

Marines' Memorial Club & Hotel Catering Menus



Gracious hospitality. Dynamic programs. Historic mission.

Important Event Information

The Marines' Memorial Association, a non-profit Veterans organization, exists to provide a living memorial honoring all veterans who serve honorably, remembering and honoring the service and sacrifices of those who have gone before, educating the public about those sacrifices, and providing services to those who continue to serve. Your patronage of this unique and historic venue, the Marines' Memorial Club & Hotel, assists the association in the fulfillment of this mission.

Service Charge & Tax

All food & beverage, rentals, labor charges, and fees are subject to 20% service charge and 8.75% state sales tax (++) . Room Rental Fees are subject to 14% sales tax. Please note, San Francisco County requires service charge be taxed. Sales taxes subject to change without notice.

Final Guarantee

MMC must receive the final guarantee by 12 noon no less than 7 business days prior to the event date. In the absence of a guarantee, the number of anticipated attendees given at the time of booking will serve as the guarantee. The final guarantee is not subject to reduction and charges will be made accordingly.

Day of Labor Charges

Any requests for day-of change to set up will result in fees as dictated by the Banquet Department. You are required to approve your final floor plan one week prior to your event date.

Corkage Fees

Corkage fees will be applied to each bottle received by the MMC Catering Department in accordance with MMC Catering Department's Corkage Wine Policy. The corkage fee applied to each 750 ml bottle is \$20++.

Box Storage & Handling

MMC is happy to accept and facilitate the delivery of event packages in accordance with our Shipping Instructions. Due to limited storage space, we request that packages arrive no earlier than 48 hours prior to your event. Packages will be assessed the following fees: Box Storage at \$5.00 +tax per day and Box Handling at \$ 10.00+tax per box. Charges will be added to your event order.

Deposits

A deposit as determined by your Sales Manager is due upon signing the contract in order to hold function space on a definite basis. 25% of the total projected balance is due one month prior to the event date. Final payment of the balance is due 7 business days prior, at the time the final guarantee is provided.

Prices do not reflect 20% Service Charge and 8.75% Tax.

ALL DAY MEETING PACKAGES

SMALL MEETING PACKAGE

(10 - 25 people)

\$50.00 Per Person

Early Morning

Fresh Orange Juice, Grapefruit Juice,
Assorted Danish, Muffins, Croissants, Scones, Fruit Preserves, Butter
Starbucks Coffee Service, Hot Cocoa, Tazo Teas

Mid-Morning Refresh

Starbucks Coffee Service, Hot Cocoa, Tazo Teas

Mid Afternoon Break

Assortment of Cookies and Brownies
Selection of Sodas and Mineral Water,
Starbucks Coffee Service, Tazo Teas

Audio Visual Equipment:

Presentation Screen
Audio Visual Cart with Power and Cables

THE DAILY

(10 Person Minimum)

\$70.00 Per Person

Early Morning

Fresh Orange Juice, Grapefruit Juice,
Assorted Danish, Muffins, Croissants, Scones, Fruit Preserves, Butter
Starbucks Coffee Service, Hot Cocoa, Tazo Teas

Mid-Morning Refresh

Starbucks Coffee Service, Hot Cocoa, Tazo Teas

Market Deli Buffet

Garden Green Salad, Mustard Dill Red Skin Potato Salad,
Assortment of Breads, Cheddar, Jack, Swiss Cheeses,
Sliced Turkey, Ham, Roast Beef, Mortadella, Salami,
Lettuce, Tomato, Onions and Pickles,
Water, Iced Tea, Lemonade
Assorted Mini Pastries

\$5.00 Additional Per Person

Chicken Salad, Tuna Salad, Egg Salad or Grilled Vegetables

Mid Afternoon Break

Assortment of Cookies and Brownies
Selection of Sodas and Mineral Water,
Starbucks Coffee Service, Tazo Teas

Prices do not reflect 20% Service Charge and 8.75% Tax.

THE DAILY DELUXE

(25 Person Minimum)

\$80.00 Per Person

The Executive

Fresh Orange Juice, Grapefruit Juice,
Shelled Hard Boiled Eggs, Fresh Sliced Seasonal Fruit,
Assorted Breakfast Breads, Pastries, Scones, Fruit Preserves, Butter
Starbucks Coffee Service, Hot Cocoa, Tazo Teas

Mid-Morning Refresh

Starbucks Coffee Service, Hot Cocoa, Tazo Teas

Sandwich Boards Buffet

Choice of One: Beef Chili or Curried Vegetable Soup

Choice of Two:

| | |
|----------------------------|--|
| Mustard Dill Potato Salad | Roasted Vegetable Salad |
| Pasta Primavera with Pesto | Caesar Salad |
| Cole Slaw | Mixed Green Salad |
| Fresh Fruit Salad | Lentil Salad with Mint and Feta Cheese |

Choice of Two:

Turkey, Bacon, Lettuce and Tomato on Wheat Bread
Tuna Salad with Lettuce and Tomato on a Rustic Round
Grilled Vegetables and Baby Spinach on Focaccia
Roast Beef with Horseradish and Brie with Red Onions and Watercress on French Baguette
Grilled Chicken, Fontina Cheese, Roasted Peppers, Tomato, Caesar Dressed Baby Greens on Focaccia
Ham, Salami, Mortadella, Fontina Cheese, Pickled Peppers, Lettuce, Tomato, on Focaccia
Asian Chicken Wrap with Teriyaki Chicken, Lettuce, Carrots, and Cilantro in a Spinach Tortilla
Grilled Eggplant, Zucchini, Portabella Mushroom, Sun Dried Tomato and Hummus in a Spinach Tortilla

Chef's Choice Dessert

Afternoon Break

Choice of One:

| | |
|----------------------|-----------------------|
| Mid Afternoon | Fiesta Time |
| Spa Health Break | Golden Gate Park |
| The Ball Game | Chocoholic's Delight |
| "The Munchies" Break | Jump Start P.M. Break |

Afternoon Break Descriptions listed on Page 8

Prices do not reflect 20% Service Charge and 8.75% Tax.

THE UNION SQUARE

(35 Person Minimum)

\$95.00 Per Person

The Chairman

Fresh Orange Juice, Grapefruit Juice,
Assorted Breakfast Breads, Pastries, Scones,
Shelled Hard Boiled Eggs, Fresh Sliced Seasonal Fruit,
Smoked Salmon with Mini Bagels, Plain and Herb Cream Cheese,
Hot Oatmeal with Dried Fruit, Candied Walnuts, Brown Sugar, Cinnamon & Low Fat Milk,
Individual Fruit Yogurts, Fruit Preserves, Butter, Starbucks Coffee Service, Hot Cocoa, Tazo Teas

Mid-Morning Refresh

Starbucks Coffee Service, Hot Cocoa, Tazo Teas

Buffet Lunch

Choice of One:

South of the Border Buffet

Corn and Black Bean Salad with Cumin Vinaigrette
Jicama, Mango, and Cilantro Salad
Shrimp and Scallop Ceviche
Soft Taco Station with Chicken Mole, Pork Carnitas,
Corn and Flour Tortillas, Condiments
Spanish Rice
Dulce de Leche Cake, Mexican Wedding Cookies,
Lemon Tarts

Little Italy Buffet

Caesar Salad with Shaved Parmesan
Tomato and Fresh Mozzarella Salad
with a Balsamic Reduction
Chicken Marsala
Sausage and Peppers
Cheese Tortellini with Pesto
Focaccia
Tiramisu, Cannoli, Biscotti

Wine Country Buffet

Mixed Sonoma Field Greens with Roasted Mushrooms,
Shaved Parmesan and Balsamic Vinaigrette
Grilled Seasonal Vegetable Display
Salmon Poached in a Tomato, Fennel Broth
with Clams and Mussels
Grilled Chicken on Baby Kale with
an Olive, Caper, Fig and Almond Tapenade
Sweet Corn Polenta, Assorted Rolls
Fresh Fruit Tarts, Macaroons, Assorted Mousse Duets

Pacific Rim Buffet

Noodle Salad with Peanut, Hoisin Dressing,
Baby Spinach Salad with Ginger Vinaigrette,
Mangos, and Jicama,
Miso Sea Bass with Pickled Vegetables
Roast Five-Spice Chicken
Pork Fried Rice, Stir-Fried Vegetables,
Coconut Macaroons and Fresh Fruit Tarts

Mediterranean Buffet

Lentil Salad with Mint and Feta Cheese
Grilled Spicy Eggplant
Dolmas, Hummus, Olives, and Pita Bread
Moroccan Chicken
Grilled Sword Fish with Preserved Lemon,
Cilantro, and Tomato
Saffron CousCous
Baklava, Chocolate Dipped Strawberries, Biscotti

Monterey Bay Buffet

Artichoke & Baby Spinach Salad
Strawberry and Melon Salad
with Poppy Seed, Almond Dressing
Grilled Chicken with Avocado, Jack Cheese and Salsa
Fried Calamari, Steak with Scampi Butter
Roasted Baby Potatoes with Garlic & Rosemary
Grilled Asparagus
Chocolate Truffles, Assorted Mini Tarts
and Assorted Mousse Duets

Prices do not reflect 20% Service Charge and 8.75% Tax.

AFTERNOON BREAK

Choice of One:

| | |
|----------------------|-----------------------|
| Mid Afternoon | Fiesta Time |
| Spa Health Break | Golden Gate Park |
| The Ball Game | Chocoholic's Delight |
| "The Munchies" Break | Jump Start P.M. Break |

Afternoon Break Descriptions listed on Page 8

MORNING CONFERENCE BREAKS

10 Person Minimum
Prices are Per Person

Early Morning

Fresh Orange Juice, Grapefruit Juice,
Assorted Danish, Muffins, Croissants,
Scones, Fruit Preserves, Butter
Starbucks Coffee Service, Hot Cocoa, Tazo Teas
\$23.00

The Executive

Fresh Orange Juice, Grapefruit Juice,
Shelled Hard Boiled Eggs, Fresh Sliced Seasonal Fruit,
Assorted Breakfast Breads, Pastries, Scones,
Fruit Preserves and Butter
Starbucks Coffee Service, Hot Cocoa, Tazo Teas
\$27.00

The Chairman

Fresh Orange Juice, Grapefruit Juice,
Assorted Breakfast Breads, Pastries, Fruit Preserves and
Butter, Fresh Sliced Seasonal Fruit,
Individual Fruit Yogurts, Shelled Hard Boiled Eggs,
Smoked Salmon with Mini Bagels, Plain and Herb
Cream Cheese,
Hot Oatmeal with Dried Fruit, Candied Walnuts,
Brown Sugar, Cinnamon & Low Fat Milk,
Starbucks Coffee Service, Hot Cocoa, Tazo Teas
\$38.00

Prices do not reflect 20% Service Charge and 8.75% Tax.

MORNING A LA CARTE

| | |
|--|----------------------|
| Starbucks Coffee | \$95.00 per 1 gallon |
| Starbucks Decaf | \$95.00 per 1 gallon |
| Hot Water with Tazo Teas and Hot Cocoa | \$95.00 per 1 gallon |
| 1 Round of Coffee Refresh Per Person | \$6.00 |
| 2 Rounds of Coffee Refresh Per Person | \$10.00 |
| 3 Rounds of Coffee Refresh Per Person | \$14.00 |
| Keurig Cups | \$6.50 |
| Juices: Fresh Orange, Grapefruit, Apple, Tomato, Cranberry | \$6.00 |
| Soft Drinks, Mineral or Spring Water | \$4.00 |
| Coconut Water | \$5.00 |
| Starbucks Frappuccino | \$6.00 |
| Iced Tea and Lemonade | \$5.00 |
| Breakfast Breads: Banana Nut, Carrot, Apple, Poppy Seed | \$7.00 |
| Pastries: Danish, Croissants, Scones, Muffins | \$7.00 |
| Bagels with Cream Cheese | \$7.00 |
| Bagels with Cream Cheese and Smoked Salmon with Accoutrements | \$12.00 |
| Fresh Sliced Seasonal Fruit | \$7.00 |
| Individual Yogurt | \$7.00 |
| Granola Bars, Power Bars, Nutri-grain Bars | \$4.00 |
| Breakfast Burritos (25 minimum) | \$7.00 |

Prices do not reflect 20% Service Charge and 8.75% Tax.

AFTERNOON CONFERENCE BREAKS

10 Person Minimum
Prices are Per Person

Mid Afternoon

Assortment of Cookies and Brownies
Selection of Sodas and Mineral Water,
Starbucks Coffee Service, Tazo Teas
\$22.00

Spa Health Break

Assorted Granola Bars, Power Bars,
Multi Grain Bars, Assorted Yogurts
Fresh Sliced Seasonal Fruit, Trail Mix and Nuts,
Assorted Sodas, Coconut Water,
and Mineral Waters,
Starbucks Coffee Service, Tazo Teas
\$24.00

The Ball Game

Individual Bags of Chips, Popcorn, Caramel Corn,
Peanuts, Hot Soft Pretzels with Mustard
Assorted Sodas and Mineral Waters, Starbucks
Coffee Service, and Tazo Teas
\$24.00

"The Munchies" Break

Mini Candy Bars, Mixed Nuts, Pretzels,
Tortilla Chips with Guacamole,
Assorted Sodas and Mineral Waters,
Starbucks Coffee Service, Tazo Teas
\$23.00

Jump Start P.M. Break

Assortment of Cookies and Brownies,
Whole Fresh Fruit, Chocolate Mints
Assorted Sodas, Mineral Waters,
Starbucks Coffee Service, Tazo Teas
\$24.00

Fiesta Time

Tortilla Chips with Salsa and Guacamole,
Chicken Quesadilla Cornucopia, Lemon Bars
Fresh Sliced Seasonal Fruit and Berries,
Assorted Soft Drinks and Mineral Waters,
Starbucks Coffee Service, Tazo Teas
\$27.00

Golden Gate Park

Crudités with Ranch Dressing,
Fruit and Cheese Tray with Crackers,
Whole Grain Mustard, Sliced Salami,
Olives and Baguettes
Assorted Sodas and Mineral Waters,
Starbucks Coffee Service and Tazo Teas
\$27.00

Chocoholic's Delight

Chocolate Chip Cookies, Chocolate Fudge Brownies,
Chocolate Truffles, Chocolate Petit Fours,
Bottled Starbucks Frappuccinos,
Assorted Sodas and Mineral Waters,
Starbucks Coffee Service, Tazo Teas
\$27.00

Afternoon Tea

(25 Person Minimum)
Tea Sandwiches of Turkey Brie and Cranberry,
Smoked Salmon Dill Cream Cheese,
Egg Salad, Curried Chicken Salad
on Assorted Breads,
Apple Bakery Scones with Strawberry Preserves,
Lemon Tarts, Chocolate Petit Fours
Assorted Sodas and Mineral Waters, Starbucks
Coffee Service, and Tazo Teas
\$28.00

Prices do not reflect 20% Service Charge and 8.75% Tax.

AFTERNOON A LA CARTE

| | |
|--|----------------------|
| Starbucks Coffee | \$95.00 per 1 gallon |
| Starbucks Decaf | \$95.00 per 1 gallon |
| Hot Water with Tazo Teas and Hot Cocoa | \$95.00 per 1 gallon |
| 1 Round of Coffee Refresh Per Person | \$6.00 |
| 2 Rounds of Coffee Refresh Per Person | \$10.00 |
| 3 Rounds of Coffee Refresh Per Person | \$14.00 |
| Keurig Cups | \$6.50 |
| Juices: Fresh Orange, Grapefruit, Apple, Tomato, Cranberry | \$6.00 |
| Soft Drinks, Mineral or Spring Water | \$4.00 |
| Coconut Water | \$5.00 |
| Starbucks Frappuccino | \$6.00 |
| Iced Tea and Lemonade | \$5.00 |
| Fresh Sliced Seasonal Fruit | \$7.00 |
| Individual Yogurt | \$7.00 |
| Fresh Cut Seasonal Vegetable Crudités | \$7.00 |
| Granola Bars, Power Bars, Nutri-grain Bars | \$4.00 |
| Bagged Snacks: Kettle Chips, Popcorn, Cracker Jack | \$4.00 |
| Brownies and Cookies | \$7.00 |
| Dessert Bars: Lemon, Caramel Apple, Chocolate Raspberry | \$7.00 |
| Cup Cakes | \$7.00 |
| Ice Cream Bars (30 minutes) | \$8.00 |

Prices do not reflect 20% Service Charge and 8.75% Tax.

BREAKFAST

PLATED BREAKFAST

(25 Person Minimum)

Crissy Field Breakfast

Brioche French Toast topped with Bananas, Walnuts & Maple Syrup,
Served with Chicken Apple Sausage,
Fresh Orange Juice,
Starbucks Coffee Service, Tazo Teas
\$28.00 per Person

Presidio Breakfast

Smoked Salmon on Toasted English Muffin with Scrambled Eggs & Dill Cream
Served with Breakfast Potatoes,
Fresh Orange Juice,
Starbucks Coffee Service, Tazo Teas
\$32.00 Per Person

Golden Gate Breakfast

Fresh Fruit Cup with Vanilla Yogurt,
Scrambled Eggs, House Potatoes,
Chicken Apple Sausage
Served with Assorted Danishes,
Fresh Orange Juice,
Starbucks Coffee Service, Tazo Teas
\$33.00 Per Person

BREAKFAST BUFFET

(25 Person Minimum)

The O'Farrell

Assorted Fresh Baked Breakfast Pastries,
Sliced Seasonal Fresh Fruit,
Scrambled Eggs,
Chicken Apple Sausage,
Breakfast Potatoes,
Fresh Orange Juice,
Starbucks Coffee Service, Tazo Teas
\$38.00 Per Person

The Embarcadero

Assorted Fresh Baked Breakfast Pastries,
Sliced Seasonal Fresh Fruit,
Assorted Fruit Yogurts,
Oatmeal with Raisons & Walnuts,
Scrambled Eggs,
Apple Wood Smoked Bacon,
Cheese Blintzes with Fresh Berries,
Hashed Brown Potatoes,
Fresh Orange Juice,
Starbucks Coffee Service, Tazo Teas
\$44.00 Per Person

The Lombard

Assorted Fresh Baked Breakfast Pastries,
Smoked Salmon Display with Mini Bagels,
Sliced Seasonal Fresh Fruit,
Yogurt & Granola Parfaits,
Eggs Benedict,
Breakfast Potatoes,
Apple Wood Smoked Bacon,
Brioche French Toast with Maple Syrup,
Fresh Orange Juice,
Starbucks Coffee Service, Tazo Teas
\$48.00 Per Person

OMELET STATION

(50 Person Minimum)

\$9.50 Per Person

Made to order omelets with choice of assorted meats, vegetables, & cheeses.*

***Chef's Attendant: \$125.00 Up to 1.5 Hours
\$75.00 Per Additional Hour**

Prices do not reflect 20% Service Charge and 8.75% Tax.

CREATE YOUR BUFFET

(25 Person Minimum)

Prices are Per Person Per Item
Seven Items Per Person Minimum

Fresh Orange Juice

Cranberry Juice

Fresh Grapefruit Juice

Assorted Muffins

Assorted Danishes

Croissants

Banana Nut Bread

Poppy Seed Bread

Date Nut Bread

Buttermilk Pancakes

Scones

Individual Fruit Yogurts

French Toast

Hot Oatmeal

Assorted Cold Cereals

Whole Fresh Fruit

Cottage Cheese

Buttermilk Biscuits with
Country Gravy

Blueberry Pancakes

\$6.00 Per Choice

Starbucks Coffee, Cocoa, Tazo Teas

House Potatoes

Chicken Apple Sausage

Quiche Florentine

Breakfast Burritos

Scrambled Eggs with Ham & Chives

Seasonal Fresh Fruit Salad

Individual Greek Fruit Yogurts

Cheese Blintzes with Fruit Topping

Eggs Benedict

Scrambled Eggs

Eggs Florentine

Assorted Bagels with Cream Cheese

Imported Cheese Platter

Smoked Salmon with Mini Bagels

Grilled Ham

Bacon

Country Sausage Links or Patties

Apple Crepes

\$8.00 Per choice

Prices do not reflect 20% Service Charge and 8.75% Tax.

LUNCH

TWO COURSE LUNCH

(25 Person Minimum)

Includes Bread, Dessert, Iced Tea and Starbucks Coffee Service

Choice of One:

Steak House Salad

Grilled Flat Iron, Romaine and Butter Lettuce

Corn Relish, Fried Onions, with Blue Cheese

\$45.00

Grilled Tuna Nicoise Salad

With Green Beans, Eggs and New Potatoes

On Baby Arugula with Olive Tapenade Dressing

\$40.00

Classic Cobb Salad

With Grilled Chicken, Blue Cheese, Bacon, Avocado, Egg

On Hearts of Romaine, Baby Greens with Poppy Seed Dressing

\$38.00

Classic Caesar Salad

With Garlic Croutons, Shaved Parmesan,

On Hearts of Romaine with Classic Caesar Dressing

\$35.00

with **Grilled Chicken \$38.00**

with **Bay Shrimp \$39.00**

Child's Option

Ages 4 - 12 years

\$25.00 Per Child

Desserts

Choice of one:

Seasonal Fresh Fruit Tart

Pecan Tart

Chocolate Trilogy

Lemon Pound Cake

New York Cheesecake

Pineapple Upside Down Cake

Chocolate Supreme

Apple Tart

Flourless Chocolate Cake

Coconut Mango Passion

With MMC Benziger Chardonnay & Merlot

See your Sales Manager about Upgrades

\$12.00 Per Person

Prices do not reflect 20% Service Charge and 8.75% Tax.

THREE COURSE LUNCH

(25 Person Minimum)

Includes Bread, Salad, Entrée, Dessert, Iced Tea and Starbucks Coffee Service

SALADS

Choice of One:

Mixed Greens with Crumbled Gorgonzola, Cherry Tomatoes and Balsamic Vinaigrette

Baby Arugula with Feta Cheese, Roasted Peppers, Red Onions and Fresh Herb Vinaigrette

Baby Spinach and Romaine with Candied Walnuts, Sliced Pears, Goat Cheese and Sherry Vinaigrette

ENTREES

Choice up to two:

Five Spice Mary's Natural Chicken Breast

Red Miso Sauce, Steamed Jade Pearl Rice,
Pickled Vegetables
\$42.00

Mary's Natural Chicken Breast

With Wild Mushrooms, Fingerling Potatoes,
Baby Kale, Jus and Roasted Garlic Aioli
\$44.00

Dill Crusted Salmon

Whole Grain Mustard Beurre Blanc, Horseradish
Mashed Potatoes, Julienne Vegetables
\$46.00

Seared Filet of Sea Bass

Bay Shrimp and Herb Butter Sauce,
Saffron Orzo Pasta, Asparagus
\$47.00

Coriander and Pepper Crusted Top Sirloin

Roquefort Butter, Duchess Potatoes,
Julienne Vegetables
\$49.00

Horseradish Crusted Filet of Beef

Yukon Gold Mashed Potatoes, Braised Chard
\$49.00

Three Cheese Ravioli

Pesto, Shaved Parmesan, Provencal Vegetables
(Vegetarian)
\$40.00

Vegetarian / Vegan / Gluten Free Options

Ask Sales Manager for menu choices.
\$40.00

Desserts

Choice of one:

Seasonal Fresh Fruit Tart
Pecan Tart
Chocolate Trilogy
Lemon Pound Cake
New York Cheesecake

Pineapple Upside Down Cake
Chocolate Supreme
Apple Tart
Flourless Chocolate Cake
Coconut Mango Passion

With MMC Benziger Chardonnay & Merlot

Ask your Sales Manager about Upgrades
\$12.00 Per Person

Prices do not reflect 20% Service Charge and 8.75% Tax.

SANDWICH BUFFET

Market Deli Lunch Buffet

(10 Person Minimum)

Garden Green Salad, Mustard, Dill Red Skin Potato Salad,
Sliced Turkey, Ham, Roast Beef, Mortadella, Salami,
Cheddar, Jack and Swiss Cheeses,
Assortment of Artisan & Sliced Breads, Lettuce, Tomato, Onions and Pickles,
Assorted Mini Pastries, Iced Tea and Lemonade

\$38.00

Chicken Salad, Tuna Salad, Egg Salad or Grilled Vegetables
\$5.00 additional per person

Sandwich Boards Buffet

(25 Person Minimum)

Choice of One: Beef Chili or Curried Vegetable Soup

Choice of Two:

| | |
|----------------------------|--|
| Mustard Dill Potato Salad | Roasted Vegetable Salad |
| Pasta Primavera with Pesto | Caesar Salad |
| Cole Slaw | Mixed Green Salad |
| Fresh Fruit Salad | Lentil Salad with Mint and Feta Cheese |

Choice of Two:

Turkey, Bacon, Lettuce and Tomato on Wheat Bread
Tuna Salad with Lettuce and Tomato on a Rustic Round
Grilled Vegetables and Baby Spinach on Focaccia
Roast Beef with Horseradish and Brie with Red Onions and Watercress on French Baguette
Grilled Chicken, Fontina, Roasted Peppers, Tomato, Caesar Dressed Baby Greens on Focaccia
Ham, Salami, Mortadella, Fontina, Pickled Peppers, Lettuce, Tomato, on Focaccia
Asian Chicken Wrap with Teriyaki Chicken, Lettuce, Carrots, and Cilantro in a Spinach Tortilla
Veggie Wrap with Grilled Eggplant, Zucchini, Portabella Mushroom, Sun Dried Tomato and Hummus in a Spinach Tortilla

Chef's Choice Dessert

\$45.00

Box Lunch

(25 Person Minimum)

Lunches include Chips, Side Salad (Tortellini Salad, Potato Dill Salad, Pasta Salad, or Cous Cous Salad),
Dessert (House-made Chocolate Chip Cookie, Oatmeal Raisin Cookie, Fudge Brownie, or Whole Fresh Fruit) and Bottled Water

Choice of Two:

Grilled Chicken Breast
With Oven Roasted Tomatoes, Arugula and Pesto
Spread on an Artisan Roll

Virginia Ham and Swiss
with Lettuce and Tomato on a Soft French Roll

Grilled Eggplant
with Fresh Mozzarella and Pesto on Focaccia

Roast Beef and Jack Cheese
With Horseradish infused Mayonnaise, Lettuce, and
Tomato on an Artisan Roll

Turkey Club
with Turkey, Provolone, Bacon, Avocado, Lettuce, and Tomato on Focaccia

\$36.00 Per Person

Prices do not reflect 20% Service Charge and 8.75% Tax.

BUFFETS

(35 Person Minimum)

All Lunch Buffets include Iced Tea and Lemonade.

South Of The Border Buffet

Corn and Black Bean Salad with Cumin Vinaigrette
Jicama, Mango, and Cilantro Salad
Shrimp and Scallop Ceviche
Soft Taco Station with Chicken Mole, Pork Carnitas,
Corn and Flour Torillas, Condiments
Spanish Rice
Dulce de Leche Cake, Mexican Wedding Cookies,
Lemon Tarts
\$51.00

Wine Country Buffet

Mixed Sonoma Field Greens with Roasted Mushrooms,
Shaved Parmesan and Balsamic Vinaigrette
Grilled Seasonal Vegetable Display
Salmon Poached in a Tomato, Fennel Broth
with Clams and Mussels
Grilled Chicken on Baby Kale with
an Olive, Caper, Fig and Almond Tapenade
Sweet Corn Polenta, Assorted Rolls
Fresh Fruit Tarts, Macaroons, Assorted Mousse Duets
\$53.00

Little Italy Buffet

Caesar Salad with Shaved Parmesan
Tomato and Fresh Mozzarella Salad
with a Balsamic Reduction
Chicken Marsala
Sausage and Peppers
Cheese Tortellini with Pesto
Focaccia
Tiramisu, Cannoli, Biscotti
\$53.00

Monterey Bay Buffet

Artichoke & Baby Spinach Salad
Strawberry and Melon Salad
with Poppy Seed, Almond Dressing
Grilled Chicken with Avocado, Jack Cheese and Salsa
Fried Calamari, Steak with Scampi Butter
Roasted Baby Potatoes with Garlic & Rosemary
Grilled Asparagus
Chocolate Truffles, Assorted Mini Tarts
and Assorted Mousse Duets
\$58.00

Pacific Rim Buffet

Noodle Salad with Peanut, Hoisin Dressing,
Baby Spinach Salad with Ginger Vinaigrette,
Mangos, and Jicama,
Miso Sea Bass with Pickled Vegetables
Roast Five-Spice Chicken
Pork Fried Rice, Stir-Fried Vegetables,
Coconut Macaroons and Fresh Fruit Tarts
\$53.00

Mediterranean Buffet

Lentil Salad with Mint and Feta Cheese
Grilled Spicy Eggplant
Dolmas, Hummus, Olives, and Pita Bread
Moroccan Chicken
Grilled Sword Fish with Preserved Lemon,
Cilantro, and Tomato
Saffron CousCous
Baklava, Chocolate Dipped Strawberries, Biscotti
\$53.00

Vegan/Gluten-Free Buffet

Vietnamese Spring Rolls with Cilantro Dipping Sauce
Miso Soup
Moroccan Spiced, Roasted Cauliflower, Carrot and
Raisin Salad
Garden Salad with Miso "Caesar Dressing"
Vegan Mac and "Cheese"
Red Thai Curried Stir Fry Vegetables
Steamed Jade Pearl Rice
Lemon Poppy Seed Cake, Chocolate Truffles
\$50.00

Salad Bar

Seasonal Greens, Romaine, Spinach, Tomatoes,
Cucumbers, Carrots, Artichokes, Corn, Chickpeas,
Croutons, Grilled Chicken Breast, Hard Cooked Eggs,
Bay Shrimp, Blue Cheese, Parmesan, Balsamic Vinaigrette,
Caesar Dressing, Ranch Dressing
\$45.00

***Carving Stations available - Ask Sales Manager for
Details and Pricing.**

Prices do not reflect 20% Service Charge and 8.75% Tax.

HORS D'OEUVRES

Cold Hors D'oeuvres

\$6.00 each

Asparagus and Prosciutto on Crostini

Ginger and Crab Salad in Tortilla

Antipasto Brochette

Deviled Egg with Black Caviar

Fresh Strawberry and Brie

Goat Cheese and Sundried Tomato Tartlet

California Rolls

Peppered Seared Ahi Tuna on White Truffle Polenta

Potato Rounds with Sour Cream and Caviar

Poached Shrimp with Cocktail Sauce

Ratatouille on Potato Rounds

Roasted Eggplant and Olive Tapenade
on Toast Rounds

Seared Ahi Tuna on Rice Cakes with Ginger Aioli

Vegetable Sushi Rolls

Smoked Salmon on Potato Pancakes
with Sour Cream and Caviar

Hot Hors D'oeuvres

\$6.00 each

Bacon wrapped Dates

Jamaican Chicken Skewers with Pineapple Chutney

Chicken Empanada

Brie and Pear Phyllo Pouch

Firecracker Shrimp rolls

Italian Sausage Turnover

Mini Beef Wellington

Mini Reuben with Spicy Mustard

Chicken Potstickers

Moroccan Chicken Phyllo Pouch

Pork and Shrimp Shumai

Scallops Wrapped in Bacon

Tandoori Shrimp

Vegetable Spring Rolls with Plum Sauce

Hot Hors D'Oeuvres:

Minimum of 2 dozen of each hors d'oeuvre must be ordered

Minimum of 3 selections per guest must be ordered.

Cold Hors D'Oeuvres

Must be ordered in increments of 50 pieces.

***Butler Passing Fee: \$125.00 per 50 guests**

Prices do not reflect 20% Service Charge and 8.75% Tax.

SPECIALTY DISPLAYS

Each Serves 50 People

Antipasto Display

Variety of Grilled and Marinated Vegetables,
Sliced Cured Meats, Olives,
Roasted Peppers, Focaccia Squares
\$400

Crudités Display

Selection of Seasonal Garden Vegetables
Served with Ranch Dip
\$275

Fresh Fruit Display

Seasonal Fresh Fruits and Berries
with Honey Yogurt Dipping Sauce
\$275

Cheese Display

Assortment of California and European Cheeses with
Fruits, Nuts, Sliced Baguette and Crackers
\$400

Baked Brie en Croute

Wheel of Brie Filled with Chutney Wrapped in Puff
Pastry and Served Warm with Sliced Baguette
\$250

Whole Poached Salmon Display

Beautifully Displayed and Served with a Cucumber
Dill Sauce, Capers, Onions and Sliced Baguette
\$450

Smoked Salmon Display

Served with Horseradish Cream, Capers,
and Cooked Egg, Red Onion
\$375

Mini Dessert Display

Chocolate Covered Strawberries,
Chocolate Truffles, Petit Fours,
Mini Fruit Tarts and Mini Eclairs
\$450

Shrimp Cocktail

2 Shrimp Per Person
****Large**** Peeled Shrimp Served with
Cocktail Dipping Sauce
\$600

Seafood Bar

1 Piece of Each Per Person
Blue Point Oysters, Crab Claws, Poached Prawns and
Mussels with Cocktail Sauce and Lemons
\$750

Sushi Display

Assortment of Fresh Nigiri and Sushi Rolls
Served with Pickled Ginger and Wasabi
\$750

Tea Sandwiches

Turkey and Cranberry Cream Cheese,
Smoked Salmon Dill Cream Cheese,
Egg Salad, Curried Chicken Salad on Assorted Breads
\$450

Mediterranean Platter

Hummus and Pita Bread, Dolmas,
Assorted Olives and Pickled Peppers
\$325

Lavosh Pinwheel Sandwiches

Assortment of Turkey, Ham, Roast Beef, and Vegetable
Sandwiches on Lavosh Cracker Bread
\$450

Dim Sum Display

1 Piece of Each Per Person
Pork Buns, Chicken Pot Stickers, Pork and Shrimp
Shumai, Vegetable Spring Rolls
\$600

***Half displays are available. Ask Sales Manager for pricing.**

Prices do not reflect 20% Service Charge and 8.75% Tax.

Station Hors D'oeuvres

50 Person Minimum

Mashed Potato Station

Creamy Mashed Potatoes in a Martini Glass with an Assortment of Toppings to Include
Crispy Onions, Sautéed Mushrooms, Bacon, Sour Cream, Roasted Garlic,
Gorgonzola Cheese, Cheddar Cheese, Roasted Peppers and of course, Gravy

\$10.00 Per Person

Nacho Station

Corn Tortilla Chips
Spicy Beef
Black Beans
Cheese Sauce
Salsa and Guacamole

\$12.00 Per Person

Stir Fry Noodle Station

Stir Fry Chicken & Beef with stir fry Vegetables
Chow Mein Noodles
sauces of Spicy Peanut & Ginger Hoisin
with takeout containers & chop sticks

\$20.00 Per Person

Sauté Pasta Station

Your choice of Penne, Cheese Tortellini, Bowtie, Fettuccini or Cheese Ravioli
With Marinara, Alfredo, Mushroom with Pancetta or Pesto Sauces
Served with Garlic Bread and Parmesan Cheese

\$17.00 Per Person for 3 pastas with 3 sauces

\$12.00 Per Person for 2 pastas with 2 sauces

Carving Station*

Choice of One:

Coriander and Peppercorn Crusted Tri Tip with Horseradish Cream, Dijon Mustard and Assorted Rolls
Roast Breast of Turkey with a Cranberry Relish, Mayonnaise and Assorted Rolls
Honey Mustard Glaze Ham, Pineapple Chutney, Whole Grain Mustard and Assorted Rolls

\$15.00 Per Person

***Chef's Attendant: \$125.00 Up to 1.5 Hours**

\$75.00 Per Additional Hour

Note: One Chef Attendant required per 50 guests.

Prices do not reflect 20% Service Charge and 8.75% Tax.

DINNER

THREE COURSE DINNER

(25 Person Minimum)

Includes Salad, Bread and Butter, Entrée, Dessert and Starbucks Coffee Service

Appetizers

Cold Avocado Soup with Dungeness Crab and Gazpacho Garnish
\$12.00

Coconut Cilantro Shrimp with Green Mango and Rice Noodle Salad
\$13.00

Smoked Salmon Rillete with Walnut Pan Forte and Fennel Radish Salad
\$12.00

Wild Mushroom Ragu with Gorgonzola Crostini
\$12.00

Country Pate with Toasted Baguette and Pickled Vegetables
\$12.00

Dungeness Crab Cake with Grilled Corn Salsa
\$14.00

Salads

Choice of One:

Baby Arugula with Crispy Pancetta, Roasted Wild Mushrooms,
Shaved Parmesan and Balsamic Vinaigrette

Vine Ripe Tomatoes with Fresh Mozzarella and Micro Greens,
Kalamata Olives and Pesto Vinaigrette
(Seasonal May through October)

Iceberg Wedge with Blue Cheese Crumbles, Green Onions,
Diced Tomatoes and Bleu Cheese Dressing

Mixed Baby Greens and Romaine with Roasted Red Peppers,
Red Onions, Crumbled Feta Cheese and Balsamic Vinaigrette

Baby Spinach and Romaine with Sliced Red D'Anjou Pears, Candied Walnuts,
Goat Cheese Round and Sherry Vinaigrette

Grilled Baby Gem Lettuce with Caesar Dressing, Shaved Parmesan and Garlic Croutons

Butter Lettuce Cup with Shrimp Remoulade,
Hard Cooked Eggs and Fresh Tarragon
Additional **\$8.00**

Prices do not reflect 20% Service Charge and 8.75% Tax.

Entrees

Choice of up to two:

Herb Crusted Sonoma Chicken Breast

Whole Corn Polenta Cake, Wild Mushroom and Leek
Ragout, Julienne Vegetables
\$54.00

Breast of Sonoma Chicken

Mary's Natural Chicken Breast cooked with Artichokes,
Roasted Tomatoes, Gigante Beans, over wilted Greens,
topped with a Truffle Aioli
\$56.00

Jamaican Spiced Pork Chop

With Grilled Pineapple Salsa, Caribbean Slaw,
Rice and Beans
\$57.00

Grilled Salmon

With a Red Miso Glaze, Pickled Vegetables, and
Steamed Jade Pearl Rice
\$58.00

Pan Seared Sea Bass

With a Cioppino Broth, Angel Hair Pasta, with Lemon
and Garlic Broccolini
\$59.00

American Kobe Flat Iron Steak

Grilled with Cracked Pepper Corns and Coriander,
Caramelized Onions, Roasted Garlic Yukon Gold Mashed
Potatoes, Julienne Vegetables
\$61.00

Filet Mignon

Topped with wild Mushroom Duxelle, Bordelaise Sauce,
Potatoes au Gratin, Julienne Vegetables
\$65.00

Medallion of Salmon and Petite Breast of Chicken

Caper, Herb and Leek Beurre Blanc, Hearty Rice Pilaf,
Asparagus Spears, and Baby Carrots
\$64.00

Petite Filet Mignon and Prawns

With Garlic Herb Butter, Duchess Potatoes,
Julienne Vegetables
\$68.00

Filet of Beef and Lobster Medallion

Wild Mushroom Butter, Potato Pancake,
French Green Beans with Garlic and Shallots
\$71.00

Vegetarian / Vegan / Gluten Free Options

Ask Sales Manager for menu choices.
\$48.00

Child's Options

Chicken Strips with Fries, Dipping Sauce & Fresh Fruit
or Mac & Cheese with Fresh Fruit
Ages 4 - 12 years
\$25.00

Desserts

Choice of one:

Chocolate Trilogy
Coconut Mango Passion
Chocolate Supreme
Apple Tart
Seasonal Fresh Fruit Tart

New York Cheesecake
Pecan Tart
Lemon Pound Cake
Pineapple Upside Down Cake
Flourless Chocolate Cake

With MMC Benziger Chardonnay & Merlot

Ask your Sales Manager about Upgrades

\$12.00 Per Person

Prices do not reflect 20% Service Charge and 8.75% Tax.

DINNER BUFFET

(50 Person Minimum)

Include Rolls and Creamery Butter, Iced Tea and Starbucks Coffee & Tea Service

South Of The Border Buffet

\$66.00

Wine Country Buffet

\$68.00

Little Italy Buffet

\$68.00

Mediterranean Buffet

\$68.00

Monterey Bay Buffet

\$73.00

Pacific Rim Buffet

\$68.00

Vegan/Gluten-Free Buffet

\$65.00

Dinner Buffet descriptions on Page 8

Carving Stations

Roast Beef with Horseradish Cream and Au Jus

Oven Roasted Turkey with Cranberry Chutney

Honey Glazed Ham with Pineapple Chutney

Additional \$10 Per Person Per Selection

***Chef's Attendant: \$125.00 Up to 1.5 Hours**

\$75.00 Per Additional Hour

Note: One Chef Attendant required per 50 guests.

With MMC Benziger Chardonnay & Merlot

Ask your Sales Manager about Upgrades

\$12.00 Per Person

Prices do not reflect 20% Service Charge and 8.75% Tax.

STREETS OF SAN FRANCISCO BUFFET RECEPTION

(50 Person Minimum)

Fisherman's Wharf

Clam Chowder with Sourdough Croutons
Bay Shrimp Cocktail
Fried Calamari with Spicy Marinara Sauce
\$25.00

Chinatown

Chicken Pot Stickers
Pork and Shrimp Shu Mai, BBQ Pork Buns
Crispy Spring Rolls
\$25.00

Mission

Soft Tacos with Chicken and Pork Carnitas
Beef Empanadas
Corn Tortilla Chips with Salsa and Guacamole
\$25.00

Japan Town

Sushi Display of Assorted Rolls and Nigari
Edamame, Pickled Ginger and Wasabi
Chicken Teriyaki Skewers
\$25.00

Ghirardelli Square

A Grand Display of Assorted Cakes, Pies, Mini Chocolate Desserts
Fresh Berries and Whipped Cream
\$25.00

\$65 Per Person for Your Selection of Three
\$110 Per Person for the Entire City

Prices do not reflect 20% Service Charge and 8.75% Tax.

SPECIALTY DESSERTS

CAKES

Select one of each:

FLAVORS: White Cake, Yellow Cake, Chocolate Cake, or German Chocolate.

Carrot Cake is filled with Cream Cheese filling

FILLINGS: Custard, Raspberry, Lemon, Chocolate Mousse or Fresh Strawberry with Whipped Cream

ICINGS: Butter Cream, Chocolate Butter, Whip Cream, Chocolate Whip, or Chocolate Ganache

Served with Group Menu Dessert

9" cake (serves 12pp) \$ 60.00

1/4 Sheet (serves 18 pp) \$ 75.00

1/2 Sheet (serves 38pp) \$145.00

Full Sheet (serves 72pp) \$230.00

Special Requests can be accommodated.

*Must have specialty lettering must be given no less than 7 business days prior to event.

*If served in lieu of Group menu dessert selection deduct \$2.00 per person from Specialty cake price

PETITS FOURS

\$4.50 Per Piece

(order by the dozen)

Almond Cake with Raspberry Filling covered in either Dark Chocolate & White Chocolate

DOUBLE DIPPED STRAWBERRIES

\$5.50 Per Piece

(order by the dozen)

Fresh Strawberries Double Dipped in both Dark & White Chocolate

CHOCOLATE TRUFFLES

\$6.50 Per Piece

(order by the dozen)

Dark Chocolate Truffles with Walnuts

COMBINATION OF PETITS FOURS, DOUBLE DIPPED STRAWBERRIES & CHOCOLATE TRUFFLES

\$6.00 Per Piece

(order by the dozen)

DESSERT DISPLAY

Mini Pastries, Tortes, Pies, Truffles, Assorted Mousse Duet Cups
and Seasonal Fruits with Grand Marnier Cream

\$12.00 Per Person

CAKE CUTTING FEE

\$3.50 per person

Prices do not reflect 20% Service Charge and 8.75% Tax.

COCKTAIL AND WINE SERVICE

HOSTED BAR PACKAGES

All Prices are Per Person

MMC House Package*

Gordon's Vodka, Grants Scotch, Gordon's Gin, Early Times Bourbon,
Zavano Tequila, Myer's Rum, and Christian Brothers Brandy

MMC Wines by Benziger

Budweiser, Bud Light, Coors Light, Miller Genuine Draft, and Kaliber Non-Alcoholic Beers

Assorted Sodas, Mineral Water, and Juices

\$13.00 First Hour \$7.50 Each Additional Hour

Premium Package*

Absolute Vodka, Johnny Walker Red Scotch, Bombay Gin, Jack Daniel's Bourbon,
Bacardi Light Rum, Jose Cuervo Gold Tequila, and Korbel Brandy

MMC Wines by Benziger

Heineken, Amstel Light, Anchor Steam, Sierra Nevada, and Kaliber Non-Alcoholic Beers

Assorted Sodas, Mineral Water, and Juices

Bar Snacks on Cocktail Tables

\$15.00 First Hour \$9.50 Each Additional Hour

Platinum Package*

Ketel One Vodka, Johnny Walker Black, Bombay Sapphire Gin, Maker's Mark Bourbon,
Appleton V/X Rum, Herradura Silver Tequila, Hennessy VS Cognac

MMC Wines by Benziger

Heineken, Amstel Light, Anchor Steam, Sierra Nevada, and Kaliber Non-Alcoholic Beers

Assorted Sodas, Mineral Water, and Juices

Bar Snacks on Cocktail Tables

\$18.00 First Hour \$12.50 Each Additional Hour

***Bartender Fee: \$150.00 Per Bartender Up to 3 hours
\$75.00 Per Additional Hour**

Beer, Wine, & Soft Drink Station**

MMC Wines by Benziger

Budweiser, Bud Light, Coors Light, Miller Genuine Draft, and Kaliber Non-Alcoholic Beers

Assorted Sodas, Mineral Water, and Juices

\$13.00 First Hour \$7.50 Each Additional Hour

Soft Drink & Mineral Water Station**

Assorted Sodas, Mineral Water, and Juices

\$8.00 First Hour \$5.00 Each Additional Hour

****Beverage Attendant: \$125.00 Up to 2 hours
\$75.00 Per Additional Hour**

Prices do not reflect 20% Service Charge and 8.75% Tax.

Hosted Consumption Bar

All consumption bars require a minimum per person per hour. Ask Sales Manager for minimum.

MMC House Cocktail

Gordon's Vodka, Grants Scotch, Gordon's Gin, Early Times Bourbon,
Zavano Tequila, Myer's Rum, and Christian Brothers Brandy

\$7.50 Per Cocktail

Premium Cocktails

Absolute Vodka, Johnny Walker Red Scotch, Bombay Gin, Jack Daniel's Bourbon,
Bacardi Light Rum, José Cuervo Gold Tequila, and Korbel Brandy

Bar Snacks on Cocktail Tables

\$8.50 Per Cocktail

Platinum Cocktails

Ketel One Vodka, Johnny Walker Black, Bombay Sapphire Gin, Maker's Mark Bourbon,
Appleton V/X Rum, Herradura Silver Tequila, and Hennessy VS Cognac

Bar Snacks on Cocktail Tables

\$9.50 Per Cocktail

MMC Wines by Benziger & MMC Champagne

Chardonnay, Cabernet and Merlot Wines and Champagne

Ask your Sales Manager about Upgrades

\$7.50 Per Glass

Domestic Beer

Budweiser, Bud Light, Miller Genuine Draft, Coors Light

\$5.50 Each

Premium & Imported Beer

Anchor Steam, Sierra Nevada, Heineken, Amstel Light,
Corona, Corona Light, & Kaliber Non-Alcoholic

\$6.50 Each

Soft Drinks

Coke, Diet Coke, Sprite, Calistoga Spring and Mineral Water, and Juices

\$4.00 Each

Drinks Tickets available: Ask Sales Manager for pricing.

***Bartender Fee: \$150.00 Per Bartender Up to 3 hours
\$75.00 Per Additional Hour**

Prices do not reflect 20% Service Charge and 8.75% Tax.

No Host / Cash Bar Service

All Cash Bar Beverage Prices include California Sales Tax

Premium Cocktails

Absolute Vodka, Johnny Walker Red Scotch, Bombay Gin, Jack Daniel's Bourbon,
Bacardi Light Rum, José Cuervo Gold Tequila, and Korbel Brandy

\$9.25 - \$11.00 Each

MMC Wines by Benziger & MMC Champagne

Chardonnay, Cabernet and Merlot Wines and Champagne

\$8.50 Per Glass or \$35.00 Per Bottle

Premium & Imported Beer

Anchor Steam, Sierra Nevada, Heineken, Amstel Light, and Kaliber Non-Alcoholic

\$7.00 Each

Soft Drinks

Coke, Diet Coke, Sprite, MMC Spring and Crystal Geyser Mineral Water, and Juices

\$4.50 Each

***Cash Bar Bartender Fee: \$250.00 Per Bartender Up to 3 hours
\$75.00 Per Additional Hour**

Hosted A La Carte Beverages

MMC Wine & Champagne

\$32.00 Per Bottle

Sparkling Cider

\$18.00 Per Bottle

Bloody Mary's

\$97.00 Per Gallon

Wine Service With Dinner

MMC Benziger Chardonnay & Merlot

\$12.00 Per Person

Non-Alcoholic Fruit Punch

\$44.00 Per Gallon

Rum-Based Tropical Punch

\$97.00 Per Gallon

Corkage Fee

\$20.00 Per 750ml Bottle of Wine

Prices do not reflect 20% Service Charge and 8.75% Tax.