



ARGONAUT™  
A NOBLE HOUSE HOTEL

• CATERING •  
MENU

breakfast



# breakfast table

INCLUDES SERVICE FOR ONE (1) HOUR, FRESHLY SQUEEZED ORANGE & GRAPEFRUIT JUICES, REGULAR & DECAFFEINATED COFFEES, AND A SELECTION OF HOT TEAS.

## PIER 39 CONTINENTAL

\$35 per person

breakfast pastries & croissants

sweet butter, fruit preserves

seasonal fresh fruit & berries

## FORT MASON

\$40 per person

breakfast pastries & croissants

sweet butter, fruit preserves

seasonal fresh fruit & berries

sliced sourdough baguette

cured meats & cheeses

hard-boiled eggs

## POWELL & HYDE

\$45 per person

breakfast pastries & croissants

sweet butter, fruit preserves

seasonal fresh fruit & berries

scrambled eggs

jack & cheddar cheeses

applewood-smoked bacon

pork or chicken sausage

breakfast potatoes

## WEST WHARF

\$50 per person

breakfast pastries & croissants

sweet butter, fruit preserves

seasonal fresh fruit & berries

build-your-own parfait station

granola, berries, greek yogurt, honey

pancakes

maple syrup

scrambled eggs

jack & cheddar cheeses

applewood-smoked bacon

pork or chicken sausage

breakfast potatoes

# breakfast sandwiches, etc.

MINIMUM ORDER OF A DOZEN PER SELECTION.

## breakfast burrito

\$15 each

scrambled eggs, spanish chorizo, cheddar cheese, black beans, bell peppers, roasted red chile salsa

## avocado toast

\$16 each

scrambled eggs, watercress, watermelon radish

## the classic muffin

\$12 each

scrambled eggs, cheddar cheese

## pork sausage & cheese muffin

\$14 each

scrambled eggs, pepper jack cheese

## black forest ham & swiss croissant

\$13 each

scrambled eggs



# action station

ACTION STATION REQUIRES A CHEF ATTENDANT AT \$175 FOR UP TO TWO (2) HOURS.  
MINIMUM OF 20 GUESTS.

## made-to-order omelets

\$20 per person

whole eggs, egg whites, ham, bacon, spinach, tomato, mushrooms,  
green chile, onion, peppers, cheddar, swiss, pepper jack

## enhancements

### steel cut oats

\$10 each

raisins, nuts, brown sugar, milk

### individual parfait cups

\$10 each

granola, seasonal berries, greek yogurt

### assorted individual yogurts

\$5 each

### assorted bagels

\$8 each

plain & flavored cream cheeses

### assorted cold cereal

\$5 each

### applewood-smoked bacon

\$6 each

### pork sausage

\$6 each

### chicken sausage

\$6 each

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# plated breakfast

INCLUDES SERVICE FOR ONE (1) HOUR, FRESHLY SQUEEZED ORANGE & GRAPEFRUIT JUICES, REGULAR & DECAFFEINATED COFFEES, AND A SELECTION OF HOT TEAS. CHEF'S CHOICE VEGETARIAN OPTION AVAILABLE.

## all-american breakfast

\$38 per person

scrambled eggs, breakfast potatoes  
applewood-smoked bacon, chicken sausage or pork sausage  
sourdough or wheat toast

## breakfast burrito

\$38 per person

scrambled eggs, spanish chorizo, cheddar cheese,  
black beans, bell peppers, roasted red chile salsa,  
crispy red potatoes

## eggs benedict

\$40 per person

poached egg, canadian bacon, hollandaise,  
english muffin, crispy red potatoes

## oscar benedict

\$40 per person

poached egg, crab cake, cheese sauce,  
english muffin, crispy red potatoes

*Choose 2 plated meals for additional \$10 per guest*

## GRAB & GO

easy-to-carry container, cutlery, napkins

## breakfast

\$28 per person

seasonal fresh fruit, granola bar, flavored yogurt, orange juice  
croissant, danish or muffin

breaks



# morning

INCLUDES SERVICE FOR ONE (1) HOUR.

## GOLDEN GATE TRAIL

\$23 per person

sweet • crispy apple fritters  
caramel sauce, vanilla sauce

salty • blend-your-own trail mix  
dried fruits, nuts, seeds

healthy • individual parfait cups  
granola, seasonal fruit, greek yogurt

## SWEET SAILING

\$22 per person

sweet • cinnamon-sugar doughnuts

salty • assorted energy bars

healthy • mixed berries smoothies

## SANDBAR

\$22 per person

sweet • cinnamon rolls

salty • assorted artisanal cheeses  
grapes, seasonal berries, dried fruit, water crackers

healthy • individual citrus-marinated  
fruit & berries

## SNACK ENHANCEMENTS

seasonal whole fruit  
\$5 each

flavored croissants  
\$60 per dozen

assorted energy bars  
\$72 per dozen

homemade cinnamon-sugar & glazed donuts  
\$60 per dozen

individual yogurts  
\$5 per person

individual parfait cups  
\$10 per person  
granola, seasonal fruit, greek yogurt

blend-your-own trail mix  
\$8 per person  
dried fruits, nuts, seeds



# afternoon

INCLUDES SERVICE FOR ONE (1) HOUR.

## FIESTA SHIPPER

\$28 per person

sweet • sugar & cinnamon-coated churros  
vanilla sauce, chocolate sauce

salty • warm corn tortilla chips  
nacho cheese sauce, fire-roasted salsa, guacamole, sour cream

healthy • seasonal whole fruit

## ANCHOR

\$24 per person

sweet • freshly baked cookies

salty • homemade pigs in a blanket

healthy • seasonal fruit skewers  
vanilla bean yogurt

## STARBOARD

\$30 per person

sweet • chef's selection of gourmet cupcakes

salty • baked giant pretzels  
three-cheese dipping sauce  
yellow, honey & dijon mustards

healthy • roasted red pepper hummus  
pita chips, baby carrots, cucumber, celery sticks

## ARGONAUT ICE CREAM CART

\$35 per person

requires a chef attendant at \$175 for up to two (2) hours.  
minimum of 20 guests.

vanilla ice cream, chocolate ice cream, chocolate chip cookies,  
rich fudge brownies, chocolate sauce, caramel sauce,  
strawberry sauce, toasted nuts, sprinkles, whipped cream

## SNACK ENHANCEMENTS

seasonal whole fruit  
\$5 each

freshly baked cookies  
\$53 per dozen

gourmet brownies, cheesecake,  
lemon bars & blondies  
\$58 per dozen

chef's selection of gourmet cupcakes  
\$60 per dozen

assorted candy bars  
\$53 per dozen

individual bags of chips & pretzels  
\$6 each

## BEVERAGE ENHANCEMENTS

zoka coffee  
\$110 per gallon

hot tea  
\$110 per gallon

iced tea, lemonade or fruit punch  
\$90 per gallon

fresh orange or grapefruit juice  
\$40 per carafe

cranberry, vegetable or tomato juice  
\$40 per carafe

whole, 2%, skim, almond or soy milk  
\$45 per carafe

assorted soft drinks, fiji water,  
san pellegrino  
\$6 each

coconut water, iced tea,  
bottled juice, flavored water  
\$7 each

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lunch



# chilled lunch table

INCLUDES TABLESIDE SERVICE FOR ONE (1) HOUR, REGULAR & DECAFFEINATED COFFEES,  
AND A SELECTION OF HOT TEAS.

## HYDE STREET DELI

\$48 per person

### field greens salad

cherry tomatoes, cucumber, raspberry vinaigrette

### creamy vegetable slaw

### tomato-basil soup

### sandwich bar

whole wheat, white & sourdough breads  
sliced sirloin of beef, oven-roasted turkey breast, black forest ham  
swiss, cheddar & provolone cheeses  
vine-ripe tomato, red onion, lettuce  
dijon mustard, mayonnaise

### assorted cookies

### raspberry cheesecake

## THE EMBARCADERO

\$54 per person

### baby spinach & arugula salad

raspberries, toasted almonds, white balsamic dressing

### yukon gold potato salad

onion, chive dressing

### orzo pasta salad

roasted vegetables, sun-dried tomato vinaigrette

### meat lover's sandwich

black forest ham, salami, prosciutto, roasted peppers, bibb lettuce,  
provolone cheese, extra virgin olive oil, balsamic vinegar, baguette

### smoked turkey blt sandwich

bacon, lettuce, tomato, wheat bread

### caprese sandwich

mozzarella cheese, heirloom tomato, arugula, basil pesto,  
focaccia bread

### blueberry cheesecake

### tiramisu

## FERRY BUILDING MARKET

\$58 per person

### crab & corn chowder

bacon

### assorted artisanal breads

creamy butter

### roasted fingerling potato salad

champagne vinaigrette

### mediterranean pasta salad

feta cheese, roasted tomato vinaigrette

### garden spring mix

chopped romaine, leafy spinach  
toy box tomatoes, cucumber, carrot  
egg, shaved parmesan, croutons  
grilled flank steak, herb-marinated chicken  
herb dressing, caesar dressing, balsamic vinaigrette

### additional proteins • \$10 each

seared coriander-crusted tuna  
poached shrimp

### éclairs

### fruit tarts

# hot lunch table

INCLUDES SERVICE FOR ONE (1) HOUR, REGULAR & DECAFFEINATED COFFEES,  
AND A SELECTION OF HOT TEAS. CHEF'S CHOICE VEGETARIAN OPTION AVAILABLE.

## MISSION STREET

\$56 per person

### tortilla soup

sour cream, fried tortilla strips

### mexican chopped salad

roasted corn, black beans, olives, roasted peppers,  
chipotle ranch dressing

### roasted chile & lime chicken

### grilled chipotle-marinated flank steak

### build-your-own soft tacos

shredded lettuce, cheddar & jack cheeses, tomato, olives, jalapeños,  
sour cream, roasted tomato salsa, salsa verde, queso dip, flour tortillas

### baja rice

### refried beans

### cinnamon-sugar churros

vanilla sauce, chocolate sauce

### tres leches cake

## NORTH BEACH

\$58 per person

### mixed green salad

pepperoncinis, sliced onion, garbanzo beans, cucumber, tomato,  
parmesan cheese, balsamic vinaigrette

### tomato & mozzarella salad

basil vinaigrette

### chicken piccata

lemon-caper sauce

### penne pasta

roasted vegetables, pesto alfredo sauce

### sautéed italian sausage

peppers, onion, sweet & spicy marinara

### roasted seasonal vegetables

### toasted herb focaccia bread

### tiramisu

### cannoli

## GRANT STREET

\$56 per person

### crab & corn egg drop soup

### vermicelli noodle salad

peppers, cilantro, onions, soy dressing

### asian chopped salad

mixed greens, carrot, onion, cucumber, red peppers,  
crispy wontons, sesame vinaigrette

### orange chicken

### wok-fried beef & broccoli

### vegetable fried rice

scallions

### mango tapioca

### fortune cookie

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# chilled plated lunch

TWO (2) COURSES INCLUDES FRESHLY BAKED ROLLS, REGULAR & DECAFFEINATED COFFEES, AND A SELECTION OF HOT TEAS. CHEF'S CHOICE VEGETARIAN OPTION.

## wedge salad

\$33 per person

boston lettuce, grilled chicken breast, pancetta, toy box tomatoes, diced egg, crumbled blue cheese, croutons, blue cheese dressing

## spinach & jumbo shrimp salad

\$39 per person

roasted sweet corn, black beans, roasted peppers, cilantro-lime vinaigrette

## kansas city flat iron steak salad

\$39 per person

mixed greens, house-cured tomatoes, manchego cheese, garlic croutons, bbq ranch dressing

## knife & fork caesar salad

\$35 per person

chopped romaine, grilled basil-marinated chicken, fire-roasted red peppers, kalamata olives, parmesan cheese, croutons, classic dressing

## burrata cheese & heirloom tomato salad

\$28 per person

arugula, pine nuts, balsamic reduction, basil vinaigrette

*Choose 2 plated meals for an additional \$10 per guest*

## SWEETS

### cheesecake

lemon sauce

### apple tart

caramel sauce, vanilla sauce

### fruit tart

crème anglaise

### carrot cake

### traditional chocolate cake

# hot plated lunch

THREE(3) COURSES INCLUDES FRESHLY BAKED ROLLS, REGULAR & DECAFFEINATED COFFEES, AND A SELECTION OF HOT TEAS. MAXIMUM THREE (3) SELECTIONS PER COURSE. CHEF'S CHOICE VEGETARIAN OPTION.

## SALADS

### **greek**

mediterranean greens, cucumber, heirloom tomato, kalamata olives, aged feta, white balsamic-lemon vinaigrette

### **caesar**

romaine heart spears, shaved parmesan cheese, croutons, classic dressing

### **california**

assorted mixed greens, herb goat cheese, cherry tomatoes, toasted pistachios, champagne vinaigrette

### **wedge**

bibb lettuce, bacon, heirloom cherry tomatoes, radish, carrot, crumbled blue cheese, gorgonzola cheese dressing

### **caprese**

arugula, vine-ripe tomato, mozzarella cheese, balsamic drizzle, basil vinaigrette

## MAINS

### **braised short rib**

\$58 per person

mashed potatoes, honey-glazed carrots, red wine sauce

### **macadamia nut-crusted mahi mahi**

\$52 per person

roasted purple potatoes, summer vegetables, miso beurre blanc

### **grilled salmon**

\$52 per person

mushroom & asparagus risotto, lemon-butter sauce

### **basil-marinated stuffed chicken breast**

\$48 per person

prosciutto, fontina cheese, spinach, potato gnocchi, mushroom demi-glace

### **mesquite-grilled flat iron steak**

\$53 per person

chipotle-cheddar cheese mashed potatoes, roasted peppers, seasonal vegetables, black bean & corn relish

### **roasted vegetable linguini**

\$42 per person

pesto

*Choose 2 mains for an additional \$15 per guest.*

## SWEETS

### **cheesecake**

lemon sauce

### **apple tart**

caramel sauce, vanilla sauce

### **fruit tart**

crème anglaise

### **carrot cake**

### **traditional chocolate cake**

## ENHANCEMENTS

### **tomato-basil soup**

\$8 per person

### **vegetable minestrone**

\$8 per person

### **crab & corn chowder**

\$8 per person

### **new england clam chowder**

\$8 per person

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# grab & go

EASY-TO-CARRY CONTAINER, CUTLERY, NAPKINSCHIPS, VEGETABLE PASTA SALAD, WHOLE FRESH FRUIT, GOURMET COOKIE, BOTTLED WATER. MINIMUM OF A DOZEN PER SELECTION.

## italian sandwich

\$45 per person

salami, prosciutto, provolone cheese, red leaf lettuce, vine-ripe tomato, shaved red onion, pepperoncinis, olive oil, balsamic vinegar, ciabatta roll

## chicken breast sandwich

\$45 per person

red leaf lettuce, vine-ripe tomato, grilled red onion, basil pesto, focaccia bread

## turkey blt

\$45 per person

applewood-smoked bacon, red leaf lettuce, vine-ripe tomato, herb mayonnaise, wheat bread

## roasted vegetable wrap

\$42 per person

sun-dried tomato pesto, spinach tortilla

reception





# reception

20 PIECES MINIMUM ORDER PER SELECTION. SERVED TRAY-PASSED OR BUFFET-STYLE.

## COLD CANAPÉS

\$8 per piece

garlic hummus  
bagel chip

cherry tomato, mozzarella & basil skewer

brie wedge  
fig compote, toast

tomato bruschetta  
manchego cheese

ahi tuna tacos

cocktail shrimp

poached prawn tostada

smoked salmon toast

prosciutto-wrapped asparagus

thai beef salad  
cucumber cups

## HOT CANAPÉS

\$9 per piece

vegetable spring rolls  
sweet chile sauce

coconut shrimp skewer

crab cake  
spicy aioli

chicken empanada

chicken & waffle  
spicy maple syrup

bacon-wrapped dates  
herb goat cheese, vermont maple syrup

pigs in a blanket  
yellow mustard

beef satay  
peanut sauce

mini beef wellington

# reception table

20 PERSON MINIMUM.

## ARGONAUT CHOWDER CART & SALADS

\$35 per person

chowder cart requires a chef attendant at \$175 per station for two (2) hours.

### SOUPS

select two.

tomato-basil

vegetable minestrone

crab & corn chowder

new england clam chowder

### INDIVIDUAL COMPOSED SALADS

select one.

#### boston bibb

roasted squash, house-cured tomato, candied walnuts,  
blue cheese, brown sugar vinaigrette

#### caprese salad

arugula, vine-ripe tomato, buffalo mozzarella, balsamic drizzle,  
basil vinaigrette

#### caesar

chopped romaine, roasted red peppers, shaved parmesan cheese,  
croutons, classic dressing

### sliders station

\$105 per dozen

minimum dozen per order.

all-american burger

fried buttermilk chicken

beer-battered fish

### chicken tenders & wings

\$70 per dozen

### wing options

choice of teriyaki or mild buffalo  
celery & carrot sticks  
ranch, blue cheese

### tender options

honey mustard, bbq sauce, buffalo sauce

### tacos & nachos

\$34 per person

chile-lime chicken, ancho chile-beef machaca  
shredded cheeses  
homemade queso, guacamole, red salsa, sour cream  
green onions, jalapeños, lettuce, tomato  
warm flour & corn tortillas, fried tortilla chips

# carving station

CARVING STATION REQUIRES A CHEF ATTENDANT AT \$175 PER STATION FOR TWO (2) HOURS.

## **citrus & salt-crusted whole salmon**

\$425 per station  
rice pilaf, basil aioli

## **citrus-brined turkey breast**

\$375 per station  
mashed potatoes, cranberry & orange chutney, chive aioli

## **honey-glazed ham**

\$300 per station  
sweet potato mash, honey mustard, dinner rolls

## **peppercorn-crusted beef tenderloin**

\$530 per station  
fingerling potatoes, roasted tomato aioli, au jus, dinner rolls

## **herb-marinated new york strip loin**

\$510 per station  
roasted potatoes, red wine demi-glace  
*serves 20 persons*

## **BEVERAGE ENHANCEMENTS**

### **zoka coffee**

\$110 per gallon

### **regular & decaffeinated hot tea**

\$110 per gallon

### **iced tea, lemonade or fruit punch**

\$90 per gallon

### **fresh orange or grapefruit juice**

\$40 per carafe

### **cranberry, vegetable or tomato juice**

\$40 per carafe

### **whole, 2%, skim, almond or soy milk**

\$45 per carafe

### **assorted soft drinks, fiji water, san pellegrino**

\$6 each

### **coconut water, iced tea, bottled juice, flavored water**

\$7 each

## **ENHANCEMENTS**

### **domestic & imported cheese display**

\$18 per person  
grapes, dried fruit, crackers, sliced french bread

### **seasonal fresh fruit & mixed berries display**

\$12 per person

### **antipasto display**

\$24 per person  
cured meats, imported & domestic cheeses, grilled vegetables, olives, extra virgin olive oil, sliced baguette

### **crudité display**

\$12 per person  
seasonal vegetables, french onion dip, ranch dressing, 1000 island dressing

### **warm spinach & artichoke dip display**

\$17 per person  
sun-dried tomato, crispy pita chips, sliced baguette

### **roasted pepper hummus display**

\$15 per person  
baked pita chips

### **crispy tortilla chips display**

\$16 per person  
queso dip, guacamole, fire-roasted salsa, sour cream

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# bbq grill by the courtyard

BBQ STATION REQUIRES A CHEF ATTENDANT AT \$175 PER STATION FOR TWO (2) HOURS.  
STATION ONLY AVAILABLE IN THE COURTYARD.

## BARBEQUE FAVORITES

### baby back ribs

\$100 per dozen

citrus bbq sauce

### all-american hamburger sliders

\$105 per dozen

### bratwurst or frankfurter

\$95 per dozen

hoagie roll

## SEAFOOD ON THE GRILL

### grilled whole prawn skewers

\$110 per dozen

### grilled oysters

\$110 per dozen

### grilled scallops on the half shell

\$110 per dozen

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dinner



# dinner table

INCLUDES TABLESIDE SERVICE FOR 90 MINUTES, REGULAR & DECAFFEINATED COFFEES,  
AND SELECTED HOT TEAS.

## TORINO TABLE

\$110 per person

**arugula & baby spinach salad**  
garlic-parmesan croutons, sweet pepper vinaigrette

**grilled california artichoke salad**  
roasted peppers, cucumber, feta cheese, olives, cipollini onion

**antipasto display**  
cured meats, imported & domestic cheeses, grilled vegetables,  
olives, extra virgin olive oil, sliced baguette

**seafood scampi linguini**  
clams, mussels, shrimp, extra virgin olive oil, white wine,  
caramelized garlic & shallots

**chicken parmesan**  
fresh mozzarella & locatelli cheeses, house-made tomato sauce

**grilled new york steak pizzaiola**  
caramelized onions, tomatoes, roasted peppers, red wine sauce

fruit tarts

fudge-bottom cheesecake

## COUNTRY TABLE

\$90 per person

**mixed green salad**  
tomato, cucumber, balsamic vinaigrette

**mixed melon salad**  
toasted pistachios, mint, sea salt, orange-ginger dressing

**seven-layer dip**  
crispy tortilla chips

**slow-roasted pork ribs**  
citrus bbq sauce

**rosemary chicken**  
madeira jus

**cowboy fries**  
wedge cut potatoes, parmesan cheese, green onions, truffle oil

sweet cream-poached corn cobbettes

new york cheesecake

carrot cake

## CANNERY TABLE

\$120 per person

**baby frisée & arugula salad**  
dried cranberries, pistachios, champagne vinaigrette

**orzo pasta salad**  
roasted vegetables, tomato vinaigrette

**pan-seared salmon**  
herb & citrus butter

**stuffed chicken breast**  
goat cheese, spinach, parmesan polenta, chive-cream sauce

**herb-roasted beef tenderloin**  
truffle demi-glace

mashed potatoes

roasted summer vegetables

warm bread pudding

chocolate cake

## SOUP ENHANCEMENTS

**tomato-basil**  
\$8 per person

**vegetable minestrone**  
\$8 per person

**crab & corn chowder**  
\$8 per person

**new england clam chowder**  
\$8 per person

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# plated three-course dinner

INCLUDES FRESHLY BAKED ROLLS, CREAMERY BUTTER, REGULAR & DECAFFEINATED COFFEES, AND A SELECTION OF HOT TEAS. MAXIMUM THREE (3) SELECTIONS PER COURSE. CHEF'S CHOICE VEGETARIAN OPTION.

## SALADS

### caprese

arugula, vine-ripe tomato, buffalo mozzarella, balsamic drizzle, basil vinaigrette

### wedge

bibb lettuce, bacon, heirloom cherry tomatoes, radish, carrot, crumbled blue cheese, gorgonzola cheese dressing

### anjou pear

arugula, candied walnuts, blue cheese, champagne vinaigrette

### caesar

romaine heart spears, shaved parmesan cheese, croutons, classic dressing

## MAINS

### pan-seared pacific salmon

\$65 per person

mushroom risotto, asparagus, herb beurre blanc

### chicken marsala

\$65 per person

wild mushroom ragout, herb mashed potatoes, roasted vegetables, marsala jus

### surf & turf

\$95 per person

herb-roasted jumbo shrimp, grilled beef tenderloin, mashed potatoes, truffle sauce, herb-butter sauce

### pan-seared filet mignon

\$74 per person

roasted potatoes, peppercorn sauce

### vegetable wellington

\$60 per person

mashed potatoes, roasted tomato-cream sauce

*Choose 2 mains for an additional \$15 per guest.*

## SWEETS

### new york cheesecake

lemon sauce

### fruit tart

crème anglaise

### apple tart

caramel sauce, vanilla sauce

### carrot cake

### traditional chocolate cake

bar





# hosted & cash consumption bar

	hosted	cash
domestic beer	\$7 each	\$8 each
premium & imported beer	\$8 each	\$9 each
house wine	\$10 each	\$11 each
house brand liquor	\$12 each	\$13 each
premium brand liquor	\$14 each	\$15 each
imperial brand liquor	\$16 each	\$17 each
cordial (upon request only)	\$13 each	\$14 each
house sparkling wine	\$12 each	\$13 each
soft drinks & bottled water	\$6 each	\$7 each

# hourly bar package

	one	two	three	four
beer, wine, soda, juice	\$22	\$32	\$42	\$52
house brand	\$26	\$36	\$46	\$56
premium brand	\$29	\$41	\$53	\$65
imperial brand	\$32	\$46	\$60	\$74

*Full wine & liquor list available upon request*

# wine list

## SPARKLING

### champagne

nicolas feuillatte brut, chouilly, france \$80

### champagne

veuve-clicquot brut, reims, france \$115

### prosecco

mionetto brut, treviso, italy \$42

### sparkling

chandon rosé brut, california \$48

## WHITE

### chardonnay

drumheller, columbia valley, washington \$42

### chardonnay

meiomi, tri-county, california \$46

### chardonnay

two vines, columbia valley, washington \$40

### pinot grigio

alto vento, venezie, italy \$42

### riesling

saint m, pfalz, germany \$42

### sauvignon blanc

justin, central coast, california \$42

### sauvignon blanc

kim crawford, marlborough, new zealand \$54

## PINK

### rosé

gerard bertrand "cote des roses", languedoc, france \$44

## RED

### cabernet sauvignon

drumheller, columbia valley, washington \$42

### cabernet sauvignon

robert mondavi, napa valley, california \$68

### cabernet sauvignon

two vines, columbia valley, washington \$40

### cabernet sauvignon

seven falls, wahluk slope, washington \$46

### malbec

terrazas "altos del plata", mendoza, argentina \$42

### malbec

terrazas "reserva", mendoza, argentina \$64

### merlot

tangley oaks, napa valley, california \$46

### pinot noir

böen, russian river valley, california \$54

### pinot noir

elouan, oregon \$54

### pinot noir

patz & hall, sonoma coast, california \$55

### zinfandel

beran, sonoma county, california \$46