



Hilton

San Francisco Financial District

Travel should take you places.®

CATERING MENUS
2 0 1 0

All prices are subject to 23% service charge plus applicable state taxes, and are subject to change • 1/2010
750 Kearny Street • San Francisco • CA • 94108 • 415.433.6600 • sanfranciscohiltonhotel.com

GENERAL INFORMATION

These printed menus are guidelines designed to assist you in selecting a menu for your event. The Hilton San Francisco Financial District catering staff will be happy to prepare unique menus for each individual event. All prices are subject to increase and should be confirmed by your Catering Manager.

GUARANTEE

In arranging for private events, a guaranteed number of guests attending are required for all catered meal functions. Final attendance must be confirmed by 11 a.m. two (2) business days in advance or the expected attendance will become the final guarantee, not subject to reduction. For per person meals, the hotel will set and prepare for 3% above the guarantee.

DECORATIONS

Arrangements for floral centerpieces, linens and special props may be made through your Catering Manager. All decorations must meet with the approval of the San Francisco Fire Department. The hotel will not permit the affixing of anything to the walls or ceiling of rooms.

SECURITY

The hotel may require a security officer for certain events. Only hotel approved security companies may be used. Upon request, a Hold Harmless and Certificate of Insurance may be required on file with your Catering Manager seven days in advance of your event, which lists the Hilton San Francisco Financial District, as well as, Hilton Hotels Corporation as additional insured.

LABOR CHARGES

A \$125.00 labor charge will be applied to breakfast, lunch and dinner functions with fewer than 20 guests. A fee of \$175.00 per bartender will be applied to all bars for up to three hours of service. Additional hours will be \$50.00 per hour, per bartender.

Carvers, chefs and additional wait staff are available at \$175.00 per person for a three hour period. Wait service hours, including setup and tear-down, are 3 hours for breakfast, 3 hours for luncheon, 4 hours for dinner and 4 hours for reception/dinner. If event extends beyond these times, additional labor charges of \$25.00 per waiter, per hour, or portion of, will apply.

ELECTRICAL/AUDIO VISUAL

A complete line of modern audio visual equipment and services are available through our in-house Ballroom Operations and Presentation Services for your audio visual solutions. Your Catering Manager can assist you with these services.

EXTRA ITEMS

No food or beverage of any kind may be brought in to the hotel by the client or his/her attendees. The hotel assumes no responsibility for loss or damage to items left in a function room prior to, during, or after an event.

SHIPPING SERVICES

You may ship your boxes to the hotel for arrival of no more than 3 working days prior to your meeting. Please ensure that the name of the on-site contact, the date of your function, and the name of your Catering Manager is included on the shipping label. The cost for handling boxes is \$15.00 each way. Should you require that your boxes be repackaged before shipping out, the charge is an additional \$5.00 per box. The hotel will not assume responsibility for any boxes left on property in function space.

HOTEL CONTACT INFORMATION

Hilton San Francisco Financial District
750 Kearny Street
San Francisco, CA 94108
(415) 433-6600

SERVICE CHARGE AND SALES TAX

Currently a 23% service charge and applicable state sales tax of 9.5% will be added to all food and beverage charges. According to California Tax Codes, service charges are subject to sales tax.

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MEETING PLANNER'S PACKAGE

MEETING PLANNER'S PACKAGE

(minimum 25 people)

\$95.00 per person

ALL DAY BREAK PACKAGE

Your guests will stay energized with the following items included in the standard All Day Break Package:

ARISE

Assorted Freshly Baked Breakfast Pastries
Fresh Fruit Preserves and Butter
Freshly Squeezed Orange and Grapefruit Juice
Premium Fair Trade Coffee (Regular, Decaf. and assorted Numi Teas)

AWAKE

Premium Fair Trade Coffee (Regular, Decaf. and assorted Numi Teas)
Assorted Soft Drinks and Mineral Water

AWARE

Freshly Baked Cookies and Brownies
Premium Fair Trade Coffee (Regular, Decaf. and assorted Numi Teas)
Assorted Soft Drinks and Mineral Water

BUFFET LUNCH

Choose from several delicious lunch buffets celebrating Northern California's local cuisine. Your options include:

Northern California
Mission Dolores
Chinatown
Comfort Food
California Delicatessen
The Sandwich Buffet

SCREEN

FLIP CHART PACKAGE

POWER AND AV CART FOR LCD PROJECTOR



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CONTINENTAL BREAKFASTS

CONTINENTAL BREAKFAST

\$28.00 per person

Assorted Breakfast Pastries
Fresh Fruit Preserves and Butter
Seasonal Fresh Fruit
Assorted Chilled Juices
Premium Fair Trade Coffee (Regular, Decaf. and assorted Numi Teas)

HILTON CONTINENTAL

\$31.00 per person

Assorted Breakfast Pastries
Fresh Fruit Preserves and Butter
Seasonal Fresh Fruit
Low Fat Fruit Yogurt
Assorted Cereals with Whole or Low-fat Milk
Assorted Bagels with Cream Cheese
Assorted Chilled Juices
Premium Fair Trade Coffee (Regular, Decaf. and assorted Numi Teas)

TRU SPA CONTINENTAL

\$31.00 per person

Low Fat Muffins
Fresh Fruit Preserves and Butter
Assorted Bagels with Cream Cheese
Seasonal Fresh Fruit
Low Fat Yogurt
Granola with Nonfat or Low-fat Milk
Assorted Chilled Juices
Premium Fair Trade Coffee (Regular, Decaf. and assorted Numi Teas)



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PLATED BREAKFAST SELECTIONS

GOOD MORNING!

All plated and breakfast buffets are served with freshly squeezed orange juice, freshly brewed premium fair trade coffee, assorted Numi teas and a basket of freshly baked breakfast breads.

BRIOCHE FRENCH TOAST \$30.00 per person

Maple Syrup
Whipped Butter
Seasonal Berries
Applewood Smoked Bacon or Framani Sausage

BAKED FRITTATA \$31.00 per person

Framani Sausage
Local Goat Cheese
Yukon Gold Breakfast Potatoes
Parmesan Tomato

BAKED VEGETABLE FRITTATA \$29.00 per person

Seasonal Vegetables
Vella Jack Cheese
Yukon Gold Breakfast Potatoes
Parmesan Tomato

DUNGENESS CRABCAKE BENEDICT \$38.00 per person

Tarragon Hollandaise
Yukon Gold Breakfast Potatoes

GOLDEN GATE BREAKFAST \$31.00 per person

Sonoma County Scrambled Eggs with Fresh Chives
Cheddar Cheese
Applewood Smoked Bacon or Framani Sausage
Yukon Gold Breakfast Potatoes

ENHANCE YOUR PLATED BREAKFAST:

Fresh Fruit Cup \$6.00 per person
Yogurt Parfait \$6.00 per person



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BREAKFAST BUFFETS

BREAKFAST BUFFETS

(minimum 25 people)

COIT BUFFET

\$38.00 per person

Seasonal Fresh Fruit
Granola with Nonfat or Low-fat Milk
Low Fat Fruit Yogurt
Scrambled Eggs
Yukon Gold Breakfast Potatoes
Applewood Smoked Bacon and Framani Sausage
Freshly Baked Breakfast Breads
Bagels with Cream Cheese
Fresh Fruit Preserves and Butter

TRU SPA BUFFET

\$38.00 per person

Seasonal Fresh Fruit
Assorted Cereals with Whole or Low-fat Milk
Low Fat Fruit Yogurt
Baked Frittata with Seasonal Vegetables, Vella Jack Cheese
Aidelle's Chicken Sausage
Bagels with Cream Cheese, assorted Low-fat Muffins
Fresh Fruit Preserves and Butter

ENHANCE YOUR BREAKFAST BUFFET:

LOCAL SMOKED SALMON

\$8.00 per person

Bagels and Smears

BREAKFAST CROISSANT SANDWICHES

\$8.00 per person

Framani Sausage or Niman Ranch Ham, Cheddar and Egg

BRIOCHE FRENCH TOAST W/ MAPLE SYRUP

\$8.00 per person

Whipped Butter and Seasonal Berries

OMELET STATION

Ham, Mushrooms, Peppers, Onions, Asparagus, Spinach, Bacon and Cheese

The Omelet Station requires a minimum of 50 guests.

\$12.00 per person + \$175.00 attendant fee per 50 guests



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A LA CARTE REFRESHMENT BREAKS

AM

Coffee Cake (12 slices)	\$54.00 per cake
Carrot, Apple, Banana or Zucchini Nut Bread (12 slices)	\$54.00 per loaf
Assorted Danish	\$56.00 per dozen
Assorted Bagels with Cream Cheese	\$62.00 per dozen
Assorted Muffins	\$54.00 per dozen
Croissants	\$56.00 per dozen
Natural and Fruit Flavored Yogurts	\$54.00 per dozen
Individual Dry Cereals with Milk	\$54.00 per dozen

PM

Freshly Baked Cookies (Chocolate Chip, Oatmeal, Peanut Butter)	\$56.00 per dozen
Assorted Petite French Pastries	\$5.50 each
Blondies & Brownies	\$56.00 per dozen
Pecan Bars and Lemon Bars	\$54.00 per dozen
Assorted Candy Bars	\$4.50 each
Granola & Nutri-Grain Bars	\$4.50 each
Biscotti	\$4.50 each

A LA CARTE BEVERAGES

Premium Fair Trade Coffee (Regular, Decaf. and assorted Numi Teas)	\$90.00 per gallon
Hot Chocolate	\$89.00 per gallon
Iced Tea	\$75.00 per gallon
Fruit Punch or Lemonade	\$75.00 per gallon
Chilled Fruit Juices (Orange, Grapefruit, Apple, Cranberry, Tomato)	\$30.00 per quart
Fresh Bottled Fruit Juices	\$6.00 each
Sparkling and Flavored Mineral Waters	\$4.75 each
Assorted Soft Drinks	\$5.00 each
Bottled Spring Water	\$4.75 each
Glaceau Vitamin Water	\$6.50 each
Red Bull Energy Drink	\$4.75 each
Milk (Whole or Low-fat)	\$5.00 each
Voss Norwegian Spring Water	\$8.00 each
Fiji Water	\$6.25 each
Chardonnay Soda	\$6.50 each
Pinot Noir Soda	\$6.50 each



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THE BASIC**\$18.50 per person**

Freshly Baked Cookies and Brownies
Premium Fair Trade Coffee (Regular, Decaf. and assorted Numi Teas)
Assorted Soft Drinks and Mineral Waters

DOUGHNUT SHOPPE**\$20.50 per person**

Assorted Doughnuts
Hot Chocolate
Premium Fair Trade Coffee (Regular, Decaf. and assorted Numi Teas)
Assorted Soft Drinks and Mineral Waters

THE MISSION DISTRICT**\$20.50 per person**

Warm Churros
Tortilla Chips with
Fresh Salsa and Guacamole
Premium Fair Trade Coffee (Regular, Decaf. and assorted Numi Teas)
Assorted Soft Drinks and Mineral Water

THE BALLPARK**\$20.50 per person**

Assorted Thomas Kemper's Soda's,
Freshly Popped Popcorn, Cracker Jack's and Candy Bars
Assorted Soft Drinks and Mineral Water

LOCAL ARTISAN CHEESE TASTING**\$14.50 per person**

Assorted Local Artisan Cheeses from Redwood Hill Farms,
Cowgirl Creamery and Cypress Grove, Marshall Farms Local Organic Honeycomb,
Quince Jam, Baguette and Crackers (6 varieties of cheese - 2 goat, 2 sheep, 2 cow)
Paired with Local Sonoma and Napa Valley Wines (1 red and 1 white)
\$14.00 per person additional, based on 2 glasses per person
Assorted Soft Drinks and Mineral Water

LOCAL CHARCUTERIE TASTING**\$14.50 per person**

Assorted Salumi from Framani Charcuterie crafted by Paul Bertolli
of Chez Pannise and Oliveto, two of the Bay Area's finest establishments.
Includes Salumi Negro, Sopressata, Chorizo and Mortadella
Whole Grain Sonoma Mustard, Cornichions and Marinated Olives

BUILD YOUR OWN CUPCAKE BAR**\$20.50 per person**

Vanilla and Chocolate Cupcakes with assorted Toppings
Premium Fair Trade Coffee (Regular, Decaf. and assorted Numi Teas)
Assorted Soft Drinks and Mineral Water

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ALL DAY BREAK PACKAGES

STANDARD

\$42.00 per person

ARISE

Assorted Freshly Baked Breakfast Pastries
Fresh Fruit Preserves and Butter
Freshly Squeezed Orange and Grapefruit Juice
Premium Fair Trade Coffee (Regular, Decaf. and assorted Numi Teas)

AWAKE

Premium Fair Trade Coffee (Regular, Decaf. and assorted Numi Teas)
Assorted Soft Drinks and Mineral Water

AWARE

Freshly Baked Cookies and Brownies
Premium Fair Trade Coffee (Regular, Decaf. and assorted Numi Teas)
Assorted Soft Drinks and Mineral Water

DELUXE

\$52.00 per person

ARISE

Assorted Freshly Baked Breakfast Pastries
Fresh Fruit Preserves and Butter
Seasonal Fresh Fruit
Low Fat Fruit Yogurt
Assorted Cereals with Whole or Low-fat Milk
Assorted Bagels with Cream Cheese
Freshly Squeezed Orange and Grapefruit Juice
Premium Fair Trade Coffee (Regular, Decaf. and assorted Numi Teas)

AWAKE

Granola and Nutri-Grain Bars
Premium Fair Trade Coffee (Regular, Decaf. and assorted Numi Teas)
Assorted Soft Drinks and Mineral Water

AWARE

Freshly Baked Cookies and Brownies
Assorted Chips
Premium Fair Trade Coffee (Regular, Decaf. and assorted Numi Teas)
Assorted Soft Drinks and Mineral Water

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LUNCHEON SELECTIONS

LUNCH

For groups of less than 25, add an additional \$125.00 server fee.

Please choose one selection for the entire party in each course category. All entrees are served with freshly baked rolls and butter, freshly brewed premium fair trade coffee, iced tea, and water.

SOUP

\$8.00 per person

White Bean with Pancetta and Sage

Seasonal Soup of the Day

SALADS

Local Organic Romaine Hearts, Organic Tomatoes Kalamata Olives,
Red Onions, Feta, Cucumbers, Fresh Mint, Lemon-Cilantro Vinaigrette \$9.00 per person

Local Organic Romaine Hearts, Garlic Croutons, Caesar Dressing \$8.00 per person

Local Organic Baby Greens, Seasonal Vegetables,
White Balsamic Vinaigrette \$8.00 per person

Local Organic Spinach, Spiced Pecans, Point Reyes Blue,
Red Onion, Wild Mushrooms, Applewood Smoked Bacon,
Dijon Vinaigrette \$9.00 per person

ENTREES

All entrees are served with fresh, seasonal and organic produce (when available). In support of local sustainable practices we use fresh wild caught seafood that varies by season. We will work with you to find the best in the marketplace for your event.

Grilled Flat Iron Steak, Syrah Reduction, Porcini-Potato Gratin \$32.00 per person

Petaluma Farms Chicken Breast "Coq au Vin",
Braised in Red Wine, Mushrooms, Bacon, Pearl Onions \$32.00 per person

Wild Salmon (in season), Cioppino Broth, Yukon Gold Mashed Potatoes \$34.00 per person

Berkshire Pork Chop, Local Apple Compote,
Calvados Glaze, Potato Gratin \$33.00 per person

Wild Halibut (in season), Truffle Cream,
Grilled Mushroom Relish, Truffled Potato Hash \$34.00 per person

Wild Mushroom Raviolis, Tarragon Cream,
Roasted Wild Mushrooms, Truffle Nage \$30.00 per person

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LUNCHEON SELECTIONS

ENTREE SALADS

Local Organic Romaine Hearts, Grilled Petaluma Farms Chicken, Garlic Croutons, Caesar Dressing,	\$30.00 per person
Asian Chicken Salad, Local Organic Greens, Shaved Vegetables, Crispy Won Tons, Sesame Ginger Dressing	\$30.00 per person
San Francisco Seafood Salad, Poached Prawns, Dungeness Crab, Local Organic Greens, Classic Louis Dressing	\$34.00 per person
Seared Rare Ahi Tuna, Local Organic Greens, French Green Beans, Yukon Gold Potatoes, Kalamata Olives, Toy Box Tomatoes, Lemon-Oregano Vinaigrette	\$34.00 per person
Grilled Flatiron Steak Salad, Local Organic Arugula, Grilled Red Onions, Roasted Wild Mushrooms and Peppers, Truffle Vinaigrette	\$32.00 per person

DESSERTS

Apple Tart, Freshly Whipped Cream	\$9.00 per person
Pineapple Upsidedown Cake, Vanilla Sauce	\$7.00 per person
Lemon Curd Tart, Freshly Whipped Cream, Raspberry Sauce	\$8.00 per person
Tiramisu, Ladyfingers, Mocha Mascarpone Mousse	\$7.00 per person
New York Cheesecake, Raspberry Coulis, Seasonal Berries	\$7.00 per person
Mango Panna Cotta, Passion Fruit Coulis, Seasonal Berries	\$8.00 per person
Chocolate Marquise, Chocolate Mousse, Chocolate Genoise	\$9.00 per person
Pecan Tart, Caramel Sauce, Crème Chantilly	\$8.50 per person
Berry Tart, Raspberry Coulis	\$9.00 per person



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BOXED LUNCHES

BOXED LUNCH

\$36.00 per person

Choice of any Sandwich or Salad

Pasta Salad

Potato Chips

Fruit

Cookie

Soft Drink

SANDWICHES

Vegetarian - Herb Bread, Swiss, Provolone, Pepperoncini, Mushrooms, Cucumber, Alfalfa Sprouts, Avocado

Club Sandwich - Whole Wheat, Oven-Roasted Turkey, Smoked Ham, Swiss, Cheddar, Green Leaf Lettuce, Ranch Dressing

Roasted Turkey - Sesame Sourdough, Oven-Roasted Turkey, Green Leaf Lettuce, Tomato

Turkey & Cranberry - Sesame Sourdough, Oven-Roasted Turkey, Green Leaf Lettuce, Sprouts, Sunflower Seeds, Cranberry Sauce

Roast Beef - Herb Bread, Roast Beef, Horseradish, Green Leaf Lettuce, Tomato

Smoked Ham - Potato Poppy Seed Bread, Smoked Ham, Honey Dijon Mustard, Lettuce, Tomato

Tuna Salad - Whole Wheat, Tuna Salad, Green Leaf Lettuce, Tomato, Dill Pickle

Tomato Mozzarella - Toasted Thyme Focaccia, Fresh Mozzarella, Roma Tomatoes, Spinach, Basil, Red Pepper Pesto

SALADS

Salads are served with freshly baked foccacia.

Caesar Salad with Oven-Roasted Chicken - Hearts of Romaine, Oven-Roasted Chicken, Shaved Parmesan, Croutons, Anchovy and Caesar Dressing,

Cobb Salad - Hearts of Romaine, Oven-Roasted Chicken, Grated Carrots, Mushrooms, Bacon, Egg, Avocado, Blue Cheese and Ranch Dressing

Organic Spinach, Strawberry and Goat Cheese Salad - Organic Spinach, Goat Cheese, Fresh Strawberries, Candied Walnuts, Raspberry Vinaigrette

Vegan Salad - California Spring Mix, Four Beans, Carrots, Mushrooms, Artichoke Hearts, Peas, Tomato, Avocado, Sunflower Seeds, Fat-Free Balsamic Vinaigrette

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LUNCHEON BUFFETS

(minimum 25 people)

NORTHERN CALIFORNIA

\$49.00 per person

Dungeness Crab and Corn Chowder
Local Greens, Roasted Watsonville Strawberries,
Bellwether Farms Goat Cheese, Verjus Vinaigrette
Grilled Herb Bread Salad, Tomatoes, Kalamata Olives, Basil, Mint, Feta Cheese
Roasted Petaluma Farms Chicken, Wild Mushroom-Pancetta Ragout
Grilled Wild Salmon, Braised Fennel, Cioppino Broth
Roasted Yukon Gold Potatoes
Seasonal Vegetables
French Pastries

MISSION DOLORES

\$49.00 per person

Tortilla Soup
Served with Cojita Queso, Crispy Tortilla Strips, Cilantro,
Hearts of Romaine Salad with Jicama, Oranges, Citrus Vinaigrette
Slow Cooked Berkshire Pork Carnitas
Flat Iron Steak Carne Asada, Lime and Chiles
Mexican Rice, Chorizo, Peppers, Tomatoes,
Black Beans, Flour and Corn Tortillas
Pico de Gallo, Guacamole, Sour Cream
Tres Leches Cake
Churros

CHINATOWN

\$49.00 per person

Hot and Sour Soup
Soba Noodle and Shaved Vegetable Salad
Thai Peanut Dressing
Local Organic Spinach Salad, Mandarin Oranges,
Pickled Shitake Mushrooms, Soy-Ginger Dressing
Miso Glazed Black Bass, Scallion Vinaigrette
Roasted Sesame Glazed Petaluma Farms Chicken
Baby Bok Choy and Soy Glazed Shitake Mushrooms
Vegetable Fried Rice
Egg Custard Tarts, Coconut Tarts and Sesame Balls
Tropical Fruit Salad, Toasted Coconut and Local Honey

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LUNCHEON BUFFETS

COMFORT FOOD

\$47.00 per person

Tomato Soup
Wedges of Iceberg Lettuce, Point Reyes Blue Cheese,
Applewood Smoked Bacon, Cream Dressing
Warm Potato Salad, Mustard Vinaigrette
Grilled Artisanal Cheese Sandwiches
Baked Meatloaf with House Made Ketchup
Baked Truffled Macaroni and Cheese, Porcini Crust
Seasonal Vegetables
Freshly Baked Pies

CALIFORNIA DELICATESSEN

\$44.00 per person

Chef's Seasonal Soup Selection
Local Organic Greens, Toy Box Tomatoes, Cucumbers,
Point Reyes Blue Cheese, Balsamic Dressing
Red Bliss Potato Salad
Spicy Creamy Coleslaw
Roast Beef, Roast Turkey, Smoked Ham
Swiss, Monterey Jack, Cheddar
Crisp Lettuce, Sliced Tomatoes and Kosher Dill Pickles
Potato Chips
Assorted Sliced Breads
French Pastries

THE SANDWICH BUFFET

\$44.00 per person

Chef's Seasonal Soup Selection
Local Organic Greens, Toy Box Tomatoes, Cucumbers,
Point Reyes Blue Cheese, Balsamic Dressing
Spicy Creamy Coleslaw
Seasonal Vegetable Pasta Salad
Assorted Sandwiches with Tomato, Lettuce and Italian Dressing
Roast Beef on Herb Bread, Roast Turkey on Sesame Sourdough
and Smoked Ham on Potato Poppy Seed Bread
Kosher Dill Pickles
Potato Chips
Fresh Fruit Tarts, Lemon and Pecan Bars



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DINNER SELECTIONS

DINNER

Please choose **one** selection for the entire party in each course category. Each meal must be a minimum of three courses. All entrees are served with dinner rolls and butter, freshly brewed fair trade premium coffee, and assorted Numi teas.

SOUPS

Lobster Bisque en Croute	\$12.00 per person
Truffled Cream of Wild Mushroom	\$8.00 per person
Tomato Soup en Croute	\$10.00 per person
White Bean and Pancetta	\$8.00 per person

SALADS

Local Organic Romaine Hearts, Parmesan Cheese, Garlic Croutons, Caesar Dressing	\$10.00 per person
Local Organic Baby Spinach, Roasted Wild Mushrooms, Shaved Red Onion, Applewood Smoked Bacon, Aged Sherry Dijon Dressing	\$10.00 per person
Fattoush, Local Organic Romaine, Feta Cheese, Organic Toybox Tomatoes, Cucumbers, Kalamata Olive, Mint, Cilantro Lemon Vinaigrette	\$10.00 per person
Local Organic Baby Greens, Shaved Seasonal Vegetables, Organic White Balsamic Vinaigrette	\$10.00 per person

APPETIZERS

Tomato Tower, Fresh Mozzarella, Basil, Balsamic Syrup	\$10.00 per person
Dungeness Crabcake, Fennel, Orange Salad, Meyer Lemon Aioli	\$14.00 per person
Grilled Prawns, Romesco Sauce, Shaved Vegetable Salad	\$13.00 per person
Wild Mushroom Raviolis, Roasted Wild Mushrooms, Truffle Cream	\$10.00 per person
Green Curry Thai Prawns, Cucumber Noodles, Spicy Peanut Vinaigrette	\$13.00 per person
Roasted Beets, Point Reyes Blue, Oranges, Micro Greens, Meyer Lemon Vinaigrette	\$10.00 per person



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DINNER SELECTIONS

ENTREES

All entrees are served with fresh, seasonal and organic produce (when available). In support of local sustainable practices we use fresh wild caught seafood that varies by season. We will work with you to find the best in the marketplace for your event.

Roasted Halibut (seasonal), Dungeness Crab Potato Cake, Truffled Buerre Blanc	\$49.00 per person
Seared Wild Salmon (seasonal), Littleneck Clams, Chorizo, Saffron Broth	\$49.00 per person
Roasted Petaluma Farms Chicken Breast, Roasted Fingerling Potatoes, Rosemary Glaze	\$47.00 per person
Grilled Organic Ribeye Steak, Porcini Potato Gratin, Cabernet Glaze	\$52.00 per person
Grilled Organic Filet Mignon, Yukon Gold Mashed Potatoes, Syrah-Shallot Reduction	\$56.00 per person
Grilled Berkshire Pork Chop, Apple Potato Cake, Cider Jus	\$49.00 per person
Braised Sonoma Duck Legs, Cannellini Bean-Pancetta Ragout, Natural Jus	\$49.00 per person
Roasted Double Lamb Chop, Wild Mushroom Risotto, Rosemary Glaze	\$56.00 per person
Grilled Organic Filet Mignon, Dungeness Crab Stuffed Prawns, Cabernet Glaze	\$60.00 per person

DESSERTS

Apple Galette with Cinnamon Crème Fraiche	\$9.00 per person
Chocolate Caramel Pyramid, Chocolate and Caramel Mousse	\$9.00 per person
Tiramisu, Ladyfingers, Mocha Marscapone Mousse	\$7.00 per person
New York Cheesecake, Seasonal Berries, Raspberry Coulis	\$7.00 per person
Mango Panna Cotta, Mango Fruit Coulis, Vanilla Custard, Seasonal Berries	\$8.00 per person
Molten Center Chocolate Cake, Chocolate Fondue Sauce, Crème Chantilly	\$9.00 per person
Chocolate Duo Morello, Chocolate Mousse with Morello Cherry Sauce	\$9.00 per person
Hazelnut Croquant, Chocolate Mousse with Hazelnut	\$9.00 per person

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DINNER BUFFETS

(minimum 35 people)

All dinner buffets are served with freshly baked rolls and sweet butter, freshly brewed fair trade premium coffee, decaffeinated coffee, and assorted Numi teas.

WINE COUNTRY

\$85.00 per person

Wine Country Vegetable Soup

Sonoma Greens, Organic Toy Box Tomatoes, Aged Sherry Dijon Vinaigrette

Roasted Yukon Gold Potato Salad, Fennel, Artichokes, Applewood Smoked Bacon

Roasted Beets, Point Reyes Blue Cheese, Oranges, Citrus Vinaigrette

Roasted Leg of Lamb wrapped in Grape Leaves, Rosemary Glaze

Grilled Wild Caught Seasonal Fish, Saffron Broth Steamed Littleneck Clams, Piperade

Braised Petaluma Farms Chicken Breast, Cannelini Bean-Pancetta Ragout, Natural Jus

Seasonal Vegetables

Wild Mushroom Risotto

Soft Polenta, Tomato-Olive Ragout

Assorted Seasonal Pastries

THE STREETS OF SAN FRANCISCO

\$92.00 per person

Seafood Chowder, Fresh Sourdough

Bibb Lettuce, Green Goddess Dressing

Asian Chicken Salad, Miso Dressing, Crispy Won Ton

Waldorf Salad, Apples, Walnuts, Point Reyes Blue Cheese

Grilled Prime Rib of Beef, Fresh Horseradish, Au Jus

Roasted Sea Bass, Mango Salsa

Roasted Berkshire Pork Loin with Apple Confit, Cavaldos Pork Jus

Twice Baked Potatoes

Baked Truffled Macaroni and Cheese

Seasonal Vegetables

Watsonville Strawberry Shortcakes

Chocolate Decadence with Raspberries

Root Beer Floats



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DINNER BUFFETS

NORTH BEACH

\$80.00 per person

Tuscan White Bean and Pancetta Soup

Panzanella, Tomatoes, Kalamata Olives, Mint, Cilantro and Feta

Caesar Salad, Garlic Croutons, House Made Dressing

Roasted Petaluma Farms Chicken Breast, Sweet Peppers, Onions and Olives

“Bistecca alla Fiorentina”, Grilled Flatiron, Oregano, Basil, Garlic and Black Pepper

“Cioppino”, Dungeness Crab, Prawns, Clams and Fresh Seasonal Fish stewed

in Spicy Tomato and Pepper Broth

Soft Polenta, Wild Mushroom Ragout

Seasonal Vegetables

Tiramisu

Chocolate Biscotti

Mango Panna Cotta

Cannoli



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RECEPTION

Minimum order of 25 pieces per selection.

One (1) hour package: \$36.00 per person (6 total pieces per person)

Two (2) hour package: \$48.00 per person (8 total pieces per person)

White glove butler service available at \$175.00 per server

HOT OFFERINGS

Filo Triangle with Sun Dried Tomato and Feta	\$5.00 per piece
Santa Fe Vegetable Spring Roll with Corn, Black Beans and Jack Cheese	\$5.00 per piece
Caribbean Empanada with Callaloo Leaves, Corn, Green Peas and Curry	\$5.00 per piece
Stilton Cheese, Onion Confit, Port Wine, in Puff Pastry	\$5.00 per piece
Dungeness Crab Cakes with Meyer Lemon Aioli	\$7.00 per piece
Coconut Shrimp with Sweet Thai Chili Sauce	\$6.00 per piece
Thai Beef or Chicken Satay with Spicy Peanut Sauce	\$6.00 per piece
Shrimp Spring Roll with Garlic and Ginger	\$6.00 per piece
Firecracker Wonton with Spicy Pork, Asian Vegetables	\$6.00 per piece
Mini Beef Wellington	\$7.00 per piece
“Pigs in a Blanket”, Sonoma Mustard	\$5.00 per piece
Kobe Sliders with Vella Jack, Sonoma Mustard and Ketchup	\$7.00 per piece

COLD OFFERINGS

Strawberry with Brie, Balsamic Syrup (seasonal)	\$4.00 per piece
Pear and Gorgonzola Crostini	\$5.00 per piece
Sour Cream and Caviar on Potato Half	\$5.00 per piece
Ripe Melon Wrapped with Prosciutto	\$5.00 per piece
Smoked Duck Crepe with Apricot, Jalapeno and Chives	\$5.00 per piece
Chilled Prawns with House Made Cocktail Sauce	\$6.00 per piece
Oysters on the Half Shell with Mignonette	\$7.00 per piece
Thai Beef Salad in a Cucumber Cup	\$6.00 per piece
Seared Coriander Tuna on Rice Cake	\$6.00 per piece
Peppered Beef Tenderloin Crostini	\$7.00 per piece
Smoked Chicken, Papaya Salsa, Cream Cheese Crostini	\$6.00 per piece
Fresh Vietnamese Springroll with Shrimp, with Dipping Sauce	\$5.00 per piece
Assorted Sushi	market price



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RECEPTION (continued)
(minimum 25 people)

ANTIPASTO PLATTER \$12.00 per person
An assortment of Grilled Roasted Vegetables, Balsamic Chipolini Onions, Oven Dried Tomatoes, Marinated Artichoke Hearts, Roasted Peppers, Marinated Olives, Prosciutto, Salami, Soppresseta

VEGETABLE CRUDITÉS \$10.00 per person
A variety of Raw Vegetables with Blue Cheese, Ranch and Hummus Dip

SLICED SEASONAL FRESH FRUIT PLATTER \$10.00 per person
With Yogurt Honey Dip

LOCAL ARTISAN CHEESE PLATTER \$14.00 per person
Featuring Sonoma County and California Cheeses, with Quince Jam, Marshall Farms Honeycomb, Spiced Nuts, Dried Fruit, Sliced Artisan Bread and Carr’s Cracker. (Cheese selection will change due to availability and season.)

LOCAL ARTISAN CHARCUTERIE \$12.00 per person
Framani Salumi and Chorizo, Prosciutto, Pork Rillettes, Sonoma Mustard, Cornichions, Sliced Baguettes

CHIPS AND DIPS \$8.00 per person
Tortilla or Pita Chips
Warm Chili con Queso, Guacamole, Salsa, Dill, Ranch, Hummus
Hot Artichoke and Spinach Dips

25 guests: 1 dip selection
50 guests: 2 dip selections
100 guests: 3-4 dip selections
Additional dip selections at \$3.00 per person, per dip

ASSORTED DRY SNACKS \$5.50 per person
Potato Chips, Pretzels, Peanuts

FANCY MIXED NUTS \$7.00 per person

DRIED FRUIT AND NUT MIX \$7.00 per person



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RECEPTION STATIONS

“THE STREETS OF SAN FRANCISCO” RECEPTION STATIONS

(minimum 50 people)

**Station require a chef's charge of \$175.00 per chef.

NORTH BEACH

FLATBREADS

(based on 2 pieces per person)

Truffled Wild Mushroom, Vella Fontinella

Oven Roasted Tomato, Basil, Sliced Mozzarella

Duck Prosciutto, Caramelized Onions, Figs, Goat Cheese

\$28.00 per person

\$12.00 per person a la carte

PASTA

Orrecchiette with Grilled Chicken, Kalamata Olives, Fresh Basil,
Olive Oil and Feta Cheese

Rigatoni with Oven Roasted Tomato Sauce, Meat Balls,
Shaved Parmesan Cheese

Wild Mushroom Ravioli, White Truffle Cream Sauce

\$18.00 per person a la carte

FISHERMAN'S WHARF

RAW BAR

(based on 4 pieces per person)

Jumbo Shrimp, Snow Crab Claws, Oysters on the Half Shell
with Cocktail Sauce, Tabasco, Lemon Wedges, Mignonette Sauce

\$58.00 per person

\$22.00 per person a la carte

****CRAB CAKE STATION**

(based on 3 pieces per person)

Chef Required

Cooked to order and served with Meyer Lemon Aioli

\$20.00 per person a la carte

****CHARRED AHI STATION**

Chef Required

Fresh Ahi Tuna with a Spicy Asian Crust seared rare,
thinly sliced on a bed of Asian Micro Greens
accompanied by Shoyu Ginger Sauce

\$22.00 per person a la carte

CHINATOWN AND JAPANTOWN

DIM SUM PRESENTATION

(minimum of 100 pieces)

Hai Gao Dumplings, Shu Mai Dumplings, Mini Pork Buns

Served with: Soy Sauce, Hot Mustard, Hot Chili Peppers and Chop Sticks

\$38.00 per person

\$20.00 per person a la carte

SUSHI DISPLAY

(based on 3 pieces per person)

Freshly Made Sashimi Nigiri and Maki with Soy, Pickled Ginger and Wasabi

\$20.00 per person a la carte

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CARVED SPECIALTIES

CARVED SPECIALTIES

(minimum 50 people)

Carver required at \$175.00 per carver

All carved selections served with silver dollar rolls, horseradish, gourmet mustard, mayonnaise and au jus.

ROAST NEW YORK STRIP \$375.00

(serves approximately 30 people)

Herb and Porcini Crust, Pinot Noir Demi

SLICED TENDERLOIN OF BEEF \$475.00

(serves 20 people)

Fresh Horseradish Crème Fraiche, Sonoma Mustard, Carmelized Balsamic Onion Relish, Cabernet Demi, Assorted Rolls

ROAST TURKEY BREAST \$325.00

(serves approximately 40 people)

With Orange Cranberry Relish, Sonoma Honey Mustard

ROASTED BERKSHIRE PORK LOIN \$375.00

(serves approximately 40 people)

Apple Cider Brine, Apple Confit, Pork Jus

HONEY BAKED HAM \$325.00

(serves approximately 40 people)

With Bourbon Glaze and Pineapple

PEKING STYLE BBQ DUCK \$200.00

(serves approximately 20 people)

Served with Chinese Hoisin Sauce and Steamed Bao



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BEVERAGE SERVICES

HOSTED AND CASH BAR		
	Hosted Bar	Cash Bar
Name Brands	\$8.00	\$9.00
Premium Brands	\$9.00	\$10.00
Liqueurs	\$9.00	\$10.00
Domestic Beer	\$7.00	\$8.00
Imported Beer, Micro Beers	\$7.50	\$8.00
Non Alcoholic Beer	\$7.00	\$8.00
California Wines (private label)	\$7.00	\$8.00
Soft Drinks, Mineral Water	\$5.00	\$5.00

Prices are per person

RECEPTIONS IN PRIVATE BANQUET ROOMS

All Alcoholic Beverages are served on a per drink or per person basis only in our private banquet rooms.

BARTENDER SERVICES

For twenty six or more guests, a fee of \$175.00 per bartender will be applied to all bars for up to three (3) hours of service. Additional hours: \$50.00 per hour, per bartender.



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BUFFET BAR

For events of fewer than twenty five (25) guests, we can provide a self-service beer/wine bar in lieu of a bartender. Set-up charge: \$100.00.

CASH BAR

Bartender fee: \$175.00, per bar. A minimum of \$350.00 in alcohol sales is required.

CORKAGE CHARGE

Clients may bring in donated wines or champagnes which do not appear on our wine list.

The Hilton San Francisco Financial District will apply a corkage charge of:

\$20.00 per 750 ml bottle of wine

\$25.00 per 750 ml bottle of champagne

23% service charge will be added, based on the hotel's selling price.

Please note that the Hilton San Francisco Financial District, as the sole alcoholic beverage licensee, is subject to the regulations of the State Alcoholic Beverage Commission. Violations of those regulations may jeopardize the hotel's license. Therefore, we request your cooperation in honoring the hotel's policy of prohibiting the consumption of alcoholic beverages from outside sources without authorization and appropriate corkage.



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