335 Powell Street . San Francisco . California 94102 .

USA . Phone: (415) 774-0126







BREAKFAST MENU

BREAKFAST BUFFETS

Prices are per person

Continental Breakfast

Fresh Squeezed Orange Juice
Fresh Seasonal Sliced Fruits and Berries
Assorted Greek Yogurt
Assorted Pastries Served with Butter and Preserves
Starbuck's Coffee, Decaffeinated Coffee and Herbal Tea
\$44.00

American Breakfast Buffet

(Minimum of 20 Guests)
Orange Juice and Cranberry Juice
Fresh Seasonal Fruit
Assortments Greek Yogurt
Assorted Pastry
Farm Fresh Scrambled Eggs with snipped chives
Choice of One Meat: Crispy Applewood Smoked Bacon,
Chicken Apple Sausage, Pork Link
Breakfast Potatoes with Sautéed Onions and Rosemary
Buttermilk Pancakes with Sweet Butter and Maple Syrup
Starbuck's Coffee, Decaffeinated Coffee and Herbal Tea
\$55.00





Buffet Enhancements

Items must be added to a buffet

Breakfast Burrito with Chorizo, Scrambled Egg, and Cheese	\$10.00 Each
Yogurt Parfaits: Plain Yogurt, Fresh Fruit, Granola	\$8.00 Each
Assorted Greek Yogurts	\$5.00 each
Steel Cut Oatmeal, Golden Raisins, Brown Sugar and Walnuts	\$9.00 per Person
Hard Boiled Eggs	\$5.00 each





PLATED BREAKFAST

Prices are per person.

Farm Fresh Scrambled Eggs, Sautéed Wild Mushrooms,
Snipped Chives, Shredded Monterey Jack Cheese
Choice of Smokehouse Bacon (or) Herbed Link Sausages
Breakfast Potato Hash with Peppers and Onions (or) Hash Browns
\$47.00

Eggs Benedict

Poached Egg, Canadian Bacon on an English Muffin, Classic Hollandaise Sauce Breakfast Potatoes Hash with Peppers and Onions (or) Hash Browns \$49.00

Cinnamon French Toast Dusted with Powdered Sugar, Maple Syrup and Butter
Choice of Smokehouse Bacon (or) Herbed Link Sausages
Breakfast Potato Hash with Peppers and Onions (or) Hash Browns
\$47.00

Breakfast served with Fresh Squeezed Orange Juice and Starbuck's Coffee, Decaffeinated Coffee and Herbal Tea

The Westin St. Francis San Francisco **On Union Square** 335 Powell Street . San Francisco . California 94102 .







MARRIOTT BONVOY

Break Menu

Starbucks Coffee, Decaffeinated Coffee	\$140.00 per gallon
Assorted Tazo Tea	\$140.00 per gallon
Pepsi, Diet Pepsi, Sierra Mist	\$8.00 each
Starbucks Frappuccino – Vanilla and Mocha	\$9.00 each
Sparkling Water – Crystal Geyser	\$8.00 each
Bubbly Flavored Sparkling Water	\$8.00 each
Bottled Water	\$8.00 each
Individual Fresh Fruit Smoothies	\$8.00 each
Assorted Bottled Juice: Orange Juice, Apple Juice	
And Pineapple Juice	\$8.00 each
Snapple Ice Tea	\$9.00 each





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Assorted Breakfast Pastries: Served with Butter and Preserves	\$77.00 per dozen
Chocolate Chip and Oatmeal Raisin Cookies	\$70.00 per dozen
Assorted Kettle Brand Chips	\$7.00 per bag
Deluxe Mixed Nuts	\$8.00 per bag
Chocolate Covered Almonds	\$8.00 per bag
Assorted Flavored Popcorn	\$7.00 per bag
Biscotti	5.00 each
Assorted Energy Bars to include: Kind and Tahoe Bars	\$7.00 each
Fresh Fruit Salad (individual Containers)	\$8.00 each
Whole Fruit: bananas and oranges	\$5.00 per piece
Yogurt Parfaits: Plain Yogurt, Fresh Fruit, Granola	\$9.00 each
Assorted Greek Yogurt	\$7.00 each
Assorted Cheese Platter	\$21.00 per person
Chefs' choice of three local artisanal cheeses served with crackers	
Tortilla Chips and Salsa	\$9.00 per person
Crudité and Hummus Platter	\$14.00 per person

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Lunch Menu

PLATED LUNCH OPTION

Menu includes three courses with a salad, entrée, rolls & butter, dessert and Starbucks Coffee, Decaffeinated Coffee and Tea. Vegetarian entrée option available. Prices are per Person

Salads

Select One

Heirloom tomatoes, beets, Ricotta cheese, lemon honey thyme vinaigrette
Strawberries, spinach frisee, candied walnuts, goat cheese, balsamic dressing
Caesar salad, shaved parmesan cheese, focaccia crostini, Caesar Dressing
Baby lettuce, port wine poached pear, pistachio dust, vanilla wine reduction
Arugula, frisee, grilled peach, tomatoes, parmesan cheese, berry vinaigrette





PLATED LUNCH OPTIONS

Entrées

Select One

Artichokes, baby carrots, potato puree, chicken jus	\$68.00
Seared Chicken Breast Sauce verge, roasted herb potatoes, fresh seasonal vegetables	\$68.00
Pan Seared Salmon Filet Herb couscous, Swiss chard, cilantro lemon butter	\$70.00
Butter Poached Halibut Truffle potatoes, caramelized heirloom carrots, parsley oil	\$72.00
Seared Seabass Potato confit, asparagus, baby tomatoes, radishes, romesco sauce	\$72.00
Grilled Flat Iron Steak Wild mushrooms, roasted broccolini, parmesan olive oil smashed potatoes, chimichurri sauce	\$74.00

DessertsSelect One

Fresh Baked Lemon Tart Pear Almond Cake Extra Bitter Moist Chocolate Cake St Francis Cheesecake





BOXED LUNCH

Boxed lunch includes a bag of chips, fresh fruit salad & choice of soft drink or bottled water.

Prices are per person with a maximum of 3 selections.

 Club Sandwich Turkey, lettuce, tomato and apple wood smoked bacon, lemon aioli 	\$52.00
Chicken Apple Salad or Tuna Salad Lettuce and tomato on a croissant	\$52.00
Ham and Gruyere Chipotle aioli, arugula on a French baguette	\$52.00
• Italian Sub Salami, coppa, pepperoncini, roasted peppers, provolone cheese on focaccia	\$52.00
 Asian Sesame Chicken Salad Napa cabbage, carrots, scallion and ginger sesame dressing 	\$52.00
 Nicoise Salad Tuna, potatoes, tomatoes, egg, red wine mustard vinaigrette 	\$54.00
 Classic Caesar Salad Petit romaine, herb crouton, shaved parmesan cheese and Caesar dressing With Chicken 	\$45.00 \$51.00
BENTO BOX	
 Teriyaki Chicken or Hoisin Crusted Salmon Ginger sesame tossed Udon Noodles with seaweed salad, brownie 	\$52.00





Lunch Buffets

20 person minimum required fee is waived. Prices are per person

Escape Buffet

Baby Arugula, Jicama & Teardrop Tomato Salad Marin goat cheese, toasted pistachio with white balsamic vinaigrette

English Cucumber Salad
Bell peppers, baby tomatoes, pickled onions, olives, lemon mint dressing

Roasted Butternut Squash Spinach Salad Cranberries, feta cheese with sherry vinaigrette

Brandt Farms Grilled Flat Iron Steak
Chimichurri sauce

Organic Chicken Breast "Cacciatore" sauce

Roasted Brussels Sprouts
Brown butter and herbs

Roasted Fingerling Potatoes
Herb butter

Pastry Chef's Choice of Assorted Daily Dessert Selections

Starbucks Coffee, Decaffeinate Coffee and Tea \$74.00





Lunch Buffets

20 person minimum required. *Prices are per person*

Serene Buffet

Vermicelli Rice Noodle Salad
Julienne pepper, shiitake mushrooms, shredded carrots, ginger sesame cilantro dressing

Baby Bok Choy and Napa Cabbage Salad Wild mushrooms, carrots, black bean ginger garlic sauce

Som Tam Salad Green papaya, long beans, baby tomatoes, julienne carrots, Thai chili peanut lime palm sugar sauce

> Lemon grass, Ginger Poached Pacific Salmon Cilantro, scallion, California chilies

Grilled Chicken Breast with Mirin Scallion Glaze

Pineapple Fried Jasmine Rice

Wok Fried Tofu and Vegetables

Pastry Chef's Choice of Assorted Daily Dessert Selections

Starbucks Coffee, Decaffeinate Coffee and Tea \$74.00

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Hors D'Oeuvres

Cold Hors D'Oeuvres

A minimum order of 24 pieces per item required.

Fresh Vegetable Spring Rolls with Garlic Chili Sauce	\$9.00	
Deviled Eggs, Crème Fraiche, Black Caviar	\$9.00	
Goat Cheese and Poppy Seed Tartelette	\$9.00	
Goat Cheese, Bruschetta. Tomato Jam, Crispy Shallot	\$9.00	
Beet Cured Salmon, Tartar, Saffron Ailoli, Chives		\$9.00
Hamachi Tiradito, Jalapeno, ponzu Sauce	\$10.00	
Belgium Edive, Pear"Au Poivre", Pecorino Toscano	\$9.00	
Tuna Tartar, Extra Virgin Olive Oil, Micro Green Salad	\$9.00	

Hot Hors D'Oeuvres

A minimum order of 24 pieces per item required.

NZ Lamb Lolli-Chop, Sumac, Pomegranate Glaze		\$10.00
BBQ Rubbed Pork Loin and Jalapeno Tomato Jam Slider	\$9.00	
Dungeness Crab Cake, Saffron Aioli		\$9.00
Grilled 4 Cheese and Lavash "Brochette"	\$9.00	
Loaded Twice Baked Potato, Sour Cream, Bacon Marmalade		\$9.00
Za'atar Chicken Breast Bites, Golden Raisin Puree	\$9.00	
Marinated Artichoke and Boursin Turnover	\$9.00	
Rataouille Tart, Truffle Essence	\$9.00	
"Shaken" Beef Tips, Watercress and Macadamia Pesto	\$9.00	





Reception Buffet

Crisp Seasonal Vegetables with Creamy Gorgonzola Dip \$14.00 Per Person

Fresh Sliced Seasonal Fruit and Berries \$15.00 Per Person

St. Francis Cheese Display with

French Brie with fig jam and Marcona almonds
Humboldt Fog Cypress Cheese Company with natural honey
Purple Moon from the Fiscalini Cheese Company, Red Wine-Soaked Cheddar
Mild Oregon Cheddar, Baby Mozzarella Ciliengini Cheese with pesto drizzle
Napa Valley Grapes Sliced Artisan Baguettes and Assorted Crackers

Roasted Boneless Turkey Breast (Serves 20 Guests)

Whole grain mustard, cranberry, relish Hand shaped brioche dollar rolls

Honey Baked Ham (Serves 50 Guests)

Honey mustard sauce, cranberry, relish Hand shaped brioche dollar rolls

Baked Brie en Croute

Drizzled with truffle honey and sliced baguettes

Large wheel (serves 100 guests) \$625.00 Each Small wheel (serves 50 guests) \$425.00 Each

Roasted Herb Crusted Beef Tenderloin (serves 30 guests)

Roasted garlic aioli Hand shaped brioche dollar rolls \$525.00 Each

\$236.00 Each

\$420.00 Each

\$19.00 Per Person





BONVOY

Stations

Stations require a minimum of 50 guest, based on 60 minutes of service.

NORTH BEACH STATION

Cheese Tortellini with Tomato basil wild mushroom sauce Spaghetti al Pesto Penne Putanesca Artisan Rosemary Rolls, Herbed Focaccia Bread Freshly Grated Parmesan

CALIFORNIA PIZZA STATION (Based on 3 Slices Per Person) \$36.0

12" Pizza to include Sausage, Pesto, Goat Cheese and Olives The All American Pepperoni Cheese Heirloom Tomatoes with Basil Chiffonade

Mediterranean Display

Traditional Hummus, Sundried Tomato Hummus
Preserved lemon Baba Ghanoush and Oregano Tzatziki
Pita Chips, Lavosh
Marinated Olives and Feta Cheese, Dolmades with Pressed Lemon Oil

\$35.00 Per person

\$36.00 Per person

\$29.00 Per Person

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BONVOY

Dinner Menu

PLATED DINNER OPTION

Menu includes three courses with a salad, entrée, rolls & butter, dessert and Starbucks Coffee, Decaffeinated Coffee and Tea. Vegetarian entrée option available. Prices are per Person

Soups and Salads - Select One

Little Gem Lettuce Roasted Butternut Squash, Pickled Strawberry, Ricotta Salata Cheese, Aged Balsamic

> Baby Red Oak Leaf Lettuce Vanilla Poached Pears, Spiced Pecans, Port Reduction

Sonoma Mixed Greens
Baby Carrot Ribbons, Pickled Radishes, Pomegranate, Citrus Dressing

Seared Belgium Endive Frisse, Shaved Asparagus, Baby Tomatoes, Dijon Vinaigrette

Butternut Squash Soup with Sage Butter

Puree of Parsnip

Apple Confit

Lobster Bisque Tarragon Chantilly





PLATED DINNER OPTIONS

Entrées

Select One

Truffle and Honey Glazed Poussin Forest Mushroom Risotto Cake, Cauliflower Florets, Sherry Jus	\$90.00
Brandt Farms Flat Iron Steak Rainbow Swiss Chard, Tomato Confit, Romesco Sauce	\$99.00
Atlantic Salmon Filet Rice Vegetable Pilaf, Asparagus, Caramelized Endives, Smoked Tomato Sauce	\$92.00
Red Wine Braised Beef Short Rib Shallots, Baby Carrots, Potato Puree, Red Wine Jus	\$102.00
Char-Grilled Breast of Chicken Mascarpone Creamy Polenta, Brussels Sprouts, Mushroom Jus	\$87.00
Beef Tenderloin Potatoes, Vidalia Onion, Pommeray Mustard Sauce	\$105.00





PLATED DINNER OPTIONS

Entrées

Select One

Artichoke and Spinach Stuffed Chicken Breast Parsnip, Winter Greens, Green Peppercorn Emulsion	\$90.00
Mirin and Soy Glazed White Sea Bass Kabocha Squash Puree, Wok Kissed Long Beans, Chinese Black Beans Sauce	\$94.00
Grilled Angus Filet Of Beef Melted Hearts Of Romaine, Potato Dauphinoise, Bordelaise Sauce	\$105.00

DessertsSelect One

Fresh Baked Lemon tart
Pear Almond Cake
Chocolate Passion Caribbean
St Francis Cheesecake
Trio of Seasonal Bite Size Desserts





BONVOY

Dinner Buffets

25 person minimum required.

Prices are per person

Dinner Buffet

Mixed Sonoma Greens

Julienne of Vegetables, Cherry Tomatoes with Balsamic Vinaigrette

Roasted Beets, Kale, Arugula, Orange Segment Spiced Pecan with Balsamic Reduction

> Roasted Wild Mushroom Salad Sweet Peppers and Truffle Oil

Herb Roasted Fulton Valley Chicken Breast With Mushroom Sauce

Seared Nothwest Pacific Salmon with Napa Mustard Sauce

Tagliatelle with Fresh Tomato Basil Sauce

Herb Roasted Potatoes

Seasonal Winter Vegetable Medley

Pastry Chef's Holiday Dessert Selection \$125.00