

Open Bar Packages

Prices exclude 8.5 % tax and 20% gratuity.

Silver

Sparkling

Chandon :: Brut Prestige :: Napa

White

Albertoni :: Chardonnay :: Carneros
Boulder Bank :: Sauvignon Blanc :: New Zealand

Red

Albertoni :: Cabernet Sauvignon :: Sonoma
Abadia Retuerta :: Rivola :: Sardon De Duero :: Espana

Beer

Corona :: Heineken :: Heineken Light :: Anchor Steam :: Tsing Tao :: Sapporo

Liquor

Stolichnaya Vodka :: Gordon's Gin :: Bacardi Rum :: El Jimador Blanco :: Jim Beam :: Grant's Scotch :: Sailor Jerry Spiced Rum

2 hrs :: **\$30** per person

3 hrs :: **\$35** per person

4 hrs :: **\$40** per person

Gold

Sparkling

Roederer Estate :: Brut Rose

White

Firestone :: Riesling :: Central Coast
Olivier Le Flaive :: Bourgogne Blanc :: Burgundy :: France

Red

Abadia Retuerta :: Rivola :: Sardon De Duero :: Espana
Excelsior :: Cabernet Sauvignon :: South Africa

Beer

Corona :: Heineken :: Heineken Light :: Anchor Steam :: Tsing Tao :: Sapporo :: Pilsner Urquell

Liquor

"Silver" Package Liquors +
Absolut :: Ketel One :: Grey Goose :: Bombay Sapphire Gin :: Tanqueray :: Hendricks Gin
Don Julio Blanco Tequila :: Cazadores Reposado Tequila :: Patron Silver :: Johnnie Walker Black :: Chivas Regal :: Crown Royal
Jameson :: Hennessy V.S.

2 hrs :: **\$35** per person

3 hrs :: **\$40** per person

4 hrs :: **\$45** per person

Platinum

Sparkling

Moet Chandon :: Imperial

White

Caymus :: Conundrum :: California
Olivier Le Flaive :: Bourgogne Blanc :: Burgundy :: France

Red

Excelsior :: Cabernet Sauvignon :: South Africa
St. Francis "Old Vines" :: Zinfandel :: Sonoma

Beer

Corona :: Heineken :: Heineken Light :: Anchor Steam :: Tsing Tao :: Sapporo :: Pilsner Urquell :: Chimay Red

Liquor

"Gold" Package Liquors +
Chopin :: Tanqueray Ten :: Plymouth Gin :: Don Julio Reposado/Anejo :: El Tesoro Blanco/Reposado/Anejo
Zaya 12yr. Rum :: Macallan 12yr. :: Glenlivet 12yr. :: Glenfiddich 12yr. :: Oban 14yr.

2 hrs :: **\$45** per person

3 hrs :: **\$50** per person

4 hrs :: **\$55** per person

* Due To End Of Vintage And Supplier Availability, Comparable Wines May Be Substituted For Those Listed Here

Open Beer & Wine Packages

Prices exclude 8.5 % tax and 20% gratuity:

Silver

Sparkling

Chandon :: Brut Prestige :: Napa

White

Albertoni :: Chardonnay :: Carneros
Boulder Bank :: Sauvignon Blanc :: New Zealand

Red

Albertoni :: Cabernet Sauvignon :: Napa
Abadia Retuerta :: Rivola :: Sardon De Duero :: Espana

Beer

Corona :: Heineken :: Heineken Light :: Anchor Steam :: Tsing Tao :: Sapporo

2 hrs :: **\$20** per person

3 hrs :: **\$25** per person

4 hrs :: **\$30** per person

Gold

Sparkling

Roederer Estate :: Brut Rose

White

Firestone :: Riesling :: Central Coast
Olivier Le Flaive :: Bourgogne Blanc :: Burgundy :: France

Red

Abadia Retuerta :: Rivola :: Sardon De Duero :: Espana
Excelsior :: Cabernet Sauvignon :: South Africa

Beer

Corona :: Heineken :: Heineken Light :: Anchor Steam :: Tsing Tao :: Sapporo :: Pilsner Urquell

2 hrs :: **\$28** per person

3 hrs :: **\$34** per person

4 hrs :: **\$38** per person

Platinum

Sparkling

Moet Chandon :: Imperial

White

Camus :: Conundrum :: California
Olivier Le Flaive :: Bourgogne Blanc :: Burgundy :: France

Red

St. Francis "Old Vines" :: Zinfandel :: Sonoma
Excelsior :: Cabernet Sauvignon :: South Africa

Beer

Corona :: Heineken :: Heineken Light :: Anchor Steam :: Tsing Tao :: Sapporo :: Pilsner Urquell :: Chimay Red

2 hrs :: **\$32** per person

3 hrs :: **\$38** per person

4 hrs :: **\$42** per person

* Due To End Of Vintage And Supplier Availability, Comparable Wines May Be Substituted For Those Listed Here

Open Bar Packages

Prices exclude 8.5 % tax and 20% gratuity.

Silver - \$8 per ticket

Sparkling

Chandon :: Brut Prestige :: Napa

White

Albertoni :: Chardonnay :: Carneros
Boulder Bank :: Sauvignon Blanc :: New Zealand

Red

Albertoni :: Cabernet Sauvignon :: Sonoma
Abadia Retuerta :: Rivola :: Sardon De Duero :: Espana

Beer

Corona :: Heineken :: Heineken Light :: Anchor Steam :: Tsing Tao :: Sapporo

Liquor

Stolichnaya Vodka :: Gordon's Gin :: Bacardi Rum :: El Jimador Blanco :: Jim Beam :: Grant's Scotch :: Sailor Jerry Spiced Rum

Gold - \$11 per ticket

Sparkling

Roederer Estate :: Brut Rose

White

Firestone :: Reisling :: Central Coast
Olivier Le Flaive :: Bourgogne Blanc :: Burgundy :: France

Red

Abadia Retuerta :: Rivola :: Sardon De Duero :: Espana
Excelsior :: Cabernet Sauvignon :: South Africa

Beer

Corona :: Heineken :: Heineken Light :: Anchor Steam :: Tsing Tao :: Sapporo :: Pilsner Urquell

Liquor

"Silver" Package Liquors +
Absolut :: Ketel One :: Grey Goose :: Bombay Sapphire Gin :: Tanqueray :: Hendricks Gin
Don Julio Blanco Tequila :: Cazadores Reposado Tequila :: Patron Silver :: Johnnie Walker Black :: Chivas Regal :: Crown Royal
Jameson :: Hennessy V.S.

Platinum - \$15 per ticket

Sparkling

Moet Chandon :: Imperial

White

Caymus :: Conundrum :: California
Olivier Le Flaive :: Bourgogne Blanc :: Burgundy :: France

Red

St. Francis "Old Vines" :: Zinfandel :: Sonoma
Excelsior :: Cabernet Sauvignon :: South Africa

Beer

Corona :: Heineken :: Heineken Light :: Anchor Steam :: Tsing Tao :: Sapporo :: Pilsner Urquell :: Chimay Red

Liquor

"Gold" Package Liquors +
Chopin :: Tanqueray Ten :: Plymouth Gin :: Don Julio Reposado/Anejo :: El Tesoro Blanco/Reposado/Anejo
Zaya 12yr. Rum :: Macallan 12yr. :: Glenlivet 12yr. :: Glenfiddich 12yr. :: Oban 14yr.

* Due To End Of Vintage And Supplier Availability, Comparable Wines May Be Substituted For Those Listed Here

Hors D'oeuvres

Prices exclude 8.5 % tax and 20% gratuity.

Cold

Smoked Salmon Canapé	\$350 each
Ahi Tuna Poke on Crispy Wonton Chip	\$400
Crostini w/Cambozola and Balsamic Glazed Figs	\$300
Beef Brochettes w/Chimichuri	\$350
New Potatoes w/Crème Fraiche and Caviar	\$400
Polenta Triangles w/Eggplant Caponata	\$300
Cucumber Cups w/Mango Bay Shrimp Salad	\$400
Caprese Skewer w/Citrus Pesto Dressing	\$300
Steak Crostini w/Caramelized Onion Herb Mustard Aioli	\$350

Hot

Chevre Crostini w/Rosemary Infused Honey	\$300 each
Roasted Poblano Pepper Quesadillas w/Chipotle Cream	\$300
Mini Crab Cakes w/Cajun Remoulade	\$400
Baked Brie Cheese and Caramelized Onions on Toast	\$300
Cuban Pork Tostaditas	\$350
Chicken Satay w/Tamarind Sauce	\$350
Cozy Shrimp w/Sweet Chili Dipping Sauce	\$350

Display Station

Poached Jumbo Shrimp w/Cocktail Sauce	\$250 each
Chicken Drumettes w/ Asian Buffalo Wing Sauce & Sesame Lime Ranch	\$200
Beef Sliders w/Asian Slaw & Wasabi Horseradish Aioli	\$500
Tea and Coconut Curry Scented Ribs	\$200
Vegetable Spring Rolls w/Sweet & Sour Dipping Sauce	\$150
Shrimp & Chicken Pad Thai Spring Rolls w/Cilantro Peanut Sauce	\$200
Spinach and Artichoke Dip w/Grilled Bread	\$400 per person
Baked Brie in Phyllo Dough w/Orange Honey	\$350
Artisan Cheese and Charcuterie Platter	\$500
Sushi Assortment (48 Pieces)	\$16000 per platter

Desserts

Prices exclude 8.5 % tax and 20% gratuity.

Mini Desserts

Black and White Cupcakes	\$250 each
Red Velvet Cupcakes	\$250
Chocolate Chunk Cookies	\$200
Caramel Cream Puffs	\$200
Assorted Citrus Cheesecakes	\$250
Assorted Mini Chocolates	\$250
Single Shot Mousse Duos:	\$400
Double Chocolate, Caramel Custard, Raspberry Lemon, Truffle Cappucino	

Dinner Desserts

Apple and Almond Cream Tarts with Cinnamon Chantilly Cream	\$800
Pineapple Upside Down Cake with Malibu Rum Caramel Sauce	\$900
Chocolate Blackout Cake w/Raspberry Sauce	\$900
White Chocolate Cheesecake, Red Velvet Cake & Chocolate Sauce	\$800

Buffet Lunch/Dinner

Prices exclude 8.5 % tax and 20% service charge.

\$45 per Guest

Salads

Please select one:

Served with Warm Rolls & Butter.

Classic Caesar with Crisp Romaine Hearts, Caesar Dressing, Ciabatta Croutons and Parmesan

Pan-Asian Salad with Mixed Greens, Mandarin Oranges, Crispy Wontons, Red Onion, Toasted Almonds and Sesame Soy Dressing

Spinach Salad with Baby Spinach, Pancetta, Candied Pecans, Red Onion, Bleu Cheese, Caramelized Shallot Vinaigrette

Entrées

Please select One or add \$10 for a Choice of Two Entrées:

Served with Seasonal Vegetables

Vegetable Galette with Tomato Sauce

Wild Mushroom Risotto

Tilapia with Ginger Thai Basil Pesto

Roasted Salmon with Wasabi Horseradish Aioli

Seared Chicken Breast with Lemon Thyme Jus

Chicken Scallopini with Mushroom Sauce

Hanger Steak Kalbi with Thai Peppercorn Sauce

Grilled Thai Tri Tip with Green Coconut Curry Vegetables

Roasted Pork Loin with Whole Grain Mustard Sauce

Starches

Please select one:

Herb Roasted Potatoes

Mashed Potatoes (\$7 Supplement for Truffled version)

Rice Pilaf

Creamy Polenta

Desserts

Please select one:

Caramel Cream Puffs

Mini Assorted Citrus Cheesecakes

Assorted Single Shot Mousse Duos

Assorted Mini Chocolates

Seated Lunch/Dinner

Prices exclude 8.5 % tax and 20% gratuity.

\$55 per Guest

Salads

Please select one:

Served with Warm Rolls & Butter.

Classic Caesar with Crisp Romaine Hearts, Caesar Dressing, Ciabatta Croutons and Parmesan

Pan-Asian Salad with Mixed Greens, Mandarin Oranges, Crispy Wontons, Red Onion, Toasted Almonds and Sesame Soy Dressing

Spinach Salad with Baby Spinach, Pancetta, Candied Pecans, Red Onion, Bleu Cheese, Caramelized Shallot Vinaigrette

Entrées

Please select Two or add \$10 for a Choice of Three Entrées:

Vegetable Galette with Tomato Sauce, Goat Cheese

Wild Mushroom Risotto with English Peas, Micro Salad, Porcini Jus

Tilapia with Coconut Sticky Rice, Red Bell Pepper, Ginger Thai Basil Pesto

Roasted Salmon with Edamame Bean Succotash, Wasabi Horseradish Aioli

Seared Chicken Breast with Grain Mustard Whipped Potatoes, Spinach, Lemon Thyme Jus

Grilled Ahi Tuna with Wasabi Mashed Potatoes, Asparagus, Sriracha Cream Drizzle

Hanger Steak Kalbi with Sweet Potato Puree, Ginger Glazed Carrots, Thai Peppercorn Sauce

Petit Filet Mignon with Truffle Gratin, Swiss Chard, Red Wine Sauce

Roasted Pork Loin with Creamy Polenta, Steamed Broccoli, Orange Gremolata

Desserts

Please select one:

White Chocolate Cheesecake with Red Velvet Cake & Chocolate Sauce

Apple and Almond Cream Tarts with Cinnamon Chantilly Cream

Pineapple Upside Down Cake with Malibu Rum Caramel Sauce

Chocolate Blackout Cake with Raspberry Sauce

Reception Stations

Prices exclude 8.5 % tax and 20% gratuity.
Minimum requirement for Multi-Station Packages

North Beach

\$45 per person

Passed Hors D'oeuvres

Bruschetta with Sicilian Eggplant Caponata
Wild Mushroom Risotto Cakes
Crostini with Cambozola, Grilled Radicchio, Balsamic Glazed Figs

Appetizers On Display

Cheese & Charcuterie Antipasti Including with Asiago, Fontina, Prosciutto & Salami, Tomato & Mozzarella with Pesto
Grilled Vegetables and Assorted Breads & Crackers

Entrées on Display

Eggplant Parmesan with Fresh Mozzarella
Chicken Scallopini with Mushroom Sauce
Creamy Polenta
Garlic Bread

Fisherman's Wharf

\$55 per person

Passed Hors D'oeuvres

Mini Crab Cakes with Lemon Caper Aioli
Cucumber Cups with Bay Shrimp Salad
Baked Brie Cheese & Caramelized Onions on Toast

Appetizers On Display

Poached Jumbo Shrimp with Cocktail Sauce
Calamari Salad with Mixed Greens, Tomatoes, Marinated Onions, Bell Peppers, Feta Cheese, Black Olives

Entrées on Display

Macadamia Nut Crusted Mahi Mahi w/Grilled Pineapple Salsa
Sautéed Vegetables
Coconut Sticky Rice
Boudin Sourdough Rolls

The Mission

\$45 per person

Passed Hors D'oeuvres

Yucatan Pork on Tortilla Rounds with Lime Cream
Roasted Poblano Pepper with Queso Fresco Quesadillas
Chipotle Grilled Shrimp Skewer w/Lime Cilantro Glaze

Appetizers On Display

House Made Corn Tortillas Chips with Fresh Guacamole & Pico de Gallo

Entrées on Display

Chicken Enchiladas Suiza
Yucatecan Pork and Black Beans
Spanish Rice

OR

Build Your Own Fajita Station:

Choice of Meats: Yucatecan Pork, Braised Chicken, Grilled Tri Tip
Spanish Rice, Black Beans, Roasted Peppers & Onions
Salsa Station with Pico di Gallo, Roasted Tomatoes, Guacamole, Sour Cream, and Cilantro
Flour Tortillas

Reception Stations

Prices exclude 8.5 % tax and 20% gratuity.
Minimum requirement for Multi-Station Packages

Chinatown

\$45 per person

Passed Hors D'oeuvres

Cozy Shrimp with Sweet Chili Garlic Sauce
Chicken Satay with Tamarind Sauce
Mini Thai Fish Cake with Shoyu-Lime Aioli

Appetizers On Display

Cold Soba Noodles with Asian Vegetables and Dashi
Chicken Drumettes with Asian Buffalo Wing Sauce & Sesame Lime Ranch
Char Siu Barbeque Pork Buns
Shrimp & Chicken Pad Thai Spring Rolls with Sweet Chili Dipping Sauce

Entrées on Display

Tea-Scented and Coconut Curry Seared Ribs
Coconut Sticky Rice

The Financial District

\$55 per person

Passed Hors D'oeuvres

Stuffed Mushrooms with Crab Meat
Blini with Siberian Caviar & Crème Fresh
Duck Mousse Pate on Toast

Appetizers On Display

Classic Caesar Salad

Entrées On Display

Meat Carving Display: Slow Roasted Prime Rib w/Au Jus & Horseradish Cream
Truffled Potato Puree
Sautéed Pernod Spinach
Glazed Baby Carrots
Sourdough Dinner Rolls & Butter Stars