"To fill the earth with the light and warmth of hospitality"

Conrad N. Hilton

... By engaging the senses through the food and beverage experience with a focus on local, sustainable and organic ingredients.

Events by Hilton SF Union Square

Events by Hilton San Francisco Union Square
Let us be a part of your entire San Francisco experience...We Cater Off-site!

City Hall

De Young Museum

Plus many other exciting San Francisco locations!!

We partner with only the best!! From event décor to spectacular event designs our décor partners work with our team to create your vision!

Blueprint Studios

IDEAS

We are excited to partner with Kuoni who is one of the premier Destination Management companies in the nation to provide you a great resource for creating a memorable San Francisco experience for your guests!

Events by Hilton San Francisco Union Square
Wake Up Experiences

CONTINENTAL BREAKFASTS
Minimum of 25 guests - One and one-half hours of service

GOOD START

Breakfast Juice
Orange ~ Grapefruit ~ Pomegranate

Fresh from the Orchard & Jungle
Whole Bananas
Sliced Seasonal California Fruit

Bakery Basket
Mini muffins ~ Croissants
Breakfast Breads ~ Mini Bagels

Our Signature ~ Simply Delicious
Forget me not Mini Cini Buns!

Top it off tastes
Fresh preserve jam ~ whipped sweet butter ~ honey
Peanut butter ~ regular & low fat cream cheese

Assorted Kashi Cereals
Reduced fat, skim & soy milk

Individual Plain & Assorted Fruit Yogurts
Freshly Brewed Regular & Decaffeinated Coffee
Variety of Herbal and Caffeinated Teas

CALIFORNIA CLASSIC

Breakfast Juice
Orange ~ Grapefruit ~ Pomegranate

Fresh from the Orchard & Jungle
Bananas ~ Apples ~ Oranges

Bakery Basket
Mini muffins ~ Croissants
Breakfast Breads ~ Mini Bagels

Our Signature ~ Simply Delicious
Forget me not Mini Cini Buns!

Top it off tastes
Fresh preserve jam ~ whipped sweet butter ~ honey
Peanut butter ~ regular & low fat cream cheese

Freshly Brewed Regular & Decaffeinated Coffee
Variety of Herbal and Caffeinated Teas

SPA

Antioxidant Juices
Orange ~ Grapefruit ~ Pomegranate ~ Tomato

Yogurt Bar
Assorted Fruit Yogurts ~ Toasted Granola
Berries ~ Tropical Fruits ~ Raisins ~ Nuts

Steel Cut Oatmeal Station
Reduced fat, skim & soy milk
California Raisins & Brown Sugar
Whole Bananas & Walnuts

TASTE 100%, Calories 50 % Bakery Basket
Low-fat Blueberry Muffins ~ Natural Bran Muffins
Banana Bread ~ Whole Wheat Bagels

Top it off “light” tastes
Fresh preserve jam ~ honey ~ whipped sweet butter
Peanut butter ~ low fat cream cheese

Freshly Brewed Regular & Decaffeinated Coffee
Variety of Herbal and Caffeinated Teas

Events by Hilton San Francisco Union Square
Wake Up Experiences

WAKE UP YOUR WAY BUFFET BREAKFAST
Minimum of 25 guests - One and one-half hours of service

INCLUDED IN THE WAKE UP YOUR WAY BUFFET BREAKFAST:
Orange ~ Grapefruit ~ Pomegranate Juices
Whole Bananas ~ Sliced Seasonal California Fruit
Mini muffins ~ Croissants ~ Breakfast Breads ~ Mini Bagels
Fresh preserve jam ~ sweet butter ~ Honey ~ Peanut butter ~ low fat cream cheese ~ herb cream cheese
Freshly Brewed Regular & Decaffeinated Coffee ~ Variety of Herbal and Caffeinated Teas
And of course…. Our Signature ~ Simply Delicious Forget me not Mini Cini Buns!

ENTRÉE OPTIONS
Select Two or Three entrée options (price varies based on number of selections)

Sweet Tastes...
Honey Lavender French Toast
Lemon crème fraîche ~ warm maple syrup
Orange Hazelnut French Toast
Nutella ~ warm maple syrup
Buttermilk or Whole Wheat Pancakes
Warm maple syrup ~ seasonal berries
Ricotta Cheese Filled Crepes
Warm blueberry topping
Traditional French Toast
Warm maple syrup ~ seasonal berries

Savory Tastes...
Mission Style Burritos
Scrambled Eggs ~ Salsa ~ Sour Cream
Choice of three items:
Jack Cheese ~ Cheddar Cheese ~ Smoked Salmon
Ham ~ Bacon ~ Grilled Asparagus ~ Onions
Peppers ~ Mushrooms
Buttery Scrambled Eggs
Substitute egg beaters and egg whites
San Francisco Sourdough Bread Pudding
Dungeness crab ~ Fresh Herbs ~ Zucchini
Tomatoes ~ Parmesan Cheese
Ham & Gruyere Quiche
Warm blueberry topping
Mushroom & Spinach Quiche
Tuscan Style Frittata
Potatoes ~ Rosemary ~ Sea salt ~ Tomatoes
Goat Cheese ~ Tarragon
España Frittata
Bacon ~ Asparagus ~ Manchego Cheese
O’Brian Smoked Salmon Platter
Sliced Red Onions ~ Tomatoes ~ English Cucumbers
Diced Eggs ~ Capers ~ Bagels ~ Cream Cheese
European Breakfast Platter
Sliced Ham ~ Turkey ~ Salami ~ Swiss ~ Cheddar ~ Gruyere Cheese ~ Deli Breads ~ Baguettes

Breakfast Wraps & Sandwich Tastes...
Mission Style Burritos
Scrambled Eggs ~ Salsa ~ Sour Cream
Choice of three items:
Jack Cheese ~ Cheddar Cheese ~ Smoked Salmon
Ham ~ Bacon ~ Grilled Asparagus ~ Onions
Peppers ~ Mushrooms
Bay Croissant
Black Forest Ham ~ Gruyere Cheese
California Dreaming Egg Muffin
Scrambled Eggs ~ Canadian Bacon ~ Jack Cheese
Buttery Scrambled Eggs
Substitute egg beaters and egg whites
San Francisco Sourdough Bread Pudding
Dungeness crab ~ Fresh Herbs ~ Zucchini
Tomatoes ~ Parmesan Cheese
Ham & Gruyere Quiche
Warm blueberry topping
Mushroom & Spinach Quiche
Tuscan Style Frittata
Potatoes ~ Rosemary ~ Sea salt ~ Tomatoes
Goat Cheese ~ Tarragon
España Frittata
Bacon ~ Asparagus ~ Manchego Cheese
O’Brian Smoked Salmon Platter
Sliced Red Onions ~ Tomatoes ~ English Cucumbers
Diced Eggs ~ Capers ~ Bagels ~ Cream Cheese
European Breakfast Platter
Sliced Ham ~ Turkey ~ Salami ~ Swiss ~ Cheddar ~ Gruyere Cheese ~ Deli Breads ~ Baguettes

SIDES OPTIONS-Select Three side options

Potatoes and such...
Breakfast Potatoes with fresh Rosemary
O’Brien Potatoes with Onions and Green Peppers
Crispy Hash Browns
Country Grits
Griddle Meats....
Smoked Bacon ~ Canadian Bacon
Ham Steaks ~ Pork Links
Turkey Maple Sausage ~ Chicken Apple Sausage
British Bangers ~ Bavarian Brats

Something for everyone...
Assorted Individual Cereals ~ Assorted Individual Fruit Yogurts ~ Yogurt/Granola/Fruit Bar ~ Oatmeal Station

Events by Hilton San Francisco Union Square
Wake Up Experiences

SAN FRANCISCO SPECIALTY BUFFET BREAKFASTS
Minimum of 50 guests - One and one-half hours of service

The Bay
Orange ~ Grapefruit ~ Tomato juice

The Pier Fruit Salad
Apples ~ Bananas ~ Melons

Mini Muffins
Cheese & Fruit Croissants
Blueberry Scones
Assorted Bagels

Fresh preserve jam ~ whipped sweet butter ~ honey
Peanut butter ~ regular & low fat cream cheese

Bay Shrimp Benedict
with “old bay” hollandaise

Banana Pancakes
Roasted walnuts ~ warm maple syrup

Smoked bacon
Chicken apple sausage
Rosemary breakfast potatoes

Freshly Brewed Regular & Decaffeinated Coffee
Variety of Herbal and Caffeinated Teas

Mediterranean Spa
Mango smoothie ~ Acai Smoothie
Orange juice ~ Pomegranate juice ~ Grapefruit juice

Mediterranean Grove Orange Salad
Artisan Breakfast Breads, Soft Rolls, Bagels
Honey ~ fruit preserves ~ whipped butter

Sliced Smoked Salmon Platter
Tomatoes ~ Red Onions ~ Cucumber
Olive Oil ~ Fresh Lemon Juice

Heart Healthy Cheese Buffet
Sliced feta cheese ~Low fat cottage cheese
Plain Greek Yogurt ~ Ricotta Cheese
Cream Cheese ~ Flavored Cream Cheese
Top it with:
Honey ~ Granola ~ Toasted Nuts
Berries ~ Dried apricots

Moroccan Poached Egg Shaksuka
Sausage ~ Poached Eggs ~Tomato/Onion Sauce
Served with Grilled Warm Pita Bread

Raisin-Rum & Dark Chocolate Oatmeal Brûlée
Freshly Brewed Regular & Decaffeinated Coffee
Variety of Herbal and Caffeinated Teas

Mission
Assorted chilled Agua Frescas and Horchata
Orange and Pineapple Juice

Fiesta Salad
Papaya ~ Mango ~ Pineapple

Mexican Pastries & Sweet Breads
Banana Walnut Bread
Cinnamon Mini Muffins

Fresh Preserve Jam ~ Sweet Butter ~ Honey ~ Quince Jelly

Valencia Special Burrito
Scrambled eggs ~ chicken sausage~ Jack cheese ~ Chipotle Chile Avocado Sauce

Build your own Burrito
Scrambled eggs ~ chorizo ~ chicken sausage ~ cheddar cheese ~ Jack cheese
jalapeños ~ sour cream ~ avocado ~ black beans
peppers ~ Chipotle Chile Sauce ~ Pico De Gallo

Cinnamon French Toast with Mexican chocolate sauce

Smoked Bacon
Freshly Brewed Regular & Decaffeinated Coffee ~ Variety of Herbal and Caffeinated Teas

Events by Hilton San Francisco Union Square
Wake Up Experiences - Taste Experience Enhancements

Engage your guests with these enhancements to any of the continental or buffet breakfasts.

**CHEF PREPARED WARM TASTE EXPERIENCE ENHANCEMENTS**
One chef per 100 guests and a minimum order of 50 guests unless otherwise noted.
All Chef prepared enhancements are to be ordered for the entire event guarantee.

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**OMELETTES**
Prepared to Order
Diced Ham ~ Bay Shrimp ~ Smoked Bacon
Mushrooms ~ Peppers ~ Asparagus ~ Spinach
Onions ~ Cheddar & Swiss Cheese ~ Fresh Herbs

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**FRENCH TOAST TRIO**
Honey Lavender French Toast
Orange Hazelnut French Toast
Traditional French Toast
Trio Toppers:
Maple Syrup ~ Whipped Pecan Butter ~ Nutella
Bananas ~ Fresh Seasonal Berries

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**BELGIAN WAFFLES**
Tahitian Vanilla Belgian Waffles
Waffles your Way toppings:
Whipped Cream ~ Powdered Sugar ~
Chocolate Chips ~ Fresh Seasonal Berries
Bananas ~ Whipped Butter ~ Maple Syrup

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**PANCAKES**
Fresh from Griddle Old Fashioned Pancakes
Bursting Blueberry Pancakes
Top it:
Strawberries ~ Blueberries ~ Bananas

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**WARM TASTE EXPERIENCE ENHANCEMENTS**
All warm taste experience enhancements are to be ordered for the entire event guarantee - Minimum of 50 guests

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**BUILD YOUR OWN BREAKFAST WRAP**
Scrambled Eggs ~ Bacon ~ Shredded Cheddar Cheese
Sour Cream ~ Onions ~ Mushrooms ~ Jalapeños

**STEEL CUT OATMEAL STATION**
Low-Fat & Non-Fat Milk ~ California Raisins & Brown Sugar
whole Bananas & Walnuts

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**CHO-SHOKU**
Miso Soup ~ Steamed Rice ~ Pickled Vegetables ~ Grilled Salmon

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**BAY CROISSANT**
Black Forest Ham ~ Gruyere Cheese

**CALIFORNIA DREAMING EGG MUFFIN**
Scrambled Eggs ~ Canadian Bacon ~ Jack Cheese

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**CREPES**
Grilled to Order
(One Chef per 50 Guests)
Sweet...
Strawberries ~ Crème Fraiche ~ Bananas ~ Nutella
Savory...
Feta Cheese ~ Black Olives ~ Tomatoes ~ Basil
Mozzarella Cheese ~ Spinach ~ Grilled Chicken

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**BREAKFAST TAPAS**
All served in individual tapas style dishes
(One Chef per 50 Guests)
Brioche Bread Pudding
with Fresh Berries and Vanilla Mascarpone
Homemade Corn Beef Hash
with Poached Quail Eggs, Roasted Red Beets and Horseradish
Scrambled Eggs with Grilled Asparagus

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**BREAKFAST PIZZA**
Pizza for breakfast, of course!
Morning Pizza
Scrambled Eggs ~ Potatoes ~ Sausage ~ Bacon ~
Cheese and Tomatoes on a homemade pizza crust
City by the Sea Pizza

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**WARM TASTE BREAKFAST SANDWICHES ENHANCEMENTS**

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**BERKELEY BOUND EGG MUFFIN**
Scrambled Eggs ~ Spinach ~ Jack Cheese

**WHARF WRAP**
Scrambled Eggs ~ Smoked Salmon
Green Onions ~ Whole Wheat Tortilla

Events by Hilton San Francisco Union Square
Wake Up Experiences - Taste Experience Enhancements

Engage your guests with these enhancements to any of the continental or buffet breakfasts.

**COOL TASTES EXPERIENCE PLATTER ENHANCEMENTS**
Minimum of 25 guests

**SANTA BARBARA SMOKED SALMON PLATTER**
Smoked Salmon ~ Sliced Red Onions ~ Tomatoes ~ English Cucumbers ~ Diced Eggs
Capers ~ Bagels ~ Cream Cheese

**EUROPEAN BREAKFAST PLATTER**
Sliced Ham ~ Turkey ~ Salami
Swiss ~ Cheddar ~ Gruyere Cheese
Deli Breads ~ Baguettes

**COOL TASTES EXPERIENCE ENHANCEMENTS**

**ASSORTMENT OF WHOLE FRESH FRUIT**

**HARD BOILED FARM FRESH EGGS**

**BEVERAGE TASTES ENHANCEMENTS**

**CORNER COFFEE STAND**
Custom Specialty Coffees (Lattes, Espresso, Cappuccino and more..) made to order by Baristas

**STARBUCKS® COFFEE UPGRADE**

**STARBUCKS® CHILLED FRAPPUCINOS**

**FRESH FRUIT SMOOTHIES**

**SMOOTHIE SHOTS**
Berry ~ Tropical ~ Peach

**MIMOSAS**
Berry ~ Tropical ~ Peach

**BLOODY MARY’S**
Regular & Non-Alcoholic

**LAZY SUSAN BREAKFAST PLATTER PRESENTATIONS**

*Short on time...Want to really WOW your guests...*

*These presentations which will be preset in the center of each round table on beautiful white platters*

~Minimum 25 guests~

Seasonal Sliced Fruit platter
Smoked Salmon ~ Sturgeon Caviar ~ Crème Fraîche ~ Lavash Crackers
Figs ~ Honey ~ Manchego Cheese
Spanish Olives ~ Hard Boiled Eggs ~ Roasted Corn Salsa ~ Cilantro Sour Cream
Wake Up Experiences

PLATED BREAKFASTS
~Minimum of 25 guests ~

INCLUDED FOR ALL PLATED BREAKFASTS:
Orange Juice
Freshly Brewed Regular & Decaffeininated Coffee
Variety of Herbal and Caffeinated Teas

STARTER ENHANCEMENTS AVAILABLE FOR PLATED BREAKFASTS:

ELEGANTLY DISPLAYED AT EACH PLACE SETTING
Sliced melon & berry salad on individual tapas style plate
Berries & Crème Fraîche Martini
Yogurt & Fruit Parfait
Tropical & Berry Smoothie Shots
Virgin or Regular Bloody Mary
Virgin or Regular Mimosas

SPECIAL LAZY SUSAN PRESENTATION
Items are display on attractive lazy susan placed in middle of table for easy access for guests
Assorted Artisan Pastries & Breakfast Breads ~ Fresh fruit preserves ~ whipped butter ~ honey
Seasonal Sliced Fruit Platter
Smoked Salmon ~ Sturgeon Caviar ~ Crème Fraîche ~ Lavash Crackers
Figs ~ Honey ~ Manchego Cheese
Spanish Olives ~ Hard Boiled Eggs ~ Roasted Corn Salsa ~ Cilantro Sour Cream

Fillmore
Fluffy scrambled eggs
Smoked bacon
Chef’s daily breakfast potatoes
Fresh Fruit garnish

Golden Gate
French toast with warm maple syrup
Toasted pecan butter and strawberry confit
Smoked bacon

Twin Peaks
Toasted english muffins topped with poached eggs, grilled canadian bacon and hollandaise sauce
Chef’s daily breakfast potatoes
Fresh fruit garnish

Carb Conscious Breakfast
Fluffy scrambled eggs ~ spinach & cheddar cheese
Breakfast Burrito in a whole wheat tortilla
Turkey sausage links
Citrus Segment Salad

Steak and Eggs
Grilled marinated Flank Steak
Fluffy scrambled eggs & scallions
Crispy cheddar polenta cake with asparagus

North Beach Breakfast Panini
Prosciutto ~gruyere cheese ~asparagus Panini
Scrambled eggs
Fresh Fruit Garnish

Eat Right Breakfast
Three Whole Wheat pancakes with warm berry and apple compote
whipped light butter on the side
calories: 620
carbs: 29g
fat: 7g
sodium: 300mg
protein: 15 g

Events by Hilton San Francisco Union Square
BREAK FLAVOR PALETTE.....

FOR THE SWEET PALETTE.....

CHOOSE ONE SWEET FLAVOR, COMBINE TWO SWEET FLAVORS, SWEET & SAVORY, A LA CART...YOUR CHOICE!

Freshly Baked
Cranberry Orange Mini Muffins ~ Orange Scones ~ Orange Tartlets
Snacks To Go
Jelly Belly® Orange Sports Beans ~ Dark Chocolate Covered Orange Peels

Freshly Baked
Lemon Poppy Seed Mini Muffins ~ Lemon Cookies ~ Key Lime Bars
Snacks to Go
Jelly Belly® Lemon-Lime Sports Beans ~ Candied Lemon Peels

Freshly Baked
Apple Cake ~ Apple Caramel Bars ~ Apple Tartine Tartlets
Snacks to Go
Dried Apples & Nuts ~ Red Apple Jelly Bellies

Freshly Baked
Seasonal Berry Parfait ~ Raspberry Velvet Cake ~ Blueberry Almond Treats
Snacks to Go
Chocolate Dipped Strawberries ~ Chocolate Covered Blueberries

Freshly Baked
Macaroons ~ Tropical Paradise Bars ~ Mini Banana Turnover dipped in Chocolate
Snacks to Go
~Dried Pineapple & Nuts~
BREAK FLAVOR PALETTE......

**Freshly Baked**
- Chocolate Bite Size Brownies ~ White Chocolate Chip Blondies
- Salty Caramel Chocolate Tartlets
- Milk Chocolate Covered Oreos
- Assorted Chocolate Candy Bars ~ Chocolate Dipped Pretzel Sticks

**Snacks to Go**
- Café Au Lait Bars ~ Espresso Chocolate Mini Cookies ~ Mocha Biscotti
- Chocolate Dipped Espresso Beans
- Granola Bars ~ Power Bars

**FOR THE SAVORY PALETTE.....**

- Kettle Potato Chips (Original, Salt-Pepper, BBQ)
- Gourmet Popcorn (Original & Cheddar)
- Assorted Salted & Spiced Nuts & Seeds
- Pretzels
- Beef or Turkey Jerky
- Fresh Popped Popcorn

- Jimmies (Gougère Puffs)
- Artisan Cheese Plate with nuts, honey, sliced baguette
- Assorted Mini Bagels and Cream Cheese (Plain & Herb)
- String Mozzarella Cheese
- Mini Swiss Cheese & Ham or Turkey Sandwiches

- Vegetable Crudite with Ranch Dip
- Veggie Chips with Fresh Cilantro Dip
- Tortilla Chips with Chipotle Dip & Fresh Salsa

*Events by Hilton San Francisco Union Square*
Theme Break Packages

SELF SERVE SPECIALTY COFFEE SERVICE
High Quality ~ Great Tasting
Espressos ~ Cappuccinos ~ Lattes
At your guests’ Finger Tips
With a flavor syrup bar to make it extra special!

CORNER COFFEE STAND
Flexible ~ Fast
Our Corner Coffee Stand can go wherever you like!
Serviced by professional Baristas, they will whip up
Custom Coffee Drinks for your Guests!

I’D LIKE TO BUY THE WORLD A COKE...
Frosty Cold Cokes ~ Regular, Diet, Root Beer & More
Rice Crispy Treats - plain and dipped in chocolate
Popcorn (Plain & Cheddar)
Assorted Candy Bars
Assorted Sodas ~ Coffee Service

CUPCAKE COMFORT
Salty Caramel Chocolate Mini Cupcakes
Bourbon Vanilla Mini Cupcakes
Raspberry Velvet Mini Cupcakes
Latte Mini Cupcakes
Assorted Sodas ~ Coffee Service

CIAO BELLA®
Assorted Ciao Individual Bello Gelato & Sorbetto
Flavors based on the season
Assorted Sodas ~ Coffee Service

FEED THE COOKIE MONSTER
Freshly Baked
Chocolate Chip ~ Peanut Butter ~ M&M’s ~ Oatmeal Raisin Cookie
Ice Cold Milk - Regular and Chocolate
Assorted Sodas ~ Coffee Service

MINI DESIGNER DONUTS
Fresh from the hot donut maker!
Cinnamon Chocolate Spice Donuts ~ Rosemary Lemon Glaze Donuts
Maple Glaze Donuts ~ Salty Caramel Donuts
Plain Jane Donuts
Assorted Sodas ~ Coffee Service
ENGAGE THE SENSES Break Packages.....

“SENSE”UAL NAPA BREAK
The SOUNDS of the swaying fields, birds, streams from Nature Sounds CD. The AROMA of the wine barrels throughout the room floats through the air. The TASTES of Napa will be hanging from the wine vines ready to be harvested by the guests to TOUCH nature at its finest and most delicious form.

JUST PICKED FROM THE VINE MENU
Lemon and Herb Marinated California Olives ~ Wine Country Bread-Epis to hang from the vines
Skipstone Olive oil with Cowgirl Creamery Pierce Point Cheese ~Clusters of Blackberry Muffins
Petite Pears Hanging from the ‘vines’ ~ Marshall Farms Honey Caramel Dip
Cinnamon Spiced Walnuts and Pecans ~ Tart Gravenstein Apples shots

CENEGENIC BREAK
This break will promote vitality, peak performance, stabilize metabolism and generate energy with nutritionally balanced healthy alternatives through the utilization of organic and whole foods.

Spicy Beef and Ginger Broth ~ Golden Miso Soup
Nori-Miso ~ Pickled Vegetables ~ Tofu ~ Market Spiced Nuts
Thai Style Beef and Green Papaya Salad
Honey Muffins ~Raspberry-Yuzu Agua Fresca

ROCK STAR BREAK!
A few flat screen monitors ~ some Bon Jovi wannabes
And of course some munchies ~ Now that is a BREAK from reality!
Nirvana Nacho Bar
Tri color Tortilla Chips ~ Warn Chipotle Cheese Sauce~ Salsa ~ Guacamole
Mini Hot Pretzel Bites with Assorted Dips
Celery & Carrot Shots with Horseradish Dip
Rock Star Energy Drink ~ Assorted Sodas

SCORE MORE BREAK!
Need to wake up your guests! Get them moving!
Wii Sports paired with some fun snacks!
Individual Regular and Cheddar Popcorn
Cracker Jacks ~ Twizzler Candy
M&M’s ~ Assorted Sodas

CUSTOM LOGO & COMPANY COLOR BREAK
Really want to stand out! We will use your logo and company color scheme for an entire break!

Events by Hilton San Francisco Union Square
Engaging the Senses Lunch Buffets

~ Minimum of 50 guests ~ One and one-half hours of service ~

Our Engaging the Senses Hot Lunch Buffets will transport your guests to a culinary tour of flavors and tastes!

MONDAY - Napa Uncorked

TUESDAY - Latin Rhythms

WEDNESDAY - Italian Kitchen

THURSDAY – Classic USA

FRIDAY – Asian Table

SATURDAY - SF Streetwise

SUNDAY – Mediterranean Memories

Events by Hilton San Francisco Union Square
Engaging the Senses Lunch Buffets

~ Minimum of 50 guests ~ One and one-half hours of service ~

MONDAY - Napa Uncorked

~ TOUCH a Napa treat ~
Charcuterie ~ Artisan Cheese & Bread Display

~ SMELL the Aroma of the fresh herbs ~
Roasted Butternut Squash Soup

~ SEE the bounty of the vineyards ~
Napa Salad
Red Leaf butter Lettuce ~ Fennel Shavings
Red Grapes ~ Mustard Vinaigrette
Champagne Poached Salmon & Potato Salad
Yukon Gold Potatoes ~ Poached Salmon ~
Farm Fresh Eggs ~ Asparagus ~ Cherry Tomatoes

~ TASTE the flavors of Napa ~
Chardonnay Marinated Chicken
Tomato ~ Pancetta ~ Chardonnay
Zinfandel & Herb Brisket of Beef
Sundried Tomatoes ~ Zinfandel ~ Thyme
Artichoke Risotto
Fontina Cheese ~ Roasted Red Peppers
Sautéed Green Beans with Garlic & Basil

Sweet Endings...
Orange, Almond & Olive Oil Cake
Wine infused Assorted Chocolates
Grape Tart

~ HEAR the sparkling sounds of grapes off the vine ~
Fresh from the Vine Spritzer

Events by Hilton San Francisco Union Square
Engaging the Senses Lunch Buffets

~ Minimum of 50 guests ~ One and one-half hours of service ~

~TOUCH a Latin treat ~

Fresh Guacamole ~ Salsa Fresca ~ Salsa Verde
Tortilla Chips

~ SMELL the Spicy Aroma ~

Caldo Gallego
Roasted Garlic and White Bean Soup

~ SEE the bounty of the land and sea~

Shrimp ~ Orange ~ Red Onion ~ Ceviche Salad
Jicama ~ Watercress ~ Orange Salad
Mango ~ Pineapple ~ Melon ~ Papaya Salad

~TASTE the Latin flavors ~

Pork Posole
Pork loin ~ Garlic~ Ancho Chile Sauce

Arroz con Pollo
Arborio rice ~ Roasted Chicken~ Sofrito

Banana Leaf Steamed Pescado de Día
Corn ~ Lime~ Chile ~ Coconut Broth

Cumin & Bay Leaf Rice ~ Fresh Tortillas
Fresh Grilled Plantains

~HEAR the sparkling sounds of the latin beat~

Mango Spritzer

TUESDAY - Latin Rhythms

~ Minimum of 50 guests ~ One and one-half hours of service ~

Events by Hilton San Francisco Union Square
**WEDNESDAY - Italian Kitchen**

~ TOUCH an Italian treat ~

Caprese Flatbread ~ Olive Medley

~ SMELL the Aroma of Fresh Italian Spices ~

Stracciatelli Soup
Chicken ~ Spinach ~ Egg ~ Tortellini pasta

~ SEE the bounty of the Italian Garden ~

Primavera Salad
Cucumbers ~ Beans ~ Zucchini ~ Cherry Tomatoes ~
Radishes ~ Peppers ~ Celery ~ Romaine Lettuce
Creamy Garlic Dressing

Roasted Mushroom Orzo Salad

~ TASTE the flavors of the Kitchen ~

Chef Mary’s Magnificent Meatballs

Baked Roasted Vegetable Rigatoni
Provolone Cheese ~ Eggplant ~ Red Peppers ~ Onion
Tomato Herb Sauce

Sea Bass with Clams
Sea bass ~ Fingerling potatoes ~ Green Beans ~ Clams ~
Saffron ~ Cherry Tomatoes

Broccolini or Spinach ~ Spicy Red Pepper Flakes & Garlic

Asiago & Garlic Foccacia

Sweet Endings...
Chocolate Panna Cotta
Citrus Tiramisu ~ Chocolate Dipped Biscotti

~ HEAR the sparkling sounds of the Capri lemon grove ~

Lemon Spritzer

*Events by Hilton San Francisco Union Square*
Engaging the Senses Lunch Buffets
~ Minimum of 50 guests ~ One and one-half hours of service ~

THURSDAY— Classic USA

~ TOUCH a Classic treat ~
Mini Grilled Gruyere & Sage Cheese Sandwiches

~ SMELL the Aroma of a backyard vegetable garden ~
Roasted Tomato Soup

~ SEE the bounty of Garden ~
Chopped Iceberg Americana
Iceberg Lettuce ~ Candied Nuts ~ Bacon ~ Blue Cheese Mustard Vinaigrette

Tomato & Cucumber Classic
Tomatoes ~ Cucumber ~ Red Onion ~ Vinaigrette

~ TASTE the flavors of Americana Classics ~
Red Wine Braised Short Ribs
with baked potatoes ~ sour cream ~ butter ~ chives

BBQ Salmon with grilled onions

Macaroni and Cheese Bar
Smoked Bacon ~ Chicken ~ Truffled Cauliflower ~ Andouille Sausage ~ Tomatoes
Blue Cheese ~ Caramelized Onions

Butter bathed Carrots & Sugar Snap Peas

Sweet Endings…
Apple Cranberry ~ White Cheddar Cobbler
Carrot Cake diamonds with cream cheese ~ Black forest cupcakes

~ HEAR the sparkling sounds of soda shop ~
Red Cherry Spritzer

Events by Hilton San Francisco Union Square
Engaging the Senses Lunch Buffets

~ Minimum of 50 guests ~ One and one-half hours of service ~

FRIDAY– Asian Table

~TOUCH an Asian treat ~

Assorted Pot Stickers

~ SMELL the Aroma of a far away land ~

Thai Mushroom & Tomato Chicken Soup

~ SEE the bounty of vegetables reflecting the richness of the soil ~

Simply Green Salad
Mixed greens ~ Edamame ~ Roasted Cashews ~ Crystallized ginger ~ Honey Soy mustard Dressing
Grilled chicken ~ Grilled flank steak on the side

Buckwheat Soba Noodle Salad
Scallions ~ Cucumbers ~ Tofu ~ Water chestnuts ~ Sesame Seeds ~ Sesame Oil Dressing

~ TASTE the flavors of Asian spices ~

Malaysian Chicken Clay Pot

Sesame Soy Marinated Halibut Clay Pot

Singapore Noodle & Vegetable Stir Fry
Egg noodle ~ Tomato ~ Cabbage ~ Onions ~ Garlic ~ Bean sprouts ~ Cilantro

Jasmine Rice ~ Sambal Long Beans

Sweet Endings…
Banana Cake with Chocolate Fudge Frosting
~ Apricot Pear Parfait ~ Orange Sesame Cookie Bars

~ HEAR the sparkling ZEN sounds ~

Green Tea Spritzer

Events by Hilton San Francisco Union Square
Engaging the Senses Lunch Buffets

~ Minimum of 50 guests ~ One and one-half hours of service ~

SATURDAY - SF Streetwise

~ TOUCH a SF treat ~

Grant Street Dim Sum
Mission Street Jack Cheese & Chorizo Quesadillas

~ SMELL the Aroma of Fisherman’s Wharf ~

Pier 39 California Coastal Chowder
Served in Sourdough Bread Bowls

~ SEE the bounty of California ~

Lombard Street Vermicelli Salad
Sundried Tomatoes ~ Olives ~ Capers ~ Basil ~ Pesto

Highway 29 Sonoma Green Salad
Field Greens ~ Oyster Mushrooms ~ Mandarin Orange Slices
Orange Vinaigrette

~ TASTE the flavors of San Francisco ~

Embarcadero Street Farmers Market Gnocchi
(Spring/Summer)
Zucchini ~ Tomatoes ~ Mushrooms ~ Asiago Cheese
(Winter/Fall)
Butternut Squash ~ Mushrooms ~ Blue Cheese

Valencia Street Braised Chicken ~ Saffron Artichoke

Post Street Beef & Shiitake Mushroom Pot
with steamed rice

Columbus Street Polenta

Green Street Roasted Onions & Beets
With Garlic & Sautéed Greens

Sweet Endings...!
Bay St. Ghirardelli Mocha Pudding Cakes
Geary St. Masala Apple Cake
Washington St. Orange Ricotta Cheesecake Squares

~ HEAR the sparkling bubbles of bay ~
Berry Spritzer

Events by Hilton San Francisco Union Square
Engaging the Senses Lunch Buffets

~ Minimum of 50 guests ~ One and one-half hours of service ~

**SUNDAY – Mediterranean Memories**

**~A TOUCH of the Grove ~**

- Lemon and Garlic Olives
- Roasted Almonds
- Roasted Garlic & Red Pepper Hummus ~ Pita Bread

**~ SMELL the Sea Breeze ~**

- Moroccan Lentil Soup

**~ SEE the bounty of the Rich Soil~**

- Nitzanim Beach Salad
  - Bibb lettuce ~ Radicchio ~ Roasted Red Peppers ~ Goat Cheese ~ Toasted Pine Nuts ~ Capers ~ Lemon Garlic Vinaigrette

- Greek Isles Salad
  - Roma Tomatoes ~ Cucumbers ~ Feta cheese ~ Zatar ~ Croutons ~ Red Wine Vinaigrette

- Pomegranate Fruit Salad

**~TASTE the flavors of Mediterranean~**

- Chicken Tagine
  - Carrots ~ Cauliflower ~ Green olives ~ Lemon confit

- Eggplant Tagine
  - Eggplant ~ White beans ~ Ginger ~ Honey

- Seafood Tagine
  - Scallops ~ Prawns ~ Chickpeas ~ Dates

- Couscous with dried fruit, nuts and mint

**Sweet Endings....**

- Apricot Tart ~ Pistachio & Almond Biscotti
- Isle Sweet Bar

**~HEAR the sparkling sea~**

- Tangerine Spritzer

*Events by Hilton San Francisco Union Square*
Who says going green is boring, not at the hippest place in town…
S³ Bars offer a lunch buffet of Soup, Salad and Sandwiches for the IN crowd!

MAMBO MONDAY

TAL’S TURNTABLE TUESDAY

WHISKEY & WHARF WEDNESDAY

THAI GROOVE THURSDAY

FUNKY FERRY FRIDAY

SIXTIES SATURDAY

LOUNGE SUNDAY

REALLY WANT TO GET YOUR GUESTS IN THE GROOVE...
LOOK AT THESE EXCITING UPGRADES....
S3 BARS

~ Minimum of 50 guests ~ One and one-half hours of service ~

MAMBO MONDAY

Soups
Posóle
Spicy Roasted Pork and Hominy Soup
Garnished with chopped lettuce ~ radishes ~ onions ~ lime wedges
Seasonal soups:
May-August: Tomato Gazpacho Soup Shooters
September-April: Vegetarian Tortilla Soup

Salads
Cuban Salad
Jicama ~ Red onions ~ Oranges ~ Celery ~ Avocados
Grilled Plank Salmon Salad
Grilled Plank Salmon ~ Black Beans ~ Corn

Verde y Pepitas
Mixed Greens ~ Escarole
Pumpkin Seeds (Pepitas) ~ Diced Tomatoes
Vino Tinto Vinaigrette and Creamy Chipotle Dressing

Caribbean Fruit Salad
Papaya ~ Melons ~ Pineapple
Seasonal Ingredients:
May-October: Mango / November-April: Kiwi

Sandwiches
Medianoche Sandwich
Orange & Cumin Braised Pork ~ Swiss Cheese ~ Pickles on soft roll

Mediodía Sandwich
Grilled Chicken ~ Avocado ~ Roasted Garlic
Caramelized Onions ~ Pepper Jack Cheese

Mediamañana Sandwich
Chimichurri Flank Steak ~ tomatoes, avocado aioli on onion foccacia roll

Medialuna Sandwich
Manchego Cheese ~ Membrillo ~ Arugula on baguette

Taro and Plantain Chips

Midday Mojito Ice Tea

Sweet Endings...
Mexican Chocolate Brownies ~ Alfajores cookies
Pineapple Upside Tart

THE ART OF CATERING
~ Minimum of 50 guests ~ One and one-half hours of service ~
Soups
Roasted Eggplant and Chickpea Soup
Garnished with cool cucumber and yogurt topping
Lamb & White Bean Soup
Roasted Garlic ~ Baby Spinach

Salads
The Other Greek Salad
Romaine Hearts ~ Creamy Chèvre dressing~ Aleppo croutons
Sweet Peppers ~ Red Onions

Estiatorio Salad
Orzo ~ Roasted Tomatoes ~ White Corn
Seasonal ingredients:
April-August: Summer Squash & Caramelized Onions
September-March: Mushrooms and Butternut Squash

Simple Salad
Tomato ~ Cucumber ~ Radish ~ Scallions

Sandwiches
Taverna Sandwich
Grilled Chicken ~ Tomato ~ Feta Cheese ~ Red Pepper Aioli
On Olive Ciabatta

Sabich
Hummus ~ Hard Boiled Eggs ~ Grilled Eggplant
Cucumber Raita in Lavash Wrap

Mediterranean Sandwich
Tuna ~ Kalamata Olives ~ Green Beans ~ Harissa Aioli
on Potato Bread

Turntable Sandwich
Roasted Lamb ~ Olive Tapenade ~ Greens

Pita chips
Roasted Eggplant & Walnut Dip
Red Pepper Hummus Dip

Lemon Mint Ice Tea

Sweet Endings…
Fig Walnut Tart ~ Baked Yogurt with Honey
Iced Lemon Cookies
WHISKEY & WHARF
WEDNESDAY

**Soups**
Fisherman’s Wharf Clam Chowder with oyster crackers
MG Kelly’s Onion Soup with cheese croutons

**Salads**
Whiskey Glazed Salmon and Corn Wild Rice Salad
Penne & Vegetable Salad with Whiskey Caramelized Red Onions
North Beach Salad
Romaine Lettuce ~ Radicchio ~ Garbanzo Beans ~ Pepperoni ~ Tomatoes ~ Pepperoncini
Marinated Artichokes ~ Oregano ~ Italian Vinaigrette

**Sandwiches**
SF Bay Louie Sandwich
Shrimp ~ Crab ~ Onions ~ louie sauce on Focaccia
Dock & Dine Sandwich
Smoked Turkey ~ Bacon ~ Cilantro ~ on Ciabatta
Bourbon Bay Sandwich
Bourbon Glazed Pork Loin ~ pickled onions ~ on Rye
Gourmet White Cheddar Waldorf
White cheddar ~ Apples ~ Grapes ~ Dijon ~ on Wheat
Salt & Pepper Potato Chips
Kettle Chips

“Un”Whiskey Sour Iced Tea

**Sweet Endings…**
Fresh Fruit Tart with Jack Daniels Custard Sauce
Sitting at the Dock Layer Cookies
Chef Chong’s twist on a SF classic:
It’s It COOKIE Sandwiches!!
Soups
Thai Coconut Milk and Chicken Soup
Lemongrass Soup
With Green Onions and Bean Sprouts

Salads
Glass Noodle Salad
Glass Noodles ~ Shiitake Mushrooms ~ Sesame Dressing
Thai Beef Salad
Grilled Beef ~ Pineapple ~ Tomatoes ~ Green Beans
Green Papaya Salad
Green Papaya ~ Shredded Carrots
Mango ~ Orange ~ Lime ~ Lychee Salad

Sandwiches
Shrimp Pad Thai Wrap
Shrimp ~ Vegetables ~ Peanut sauce
Gai Yang Sandwich
Chicken ~ Cucumber ~ Sweet Chili Aioli on Soft Roll
Teochew Sandwich
Thai Braised Beef ~ Asian Vegetables on Soft Roll
Lao Wrap
Crunchy Vegetables~ Peanut Chile Sauce in Spring Roll Wrap
Lime Ice Tea

Sweet endings…
Coconut Crème Brûlee ~ Mango Mousse
Pandan Pudding ~ Coconut Cookies

Events by Hilton San Francisco Union Square
The Art of Catering

~ Minimum of 50 guests ~ One and one-half hours of service ~

**S3 Bars**

FUNKY FERRY FRIDAY

**Soups**
Market Fresh Vegetarian Minestrone Soup
Cucumber & Avocado Gazpacho Shots

**Salads**
Grilled Steak and Horseradish Potato Salad
Shrimp Citrus Salad
Fresh from the stand CHOP CHOP Salad
_iceberg lettuce ~ Ferry market vegetables_

**Sandwiches**
Petaluma Perfect Sandwich
Grilled Chicken ~ Pepper Jack Cheese ~ Green Pesto on Focaccia

Sea Breeze Sandwich
Tuna Niçoise ~ Scallion Focaccia

Market Grill Sandwich
Heirloom Tomato ~ Grilled Zucchini ~ Herbed Goat cheese on Rosemary Focaccia

HBLT Sandwich
Hobbs Bacon ~ Turkey on soft roll

Terra Chips

Market Fresh Berry Lemonade

**Sweet Endings...**
Mascarpone Tart with Berries
Market Fresh Cupcakes

Events by Hilton San Francisco Union Square
**Soups**

- Saffron Cauliflower Soup
- Beef ~ Mushroom and Wild Rice Soup

**Salads**

- Summer of Love Salad
  - Spinach ~ Mushroom ~ Egg Salad with Bacon Vinaigrette
- Psychedelic Frisée Salad
  - Roasted Chicken ~ Frisée ~ Watercress
  - with Green Goddess dressing
- Peace & Love Salad
  - Apples ~ Dried cherries ~ Pistachios
  - with Pomegranate Dressing
- Haight Slaw
  - Broccoli ~ Carrots ~ Radicchio

**Sandwiches**

- Woodstock Baguette
  - Roasted Turkey ~ Romaine Lettuce ~
  - Caesar Dressing on Baguette
- Magic Mushroom Sandwich
  - Mushrooms ~ Eggplant ~ on whole wheat
- San Fran Salmon Sandwich
  - Salmon ~ Capers ~ Onions ~
  - with Dijon Mayonnaise on Soft Roll
- Sgt. Pepper Sub
  - Flank Steak ~ Avocado ~ Whole Grain Mustard on Sub roll

**Tri color Tortilla Chips**

**Peace Herbal Iced Tea**

**Sweet Endings….**

- Crunchy Granola Bars
- SMORES
S3 BARS

~ Minimum of 50 guests ~ One and one-half hours of service ~

SLOW DOWN SUNDAY

Soups
Tuscan Bean & Smoky Sausage Soup
Tomato Bisque
Fresh Bread Basket

Salads
Tuna Salad with deviled eggs
Classic Chef’s Salad
Red & Gold Potato Salad with spicy mustard vinaigrette

Sandwiches
Chicken Salad Sandwich on Ciabatta Roll
Grinder Italiano
Slow Roasted Beef & Brie on Ciabatta
Marinated Grilled Artichoke, Tomato & Mozzarella on a Rustic Baguette
Kettle Chips
Corner Stand Lemonade

Sweet Endings....
Chocolate Pudding with whipped cream
Take a break Cookies
Feeling Good Mini Cakes

The Art of Catering

Page 28

Events by Hilton San Francisco Union Square
Create a food and beverage pairing experience for your guests
Upgrade your Platinum or Premium bar with a
**SHAKEN ~ STIRRED ~ SIP**
Mini cocktails paired to the cuisine and beautiful displayed at each station to create a true tasting experience!

---

**DEEP BLUE**
~ Displayed on a beautiful Ice Bar ~

Shrimp ~ Crab ~ Oysters on the half shell
Oyster Shooters

*Upgrade to the King:*
Alaskan King Crab Legs

*Add some action & heat upgrade with:*
BBQ oysters
Wok roasted mussels or clams

**Shaken ~ Stirred ~ Sip**
Blue Sea Martini Sip

---

**SALSA & CEVICHE POR FAVOR**
~Ceviche displayed on a beautiful Ice Bar ~

Onaga ~ avocado ~ limon
Shrimp ~ sweet potatoes ~ cilantro
Tuna ~ coconut milk ~ lemongrass

Cuatro Citrus Salsa ~ Mango Black Bean Salsa
Avocado Cucumber Salsa ~ Roasted Tomato Salsa

Tortilla Chips ~ Plantains ~ Lavash Triangles

---

**SALSA ~ SALSA ~ SALSA**

Cuatro Citrus Salsa ~ Mango Black Bean Salsa
Avocado Cucumber Salsa ~ Roasted Tomato Salsa

Tortilla Chips ~ Plantains ~ Lavash Triangles

**Shaken ~ Stirred ~ Sip**
Pisco Punch Sip

---

Events by Hilton San Francisco Union Square
RECEPTION STATIONS THAT FIT YOUR STYLE
~Minimum of 50 guests unless otherwise noted~

SLIDER BAR
~Chef Action Station~
Please select three:

Crabcake Slider ~ chipotle mayo
Brisket Slider ~ sweet onions ~ horseradish
Korean BBQ Pork Slider
Lamb Slider ~ oregano garlic mayo
Roasted Portobello Slider ~ basil pesto
Peking Duck Slider ~ hoisin

~Perfect Pair Pickle Bar~

Shaken ~ Stirred ~ Sip
Blue Margarita Sip

MINI SLOPPY JOES
Please select three:

Sloppy Americana (Beef)
Sloppy Spicy Wilbur (Pork)
Sloppy Garden (Vegetarian)
Sloppy Fog Horn Leghorn (Chicken)
Sloppy Charlie (Seafood)

Toppings:
Shredded Sharp Cheese ~ Coleslaw ~ Sweet-Hot Mustard
Chopped Red Onions ~ Sweet Pickles

Soft Mini Rolls

Shaken ~ Stirred ~ Sip
Lemon Drop Sip
GRILL IT AMERICA

Carolina Pork Ribs  
sweet ~ tangy BBQ sauce

Alabama Brisket  
Smokey ~ onion BBQ sauce

Louisiana Hot Links  
Spicy mustard sauce

Memphis Macaroni & Cheese  
Texas Corn Bread

Shaken ~ Stirred ~ Sip  
Alabama Slammer Sip

MEDITERRANEAN GRILL

~Chef Action Station~

Chicken Skewers  
Beef Skewers  
Ground Lamb Skewers  
Vegetable Skewers  
Soft Flatbread

Toppings  
Lettuce ~ Tomato ~ Onions ~ Feta Cheese,  
Yogurt Cucumber Sauce  
Tabouleh ~ Hummus

Shaken ~ Stirred ~ Sip  
Mediterranean Kiss Sip
THE UNTACO BAR
Taco Bar...that is so 70's!
~Chef Action Station~
Peruvian Arepas ~ Mini Tortillas

Fillings
Carne asada with peppers ~ onions
Sauteed Chicken in sofrito sauce
Chorizo, Cabbage & onions
Grilled Vegetables in tomato cumin sauce
Gallo pinto (Beans & rice)

Queso Blanco ~ Tomatoes ~ Onions ~ Cilantro
Avocado ~ Hot Sauces

Shaken ~ Stirred ~ Sip
Mojito Sip

GUSTO ~ GUSTO
~Chef Action Station~
Please select four:

Gnocchi with Prawns ~ Garlic ~ Herbs
Gnocchi with Brown butter & Sage Sauce
Gnudi with Duck confit
Spinach & Ricotta Gnudi with Tomato Butter Sauce
Gmelli with Sausage ~ Tomatoes ~ Onions
Gmelli with Chicken ~ Fennel ~ Pine Nuts ~ Raisin Ragout

Shaken ~ Stirred ~ Sip
Italian Tickler Sip
JAPANTOWN SUSHI BAR
Make your guests say Sugoi! (WOW in Japanese)
A Sit Down Sushi Bar with Sushi Chefs
to entertain as sushi is made to order!
Add some more fun with a standing
seafood ice piece as part of the Sushi Bar!

Assortment of Sushi
Tuna ~ Salmon ~ Shrimp ~ White Fish

Selection of the Finest Sashimi Grade Fish
Wasabi ~ Ginger ~ Soy Sauce ~ Daikon

Alternate option to Sit Down Sushi Bar:
Displayed on Marble Stones
~Minimum of 25 guests~

Shaken ~ Stirred ~ Sip
Kirin Beer & Warm Sake

CHINATOWN DIM SUM DISPLAY
~Minimum of 25 guests~
~Displayed in Round Steamer Baskets ~

Shrimp Har Gow Dumplings
Pork Shu Mai Dumplings
Mini Pork Buns
Vegetable Potstickers

Soy sauce ~ hot mustard ~ hot chili peppers

Shaken ~ Stirred ~ Sip
Tsing Tao Beer
Mongolian Stir Fry
~Chef Action Station~
- Chicken Stir Fry
  Chicken ~ Water Chestnuts ~ Scallions ~ Peppers
- Steak Stir Fry
  Steak ~ Zucchini Shiitake ~ Mushrooms
- Shrimp Stir Fry
  Shrimp ~ Snow Peas ~ Carrots
- Vegetable Stir Fry
  Snow Peas ~ Carrots ~ Shiitake Mushrooms ~ Fried Tofu
- Steamed Rice ~ Cabbage ~ Sprouts
- House special sauce

Shaken ~ Stirred ~ Sip
Yuzu Lemon Drop

Singapore Mania
~Chef Action Station~
Served in small to go containers
- Spicy Basil Chicken
  Chicken ~ Basil ~ Bamboo Shoots ~ Shiitake Mushrooms
- Spicy Seafood Coconut Chile Noodles
  Spicy Coconut and Ginger Curry ~ Prawns ~ Scallops ~ Salmon ~ Vegetables
- Vegetarian Curry
  Spicy Vegetarian Curry ~ Japanese Eggplant ~ New Potatoes
  Tomatoes ~ Straw mushrooms ~ Scallions ~ Tofu
- Singapore Beef & Spinach
- Steamed Rice

Shaken ~ Stirred ~ Sip
Singapore Sling Sip
STUFFED!
Stuffed baked Idaho potatoes!

Standard Stuffed Ingredients:
Sour cream ~ Butter ~ Scallions ~ Bacon ~ Cheddar Cheese

In addition to the above choose three stuffings:

- **Buffalo Chicken** - Chicken in a Buffalo hot sauce blue cheese ~ diced carrots & celery
- **Rosemary Steak** - Rosemary Skirt Steak in a Caramelized Shallots sauce gruyere cheese ~ chopped onions
- **Veggie Chili**
  Tomatoes ~ Pinto beans ~ Carrots ~ Zucchini ~ Peppers ~ Squash
- **Beef Chili**
  Spicy beef ~ Kidney beans ~ Tomatoes ~ Peppers
- **Creamed Spinach** with Leeks ~ Manchego Cheese
- **Broccoli Cheddar** with Broccoli ~ Sauteed Onions ~ Cheddar
- **Mushroom** (Shiitake~Oysters~Crimini) with a chive and shallot sauce

Shaken ~ Stirred ~ Sip
‘Boise’-hattan Sip

Topped!
~Chef Action Station~

Traditional Potato Pancakes
Sweet Potato Pancakes
Mashed Potato Cakes with cheddar and leeks

Top it...
Smoked Salmon Salad ~ Mango-applesauce ~ crème fraîche
Smoked Chicken salad ~ caramelized onions ~ blue cheese

Add Sturgeon Caviar & traditional garnish to really Top it!!

Shaken ~ Stirred ~ Sip
Sturgeon Sip
DECONSTRUCTED SALAD
~Server action station~
Ingredients displayed on marble slabs and mixed in front of guests

Gazpacho
- Mixed Red & Green Romaine
- Cucumbers
- Tomatoes
- Green Olives
- Marcona Almonds
- Celery
- Croutons
- Red Wine Vinaigrette

Red, White & Blue
- Lola Rosa & Frisée
- Truffled Chioggia Beets
- Blue Cheese Crumbles
- Bacon
- Hazelnuts
- Pomegranate Vinaigrette

Toppings:
- Prosciutto Wrapped Roasted Chicken
- Smoky BBQ Salmon

Shaken ~ Stirred ~ Sip
Pizza & Pinot Sip

PERFECT PAELLA
~Displayed in an authentic Paella Pan~
- Saffron
- Spanish Rice
- Chicken
- Pork
- Shellfish
- Tomatoes
- Peppers
- Onions
also available with tofu and vegetables only

MORROCAN CHICKEN
~Displayed in an authentic Paella Pan~
- Chicken or Lamb
- Couscous
- Mediterranean Spices & Vegetables

Shaken ~ Stirred ~ Sip
Sangria Sip
FLATBREAD FLAVOR
Rosemary Flatbread ~ Sea Salt Flatbread
Heirloom Tomato Flatbread
Flavor Dips:
Roasted Eggplant ~ Garlic & Cheese
Hummus with Pine Nuts & olive oil
Olive Tapenade ~ Balsamic Vinegar

ARTISAN CHEESE DISPLAY
Local Artisan Cheese ~ Honey Sampler
Fig Spread ~ Quince
Sliced apples & pears
Roasted Nuts ~ Artisanal Bread

ANTIPASTO & CHARCUTERIE DISPLAY
Assorted Artisanal Cheese
Assorted Charcuterie
Mediterranean Roasted Vegetables
Hummus Dip ~ Roasted Nuts

VEGETABLE CRUDITE DISPLAY
Celery ~ Carrots ~ Peppers ~ Radish
Herb ranch ~ Hummus ~ Roasted Onion

SLICED SEASONAL FRESH FRUIT DISPLAY
with yogurt dip

CARVING STATIONS
Prime Roast Tomahawk Beef
Whole grain mustard ~ horseradish ~ rosemary roll

Flame Roasted Sirloin of Beef
rosemary aioli ~ spicy mustard ~ potato roll

Herb Roasted Turkey Breast
ginger cranberry chutney ~ spicy mustard ~ honey corn muffins

Roasted Peking Duck
black bean paste ~ plum sauce ~ scallions ~ steamed buns

Cumin Pork Loin
chipotle glaze ~ slow cooked posole ~ corn salsa ~ chile roll

Cobbled Smoked Ham
orange mustard seed glaze ~ green onion biscuit

Baked Salmon En Croûte
champagne dill sauce

Fancy Chips And Dips
kettle ~ vegetable ~ tortilla ~ pita points
(select 2 chips and 2 dips)
cheddar ~ guacamole ~ salsa ~ dill ~ ranch ~ hummus
hot crab ~ hot artichoke and spinach

Assorted Dry Snacks
(select 2)
potato chips ~ popcorn ~ pretzels ~ roasted nuts
wasabi peas ~ spicy bar mix
COLD HORS D’OEUVRES

- melon with prosciutto
- pistachio and sage rolled goat cheese
- venison and tuna “surf and turf” with white truffle polenta round
- watermelon and feta napoleon — seasonal item
- smoked duck, melon and arugula — seasonal item
- curried chicken in new potato round
- smoked salmon canapé with cream cheese, sturgeon caviar and chives
- new potato with crème fraîche, osetra caviar and dill
- cucumber rounds with dungeness crab salad and pickled ginger
- peppercorn seared ahi tuna on white truffle polenta round
- poached shrimp canapé with basil aioli and red pepper
- five peppercorn beef tenderloin on red pepper polenta with rosemary aioli
- assorted sushi rolls with soy, pickled ginger and wasabi

HOT HORS D’OEUVRES

- seared pork and shrimp pot stickers ~ soy sauce
- mushroom and fontina cheese vol-au-vent
- beef bourguignon puff
- honey dijon salmon & asparagus tulip
- fried shrimp mikado ~ sweet and spicy vinegar
- moroccan chicken filo
- roasted duck empanadas with mango chutney
- sesame chicken brochette with hot teriyaki sauce
- tandoori prawn with mango chutney
- pork tenderloin and beans salad crisp with chili peanut sauce
- miniature brie en croûte pear chutney
- spinach and feta cheese in phyllo
- black & white sesame shrimp ~ thai peanut lime sauce
- vegetarian spring roll with chinese mustard and sweet and sour sauce
- scallops wrapped in bacon, romesco sauce
- coconut crusted shrimp
- vegetarian samosas, mint yogurt
- petite lamb chops, spicy mango chutney
A Sense of Style

SWEET ENDINGS...

CRÊPES
~Chef action station~
strawberries ~ bananas ~ mangoes ~ nuts ~
whipped cream ~ chocolate ~ grand marnier ~ orange sauce

BANANAS FOSTER
~Chef action station~
bananas ~ rum ~ butter ~ brown sugar
over vanilla ice cream

CHOCOLATE FOUNTAIN
strawberries ~ pineapple chunks ~ marble pound cake ~ pretzel sticks ~ marshmallows
with rich dark chocolate fountain

MINI DESIGNER DONUTS
~Chef action station~
New for Fall 2009!
Fresh from the hot donut maker!
Cinnamon Chocolate Spice Donuts ~ Rosemary Lemon Glaze Donuts
Maple Glaze Donuts ~ Salty Caramel Donuts
Plain Jane Donuts

PASTRY CHEF CHONG’s MINI DESSERT MASTERPIECE
Assortment of mini desserts paired perfectly with your reception/dinner menu!

Add something really COOL to the Dessert Masterpiece!
Flavored Ice Cream Made by COOL chefs in just 30 seconds!
Seasonal flavors with custom toppings
STATIONS DINNER BUFFET

~ Minimum of 100 guests ~ One and one-half hours of service ~

Is it too hard to choose...too many stations that you like...
Create a fun and exciting reception style dinner for your guests!

The Station Dinner Buffet includes a Charcuterie & Artisan Cheese Display

<table>
<thead>
<tr>
<th>SELECT TWO STATIONS</th>
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</tr>
</thead>
<tbody>
<tr>
<td>SLIDER BAR</td>
<td>DECONSTRUCTED SALAD</td>
</tr>
<tr>
<td><del>Chef action station</del></td>
<td><del>Server action station</del></td>
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<td>MINI SLOPPY JOES</td>
<td>GUSTO ~ GUSTO</td>
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<td>GRILL IT AMERICA</td>
<td><del>Chef action station</del></td>
</tr>
<tr>
<td>MEDITERRANEAN GRILL</td>
<td>STUFFED!</td>
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<tr>
<td><del>Chef action station</del></td>
<td>TOPPED!</td>
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<tr>
<td>UNTACO BAR</td>
<td>PIZZA THREE WAYS</td>
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<tr>
<td><del>Chef action station</del></td>
<td>PERFECT PAELLA</td>
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<tr>
<td>MONGOLIAN STIR FRY</td>
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<td><del>Chef action station</del></td>
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<tr>
<td>SINGAPORE MANIA</td>
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<table>
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<tr>
<th>SELECT ONE CARVING STATION</th>
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<tbody>
<tr>
<td>Flame Roasted Sirloin of Beef</td>
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<tr>
<td>rosemary aioli ~ spicy mustard ~ potato roll</td>
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<tr>
<td>Herb Roasted Turkey Breast</td>
</tr>
<tr>
<td>ginger cranberry chutney ~ spicy mustard ~ honey corn muffins</td>
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<tr>
<td>Cumin Pork Loin</td>
</tr>
<tr>
<td>chipotle glaze ~ slow cooked posole ~ corn salsa</td>
</tr>
<tr>
<td>Cobbed Smoked Ham</td>
</tr>
<tr>
<td>orange mustard seed glaze ~ green onion biscuit</td>
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</tbody>
</table>

The Stations Buffet Dinner includes Pastry Chef Chong’s Selection of miniature desserts, cookies and candies to end the evening on a sweet note!
TASTE & TOAST
DINNER BUFFETS

~ Minimum of 100 guests ~ One and one-half hours of service ~

VINO ON THE VINES BUFFET

TASTE

Fresh Medley of Sonoma Greens
field greens ~ oyster mushrooms ~ mandarin oranges
orange vinaigrette

Calistoga Chardonnay Salad
Romaine lettuce ~ baby red tomatoes ~
fresh from the vine vegetables
pecorino cheese ~ chardonnay vinaigrette

Assorted Napa Valley Artisan Cheeses & Breads

Sherry Braised Pork Loin
sherry ~ thyme ~ garlic ~ olive oil

Pinot Gris Provençal Chicken
pinot gris ~ saffron ~ leeks ~ herbs

Bouillabaisse Style Seafood Stew
vino blanco ~ fennel ~ orange zest ~ plum tomatoes

Whole Corn Polenta

Gnocchi with chanterelles, sweet corn and sage
brown butter sauce

Market Fresh Seasonal Vegetable

Pastry Chef Chong’s Just Picked from the Vine Seasonal Dessert Buffet

TOAST

Enhance your Platinum or Premium Bar
with a Wine Tasting Event!

We have connections with many of the most sought-after California Wineries!
We can arrange to bring them to your event and have a Wine Tasting Event that your guests will be talking about for years to come!

FARMER’S MARKET BUFFET

TASTE

Arugula & Artichoke Salad with Orange Vinaigrette

Spinach Mushroom Tomato Salad
smoked bacon ~ chopped egg ~ red onion ~ dried cherries
blue cheese ~ tomato bacon vinaigrette

Grilled California Vegetables
Olive Oil Dipping Sauce

Molasses Brandy Braised Short Ribs
red wine ~ organic honey ~ carrots ~ onions

California Chicken Cacciatore
Italian sausage ~ fennel ~ onion ~ peppers ~ tomatoes

Gilroy Garlic Shrimp Scampi

Saffron Risotto

Fennel Potato Gratin

Farmer’s Market Fresh Seasonal Vegetables

Pastry Chef Chong’s Farmer’s Market Fresh Seasonal Dessert Buffet

TOAST

Enhance your Platinum or Premium Bar
With a Wine Tasting focused on the small, local and organic wineries and microbreweries!
PLATINUM PACKAGE
Fully Stocked Platinum Bar Featuring:
selection of liquor ~ selected wines ~ assorted beers
soft drinks ~ bottled water ~ juice mixers

Belvedere Vodka
Grey Goose Vodka
10 Cane Rum
Maker/s Mark Whiskey
Crown Royal Canadian Whiskey
Bombay Sapphire Gin
Johnnie Walker Black Label
The Macallan 12 yr Single Malt Scotch
Don Julio Silver Tequila

Platinum Selection of wines from hotel wine cellar, please consult with your Catering/Event Manager for selection.

PREMIUM PACKAGE
Fully Stocked Premium Bar Featuring:
selection of liquor ~ assortment of wines from hotel wine cellar ~ assorted beers
soft drinks ~ bottled water ~ juice mixers

Skyy Vodka
Absolut Vodka
Bacardi Rum
Jack Daniels Bourbon
Tanqueray Gin
Dewar’s White Label Scotch
Seagram’s 7
Sauza Conmemorative Tequila

Assortment of wines from hotel wine cellar

TOAST BAR PACKAGE ENHANCEMENTS

MARTINI MASTERPIECES
High End Vodka ~ Local Vodkas & Gins
From classic martinis to made-to-order cosmos and lemon drops
Really be remembered...
Flavored vodkas poured and chilled in a custom made ice luge

MARTINI COLOR
Appletini ~ Lemon Drop ~ Cosmopolitans
Select one of the cocktails above or let us create Custom Martinis to match your company color and have them displayed from beautiful glass pitchers to bring color to your event!

LATIN LIBATIONS
Made to order Latin Cocktails!
Fresh Mojitos ~ Pisco Sours
Caipirinhas ~ Margaritas
JUST A LITTLE LATIN SPICE...
Select One of the Latin Cocktails above and have them served and displayed from beautiful glass pitchers at the bars to add a little Latin spice to your event!

CORDIALS
Baileys ~ Kahlua ~ Grand Marnier ~
Disaronno Amaretto ~ Courvoisier VS

MIXOLOGY LAB
The science of Mixology is an Art in itself!
Watch as cocktails are custom made with the freshest herbs, home made mixers, edible flowers, exotic spices shaken to order by SENSEologists
(exerts at creating cocktails engaging all the senses!)
Some sample recipes to wet your palate....
Souq Gimlet
Right Gin ~ St. Germain ~ Lime Juice
Saigon Mule
Lemongrass infused vodka ~ lime juice ~ ginger beer
Kappa Cocktail
Cucumber infused vodka ~ Benedictine ~ sparkling Wine