WELCOME TO SAVOR...
CATERING MENU 2020

Our menus represent the wonderful cuisine that San Francisco has to offer. We work with local produce growers and local farmers to bring you the freshest ingredients available. Free-range chicken, organic beef, and the best in seasonal produce are presented on the following pages.

ENJOY AND SAVOR SAN FRANCISCO!
GENERAL INFORMATION

All food and beverage items must be supplied and prepared by Savor… No food, beverage, or alcohol will be permitted to be brought into or removed from a San Francisco Convention Facility (“SFCF”) by the client or any of the client’s guests or invitees without written approval. Requests must be received by Savor… no less than four (4) weeks prior to the first day of the event. Savor… reserves the right to assess a charge for such exclusions to exclusivity.

MENU SELECTION AND PRICING

Our menus have been designed with your needs and ultimate satisfaction in mind. Our Catering Sales Managers and Culinary Director will ensure that any selection is prepared and served with the highest level of quality available. To assure availability of menu items, please provide your Catering Sales Manager with your food and beverage selections four (4) weeks prior to your scheduled event. We will make every effort to accommodate those with special religious or dietary requirements. Due to the seasonal supply fluctuation of food and beverage products, menu prices will be guaranteed ninety (90) days prior to your event.

Beverage Consumption: Canned or bottled beverages may be purchased on a consumption basis with a “24-pack” (24 beverages) minimum order. Quantities of less than 24 are not subject to return. More than 24 unopened and returnable cans and bottles may be returned, but are subject to a 25% restocking fee.

GUARANTEES

In order to ensure the success of your function and the satisfaction of your guests, final food and beverage quantity guarantees must be received by your Catering Sales Manager no later than three business days (Monday – Friday) prior to your event. You may be required to guarantee earlier than three days based on the size of your group or if special products are required that are not on our printed menus. Your guarantee requirements will be outlined in your contract and Banquet Event Orders (“BEO’s”). This number will constitute your final guarantee and is not subject to reduction. If this final guarantee is less than 75% of your originally contracted estimate (see “Billing, Payment and Cancellations”), we reserve the right to charge for damages. Savor… will prepare to serve 3% over your final guarantee (for seated meal functions only) up to a maximum of 100 guests. You will be charged for the greater of the actual number of guests served or the final guarantee amount. Increases made within the 72-hour deadline are subject to approval by Savor… and may be subject to an additional charge. We reserve the right to make reasonable substitutions as necessary.

EMPLOYEES, SERVICE AND LABOR CHARGES, SALES TAX

Catering service personnel are covered by Union Local 2’s collective bargaining agreement. Catering personnel will deliver food and beverage, serve and clean related areas. Catering personnel are not permitted to perform any general cleaning duties (non-food service related) or act as badge checkers, ticket takers, or security personnel. All food and beverage charges are subject to a 22% administrative charge/fee and California state sales tax (currently 8.5%). The 22% administrative charge/fee is also taxable under SBOE Regulation #1603. Sales tax-exempt organizations are required to provide a copy of their California Franchise Tax Board Certificate of Exemption no later than one week prior to the event. A labor charge of $7.00 plus tax per guest will apply for any meal function with guest counts below the listed minimums (see menus).

Labor provided for seated breakfast and lunch functions is three hours, with four hours provided for seated dinner functions. The labor shifts include setup, service, and cleaning time; any additional labor required outside of the standard shift length is subject to overtime charges at $52.50 plus tax, per server, per hour.

BILLING, PAYMENTS, AND CANCELLATIONS

Full payment of your total estimated charges and signed contract are due in our office no later than four (4) weeks prior to your first scheduled food function. Should you decide to cancel any or all of your functions less than two weeks prior to your event, you will be subject to a cancellation fee. The cancellation fee is outlined in your contract based on the date of cancellation. Event pre-payments and balances with charges less than $10,000 may be paid by credit card and/or company check; please contact your Catering Sales Manager for a Savor… Credit Card Charge Authorization Form. Events with charges greater than $10,000 must be pre-paid by company check. Balances greater than $10,000 will be billed net 30 days and is due upon receipt.
GENERAL INFORMATION

All food and beverage items must be supplied and prepared by Savor... No food, beverage, or alcohol will be permitted to be brought into or removed from a San Francisco Convention Facility ("SFCF") by the client or any of the client’s guests or invitees without written approval. Requests must be received by Savor... no less than four (4) weeks prior to the first day of the event. Savor... reserves the right to assess a charge for such exclusions to exclusivity.

ALCOHOLIC BEVERAGES

All alcoholic beverage sales and consumption are regulated by the California Alcoholic Beverage Control. Savor... is responsible for the administration of these regulations. Savor... requires that all alcoholic beverages be dispensed only by Savor... employees or agents. It is acknowledged that California state law prohibits the sampling and distribution of all hard alcoholic beverages.

MISCELLANEOUS

China Service: Compostable service is standard for all functions except seated breakfast, lunch and dinner service in meeting rooms and ballrooms, with guest counts under 3,000. China service is available at a $3.50++/per guest additional charge for morning and afternoon refreshment breaks, and $5.00++/per guest additional charge for all other functions, including seated functions over 3,000 guests.

Room assignments are done by show management. It is the clients’ responsibility to arrange appropriate function space.

Seating: Banquet seating will be at round tables of ten (10) guests unless otherwise specified. Special seating diagrams and numbered tables are available upon request through your Event Manager.

Décor: Arrangements for floral centerpieces and props may be made through Savor... All décor must meet with the approval of the San Francisco Fire Department.

Leftover food will be donated to local charities as appropriate.

House linen is supplied for all food and beverage functions, and buffet tables. Linen for meetings and non-food and beverage areas is available at $5.00++ per round or classroom table. Please contact your Catering Sales Manager for additional specialty linen selections and pricing.

LIABILITY

The client agrees to indemnify, hold harmless and defend the City and County of San Francisco, SMG, FMIC, the Moscone Center Joint Venture, the San Francisco Redevelopment Agency, the Trustees of the Moscone Center Project, and the directors, members, officers, agents, employees, affiliates, subsidiaries of each of the above ("Indemnities") from and against any and all liabilities, damages, actions, costs, losses, claims, and expenses (including attorney’s fees) on account of personal injury, death or damage to or loss of property or profits arising out of or resulting, in whole, or in part, from any act, omission, negligence, fault or violation of law or ordinance of the applicant or its employees, agents, subcontractors, Exhibitors, or invitees or any other person entering the facilities with the implied or express permission of the applicant.

ALLERGIES

SAVOR... San Francisco’s facilities are not certified Gluten Free, Vegan or Vegetarian. We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person’s sensitivity or allergy to any food item provided in our facility.

- Gluten Free
- Vegan
GENERAL INFORMATION

All food and beverage items must be supplied and prepared by Savor... No food, beverage, or alcohol will be permitted to be brought into or removed from a San Francisco Convention Facility ("SFCF") by the client or any of the client’s guests or invitees without written approval. Requests must be received by Savor... no less than four (4) weeks prior to the first day of the event. Savor... reserves the right to assess a charge for such exclusions to exclusivity.

SAMPLING & DONATED PRODUCTS, TRAFFIC PROMOTERS

Savor... retains the exclusive right to provide, control and retain all food and beverage services throughout the facility for the events. Concessions, the sale of alcoholic or non-alcoholic beverages, and the provision of snacks, treats or candies are included under this provision. A company/organization may not bring any food, beverages, or alcoholic beverages for use in the hospitality lounge, staff offices, or backstage areas.

FOOD & NON-ALCOHOLIC BEVERAGE SAMPLING

All food and beverages samples or traffic promoters brought into the SFCF must have approval from Savor... in writing prior to the event and adhere to the following guidelines:

- A company/organization may only distribute samples of food and beverage products that the company/organization produces or sells in its normal day-to-day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.
  - Food samples are limited to “bite size” portions (1 oz. or less).
  - Samples of non-alcoholic beverages are limited to a maximum of 2 oz. containers.

- A written description (detailing the product and portion size to be sampled) must be submitted in advance to Savor... Approval of sampling arrangements to the sampling company/organization will be provided in writing only. Please contact your Catering Sales Manager for appropriate sampling form.

- Show management and/or exhibitors must be responsible for securing a City of San Francisco Health Permit, (415) 554-2500, in order to distribute food and/or beverages.

ALL THE AFOREMENTIONED POLICIES WILL BE STRICTLY ADMINISTERED. ANY VIOLATION OF THESE WILL RESULT IN THE REMOVAL OF PRODUCT FROM THE SHOW FLOOR

FOOD STORAGE, DELIVERY & PRODUCTION SERVICES

If an organization requires food preparation, heating, cold or dry storage, or other kitchen services, arrangements must be made no later than three weeks in advance of the start of the event. Only Savor... staff may perform all preparation as well as cooking within the facility’s production areas. Charges for these services will be based on the requirements of the arrangements. Please contact your Catering Sales Manager for more information.

- Standard fees for storage, handling, delivery, etc. may be charged where applicable.

- Non-beverage & food vendors, refrigerated, freezer and dry storage are available for $10.00 plus tax per cubic foot, per day.

- Use of cooking/heating equipment must have prior approval from the building Fire Marshal, (415) 974-4007.

- Any special instructions for the handling of refrigerated products must be provided at the time of order.

- Delivery of any foods and any beverages to the facility must be coordinated with your Catering Sales Manager. Savor... will not assume responsibility for incorrectly delivered products, damaged products at delivery, or inferior products.

- Ice may also be ordered in advance for delivery to your booth during the show for $20.00++ per twenty-pound bag.
CONTINENTAL AND BREAKFAST BUFFETS

All selections are served with Peet’s freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and orange juice. Includes compostable service.
Prices listed are per guest. Minimum order of 25 guests.

CONTINENTAL
Assorted Breakfast Pastries to include Muffins, Danish, Scones and Croissants with Sweet Butter and Fruit Preserves $30

ADD FRESH FRUIT
$12

HEART HEALTHY CONTINENTAL
Assorted Nonfat Yogurts and Low-fat Granola, Seasonal Fresh Fruit, Dried Fruits, Assorted Low-fat Muffins, Low-fat Cream Cheese and Fruit Preserves $39.75

EGG BREAKFAST BUFFET
Fluffy Scrambled Eggs, Breakfast Potatoes, Crispy Bacon, Country Sausage or Chicken Apple Sausage, Assorted Freshly Baked Pastries, Assorted Yogurts and Seasonal Fresh Fruit $48

MISSION DOLORES BREAKFAST BUFFET
Scrambled Eggs with Peppers and Onions, Spicy Chorizo or Mango Chicken Sausage, Cumin Scented Black Beans, Assorted Freshly Baked Breakfast Pastries Assorted Yogurts and Seasonal Fresh Fruit $48

PLATED BREAKFAST

All selections are served with assorted breakfast pastries, Peet’s freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and orange juice. Includes china service up to 3,000 guests.
Prices listed are per guest. Minimum order of 50 guests.

EGG BREAKFAST
Scrambled Eggs, Breakfast Potatoes and your choice of Crispy Bacon, Country Sausage or Chicken Apple Sausage $41

VEGETABLE FRITTATA
Farm Fresh Eggs with Seasonal Roasted Vegetables, Fontina Cheese and Fresh Herbs with a Roasted Pepper Coulis Served with Breakfast Potatoes and choice of Crispy Bacon or Chicken Apple Sausage $41

OMELET BREAKFAST
Three Egg Omelet with Spinach, Red Bell Peppers, Cheddar Cheese and Mushrooms Served with Herb Roasted Breakfast Potatoes and Country Sausage $42.50

FRENCH TOAST
French Toast topped with a Seasonal Berry Compote Served with Whipped Cream, Warm Maple Syrup, Crispy Bacon and Seasonal Fresh Fruit $44

All orders are subject to a 22% administrative charge/fee and applicable sales tax.
Prices subject to change
BREAKFAST ENHANCEMENTS

Includes compostable service. Prices listed are per guest.

OATMEAL OR CREAM OF WHEAT
Brown Sugar, Raisins and Low-fat Milk
$9.25

NANA JOE’S GLUTEN FREE GRANOLA
Served with Organic Yogurt and Fruit
$9.25

SEASONAL FRUIT PARFAIT
Fresh Seasonal Fruit Layered with Nana Joe’s Granola and Low-fat Yogurt
$11

CHEESE BLINTZES
Delicate Crêpes filled with Sweetened Ricotta Cheese, Fresh Fruit Toppings
$14

BREAKFAST BURRITO
Scrambled Eggs, Chorizo Sausage, Peppers and Jack Cheese
$13

VEGETARIAN BREAKFAST BURRITO
Scrambled Eggs, Peppers and Jack Cheese
$12

CROISSANT SANDWICH
Eggs, Country Ham and Cheddar Cheese
$12

ENGLISH MUFFIN SANDWICH
Eggs with Sausage, Ham or Bacon and Cheddar Cheese
$12

EGG SANDWICH
Eggs with Roasted Tomatoes, Spinach, and Fontina Cheese on Focaccia
$13.50

STEAK AND EGG SANDWICH
Steak and Eggs with Grilled Onion and Jack Cheese on Petite Ciabatta
$19

HARD BOILED EGGS
Priced per dozen
$48

BACON CRUSTLESS QUICHE
Cheese and Bacon, 4 oz.
$16

FLORENTINE CRUSTLESS QUICHE
Spinach and Swiss Cheese, 4 oz.
$15

SMOKED SALMON AND BAGELS
(25 GUEST MINIMUM)
Sliced Smoked Salmon, Whipped Cream Cheese, Chopped Eggs, Capers, Sliced Red Onions, Assorted Mini Bagels
$25

EUROPEAN CHARCUTERIE PLATTER
(25 GUEST MINIMUM)
Thinly Sliced Cured and Smoked Meat, Imported Cheeses and Sliced French Baguettes
$28.50

OMELETS
Prepared to Order Omelets with a Variety of Ingredients including Black Forest Ham, Smoked Bacon, Chicken Apple Sausage, Bell Peppers, Mushrooms, Onions, Tomatoes and Cheeses
$21
* Chef fee
$160 plus tax for up to 4 hours; $320 plus tax for up to 8 hours.
Per attendant

BELGIAN WAFFLES, PAIN PERDU OR BUTTERMILK PANCAKES
Prepared to Order and Served with Warm Maple Syrup, Whipped Butter, Seasonal Berries, Walnuts
$16
* Chef fee
$160 plus tax for up to 4 hours; $320 plus tax for up to 8 hours.
Per attendant

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
REFRESHMENT BREAKS

Includes compostable service.
Prices listed are per guest. Minimum order of 25 guests.

MORNING COFFEE BAR
Peet’s Freshly Brewed Coffee, Decaffeinated Coffee,
Selection of International Hot Teas, Freshly Squeezed Orange Juice
$16.50

SWEET & SALTY
Häagen-Dazs Ice Cream Bars, Chocolate Covered Espresso Beans,
Almond Clusters, Bagged Peanuts and Popcorn,
Assorted Soft Drinks, Bottled Water
$28.50

SPA BREAK
Assorted Fresh Fruit Smoothies, Oatmeal Cookies, Granola Bites,
Assorted Fruits and Berries, Trail Mix, Assorted Flavored Mineral Waters
$30

MISSION DOLORES
Tri-Colored Tortilla Chips, Guacamole, Salsa, Spicy Jalapeños, Mexican Wedding Cookies,
Assorted Soft Drinks, Bottled Water
$32

NORTHERN CALIFORNIA CHEESE BREAK
Laura Chenel Goat Cheese, Sonoma Cheddar, Point Reyes Bleu, Brie and Monterey Jack
Served with Artisan Breads and Crackers, Dried Figs, Roasted Almonds and Grapes
Assorted Soft Drinks and Bottled Water
$30

AFTERNOON BEVERAGE BREAK
Assorted Soft Drinks, Sparkling Water, Peet’s Freshly Brewed Coffee, Decaffeinated Coffee,
Selection of International Hot Teas
$18.25

BEVERAGES

FRESHLY BREW TEA AND COFFEE
Compostable Service. Priced per Gallon.
Peet’s Regular Coffee                        $110
Peet’s Decaffeinated Coffee                 $110
Mighty Leaf Assorted Hot Tea               $110
Infused Spa Water                          $30

Inquire with your Catering Manager for flavors

JUICES AND TEAS
Compostable Service. Priced per Gallon
Apple, Cranberry, Grape or Tomato Juice    $98.50
Fresh Squeezed Orange or Grapefruit Juice $115
Iced Tea or Lemonade                       $75

REFRIGERATED SPRING WATER KIT $180
($60/ 5 gallon replenishment)
Includes Water dispenser, 5-gallon bottle of Spring Water,
and 5 ounce compostable cups.
Power requirements: 110V/20amp
Lobby Measurement: 41.5” H x 14”W x 13.5”D

REFRESHMENTS
Compostable service. Priced individually
Pepsi Soft Drinks 12 oz. can                $6.50
Pepsi Bubly Flavored Sparkling Water 12 oz. can  $6.50
LifeWTR Bottle Water 20 oz.               $6.50
(HP Balance with Electrolytes)
Assorted Sparkling Water 18 oz.           $7.50
Bottle Juice 10 oz.                       $7.50
Rockstar Or AMP Energy 16 oz.             $8.50
Snapple Iced Tea 16 oz.                   $8.50
Peet’s True Iced Espresso 8 oz. can       $11
Black and White, Caramel Macchiato, Vanilla Latte, Mocha
Gatorade 20 oz.                           $8.50
Milk (1/3 quart)                          $6.50

All orders are subject to a 22% administrative charge/fee and applicable sales tax.
Prices subject to change
A LA CARTE SNACK AND BREAK ITEMS

Includes compostable service. Priced per dozen.

ASSORTED MUFFINS $77
ASSORTED DANISHES $77
CHOCOLATE, ALMOND OR BUTTER CROISSANTS $77
ASSORTED DOUGHNUTS $60
ASSORTED SCONES $80
ASSORTED BAGELS AND WHIPPED CREAM CHEESE $75
ASSORTED BISCOTTI $49
BREAKFAST BREADS OR COFFEE CAKE Priced per serving (Serves 10 guests each) $77
FRESHLY BAKED COOKIES Chocolate Chip, Oatmeal Raisin, Peanut Butter, Snickerdoodle $69

INDIVIDUAL CEREAL BOWLS WITH REGULAR AND LOWFAT MILK $85
ASSORTED ENERGY BARS $80
ASSORTED GRANOLA BARS $60
SOFT GOURMET PRETZELS $105
INDIVIDUAL BAGGED PRETZELS, SUN CHIPS OR LAYS POTATO CHIPS $57
ASSORTED BAGGED KETTLE CHIPS $75
RICE KRISPIES TREATS $68
VARIETY OF CANDY BARS $68
HÄAGEN-DAZS ICE CREAM BARS $95
ASSORTED YOGURT $75

BROWNIES $75
TOFFEE BLONDIES $75
CHOCOLATE TRUFFLES $77
ASSORTED MINI FRENCH PASTRIES $80
WHOLE FRESHFRUIT $66
SWEET SYDNEY’S GLUTEN FREE BARS Chocolate Brownie or Lemon All packaged in a gluten free facility $95
SWEET SYDNEY’S GLUTEN FREE COOKIES Chocolate Chunk, Gingersnap or Salted Caramel All packaged in a gluten free facility $90
AWESOME BARS Inquire with your Catering Manager for flavors $95

HONEY ROASTED PEANUTS $32
PRETZELS $26.50

PREPARED SNACKS

Includes compostable service. Priced per guest. 25 guest minimum.

CRISPY PITABREAD with Roasted Pepper Hummus, Traditional Hummus, and Babaganoush $12.75
POTATO CHIPS WITH FRENCH ONION DIP $10.50

INDIVIDUAL CEREAL BOWLS WITH REGULAR AND LOWFAT MILK $85
ASSORTED ENERGY BARS $80
ASSORTED GRANOLA BARS $60
SOFT GOURMET PRETZELS $105
INDIVIDUAL BAGGED PRETZELS, SUN CHIPS OR LAYS POTATO CHIPS $57
ASSORTED BAGGED KETTLE CHIPS $75
RICE KRISPIES TREATS $68
VARIETY OF CANDY BARS $68
HÄAGEN-DAZS ICE CREAM BARS $95
ASSORTED YOGURT $75

TRAIL MIX OR PARTY SNACK MIX $33
FIESTA SNACK MIX $36

TORTILLA CHIPS WITHSA LSA $11
TORTILLA CHIPS WITH GUACAMOLE AND SALSA $18.25

ELOTÉ CORN CUPS with Cotija Cheese, Cilantro and Chili $12.50
CRUDITÉ CUPS Ranch Dressing, White Bean Puree or Red Pepper Hummus $12

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
**EXECUTIVE BOX LUNCH**

Four compartment. Includes compostable service. 25 guest minimum. Sandwich, wrap or entrée salad includes a choice of side salad, dessert and fruit. To accompany your box lunches, we suggest adding assorted soft drinks and bottled water.

### SANDWICHES

#### MESQUITE TURKEY WITH SMOKED BACON
Mesquite Turkey, Smoked Bacon, Sharp Cheddar, Basil Aioli and Red Onion on Focaccia

#### ROAST BEEF
Slow Roasted Beef with Crumbled Bleu Cheese, Balsamic Onion Jam and Watercress on Dutch Crunch

#### VEGETARIAN WALDORF
Crunchy Waldorf Tofu Salad, Sharp Cheddar, Celery, Apples and Walnuts on Organic Whole Grain Bread

#### FAJITA SPICED TRI-TIP
Beef Tri-Tip with Peppers, Onions, Chipotle Mayonnaise, Jack Cheese, Arugula and Tomato on Ciabatta

#### CALIFORNIA CHICKEN
Grilled Chicken Breast, Chive Cream Cheese, Smoked Mozzarella, Artichoke-Spinach Aioli on Organic Eight Grain Roll

#### HULI HULI CHICKEN
with Roasted Pineapple, Crunchy Slaw, and Sriracha Aioli

### WRAPS

#### GREEN CHILI PORK WRAP
Roasted Pork Loin, Cilantro Rice, Tomatillo Salsa, Shredded Jack Cheese, Avocado, Purple Cabbage, Spinach Tortilla

#### CRISPY CHICKEN WRAP
Southern Fried Chicken, Buttermilk Ranch, Spicy Cole Slaw, Tomatoes, Chipotle Tortilla

### ENTRÉE SALADS

#### PORTOBELLO “NIÇOISE” SALAD
Grilled Portobello Mushroom, Baby Red Potato, Cornichons, Hardboiled Egg, Tender Green Beans, Red Wine Vinaigrette

#### THAI BEEF SALAD
Seared Strips of Beef with Thai Spice, Bean Sprouts, Carrots, Cucumber, Spinach, Arugula, Mint, Basil, Sesame-Ginger Dressing

#### MEDITERRANEAN CHEF SALAD
Sliced Cucumbers, Roasted Peppers, Garbanzo Beans, Crumbled Feta Cheese, Cherry Tomatoes, Red Wine Oregano Vinaigrette

#### TANDOORI CHICKEN SALAD
Spiced Rubbed Chicken, Diced Cucumbers, Tomatoes, Green Beans, Romaine, Mint, Lemon Vinaigrette

### SIDE SALADS

Red Bliss Potato Salad
Penne Pasta Salad
Orzo Pasta Salad
Rye Berry Salad
Southwest Black Bean Salad
Roasted Sweet Potato Salad
Red Quinoa Tabbouleh

### DESSERTS

Dark Chocolate Brownie
Apple Cranberry Bar
Lemon Bar
Apricot Bar
Chocolate Orange Bar

### FRUIT

Fresh Fruit Salad
Fresh Whole Fruit

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
VALUE EXPRESS BOX LUNCH  $35.50

Three compartment. Includes compostable service. 25 guest minimum.
Sandwich or wrap includes a choice of side salad and dessert.
To accompany your box lunches, we suggest adding assorted soft drinks and bottled water.

ROASTED TURKEY SANDWICH
Roasted Turkey with Sun-Dried Tomato Aioli,
Monterey Jack Cheese, Romaine and Tomato on a Baguette

HAM AND CHEESE SANDWICH
Thinly Sliced Honey Baked Ham, Swiss Cheese,
Dijon Mustard, Lettuce and Tomato on a Baguette

ROAST BEEF SANDWICH
Slow Roasted Beef with Cheddar, Horseradish Aioli,
Lettuce and Tomato on a Baguette

VEGETARIAN WRAP
Hummus, Cucumbers, Roasted Peppers
and Mixed Greens wrapped in a Spinach Tortilla

CHOOSE ONE SALAD AND ONE DESSERT FOR ALL BOX LUNCHES

SIDE SALADS
Red Bliss Potato Salad
Penne Pasta Salad
Orzo Pasta Salad

DESSERTS
Apple
Chocolate Chip Cookie
Old Fashioned Oatmeal Cookie

All orders are subject to a 22% administrative charge/fee and applicable sales tax.
Prices subject to change
LUNCH OR DINNER BUFFET SELECTIONS
Includes Compostable Service. Prices listed are per guest. Minimum order of 25 guests.

BUILD YOUR OWN SANDWICH BUFFET
Vegetable Minestrone Soup
with Seasonal Vegetables and White Beans
Salad of Mixed Greens
with Cucumbers, Tomatoes and Herb Vinaigrette
Selection of Smoked Turkey, Lean Roast Beef, Honey Baked Ham, New York Style Pastrami, Dry Italian Salami, Mortadella, Swiss, Provolone, Monterey Jack and Sharp Cheddar Cheeses, Leaf Lettuce, Tomatoes, Gourmet Breads and Rolls, Kosher Pickle Spears and Deli Condiments
Kettle Chips
Assorted Freshly Baked Cookies
$58.50

ITALIAN BUFFET
Mixed Greens with Artichokes, Roasted Peppers, Parmesan and Balsamic Vinaigrette
Farro and Lentil Salad with Basil and Olive Oil
Penne Pasta Puttanesca
Chicken with Artichokes, Garlic and Rosemary
Braised Pork with Porcini Cream
Zucchini, Fennel and Tomatoes with Fresh Herbs
Rolls and Butter
Tiramisu
$72

ASIAN BUFFET
Seasonal Greens, Citrus, Water Chestnuts, Toasted Almonds, Hoisin Vinaigrette
Soba Noodle Salad with Shredded Vegetables, Ginger and Ponzu
Yellow Curry Chicken with Potato
Quick Fried Pork with Chili, Garlic and Green Onions
Sautéed Asian Vegetables with Ginger
Steamed Jasmine Rice
Rolls and Butter
Mango Passion Fruit Cake
$72

BAY BUFFET
Organic Mixed Green Salad with Frisée, Seasonal Fruit, Crumbled Goat Cheese, Toasted Walnuts, Citrus-Dijon Vinaigrette
Toasted Barley Salad with Red Peppers, Corn, Tomatoes, and Chives
Lemon Garlic Infused Roasted Chicken
Grilled Strip Loin with Charred Onions and Pinot Noir Reduction
Roasted Pacific Salmon with Whole Grain Mustard and Fennel
Seasonal Vegetables with Shallot-Thyme Butter
Sautéed Greens with Garlic, Pine Nuts, Olive Oil and Lemon
Rosemary Roasted Yukon Gold Potatoes
Creamy Polenta with Parmesan and Herbs
Rolls and Butter
Chocolate Decadence
$104

LATIN BUFFET
Hearts of Romaine, Red Onion, Tomatoes, Pumpkin Seeds, Queso Fresco, Coriander Vinaigrette
Corn and Potato Soup
with Charred Jalapeños and Cilantro
Slow Cooked Chicken with Mole Sauce
Skirt Steak “Churrasco” with Chimichurri Sauce
Cumin Scented Black Beans
Green Rice
Rolls and Butter
Chocolate Bread Pudding
$72.50

CALIFORNIA BUFFET
Rock Shrimp and Corn Chowder with Smoked Bacon and Potatoes
Butterleaf Salad with Red Radish, Fresh Herbs, Green Goddess Dressing
Red Skin Potatoes and Haricot Verts with Whole Grain Mustard and Shallots
Seared Cod Vera Cruz
Grilled Breast of Chicken with Green Grapes and Rosemary
Seasonal Roasted Vegetables
Wild Rice Pilaf with Thyme and Toasted Almonds
Assorted Miniature Tartlets
$82.50

SONOMA BUFFET
Baby Spinach Salad with Roasted Red Peppers, Artichokes, Cucumbers, Sun Dried Tomatoes, Feta Vinaigrette
Butter Lettuce and Belgian Endive Salad with Fresh Herbs, Candied Pecans, Grilled Pears, Champagne Vinaigrette
Grilled Chicken Breast with Red Pepper Compote
Tender Braised Beef with Mirepoix and Horseradish
Market Catch
Grilled Asparagus with Balsamic Roasted Mushrooms and Shallots
Butter Braised Baby Carrots with Parsley and Orange Zest
Potato Onion Gratin
Cranberry Bean Cassoulet with Mire Poix and Herbs
Rolls and Butter
Hazelnut Chocolate Tart
$107

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
PLATED SALAD LUNCH SELECTIONS

All plated salad lunch selections include sourdough rolls and butter, freshly brewed coffee and tea service. All prices include china service up to 3,000 guests. 50 guest minimum.

AHI TUNA SALAD
Sesame Crusted Tuna Loin, Seasonal Mixed Greens, Mizuna and Napa Cabbage with Sugar Snap Peas, Citrus, Daikon, Crispy Won Tons and Ponzu Vinaigrette
$52.50

COBB SALAD
Diced Turkey, Cucumber, Vine Ripened Tomato, Chopped Egg, Black Forest Ham, Crumbled Blue Cheese with Chopped Romaine, Watercress and Peppercorn Ranch Dressing
$49.75

PERUVIAN CHICKEN SALAD
Peruvian Chicken, Seasonal Greens, Grilled Zucchini, Purple Potatoes, Red Peppers, and Cilantro Cotija Cheese Sauce
$52

CHOPPED ASIAN CHICKEN SALAD
Marinated Chicken, Napa Cabbage, Romaine, Crispy Vegetables, Cilantro, Green Onion, Red Pepper and Hoisin Vinaigrette
$52

MEDITERRANEAN PLATE
Cumin Spiced Hummus, Roasted Pepper Hummus, Tomato Parsley Mint Tabouleh, Dolma, Mixed Greens, Sliced Cucumber, Tzatziki Sauce and Red Wine Vinaigrette Served with Toasted Pita Triangles
$52

HERB RUBBED ROASTED BEEF SALAD
Herb Rubbed Roasted Beef, Potato-Fennel Salad, Beets, Seasonal Greens, and Horseradish Vinaigrette
$54

PLEASE SELECT ONE OF THE FOLLOWING:

DESSERTS
Crème Brûlée Tart
Lemon Meringue Tart
Tiramisu
Chocolate Marquise
Mixed Fruit and Almond Tuille with Vanilla Cream
$9 Each

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
HOT PLATED LUNCH SELECTIONS

All hot plated lunch selections include sourdough rolls and butter, Peet’s freshly brewed coffee, tea service and dessert. All prices include china service up to 3,000 guests. 50 guest minimum.

SALADS
Please select one of the following:

ROASTED BEET SALAD
Orange and Thyme Roasted Beets with Seasonal Lettuces, Ricotta Salata, Toasted Almonds and Red Wine Vinaigrette
$10

CAESAR SALAD
Hearts of Romaine, Shaved Parmesan Cheese, Herbed Croutons, Kalamata Olives and Classic Caesar Dressing
$10

GREEN SALAD
Butterleaf Lettuce, Red Radish, Fresh Herbs, Green Goddess Dressing
$10

GRILLED PEAR SALAD
Organic Mixed Greens, Frisée, Grilled Pear, Shaved Fennel, Walnuts, Crumbled Point Reyes Bleu Cheese, Pear Vinaigrette
$12

ENTRÉES
Please select one of the following:

ROASTED LEMON CHICKEN
Lemon Garlic Roasted Chicken served with Rosemary Roasted Seasonal Vegetables, Creamy Herbed Polenta
$53

ROASTED CHICKEN
Roasted Chicken Breast with Brussels sprouts, Root Vegetables, Sautéed Greens, Butternut Squash Purée, Ver Jus Sauce, and Grapes
$54

GREEN SALAD
Butterleaf Lettuce, Red Radish, Fresh Herbs, Green Goddess Dressing
$10

BRAISED LAMB
Slow Braised Lamb, Moroccan Spices, Fennel, Olives and Garlic, Couscous with Dried Fruit and Mint, Seasonal Vegetables
$58

OVEN ROASTED MARKET CATCH
Oven Roasted Market Catch served with Tomato Braised Beans, Corn Sweet Onion Relish and Basil Mashed Potatoes
Market Price

DESSERTS
Please select one of the following:

Tiramisu
Chocolate Pyramid with Raspberries
Fresh Fruit Tart
Chocolate Marquise
Mixed Fruit and Almond Tuille with Vanilla Cream

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
**PLATED DINNER SELECTIONS**

All plated dinner selections include sourdough rolls and butter, freshly brewed coffee, tea service and dessert. All prices include china service up to 3,000 guests. 50 guest minimum.

**SALADS**

*Please select one of the following:*

**MIXED GREENS SALAD**
Organic Mixed Greens, Slow Roasted Tomatoes, Fiscalini Farms Cheese, Toasted Walnuts, Black Olive Crostini, Zinfandel Vinaigrette
$10

**ENDIVE AND FENNEL SALAD**
Endive and Bibb lettuce with Fennel, Red Radish, Tomatoes and Lemon Vinaigrette
$10

**ROASTED BEET SALAD**
Arugula, Frisée and Mixed Greens with Roasted Beets, Ricotta Salata, Citrus and Pine Nuts with Red Wine Vinaigrette
$10

**ENTRÉES**

*Please select one of the following:*

**GRILLED FILET OF BEEF**
Grilled Filet of Beef, Wild Mushroom Ragout, Sautéed Seasonal Vegetables and Thyme Scented Potato Purée
$98

**HERB CRUSTED RACK OF LAMB**
Herb Crusted Rack of Lamb, Braised Greens, Onion Jam, Seasonal Vegetables and Flageolet Beans
$98

**HERB ROASTED BREAST OF CHICKEN**
Garlic and Lemon Infused Roasted Chicken, Asparagus with Balsamic Roasted Mushrooms and Shallots, Wedge Cut Potatoes with Rosemary and Olive Oil
$72

**DESSERTS**

*Please select one of the following:*

Three Layer Chocolate Mousse Cake
Chocolate Pyramid with Raspberry
Chocolate Marquise

**GRAPE AND WALNUT SALAD**
Mixed Greens with Grapes, Walnuts, Manchego Cheese, Sherry-Thyme Vinaigrette
$10

**CHICORY AND CHERRY SALAD**
Trio of Chicories with Persimmon, Tart Dried Cherries, Pine Nut Brittle, Herbed Chevre
$10

**GRILLED PEAR SALAD**
Salad of Frisée, Endive and Greens with Grilled Pears, Bleu Cheese, Toasted Walnuts, Balsamic Vinaigrette
$12

**SALMON FILET**
Slow Roasted Wild Salmon, Spring Onion, Spinach, Wild Mushrooms, Grilled Asparagus, Potato Purée
$78

**PORTOBELLO NAPOLEON**
Portobello Mushroom Napoleon with Spinach, Eggplant, Zucchini, Roasted Tomato Compote, Basil Oil
$58

**SLOW BRAISED BEEF SHORT RIBS**
Red Wine Braised Short Ribs, Yukon Gold Potato Purée, Seasonal Vegetables, Braised Greens, Shallot Compote
$89

**Crème Brûlée Tart**
Opera Cake with Coffee Buttercream, Chocolate Mousse and Dark Chocolate Ganache

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
COLD HORS D’OEUVRES

*Includes compostable service. Prices listed are per serving. 50 pieces minimum per selection.*

<table>
<thead>
<tr>
<th>Assorted Filled Cucumber Cups</th>
<th>Panzanella Salad with Smoked Salmon and Mixed Greens</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Chickpeas, Roasted Peppers, and Mint</td>
<td>Herbed Goat Cheese with Lemon Zest, Curried Chicken with Currants</td>
</tr>
<tr>
<td>Herbed Goat Cheese with Lemon Zest</td>
<td>Curried Chicken with Currants</td>
</tr>
<tr>
<td>$7.50</td>
<td>$7.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Assorted Filled Cucumber Cups</th>
<th>Panzanella Salad with Smoked Salmon and Mixed Greens</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Chickpeas, Roasted Peppers, and Mint</td>
<td>Herbed Goat Cheese with Lemon Zest, Curried Chicken with Currants</td>
</tr>
<tr>
<td>Herbed Goat Cheese with Lemon Zest</td>
<td>Curried Chicken with Currants</td>
</tr>
<tr>
<td>$7.50</td>
<td>$7.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Belgian Endive Spears</th>
<th>Pork Rillet Crostini</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Caesar</td>
<td>Caramelized Onion Jam</td>
</tr>
<tr>
<td>Roquefort Cheese and Glazed Walnuts</td>
<td>$8</td>
</tr>
<tr>
<td>Grilled Shrimp and Fennel Aioli</td>
<td>$8</td>
</tr>
<tr>
<td>$8.50</td>
<td>$8.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Belgian Endive Spears</th>
<th>Pork Rillet Crostini</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Caesar</td>
<td>Caramelized Onion Jam</td>
</tr>
<tr>
<td>Roquefort Cheese and Glazed Walnuts</td>
<td>$8</td>
</tr>
<tr>
<td>Grilled Shrimp and Fennel Aioli</td>
<td>$8</td>
</tr>
<tr>
<td>$8.50</td>
<td>$8.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tea Sandwiches</th>
<th>Tuna Crudo</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Salmon with Cream Cheese</td>
<td>Tuna Tartar with Citrus, Pickled Onion, and Micro Greens</td>
</tr>
<tr>
<td>Cucumber with Watercress</td>
<td>$12</td>
</tr>
<tr>
<td>Egg Salad</td>
<td>$12</td>
</tr>
<tr>
<td>Goat Cheese</td>
<td></td>
</tr>
<tr>
<td>Smoked Turkey</td>
<td></td>
</tr>
<tr>
<td>Chicken Salad Curry</td>
<td></td>
</tr>
<tr>
<td>$10</td>
<td>$10</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tea Sandwiches</th>
<th>Tuna Crudo</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Salmon with Cream Cheese</td>
<td>Tuna Tartar with Citrus, Pickled Onion, and Micro Greens</td>
</tr>
<tr>
<td>Cucumber with Watercress</td>
<td>$12</td>
</tr>
<tr>
<td>Egg Salad</td>
<td>$12</td>
</tr>
<tr>
<td>Goat Cheese</td>
<td></td>
</tr>
<tr>
<td>Smoked Turkey</td>
<td></td>
</tr>
<tr>
<td>Chicken Salad Curry</td>
<td></td>
</tr>
<tr>
<td>$10</td>
<td>$10</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Crostini</th>
<th>Pork Rillet Crostini</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosciutto Seasonal Fruit, Crescenza Cheese</td>
<td>Caramelized Onion Jam</td>
</tr>
<tr>
<td>Roasted Lamb, Goat Cheese, Fig Jam</td>
<td>$8</td>
</tr>
<tr>
<td>Smoked Duck, Pear Ginger Chutney, Radicchio</td>
<td>$8</td>
</tr>
<tr>
<td>Herb Crusted Beef, Roasted Peppers, Salsa Verde</td>
<td>$10.50</td>
</tr>
<tr>
<td>$10</td>
<td>$10.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Crostini</th>
<th>Pork Rillet Crostini</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosciutto Seasonal Fruit, Crescenza Cheese</td>
<td>Caramelized Onion Jam</td>
</tr>
<tr>
<td>Roasted Lamb, Goat Cheese, Fig Jam</td>
<td>$8</td>
</tr>
<tr>
<td>Smoked Duck, Pear Ginger Chutney, Radicchio</td>
<td>$8</td>
</tr>
<tr>
<td>Herb Crusted Beef, Roasted Peppers, Salsa Verde</td>
<td>$10.50</td>
</tr>
<tr>
<td>$10</td>
<td>$10.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Shell Fish Selections with Traditional Garniture</th>
<th>Tuna Crudo</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Jumbo Prawns, Snow Crab Claws, Oysters on the Half-Shell, Steamed and Chilled Clams and Mussels, Served with Mignonette, Cognac Cocktail Sauce and Lemon</td>
<td>Tuna Tartar with Citrus, Pickled Onion, and Micro Greens</td>
</tr>
<tr>
<td>Market Price</td>
<td>$12</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Shell Fish Selections with Traditional Garniture</th>
<th>Tuna Crudo</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Jumbo Prawns, Snow Crab Claws, Oysters on the Half-Shell, Steamed and Chilled Clams and Mussels, Served with Mignonette, Cognac Cocktail Sauce and Lemon</td>
<td>Tuna Tartar with Citrus, Pickled Onion, and Micro Greens</td>
</tr>
<tr>
<td>Market Price</td>
<td>$12</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Prosciutto di Parma</th>
<th>Assorted Sushi</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Fruit</td>
<td>Rolls and Nigiri with Wasabi Paste, Pickled Ginger and Soy Sauce</td>
</tr>
<tr>
<td>$8.25</td>
<td>Market Price</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Prosciutto di Parma</th>
<th>Assorted Sushi</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Fruit</td>
<td>Rolls and Nigiri with Wasabi Paste, Pickled Ginger and Soy Sauce</td>
</tr>
<tr>
<td>$8.25</td>
<td>Market Price</td>
</tr>
</tbody>
</table>

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
HOT HORS D’OEUVRES

Includes compostable service. Prices listed are per serving. 50 pieces minimum per selection.

MUSHROOM PROFITEROLES
Walnuts and Cream Cheese
$7.50

MINI QUICHE
Artichoke and Parmesan Spinach Florentine Lorraine (with Ham) Mushroom with Swiss cheese Tomato and Basil
$7.50

FIG AND CARAMELIZED ONION PUFFS
Goat and Cream Cheese in Puff Pastry
$7.50

CRISPY SPRING ROLLS
Chicken, Shrimp or Vegetarian with Hot Mustard, Sweet and Sour, and Soy Dipping Sauces
$8.50

PORCINI CRUSTED SCALLOPS
White Corn and Yukon Gold Potatoes
$10

RASPBERRY BRIE EN CROUTE
$7.50

PETIT “PISSALADIÈRE”
Onion, Thyme, and Black Olive
$7.50

POT STICKERS
Chinese Chicken or Vegetarian Dumplings with Soy Sauce
$7.50

WILD MUSHROOM BEGGRARS PURSE
Savory Seasonings and Buttery Phyllo
$8.75

KABOBS
Chickn, Garlic, Ginger, Spices, Lime Juice Szechuan Beef, Garlic, Ginger, Teriyaki Sauce Spicy Shrimp, Onion, Peppers, Tomato, Oregano
$9.25

ARTICHOKE AND PARMESAN FRITTERS
Baby Artichoke Hearts, Parmesan Crust
$7.50

LIBERTY DUCK CONFIT TARTLETTES
Cherries, Black Pepper
$9

LAMB LOLLIPOPS
Lavender Salt and Olive Tapenade
$10.50

PORTOBELLO MUSHROOM PUFFS
Roma Tomatoes, Roasted Peppers, Jack and Goat Cheeses
$7.50

PEA FONTINA ARANCINI
Panko Crusted Risotto Fritter Filled with English Peas and Fontina Cheese
$7.50

DUNGENESS CRAB CAKES
Rémoulade Sauce
$10

SPICY CHICKEN WINGS
Ranch Dressing and Celery Sticks
$7.50

BARBECUED BABY BACK RIBS
Spicy BBQ Sauce
$10.50

BEEF SLIDERS
Mini Cheeseburgers with Condiments
$9.50

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
SPECIALTY PLATTERS
Includes compostable service.

DELUXE IMPORTED AND DOMESTIC CHEESE TRAY
Serves 100
Chef's selection of Imported and Domestic Cheeses with Sliced Sourdough Baguettes and Assorted Crackers. Garnished with Seasonal Fresh Fruit
$1,100

SIDE OF SMOKED SALMON
Serves 25
Smoked Salmon served with Crostini, Bagel Chips, Hardboiled Eggs, Diced Red Onion, Capers and Cream Cheese
$775

DELUXE CRUDITÉS ASSORTMENT
Serves 100
Chef's selection of Fresh Seasonal Vegetables served with Ranch Dressing or Hummus
$775

CHARCUTERIE BOARD
Serves 50
A Classic Selection of Fine Pates, Thinly Sliced Cured and Smoked Meats and Sausages, Imported Cheeses, Classic Condiments, Artisanal Breads and Crackers
$800

ANTIPASTO PLATTER
Serves 100
Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts
$1,200

FRESH FRUIT TRAY
Serves 100
Selected Seasonal Fruit, may include Honeydew, Cantaloupe, Watermelon, Strawberries and Pineapple
$1,200

CARVERY SELECTIONS
Carved items include mini sandwich rolls and condiments. Includes compostable service.
All carved items require a SAVOR... SF carver. Carvers Fee is $160 plus tax for up to four hours; $320 plus tax for up to eight hours per attendant.

WHOLE HONEY BAKED HAM
Serves 50
Served with Grilled Pineapple Chutney and Gourmet Mustards
$525

ROASTED TURKEY BREAST
Serves 50
Served with Tomato Tarragon Aioli
$625

HERBED LEG OF LAMB
Serves 30
Served with Tzatziki Sauce
$450

ROASTED NEW YORK STRIP LOIN
Serves 35
Served with Forest Mushroom Ragout
$700

FLAME GRILLED TRI-TIP
Serves 25
Served with Spicy Pico de Gallo Salsa
$500

PEPPER ROASTED PORK LOIN
Serves 35
Served with Orange Marmalade Cranberry Relish
$625

ROASTED TENDERLOIN OF BEEF
Serves 25
Served with a Béarnaise
$700

BEEF CROSS RIB
Serves 50
Served with Horseradish Cream
$600

All orders are subject to a 22% administrative charge/fee and applicable sales tax.
Prices subject to change
CHEF ATTENDED ACTION STATIONS

All action stations require a SAVOR SF...Chef. Chef Fee is $160 plus tax for up to four hours; $320 plus tax for up to eight hours per attendant. Station Attendants, Food and Cocktail Servers are available at a fee of $140 plus tax per attendant for up to four hour time period.

Includes compostable service. Priced per person. 25 guest minimum.

KOBE BEEF SLIDERS
Mini Cheese Burgers with Pickles and Spicy Ketchup
$17.50

GNOCCHI PASTA
Potato Pasta “Pillows” with Grilled Pears, Gorgonzola Cream and Pine Nuts
$17.50

QUESADILLAS
Fresh Tortillas, Mexican Cheese Blend, Grilled Chicken, Carne Asada, Sour Cream, Pico de Gallo, Molcajete Salsa and Guacamole
$14

CRAB CAKES
Crab Cakes seared to order with Remoulade Sauce, Micro Greens and Chive Oil
$19

MEDITERRANEAN SEAFOOD
Spanish Calamari, Rock Shrimp, Octopus and Mussels with Gigante Beans and Romesco Sauce, Sautéed to order
$29

SPRING RISOTTO
Asparagus, Meyer Lemon, Chives, and Goat Cheese

SUMMER RISOTTO
Tomato, Corn, Basil Puree, and Fontina

FALL RISOTTO
Mixed Seasonal Mushrooms, Thyme, Shallots, and Parmesan

WINTER RISOTTO
Butternut Squash, Sage, Red Wine, Onions, and Parmesan
$19

SUSHI
Assorted Sushi prepared on Station
Edamame, Wasabi Paste, Pickled Ginger and Soy Sauce
Market Price
Authentic Sushi Chef $800 with 100 pieces minimum

SLOW ROASTED PORK BELLY
Petite Asian Slaw and Pickled Watermelon Rind
$21

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
NEIGHBORHOODS OF SAN FRANCISCO RECEPTION PACKAGE

Packages include compostable service.
The suggested menus are for a 250 guest minimum.
Market price.

FISHERMAN’S WHARF
Walk Away Marinated Calamari Salad
Marinated Chunky Bay Shrimp Cocktail with a Spicy Horseradish Sauce and Lemon
Jumbo Prawns and Oysters on the half-shell with Lemon and Cocktail Sauce
Clam Chowder served with San Francisco Sourdough Bread
Dungeness Crab Cakes with Spicy Remoulade Sauce

NORTH BEACH
Antipasto Display: Assorted Mediterranean Specialties, Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts
Pasta Sautéed to Order: Potato Gnocchi with Pesto Genovese
Penne Pasta with Grated Parmesan
Garlic Bread Sticks

MISSION DOLORES
Mini Beef Empanadas
Smoked Chicken Quesadillas with Black Beans
Tamales with Mole Sauce
Chicken Fajitas with Peppers and Onions
Tortilla Chips with Guacamole and Salsa

CHINA TOWN
Crispy Vegetarian Spring Rolls and Pot Stickers
Assorted Dim Sum
Take-Out Deluxe Chow Mein
Marinated Asian Vegetable Salad with Sesame Ginger Dressing

JAPAN TOWN
Udon Station and Miso Soup with Wakame and Tofu
Chicken Yakitori Skewers with Teriyaki Sauce
Assorted Hand Rolled Maki Sushi

SOMA CARVER Y
Herbed Salt Rubbed Cross Rib with Au Jus and Horseradish Cream
Slow Roasted Breast of Turkey with Cranberry Orange Compote
Sage and Garlic Roasted Pork Loin with Porcini Jus
Mini Dinner Rolls

GHIRARDELLI SQUARE
Via Dolce Gelato
Assorted Chocolates Dipped
Strawberries
Mini Marshmallows

All orders are subject to a 22% administrative charge/fee and applicable sales tax.
Prices subject to change
WINE SELECTIONS

Priced per bottle. SAVOR server required at $140 plus tax for up to four hour service per server. Includes compostable service.

BUBBLES...

SPARKLING WINE
- Charles De Fere, Blanc de Blanc 45
- Benvolio, Prosecco N.V, Italy 45
- Chandon, Brut N.V, California 47
- JCB No 21, Brut, Burgundy, France 48
- JCB No 69, Rose, Burgundy, France 50
- Iron Horse Classic Vintage Brut, Sonoma 68
- Schramsberg, Blanc de Blanc, Napa Valley 75

CHAMPAGNE
- Delamotte, Brut NV, France 85
- Taittinger Brut La Francaise, France 95
- Perrier Jouet, Brut NV, France 95
- Veuve Clicquot, Ponsardin N.V. France 98
- Bruno Paillard, Rose N.V France 120
- Ruinart, Rose, N.V. France 160

ROSÉ
- Banshee, Mendocino County 45
- Carmel Road, Monterey 45
- La Crema, Monterey 48
- Artesa, Carneros 58

WHITES...

CHARDONNAY
- DeLoach Vineyards, California, 45
- Kendall Jackson, "Vintners Reserve" California 45
- Joseph Drouhin, Laforet, Bourgogne 45
- Lincourt, Santa Rita Hills 50
- Banshee, Sonoma Coast 52
- La Crema, Monterey 48
- Chalk Hill, Sonoma Coast 55
- Artesa, Carneros 55
- Sonoma Cutrer, Russian River Valley 60
- Pine Ridge, Carneros 60
- Hartford Court, "Fog Dance" Russian River Valley 85

SAUVIGNON BLANC
- Murphy-Goode, California 45
- Joel Gott, California 45
- Benziger, North Coast 45
- Matanzas Creek, Sonoma County 48
- Oberon, Napa Valley 50
- Sancerre Patient Cottat, Loire, France 55
- Cloudy Bay, Marlborough, Australia 65

OTHER WHITES
- Kentia, Albariño, Rias Biaxas, Spain 45
- Benvolio, Pinot Grigio, Italy 45
- Carmel Road, Riesling, Monterey 42
- Miner, Viognier, Oakville 45
- Columbia Valley, Gewurztraminer, Washington 45
- Laurenz, Singing Gruner Veltliner, Austria 45

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
WINE SELECTIONS

Priced per bottle. SAVOR server required at $140 plus tax for up to four hour service per server. Includes compostable service.

REDS....

PINOT NOIR
Murphy-Goode, California 45
Carmel Road, Monterey 45
La Crema, Monterey 48
Lincourt, Santa Rita Hills 50
Banshee, Sonoma Coast 55
Artesa, Carneros 58
Hartford Court, Russian River Valley 60
Siduri, Santa Lucia Highlands 60
Au Bon Climat, Santa Barbara 65
J Vineyards, Russian River Valley 65
Brewer-Clifton, Sta. Rita Hills 75

MERLOT
Rodney Strong, Sonoma County 45
Murphy-Goode, California 45
Oberon, Napa Valley 50
Whitehall Lane, Napa Valley 50
Gundlach Bundschu, Sonoma Valley 58
Freemark Abbey, Napa Valley 60
HALL, Napa Valley 65

ZINFANDEL
Cline, Lodi 45
Seghesio, Sonoma County 45
St. Francis, Sonoma County 50
Hendry Estate Block 7&22, Napa 55

OTHER REDS
Joseph Drouhin, Beaujolais-Villages 45
L De Lyeth, Malbec, California 45
McMannis Vineyards Petite Sirah, Lodi 45
Bluegray, Garnacha, Spain 45
Mommeis, Cote Du Rhone 45
Tenuta Di Arceno Chianti Classico, Italy 47
**BEER SELECTIONS**

*Includes compostable service. Server required at $140 plus tax for up to four hour service. Per server. Client to supply a 6 foot table/counter if in the Exhibit Hall. * Client to supply electrical 110V/20amp

**DOMESTIC BEER $9.25 Bottle $825/Keg***
- Coors, Coors Light, Miller High Life,
- Miller Lite, Pabst Blue Ribbon

**DOMESTIC PREMIUM BEER $10 Bottle $925/Keg***
- Blue Moon, Sam Adam’s Boston Lager,
- Fat Tire Amber Ale

**IMPORTED BEER $10.25 Bottle $925/Keg***
- Heineken, Corona Extra, Corona Premier,
- Modelo Especial, Sapporo, Peroni,
- Pilsner Urquell

**CALIFORNIA CRAFT BEERS $10.25 Bottle $925/Keg***

**ANCHOR BREWING COMPANY**
- IPA, Anchor Steam Beer, California Lager,
- Liberty Ale, Fog Breaker IPA

**21st AMENDMENT BREWERY**
- El Sully
- Blah, Blah, Blah, Double IPA (Available only in a 12 oz. beer can)
- Brew Free Or Die IPA (Available only in a 12 oz. beer can)

**HERETIC BREWING COMPANY**
- Evil Cousin Double IPA, Evil Twin Ale
  (Also available in a 12 oz. beer can)

**SIERRA NEVADA BREWING**
- Kellerweis, Pale Ale, Torpedo,
- Little Hazy IPA, (Available in a 12 oz. beer can or Keg)
- Sierraveza (Available in a 12 oz. beer can or Keg)

**CALICRAFT BREWING**
- Oaktown Brown Ale, Cali Coast Kolsch, The City IPA

**DRAKES BREWING**
- Denogginizer IPA, 1500 Pale Ale, Hefeweizen, IPA,
  Amber (Available only in a Keg)

**BALLAST POINT BREWING**
- Big Eye IPA, Sculpin IPA,
- Fathom IPA (Also available in a 12 oz. beer can)

**ANDERSON VALLEY BREWING**
- Barney Flats Oatmeal Stout, Boont Amber Ale,
  Hop Ottin IPA, Brother David’s Triple Abbey Style Ale

**NAPA SMITH BREWERY**
- Amber Ale, Pilsner

**SAINT ARCHERS BREWERY**
- Belgian White, IPA, Pale Ale, Blonde Ale

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
BAR PACKAGES

Clients are assigned portable bars on a first come, first served basis as requested. Exhibitors must order a draped table from the convention service General Service Contractor. All Full Bars include bartender for three hours, additional hours are available at a fee of $180 plus tax per bartender. Bar packages also include compostable glassware, beer, non-alcoholic beer, soft drinks, water and basic bar accoutrements.

VALUE BRANDS
Requires a minimum guarantee of $1,200
$325 per Bottle

- Vodka
  - SVEDKA
- Gin
  - Beefeaters
- Whiskey
  - Jim Beam
- Rum
  - Bacardi
- Tequila
  - Cuervo Gold
- Cognac
  - Courvoisier VS

- Wine
  - House Select Wines $45 per bottle
- Beer
  - Please review our beer list for selection and pricing
- Soft Drinks
  - Pepsi Products $6.00 per can

SAN FRANCISCO BARTENDER BRANDS
Requires a minimum guarantee of $1,700
$450 per Bottle
Please select one per category

- Vodka
  - Hanger One, Belvedere, Tito’s
- Gin
  - St. George, Ford, Junipero
- Whiskey
  - Buffalo Trace, Bulleit Bourbon
- Scotch
  - Balvenie, Bruichladdich
- Rum
  - Flor de Caña, Mt Gay, Meyer’s Dark Rum,
- Tequila
  - Patron Silver and Reposado, Don Julio Silver and Reposado

- Wine
  - Please review our wine list for selection and pricing
- Beer
  - Please review our beer list for selection and pricing
- Soft Drinks
  - Pepsi Product $6.00 per can

PREMIUM BRANDS
Requires a minimum guarantee of $1,500
$425 per Bottle
Please select one per category

- Vodka
  - Ketel One, Stolichnaya, Grey Goose
- Gin
  - Bombay Sapphire, Hendricks, Zephyr
- Whiskey
  - Old Forester, Wild Turkey, Crown Royal, Jameson
- Scotch
  - Johnnie Walker Black, Chivas Regal
- Rum
  - Mt Gay
- Tequila
  - 1800® Herradura

- Wine
  - House Select Wines $45 per bottle
- Beer
  - Please review our beer list for selection and pricing
- Soft Drinks
  - Pepsi Products $6.00 per can

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
SIGNATURE CRAFT COCKTAILS

Signature Austin Cocktails™. Pre-Mixed vodka, gin, bourbon, and tequila based drinks, mixed with various fruit, vegetables and botanicals ingredients. Includes Compostable Service. Client to supply 6-foot table or counter space if in Exhibit Hall. Savor…SF server required at $140 for up to four-hour service

$68 BOTTLE 750 ML

BERGAMOT ORANGE MARGARITA
Premium Blanco Tequila, Natural Lime, Natural Bergamot Orange, Organic Agave Nectar

NEW SCHOOL GIN MULE
London Dry Gin, Natural Ginger, Natural Lime, Natural Spice, Natural Tonic Flavor and Organic Agave

PEPPERED MAPLE BLOOD ORANGE BOURBON
Premium Rye Bourbon, Natural Blood Orange, Natural Maple, Natural Pepper, Natural Sea Salt and Organic Agave

FRED’S RUBY RED COCKTAIL
Five times distilled Vodka, Natural Ruby Red Grapefruit, Natural Lime, Natural Mint, and Organic Agave Nectar

CUCUMBER VODKA MOJITO
Five times distilled Vodka, Natural Cucumber, Natural Mint, Natural Lime and Organic Agave Nectar

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change
EXHIBITOR BOOTH TRAFFIC BUILDERS

Includes compostable service. All services come with one SAVOR...server included in price.

*Client to supply electrical 110V/20 amp if in Exhibit Hall
**Client to supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall

POPCORN MACHINE**
Nothing beats the aroma of fresh popcorn in your booth using our traditional table top machine or the whimsical antique cart. Package includes pre-measured popcorn kernels, butter and seasoning to make 250-300, 24 ounce cups and Savor staff to operate.

Tabletop Popcorn Machine $1,325/day
Antique Popcorn Cart (limited availability) $1,430/day
$715/pack for additional snack pack

BAKED IN THE BOOTH COOKIES**
Baked right in your booth, the smell of fresh cookies is a sure fire way to keep customers lingering! Choose up to 3 flavors from Chocolate Chip, Peanut Butter, Oatmeal-Raisin, and White Chocolate and Macadamia Nut cookies. A portion of the cookies will be pre-baked and served on a platter. Rental of small cookie oven includes one booth attendant and 500 cookies.
$2,915
$275 for every 50 additional servings

ICE CREAM CART*
Choose from our premium Häagen-Dazs ice cream bars: vanilla, chocolate, or vanilla almond crunch to hand out to special guests and potential clients. Service includes Savor server and rental of ice cream cart.
$1,760/200 bars
$98 per dozen for additional serving

SOFT GOURMET PRETZELS**
These delicious soft pretzels come with a tabletop warmer to keep your pretzels fresh during the show. Package include four dozen pretzels in three flavors: Cinnamon & Sugar, Asiago and Bavarian.
$800
$105 per dozen for additional servings

BAR FOOD PACKAGE
Serves approximately 100
The bar food package will provide your guests with the classic finger foods that everyone loves. Package includes 3 pounds each of Pretzels, Deluxe Mixed Nuts, Party Snack Mix, and 100 pieces each of Crispy Spring Rolls, Spicy Chicken Wings and Pot Stickers. Client must provide a 6 foot table or counter.
$2,500

CALIFORNIA WINE HARVEST
Serves approximately 100
Sample some of the best wines from throughout California right in your own booth. Prospective clients will delight in tasting wines from the Central Coast and Napa Valley while snacking on an assortment of cheese and crackers. Service includes 36 bottles of wine, 1 Deluxe Import & Domestic Cheese Tray, server, and compostable cups. Client to provide a 6 foot table or counter.
$3,100

All orders are subject to a 22% administrative charge/fee and applicable sales tax.
Prices subject to change
EXHIBITOR BOOTH TRAFFIC BUILDERS

Includes compostable service. All services come with one SAVOR...server included in price.

*Client to supply electrical 110V/20 amp if in Exhibit Hall
**Client to supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall

ESPRESSO AND CAPPUCINO SERVICE

Experienced staff will serve up frothy cappuccinos and creamy lattes for your guests. Complete your coffee shop scene by adding an assortment of fresh pastries and crispy biscotti for dipping. Rental of espresso machine includes coffee cart, supplies and SAVOR...server to prepare and serve beverages.

Client to provide Dedicated Electrical Outlet  208v/30amp - 3Phase

$3,000/300 cup service - $9/each additional serving
$4,800/600 cup service - $7/each additional serving
$5,500/900 cup service - $5.50/each additional serving

SENSATIONAL SMOOTHIE STAND**

Freshly blended smoothies may include banana, piña colada, mojito, strawberry, mango, passion fruit, cappuccino or raspberry. Service includes rental of smoothie machine, staff to operate and 9 oz. compostable cups.

300 smoothies $2,970
600 smoothies $4,870
900 smoothies $6,340
$6.25 each for additional servings

HOT CHOCOLATE BAR**

Serves 200

The hot chocolate bar puts a new twist on this drink as visitors choose from a variety of toppings. Whipped cream, marshmallows, chocolate shavings and peppermint sticks add flavor and flare! The hot chocolate bar also includes hazelnut, vanilla and caramel flavored syrups.

$2,300

MARGARITA MADNESS**

Choose either classic or strawberry flavored margaritas to serve your guests. Our Margarita Madness package makes 300 servings and includes rental of the machine, staff to operate and 9 oz compostable cups.

$4,200

$14 each for additional servings

MARTINI LOUNGE

Requires a minimum guarantee of $1,500

Build a lounge right in your booth! Guests won’t want to leave as they sip on Dirty Martinis, Apple-Tinis and Cosmopolitans. Service includes premium liquors, bartender, plastic martini glasses, napkins and bar accoutrements.

Client must provide a 6 foot table or counter.

$16 each for additional servings

MIMOSAS

Serves 200

A mimosa bar is the perfect way to start the morning! Service includes champagne, orange juice, Martinelli’s Sparkling Cider, plastic champagne flutes and orange slices for garnish.

Client must provide a 6 foot table or counter.

$3,000

$15 each for additional servings

All orders are subject to a 22% administrative charge/fee and applicable sales tax.

Prices subject to change