



BANQUET MENU

Fairmont
SAN FRANCISCO

CATERING GUIDELINES

Fairmont San Francisco's culinary offerings feature locally sourced, organic and sustainable items in order to bring the freshest items to your plate. Our culinary team presents flavors centered on health and creativity with a modern twist, while still providing a few familiar classics.

Fairmont San Francisco will contract all food and beverage. We are responsible for the quality and freshness of the food served to our guests, therefore, no food may be brought into the hotel from another source for consumption in our facilities. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for a future event.

Menu arrangements are to be supplied and finalized to the Event Services Manager for review at least 30 days prior to each function. Should this deadline not be observed, we may not be able to guarantee menu contents and/or other necessary arrangements. Though it shall not alter in any way the food and beverage revenue commitment, it is the responsibility of the meeting planner to provide the Event Services Manager with the total guaranteed meal covers by 12 noon, 72 business hours in advance. In the event a Custom Menu (i.e. not listed within the current Banquet Menu has been arranged, the guaranteed guest count is due five (5) business days in advance. This will be considered a guarantee for which Fairmont San Francisco will prepare the appropriate amount of food and beverage for your guests. You will be charged according to the guest guarantee or the actual number served, whichever is greater. It must be understood that we will not assume any responsibility for selling and/or collecting meal tickets.

Special Meal requests must be submitted as part of your function guarantee. These requests would include special meals for vegetarians and guests with dietary restrictions or food allergies. Any special meals ordered less than 72 business hours prior to the event will be charged to the Master Account as additions to the guarantee. Kosher menus require minimum two (2) weeks prior notice. Menu items may contain nuts & nut-byproducts - please advise your Event Services Manager if any allergies. Please inquire about sustainable or organic menu alternatives. Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness.

Meals for less than 25 guests will incur a 20% surcharge on the listed menu price plus an additional labor fee of \$500. One Chef Attendant is required per 100 guests where indicated on the menu. One Bartender is required per 100 guests for any service of alcohol in the event space. Per local ABC regulations, all alcohol must be opened and served by Fairmont San Francisco.

Thank you for choosing Fairmont San Francisco for your event and catering needs. We look forward to creating a memorable experience.



BREAKFAST BUFFET

ALL BREAKFAST BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAF, AND TEA STATION

SAN FRANCISCO EXPRESS

Orange Juice
Seasonal Fruits & Berries
Spreads – Fruit Preserves, Jams, Local Honey & Butter
Freshly Baked Pastries
Yogurt Parfait, Local Honey & Berry Compote
House Made Granola
61

BUILD YOUR OWN BREAKFAST

INCLUDES SAN FRANCISCO EXPRESS + SELECT THE FOLLOWING HOT ITEMS

Select 4 Items 80
Select 5 Items 92

Hard Boiled Eggs
Scrambled Eggs
Scrambled Egg White

Sonoma Farm Egg White Scramble - Asparagus, Mushrooms, Bell Peppers, Boursin Cheese
Egg White Frittata - Arugula, Roasted Red Bell Peppers, Goat Cheese
Mini Quiche - Bacon, Spinach

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Thick Cut Bacon
Turkey Bacon
Country Style Pork Sausage
Chicken Apple Sausage
Niman Ranch Ham
Impossible Breakfast Sausage +2

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Toaster Station: Multigrain Bread, Sourdough Bread, Gluten Free Bread
Herb Roasted Potato Hash - Onions, Bell Peppers
Yukon Gold Sweet Potato Hash - Caramelized Onions, Fresh Herbs
Home Style Hash Browns

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Traditional French Toast - Maple Syrup, Vanilla Whipped Cream
Lemon Ricotta Pancakes - Blueberry Compote, Maple Syrup
Waffles - Strawberry Compote, Maple Syrup

A 25% mandatory additional fee and 8.625% tax will be added to all food and beverage. Additional fees, including mandatory administrative fees and mandatory automatic gratuities, and taxes will be added based on the rates stated in the event sales contract. The administrative fee is not a tip, gratuity, or service charge for the benefit of employees. The mandatory automatic gratuity is distributed as a gratuity to the Hotel's banquets team and, as appropriate, other non-supervisory and non-managerial Hotel staff in the line of service.

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BREAKFAST ENHANCEMENTS

Fresh Pressed Juices (Select 2)

Beet - Carrot, Lemon, Cayenne

Green Juice - Apple, Celery, Kale, Ginger

Coconut - Cucumber, Mint

Pineapple - Turmeric, Ginger

Pomegranate - Orange, Spinach

18

Fruit Smoothies (Select 2)

Blue Pineapple

Mango Sunrise

Tropical Greens

Berry Banana

18

Lox & Bagels - Smoked Salmon, Capers, Onion, Tomato, Whipped Crème Fraîche

32

Breakfast Burrito - Scrambled Eggs, Bacon, Cheddar, Potatoes, Salsa Roja

20

Breakfast Burrito - Scrambled Eggs, Black Beans, Salsa Verde

20

Breakfast Sandwich - Bacon, Egg, Cheddar, Croissant

20

Breakfast Sandwich - Over Hard Eggs, Sausage Patty, American Cheese, English Muffin

20

Impossible Sausage Patty +2

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BREAKFAST STATIONS

ALL CHEF ATTENDED STATION REQUIRES 1 CHEF PER 75 PEOPLE

OMELETTE STATION 32

Chef Attendant Required 525 / 3 hours

Organic Eggs, Sonoma Jack, Cheddar, Mushrooms, Spinach, Peppers, Tomatoes, Avocado, Niman Ranch Ham, Bacon, Sausage

CHILAQUILES STATION 36

Chef Attendant Required 525 / 3 hours

Organic Eggs, Crispy Fried Corn Tortilla Chips, Pulled Chicken, Pulled Barbacoa, Salsa Roja, Salsa Verde, Queso Fresco

AVOCADO TOAST STATION 31

Chef Attendant Optional 525 / 3 hours

All Toasts on Grilled Rustic Bread (Select 2)

Lemon - Garlic, Baby Kale, Radish
Everything Seasoning - Arugula, Feta, Cherry Tomatoes
Smoked Trout - Lime, Dill, Pickled Onion
Hard Cooked Egg - Crispy Prosciutto, Citrus Vinaigrette

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PLATED BREAKFAST

TABLESIDE ORANGE JUICE & COFFE, TEA SERVICE
FOR THE TABLE, ASSORTED PASTRIES, FRUIT PRESERVES, LOCAL BUTTER

CONTINENTAL

Fresh Fruit Cup - Mint
Yogurt Parfait - House Made Granola, Berries
52

RUSSIAN HILL

Fresh Fruit Cup - Mint
Scrambled Eggs, Herb Roasted Potatoes, Oven Dried Roma Tomato, Bacon or Sausage
72

THE MARINA

Fresh Fruit Cup - Mint
Dungeness Crab, Spinach & Mushroom Frittata, Oven Dried Roma Tomato, Breakfast Potatoes, Bacon or Sausage
80

BOXED BREAKFAST

GRAB & GO

Coffee & Tea Station
Individual Orange Juice, Individual Plain Greek Yogurt, Whole Fruit, Blueberry Muffin
52

BUILD YOUR OWN BOX

INCLUDES GRAB & GO + SELECT ONE OF THE FOLLOWING HOT ITEMS

Breakfast Burrito - Scrambled Eggs, Bacon, Cheddar, Potatoes, Salsa Roja
Breakfast Burrito - Scrambled Eggs, Black Beans, Salsa Verde
Breakfast Sandwich - Bacon, Egg, Cheddar, Croissant
Breakfast Sandwich - Over Hard Eggs, Sausage Patty, American Cheese, English Muffin
Impossible Sausage Patty +2
72

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THEMED COFFEE BREAKS

INCLUDES FRESHLY BREWED COFFEE, DECAF, AND TEA STATION

ALL BREAKS ARE PRICED AT 30 MINUTES EACH

CABLE CAR CLASSIC

Oatmeal Raisin Cookies, Double Chocolate Chip
Cookies, Honey Lavender Madeleines, Shortbread
Cookies
40

MASON STREET JUICE BAR

Select 3
Beet - Carrot, Lemon, Cayenne
Green Juice - Apple, Celery, Kale, Ginger
Coconut - Cucumber, Mint
Pineapple - Turmeric, Ginger
Pomegranate - Orange, Spinach
Individual Crudit  Cups - Celery, Carrot, Bell
Pepper, Ranch, Hummus
46

DONUT BREAK

Classic Glazed Donut, Maple Glazed,
Mini Donut Holes,
Canned Ritual Cold Brew
44

MARIN HEADLAND TRAIL MIX

Build Your Own: Almonds, Peanuts, Cashews,
M&Ms, Shredded Coconut, Golden Raisins,
Pumpkin Seeds, Cocoa Nibs
40

FEEL GOOD BREAK

Products from Local, Minority-Owned Businesses
Wildwonder - Probiotic Sparkling Drink in Guava
Rose & Strawberry Passion
JamBars - Organic Artisan Energy Bar in Musical
Mango & Jammin Jazzleberry
Spirit Almond - Japanese Style Dry Roasted
46

CRUNCH TIME

Tortilla Chips, Potato Chips, Vegetable Sticks,
Guacamole, Onion Dip, Roasted Pepper Hummus
42

MEDITERRANEAN BREEZE

Pita, Hummus, Cucumber Dill Tzatziki, Baba
Ghanoush, Baby Gem Lettuce Bites, Feta, Kalamata
Olives, Tomatoes
42

MISSION DISTRICT

Churros - Chocolate Dipping Sauce
Jicama & Watermelon Cup - Lime & Tajin
Seasonal Agua Fresca
44

CINEMA CONCESSIONS

Traditional Popcorn, White Cheddar Popcorn,
Assorted Candy Bars, Assorted Soft Drinks
40

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A-LA-CARTE BREAK ITEMS

BEVERAGES

Coffee	185 / Gallon
Decaf	185 / Gallon
Hot Tea	185 / Gallon
Lemonade	146 / Gallon
Ice Tea	156 / Gallon
Evian Still Water	11 Each
Evian Sparkling Water	11 Each
Bottled Juices	10 Each
Soft Drinks	11 Each
Flavored Sparkling Water	12 Each
Bottled Pressed Juices	12 Each
Red Bull	14 Each
Ritual Canned Coffee	14 Each
Wildwonder Probiotic	14 Each
Coconut Water	11 Each
Infused Water - Citrus & Berry, Watermelon & Rosemary, Cucumber & Mint	104 / Gallon

SNACKS

Oatmeal Raisin, Chocolate Chip, Snickerdoodle - Vegan Cookies +4	89 / Dozen
Double Chocolate Chip Brownies, Fig Bars, Blondies	89 / Dozen
Assorted Breakfast Pastries, Croissants, Danishes, Muffins	94 / Dozen
Almond Pistachio Biscotti - Dipped in Dark & White Chocolate	86 / Dozen
Chocolate Dipped Strawberries	86 / Dozen
Assorted French Macarons	86 / Dozen
Fresh Fruit Skewers - Yogurt Honey Dipping Sauce	102 / Dozen
Sliced & Cubed Seasonal Fruit Display	24 / Person
Warm Jumbo Pretzels, Cheese Sauces, Mustard	132 / Dozen
Seasonal Whole Fruit	7 Each
Organic Butter & Sea Salt Popcorn	18 Each
Fiscalini Cheddar & Meyer Lemon Popcorn	18 Each
Assorted JamBars - Organic Artisan Energy Bar	10 Each
Individual Kettle Chips	10 Each
Individual Spirit Almond - Japanese Style Dry Roasted	10 Each
Individual Candy Bars	9 Each

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A-LA-CARTE BREAK ITEMS

EXECUTIVE MEETING SNACKS

24 / PERSON

Individual Snack Duo Set At Each Place Setting For Meeting

(Max 30 Guests)

Includes Bottle Of Evian

Select 1 Sweet & 1 Salty Below

SWEET

Pâte De Fruit

Rice Crispy Treats Dipped in Chocolate

Cocoa Dusted Meringues

Honey Madeleines

Caramel Popcorn

Dark Chocolate Almond Bark

SALTY

Spiced Marcona Almonds

Salt & Vinegar Fingerling Potato Chips

Rosemary & Lavender Roasted Cashews

Citrus Marinated Olives

Crispy Spiced Chickpeas

Buffalo Popcorn

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LUNCH BUFFET

Keeping in mind our sustainable practices, we encourage you to select the lunch menu to the designated day by offering a discount

Menus selected by day of week is priced at 112 per person
Menus selected for non-day of week is priced at 117 per person

ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAF, AND TEA STATION

MONDAY: LET'S CIAO

SOUP

Minestrone - Garlic Bread

SALADS

Mixed Baby Lettuces - Roasted Peppers, Oven Dried Tomatoes, Olives, Pecorino, Red Wine Vinaigrette
Caprese Salad - Cherry Tomatoes, Mozzarella, Basil, Olive Oil, Balsamic

ENTRÉES

Roasted Whole Chicken - Lemon, Rosemary
Seared Salmon Puttanesca - Plum Tomatoes, Capers, Olives, Roasted Garlic
Cavatappi Pasta - Pesto, Mushrooms, Kale, Parmesan
Oven Roasted Italian Vegetables - Zucchini, Yellow Squash, Eggplant, Broccolini

DESSERT

Mini Tiramisu
Pistachio Cannoli

TUESDAY: LA COCINA

SOUP

Tortilla Soup - Chips & Salsa

SALADS

Mixed Baby Lettuces - Black Beans, Tomato, Cucumber, Crispy Tortilla, Citrus Vinaigrette
Jicama & Watermelon - Queso Fresco, Poblano Vinaigrette

ENTRÉES

Carne Asada - Grilled Marinated Skirt Steak
Braised Pulled Chicken - Chipotle, Cilantro
Black Bean Enchiladas - Jack Cheese, Enchilada Sauce
Mexican Rice & Charro Beans
Pico de Gallo, Roasted Tomato Salsa, Queso Fresco, Flour & Corn Tortillas

DESSERT

Mexican Flan
Tres Leches Cake

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WEDNESDAY: CALIFORNIA DREAMIN'

SOUP

California Coastal Chowder - Herb Focaccia

SALADS

Mixed Baby Lettuces - Candied Pecans, Pecorino, Dried Cranberries, Champagne Vinaigrette
Roasted Beets - Goat Cheese Crumbles, Arugula, Toasted Almonds, Fines Herbs, Apple Cider Vinaigrette

ENTRÉES

California Sea Bass - Spinach, Fennel, Mushrooms, Saffron Tomato Broth
Grilled Chicken Piccata - Lemon, Capers, Swiss Chard
Gnocchi - Roasted Mushrooms, Baby Kale
Maple & Herb Roasted Market Vegetables

DESSERT

Seasonal Fruit Tarts
Lemon Poppy Seed Cupcakes - Cream Cheese Frosting

THURSDAY: OMAKASE

SOUP

Miso Soup

SALADS

Mixed Baby Lettuces - Cucumbers, Pickled Carrots, Scallions, Red Onion, Ginger Soy Vinaigrette
Cold Soba Noodle Salad - Edamame, Shredded Red Cabbage, Red Bell Pepper, Cilantro, Sesame Seed Vinaigrette

ENTRÉES

Miso Sake Salmon
Chicken Teriyaki
Egg Fried Rice - Scallions
Vegetable Stir Fry - Broccoli, Cauliflower, Snap Peas, Onions, Bell Peppers

DESSERT

Yuzu Tart
Matcha Green Tea Cookies

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FRIDAY: CLASSIC COMFORT

SOUP

Corn Chowder

SALADS

Iceberg Salad - Bacon, Point Reyes Blue Cheese, Tomatoes, Scallions, Cucumbers, House Made Ranch
Yukon Gold Potato Salad - Whole Grain Mustard, Onions, Fine Herbs, Red Wine Vinegar

ENTRÉES

Pan Seared Halibut - Lemon, Capers
Buttermilk Fried Chicken - Herb Crust
Macaroni & Cheese
Crispy Brussel Sprouts - Almonds, Mustard Vinaigrette

DESSERT

Apple Crisp
Berry Cobbler

SALAD BAR - BUILD YOUR OWN

112 per person

BASE

Mixed Greens
Quinoa Tabbouleh

PROTEIN

Grilled Salmon
Herb Roasted Chicken

TOPPINGS

Black Beans, Garbanzo Beans, Roasted Corn, Cherry Tomatoes, Cucumbers, Carrots, Kalamata Olives, Sunflower Seeds, Candied Pecans, Roasted Beets, Thick Cut Bacon Bits, Blue Cheese, Goat Cheese, Shaved Parmesan

DRESSING

Champagne Vinaigrette, Ranch, Balsamic Vinaigrette, Citrus Honey Vinaigrette

DESSERT

Fruit Tart
Chocolate Caramel Brownie

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DELI SANDWICH BUFFET

ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAF, AND TEA STATION

96

SOUP (Select 1)

Rustic Chicken Soup
Creamy Tomato Bisque
Coastal Clam Chowder

SALADS (Select 2)

Classic Caesar - Shaved Parmesan, Herb Croutons
Yukon Gold Potato Salad - Whole Grain Mustard, Onions, Fine Herbs, Red Wine Vinegar
Mixed Baby Lettuces - Scallions, Cherry Tomatoes, Carrots, Cucumbers, House Made Ranch
Greek Salad - Tomato, Cucumber, Feta, Crispy Chickpeas, Kalamata Olives, Oregano, Sherry Vinaigrette

SANDWICHES (Select 3)

Grilled Chicken - Hot House Tomatoes, Bibb Lettuce, Herb Aioli, Sourdough
Curried Chicken Salad Wrap - Raisins, Granny Smith Apples, Arugula, Spinach Wrap
Smoked Diestel Turkey - Bacon, Caramelized Onions, Swiss Cheese, Dijonaise, Croissant
Niman Ham - Marin French Brie, Arugula, Whole Grain Mustard, Baguette
Italian - Assorted Framani Cured Meats, Shredded Lettuce, Provolone, Pepperoncini, Basil Aioli, Ciabatta
Classic Reuben - Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Rye
House Roast Beef - Gruyère, Pepperoncini, Butter Lettuce, Horseradish Mayo, Sourdough
Albacore Tuna Salad - Hot House Tomatoes, Whole Grain
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Grilled Vegetable Wrap - Quinoa, Arugula, Preserved Lemon Artichoke Spread
Avocado Sandwich - Arugula, Pickled Red Onions, Nine Grain Bread
Portabella Mushroom - Arugula, Pickled Red Onions, Poblano Hummus, Ciabatta

DESSERT

House Baked Cookies
Brownies
Cookie Bars

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BOXED LUNCHES

ALL BOXED LUNCHES INCLUDE:

SEASONAL WHOLE FRUIT, BAG OF KETTLE CHIPS, INDIVIDUAL JUICE, SODA OR WATER, CHOCOLATE CHIP COOKIE

95

Select 3

SANDWICHES

Grilled Chicken - Hot House Tomatoes, Bibb Lettuce, Herb Aioli, Sourdough

Smoked Diestel Turkey - Bacon, Caramelized Onions, Swiss Cheese, Dijonaise, Croissant

Niman Ham - Marin French Brie, Arugula, Whole Grain Mustard, Baguette

House Roast Beef - Gruyère, Pepperoncini, Butter Lettuce, Horseradish Mayo, Sourdough

WRAPS

Grilled Chicken Caesar Wrap - Romaine, Avocado, Caesar Dressing, Spinach Tortilla

Buffalo Chicken Wrap - Blue Cheese Dressing, Flour Tortilla

Grilled Vegetable Wrap - Quinoa, Arugula, Preserved Lemon Artichoke Spread

SALADS

Farro Salad - Garbanzo Beans, Sweet Potatoes, Wild Arugula, Toasted Pepitas, Ancho Vinaigrette

Thai Beef Salad - Mixed Greens, Shaved Cucumbers, Shredded Carrot, Cilantro, Mint, Ginger Soy Vinaigrette

Maple Glazed Salmon Salad - Baby Lacinato Kale, Quinoa, Radish, Cucumber, Cherry Tomato, Sherry Vinaigrette

Grilled Chicken Caesar Salad - Shaved Parmesan, Herb Croutons

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PLATED LUNCH

Menu priced at the higher entrée price for the entire guest count

Maximum 3 entrée offerings per meal (includes vegetarian option) and counts must be provided at least 72 hours in advance

PLATED LUNCHEON PRICING INCLUDES ASSORTED ROLLS, ONE SOUP OR SALAD, ONE ENTRÉE, ONE DESSERT WITH FRESHLY BREWED COFFEE, DECAF, AND TEA.

BEEF 93 | CHICKEN 91 | FISH 91 | VEGETARIAN 88

SOUP

Corn Chowder - Crispy Corn Bread
Potato Leek - Crispy Leek
Mushroom Cappuccino - Toasted Brioche

SALAD

Classic Caesar - Shaved Parmesan, Herb Croutons
Panzanella - Tomatoes, Little Gem Lettuce, Sourdough Croutons, Balsamic Vinaigrette
Heirloom Tomato - Ciliegine Mozzarella, Arugula, Basil Pistou, Balsamic Reduction
Farm Green Salad - Baby Lettuce, Radish, Cucumber, Dill, Plumped Dried Cherries, Citrus Honey Vinaigrette
Baby Iceberg Wedge - Point Reyes Blue Cheese, Cherry Tomatoes, Thick Cut Bacon Bits, House Ranch

ENTRÉE

Grilled Flat Iron Steak - Pommes Purée, Grilled Asparagus, Patty Pan Squash, Baby Turnip, Red Wine Jus

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Grilled Mary's Chicken Breast - Mushroom Risotto, Roasted Maitake Mushrooms, Grilled Heirloom Carrots, Natural Jus
Oven Roasted Mary's Chicken - Olive Oil Smashed Red Potatoes, Charred Broccolini, Heirloom Sweet Pepper, Caramelized Cipollini Onion, Chicken Jus

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Grilled Sea Bass - Creamy Polenta, Baby Fennel, Rappini, Baby Zucchini, Sauce Vierge
Blackened Salmon - Quinoa Pilaf, Braised Kale & Corn Succotash, Sweet Baby Peppers, Roasted Red Pepper Vinaigrette

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Mushroom Ravioli - Hen Of The Woods Mushrooms, Confit Garlic Cream
Grilled Cauliflower Steak - Crispy Gnocchi, Asparagus Tips, Baby Squash, Pearl Onions, Maple Sherry Reduction

DESSERT

Chocolate Espresso Tart - Espresso Cream, Salted Caramel
Flourless Chocolate Cake - Espresso Anglaise, Toffee Crunch
Passion Fruit Cheesecake - White Chocolate Whipped Ganache, Graham Crumble, Fresh Strawberries
Raspberry Crème Mousse Brûlée - Crème Brûlée Ganache, Raspberry Jam, Dried Meringue

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HORS D'OEUVRES

ALL HORS D'OEUVRES ARE TRAY PASSED
130 Per Dozen

HOT

Spanakopita - Tzatziki
Brie & Almond Fritter
Mushroom Arancini - Basil Aioli
Gruyère Grilled Cheese
Black Bean Empanada - Chimichurri
Crispy Vegetable Spring Roll
Macaroni & Cheese Fritters
Mushroom Phyllo Tart - Ricotta
~
Grilled Chicken Satay - Preserved Citrus Salsa Verde
~
Crab Cake - Remoulade
Crunchy Shrimp Roll - Sweet Chili Sauce
~
Bacon Wrapped Scallops
~
Bacon Wrapped California Dates
~
Mini Beef Wellington - Dijonnaise
Szechuan Beef Satay - Chili Lime

COLD

Dried Fig & Goat Cheese
Whipped Feta Profiterole - Local Honey, Cracked Black Pepper
Olive Bruschetta - Olive Oil, Crostini, Fried Parsley
Classic Bruschetta - Basil Purée, Marinated Tomatoes, Ciliegine Mozzarella, Balsamic Reduction
Compressed Watermelon - Jicama, Tajin, Lime
Classic Deviled Eggs
~
Poached Jumbo Shrimp - Cocktail Sauce
Hamachi Poke - Seaweed Cone
Spicy Tuna - Crispy Wonton
Smoked Salmon Rilette - Bagel Chip, Crème Fraîche, Chives, Pickled Red Onions
~
Seared Beef Tenderloin Crostini - Point Reyes Blue Cheese Mousse

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Fairmont
SAN FRANCISCO

RECEPTION STATIONS

ALL RECEPTION STATIONS, MINIMUM OF 25 GUESTS

NOB HILL CHEESE BOARD

Assorted Northern California and Imported Cheeses, Macerated Apricots, Fig Jam, Spiced Marcona Almonds,
Artisan Bread

38

“JARCUTERIE”

Charcuterie in a Jar - Assorted Local Charcuterie, Citrus Marinated Olives, Mustards, Pickled Vegetables, Artisan
Breads

32

CHARCUTERIE & CHEESE

Seasonal Selection of Northern California Charcuteries & Cheeses, Seasonal & Dried Fruits, Spiced Marcona
Almonds, Citrus Marinated Olives, Fig Jam, Whole Grain Mustard, Grilled Raisin Fennel Baguette

46

MEDITERRANEAN MEZZE

Grilled Vegetables, Marinated Artichokes, Sundried Tomatoes, Red Pepper Dip, Marinated Olives, Dolmas, Tzatziki,
Hummus, Baba Ghanoush, Olive Oil, Pita & Crisps

40

SLIDER STATION

Beef Slider - American, Pimenton Aioli
Fried Chicken Slider - Remoulade, Pickles
Barbeque Pulled Pork Slider - Cabbage Slaw
Mushroom Slider - Fontina, Roasted Garlic Aioli

46

FARMER’S MARKET

Seasonal Display of Raw and Cooked Vegetables, Hummus, House Made Ranch, Romesco Sauce and Green
Goddess Dressing

32

SUSHI BAR

6 Dozen Minimum

Select From Tuna, Shrimp, Salmon, Yellowtail, Spicy Tuna Rolls, California Rolls
Pickled Ginger, Wasabi, Soy Sauce

148 / Dozen

CHINESE DIM SUM

6 Dozen Minimum

Select From Chicken Pot Stickers, Vegetable Spring Rolls, Chicken Shu Mai, BBQ Port Bun, Vegetable Pot Sticker,
Shrimp Har Gow

Sriracha, Sambal, Spicy Chinese Mustard, Soy Sauce

132 / Dozen

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RECEPTION STATIONS

ALL RECEPTION STATIONS, MINIMUM OF 25 GUESTS

DESSERT STATION

Select 3 for 32 | Select 5 for 48

Mini Opera Cakes
Red Velvet Cupcake Bites - Cream Cheese Icing
Brownie Bites - Dark Chocolate Ganache, Sprinkles
Almond Tart - Espresso Ganache
Mini Eclairs
Mini Pistachio Cheesecake
Honey Lavender Panna Cotta - Honey Comb
Berry Crumble

LATE NIGHT SNACKS

Six Dozen Minimum Per Event

Beef Slider - American, Pimenton Aioli
130 / Dozen

Gruyère Grilled Cheese
130 / Dozen

Fried Chicken Slider - Remoulade, Pickles
132 / Dozen

Chocolate Chip Cookies
89 / Dozen

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LIVE ACTION RECEPTION STATIONS

ALL RECEPTION STATIONS, MINIMUM OF 25 GUESTS

PASTA STATION

Chef Attendant Optional 525 / 3 Hours

Rigatoni Bolognese - Shaved Parmesan (Impossible Vegan Bolognese +2)

Three Cheese Ravioli - Spinach, Tomato, Pine Nuts, Pesto Cream Sauce

Herb Gnocchi - Roasted Squash, Kale, Mushrooms, Olive Oil, Lemon Pecorino

Cacio e Pepe - Cavatappi, Parmesan, Cracked Black Pepper (Add Parmesan Wheel +1,500)

46

GUACAMOLE STATION

Chef Attendant Optional 525 / 3 Hours

Hand Made Guacamole in Traditional Molcajetes

House Made Tortilla Chips - Lime, Chili, Salt

36

BYO BAO

Chef Attendant Optional 525 / 3 Hours

Steam Buns - Asian Pickles, Hoisin, Sriracha Aioli, Cilantro, Jalapeno

Pork Belly - Hoisin Glaze, Sesame Seeds

Korean Fried Chicken - Gochujang

Braised Shiitake Mushrooms - Dashi, Scallions

Crispy Tofu - Soy Glaze

48

MASHED POTATO BAR

Chef Attendant Optional 525 / 3 Hours

Mashed Potatoes - Scallions, Sour Cream, Shredded Cheese

Braised Short Rib - Bordelaise Sauce

Foraged Mushroom - Pearl Onions

Bay Scallop & Shrimp - Pernod Cream

44

CAVIAR STATION

Chef Attendant Required 525 / 3 Hours

Golden Osetra, Keluga, Trout Roe Caviar

Accoutrements - Bellini, Potato Chips, Chives, Crème Fraîche, Grated Egg

75

BUTCHER'S BLOCK

Chef Attendant Required 525 / 3 Hours

Whole Peppered Beef Tenderloin - Horseradish, Jus 45

Diestel Turkey Breast - Cranberry Chutney, Gravy 39

Slow Roasted NY Strip Steak - Green Peppercorn Sauce 44

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Fairmont
SAN FRANCISCO

BUILD YOUR OWN STREETS OF SAN FRANCISCO

TAKE A TOUR THROUGH SAN FRANCISCO'S NEIGHBORHOODS BY SELECTING A MINIMUM OF 3 STATIONS

FERRY BUILDING

Seasonal Selection of Northern California Charcuteries & Cheeses - Dried Fruits, Spiced Marcona Almonds, Fig Jam,
Whole Grain Mustard, Citrus Marinated Olives, Grilled Raisin Fennel Baguette
Display of Raw and Cooked Vegetables - Hummus, House Made Ranch, Romesco Sauce, Green Goddess Dressing
Assorted French Macarons
50

FISHERMAN'S WHARF

Oyster Shucker Attendant Optional 525 / 3 Hours

Raw Bar - Oysters, Jumbo Poached Prawns, Cracked Dungeness Crab
Accoutrements - Cocktail Sauce, Horseradish, Lemon Aioli, Lemon Wedges
Ghirardelli Chocolate Brownie Bites
64

CHINATOWN

Fried Rice Chef Attendant Optional 525 / 3 Hours

Dim Sum - Chicken Pot Stickers, Vegetable Spring Rolls, Chicken Siu Mai, Pork Steam Buns, Shrimp Har Gow
Sriracha, Hot Mustard, Chili Paste, Soy Sauce
Build Your Own Fried Rice Station - Chicken, Tofu, Wok-Fried Jasmine Rice & Vegetables, Egg, Scallions,
Sriracha, Sambal, Soy Sauce, Hoisin Sauce
Egg Tarts
56

JAPAN TOWN

Sushi Chef Attendant Optional 575 / 3 Hours

Build Your Own Poke Bowl - Sesame Soy Tuna, Grilled Chicken Teriyaki, Steamed Rice, Mixed Greens, Seaweed
Salad, Edamame, Pickled Carrot & Daikon, Furikake, Toasted Sesame Seeds, Sriracha Aioli, Poke Soy Sauce
Assorted Sushi - Tuna, Shrimp, Salmon, Yellowtail, Spicy Tuna Rolls, California Rolls, Pickled Ginger, Wasabi, Soy
Sauce
Blueberry Yuzu Tart
68

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BUILD YOUR OWN STREETS OF SAN FRANCISCO

TAKE A TOUR THROUGH SAN FRANCISCO'S NEIGHBORHOODS BY SELECTING A MINIMUM OF 3 STATIONS

MISSION DISTRICT

Beef Barbacoa, Chicken Adobo, Mushroom Fajitas
Warm Flour and Corn Tortillas - Pico de Gallo, Roasted Tomato Salsa, Avocado Crema, Onion, Cilantro, Queso Fresco
Cinnamon Churros - Chocolate & Caramel Sauce
56

NORTH BEACH

Mason Jar Caesar Salad - Shaved Parmesan, Herb Croutons
Pork & Ricotta Meatballs - Marinara, Cavatappi Pasta (Impossible Vegan Bolognese +2)
Carpaccio - Sliced Beef, Crispy Capers, Arugula, Parmesan
Pistachio Cannoli - Mascarpone
58

NOB HILL

Carving Station Chef Attendant Required 525 / 3 Hours

Roasted Angus New York Strip - Maple Glazed Carrots, Red Wine Jus
Cider Brined Diestel Turkey Breast - Turkey Gravy
Rosemary Fingerling Potatoes
Mini Caramel Cheesecakes
60

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DINNER BUFFET

ALL DINNER BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAF, AND TEA STATION

170

SOUP & SALAD (Select 3)

Cream of Mushroom Soup
California Coastal Chowder
Tomato Bisque

~

Mixed Baby Lettuces - Roasted Red Peppers, Oven Dried Tomatoes, Olives, Pecorino, Red Wine Vinaigrette
Spinach - Goat Cheese, Dried Cherries, Shaved Red Onion, Sherry Vinaigrette
Arugula - Cucumbers, Cherry Tomatoes, Candied Pecans, Grated Parmesan, Lemon Honey Vinaigrette
Quinoa Tabbouleh - Parsley, Cherry Tomatoes, Cucumbers, Lemon, Olive Oil
Farro Salad - Garbanzo Beans, Sweet Potatoes, Wild Arugula, Toasted Pepitas, Ancho Vinaigrette

ENTRÉES (Select 2 - +16 for additional selection)

Beef Short Rib Ragout - Mushrooms, Roasted Pearl Onions, Carrots, Red Wine Jus
Grilled Mary's Chicken Breast - Caramelized Onions, Swiss Chard, Lemon Chicken Jus
Grilled Pork Chops - Wilted Kale, Whole Grain Mustard Sauce
Seared California Sea Bass - Fennel Salad, Lemon Caper Sauce
Grilled Salmon - Braised Greens, Cherry Tomatoes, Roasted Tomato Vinaigrette

SIDES (Select 3)

Yukon Gold Mashed Potatoes
Herb Roasted Fingerlings
Olive Oil Mashed Potatoes - Herbs
Creamy Polenta
Herb Roasted Root Vegetable Medley
Grilled Broccolini - Garlic, Chili Flakes, Lemon
Crispy Brussel Sprouts - Pancetta
Sautéed Green Beans - Silvered Almonds, Brown Butter

DESSERT (Select 2)

Pecan Tart
Chocolate Caramel Tart
Mini Opera Cake
Mini Assorted Cheesecake
Mango Passionfruit Mousse
Vanilla Bean Panna Cotta - Macerated Berries

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SAN FRANCISCO

PLATED DINNER

Menu priced at the higher entrée price for the entire guest count
Maximum 3 entrée offerings per meal (includes vegetarian option) and counts must be provided at least 72 hours in advance

PLATED DINNER PRICING 3 COURSE MINIMUM INCLUDES ASSORTED ROLLS AND FRESHLY BREWED COFFEE, DECAF, AND TEA.

STARTERS

Fairmont Classic Crab Cake - Frisée, Remoulade, Grilled Lemon
Seared Scallop - Corn Purée, Charred Corn, Tarragon Buerre Blanc
Tuna Tartar - Avocado Purée, Pickled Red Onions, Crispy Quinoa, Mustard Vinaigrette
Maple Glazed Pork Belly - Cabbage Apple Slaw, Pickled Mustard Seeds
52

SOUP

Dungeness Crab & Cauliflower - Snipped Chives
Roasted Butternut Squash - Crème Fraîche, Candied Pepitas, Pumpkin Seed Oil
Mushroom Cappuccino - Toasted Brioche
Lobster Bisque en Croûte - Buttery Pastry +4
36

SALAD

Heirloom Tomato & Arugula - Oven Dried Tomatoes, Basil Pistou, Balsamic Reduction
Butter Leaf Wedge - House Made Ranch, Crispy Bacon, Radish, Cucumber, Bay Blue Cheese, Pickled Red Onions
Arugula - Prosciutto, Grilled Pears, Melted Brie Crouton, Toasted Almonds, Fig Balsamic Vinaigrette
Classic Caesar - Shaved Parmesan, Herb Croutons
Roasted Beets - Beet Chips, Pickled Beets, Whipped Goat Cheese, Toasted Walnuts, Mâche Greens, Pepperpress, Citrus Emulsion
Mixed Baby Lettuces - Shared Fennel, Plumped Golden Raisins, Manchego Cheese, Crisp Lavash, Champagne Vinaigrette
38

INTERMEZZOS

Passion Fruit & Coconut Sorbet - Toasted Coconut
Meyer Lemon Sorbet - Candied Lemons
Apricot Chardonnay
White Peach Champagne
20

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ENTRÉES

Searched Fillet - Potato Pavé, Grilled Asparagus, Oven Roasted Cipollini, Wild Mushrooms, Truffle Jus 98

Grilled NY Strip Steak - Parmesan Potato Pie, Roasted Carrots, Roasted Shallots, King Trumpet Mushrooms, Peppercorn Sauce 96

Overnight Braised Short Rib - Cauliflower Purée, Crispy Brussel Sprouts, Baby Squashes, Gremolata 96

~

Oven Roasted Mary's Chicken Breast - Duck Fat Roasted Potatoes, Grilled Broccolini, Chicken Jus 90

Herb Roasted Mary's Chicken Breast - Risotto Cake, Swiss Chard, Spaghetti Squash, Sage Brown Butter 90

Cumin Roasted Chicken Breast - Israeli Couscous, Apricots, Olives, Preserved Lemons, Smoked Tomato Dressing 90

~

Searched Salmon - Carrot Purée, Herb Gnocchi, Mushrooms, Asparagus Tips, Lemon Butter 90

Bourbon Glazed Sea Bass - Salt Crusted New Potatoes, Maple Baby Vegetables, Tarragon Cream Sauce 90

Oven Roasted Cod - Herb Crust, Sundried Tomato Polenta, Rappini, Romanesco, Grilled Citrus, Brown Butter Vinaigrette 90

~

Mushroom Risotto - Asparagus Tips, Grilled Maitake Mushrooms, Sage, Grated Parmesan 78

Stuffed Seasonal Squash - Chickpeas, Spinach, Gruyère, Herb Crust, Grilled Broccolini 78

Grilled Cauliflower Steak - Cauliflower Purée, Braised Lentils, Olive Oil Glazed Vegetables, Maple-Sherry Reduction 78

CHEESE

Chef's Selection Artisan Cheese Course - Grilled Grapes, Brandied Apricots, Mustard Fruits,
Marcona Almond Brittle, Rosemary Toast

28

DESSERT

Vanilla Bean Panna Cotta - Macerated Berries, Meringue, Red Wine Syrup

Flourless Chocolate Cake - Espresso Anglaise, Toffee Crunch

Strawberry Cheesecake - Strawberry Coulis, Fruit Dusted White Chocolate

Chocolate Pistachio Dome - Raspberries, Candied Pistachios

Lemon Pound Cake - Lemon Curd, Raspberry Sauce, Whipped Cream

Dulce de Leche Brownie Cake - Toasted Coconut, Dulce de Leche Mousse, Vanilla Crèmeux

32

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