



**SAVOR...**  
**THE EXPERIENCE.**

**San Francisco**

**January, 2024**





# **BREAKFAST** **START YOUR DAY.**

CONTINENTAL • BUFFETS • PLATED • ENHANCEMENTS



START YOUR DAY!

# BREAKFAST.

## CONTINENTAL AND BREAKFAST BUFFETS

*All selections are served with Peet's freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and freshly squeezed orange juice. Includes compostable service.*

*Prices listed are per guest. Minimum order of 25 guests.*

### CONTINENTAL | 37

Assorted Breakfast Pastries to include Muffins, Danish, Scones and Croissants with Sweet Butter and Fruit Preserves

*Add Fresh Fruit | 14.00*

*All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.*

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**SAN FRANCISCO**





# **BREAKS** **TIME TO RECHARGE.**

SNACKS • BAKERY • CRACKERS & MIXES • DIPS • REFRESHING DRINKS

# TIME TO RECHARGE!

# BREAKS.

## REFRESHMENT BREAKS

*Compostable Service.*

### FRESHLY BREW TEA AND COFFEE *Priced per Gallon.*

Peet's Regular Coffee | 136

Peet's Decaffeinated Coffee | 136

Mighty Leaf Assorted Hot Teas | 136

Infused Spa Water | 40 *Ask your Catering Manager about flavors.*

### JUICES AND TEAS *Priced per Gallon.*

Apple, Cranberry, Grape or Tomato Juice | 108

Freshly Squeezed Orange or Grapefruit Juice | 125 Iced

Tea or Lemonade | 85

### REFRIGERATED SPRING WATER KIT | 190

*(\$65 / 5 gallon replenishment)*

Includes Water dispenser, 5-gallon bottle of Spring Water, and 5-ounce compostable cups.

*Power requirements: 110V/20amp*

*Lobby Measurement: 41.5" H x 14"W x 13.5"D*

### REFRESHMENTS *Priced individually*

Pepsi Soft Drinks 12 oz. can | 7.75

Pepsi Bubly Flavored Sparkling Water 12 oz. can | 7.75

Proud Source Spring Water (Alkaline 8.5 +/- PH) | 7.75

Sparkling Water 18 oz. | 9

Bottled Juice 10 oz. | 9

Rockstar or AMP Energy 16 oz. | 10

Iced Coffee 8 oz. can | 12.50

*Black & White, Caramel Macchiato, Vanilla Latte, Mocha*

Gatorade 20 oz. | 10

Milk (1/3 quart) | 8

## A LA CARTE SNACK & BREAK ITEMS

*Includes compostable service. Priced per dozen.*

### ASSORTED GRANOLA BARS | 78

### ASSORTED ENERGY BARS | 102

### INDIVIDUAL BAGGED PRETZELS, SUN CHIPS OR LAYS POTATO CHIPS | 84

### ASSORTED BAGGED KETTLE CHIPS | 96

### RICE KRISPIES TREATS | 96

### BROWNIES | 96

### TOFFEE BLONDIES | 96

### FRESHLY BAKED COOKIES | 96

Chocolate Chip, Oatmeal Raisin,  
Peanut Butter, Snickerdoodle

### ASSORTED BISCOTTI | 78





A group of business professionals in an office setting, smiling and eating pizza together. The image is slightly blurred, focusing on the people and their interaction. The text is overlaid on the lower half of the image.

# **LUNCH** **SO MANY CHOICES.**

FRESH MARKET BOXES • ENTRÉES • BUFFETS • PLATED



# SO MANY CHOICES!

# LUNCH.

## VALUE FRESH EXPRESS BOX | 44.50

*Three compartment. Includes compostable service. 25 guest minimum.  
Sandwich or wrap includes a choice of side salad and dessert.  
To accompany your box lunches, we suggest adding assorted beverages.*

### SANDWICHES

#### ROASTED TURKEY SANDWICH

Roasted Turkey with Sun-Dried Tomato Aioli, Monterey Jack Cheese, Green Leaf Lettuce and Tomato on a Baguette

#### HAM AND CHEESE SANDWICH

Thinly Sliced Honey Baked Ham, Swiss Cheese, Dijon Mustard, Lettuce and Tomato on a Baguette

#### ROAST BEEF SANDWICH

Slow Roasted Beef with Cheddar, Horseradish Aioli, Mixed Greens and Tomato on a Baguette

#### VEGETARIAN WRAP

Hummus, Cucumbers, Roasted Peppers and Mixed Greens wrapped in a Spinach Tortilla

*Please choose ONE side salad and ONE dessert for all box lunches.*

### SIDE SALADS

RED BLISS POTATO SALAD

PENNE PASTA SALAD

ORZO PASTA SALAD

### DESSERTS

FUJI APPLE 

CHOCOLATE CHIP COOKIE

SNICKERDOODLE COOKIE

OLD FASHIONED  
OATMEAL COOKIE

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## FRESH MARKET BOX | 58

Four compartment. Includes compostable service. 25 guest minimum. Sandwich, wrap or entrée salad includes a choice of side salad, dessert and fruit. To accompany your lunches, we suggest adding assorted beverages.

### SANDWICHES

#### MESQUITE TURKEY WITH SMOKED BACON

Roast Turkey, Applewood Smoked Bacon, Sharp Cheddar, Tomatoes, Crispy Lettuce and Red Onion on Focaccia

#### ROAST BEEF

Slow Roasted Beef with Crumbled Bleu Cheese Aioli, Balsamic Onion Jam and Spicy Greens on Dutch Crunch

#### VEGETARIAN PIADINI

Grilled Vegetables, Artichoke Tapenade, Arugula and Roasted Tomatoes

#### FAJITA SPICED TRI-TIP

Beef Tri-Tip with Peppers, Onions, Chipotle Mayonnaise, Jack Cheese, Lettuce and Tomato on Telera

#### CALIFORNIA CHICKEN

Grilled Chicken Breast, Avocado Aioli, Smoked Mozzarella, Green Leaf Lettuce, Roasted Red Peppers and Grilled Red Onion on Brioche

#### HULI HULI CHICKEN

Pineapple, Soy Sauce and Ginger Grilled Chicken With Crunchy Slaw, Sriracha Aioli and Roasted Pineapple on Brioche

### WRAPS

#### GREEN CHILI PORK WRAP

Roasted Pork Loin, Cilantro Rice, Tomatillo Salsa, Shredded Jack Cheese, Avocado and Purple Cabbage in a Spinach Tortilla

#### CRISPY CHICKEN WRAP

Southern Fried Chicken, Bread and Butter Pickles, Spicy Cole Slaw and Tomatoes in a Chipotle Tortilla

#### COBB SALAD WRAP

Oven Roasted Turkey, Applewood Smoked Bacon, Blue Cheese, Hard Boiled Eggs, Mixed Greens, Tomatoes and Avocado Aioli in a Tomato Tortilla

#### ASIAN VEGETABLE WRAP

Somen Noodles, Shredded Carrots, Red Peppers, Ginger-Marinated Mushrooms, Napa Cabbage and Banbanji Sauce in a Spinach Tortilla

Please choose ONE salad, ONE dessert and ONE fruit for all box lunches.

### SIDE SALADS

#### RED BLISS POTATO SALAD

#### PENNE PASTA SALAD

#### ORZO PASTA SALAD

#### LUNDBERG FARMS WILD RICE SALAD



#### SOUTHWEST BLACK BEAN SALAD



#### ROASTED SWEET POTATO SALAD



#### RED QUINOA TABBOULEH



### DESSERTS

#### DARK CHOCOLATE BROWNIE

#### APPLE CRANBERRY BAR

#### LEMON BAR

#### OREO BLONDIE BAR

#### BUTTERMILK BLUEBERRY CAKE

### ENTRÉE SALADS

#### PORTOBELLO "NIÇOISE" SALAD



Grilled Portobello Mushroom, Baby Red Potato, Cornichons, Hard Boiled Egg, Cherry Tomatoes Tender Green Beans and Red Wine Vinaigrette

#### THAI BEEF SALAD



Ginger and Lemongrass Grilled Skirt Steak with Daikon Sprouts, Carrots, Cucumber, Red Pepper, Crispy Shallots, Spinach, Arugula, Mint, Basil and Sesame-Ginger Dressing

#### MEDITERRANEAN CHEF SALAD



Sliced Cucumbers, Roasted Peppers, Garbanzo Beans, Crumbled Feta Cheese, Cherry Tomatoes, Herb Grilled Zucchini and Red Wine Oregano Vinaigrette

#### TIKKA CHICKEN SALAD



Grilled Tikka Chicken, Red Onion, Radish, Roasted Cauliflower, Cucumbers, Tomatoes, Green Beans, Raita, Romaine, Mint, Lemon Vinaigrette and Papadums

### FRUIT

#### FRESH FRUIT SALAD



#### FRESH WHOLE FRUIT



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# **DINNER** **CHEF CRAFTED.**

SEASONAL INGREDIENTS • PLATED ENTRÉES • BUFFETS





# CHEF CRAFTED & SEASONAL!

# DINNER.

## NAPA | 110

Eye of the Goat Bean Soup

Baby Spinach and Organic Greens with  
Artichokes, Cucumbers, Sun-Dried Tomatoes,  
Balsamic Vinaigrette

Braised California Chicken with Napa Verjus,  
Grapes and Fresh Thyme

Roasted Strip Loin served with Charred Onions  
and Porcini Jus

Chickpea Bouillabaisse with Artichokes and  
Rouille

Cauliflower Gratin with Gruyere and  
Cheddar Cheeses

Sautéed Seasonal Squash with an Herb Emulsion

San Francisco Sourdough Roll and Butter

Chocolate Crèmeux with Sesame Praline,  
Bitter Orange





# RECEPTIONS BITES & BUFFETS.

HOT & COLD HORS D'OEUVRES • PLATTERS • FLAVORFUL STATIONS



# SMALL BITES & FILLING BUFFETS!

# RECEPTIONS.

## COLD HORS D'OEUVRES

*Includes compostable service. Prices listed are per serving. 50 pieces minimum per selection.*

### BELGIAN ENDIVE SPEARS | 10



Chicken "Caesar:" Shaved Parmesan and Garlic  
Crumbs  
Roquefort Cheese and Glazed Walnuts  
Rock Shrimp with Fennel Aioli and Chives

### CROSTINIS | 13

La Quercia Prosciutto, Fruit and Crescenza Cheese  
Roasted Lamb, Goat Cheese, Fig Jam and Arugula  
Smoked Duck, Pear Ginger Chutney and Radicchio  
Herb Crusted Beef, Roast Peppers and Salsa Verde  
Spring Pea, Bellwether Farms Pepato and Mint  
Parmesan, Seasonal Vegetables, Basil Purée  
and Chives

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## HOT HORS D'OEUVRES

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### **ASSORTED "MEATBALLS"** | 12

Lamb Albondigas with Harissa and Roasted Peppers  
Pork Banh Mi Meatballs, Sriracha and Pickled Vegetables

Buffalo Chicken Meatballs, Blue Cheese and Petite Celery

BBQ Beef Meatballs, Slaw and Crispy Onions  
Wicked Kitchen Plantbased Meatballs, Pomodoro, Parmesan and Basil

### **ARANCINI** | 10

English Pea, Fontina and Mint

Spanish Chorizo, Romesco

Wild Mushroom, Thyme, Goat Cheese

Grassfed Beef Sugo, Parmesan, Pomodoro

### **CRISPY SPRING ROLLS** | 10

Chicken, Shrimp or Vegetarian with Hot Mustard, Sweet and Sour, and Soy Dipping Sauces

### **CAULIFLOWER, CHEDDAR SPUMA** | 9

Root Vegetable Chips, Cheddar Frico, Herbs

### **WILD MUSHROOM BEGGARS PURSE** | 10

Savory Seasonings and Buttery Phyllo

### **ARTICHOKE AND**

### **PARMESAN FRITTERS** | 10

Baby Artichoke Hearts, Goat Cheese, Parmesan Crust

### **FIG & CARAMELIZED ONION PUFFS** | 10

Goat and Cream Cheeses in Puff Pastry

### **PORTOBELLO MUSHROOM PUFFS** | 10

Roma Tomatoes, Roasted Peppers, Jack and Goat Cheeses

### **BEEF SLIDERS** | 12

Mini Cheeseburgers, Mustard, Ketchup and Pickles

## SPECIALTY PLATTERS

*Includes compostable service.*


### **DELUXE IMPORTED AND DOMESTIC CHEESE PLATTER** | 800

*Serves 50*

Chef's selection of Imported and Domestic Cheeses with Sliced Baguettes and Assorted Crackers  
Garnished with Seasonal Fresh Fruit and Nuts

### **DELUXE CRUDITÈS ASSORTMENT** | 800

*Serves 50*

Selection of Fresh Seasonal Vegetables served with Ranch Dressing and Beet Hummus 

### **CHARCUTERIE BOARD** | 950

*Serves 50*

A Selection of Thinly Sliced Cured and Smoked Meats and Sausages, Fiscalini Farms and Nicasio Valley Cheeses, Pickled Vegetables, Whole Grain Mustard, Marinated Olives, Artisanal Breads and Crackers

### **ANTIPASTO PLATTER** | 800

*Serves 50*

Locally Made Sopressata and Genovese Salami, Fresh Mozzarella, Roasted Peppers, Grilled Eggplant and Squash, Marinated Olives and Artichokes, Giardiniera and Provolone Cheese

### **FRESH FRUIT TRAY** | 750

*Serves 50*

Selected Seasonal Fruit, may include Honeydew, Cantaloupe, Watermelon, Strawberries, Pineapple and Assorted Berries with Local Honey Sweetened Strauss Yogurt



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# **BEVERAGES** **SODA & COCKTAILS.**

WINE & BEER • BAR PACKAGES • CRAFT COCKTAILS





*All wines are subject to availability.*

## WHITES

### CHARDONNAY

DeLoach Vineyards, California | 52

### SAUVIGNON BLANC

Murphy-Goode, California | 52

## REDS

### PINOT NOIR

Murphy-Goode, California | 52

### CABERNET SAUVIGNON

R Collection by Raymond, California | 52

## BEER SELECTIONSWINE

*Includes compostable service. Server required at \$200 plus tax for up to four hour service. Per server.*

*All beer selections are based on availability.*

*Client to supply a 6 foot table/counter if in the Exhibit Hall. \*Client to supply electrical 110V/20amp*

## DOMESTIC BEER

11 CAN | 900 KEG\* Coors

Coors Light

Miller High Life,

Miller Lite

Pabst Blue Ribbon

## DOMESTIC PREMIUM BEER

12 CAN | 1000 KEG\* Blue

Moon

Sam Adam's Boston Lager

Fat Tire Amber Ale

## IMPORTED BEER

12 CAN | 1000 KEG\*

Heineken

Corona Extra

Corona Premier

Modelo Especial Sapporo

Pilsner Urquell

*Please refer to our alcohol service guidelines on page 46*

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