



Catering Menu 2024



## WELCOME

Create an energizing backdrop for your meetings, conferences, and events in San Francisco at Hotel Nikko. Located near Union Square and the Financial District, our contemporary hotel offers dynamic spaces to meet, connect, and get inspired. Experience the elegance and Asian-inspired service at Hotel Nikko. Make an impact in San Francisco fashion.



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# REFRESHMENT SERVICES

## BEVERAGES

Chilled Orange, Cranberry & Grapefruit Juice	\$8.50/guest
Freshly Brewed Organic Regular and Decaffeinated Coffee, Traditional, Herbal and Japanese Teas	\$8.00/guest
Bottled Iced Teas	\$8.00/each
Flavored Mineral Waters	\$8.00/each
Assorted Soft Drinks	\$7.00/each
Still Bottled Water	\$9.00/each
VOSS Sparkling Water (375mL)	\$10.00/each
Red Bull Energy Drink, Sugar-Free Red Bull	\$8.00/each
Sparkling Sodas	\$8.00/each
Coconut Water	\$9.00/each
Fruit Infused Water (Choice of Lemon, Lime, or Orange)	\$9.00/each

## BAKERY & FRUIT

Petite Muffins, Danishes, Croissants & Specialty Breakfast Breads	\$8.00/guest
Assortment of Scones, Sweet Butter & Preserves	\$7.00/guest
Gourmet Bagels, Flavored and Plain Cream Cheese	\$9.00/guest
Individual Greek Style Yogurt (Add granola \$2.00)	\$8.00/each
Sliced Fresh Fruit and Berries	\$17.00/guest
Whole Fresh Fruit- Seasonal Selections	\$6.00/each
Home-Style Jumbo Cookies (Semi-Sweet Chocolate Chip, Oatmeal Raisin, Ginger)	\$7.50/guest
Classic Fudge Brownies and Blondies	\$7.00/each
Almond and Chocolate Biscotti	\$5.50/guest
Cake Pops	\$75.00/dozen
Lemon and Raspberry Bars	\$8.50/guest
Assorted French Macaroons	\$10.00/guest
Assorted Miniature Cupcakes	\$62.00/dozen

## GOODIES

Assortment of Miniature Chocolate Candy	\$9.00/guest
Assorted Granola Bars	\$7.00/each
Protein Bars	\$7.00/each
Nature's Bakery FIG Bars	\$9.00/each
Individual Bags of Trail Mix	\$7.00/each
Mixed Salted Nuts	\$20.00/pound
POP Chips	\$7.00/each
Kettle Chips	\$7.00/each
Flavored Popcorn	\$8.00/each
Mixed Dried Fruit	\$30.00/pound
Salted Pretzels	\$19.00/pound
Tri-Colored Tortilla Chips with Salsa and Guacamole	\$14.00/guest
Pita Chips and Hummus	\$12.00/guest
Veggie Sticks and Herb Dips	\$15.00/guest

## CHEF'S CHOICE SNACK BASKET

Get a mix of individually packaged snacks from our menu without having to order 10 of each! Leave it up to us and we will select an assortment of packaged snacks for your basket.

\$7.00 each item/ \$70.00 per basket



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BREAKFAST

# CONTINENTAL BREAKFAST BUFFET

## HEALTHY START

Whole Fresh Fruit- Seasonal Selections

Chia Seed Pudding with Coconut

Individual Greek Yogurt with Gluten Free Granola

Assortment of Low-Fat Petit Muffins

Chilled Orange Juice

Freshly Brewed Organic French Roast Coffee, Decaffeinated Coffee, and Traditional, Herbal, and Japanese Teas

\$58.00/guest

## CONTINENTAL BREAKFAST

Sliced Fresh Fruit and Berries

Assortment of Breakfast Breads, Muffins, and Croissants

Gourmet Bagels, Cream Cheese

Individual Greek Yogurt with Gluten Free Granola

Chilled Orange and Cranberry Juices

Freshly Brewed Organic French Roast Coffee, Decaffeinated Coffee, and Traditional, Herbal, and Japanese Teas

\$58.00/guest

## NIKKO BEGINNING

Seasonal Fresh Fruit and Berries

Assortment of Breakfast Breads, Muffins, and Croissants

Seasonal Vegetable Frittata

Chilled Orange and Cranberry Juices

Freshly Brewed Organic French Roast Coffee, Decaffeinated Coffee, and Traditional, Herbal, and Japanese Teas

\$61.00/guest



# BREAKFAST ENHANCEMENTS

## MINI CROISSANT SANDWICH

Farm Fresh Scrambled Egg  
Pepper Jack Cheese  
Choice of Maplewood Smoked Bacon or Black Forest Ham

\$16.00/each

## STEEL CUT OATMEAL

Brown Sugar, Golden Raisin,  
Apricot, Mixed Nuts, Maple Syrup

\$17.00/guest

## GLUTEN FREE QUICHE

Farm Fresh Scrambled Egg  
Choice of Lorraine (Gruyere and Bacon) or Spinach and Feta

\$18.00/guest

## BREAKFAST BURRITOS

Farm Fresh Scrambled Egg  
Fresh Salsa  
Choice of Applewood Smoked Bacon, Chicken Apple Sausage or Fresh Vegetables

\$21.00/each

## ADDITIONAL ENHANCEMENTS

Farm Fresh Hard Boiled Eggs  
5.50/each

Farm Fresh Scrambled Eggs (Egg White Available Upon Request)  
\$13.00/guest

Breakfast Meats (Applewood Smoked Bacon, Chicken Apple Sausage, or Turkey Bacon)  
\$15.00/guest

Seasonal Vegetable Frittata  
\$17.00/guest

Buttermilk Pancakes with Maple Syrup  
\$19.00/guest

Smoked Salmon with Assorted Bagels, Capers, Cream Cheese and Red Onions  
\$21.00/guest

# BREAKFAST STATION

## BUILD YOUR OWN PARFAIT STATION

Greek Yogurt, Assorted Yogurt  
Flavors, Crunchy Granola, Nuts,  
Seasonal Mixed Berries

\$15.00/guest

## BUILD YOUR OWN BREAKFAST TACO STATION

Farm Fresh Scrambled Eggs,  
Applewood Smoked Bacon,  
Seasonal Sautéed Vegetables,  
Tortillas, Salsa, Shredded  
Cheddar Cheese, Cilantro

\$31.00/guest

\*\* Attendant Labor Fee - \$250.00 per hour\*\*

## OMELETTE STATION

Ham, Bacon, Chopped Tomatoes,  
Bell Peppers, Onions, Scallions,  
Jalapenos, Mushrooms, Cheddar,  
Swiss, and Goat Cheese

\$28.00/guest

|| 150 Order Maximum ||  
\*\*Chef Labor Fee - \$250.00 per hour\*\*

## PANCAKE STATION

Whipped Cream, Mixed Berry  
Compote, Brown Sugar, Maple  
Syrup

\$24.00/guest

add seasonal berries +\$4  
add chocolate chips +\$3

|| 150 Order Maximum ||  
\*\*Chef Labor Fee - \$250.00 per hour\*\*

## OATMEAL BAR

Steel Cut Oatmeal, Chia Seeds, Mixed Berries, Sliced  
Bananas, Sliced Almonds, Chopped Walnuts, Golden  
Raisins, Dried Cranberries, Apricots

Brown Sugar, Honey, Cinnamon and Maple Syrup

2%, Skim, Almond, and Soy Milk

\$24.00/guest



# BUILD YOUR OWN BREAKFAST BUFFET

Each buffet includes the following: Assortment of Breakfast Breads, Muffins, Croissants with Sweet Butter and Preserves, Chilled Orange and Cranberry Juices, Freshly Brewed Organic French Roast Regular and Decaffeinated Coffee, & Traditional, Herbal, and Japanese Teas

CHOOSE 3 OR 4 ITEMS

Sliced Fresh Fruit and Berries

Turkey Bacon

Silver Dollar Pancakes, Maple Syrup

Farm Fresh Scrambled Eggs, Shredded Cheese, Herbs

Chicken Apple Sausage

Classic Eggs Benedict

Scrambled Egg Whites, Feta Cheese, Spinach

Oven Roasted Yukon Gold Potatoes

Seasonal Vegetable Frittata

Applewood Smoked Bacon

Herbed Marbled Potatoes

Egg White Frittata

\$69.00/guest for (3) items  
\$74.00/guest for (4) items

# HOT BREAKFAST BUFFET

## SAUSALITO

Sliced Fresh Fruit and Berries

Assortment of Breakfast Breads Muffins, & Croissants

Farm Fresh Scrambled Eggs (Shredded Cheese and Herbs)

Applewood Smoked Bacon

Challah French Toast with Berry Compote

Herbed Marble Potatoes

Chilled Orange and Cranberry Juices

Freshly Brewed Organic French Roast Regular and

Decaffeinated Coffee, Traditional, Herbal and Japanese Teas

\$68.00/guest

## MARIN

Sliced Fresh Fruit and Berries

Assortment of Breakfast Breads Muffins, & Croissants

Steel Cut Oatmeal (Brown Sugar, Golden Raisin, Apricot, Mixed Nuts),

Egg Frittata (Feta Cheese, Spinach)

Chicken Apple Sausage

Oven Roasted Yukon Gold Potatoes

Chilled Orange and Cranberry Juices

Freshly Brewed Organic French Roast Regular and

Decaffeinated Coffee, Traditional, Herbal and Japanese Teas

\$75.00/guest

# PLATED BREAKFAST

Each entrée price includes the following: Sliced Fresh Fruits and Berries, Specialty Breakfast Breads, Muffins, Croissants, Sweet Butter and Preserves, Oven Roasted Yukon Gold Potatoes, Chilled Orange and Cranberry Juices. Freshly Brewed Organic French Roast Regular and Decaffeinated Coffee and Traditional, Herbal, and Japanese Teas

SELECT ONE ENTRÉE

## WILD MUSHROOM FRITTATA

Oven Roasted Tomatoes and Spinach

\$56.00/guest

## FREE RANGE FRESH

**SCRAMBLED EGGS**  
Cheddar Cheese, Chives, and choice of  
Applewood Smoked Bacon or Chicken  
Apple Sausage

\$61.00/guest

## CLASSIC EGGS BENEDICT

Poached Egg, Canadian Ham,  
Toasted English Muffin, Hollandaise

\$65.00/guest

## SMOKED SALMON EGGS BENEDICT

Poached Egg, Smoked Salmon, Toasted  
English Muffin, Paprika, Hollandaise

\$71.00/guest

## EGGS FLORENTINE

Poached Egg, Baby Spinach, Toasted English Muffin,  
Hollandaise

\$65.00/guest





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BREAKS

# AFTERNOON BREAK SERVICE PACKAGE

## OPERA HOUSE

French Macaroons  
Assorted Petit Fours  
Mini Tea Sandwiches (2 per guest)  
Smoked Salmon with Chive, Cream Cheese, Tomato, & Cucumber  
Assorted Soft Drinks  
Mineral Waters  
Freshly Brewed Organic Regular and Decaffeinated Coffee, Traditional, Herbal and Japanese Teas

\$57.00/guest

## THE MARIN

Make Your Own Trail Mix  
Mixed Nuts, Dried Berry, Gluten Free Granola, M&M's  
Fresh Whole Fruit  
Assorted Individual Yogurts  
Individual Bottled Iced Tea and Lemonade  
Freshly Brewed Organic Regular and Decaffeinated Coffee, Traditional, Herbal, and Japanese Teas

\$38.00/guest

## THE EMBARCADERO

Assorted Donut Holes and Beignets  
Mini Scones  
Chocolate Almond Biscotti  
Fresh Seasonal Whole Fruit  
Freshly Brewed Organic Regular and Decaffeinated Coffee, Traditional, Herbal, and Japanese Teas

\$43.00/guest

## ORACLE PARK

Mini Corn Dogs, Ballpark Mustard  
French Fries with Garlic Dipping Sauce  
Nachos and Cheese, Jalapenos  
Sparkling Sodas  
Freshly Brewed Organic Regular and Decaffeinated Coffee, Traditional, Herbal, and Japanese Teas

\$45.00/guest

# AFTERNOON BREAK SERVICE PACKAGE

## THE HUMMUS BAR

Pita Chips and Bread  
Kalamata and Picholine Olives  
Assortment of Fresh Vegetables  
Hummus: Classic, Roasted Red Bell Pepper, Roasted Garlic, and Edamame

\$41.00/guest

## FARMERS MARKET

Artisanal Cheeses, Gourmet Crackers, Olives  
Dried Fruits and Nuts  
Fresh Whole Fruit with Seasonal Berries  
Seasonal Vegetable Crudité, Herbed Boursin Cheese Dip, Roasted Piquillo Pepper Dip

\$50.00/guest

## TAKE IT “TO GO”

Individual Packages of Cookies  
Assorted Chocolates  
Individual Bags of Chips  
Small Bottles of Red Wine (287mL)  
Assorted Soft Drinks and Mineral Waters

\$58.00/guest

## JUST A “BITE”

Bite-Sized Cookies & Brownies  
Pretzel Sticks  
Assorted Chex Mix  
Doughnut Holes

\$42.00/guest

## CHIPS AND SALSA BAR

Tortilla Chips  
Spicy Charred Salsa, Pico de Gallo, Salsa Verde, Guacamole, Cheese Dip  
Mexican Wedding Cookies

\$42.00/guest

# “TAKE A BREAK... FROM THE ORDINARY”

## NIKKO CANDY CART

Assortment of Milk and Dark  
Chocolates  
Selection of Sour Candies  
Gourmet Jelly Beans

\$26.00/guest

## FROZEN YOGURT STATION

All-Natural Soft Serve Chocolate and Vanilla  
Selection of Toppings: Chopped Walnuts,  
Gourmet Chocolate Chips, Seasonal Berries,  
Sprinkles, M&Ms

\$38.00/guest

## CREPE STATION

\*\*Attendant Labor Fee- \$250.00 per hour\*\*

Beurre/Sucre  
Confiture  
Fromage/Jambon

\$53.00/guest





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LUNCH

# LUNCHEON BUFFETS

## POLK STREET BUFFET

### Baby Kale Salad

Cherry Tomatoes, Pickled Onions, Humboldt Fog Goat Cheese, Sunflower Seeds, Meyer Lemon Vinaigrette

### Red Bliss Potato Salad

Fennel, Celery, Bell Pepper, Pickled Onion, Caper, Tarragon Dressing

### Sandwich Board

Sliced Turkey Breast, Calabrese Salami, Honey Ham, Roast Beef, Tuna Salad, Egg Salad, Smoked Cheddar, Swiss, Provolone, Tomato, Lettuce, Pickle, Black Olive

Grilled Seasonal Vegetables, Mushrooms and Peppers, Sun-Dried Tomatoes

Dutch Crunch, French Bread Rolls, Assorted Sliced Breads (Gluten Free Bread- Available Upon Request)

Seasonal Whole Fruit

Individual Bags of Kettle Potato Chips

Home-Style Cookies and Fudge Brownies

Freshly Brewed Organic Regular & Decaffeinated Coffee, Traditional, Herbal, & Japanese Teas

\$79.00/guest

## COLUMBUS STREET BUFFET

### Antipasto Platter

Cured Coppa, Calabrese Salami, Prosciutto, Citrus Marinated Olive, House Roasted Bell Pepper, Ciliegine Herbed Fresh Mozzarella, Smoked Holland Gouda

### Caprese Salad

Mozzarella Cheese, Roasted Baby Grape Tomatoes, Basil, Arugula, Pesto Dressing

### Panzanella Salad

Cherry Tomatoes, Toasted Levain, Wild Arugula, Pecorino Toscano

### Classic Caesar Salad

Romaine Heart, Garlic Crouton, Shaved Parmesan, Nikko Signature Dressing

### Wild Mushroom Tortellini

Broccoli Rabe, Red Onion, White Truffle Oil, Parmesan Cream

Roasted Chicken Cacciatore

Herbed Focaccia & Rustic Italian Bread

Assorted Miniature Cheesecakes and Tiramisu

Freshly Brewed Organic Regular & Decaffeinated Coffee, Traditional, Herbal, & Japanese Teas

\$83.00/guest

# LUNCHEON BUFFETS

## GRANT STREET BUFFET

Roasted Edamame and Quinoa Salad

Baby Carrots, Cucumber, Wild Arugula, Goat Cheese, Mandarin Orange Dressing

Asian Salad

Spinach, Bean Sprouts, Cucumber, Napa Cabbage, Crispy Wontons, Hoisin Vinaigrette

Black Pepper Beets

Chinese Long Bean, Red Onion, Scallions

Orange Szechuan Chicken

Ginger, Orange, Chiles, Cilantro, Brown Rice

Vegetable Fried Rice

Sautéed Seasonal Vegetables

Seasonal Fresh Fruit Salad and Miniature Fresh Fruit Tarts

Freshly Brewed Organic Regular & Decaffeinated Coffee, Traditional, Herbal, & Japanese Teas

\$83.00/guest

Suggested Enhancement for Grant Street Buffet:

Dim Sum Steamer Basket (3 Pieces Per Person) with Soy Sauce, Chinese Mustard, Sweet and Sour Sauce, & Chili Oil- Additional \$21.00/guest

## HYDE STREET BUFFET

Little Gem Lettuce

Roasted Beets, Cherry Tomatoes, Gorgonzola, Castelvetrano Olive, Lemon Vinaigrette

Roasted Sweet Potato Salad

Roasted Onions, Fennel, Lime, Nigella Seeds, Yogurt Dressing

Edamame Encrusted Salmon

Coconut Forbidden Rice, Red Radish, Purple Cauliflower, Ginger Beurre Blanc, Preserved Lemon Relish

Grilled Chicken Breast

Leek, Fennel, Oven Roasted Toy Box Tomatoes

Creamy Polenta

Roasted Seasonal Vegetables, Grana Padano

Roasted Rainbow Carrots & Braised Kale

Rustic Italian Bread

Assortment of Miniature Fresh Fruit Tarts and Petit Fours

Freshly Brewed Organic Regular & Decaffeinated Coffee, Traditional, Herbal, & Japanese Teas

\$86.00/guest

# LUNCHEON BUFFETS

## FILLMORE STREET BUFFET

### Greek Salad

Roma Tomatoes, Red Onions, Kalamata Olives, Cucumbers, Feta Cheese, Mint, Basil, Lemon Oregano Dressing

### Avocado Quinoa Salad

Picholine Olives, Pickled Onions, Fennel, Toasted Pine Nuts, Golden Beets

### Falafel

Pita Bread, Cucumber, Red Onion, Tzatziki

### Oven Roasted Salmon

Toasted Pearl Couscous, Fried Chickpea, Tomato Olive Relish, Lemon-Mint, Tzatziki

### Mediterranean Penne Pasta

Crispy Artichoke, Capers, Feta, Arrabiata Sauce

Sun Dried Tomato Hummus, Olive Tapenade, Sliced Baguette and Grilled Pita Bread, Spicy Lavash

Miniature Fruit Tartlets and Cheesecakes

Freshly Brewed Organic Regular & Decaffeinated Coffee, Traditional, Herbal, & Japanese Teas

\$86.00/guest

## MISSION STREET BUFFET

### South of the Border Corn and Black Bean Salad

Roasted Red Pepper, Grilled Onion, Poblano Aioli, Radishes, Cilantro, Queso Fresco

### Tortilla Chips

Roasted Tomato Salsa, Guacamole

### Chili Marinated Iron Skirt Steak

Charred Onion, Bell Pepper, Chimichurri

### Jalisco Style Chicken

Grilled Onion, Cilantro, Fresh Crema, Lime, Shredded Cheese, Lettuce, Tomato, Olive, Jalapenos, Salsa Verde, Warm Flour Tortillas

### Braised Pinto Beans

Garlic, Chiles, Lime

### Mini Quesadillas

### Seasonal Grilled Vegetables

### Spanish Rice

### Churros with Cinnamon Powder & Mexican Wedding Cookies

Freshly Brewed Organic Regular & Decaffeinated Coffee, Traditional, Herbal, & Japanese Teas

\$89.00/guest

# SOUPS

## FISHERMAN'S WHARF CLAM CHOWDER

Manila Clam, Leeks, Fennel, Cream

\$24.00/guest

## SMOKED CORN TOMATO BISQUE

Fresh Lemon, Capers, Shiitake Mushroom,  
Pickled Cauliflower

\$21.00/guest

## WILD MUSHROOM SOUP

Local Forest Mushroom, Truffle Cream

\$23.00/guest

## VEGAN CAULIFLOWER VELOUTE

Cauliflower, Shallot, Vegetable Broth

\$19.00/guest

## CHILI SPICED CHICKEN SOUP

Red Fresno Chiles, Cilantro, Avocado Relish

\$21.00/guest

## MOROCCAN SPICED VEGETABLE SOUP

Tomato, Lentil, Chickpea, Onion, Rice

\$21.00/guest

## VEGETARIAN TORTILLA SOUP

Cannellini Beans, Black Beans, Kidney Beans,  
Corn, Chipotle Pepper, Crème Fraiche,  
Crumbled Corn Tortilla

\$18.00/guest

## ROASTED APPLE & BUTTERNUT SQUASH

Cardamom Cream

\$19.00/guest

## LOBSTER BISQUE

Roma Tomato, Caramelized Onion,  
Tarragon, Crème Fraiche

\$28.00/guest

# PLATED COLD LUNCHEONS

Entrée Price Includes Nikko Bread Rolls, Sweet Butter, Dessert, Freshly Brewed Organic Regular and Decaffeinated Coffee and Traditional, Herbal, & Japanese Teas

## SEARED PACIFIC AHI TUNA

Little Gem Lettuce, Haricot Vert, Fingerling Potato, Olive Tapenade, Poached Egg, Caper, Sherry Vinaigrette

\$68.00/guest

## ROASTED CHICKEN COBB SALAD

Petit Iceberg Wedge, Soft Boiled Egg, Avocado Mousse, House Cured Bacon, Cherry Tomato, Pt. Reyes Blue Cheese, Poppy Seed Vinaigrette

\$67.00/guest

## GRILLED PRAWN SALAD

Petit Gems, Garlic Crostini, Aged Parmesan, Tear Drop Tomato, Yuzu Dressing

\$71.00/guest

## GRILLED THAI STEAK SALAD

Baby Mixed Greens, Bean Sprouts, Roasted Tomatoes, Pickled Cucumbers and Carrots, Herbs, Spicy Red Curry Vinaigrette

\$72.00/guest

## GRILLED PACIFIC SALMON

Grilled Asparagus, Roasted Baby Carrot, Frisee, Shaved Baby Vegetables, Roasted Herb Shallot Dressing

\$72.00/guest

## DESSERTS

Choose One

### CHOCOLATE S'MORE TART

Dark Chocolate Mousse, Graham Cracker, Toasted Marshmallow

### COCONUT PASSION FRUIT AURORA

Pineapple in Rum, Mango, Passion Fruit, Strawberry Jelly

### TIRAMISU

Mascarpone Mousse, Espresso Sponge Cake

### PISTACHIO RASPBERRY TRANCHE

Pistachio Almond Cake, Raspberry Jelly, Vanilla Cream, White Chocolate Pearls, Pistachio



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ALL DAY MEETING PACKAGES

# MEETING PACKAGES

Express Meeting Day 1 | \$123.00/guest

## ARRIVAL

Specialty Breakfast Breads, Danishes, Muffins, Croissants, Sweet Butter and Preserves

Seasonal Whole Fruit

Chilled Orange & Cranberry Juices

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

## MID MORNING BREAK

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

## AFTERNOON BREAK

Raspberry Bars & Pecan Bars

Lemonade

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

## POLK STREET BUFFET

### Baby Kale Salad

Cherry Tomatoes, Pickled Onions, Humboldt Fog Goat Cheese, Sunflower Seeds, Meyer Lemon Vinaigrette

### Red Bliss Potato Salad

Fennel, Celery, Bell Pepper, Pickled Onion, Caper, Tarragon Dressing

### Sandwich Board

Sliced Turkey Breast, Calabrese Salami, Honey Ham, Roast Beef, Tuna Salad, Egg Salad, Smoked Cheddar, Swiss, Provolone, Tomato, Lettuce, Pickle, Black Olive

Grilled Seasonal Vegetables, Mushrooms and Peppers, Sun-Dried Tomatoes

Dutch Crunch, French Bread Rolls, Assorted Sliced Breads (Gluten Free Bread- Available Upon Request)

Seasonal Whole Fruit

Individual Bags of Kettle Potato Chips

Home-Style Cookies and Fudge Brownies

Freshly Brewed Organic Regular & Decaffeinated Coffee, Traditional, Herbal, & Japanese Teas

# MEETING PACKAGES

Express Meeting Day 2 | \$130.00/guest

## ARRIVAL

Specialty Breakfast Breads, Danishes, Muffins, Croissants, Sweet Butter and Preserves

Seasonal Whole Fruit

Chilled Orange & Cranberry Juices

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

## MID MORNING BREAK

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

## AFTERNOON BREAK

Assortment of Biscotti

Local Artisan Cheese Board, Olives, Peppers, Sliced Baguette, and Crackers

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

## COLUMBUS STREET BUFFET

### Antipasto Platter

Cured Coppa, Calabrese Salami, Prosciutto, Citrus Marinated Olive, House Roasted Bell Pepper, Ciliegine Herbed Fresh Mozzarella, Smoked Holland Gouda

### Caprese Salad

Mozzarella Cheese, Roasted Baby Grape Tomatoes, Basil, Arugula, Pesto Dressing

### Classic Caesar Salad

Romaine Heart, Garlic Crouton, Shaved Parmesan, Nikko Signature Dressing

### Wild Mushroom Tortellini

Broccoli Rabe, Red Onion, White Truffle Oil, Parmesan Cream

### Roasted Chicken

### Herbed Focaccia & Rustic Italian Bread

### Assorted Miniature Cheesecakes and Tiramisu

Freshly Brewed Organic Regular & Decaffeinated Coffee, Traditional, Herbal, & Japanese Teas

# MEETING PACKAGES

Express Meeting Day 3 | \$130.00/guest

## ARRIVAL

Specialty Breakfast Breads, Danishes, Muffins, Croissants, Sweet Butter and Preserves

Seasonal Whole Fruit

Chilled Orange & Cranberry Juices

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

## MID MORNING BREAK

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

## AFTERNOON BREAK

Brownies and Blondies

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

## MISSION STREET BUFFET

South of the Border Corn and Black Bean Salad  
Roasted Red Pepper, Grilled Onion, Poblano Aioli, Radishes, Cilantro, Queso Fresco

Tortilla Chips  
Roasted Tomato Salsa, Guacamole

Chili Marinated Flatiron Skirt Steak  
Charred Onion, Bell Pepper, Chimichurri

Jalisco Style Chicken  
Grilled Onion, Cilantro, Fresh Crema, Lime, Shredded Cheese, Lettuce, Tomato, Olive, Jalapenos, Salsa Verde, Warm Flour Tortillas

Braised Pinto Beans  
Garlic, Chiles, Lime

Mini Quesadillas  
Monterey Jack Cheese

Seasonal Grilled Vegetables

Spanish Rice

Churros with Cinnamon Powder & Mexican Wedding Cookies

Freshly Brewed Organic Regular & Decaffeinated Coffee, Traditional, Herbal, & Japanese Teas



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PLATED LUNCH AND DINNER

# PLATED LUNCH & DINNER - SALAD

Entrée Price Includes Nikko Bread Rolls, Sweet Butter, Salad, Dessert, Freshly Brewed Organic Regular and Decaffeinated Coffee and Traditional, Herbal, & Japanese Teas

## LOCAL HEIRLOOM TOMATO SALAD

Toy Box Tomatoes, Burrata, Wild Greens, Aged Balsamic, Petit Basil

## ROASTED RED & GOLD BEET SALAD

Spinach Puree, Wild Chicory, Toasted Filberts, Red and Yellow Beets, Citrus Dressing

## CHEF'S SALAD

Lemongrass Shrimp, Romaine Lettuce, Kumato Tomato, Fennel Confit, Orange Segments, Chef's Vinaigrette

## BABY ARUGULA SALAD

Red Radishes, Golden Raisins, Toy Box Tomatoes, Toasted Sliced Almonds, Honey Lemon Vinaigrette

## WINTER VEGETABLE SALAD

Fennel, Celery, Rainbow Carrots, Maitake Mushrooms, Butter Lettuce, Yellow Wax Beans, Smoked Paprika Vinaigrette

## WILD MIXED GREENS SALAD

Mixed Chicory Lettuce, Avocado, Toy Box Tomatoes, Julienne Jicama, Sherry Vinaigrette

## WINTER BEAN CHICKEN SALAD

Braised Cannellini Beans, Red Radishes, Castelvetrano Olives, Dried Apricot, Tarragon-Parsley Pesto

## SESAME TUNA SALAD

Avocado Mousse, Compressed Cucumber, Shaved Radishes, Crispy Wonton, Pickled Red Fresno Chiles

## CEASAR ROMAINE SPEARS

Heart of Romaine, Garlic Croutons, Shaved Parmesan, Pickled Red Onion, White Anchovy, Nikko Signature Caesar Dressing

# PLATED LUNCH & DINNER - POULTRY

Entrée Price Includes Nikko Bread Rolls, Sweet Butter, Salad, Dessert, Freshly Brewed Organic Regular and Decaffeinated Coffee and Traditional, Herbal, & Japanese Teas

## PAN SEARED CHICKEN BREAST

Sweet Potato Gratin, Roasted Rainbow  
Baby Carrots, Button Squash, Grilled  
Spring Onions, Madeira Jus

Lunch- \$68.00/guest  
Dinner- \$83.00/guest

## FIVE SPICE CHICKEN

Purple Potato Puree, Seasonal  
Vegetable Ragout, Roasted Chicory,  
Pearl Onions, Natural Chicken Jus,  
Infused Truffle Oil

Lunch- \$68.00/guest  
Dinner- \$83.00/guest

## ROASTED HERBED PETALUMA CHICKEN

Red Pepper Coulis, Lacinato Kale, Baby  
Carrots, Farro, Madeira Reduction

Lunch- \$76.00/guest  
Dinner- \$89.00/guest

## GRILLED BOLINAS FARM'S QUAIL

Sweet Potato Puree, Brussels Sprouts,  
Tokyo Turnips, Stout Beer Glaze

Lunch- \$77.00/guest  
Dinner- \$93.00/guest



# PLATED LUNCH & DINNER - SEA

Entrée Price Includes Nikko Bread Rolls, Sweet Butter, Salad, Dessert, Freshly Brewed Organic Regular and Decaffeinated Coffee and Traditional, Herbal, & Japanese Teas

## EDAMAME ENCRUSTED SALMON

Coconut Forbidden Rice, Red Radish,  
Purple Cauliflower, Ginger Beurre Blanc

Lunch- \$74.00/guest  
Dinner- \$88.00/guest

## FURIKAKE SPICED AHI TUNA

Shiitake Soy Rice Cake, Shishito  
Peppers, Dashi Poached Daikon,  
Wasabi Beurre Blanc

Lunch- \$84.00/guest  
Dinner- \$98.00/guest

## HERB MARINATED SEABASS

Crispy Polenta, Bloomsdale Spinach,  
Pancetta Chip, Shaved Fennel, Pernod  
Butter Sauce

Lunch- \$81.00/guest  
Dinner- \$98.00/guest

## GRILLED ATLANTIC SALMON

Edamame Corn Succotash, Red  
Pepper Emulsion, Yellow Corn  
Pudding, Citrus Butter Sauce

Lunch- \$72.00/guest  
Dinner- \$86.00/guest

## SEARED HALIBUT

Seasonal Root Vegetable, Edamame  
Hummus, Garlic Thyme Beurre Blanc

Lunch- \$79.00/guest  
Dinner- \$92.00/guest

## BAKED MISOYAKI BLACK COD

English Pea, Shaved Radish, Micro  
Wasabi, Ginger Truffle Dashi

Lunch- \$86.00/guest  
Dinner- \$99.00/guest

# PLATED LUNCH & DINNER - LAND

Entrée Price Includes Nikko Bread Rolls, Sweet Butter, Salad, Dessert, Freshly Brewed Organic Regular and Decaffeinated Coffee and Traditional, Herbal, & Japanese Teas

## GRILLED KUROBUTA PORK LOIN

Braised Cabbage, Crispy Kennebec  
Potato, Fuji Apple Chutney, Apple  
Cider Gastrique

Lunch- \$83.00/guest  
Dinner- \$98.00/guest

## SEARED FILLET OF BEEF

Wild Mushrooms, Garlic Potato  
Puree, Roasted Vegetables, Tiny  
Carrots, Bordelaise

Lunch- \$98.00/guest  
Dinner- \$112.00/guest

## BRAISED SHORT RIB OF BEEF

Shallot Confit, Borlotti Beans,  
Tiny Vegetables, Crispy  
Shallots, Rosemary Jus

Lunch- \$89.00/guest  
Dinner- \$105.00/guest

## RIB-EYE PAVE

Pomme Puree, Swiss Chard,  
English Radishes, Seared  
Brussels Sprouts, Peppercorn  
Sauce

Lunch- \$90.00/guest  
Dinner- \$110.00/guest

## COFFEE RUBBED FLAT IRON STEAK

Potato Confit, Seared Shishito  
Pepper, Swiss Chard, Brown Butter  
Cauliflower Puree, Red Wine Sauce

Lunch- \$86.00/guest  
Dinner- \$101.00/guest

## SWEET SOY MARINATED NEW YORK STEAK

Watercress Sauce, Rainbow  
Baby Carrots, Sushi Brown Rice

Lunch- \$88.00/guest  
Dinner- \$103.00/guest

## RACK OF SONOMA LAMB

Smoked Tomato Couscous,  
Roasted Grapes, Mint, Natural Jus

Lunch- \$92.00/guest  
Dinner- \$109.00/guest

# PLATED LUNCH & DINNER - DUETS

Entrée Price Includes Nikko Bread Rolls, Sweet Butter, Salad, Dessert, Freshly Brewed Organic Regular and Decaffeinated Coffee and Traditional, Herbal, & Japanese Teas

## GRILLED CHICKEN & JUMBO SCALLOPS

Parsnips Puree, Toy Box Tomato Confit, Tiny Vegetables, Lemon Beurre Blanc

Lunch- \$94.00/guest  
Dinner- \$117.00/guest

## SEARD FILET MIGNON (3oz.) & GRILLED JUMBO PRAWNS (3 pcs.)

Maitake Mushrooms, Mashed Potatoes, Haricot Vert, Calamansi, Garlic Sauce

Lunch- \$99.00/guest  
Dinner- \$128.00/guest

## GRILLED BEEF ONGLET & CILANTRO-CHIVE ENCRUSTED SALMON

Potato Confit, Tiny Vegetables, Coconut Forbidden Rice, Port Wine Reduction, Yuzu Beurre Blanc

Lunch- \$95.00/guest  
Dinner- \$117.00/guest

## BEEF MEDALLIONS & LOBSTER TAIL

Goat Cheese and Chive Whipped Potatoes, Baby Heirloom Carrots, Mustard Greens, Cognac Demi-Glace, Vanilla Beurre Blanc

Lunch- \$112.00/guest  
Dinner- \$136.00/guest

# PLATED LUNCH & DINNER - VEGETARIAN & VEGAN

Entrée Price Includes Nikko Bread Rolls, Sweet Butter, Salad, Dessert, Freshly Brewed Organic Regular and Decaffeinated Coffee and Traditional, Herbal, & Japanese Teas

## VEGETARIAN

### RATATOUILLE EN CROUTE

Stuffed Ratatouille, Basil Pesto

### OVEN ROASTED PORTOBELLO MUSHROOMS

Baby Spinach, Feta Cheese

### VEGETABLE WELLINGTON

Roasted Carrots, Mushrooms,  
Zucchini, Pepper, Ricotta  
Cheese, Red Pepper Coulis

### STUFFED TOMATOES & POLENTA CAKE

Quinoa, Currants, Mint, Cilantro  
Relish, Aged Balsamic

## VEGAN

### YUKON GOLD POTATO GNOCCHI

Roasted Pumpkin, Maitakes, Vegan  
Parmesan

### ROASTED EGGPLANT ROLLOTINI

Roasted Eggplant Stuffed with Spinach,  
Green Onion, Garlic, Italian Seasoning,  
Basil Chimichurri

# PLATED LUNCH & DINNER - DESSERTS

## RASPBERRY CHEESECAKE

Graham Cracker Crust, Raspberry Cheesecake,  
White Chocolate, Fresh Raspberries

## COCONUT PASSION FRUIT AURORA

White Cake, Coconut Cream, Diced Pineapple,  
Mango Passion Fruit, Strawberry Jelly, Chocolate  
Pearls, Chocolate Chards

## PISTACHIO RASPBERRY TRANCHE

Pistachio Almond Cake, Raspberry Jelly, Vanilla  
Cream, White Chocolate Pearls, Raspberry,  
Chocolate Pistachio

## MANGO PASSION FRUIT BAR

Mango Passion Fruit Cream, Dark  
and White Chocolate Pearls,  
Chocolate Pearls

## CHOCOLATE HAZELNUT GIANDUJA

Chocolate Cake, Chocolate Hazelnut  
Mousse, Vanilla Crème Brûlée Center,  
Roasted Hazelnut, Chocolate Glaze

## GHIRADELLI DARK CHOCOLATE POT DE CREME

Chantilly, Chocolate Shavings

## CHOCOLATE RASPBERRY DOME

Hazelnut Praline Encased in a  
Marbleized, Pyramid-Shaped Chocolate  
Shell

## CHOCOLATE S'MORES TART

Dark Chocolate, Graham Cracker,  
Toasted Marshmallow

## CHOCOLATE MACAROON TART

Dark Chocolate Mousse, Almond Macaroon,  
Chocolate Ganache

## LEMON ECLIPSE

Lemon and Raspberries Cream,  
Pistachio Bits

## CHOCOLATE MOUSSE

Hazelnut Praline Encased in a  
Marbleized, Pyramid-Shaped  
Chocolate Shell

## PROFITEROLE

White Cake, Dark Chocolate  
Mousse, Vanilla Cream Puff

## DESSERT DUO

Chocolate Covered  
Strawberries (2) & Truffles

## DESSERT TRIO

Chef's Select of 3 | Add \$5.50

# SOUPS

## FISHERMAN'S WHARF CLAM CHOWDER

Manila Clam, Boudin Sourdough  
Bread Bowl

\$22.00/guest

## SMOKED CORN TOMATO BISQUE

Fresh Lemon, Capers, Shiitake Mushroom,  
Pickled Cauliflower

\$20.00/guest

## WILD MUSHROOM SOUP

Local Forest Mushroom, Truffle Cream

\$23.00/guest

## VEGAN CAULIFLOWER VELOUTE

Cauliflower, Shallot, Vegetable Broth

\$19.00/guest

## CHILLI SPICED CHICKEN SOUP

Stoplight Bell Pepper, Avocado Relish

\$21.00/guest

## MORROCAN SPICED VEGETABLE SOUP

Tomato, Lentil, Chickpea, Onion, Rice

\$19.00/guest

## VEGETARIAN TORTILLA SOUP

Connelly Beans, Kidney Beans, Corn,  
Chipotle Pepper, Crème Fraiche, Crumbled  
Corn Tortilla

\$18.00/guest

## ROASTED APPLE & BUTTERNUT SQUASH

Cardamom Cream

\$19.00/guest

## LOBSTER BISQUE

Roma Tomato, Caramelized Onion,  
Tarragon, Crème Fraiche

\$27.00/guest

# APPETIZERS

## PERUVIAN STYLE CEVICHE

Leche de Tigre, Crispy Choclo, Aji  
Amarillo Potato, Micro Cilantro

\$23.00/guest

## SEARED ROYAL HAWAIIAN SCALLOP

Okinawa Sweet Potato Puree, Truffle  
Sake Butter, Licorice

\$24.00/guest

## DUCK LIVER TERRINE

Butter Toasted Brioche, Fig Jam

\$21.00/guest

## LIBERTY DUCK CONFIT

Compressed Apple, Frisee, Wild  
Arugula, Green Onion Dressing,  
Apple Cider Vinaigrette

\$24.00/guest

## DRAGON ROLL

Spicy Tuna, Salmon, Avocado,  
Cucumber Lime, Cilantro, Jalapeno,  
Ponzu Sauce

\$21.00/guest

## CALIFORNIA HALIBUT

Lemongrass Potato Puree, Red  
Pepper and Green Onion Slaw, Makrut  
Lime Curry Sauce

\$27.00/guest





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DINNER BUFFET

# DINNER BUFFETS

## SOUTHERN BUFFET

### Mustard Greens Salad

Pumpkin Seeds, Shredded Manchego Cheese, Orange Segments

### Marble Potato Salad

Bacon, Celery, Avocado, Blue Cheese

### Crispy Popcorn Chicken

Ranch Dressing, Honey Mustard

### Pork Loin

Smoked Pork Loin with Five Spices, Star Anise, Lemongrass Demi

### Truffle Mac and Cheese

Grated Parmesan, Truffle Butter, Light Cream

### Shrimp and Grits

Sautéed Shrimps, Cheddar Cheese

### Collard Greens

Caramelized Onion

### Creamed Corn

Cream Cheese, Farm Fresh Corn, Oregano

### Homemade Cornbread

### Pecan Tarts & French Apple Tarts

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

\$132.00/guest

# DINNER BUFFETS

## FARMER'S MARKET BUFFET

### Smoked Chicken Salad

Kabocha Pumpkin, Pomegranate Vinaigrette

### Apple Quinoa Salad

Roasted Bell Peppers, Baby Spinach, Cucumber Bits, Crumbled Toasted Pecans, Mint and Cilantro Vinaigrette

### Baby Kale Salad

Wild Baby Kale, Shaved Maui Onions, Gorgonzola, Lavender-Orange Dressing

### Seared Alaskan Salmon

Saffron Rice Pilaf, Carrots, Blue Lake Beans, Makrut Lime Butter Sauce

### Mushroom Chicken Roulade

Oven Roasted Tomatoes, Blue Lake Beans, Star Anise Sauce

### Garlic Roasted Marble Potatoes

### Grilled Seasonal Vegetables

### Italian Rustic Bread and Olive Rolls

### Banana Bread Pudding

Freshly Brewed Organic Coffee,  
Decaffeinated Coffee & Traditional, Herbal,  
and Japanese Teas

\$132.00/guest

# DINNER BUFFETS

## WEST COAST BUFFET

### Baby Sonoma Greens

Cherry Tomatoes, Citrus Segments, Shaved Celery, Burrata Cheese, Citrus Vinaigrette

### Grilled Asparagus Salad

Red Onions, Roasted Pancetta, Red Wine Lemon Vinaigrette

### Caprese Salad

Pearl Pasta, Mozzarella Cheese, Grape Tomatoes, Basil, Pesto

### Grilled Chicken Breast

Sweet White Corn, Fennel Couscous, Pomegranate Jus

### Togarashi Seabass

Carrot Curls, Pickled Cauliflower, Dragon Fruit, Yuzu Beurre Blanc

### Petite Filet Mignon

Mac and Cheese Arancini, Sun Dried Tomatoes, Caramelized Shallots, Wild Mushroom Chutney, Tamarind Glaze

### Chive Mashed Potatoes

### Garlic Roasted Blue Lake Beans

### Nikko Roll Basket and Sweet Butter

### Assorted Petit Fours

### Miniature Fresh Fruit Tarts

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

\$135.00/guest

# DINNER BUFFETS

## EAST COAST BUFFET

### Tomato Mozzarella Salad

Heirloom Tomato, Fresh Basil, Extra Virgin Olive Oil

### Citrus Salad

Baby Mixed Lettuce, Grapefruit, Navel Oranges, Radicchio, Sweet Onion Vinaigrette

### Spring Mix Salad

Toasted Almond, Roasted Bell Pepper, White Balsamic

### Flatbread Gourmet Pizzas

Margherita, Pepperoni and Cheese, Bell Peppers, Mushrooms, Artichokes, BBQ Chicken

### Sea Salt Cured Beef Tenderloin

Watercress, Cipollini Onions, Marble Potatoes, Wild Mushroom Reduction

### Grilled Shrimp

Bell Pepper Trio, Haricot Vert, Olive Couscous, New England Pancetta, Mustard Sauce

### Roasted Garlic Mashed Potatoes

### Grilled Seasonal Vegetables

### New York Cheesecake

### Assorted Cannoli's

Freshly Brewed Organic Coffee, Decaffeinated Coffee & Traditional, Herbal, and Japanese Teas

\$135.00/guest



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RECEPTIONS

# COLD HORS D'OEUVRES

\$10.00/each

## BLACK SESAME SEED TUNA TATAKI

Scallion, Sriracha Aioli, Lotus Chip

## EDAMAME DEVILED EGGS

Applewood Smoked Bacon, Tobiko, Garlic Chip

## GAZPACHO SHOOTER

Togarashi Spices

## TIGER PRAWN CEVICHE

Lime, Jalapeno, Cilantro, Red Onion

## SMOKED SALMON BLINI

Chervil Crème Fraiche, Paddlefish Caviar

## TITUS ROLL

Spicy Tuna, Cucumber, Avocado, Salmon, Jalapeno, Cilantro, Lime, Ponzu Sauce

## CHARRED CORN & BOURSIN CHESSE MOUSSE IN PUFF PASTRY

Lemon Oil

## AKAUSHI WAGU STEAK TARTAR

Cornichons, Mustard, Shallots

## GINGER CHICKEN CASHEW SALAD

Water Chestnut, Honshimeji Mushrooms, Sweet Onion, Mizuna, Wonton Cup

## LOBSTER ROLL

Toasted Brioche, Lemon Oil Chervil



# HOT HORS D'OEUVRES

\$12.00/each

## FLAME BROILED CHICKEN SATAY

Charred Green Onions, Red Jalapenos,  
Misoyaki Glaze

## MAKRUT LIME MARINATED PORK BELLY & FUJI APPLE

Baby Arugula

## DUNGENESS CRAB CAKE

Bell Peppers, Green Onions, Micro  
Cilantro, Togarashi Aioli

## WILD MUSHROOM LEEK TART

Brie, Cabernet Reduction

## VEGETABLE SAMOSA

Sweet Tamarind, Pickled English  
Cucumber, Shaved Red Radish

## LOBSTER ARANCINI

Fresh Mozzarella, Tomato Concasse,  
Carnaroli Rice Smoked Paprika Aioli

## LIBERTY NORTH DUCK BREAST

Star Anise Plum Sauce, Plum Chutney,  
Scallions

## PLANT BASED CRISPY CHICKEN SLIDERS

Onion Marmalade, Dijon

## TANDOORI LAMB CHOP

Cucumber Raita

## KOBE BEEF SLIDERS

Wild Greens, Fried Shallots,  
Horseradish Mayo

## BEEF ONGLET POLENTA

Chervil Polenta, Nicoise Olives, Shiitake  
Mushroom Glaze



# CHEF'S SELECT HORS D'OEUVRES

Five Pieces per guest- \$51.00/guest  
Seven Pieces per guest- \$66.00/guest  
Ten Pieces per guest- \$99.00/guest

## CHARRED CORN & BOURSIN CHEESE PUFF PASTRY

Toy Box Tomatoes, Lemon Oil

## CHICKEN GINGER CASHEW SALAD

Water Chestnut, Honshimeji Mushrooms,  
Sweet Onion, Mizuna, Wonton Cup

## EDAMAME DEVILED EGGS

Applewood Smoked Bacon,  
Tobiko, Garlic Chip

## KOBE BEEF SLIDERS

Wild Greens, Fried Shallots, Horseradish Aioli

## DUNGENESS CRAB CAKE

Green Onions, Micro Cilantro, Togarashi Aioli

# CARVING STATIONS

Soft Dinner Rolls included with all carving stations.

## PRIME RIB STATION

Natural Beef Jus

Serves 50 People  
\$22.00/guest

## BAKED SALMON

Salsa Verde

Serves 25 People  
\$21.00/guest

## ROAST TURKEY BREAST

Tarragon Gravy, Cranberry Sauce

Serves 25 People  
\$18.00/guest

## FURIKAKI TUNA LOIN

Truffle Yuzu Vinaigrette

Serves 25 People  
\$21.00/guest

## STUFFED PORK LOIN

Apricot and Spinach Stuffing, Calvados Jus

Serves 25 People  
\$20.00/guest

## HERB CRUSTED BEEF TENDERLOIN

Horseradish Crème Fraiche,  
Peppercorn Jus

Serves 25 People  
\$21.00/guest

## BAKED BRIE

Baked Brie Puff Pastries,  
Apricot Jam

Serves 25 People  
\$17.00/guest

## GRILLED SUPERIOR FARMS RACK OF LAMB

Rosemary Red Wine Jus

Serves 25 People  
\$21.00/guest

# RECEPTION BUFFET SPECIALITIES

## LOCAL ARTISAN CHEESE BOARD

Assorted Mixed Nuts, Dried Fruit, Sliced Baguettes and Crackers

25 Guest Minimum  
\$18.00/guest

## SMOKED SALMON PLATTER

Cream Cheese, Capers, Sliced Tomatoes, Red Onion, Assorted Crackers and Toasted Rye Bread

25 Guest Minimum  
\$21.00/guest

## MEDITERRANEAN ANTIPASTO PLATTER

Roasted Tomato Tapenade, Sun Dried Tomato Hummus, Goat Cheese, Sliced Pita Bread, Cracker Assortment

25 Guest Minimum  
\$18.00/guest

Coppa, Mortadella, Genoa Salami, Prosciutto, Calamari, Balsamic Marinated Artichokes, Bell Peppers, Pepperoncini, Provolone, Smoked Cheddar, Herbed Focaccia Bread, Breadsticks

25 Guest Minimum  
\$20.00/guest

## SEASONAL VEGETABLE CRUDITES

Maytag Blue Cheese, Creamy Pesto, Chive Sour Cream

25 Guest Minimum  
\$18.00/guest

## NIKKO SUSHI DISPLAY

Assorted Nigiri and Makimono Rolls, Pickled Ginger and Wasabi

40 Guest Minimum  
\$48.00/guest

## GRILLED VEGETABLE PLATTER

Squash, Zucchini, Asparagus, Eggplant, Mushrooms, Peppers, Balsamic Vinaigrette, Grilled Focaccia Bread

25 Guest Minimum  
\$20.00/guest

## SUSHI DELUX

Assortment of Specialty Rolls, Dragon, Spider, Rock-n-Roll

40 Guest Minimum  
\$63.00/guest

## DESSERT STATION

Assortment of French Macaroons, Crème Brûlée, Petit Fours, Miniature Fruit Tarts

50 Guest Minimum  
\$28.00/guest

# RECEPTION STATIONS

## BRUSCHETTA STATION

Fava Beans

Olive Tapenade

Tomato Salsa

Grilled Crostini

25 Guest Minimum  
\$38.00/guest

## PIZZA STATION

Flatbread Gourmet Pizzas  
Margherita, Pepperoni and Cheese, Bell  
Peppers, Mushrooms, Artichokes

Classic Nikko Caesar Salad

Meatballs with Marinara Sauce

25 Guest Minimum  
\$48.00/guest

## NORTH BEACH

Classic Nikko Caesar Salad

Rigatoni Pasta and Tri Colored Tortellini

Marinara and Pesto Sauces, Grated Parmesan Cheese

Italian Sausage, Peppers and Onions, Ciabatta Bread

50 Guest Minimum  
\$43.00/guest

## CHINATOWN

Assorted Dumplings

Spring Rolls, Steamed Buns, Wontons

Sweet and Sour, Chinese Mustard, Chili and Soy  
Sauce

50 Guest Minimum  
\$62.00/guest



# RECEPTION STATIONS

## MISSION DISTRICT

Grilled Flank Steak and Chicken Strips

Sautéed Grilled Vegetables

Black Beans

Warm Corn Tortillas

Shredded Cheddar, Lettuce, Tomatoes,  
Onions, Sour Cream, Cilantro

Tri Colored Chips with Fresh Tomato Salsa  
& Guacamole

25 Guest Minimum  
\$62.00/guest

## FISHERMAN'S WHARF

Mini Crab Cakes, Mango Chutney

Shrimp Cocktail

Clam Chowder, Sourdough Breadsticks

Rice Paper Seared Salmon, Polenta,  
Yuzu Butter Sauce

50 Guest Minimum  
\$71.00/guest

## SOMA DISTRICT\*\*

Cabbage Coleslaw

Beef and Cheddar Sliders

Italian Sausage with Peppers Sliders

Crab Cake Sliders

Nachos with Cheese, Olives, & Jalapenos

Tater Tots, Caramelized Onion Dip

40 Guest Minimum  
\$82.00/guest

\*\*Attendant Labor Fee- \$250.00 per hour

## ALOHA

Salmon, Tuna Poke

SPAM Musubi

Kalua Pork Sliders  
Mango, Pineapple Salsa, Cucumber, Pickles

Lomi Lomi Chicken

Haupia Pie in a Mason Jar

40 Guest Minimum  
\$75.00/guest



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BAR & WINE

# WINE SELECTION

## SPARKLING WINES

*Gran Campo Viejo Cava Brut Reserva, Spain, NV	\$60.00
Roederer Estate Brut, Anderson Valley, California NV	\$95.00
Asolo, Prosecco, Veneto, Italy, NV	\$70.00

## SPARKLING ROSE

**Domaine des Pothier Eclipse Rose, Loire Valley, FR, Vintage	\$70.00
Roederer Estate Brut Rose, Anderson Valley, NV	\$95.00

## CHAMPAGNE

G.H. Mumm Brut Grand Cordon, NV	\$105.00
Taittinger Brut La Fraçaise, NV	\$130.00

## WHITE WINE

Chardonnay-Patz & Hall Hyde Ranch, Carneros, CA, Vintage	\$100.00
**Chardonnay-Hanzell Sebella, Sonoma Valley, CA, Vintage	\$75.00
*Chardonnay-Kenwood, CA, Vintage	\$60.00
Chardonnay/Chablis-Vincent Mothe, Burgundy, FR, Vintage	\$85.00
Sauvignon Blanc-Stone Edge Farm, Sonoma Valley, Vintage	\$70.00
*Sauvignon Blanc-Wente Louis Mel, Livermore Valley, Vintage	\$60.00
Riesling-Eroica, Columbia Valley, WA, Vintage	\$60.00
Pinot Grigio-La Cappuccina, Veneto, IT, Vintage	\$60.00

## ROSE

Whispering Angel, Provenance, France, Vintage	\$70.00
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## RED WINE

Pinot Noir-Wente, Riva Ranch, Arroyo Seco, Vintage	\$75.00
*Pinot Noir-Francis Coppola Diamond, Monterey, CA, Vintage	\$60.00
Cabernet Sauvignon-Justin Vineyard, Paso Robles, Vintage	\$80.00
Cabernet Sauvignon-Simi, Sonoma, Vintage	\$75.00
Cabernet Sauvignon-J.Lohr Hilltop Cuvee, Paso Robles, Vintage	\$90.00
*Cabernet Sauvignon-Robert Mondavi, CA, Vintage	\$60.00
*Merlot-Kenwood, Sonoma, CA, Vintage	\$60.00
Tempranillo-Campo Viejo Reserva, Spain, Vintage	\$65.00
Malbec-Luigi Bosca, Lujan de Cuyo Mendoza, AG, Vintage	\$80.00
Zinfandel-Armida Maple Vineyard, Dry Creek Valley, Vintage	\$105.00
*Zinfandel-Rosenblum, CA, Vintage	\$60.00

# BAR SERVICE

## NON-HOST BAR | NIKKO FOUNTAIN SELECTIONS

Cocktail/Martini	\$19.00
Wine by the Glass	\$17.00
Bottled Beer	\$11.00
Soft Drinks	\$8.00
Mineral Waters	\$8.00

## NON-HOST BAR | IMPERIAL FOUNTAIN SELECTIONS

Cocktail/Martini	\$22.00
Wine by the Glass	\$20.00
Bottled Beer	\$11.00
Soft Drinks	\$8.00
Mineral Waters	\$8.00

## HOSTED BAR | NIKKO FOUNTAIN SELECTIONS

Cocktail/Martini	\$16.00
Wine by the Glass	\$14.00
Bottled Beer	\$9.00
Soft Drinks	\$7.00
Mineral Waters	\$7.00

## HOSTED BAR | IMPERIAL FOUNTAIN SELECTIONS

Cocktail/Martini	\$19.00
Wine by the Glass	\$16.00
Bottled Beer	\$9.00
Soft Drinks	\$7.00
Mineral Waters	\$7.00

*A bartender fee of \$150 + tax per hour per bar applies to all bars & beverage stations || 2 hour minimum required A \$350 minimum (exclusive of service charge and tax) applies for no-host and hosted bars /| 30 Guest Minimum || For groups with 10-29 guests: an additional service fee of \$250.00 plus tax will apply*

# BAR SERVICE

## HOURLY BAR PACKAGE | NIKKO FOUNTAIN SELECTIONS

One Hour	\$40.00
Two Hours	\$56.00
Each Additional Hour	\$15.00

## HOURLY BAR PACKAGE | IMPERIAL SELECTIONS

One Hour	\$46.00
Two Hours	\$60.00
Each Additional Hour	\$15.00

## HOSTED BEVERAGE STATION | NIKKO FOUNTAIN SELECTIONS

|| Beer/Wine/Sodas & Mineral Waters- 30 Guest Minimum ||  
 For groups with 10-29 guests: an additional service fee of \$250.00 plus tax will apply

Wine by the Glass	\$14.00
Bottled Beer	\$9.00
Soft Drinks	\$7.00
Mineral Waters	\$7.00

## HOSTED BEVERAGE STATION | IMPERIAL SELECTIONS

|| Beer/Wine/Sodas & Mineral Waters- 30 Guest Minimum ||  
 For groups with 10-29 guests: an additional service fee of \$250.00 plus tax will apply

Wine by the Glass	\$16.00
Bottled Beer	\$9.00
Soft Drinks	\$7.00
Mineral Waters	\$7.00

## BAR SERVICE

### BEER SELECTION

Budweiser, Heineken, Asahi, Anchor Steam, Lagunitas IPA

### FOUNTAIN SELECTION

Ketel One Vodka, Beefeater Gin, Bacardi Silver Rum, Astral Tequila, Johnny Walker Red Label, Jameson Irish Whiskey, Jack Daniel's Tennessee Whiskey

### IMPERIAL SELECTION

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Reserve Black, Don Julio Blanco Tequila, Johnny Walker Black Label, Buffalo Trace Bourbon Whiskey, Woodford Rye Whiskey

# CATERING GENERAL INFORMATION

## GUARANTEES

The final banquet attendance count must be given to the catering manager by 11:00 am, three business days prior to your event. At that time the hotel will request number of special dietary meals from the client. Additional meals, above the requested guarantee number, in order to accommodate dietary requests, on the day of the event, will result in extra fees. This number is the guarantee and cannot be reduced. In the event that a guarantee is not provided three business days prior to your event, the estimated guest count on the function agreement will be the guaranteed number. Final charges are based on the guarantees provided before the event or the actual number of guests in attendance, whichever is greater. If more than one main entrée choice is to be served during your event, the exact count of each choice is due with the guarantee. Should the guarantee be increased within seventy-two (72) hours prior to the start of the function(s), the Hotel will apply a 25% food and beverage surcharge to the additional guests and/or apply changes to the menu to meet the Client's requests.

## OVERSET

For any group of 50 people or greater, we will over set the room by 5%, but not to exceed one table of 10 guests.

## AGREEMENT, DEPOSIT & PAYMENT

A non-refundable deposit and a signed contract will hold your reservation on a definite basis if returned by the specific date. Full payment of estimated charges, by check or credit card, is due no later than seven business days prior to the event unless direct billing has been established with the hotel. Direct billing is not extended to groups with less than \$10,000 total revenue.

## CANCELLATIONS

All deposits are non-refundable. Please refer to contract for cancellations terms and conditions.

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## OVERTIME

An overtime charge of \$100.00 per server per hour, or any fraction thereof, will be charged for events exceeding the contracted times.

## SERVICE CHARGE & SALES

**TAX**  
A 20% Food and Beverage Staff Charge, a 4% Food and Beverage House Charge, plus applicable taxes currently 8.625% (Tax and service charge amounts subject to change without notice) are applied to food and beverage fees. The Food and Beverage House Charge is used to offset the costs of utilities and equipment, and other non-labor expenses.

## BARTENDER FEES

A bartender fee of \$150.00 per hour (minimum of 2 hours) plus 8.625% sales tax will apply for the setup and staffing of all bars. Hotel Nikko San Francisco recommends one bartender per every 100 guests.

## LABOR FEES

A labor fee of \$100.00 plus 8.625% sales tax will apply to all hot breakfasts & luncheons with 25 guests or under.

A labor fee of \$150.00 plus 8.625% sales tax will apply to all dinners with 25 guests or under.

A labor fee of \$250.00 (for the first 2 hours) plus 8.625% sales tax will apply to all food station attendants, tray passers, and coat check attendants, and \$100.00 plus 8.625% tax per hour thereafter.

A labor fee of \$400.00 (for the first 2 hours) plus 8.625% sales tax will apply to any carving station attendant and \$100.00 plus 8.625% tax per hour thereafter.

## CORKAGE

Hotel Nikko San Francisco agrees to allow outside wine to be served during your event for the corkage fee of \$25.00 plus 8.625% sales tax per 750ml bottle.

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## DECORATIONS & BANNERS

Please consult with your catering manager regarding a wide range of decorative options. The catering manager must approve all decorations prior to arrival. Items may not be attached to any stationary surface with nails, staples, tape or any other substance. Should a banner need to be hung, a labor fee will apply.

## ELECTRICAL CHARGES

Hotel Nikko San Francisco can accommodate event electrical needs; however, there may be charges for additional electrical requirements beyond the standard capacity. Please consult with your catering manager for details.

## AUDIO & VISUAL

Hotel Nikko San Francisco has proudly selected Five Star Audio Visual as our full-service onsite audio-visual service provider. In order to help ensure a positive meeting experience, please advise Five Star Audio Visual of your requirements. Contact William Spry, Director of Event Production, at 415-399-9234 for information.

## PACKAGE DELIVERY & HANDLING

Please ensure proper labeling of all delivery items; clearly mark the name of the group, group contact guest, catering and convention service manager's names and date of event. All deliveries must come through the loading dock. Delivery times are Monday through Saturday, 7:00am to 11:00pm, unless otherwise specified. A box-handling fee will apply.

## PARKING

Convenient valet parking is located in our Porte Cochere at \$25.00 plus tax per hour (maximum of \$65.00 plus tax per 24-hour period), which is subject to change. A wide variety of public garages in the area also offer parking for the day of your event. Please consult with your catering manager for details.