BREAKFAST BUFFETS

All breakfasts are served with freshly brewed Stance regular and decaffeinated coffee and assorted hot Numi teas. Buffet prices are based on a minimum of 20 people. A labor fee of $200 for breaks of fewer than 20 people will be charged. Prices are based on a 90-minutes of service.

Prices are subject to a 24% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

SIMPLE START

Fresh juices | Orange, apple cranberry
Seasonal fruit display with berries
Chobani Greek-style fruit yogurts
Bake Shop | Croissants, scones and muffins, fruit preserves, butter, almond butter and cream cheese
42 per person

HEALTHY START

Fresh juices | Orange, apple cranberry
Green colada smoothies | Kale, pineapple, coconut water and coconut milk
Berry blend smoothies | Strawberries, blackberries, blueberries, bananas and oat milk
Avocado toast | Sliced avocado, toy box tomato, wild arugula, Cojita cheese, topped with sea salt
Individual fruit parfaits | yogurt, berries, granola
50 per person
BREAKFAST BUFFET ENHANCEMENTS

Enhancements are in addition to breakfast buffets and not available à la carte. All breakfasts are served with freshly brewed Stance regular coffee and decaffeinated coffee and assorted Numi hot teas. Buffet prices are based on a minimum of 20 people. A labor fee of $200 for breaks of fewer than 20 people will be charged. Prices are based on a 90 minutes of service.

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EGGS | CHOICE OF ONE
Breakfast sandwich | Zoe’s smoked ham, scrambled eggs, Midnight Moon cheese
Breakfast wrap | Egg white, cheddar cheese, soyrizo, flour tortilla
Tofu wrap | Pressed tofu, roasted vegetables, herbs, cauliflower tortilla
Scrambled cage-free eggs with sun-baked herbs
Egg white frittata | Mushrooms, arugula, asparagus, and fontina cheese
Quiche Lorraine | Eggs, heavy cream, applewood-smoked bacon, Swiss cheese
8 per person

ARTISAN MEATS | CHOICE OF ONE
Applewood-smoked bacon
Zoe’s smoked ham
Apple-chicken sausage
Turkey sausage
Pork sausage
8 per person

GLUTEN-FRIENDLY BAKE SHOP
Chef’s selection of gluten-friendly pastries with seasonal conserves
108 per dozen

BREAKFAST POTATOES | CHOICE OF ONE
Potato hash | Shaved fingerling potatoes, shallots, peppers
Skillet potatoes, roasted peppers and onions
Crispy fingerling potatoes, rosemary
Roasted red potatoes, caramelized onions
Poutine | French fries, cheese curds, brown gravy
8 per person

OATMEAL BAR
Steel-cut oatmeal
Toppings | Blueberries, strawberries, sun-dried fruit medley, almonds, chopped pecans, toasted coconut, brown sugar, chocolate chips
Low-fat, soy and almond milks
15 per person

SMOOTHIE BAR | CHOICE OF THREE
Cucumber-mint | Cucumber & mint leaves, oat milk
Spinach & green apple | Spinach, green apples, oat milk
Mango & banana | Mango, banana, orange juice
Apple & ginger | Apple, ginger root, celery, kale, banana, blueberries, lemon
Peach & blueberry | Peach, blueberries, kale, cinnamon, soy milk
Ginger & beet | Beet, ginger root, peach, pineapple juice
15 per person
BREAKFAST BUFFET ACTION STATIONS

Stations are only available when added to existing breakfast buffet, not on own and are based on a minimum of 20 people. A labor fee of 200 for breaks of fewer than 20 people will be charged. Prices are based on a 90-minutes of service.

All stations require a culinary attendant; a 300 fee will be assessed for a two-hour period.

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OMELET STATION
Mushrooms, cheddar cheese, Swiss cheese, peppers, spinach, tomatoes, applewood-smoked bacon, Zoe’s ham, onions, asparagus, bay shrimp, basil, cilantro
26 per person | attendant required

GRIDDLE STATION
SELECT ONE
Belgian waffles
Buttermilk pancakes
French toast
Toppings | Warm maple syrup, assorted berries, whipped butter, powdered sugar, cinnamon, whipped cream, bananas
18 per person
BREAKS

Break prices are based on a minimum of 20 people. A labor fee of 200 for breaks of fewer than 20 people will be charged. Prices are based on a 45 minutes of service.

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BREAK PACKAGES

HOME PLATE
Warm soft pretzels and mustard df u
Peanuts and Cracker Jack df gf v
Ballpark garlic fries vg
28 per person

THE GOODIE BAG
Dried fruits, roasted nuts, granola, M&M’S, marshmallows and white chocolate pearls gf v
26 per person

POPCORN, POPCORN AND POPCORN
Butter, caramel, cheddar gf v
18 per person

ICE CREAM SANDWICHES
All your childhood favorites
18 per person

DOUGHNUT DISPLAY
Raised glazed, chocolate glazed, maple old fashioned v
26 per person

HEALTHY BITES
Roasted carrot hummus and dill served with vegetable sticks
Sliced fruits & berries df gf vg v
Farmstead cheese
Artisan breads & crackers
32 per person

PROTEIN BREAK | CHOICE OF ONE
Sliced apples, peanut butter, almonds and graham cracker
Cucumber, carrots, bell peppers, hummus and pita chips
Pineapple, strawberries, blueberries, ricotta cheese, almonds and honey
Turkey, avocado, string cheese, grapes and corn nuts
Hard-boiled egg, cherry tomatoes, Castelvetrano olives, pesto mozzarella and Genoa salami
16 per person
BREAKS

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A LA CARTE BREAKS

Chia pudding cups | Chia seeds, almond milk, marinated strawberries, balsamic glaze | 12 per person
Overnight oats parfait | 12 per person
Assorted croissants, scones and muffins with fruit preserves | 96 per dozen
Bagels and lox with flavored shmears | 108 per dozen
Assorted seasonal whole fruit | 96 per dozen
Brownies and chocolate chip cookies | 96 per dozen
Seven-layer bars | 96 per dozen
Assorted cake pops | 96 per dozen
Cashew coconut bars | 96 per dozen
Vegan cookies | 96 per dozen
Assorted KIND Bars, Clif Bars, candy bars | 9 each
Assorted bagged Popchips | 9 each
Assorted bagged kettle chips | 9 each
LUNCH BUFFETS

All lunches are served with freshly brewed Stance regular coffee, decaffeinated coffee, assorted hot Numi teas and iced teas. Buffet prices are based on a minimum of 20 people. A labor fee of $200 for breaks of fewer than 20 people will be charged. Prices are based on a 90-minutes of service. Lunch selections are offered by specific day-of-week. Selections not consistent with day-of-week are subject to an additional charge of $10 per person.

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BUFFET OF THE DAY

MONDAY | WASHINGTON SQUARE
SOUP & SALADS
Italian soup | Vegetable stock, white beans, roasted pepper purée and basil $gf vf
Pesto pasta salad | Bow tie pasta, olives, artichoke hearts, pine nuts, parmesan cheese $v
Chickpea salad | Sun-dried tomatoes, Persian cucumber, peppadews, parsley, red wine vinaigrette $gf $v

ENTRÉES
Eggplant parmesan | Gluten-friendly breadcrumbs, vegan cheese $gf $v
Chicken Vesuvio | Potatoes, peppers, onions, peas and lemon $df $af
Salmon puttanesca | Pomodoro, boquerones, capers, crushed red peppers, Kalamata olives $df $af

SIDES
Gnocchi con fungi | Foraged mushrooms, basil, Asiago cheese
Sautéed broccolini with lemon oil $gf $vg

DESSERT
Tiramisu | Ladyfingers, espresso, mascarpone cheese
Strawberry panna cotta $gf $vg

82 per person

MONDAY | WASHINGTON SQUARE
TUESDAY | THE MISSION
WEDNESDAY | CRISBY FIELD
THURSDAY | DOLORES PARK
FRIDAY | EMBARCADERO
SATURDAY | DRAGON’S GATE
SUNDAY | MARINA
LUNCH BUFFETS

All lunches are served with freshly brewed Stance regular coffee, decaffeinated coffee, assorted hot Numi teas and iced teas. Buffet prices are based on a minimum of 20 people. A labor fee of $200 for breaks of fewer than 20 people will be charged. Prices are based on a 90 minutes of service. Lunch selections are offered by specific day-of-week. Selections not consistent with day-of-week are subject to an additional charge of $10 per person.

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TUESDAY | THE MISSION

SOUP & SALADS
Tortilla soup | Chicken stock, garden tomatoes, corn, cilantro, lime, tortilla crisps
Lime-marinated shrimp salad | Quinoa, toy box tomatoes, diced jicama, red onion, corn, chili
Grilled romaine, avocado, cherry tomatoes, sweet corn, radish cucumber, Spanish olives, Cotija cheese, chili lime dressing

ENTRÉES
Tacos | Carne asada, camarones al diablo, portabello mushroom
Shredded lettuce, jack and cheddar cheeses, diced tomatoes, sour cream, house-made guacamole, pico de gallo, pickled onions, jalapeños, mango habanero salsa, cilantro, flour tortillas, corn tortilla

SIDES
Spanish rice | Jasmine rice, tomatoes, fresh-squeezed lime juice, cilantro
Roasted street corn, lime, parmesan cheese, chili

DESSERT
Flan | Sweet custard topped with caramel sauce
Tres Leches | Light sponge cake soaked in sweet milk

WEDNESDAY | CRISPY FIELD

SOUP & SALADS
Charred tomato soup | Coconut milk, tomatoes, vegetable stock, fried basil
Wild arugula, watermelon radish, quinoa, golden raisins, sherry vinaigrette
Kale, couscous, toasted almonds, cranberries, goat cheese and citrus vinaigrette

SANDWICHES | HOT
Steak, peppers, onions and provolone on a Napa bun
Roasted turkey, tomatoes, monterey jack cheese, arugula, cranberry aioli on filone

SANDWICHES | COLD
Grilled chicken wrap | Garden greens, aged cheddar, tomato, olive spread, fresh herbs, spinach tortilla
Marinated tofu wrap | Pickled carrots, onions, cucumbers, roasted red peppers, shredded cabbage, cilantro, yuzu drizzle, cauliflower tortilla

SIDES
Kettle chips
Pretzels

DESSERT
Chocolate chip cookies
Assorted fruit tarts
LUNCH BUFFETS

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THURSDAY | DOLORES PARK

SOUP & SALADS
Carrot and ginger soup | Carrots, onions, ginger, vegetable broth $g$ $v_g$
Chicken salad with cantaloupe | Chicken, apple, celery, scallion, cantaloupe, toasted walnuts, fresh herbs $g$
Heirloom beet salad | Red & gold beets, watercress, tangerines, shaved fennel, crispy shallots, chardonnay citrus vinaigrette $g$ $v_g$

ENTRÉES
Roasted chicken breast, ver jus, grape leaf chutney $g$
Pan-seared salmon, orange marmalade, herb butter with mustard glaze $d_f$
Stuffed acorn squash, puffed rice pilaf, toasted nuts, golden raisins, sun-dried tomatoes $g$ $v_g$

SIDES
Roasted asparagus and cherry tomatoes, almonds slivers, lemon oil $g$ $v_g$
Baked tricolor cauliflower, pinot drizzle $g$ $v$

DESSERT
Vanilla panna cotta $g$ $v_g$
Strawberry pound cake, fresh strawberries and rose syrup $v$
82 per person

FRIDAY | EMBARCADERO

SOUP & SALADS
Classic clam chowder | Tender clams, potatoes, celery, onion, fresh thyme
Scampi shrimp salad | Tomatoes, sweet garlic, shallots, capers, broken pasta, dairy-free Italian dressing $d_f$
Kale & quinoa salad | Golden raisins, watermelon radish, quinoa, truffle vinaigrette $v_g$

ENTRÉES
Pan-seared halibut, lemons, capers, chardonnay sauce, parsley over green pea risotto $g$ $v$
Grilled chicken, artichokes, Spanish olives, tomatoes, ver jus $g$
Butternut squash risotto | Arborio rice, vegetable stock, white wine, baby spinach, pine nuts, fresh sage $v_g$

SIDES
Sautéed haricot verts and baby carrots, tarragon, honey, garlic, EVOO $g$ $v_g$
Rosemary focaccia bread $v_g$

DESSERT
Cheesecake with lemon curd and strawberry drizzle
Chocolate mousse topped with whipped cream, raspberry, mint
82 per person
LUNCH BUFFETS

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SATURDAY | DRAGON’S GATE

SOUP & SALADS

Hot & sour soup | Mushrooms, green onions, bamboo shoots, chicken stock
Sesame soba noodle salad | Pickled mushrooms, scallion, ponzu sauce df vg
Shrimp and snow pea salad | Shaved carrots, shredded cabbage, red bell peppers, green onion, peanut dressing df af

ENTRÉES

Sichuan kung pao chicken | Stir-fry chicken, peanuts, chili pepper, vegetables
Cantonese honey & walnut prawns | Local honey, candied walnuts
Sesame tofu with broccoli, green onion, ginger, tamari, tahini, sesame oil df vg

SIDES

Vegetable fried rice df af
Soy-flashed baby bok choy df vg

DESSERT

Orange slices
Fortune cookies
82 per person

SUNDAY | MARINA

SUNDAY BRUNCH

Assorted local doughnuts
Berry yogurt parfaits | Greek yogurt, fresh berries, granola, sliced fruit and berries
Herb potatoes, pork sausage, applewood-smoked bacon
Sweet potato hash | Brussel sprouts, red bell pepper, scallions, red onions, EVOO df vg

ENTRÉES

Brioche French toast, caramel sauce, candied pecans and maple syrup
Bagels and lox, tomatoes, red onions, cucumbers, chives, cream cheese and capers
Avocado toast | Bruschetta, sliced avocado, diced tomatoes, microgreens, Cojita cheese df vg
Eggs Benedict | Canadian bacon and hollandaise
Chicken and waffles, hot honey, maple cinnamon butter
82 per person

ENHANCEMENT

Bottomless Mimosas
22 per person
PLATED LUNCH

All lunches are served with freshly brewed Stance regular coffee, decaffeinated coffee, assorted hot Numi teas and iced teas. Plated lunch prices are based on a minimum of 20 people. A labor fee of $200 for breaks of fewer than 20 people will be charged. Prices are based on a 90-minutes of service.

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STARTERS | SELECT ONE

SOUPS
Roasted tomato | Onions, vegetable broth, fried basil $\text{gf} \text{ vg}$
Roasted butternut squash | Coconut milk, onion, vegetable broth, ginger $\text{gf} \text{ vg}$

SALADS
Kale Caesar | Croutons, creamy Caesar dressing, parmesan cheese
Tomato and avocado, cucumber, lemon, arugula, oregano, shallot, lemon dressing
Salt-crusted beets, goat cheese, toasted pistachios, honey cider vinaigrette $\text{gf} \text{ vg}$

GRAND FINALE
SELECT ONE

Tiramisu
Orange and fennel pot d’crème

ENTRÉES

FROM THE FARM
Pan-seared chicken | white bean & garlic purée, kale, roasted applewood-smoked bacon and black pepper jus $\text{gf} | \text{vg} | 74 \text{ per person}$
Chicken piccata | Chicken stock, white wine, lemon, capers, parsley, butter sauce, asparagus, angel hair pasta $\text{gf} | 74 \text{ per person}$

FROM THE SEA
Grilled swordfish, charred leeks, citrus-scented asparagus, orange butter $\text{gf} | 78 \text{ per person}$
Poached salmon, artichokes, roasted tomatoes, parsnip & squash purée, chive beurre blanc and prosecco butter $\text{gf} | 78 \text{ per person}$

FROM THE FIELD
New York strip, carrot purée, watermelon radishes, sautéed green beans and cabernet demi-glace $| 84 \text{ per person}$
Baby lamb chops, warm fingerling potato salad, haricot vert, chimichurri $\text{gf} | 84 \text{ per person}$

FROM THE GARDEN
Mushroom & kale ravioli, roasted king mushrooms, pickled vegetable salad, hot mustard and ginger soy emulsion $\text{gf} \text{ vg} | 74 \text{ per person}$
Omni Buddha bowl | Marinated tofu, roasted chickpeas, avocado, sweet potato, cauliflower rice, pickled onions, cranberries, sour cherry vinaigrette $\text{gf} \text{ vg} \text{ vg} | 74 \text{ per person}$
BUTLER-PASSED

Reception Butler Passed are based on a minimum of 20 pieces per selection. A labor fee of $200 for breaks of fewer than 20 people will be charged. Prices are based on a 60-minutes of service.

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SMALL BITES

COLD
Melon caprese skewers | Cantaloupe, honeydew, bocconcini, basil | 12 per piece
Artichoke bruschetta | Artichoke, garlic, lemon, parmesan, Italian bread | 12 per piece
Beef tenderloin crostini | Moody blue cheese, black garlic demi-glace | 12 per piece
Chilled cauliflower, whipped eggplant and everything bagel seasoning | 12 per piece
Chipotle chicken in wonton shell | 12 per piece
Crispy polenta and Cajun prawn | 12 per piece
Fried goat cheese and brûléed figs | 12 per piece

HOT
Fava arancini, porcini mousse | 12 per piece
Chicken yakitori | BBQ grilled chicken, soy sauce, mirin rice wine, rice vinegar | 12 per piece
Applewood-smoked bacon-wrapped Medjool dates | 12 per piece
Crispy falafel | Charred pepper hummus, pickled shallots | 12 per piece
Yuzu salmon bites | 12 per piece
Vegetable samosa, sun-dried fruit chutney | 12 per piece
Mini Beef Wellington | Mushrooms, shallot, prosciutto, Dijon mustard in puff pastry | 12 per piece
STATIONS

Reception Stations are based on a minimum of 20 people. A labor fee of $200 for breaks of fewer than 20 people will be charged. Prices are based on a 90-minutes of service.

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CHEESE & CHARCUTERIE

Local artisan meats and cheeses, cracked seeded lavash, soft crostini, olives, nuts, dried fruits, seasonal fresh berries
42 per person

MEDITERRANEAN MEZZE

Chickpea hummus, roasted peppers, olives, pita, bread and olive bread
42 per person

Eggplant baba ghanoush, crisp pita chips, Kalamata olives and caper tapenade
df

Oven-baked spanikopita, tzatziki sauce
42 per person

TEA SANDWICHES

Cucumber | Buttermilk bread, mint, lemon
Smoked salmon | Crunchy baguette, chive cream cheese, dill
Egg salad | Wheat bread, yogurt, Dijon mustard, parsley
Assorted tea cookies, coconut macaroons, jam
28 per person

GREENS AND THINGS

Cobb salad | Little Gem lettuce, applewood-smoked bacon, eggs, tomatoes, blue cheese, chicken and buttermilk dressing
df

Caesar salad | Romaine hearts and croutons with creamy Caesar dressing
Seasonal crudité, hummus
uf
df
42 per person

SUSHI & SASHIMI

Assorted rolls and nigiri
Pickled ginger, soy sauce and wasabi
28 per person

DIM SUM & THEN SUM

Vegetable spring rolls
df
Shrimp dumplings
df
Spinach dumplings
df
Chicken siu mai
df
Soy sauce and sweet chili oil
40 per person
RECEPTION | STATIONS

Reception Stations are based on a minimum of 20 people. A labor fee of 200 for breaks of fewer than 20 people will be charged. Prices are based on a 90-minutes of service.

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LITTLE ITALY
CHOICE OF THREE

Penne Bolognese | Beef ragout, parmesan cheese, Italian parsley
Cavatappi | Asparagus, English peas, maitake mushrooms, truffle Alfredo
Kale and mushroom ravioli | toy box tomatoes, gremolata, feta cheese, Kalamata olives
Butternut squash risotto, sun-dried cranberries, candied walnuts gf vg
Chicken parmesan | Chicken breast, pomodoro sauce, mozzarella cheese
Eggplant parmesan | Eggplant, pomodoro sauce, gluten-friendly breadcrumbs, vegan cheese gf vg
Garlic bread
45 per person

BAJA FAVORITES
CHOICE OF THREE

Empanadas | Beef chimichurri, chicken, mushroom
Vegetable tamale, roasted tomato & jalapeno salsa df vg
Mexican cauliflower rice, tomatoes, peppers and cilantro df vg
Chicken taquitos, avocado dip and pickled onions df vg
Beef enchiladas, salsa verde, baked cheese
Street tacos | Beef and chicken, cilantro, pickled onion, salsa quemada df vg
45 per person

AMERICAN FAVORITES
CHOICE OF THREE

Mac and cheese | Conchiglie, parmesan, Asiago, Gouda, fontina, cheddar vg
Crab cake, caper aioli
Impossible meatball, peppadew aioli vg
Mini hot honey chicken sandwich | Fried chicken, Louisiana hot sauce
Cheesy tots | Tater tots smothered in cheddar and Jack vg
Buffalo cauliflower | Fried cauliflower, Buffalo sauce, vegan butter gf vg
Lemon pepper chicken wings gf
French fries with truffle salt
45 per person
CARVING STATIONS

Reception Stations are based on a minimum of 20 people. A labor fee of 200 for breaks of fewer than 20 people will be charged. Prices are based on a 90-minutes of service. Each carving station requires a chef attendant; a 300 fee will be assessed for a two hour period.

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**CEDAR PLANK SALMON**
- Dill aioli gf
- Grilled pineapple salsa gf
- Warm butter rolls gf
- **425 each | serves 20 | attendant required**

**PRIME RIB**
- Horseradish cream gf
- Au jus gf
- Classic popovers gf
- **600 each | serves 20 | attendant required**

**LEG OF LAMB**
- Thyme jus
- Mint jelly
- Rosemary potato buns
- **600 each | serves 25 | attendant required**

**BEEF BRISKET**
- Apple carrot slaw
- Sweet and spicy barbecue sauces
- Jalapeño cornbread
- **500 each | serves 25 | attendant required**
DINNER BUFFETS

All dinners are served with freshly brewed Stance regular coffee, decaffeinated coffee and assorted hot Numi teas. Buffet prices are based on a minimum of 20 people. A labor fee of $200 for breaks of fewer than 20 people will be charged. Prices are based on a 90-minutes of service.

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FERRY BUILDING

SOUP & SALADS
- White bean soup | Roasted tomatoes, garlic, onions, vegetable broth \(gf\) \(vg\)
- Creamy broccoli soup | Onion, celery, garlic, russet potato, vegetable stock, miso \(gf\) \(vg\)
- Charred Tuscan kale | Quinoa, watermelon radish, shaved Asiago, golden raisins, truffle oil vinaigrette \(gf\) \(vg\)
- Gem lettuce, chickpeas, sun-dried tomatoes, spiced pecans, champagne vinaigrette \(gf\) \(vg\)

ENTRÉES
- Pan-seared fillets of snapper, artichokes, Spanish olives, roasted tomatoes, lemon \(df\) \(gf\)
- Stuffed butternut squash, Impossible eggplant sugo, vegan mozzarella, pine nut streusel \(vg\)
- Roasted chicken | Chicken breast basted with garlic butter, grilled leeks, blistered grape chutney \(df\) \(gf\)

SIDES
- Sautéed haricot vert, toasted pine nuts, roasted garlic, EVOO \(gf\) \(vg\)
- Creamy orzo risotto, baby spinach, chili oil
- Cannellini beans, diced tomatoes, fresh herbs, chicken broth \(df\) \(gf\)

DESSERTS
- Mini cannolis
- Panna cotta \(gf\) \(vg\)
- 150 per person

GOLDEN GATE

SOUPS & SALAD
- Creamy foraged mushroom, sherry wine drizzle \(gf\) \(vg\)
- Corn bisque | Sweet corn, shallots, chicken stock, butter, cream, chives
- Spinach and arugula | Grilled trumpet mushrooms, shaved Asiago, pesto oil \(gf\) \(vg\)
- Chicory, roasted broccoli, sunflower seeds, blueberries, spiced pecans, plant-based ranch \(gf\) \(vg\)

ENTRÉES
- Roasted cauliflower steak, corn succotash, pickled okra, white onion purée, steak sauce \(gf\) \(vg\)
- Seared halibut | Butter roasted, asparagus, green onions, olives, tarragon, lemon \(gf\)
- Grilled ribeye, braised leeks, black garlic demi-glace

SIDES
- Roasted butternut squash, brown sugar, candied cashews, honey drizzle \(gf\) \(vg\)
- Fingerling potatoes, brown butter, sage \(gf\) \(vg\)
- Charred broccoli, lemon and crispy garlic oil \(gf\) \(vg\)

DESSERTS
- Apple crumble \(vg\)
- Flourless chocolate cake \(gf\) \(vg\)
- 170 per person
PLATED DINNER

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STARTERS

SOUPS | SELECT ONE
Potato & leek soup | Garlic, kale, vegetable stock, thyme, miso \(gf\) \(vg\)
Pacific crab bisque | Lump crabmeat, roasted vegetables, fish stock, cream, sherry

SALADS | SELECT ONE
Mizuna and frisée, poached pear, Bay blue cheese, candied walnuts and sherry vinaigrette \(gf\) \(vg\)
Heirloom beet | Marin greens, roasted beets, grapefruit, toasted almonds, balsamic vinaigrette \(gf\) \(vg\)
Shrimp Louie | Gem lettuce, heirloom baby tomatoes, grilled prawns, avocado, poached quail eggs, traditional Louie dressing \(gf\)

GRAND FINALE

DESSERT | SELECT ONE
Marjolaine | Nutty meringue, rich chocolate ganache, vanilla and hazelnut buttercream
Trio of sorbet, fresh seasonal flavors \(gf\) \(vg\)

ENTRÉES

FROM THE FARM
Roasted lemon & garlic chicken | Bone-in chicken breast, butternut squash purée, blistered heirloom tomato, grilled asparagus, natural jus \(gf\) \(95 per person\)
Bone-in pork chop, braised Brussels sprouts, apple cider broth, apricot compote \(df\) \(af\) \(108 per person\)

FROM THE SEA
Pan-seared sea bass, Yukon Gold skillet potatoes, cauliflower rice, asparagus, tomato salad, citrus reduction \(df\) \(af\) \(95 per person\)
Black cod, maitake mushrooms, braised greens, parsnip purée, garlic soy glaze \(df\) \(af\) \(108 per person\)

FROM THE FIELD
Grilled flat iron, warm fingerling potato salad, braised greens, chimichurri, pickled onion \(df\) \(af\) \(125 per person\)
Grilled filet mignon & lobster tail, broccoli rabe, garlic mashed potatoes, pinot demi-glace \(190 per person\)

FROM THE GARDEN
Vegetable tian | Beets, butternut squash, purple potatoes, red bell peppers, zucchini, quinoa, corn purée \(gf\) \(ug\) \(85 per person\)
Mushroom piccata | Oyster mushrooms, vegetable stock, white wine, lemon, artichokes, capers, parsley, cauliflower rice \(gf\) \(ug\) \(95 per person\)
NON-ALCOHOLIC BEVERAGES

Continuous Beverage Package prices are based on a minimum of 20 people. A labor fee of 200 for breaks of fewer than 20 people will be charged.

Prices are subject to a 24% service charge and 8.625% sales tax. All menus and prices are subject to change without notice.

BEVERAGES

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | $140 per gallon
Stance regular or decaf coffee | $140 per gallon
Assorted Numi hot teas | $140 per gallon
Classic black iced tea | $90 per gallon
Seasonal infused water | $90 per gallon
Assorted Kohana canned coffee drinks | 10 each
Assorted soft drinks | 8 each
Pure Life water | 8 each
Acqua Panna natural spring water | 9 each
S.Pellegrino Essenza flavored sparkling mineral water | 9 each
S.Pellegrino sparkling mineral water | 9 each
Red Bull | Energy Drink or Sugarfree | 10 each
Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 10 each
Naked fruit juice & smoothies | 12 each
Coconut water | 10 each
Enroot cold brew tea | 12 each
Nitro brew | 12 each
Kombucha | 12 each

CONTINUOUS BEVERAGE PACKAGE

HALF DAY
Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water
60 per person

FULL DAY
Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water
90 per person
BAR MIXOLOGY

Bartenders are 250 per bartender for up to two hours and 50 for each additional hour. Prices are subject to a 24% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

BRANDS

SUPER PREMIUM
Vodka | Tito’s Handmade
Gin | Botanist
Rum | Sailor Jerry
Bourbon | Maker’s Mark
Scotch | Monkey Shoulder
Tequila | Patrón Silver
Cognac | Hennessy VSOP

PREMIUM
Vodka | Absolut
Gin | Beefeater
Rum | Bacardi
Bourbon | Jim Beam
Scotch | Johnnie Walker Red
Tequila | Milagro
Cognac | Hennessy VS

OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails using super premium or premium brands to any bar.
18 per drink

GRAPEFRUIT PALOMA
Rum, vodka or tequila
Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

BLOOD ORANGE WHISKEY SOUR
Whiskey
Blood orange-guava Barmalade and Omni sour

SPICY MANGO SMASH
Vodka, rum or gin
Mango-habanero Barmalade, pineapple juice and Omni sour

APPLE-PEAR CRUSH
Vodka or gin
Apple-pear Barmalade, orange liqueur and Omni sour

BEERS

DOMESTIC
Budweiser, Bud Light

IMPORT/CRAFT
Corona, Fat Tire, Stella Artois, Anchor Steam, Lagunitas IPA

WINES

PREMIUM
Unshackled by Prisoner Cabernet Sauvignon, Napa Valley
Hess Shirtail Ranches Sauvignon Blanc, Mount Veeder, Napa Valley

MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

BLOOD ORANGE MADRAS
Blood orange-guava Barmalade, cranberry juice and lime
15 per drink

CINNAMON APPLE SOUR
Apple-pear Barmalade, Monin Cinnamon, Omni sour and angostura bitters
15 per drink
BAR PRICING

Bartenders are $250 per bartender for up to two hours and $50 for each additional hour.

Prices are subject to a 24% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

HOSTED HOURLY BAR

SUPER PREMIUM
One hour | $60 per person
Two hour | $75 per person
Each additional hour | $15 per person

PREMIUM
One hour | $45 per person
Two hour | $60 per person
Each additional hour | $15 per person

PREMIUM WINE AND BEER
One hour | $30 per person
Two hour | $45 per person
Each additional hour | $15 per person

HOSTED CONSUMPTION BAR

INDIVIDUAL DRINKS
Super Premium brands | $18 per drink
Premium brands | $15 per drink
Domestic/Imported/Craft beer | $9 per drink
Premium Wine | $15 per drink
Soft drinks | $8 per drink
Omni Signature Cocktail | $18 per drink
Omni Signature Mocktail | $15 per drink
WINE RACK
Bartenders are $250 per bartender for up to two hours, $50 for each additional hour. One bartender required per 100 people.
Wine service available for 90 minutes
Cash bars include all service charges and tax. All menus and prices are subject to change.

RED WINES
Bulletin Place | Australia | Merlot | $55 per bottle
Bulletin Place | Australia | Cabernet Sauvignon | $55 per bottle
Hayes Ranch | California | Merlot | $65 per bottle
Hayes Ranch | California | Cabernet Sauvignon | $65 per person
Decoy by Duckhorn | Sonoma County, California | Pinot Noir | $82 per bottle
Decoy by Duckhorn | Sonoma County, California | Merlot | $82 per bottle
Decoy by Duckhorn | Sonoma County, California | Cabernet Sauvignon | $82 per bottle
Jeff Carell En Coteaux | South of France | Pinot Noir | $85 per bottle

WHITE WINES
Bulletin Place | Australia | Sauvignon Blanc | $55 per bottle
Bulletin Place | Australia | Chardonnay | $55 per bottle
Jermann | Italy | Pinot Grigio | $65 per bottle
Hayes Ranch | California | Rosé | $65 per bottle
Hayes Ranch | California | Chardonnay | $65 per bottle
Chamisal | Sonoma County, California | Chardonnay | $75 per bottle
Maison Foucher | Loire, France | Sauvignon Blanc | $75 per bottle
Viticoltori | Italy | Pinot Grigio | $75 per bottle
Decoy by Duckhorn | Sonoma County, California | Sauvignon Blanc | $82 per bottle
Decoy by Duckhorn | Sonoma County, California | Chardonnay | $82 per bottle

SPARKLING WINES
Ruffino | Italy | Prosecco | $65 per bottle
Chandon | California | Classic Brut | $65 per bottle
Unshackled by Prisoner | Napa Valley, California | Brut | $75 per bottle
Chandon | California | Sparkling Rosé | $85 per bottle
DETAILS
Thank you for selecting Omni San Francisco Hotel. We appreciate the opportunity to be of service and look forward to exceeding your expectations. Our hotel team takes great pride and ownership in our service so that you too may come to think of the Omni San Francisco as your home away from home.

GUARANTEE
Attendance must be specified three business days prior to your function. This number will be considered a guarantee and will not be subject to reduction. All charges will be calculated based upon this number. If the catering office is not advised by this time, the estimated figure on the banquet event order will become the guarantee. It is our policy to prepare food and set 3% over the guarantee for all meal functions. Overset policy does not apply to reception or buffet meal functions.

DIETARY NEEDS
Any special dietary needs must be communicated to the catering sales manager at least 7 days prior to the event to ensure the culinary team can accommodate these needs.

SERVICE CHARGE
All food and beverage prices and event room rental are subject to a 24% service charge and the prevailing California sales tax. For plated events, the service charge is comprised of 22.5% Food and Beverage Staff Charge and 1.5% House Charge. California law states that service charges are taxable. (California State Board of Equalization Regulation #1603). All service charges and taxes are subject to change.

PAYMENT
Payment for the guarantee is due in full ten business days prior to the event in the form of a credit card or cash unless credit has been established to the satisfaction of the hotel's credit department. If credit is established, the amount will be due in full thirty days after the completion of the event. Company checks must be presented ten business days prior to event date.

LABOR FEES
A labor fee of 200 will be assessed for events fewer than 20 guests. For each chef attendant required, a 300 fee will be assessed for a two hour period. A charge of 200 will apply to any food items requiring to be re-plated or moving event space location.

BAR FEE
250 bartender fee will be assessed for each bar based on two hours of service. 50 per hour bartender fee will be assessed for each hour after the first two hours.

MEETING ROOM RESET FEE
24 hour notice required. 3rd floor, 500 per room and 2nd floor, 200 per room.

COAT CHECK
Should a coat check attendant be requested, a 200 fee will be applied.

AUDIOVISUAL
A full service audio-visual company is located in the hotel to service your function. For a complete description of services and charges, please contact Pinnacle Live directly. AV services are subject to prevailing service charge and sales tax rates.

DECOR
All decorations must meet the San Francisco city fire department’s regulations. Any open flame requires a permit and must be furnished to the hotel prior to the event.
DETAILS

SECURITY
A hotel loss prevention officer can be provided at $200 per hour, with a four hour minimum. The hotel will not assume responsibility for damages or loss or merchandise left in the hotel at any time.

ELECTRICAL
Should additional power be required, charges will be based upon labor costs and actual power requirements.

NOISE LEVEL
The hotel agrees to allow music and entertainment during any hotel function. However, the hotel reserves the right to request music volume levels to be reduced based on guestroom noise complaints or at the discretion of hotel management without any financial restitution to the organization. Any request for music to be played beyond the end time agreed upon must be authorized by the hotel manager on-duty. No amplified music is permitted in the mezzanine function space. Fog machines are not permitted.

LIQUOR LAW AND REGULATIONS
Alcohol will not be served to guests who appear intoxicated or under the age of 21 or are unable to produce proper form of identification.

CORKAGE
No beverage of any kind is permitted to be brought into the hotel by the client or by a guest without special permission from the hotel and must be served by hotel staff. A per-bottle fee of $30 plus 24% service fee and applicable tax will be assessed for wine only. Outside beer or liquor is not permitted.

BANNERS AND SIGNS
The hotel does not permit hanging or affixing anything from its existing walls or ceiling. Hanging banners, signs, seals and flags from rented pipe and drape may be arranged with our catering sales manager and a charge will be applied in addition to the cost of renting pipe and drape.

SPECIAL CONDITIONS
No food or beverage of any kind may be brought into the hotel by the client or guest without permission. The hotel reserves the right to charge for the service of such food and beverage. Insurance restrictions and health codes prohibit the hotel from allowing leftover food and beverage to be removed from the premises. Therefore, no to-go boxes will be supplied for any meal functions.

OUTSIDE VENDORS
We are pleased to offer a preferred vendor list, however, you are not required to exclusively utilize these vendors. Please note that all vendors used must be licensed and insured to provide proper services during your event.
CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

Omni San Francisco Hotel • 415-677-9494
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CONTACT INFORMATION