



## **Breakfast Buffet Options** (minimum 10 orders)

### **Continental Breakfast** \$20.00 per person

- Assortment of Fruit Juices (to include orange, cranberry, grapefruit and apple)
- Sliced Seasonal Fruit and Berries
- Assorted Pastries
- Organic Coffee and Hot Teas

### **Deluxe Continental Breakfast** \$25.00 per person

- Assortment of Fruit Juices (to include orange, cranberry, grapefruit and apple)
- Sliced Seasonal Fruit and Berries
- Assorted Pastries
- Bagels served with Cream Cheese, Tomatoes, Capers and Onions
- Organic Coffee and Hot Teas

### **The Golden Gate Bridge** \$28.00 per person

- Assortment of Fruit Juices (to include orange, cranberry, grapefruit and apple)
- Sliced Seasonal Fruit and Berries
- Assorted Pastries
- Scrambled Eggs with Cheddar Cheese and Green Onions
- Breakfast Potatoes
- Apple-wood Smoked Bacon
- Organic Coffee and Hot Teas

### **Nob Hill** \$35.00 per person

- Assortment of Fruit Juices (to include orange, cranberry, grapefruit and apple)
- Sliced Seasonal Fruit and Berries
- Assorted Pastries
- Granola and Individual Yogurts
- Asparagus Frittata (caramelized onions, goat cheese, parmesan and balsamic glaze)
- Chicken Apple Sausage
- Breakfast Potatoes
- Buttermilk Pancakes with Warm Maple Syrup
- Organic Coffee and Hot Teas



## Take a Break!

- Assortment of Freshly Baked Cookies served with Milk \$9.00 per person
- Assorted Granola Bars, Seasonal Fruit and Individual Yogurts \$16.00 per person
- House-made Flat Bread with Garlic Hummus \$16.00 per person
- Freshly Brewed Coffee and Hot Teas \$37.50 (half gallon)  
\$75.00 (per gallon)

## Hors D' Oeuvres Reception

- House-made Chips, Salsa and Guacamole \$55.00 (serves 10)
- Seasonal Fresh Fruit Platter \$55.00 (serves 10)  
*Assorted sliced fresh fruit of the season*
- Vegetable Crudités \$60.00 (serves 10)  
*Raw and roasted veggies served with our Chef's blend of dips*
- Cheese and Bread Display \$65.00 (serves 10)  
*Imported and domestic chesses, fresh and dried fruit, and crackers*

## Additional Items

- Individual Fruit Yogurts \$3.00 each
- Bagel with Butter, Cream Cheese and Jam \$3.00 each
- Assorted Granola Bars \$3.50 each
- Freshly Baked Cookies \$3.50 each
- Freshly Baked Brownie \$3.50 each
- Assorted Sodas \$4.50 each
- Bottled Water \$4.50 each



## **Lunch Buffet Options** (minimum 10 orders)

### **Haight-Ashbury**

\$28.00 per person

- Mixed Baby Green Salad with Candied Walnuts, Cranberries and Goat Cheese
- Turkey, Roast Beef or Veggie Wrap (to include tomato, onion, mushroom, and hummus)
- House-made Potato Chips
- Freshly Baked Cookies

### **The Orchard Deli Lunch**

\$35.00 per person

- Soup du Jour
- Mixed Baby Green Salad with Candied Walnuts, Cranberries and Goat Cheese
- Seasonal Quinoa Salad
- Assortment of Sliced Cured Meats (to include roast beef, turkey and ham)
- Deli Cheeses
- Freshly Baked Artisan Breads
- Lettuce, Tomato, Dill Pickles and Red Onion
- Chef's Brownies and Cookies

### **Dolores Park**

\$50.00 per person

- Mixed Baby Green Salad with Candied Walnuts, Cranberries and Goat Cheese
- Seasonal Quinoa Salad
- Classic Baked Macaroni and Cheese
- Cowboy Beans with Hobbs Bacon
- Hickory BBQ Chicken
- Chef's Beef Brisket
- Apple Pie



## Passed Hors D' Oeuvres

- **House-made Meat Balls** \$32.00 per dozen  
*Served with Tomato Basil Sauce*
- **Assorted Bruschetta** \$35.00 per dozen  
*Prosciutto with Mozzarella, Tomato Basil, Mixed Olives and Garlic Hummus*
- **Grilled Chicken and Vegetable Skewers** \$38.00 per dozen  
*Served with Peanuts and Teriyaki Sauce*
- **Asian Style Chicken Wings** \$38.00 per dozen  
*Sweet & Spicy Orange Glaze and Mustard Dipping Sauce*
- **Mini Crab Cakes** \$42.00 per dozen  
*Served with Spicy Aioli*
- **Mini Beef Wellington** \$42.00 per dozen  
*Served with Horseradish Sour Cream*
- **Stuffed Baby Mushroom** \$42.00 per dozen  
*With Herbed Chicken and Havarti Cheese*
- **Jumbo Shrimp Cocktail** \$45.00 per dozen  
*Served with Cocktail Sauce*



*Lunch Buffet Options include Freshly Brewed Iced Tea.*

*Please ask about customized menus and customized cocktails.*

*A customary 20% taxable service charge, mandated .5% San Francisco Health Care surcharge, and applicable sales tax (currently 8.75%) will be added to the all Food and Beverage Charges.*

*Prices and Taxes are subject to change.*

*Hotel must have guaranteed number of attendance by 10am three business days prior to event.*

*If not notified, the hotel will consider the original count as final guaranteed number.*

*If a change in the original set up is requested on the day of the event, a labor charge will be assessed at \$5.00 per person.*

**We Proudly Serve Local and Organic Goods Whenever Possible**