

MARINES' MEMORIAL CLUB & HOTEL

# Catering Menu



(415) 441-8562 SALES@MARINESMEMORIAL.ORG

609 SUTTER ST., SAN FRANCISCO, CA 94102 MARINESMEMORIAL.ORG

GRACIOUS HOSPITALITY. DYNAMIC PROGRAMS. HISTORIC MISSION.

# Important Event Information

## **Final Guarantee**

MMC must receive the final guarantee by 12 noon no less than 7 business days prior to the event date. In the absence of a guarantee, the number of anticipated attendees given at the time of booking will serve as the guarantee. The final guarantee is the sole responsibility of the client and not subject to reduction. Charges will be made accordingly.

## **Split Entrees**

A choice of two (2) different entrees can be offered for luncheons and dinners, each entrée priced per menu. A Vegetarian, Vegan or Gluten-Free entrée can be offered as an option, but must be no more than 5% of the total guest count. The price for this option will be the same as the second or lowest price entrée choice. A definite and final count of entrees ordered is due 7 days prior to event. Entree cards must be provided by client.

## **Scheduling**

Patron agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as indicated. The patron also agrees to reimburse the Hotel for any wage payments or other expenses incurred due to the Patron's failure to comply.

## **Day of Labor Charges**

Any requests for day-of change to set up will result in fees as dictated by the Banquet Department. Patron is required to approve the final floor plan one week prior to the event date.

## **Signage**

Due to uniqueness of the building no materials, signage, posters, banners can be hung, taped, glued or pinned to the walls without prior approval from the Catering Office. Patron agrees to reimburse the Club for any damages incurred.

## **Storage**

Due to limited storage availability, we cannot accept items earlier than two business days prior to your event. Immediately following your event, we request that pick-up of all items is coordinated with the Catering Department.

## **Special Conditions**

No food or beverage of any kind will be permitted into the hotel by the patron, guests or invitees without special permission from the hotel. The hotel reserves the right to refuse any items and/or assess charges for the services of such food and beverage and/or set-up. All food and beverage ordered must be consumed on premise. The Patron, guests or invitee cannot remove or take from the Club any uneaten, unused and or unserved food and/or beverage.

**Corkage Fee**

A \$20.00 per 750ml bottle corkage fee will apply for all bottles of wine not purchased through the MMC. Outside Liquor and Beer is not permitted. Your sales manager will provide the corkage policy upon request.

**Personal Belongings**

All items left in meeting rooms are the sole responsibility of the individual. MMC will not be responsible for items left in the function rooms and or area.

**Administrative Fee & Sales Tax**

All food & beverage, audio visual rentals, labor charges and fees are subject to 20% administrative fee and 8.50% state sales tax (++) . Room Rental Fees are subject to 14% sales tax. Please note, San Francisco County requires administrative fees to be taxed. Sales taxes are subject to change without notice.

**Deposits**

A deposit as determined by your Sales Manager is due upon signing the contract in order to hold function space on a definite basis. 25% of the total projected balance is due one month prior to the event date. Final payment of the balance is due 7 business days prior, at the time the final guarantee is provided.

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Prices do not reflect 20% Administrative Fee and 8.50% Tax.

# ALL DAY MEETING PACKAGES

## **THE DAILY**

(10 Person Minimum)

**\$75.00 Per Person**

### **Early Morning**

Fresh Orange Juice, Grapefruit Juice,  
Assorted Danish, Muffins, Croissants, Scones, Fruit Preserves, Butter  
Starbucks Coffee Service, Hot Cocoa, Tazo Teas

### **Mid-Morning Refresh**

Starbucks Coffee Service, Hot Cocoa, Tazo Teas

### **Market Deli Buffet**

Garden Green Salad, Mustard Dill Red Skin Potato Salad,  
Assortment of Breads, Cheddar, Jack, Swiss Cheeses,  
Sliced Turkey, Ham, Roast Beef, Mortadella, Salami,  
Lettuce, Tomato, Onions and Pickles,  
Water, Iced Tea, Lemonade  
Assorted Mini Pastries

**\$5.00 Additional Per Person**

Chicken Salad, Tuna Salad, Egg Salad or Grilled Vegetables

### **Choice of one:**

#### **Sweet Temptations**

Assortment of Cookies and Brownies  
Selection of Sodas and Mineral Water, LaCroix Sparkling Water  
Starbucks Coffee Service, Tazo Teas  
Or

#### **California Wellness**

Fresh Sliced Seasonal Fruit, Assorted Power Bars and Trail Mix,  
Assorted LaCroix, Coconut Water  
Starbucks Coffee Service, Tazo Teas

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Prices do not reflect 20% Administrative Fee and 8.50% Tax.

# **THE DAILY DELUXE**

(25 Person Minimum)

**\$85.00 Per Person**

## **The Executive**

Fresh Orange Juice, Grapefruit Juice,  
Shelled Hard Boiled Eggs, Fresh Sliced Seasonal Fruit,  
Assorted Breakfast Breads, Pastries, Scones, Fruit Preserves, Butter  
Starbucks Coffee Service, Hot Cocoa, Tazo Teas

## **Mid-Morning Refresh**

Starbucks Coffee Service, Hot Cocoa, Tazo Teas

## **Sandwich Boards Buffet**

Choice of One: Beef Chili or Curried Vegetable Soup

Choice of Two:

Mustard Dill Potato Salad	Roasted Vegetable Salad
Pasta Primavera with Pesto	Caesar Salad
Cole Slaw	Mixed Green Salad
Fresh Fruit Salad	Lentil Salad with Mint and Feta Cheese

Choice of Two:

Turkey, Bacon, Lettuce and Tomato on Wheat Bread  
**Tuna Salad with Lettuce and Tomato on a Rustic Round**  
Grilled Vegetables and Baby Spinach on Focaccia  
**Roast Beef with Horseradish and Brie with Red Onions and Watercress on French Baguette**  
Grilled Chicken, Fontina Cheese, Roasted Peppers, Tomato, Caesar Dressed Baby Greens on Focaccia  
Ham, Salami, Mortadella, Fontina Cheese, Pickled Peppers, Lettuce, Tomato, on Focaccia  
Asian Chicken Wrap with Teriyaki Chicken, Lettuce, Carrots, and Cilantro in a Spinach Tortilla  
Grilled Eggplant, Zucchini, Portabella Mushroom, Sun Dried Tomato and Hummus in a Spinach Tortilla

Chef's Choice Dessert

## **Afternoon Break**

Choice of One:

Sweet Temptations	The 7 <sup>th</sup> Inning Stretch
California Wellness	Chocoholic's Delight
MMC Parfait Bar	Fiesta Time

**\*Afternoon Break Descriptions listed on Page 9\***

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# **THE UNION SQUARE**

(35 Person Minimum)

**\$99.00 Per Person**

## **EARLY MORNING BREAK**

**Choice of One:**

### **The Chairman**

Fresh Orange Juice, Grapefruit Juice,  
Assorted Breakfast Breads, Pastries, Scones,  
Shelled Hard Boiled Eggs, Fresh Sliced Seasonal Fruit,  
Smoked Salmon with Mini Bagels, Plain and Herb Cream Cheese,  
Hot Oatmeal with Dried Fruit, Candied Walnuts, Brown Sugar, Cinnamon & Low Fat Milk,  
Individual Fruit Yogurts, Fruit Preserves, Butter, Starbucks Coffee Service, Hot Cocoa, Tazo Teas

Or

### **The O'Farrell**

Assorted Fresh Baked Breakfast Pastries,  
Sliced Seasonal Fresh Fruit,  
Scrambled Eggs,  
Chicken Apple Sausage,  
Breakfast Potatoes,  
Fresh Orange Juice,  
Starbucks Coffee Service, Hot Cocoa, Tazo Teas

## **Mid-Morning Refresh**

Starbucks Coffee Service, Hot Cocoa, Tazo Teas

## **BUFFET LUNCH**

Choice of One:

The Mission	Pacific Rim Buffet
Little Italy Buffet	Mediterranean Buffet
Wine Country Buffet	Vegan/Gluten Free Buffets
Monterey Bay	Salad Bar Buffet

**\*Buffet Lunch Descriptions listed on Page 16\***

## **AFTERNOON BREAK**

Choice of One:

Sweet Temptations	The 7 <sup>th</sup> Inning Stretch
California Wellness	Chocoholic's Delight
MMC Parfait Bar	Fiesta Time

**\*Afternoon Break Descriptions listed on Page 9\***

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## **SMALL MEETING PACKAGE**

(10 - 25 people)

**\$50.00 Per Person**

### **Early Morning**

Fresh Orange Juice, Grapefruit Juice,  
Assorted Danish, Muffins, Croissants, Scones, Fruit Preserves, Butter  
Starbucks Coffee Service, Hot Cocoa, Tazo Teas

### **Mid-Morning Refresh**

Starbucks Coffee Service, Hot Cocoa, Tazo Teas

### **Sweet Temptations**

Assortment of Cookies and Brownies  
Selection of Sodas and Mineral Water,  
Starbucks Coffee Service, Tazo Teas

### **Audio Visual Equipment:**

Presentation Screen  
Audio Visual Cart with Power and Cables

## **MORNING CONFERENCE BREAKS**

10 Person Minimum

Prices are Per Person

### **Early Morning**

Fresh Orange Juice, Grapefruit Juice,  
Assorted Danish, Muffins, Croissants,  
Scones, Fruit Preserves, Butter  
Starbucks Coffee Service, Hot Cocoa, Tazo Teas

**\$25.00**

### **The Executive**

Fresh Orange Juice, Grapefruit Juice,  
Shelled Hard Boiled Eggs, Fresh Sliced Seasonal Fruit,  
Assorted Breakfast Breads, Pastries, Scones,  
Fruit Preserves and Butter  
Starbucks Coffee Service, Hot Cocoa, Tazo Teas

**\$30.00**

### **The Chairman**

Fresh Orange Juice, Grapefruit Juice,  
Assorted Breakfast Breads, Pastries, Fruit Preserves  
and Butter, Fresh Sliced Seasonal Fruit,  
Individual Fruit Yogurts, Shelled Hard Boiled Eggs,  
Smoked Salmon with Mini Bagels, Plain and Herb  
Cream Cheese,  
Hot Oatmeal with Dried Fruit, Candied Walnuts,  
Brown Sugar, Cinnamon & Low Fat Milk,  
Starbucks Coffee Service, Hot Cocoa, Tazo Teas

**\$40.00**

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# MORNING A LA CARTE

Starbucks Regular Coffee	\$99.00 per 1 gallon
Starbucks Decaf Coffee	\$99.00 per 1 gallon
Hot Water with Tazo Teas and Hot Cocoa	\$99.00 per 1 gallon
<b>Coffee, Decaf, Cocoa or Tea:</b>	
One 2- Quart Service of 8 cups	\$50.00 each
One 3- Quart Service of 12 cups	\$72.00 each
Keurig Individual Cups of French Roast Regular, Decaf Coffee or Black Tea	\$6.50 each
Juices: Fresh Orange, Grapefruit, Apple, V8, Cranberry	\$6.00 each
Soft Drinks, Mineral or Spring Water	\$4.00 each
Coconut Water	\$5.00 each
Starbucks Frappuccino	\$6.00 each
Iced Tea and Lemonade	\$5.00 per person
Breakfast Breads: Banana Nut, Carrot, Apple, Poppy Seed	\$7.00 each
Pastries: Danish, Croissants, Scones, Muffins, Donuts	\$7.00 each
Bagels with Cream Cheese	\$7.00 each
Bagels with Cream Cheese and Smoked Salmon with Accoutrements	\$12.00 per person
Fresh Sliced Seasonal Fruit	\$7.00 per person
Individual Yogurt	\$7.00 each
Assorted Granola Bars, Power Bars, Nutri-grain Bars	\$4.00 each
Breakfast Burritos (25 minimum)	\$7.00 each
Peeled Hard Boiled Egg	\$6.00 each
Oatmeal	\$6.00 per person

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# AFTERNOON CONFERENCE BREAKS

## Sweet Temptations

Assortment of Cookies and Brownies  
Selection of Sodas and Mineral Water,  
Assorted LaCroix Sparkling Water,  
Starbucks Coffee Service, Tazo Teas

**\$22.00**

## California Wellness

Fresh Sliced Seasonal Fruit,  
Assorted Power Bars and Trail Mix,  
Assorted LaCroix, Coconut Water  
Starbucks Coffee Service and Tazo Teas

**\$22.00**

## MMC Parfait Bar

Creamy Yogurt with a choice of toppings  
Honey Almond Granola, Fresh Seasonal Berries  
Coconut, Dried Fruit Medley  
Candied Walnuts, Honey  
Coconut Water

Starbucks Coffee Service, Tazo Teas

**\$25.00**

## The 7<sup>th</sup> Inning Stretch

Mini Corn Dogs, Popcorn,  
Hot Soft Pretzels with Mustard  
Assorted Sodas and Mineral Waters,  
Assorted LaCroix Sparkling Water,  
Starbucks Coffee Service, and Tazo Teas

**\$26.00**

## Fiesta Time

Tortilla Chips with Salsa and Guacamole,  
Chicken Quesadilla Cornucopia, Lemon Bars  
Fresh Sliced Seasonal Fruit and Berries,  
Assorted Soft Drinks and Mineral Waters,  
Assorted LaCroix Sparkling Water  
Starbucks Coffee Service, Tazo Teas

**\$27.00**

## Chocoholic's Delight

Chocolate Chip Cookies, Chocolate Fudge Brownies,  
Chocolate Truffles, Chocolate Petit Fours,  
Bottled Starbucks Frappuccino's,  
Assorted Sodas  
Assorted LaCroix Sparkling Waters  
Starbucks Coffee Service, Tazo Teas

**\$27.00**

## Afternoon Tea

(25 Person Minimum)

Tea Sandwiches of Turkey Brie and Cranberry,  
Smoked Salmon Dill Cream Cheese,  
Egg Salad, Curried Chicken Salad  
on Assorted Breads,  
Apple Bakery Scones with Strawberry Preserves,  
Lemon Tarts, Chocolate Petit Fours  
Assorted Sodas and Mineral Waters,  
Assorted LaCroix Sparkling Water  
Starbucks Coffee Service, and Tazo Teas

**\$28.00**

## The Munchie Basket

(Maximum of ten persons)

Assorted Whole Fruit  
Assorted Chips, Popcorn,  
Assorted Power Bars, Multi Grain Bars,  
Individually Wrapped Cookies

**\$99.00 per basket**

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## AFTERNOON A LA CARTE

Starbucks Regular Coffee	\$99.00 per 1 gallon
Starbucks Decaf Coffee	\$99.00 per 1 gallon
Hot Water with Tazo Teas and Hot Cocoa	\$99.00 per 1 gallon
<b>Coffee, Decaf, Cocoa or Tea:</b>	
One 2 quart service of 8 cups	\$50.00 each
One 3 quart service of 12 cups	\$72.00 each
Keurig Individual Cups of French Roast Regular, Decaf Coffee or Black Tea	\$6.50 each
Juices: Fresh Orange, Grapefruit, Apple, V8, Cranberry	\$6.00 each
Soft Drinks, Mineral or Spring Water	\$4.00 each
Coconut Water	\$5.00 each
Starbucks Frappuccino	\$6.00 each
Iced Tea or Lemonade	\$22.00 per pitcher \$44.00 per gallon
Fresh Sliced Seasonal Fruit	\$7.00 per person
Individual Yogurt	\$7.00 each
Fresh Cut Seasonal Vegetable Crudités	\$7.00 per person
Granola Bars, Power Bars, Nutri-grain Bars	\$4.00 each
Bagged Snacks: Kettle Chips, Popcorn, Cracker Jack	\$4.00 each
Hot Pretzels with Cheese	\$7.00 each
Chips and Salsa	\$6.00 each
Brownies and Cookies	\$7.00 each
Cup Cakes	\$7.00 each

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# BREAKFAST

## PLATED BREAKFAST

(25 Person Minimum)

### **Crissy Field Breakfast**

Brioche French Toast topped with Bananas, Walnuts & Maple Syrup,  
Served with Chicken Apple Sausage,  
Fresh Orange Juice,  
Starbucks Coffee Service, Tazo Teas  
**\$30.00 per Person**

### **Presidio Breakfast**

Smoked Salmon on Toasted English Muffin with Scrambled Eggs & Dill Cream  
Served with Breakfast Potatoes,  
Fresh Orange Juice,  
Starbucks Coffee Service, Tazo Teas  
**\$34.00 Per Person**

### **Golden Gate Breakfast**

Fresh Fruit Cup with Vanilla Yogurt, Scrambled Eggs, House Potatoes,  
Chicken Apple Sausage  
Served with Assorted Danishes,  
Fresh Orange Juice,  
Starbucks Coffee Service, Tazo Teas  
**\$35.00 Per Person**

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## BREAKFAST BUFFET

(25 Person Minimum)

### **The O'Farrell**

Assorted Fresh Baked Breakfast Pastries,  
Sliced Seasonal Fresh Fruit,  
Scrambled Eggs,  
Chicken Apple Sausage,  
Breakfast Potatoes,  
Fresh Orange Juice,  
Starbucks Coffee Service, Tazo Teas  
**\$40.00 Per Person**

### **The Embarcadero**

Assorted Fresh Baked Breakfast Pastries,  
Sliced Seasonal Fresh Fruit,  
Assorted Fruit Yogurts,  
Oatmeal with Raisons & Walnuts,  
Scrambled Eggs,  
Apple Wood Smoked Bacon,  
Cheese Blintzes with Fresh Berries,  
Hashed Brown Potatoes,  
Fresh Orange Juice,  
Starbucks Coffee Service, Tazo Teas  
**\$46.00 Per Person**

### **The Lombard**

Assorted Fresh Baked Breakfast Pastries,  
Smoked Salmon Display with Mini Bagels,  
Sliced Seasonal Fresh Fruit,  
Yogurt & Granola Parfaits,  
Eggs Benedict,  
Breakfast Potatoes,  
Apple Wood Smoked Bacon,  
Brioche French Toast with Maple Syrup,  
Fresh Orange Juice,  
Starbucks Coffee Service, Tazo Teas  
**\$50.00 Per Person**

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## OMELET STATION

(50 Person Minimum)

\$9.50 Per Person

Made to order omelets with choice of assorted meats, vegetables, & cheeses.\*

**\*Chef's Attendant: \$125.00 Up to 1.5 Hours - \$75.00 per Additional Hour**

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# CREATE YOUR MORNING BUFFET

(25 Person Minimum)

Prices are Per Person Per Item

## - Cold Items -

<b>Juices</b>	<b>Fresh Fruit Salad</b>	<b>Assorted Yogurts</b>
Fresh Orange Juice	\$7.00	\$7.00
Cranberry Juice		
Fresh Grapefruit Juice	<b>Cottage Cheese</b>	<b>Assorted Cold Cereals</b>
V8	\$5.00	with Milk
\$6.00		\$5.00
<b>Coconut Water</b>	<b>Whole Fresh Fruit</b>	<b>Assorted Sliced Bagels</b>
\$5.00	\$5.00	with Plain & Herb Cream Cheese
<b>Starbucks Frappuccino</b>	<b>Assorted Breakfast Breads</b>	\$7.00
\$5.00	\$7.00	
<b>Peeled Hard Boil Eggs</b>	<b>Assorted Muffins</b>	<b>Smoked Salmon Platter</b>
\$6.00	\$7.00	with Bagels, Chopped Egg, Diced Onions & Capers
		\$12.00
	<b>Assorted Pastries</b>	
	\$7.00	*Gluten-Free Muffins & Pastries Available.

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## - Hot Items -

<b>Breakfast Burritos</b>	<b>House Potatoes</b>	<b>Buttermilk Pancakes</b>
\$7.00	\$7.00	with Warm Maple Syrup & Butter
		\$8.00
<b>Scrambled Eggs</b>	<b>Hot Oatmeal</b>	<b>French Toast</b>
\$6.00	with Raisons, Walnuts, Cinnamon & Milk	with Warm Maple Syrup & Butter
<b>Scrambled Eggs with Ham &amp; Chives</b>	\$6.00	\$8.00
\$7.00		
<b>Eggs Benedict</b>	<b>Breakfast Meats</b>	<b>Buttermilk Biscuits</b>
\$8.00	Bacon	with Country Gravy
	Grilled Ham	\$8.00
<b>Eggs Florentine</b>	Chicken Apple Sausage	<b>Cheese Blintzes</b>
\$8.00	Country Sausage Links	with Fruit Topping
	\$8.00	\$8.00
<b>Quiche Florentine</b>	<b>Starbucks Coffee, Tazo Teas &amp; Cocoa</b>	<b>Apple Crepes</b>
\$8.00	\$8.00	\$8.00

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# LUNCH

## TWO COURSE LUNCH

(25 Person Minimum)

Includes Bread, Dessert, Iced Tea and Starbucks Coffee Service

Choice of One:

### **Steak House Salad**

Grilled Flat Iron, Romaine and Butter Lettuce  
Corn Relish, Fried Onions, with Blue Cheese

**\$45.00**

### **Grilled Tuna Nicoise Salad**

With Green Beans, Eggs and New Potatoes  
On Baby Arugula with Olive Tapenade Dressing

**\$40.00**

### **Classic Cobb Salad**

With Grilled Chicken, Blue Cheese, Bacon, Avocado, Egg  
On Hearts of Romaine, Baby Greens with Poppy Seed Dressing

**\$38.00**

### **Classic Caesar Salad**

With Garlic Croutons, Shaved Parmesan,  
On Hearts of Romaine with Classic Caesar Dressing

**\$35.00**

with **Grilled Chicken** \$38.00

with **Bay Shrimp** \$39.00

### **Child's Option**

Ages 4 - 12 years

**\$25.00 Per Child**

### **Desserts**

Choice of one:

Seasonal Fresh Fruit Tart

Pecan Tart

Chocolate Trilogy

New York Cheesecake

Coconut Mango Passion

Pineapple Upside Down Cake

Chocolate Supreme

Apple Tart

Flourless Chocolate Cake

Fresh Fruit Cup

Lemon Pound Cake garnished  
with Berries and Whipped Cream

### **House Wines by Benziger - \$13 Per Person**

Refer to page 27 for upgraded wines

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## THREE COURSE LUNCH

(25 Person Minimum)

Includes Artisanal Rolls, Salad, Entrée, Dessert, Iced Tea and Starbucks Coffee Service

### **SALADS**

Choice of One:

Mixed Greens with Crumbled Gorgonzola, Cherry Tomatoes and Balsamic Vinaigrette

Baby Arugula with Feta Cheese, Roasted Peppers, Red Onions and Fresh Herb Vinaigrette

Baby Spinach and Romaine with Candied Walnuts, Sliced Pears, Goat Cheese and Sherry Vinaigrette

### **ENTREES**

Choice up to two:

#### **Five Spice Mary's Natural Chicken Breast**

Red Miso Sauce, Steamed Jade Pearl Rice,  
Pickled Vegetables

**\$45.00**

#### **Mary's Natural Chicken Breast**

With Wild Mushrooms, Fingerling Potatoes,  
Baby Kale, Jus and Roasted Garlic Aioli

**\$47.00**

#### **Dill Crusted Salmon**

Whole Grain Mustard Beurre Blanc, Horseradish  
Mashed Potatoes, Julienne Vegetables

**\$49.00**

#### **Seared Filet of Sea Bass**

Bay Shrimp and Herb Butter Sauce,  
Saffron Orzo Pasta, Asparagus

**\$50.00**

#### **Coriander and Pepper Crusted Top Sirloin**

Roquefort Butter, Duchess Potatoes,  
Julienne Vegetables

**\$52.00**

#### **Horseradish Crusted Filet of Beef**

Yukon Gold Mashed Potatoes, Braised Chard

**\$52.00**

#### **Three Cheese Ravioli**

Pesto, Shaved Parmesan, Provencal Vegetables  
(Vegetarian)

**\$43.00**

#### **Vegetarian / Vegan / Gluten Free Options**

Ask Sales Manager for menu choices.

**\$43.00**

**\*If used as 5% overage, price equal to second or  
lowest priced entree**

### **Desserts**

Choice of one:

Seasonal Fresh Fruit Tart

Pecan Tart

Chocolate Trilogy

New York Cheesecake with Seasonal Couli

Pineapple Upside Down Cake

Chocolate Supreme

Apple Tart

Flourless Chocolate Cake

Coconut Mango Passion

Lemon Pound Cake Garnished with  
Berries and Whipped Cream

**House Wines by Benziger - \$13.00 Per Person**

Refer to Page 27 for upgraded wines

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## **SANDWICH BUFFETS**

### **Market Deli Lunch Buffet**

(10 Person Minimum)

Garden Green Salad, Mustard, Dill Red Skin Potato Salad,  
Sliced Turkey, Ham, Roast Beef, Mortadella, Salami,  
Cheddar, Jack and Swiss Cheeses,  
Assortment of Artisan & Sliced Breads, Lettuce, Tomato, Onions and Pickles,  
Assorted Mini Pastries, Iced Tea and Lemonade

**\$40.00**

Chicken Salad, Tuna Salad, Egg Salad or Grilled Vegetables  
**\$5.00 additional per person**

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### **Sandwich Boards Buffet**

(25 Person Minimum)

Choice of One: Beef Chili or Curried Vegetable Soup

Choice of Two:

Mustard Dill Potato Salad	Roasted Vegetable Salad
Pasta Primavera with Pesto	Caesar Salad
Cole Slaw	Mixed Green Salad
Fresh Fruit Salad	Lentil Salad with Mint and Feta Cheese

Choice of Two:

Turkey, Bacon, Lettuce and Tomato on Wheat Bread  
Tuna Salad with Lettuce and Tomato on a Rustic Round  
Grilled Vegetables and Baby Spinach on Focaccia  
Roast Beef with Horseradish and Brie with Red Onions and Watercress on French Baguette  
Grilled Chicken, Fontina, Roasted Peppers, Tomato, Caesar Dressed Baby Greens on Focaccia  
Ham, Salami, Mortadella, Fontina, Pickled Peppers, Lettuce, Tomato, on Focaccia  
Asian Chicken Wrap with Teriyaki Chicken, Lettuce, Carrots, and Cilantro on Flatbread  
Veggie Wrap with Grilled Eggplant, Zucchini, Portabella Mushroom, Sun Dried Tomato and Hummus in a Spinach Tortilla

Chef's Choice Dessert

**\$48.00**

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### **Box Lunch**

(25 Person Minimum)

Lunches include Chips, Side Salad (Tortellini Salad, Potato Dill Salad, Pasta Salad, or Cous Cous Salad),  
Dessert (House-made Chocolate Chip Cookie, Oatmeal Raisin Cookie, Fudge Brownie, or Whole Fresh Fruit) and Bottled Water

Choice of Two:

#### **Grilled Eggplant**

With Fresh Mozzarella and Pesto on Focaccia

**Virginia Ham and Swiss Cheese** with Lettuce and  
Tomato on a Soft French Roll

#### **Roast Beef and Jack Cheese**

With Horseradish infused Mayonnaise,  
Lettuce, and Tomato on an Artisan Roll

#### **Turkey Club**

Turkey, Provolone, Bacon, Avocado, Lettuce, and Tomato on Focaccia

**\$38.00 Per Person**

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Prices do not reflect 20% Administrative Fee and 8.50% Tax.



## **BUFFETS**

(35 Person Minimum for Lunch/ 50 Person Minimum for Dinner)

All Lunch Buffets include Iced Tea and Lemonade.

All Dinner Buffets include Artisanal Rolls and Creamery Butter, Iced Tea and Starbucks Coffee Service

### **The Mission**

Corn and Black Bean Salad with Cumin Vinaigrette

Jicama, Mango, and Cilantro Salad

Shrimp and Scallop Ceviche

Soft Taco Station with Chicken Mole, Pork Carnitas,

Corn and Flour Tortillas, Condiments

Spanish Rice

Dulce de Leche Cake, Mexican Wedding Cookies, Lemon Tarts

**Lunch \$53.00          Dinner \$68.00**

### **Wine Country**

Sonoma greens with Roasted Beets, Goat Cheese, Walnuts and Sherry Vinaigrette

White Bean and Baby Kale Salad

Poached Salmon and Shrimp with a Red Wine Lobster Sauce

Sauteed Chicken Breast with Roasted Grapes,

Wild Mushroom, Fresh Thyme Cream Sauce

Seasonal Vegetables with Garlic and Lemon Zest

Saffron Orzo Pasta

Fresh Fruit Tarts, Macaroons, Assorted Mousse Duets, Chocolate Truffles

**Lunch \$55.00          Dinner \$70.00**

### **Little Italy**

Caesar Salad with Shaved Parmesan

Tomato and Fresh Mozzarella Salad

with a Balsamic Reduction

Chicken Piccata

Sausage and Peppers

Tortellini Primavera

Focaccia

Tiramisu, Cannoli, Biscotti

**Lunch \$55.00          Dinner \$70.00**

### **Monterey Bay**

Artichoke & Baby Spinach Salad, Cherry Tomatoes and Garlic Croutons

Corn and Bay Shrimp Salad with Lemon Vinaigrette Dressing

Grilled Chili Spiced Chicken with melted Sharp Cheddar, Salsa and Avocado

Fried Calamari, Steak with Scampi Butter

Roasted Fingerling Potatoes with Garlic and Rosemary

Steamed Asparagus with Almond, Manchego Cheese Crumbs

and Assorted Pastries, Mousse Duets, Cookies

**Lunch \$60.00          Dinner \$75.00**

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Prices do not reflect 20% Administrative Fee and 8.50% Tax.

### **Pacific Rim**

Noodle Salad with Peanut, Hoisin Dressing,  
Baby Spinach Salad with Ginger Vinaigrette,  
Mangos, and Jicama,  
Miso Sea Bass with Pickled Vegetables  
Roast Five-Spice Chicken  
Pork Fried Rice, Stir-Fried Vegetables,  
Coconut Macaroons and Fresh Fruit Tarts

**Lunch \$55.00          Dinner \$70.00**

### **Mediterranean**

Lentil Salad with Mint and Feta Cheese  
Grilled Spicy Eggplant  
Dolmas, Hummus, Olives, and Pita Bread  
Moroccan Chicken  
Greek Meatballs with a Tomato, Mint, Yogurt Sauce  
Saffron CousCous

Baklava, Chocolate Dipped Strawberries, Biscotti  
**Lunch \$55.00          Dinner \$70.00**

### **Vegan/Gluten-Free**

Vietnamese Spring Rolls with Cilantro Dipping Sauce  
Miso Soup  
Moroccan Spiced, Roasted Cauliflower, Carrot and Raisin Salad  
Garden Salad with Miso "Caesar Dressing"  
Vegan Mac and "Cheese"  
Red Thai Curried Stir Fry Vegetables  
Steamed Jade Pearl Rice

Lemon Poppy Seed Cake, Chocolate Truffles  
**Lunch \$52.00          Dinner \$67.00**

### **Salad Bar**

Seasonal Greens, Romaine, Spinach, Tomatoes,  
Cucumbers, Carrots, Artichokes, Corn, Chickpeas,  
Croutons, Grilled Chicken Breast, Hard Cooked Eggs, Bay Shrimp,  
Blue Cheese, Parmesan, Balsamic Vinaigrette,  
Caesar Dressing, Ranch Dressing

**Lunch \$47.00          Dinner \$ 63.00**

### **House Wines by Benziger**

**\$15.00 Per Person**

**Refer to page 27 for upgraded wines**

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Prices do not reflect 20% Administrative Fee and 8.50% Tax.

# HORS D'OEUVRES

## Cold Hors D'oeuvres \$7.00 each

Asparagus and Prosciutto on Crostini  
Ginger and Crab Salad in Tortilla  
Antipasto Brochette  
Deviled Egg with Black Caviar  
Fresh Strawberry and Brie  
Goat Cheese and Sundried Tomato Tartlet  
California Rolls  
Shrimp Salad in Artichoke Bottom  
Peppered Seared Ahi Tuna on White Truffle Polenta  
Poached Shrimp with Cocktail Sauce  
Ratatouille on Potato Rounds  
Roasted Eggplant and Olive Tapenade  
on Toast Rounds  
Seared Ahi Tuna on Rice Cakes with Ginger Aioli  
Vegetable Sushi Rolls  
Smoked Salmon on Potato Pancakes  
with Sour Cream and Caviar

## Hot Hors D'oeuvres \$7.00 each

Bacon wrapped Dates  
Jamaican Chicken Skewers with Pineapple Chutney  
Chicken Empanada  
Crab Cakes with Roasted Pepper Aioli  
Brie and Pear Phyllo Pouch  
Firecracker Shrimp rolls  
Italian Sausage Turnover  
Mini Beef Wellington  
Mini Reuben with Spicy Mustard  
Chicken Potstickers  
Moroccan Chicken Phyllo Pouch  
Pork and Shrimp Shumai  
Scallops Wrapped in Bacon  
Tandoori Shrimp  
Vegetable Spring Rolls with Plum Sauce

**Hors D'Oeuvres minimum order of 50 pieces per item**

**\*Butler Passing Fee: \$125.00 per 50 guests**

## HORS D'OEUVRES PACKAGES

(50 person Minimum)

Choose from the Categories Above

<b>4 Pieces per Person</b>	<b>\$23.00</b>
<b>8 Pieces per Person</b>	<b>\$44.00</b>
<b>12 Pieces per Person</b>	<b>\$60.00</b>

Prices do not reflect 20% Administrative Fee and 8.50% Tax.

## **SPECIALTY DISPLAYS**

Full display serves 50 people – half display serves 25 people

### **Antipasto Display**

Variety of Grilled and Marinated Vegetables,  
Sliced Cured Meats, Olives,  
Roasted Peppers, Focaccia Squares  
**\$400 Full/\$240 Half**

### **Crudités Display**

Selection of Seasonal Garden Vegetables  
Served with Ranch Dip  
**\$275 Full/\$165 Half**

### **Fresh Fruit Display**

Seasonal Fresh Fruits and Berries  
Honey Yogurt Dipping Sauce  
**\$275 Full/\$165 Half**

### **Cheese Display**

Assortment of California and European Cheeses with  
Fruits, Nuts, Sliced Baguette and Crackers  
**\$400 Full/\$240 Half**

### **Baked Brie en Croute**

Wheel of Brie Filled with Chutney Wrapped in Puff  
Pastry and Served Warm with Sliced Baguette  
**\$250**

### **Whole Poached Salmon Display**

Beautifully Displayed and Served with a Cucumber  
Dill Sauce, Capers, Onions and Sliced Baguette  
**\$450**

### **Shrimp Cocktail**

*2 Shrimp Per Person*  
**\*\*Large\*\*** Peeled Shrimp Served with  
Cocktail Dipping Sauce  
**\$600**

### **Dim Sum Bar**

Pork Buns, Chicken Pot Stickers  
Pork and Shrimp Shumai  
Vegetable Spring Rolls  
with Takeout Containers and Chopsticks  
**\$750.00 per 50 persons**

### **Seafood Bar**

*1 Piece of Each Per Person*  
Blue Point Oysters, Crab Claws, Poached Prawns and  
Mussels with Cocktail Sauce and Lemons  
**\$750 Full/\$450 Half**

### **Sushi Display**

Assortment of Fresh Nigiri and Sushi Rolls  
Served with Pickled Ginger and Wasabi  
**\$750**

### **Smoked Salmon Display**

Served with Horseradish Cream, Capers,  
Cooked Egg, Red Onion  
**\$375**

### **Tea Sandwiches**

Turkey and Cranberry Cream Cheese,  
Smoked Salmon Dill Cream Cheese,  
Egg Salad, Curried Chicken Salad on Assorted Breads  
**\$450**

### **Mediterranean Platter**

Hummus and Pita Bread, Dolmas,  
Assorted Olives and Pickled Peppers  
**\$325 Full/\$195 Half**

### **Lavosh Pinwheel Sandwiches**

Assortment of Turkey, Ham, Roast Beef, and Vegetable  
Sandwiches on Lavosh Cracker Bread  
**\$450 Full/\$270 Half**

### **Gourmet Mini Dessert Display**

Chocolate Covered Strawberries,  
Chocolate Truffles, Petit Fours,  
Mini Fruit Tarts and Mini Eclairs  
**\$450 Full/\$270 Half**

### **Chips, Salsa & Guacamole**

Crispy Tortilla Chips with  
Fire Roasted Salsa and  
Authentic Guacamole  
**\$295**

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Prices do not reflect 20% Administrative Fee and 8.50% Tax.

## Station Hors D'oeuvres

50 Person Minimum

### **Nacho Station**

Corn Tortilla Chips, Spicy Beef, Black Beans, Cheese Sauce  
Salsa and Guacamole

**\$12.00 per Person**

### **Mashed Potato Station**

Creamy Mashed Potatoes in a Martini Glass with an Assortment of Toppings to Include  
Crispy Onions, Sautéed Mushrooms, Bacon, Sour Cream, Roasted Garlic,  
Gorgonzola Cheese, Cheddar Cheese, Roasted Peppers and of course, Gravy

**\$13.00 per Person**

### **Mac and Cheese Bar**

Creamy Mac and Cheese with a Choice of Accompaniments  
Bacon, Grilled Chicken, Mushrooms, Fried Onions, Jalapenos,  
Crumbled Blue Cheese, Broccoli and Toasted Bread Crumbs

**\$13.00 per Person**

### **Taco Station**

Spicy Chicken, Shredded Carnitas, Dollar Sized Tortillas  
Grated Cheeses, Green and Red Salsas, Chopped Jalapeños, Sour Cream,  
Guacamole and Pickled Vegetable Slaw

**\$15.00 per person**

### **Stir Fry Noodle Station**

Stir Fry Chicken & Beef with Stir Fry Vegetables  
Chow Mein Noodles  
Sauces of Spicy Peanut & Ginger Hoisin  
with Takeout Containers and Chopsticks

**\$20.00 Per Person**

### **Pasta Station**

Your choice of Penne, Cheese Tortellini, Bowtie, Fettuccini or Cheese Ravioli  
With Marinara, Alfredo, Mushroom with Pancetta or Pesto Sauces  
Served with Garlic Bread and Parmesan Cheese

**\$18.00 Per Person for 3 Pastas with 3 Sauces**

**\$13.00 Per Person for 2 Pastas with 2 Sauces**

### **Carving Stations**

**Coriander and Peppercorn Crusted Tri Tip** with Horseradish Cream, Dijon Mustard and Assorted Rolls  
**Roast Breast of Turkey** with a Cranberry Relish, Mayonnaise and Assorted Rolls  
**Honey Mustard Glaze Ham** with Pineapple Chutney, Whole Grain Mustard and Assorted Rolls

**\$15.00 Per Station Per Person**

**\*Chef's Attendant: \$125.00 Up to 1.5 Hours**

**\$75.00 Per Additional Hour**

**Note: One Chef Attendant required per 50 guests.**

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Prices do not reflect 20% Administrative Fee and 8.50% Tax.

## **STREETS OF SAN FRANCISCO STATIONS**

(50 Person Minimum)

### **Fisherman's Wharf**

Clam Chowder with Sourdough Croutons  
Bay Shrimp Cocktail  
Fried Calamari with Spicy Marinara Sauce  
**\$25.00**

### **Chinatown**

Chicken Pot Stickers  
Pork and Shrimp Shu Mai, BBQ Pork Buns  
Crispy Spring Rolls  
**\$25.00**

### **Mission**

Soft Tacos with Chicken and Pork Carnitas  
Beef Empanadas  
Corn Tortilla Chips with Salsa and Guacamole  
**\$25.00**

### **Japan Town**

Sushi Display of Assorted Rolls and Nigari  
Edamame, Pickled Ginger and Wasabi  
Chicken Teriyaki Skewers  
**\$25.00**

### **North Beach**

Caesar Salad with Shaved Parmesan  
Tortellini with Pesto and Gorgonzola  
Meatballs in Marinara  
Rosemary and Garlic Focaccia  
**\$25.00**

### **Ghirardelli Square**

A Grand Display of Assorted Cakes, Pies, Mini Chocolate Desserts  
Fresh Berries and Whipped Cream  
**\$25.00**

**\$70 Per Person for Your Selection of Three**  
**\$138.00 Per Person for the Entire City**

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Prices do not reflect 20% Administrative Fee and 8.50% Tax.

# DINNER

## THREE COURSE DINNER

(25 Person Minimum)

Includes Salad, Artisanal Rolls, Creamery Butter, Entrée, Dessert and Starbucks Coffee Service

### **Starter Course**

Cold Avocado Soup with Dungeness Crab and Gazpacho Garnish  
**\$12.00**

Coconut Cilantro Shrimp with Green Mango and Rice Noodle Salad  
**\$13.00**

Smoked Salmon Rillete with Walnut Pan Forte and Fennel Radish Salad  
**\$12.00**

Wild Mushroom Ragu with Gorgonzola Crostini  
**\$12.00**

Country Pate with Toasted Baguette and Pickled Vegetables  
**\$12.00**

Dungeness Crab Cake with Grilled Corn Salsa  
**\$14.00**

### **Salad Course**

Choice of One:

Baby Arugula with Crispy Pancetta, Roasted Wild Mushrooms,  
Shaved Parmesan and Balsamic Vinaigrette

Iceberg Wedge with Blue Cheese Crumbles, Green Onions,  
Diced Tomatoes and Bleu Cheese Dressing

Mixed Baby Greens and Romaine with Roasted Red Peppers,  
Red Onions, Crumbled Feta Cheese and Balsamic Vinaigrette

Baby Spinach and Romaine with Sliced Red D'Anjou Pears, Candied Walnuts,  
Goat Cheese Round and Sherry Vinaigrette

Grilled Baby Gem Lettuce with Caesar Dressing, Shaved Parmesan and Garlic Croutons

Butter Lettuce Cup with Shrimp Remoulade,  
Hard Cooked Eggs and Fresh Tarragon  
Additional **\$8.00**

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Prices do not reflect 20% Administrative Fee and 8.50% Tax.



## Entrée Course

Choice of up to two:

### Herb Crusted Sonoma Chicken Breast

Whole Corn Polenta Cake, Wild Mushroom and Leek  
Ragout, Julienne Vegetables

**\$54.00**

### Breast of Sonoma Chicken

Mary's Natural Chicken Breast cooked with Artichokes,  
Roasted Tomatoes, Gigante Beans, over wilted Greens,  
topped with a Truffle Aioli

**\$56.00**

### Grilled Salmon

With a Red Miso Glaze, Pickled Vegetables,  
Sautéed Pea Sprouts and Steamed Jade Pearl Rice

**\$58.00**

### Pan Seared Sea Bass

With a Cioppino Broth, Angel Hair Pasta, with Lemon  
and Garlic Broccolini

**\$59.00**

### Beef Short Ribs

With Horseradish Cream and Fried Onions  
Served with Potato Puree, French Green Beans  
And Baby Carrots

**\$60.00**

### American Kobe Flat Iron Steak

Grilled with Cracked Pepper Corns and Coriander,  
Caramelized Onions, Roasted Garlic Yukon Gold Mashed  
Potatoes, Julienne Vegetables

**\$65.00**

### Filet Mignon

Topped with wild Mushroom Duxelle, Bordelaise Sauce,  
Potatoes au Gratin, Julienne Vegetables

**\$65.00**

### Medallion of Salmon and Petite Breast of Chicken

Caper, Herb and Leek Beurre Blanc, Hearty Rice Pilaf,  
Asparagus Spears, and Baby Carrots

**\$64.00**

### Petite Filet Mignon and Prawns

With Garlic Herb Butter, Duchess Potatoes,  
Julienne Vegetables

**\$68.00**

### Filet of Beef and Lobster Medallion

Wild Mushroom Butter, Potato Pancake,  
French Green Beans with Garlic and Shallots

**\$71.00**

### Vegetarian / Vegan / Gluten Free Options

Ask Sales Manager for menu choices.

**\$48.00**

**\*If used as 5% overage, price equal to second or lowest  
priced entrée.**

### Child's Options

Chicken Strips with Fries, Dipping Sauce & Fresh Fruit  
or Mac & Cheese with Fresh Fruit

Ages 4 - 12 years

**\$25.00**

## Desserts

Choice of one:

Chocolate Trilogy  
Coconut Mango Passion  
Chocolate Supreme  
Apple Tart  
Seasonal Fresh Fruit Tart  
New York Cheesecake with Seasonal Couli

Fresh Fruit Cup  
Pecan Tart  
Pineapple Upside Down Cake  
Flourless Chocolate Cake  
Lemon Pound Cake garnished with  
Berries and Whipped Cream

## House Wines by Benziger

**\$15.00 Per Person**

Refer to page 27 for upgraded wines

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Prices do not reflect 20% Administrative Fee and 8.50% Tax.

# SPECIALTY DESSERTS

## CAKES

Select one of each:

**FLAVORS:** White Cake, Yellow Cake, Chocolate Cake, or German Chocolate.

Carrot Cake is filled with Cream Cheese filling

**FILLINGS:** Custard, Raspberry, Lemon, Chocolate Mousse or Fresh Strawberry with Whipped Cream

**ICINGS:** Butter Cream, Chocolate Butter, Whip Cream, Chocolate Whip, or Chocolate Ganache

### Served with Group Menu Dessert

9" cake (serves 12pp) \$ 60.00

1/4 Sheet (serves 18 pp) \$ 75.00

1/2 Sheet (serves 38pp) \$145.00

Full Sheet (serves 72pp) \$230.00

Special Requests can be accommodated.

\*Must have specialty lettering must be given no less than 7 business days prior to event.

\*If served in lieu of Group menu dessert selection deduct \$2.00 per person from Specialty cake price

## PETITS FOURS

\$4.50 Per Piece

(order by the dozen)

Almond Cake with Raspberry Filling covered in either Dark Chocolate & White Chocolate

## DOUBLE DIPPED STRAWBERRIES

\$5.50 Per Piece

(order by the dozen)

Fresh Strawberries Double Dipped in both Dark & White Chocolate

## CHOCOLATE TRUFFLES

\$6.50 Per Piece

(order by the dozen)

Dark Chocolate Truffles with Walnuts

## COMBINATION OF PETITS FOURS, DOUBLE DIPPED STRAWBERRIES & CHOCOLATE TRUFFLES

\$6.00 Per Piece

(order by the dozen)

## DECADENT DESSERTS

Mini Pastries, Tortes, Pies, Truffles, Assorted Mousse Duet Cups  
and Seasonal Fruits with Grand Marnier Cream

\$12.00 Per Person

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## CAKE CUTTING FEE

\$3.50 per person

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Prices do not reflect 20% Administrative Fee and 8.50% Tax.

# COCKTAIL AND WINE SERVICE

## HOSTED BAR PACKAGES

All Prices are Per Person

### **MMC House Package\***

Gordon's Vodka, Grants Scotch, Gordon's Gin, Early Times Bourbon,  
Zavano Tequila, Myer's Rum, and Christian Brothers Brandy

Wines by Benziger

Budweiser, Miller Genuine Draft, Coors Light and Kaliber Non Alcoholic Beer  
Assorted Sodas, Assorted LaCroix Mineral Waters, and Juices

**\$14.00 First Hour      \$8.00 Each Additional Hour**

### **Premium Package\***

Ketel One Vodka, Johnny Walker Red Scotch, Bombay Gin, Jack Daniel's Bourbon,  
Bacardi Light Rum, Jose Cuervo Gold Tequila, and Korbel Brandy

House Wines by Benziger

Selection of three Premium Beers and one Non Alcoholic Beer  
Assorted Sodas, Assorted LaCroix Mineral Waters and Juices

**\$16.00 First Hour      \$10.00 Each Additional Hour**

### **Platinum Package\***

Belvedere Vodka, Johnny Walker Black, Bombay Sapphire Gin, Maker's Mark Bourbon,  
Appleton V/X Rum, Herradura Silver Tequila, Hennessy VS Cognac, Jameson Irish Whiskey

MMC Wines by Benziger

Selection of three Premium Beers and one Non Alcoholic Beer  
Assorted Sodas, Assorted LaCroix Mineral Waters and Juices

**\$18.00 First Hour      \$12.00 Each Additional Hour**

### **Bloody Mary Station\***

With Olives, Celery Sticks, Bacon Bits, Jalapeno, Lemon, Lime, Tomato Juice, Hot Sauce and Vodka

**\$14.00 First Hour      \$8.00 Each Additional Hour**

**\*Bartender Fee: \$175.00 Per Bartender Up to 3 hours      \$75.00 Per Additional Hour**

### **Mimosa Bar**

JFJ Champagne with fresh Orange and Grapefruit Juice, Cranberry and Pineapple Juices

**\$14.00 First Hour      \$8.00 Each Additional Hour**

**\*\*Beverage Attendant: \$125.00 Up to two hours      \$75.00 each Additional Hour**

### **Beer, Wine, & Soft Drink Station\*\***

MMC Wines by Benziger

Budweiser, Coors Light, Miller Genuine Draft, and Kaliber Non-Alcoholic Beers  
Assorted Sodas, Assorted LaCroix Mineral Waters and Juices

**\$14.00 First Hour      \$8.00 Each Additional Hour**

**\*\*Beverage Attendant: \$125.00 Up to two hours      \$75.00 each Additional Hour**

### **Self-Serve Soft Drink & Mineral Water Station**

Assorted Sodas, Assorted LaCroix Mineral Waters and Juices

**\$8.00 First Hour      \$5.00 Each Additional Hour**

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Prices do not reflect 20% Administrative Fee and 8.50% Tax.

## Hosted Consumption Bar

All consumption bars require a minimum per person per hour. Ask Sales Manager for minimum.

### **MMC House Cocktail**

Gordon's Vodka, Grants Scotch, Gordon's Gin, Early Times Bourbon,  
Zavano Tequila, Myer's Rum, and Christian Brothers Brandy  
**\$8.00 Per Cocktail**

### **Premium Cocktails**

Ketel One Vodka, Johnny Walker Red Scotch, Bombay Gin, Jack Daniel's Bourbon,  
Bacardi Light Rum, José Cuervo Gold Tequila, and Korbel Brandy  
**\$9.00 Per Cocktail**

### **Platinum Cocktails**

Belvedere Vodka, Johnny Walker Black, Bombay Sapphire Gin, Maker's Mark Bourbon,  
Appleton V/X Rum, Herradura Silver Tequila, and Hennessy VS Cognac, Jameson Irish Whiskey  
**\$10.00 Per Cocktail**

### **Cordial Cocktails**

Amaretto Disaronno, Bailey's Irish Cream, Drambuie, Grand Marnier, Kahlua, Tuaca Liqueur  
**\$11.00 Per Cocktail**

### **House Wines by Benziger & JFJ Sparkling Wine**

**\$8.00 Per Glass**

### **Domestic Beer**

Budweiser, Miller Genuine Draft, Coors Light  
**\$5.50 Each**

### **Premium & Imported Beer**

Anchor Steam, Amstel Light, Sierra Nevada, Heineken, Fat Tire, Guinness Stout, Lagunitas IPA,  
Pacífico, Corona, Stella Artois & Kaliber Non-Alcoholic  
**\$6.50 Each**

### **Soft Drinks**

Coke, Diet Coke, Sprite, Calistoga Spring, Assorted LaCroix Mineral Waters and Juices  
**\$4.00 Each**

**\*Bartender Fee: \$175.00 Per Bartender Up to 3 hours  
\$75.00 Per Additional Hour**

## No Host / Cash Bar Service

All Cash Bar Beverage Prices include California Sales Tax

### **Premium Cocktails**

Ketel One Vodka, Johnny Walker Red Scotch, Bombay Gin, Jack Daniel's Bourbon,  
Bacardi Light Rum, José Cuervo Gold Tequila, and Korbel Brandy  
**\$9.50 - \$11.50 Each**

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Prices do not reflect 20% Administrative Fee and 8.50% Tax.

**MMC Wines by Benziger & JFJ Sparkling Wine**  
**\$9.00 Per Glass ~ \$40.00 Per Bottle**

**Premium & Imported Beer**

Anchor Steam, Sierra Nevada, Heineken, Amstel Light, and Kaliber Non-Alcoholic  
**\$7.00 Each**

**Soft Drinks**

Coke, Diet Coke, Sprite, LaCroix Sparkling Waters and Assorted Juices  
**\$4.50 Each**

**\*Cash Bar Bartender Fee: \$250.00 Per Bartender Up to 3 hours**  
**\$75.00 Per Additional Hour**

**Drinks Tickets and Upgraded Wines are available. Your sales manager will provide pricing.**

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## **Hosted A La Carte Beverages**

House wines by Benziger and JFJ Sparkling Wine  
\$38.00 Per Bottle

Sparkling Cider  
\$18.00 Per Bottle

Imagery Estate Chardonnay & Cabernet  
\$40.00 Per Bottle

Non-Alcoholic Fruit Punch, Ice Tea , Lemonade  
\$44.00 Per Gallon

***Wine Service With Dinner***

Newton Red Label Chardonnay & Cabernet  
\$44.00 Per Bottle

House Wines by Benziger  
Choose one white & one red wine  
Chardonnay or Sauvignon Blanc  
Cabernet or Merlot  
\$15.00 Per Person

Imagery Estate Chardonnay & Cabernet  
\$17.00 Per Person

Newton Red Label Chardonnay & Cabernet  
\$19.00 Per Person

Corkage Fee  
\$20.00 Per 750ml Bottle of Wine

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