



A LA CARTE

based upon 1.5 hours of service. a minimum of 25 people required. an additional charge of \$150 for parties under 25.

BEVERAGES

- ~ fresh brewed coffee* - \$95 per gallon
- ~ decaffeinated coffee* - \$95 per gallon
- ~ assorted teas* - \$95 per gallon
- * includes flavored syrups, dairy & almond milk
- ~ assorted bottled juices - \$6 each
- * orange, apple, cranberry
- ~ fresh brewed iced tea - \$55 per gallon
- ~ lemonade - \$55 per gallon
- ~ tropical fruit punch - \$55 per gallon
- ~ sodas, sparkling or bottled water - \$5 each
- ~ regular & sugar-free energy drinks - \$6 each
- ~ Vitamin water (assorted flavors) - \$6 each

FRUIT, YOGURT & CEREALS

- ~ sliced fresh fruit - \$8 pp
- ~ seasonal inspired whole fruit - \$4 pp
- ~ individual fruit or Greek yogurt - \$5 each
- ~ individual Naked fruit smoothies - \$6 each
- ~ individual Açai bowl - \$7 pp
- ~ deconstructed granola yogurt parfait - \$6 pp
- ~ assorted Kind & Clif bars - \$6 each
- ~ assorted cereals - \$5 each

minimum of 25 people (additional fee of \$150 for under 25)

24% service charge of the total food and beverage charges (plus all applicable taxes) will be added

menus subject to change. *consuming raw or undercooked meats, seafood or eggs can cause health concerns

Hilton abides by all food handling and health and safety requirements, and makes every effort to abide by requests for specific limitations on ingredients in an order. If a requested restriction is due to potential allergy, please be advised that our menu items may contain allergens, may have come in contact with items containing allergens, and there is a risk of contamination or cross-contamination

FROM OUR BAKESHOP

- ~ assorted croissants or scones - \$44 per dozen
- ~ bagels & cream cheese - \$44 per dozen
- ~ breakfast breads - \$44 per dozen
- ~ coffee cakes - \$44 per dozen
- ~ assorted fresh baked pastries - \$44 per dozen
- ~ assorted fresh baked muffins - \$44 per dozen

SIDE ORDERS

- ~ Applewood Smoked Bacon - \$6 pp
- ~ Evergood English banger sausage - \$6 pp
- ~ Evergood chicken apple sausage - \$6 pp
- ~ steel cut oats, dried fruit, brown sugar - \$6 pp

ALL DAY COFFEE SERVICE

\$20.00 Per Person

- ~ fresh brewed coffee, decaffeinated coffee, assorted teas, flavored syrups, dairy & almond milk

ALL DAY BEVERAGE SERVICE

\$25.00 Per Person

- ~ fresh brewed coffee, decaffeinated coffee, assorted teas, flavored syrups, dairy & almond milk, assorted sodas, bottled water

PLATED BREAKFAST

all plated breakfasts include:

fresh orange juice, sliced fresh fruits and berries

fresh brewed coffee, decaffeinated coffee, assorted teas, flavored syrups, dairy & almond milk

HOT & HEARTY

\$30.00 Per Person

~ cage-free scrambled eggs, grilled link sausage, Applewood smoked bacon, California breakfast potatoes with onions & sweet peppers

BENEDICT

\$32.00 Per Person

~ two poached cage-free eggs with grilled Canadian bacon on toasted English muffins, hollandaise, California breakfast potatoes with onions & sweet peppers

ENHANCEMENTS

- ~ Applewood Smoked Bacon - \$6 pp
- ~ Evergood English banger sausage - \$6 pp
- ~ Evergood chicken apple sausage - \$6 pp
- ~ sliced fresh fruit - \$8 pp
- ~ seasonal inspired whole fruit - \$4 pp
- ~ individual fruit or Greek yogurt - \$5 each
- ~ individual Naked fruit smoothies - \$6 each
- ~ individual Açai bowl - \$7 pp
- ~ steel-cut oats, dried fruit, brown sugar - \$6 pp
- ~ deconstructed granola yogurt parfait - \$6 pp
- ~ assorted Kind & Clif bars - \$6 each
- ~ assorted croissants or scones - \$44 per dozen
- ~ bagels & cream cheese - \$44 per dozen
- ~ breakfast breads - \$44 per dozen
- ~ coffee cakes - \$44 per dozen
- ~ assorted fresh baked pastries - \$44 per dozen
- ~ assorted fresh baked muffins - \$44 per dozen
- ~ assorted cereals - \$5 each
- ~ sodas, sparkling & bottled water - \$5 each
- ~ Dasani flavored sparkling water - \$6 each

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BREAKFAST BUFFET

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EXECUTIVE CONTINENTAL

\$31.00 Per Person

- ~ (choose one) selection of fresh baked pastries or assorted fresh bagels with chef's flavored schmear
- ~ seasonal fruits & berries, selection of chilled juices, fresh brewed coffee, decaffeinated coffee, assorted teas, flavored syrups, dairy & almond milk

HEALTHY START

\$35.00 Per Person

- ~ build your own Açaí bowl; house-made granola, Greek yogurt, wild honey, agave nectar, shaved coconut, Açaí puree, seasonal fruits & berries, assorted nuts & seeds, regular & whole wheat English muffins, sweet butter, sunflower butter, gourmet preserves, hard-boiled eggs, fresh brewed coffee, decaffeinated coffee, assorted teas, flavored syrups, dairy & almond milk

WHOLESOME

\$37.00 Per Person

- ~ (choose one) Applewood smoked bacon or Evergood chicken apple sausage
- ~ seasonal fruits & berries, selection of locally baked pastries & breakfast breads, cage-free fluffy scrambled eggs, California breakfast potatoes with onion & sweet peppers, selection of chilled juices, fresh brewed coffee, decaffeinated coffee, assorted teas, flavored syrups, dairy & almond milk

NOURISH

\$40.00 Per Person

- ~ deconstructed granola yogurt parfaits, seasonally inspired sliced fruit, artisan whole grain breakfast breads & muffins, egg white spinach-tomato-feta frittata, Evergood chicken apple sausage, sweet potato hash, selection of chilled juices, fresh brewed coffee, decaffeinated coffee, assorted teas, flavored syrups, dairy & almond milk

CRAB CAKE BENEDICT

\$12.00 Per Person

- ~ poached eggs, crab cake on toasted English muffins with dill hollandaise

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*\$150 attendant station fee for omelet station and pancake/waffle station

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ENHANCEMENTS

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- ~ Evergood English banger sausage - \$6 pp
- ~ Evergood chicken apple sausage - \$6 pp
- ~ sliced fresh fruit - \$8 pp
- ~ seasonal inspired whole fruit - \$4 pp
- ~ individual fruit or Greek yogurt - \$5 each
- ~ individual Naked fruit smoothies - \$6 each
- ~ individual Açaí bowl - \$7 pp
- ~ steel-cut oats, dried fruit, brown sugar - \$6 pp
- ~ deconstructed granola yogurt parfait - \$6 pp
- ~ assorted Kind & Clif bars - \$6 each
- ~ assorted croissants or scones - \$44 per dozen
- ~ bagels & cream cheese - \$44 per dozen
- ~ breakfast breads - \$44 per dozen
- ~ coffee cakes - \$44 per dozen
- ~ assorted fresh baked pastries - \$44 per dozen
- ~ assorted fresh baked muffins - \$44 per dozen
- ~ assorted cereals - \$5 each
- ~ sodas, sparkling & bottled water - \$5 each
- ~ Dasani flavored sparkling water - \$6 each

EGG & OMELET STATION*

\$12.00 Per Person

(minimum of 75 guests for action station)

- ~ eggs any way you want them!

includes: cage-free eggs, grape tomatoes, onions, peppers, baby spinach, cremini mushrooms, black forest ham, Applewood smoked bacon, bay shrimp, vella dry monterey jack, sharp cheddar

BUTTERMILK PANCAKE & CINNAMON WAFFLE STATION*

\$10.00 Per Person

(minimum of 75 guests for action station)

- ~ warm maple syrup, fresh berries compote, sweet butter & chantilly cream

LOX & BAGEL

\$12.00 Per Person

- ~ Norwegian style smoked salmon with variety of fresh baked bagels, diced eggs, onions, capers & lemon

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~ WARM SALTED...

- ~ warm salted soft pretzels, mustard - \$4 each
- ~ Miss Vickie's assorted chips - \$4 each
- ~ assorted candy bars - \$4 each
- ~ fresh popcorn - \$3 pp
- ~ assorted mixed gourmet nuts - \$6 each
- ~ Kind & Clif bars - \$6 each
- ~ assorted fresh baked brownies - \$48 per dozen
- ~ Michael's gourmet cookies - \$48 per dozen
- * oat raisin, chocolate chip, sugar, macadamia nut, white chocolate
- ~ chocolate dipped strawberries - \$48 per dozen
- ~ sliced fresh fruit - \$8 pp
- ~ seasonal inspired whole fruit - \$4 pp
- ~ individual fruit or Greek yogurt - \$5 each
- ~ deconstructed granola yogurt parfait - \$6 pp
- ~ individual Açaí bowl - \$7 pp

~ FRESH BREWED...

- ~ fresh brewed coffee* - \$95 per gallon
- ~ decaffeinated coffee*- \$95 per gallon
- ~ assorted teas* - \$95 per gallon
- * flavored coffee syrups, dairy & almond milk
- ~ assorted bottled juices - \$6 each
- * orange, apple, cranberry
- ~ fresh brewed iced tea - \$55 per gallon
- ~ lemonade - \$55 per gallon
- ~ tropical fruit punch - \$55 per gallon
- ~ sodas, sparkling or bottled water - \$5 each
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PACKAGES

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ALL DAY COFFEE SERVICE

\$20.00 Per Person

~ fresh brewed coffee, decaffeinated coffee, assorted teas, flavored syrups, dairy & almond milk

CAFFEINE KICK

\$22.00 Per Person

~ assorted coffee cakes & biscotti, chilled bottled Starbucks® Frappuccino & cold brewed STOK coffee, fresh brewed coffee, decaffeinated coffee, assorted teas, flavored syrups, dairy & almond milk

ENERGIZE ME

\$20.00 Per Person

~ peanuts, almonds, sunflower seeds, pepitas, M&Ms, banana chips, dried cranberries, chocolate chips & pretzel bits, assorted Naked smoothies, Dasani flavored sparkling water

SWEET & SAVORY

\$23.00 Per Person

~ Michael's gourmet cookies; chocolate chip, oatmeal raisin, white macadamia nut
~ salted peanut, Ghirardelli chocolate squares, chilled milk, assorted sodas, Dasani flavored sparkling water, fresh brewed coffee, decaffeinated coffee, assorted teas, flavored syrups, dairy & almond milk

COLD CREAMERY

\$21.00 Per Person

~ assorted gourmet ice cream bars, It's It ice cream sandwiches, selection of gelato & Italian ice, bottled Starbucks® Frappuccino

CHEESE & CHARCUTERIE

\$26.00 Per Person

~ domestic & international cheeses, selection of aged dried meats & sausage, house-made pickled vegetables, whole grain & spicy brown mustard, today's fresh assorted breads, crostini & flatbread, Dasani flavored sparkling water

ALL DAY BEVERAGE SERVICE

\$25.00 Per Person

~ fresh brewed coffee, decaffeinated coffee, assorted teas, flavored syrups, dairy & almond milk, assorted sodas, and bottled water

BOUNCE BACK

\$20.00 Per Person

~ apples, bananas & seasonal whole fruit, assorted Kind & Clif bars, gourmet bottled juices, fresh brewed coffee, decaffeinated coffee, assorted teas, dairy & almond milk

TEA TIME

\$22.00 Per Person

~ chicken salad, egg salad & cucumber tea sandwiches, assorted mini scones, Devonshire cream, mini tea biscuits, selection of herbal Mighty Leaf teas (iced & hot), fruit & herb infused water

7TH INNING STRETCH

\$21.00 Per Person

~ warm soft pretzels, yellow & spicy mustard, mini corn dogs, dry spicy roasted peanuts, popcorn & Cracker Jacks, assorted sodas & bottled water

LOW CARB BREAK

\$26.00 Per Person

~ raw local vegetables crudités, roasted red pepper hummus, selection of marinated gourmet olives, gourmet nuts, Dasani flavored sparkling water, Naked coconut water, fresh brewed coffee, decaffeinated coffee, assorted teas, flavored syrups, dairy & almond milk

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Hilton San Francisco Airport Bayfront

8/2019

LUNCH

all plated luncheons are accompanied with choice of starter, choice of entrée*, seasonal vegetables, fresh baked rolls, creamy butter, fresh brewed coffee, decaffeinated coffee, assorted teas, and iced tea

*for split options, the entrée price will be the higher price of all entrées

SALAD (SELECT ONE)

- ~ petite iceberg lettuce wedge, tomato, gorgonzola & bleu cheese
- ~ sliced romaine, herb croutons, grated parmesan, Caesar dressing
- ~ baby arugula, caramelized onions, walnuts, goat cheese, red wine vinaigrette

PLATED ENTRÉES (SELECT ONE)

- ~ grilled lemon Mary's chicken, braised leek compote - \$39 pp
- ~ curly kale stuffed breast of chicken, rosemary jus - \$37 pp
- ~ pan seared petite filet, chimichurri sauce - \$40 pp
- ~ baked herb crusted salmon, dill burre blanc - \$38 pp
- ~ grilled albacore, pickled fennel, leeks - \$39 pp
- ~ curry roasted cauliflower steak, red pepper quinoa - \$33 pp
- ~ eggplant mosaic, stewed tomatoes - \$32 pp

ADD A DESSERT (SELECT ONE)

- ~ bourbon street pecan pie - \$4 pp
- ~ passion mango cheesecake - \$4 pp
- ~ French pear tart - \$4 pp
- ~ tiramisu with kahlua - \$4 pp
- ~ dulce de leche cheesecake - \$4 pp

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LUNCH BUFFETS

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THE SICILIAN

\$42.00 Per Person

- ~ romaine lettuce, parmesan cheese, garlic croutons, Caesar dressing & Italian vinaigrette
- ~ antipasto: Genoa salami, roma tomatoes, provolone, marinated artichokes, olives, marinated mushrooms
- ~ chicken scaloppini with lemon tomato relish
- ~ baked cod with peppers, onions, roma tomato
- ~ eggplant ratatouille
- ~ rolls & butter, Italian cakes & cookies, fresh brewed coffee, decaffeinated coffee, assorted teas, and iced tea

THE GOURMET DELI

\$40.00 Per Person

- ~ quinoa tabbouleh, cucumber, tomato, red onion, mint, parsley
- ~ southwest chopped salad, cucumber, black beans, corn, scallions, tomato, cilantro ranch
- ~ apple cranberry walnut, apple cider honey vinaigrette
- select (3) options:
 - ~ garden tuna salad with 7 grain whole wheat
 - ~ chicken caprese, mozzarella, tomato, basil leaves
 - ~ chicken & grape salad, croissant
 - ~ avocado chick pea salad, green apples, artisan raisin walnut bread
 - ~ black forest Bahn Mi, pickled vegetables, soft French bread
 - ~ Greek egg salad, pita wrap
 - ~ roast beef, alfalfa sprouts heirloom tomatoes, horseradish mayo, sour dough
- brownies, lemon bars, fresh brewed coffee, decaffeinated, assorted teas, and iced tea

GRAB & GO BOXED LUNCHES

\$36.00 Per Person

- lunches includes: chips, potato salad
- ~ choice of soda or bottled water
- ~ choice of cookie or brownie
- select (3) options:
 - ~ garden tuna salad with 7 grain whole wheat
 - ~ Greek egg salad, pita wrap
 - ~ grilled vegetable wrap
 - ~ black forest ham & cheddar cheese, lettuce, sun-dried tomatoes, and dijon mustard
 - ~ turkey breast & provolone, lettuce, tomatoes, and cran-mayo
 - ~ roast beef & cheddar, lettuce, tomatoes, red onion and horse radish

CREATE YOUR OWN LUNCH BUFFET

classic buffet - \$45 pp: (2) starters | (2) entrées | (2) sides | (1) dessert

deluxe buffet - \$50 pp: (3) starters | (3) entrées | (2) sides | (1) dessert

starters:

- ~ crisp romaine lettuce, shaved parmesan cheese, garlic croutons & classic Caesar dressing
- ~ baby spinach, dried cranberries, sliced almonds & feta cheese, raspberry vinaigrette
- ~ citrus salad, baby arugula, orange & grapefruit segments, shaved fennel, goat cheese, balsamic vinaigrette
- ~ butter lettuce, cucumber, avocado & bay shrimp, champagne vinaigrette
- ~ jicama, cucumber, & tomato with cilantro lime dressing
- ~ orzo pasta, prosciutto, asparagus, shaved red onions, pine nuts & basil
- ~ fresh sliced seasonal fruits

entrées:

- ~ baked red snapper, lemon caper sauce
- ~ bistro garlic herb & chicken, Dijon sauce
- ~ herb roasted Mary's chicken breast, oven roasted root vegetable salad

LUNCH BUFFETS

THE MISSION

\$42.00 Per Person

- ~ tri-colored tortillas chips, fire roasted salsa
- ~ jicama & cabbage slaw
- ~ chili-lime melon salad

select (2) fajita options:

- ~ beef
- ~ chicken
- ~ shrimp
- ~ vegetable

~ shredded lettuce, olives, guacamole, cotija, queso fresco, sour cream, refried beans, Spanish rice & flour tortillas

~ chicken tamales, grilled verde sauce

~ warm pastry cream filled churros, dulce de leche cheesecake squares, fresh brewed coffee, decaffeinated coffee, assorted teas, and iced tea

- ~ tarragon steamed orange roughy, citrus beurre blanc
- ~ grilled flat iron, caramelized onions
- ~ marinated tri-tip, slow roasted, oven roasted mushrooms
- ~ shrimp penne pasta carbonara
- ~ garden pasta, radiatore pasta, fresh baby spinach, peppers, green onion, roasted mushroom, tomato broth
- ~ tri-color ricotta cheese ravioli, asparagus, tomatoes, roasted tomato sauce

sides:

- ~ baby red rosemary potatoes
- ~ red quinoa pilaf
- ~ steamed brown rice
- ~ oven roasted seasonal vegetables
- ~ squash medley
- ~ steamed seasonal vegetables

desserts:

- ~ mini pastries & cakes - an assortment of eclairs, cream puffs & petit fours
- ~ mini mousse & fruit tarts - assorted fresh fruit, custard tarts & fluffy mousse cakes
- ~ fruit bars & brownies - lemon, blueberry & raspberry bars, brownies & blondies

served with: fresh baked rolls & butter, fresh brewed coffee, decaffeinated coffee, assorted teas, iced tea

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DINNER

all plated dinners are accompanied with choice of starter, choice of entrée*, seasonal vegetables, fresh baked rolls, creamy butter, fresh brewed coffee, decaffeinated coffee, assorted teas, iced tea and dessert

*for split options, the entrée price will be the higher price of all entrées

SALAD (SELECT ONE)

- ~ little gem & red leaf, shaved villa dry jack cheese, marinated grape tomato, red onion, tarragon dressing
- ~ butter lettuce, English cucumber, organic carrot ribbons, tomato, sweet pepper dressing
- ~ starburst, endive, radicchio, petite greens, raspberries, feta cheese, white balsamic vinaigrette
- ~ TJ Caesar, sliced hearts of romaine, garlic bread shards, queso fresco, fresh house-made lime Caesar dressing

PLATED ENTRÉES (SELECT ONE)

- ~ French cut roast chicken, rosemary pan jus - \$49 pp
- ~ stuffed breast of chicken, prosciutto, basil, brie cheese, sage brown butter - \$51 pp
- ~ Niman ranch grilled rib eye, chef's home-made steak butter - \$55 pp
- ~ peppercorn crusted pan-seared filet mignon, Mt. Tam blue cheese butter - \$64 pp
- ~ braised Tuscan kale stuffed petrale, avocado, beurre blanc - \$52 pp
- ~ California Olive Ranch olive oil poached halibut, micro-green herb salad - \$61 pp
- ~ portobello napoleon with leeks, red pepper, eggplant, mozzarella cheese, heirloom tomato sauce - \$46 pp
- ~ house-made hazelnut gnocchi with heirloom cherry tomato, gorgonzola cream, herbs & parmesan - \$46 pp
- ~ crispy tofu curry, potato, carrot, onions, peppers, mild curry sauce, steamed California brown jasmine rice - \$46 pp

PLATED ENTRÉES DUOS

- ~ herb baked chicken & pecan crusted halibut - \$62 pp
- ~ Tuscan seasoned grilled shrimp on cane skewers & petite filet mignon - \$68 pp

COLD ENHANCEMENTS

- ~ deconstructed crab louie - \$12
- ~ chilled grilled shrimp bloody Mary - \$9

HOT ENHANCEMENTS

- ~ crab cake, spicy remoulade sauce - \$9
- ~ house-made lobster ravioli, saffron sauce - \$12

DESSERTS (SELECT ONE)

- ~ mango mousse cake
delicate layers of sponge cake filled with sweet-tart mango mousse
- ~ chocolate praline
tender layers of chocolate cake topped with crunchy praline icing & garnished with chocolate shavings
- ~ Bailey's Irish Cream
moist cake infused with Bailey's Irish Cream & topped with whipped cream & chocolate shavings
- ~ decadent chocolate cake
rich, deep-dark flourless chocolate cake with chocolate-ganache glaze

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CLASSIC - two (2) starters | two (2) entrées | two (2) sides | one (1) dessert | \$67 pp

DELUXE - three (3) starters | three (3) entrées | two (2) sides | one (1) dessert | \$72 pp

with freshly baked rolls & butter - freshly brewed regular, decaffeinated coffee, selection of herbal teas, & ice tea

STARTERS

- ~ little gem & red leaf, shaved fennel, egg ribbons, oven roasted tomato, preserved lemon dressing
- ~ baby spinach, seasonal berries, candied walnuts & feta cheese, raspberry vinaigrette
- ~ organic green mix, Gravenstein apples, cucumbers, cherry tomatoes, candied pecans, champagne vinaigrette
- ~ antipasto platter, roasted red peppers, grilled asparagus, fennel, marinated artichokes & olives, salami, fresh mozzarella, prosciutto, pepperoncini
- ~ fresh seasonal fruit & mint salad
- ~ cucumber, hearts of celery, avocado & bay shrimp, champagne vinaigrette
- ~ cheese tortellini pasta, prosciutto, asparagus, shaved red onions, pine nuts & basil

ENTRÉES

- ~ breaded roulade of chicken, sun-dried tomatoes, spinach, feta cheese, tarragon sauce
- ~ Ras el Hanout spiced chicken, roasted pepper relish
- ~ white wine poached pacific salmon, saffron fennel broth
- ~ grilled ginger marinated mahi mahi, fruit salsa
- ~ house rubbed center cut top sirloin, Thai basil chimichurri
- ~ red wine braised short ribs, chef's mixed mushroom
- ~ radiatore pasta, carrots, red onions, black olives, marinated artichoke hearts, mushrooms, red pepper, pesto, olive oil
- ~ mushroom ravioli, asparagus, tomatoes, gorgonzola crème

SIDES

- ~ roasted fingerling potatoes
- ~ garlic mashed potatoes
- ~ roasted sweet potato, sweet sage butter
- ~ freekah pillow
- ~ farro pilaf
- ~ haricot vert, shaved garlic
- ~ roasted organic rainbow carrots
- ~ seasonal mix steamed vegetables
- ~ olive oil roasted asparagus

DESSERTS

- ~ chocolate truffle cake
rich chocolate cake paired with silky chocolate ganache icing
- ~ strawberry mousse
sponge cake enrobed in strawberry mousse & topped with strawberry glaze
- ~ French raspberry chocolate mousse cake
raspberry mousse layered between a chocolate sponge cake, garnished with fresh raspberries & cream
- ~ peach short cake
freshly baked short cake, sweet peach compote, fresh whipped cream
- ~ German chocolate
rich, indulgent cake with sweet coconut-pecan icing
- ~ red velvet
scarlet color chocolate layer cake layered with cream cheese icing

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CARVING STATIONS

based upon 1.5 hours of service. a minimum of 25 people required. an additional charge of \$150 for uniformed chef - (1) uniformed chef for every 75 guests

DISPLAYS

ANTIPASTO

\$18.00 Per Person

~ grilled vegetables, cured meats, marinated mozzarella, infused artichoke hearts, Kalamata olives, pepperoncini & pickled peppers, served with artisan breads

SMOKED SALMON

\$16.00 Per Person

~ whole side of house smoked salmon with rye bread points & traditional accompaniments

FRUIT STAND

\$8.00 Per Person

~ seasonal fresh fruits - sliced & whole, organic wild flower honey & Greek yogurt dipping sauce

CHEESE BOARD

\$14.00 Per Person

~ domestic & international soft cheeses, dried fruits, seasonal berries, honeycomb & lavender, crackers & artisan breads

FARMER'S MARKET

\$12.00 Per Person

~ local's best fresh vegetables, green avocado dressing, hummus dip

BAY AREA SEAFOOD FEST

\$40.00 Per Person

~ fresh shucked Point Reyes oysters with raspberry vinegar mignonette, Gilroy garlic steamed Manilla clams, braised fennel topped green mussels, jumbo prawn cocktail shooters

CARVING STATION

PEPPER CRUSTED BEEF TENDERLOIN

\$500.00 Per Order

~ roasted shallot mayonnaise & petite dinner rolls
(serves 20)

HERB ROASTED BREAST OF TURKEY

\$450.00 Per Order

~ cranberry relish & petite dinner rolls
(serves 50)

BROWN SUGAR GLAZED HAM

\$450.00 Per Order

~ gourmet mustard, mini brioche rolls
(serves 50)

HERB RUBBED PRIME RIB

\$500.00 Per Order

~ au jus, horseradish sauce & petite dinner rolls
(serves 40)

all stations based upon 1.5 hours of continuous service. \$150 uniformed chef fee for carving stations - (1) uniformed chef for every 75 guests

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menus subject to change. *consuming raw or undercooked meats, seafood or eggs can cause health concerns

Hilton abides by all food handling and health and safety requirements, and makes every effort to abide by requests for specific limitations on ingredients in an order. If a requested restriction is due to potential allergy, please be advised that our menu items may contain allergens, may have come in contact with items containing allergens, and there is a risk of contamination or cross-contamination



600 Airport Blvd. Burlingame California United States | 650-340-8500

Hilton San Francisco Airport Bayfront

8/2019

HOT & COLD HORS D'OEUVRES

based on 1.5 hours of service. minimum of (100) pieces per item.

butler-pass available at \$150 per staff attendant.

HOT HORS D'OEUVRES

~ SONORAN CHICKEN

\$500.00 Per Order

- ~ Sonoran chicken pouch
- ~ chicken samosa
- ~ mini deep dish cheese pizza
- ~ wild mushroom beggar's purse
- ~ vegetable spring roll, sweet chili sauce
- ~ vegetable pot sticker, ginger-soy dipping sauce

~ COCONUT SHRIMP

\$600.00 Per Order

- ~ coconut shrimp, sweet chili
- ~ pork steam bun (Cha Sui Boa)
- ~ chili lime chicken skewer, pan jus glaze
- ~ mini beef wellington, mushroom duxelle
- ~ asparagus & goat cheese in phyllo dough
- ~ mikado shrimp spring roll, ginger-goy dipping sauce

~ LOBSTER EMPANADA

\$700.00 Per Order

- ~ lobster empanada
- ~ shrimp chao, plum sauce
- ~ beef brochette, demi glaze
- ~ bacon wrapped jumbo scallops
- ~ dungeness crab cakes, remoulade

COLD HORS D'OEUVRES

~ SMOKED SALMON

\$500.00 Per Order

- ~ smoked salmon pinwheel
- ~ pear & gorgonzola in endive leaf
- ~ crostini, fresh mozzarella & sun-dried tomato
- ~ roasted tomato bruschetta with Kalamata olive tapenade

~ CURRIED CHICKEN

\$600.00 Per Order

- ~ curried chicken tartlet
- ~ Mediterranean antipasto skewer
- ~ Asian spicy tuna tartar on wonton crisp
- ~ roasted corn & black bean salsa in cucumber cup

~ CHILLED PRAWNS

\$700.00 Per Order

- ~ chilled prawns with classic cocktail sauce
- ~ pepper crusted tenderloin on crostini, horseradish cream
- ~ assorted vegetarian sushi rolls, pickled ginger & soy sauce

\$150 attendant fee per staff attendant for butler-passed hors d'oeuvres

1 attendant per 50 people

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SPECIALTY STATIONS

minimum of 25 guests

HARVEST SALAD BAR

\$18.00 Per Person

~ organic mix green, rainbow kale, butter lettuce, farro, bulgar, quinoa, wheat berry, organic carrot, cucumber, grape tomato, mushroom, kidney bean, garbanzo, sunflower, alfalfa sprouts, avocado green goddess, house-made herb Italian, balsamic dressing

PASTA & MORE

\$22.00 Per Person

create your own childhood favorite:
~ rotini, elbow, and penne pasta
~ roasted tomato marinara, four cheese alfredo & pesto sauces
~ roasted chicken, pancetta, Italian sausage, mushrooms, cannellini beans, roasted peppers, spinach, grape tomatoes, scallions, bacon bits, shredded parmesan & cheddar cheeses

TASTE OF CHINATOWN

\$26.00 Per Person

~ pork belly lotus buns, cha sui ribbles with hot mustard, vegetable egg rolls, assorted shumai & steamed dumplings

GOURMET PASTRY TABLE

\$17.00 Per Person

~ assorted cannolis, mini eclairs, petit fours, chocolate dipped cream puffs, mini filled beignets (hazelnut, chocolate, vanilla cream), cake pops (carrot, chocolate, lemon, red velvet, strawberry, vanilla), mini cupcakes (carrot, chocolate, ganache, lemon, red velvet, strawberry), petite tea cookies (black & white, espresso, short bread, madeleine), mini macarons (mocha, lemon, passion fruit, almond, orange), assorted mini fruit tart (ganache, banana, mixed berry, raspberry mousse)

STREET EATS

\$22.00 Per Person

~ select two: skirt steak ranchero, grilled lemon chicken, chili seasoned fish
~ cabbage slaw, grilled poblano peppers, spring onions, pico de gallo, salsa verde, queso fresco, street size flour & corn tortillas

NOODLE BOWL

\$24.00 Per Person

create your own bowl:
~ lo-mein, chow fun, rice & soba noodles
~ shredded poached chicken, shrimp, shaved beef
~ mélange of stir-fried Asian vegetables, broccoli, shiitake mushrooms, Thai basil, cilantro, sliced peppers, spicy Thai peanut sauce, gentle chicken or pork broth, tamari & sriracha hot sauce

STREETS OF SAN FRANCISCO SLIDER STATION

\$25.00 Per Person

~ loaded tater tots with cheese sauce, meat chili, sour cream, onions

select three:

~ pulled pork slider, 12-hour smoked pork shoulder, Sweet Rays BBQ sauce, on a mini sourdough bun
~ angus beef slider, smoked cheddar & caramelized onions on sesame seed bun
~ buffalo chicken slider, breaded chicken tossed in buffalo sauce, bleu cheese on a mini brioche bun
~ shrimp po'boy, breaded shrimp, southern slaw, secret sauce on a mini hoagie bun
~ hot dog slider, mini all beef franks on a soft bun served with appropriate condiments

all stations based upon 1.5 hours of continuous service. \$150 attendant fee for action stations - (1) uniformed chef for every 75 guests

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COCKTAILS

bars are priced per drink. one bartender for every 100 guests at \$150 per bartender

all cash bars are subject to a \$500 minimum. cash bar prices are inclusive of service charge and tax

hosted bar prices do not include 24% service charge and applicable tax

SUPER PREMIUM

- ~ Grey Goose Vodka
- ~ Bacardi 151 Rum
- ~ Makers Mark Bourbon
- ~ Seagram's VO Whiskey
- ~ Johnny Walker Black Scotch
- ~ Don Julio Tequila
- ~ Hendrick's Gin

PREMIUM

- ~ Stolichnaya Vodka
- ~ Bacardi Gold Rum
- ~ Jack Daniel's Bourbon
- ~ Crown Royal Whiskey
- ~ Johnny Walker Red Scotch
- ~ Patron Silver Tequila
- ~ Bombay Sapphire Gin

CALL

- ~ Smirnoff 80 Vodka
- ~ Bacardi Silver
- ~ Jim Beam Bourbon
- ~ Seagram's 7 Whiskey
- ~ Dewar's Scotch
- ~ Call Brand Tequila
- ~ Beefeater's Gin

BEERS

domestic brews:

- ~ Budweiser, Bud Light, Coors Light

imported brews:

- ~ Heineken, Amstel Light, Corona, Anchor Steam, Lagunitas Pale Ale, Sierra Nevada Pale Ale

SUPER PREMIUM BAR PACKAGE

- ~ one hour - \$30 pp
- ~ two hours - \$37 pp
- ~ three hours - \$45 pp
- ~ four hours - \$52 pp

PREMIUM BAR PACKAGE

- ~ one hour - \$25 pp
- ~ two hours - \$32 pp
- ~ three hours - \$40 pp
- ~ four hours - \$47 pp

CALL BAR PACKAGE

- ~ one hour - \$22 pp
- ~ two hours - \$29 pp
- ~ three hours - \$36 pp
- ~ four hours - \$42 pp

BARS: HOSTED & CASH

.....hosted.....cash	
~ super premium cocktail.....\$12.....\$14	
~ premium cocktail.....\$10.....\$12	
~ call cocktail.....\$9.....\$11	
~ imported brew.....\$7.....\$8	
~ domestic brew.....\$6.....\$7	
~ house wine.....\$8.....\$10	
~ soft drinks / fruit juice.....\$4.....\$5	

HOUSE WINES

- ~ Sycamore Lane: chardonnay, merlot, cabernet sauvignon - \$27 per bottle

* additional wines available on request

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hotel bartending staff are TIPS (Training for Intervention ProcedureS) Certified and follow TIPS guidelines



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POLICIES AND F.A.Q

COAT CHECK

Should coat check be requested, \$50 per hour fee will be applied, based on a four (4) hour minimum.

AUDIO VISUAL

The hotel offers full service audio-visual to service your function. For a complete description of services and charges, please request our A/V pricing information. A/V Services are subject to prevailing service charge and sales tax rates.

SECURITY

A Hotel Loss Prevention Officer can be provided at \$50 per hour, based on a four hour minimum. The Hotel will not assume responsibility for damages or loss of merchandise left in the Hotel at any time. Arrangements can be made for Hotel Security to assist with your needs.

DÉCOR

All decorations must meet the San Francisco City Fire Department's regulations. Any open flame requires a permit and must be furnished to the Hotel prior to the event.

ELECTRICAL

Additional power is available for most of our banquet rooms. Charges will be based upon labor costs and actual power requirements.

PACKAGES

Please do not send shipments earlier than three (3) days prior to the event. Receiving and handling costs apply based on the weight of the package. Ask our event manager for the full shipping instructions.

FREQUENTLY ASKED QUESTIONS:

DO YOU ALLOW OUTSIDE FOOD & BEVERAGE IN YOUR EVENT SPACES?

We allow outside food items that we are unable to produce at the hotel. A person plating fee will apply. Ask for our Outside Catering Menus.

ARE WE REQUIRED TO UTILIZE YOUR VENDORS?

We are pleased to offer a preferred vendor list, however, you are not required to exclusively utilize these vendors. Please note that all vendors used however are licensed and insured to provide proper services during your event.

WHAT IS THE CUT OFF AGE TO UTILIZE CHILDREN'S MENU ITEMS?

Children from the ages of 5 to 12 years old are eligible to order off the children's menu. Anyone over the age of 13 years old is considered an adult. Should you order a meal for your child under 5 years old - children's pricing will apply.

WHEN CAN WE ACCESS THE EVENT SPACE?

Setup times will be dependent on dates and availability. We generally allow 2 hours prior to the start of the event. Please consult with your Catering Sales Manager for specific dates and times.

HOW LONG IS THE EVENT SPACE AVAILABLE TO US?

Events are typically allowed 6 hours total for their event, not including setup and tear down. In the effort to minimize noise disturbances to our guests and neighbors, the event space will be accessible to you until 12:00 am for evening functions. Additional fees may apply for functions exceeding 12:00 am.

WHAT IS THE STARTING FOOD AND BEVERAGE MINIMUM RENTAL FEE?

Food and beverage minimums are based on anticipation attendance, dates and times. The food and beverage minimum is set for each specific event space and is met by ordering through our event menu.