RECEPTION PACKAGES

Our Buffet Reception Packages require a 50-person minimum and include a Buffet Attendant for up to two hours of service; additional hours will be $42 per hour. Should you need Bartending services please speak to your Event Planner.

For a reception that is served as a meal we recommend a combination of buffet, interactive and passed hors d’oeuvres and desserts – with the help of your Event Planner you can create a memorable event for both yourself and your guests!

BUFFET RECEPTION PACKAGES

POTRERO HILL
$40.00 per person
Mixed Sausage Grill
Baked Chicken Breast Tenders with Herbed Yogurt Dip
Seasonal Vegetarian Foccacia Pizzetta
Assorted Sushi
Asian Noodle Salad served in mini take-out boxes
Fresh Seasonal Vegetable Crudité Platter with Green Goddess Dip

RUSSIAN HILL
$42.00 per person
Local Artisan Cheese & Fresh Seasonal Fruit Platter
Pear Chutney Bruschetta with Pecans & Blue Cheese
Belgian Endive with Rosemary, Pecan & Cranberry Chicken Salad
Cocoa Nib-Pink Peppercorn Rubbed Tenderloin with Balsamic-glazed Onions, Horseradish Cream, Coarse-grained Mustard & Arugula on Mini Brioche Rolls
Spice Crusted Fingerling Potatoes with Crème Fraiche & Smoked Salmon, Mediterranean Antipasto Platter
Vegetable Crudité & Indian Spiced Pita Chips with Classic Hummus, Artichoke Tapenade & Lemon-Thyme Cannellini Bean Brandade
Deviled Eggs Three Ways - “Tuxedo”, “Crab” & “Bacon & Eggs”

PACIFIC HEIGHTS
$45.00 per person
Local Artisan Cheese & Fresh Seasonal Fruit Platter
Poached Jumbo Prawns with Cocktail Sauce
Belgian Endive with Duck Confit & Brand-Apple Jam
Sliced Filet Mignon on Baguette with Horseradish Crème & Arugula
Seared Salmon on a house-made Sesame-Spinach Cracker
Baby Red Potato with Sour Cream, Herbs & Caviar
Petite Chicken Marsala Pot Pie
Roasted Vegetable Tartlets

STOCKTON STREET
$39.00 per person
Mango-jicama Slaw served in mini take-out boxes
Coconut Shrimp with Spicy Orange Marmalade
Chicken Satay with Peanut Sauce
Asian-style Beef Skewers with Ginger-Hoisin Sauce
Chicken Shu Mai, Shrimp Har Gao & BBQ Chicken Bao
Fresh Vegetable Spring Rolls with peanut & plum sauces

VEGAN
**MISSION DISTRICT**

$25.00 per person
- Tri-Color Tortilla Chips with house-made Guacamole & Salsa
- Belgian Endive with Herbed Ricotta & Roasted Poblano Peppers
- Chicken Mole Skewers
- Mini Beef Tamales
- Black Bean & Cheese Empanadas
- Fresh Fruit Skewers

**PRESIDIO**

$33.00 per person
- Hummus, Babha Ghanoush, Feta Cheese, Olives & fresh Seasonal Vegetables served with crisp pita triangles
- Baked Brie en Croute with Caramelized Onion & Mango Chutney
- Crostini with Goat Cheese & Fig Jam
- Florentine Mushroom Caps
- Jerk Chicken Skewers with Pineapple-Mango Chutney
- Mini Black Angus Cheeseburgers with Pickles, Ketchup & Mustard
- Mini Crab Cakes with Cilantro-Caper Cocktail Sauce

**TAQUERIA BARRA**

$18.00 per person
- Shredded Chicken, Black Beans and your choice of Carnitas (Roasted Pork) or Carne Asada (Grilled Beef) served with soft tortillas & crisp taco shells, fresh salsa & guacamole, shredded cheese, sour cream, chopped cilantro, onions & fresh jalapenos and lime wedges
- Tri-color Tortilla Chips
RECEPTION PACKAGES  |  CARVERY SELECTIONS  |  P3

CARVERY SELECTIONS
All selections are presented pre-carved and presented ready-to-serve with our Chef’s select sauces & petite brioche rolls. If you’d like the services of a Carving Chef to tend to your guests, one chef is required for each 50 guests. $150 per chef for each two hours.

ROASTED DOUBLE TURKEY BREAST served with cranberry-orange relish $175.00 (serves 40)
APRICOT GLAZED HAM served with Honey-Mustard $190 (serves 40)
WHOLE POACHED SALMON served with cucumber-dill sauce $395 (serves 35, 12-14 lb average)
FIVE-SPICE RUBBED ROASTED PORK LOIN served with warm Apple Chutney $235 (serves 35)
SALT & PEPPER CRUSTED BEEF TENDERLOIN served with Horseradish Cream sauce $335 (serves 25)
OVEN ROASTED VEGETABLE STRUDEL served with fresh Tomato Coulis $165 (serves 24)