

BREAKFAST & BRUNCH BUFFETS

Minimum of 25 People
Buffets Priced Per Person

THE CABLE CAR \$44

Fresh Orange Juice
Fresh Baked Pastries
Maple Coconut Granola
Chobani Individual Yogurts
Sliced Seasonal Fruit Board
Freshly Brewed Red Bay Coffee,
Decaffeinated and Selection of Teas

ZEN GARDEN \$64

Fresh Orange Juice
Local Egg White Frittata, Local, Seasonal, Vegetables & Herbs
Chicken, Apricot & Sage Breakfast Sausage
Chobani Individual Yogurts
Steel Cut Oatmeal, Gluten Free Oats, Oat Milk,
Golden Raisins, Brown Sugar, Honey
Seasonal Fruit Board
Freshly Brewed Red Bay Coffee,
Decaffeinated and Selection of Teas

GOLD RUSH \$74

Fresh Orange Juice
Fresh Baked Pastries
Eggs Benedict,
English Muffin, Local Poached Egg, Ham, Spinach, Hollandaise
Black Sesame French Toast,
Black Sesame Custard, Vermont Maple Syrup
Yogurt & Granola Bar,
Greek Yogurt, Dried Fruit, Toasted Granola
Applewood Bacon or
Chicken, Apricot & Sake Breakfast Sausage
Yukon Gold Breakfast Potatoes
Seasonal Fruit Board
Freshly Brewed Red Bay Coffee,
Decaffeinated and Selection of Teas

POST STREET \$68

Fresh Orange Juice
Fresh Baked Pastries
Local Eggs, Scrambled
Yukon Gold Breakfast Potatoes
Applewood Bacon or
Chicken, Apricot & Sake Breakfast Sausage
Maple Coconut Granola
Chobani Individual Yogurts
Freshly Brewed Red Bay Coffee,
Decaffeinated and Selection of Teas

KABUKI \$72

Fresh Orange Juice
Miso Soup,
Tofu, Green Onions, Roasted Mushrooms,
Wakame
Steamed Rice
Shio Koji Chicken or Slow Roasted Seasonal Fish
Tamagoyaki Scrambled Eggs
Sesame Grilled Broccoli
Tsukemono, Assorted Picked Vegetables
Green Tea
Freshly Brewed Red Bay Coffee,
Decaffeinated and Selection of Teas

Enhancements are available ala carte at an additional \$8 per guest

ALL FOOD AND BEVERAGE WILL BE SUBJECT TO A 24% SERVICE CHARGE AND AN 8.62% SALES TAX

BREAKFAST & BRUNCH ENHANCEMENTS

Minimum of 25 People
Enhancements Priced Per Person

NOR CAL BOARD \$22

Smoked Salmon,
Whipped Chive Cream Cheese,
Capers, Tomatoes,
Red Onions, Hard-Boiled Eggs,
Assorted Bagels

GREEK YOGURT & GRANOLA BAR \$18

Greek Yogurt, Fresh Berries,
Toasted Granola

CRÈME BRULEE FRENCH TOAST \$20

Crème Brulee Batter
Dipped Brioche Bread,
Vermont Maple Syrup, Fresh Berries

BUENOS DIAS \$18

Breakfast Burrito,
Bacon, Ham, Scrambled Eggs
Pico de Gallo, Jalapeno Cheddar,
Breakfast Potatoes, Flour Tortilla
Served with Salsa & Sour Cream

BREAKFAST SAMMY \$16

English Muffin, Two Fried Eggs, Ham,
Smoked Gouda, Maple Sriracha Mayo

VEGETABLE & CHEESE BAR \$12

Add Roasted Mushrooms, Peppers and Onions & Cheddar to Your Scrambled Eggs

HOT ENHANCEMENTS

Scrambled Eggs	\$8 per person
Hard-Boiled Eggs	\$60 per dozen
Chicken, Apricot & Sage	\$7 per person
Breakfast Sausage	
Applewood Bacon	\$8 per person
Turkey Bacon	\$7 per person
Steel-Cut Oatmeal	\$17 per person
w/ Accoutrements	

MORNING BEVERAGES

Soft Drinks	\$6 each
Still & Sparkling Water	\$8 each
Red Bull	\$8 each
Individual Assorted Naked Juices	\$11 each
Milk	\$28 per gallon

CHILLED ENHANCEMENTS

Seasonal Fruit Board	\$16 per person
Fresh Baked Pastries	\$82 per dozen
Bagels & Accoutrements	\$82 per dozen
Whole Seasonal Fruit	\$45 per dozen
Chobani Individual Yogurts	\$60 per dozen

COFFEE, JUICE & TEA SERVICE

Freshly Brewed Red Bay Coffee, Decaffeinated and Selection of Teas	\$150 per gallon
Freshly Brewed Iced Tea	\$65 per gallon
Orange, Cranberry, or Grapefruit Juice	\$42 per carafe

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AM/PM BREAKS

Minimum of 25 People

Priced Per Person

FARMER MARKET \$42

Seasonal Vegetables, Grilled, Raw & Pickled
Roasted Carrot Hummus
Grilled Assorted Bread

CANDLESTICK PARK \$14

Smoked Whole Almonds & Peanuts, Secret Seasoning

KARL \$38

Greek Yogurt, Fresh Berries, Toasted Granola, Seasonal Scone & Seasonal Fruit Board

GOLDEN GATE PARK \$42

Marcona Almonds, Salami Wrapped Gouda, Sun-Dried Tomato Olive Spread, Dried Fruit, Potato Chips

GHIRADELLI SQUARE \$14

Triple Chocolate Chip Cookie, Sea Salt served with whole Milk

MISSION DOLORES \$28

Roasted Salsa, Chorizo Con Queso, Guacamole, Tortilla Chips

THE CASTRO THEATRE \$12

House-Popped Popcorn
Choice of 1 Flavor
Brown Butter / Cracked Black Pepper / Rosemary Parmesan

I GOT BAKED IN SAN FRANCISCO \$39

Petite Cookies, Brownies, Cupcakes, Macarons

ENHANCEMENTS

Whole Seasonal Fruit	\$45 per dozen
Granola Bars	\$70 per dozen
Cookies	\$72 per dozen
Potato Chips	\$6 each

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SMALL MEETINGS PACKAGE

Minimum of 10 People
Does not include meeting room rental

ALL DAY

\$75 per person

Freshly Brewed Red Bay Coffee, Decaffeinated,
Selection of Teas, and Assorted Pepsi Soft Drinks
Refreshed throughout the day

Early Morning

½ Gallon Fresh Orange Juice

Fresh Baked Pastries

Maple Coconut Granola

Seasonal Fruit Board *VN, V, GF*

Early AFTERNOON

Assorted KIND Bars and Protein Bars *VN, V, GF*

Smoked Whole Almonds & Peanuts, Secret Seasoning *VN, V, GF*

MID-AFTERNOON

Assorted Freshly Baked Cookies

Audio Visual

HALF DAY

\$50 per person

Freshly Brewed Red Bay Coffee, Decaffeinated and Selection of Teas
Assorted Pepsi Soft Drinks
One refresh for the day

Early Morning

Fresh Orange Juice

Assorted Individual Yogurt

Seasonal Fruit Board *VN, V, GF*

MID-AFTERNOON

Assorted KIND Bars and Protein Bars *VN, V, GF*

Assorted Freshly Baked Cookies

LUNCH MENU

Minimum of 25 People

ALL FOOD AND BEVERAGE WILL BE SUBJECT TO A 24% SERVICE CHARGE AND AN 8.62% SALES TAX

THREE COURSE PLATED LUNCH

All Plated Lunches are Served with SF Fine Bakery Rolls, Honey Whipped Sea Salt Butter

Chef's Choice of Seasonal Accoutrements

Gluten free bread has additional costs

Pitchers of Iced Tea, Freshly Brewed Red Bay Coffee, Decaffeinated and Selection of Teas

SOUP & SALAD

Choice of one

Panzanella, Spring Greens, Cucumbers, Radishes, Scallions, Carrots, Feta, Grilled Sourdough Bread, Sherry Herb Buttermilk Dressing

Market Greens, Seasonal Greens & Vegetables, Black Pepper Cider Vinaigrette

Roquette Salad, Arugula, Apples, Dried Cranberries, Almonds, Aged Cheddar, Maple Balsamic Vinaigrette

Caesar, Romaine Hearts, Parmesan Cheese, Croutons, Caesar Dressing

Tomato Vegetable, Seasonal Vegetables, Tomato Herb Broth, Orzo

Butternut Bisque, Butternut Squash, Cider, Sage

Clam Chowder, Classic New England Clam Chowder

ENTRÉE

Choice of one

Cider Chicken, Cider Brined & Oven Roasted Chicken Breast, Rosemary Cider Glace \$68 per person

Yuzu Kosho Chicken, Yuzu Peel & Chili Rub, Oven Roasted, Yuzu Soy Chicken Jus \$70 per person

Lemon Dill Roasted Salmon, Citrus Beurre Blanc \$82 per person

Martini Shrimp, Vodka Vermouth Cream Sauce \$76 per person

Black Garlic Short Ribs \$80 per person

Miso Pork Chop, Miso Pork Jus \$74 per person

Peppercorn Sirloin, Porcini Mushroom Sauce \$82 per person

Italian Herb Cauliflower, Grilled Cauliflower, Marsala & Herb Roasted Mushroom Ragu \$62 per person

DESSERT

Choice of one

Chocolate Flourless Cake, Black Sesame Crème Anglaise

Mixed Berry Cream, White Sponge Cake, Berry Mousse, Raspberry Coulis

Matcha Crème Brulee, Matcha Custard, Topped with Berries

ENHANCEMENT OPTIONS

Additional Soup or Salad Course \$14 per person

Add Three Shrimp to any Entrée \$20 per person

Add Two Sea Scallops to any Entrée \$32 per person

Duet Entrée \$23 per person

COLD LUNCH BUFFETS

Minimum of 25 People

ALL FOOD AND BEVERAGE WILL BE SUBJECT TO A 24% SERVICE CHARGE AND AN 8.62% SALES TAX

All Plated Lunches are Served with SF Fine Bakery Rolls, Honey Whipped Sea Salt Butter

Chef's Choice of Seasonal Accoutrements

Gluten free bread has additional costs

Pitchers of Iced Tea, Freshly Brewed Red Bay Coffee, Decaffeinated and Selection of Teas

FERRY BUILDING MARKETPLACE \$38

SALAD GREENS

Choice of two

Baby Spinach
Arugula
Spring Mix
Romaine

RAW VEGETABLES

Choice of two

Cucumbers
Cherry Tomatoes
Red Onions
Cauliflower
Broccoli

CHEESES

Choice of two

Blue Cheese
Fresh Mozzarella
Aged Cheddar
Parmesan Cheese
Cotija Cheese

ROASTED & GRILLED VEGETABLES

Choice of two

Roasted Beets
Grilled Butternut Squash
Garlic Roasted Mushrooms
Grilled Red Peppers

TOPPINGS

Choice of two

Dried Cranberries
Hard-Boiled Eggs
Bacon crumbles
Chickpeas
Roasted Almonds
Black Beans

DRESSINGS

Choice of two

Buttermilk Ranch
Black Pepper Cider Vinaigrette
Green Goddess
Rosemary Blue Cheese
Italian
Extra Virgin Olive Oil & Red Wine Vinegar

DESSERT

Choice of one

Apple Cobbler Bar
Brownie & Blondies
Lemon Bar

PROTEIN ENHANCEMENT

Ponzu Pepper Grilled Chicken	\$18 per person
Garlic Chili Grilled Shrimp	\$20 per person
Chimichurri Grilled Sirloin Steak	\$22 per person
Sesame Crusted Ahi Tuna	\$26 per person
Romesco Marinated Grilled Tofu	\$18 per person

ARTISAN LUNCH \$78

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SOUP

Choice of two

Potato Leek & Sausage Soup, Creamy Potato, Grilled Sausage
Chicken Minestrone, Garlic Roasted Chicken, Seasonal Vegetables, Tomato Broth
Honey Roasted Carrot Bisque

ARTISAN SANDWICHES

Choice of two

Wagyu Katsu, Black Garlic & Black Pepper Marinated Sirloin, Breaded & Fried, Katsu Sauce, Shokupan
Tonkatsu Sandwich, Deep Fried Pork, Creamy Cabbage Slaw, Tonkatsu Sauce, Sourdough Bread
Avocado Numa-san, Avocado, Bacon, Provolone, Pickled Cucumbers, Cabbage, Onions, Black Pepper Kewpie
Mayonnaise, Stone Ground Mustard, Oat Bread
Wanpaku, Ponzu Marinated Grilled Chicken, Sprouts, Red Cabbage, Lightly Pickled Cucumbers, Kewpie Yuzu Aioli,
Oat Bread

Vegan Lavosh Wrap

Hummus, Sprouts, Grilled Vegetables, Spinach, Whole Grain Lavosh
House Salad with Champagne Vinaigrette
Sweet Sydney's

Napa Turkey Sandwich

Organic Turkey Breast, Monterey Jack Cheese, Pickled Onion, Spinach, Tomato, Avocado Spread, Napa Honey Dijon,
Sweet Deli Roll | *can substitute for Roast Beef or grilled chicken*

SIDES

Choice of two

Market Greens, Seasonal Greens & Vegetables, Black Pepper Cider Vinaigrette
Winter Caprese Pasta Salad, Fusilli Pasta, Sundried Tomatoes, Fresh Mozzarella, Basil, Red Onion,
Balsamic Vinaigrette
Truffle Parmesan Potato Chips
Winter Coleslaw, Butternut Squash, Brussel Sprouts, Apples, Carrots, Creamy Dressing
Caesar, Romaine Hearts, Parmesan Cheese, Croutons, Caesar Dressing
Sofrito Couscous, Israeli Couscous, Seasonal Roasted Vegetables, Basil Sea Salt Infused Extra Virgin Olive Oil
Roasted Red Potato Salad, Red Potatoes, Celery Hearts, Chives, Dill Pickles, Dijon Aioli
Seasonal Fruit Salad, Fresh Fruit, Maple-Lime Dressing
House Salad with Balsamic Vinaigrette

DESSERT

Choice of one

Carrot Cake
Chocolate Ganache Cake
Strawberry Mousse Cake
Vegan Gluten Free Ginger Molasses Cookie

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DELICATESSEN BOARD \$62

Chef's Seasonal Soup of the Moment

Market Greens, Seasonal Greens & Vegetables, Black Pepper Cider Vinaigrette

Local Deli Meats, Roast Beef, Smoked Turkey Breast, Honey Roasted Ham

Local Cheeses, Cheddar, Provolone, Jalapeno Cheddar

Fixings, Arugula, Tomato, Red Onions, Pickles, Mayonnaise, Mustard

Assorted Breads

DESSERT

Choice of one

Apple Cobbler Bar

Brownie & Blondies

Lemon Bar

BULLET TRAIN BOXED LUNCH \$60

SANDWICHES

ARTISAN SANDWICHES

Choice of two

Curry Chicken Wrap, Japanese Curry Marinated Grilled Chicken Salad, Apples, Lettuce, Flour Tortilla

Gobbler, Smoked Turkey Breast, Lettuce, Tomato, Red Onions, Smoked Gouda, Stoneground Mustard, Multigrain Bread

Ham & Pimento, Ham, Pimento Cheese, Bacon, Lettuce, Tomato, Sourdough Bread

Salt & Pepper Beef, Salt & Pepper Roasted Sirloin, Cheddar, Arugula, Dijon & Roasted Garlic Aioli, Sourdough Bread

California Club Wrap, Bacon, Lettuce, Avocado, Turkey, Tomato, Garlic Aioli, French Roll

Butternut Squash, Roasted Butternut Squash, Smoked Gouda, Red Onions, Lettuce, Maple Pepper Aioli, French Roll

SIDES

Choice of one

Cucumber Salad, Lightly Pickled, Crushed Marcona Almond, Pickled Plums

Japanese Potato Salad, Yukon Gold Potatoes, Cucumbers, Carrots, Pickled Cucumber, Pork Belly, Dashi, Japanese Mustard, Chives

Kewpie Slaw, Red & Green Cabbage, Carrots, Daikon, Scallions, Kewpie Slaw Dressing, Toasted Sesame Seeds

Furikake Potato Chips, Deep Fried Potato Chips Seasoned with Furikake

Fried Rice, Onions, Leek, Green Onions, Eggs, Sake, Soy, Fish Sauce

Pumpkin Salad, Sesame & Mirin Roasted Pumpkin, Raisins, Mint, Curry, Lemon, Mint

Okaka Onigiri, Steamed Rice Balls, Bonito Flakes, Aged Soy Sauce

DESSERT

Black Sesame Cherry Chocolate Chip Cookie

Freshly Brewed Red Bay Coffee, Decaffeinated and Selection of Teas

Pitchers of Iced Tea

Bottled Water

HOT LUNCH BUFFETS

Minimum of 25 People

All buffets include; SF Fine Bakery Rolls, Pitchers of Iced Tea,
Freshly Brewed Red Bay Coffee, Decaffeinated and Selection of Teas

NORTH BEACH \$76

Garlic Bread, Baguette, Roasted Garlic & Herb Butter

SALAD

Choice of one

Classic Caesar Salad, Romaine, Caesar Dressing, Parmesan Croutons

Caprese, Heirloom Tomatoes, Fresh Mozzarella Cheese, Extra Virgin Olive Oil, Balsamic Reduction, Basil

Market Greens, Seasonal Greens & Vegetables, Black Pepper Cider Vinaigrette

ENTRÉE

Choice of two

Chicken Piccata, Lemon Caper Butter Sauce

Bistecca Beef Tips, Rosemary & Garlic Marinated Grilled Sirloin Steak Tips

Vegetable Primavera, Seasonal Vegetables Roasted with Garlic, Herbs & Finished with a Tomato Brood

Fennel Salmon, Fennel Crusted Salmon, Fennel Salad

Chicken Caprese, Grilled Chicken Breast, Tomato, Fresh Mozzarella, Basil

Beef Cacciatore, Beef Short Ribs, Tomato & Pancetta Vegetable Sauce

SIDES

Choice of two

Roasted Tomato Fennel Risotto, Tomatoes, Fennel, Arborio, Fennel Stock, Parmesan Reggiano

Gremolata Brussel Sprouts, Brussel Sprouts, Gremolata, Extra Virgin Olive Oil

Italian Herb & Parmesan Potatoes, Red Potatoes, Roasted Garlic Oil, Fresh Herbs, Parmesan Reggiano

Florentine Cannellini Beans... slow cooked beans, roasted mushrooms, spinach

Mushroom Ragu... oyster, cremini and shitake mushrooms, red onions, parsley, marsala wine

Squash Gratin... sliced butternut squash cooked in sage alfredo sauce

DESSERT

Cannoli, Sweetened Ricotta

TACO TRUCK \$73

SOUP & SALAD

Choice of one

Mexican Chopped Salad, Romaine, Roasted Zucchini, Yellow Squash & Corn, Cherry Tomatoes, Red Onions, Pepitas, Margarita

Dijon Dressing

Vegetable Tortilla Soup

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STREET TACO MEATS

Choice of two

Carne Asada, Sirloin Marinated in Chile, Lime & Toasted Spices

Al Pastor, Pineapple & Smoked Chile Shaved Roasted Pork

Chicken Tinga, Whole Chicken Braised Slowly in a Tomato, Garlic & Mexican Oregano Broth

Vegetable Asada, Seasonal Vegetables & Tofu Marinated in Chile, Lime & Toasted Spices

SIDES

Flour Tortillas

Margarita Beans, Pinto Beans, Tequila, Lime, Agave, Chile

Mexican Rice, Tomato, Chile, Roasted Garlic, Mexican Oregano

Cilantro, Cotija Cheese

Guacamole, Pico de Gallo & Roasted Tomatillo Salsa

DESSERT

Tres Leches Cake

GRANT STREET \$76

SOUP & SALAD

Choice of one

Hot & Sour Soup, Mushrooms, Carrot, Tofu, Bamboo, Lily Buds, Egg

Tiger Salad, Cucumbers, Tomatoes, Red & Green Peppers, Cilantro, Red Onions, Sesame Soy Rice Wine Vinaigrette

ENTRÉE

Choice of two

Mapo Tofu, Shitake Mushrooms & Tofu Braised in a Ginger Garlic Black Bean Chili Sauce

Dan Dan Noodles, Pork, Peanuts, Bok Choy, Noodles, Chinese Sesame Sauce

Char Siu, Chinese BBQ Pork Shoulder, Toasted Black & White Sesame Seeds

Black Pepper Chicken, Chicken, Onion, Red & Green Peppers, Celery, Ginger, Black Pepper Soy Sauce

Beef & Chinese Broccoli Stir-Fry, Sirloin Beef, Chinese Broccoli, Dark Soy Sauce

Ginger Scallion Salmon, Ginger, Scallion, Rice Wine, Chili, Steamed Salmon

SIDES

Steamed Rice

Hot & Sour Napa Cabbage. Napa Cabbage, Garlic, Chilies, Scallions, Rice Vinegar, Dark Soy Sauce

DESSERT

Mango Pudding... mango infused with jasmine tea, fortune cookie crumble

JAPANTOWN CENTER \$72

SOUP & SALAD

Miso Soup, Green Onions, Tofu, White Miso Broth

Cucumber Salad, Lightly Pickled, Crushed Marcona Almonds, Pickled Plums

ENTRÉE

Choice of two

Shio Koji Salmon... shio koji marinated grilled salmon, topped with shio koji citrus broth

Chicken Teriyaki... sake soy marinated grilled chicken breast glazed with teriyaki

Miso Pork... miso brined roasted pork loin, miso pork jus

Japanese Curry... beef short rib curry, vegetables

Fried Tofu... fried tofu, vegetable dashi, pickled vegetable

RICE

Choice of one

Steamed Rice

Fried Rice, Onions, Leek, Green Onions, Eggs, Sake, Soy, Fish Sauce

VEGETABLE

Choice of one

Dashi Kale, Dashi & Aged Soy Kale

Miso Mustard Carrots, Miso Mustard Glazed Grilled Carrots

DESSERT

Milk Tea Panna Cotta, Sesame Toffee, Hibiscus Tea Syrup

RECEPTION MENU

Minimum of 25 People

PLATTERS & BOARDS

Each platter feeds approximately 20 people

Minimum of 2 Per Function

SEASONAL FRUIT BOARD \$320

Chef's Choice of Sliced, Seasonally Fresh Fruit

CHEESEMONGER BOARD \$800

Selection of Local & Imported Cheese,
Artesian Breads & Crackers with Accoutrements

SASHIMI BOARD \$1,440

Selection of Four Kinds of Fish, Shiso Leaves,
Wasabi, Pickled Ginger, Soy Sauce

FIESTA \$740

Tomatillo Salsa, Pico de Gallo, Morjita Queso, Elote Salsa,
Tortilla Chips, Escabeche Sauce

CLASSIC CHARCUTERIE BOARD \$920

Cured Meats, Artesian Breads & Crackers
with Accoutrements

FROM THE GARDEN BOARD \$560

Raw, Grilled & Pickled Seasonal Vegetables,
Buttermilk Ranch, Pepita Dressing,
Blue Cheese Rosemary Dressing

BRIE EN CROUTE \$400

Puff Pastry Baked Brie Cheese,
Apple & Candied Pecan Compote,
Artesian Bread & Crackers

KUI SHIN BO \$1,360

California Roll, Spicy Tuna Roll,
Maguro Nigiri, Ebi Nigiri, Sake Nigiri,
Wasabi, Pickled Ginger, Aged Soy & Spicy Mayo

FISHERMAN'S WHARF- MP

Chef's Choice of Chilled Seafood,
Horseradish, Martini Cocktail Sauce,
Hard Cider Mignonette, Lemons & Hot Sauce

JAPANESE BOARD \$1,240

Chashu Pork, Black Garlic Short Rib Terrine,
Koji Cured Duck Rillettes, Cured Egg Yolk Mustard,
Umeboshi, Sweet Potato Pickled Apples,
Bayley Hazen Blue Cheese, Humboldt Fog,
Fiscalini Cheddar, Sesame crackers

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TSUMAMI *small bites*

Minimum of 25 People

CHILLED

Oysters on the Half Shell, Sake Mignonette

Shrimp Martini, Vermouth & Olive Poached Shrimp,
Martini Cocktail Sauce

Smoked Salmon Banh Mi, Smoked Salmon Rillette,
Pickled Seasonal Vegetables, Cucumbers, Cilantro,
Fried Jalapeno Slice, Baguette

Cucumber Salad, Lightly Pickled Cucumbers,
Skewered with Umeboshi, Marcona Almond Dust

Furikake Potato Chips, Sake Miso Whipped Cheese

Maguro Avocado, Spicy Marinated Raw Tuna, Avocado,
Sesame Seeds Cracker

Ajitsuke Tamago, Soft Boiled Ramen Eggs
Pickled in Aged Soy Sauce, Spicy Puffed Rice

Ginger Pork Onigiri, Ginger & Soy Pork Stuffed Rice Ball

Inari Zushi, Fried Tofu, Sushi Rice, Pickled Vegetables

HOT

Tofu Yakatori, Yakatori Marinated, Smoked Tofu,
Bibb Lettuce, Pickled Shishito

Crab Cake, Gochujang Tartare Sauce

Orange & Ginger Duck,
Orange & Ginger Braised Duck Croquette,
Orange Ginger Compote

Pepper Steak, Skewered Pepper Marinated Sirloin,
Black Garlic Soy Glazed

King Oyster, Braised in Mushroom Soy, Pan Fried,
Mint, Lime Zest, Mushroom Powder

Shichimi Chicken Wings, Grilled & Fried,
Yuzu Soy Shichimi Glaze

Sweet Chili Mayo Prawns,
Sake Soy Corn Starch Battered Deep Fried Shrimp,
Kewpie Sweet Chili

Tsukune, Chicken Meatballs, Ginger Sesame Sauce

Ganmodoki, Tofu & Vegetable Fritters, Dashi Glaze

Pork Kara-age, Marinated Fried Pork Tenderloin,
Lemon Ginger Sauce

TSUMAMI PACKAGES

Three Choices	\$36 per person
Four Choices	\$48 per person
Five Choices	\$60 per person

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CARVING STATION

Each station reflects food for 25 people
Each station includes SF Fine Bakery Rolls

SMOKED SHORT RIBS \$715

Traditional KC BBQ Sauce BBQ Beef Short Ribs

LEG OF LAMB \$680

Vodka & Mint Brined Roasted Leg of Lamb, Mint Au Jus

PORK RACK \$740

Toasted Cumin & Smoked Paprika Pork Rack, Roasted Tomato & Poblano Salsa

PRIME BEEF TENDERLOIN \$1130

Dry Aged Prime Beef Tenderloin, Foie Gras Bordelaise

LEMON DILL SALMON \$580

Whole Sides of Roasted Lemon Dill Marinated Salmon, Lemon Beurre Blanc

PRIME RIB \$845

Bone-In Ribeye, Salt & Herb Crusted, Au Jus, Creamy Horseradish

ADDITIONAL CHARGES

Chef Attendant Fee	\$195 for 3 hours
Additional Hours	\$80 each additional hour

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DINNER MENU

Minimum of 25 People. Multiple entrée selections require adequate counts provided by the client

PLATED DINNERS

Minimum of 25 People

All Plated Dinners are Served with SF Fine Bakery Rolls, Honey Whipped Sea Salt Butter

Chef's Choice of Seasonal Accoutrements

Freshly Brewed Red Bay Coffee, Decaffeinated and Selection of Teas

SALAD

Choice of one soup or salad

Iceberg, Bacon, Roasted Tomatoes, Candied Nuts, Rosemary Blue Cheese Dressing

Gem Lettuce, Gem Lettuce, Chives, Radicchio, Smoked Pistachios, Grapefruit Crème Fraiche Dressing

Arugula Salad, Asian Pear, Arugula, Goat Cheese, Pine Nuts, Honey Thyme Citrus Dressing

SOUP

Choice of one soup or salad

Fennel Soup: Creamy Fennel, Smoked Oyster Mushroom, Citrus Olive Oil

Root Vegetable Minestrone: Seasonal Root Vegetables, Herb Vegetable Broth, Ditalini Pasta

Wild Mushroom & Sweet Potato Soup: Sweet Potatoes, Wild Mushrooms, Kale, Creamy Vegetable Herb Broth

ENTRÉE

Choice of one

Cherry Duck, Cherry & Soy Glazed Duck Breast, Yuzu Pickled Radishes, Cherry Soy Jus	\$89 per person
Muenster Chicken, Chicken Breast Crusted with Munster Cheese, Mushroom Madeira Beurre Blanc	\$82 per person
Botanical Halibut, Botanical Encrusted Halibut, Grilled Peach & Parsley, Calabrian Honey	\$93 per person
Citrus Chicken, Citrus-Brined Chicken, Fennel Citrus Crudo Salad, Grapefruit Beurre Blanc	\$84 per person
Pork Chop, Mustard & Beer Brined Grilled Pork Chop, Stoneground Mustard Fig Pork Jus	\$87 per person
Pistachio Pistou Chicken, Pistachio Pistou Roasted Chicken Breast, Roasted Olive Chicken Jus	\$84 per person
Cioppino, Mussels, Clams, Bay Scallops, Salmon, Cherry Tomatoes, Basil, Tomato Fennel Broth	\$90 per person
Balsamic Thyme Beef Tenderloin, 8 oz. Center Cut Beef Tenderloin, Black Pepper Demi-Glace	\$120 per person
Pinot Lamb, Pinot Marinated & Grilled Lamb Chops, Pinot Lamb Jus	\$111 per person
King Mushroom, Pepper & Pomegranate Glazed Smoked King Mushrooms, Sumac Crème Fraiche	\$80 per person
Hoof & Claw, Asian Pear Marinated Grilled Sirloin, Yuzu & Pear Gastrique, Lemongrass & Ginger Poached Chicken, Thai Basil Chicken Jus	\$98 per person
Surf & Turf, IPA & Citrus Braised Beef Short Rib Croquette, Smoked Mushroom Herb Ragu,	
Gremolata-Roasted Salmon, Gremolata Puree	\$109 per person
Vegetable Pot au Feu, Herb & Garlic Poached Seasonal Vegetables	\$82 per person

DESSERT

Choice of one

Chocolate Coffee Swirl, Coffee Chocolate Mousse, Coffee Crème Brulee Center, Chocolate Ganache, Red Bay Coffee Crème Anglaise

Strawberry Bagatelle, White Cake, Strawberries, Vanilla Cream Filling, Strawberry Coulis

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Apple & Almond Tart, Frangipane, Apples, Vanilla Bean Whip Cream

ENHANCEMENT OPTIONS

Add additional soup or salad course	\$14 per person
Add three shrimp to any entrée	\$20 per person
Add two sea scallops to any entrée	\$32 per person

RAMEN

Minimum of 25 People

Build your own ramen bowl with traditional ramen noodles and top with your choice of broth, vegetables & extras then spice it up with furikake, yuzukosho, shichimi togarashi, sesame seeds, rayu, sesame oil, Sriracha, lime.

RAMEN BAR \$80

Cucumber Salad, Lightly Pickled, Finished with Crushed Marcona Almonds & Pickled Plums

NOODLES

Traditional Ramen Noodles

PROTEIN

Choice of two

Chashu, BBQ sliced pork
Kakuni, Braised Pork Belly
Naruto, Sliced Fish Cake
Tofu
Niku Soboro, Ground Chicken
Shrimp

BROTH

Choice of two

Shoyu Ramen
Miso Ramen
Shio Ramen
Seafood Ramen

VEGETABLES

Bamboo Shoots
Green Onions
Leeks
Bean Sprouts
Cabbage
Corn
Shitake Mushrooms
Radish

EXTRAS

Ajitama, Soft Boiled Egg
Nori
Benishoga, Shredded Pickled Ginger
Daikon Oroshi, Ground Daikon Radish
Kimchi

DESSERT

Matcha Cake, Dorayaki Whip Cream, Green Tea Berries

ALL FOOD AND BEVERAGE WILL BE SUBJECT TO A 24% SERVICE CHARGE AND AN 8.62% SALES TAX

ENHANCEMENT OPTIONS

Add additional meat	\$12 per person
Add additional broth	\$11 per person
Add additional vegetable	\$8 per person
Add additional extras	\$6 per person

DINNER BUFFETS

Minimum of 35 People

Chef's Choice of Seasonal Accoutrements

SF Fine Bakery Rolls, Freshly Brewed Red Bay Coffee, Decaffeinated and Selection of Teas

FRENCH \$130

SF Fine Bakery Brioche Rolls

Hunter's Salad, Grilled Mushrooms, Roasted Quinoa & Faro, Spinach, Roasted Red Onions, Chives, Pine Nuts, Goat Cheese, Caramelized Shallot Sherry Vinaigrette

ENTRÉE

Choice of two

Port Pork Tenderloin, Port Wine Marinated & Grilled Pork Tenderloin, Port Wine Pork Jus

Boeuf Bourguignon, Classic Red Wine & Beef Stew with Mushrooms, Carrots, Onions & Celery

Bouillabaisse, Mussels, Clams, Shrimp, Salmon in a Tomato Fennel Saffron Broth

Chicken Chasseur, Chicken Breast braised in Tomato Mushroom Velouté

Root Vegetable Cassoulet, Carrots, Rutabaga, Turnips, Celery Root, Cannellini Beans Stewed in Garlic Herb Jus

SIDES

Choice of two

Potato Lyonnaise, Fingerling Potatoes, Caramelized Onion, Herb Vegetable Broth

Ratatouille, Roasted Zucchini, Yellow Squash & Eggplant with Tomato Fine Herb Sauce

Dill-Charred Carrots, Petite Carrots Poached in Citrus, Grilled & Finished with Fresh Dill

Honey & Coriander Sweet Potatoes, Sweet Potatoes, Honey, Toasted Coriander

Roasted Mushroom Rice Pilaf, Wild Mushrooms, Carrots, Parsley

Garlic & Thyme Broccoli, Roasted Garlic & Thyme Grilled Broccoli

DESSERT

Petite Desserts, Chocolate Eclair, Opera Square, Lemon Curd Tart, Financier Tea Cake

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SOUTH OF THE BORDER \$120

Flour Tortillas, Guacamole, Pico de Gallo, Cilantro, Cotija Cheese & Roasted Tomatillo Salsa

SOUP & SALAD

Choice of one

Carrot Poblano Bisque, Honey & Cumin Roasted Carrots, Grilled Poblanos, Sour Cream

Mexican Fall Harvest Salad, Romaine, Sundried Tomatoes, Radishes, Cilantro, Sweet Potatoes, Queso Fresco, Cilantro Lime Dressing

ENTREES

Choice of two

Salmon Asada Enchiladas, Chipotle & Herb Salmon, Corn Tortillas, Enchilada Sauce, Cotija Cheese

Beef Birria, Beef Short Rib Braised in Adobo & Dried Chile Broth

Puerco Encacahuatado, Lime & Cumin Roasted Pork Tenderloin, Smoked Peanut Sauce

Pollo Al Horno, Roasted Chicken Breast, Tomatillo Salsa

SIDES

Choice of two

Roasted Poblano Potatoes, Red Potatoes, Roasted Poblano Chilies, Sour Cream Cilantro

Margarita Beans, Pinto Beans, Tequila, Lime, Agave, Chile

Mexican Rice, Tomato, Chile, Roasted Garlic, Mexican Oregano

Roasted Carrots, Agave, Cumin & Jalapeno

Spiced Brussels Sprouts, Morjita Chile, Roasted Garlic, Shallots, Cilantro

DESSERT

Tres Leche Cake

ITALIAN DINNER \$135

Focaccia Garlic Bread

Pinzimonio Salad, Shaved Seasonal Vegetables, Lemon Honey Thyme Vinaigrette

ENTREES

Choice of two

Salmon Saltimbocca, Pan Seared Salmon, Pancetta, Sage, Parmesan, White Wine Lemon Broth

Pork Parmigiana, Chianti Red Wine & Mushroom Sauce

Lasagna al Pesto, Layers of Basil Pesto, Pasta, Ricotta, Parmesan, Mozzarella, Roasted Garlic Alfredo

Fettucini al Limone, Grilled Italian Sausage, Lemon-Roasted Chicken, Spinach, Crimini Mushrooms, Fettucini Pasta, Lemon Sauce

Nona's Meatballs, Ground Beef & Pork Meatballs, San Marzano Tomato Sauce

Chicken Cacciatora, Red Wine & Herb Marinated Grilled Chicken Breast, Cacciatora Sauce

SIDES

Choice of two

Cacio Pepe Risotto... arborio, black pepper, parmesan, cream

Vegetable Primavera... seasonal vegetables, herbs, roasted tomato agrodolce

Parmesan Herb Potatoes... parmesan & herb infused whipped Yukon gold potatoes

Canederli Trentini... bread & cheese dumplings, fontina cream sauce

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Butternut Squash... Calabrian honey roasted butternut squash, parsley

Brussel Sprouts... giardiniera roasted brussels sprouts

DESSERT

Tiramisu, espresso-soaked lady fingers, mascarpone mousse, cocoa powder

BAR MENU

Bar Packages

includes standard bar mixers and garnishes: club soda, tonic water, Pepsi products, cranberry juice, lemons, limes, olives, cherries

Spirits

Collection 1

Gordon's Vodka /
Gordon's Gin / Don Q
Rum / El Jimador Silver
Tequila / Old Overholt
Rye Whiskey / Crown
Royal Whiskey

Collection 2

Tito's Handmade Vodka /
Roku Gin / Tanqueray
London Dry Gin / Bacardi
Silver Rum / El Tesoro
Tequila / Jack Daniel's
Tennessee Whiskey /
Knob Creek Rye &
Bourbon / Hennessy VSOP
Cognac

Collection 3

Belvedere Vodka /
Hendrick's Gin / Bombay
Sapphire London Dry Gin
/ Bacardi Silver Rum / El
Tesoro Tequila or Patron
Tequila / Woodford
Reserve Bourbon Whiskey
/ Johnnie Walker Black
Label / Hine Cognac

SF Collection

Use local spirits only

Beer

Imported

Stella Artois
Heineken
Modelo Especial

Domestic

Miller High Life
Bud Light
Coors Light

Craft

-
-
-

House Wine

White

Sauvignon Blanc
Chardonnay
Pinot Gris or Grigio

Red

Cabernet Sauvignon
Merlot
Pinot
Red Blend

Sparkling/Rose

Prosecco
Rose
Riesling

Hosted Bar – priced per drink

Collection 1 / \$14 | Collection 2 / \$16 |
Collection 3 / \$18 | SF Collection 4 / \$20
Imported Beer / \$12
Domestic Beer / \$10
Craft Beer / \$12
Sake / \$
Wine / \$14 per glass, \$49 per bottle
Still & Sparkling Water / \$8
Soft Drinks / \$6

Cash Bar – price per drink (tax inclusive), Requires

Cashier
Collection 1 / \$14 | Collection 2 / \$16 |
Collection 3 / \$18 | SF Collection 4 / \$20
Imported Beer / \$12
Domestic Beer / \$10
Craft Beer / \$12
Sake / \$
Wine / \$14 per glass, \$49 per bottle
Still & Sparkling Water / \$8
Soft Drinks / \$6

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Classic Cocktail Upgrade

Minimum 50 guests | Hosted/Cash Bar + \$8 per person

Old-Fashioned | Manhattan | Rob Roy | Dirty Martini | Margarita | Mojito | Cosmopolitan | Daiquiri | Side Car
Moscow Mule | Paloma | Bee's Knees | Classic Martini | French 75 | Bloody Mary | Negroni | Highball

Classic Cocktail Upgrade – one selection

One Hour Package / +\$8 per person
Two Hour Package / +\$10 per person
Three Hour Package / +\$12 per person
Four Hour Package / +\$14 per person
Five Hour Package / +\$16 per person

Classic Cocktail Upgrade – two selections

One Hour Package / +\$10 per person
Two Hour Package / +\$12 per person
Three Hour Package / +\$14 per person
Four Hour Package / +\$16 per person
Five Hour Package / +\$18 per person

Hourly Bar Packages

Priced per person

One Hour / select 2 beers & 2 wines

Beer & wine / \$25
Sake / \$
Collection 1 / \$32
Collection 2 / \$35
Collection 3 / \$40

Three Hour / select 4 beers & 3 wines

Beer & wine / \$36
Sake / \$
Collection 1 / \$54
Collection 2 / \$61
Collection 3 / \$70

Two Hour / select 3 beers & 2 wines

Beer & wine / \$35
Sake / \$
Collection 1 / \$43
Collection 2 / \$48
Collection 3 / \$55

Additional Hours / select 4 beers & 3 wines

Beer & wine / \$10
Sake / \$
Collection 1 / \$11
Collection 2 / \$13
Collection 3 / \$15

Miscellaneous

Bartender \$250 (1 per 50 guests required)
Cashier \$150 (required for all cash bars)

Brunch Batches

Bloody Mary \$150 per gallon
Mimosa \$150 per gallon