WELCOME TO SAN FRANCISCO

The Ritz-Carlton, San Francisco chooses to use seasonal and locally grown produce as often as possible. It is our Chef’s priority to cultivate relationships with local farmers, anglers and ranchers to provide the best and most sustainable product to deliver to our guests.

We invite you to join us and embark on a culinary adventure together to experience one of the most precious gifts of life... food!
BREAKFAST
**BREAKFAST**

**DAY BREAK CONTINENTAL**

**$50/GUEST**

- Orange, Grapefruit, Cranberry Juices
- Croissants, Chocolate Croissants, Muffins **D, N, G**
- Melon, Pineapple, Strawberries

Local Yogurt Bar with Assorted Toppings:
- Coconut, Granola, Blueberries
- Almonds, Flax Seeds **D, N**
- Fair Trade Coffee,
  Dammann Frères Selection of Teas

**TEMPTING ADDITIONS**

**BREAKFAST SANDWICH**

**$120/DOZEN**

Minimum of one dozen per breakfast sandwich

*Make your own Breakfast Sandwich.*

Select one item from each offering below:

**Egg:** Classic Egg, Egg Whites, Scrambled Eggs

**Bread:** Brioche Roll, Buttermilk Biscuit, Croissant, English Muffin, Burrito

**Meat:** Pork Sausage, Chicken Sausage, Chorizo, Turkey Bacon, Applewood Smoked Bacon

**Cheese:** Provolone, Aged Cheddar, Goat, Cotija

**Toppings:** Tomato Salsa, Pepper Relish, Grilled Onion Relish

**Sauces:** Special Sauce, Sriracha Sauce, Aioli

**OATMEAL EXPERIENCE**

**$18/GUEST**

Irish Steel-Cut Oatmeal, Cinnamon, Raisins, Brown Sugar, Berries, Sliced Almonds, Chia Seeds, Cocoa Nibs **N, VG**

**BAGELS & LOX**

**$28/GUEST**

Assorted New York Style Bagels, Scotch Barrel Smoked Salmon, Cream Cheese, Capers, Red Onions, Tomatoes **D, G**

**THE RITZ–CARLTON PLATED BREAKFAST**

**$65/GUEST**

- Orange, Grapefruit, Cranberry Juices
- Bakery Basket **D, G, N**
- Seasonal Sliced Fruit
- Fair Trade Coffee,
  Dammann Frères Selection of Teas

*Select one of the following breakfast plates:*

- Seasonal Frittata, Bacon,
  Hashbrowns **D**
- Scrambled Eggs, Roasted Peppers,
  Chicken-Apple Sausage,
  Rosemary Yukon Potatoes **D**
- Scrambled Egg Tartine, Ricotta,
  Smoked Salmon **G, D**

- Egg White Scramble, Sun-Dried Tomatoes,
  Kale, Mushrooms, Turkey Bacon,
  Assorted Berries **D**

**Contains:**

- **D** contains dairy
- **G** Contains gluten
- **N** contains nuts
- **SF** contains shellfish
- **V** vegetarian
- **VG** vegan
THE RITZ-CARLTON BREAKFAST BUFFET
$72/GUEST

Orange, Grapefruit, Cranberry Juices
Toast Station, Butter, Jams, Jelly D, G
Croissants, Chocolate Croissants, Muffins D, G
Melon, Pineapple, Strawberries
Local Yogurt Bar with Assorted Toppings: Coconut, Granola, Blueberries, Almonds, Flax Seeds D, N
Fair Trade Coffee, Dammann Frères Selection of Teas

SELECT TWO HOT ITEMS
Scrambled Eggs, Chives D, V
Scrambled Eggs, Feta, Tomatoes, Jalapeños D, V
Scrambled Eggs, Wild Mushrooms, Goat Cheese D, V
Classic Eggs Benedict, Canadian Bacon, Hollandaise Sauce D, G
Eggs Benedict, Roasted Mushrooms, Kale, Chipotle Hollandaise Sauce D, G, V
Frittata, Kale, Parmesan, Potatoes, Truffles D, V
Frittata, Chorizo, Potatoes, Cotija Cheese D
Frittata, Smoked Salmon, Spinach, Goat Cheese, Dill, Potatoes D
Assorted Dim Sum N, G
Petite Buttermilk Pancakes
On the Side: Blueberry Compote, Vanilla Sauce Anglaise, Walnut Streusel, Locally Sourced Ricotta D, G, N, V
Brioche French Toast
On the Side: Seasonal Fruit Compote, Dulce de Leche, Vanilla Infused Maple Syrup D, G, N, V

SELECT ONE BREAKFAST STARCH
Breakfast Potatoes, Caramelized Onions, Rosemary D, V
Sweet Potatoes, Pearl Onions, Local Honey, Herbs D, V
Roasted Potato Medley, Thyme, Parmesan D, V
House-Made Hash Browns D, V

SELECT TWO BREAKFAST MEATS
Applewood Smoked Bacon
Willie Bird Turkey Bacon
Chicken-Apple Sausage
Maple Pork Sausage

TEMPERING EGG ADDITIONS
Smoked Salmon $8/Guest
Avocado $5/Guest
Black Forest Ham $6/Guest
Caviar $40/Guest
2oz Poached Maine Lobster $25/Guest SF
2oz Local Dungeness Crab $15/Guest SF

ACTION STATIONS
OMELET STATION
$22/GUEST
Season’s Best Vegetables, Cheeses, Breakfast Meats D
Add Dungeness Crab $15
Add Smoked Salmon $5
Ask About Truffles MKT
Chef Attendant Required

BUTTERMILK PANCAKES
$22/GUEST
Blueberry Compote, Vanilla Sauce Anglaise, Chocolate Chips, Blueberries, Bananas, Traditional Toppings D, G, N, V
Chef Attendant Required

AVOCADO TOAST STATION
$22/GUEST
Whole Grain Sourdough, Tomatoes, Toasted Grains, Market Radishes, Cucumber, Feta Cheese D, G

CAVIAR STATION
$85/GUEST
Bilinis, Brioche, Smoked Salmon Rillete, California’s Finest Caviars D, G

A $250 labor fee applies when the guarantee is fewer than 25 guests.
Chef Attendant required for all Action Stations. Attendant Fee at $350 each. One Chef per 50 Guests.
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MORNING BREAKS

NOURISH
Berkeley Farms Yogurt D
Whole Seasonal Fruit
Strauss Yogurt Parfaits, Seasonal Fruit Compote, Granola D, N, V
Chia Bowl, Coconut Yogurt, Blackberries V

SUSTAIN
Assorted Granola Bars
Seasonal Tea Breads D, G
Acai Berry Smoothie Shots D

INSPIRE
Please select from the following Tartines:
Smoked Salmon, Avocado, Cucumber, Dill, Pickled Shallots D, G
Marin French Brie, Seasonal Fruit, Arugula D, G, V
La Quercia Prosciutto Americano, Roasted Mushrooms, Ricotta, Star Route Farms Greens D, G
Breakfast Brioche Slider, Scrambled Egg, Spanish Chorizo, Provolone, Pepper Relish D, G
Avocado Toast, Whole Grain Bread, Shaved Radish, Feta Cheese D, G, V

AFTERNOON BREAKS

SAVORY
Hummus, Tzatziki, Grilled Pita, Olives D, G, V
Ballpark Pretzels, Whole Grain Mustard, Honey Mustard, Jalapeño Cheese Sauce D, G, V
Housemade Truffle Chips D
Warm Tortilla Chips, Anchor Steam “Nacho” Cheese Sauce, Salsa, Guacamole D
Assorted Tea Sandwiches: Egg Salad, Cucumber & Cream Cheese, Smoked Salmon D, G
Dungeness Crab & Artichoke Dip, Toasted Crostini D, G, SF
San Francisco Charcuterie Board, House-Made Mustard, Rustic Crackers, Roasted Garlic Focaccia D, G
Munchies: Pretzels, Chips, Cheese Straws, Mixed Nuts D, G

SWEET
Zebra, Caramel Peanut Popcorn D, N
Cookie Jar: Chocolate Chip, Vanilla Sugar D, G
Double Fudge Brownies, Blondies D, G
Fresh Scones, Lemon Curd, Devonshire Cream D, G
House-Made Donut Holes, Assorted Flavors Include: Raspberry, Coconut, Chocolate D, G

CRAFT YOUR OWN

$40 FOR 3 ITEMS/GUEST
$45 FOR 4 ITEMS/GUEST
$50 FOR 5 ITEMS/GUEST
$55 FOR 6 ITEMS/GUEST

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**Creamery Break**
$35/Guest
Custom Ice Cream Sandwiches **D, G**
Cookie Flavors: Chocolate Chip, Toffee Bits, Gluten Free Chocolate **D, G**

*Select Three of the Following Ice Cream Flavors:*
Vanilla, Chocolate, Mint Chocolate Chip, Peanut Butter Swirl, Cookies & Cream **D, N**

Ice Cream Attendant Required
Each additional Ice Cream flavor $8/guest

**Do-Nut Leave Me Hanging Break**
$35/Guest
House-Made Donuts with Assorted Fillings & Toppings **D, G**

Fillings: Vanilla Cream, Lemon Curd, Pistachio, Chocolate Cream **D, N**

Toppings: Chocolate Sprinkles, M&Ms, Chocolate Shavings, Shredded Coconut, Raspberry Crumble **D, G**

Donut Attendant Required.
One Attendant per 50 Guests.

**Energy Break**
$40/Guest
Build Your Own Trail Mix
House-Made Granola, San Francisco Inspired: Chocolate Covered Almonds, Cashews, Walnuts, Dried Local Fruit **D, N**

**Power Boost Break**
$45/Guest
Seasonal Kombucha & Green Juice Shots, Coconut-Mango Chia Seed Pudding, Yogurt Parfaits **D**

Assorted Energy Bites: Coconut-Lime, Cranberry-Pistachio **D, N**

**Cookie Jar Break**
$30/Guest
Assorted Milk Flights: Chocolate Milk, Vanilla Milk, Strawberry Milk **D**

*Select Three of the Following Cookie Flavors:*
Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Chocolate Espresso, Vanilla Sugar **D, G, N**

**Ghirardelli Break**
$40/Guest
Vanilla Chocolate Cream Puffs **D, G**

Chocolate Caramel Tarts **D, G**

White Chocolate Crème Brûlée **D**

Assorted Candy Jars
Cherry Dark Chocolate Bouchons **D, G**

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CAFFEINE
$145/GALLON
Fair Trade Coffee, Dammann Frères Selection of Teas

ILLY ESPRESSO BAR
$8/SHOT
For up to 100 Guests
Espresso, Cappuccino, Café Latte, Café Mocha
Assorted Flavored Syrups, Chocolate Shavings, Whipped Cream, Cinnamon Sticks
Barista Required. Barista Fee at $350 each. One Barista per 50 Guests.

ENERGY
$9/EACH
Red Bull, Sugar-Free Red Bull, Rockstar, Sugar-Free Rockstar

PROJECT JUICE
$140/DOZEN
Minimum order of 2 Dozen
Select Three of the Following Juices:
DEEP GREEN: Cucumber, Celery, Kale, Spinach, Romaine, Lemon, Ginger
D-TOX: Pineapple, Green Apple, Young Coconut Water, Mint, Chlorophyll
BETA BOMB: Pineapple, Orange, Carrot, Turmeric, Ginger, Cinnamon, Lime
RECHARGE: Orange, Strawberry, Coconut Water, Grapefruit, Beet, Ginger, Lemon
IMMUNITY: Orange, Grapefruit, Lemon, Ginger, Cayenne
ALMOND MILK: Raw Almonds, Dates, Vanilla Bean, Sea Salt
Featured Flavors are Subject to Change

PURE LEAF TEA HOUSE
$9/EACH
Assorted Flavored Iced Teas

VOSS FLAVORED SPARKLING WATERS
$9/EACH
Lemon Cucumber
Tangerine Lemongrass

SODAS & H2O
$9/EACH
Evian Still Waters
Badoit Mineral Waters
Pepsi, Diet Pepsi, Sierra Mist
Assorted Purity Organic Juices
SELECT ONE OF THE FOLLOWING SOUPS OR SALADS:

SOUPS
- Local Cauliflower Soup, Salsa Verde, Roasted Hazelnut N, VG
- Kale & Lentil Soup, Ham Hock Confit, Sour Cream, Chipotle Oil D
- Truffle Parsnip & Caramelized Onion Soup, Aged Parmesan Crisp, Late Season Basil Essence D, V
- Sweet Potato & Harissa Soup, Tahini, Crispy Chickpeas VG
- Creamy Lobster Bisque, Winter Sorrel, Wild Garlic Crouton D, N, V
- Creamy Lobster Bisque, Winter Sorrel, Wild Garlic Crouton D, N, V
- Creamy Lobster Bisque, Winter Sorrel, Wild Garlic Crouton D, N, V
- Creamy Lobster Bisque, Winter Sorrel, Wild Garlic Crouton D, N, V

SALADS
- Heirloom Beets, Goat Cheese, Pecans, Arugula D, N, V
- Classic Caesar, Romaine Lettuce, Parmesan, Sourdough Crostini, White Anchovies D, G
- Carrot Hummus, Pomegranate, Feta Cheese, Rosemary Lavash D, G, V
- Meyer Lemon & Caper Infused Cauliflower Salad, Pickled Fennel, Mascarpone, Candied Walnuts, Aged Balsamic Dressing D, N, V
- Tuscan Kale Salad, Orchard Fruit, Pecans, Parmesan, Champagne Vinaigrette D, N, V
- Tuscan Kale Salad, Orchard Fruit, Pecans, Parmesan, Champagne Vinaigrette D, N, V
- Tuscan Kale Salad, Orchard Fruit, Pecans, Parmesan, Champagne Vinaigrette D, N, V
- Tuscan Kale Salad, Orchard Fruit, Pecans, Parmesan, Champagne Vinaigrette D, N, V

FIRST COURSE

ENTRÉES

Select One of the Following Entrées:
- Herb Chicken Breast, Quinoa, Tabouleh Salad, Fennel, Seasonal Vegetables, Natural Jus D
- Roasted Chicken Breast, Sun-Dried Tomato Orzo, Delicata Squash, Artichokes, Coriander Jus D, G
- Coriander Spiced Bass, Cucumber Couscous, Roasted Peppers, Grilled Tomatillo Sauce D, G
- Supplement Lobster Tail $30
- Roasted Salmon, Soba Noodles, Wild Mushrooms, Dashi Broth D, G
- Supplement 5oz Ahi Tuna $15
- Marinated Flat Iron Steak, Grilled Artichokes, Feta Cheese, Piquillo Pepper, Red Wine Jus D
- Supplement 6oz Beef Tenderloin $20
- Potato Gnocchi, Spring Peas, Leeks D, G, V

DESSERTS

Select One of the Following Desserts:
- Pumpkin Mousse, Caramel Glaze, Spiced Walnut, Chai Anglaise Sauce D, N, G
- Cinnamon Rice Pudding, Pomegranate, Quinoa Puff, Candied Orange VG
- Cardamom Cake, Burnt Mandarin Orange Sauce, Sesame Crunch, Citrus Olive Oil Foam G, VG
- Gingerbread Molasses Genoise, Candied Kumquat, Jivara Milk Chocolate Whip D, G, V
- Roasted Apple Mousse, Rosemary Candied Pecan, Cider Reduction, Cassis Gel D, N

PLATED LUNCH

$90/GUEST

Fair Trade Coffee,
Dammann Frères Selection of Teas

A $250 labor fee applies when the guarantee is fewer than 25 guests.

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**TIME-CRUNCH LUNCH**

$80/GUEST, AVAILABLE FOR UP TO 150 GUESTS

Served as a Complete Lunch Set with Assorted Gourmet Breads & Butter

Select One of the Following:

**STEAK**

Soy Ginger Glazed Flank Steak, Pickled Ginger Relish, Fried Shallots **G**
Soba, Salt Cured Cucumber, Edamame, Nori **G, V**
Kale, Radish, Herbs, Thai Vinaigrette **VG**
Green Tea Yuzu Loaf Cakes **D, G, V**

**CHICKEN**

Grilled Chicken, Italian Salsa Verde
Orzo, Delicata Squash, Feta Cheese & Olives **D, G, V**
Endive Salad, Quinoa, Grapefruit, Pecorino, Apple & Tahini Dressing **D, V**
Chocolate Berry Cake **D, G, V**

**FISH**

Seared Salmon, Lemon, Shallot & Caper Relish **D**
Butter Bibb Lettuce, Seasonal Vegetables, Orange Citrus Vinaigrette **VG**
Pesto Pasta Salad, Cauliflower, Arugula **D, N, V**
Chocolate Chip Cookies **D, G, V**

**VEGETARIAN**

Marinated Tofu, Pickled Shimeji Mushrooms, Scallion Relish **G, VG**
Spinach & Watercress Salad, Miso Dressing, Fried Leeks, Mandarin Orange **VG**
Bean Salad, Roasted Peppers, Seasonal Pickles **VG**
Caramel Pecan Tart **D, G, V**

**LUXURY EDITION**

Beef Tenderloin, Spring Pea & Mushrooms **D**
Lobster Salad with Toasted Brioche **D, G, SF**
Truffle Potatoes **D, V**
Gluten-Free Chocolate Cake, Gold Leaf & Chocolate Meringue **D, V**

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THE BOXED LUNCH
$80/GUEST
Served with Kettle Chips, Seasonal Whole Fruit

SANDWICHES
Select Three of the Following:
Classic Turkey, Pepper Jack, Bibb Lettuce, Rosemary Aioli, Red Onions, French Bread D, G
Salami, Ham, Fiscalini Bandaged Cheddar, Olive Tapenade, Artichoke, Garlic Aioli, Ciabatta D, G
Roast Beef Wrap, Horseradish Aioli, Grilled Onions, Mixed Greens, Flour Tortilla Wrap G
Grilled Chicken Breast, BBQ Aioli, Avocado, Butter Lettuce, Brioche D, G
Fresh Mozzarella, Burratta, Pesto Aioli, Vine Ripened Tomatoes, Pickled Fennel, Arugula, Country Italian Bread D, G, V
Hummus, Grilled Seasonal Vegetables, Sprouts, Basil, Focaccia G, VG
Market Salad with Choice of Chicken, Shrimp or Marinated Tofu

SIDES
Select Two of the Following:
Orzo Pasta Salad, Squash, Sun-Dried Tomato Vinaigrette D, G, V
Seasonal Fruit Salad, Mint, White Balsamic VG
Potato Salad, Herbs, Mustard Aioli V
Greek Salad, Cucumbers, Olives, Feta Cheese D, V
Three Bean Salad, Shaved Fennel, Lemon-Thyme Vinaigrette V
Kale Caesar, Fried Capers, Pecorino, Focaccia Crouton D, G, V
Rice Noodle, Asian Greens, Ginger & Toasted Sesame Seed Dressing VG

DESSERTS
Select One of the Following:
House-Made Cookie: Oatmeal Raisin, Chocolate Chip, Vanilla Sugar, Chocolate Espresso D, G, V, N
House-Made Brownie: Double Fudge, Blondie D, G, N
Seasonal Fruit Salad VG

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CALIFORNIA BUFFET
$115/GUEST
Assorted Gourmet Breads, Butter
Soup of the Season
Star Route Farms Seasonal Greens, Baby Roots, Herbs, Marshall’s Farm Honey Vinaigrette VG
Roasted Fennel & Quinoa Salad, Pickled Carrots, Mixed Winter Chicories, Point Reyes Blue Cheese, Bartlett Pear Dressing D
ROSEMARY SCENTED JIDORI CHICKEN BREAST
Roasted Spaghetti Squash, Spiced Kataifi, Winter Pumpkin Curry D, G
PAN SEARED SCOTTISH SALMON
Lemon-Caper Pesto, Rainbow Swiss Chard, Pea & Cauliflower Couscous D, G, N
BAKED RIGATONI
Porcini and Wild Mushroom Reduction, Seasonal Roasted Vegetables, Burrata & Crumbled Pecorino D, G, V
Lucero Organic Farms Seasonal Vegetables VG
Roasted Marble Potatoes, Sweet Red Pepper, Lemon Thyme D
Chef’s Assortment of Miniature Pastries, Petite Crème Brûlée, Chocolate Truffles D, G, V
Fair Trade Coffee, Dammann Frères Selection of Teas

HEART HEALTHY
$90/GUEST
Cold Buffet
Assorted Gourmet Breads, Butter
Soup of the Season
Romaine & Endive Salad, White Bean, Roasted Tomato Dressing, Shaved Parmesan D, V
CRISPY GLAZED TOFU
Pearl Barley & Kale Salad, Pickled Ginger, Black Garlic Dressing VG
GRILLED CHICKEN
Star Route Farms Greens, Mixed Citrus, Couscous, Tahini & Lemon Dressing D
MARINATED FLANK STEAK
Citrus Cole Slaw, Arugula & Apple Cider Vinaigrette
POACHED SALMON
Fingerling Potato Salad with Whole Grain Mustard, Herbs, Fennel & Olive Tapenade Relish D
House-Made Granola Bars, Mixed Seasonal Fruit, Yogurt Mousse Parfaits D, G, V
Fair Trade Coffee, Dammann Frères Selection of Teas

BEEF ENHANCEMENT
$20/GUEST
MEDALLIONS OF BRANDT BEEF TENDERLOIN
Grilled Onions, Delicata Squash, Red Wine Jus D

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ESPAÑA
$135/GUEST

COLD
Spanish Manchego Cheese D, V
GAMBAS AL AJILLO
Shrimp, Garlic, Olive Oil SF
TOMATE CONFITADO
Cherry Tomatoes, Garlic, Rosemary, Sherry, Herbs, Olive Oil VG

HOT
CROQUETAS DE QUESO Y CHORIZO
Spanish Cheese Fritters, Chorizo, Piquillo Pepper Sauce D, G
PATATAS BRAVAS
Traditional Spanish Fried Potatoes, Pepper Sauce, Garlic Aioli D, V
ALBONDIGAS
Pork Meatballs, Tomatoes, Herbs, Manchego Cheese D, N
PINCHOS DE CARNE
Beef Skewers, Garlic, Olive Oil, Spices
PAELLA VALENCIANA
Select Chicken, Seafood or Vegetarian D

DESSERTS
CREMA CATALANA
Vanilla Custard, Brittle D, V
CHURROS Y CHOCOLATE
Traditional Churros, Chocolate Sauce D, G, V
TARTA DE RICOTA
Spanish Cheesecake D, G, V
Fair Trade Coffee,
Dammann Frères Selection of Teas

BUFFETS
Buffet Selections Available For Lunch & Dinner Service

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**BUFFETS**

*Buffet Selections Available For Lunch & Dinner Service*

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**STREETS OF SAN FRANCISCO**

*$165/GUEST*

*Available for Groups of 50 Guests or More*

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**FISHERMAN’S WHARF**

- House-Made Garlic Bread D, G
- San Francisco Cioppino D, SF
- Supplement Lobster & Crab $15
- Crab Claws & Chilled Prawns SF

*Based on 1.5 pieces per guest*

- Chipotle Cocktail Sauce & Lemon Wedges

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**MISSION DISTRICT**

- Pasilla Chicken
- Cilantro Rice D
- Churrasco Flank Steak
- Warm Tortillas, Tortilla Chips G, V
- Pico de Gallo, Salsa Verde, Guacamole
- Chipotle Sour Cream D
- Queso Fresco, Grilled Onions, Roasted Tomato Salsa D

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**GHIRARDELLI SQUARE**

- Vanilla Chocolate Cream Puffs D, G, V
- White Chocolate Crème Brûlée D, V
- Assorted Candy Jars D, V
- Cherry Dark Chocolate Bouchons D, V
- Fair Trade Coffee, Dammann Frères Selection of Tea

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**CHINATOWN**

- BBQ Pork Buns D, G
  *Based on 2 pieces per guest*
- Assorted Dim Sum D, G, N
  *Based on 2 pieces per guest*
- Traditional Condiments & Sauces

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**FARMERS MARKET**

**FERRY BUILDING**

- Hass Avocado Toast G
- Star Route Farm Carrot Hummus, Feta Cheese, Lavash G, D
- Quinoa Salad, Apple, Ginger Dressing VG

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**NORTH BEACH**

- Herb Focaccia, Parmesan
- Selection of Local Artisan Charcuterie & Cheeses D, G, V
- Chef’s Choice of Classic Antipasti Spreads D, V

*Select Two of the Following:*

- Cavatelli, Shrimp, Wilted Greens, Peppers, Garlic Cream D, G, SF
- Campanelle, Heirloom Tomatoes, Seasonal Vegetables, Basil, Peppers, Roasted Garlic D, G, V
- Sun-Dried Tomato Tortellini, Italian Sausage, Roasted Peppers, Pomodoro D, G
- Campanelle, Leeks, Seasonal Vegetables, Truffled Cream, Parmesan D, G, V
- Rigatoni, Italian Sausage, Roasted Peppers, Pomodoro D, G
- Cavatappi, Caramelized Onions & Carrots, Bolognese D, G
- Gemelli, Roasted Eggplant, Fennel, Mozzarella D, G, V
- Orecchiette, Black Olives, Feta Cheese, Zucchini, Spinach, Sky Hawk Olive Oil G, V

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**BUFFETS**

*Buffet Selections Available For Lunch & Dinner Service*

**ALL WRAPPED UP**

**$80/GUEST**

Assorted Gourmet Breads, Butter D, G

Soup of the Season

Romaine, Apples, Quinoa, Toasted Almonds, Goat Cheese, Honey Vinaigrette D, N, V

Seasonal Fruit Bowls, Melon Wedges VG

Chef’s Assorted Mini Cupcakes D, G

Fair Trade Coffee, Dammann Frères Selection of Teas

**SELECT THREE WRAPS:**

**TUNA SALAD WRAP**
Mixed Greens, Olives, Tomatoes, Tarragon, Dijonaise G

**VALENCIA STEAK WRAP**
Chili Lime Filet, Fire Roasted Peppers, Cabbage, Avocado, Queso Fresco D, G

**MEDITERRANEAN FALAFEL WRAP**
Eggplant, Spinach, Hummus, Feta Cheese, Green Olive Purée D, G, V

**GRILLED CHICKEN WRAP**
Artichokes, Spinach, Roasted Garlic Slaw, Carrots, Hot Pepper Sauce G

**LITTLE SAIGON WRAP**
Lemongrass Chili Shrimp, Herbs, Julienne Vegetables, Thai Vinaigrette G

**THE SMOKE HOUSE**

**$95/GUEST**

GRILLED CHICKEN
Grilled Corn, Poblano Pepper Relish D

12-HOUR SMOKED BEEF BRISKET
San Francisco BBQ Sauce

SEARED SALMON
Pearl Barley, Roasted Red Wine Onions, Harissa D

MAQUE CHOUX CORNBREAD
Roasted Pepper Honey Butter D, G, V

RANCHO GORDO BAKED BEANS
Grilled Onions VG

ROASTED MARKET VEGETABLES & GRILLED MUSHROOMS
from Lucero Organic Farms VG

FARMERS MARKET PASTA
Fiscalini Cheese Sauce D, G

COLE SLAW
Cabbage, Carrots, Radishes, Fried Shallots, Cilantro, Chili Vinaigrette VG

“FERRY BUILDING” COBB SALAD
Avocado, Bacon, Tomatoes, Blue Cheese, Eggs, Italian Vinaigrette (Deconstructed) D

Warm Seasonal Fruit Hand-Pies, Toasted Marshmallow Brownies, Lemon Tarts D, G, V

Fair Trade Coffee, Dammann Frères Selection of Teas

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BUFFETS
Buffet Selections Available For Lunch & Dinner Service

THE GRIND
$85/GUEST

THE BURGERS
Fresh Ground Burgers
House-Made Chicken Burgers
House-Made Vegetarian Burgers V

THE SALADS
Little Gem & Kale Salad, Shaved Radish, Toasted Sesame Dressing VG
Apple & Jicama Coleslaw VG

THE CONDIMENTS
Sweet & Spicy Ketchup, Heinz 57, House Mustard, Thousand Island
Roasted Garlic Aioli, Chipotle Aioli

THE SIDES
Bibb Lettuce, Vine Tomatoes, Red Wine Onions, Assorted Cheeses, Dill Pickles, Sautéed Mushrooms, Avocado, Bacon

THE CRUNCH
Sweet Potato Fries, Garlic & Herb Fries, Onion Rings D, V

THE SWEETS
Banana Caramel Brownies, Classic Cheesecake D, G, V
Fair Trade Coffee, Dammann Frères Selection of Teas

PINE STREET DELI
$80/GUEST

Soup of the Season V
ARUGULA & ENDIVE SALAD
Fennel, Citrus, White Balsamic Vinaigrette VG
FINGERLING POTATO SALAD
Mustard Aioli, Crispy Shallots V

SANDWICH BAR
(Sandwich Press Available)
Hickory Smoked Turkey
Tuna Salad
Honey Roasted Ham
Chili Glazed Sirloin
Free-Range Chicken Salad
Provolone, Swiss, Cheddar, Monterey Jack, Peppato D

Vine Tomatoes, Pickles, Organic Lettuce, Grilled Market Vegetables
Mayonnaise, House Mustard, Roasted Garlic Aioli

Assorted Sliced Sandwich Breads G
Assorted Cookies & Brownies D, G, V
Fair Trade Coffee, Dammann Frères Selection of Teas

A $250 labor fee applies when the guarantee is fewer than 25 guests.

D contains dairy | G contains gluten | N contains nuts | SF contains shellfish | V vegetarian | VG vegan
BUFFETS
Buffet Selections Available For Lunch & Dinner Service

“LA MISSION”
$95/GUEST

TACOS
Warm Tortillas, Crispy Taco Shells G, V
Select Two of the Following:
Tequila Garlic Shrimp SF
Carne Asada
Pasilla Chicken
Pork Carnitas

ARROZ Y FRIJOLAS
Cilantro Rice, Scallions D, V
Chili Pinto Beans, Red Onions, Lime, Jalapenos

ENSALADAS
Roasted Sweet Potato Salad with Chili, Cotija, Salsa Verde & Grilled Onions D, V
Little Gem, Jicama, Corn, Black Beans, Queso Fresco, Cilantro Vinaigrette D, V

CONDIMENTOS
Warm Tortilla Chips, Pickled Jalapeños
Pico de Gallo, Salsa Verde, Guacamole Chipotle Sour Cream D
Queso Fresco, Grilled Onions, Roasted Tomato Salsa D

POSTRES
Churros, Spicy Chocolate Sauce D, G, V
Tres Leches D, G, V
Fair Trade Coffee, Dammann Frères Selection of Teas

JAPANTOWN
$115/GUEST

OKAZU
Miso Soup, Shiitake Mushrooms V
Wakame Seaweed Salad VG
Soba Noodle Sunomono, Dashi Vinaigrette, Warm Soy Beans V

SUSHI
California Rolls SF
Based on 2 pieces per guest
Spicy Tuna Rolls
Based on 2 pieces per guest
Traditional Condiments

RICE & NOODLES
Steamed Ginger Rice D, V
Yakisoba Fried Noodles, Cabbage, Peppers, Ginger G, V

PROTEINS
Select Two of the Following:
Grilled Ginger-Soy Chicken Thighs
Togarashi Spiced Salmon
Grilled Marinated Flank Steak
BBQ Pork Belly

SWEETS
Green Tea Pound Cake, Yuzu D, G
Mango-Ginger Pudding, Sesame Praline D, G, N, V
Assorted Japanese Candies D, G, V
Fair Trade Coffee, Dammann Frères Selection of Teas

A $250 labor fee applies when the guarantee is fewer than 25 guests.

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### Buffets
Buffet Selections Available For Lunch & Dinner

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**CRAFT YOUR OWN BUFFET**

$125 for 4 Items/Guest  
$130 for 5 Items/Guest  
$135 for 6 Items/Guest

*The Following is Included:*
- Assorted Gourmet Breads, Butter  
- Choice of Starch  
- Choice of Soup  
- Chef’s Selection of Artisanal Desserts D, G, V  
- Fair Trade Coffee, Dammann Frères Selection of Teas

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**STARCH**

Select One of the Following:
- Mashed Red Bliss Potatoes, Crème Fraîche, Chives D, V  
- Lemon Infused Couscous G  
- Truffle Mashed Potatoes, Fresh Herbs D, V

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**SOUP**

Select One of the Following:
- Asparagus Veloute D, V  
- Roasted Tomato Bisque VG  
- Wild Mushroom D, V  
- Sweet Corn Chowder D, V

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**SALADS**

Classic Caesar, Romaine Lettuce, Parmesan, Sourdough Crostini, White Anchoyves D, G  
- Star Route Farms Mixed Greens, Seasonal Vegetables, House Vinaigrette VG  
- "The Cobb", Tomatoes, Farm Eggs, Bacon, Point Reyes Blue Cheese, Balsamic Vinaigrette (Deconstructed) D  
- Cucumber Salad, Chickpeas, Red Onion, Lemon Tahini Dressing D, V  
- Kale, Blueberries, Savory Granola, Raspberry Vinaigrette D, N, V  
- Roasted Delicata Squash, Olives, Peppers, Parmesan, Roasted Tomato Vinaigrette D, V  
- Tuscan Kale Salad, Orchard Fruit, Pecans, Parmesan, Champagne Vinaigrette D, N

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**ENTRÉES**

- Sunflower Dukkah Wild Salmon, Warm Lentils, Squash, Citrus Beurre Blanc D  
- Petaluma Organic Roasted Chicken Breast, Farro, Artichokes, Natural Jus D, G  
- Soy Glazed Local Bass, Shiitake Mushrooms, Braised Bok Choy, Miso Beurre Blanc D  
- Marinated Flank Steak, Roasted Peppers, Balsamic Red Onions, Red Wine Jus D  
- Brandt Beef Flat Iron Steak, Grilled Onions, Maitake Mushrooms, Bordelaise Sauce D  
- Enhancement: Beef Tenderloin $15

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**PASTA**

- Campanelle, Leeks, Seasonal Vegetables, Truffled Cream, Parmesan D, G  
- Sun-Dried Tomato Tortellini, Italian Sausage, Roasted Peppers, Pomodoro D, G  
- Stro Zapreti, Classic Bolognese D, G  
- Macaroni and Cheese Gratin, Arugula Pesto, Brioche D, G, V  
- Cavatelli, Tomato, Basil, Peppers, Olive Oil, Parsley D, G, V  
- Supplement: Pasta with Shrimp $12

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*A $250 labor fee applies when the guarantee is fewer than 25 guests.*

| D | contains dairy | G | contains gluten | N | contains nuts | SF | contains shellfish | V | vegetarian | VG | vegan |

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Buffet Selections Available For Lunch & Dinner
PLATED DINNER

Includes Gourmet Bread, Butter
Fair Trade Coffee, Dammann Frères Selection of Teas

Choice of Entrée Offered Tableside at The Time of The Event

A four-course menu is required for a choice of entrée offered tableside at dinner.
A choice of three entrées (including vegetarian) is available for your guests.
The two courses prior to the entrée allow our Culinary Team the time needed to prepare the entrées “a la minute”.
If the two entrée prices differ, the higher price prevails.
Additionally, a $25.00 per person surcharge is added and includes custom printed menu cards.
Choice of entrée tableside option is available for dinners up to 150 guests.

Pre-Selected Choice of Entrée

A pre-selected choice of three entrées (including vegetarian) is available for your guests.
The entrée selection count must be communicated to your Meetings and Special Events Manager one week prior to your event.
If the entrée prices differ, the higher price prevails.
Prices are based on a minimum of three courses.
Place cards denoting the entrée selection are required and can be purchased at $3.50 per place card.
Printed menu cards can also be purchased at $5.00 per menu card.

A $250 labor fee applies when the guarantee is fewer than 25 guests.
PLATED DINNER

**AMUSE**

$15/GUEST

Tuna Tartare, Cucumber, Sesame, Cilantro

Deconstructed Avocado Toast, Dungeness Crab, Peppers & Quinoa G, SF

Farmers Market Crudités, Green Goddess Dressing V

**WARM**

$25/GUEST

Pea Raviolis, Mushroom Broth, Bloomsdale Spinach D, G, V

Crab Cake, Red Pepper Remoulade, Squash D, G, SF

“Cacio E Pepe”, Penne Pasta, Avocado, Pickled Fennel, Burrata D, G

**SOUPS**

$20/GUEST

Local Cauliflower Soup, Salsa Verde, Roasted Hazelnut N, VG

Kale & Lentil Soup, Ham Hock Confit, Sour Cream, Chipotle Oil D

Truffle Parsnip & Caramelized Onion Soup, Aged Parmesan Crisp, Late Season Basil Essence D, V

Sweet Potato & Harissa Soup, Tahini, Crispy Chickpeas VG

Creamy Lobster Bisque, Winter Sorrel, Crème Fraîche, Wild Garlic Crouton D, G, SF

**SALADS**

$18/GUEST

Poached Pear & Radicchio Salad, Winter Radish, Point Reyes Cheese, Hazelnut Vinaigrette D, G, N, V

Black & Golden Quinoa Tabbouleh, Jerusalem Artichoke Purée, Honey Roasted Macadamia Nuts, Macerated Figs N, VG

Roasted Butternut Squash Salad, Braised Maitake Mushroom, Buffalo Mozzarella, Creamy Citrus Dressing D, V

Beetroot Carpaccio, Goat’s Cheese Parfait, Beet Juice Molasses, Fennel Pollen D, V

Garden Carrot & Orange Salad with Baba Ghanoush, Dukkha, Crushed Pistachio, Market Greens N, VG

Meyer Lemon & Caper Infused Cauliflower Salad, Pickled Fennel, Mascarpone, Candied Walnuts, Aged Balsamic Dressing D, N, V

Tuscan Kale Salad, Orchard Fruit, Pecans, Parmesan Champagne Vinaigrette D, N

Pickled Kohlrabi, Chilled Crab Ravioli, Crispy Bon Bon, Black Garlic Aioli D, G, SF

Supplement $8
**PLATED DINNER**

### INSPIRED BY THE LAND

**$85/GUEST**
- White Truffle & Lemon Glazed Chicken Supreme, Fava & Butter Bean Cassoulet, Local Broccoli, Black Pepper & Thyme Jus D, G
- Braised Pork Belly, Tender Kale, Slow-Cooked Gala Apple Jam, Parsley Reduction D
- Petaluma Farm Chicken Breast, Winter Lovage, Saffron Arancini, Pea & Wild Mushroom Fricassee, Parmesan Sauce D, G

**$90/GUEST**
- Sonoma Raised Duck Breast, Puy Lentils, Salsify, Medjool Date Reduction D, G
- Red Wine Braised Short Rib, Yellow Corn Polenta, Bourbon & Juniper Jus D

**$100/GUEST**
- Soft Herb Crusted California Lamb, Tarragon Gnocchi, Heirloom Tomato Jam D, G
- Grilled Beef Tenderloin, Roasted Celery Root, Whipped Pomme Purée, Sauce Bordelaise D
- Beef Tenderloin, Dauphinoise Potatoes, Wild Mushrooms, Pancetta, Braised Chicories D

### INSPIRED BY THE SEA

**$90/GUEST**
- Wasabi & Matcha Tea Encrusted Scottish Salmon, Butternut Squash Fondant, Wilted Tatsoi, Toasted Sesame Seeds, Ginger Lemongrass Jus D, N
- Roasted Salmon with Five-Spice Eggplant Caviar, Smoked Bacon, Collard Greens, Red Wine & Oyster Sabayon D, SF

**$95/GUEST**
- Line Caught Seabass, Roast Parsnip, Wilted Bloomsdale Spinach, Saffron & Orange Beurre Blanc D

**$115/GUEST**
- Miso Marinated Pacific Cod, Barley Encrusted Crab Cake, Caper Berries, Lemon Tarragon Reduction D, SF

**Insured by the Sea**
- Halibut and Cod Subject to Availability Based on the Market

### INSPIRED BY THE GRAIN

**$75/GUEST**
- Braised Portobello Mushrooms, Pumpkin Seed Pesto Infused Spelt, Baby Gem Lettuces, Tofu Dressing VG
- Sweet Potato & Coriander Parcel, Pan-Fried Bok Choy, Mango Chili Salsa G
- Puy Lentil & Carrot Wellington, Winter Heritage Carrots, Wilted Spinach, Shallot Confit, Dill Caper Sauce D, G
- Pumpkin Ravioli, Sage Brown Butter, Parmesan, Pecans D, G, N
- Burrata & Wild Rocket Croquet, Grilled Seasonal Vegetables, Crushed Purple Potato Salad, Pecorino Romano & Basil Pesto D, G, N

### DUOS

**$105/GUEST**
- Smoked Braised Short Rib, Butter Poached Salmon, Yellow Corn Polenta, Bourbon & Juniper Jus D

**$110/GUEST**
- “Beef Duo” Braised Short Rib & Filet of Beef, White Onion Purée, Glazed Baby Turnips, Fennel, Potato Gratin, Port & Ale Jus D

**$130/GUEST**
- Beef Tenderloin, Seared Jumbo Scallop, Wild Mushroom & Pancetta, Braised Chicory D, SF

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**PLATED DINNER**

**DESSERTS**
$18/GUEST

Sticky Toffee Pudding, Mascarpone, Fig Jam, Hazelnut Crumb, Hot Toffee Sauce **D, G, N, V**

Warm Apple Crostata, Salted Caramel, Vanilla Bean Ice Cream, Raw Sugar Crust **D, G, V**

Chocolate Sacher Cake, Cocoa Créme Fraîche, Crouton, Chocolate Crémeux, Apricot Sorbet **D, G, N**

Honey Roasted Pear, Brie, Semolina Pound Cake, Lime **D, G, V**

Vanilla Cocoa Nib Bavarian, Cranberry Gelée, Pink Peppercorn Meringue **D, G**

**INTERMEZZOS**
$12/GUEST

Sorbet Flavor Options: Cucumber Gin, Peach, Lemon Mint, Raspberry **VG**

**MIGNARDISES**
$12/GUEST

Choose 3 each:
Lemon Meringue Tart, Assorted Truffles, Pate de Fruit, Mini Profiteroles, Mini Eclairs **D, G, V**

**TEMTING ADDITIONS**
$15/GUEST

Selection of Locally Farmed Cheeses **D**

Marshall’s Farm Honey, Seasonal Jam, “Drunken” Figs, Almonds, Artisan Bread **G, N**

**CHILDREN’S CORNER**
$65/CHILD

Includes Seasonal Fruit Cup
Choice of Juice or Milk

Choose one of the following selections

House-Made Macaroni & Cheese **D, G, V**

Mini Hamburgers, French Fries, Traditional Condiments **D, G**

Chicken Tenders, BBQ Sauce, French Fries **G**

Choice of Cookies or Ice Cream with Chocolate Sauce

**Non-Alcoholic Beverage Package**
$30/CHILD

Unlimited Assorted Sodas & Juices
THE PERFECT PASS

COLD
$9/PIECE
Minimum Order of Two Dozen Per Item
Smoked Salmon Cone, Beet Crème Fraîche, Dill D
Avocado Tostada, Radish, Pickled Peppers VG
Oysters on the Half Shell, Pear Mignonette SF
Shrimp Cocktail Shooter, Tomato Gazpacho SF
Pickled Shimeji, Tomato, Feta Cheese & Chive Tartlette D, G, V
Compressed Watermelon Salad, Feta Cheese, Mint D
Spicy Tuna Roll, Ponzu, Scallion G
Dungeness Crab Salad, Preserved Meyer Lemon, Black Truffle D, G, SF
English Peas, Tomato, Chive Tartelette G, V
Smoked Cod, Sour Apple, Roast Cauliflower Dip D, G

WARM
$9/PIECE
Minimum Order of Two Dozen Per Item
“San Francisco” Crab Roll, Pickled Peppers, Fennel D, G, SF
Puffed Pastry, Strawberry Jam, Brie, Rosemary D, V
Turkish Beef Meatball, Crispy Onion, Harissa Yogurt D, G
Spiced Chicken Pita, Hummus, Market Pickles D
Imperial Roll, Five-Spice, Cilantro VG
Falafel, Curried Yogurt, Mint, Cucumber D, G, V
Braised Lamb Shoulder, Toasted Rye, Sauerkraut D, G
Sweet Corn Hush Puppies, Red Pepper Coulis D, G, V
Mushroom Grilled Cheese, Prosciutto, Tomato Jam D, G
Applewood Cheddar Beignets D, G
Braised Short Rib Croquet, House BBQ, Crispy Shallots D, G

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FROM THE CARVERY
All Carved Items Served with Assorted Gourmet Breads
Chef Attendant required for all carving stations

OLIVE CRUSTED RACK OF LAMB
$44/GUEST
One Rack Per 8 People
Mustard Jus
Piquillo Peppers, Chickpeas, Caper Berries D

GRASS FED BEEF TENDERLOIN
$40/GUEST
One Tenderloin Per 25 People
Cracked Peppercorn Jus
Marbled Potatoes, Grilled Onions

TARRAGON MUSTARD PRIME RIB
$40/GUEST
One Rib Per 40 People
Horseradish Crème, Smoked Shallot Jus D

CITRUS MARINATED PORK LOIN
$30/GUEST
One Loin Per 30 People
Grilled Vegetables, Cider Jus

THAI STEAMED SALMON IN BANANA LEAF
$28/GUEST
One Fish Per 50 People
Coconut & Red Curry Sauce
Steamed Jasmine Rice

GRILLED WAGYU BEEF TOMAHAWK
$50/GUEST
One Tomahawk Per 10 People
Périgord Sauce D
Rosemary Fingerling Potatoes

Station Attendant Fee at $350 Each, Required for All Stations
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SPECIALTY RECEPTION STATIONS
Menu Prices Are Based On A Two Hour Reception

SLIDER BAR
$45/GUEST
Select Two of the Following:
Wagyu Beef Slider, Gruyère, Crispy Onions, Onion Marmalade D, G
Pork Belly Slider, Red Cabbage, Pineapple, Coffee BBQ Sauce D, G
Buttermilk Fried Chicken Slider, Cucumber Kimchi, Gochujang Ailoi D, G
Shrimp Po'Boy, Cajun Remoulade, Sliced Tomato, Shredded Lettuce D, G, SF
Vegetable Banh Mi, Tofu, Jalapeño & Cilantro D, G, V

Select Two of the Following:
Individual Mac & Cheese Bites D, G, V
Sweet Potato Fries G, V
Onion Rings G, V
Bistro Style French Fries, Parmesan, Herb & Truffle D
Endive, Mandarins, Dates, Arugula, Mascarpone & Maple Vinaigrette D, V
Apple & Jicama Coleslaw VG
Arugula & Watermelon Salad, Feta Cheese, Pinenuts & Ginger Vinaigrette D, N, V

A WOK THROUGH CHINATOWN
$55/GUEST
The Following Is Included:
Lemon Ginger Rice, Sweet & Hot Chilies, Hot Mustard V

Select One Stir Fry Option:
Chicken, Spicy Beef or Fried Tofu

Select One Dumpling:
Dim Sum, Pork Pot Stickers or Vegetarian Pot Stickers D, G, N
Based on 2 pieces per Guest

Select One of the Following:
Mini Spring Rolls VG
Pork Buns D, G
Based on 2 pieces per Guest

Chocolate Dipped Fortune Cookies D, G
Add an Additional $8 for Customized Fortune Cookies
Chef Attendant Required

PASTA STATION
$42/GUEST
Select Three of the Following:
Cavatelli, Shrimp, Wilted Greens, Peppers, Garlic Cream D, G, SF
Penne, Golden Tomatoes, Basil, Peppers, Roasted Garlic D, G
Mushroom Ravioli, Leeks, Seasonal Vegetables, Truffled Cream, Parmesan D, G, V
Sun-Dried Tomato Tortellini, Italian Sausage, Roasted Peppers, Pomodoro D, G
Strozapreti, Classic Bolognese D, G
Gemelli, Pine Nuts, Roasted Cauliflower, Basil Pistou D, G, N, V
Spinach Gnocchi, Black Olives, Feta Cheese, Zucchini, Spinach, Sky Hawk Olive Oil D, G, V
Chef Attendant Recommended

Chef Attendant Fee at $350 Each. One Chef per 50 Guests.
D contains dairy | G Contains gluten | N contains nuts | SF contains shellfish | V vegetarian | VG vegan
**SPECIALTY RECEPTION STATIONS**

**Menu Prices Are Based On A Two Hour Reception**

**NORTH BEACH ANTIPASTI**

$35/GUEST

Seasonal Roasted Vegetables \*VG

Bay Area Charcuterie, Grissini, Garlic Rosemary Focaccia \*D, \*G

**MARKET VEGETABLE CRUDITES**

$22/GUEST

Assorted Farm Vegetables \*V

Hummus, Marshall’s Farm Honey Mustard, Black Peppercorn Ranch \*D, \*V

**SUSHI SELECTION**

$10/PIECE

Minimum Order of Two Dozen Per Item

A One-Time Labor Fee of $150 Applies

California Rolls \*SF

Spicy Tuna Rolls

Sake Smoked Salmon

Hamachi Yellow Tail

Ebi Cooked Shrimp \*SF

Maguro Tuna

Pickled Ginger, Wasabi, Soy Sauce

**"RAW BAR"**

$60/GUEST

Served in an Ice Bowl

Chilled Jumbo Gulf Shrimp, Crab Claws, West Coast Oysters \*SF

Chef’s Selection of "Catch of the Day" Ceviche

Black Pepper Mignonette, Chipotle Cocktail Sauce, Citrus Salsa, Lemon Wedges

Shrimp based on 2 pieces per guest

Crab Claws based on 2 pieces per guest

Oysters are based on 1 ½ pieces per guest

**TEMPTING ADDITIONS**

**BASED ON CURRENT MARKET PRICE**

Caviar

Ice Carving

Event Manager Will Advise of Appropriate Attendant Requirements

\*D contains dairy | \*G contains gluten | \*N contains nuts

\*SF contains shellfish | \*V vegetarian | \*VG vegan
DESSERT BUFFETS

NAPA WINE COUNTRY
$30/GUEST
Pinot Noir Marshmallows V
Assorted Nougat N, V
Citrus Olive Oil Corncake D, G, V
Apple Cinnamon Streusel Tarts D, G, V

CANDYLAND
$30/GUEST
Cotton Candy V
Marshmallows
Assorted Candy Jars V
Sprinkled Cupcakes D, G

CHOCOHOLIC
$30/GUEST
Vanilla Chocolate Cream Puffs D, G, V
Chocolate Caramel Tarts D, G, V
Chocolate Mousse with Chocolate Crumble D, G, V

MINI CLASSICS
$30/GUEST
Select Four of the Following:
Cranberry-Orange Madeleines D, G, V
Vanilla-Chocolate Cream Puffs D, G, V
Apple-Cinnamon Streusel Tart D, G, V
Chocolate Cream Tart D, G, V
Lemon Pound Cake D, G, V
Lemon Pie D, G, V
Berry Tartelette D, G, V
Opera Cake D, G, V, N
Oreo Cheesecake D, G, V
Truffles D, V
Macarons D, N, V
Lemon Tart D, G, V

D contains dairy | G contains gluten | N contains nuts | SF contains shellfish | V vegetarian | VG vegan
THE NORTHERN CALIFORNIA CHEESE BOARD  D, G
TWO SELECTIONS $25/GUEST | THREE SELECTIONS $30/GUEST
FOUR SELECTIONS $35/GUEST | FIVE SELECTIONS $40/GUEST

An Assortment of Cheeses from Local Producers
Presented with Marshall’s Farm Honey, Marcona Almonds,
Walnut Raisin Bread, Assorted Breads & Crackers

**HUMBOLDT FOG, Cypress Grove Chèvre**
Creamy, Runny, Smooth, Citrusy, Herbaceous, Tangy Semi-Soft Goat’s Milk Cheese

**PEPATO, Bellwether Farms**
Creamy, Flaky, Citrusy, Salty, Spicy, Tangy, Hard Sheep’s Milk Cheese

**FISCALINI BANDAGED CHEDDAR, Fiscalini Cheese Company**
Crumbly, Earthy, Nutty, Smoky, Hard Cow’s Milk Cheese

**TRUFFLE TREMOR, Cypress Grove Chèvre**
Creamy, Dense, Smooth, Earthy, Tangy, Semi-Soft Goat’s Milk Cheese

**MIDNIGHT MOON, Cypress Grove Chèvre**
Dense, Grainy, Smooth, Butterscotch, Nutty, Savory, Sweet, Hard Goat’s Milk Cheese

**PEPATO, Bellwether Farms**
Creamy, Flaky, Citrusy, Salty, Spicy, Tangy, Hard Sheep’s Milk Cheese

**FISCALINI BANDAGED CHEDDAR, Fiscalini Cheese Company**
Crumbly, Earthy, Nutty, Smoky, Hard Cow’s Milk Cheese

**TRUFFLE TREMOR, Cypress Grove Chèvre**
Creamy, Dense, Smooth, Earthy, Tangy, Semi-Soft Goat’s Milk Cheese

**MIDNIGHT MOON, Cypress Grove Chèvre**
Dense, Grainy, Smooth, Butterscotch, Nutty, Savory, Sweet, Hard Goat’s Milk Cheese

**NICASIO SQUARE, Nicasio Valley Cheese Company**
Creamy, Crumbly, Caramel, Mild, Yeasty, Semi-Soft Cow’s Milk Cheese

**TAUPINIÈRE, Laura Chenel Chèvre**
Creamy, Tart, Soft Goat’s Milk Cheese
THE INTERNATIONAL CHEESE BOARD D, G
TWO SELECTIONS $25/GUEST
THREE SELECTIONS $30/GUEST
FOUR SELECTIONS $35/GUEST
FIVE SELECTIONS $40/GUEST

An Assortment of Cheeses from International Producers
Presented with Marshall’s Farm Honey, Marcona Almonds, Walnut Raisin Bread

BUCHERONDIN, Sèvre et Belle, France
Mild, Dense, Flaky, Tangy, Semi-Soft Goat’s Milk Cheese

IDIAZÁBAL, Spain
Smoky, Tangy, Fudge-Like, Firm Sheep’s Milk Cheese

P’TIT BASQUE, Spain
Earthy, Mild, Nutty, Pungent, Subtle, Sweet, Semi-Hard Sheep’s Milk Cheese

FROMAGER D’AFFINOIS, France
Grassy, Mild, Milky, Sweet, Double Cream, Soft Cow’s Milk Cheese

ROBIOLA, Italian
Smooth, Full, Sweet, Semi-Soft Cow’s Milk Cheese

TALEGGIO, Italian
Fruity, Mild, Tangy, Semi-Soft Cow’s Milk Cheese

SHROPSHIRE, Great Britain
Creamy, Full-Flavored, Sharp, Strong, Tangy, Semi-Soft Cow’s Milk Cheese
**HOUSE PREMIUM**
$68 PER BOTTLE

**SPARKLING**
Gloria Ferrer, Sonoma Brut, California

**SAUVIGNON BLANC**
Provenance, Napa Valley, California

**CHARDONNAY**
Chateau St. Jean, North Coast, California

**ROSE**
Mathilde Chapoutier, Rhône, France

**PINOT NOIR**
MacMurray Estate Vineyards, Central Coast, California

**CABERNET SAUVIGNON**
Kith & Kin, Round Pond, Napa Valley, California

**SUPER PREMIUM**
$78 PER BOTTLE

**SPARKLING ROSE**
Simonnet — Fèvre, Crémant De Bourgogne, Brut Rosé, NV, France

**SAUVIGNON BLANC**
Peju, Napa Valley, California

**CHARDONNAY**
Landmark, “Overlook”, Sonoma County, California

**ROSE**
Long Meadow Ranch, Anderson Valley, California

**PINOT NOIR**
Campion, Santa Lucia Highlands, California

**CABERNET SAUVIGNON**
Oberon, Napa Valley, California

**CHAMPAGNE**
Moët & Chandon "Imperial" Brut, NV, France $115
Taittinger "La Francaise" Brut, NV, France $120
Veuve Clicquot Ponsardin Brut, NV, France $145
Champagne Barons de Rothchild “Reserve Ritz” Brut $120
Perrier-Jouet, Brut, “Grand Brut”, NV, France $145
Moët & Chandon Grand Vintage Blanc, France $206
Dom Perignon, Brut, France $425

**CHAMPAGNE ROSE**
Moët & Chandon Rosé Impérial, NV, France $135
Champagne Barons de Rothchild “Reserve Ritz” Rosé $145
Moët & Chandon Grand Vintage Rosé, France $175
Ruinart Brut Rosé $176
**WINE**

**SPARKLING WINE**
Schramsberg “Blanc de Blancs” Brut, Calistoga, California $90

**SPARKLING ROSÉ**
Jacquart, Brut Rosé, Champagne, France $105

**PINOT GRIGIO**
Luna, Pinot Grigio, Napa $69

**RIESLING**

**SAUVIGNON BLANC**
Ferrari-Carano, Fume Blanc, Sonoma County, California $68
Whitehaven, Marlborough, New Zealand $69
JCB No. 16, Semillon Napa Valley, California $78
Duckhorn, Napa Valley, California $85

**CHARDONNAY**
Sonoma Cutrer, Russian River Ranches, California $70
Stag’s Leap Wine Cellars, Karia, Napa Valley, California $75
Jordan, Russian River Valley, California $85
Trefethen, Oak Knoll District, Napa Valley, California $95
Far Niente, Napa Valley, California $118
LVE by Raymond Vineyards, Napa Valley, California $130
**WINE**

**PINOT NOIR**
- Banshee, Sonoma County, California $70
- Bouchard, Aîné & Fils, Burgundy, France $80
- Melville “Estate” Sta., Rita Hills, California $96
- Merry Edwards, Russian River Valley, California $108

**MALBEC**
- Luca, Uco Valley, Argentina $78

**ZINFANDEL**
- Seghesio, Sonoma County, California $68
- Tofanelli “Old Vines”, Calistoga, Napa Valley, California $75

**MERLOT**
- Starmont, Napa Valley, California $70
- Hall, Napa Valley, California $88
- Duckhorn, Napa Valley, California $112

**CABERNET SAUVIGNON**
- Sterling Vineyards, Napa Valley, California $68
- Mount Veeder Winery, Napa Valley, California $88
- Hendry Estate, Napa Valley, California $95
- Frei Brothers, “Reserve”, Alexander Valley, California $96
- Jordan, Alexander Valley, California $118
- LVE by Raymond Vineyards, Napa Valley, California $198

**RED BLEND**
- Raymond Vineyards, “Red Room”, Napa Valley, California $350
- Leviathan, Napa Valley, California $92
- Orin Swift “8 Years in the Desert”, Napa Valley, California $125
**HOSTED BAR ‘CONSUMPTION’**

- Super Premium Brands $17
- Premium Brands $15
- Domestic Beer $11
- Imported Beer $12
- Super Premium Wine $78
- Premium Wine $68
- Cordials & Cognacs $15
- Evian Still Waters, Badoit Mineral Waters $9
- Pepsi, Diet Pepsi & Sierra Mist $8
- Fresh Juices $9

**HOSTED OPEN BAR PACKAGES**

**PREMIUM BRANDS**

- One Hour $32/GUEST
- Two Hours $46/GUEST
- Three Hours $60/GUEST
- Each Additional Hour $10/GUEST

**SUPER PREMIUM BRANDS**

- One Hour $35/GUEST
- Two Hours $49/GUEST
- Three Hours $63/GUEST
- Each Additional Hour $13/GUEST

*Bartender Fee at $350 per Bartender, per every 4 hours, per every 75 guests*
PREMIUM BRANDS

SCOTCH
Dewars White Label
Scotch Whisky, Scotland

BOURBON
Jim Beam
Bourbon Whiskey

GIN
Beefeater, Distilled London
Dry Gin, England

VODKA
Tito’s Handmade Vodka
Austin, Texas

BLENDED WHISKEY
Crown Royal Whiskey
Canada

RUM
Bacardi Silver, Cataño
Puerto Rico

TEQUILA
Sauza Blue Silver Tequila
Mexico

IMPORTED BEER
Stella Artois, Belgium
Corona Extra, Mexico

LOCAL/CRAFT
Anchor Steam, Lagunitas IPA
Trumer Pils

DOMESTIC BEER
Bud Light

NON-ALCOHOLIC BEER
Kaliber, Ireland

SUPER PREMIUM BRANDS

SCOTCH
The Macallan Sherry Oak 12 Years Old
Speyside, Scotland

BOURBON
Bulleit Bourbon Frontier Whiskey
Lawrenceburg, Kentucky

GIN
Bombay Sapphire, Distilled London
Dry Gin, England

VODKA
Hangar One, St. George Distillery
Alameda, California

BLENDED WHISKEY
Bulleit Rye

RUM
Sailor Jerry Navy Spiced Rum
U.S. Virgin Islands

TEQUILA
Patrón, Silver
Mexico

IMPORTED BEER
Stella Artois, Belgium
Corona Extra, Mexico

LOCAL/CRAFT
Anchor Steam, Lagunitas IPA
Trumer Pils

DOMESTIC BEER
Bud Light

NON-ALCOHOLIC BEER
Kaliber, Ireland
SIGNATURE BARS

THE BLOODY MARY BAR
$22/GUEST/ONE HOUR
Three House-Made Bloody Mary Blends
   Traditional, Clamato, Miso-Tomato
Chef Crafted Garnishes, Niman Ranch
   Thick Cut Bacon
Jumbo Shrimp & Chorizo Skewer,
   Assorted “Quickles”
Salt & Black Pepper Rimmed Glasses, Choice
   of Vodka or Tequila, Assorted Hot Sauces
   from Around the World
Each additional hour at $14/guest
Bartender fee $350/each

MISSION DISTRICT
$22/GUEST/ONE HOUR
SEASONAL MARGARITA
Local Organic Fruit Garnish
PALOMA
Tequila, Fresh Grapefruit Juice & Lime
   Served in a Chipotle-Honey-Salt Rim
MICHELADA
Mexican Beer Cocktail
CORONA, Victoria
Each additional hour at $14/guest
Bartender fee $350/each

THE SPIRITED ESPRESSO BAR
$26/GUEST/ONE HOUR
Irish Coffee, Grand Coffee, Amaretto Coffee
Additions: Chocolate Shavings,
   Whipped Cream, Cinnamon Sticks
Espresso, Cappuccino, Café Latte, Café Mocha
   available upon request
Each additional hour at $16/guest
Barista fee $350/each

SMALL BATCH, SINGLE BARREL
$29/GUEST/ONE HOUR
BOOKER’S TRUE BARREL BOURBON
   Kentucky
BLANTON’S
   “Single Barrel”, Kentucky
BULLEIT STRAIGHT BOURBON
   Four Roses Distillery, Lawrenceburg,
   Kentucky
Water & Ice Cube Service
Two Bourbon Based Cocktails:
   Maple-Bourbon Smash & Boulevardier
Each additional hour at $14/guest
Bartender fee $350/each

MIMOSA & BELLINI BAR
$30/GUEST/ONE HOUR
Veuve Clicquot Champagne
Fresh Juices to Include:
   Orange, Grapefruit & Peach
Each additional hour at $22/guest
Bartender fee $350/each

KITCHEN TO COCKTAIL
$26/GUEST/ONE HOUR
Please select two Artisan Cocktails to be created
   by The Ritz-Carlton Mixologist
VAUDEVILLE VODKA PUNCH
Velvet Falernum, Lime Juice, Rose Lemonade
RUM GROG
Pineapple & Orange Juice, Allspice Dram
KENTUCKY BOURBON BUCK
Lime Juice, Bundaberg Ginger Beer
SAN FRANCISCO FOG LIFTER
Sailor Jerry Spiced Rum, Appleton Estate
   Rum, Luxardo, Pineapple, Orange & Lime
   Juice
Each additional hour at $15/guest
Bartender fee $350/each | Mixologist fee $500
POLICIES

MISCELLANEOUS CHARGES
• Bartender: $350 per bartender, per every 4 hours, per every 75 guests
• Bar Cashier: $350 per cashier, per every 4 hours
• Chef Attendant: $350 per attendant
• Security Officer: $75 per hour (minimum four hours)
• Restroom Attendant: $75 per attendant per hour
• Coat Check Attendant: $350, per every 4 hours

CATERING MINIMUMS
The minimum guarantee for all breakfast, lunch and dinner buffets is 25 guests. Should you choose to guarantee less than 25 guests a $250 labor charge will be applied per meal function. Buffets will be offered for groups of 10 guests or more. Groups under 10 guests will have a Plated meal option.

DURATION OF MEALS
Our Buffets and Food stations are all priced as per the below meal duration:
• Breakfast Buffet: 2 hours
• Lunch Buffet: 2 hours
• Dinner Buffet: 2 hours
• Coffee Breaks: 30 minutes
• Reception Stations: 2 hours

Should you require additional time for your food presentation this can be arranged. Please discuss with your Meetings and Special Events Manager for a personalized proposal and any additional fees.

QUOTED PRICES
All food, beverages and facility fees are subject to a 26% taxable service charge (comprised of 20.5% Food and Beverage Staff charge and 5.5% Food and Beverage House charge) and 8.5% sales tax. Prices are subject to change. Should the Food & Beverage minimum not be met, the balance will be charged as a facility fee.

EXTENSION
An established duration of time for your event is noted per your contract. If your event exceeds the scheduled time, a $1,500 per hour charge will apply pending confirmation of space availability from your Meetings & Special Events Manager and/or your Banquet Captain. In addition, all alcohol sales will conclude at 1:30A.M. in accordance with local laws.

SPECIAL CATERING SERVICES
Our Meetings and Special Events Department can arrange for floral arrangements, specialty linens, themed props and entertainment. We partner with several preferred vendors to assist you with creating an event to fit your specific needs. If you wish to enlist the services of a vendor other than our recommendations, please notify your Meetings and Special Events Manager so we may share our policies and procedures. All vendors must be approved by The Ritz-Carlton, San Francisco and provide the appropriate certificate of insurance. No outside food or beverages of any kind may be brought into the hotel by client or attendees.

AUDIO/VISUAL EQUIPMENT
A full range of state-of-the art audio/visual equipment is available through our in-house partner, Presentation Services Audio Visual. Please consult the Presentation Services Audio Visual brochure for a list of equipment and prices. Exclusive use of Presentation Services Audio Visual is requested.

GUARANTEE
It is necessary to inform your Meetings and Special Events Manager of the exact number of guests attending a function no later than 72 business hours prior to the scheduled event. This will be considered a final guarantee for which you will be charged, even if fewer guests attend. If the guaranteed number is not provided, the estimated attendance on the contract will become the guarantee. The Hotel will prepare for 3% above the guarantee, if requested.
POLICIES

AUDIO/VISUAL EQUIPMENT
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PACKAGES
Packages should not be delivered to the hotel more than (3) three business days prior to the event. All packages, boxes and/or materials received by the hotel will be assessed with a $5.00 fee, per item, that will be billed to your Master Account and/or individual guest room upon receipt. Should you require a pallet, it would be $100.00 per pallet. Items brought into the hotel for the purpose of an auction will be assessed with a $200.00 flat fee that will be billed to your Master Account.”

PROHIBITED ITEMS
As per California state law the usage of flying drones is prohibited in the area in which The Ritz-Carlton, San Francisco is located. For the safety of our guests and event attendees, drones are also prohibited from flying inside The Ritz-Carlton, San Francisco hotel including all meeting, public and guestroom spaces.

VENDOR MATERIALS
It is understood that the premises will be left in a neat and orderly condition, free of debris or display refuse. All items brought into the hotel by clients or vendors are the responsibility of the client with regards to removal from the property. Hotel trash, compost and recycling bins are not for use by clients or vendors to dispose of event materials or décor. Based on time and labor, a client will incur additional charges for the removal of the group's materials by the hotel staff at a rate of $350 per hour per hotel staff member executing the removal and clean up.