



INTRODUCTION | BREAKFAST | BREAKS | LUNCH | RECEPTION | STATIONS | DINNER

## INTRODUCTION

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

Simply click on the style of menu you require from the bottom navigation bar 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



### Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



### World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



### Light



### Vegetarian

*Prices do not include the 22% service charge and applicable sales tax.*



## MORNING REFRESHMENTS

### MORNING ADDITIONS

Glazed, yeast, old-fashioned and chocolate donuts

✓ Zucchini, cranberry and pumpkin breakfast breads

✂ **San Francisco smoothies\***

Freshly blended for your guests using seasonal fruits and berries

**Selection of two (2) flavors:** berries, strawberry, banana, pineapple, vanilla or tropical

Streusel coffee cake

\*MINIMUM OF 25 GUESTS. ATTENDANT FEE TO APPLY.

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## MORNING REFRESHMENTS

### COFFEE AND REFRESHMENTS

Freshly brewed Equator coffee, decaffeinated coffee and an assortment of Mighty Leaf teas

**Add two flavored syrups:** hazelnut, amaretto, chocolate mint, ginger or vanilla

Assorted regular and diet soft drinks featuring Coca-Cola products, Nantucket Nectars and Barq's root beer

Assorted mineral waters featuring Dannon still and Calistoga sparkling, fruit-flavored mineral water

Energy drinks and herbal refreshers featuring Airforce Nutrisoda®, Radiant, Immune, Focus, Flex Energize and Calm

Starbucks Frappuccino in vanilla, mocha and coffee flavors

Freshly brewed Mighty Leaf Calypso mango and regular iced tea

 Tcho organic hot chocolate with churros



## CONTINENTAL BREAKFAST

### CONTINENTAL

Freshly squeezed juice (choice of two)

Pastry (choice of two)

Sliced fresh fruit

Creamery butter and fresh preserves

Freshly brewed Equator coffee, decaffeinated coffee and an assortment of Mighty Leaf teas

### DELUXE CONTINENTAL

Freshly squeezed juice (choice of two)

Pastry (choice of three)

Assorted individual cold cereal with milk

Sliced fresh fruit

Creamery butter and fresh preserves

Freshly brewed Equator coffee, decaffeinated coffee and an assortment of Mighty Leaf teas



## AMERICAN BUFFET

Freshly squeezed juice (choice of two)

Egg (choice of one) with one garnish

Potato (choice of one)

Breakfast meat (choice of one)

Pastry (choice of three)

Assorted individual cold cereals with milk

Sliced fresh fruit

Creamery butter and fresh preserves

Freshly brewed Equator coffee, decaffeinated coffee and an assortment of Mighty Leaf teas

MINIMUM OF 25 GUESTS. ADDITIONAL CHARGE FOR GROUPS OF 10-24 GUESTS. SERVICE TIME FOR FOOD BUFFETS IS 1 ½ HOURS.

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## SIGNATURE BREAKFAST BUFFET

Freshly squeezed juice (choice of two)

Egg (choice of one) with one garnish

Potato (choice of one)

Breakfast meat (choice of one)

Pastry (choice of three)

✓ Hot oatmeal with brown sugar, cinnamon and golden raisin

Assorted individual cold cereals with milk

✂ Assorted plain and low fat yogurt

Sliced fresh fruit

Creamery butter and fresh preserves

Freshly brewed Equator coffee, decaffeinated coffee and an assortment of Mighty Leaf teas

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## FULL AMERICAN BUFFET ONE

Freshly squeezed juice (choice of two)

Egg (choice of one) with one garnish

Potato (choice of one)

Breakfast meat (choice of two)

Pastry (choice of three)

✓ Choice of Belgium waffle, pancake or fresh toast

Hot oatmeal with brown sugar, cinnamon and golden raisin

Assorted individual cold cereals with milk

✂ Assorted plain and low fat yogurt

Sliced fresh fruit

Creamery butter and fresh preserves

Freshly brewed Equator coffee, decaffeinated coffee and an assortment of Mighty Leaf teas

## FULL AMERICAN BUFFET TWO

Freshly squeezed juice (choice of two)

Assorted cheese and charcuterie

Egg (choice of one) with two garnish

Potato (choice of one)

Breakfast meat (choice of two)

Pastry (choice of three)

Choice of Belgium waffle, pancake or fresh toast

Hot oatmeal with brown sugar, cinnamon and golden raisin

Assorted individual cold cereals with milk

✂ Assorted plain and low fat yogurt

Sliced fresh fruit

Fruit parfait

Creamery butter and fresh preserves

Freshly brewed Equator coffee, decaffeinated coffee and an assortment of Mighty Leaf teas

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## BREAKFAST FOOD ITEMS SELECTION

### JUICE CHOICES

- Orange
- Grapefruit
- Cranberry
- Apple
- Plum
- Vegetable

MINIMUM OF 25 GUESTS. ADDITIONAL CHARGE FOR GROUPS OF 10-24 GUESTS. SERVICE TIME FOR FOOD BUFFETS IS 1 ½ HOURS. | of 4 ►

## BREAKFAST FOOD ITEMS SELECTION

### PASTRY CHOICES

Traditional croissant  
Chocolate croissant  
Almond croissant  
Apple Danish  
Blueberry Danish  
Cheese Danish  
Cinnamon raisin  
Banana nut muffins  
Bran muffins  
Lemon poppy seed muffins  
Walnut muffins  
Cinnamon rolls  
Doughnuts

Scones: plain and assorted

- ✓ Bagels: plain and assorted
- Assorted toast bread
- Assorted bread roll
- Assorted breakfast bread

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## BREAKFAST FOOD ITEMS SELECTION

### EGG CHOICES

Scrambled with chives  
Omelets with chives  
Poached with chives  
Scrambled with tortilla  
Hard boiled

### EGG GARNISHES

Ham or bacon  
Cheese and onion  
Chives  
Pepper  
Asparagus  
Mushrooms  
Tomatoes and pancetta

### ADDITIONAL EGG CHOICES

Croissant filled with scrambled eggs and three garnishes  
Burritos filled with scrambled eggs and three garnishes  
English muffins, eggs Benedict with Canadian bacon  
and hollandaise sauce  
Eggs Florentine, poached egg with spinach and  
cream cheese sauce

### BREAKFAST POTATOES CHOICES

Traditional red bliss  
Hash browns  
Sautéed with onion  
Roasted with mushrooms  
Fried potato wedge

MINIMUM OF 25 GUESTS. ADDITIONAL CHARGE FOR  
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## BREAKFAST FOOD ITEMS SELECTION

### BREAKFAST MEAT CHOICES

- Applewood smoked bacon
- Chicken apple sausage
- Traditional breakfast sausage
- Canadian bacon
- Assorted sausages
- Corned beef
- Breakfast steak
- Lamb cutlet
- Smoked salmon
- Charcuterie

### DAIRY CHOICES

- Yogurt natural, fruit or low fat
- Cottage cheese
- Cottage cheese with fresh fruits
- Homemade parfait
- ✓ Homemade granola

### STATIONS AROUND THE WORLD

- Omelet station
- Breakfast taco station
- Pho station
- Miso soup station
- Congee station
- Dim sum station

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## TEA TIME

A selection of tea sandwiches

Smoked salmon on rye

English cucumber with dill on whole wheat

Chopped hard-boiled egg, parsley and mayonnaise on sourdough

Almond tea cakes and coconut macaroons

Freshly baked scones with Devonshire cream and preserves

Assorted still and sparkling waters

Freshly brewed Equator coffee, decaffeinated coffee and an assortment of Mighty Leaf teas

MINIMUM OF 20 GUESTS

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FRESH FARM ORGANIC BREAK | FRESH FROM GRANDMA'S OVEN | ILLY CAPPUCCINO AND ESPRESSO BAR | CHOCOLATE BREAK



## ✂ SPA BREAK

Fresh-cut seasonal fruit and whole bananas

Assorted Odwalla bottled smoothies

Granola bars: oat and honey, chocolate chip and oatmeal raisin

Platter of dried apricots, dates, pears and apples

Fruit yogurt and granola parfait

Assorted regular and diet soft drinks

Assorted still and sparkling waters

## 🌮 CANTINA BREAK

Corn tortilla chips with guacamole, tomato salsa and mini smoked chicken quesadillas

Assorted still and sparkling waters

Assorted regular and diet soft drinks

Agua fresca

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## BALL PARK BREAK

Thatcher's of San Francisco gourmet popcorn

Whole roasted peanuts

Mini hot dogs and pizzas

Tortilla chips with nacho cheese and salsa

Sourdough soft pretzels with Napa Valley long grain mustard and Dijon

Assorted regular and diet soft drinks

## PIZZA AND BEER BREAK

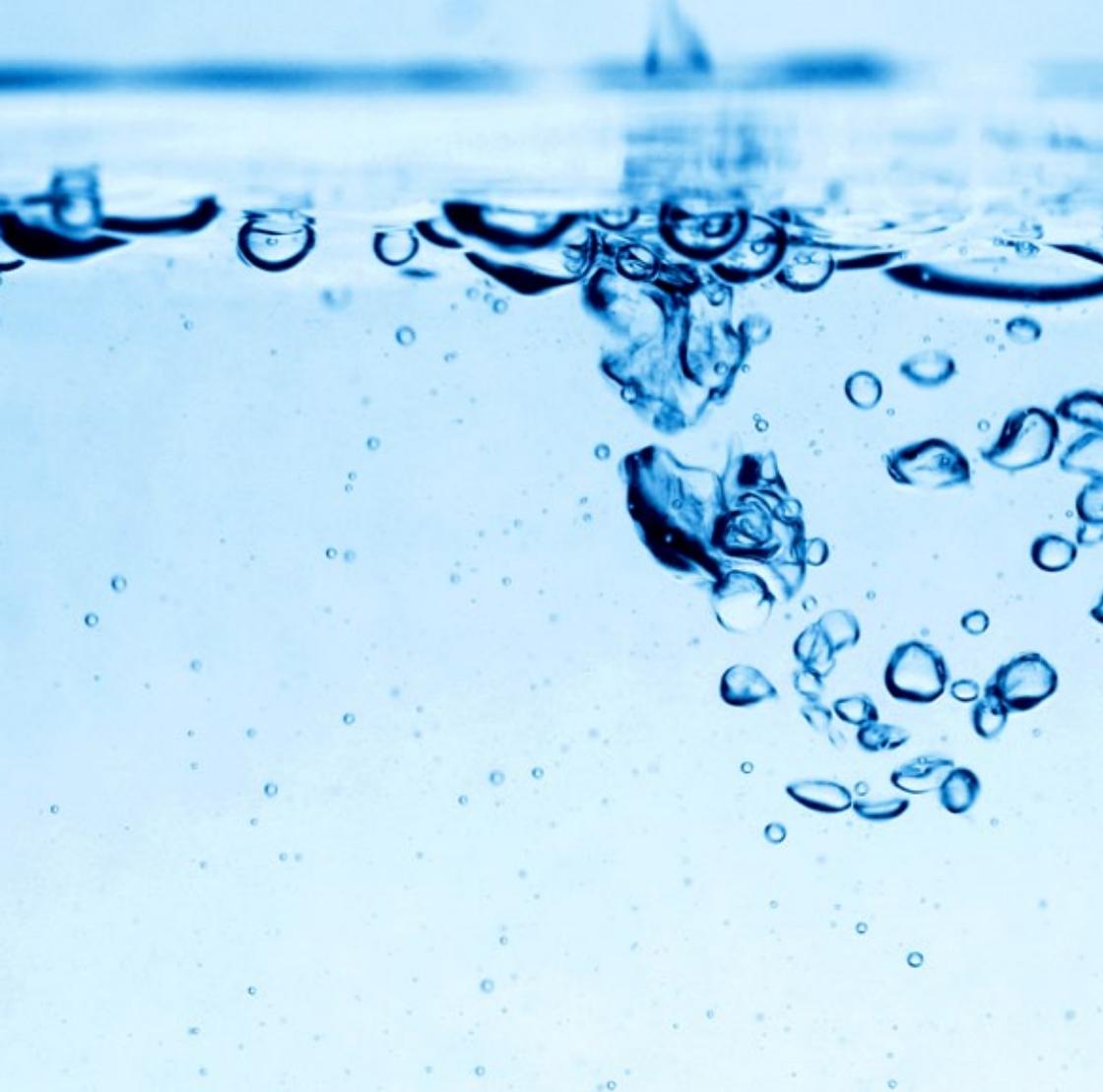
Assorted homemade pizzas on traditional thin crust

Assortment of local beers

MINIMUM OF 20 GUESTS

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## ✓ FARMERS MARKET BREAK

Artisanal cheeses with assorted water crackers, sliced French baguettes, Italian grissini, garnished with roasted almonds and dried fruits

Sliced seasonal fruits and berries

Grilled vegetables with aged balsamic and roasted red bell pepper aioli

Medley of marinated olives

Assorted still and sparkling waters

## ✂ ENERGIZER BREAK

Clif bars: oat and honey, chocolate chip and oatmeal raisin

Seasonal fruit kabobs and Odwalla super food drinks, energy drinks and herbal refreshers

Assorted still and sparkling waters

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## ✧ FRESH FARM ORGANIC BREAK

Organic vegetable crudité's with herb dip

Braga Farms mixed nuts and selection of Nature's Path organic granola bars

Seasonal whole fruit and organic fruit smoothies

## FRESH FROM GRANDMA'S OVEN

Chocolate chip, oatmeal raisin, snickerdoodle, brownies bites, and Rice Krispies treats

Yoo-hoo, chocolate drinks and milk

Assorted regular and diet soft drinks

Freshly brewed Equator coffee, decaffeinated coffee and an assortment of Mighty Leaf teas

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## ILLY CAPPUCINO AND ESPRESSO BAR\*

### MADE-TO-ORDER

Espresso

Cappuccino

Latte

Machiato

All the above served with amaretti, cantucci, peppermint cookies, chocolate-covered espresso beans

## CHOCOLATE BREAK

Hot chocolate milk

Churros

Chocolate chip cookies

Chocolate brownies

Chocolate covered strawberries

Coffee or tea

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## THREE COURSE LUNCH MENU

Our lunch menus are offered with a three-course minimum, with choice of starter, entrée and dessert.

Lunches are served with our signature rolls, creamery butter and freshly brewed Equator coffee, decaffeinated coffee and an assortment of Mighty Leaf teas.

### STARTERS

- ✓ San Francisco seafood chowder
  - 🌍 Chicken tortilla soup with tortilla crisps
  - ✓ Oven-roasted tomato bisque with chive crème fraîche
- Carrot soup scented with ginger and gari chips
- Smoked corn cream soup with Dungeness crab and cheddar crisp
- Minestrone soup with pesto and navy beans

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## THREE COURSE LUNCH MENU

### SALADS

San Francisco Caesar salad, confit of tomatoes, focaccia croutons and shaved Parmigiano Reggiano

Arugula and curly endive salad, strawberries, pine nuts and aged balsamico dressing

✓ Mache and frisée lettuce salad, pickled pear and Laura Chenel goat cheese

Roasted beet salad, Crottin cheese crumble and lamb lettuce with grain mustard dressing

Caprese salad, sliced organic tomatoes, mozzarella cheese and pesto dressing

Mesclun mixed green salad, shaved fennel, citrus segment and citrus caramel dressing

Endive salad with grilled apple, caramelized nuts and Gorgonzola dressing

### COLD ENTRÉES

Thyme grilled chicken, crispy romaine lettuce heart, Parmesan shaving and Caesar dressing

 Seared Ahi tuna ponzu dressing, served with Asian mix and wonton crisp

Flank steak salad with corn and roasted pepper dressing, jicama and micro green salad, crisp onion ring

✂ Cilantro steamed salmon fillet, lemon olive oil dressing, cucumber, tomato, mixed green salad

## THREE COURSE LUNCH MENU

### HOT ENTRÉES

Tarragon-scented roasted free-range chicken, golden chicken jus, potato gratin and seasonal vegetables

Grilled chicken supreme with port wine cream sauce, creamy potatoes and glazed vegetables

🍷 Grilled Pacific salmon teriyaki marinated, wasabi mashed potatoes and seasonal vegetables

Seared sea bass, lemon butter sauce, grilled asparagus and wild rice

Pork medallions with marsala sauce, creamy fig polenta and grilled tomato

Herb crusted lamb loin with rosemary jus, grilled vegetables and white bean purée

Grilled tenderloin of beef (5 oz) with mustard sauce, lyonnaise potatoes and seasonal vegetables

✓ Portobello mushroom ravioli with cream sauce, balsamic essence and asparagus shaving

✓ Penne pasta tossed with basil, garlic, cherry tomatoes and grilled chicken

✓ Grilled Mediterranean vegetable tian with capsicum coulis

✓ Potato gnocchi with wild mushrooms and shaved Asiago cheese



## DESSERTS

Black Forest cake with sherry sauce

Mile-high with assorted berries

Strawberry shortcake with bourbon vanilla cream

Traditional tiramisu with espresso sauce

Oreo cookie cream cake with raspberry coulis

Fresh berries tartlet with Grand Marnier sauce

New York-style cheesecake with brandy crème anglaise

Classic crème brûlée with almond tuile

Bread and butter pudding with brandy crème anglaise

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## EXECUTIVE LUNCH BOX

Boxed lunches include our Chef's selection of seasonal side salad, bag of chips, fruit and dessert.

Tuna sandwich made with chunk tuna, celery and mayonnaise, lettuce and tomato on a sesame bun

Sonoma grilled vegetable sandwich with Laura Chenel goat cheese marinated with oregano on panini

Blackened roast beef sandwich with onion marmalade on focaccia

Roasted turkey and sharp cheddar sandwich with basil aioli and sweet red onion compote

Genoa salami and mortadella sandwich with grilled capsicum and tapenade spray

Black Forest ham and Swiss cheese sandwich with pickle and mustard spray in a baguette

## BUILD-YOUR-OWN DELI BUFFET

Chef's freshly prepared soup of the day

### CHOICE OF THREE SALADS

Yukon gold potato salad with a herb vinaigrette

Tomato basil salad scented with extra virgin olive oil

Grilled vegetable salad flavored with thyme

Mixed greens with a lemon vinaigrette

Cucumber, yogurt and mint salad

Mesclun mixed green salad, shaved fennel and sherry tomatoes with citrus dressing

Radicchio, walnuts and blue cheese crumble salad

Caesar salad with garlic crouton

Orecchiette pasta salad

Coleslaw

- ✓ Arugula, raspberry, pine nuts and parmesan salad and aged balsamic dressing
- Navy bean salad with grilled capsicum and anchovy dressing
- ✓ Mache and frisée lettuce salad, pickled pear and Laura Chenel dressing
- Roasted pepper, couscous salad with mint lemon dressing
- Mesclun mixed green salad with Modena dressing
- Roasted beet salad with grain mustard dressing, Crottin cheese crumble and lamb lettuce

MINIMUM OF 20 GUESTS

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## BUILD-YOUR-OWN DELI BUFFET

### CHOICE OF THREE MEATS

- Black Forest ham
- Paris ham
- Canadian bacon
- Prosciutto
- Roasted pork loin
- Coppa
- Mortadella
- Toscana
- Salami
- Smoked duck breast
- Roasted duck breast
- Roast beef
- Pastrami
- Smoked turkey breast
- Roasted turkey breast

- Grilled chicken breast
- Smoked chicken breast
- Liver mousse
- Smoked salmon
- Smoked trout
- Smoked mackerel
- Roasted portobello mushrooms
- Marinated roasted pepper
- Egg salad
- Bay shrimps salad

MINIMUM OF 20 GUESTS

## BUILD-YOUR-OWN DELI BUFFET

### CHOICE OF THREE CHEESES

Swiss cheddar

Sage cheddar

Jack

Pepper Jack

Brie

Goat

Emmental

Feta

Edam

Manchego

Cambozola

Sweet dill pickles and California olives, cornichon, pickle onion and onion marmalade

Sliced tomatoes and leaf lettuce

Dijon mustard, whole grain mustard and mayonnaise

Assorted potatoes and vegetables chips

Selection of sliced breads and rolls

Chef's selection of gourmet desserts

Freshly brewed Equator coffee, decaffeinated coffee and an assortment of Mighty Leaf teas

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## CHEF'S GOURMET SANDWICH BUFFET

Chef's freshly prepared soup of the day

### CHOICE OF THREE SALADS

Yukon gold potato salad with a herb vinaigrette

Tomato basil salad scented with extra virgin olive oil

✧ Grilled vegetable salad flavored with thyme

Mixed greens with a lemon vinaigrette

Cucumber, yogurt and mint salad

Mesclun mixed green salad, shaved fennel and sherry tomatoes with citrus dressing

✓ Radicchio, walnuts and blue cheese crumble salad

Caesar salad with garlic crouton

Orecchiette pasta salad

Coleslaw

Arugula, raspberry, pine nuts and Parmesan salad and aged balsamic dressing

Navy bean salad with grilled capsicum and anchovy dressing

✓ Mache and frisée lettuce salad, pickled pear and Laura Chenel dressing

✧ Roasted pepper, couscous salad with mint lemon dressing

Mesclun mixed green salad with Modena dressing

Roasted beet salad with grain mustard dressing, Crottin cheese crumble and lamb lettuce

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## CHEF'S GOURMET SANDWICH BUFFET

### CHOICE OF FIVE SANDWICHES

#### Cold

Bay shrimps salad  
Grilled chicken  
Honey roasted ham and brie  
Smoked salmon  
Peppered roasted beef  
Grilled vegetable and mozzarella  
Salami and cornichon  
Egg salad  
Tuna  
Crab salad  
Turkey grilled pineapple  
Salami and cheese sub

#### Hot

Reuben  
Croque Monsieur  
Club  
BLT  
Monte Cristo

Assorted potatoes and vegetable chips

Chef's selection of gourmet desserts

Freshly brewed Equator coffee, decaffeinated coffee and an assortment of Mighty Leaf teas

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## EXECUTIVE BUFFET

Chef's freshly prepared soup of the day

### CHOICE OF THREE SALADS

Yukon gold potato salad with a herb vinaigrette

Tomato basil salad scented with extra virgin olive oil

Grilled vegetable salad flavored with thyme

Mixed greens with a lemon vinaigrette

Cucumber, yogurt and mint salad

✓ Caesar salad with garlic crouton

Orecchiette pasta salad

Coleslaw

✓ Arugula, raspberry, pine nuts and Parmesan salad with aged balsamic dressing

Navy bean salad with grilled capsicum and anchovy dressing

✓ Roasted pepper, couscous salad with mint lemon dressing  
Mesclun mixed green salad with Modena dressing

✂ Mesclun mixed green salad, shaved fennel and sherry tomatoes, with citrus dressing

Roasted beet salad with grain mustard dressing, Crottin cheese crumble and lamb lettuce

California ranch salad with red cabbage, jicama, carrots, cucumber and buttermilk ranch dressing

Vine-ripened organic tomatoes, mozzarella and basil salad with olive oil and aged balsamic

Niçoise salad with ahi tuna, roma tomatoes, purple potatoes, hard-boiled eggs, artichoke hearts, anchovies, local olives and lemon vinaigrette

Greek salad with cucumbers, feta cheese, red onions, tomatoes and Kalamata olives

MINIMUM OF 25 GUESTS

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## EXECUTIVE BUFFET

### CHOICE OF TWO PROTEINS

Seared breast of chicken with wild mushroom ragout and truffle oil

 BBQ chicken breast with mole sauce

Poached chicken breast with mushroom cream sauce and spinach leaves

 Braised chicken Bulgogi style

Beef casserole with pancetta and mushrooms in a cabernet sauvignon sauce

Lamb ragout in a heirloom tomato jus, Kalamata olives and grilled pepper

Baked fillet of Pacific salmon with orecchiette pasta and saffron cream sauce

Grilled salmon, young sprout cilantro with a tomato dressing

 Steamed salmon with a ginger soy sauce and Asian greens

Grilled swordfish with olive tapenade

 Four-cheese tortellini with Alfredo sauce

Livornese-style fillet of halibut with black olives and capers

### CHOICE OF TWO STARCHES

Herb roasted new potatoes

Potato mashed

Buttered tagliatelle

Vegetable couscous

Rice pilaf

Gratin potatoes

Macaroni and cheese

Steamed parsley potatoes

Creamy polenta

Spanish rice

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## EXECUTIVE BUFFET

### VEGETABLE

Medley of harvest vegetables

Signature rolls and creamery butter

Chef's selection of gourmet desserts

Freshly brewed Equator coffee, decaffeinated coffee and an assortment of Mighty Leaf teas

MINIMUM OF 25 GUESTS

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## COLD HORS D'OEUVRES

Brie crostini with Muscat grape

Sonoma goat cheese on brioche with fruit chutney

✓ Cucumber and yellow tomato gazpacho shooter

✓ Wild mushroom with roasted garlic crostini

Potato and leek vichyssoise with salmon caviar

Bocconcini mozzarella and cherry tomatoes pesto

Endive, gorgonzola mousse and walnuts

Mini vol-au-vent with olive and mushroom tapenade

 Spanish tortillas tapas style

Cucumber cup with tomato confit

Endive petals with smoked duck salad

Applewood smoked salmon on blini with chive cream cheese

Dungeness curried crab tartlet

Prosciutto-wrapped asparagus spear with basil cream

Steamed Yukon gold potato, smoked salmon and caviar

✓ Pear, prosciutto and blue cheese roulade

Chilli shrimp on English cucumber round

Crab meat Andalusian gazpacho

Melon with dried duck ham

Mini tartare: choice of tuna, beef, salmon or sea bass

Prosciutto-wrapped grissini

Seared ahi on soba noodles with soy vinaigrette

Crab taco

House-made foie gras on raisin brioche with sweet onion and port wine jelly

Lobster medallion on Yukon gold potato with crème fraîche and caviar

INTRODUCTION | BREAKFAST | BREAKS | LUNCH | RECEPTION | STATIONS | DINNER

HORS D'OEUVRES | ACCOMPANIMENTS

COLD HORS D'OEUVRES | HOT HORS D'OEUVRES

## HOT HORS D'OEUVRES

- ✓ Grilled portobello and goat cheese puff
  - Shiitake mushroom beggar's purse
  - Spinach and feta in phyllo with marinara sauce
- ✓ Brie with raspberry and almonds in puff pastry
  - Classic quiche Lorraine
  - Spicy chicken quesadilla
- 🍷 Sesame-cruste chicken satay with peanut chilli sauce
  - Chicken satay with spicy peanut sauce
  - Artichoke and olive tart
  - Fried dragon shrimp roll with Thai coconut and basil curry dip
  - Panang shrimp with miso and ginger dipping sauce
- ✓ Mini crab cake with horseradish dip
  - Mini quiche with Dungeness crab and leeks
  - Duck Wellington with cherry sauce
  - Provençal-cruste lamb chops with mint jus
  - Pesto marinade beef spiedini

Seafood medley brochette

Shrimps wrapped in pancetta

Assorted mini pizzas: pepperoni and vegetarian

Moroccan-spiced lamb chops with rosemary jus

Mini beef Wellington

INTRODUCTION | BREAKFAST | BREAKS | LUNCH | RECEPTION | STATIONS | DINNER

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## ACCOMPANIMENTS

### ADDITIONAL RECEPTION SELECTIONS

Sliced seasonal fresh fruit and berries with lemon honey yogurt sauce

-  Local artisanal cheeses garnished with fresh fruit  
Assorted crackers and sliced baguettes
-  Baby vegetable crudités with creamy garlic and Maytag blue cheese dips
-  Chilled jumbo shrimp with traditional cocktail sauce (three pieces per person)  
Corn tortilla chips with assorted salsa and guacamole  
Assorted dry snacks of mixed nuts, pretzels and bar mix (three ounces per person)  
Miss Vicki potato chips with onion and blue cheese dips

### ANTIPASTO

Northern Italian sweet coppa, prosciutto, wine dried cured salami, soppressata and mortadella

Parmigiano, shaved pecorino Romano, Asiago, mozzarella bocconcini, Italian fontina

Local olives, house-roasted tomatoes, roasted cipollinis, rosemary-marinated artichokes

Focaccia bread, olive bread and bread sticks

### DESSERT PLATTER

Pastry chef selection (15 pieces per person)



## CARVING

### WHOLE-ROASTED NEW YORK STRIP LOIN

Creamed horseradish, Dijon mustard and mayonnaise served with signature mini baguettes and garden herb and cabernet jus

**Serves 50**

### CHAR-GRILLED TENDERLOIN OF BEEF

Parsley, sage, rosemary and thyme rub, long grain mustard and horseradish on the side served on silver dollar rolls with zinfandel garlic jus

**Serves 30**

### ROASTED STEAMSHIP ROUND

Silver dollar rolls, Dijon mustard, creamed horseradish and au jus

**Serves 250**

ONE CARVER RECOMMENDED PER 75 GUESTS

| of 2 ►

## CARVING

### ROASTED LEG OF LAMB

Minted lamb jus, creamed horseradish, silver dollar rolls

**Serves 30**

### MARINATED RACK OF LAMB

With pesto crust served with au jus and mint jelly (4 racks)

**Serves 30**

### HERB-CRUSTED ROAST LOIN OF PORK

Served on silver dollar rolls with natural jus

**Serves 40**

### ROASTED FRESH TURKEY BREAST

Cranberry relish, truffle jus, Dijon mustard, mayonnaise and silver dollar rolls

**Serves 40**

### PACIFIC SWORDFISH LOIN WRAPPED IN PANCETTA

Mushrooms, shallots, dill and light saffron cream sauce

**Serves 50**

### SALMON COULIBIAC

Wrapped in puff pastry with rice, eggs, mushrooms, shallots and dill cream sauce

**Serves 25**

ONE CARVER RECOMMENDED PER 75 GUESTS

◀ 2 of 2



## SPECIALTY\*

### WINE COUNTRY SAMPLER

Assorted imported and domestic artisanal cheeses

Hard salami and homemade country-style pâté with assorted mustards

Ciabatta bread and mini baguettes, dried fruits and candied pecans

### ✓ WARM BAKED BRIE EN CROÛTE\*\*

Accompanied with sliced baguette, strawberry marmalade and dried fruits

### ✓ GRILLED VEGETABLE DISPLAY

Assorted squash and peppers, portobello mushrooms, asparagus, tomatoes and seasonal vegetables with pesto and shredded Parmesan cheese served with focaccia and assorted breads

\*MINIMUM OF 50 GUESTS AND 1 ½ HOUR SERVICE TIME.

\*\*MINIMUM 25 GUESTS.

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## SPECIALTY\*

### MEDITERRANEAN STATION

Hummus and baba ghanoush with crispy pitta bread

Grilled marinated portobello mushrooms and eggplants drizzled with balsamic reduction

Fried calamari with marinara

Couscous with lemon zest, watercress and toasted pine nuts

Prosciutto-wrapped asparagus, Kalamata olives, olive bread and stuffed grape leaves

### NACHO STATION

Tri-color tortilla chips served with nacho cheese

**Condiments:** ground beef, black beans, diced tomatoes, scallions, jalapeño peppers, black olives and sour cream

### POTATO BAR

Plain or garlic, sweet potatoes

### Toppings to include

Bacon bits

Sour cream

Chopped tomatoes

Chives

Sautéed mushrooms

Cheddar cheese

Whipped butter

\*MINIMUM OF 50 GUESTS AND 1 ½ HOUR SERVICE TIME.

\*\*UNIFORMED CHEF REQUIRED.

◀ 2 of 7 ▶



## SPECIALTY\*

### SMOKED SALMON STATION

Trio of Norwegian, lemon peppered and peppered smoked salmon served with class garnishes to include:

Capers

Sour cream

Tomatoes

Melba toast

Chopped eggs

Diced red onion

Lemon wedges

Blinis

### CEVICHE STATION\*\* (Choice of one)

Salmon, kajiki (blue marlin), and hebi (spearfish) garnished with lime or lemon juice, soya sauce, ginger, coconuts milk, rice vinegar, cilantro, scallion, peppers, onions

### FISHERMAN'S WHARF

Raw bar on ice: Pacific oysters and cherrystone clams on the half shell, jumbo prawns, crab claws and green lip mussels (7 pieces per person)

Crab cakes

Gauzed lemon wedges, spicy cocktail sauce, remoulade sauce and sliced sourdough baguettes

\*MINIMUM OF 50 GUESTS AND 1 ½ HOUR SERVICE TIME.

\*\*UNIFORMED CHEF REQUIRED.

◀ 3 of 7 ▶

## SPECIALTY\*

### JAPANESE STATION

Display of assorted sushi, sashimi and California rolls, ponzu sauce, pickled ginger and wasabi (6 pieces per person)

Grilled ahi with soba noodles and green onions tossed in soy and sesame vinaigrette

Teriyaki duck breast on napa cabbage

### CHINATOWN STIR FRY

Steamed dim sum

Fried egg rolls and baked pork buns (5 pieces per person) served in traditional take-out boxes with chopsticks

Stir fried beef with shiitake and hoisin sauce

Broiled salmon with ginger and soya sauce

Stir-fried rice

Fortune cookies

### SOUTH OF MARKET

Blue and white tortilla chips with pico de gallo and guacamole

Spanish-style paella with shrimp, mussels, clams, chicken, serrano ham and andouille sausage and saffron rice

Build-your-own mini tacos: seasoned beef and chicken with diced tomatoes, sweet onion, shredded leaf lettuce, shredded cheddar, sour cream, jalapeños, salsa, soft flour tortillas and corn taco shells

Churros

\*MINIMUM OF 50 GUESTS AND 1 ½ HOUR SERVICE TIME.

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## SPECIALTY\*

### RAVIOLI STATION

#### Choice of two raviolis

Porcini

Pulled Veal

Kabocha, sweet potatoes and mascarpone

#### Choice of two sauces

Bolognese

Marinara

Pesto

Cream

### Choice of five garnishes

Caramelized onion

Roasted pancetta

Parsley

Roasted pepper

Roasted eggplant

sautéed zucchini

Basil

Garlic

Parmesan

Chives

Diced tomatoes

Sautéed mushrooms

Italian bread basket with garlic bread, focaccia and grissini

## SPECIALTY\*

### NORTH BEACH STATION\*\*

#### Choice of two pastas

Potato gnocchi, penne rigate, green tagliatelle or ravioli

#### and two sauces:

Alfredo

Bolognese

Lemon, caper and onion

Pesto

Marinara olive

Fresh plum tomatoes, basil, caramelized onions, garlic oil, toasted pine nuts, mushrooms, mixed peppers, sliced olives and fine herbs, freshly grated Parmesan cheese

Italian bread basket with garlic bread, focaccia and grissini

### SLIDERS STATION

#### Choice of two

Kobe beef

Lobster

Pulled pork

Crab patties

On miniature rolls with chipotle ketchup, herbed mayonnaise, saffron aioli, wasabi aioli and mustard

Tomatoes and lettuce



## SPECIALTY\*

### DEATH BY CHOCOLATE

Variety of truffles, chocolate-dipped strawberries and handcrafted petits fours

Warm bittersweet chocolate fondue with seasonal California fruits and berries, macarons, homemade chocolate chip cookies, pretzel rods, marshmallows and pound cake for your dipping pleasure

Freshly brewed Equator coffee, decaffeinated coffee and an assortment of Mighty Leaf teas



## THREE COURSE DINNER MENU

### STARTERS

#### Soups

Tomato bisque with chive oil

Crab and corn chowder

Maui sweet onion soup with Gruyère crostini

Porcini mushroom soup with rosemary foccacia crouton  
and truffle essence

| of 8 ►

## THREE COURSE DINNER MENU

### Salads

Radicchio cup of fresh raspberries, blueberries, shaved parmesan, sun-dried cherries and roma tomato dressing

Baby spinach, watercress, grapefruit, toasted pecans and blue cheese with aged balsamic vinaigrette

Arugula and champagne poached pear salad with candied walnuts, goat cheese and raspberry vinaigrette

Field greens, belgian endive, teardrop tomatoes, caramelized walnuts, point Reyes blue cheese, and pear champagne vinaigrette

Carpaccio of red and gold beets, baby mâche with poached pear, toasted pine nuts, Laura Chenel goat cheese and citrus vinaigrette

Roasted vegetable terrine with baby lettuce, marinated feta, dill and honey aioli, with balsamic vinaigrette

### APPETIZERS

Maine lobster terrine with grilled spring onions, daikon sprouts, saffron aioli and port wine syrup

Smoked salmon timbale filled with Dungeness crab on a carpaccio of English cucumber drizzled with chives and curry oil

Grilled sashimi grade ahi tuna, crispy fried Maui onion rings, wasabi aioli and micro greens tossed with citrus vinaigrette

Cheese manicotti with homemade marinara with smoked buffalo mozzarella

Roasted vegetable terrine with baby lettuce, marinated feta, dill and honey aioli with aged balsamic vinaigrette

Lobster ravioli, vegetable ratatouille with crab nage

Artichoke and sweet pea risotto served with freshly shaved Parmigiano Reggiano and truffle oil



## THREE COURSE DINNER MENU

### INTERMEZZO – SORBETS

(Select one)

Champagne

Limoncello

Pear

Watermelon

Campari

Orange basil

Calvados

Grappa



## THREE COURSE DINNER MENU

### ENTRÉES

#### Seafood

Baked halibut with vegetable ratatouille with balsamic jus

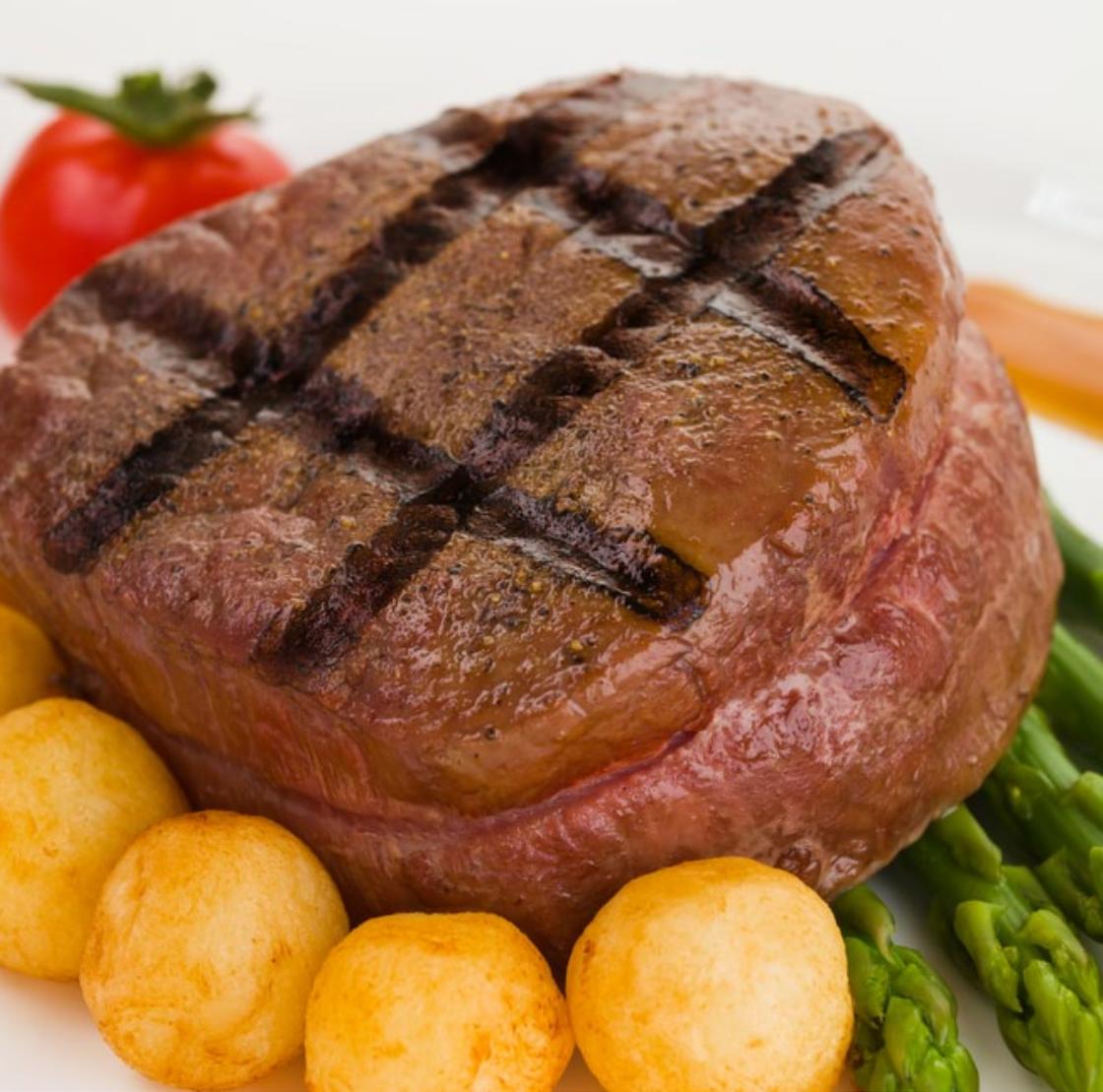
Grilled Pacific swordfish served with mélange of seasonal vegetables braised radicchio and mango cilantro salsa

Lemon oil scented steamed fillet of Alaskan salmon, herb-tossed new potatoes, grilled fennel and red bell pepper sauce

Grilled ahi tuna served with basil risotto, seasonal vegetables, red onion marmalade with candied lemon rind, aged balsamic cream sauce

Panko herb-crusted sea bass served with garlic potatoes, baby bok choy, roasted corn sauce and black olive tapenade

Black cod steak served with quinoa and chorizo stew with rocket jus



## THREE COURSE DINNER MENU

### ENTRÉES

#### Meat

Roasted pork tenderloin stuffed with dried figs and baby pearl onions, new potatoes and port wine reduction

Grilled rib-eye served with caramelized garlic mashed potatoes, fried buttermilk onion rings and mélange of seasonal vegetables

Grilled New York steak served with caramelized onions, potato gratin and green peppercorn sauce

Oven-roasted rack of lamb with thyme and Dijon mustard crust, potato leek gratin, seasonal mélange of vegetables with a red wine sauce

Seared black Angus filet mignon with braised Belgium endive, potato and leek gratin, mango chutney and port wine sauce

Grilled veal chop with braised endive, saffron mousseline potatoes and port wine reduction

Ossobuco – braised veal shank in barolo sauce and celery root purée



## THREE COURSE DINNER MENU

### ENTRÉES

#### Poultry and Fowl

Sautéed breast of chicken with crème fraîche polenta, lemon-glazed asparagus and sun-dried tomato basil sauce

Provençal slow-roasted chicken served with fingerling potatoes, seasonal vegetables and roasted tomatoes

Roasted duck breast with wild mushroom ragoût, potato dumpling and sweet and sour cherry reduction



## THREE COURSE DINNER MENU

### ENTRÉES

#### Duets

Herbed chicken with rosemary jus and crab cake served with Italian vegetable risotto, browned butter broccolini and baby carrots with roasted corn and pepper relish

Petit filet with rosemary-scented chicken breast au jus, creamy polenta and glazed vegetables

Grilled medallion of beef and Pacific sea bass served with potato leek gratin, foie gras sauce and red onion marmalade

Herb-crusting loin of lamb and salmon medallion served with herbed potato cake, seasonal baby vegetables and balsamic cream sauce

Petit filet with grilled prawns, tomato coulis, wild mushroom risotto and grilled asparagus

Roast tenderloin of beef and butter-poached lobster tail with roasted garlic potato purée, baby vegetable bouquetière and a pinot noir reduction

◀ 7 of 8 ▶

## THREE COURSE DINNER MENU

### DESSERTS

#### **Classic crème brûlée**

Almond tuile and chocolate-dipped strawberry

#### **California berry meringue tart**

Strawberry-kirsch crème anglaise

#### **Tiramisù**

Chocolate and vanilla lady fingers soaked in coffee and cognac fresh mascarpone and wrapped in chocolate

#### **Chocolate Trilogy**

Chocolate genoise with white, milk and dark chocolate mousse with vanilla bean-infused caramel sauce

#### **Paradiso**

Vanilla genoise with mango, passion fruit and coconut mousse, Dark chocolate stripes served with mango and passion fruit purée

#### **Chocolate terrine**

Chocolate genoise with dark truffle chocolate and coffee butter cream

Bittersweet chocolate mousse and cocoa powder

#### **Signature sampler plate**

Selection of elegant pastries created in the pastry shop

#### **Tarte du soleil\***

Fresh mixed fruit tart in pâte sucrée shell with cream custard and seasonal berry sauce



## DINNER BUFFET

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

Additional charge for groups of less than fifty.  
Service time for food buffets is 1½ hours.

### Choice of one soup

San Francisco seafood chowder

Creamy leek and potato soup scented with truffle oil

House-roasted tomato bisque with toasted focaccia croutons and chive oil

## DINNER BUFFET

### Choice of one salad

Lobster and asparagus salad with butter lettuce and aged sherry vinaigrette

Grilled seafood salad with mango salsa

Roasted vegetable salad

Grappa-marinated salmon with cream and lemon sauce

Charcuterie and artisanal cheeses with country bread

Grilled asparagus salad with red onion confit, roasted pancetta and red wine vinaigrette

Organic sonoma field greens, pear tomatoes and raspberry vinaigrette

Fresh buffalo mozzarella, vine-ripened red and yellow tomatoes, opal basil and extra virgin olive oil

Micro field greens, teardrop tomatoes, walnut-crusted Sonoma goat cheese and balsamic herb vinaigrette

Display of smoked seafood of Northwest salmon, trout, mussels

Baby spinach salad, Fuji apples, spiced pecans and mustard seed vinaigrette

Saffron pasta salad with rock shrimp and asparagus spears

## DINNER BUFFET

### Choice of two proteins

Grilled Australian lamb chops with baby vegetable ratatouille

Roasted free-range chicken breast with golden apples and calvados sauce

Grilled chicken breast with pancetta, pearl onions and pinot noir jus

Seared tenderloin of beef served with wild mushroom ragout and cabernet sauvignon reduction

Grilled loin of Pacific swordfish with sun-dried tomato beurre blanc

Oven-baked sea bass fillet, medley of seasonal vegetables and mushroom tapenade

Baked fillet of Pacific salmon, lemon chive cream sauce

### Choice of one pasta and vegetable

Spinach ravioli with artichoke hearts and Parmesean cheese sauce

Porcini and ricotta ravioli with herb sauce

Parisian potatoes with pancetta and piquillo pepper

Goat cheese scalloped potatoes

Wild rice pilaf

Sauté of fresh baby vegetables

Signature rolls and creamery butter

Chef's selection of gourmet desserts and assorted petits fours

Freshly brewed Equator coffee, decaffeinated coffee and an assortment of Mighty Leaf teas