



CIVIC CENTER · SAN FRANCISCO

A LA CARTE ITEMS



Assorted Breakfast Pastries	\$32.00 per dozen
Freshly Baked Cookies	\$28.00 per dozen
Bagels Served with Cream Cheese	\$32.00 per dozen
Bagels Served with Cream Cheese And Smoked Salmon	\$40.00 per dozen
Breakfast Bars	\$1.50 each
Individual Yogurt	\$2.00 each
Whole Fruit	\$4.00 per person
Seasonal Fresh Fruit Platter	\$4.50 per person
Soda	\$2.50 each
Mineral Water	\$2.50 each
Fruit Juice	\$3.00 each
Freshly Brewed Regular Coffee	\$38.00 per gallon
Fresh Brewed Decaffeinated	\$38.00 per gallon
Hot or Iced Tea	\$38.00 per gallon

NOTE:

** Above prices do not include service charge and sales tax, currently at 18.5% & 9.5% (subject to change)



CIVIC CENTER · SAN FRANCISCO

ALL DAY MEETING PACKAGE

Coffee, Assorted Tea service all day

CONTINENTAL BREAKFAST

Fresh Danish Pastries, Assorted Muffins, Croissants
Served with Butter and assorted Preserves
Sliced Fresh Fruit Platter
Chilled Orange and Apple Juice

Upgrade to Full American Breakfast is available at \$2.00/pp additional

MID MORNING BREAK

Assorted Nutrition Bars

AFTERNOON BREAK

Freshly Baked Cookies or Brownies

DELI BUFFET LUNCH

Selection of Roast Beef, Turkey, Ham and Proscuitto
Variety of Cheeses and Fresh Breads
Choice of 2: Pasta Salad or Potato Salad or Tossed Green Salad
Chef's Choice of Dessert
\$49.00 per person **

OR

EXECUTIVE BUFFET LUNCH

Selection of Sliced Honey Glazed Rosemary Ham, Smoked Turkey
Italian Coppa, Proscuitto and Salami
Variety of Sliced International Cheeses and Breads
Choice of One: Pasta Salad or Potato Salad or Albacore Tuna Salad or Tossed Green Salad
Sliced Tomato and Cucumber
Fresh Grilled Vegetables
Chef's Choice of Dessert
Assorted Sodas
\$51.00 per person **

NOTE:

** Entrée selection with guarantee number attending required at least 3 business days prior to the event date.

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Holiday Inn

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COFFEE BREAK

COFFEE/TEA SERVICE

Gallon (Each gallon serves approximately 20 cups): \$38.00 per gallon
30 minutes service: \$2.95 per person

COFFEE BREAK # 1

Freshly Baked Cookies or Brownies or Nutrition Bars
Sliced Fresh Fruits
Coffee and Assorted Teas with Lemon and Honey
\$10.95 per person **

COFFEE BREAK # 2

Freshly Baked Cookies or Brownies or Nutrition Bars
Basket of Individual Bags of Chips, Pretzels and Popcorn
Sliced Fresh Fruits
Assorted Sodas and Mineral Waters or Sparkling Waters
\$12.95 per person **

COFFEE BREAK # 3

Fresh Baked Cookies or Brownies
Cheese and Cracker Platter OR Seasonal Vegetable Crudités
Assorted Sodas and Sparkling Waters
\$14.95 per person **

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BREAKFAST BUFFET

CONTINENTAL BREAKFAST

(Minimum 20 persons)

Fresh Danish Pastries, Assorted Muffins, Croissants

Served with Butter and assorted Preserves

Sliced Fresh Fruit Platter

Chilled Orange and Apple Juice

Coffee and Assorted Tea with Lemon and Honey

\$17.95 per person **

EUROPEAN BREAKFAST

(Minimum 20 persons)

Fresh Assorted Pastries

Seasonal Fresh Fruits

Assorted Deli Meats and Imported Cheeses

Chilled Orange or Apple Juice

Regular or Decaffeinated Coffee and Hot Tea

\$18.95 per person++

HEALTHY BREAKFAST

(Minimum 20 persons)

Assorted Breakfast Basket (Bagels, Danish, Muffins) with Cream Cheeses

Assorted Low Fat Yogurt

Sliced Fresh Seasonal Fruits

Chilled Orange or Apple Juice

Coffee and Assorted Tea with Lemon and Honey

\$18.95 per person **

AMERICAN BREAKFAST

(Minimum 20 persons)

Fresh Scrambled Eggs

Bacon, Sausage Links or Ham

Breakfast Potatoes

Fresh Danish, Assorted Pastries & Muffins

Toast Served with Butter and Preserves

Cheese Tray

Whole Fresh Fruits

Chilled Orange or Apple Juice

Coffee and Assorted Tea with Lemon and Honey

\$19.95 per person **

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WORKING LUNCH MENU

DELI BUFFET LUNCH

(Minimum 20 persons)

Selection of Sliced Honey Glazed Rosemary Ham, Smoked Turkey and Proscuitto

Variety of Cheeses and Fresh Breads

Choice of One: Pasta Salad or Potato Salad or Tossed Green Salad

Sliced Tomato and Cucumber

Chef's Choice of Dessert

Coffee and Assorted Tea

\$20.95 per person **

EXECUTIVE BUFFET LUNCH

(Minimum 20 persons)

Selection of Sliced Honey Glazed Rosemary Ham, Smoked Turkey

Italian Coppa, Proscuitto and Salami

Variety of Sliced International Cheeses and Breads

Choice of One: Pasta Salad or Potato Salad or Albacore Tuna Salad or Tossed Green Salad

Sliced Tomato and Cucumber

Fresh Grilled Vegetables

Assorted Sodas

Chef's Choice of Dessert

Coffee and Assorted Tea

\$22.95 per person **

LUNCH BOX

(Minimum 10 boxes)

(Includes Potato Chips, Whole Fruit and Soda/Water)

Choice of Turkey, Ham or Roast Beef Sandwich

Garnished with Lettuce, Tomatoes and Cheese

Or

Chicken Sandwich with Sun-dried Tomatoes

\$18.95 per person **

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LUNCH BUFFET MENU

(Minimum 50 persons)

\$24.00 per person **

STARTER

(Choice of Two)

Caesar Salad, Tossed Green Salad, Apple Salad, Shredded carrot & cucumber Salad
Three Bean Salad, Macaroni Salad, Mixed Greens Salad
Tuna Salad, Pasta Salad, Fruit Salad
Soup of the day (Chef's selection)

ENTREE

(Choice of Two)

Chicken Cacciatore braised in a rich white wine sauce
Coq au Vin Chicken in a rich red wine sauce
Rosemary Roasted Chicken
Roast Pork Tenderloin Served in a Caribbean Rum Sauce
French Country Pot Roast with Garlic, Mustard, Red Wine Sauce
Roast Sirloin au jus
Pan seared Tilapia Piccata
Eggplant with Mozzarella & Pasta
Vegetable Lasagna

Upgraded Entrée Items are available:

Basa with New Zealand green lip mussels in a coconut beurre blanc:	add \$1.00++/pp
Fresh Seafood and Shellfish in Classic Fumet Garlic Basil Essence:	add \$1.00++/pp
Roast "Angus" New York strip loin Shiitake mushroom & Cabernet reduction:	add \$1.50++/pp
Grilled Salmon in Ginger Orange glaze Basil garnish:	add \$3.00++/pp

Menu includes:

Dinner Rolls and Butter

Medley of Seasonal Vegetables

Choice of One: Baked Potato with Sour Cream and Butter or Rice Pilaf or Garlic Pasta or Steamed Rice

DESSERT

(Choice of One)

German Chocolate Cake, Carrot Cake, French Raspberry Cake
New York Style Cheesecake with fresh strawberries
Sliced Fresh Fruit Platter

Coffee and Tea are included

NOTE:

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3-COURSE MENU

Please select one entrée from below options for your group.
Special dietary substitutions are available upon request.
All menus are 3 courses. Coffee and hot tea included.

GRILLED VEGETABLE LASAGNA

Choice of Caesar Salad or Soup of the Day
Home-made Lasagna with Eggplant, Zucchini and Mozzarella Cheese

*Lunch: \$22.00 per person ***

*Dinner: \$27.00 per person ***

ROSEMARY CHICKEN

Soup of the Day or Mixed Organic Greens Salad
Marinated with Rosemary & Garlic Oven Baked Half Chicken
Served with Rice or Roasted Potato and Fresh Vegetables

*Lunch: \$25.00 per person ***

*Dinner: \$30.00 per person ***

CHICKEN PICCATA

Choice of Mixed Organic Greens Salad or Soup of the Day
Breast of Chicken Sautéed with Lemon Capers and White Wine
Served with Lemon Pasta and Fresh Vegetables

*Lunch: \$25.00 per person ***

*Dinner: \$30.00 per person ***

DESSERT

(Choice of One)

NY Style Cheesecake, Chocolate Cake, Apple Pie, Carrot Cake, Tiramisu, Amaretto Cheesecake

NOTE:

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CIVIC CENTER · SAN FRANCISCO

3-COURSES LUNCH MENU (Cont.)

Please select one entrée from below options for your group.
Special dietary substitutions are available upon request.
All menus are 3 courses. Coffee and hot tea included.

GRILLED SALMON

Choice of Mixed Organic Greens Salad or Soup of the Day
Grilled Salmon in Ginger Orange glaze Basil garnish
Served with Garlic Pasta and Fresh Vegetables
*Lunch: \$28.00 per person ***
*Dinner: \$32.00 per person ***

FILET OF SOLE or RED SNAPPER

Choice of Mixed Organic Greens Salad or Soup of the Day
Fresh Filet of Sole or Snapper Baked
Served with Meuniere Sauce Rice and Fresh Vegetables
*Lunch: \$28.00 per person ***
*Dinner: \$32.00 per person ***

ROAST PRIME RIB OF BEEF

Choice of Caesar Salad or Soup of the Day
Seasoned Oven Roasted 8oz. Angus Cut Prime Rib of Beef
Served with Roasted of Baked Potatoes and Grilled Vegetables
*Lunch: \$31.00 per person ***
*Dinner: \$36.00 per person ***

NEW YORK STEAK

Choice of Caesar Salad or Soup of the Day
Served with Roasted of Baked Potatoes and Grilled Vegetables
*Lunch: \$33.00 per person ***
*Dinner: \$38.00 per person ***

DESSERT

(Choice of One)

NY Style Cheesecake, Chocolate Cake, Apple Pie, Carrot Cake, Tiramisu, Amaretto Cheesecake

NOTE:

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HORS D'OEUVERS

HOT SELECTIONS

Spring Rolls with Sweet and Sour Dip	\$170.00
Barbecue Pork Buns	\$170.00
Jalapeno Poppers Stuffed with Cream Cheese	\$170.00
Lumpia with Soy Sauce	\$170.00
Spicy Buffalo Wings	\$180.00
Chicken Drummets with Teriyaki and Sesame	\$180.00
Calamari Frito with Lemon and Cocktail Sauce	\$180.00
Crab Cakes or Crab stuffed wonton appetizers	\$180.00
Shrimp or crab stuffed mushrooms	\$180.00
Assorted Quiche	\$180.00
Chicken satay with peanut sauce	\$190.00
Fried Prawns with Lemon and Cocktail Sauce	\$200.00
Coconut Shrimp	\$240.00

COLD SELECTIONS

Assorted Aram Sandwiches	\$190.00
California Rolls	\$190.00
Ahi tartar on won ton or stuffed cheery tomatoes	\$190.00
Proscuitto with Melon	\$200.00
Belgian Endive with Crab and Shrimp	\$230.00
Iced Prawns Served with Cocktail Sauce	\$250.00

INTERNATIONAL CHEESE PLATTER \$200.00

Domestic and Imported Cheese
Garnished with Seasonal Fruit, Sliced Baguette & Crackers

ANTIPASTO TRAY \$180.00

Antipasto Tray with Artichokes, Olives, Salami,
Pepperoncini, Roasted Peppers, Bread Sticks and Mozzarella Cheese

ASSORTED CRUDITE PLATTER \$150.00

Served with Seasonal Dip

SMOKE SALMON \$350.00

Served with Bagels, chopped Egg, Cream Cheese, Capers and Onions

NOTE:

** Minimum order of 2 items required. Menu selections to be confirmed at least 3 days prior to the event date.

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BANQUET BAR MENU

CASH BAR

House Brands Cocktails	\$8.00
Premium Cocktails	\$9.50
Domestic Beer	\$6.50
Imported Beer	\$7.00
House Wine	\$8.50
Premium Wine (Available on Request)	\$10.50 & up

*** Cash Bar Prices include sales tax*

HOST BAR

House Brands Cocktails	\$7.00
Premium Cocktails	\$8.50
Domestic Beer	\$6.00
Imported Beer	\$6.50
House Wine	\$8.00
Premium Wine (Available on Request)	\$9.75 & up

*** Host Bar Prices do not include service charge and sales tax*

HOST BAR PACKAGE (House Brand)

First Hour	\$17.75
Second Hour	\$15.75
Each Following Hour	\$13.75

All bars are subject to a \$195.00 Labor Fee, per Bartender for a three-hour shift
Each additional hour will be charged at \$75.00 per bartender.

Prices above subject to 18.5% Gratuity and 9.5% Sales Tax



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DINNER BUFFET MENU

(Minimum 50 persons)

\$35.00 per person **

STARTER

(Choice of Two)

Caesar Salad, Tossed Green Salad, Apple Salad, Shredded carrot & cucumber Salad
Three Bean Salad, Macaroni Salad, Mixed Greens Salad
Tuna Salad, Pasta Salad, Fruit Salad
Soup of the day (Chef's selection)

ENTREE

(Choice of Three)

Chicken Cacciatore braised in a rich white wine sauce
Coq au Vin Chicken in a rich red wine sauce
Rosemary Roasted Chicken
Roast Pork Tenderloin Served in a Caribbean Rum Sauce
French Country Pot Roast with Garlic, Mustard, Red Wine Sauce
Roast Sirloin au jus
Pan seared Tilapia Piccata
Eggplant with Mozzarella & Pasta
Vegetable Lasagna

Upgraded Entrée Items also available:

Basa with New Zealand green lip mussels in a coconut beurre blanc:	add \$1.00++/pp
Fresh Seafood and Shellfish in Classic Fumet Garlic Basil Essence:	add \$1.00++/pp
Roast "Angus" New York strip loin Shiitake mushroom & Cabernet reduction:	add \$1.50++/pp
Grilled Salmon in Ginger Orange glaze Basil garnish:	add \$3.00++/pp
Grilled Swordfish Mediterranean	add \$2.00++/pp

Menu includes:

Dinner Rolls and Butter
Medley of Seasonal Vegetables

Choice of One: Baked Potato with Sour Cream and Butter or Rice Pilaf or Garlic Pasta or Steamed Rice

DESSERT

(Choice of One)

German Chocolate Cake, Carrot Cake, French Raspberry Cake
New York Style Cheesecake with fresh strawberries
Sliced Fresh Fruit Platter

Coffee and Tea are included

NOTE:

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