



**SAVOR...**  
**THE EXPERIENCE.**  
San Francisco



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**SAVOR...**  
**SAN FRANCISCO**







# SAFETY IS OUR PRIORITY!

Our five-step Venue Shield program puts the safety of our guests and staff first! These procedures are designed to provide multiple layers of safety and sanitation throughout our venue and at every event.



**STAFF TO COMPLETE  
HEALTH CHECK  
BEFORE ALL SHIFTS**



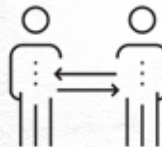
**INCREASED CLEANING  
PROCEDURES THROUGH-  
OUT THE VENUE**



**STAFF TO WEAR  
PROVIDED FACE  
MASKS AT ALL TIMES**



**HAND SANITIZERS  
AVAILABLE TO CUSTOMERS  
AND STAFF**



**SOCIAL DISTANCING  
OF 6 FEET OR MORE  
TO BE OBSERVED**

For more information regarding the ASM Global Venue Shield program, please visit our website at [www.asmglobal.com/p/our-story/news-releases/hygieneshield](http://www.asmglobal.com/p/our-story/news-releases/hygieneshield)



## Local San Francisco Vendors

### CHEESE/DAIRY

Point Reyes Cheese Co.

[pointreyescheese.com](http://pointreyescheese.com)

Bellwether Farms

[bellwetherfarms.com](http://bellwetherfarms.com)

Nicasio Farms

[nicasiocheese.com](http://nicasiocheese.com)

Fiscalini Farms

[www.fiscalinicheese.com](http://www.fiscalinicheese.com)

Clover Stornetta

[cloversonoma.com](http://cloversonoma.com)

Straus Creamery

[strausfamilycreamery.com](http://strausfamilycreamery.com)

Next Generation Foods

[nextgenfoods.com](http://nextgenfoods.com)

Community Grains

[communitygrains.com](http://communitygrains.com)

Ghiradelli

[ghirardelli.com](http://ghirardelli.com)

Tcho Chocolates

[tcho.com](http://tcho.com)

Mohr Fry Ranches

[mohrfry.com](http://mohrfry.com)

Rancho Gordo

[ranchogordo.com](http://ranchogordo.com)

### MISCELLANEOUS

Hodo Soy

[hodofoods.com](http://hodofoods.com)

Sparrow Lane Vinegar

[sparrowlane.com](http://sparrowlane.com)

Corto Olive Oil

[corto-olive.com](http://corto-olive.com)

Mariposa Bakery (GF)

[mariposabaking.com](http://mariposabaking.com)

Zoes' Meats

[zoemeats.com](http://zoemeats.com)

Boudin Bakery

[boudinbakery.com](http://boudinbakery.com)

Nana Joes (granola, trail mix)

[nanajoes.com](http://nanajoes.com)

Lundberg Family Farms

[lundberg.com](http://lundberg.com)

### PRODUCE

County Line Farms

[countylineharvest.com](http://countylineharvest.com)

To learn more about how we buy local and partner with some of the best farms, kitchens and vendors in this area, click 'Collaboration' at [savorasmglobal.com](http://savorasmglobal.com)

# WELCOME TO SAVOR EXPERIENCES & SUSTAINABILITY

## Our Mission

Our mission is to enrich guest experience, building upon your vision through food – listening, learning, growing, harvesting, cooking and breaking bread together.

At SAVOR, we aspire to design a visitor experience so aligned, so delicious, and so indelible that it will live as your signature food offering for years to come.

Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory—a snapshot in time with family and friends. That is the power of food. We strive to build on those moments.

We seek out partnerships with local chefs, restaurateurs and farmers, who will help us shape a singular dining experience known only at your venue, set within the unique backdrop of your community.

We showcase who we are by focusing on where we are and customizing experiences.

## Sustainability

Our sustainability initiatives aimed at minimizing our carbon footprint include purchasing locally produced and sustainably raised products, sourcing sustainable seafood, using non-petroleum-based products, and recycling and composting our waste whenever possible.

## Allergens & Food Safety

We are focused on providing an inclusive environment to all your attendees. Whether your guests have a food allergy, food intolerance or dietary preference our teams are trained to meet your needs.

Our Sales Team, Chefs and Managers have all taken and passed a ServSafe Allergen course and understand how to prepare safe food for your guests. We will offer the best in guidance and suggestions to provide a safe and welcoming dining environment for your event.

Speak with your Sale Representative about any anticipated dietary concerns as early as possible to ensure the most seamless service.





## JEFF HALL, DIRECTOR OF CULINARY OPERATIONS

# CLASSIC CUISINE & FUSION FUN

As the Director of Culinary Operations, Jeff Hall oversees all aspects of the culinary department at Moscone Center.

- Jeff's first job in San Francisco was as cook and later Sous Chef at Moose's in North Beach, and while there was fortunate to work with four different executive chefs, drawing strengths from each of their own styles and disciplines. He was able to study under Lance Dean Vasquez, *San Francisco Chronicle's* rising star chef, and *Food and Wine Magazine's* best chef for the Southeast. Subsequently, Jeff was able to expand his culinary repertoire from Fabrice, a classically trained French chef who had worked for Alain Ducasse at the Louis XV in Monaco.
- Other training came from working with Chef Roland Passot at La Folie and studying under Reed Hearon at Rose Pistola, a restaurant created to bring back the Ligurian roots of North Beach. While Jeff helped drive the kitchen, Rose Pistola was awarded "Best New Restaurant" in America by the James Beard Foundation.
- In his continuing quest for a more complete knowledge about the food industry, Jeff went to work for Italfoods, an Italian food distributor. Through this position he learned the supply side of the business and gained a deep understanding of how to build relationships with quality vendors. However, his love of the fast-paced restaurant world beckoned Jeff back to the kitchen and SAVOR... San Francisco is fortunate to have Jeff as the Director of Culinary Operations.

SAVOR... The Experience of our culinary staff in action as they create some of their classic cuisine and modern creations  
<https://www.savorasmglobal.com>



# **BREAKFAST** **START YOUR DAY.**

CONTINENTAL • BUFFETS • PLATED • ENHANCEMENTS





START YOUR DAY!

# BREAKFAST.



## CONTINENTAL AND BREAKFAST BUFFETS

All selections are served with Peet's freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and freshly squeezed orange juice. Includes compostable service.

Prices listed are per guest. Minimum order of 25 guests.

### CONTINENTAL | 31.50

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

Add Fresh Fruit | 12.50

### SUPERFOODS CONTINENTAL | 39.75

Assorted Nonfat and Greek Yogurts, Gluten Free Granola, Seasonal Fresh Fruit, Assorted Paleo and Whole Grain Muffins, Blueberry-Ginger Jam

### EGG BREAKFAST BUFFET | 50

Fluffy Scrambled Eggs, Breakfast Potatoes, Crispy Bacon, Country Sausage or Chicken-Apple Sausage, Assorted Freshly Baked Pastries, Assorted Yogurts and Seasonal Fresh Fruit

### MISSION DOLORES BREAKFAST BUFFET | 50

Scrambled Eggs with Peppers and Onions, Spicy Chorizo or Mango-Chicken Sausage, Cumin Scented Black Beans and Tortillas, Assorted Freshly Baked Breakfast Pastries, Assorted Yogurts and Seasonal Fresh Fruit

## 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.

### THE STANDARD BREAKFAST | 43

Buttery Scrambled Eggs, Herb Roasted Potatoes, choice of Applewood Smoked Bacon, Country Sausage, Chicken-Apple Sausage, or Vegan Sausage

### VEGETABLE FRITTATA | 43

Farm Fresh Eggs with Spinach, Swiss Cheese, and Roasted Pepper Coulis. Served with Garlic Roasted Red Potatoes and choice of Crispy Bacon, Chicken Apple Sausage or Vegan Sausage

### OMELET BREAKFAST | 43.50

Three Egg Omelet with Broccoli, Red Bell Peppers, Cheddar Cheese and Mushrooms. Served with Herb Roasted Breakfast Potatoes and Country Sausage

### FRENCH TOAST | 45

Brioche French Toast topped with a Seasonal Berry Compote. Served with Cinnamon-Orange Butter, Warm Maple Syrup, Crispy Bacon and Seasonal Fresh Fruit

All buffets will follow Venue Shield guidelines.



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

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## BREAKFAST ENHANCEMENTS

*Includes compostable service. Prices listed are per guest.*

### **OATMEAL OR CREAM OF WHEAT | 9.75**

Brown Sugar, Raisins and Low-Fat Milk

### **NANA JOE'S GLUTEN FREE GRANOLA | 9.75**

Served with Low-Fat, Whole Milk, Almond and Soy Milk

### **SEASONAL FRUIT PARFAIT | 11**

Fresh Seasonal Fruit Layered with Nana Joe's Granola and Low-Fat Yogurt

### **CHIA PUDDING | 14**

Chia Seed Pudding with Almond Milk, Maple Syrup and Blueberries



### **BREAKFAST BURRITO | 13**

Scrambled Eggs, Chorizo Sausage, Black Beans, Peppers, Onions and Jack Cheese

### **VEGETARIAN BREAKFAST BURRITO | 12**

Scrambled Eggs, Black Beans, Peppers Onions and Jack Cheese

### **CROISSANT SANDWICH | 12.50**

Eggs, Country Ham and Cheddar Cheese

### **ENGLISH MUFFIN SANDWICH | 12.50**

Eggs with Sausage, Ham or Bacon and Cheddar Cheese

### **EGG FOCACCIA SANDWICH | 13.50**

Eggs with Roasted Tomatoes, Spinach, and Fontina Cheese on Focaccia

### **STEAK AND EGG SANDWICH | 19**

Coffee and Chili Rubbed Ribeye, Cheesy Eggs Grilled Onion and Chimichurri on Petite Ciabatta

### **HARD BOILED EGGS | 48**

*Priced per dozen*

Everything Spiced, Furikake, Red Hawaiian Salt and Green Onion

### **BACON & ONION CRUSTLESS QUICHE | 16**

Applewood Smoked Bacon, Caramelized Onion and Swiss Cheese (4 oz.)

### **ASPARAGUS AND**

### **RED PEPPER CRUSTLESS QUICHE | 16**

Papadew Peppers and Gruyere (4 oz.)

### **SMOKED SALMON AND BAGELS | 26.50**

*25 Guest Minimum*

Sliced Smoked Salmon, Whipped Cream Cheese, Chopped Eggs, Capers, Sliced Red Onions and Assorted Mini Bagels

### **EUROPEAN CHARCUTERIE PLATTER | 30**

*25 Guest Minimum*

Sliced Cured and Smoked Meat, Hard Boiled Eggs, Imported Cheeses, Pickled Vegetables, Baguettes, Freshly Baked Croissants and Olive Bread

### **OMELETS | 22**

Prepared to Order Omelets with a variety of ingredients to include Black Forest Ham, Applewood Smoked Bacon, Chicken-Apple Sausage, Bell Peppers, Mushrooms, Onions, Tomatoes and Cheeses

*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 | 16**

Prepared to Order and Served with Warm Maple Syrup, Whipped Butter, Seasonal Berries and Walnuts

*Chef Fee: \$160 plus tax for up to 4 hours;  
\$320 plus tax for up to 8 hours. Per attendant*





# **BREAKS** **TIME TO RECHARGE.**

SNACKS • BAKERY • CRACKERS & MIXES • DIPS • REFRESHING DRINKS





# TIME TO RECHARGE!

## BREAKS.

### REFRESHMENT BREAKS

#### MORNING COFFEE BAR | 17

Peet's Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas, and Freshly Squeezed Orange Juice

#### SWEET & SALTY | 30

Häagen-Dazs Ice Cream Bars, Chocolate Covered Almonds, Yogurt Covered Pretzels, Bagged Assorted Thatchers Popcorn, Assorted Soft Drinks and Bottled Water

#### SPA BREAK | 31

Assorted Fruit Smoothies, Wellness Shots, Granola Bites, Turmeric-Agave Infused Melon, Berries in Season and Cucumber, Lemon and Mint Scented Waters

#### MISSION DOLORES | 33.50

Tri-Colored Tortilla Chips, Guacamole, Salsa, Spicy Jalapeños, Mexican Wedding Cookies, Assorted Soft Drinks and Bottled Water

#### NORTHERN CALIFORNIA CHEESE BREAK | 32

Cypress Grove Goat Cheese, Point Reyes Bleu, Nicasio Valley San Geronimo, Fiscalini Farms Cheddar, and Bellwether Farms Pepato with Artisan Breads and Crackers, Dried Figs, Almonds and Grapes, Assorted Soft Drinks and Bottled Water

#### AFTERNOON BEVERAGE BREAK | 19

Assorted Soft Drinks, Sparkling Water, Peet's Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas

### BEVERAGES

*Compostable Service.*

#### FRESHLY BREW TEA AND COFFEE *Priced per Gallon.*

Peet's Regular Coffee | 115

Peet's Decaffeinated Coffee | 115

Mighty Leaf Assorted Hot Teas | 115

Infused Spa Water | 31.50 *Ask your Catering Manager about flavors.*

#### JUICES AND TEAS *Priced per Gallon.*

Apple, Cranberry, Grape or Tomato Juice | 102

Freshly Squeezed Orange or Grapefruit Juice | 120

Iced Tea or Lemonade | 78

#### REFRIGERATED SPRING WATER KIT | 180

*(\$63 / 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 *Priced individually*

Pepsi Soft Drinks 12 oz. can | 6.75

Pepsi Bubbly Flavored Sparkling Water 12 oz. can | 6.75

LifeWTR Bottled Water 20 oz. (PH Balance w/ Electrolytes) | 6.75

Assorted Sparkling Water 18 oz. | 8

Bottled Juice 10 oz. | 8

Rockstar or AMP Energy 16 oz. | 9

Snapple Iced Tea 16oz. | 9

Peet's True Iced Espresso 8 oz. can | 11.50

*Black & White, Caramel Macchiato, Vanilla Latte, Mocha*

Gatorade 20 oz. | 9

Milk (1/3 quart) | 6.50



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## A LA CARTE SNACK & BREAK ITEMS

*Includes compostable service. Priced per dozen.*

**ASSORTED MUFFINS | 80**

**ASSORTED DANISHES | 80**

**CHOCOLATE, ALMOND  
OR BUTTER CROISSANTS | 80**

**ASSORTED SCONES | 84**

**ASSORTED DOUGHNUTS | 62**

**ASSORTED VEGAN DOUGHNUTS | 79** 

**BREAKFAST BREADS OR COFFEE CAKE | 80**

*Priced per each.*

**ASSORTED BAGELS AND  
WHIPPED CREAM CHEESE | 78**

**INDIVIDUAL CEREAL BOWLS | 88**

With Regular and Lowfat Milk

**ASSORTED YOGURTS | 78** 

**ASSORTED VEGAN YOGURTS | 90** 

**WHOLE FRESH FRUIT | 69**  

**ASSORTED GRANOLA BARS | 62**

**ASSORTED ENERGY BARS | 82**

**INDIVIDUAL BAGGED PRETZELS,  
SUN CHIPS OR LAYS POTATO CHIPS | 59**

**ASSORTED BAGGED KETTLE CHIPS | 78**

**RICE KRISPIES TREATS | 71**

**BROWNIES | 78**

**TOFFEE BLONDIES | 78**

**FRESHLY BAKED COOKIES | 72**

Chocolate Chip, Oatmeal Raisin,  
Peanut Butter, Snickerdoodle

**ASSORTED BISCOTTI | 51**

**ASSORTED MINI FRENCH PASTRIES | 84**

**CHOCOLATE TRUFFLES | 80**

**VARIETY OF CANDY BARS | 71**

**HÄAGEN-DAZS ICE CREAM BARS | 99**

**SOFT GOURMET PRETZELS | 105**

**AWESOME BARS | 99**  

*Ask your Catering Manager about flavors.*

**SWEET SYDNEY'S GLUTEN FREE BARS | 99** 

Chocolate Brownie or Lemon  
*All packaged in a gluten free facility*

**SWEET SYDNEY'S GLUTEN FREE COOKIES | 94** 

Chocolate Chunk, Gingersnap or Salted Caramel  
*All packaged in a gluten free facility*







## DRY SNACKS

*Includes compostable service. Priced per pound.*

**GOLDFISH CRACKERS** | 29

**DELUXE MIXED NUTS** | 65 

**TRAIL MIX OR PARTY SNACK MIX** | 34

**FIESTA SNACK MIX** | 37

**HONEY ROASTED PEANUTS** | 34  

**PRETZELS** | 28

## PREPARED SNACKS

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

**CRISPY PITA BREAD** | 13 

With Roasted Pepper Hummus, Traditional Hummus,  
and Baba Ganoush

**POTATO CHIPS WITH FRENCH ONION DIP** | 11 


**TORTILLA CHIPS WITH SALSA** | 11.50 

**TORTILLA CHIPS WITH GUACAMOLE & SALSA** | 19 

**SEASONAL VEGETABLES WITH DUKKAH** | 12.50 

With Tahni, Sumac, Cashew and Seed Dukkah

**CRUDITÉ CUPS** | 12.50 

Ranch Dressing, White Bean Puree   
or Red Pepper Hummus 





# LUNCH SO MANY CHOICES.

FRESH MARKET BOXES • ENTRÉES • BUFFETS • PLATED





# SO MANY CHOICES!

# LUNCH.

## • VALUE FRESH EXPRESS BOX | 37

- *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.*

## • SANDWICHES

### • ROASTED TURKEY SANDWICH

- Roasted Turkey with Sun-Dried Tomato Aioli,
- Monterey Jack Cheese, Green Leaf Lettuce 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, Mixed Greens and Tomato on a Baguette

### VEGETARIAN WRAP

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

• *Please choose ONE side salad and ONE dessert for all box lunches.*

## ▼ SIDE SALADS

### RED BLISS POTATO SALAD

### PENNE PASTA SALAD

### ORZO PASTA SALAD

## DESSERTS

### FUJI APPLE

### CHOCOLATE CHIP COOKIE

### SNICKERDOODLE COOKIE

### OLD FASHIONED OATMEAL COOKIE





## FRESH MARKET BOX | 49

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

Roast Turkey, Applewood Smoked Bacon, Sharp Cheddar, Tomatoes, Crispy Lettuce and Red Onion on Focaccia

#### ROAST BEEF

Slow Roasted Beef with Crumbled Bleu Cheese Aioli, Balsamic Onion Jam and Spicy Greens on Dutch Crunch

#### VEGETARIAN PIADINI

Grilled Vegetables, Artichoke Tapenade, Arugula and Roasted Tomatoes

#### FAJITA SPICED TRI-TIP

Beef Tri-Tip with Peppers, Onions, Chipotle Mayonnaise, Jack Cheese, Lettuce and Tomato on Telera

#### CALIFORNIA CHICKEN

Grilled Chicken Breast, Avocado Aioli, Smoked Mozzarella, Green Leaf Lettuce, Roasted Red Peppers and Grilled Red Onion on Brioche

#### HULI HULI CHICKEN

Pineapple, Soy Sauce and Ginger Grilled Chicken With Crunchy Slaw, Sriracha Aioli and Roasted Pineapple on Brioche

### WRAPS

#### GREEN CHILI PORK WRAP

Roasted Pork Loin, Cilantro Rice, Tomatillo Salsa, Shredded Jack Cheese, Avocado and Purple Cabbage in a Spinach Tortilla

#### CRISPY CHICKEN WRAP

Southern Fried Chicken, Bread and Butter Pickles, Spicy Cole Slaw and Tomatoes in a Chipotle Tortilla

#### COBB SALAD WRAP

Oven Roasted Turkey, Applewood Smoked Bacon, Blue Cheese, Hard Boiled Eggs, Mixed Greens, Tomatoes and Avocado Aioli in a Tomato Tortilla

#### ASIAN VEGETABLE WRAP

Somen Noodles, Shredded Carrots, Red Peppers, Ginger-Marinated Mushrooms, Napa Cabbage and Banbanji Sauce in a Spinach Tortilla

### SIDE SALADS

#### RED BLISS POTATO SALAD

#### PENNE PASTA SALAD

#### ORZO PASTA SALAD

#### LUNDBERG FARMS WILD RICE SALAD

#### SOUTHWEST BLACK BEAN SALAD

#### ROASTED SWEET POTATO SALAD

#### RED QUINOA TABBOULEH

### ENTRÉE SALADS

#### PORTOBELLO "NIÇOISE" SALAD

Grilled Portobello Mushroom, Baby Red Potato, Cornichons, Hard Boiled Egg, Cherry Tomatoes Tender Green Beans and Red Wine Vinaigrette

#### THAI BEEF SALAD

Ginger and Lemongrass Grilled Skirt Steak with Daikon Sprouts, Carrots, Cucumber, Red Pepper, Crispy Shallots, Spinach, Arugula, Mint, Basil and Sesame-Ginger Dressing

#### MEDITERRANEAN CHEF SALAD

Sliced Cucumbers, Roasted Peppers, Garbanzo Beans, Crumbled Feta Cheese, Cherry Tomatoes, Herb Grilled Zucchini and Red Wine Oregano Vinaigrette

#### TIKKA CHICKEN SALAD

Grilled Tikka Chicken, Red Onion, Radish, Roasted Cauliflower, Cucumbers, Tomatoes, Green Beans, Raita, Romaine, Mint, Lemon Vinaigrette and Papadums

### DESSERTS

#### DARK CHOCOLATE BROWNIE

#### APPLE CRANBERRY BAR

#### LEMON BAR

#### OREO BLONDIE BAR

#### BUTTERMILK BLUEBERRY CAKE

### FRUIT

#### FRESH FRUIT SALAD

#### FRESH WHOLE FRUIT



Please choose ONE salad, ONE dessert and ONE fruit for all box lunches.



## LUNCH BUFFET SELECTIONS

*Includes Compostable Service. Prices listed are per guest. Minimum order of 25 guests.*

### BUILD YOUR OWN SANDWICH BUFFET | 61.50

Vegetable Minestrone Soup with Seasonal Vegetables and White Beans

Mixed Green Salad with Cucumbers, Tomatoes, Carrot and Radishes, Ranch Dressing 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, Red Onion, Gourmet Breads, Assorted Pickles and Deli Condiments

Kettle Chips, Chocolate Chip Cookies

### ITALIAN BUFFET | 75

Romaine and Arugula with Artichokes, Roasted Peppers, Parmesan and Balsamic Vinaigrette

Blue Bird Farms Farro with Cherry Tomatoes, Green Olives, Fresh Herbs, and Olive Oil

Chicken with Capers, Lemon and Parsley

Braised Pork with Porcini Cream

Mixed Sautéed Vegetables with Garlic and Olive Oil

Penne Pasta al'Arrabiata with Tomato, Toasted Garlic, Chili Flakes and Basil

Herbed Focaccia

Tiramisu

### ASIAN BUFFET | 75

Mizuna Greens and Bibb Lettuces with Citrus, Red Pepper, Edamame, Toasted Almonds, Ginger-Sesame Vinaigrette

Ramen Noodle Salad with Shredded Vegetables and Spicy Banbanji Dressing

Yellow Curry Chicken with Potato

Fried Hodo Soy Tofu with Chili, Garlic & Green Onions

Sautéed Asian Vegetables with Ginger

Steamed Jasmine Rice

Rolls and Butter

Mango Passion Fruit Cake

### LATIN BUFFET | 75

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 Chimichuri Sauce Cumin

Scented Black Beans

Roasted Carrots with Citrus and Agave

Flour Tortillas

Chocolate-Cinnamon Bread Pudding



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## SOUTH OF MARKET | 75

Baby Mixed Greens with Crispy Artichokes, Asparagus and Toy Box Tomato, Red Wine-Tomato Vinaigrette Dressing

Tuscan Style Roasted Chicken with Rosemary, Thyme and Garlic

Sage and Garlic Roasted Pork Loin with Porcini Jus

Spinach White Bean Casserole with Panko Bread Crumbs

Caraway Scented Potatoes and Shallots

Rosemary Roasted Seasonal Vegetables

Garlic Breadsticks

Pistachio Olive Oil Cake

## GLOBAL FLAVORS | 75

Roasted Heirloom Beet Salad with Fried Chickpeas, Arugula, Ricotta Salata, Blood Oranges, Blood Orange Vinaigrette

Peruvian Style Grilled Chicken: Marinated Chicken with Cumin, Garlic, Lemon and Paprika with Aji Sauce

Slow Braised Beef with Demi Red Wine Reduction

Vegetarian Gumbo with Okra, Celery, Garlic, Peppers, Onion, Tomato, Zucchini, Creole Spice

Lentil, Quinoa, and Zucchini Pea Cakes

Sautéed Green Beans with Tomato, Onion and Basil

San Francisco Sourdough Roll and Butter

Assorted Mini Italian Pastries







## 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 | 55

Harissa Crusted Tuna, Baby Mixed Lettuces, Gigante Beans, Asparagus, Marinated Cucumbers, Roasted Cherry Tomatoes and Caper Vinaigrette

### COBB SALAD | 52

Diced Turkey, Cucumber, Vine Ripened Tomato, Chopped Egg, Applewood Smoked Bacon, Crumbled Blue Cheese with Chopped Romaine, Watercress and Peppercorn Ranch Dressing

### PERUVIAN CHICKEN SALAD | 54

Peruvian Style Roasted Chicken, Seasonal Greens, Avocado, Corn, Heirloom Potatoes, Red Peppers and Cilantro-Lime Sauce

### FARMERS MARKET CHOPPED SALAD | 54

Radicchio, Broccoli, Purple Cauliflower, Snap Peas, Radish, Cherry Tomatoes, Red Pepper and Cucumber and Sparrow Lane Apple Cider Vinaigrette

*Add Roasted Chicken 8*

*Add Grilled Skirt Steak 10*

### MEDITERRANEAN PLATE | 54

Cumin Spiced Hummus, Tomato Parsley and Mint Tabbouleh, Dolmas, Mixed Olives, Marinated Cucumber and Feta, Tzatziki Sauce with Za'atar Toasted Pita Bread

### HERB RUBBED ROASTED BEEF SALAD | 56

Herb Rubbed Roasted Beef, Potato-Fennel Salad, Marinated Beets, Seasonal Greens, and Horseradish Vinaigrette

## DESSERTS | 9

*Please select ONE of the following:*

### CRÈME BRÛLÉE TART

Buttery Short Dough shell filled with Vanilla Infused Custard, garnished with a Fresh Raspberry

### LEMON MERINGUE TART

Buttery Short Dough shell filled with Lemon Curd

### TIRAMISU

Lady Finger Sponge soaked in Rum Syrup, filled with Imported Mascarpone Cream and dusted with Cocoa Powder

### CHOCOLATE MARQUISE

Chocolate Cake with rich Dark Chocolate Mousse filling and a Raspberry Cream center, garnished with a Chocolate Fan and a Raspberry

### MIXED FRUIT AND ALMOND TUILLE

With Vanilla Cream





## 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 | 10.50**

Orange and Thyme Roasted Beets with Seasonal Lettuces, Cyprus Grove Goat Cheese, Spiced Almonds and Sparrow Lane Zinfandel Vinaigrette

#### **CAESAR SALAD | 10.50**

Hearts of Romaine, Shaved Parmesan Cheese, Sourdough Croutons and Classic Caesar Dressing

#### **GREEN SALAD | 10**

Butter Leaf Lettuce, Red Radish, Cucumbers, Toy Box Tomatoes, Fresh Herbs and Green Goddess Dressing

#### **GRILLED PEAR SALAD | 12.50**

Organic Mixed Greens, Frisée, Grilled Pear, Shaved Fennel, Walnuts, Crumbled Point Reyes Blue Cheese and Pear Vinaigrette

### ENTRÉES

*Please select ONE of the following:*

#### **ROASTED LEMON CHICKEN | 55**

Lemon Garlic Roasted Chicken, Roasted Wild Mushrooms, Seasonal Vegetables, Braised Greens, Crispy Herbed Polenta Cake and Thyme Jus

#### **ROASTED CHICKEN | 56**

Roasted Chicken Breast with Brussels Sprouts, Root Vegetables, Sautéed Greens, Butternut Squash Purée, Ver Jus, and Roasted Grapes

#### **BRAISED LAMB | 61**

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

#### **HERB RUBBED FLAT IRON STEAK | 82**

Rosemary Salt and Pepper Rubbed Flat Iron Steak served with Sautéed Garlic Spinach, Baby Heirloom Carrots, Slow Roasted Tomato and Potato Gratin

#### **OVEN ROASTED MARKET CATCH | 82**

Roasted Pacific Halibut, Asparagus, Slow Cooked Leeks, Lemon Buerre Blanc, Potato Puree and Spinach

### DESSERTS

*Please select ONE of the following:*

#### **TIRAMISU**

Lady Finger Sponge soaked in Rum Syrup, filled with Imported Mascarpone Cream and dusted with Cocoa Powder

#### **CHOCOLATE PYRAMID**

Chocolate Cake with rich Dark Chocolate Mousse and a Raspberry Cream Center, glazed with Chocolate and Gold Chards, and a Fresh Raspberry

#### **SEASONAL FRESH FRUIT TART**

Buttery Short Dough shell filled with Crème Pâtissière and Seasonal Fresh Fruit, finished with Apricot Glaze

#### **CHOCOLATE MARQUISE**

Chocolate Cake with rich Dark Chocolate Mousse filling and Raspberry Cream center, garnished with a Chocolate Fan and a Raspberry

#### **MIXED FRUIT AND ALMOND TUILLE**

With Vanilla Cream





# DINNER CHEF CRAFTED.

SEASONAL INGREDIENTS • PLATED ENTRÉES • BUFFETS





# CHEF CRAFTED & SEASONAL!

# DINNER.

## 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 | 10.50

Organic Mixed Greens, Slow Roasted Tomatoes, Fiscalini Farms Cheese, Toasted Walnuts, Black Olive Crostini and Zinfandel Vinaigrette

### ENDIVE AND FENNEL SALAD | 10.50

Belgian Endive and Bibb Lettuce with Shaved Fennel, Watermelon Radish, Toy Box Tomatoes, Fresh Herbs and Lemon Vinaigrette

### ROASTED BEET SALAD | 10.50

Arugula, Frisée and Mixed Greens, Citrus Roasted Beets, Point Reyes Original Blue Cheese, Green Apple, Spiced Almonds and Sparrow Lane Red Wine Vinaigrette

### GRAPE AND WALNUT SALAD | 10.50

County Line Farms Mixed Greens with Grapes, Toasted Walnuts, Celery, Vella Oro Secco Cheese and Sherry-Thyme Vinaigrette

### CHICORY AND CHERRY SALAD | 10.50

Trio of Chicories with Persimmon, Tart Dried Cherries, Pine Nut Brittle, Herbed Chevre and Cinnamon Vinaigrette

### PEAR SALAD | 12.50

Frisée, Endive and Greens with Pickled Pears, Aged Cheddar, Pistachios and Sparrow Lane Balsamic Vinaigrette



**SAVOR...**  
**SAN FRANCISCO**

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





## ENTRÉES

*Please select ONE of the following:*

### **GRILLED FILET OF BEEF | 102**

Grilled Filet of Beef, Wild Mushroom Ragout, Sautéed Seasonal Vegetables and Thyme Scented Potato Purée

### **HERB CRUSTED RACK OF LAMB | 102**

Herb Crusted Lamb Sirloin, Braised Greens, Crispy Polenta Cake, Seasonal Vegetables and Lamb Jus

### **HERB ROASTED BREAST OF CHICKEN | 75**

Garlic and Lemon Roasted Chicken with Leg Confit, Asparagus, Roasted Carrots, Tokyo Turnips and Greens, Wedge Cut Potatoes with Rosemary and Olive Oil

### **SALMON FILET | 82**

Slow Roasted Wild Salmon, Charred Spring Onion, Spinach, Olive Oil Poached Fennel, Asparagus, Green Pea Risotto Cake and Tomato Butter

### **PORTOBELLO NAPOLEON | 61**

Portobello Mushroom Napoleon with Spinach, Eggplant, Zucchini, Roasted Tomato Compote, Basil Oil and Umbrian Lentils

### **SLOW BRAISED BEEF SHORT RIBS | 92**

Red Wine Braised Short Ribs, Yukon Gold Potato Purée, Seasonal Vegetables, Braised Greens, Roasted Shallots and Horesradish Gremolata

## DESSERTS

*Please select ONE of the following:*

### **THREE LAYER CHOCOLATE MOUSSE**

Chocolate Cake layered with Dark Chocolate Mousse, Milk Chocolate Mousse, and White Chocolate Mousse garnished with a Chocolate Fan

### **CHOCOLATE PYRAMID**

Chocolate Cake with a rich Dark Chocolate Mousse and a Raspberry Cream center, glazed with Chocolate and Gold Chards, and a Fresh Raspberry

### **CHOCOLATE MARQUISE**

Chocolate Cake with a rich Dark Chocolate Mousse filling and a Raspberry Cream center, garnished with a Chocolate Fan and a Raspberry

### **CRÈME BRÛLÉE TART**

Buttery Short Dough shell filled with Vanilla Infused Custard, garnished with a Fresh Raspberry

### **OPERA CAKE**

Coffee soaked cake, Coffee Butter Cream, Chocolate Mousse filling and Dark Chocolate Ganache Frosting with a touch of edible Gold Leaf on top







## DINNER BUFFET SELECTIONS

*Includes Compostable Service. Prices listed are per guest. Minimum order of 25 guests.*

### BAY BUFFET | 110

Organic Mixed Green Salad with Frisée, Seasonal Fruit, Crumbled Goat Cheese, Toasted Walnuts and Sparrow Lane Zinfandel Vinaigrette

Lundberg Farms Wild Rice Salad, Sweet Potatoes, Radish and Tart Dried Cherry Dressing

Lemon Herb and 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

Rosemary Roasted Yukon Gold Potatoes

San Francisco Sourdough Rolls and Butter

Vanilla Panna Cotta with Strawberry Compote

### CALIFORNIA BUFFET | 85

Corn Chowder with Poblano Peppers, Applewood Smoked Bacon and Potatoes

Butter Leaf Salad with Red Radish, Fresh Herbs, Green Goddess Dressing

Red Skin Potatoes and Haricot Verts with Whole Grain Mustard and Shallots

Pacific Halibut Roasted with Cherry Tomatoes and Garlic

Grilled Breast of Chicken with Green Grapes and Rosemary

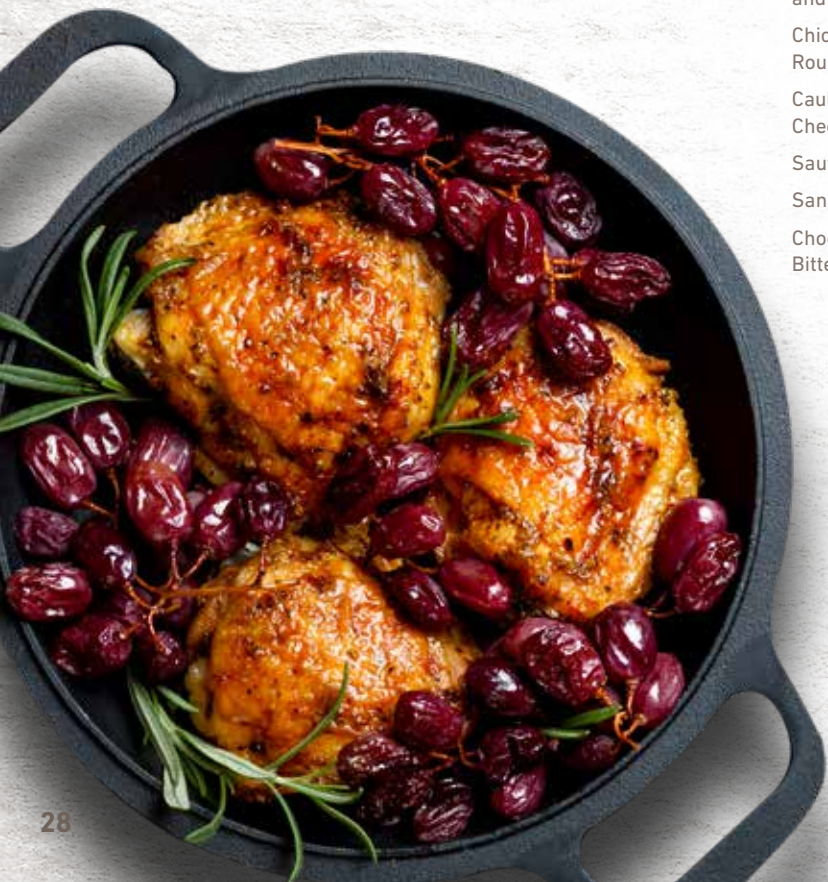
Seasonal Roasted Vegetables

Wild Rice Pilaf with Thyme and Toasted Almonds

Assorted Miniature Tartlets







## NAPA | 87

Eye of the Goat Bean Soup

Baby Spinach and Organic Greens with Artichokes, Cucumbers, Sun-Dried Tomatoes, Balsamic Vinaigrette

Braised California Chicken with Napa Verjus, Grapes and Fresh Thyme

Roasted Strip Loin served with Charred Onions and Porcini Jus

Chickpea Bouillabaisse with Artichokes and Rouille

Cauliflower Gratin with Gruyere and Cheddar Cheeses

Sautéed Seasonal Squash with an Herb Emulsion

San Francisco Sourdough Roll and Butter

Chocolate Crèmeux with Sesame Praline, Bitter Orange

## SONOMA BUFFET | 110

Baby Spinach Salad with Red Peppers Artichokes, Cucumbers, Roasted Tomatoes and Feta Vinaigrette

Butter Lettuce and Endive Salad with Fresh Herbs, Candied Pecans, Grilled Pears and Champagne Vinaigrette

Grilled Chicken Breast with Red Pepper Compote

Tender Braised Beef with Mirepoix and Horseradish

California Snapper with Lemon and Green Olives

Grilled Asparagus with Balsamic Roasted Mushrooms and Shallots

Butter Braised Baby Carrots with Parsley and Orange Zest

Potato, Gruyere and Thyme Gratin

Artisan Rolls and Butter

Buttery Short Crust Tart with Dark Chocolate Mousse and Chocolate Shards





# RECEPTIONS BITES & BUFFETS.

HOT & COLD HORS D'OEUVRES • PLATTERS • FLAVORFUL STATIONS







# SMALL BITES & FILLING BUFFETS!

# RECEPTIONS.



## COLD HORS D'OEUVRES

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

### ASSORTED FILLED CUCUMBER CUPS | 8

Chickpea Puree, Roasted Peppers and Mint  
Herbed Goat Cheese with Lemon Zest  
Curried Chicken with Currants

### BELGIAN ENDIVE SPEARS | 9

Chicken "Caesar:" Shaved Parmesan and  
Garlic Crumbs  
Roquefort Cheese and Glazed Walnuts  
Rock Shrimp with Fennel Aioli and Chives

### LETTUCE "WRAPS" | 10.50

Thai Grilled Beef, Cucumbers, Peppers and  
Chili Sauce  
Dungeness Crab, Avocado, Citrus and Radish  
Fried Buttermilk Chicken, Spicy Ranch and Slaw  
Tofu Banbanji, Shredded Vegetables and  
Crispy Noodle

### CROSTINIS | 11

La Quercia Prosciutto, Fruit and Crescenza Cheese  
Roasted Lamb, Goat Cheese, Fig Jam and Arugula  
Smoked Duck, Pear Ginger Chutney and Radicchio  
Herb Crusted Beef, Roast Peppers and Salsa Verde  
Spring Pea, Bellwether Farms Pepato and Mint  
Parmesan, Seasonal Vegetables, Basil Purée  
and Chives

### SHELL FISH SELECTIONS WITH TRADITIONAL GARNITURE | Market Price

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

### BELFIORE BURRATA | 12.50

Burrata, Seasonal Fruit, Napa Valley Ver Jus  
and Arugula

### TUNA CRUDO | 12

Tuna Tartar with Citrus, Pickled Onion and  
Micro Greens

### CUCUMBER CAPELLINI | 8.50

Cucumber "Capellini", Toy Box Tomatoes and Mint

### ROASTED VEGETABLE SKEWERS | 8.50

Zucchini, Peppers, Onions, and Mushrooms,  
Served with a Balsamic Reduction

### ASSORTED SUSHI | Market Price

Handmade Rolls and Nigiri with Wasabi Paste,  
Pickled Ginger and Soy Sauce

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and applicable sales tax. Prices subject to change.*

## SAVOR...

## SAN FRANCISCO



## HOT HORS D'OEUVRES

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

### **ASSORTED "MEATBALLS" | 9.50**

Lamb Albondigas with Harissa and Roasted Peppers  
Pork Banh Mi Meatballs, Sriracha and Pickled Vegetables  
Buffalo Chicken Meatballs, Blue Cheese and Petite Celery  
BBQ Beef Meatballs, Slaw and Crispy Onions  
Meatless Meatballs, Pomodoro, Parmesan and Basil

### **ARANCINI | 8**

English Pea, Fontina and Mint  
Spanish Chorizo, Romesco  
Wild Mushroom, Thyme, Goat Cheese  
Grassfed Beef Sugo, Parmesan, Pomodoro

### **EMPANADAS | 8**

Beef, Cheddar Cheese and Jalapeno  
Vegetarian Black Bean

### **BACON JAM TART | 8**

Applewood Smoked Bacon, Balsamic Onions and Blue Cheese

### **MINI QUICHE | 8**

Artichoke and Parmesan  
Spinach Florentine  
Lorraine (with Ham)  
Mushroom with Swiss Cheese  
Tomato and Basil

### **FIG & CARAMELIZED ONION PUFFS | 8**

Goat and Cream Cheeses in Puff Pastry

### **CRISPY SPRING ROLLS | 9**

Chicken, Shrimp or Vegetarian with Hot Mustard, Sweet and Sour, and Soy Dipping Sauces

### **PORCINI CRUSTED SCALLOPS | 10.50**

White Corn and Yukon Gold Potatoes

### **CAULIFLOWER, CHEDDAR SPUMA | 8**

Root Vegetable Chips, Cheddar Frico, Herbs

### **POT STICKERS | 8**

Chinese Chicken or Vegetarian Dumplings with Soy Sauce

### **WILD MUSHROOM BEGGARS PURSE | 9.25**

Savory Seasonings and Buttery Phyllo

### **KABOBS | 10**

Chicken, Garlic, Ginger, Spices, Lime  
Churasco Beef, Peppers, Onions, Chipotle  
Huli Huli Shrimp, Pineapple, Green Onion

### **ARTICHOKE AND PARMESAN FRITTERS | 8**

Baby Artichoke Hearts, Goat Cheese, Parmesan Crust

### **LIBERTY FARMS DUCK TOSTADA | 9**

Mole, Queso, Mango and Jalapeno

### **LAMB LOLLIPOPS | 12**

Lavender Salt and Nicoise Olive Tapenade

### **PORTOBELLO MUSHROOM PUFFS | 8**

Roma Tomatoes, Roasted Peppers, Jack and Goat Cheeses

### **PASTRAMI PORK BELLY | 8**

Pastramied Pork, Potato Cake, Pickles, Mustard

### **DUNGENESS CRAB CAKES | 11**

Spicy Rémoulade, Celery Root, Scallion Puree

### **CHICKEN WINGS | 8**

Buffalo Sauce, Blue Cheese Dressing and Celery  
Sweet Chili Sauce, Basil and Marinated Cucumber  
Gochujang, Sesame and Carrot-Cabbage Slaw

### **BARBECUED BABY BACK RIBS | 11**

Slow Roasted Pork, BBQ Aioli and Grilled Onions

### **BEEF SLIDERS | 10**

Mini Cheeseburgers, Mustard, Ketchup and Pickles



**SAVOR...**  
**SAN FRANCISCO**

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





## RECEPTION DESSERTS

### PRICED PER DOZEN

#### **CHOCOLATE FILLED CHURROS** | 114

Dusted with Sugar

#### **CARAMEL FILLED CHURROS** | 114

Dusted with Sugar

#### **CINNAMON-APPLE EMPANADAS** | 96

#### **PEACH PIE TURNOVERS** | 96

Filled with Sweet Peaches and Mascarpone

#### **ASSORTED BINKIE BITES** | 126

#### **ASSORTED CHEESECAKE BITES** | 72

### PRICED PER SERVING

*Minimum of 25 people.*

#### **INDIVIDUAL BUTTERSCOTCH BUDINO** | 7

Served in a Jar with a Shortbread Cookie

#### **ROSEMARY OLIVE OIL CAKE** | 6

With Roasted Seasonal Fruit and Crème Anglaise

#### **INDIVIDUAL PUMPKIN CHEESECAKE SHOOTERS** | 7

#### **CHOCOLATE CROISSANT BREAD PUDDING** | 8

With Salted Caramel Sauce

### ON STATIONS, PER SERVING

*Minimum of 25 people. Service labor included.*

#### **BANANAS FOSTER** | 11

With Beignets and Vanilla Ice Cream

#### **SEASONAL FRUIT COMPOTE** | 8

With Acme Bread Pain Perdu and Whipped Mascarpone

#### **MAKE-YOUR-OWN ICE CREAM SUNDAE BAR** | 13

With Traditional Toppings, Vanilla, Chocolate and Strawberry Ice Creams, Whipped Cream, Hot Fudge, Oreo Cookie Crumbs, Rainbow Sprinkles, Peanuts, Caramel and Strawberry Toppings



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**SAVOR...**  
**SAN FRANCISCO**



## SPECIALTY PLATTERS

*Includes compostable service.*

### DELUXE IMPORTED AND DOMESTIC CHEESE PLATTER | 1,200

*Serves 100*

Chef's selection of Imported and Domestic Cheeses with Sliced Baguettes and Assorted Crackers Garnished with Seasonal Fresh Fruit and Nuts

### ASSORTED MEZE PLATTER | 800

*Serves 25*

Dolmas, Baba Ganoush, Marinated Feta and Olives, Sumac Roasted Vegetables, Tabbouleh, Hummus and Mini Flatbreads

### DELUXE CRUDITÈS ASSORTMENT | 800

*Serves 100*

Selection of Fresh Seasonal Vegetables served with Ranch Dressing and Beet Hummus

### CHARCUTERIE BOARD | 850

*Serves 50*

A Selection of Thinly Sliced Cured and Smoked Meats and Sausages, Fiscalini Farms and Nicasio Valley Cheeses, Pickled Vegetables, Whole Grain Mustard, Marinated Olives, Artisanal Breads and Crackers

### ANTIPASTO PLATTER | 1,250

*Serves 100*

Locally Made Sopressata and Genovese Salami, Fresh Mozzarella, Roasted Peppers, Grilled Eggplant and Squash, Marinated Olives and Artichokes, Giardiniera and Provolone Cheese

### FRESH FRUIT TRAY | 1,250

*Serves 100*

Selected Seasonal Fruit, may include Honeydew, Cantaloupe, Watermelon, Strawberries, Pineapple and Assorted Berries with Local Honey Sweetened Strauss Yogurt



## CARVERY SELECTIONS

*Prices are per person. Carved items include mini sandwich rolls and condiments. Includes compostable service.*

*All carved items require a SAVOR... San Francisco 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 | 10

Served with Pineapple-Ginger Chutney and Gourmet Mustards

### HERB ROASTED BREAST OF TURKEY | 14

Served with Tomato Cranberry-Orange Relish

### GARLIC STUDDERED LEG OF LAMB | 16

Served with Tzatziki and Flat Breads

### ROASTED NEW YORK STRIP LOIN | 18

Served with Forest Mushroom Ragout

### COFFEE-COCOA RUBBED TRI-TIP | 12

Served with Chimichurri Sauce

### PEPPER ROASTED PORK LOIN | 14

Served with Whole Grain Mustard Sauce and Grilled Onions

### SLOW ROASTED ASIAN STYLE PORK | 12

Served with Bao Buns and Red Dragon Sauce

### SLOW ROASTED BEEF CROSS RIB | 12

Served with Horseradish Cream

### WHOLE ROASTED EVERYTHING SALMON | 12

Served with Arugula and Caper-Lemon Sauce



## CHEF ATTENDED ACTION STATIONS

*All action stations require a SAVOR... San Francisco 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 | 18**

Mini Snake River Farms Kobe Sliders with Pickles, Secret Sauce and Caramelized Onion

### **GNOCCHI PASTA | 18**

Potato Pasta "Pillows" with Pears, Gorgonzola Cream and Toasted Pine Nuts

### **LA PALMA HANDMADE PUPUSAS | 16**

Black Bean, Chicken or Pork Filled Masa served with Spicy Cabbage, Salsa and Guacamole

### **CRAB CAKES | 20**

Crab Cakes seared to order with Remoulade Sauce, Micro Greens and Chive Oil

### **LAZY MAN'S CIOPPINO | 23**

Dungeness Crab, Mussels, Clams, Shrimp and Fish with Tomatoes, Onion and Fennel, Served with Grilled Bread

### **SEASONAL RISOTTO | 20**

**Spring**

Asparagus, Meyer Lemon, Chives, and Goat Cheese

**Summer**

Tomato, Corn, Basil Puree and Fontina

**Fall**

Assorted Wild Mushrooms, Thyme, Shallots and Parmesan

**Winter**

Butternut Squash, Sage, Red Wine, Onions, and Aged Cheddar

### **TUNA POKE | 17**

Marinated Sushi Grade Tuna with Lundberg Farms Rice, Pickled Ginger, Avocado, Edamame, Scallions and Spicy Sauce

### **"PASTRAMIED" PORK BELLY | 18**

Bread and Butter Pickles, Whole Grain Mustard Aioli on Mini Potato-Caraway Cake and Petite Greens





# **BEVERAGES** **SODA & COCKTAILS.**

WINE & BEER • BAR PACKAGES • CRAFT COCKTAILS







# REFRESHING! BEVERAGES.

## WINE SELECTIONS

*Priced per bottle. SAVOR server required at \$140 plus tax for up to four hour service per server. Includes compostable service. All wines are subject to availability.*

## BUBBLES

### SPARKLING WINE

- Charles De Fere, Blanc de Blanc | 48
- Benvolio, Prosecco N.V, Italy | 48
- Chandon, Brut N.V, California | 50
- JCB No 21, Brut, Burgundy, France | 52
- JCB No 69, Rose, Burgundy, France | 52
- Iron Horse Classic Vintage Brut, Sonoma | 72
- Schramsberg, Blanc de Blanc, Napa Valley | 85

### CHAMPAGNE

- Delamotte, Brut NV, France | 125
- Taittinger Brut La Francaise, France | 110
- Perrier Jouet, Brut NV, France | 110
- Veuve Clicquot, Ponsardin N.V. France | 120
- Bruno Paillard, Rose N.V France | 140
- Ruinart, Rose, N.V. France | 180



## ROSÉ

### ROSÉ

- Banshee, Mendocino County | 48
- Carmel Road, Monterey | 48
- La Crema, Monterey | 50

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

**SAVOR...**  
**SAN FRANCISCO**





*All wines are subject to availability.*

## WHITES

### CHARDONNAY

- DeLoach Vineyards, California | 48
- Kendall Jackson, "Vintners Reserve" California | 48
- La Crema, Monterey | 50
- Chalk Hill, Sonoma Coast | 60
- Artesa, Carneros | 65
- Sonoma Cutrer, Russian River Valley | 65
- Pine Ridge, Carneros | 70
- Hartford Court, "Fog Dance" Russian River Valley | 95

### SAUVIGNON BLANC

- Murphy-Goode, California | 48
- Benziger, North Coast | 48
- Matanzas Creek, Sonoma County | 52
- Oberon, Napa Valley | 55
- Sancerre Patient Cottat, Loire, France | 60
- Cloudy Bay, Marlborough, Australia | 65

### OTHER WHITES

- Kentia, Albariño, Rias Baixas, Spain | 48
- Benvolio, Pinot Grigio, Italy | 48
- Carmel Road, Riesling, Monterey | 48
- Miner, Viognier, Oakville | 52
- Columbia Valley, Gewurztraminer, Washington | 48
- Laurenz, Singing Gruner Veltliner, Austria | 48

## REDS

### PINOT NOIR

- Murphy-Goode, California | 48
- Carmel Road, Monterey | 48
- La Crema, Monterey | 50
- Hartford Court, Russian River Valley | 60
- Siduri, Santa Lucia Highlands | 65
- J Vineyards, Russian River Valley | 65
- Brewer-Clifton, Sta. Rita Hills | 75

### CABERNET SAUVIGNON

- DeLoach Vineyards, California | 48
- Murphy-Goode, California | 48
- Louis M. Martini, Sonoma County | 48
- R Collection by Raymond, California | 50
- Oberon, Napa Valley | 65
- Simi, Alexander Valley | 65
- Franciscan, Napa Valley | 70
- HALL, Napa Valley | 85
- Stonestreet Estate, Alexander Valley | 90

### MERLOT

- Rodney Strong, Sonoma County | 48
- Murphy-Goode, California | 48
- Oberon, Napa Valley | 55
- Whitehall Lane, Napa Valley | 60
- Freemark Abbey, Napa Valley | 65
- HALL, Napa Valley | 75



### ZINFANDEL

- Cline, Lodi | 48
- Seghesio, Sonoma County | 48
- St. Francis, Sonoma County | 55
- Hendry Estate Block 7&22, Napa | 60

### OTHER REDS

- Joseph Drouhin, Beaujolais-Villages | 48
- L De Lyeth, Malbec, California | 48
- McMannis Vineyards Petite Sirah, Lodi | 48
- Bluegray, Garnacha, Spain | 48
- Mommessin, Cote Du Rhone | 48
- Tenuta Di Arceno Chianti Classico, Italy | 48

Learn more about Gallo Wine,  
our partner in bringing you  
premium California wine from  
vineyard to table at  
[www.gallo.com](http://www.gallo.com)





## BEER SELECTIONS

*Includes compostable service. Server required at \$140 plus tax for up to four hour service. Per server. All beer selections are based on availability.*

*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. can*  
Brew Free! Or Die IPA *Available only in a 12 oz. can*

#### HERETIC BREWING COMPANY

Evil Cousin Double IPA  
Evil Twin Ale *Also available in a 12 oz. can*

#### SIERRA NEVADA BREWING

Kellerweis  
Pale Ale  
Torpedo  
Little Hazy IPA *Available in a 12 oz. can or keg*  
Sierraveza *Available in a 12 oz. 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

Sculpin IPA  
Fathom IPA *Also available in a 12 oz. can*

#### ANDERSON VALLEY BREWING

Barney Flats Oatmeal Stout  
Boont Amber Ale  
Hop Otin 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.*

**SAVOR...**  
**SAN FRANCISCO**





# 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 | 325 PER BOTTLE

*Requires a minimum guarantee of \$1,200*

**VODKA**  
SVEDKA

**GIN**  
Beefeater

**WHISKEY**  
Jim Beam

**SCOTCH**  
Dewar's White Label

**RUM**  
Bacardi

**TEQUILA**  
Cuervo Gold

**WINE | 48 PER BOTTLE**  
House Select Wines

**BEER**  
*Please review our beer list for selection and pricing*

**SOFT DRINKS | 6.75 PER CAN**  
Pepsi Products

## PREMIUM BRANDS | 425 PER BOTTLE

*Requires a minimum guarantee of \$1,500  
Please select one per category*

**VODKA**  
Ketel One, Grey Goose

**GIN**  
Bombay Sapphire, Hendricks, Zephyr

**WHISKEY & BOURBON**  
Old Forester, Wild Turkey, Crown Royal, Jameson

**SCOTCH**  
Johnnie Walker Black, Chivas Regal

**RUM**  
Mount Gay

**TEQUILA**  
1800® Herradura

**WINE**  
*Please review our wine list for selection and pricing*

**BEER**  
*Please review our beer list for selection and pricing*

**SOFT DRINKS | 6.75 PER CAN**  
Pepsi Products

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

**SAVOR...  
SAN FRANCISCO**





## SUGARLANDS CRAFT COCKTAILS

Sugarlands Distilling Company™ produces award-winning, craft quality moonshine and sippin' creams in a wide variety of flavors that bring a down home taste to these craft cocktails, mini tastings or 'anytime of the day' cocktail bars.

All cocktails and 50mL offerings can be added or combined with other Sugarlands packages. Please speak with your Event Manager about customizing your Sugarlands Shine experience!

### MOONSHINE COCKTAILS

#### BLACKBERRY SUNSET

Blockader's Blackberry Moonshine, Orange Pineapple Juice, Club Soda, Garnished with Cayenne Pepper

#### PEACH MARGARITA

Mark Rogers' American Peach Moonshine, Silver Cloud Moonshine, Margarita Mix, Orange Juice, Rimmed with Salt or Sugar and Garnished with a Lime Wedge

#### COLE'S ONE TWO PUNCH

Cole Swindell's Pre-Show Punch Moonshine, Pina Colada Moonshine, Pineapple Orange Juice, Cranberry Juice, Club Soda

#### APPLE PIE MULE

Appalachian Apple Pie Moonshine, Ginger Beer, Lime Juice

### SUGARLANDS SHINE HAPPY HOUR

Guest chooses from 50mL selection and is given a rocks glass with ice to enjoy as a chilled shot. Guest keeps a mini mason jar shot glass as a souvenir.

#### 50ML SHINE OFFERINGS:

Appalachian Apple Pie  
Mark and Digger's Rye Apple  
Mark and Digger's Hazelnut Rum  
Cole Swindell's Pre-Show Punch  
Tickle's Dynamite Cinnamon  
Mark Rogers' American Peach

### AFTERNOON PICK ME UP BAR

#### CINNAMON TOAST COLD BREW

Butter Pecan Sippin' Cream, Mark and Digger's Hazelnut Rum, Cold Brew Coffee, Garnished with Whipped Cream and Cinnamon

#### DARK CHOCOLATE COLD BREW

Dark Chocolate Coffee Sippin' Cream, Cold Brew Coffee, Garnished with Whipped Cream and a Dark Chocolate Drizzle

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

**SAVOR...**  
**SAN FRANCISCO**





## APPALACHIAN SIPPIN' CREAM DESSERT BAR

Guest chooses from 50mL selection and is given a rocks glass with ice to enjoy as a chilled shot. Guest keeps a mini mason jar shot glass as a souvenir.

### 50ML SIPPIN' CREAM OFFERINGS:

Dark Chocolate Coffee Sippin' Cream  
Butter Pecan Sippin' Cream  
Banana Pudding Sippin' Cream  
Strawberry Dream Sippin' Cream  
Electric Orange Sippin' Cream

## SIPPIN' CREAM COCKTAILS

### THE NUTTY BOOTLEGGER

Mark and Digger's Hazelnut Rum, Butter Pecan Sippin' Cream, Hot Coffee

### BANANA SPLIT

Banana Pudding Sippin' Cream, Strawberry Dream Sippin' Cream, Dark Chocolate Coffee Sippin' Cream, Served over Ice

Check out the history of Sugarlands Distilling Co. and all their delicious, premium moonshine flavors  
[www.sugarlands.com/spirits/](http://www.sugarlands.com/spirits/)

## SUGARLANDS WAKE UP BAR

### MAPLE BACON BLOODY MARY

Maple Bacon Moonshine, Bloody Mary Mix, Garnished with your choice of Traditional Bloody Mary Toppings

### JIM TOM'S BLOODY MARY

Jim Tom's Unaged Rye, Bloody Mary Mix, Garnished with your choice of Traditional Bloody Mary Toppings

### PEACH MIMOSA

Mark Roger's Peach Moonshine, House Sparkling Wine, Orange Juice

### APPLE PIE MIMOSA

Appalachian Apple Pie Moonshine, Ginger Ale, Orange Juice, Garnished with an Orange Slice

### BUTTER PECAN COFFEE

Butter Pecan Sippin' Cream, Hot Coffee



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



# EXHIBIT BOOTH TRAFFIC BUILDERS.

HOT SNACKS • ICE CREAM • COFFEES, SMOOTHIES & COCKTAILS







# HOT SNACKS & COOL TREATS!

## 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 \$1,390/day*

• *Antique Popcorn Cart (limited availability) \$1,500/day*

• *Additional snack pack \$750/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.

• *\$3,060*

• *\$290 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.

*\$1,848/200 bars*

*\$99 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.

*\$840*

*\$110 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 Chicken Pot Stickers. Client must provide a 6-foot table or counter.

*\$2,625*

**SAVOR...**  
**SAN FRANCISCO**

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



## 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.

**\$3,250**



## ESPRESSO AND CAPPUCCINO 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*

*\$3,150/300 cup service - \$10.50/each additional serving  
\$5,040/600 cup service - \$8.40/each additional serving  
\$5,775/900 cup service - \$6.45/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 \$3,100  
600 smoothies \$5,100  
900 smoothies \$6,650  
Additional Servings \$6.55 Each*

## 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.

**\$2,425**  
*Additional Servings \$12 Each*

## 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

**\$4,400**  
*\$15.75 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.*

*\$17 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.*

**\$3,150**  
*\$16 each for additional servings*



**SAVOR...**  
**SAN FRANCISCO**

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



# GENERAL INFORMATION.

## EXCLUSIVITY

SAVOR...San Francisco is the exclusive food and beverage provider for the San Francisco Convention Facilities (“SFCF”). 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 SFCF by the client or any of the client’s guests or invitees without written approval (please see “Alcoholic Beverages” and “Food and Non-Alcoholic Beverage Sampling” below). 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 our exclusivity.

## MENU SELECTION AND PRICING

Our menus have been designed with your needs and ultimate satisfaction in mind. Our Catering Sales Managers (“CSM”) and Culinary Director will ensure that every selection is prepared and served with the highest level of quality available. To assure availability of menu items, please provide your CSM with your food and beverage selections no later than four (4) weeks prior to your scheduled event. We will make every effort to accommodate those with special religious and/or dietary requirements. Due to seasonal supply fluctuation of food and beverage product, menu prices will be guaranteed no earlier than 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 per item. 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 satisfaction of your guests, final food and beverage quantity guarantees must be received by your CSM no later than three (3) business days (Monday-Friday excluding holidays, please see chart below). You may be required to guarantee earlier than 3 business 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 catering contract and Banquet Event Orders (“BEOs”). 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, we reserve the right to charge for damages (please see “Billing, Payment and Cancellations”).

SAVOR will prepare to serve three (3) percent 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 3-business day 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.

<u>Function Day</u>	<u>Guarantee Due Day</u>
Monday	Wednesday before
Tuesday	Thursday before
Wednesday	Friday before
Friday	Tuesday before
Saturday/Sunday	Wednesday before



**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 food and beverage 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 beverages are subject to a 22% administrative charge/fee and California state sales tax (currently 8.625%). The 22% administrative charge 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 (please see menus).

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices, providing the guaranteed minimum sales requirements are met. When you request additional staffing over and above what are normally provided, the following hourly rates will apply; any additional labor required outside of the standard shift length is subject to overtime charges. Please note that servers require a four (4) hour minimum, per staff member.

Service labor provided for seated breakfast and lunch functions is three (3) hours, with four (4) hours provided for seated dinner functions. The labor shifts include set-up, service, and cleaning time.

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by thirty (30) minutes or more, an additional labor charge may apply. Should your event require extended pre/post service or stand by time, often necessitated by large functions, an additional labor charge will apply as follows:

<u>Classification</u>	<u>Standard Rate/Hour</u>	<u>Overtime Rate/Hour</u>
Servers/Buspersons	\$35.00 +tax	\$52.50 +tax
Chef/Carver	\$40.00 +tax	\$60.00 +tax
Bartender	\$45.00 +tax	\$67.50 +tax

**BILLING, PAYMENTS, AND CANCELLATIONS**

Full payment of your total estimated charges and a 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 (2) 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 \$10,000.00 may be paid by credit card and/or company check; please contact your CSM for a SAVOR Credit Card Charge Authorization Form. Events with charges greater than \$10,000.00 must be pre-paid by company check. Balances greater than \$10,000.00 will be billed net 30 days and is due upon receipt.

**ALCOHOLIC BEVERAGES**

All alcoholic beverages and consumption are regulated by the California Alcoholic Beverage Control. SAVOR is the sole holder of liquor licenses for the SFCF. We retain the right and responsibility to provide and dispense any alcohol served in the facility. We reserve the right to request photo identification from any guest in attendance and to refuse service to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

Alcoholic beverages may be donated for an event, provided the donation is to a registered non-profit organization and written notice is submitted to SAVOR from the distributor/donor at least thirty (30) days prior to this event. The distributor/ donor must state the selections, number of cases and delivery arrangements.

A waiver fee (“corkage”) will be assessed and charged to the Customer based upon the size and scope of the donation. Waiver fees will be negotiated on a case-by-case basis. These fees apply to all donated product delivered and invoiced, whether used or unused. All liquor must be delivered and removed from the premises by a licensed California wholesaler that provides SAVOR with an invoice priced for no less than their “laid in” cost. SAVOR does not assume responsibility for spoilage, uncorked bottles not consumed, or any bottles left on the premises after the event.

SAVOR requires that all alcoholic beverages be dispensed only by SAVOR employees or agents. It is acknowledged that California state law prohibits the sample and distribution of all hard alcoholic beverages.



### CHINA SERVICE

Compostable service is standard for all functions except seated breakfast, lunch and dinner served 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 for all other functions, including seated functions over 3,000 guests.

### ROOM ASSIGNMENTS, SEATING AND DECOR

Room assignments are done by show management. It is the client's responsibility to arrange appropriate function space.

Banquet seating will be at round tables of ten (10) guests unless other specified; please consult with your Event Manager regarding COVID social distancing guidelines as appropriate for your event date(s). Special seating diagrams and numbered tables are available upon request through your Event Manager.

Arrangements for floral centerpieces, props and candles may be made through SAVOR. All décor must meet with the approval of the San Francisco Fire Dept.

SAVOR supplies its' in-house linen for all food and beverage functions, and buffet tables with our compliments. Round tables will be set with 85" white linen, and buffets are set in black "T-drape" floor linen. Standard linen for meetings and non-food and beverage areas are available at \$5.00++ per round (85" square) or classroom table (52"x104"). Please contact your CSM for additional specialty linen selections and pricing.

### CONCESSIONS

SAVOR requires a guarantee for all hosted retail vouchers. The guarantee will be based upon eighty percent (80%) of the total number of hosted vouchers to be distributed. The vouchers will be charged at full face value regardless of the actual purchase amount. The guarantee will be detailed on a BEO, with the charges included as part of the catering contract.

The client must also agree to provide payment for any additional retail vouchers redeemed beyond the guarantee number. SAVOR must approve the design and content of the voucher in advance.

All retail food locations will be completely cashless operations.

### 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 nor can we assume any responsibility or liability for a persons' sensitivity or allergy to any food item provided in our facility.



GLUTEN FREE



### LIABILITY

The client agrees to indemnify, hold harmless and defend the City of San Francisco, ASM, 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 in or party, 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.

### 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 beverage 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 CSM for the 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.

## 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 (3) 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 CSM for more information.

- Standard fees for storage, handling, delivery, etc. may be charged where applicable.
- Non-beverage and 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 food and beverage to the facility must be coordinated with your CSM. SAVOR will not assume responsibility for incorrectly delivered product, damaged product at delivery, or inferior product.
- Ice may be ordered in advance for delivery to your booth during the show for \$20.00++ per twenty-pound bag.

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