum Sauce, Brioche Point

Shrimp Cocktail **GF**

Smoked Salmon, Crème Fraîche, Fried Capers, Pumpernickel

Chilled Lobster Medallion, Artichoke Mousse, Wonton Cup

Vichyssoise, Salmon Caviar, Chives **GF**

Spicy Avocado Deviled Eggs **VG | GF**

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RECEPTION HORS D'OEUVRES

Minimum of 25 pieces per item

H O T T E A S E R S

Chicken Mini Quesadilla, Pico De Gallo

Mushroom Cap, Parmesan, Artichoke, Spinach, Panko VG

Risotto Arancini, Basil Aioli VG | GF

Vegetable Spring Rolls, Chili Dipping Sauce VG

Spanakopita, Marinara Sauce VG

Wild Mushroom Vol au Vent VG

Indian Vegetable Samosa, Tamarind Dipping Sauce VG

Smoked Bacon, Blue Cheese, Wrapped Date GF

Kobe Beef Slider, Truffle Aioli, Butter Lettuce, Tomato, Brioche Bun

Jumbo Prawns, Pancetta GF

Traditional Meatball, Marinara Sauce GF

Sesame Chicken Skewers, Apricot Honey Mustard Sauce GF

Mini Chicken Tinga Tostadas, Cotija, Pickled Onion, Salsa Negra GF

Moroccan-Spiced Lamb Chops, Rosemary Jus GF

Sea Scallop Wrapped, Maple Bacon GF

Dungeness Crab Cakes, Lemon Aioli

Lobster Quiche

V Vegan
VG Vegetarian
GF Gluten-Free

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RECEPTION HORS D'OEUVRES

Minimum of 25 pieces per item

DESSERTS VG

Eclairs

Bittersweet Chocolate Mousse, Wafer Cup

Citrus Meringue Cone

Chocolate Raspberry Truffle Tart

Seasonal Fruit Tartlet

Coconut Panna Cotta Spoons, Berry Compote GF

Mini S'mores

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VG Vegetarian
GF Gluten-Free

CARVING STATIONS

Minimum of 25 Guests.

Uniformed Chef Required for all Carving Stations (1 per 75 Guests)
(Minimum 1-week advanced order)

Herb-Brined Free-Range Turkey GF

Buttermilk Biscuits, Orange Cranberry Relish, Giblets Gravy

*Uniformed Chef Required

Prime Rib GF

Cabernet Reduction, Creamy Horseradish Sauce, Rolls

*Uniformed Chef Required

Pepper, Savory Rubbed Tenderloin of Beef GF

Creamy Horseradish, Merlot Demi Glaze, Rolls

*Uniformed Chef Required

Cedar-Smoked King Salmon GF

Cucumber and Dill Cream Sauce, Brown Sugar Honey Mustard Glaze

*Uniformed Chef Required

Whole Stuffed Pig

Organic Pesto, Garlic Jus

*Uniformed Chef Required

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VG Vegetarian
GF Gluten-Free

SPECIALTY STATIONS

Minimum of 25 Guests.

Per person pricing based on 1½ hours of service.

ARTISAN CHEESE DISPLAY VG

Assorted Imported, Domestic Artisanal Cheeses,
Assorted Seasonal Accompaniments
Water Crackers, Crostini, Baguettes

CHARCUTERIE

Local and International Cured and Smoked Meats
Salami, Prosciutto, Sopressata, Capicola
Selection of Country Breads, Pickled Vegetables, Assorted Mustards,
Cured Olives, Focaccia, Baguettes

MEDITERRANEAN VEGETABLE DISPLAY VG

Assorted Squash and Peppers, Portobello Mushrooms,
Asparagus, Tomatoes, and Seasonal Vegetables
Pesto and Shredded Parmesan Cheese, Focaccia and Assorted Breads

ANTIPASTO DISPLAY

Local Meats & Cheeses, Grilled Seasonal Vegetables
Cornichons, Assorted Mustards, Peppadew Peppers, Caper Berries, Mixed Olives

GREEK MEZZE

Hummus, Baba Ghanoush, Tabouleh V
Roasted Eggplant, Grilled Artichokes, Marinated Peppers, Olives and Feta VG
Pita and Focaccia

WARM BAKED BRIE EN CROÛTE VG

Sliced Baguette, Strawberry Marmalade, Dried Fruits, Candied Walnuts

SAN FRANCISCO SLIDERS (CHOOSE 3)

- Fried Chicken Slider, Roasted Poblano Aioli, Shredded Cabbage, Pickles
- Cubano Sliders, Ham, Swiss Cheese, Pickles, Mustard
- Beef & Bacon Slider, Cheddar Cheese, Lettuce, Tomato, House Burger Sauce
- Grilled Portobello Mushroom & Eggplant Slider, Garlic Aioli, Arugula VG

V Vegan
VG Vegetarian
GF Gluten-Free

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SPECIALTY STATIONS

Minimum of 25 Guests.

Per person pricing based on 1½ hours of service.

*Uniformed Chef Required on Select Stations Chef (1 per 75 Guests)

RISOTTO STATION

Italian Arborio Rice **V | GF**

Baby Shrimp, Grilled All-Natural Chicken Breast, Pancetta **GF**

Wild Mushroom Mélange, Arugula Pesto, Caramelized Onions **V | GF**

Gorgonzola, Asiago Cheeses, Asparagus Tips, Prosciutto, Fresh Herbs, Truffle Oil **GF**

*Uniformed Chef Required

NORTH BEACH STATION

Portobello Mushrooms Ravioli, Cavatappi Pasta **VG**

Bianco DiNapoli Tomato Sauce, Classic Alfredo Sauce **VG**

Grilled Chicken, Bay Shrimp, Crispy Pancetta

Plum Tomatoes, Leek, Bell Pepper, Caramelized Onions, Wild Mushrooms **VG**

Mixed Herbs, Garlic, Extra Virgin Olive Oil, Green Onion, Parmigiano-Reggiano **VG**

Garlic Bread, Focaccia, Grissini **VG**

*Uniformed Chef Required

FISHERMAN'S WHARF **GF**

Raw Bar on Ice: Local Oysters, Tomales Bay Clams, Jumbo Prawns, Crab Claws, Green Lip Mussels

Lemon Wedges, Spicy Cocktail Sauce, Remoulade Sauce

LA MISSION

Tortilla Chips, Pico de Gallo, Guacamole **V | GF**

Elote Off the Cob, Parmesan, Lemon Pepper, Tajín, Mayonnaise, Ancho Chile Powder **VG | GF**

Build-Your-Own Tacos:

Carnitas, Pollo Asado **GF**

Tomatoes, Sweet Onion, Organic Cilantro, Lettuce, Jalapeños **V | GF**

Wisconsin Cheddar Cheese, Berkeley Farms Sour Cream **GF**

Limes, Selection of Hot Sauce

Flour Tortillas **V | GF** | Corn Tortillas **V | GF**

DIM SUM

Assorted Dim Sum & Pot Stickers in Steamer Basket

Vegetable Spring Rolls, Pork Shu Mai

Ponzu, Soy Sauce

V Vegan
VG Vegetarian
GF Gluten-Free

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RECEPTION DESSERT STATIONS

Minimum of 25 Guests.

Per person pricing based on 1½ hours of service.

*Uniformed Chef Required on Select Stations (1 per 75 Guests)

VIENNESE TABLE VG

Assorted Seasonal Individual Desserts from our Pastry Shop

Macarons, Chocolate Mousse Cups, Fruit Tarts, Cake Pops, Lemon Verbena Mousse, Éclairs

PHILMORE CREAMERY VG | GF (CHOOSE 2)

- Honey Lavender
- Vanilla
- Chocolate
- Salt Caramel
- Lemon Sorbet
- Mixed Berry Sorbet

*Uniformed Chef Required

YOUR FAVORITE CHEESECAKE VG

Mini New York Cheesecake

Blueberry, Cherry, Pineapple Topping, Whipped Cream, Assorted Sauces

GHIRARDELLI SQUARE VG

- Gluten-Free Chocolate Cookies
- Chocolate Truffles
- Chocolate Covered Raisins
- Chocolate Covered Pretzels
- Vegan Chocolate Cake
- Gluten-Free Chocolate Tort
- Assorted Macarons

V Vegan
VG Vegetarian
GF Gluten-Free

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STREETS OF SAN FRANCISCO BUFFET

Exemplifies the diverse neighborhoods and the ethnic food preparations found in our city by the bay.

Minimum of 75 Guests. Per person pricing based on 1½ hours of service.

*Uniformed Chef Required on Select Station (1 per 75 Guests)

INCLUDES 5 STATIONS:

NORTH BEACH

*Uniformed Chef Required

Caesar Salad with Romaine Hearts
White Anchovies, Rustic Herb Croutons
Shaved Parmigiano Reggiano, Caesar Dressing

Cavatappi Pasta, Wild Mushroom Ravioli **VG**

Grilled Chicken Breast, Bay Shrimp, Crispy Pancetta

Roasted Garlic, Sauteed Onion, Roma Tomato
Kalamata Olives, Snap Peas, Diced Peppers
Asparagus Tips, Parmesan Cheese, Fine Herbs **VG**

Bianco DiNapoli Tomato Sauce, Alfredo Sauce **V**

Sourdough Garlic Bread **VG**

FISHERMAN'S WHARF

Shrimp Cocktail **VG | GF**
Cocktail Sauce, Tabasco and Lemon

Fresh Dungeness Crab Cakes
Remoulade Sauce

Fresh Pacific Oysters **GF**

Lemon Wedges, Cocktail Sauce
and Champagne Cilantro Mignonette **GF**

Green Chili, Corn & Crab Chowder **GF**

GHIRARDELLI SQUARE

Vegan Chocolate Cake **V | Assorted Macarons VG | GF**

Fresh Fruit Skewers Dipped in Milk Chocolate **VG | GF**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas

CHINATOWN

Assorted Dim Sum & Pot Stickers
in Steamer Basket

Vegetable Spring Rolls, Pork Shu Mai
Dipping Sauces

Gyuniku Ami-Yaki Beef Tenderloin **GF**
Sesame Dipping Sauce, Chinese Mustard

Pacific Salmon Teriyaki
Pan-Fried Green Peppers, Dark Soy, Mirin, Sake

Chinatown Fried Rice **GF**

Fortune Cookies **VG**

THE MISSION

Seasoned Pollo Asado and Carne Asada **GF**

Fajita Vegetables **V | GF**

Diced Tomatoes, Sweet Onion, Organic Cilantro
Lettuce, Jalapeños, Avocado
Queso Fresco, Sour Cream **VG | GF**

Flour Tortillas **V**

Corn Tortillas, Corn Tortilla Chips **V | GF**

Cilantro & Lime Rice **V | GF**

V Vegan
VG Vegetarian
GF Gluten-Free

PLATED DINNER

Dinner menus are offered with a 3-Course Minimum: Choice of Starter, Entrées, and Dessert.

The higher entrée price will be applicable for each selection, and an exact entrée count must be provided at least (3) business days in advance of the event.

Place cards are required to designate entrée selections to the banquet staff.

Served with Signature Rolls, Sweet Creamery Butter,
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas.

Minimum of 15 Guests.

STARTER

(CHOOSE 1)

SOUPS

Fire Roasted Tomato Soup, Grilled Cheese Bite **VG**

Green Chili, Corn & Crab Chowder **GF**

Creamy Lobster Bisque, Saffron Rouille, Chive **GF**

White Bean Soup **V | GF**

SALADS

Marinated Baby Mozzarella, Vine-Ripened Tomatoes, Fresh Basil, Balsamic Vinaigrette **VG | GF**

Salinas Baby Greens, Toy Box Tomatoes, Feta Cheese, Crispy Shallots, Citrus Vinaigrette **VG | GF**

Wild Arugula, Shaved Manchego Cheese, Dried Cranberries, Candied Walnuts, Champagne Dressing **VG | GF**

Diced Red and Gold Beets, Bitter Greens, Laura Chenel Goat Cheese, Sherry Vinaigrette **VG | GF**

Wedge Salad, Tiny Tomatoes, Crumbled Bacon, Point Reyes Blue Cheese Dressing **GF**

Iceberg Wedge, Belgian Endive, Teardrop Tomatoes, Shaved Fennel, Red Radish, Herb Vinaigrette **V | GF**

SOUP & SALAD - Additional per person

V Vegan
VG Vegetarian
GF Gluten-Free

PLATED DINNER

APPETIZERS (OPTIONAL)

Buffalo Burrata Cheese VG | GF

Golden Beefsteak Tomatoes, Roasted Red Pepper Coulis, EVO, Fleur de Sel

Hamachi Crudo GF

Wakame Salad, Wasabi Aioli, Micro Basil, Citrus Yuzu

Dungeness Crab Cake

Meyer Lemon Aioli, Micro Watercress

Gambas al Ajillo

Shrimp, Garlic, Sherry Wine, Smoked Paprika, Grilled Baguette

Quattro Formaggi Ravioli VG

Brown Butter, Shaved Parmesan

INTERMEZZO (OPTIONAL)

SORBET V | GF (CHOOSE 1)

- Blackberry
- Huckleberry
- Meyer Lemon
- Watermelon & Jalapeño
- Cucumber & Lime

V Vegan
VG Vegetarian
GF Gluten-Free

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Served with Signature Rolls, Sweet Creamery Butter,
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas.

Minimum of 15 Guests.

ENTRÉES

(CHOOSE UP TO 2 ENTREES + 1 VEGETARIAN)

Seared King Salmon **GF**

Braised Fennel, Red Potato Croquette, Citrus Beurre Blanc

Charred Alaskan Halibut **GF**

Haricot Verts, Celeriac Mashed Potato, Champagne Beurre Blanc

Herb-Crusted Sea Bass

Baby Bok Choy, Shitaki Sticky Rice, Ponzu Sauce

Oven Roasted Chicken **GF**

Polenta Cake, Vegetable Succotash, Herb Jus

Stuffed Free-Range Chicken Breast **GF**

Roasted Red Pepper, Taleggio Cheese, Fine Herbs, Green Pea Risotto, Basil Cream Sauce

New York Strip Steak **GF**

Duchess Potatoes, Seasonal Vegetables, Herb Roma Tomato, Green Peppercorn Sauce

All-Night Braised Beef Short Rib **GF**

Herbed Potato Purée, Au Blanc Vegetables, Sauce Bordelaise

Seared Filet Mignon **GF**

Truffle Potato Au Gratin, Butter Asparagus, Cabernet Demi

V Vegan
VG Vegetarian
GF Gluten-Free

PLATED DINNER

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Served with Signature Rolls, Sweet Creamery Butter,
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas.

Minimum of 15 Guests.

D U E T S

Grilled Medallion of Beef & Butter Poached Lobster Tail GF

Robuchon Potato, Sweet Corn, Tiny Tomatoes, Cabernet Sauvignon Reduction

New York Strip Steak & Sea Bass GF

Basil Mousseline Potatoes, Seasonal Vegetables, Pinot Noir Reduction

Braised Short Rib & Grilled Prawn GF

Polenta Cake, Baby Vegetables, Balsamic Reduction

Filet Mignon & Halibut GF

Haricot Verts with Fresh Herbs de Provence, Braised Fingerling Potatoes with Shallots,
Roasted Garlic Port Wine Sauce

V E G E T A R I A N VG

Butternut Squash Ravioli | Brown Butter Sage, Pine Nuts

Wild Mushroom Risotto | Asparagus Salad, Port Reduction GF

V E G A N V

Ratatouille GF

Roasted Portobello, Zucchini Squash, Roasted Pepper, Spinach, Aged Balsamic Reduction

Miso Marinated Tofu | Rice Noodles, Stir Fried Vegetables

Tempura Tofu | Sesame Enoki, Baby Bok Choy, Sweet Soy Sauce

V Vegan
VG Vegetarian
GF Gluten-Free

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Dinner menus are offered with a 3-Course Minimum: Choice of Starter, Entrées, and Dessert.

The higher entrée price will be applicable for each selection, and an exact entrée count must be provided at least (3) business days in advance of the event.

Place cards are required to designate entrée selections to the banquet staff.

Served with Signature Rolls, Sweet Creamery Butter,
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Hot Teas.

Minimum of 15 Guests.

DESSERT VG

(CHOOSE 1)

Classic Crème Brûlée GF
Chocolate Cigar, Fresh Blueberries

Cappuccino Mascarpone Torte
Thyme Orange Reduction

Baked Custard Raspberry Tart
Raspberry Mousse

Chocolate Hazelnut Streusel
Hazelnut Brownie

Dessert Trio
Chocolate Brownie Cake
Passion Fruit Crème Caramel
Tropical Fruit Tart

Milk Chocolate Praline, Mocha Cake
Hazelnut Sauce

Burnt Basque Cheesecake
Berry Compote

Strawberry Shortcake
Vanilla, Bavarian Cream, Strawberry Purée

V Vegan
VG Vegetarian
GF Gluten-Free

DINNER BUFFET

Per person pricing based on 1½ hours of service.
Minimum of 50 Guests.

MONTGOMERY

Clam Chowder **GF**

California Field Greens, Blackberries, Strawberries, Pistachios, Micro Greens, Avocado,
Fresh Herbs, Champagne Vinaigrette **V | GF**

Venetian Seafood Salad, Jumbo Shrimp, Calamari, Mussels, Bay Scallops, Garlic Lemon Vinaigrette **GF**

Marinated Cherry Tomato, Bocconcini Mozzarella, Baby Arugula, Organic Basil Pesto Dressing **VG | GF**

Artisanal Cheese and Charchuterie Board

Filet Mignon, Cipollini Onion, Cabernet Demi **GF**

Herb Crusted Sea Bass, Saffron Braise Fennel

Roasted Chicken Breast, Braised Kale, Bordelaise Sauce **GF**

Wild Mushroom Ravioli, Creamy Garlic Sauce **VG**

Farmers Market Vegetables **V | GF**

Marble Potatoes, Caramelized Onions, Chives Butter **VG | GF**

Freshly Baked Rolls and Sweet Creamery Butter

Homemade Miniature Desserts and Selection of Chocolate Truffles **VG**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

V Vegan
VG Vegetarian
GF Gluten-Free

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Per person pricing based on 1½ hours of service.
Minimum of 50 Guests.

MARKET

Tomato Bisque **VG | GF**

Mixed Baby Greens, Radicchio and Endive Salad,
Tiny Tomato, Manchego Cheese, Aged Balsamic Dressing **VG | GF**

Butter Lettuce, Toasted Walnuts, Smoked Bacon, Granny Smith Apples,
Hard Boiled Egg, Blue Cheese Dressing **VG | GF**

Rock Shrimp Salad, Asparagus Spears, European Cocktail Sauce **GF**

Seared Salmon, Baby Artichokes, Black Olives, Smoked Tomato Sauce **GF**

Roasted Free Range Chicken Breast, White Wine Beurre Blanc **GF**

Seared Tenderloin of Beef, Cabernet Sauvignon Reduction **GF**

Gratin Russet Potato **VG | GF**

Grilled Seasonal Vegetables **V | GF**

Farfalle Pasta, Spinach, Sundried Tomato, Feta Cheese **VG**

Freshly Baked Rolls and Sweet Creamery Butter

Chef's Selection of Gourmet Desserts **VG**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

V Vegan
VG Vegetarian
GF Gluten-Free

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Per person pricing based on 1½ hours of service.
Minimum of 50 Guests.

CALIFORNIA

White Bean Soup **V** | **GF**

Baby Arugula and Frisée Salad, Dried Cherries, Goat Cheese,
Candied Walnuts, Raspberry Vinaigrette **VG** | **GF**

Organic Mix Greens, Cherry Tomatoes, Shaved Fennel, Balsamic Vinaigrette **V** | **GF**

Fresh Buffalo Mozzarella, Vine-Ripened Red and Yellow Tomatoes, Sweet Basil,
Extra Virgin Olive Oil, Balsamic Glaze **VG** | **GF**

Moroccan-Spiced Lamb Chop, Apricot Chutney **GF**

Grilled Mahi Mahi, Eggplant Caponata **GF**

Seared Chicken Breast, Wild Mushroom Ragout **GF**

Butternut Squash Ravioli, Sage Butter, Manchego Cheese **VG**

Chef's Seasonal Vegetables **V** | **GF**

Vegetable Couscous **V**

Freshly Baked Rolls and Sweet Creamery Butter

Chef's Selection of Gourmet Desserts and Assorted Petits Fours **VG**

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas

V Vegan
VG Vegetarian
GF Gluten-Free

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HOSTED CONSUMPTION BAR (Per Drink)

| | | |
|-----------------|----------------------|---------------------|
| House Brands | House Wines | Domestic Beers |
| Premium Brands | House Sparkling Wine | Non-Alcoholic Beers |
| Superior Brands | Imported Beers | Mineral Waters |
| Cordial Service | Microbrewery Beers | Soft Drinks |

A Labor Fee will be applied for consumption less than the stipulated bar minimum (exclusive of service and tax)

HOSTED BAR (Per Person)

Minimum of 50 Guests

House Brands

Premium Brands

Superior Brands

- (1) One Hour
- (2) Two Hours
- (3) Three Hours
- (4) Four Hours

This Package includes either House, Premium, or Superior Brands, Imported and Microbrewery Beers, Domestic and Non-Alcoholic Beers, House Wines, Assorted Mineral Waters, Soft Drinks and Juices.

HOSTED SOFT BAR (Per Person)

Minimum of 50 Guests

- (1) One Hour
- (2) Two Hours
- (3) Three Hours
- (4) Four Hours

Soft Bar packages include House Wines, Imported and Domestic Beer, Mineral Waters, and Soft Drinks.

HOSTED NON-ALCOHOLIC BAR (Per Person)

- (1) One Hour
- (2) Two Hours
- (3) Three Hours
- (4) Four Hours

Includes Mineral Waters, Soft Drinks, Ginger Ale, Tonic Water, and Club Soda

NO-HOST "CASH" BAR

Applicable Sales Tax Included in Prices Below

| | | |
|-----------------|----------------------|---------------------|
| House Brands | House Wines | Domestic Beers |
| Premium Brands | House Sparkling Wine | Non-Alcoholic Beers |
| Superior Brands | Imported Beers | Mineral Waters |
| Cordial Service | Microbrewery Beers | Soft Drinks |

Bartender Fees are per bartender for the first 3 hours (Required for hard liquor)
 Beverage Station Attendant Fee for the first 3 hours (No hard liquor served)
 Bartender and Beverage Attendant fees cannot be waived.

Tip Jar Removal Fee is applied per bartender

Bartender/Beverage Attendant Overtime is per hour per attendant.
 Overtime fees cannot be waived.

One Bartender/ Beverage Station Attendant recommended for each one hundred guests.

Please ask your Catering Sales Manager about upgrading your wine selection

BEVERAGE SERVICE

House Brands:
 Jim Beam Whiskey
 New Amsterdam Gin
 Dewars Scotch
 New Amsterdam Vodka

Premium Brands:
 Maker's Mark Bourbon
 Tanqueray Gin
 Johnnie Walker Black Label Scotch
 Tito's Vodka
 Ketel One Vodka

Superior Brands:
 Buffalo Trace Small Batch Bourbon
 The Botanist Gin
 Ketel One Vodka
 Grey Goose Vodka
 Glenmorangie 10yr Scotch

Imported Beer
 Heineken, Modelo Especial, Stella Artois

Microbrewery Beer
 Lagunitas IPA, Anchor Steam, Firestone Walker 805

Domestic Beer
 Trumer Pils, Bud Light

Non-Alcoholic Beer
 Heineken 0.0

Still and Sparkling Water
 Soft Drinks
 Coke, Diet Coke, Sprite
 Ginger Ale, Tonic Water, Club Soda

Hennessy VS Cognac
 Cruzan Rum
 Corazón Blanco Tequila
 Tullamore Dew Irish Whiskey

Jack Daniels Whiskey
 Hennessy VS Cognac
 Cruzan White Rum
 Patron Silver Tequila

Hennessy VSOP Cognac
 Mount Gay Rum
 Don Julio Silver Tequila
 Jameson Whiskey

General Information

Breakfast Buffet

Breakfast Plated

Breaks Drinks | Snacks

Lunch Plated

Lunch Buffet

Reception Hors d'oeuvres

Reception Stations

Dinner Plated

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Dinner Buffet

Beverage Service



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