



## 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 \$35 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

**\$37.00 per person**

- Mixed Sausage Grill
- Baked Chicken Breast Tenders with Herbed Yogurt Dip
- Seasonal Vegetarian Focaccia Pizzetta
- Assorted Sushi
- Asian Noodle Salad served in mini take-out boxes <sup>V</sup>
- Fresh Seasonal Vegetable Crudité Platter with Green Goddess Dip

#### RUSSIAN HILL

**\$38.00 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 <sup>V</sup>
- Deviled Eggs Three Ways - "Tuxedo", "Crab" & "Bacon & Eggs"

#### PACIFIC HEIGHTS

**\$41.00 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

**\$35.00 per person**

- Mango-jicama Slaw served in mini take-out boxes <sup>V</sup>
- Coconut Shrimp with Spicy Orange Marmalade
- Chicken Satay with Peanut Sauce
- Chinese Beef Skewers with Ginger-Hoisin Sauce
- Chicken Shu Mai, Shrimp Har Gao & BBQ Chicken Bao
- Fresh Vegetable Spring Rolls with peanut & plum sauces <sup>V</sup>

VEGAN <sup>V</sup>





# RECEPTION PACKAGES | BUFFET RECEPTION PACKAGES | P2

## MISSION DISTRICT

**\$23.00 per person**

- Tri-Color Tortilla Chips with house-made Guacamole & Salsa <sup>V</sup>
- Belgian Endive with Herbed Ricotta & Roasted Poblano Peppers
- Chicken Mole Skewers
- Mini Beef Tamales
- Black Bean & Cheese Empanadas
- Fresh Fruit Skewers <sup>V</sup>

## PRESIDIO

**\$30.00 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

**\$17.00 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, chopped cilantro, onions & fresh jalapenos and lime wedges



VEGAN <sup>V</sup>



## RECEPTION PACKAGES | CARVERY & EXHIBITION STATION PACKAGES | 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 please contact your Moffitt Catering Event Planner.

**ROASTED DOUBLE TURKEY BREAST** served with cranberry-orange relish  
\$150.00 (serves 40)

**APRICOT GLAZED HAM** served with Honey-Mustard  
\$170 (serves 40)

**CHIPOTLE RUBBED NY SIRLOIN OF BEEF** served with Spicy Barbecue Sauce  
\$335 (serves 40)

**FIVE-SPICE RUBBED ROASTED PORK LOIN** served with warm Apple Chutney  
\$210 (serves 40)

**SALT & PEPPER CRUSTED BEEF TENDERLOIN** served with Horseradish Crème  
\$315 (serves 25)

**OVEN ROASTED VEGETABLE STRUDEL** served with fresh Tomato Coulis  
\$150 (serves 24)

### EXHIBITION STATION PACKAGES

Our Exhibition Reception Packages require a 50-person minimum and include a Buffet Chef and a Buffet Attendant for up to two hours of service; additional hours will be \$35 per hour. Should you need Bartending services please speak to your Event Planner.

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### PEKING DUCK STATION

**\$13.50 per person**

Peking duck carved to order, served with lotus buns, hoisin sauce & chopped scallions

### WINE COUNTRY SALAD STATION

**\$14.50 per person**

Our Made-to-Order Salad Bar comprised of mixed greens, baby spinach, cherry tomatoes, red bell peppers, shredded carrots, dried cranberries, spiced pecans, bacon crumbles, house-made croutons & shaved parmesan.

Choose any or all and have them tossed together with your choice of balsamic & sun-dried tomato vinaigrette , champagne & roasted pear vinaigrette , creamy caesar or traditional blue cheese dressing.

After you've created your personalized salad sample a selection of our freshly prepared specialty salads

- Sonoma Pasta Salad
- Roasted Red Potato Salad with caramelized onion, roasted red pepper, applewood smoked bacon & arugula with a red wine vinaigrette
- Italian Chop Salad

All accompanied by assorted rustic breads & rolls

