



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

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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

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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

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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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TEA TIMES | SPA BREAK | CANTINA BREAK | BALL PARK BREAK | PIZZA AND BEER BREAK | FARMERS MARKET BREAK | ENERGIZER BREAK
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

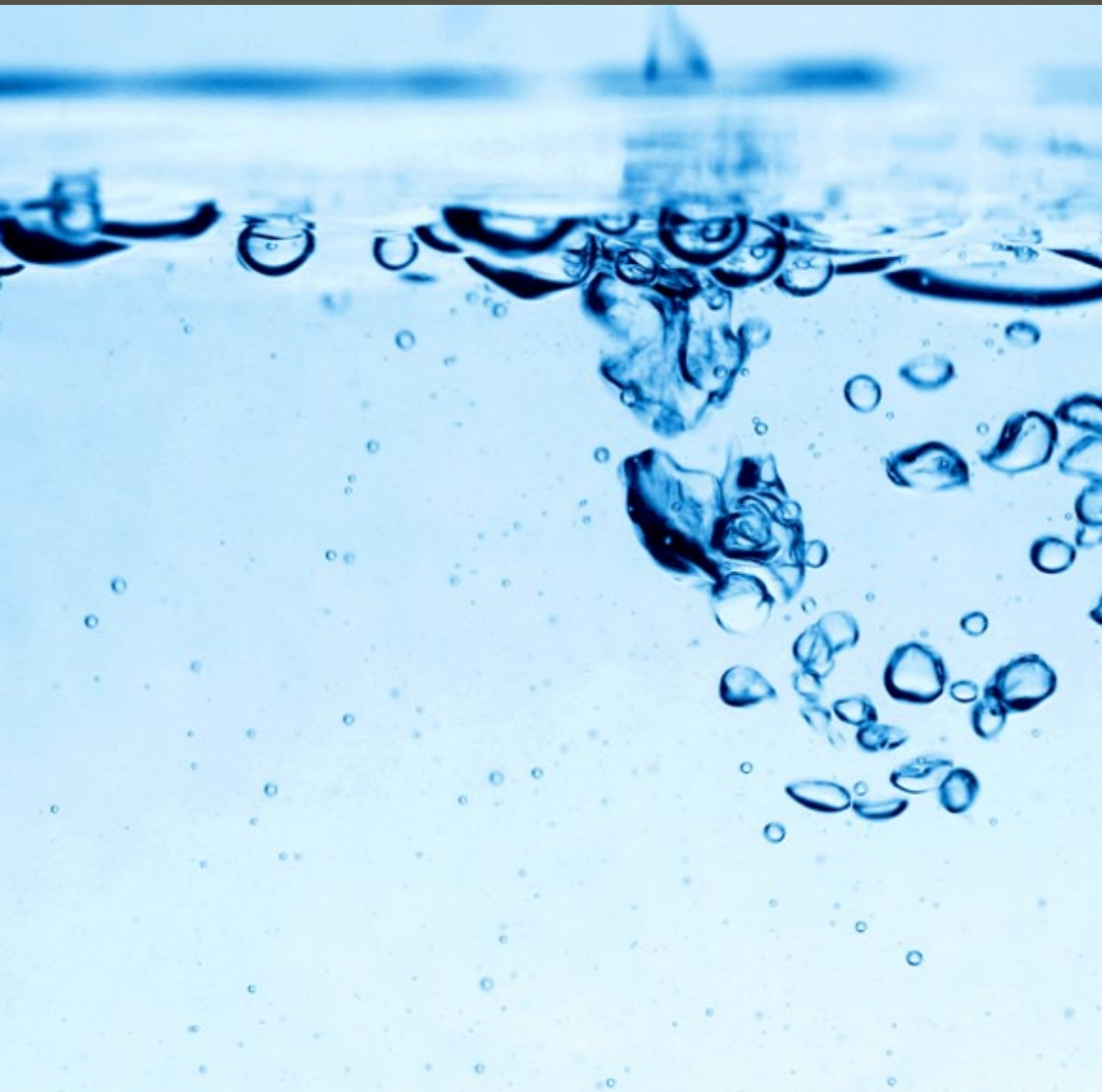
Assorted homemade pizzas on traditional thin crust

Assortment of local beers

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

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

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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

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BUILD-YOUR-OWN DELI BUFFET | CHEF'S GOURMET SANDWICH BUFFET | EXECUTIVE BUFFET



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

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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

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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

MINIMUM OF 25 GUESTS

◀ 2 of 3 ▶

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

THREE COURSE LUNCH MENU | DESSERT | EXECUTIVE LUNCH BOX | BUFFET

BUILD-YOUR-OWN DELI BUFFET | CHEF'S GOURMET SANDWICH BUFFET | EXECUTIVE BUFFET

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

THREE COURSE LUNCH MENU | DESSERT | EXECUTIVE LUNCH BOX | BUFFET

BUILD-YOUR-OWN DELI BUFFET | CHEF'S GOURMET SANDWICH BUFFET | EXECUTIVE BUFFET



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-crust 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-crust 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

HORS D'OEUVRES | ACCOMPANIMENTS

COLD HORS D'OEUVRES | HOT HORS D'OEUVRES



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 crudité's 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 ►

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

CARVING | SPECIALTY



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.

| of 7 ►



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 ▶

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



INTERCONTINENTAL MEETINGS®

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

CARVING | SPECIALTY



SPECIALTY*

RAVIOLI STATION

Choice of two raviolis

Porcini

Pulled Veal

Kabocha, sweet potatoes and mascarpone

Choice of two sauces

Bolognaise

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, macaroons, 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

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

THREE COURSE DINNER MENU | DINNER BUFFET



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

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

THREE COURSE DINNER MENU | DINNER BUFFET



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

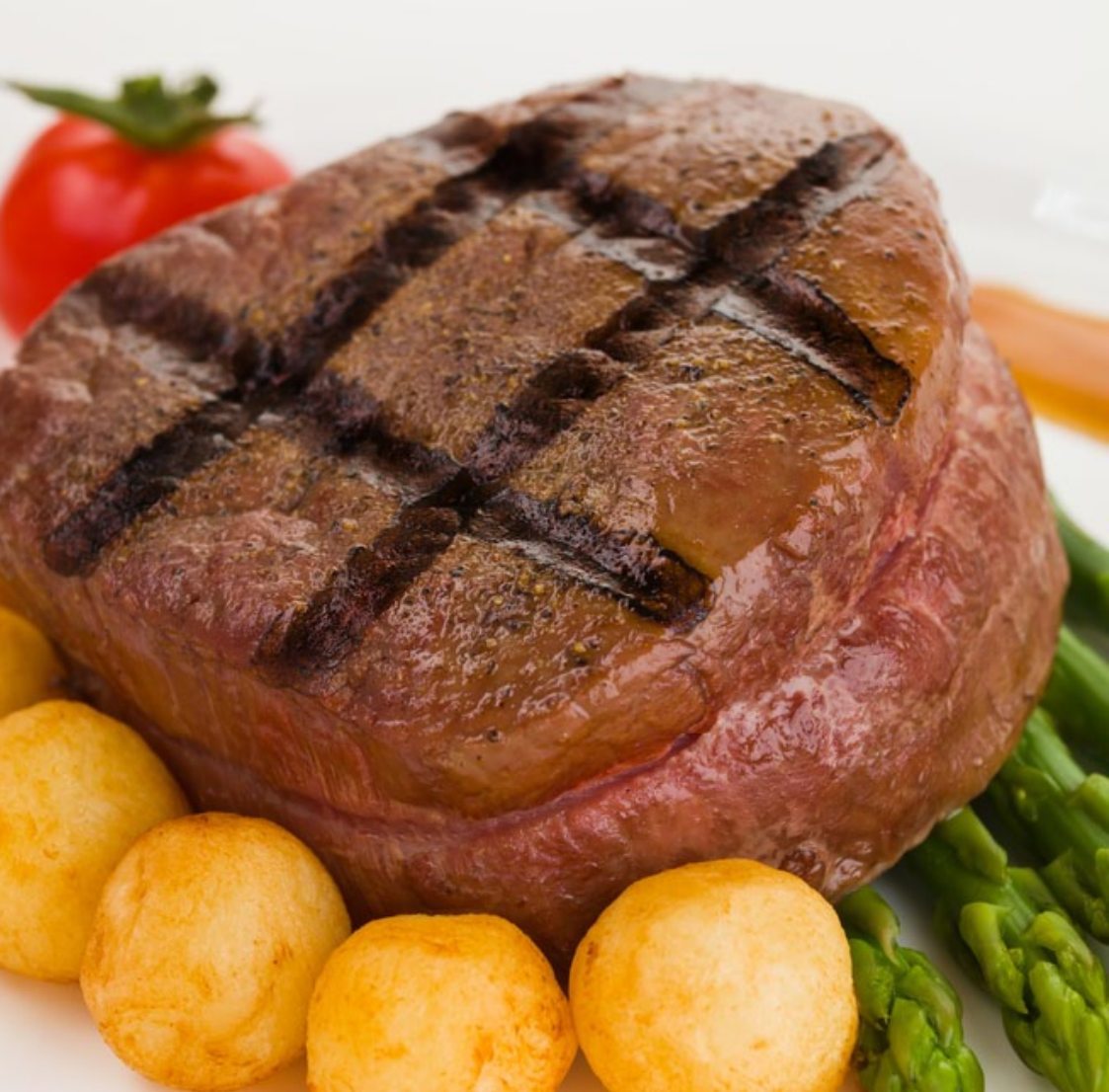
Grilled ahi tuna served with basil risotto, seasonal vegetables, red onion marmalade with candied lemon rind, aged balsamic cream sauce

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

◀ 4 of 8 ▶

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



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

◀ 5 of 8 ▶

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

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

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

THREE COURSE DINNER MENU | DINNER BUFFET



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-crusted 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



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

1 of 3 ►



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