



Catering Menu

2023

hotel nikko  san francisco

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.



Refreshment Services

10 Order Minimum || Items not offered on consumption with the exception of bottled beverages

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 | \$7.00/each |
| Flavored Mineral Waters | \$7.00/each |
| Assorted Soft Drinks | \$7.00/each |
| Still Bottled Water | \$8.00/each |
| VOSS Sparkling Water (375mL) | \$8.00/each |
| Red Bull Energy Drink, Sugar-Free Red Bull | \$8.00/each |
| Sparkling Sodas | \$8.00/each |
| Coconut Water | \$8.00/each |
| Fruit Infused Water (Choice of Lemon, Lime, or Orange) | \$8.00/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 <i>(Semi-Sweet Chocolate Chip, Oatmeal Raisin, Ginger)</i> | \$7.50/guest |
| Classic Fudge Brownies and Blondies | \$7.00/each |
| Almond and Chocolate Biscotti | \$5.50/guest |
| Lollipop Cakes | \$72.00/dozen |
| Lemon and Raspberry Bars | \$7.50/guest |
| Assorted French Macaroons | \$9.00/guest |
| Assorted Miniature Cupcakes | \$60.00/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 | \$7.00/each |
| Individual Bags of Trail Mix | \$7.00/each |
| Mixed Salted Nuts | \$20.00/pound |
| Individual Bags of Almonds | \$6.00/each |
| POP Chips | \$6.00/each |
| Kettle Chips | \$6.00/each |
| Flavored Popcorn | \$7.00/each |
| Mixed Dried Fruit | \$28.00/pound |
| Salted Pretzels | \$19.00/pound |
| Tri-Colored Tortilla Chips with Salsa and Guacamole | \$12.00/guest |
| Pita Chips and Hummus | \$10.00/guest |
| Veggie Sticks and Herb Dips | \$12.00/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



Breakfast

Continental Breakfast Buffet

10 Order Minimum – No Substitutions

HEALTHY START

Whole Fresh Fruit- Seasonal Selections

Individual Greek Yogurt with Gluten Free Granola

Assortment of Low-Fat Petite Muffins

Chilled Orange Juice

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

\$53.00/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

\$57.00/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

\$59.00/guest



Breakfast Enhancements

10 Order Minimum – No Substitutions

MINI CROISSANT SANDWICH

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

\$15.00/each

TUREEN OF STEEL CUT OATMEAL

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

\$16.00/guest

GLUTEN FREE QUICHE

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

\$17.00/guest

BREAKFAST BURRITOS

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

\$18.00/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 Stations

50 Guest Minimum

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

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

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

\$29.00/guest

OMELETTE STATION

|| 150 Order Maximum ||

Chef Labor Fee - \$250.00 per hour

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

\$27.00/guest

PANCAKE STATION

|| 150 Order Maximum ||

Chef Labor Fee - \$250.00 per hour

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

\$24.00/guest

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

Farm Fresh Scrambled Eggs,
Shredded Cheese, Herbs

Scrambled Egg Whites, Feta
Cheese, Spinach

Applewood Smoked Bacon

Turkey Sausage

Chicken Apple Sausage

Oven Roasted Yukon Gold
Potatoes

Herbed Marbled Potatoes

Silver Dollar Pancakes, Maple
Syrup

Classic Eggs Benedict

Seasonal Vegetable Frittata

Egg White Frittata

\$68.00/guest for (3) items

\$72.00/guest for (4) items

Hot Breakfast Buffets

25 Guest Minimum

For 15-24 guests, add \$6.00 to buffet pricing

Omissions to menu will not reduce the pricing, only limit selections

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

\$72.00/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

FARM FRESH SCRAMBLED EGGS

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

\$59.00/guest

CLASSIC EGGS BENEDICT

Poached Egg, Canadian Ham, Toasted English Muffin, White Wine Hollandaise

\$64.00/guest

SMOKED SALMON EGGS BENEDICT

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

\$68.00/guest





Breaks

Afternoon Break Service Packages

10 Order Minimum – No Substitutions

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

\$56.00/guest

THE MARINA

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

\$36.00/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

\$41.00/guest

ORACLE PARK

Mini Corn Dogs, Ballpark Mustard

French Fries with Garlic Dipping Sauce

Nachos and Cheese, Jalapenos

IZZE Sparkling Sodas

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

\$42.00/guest

Afternoon Break Service Packages

25 Order Minimum – No Substitutions

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

\$39.00/guest

JUST A “BITE”

Bite-Sized Cookies & Brownies

Pretzel Sticks

Assorted Chex Mix

Doughnut Holes

\$42.00/guest

FARMER’S MARKET

Artisanal Cheeses, Gourmet Crackers, Olives

Dried Fruits and Nuts

Fresh Whole Fruit with Seasonal Berries

Seasonal Vegetable Crudit , Herbed Boursin Cheese Dip, Roasted Piquillo Pepper Dip

\$48.00/guest

CHIPS AND SALSA BAR

Tortilla Chips

Spicy Charred Salsa, Pico de Gallo, Salsa Verde, Guacamole, Cheese Dip

Mexican Wedding Cookies

\$40.00/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

\$56.00/guest

"Take a Break... From The Ordinary"

50 Guest Minimum – No Substitutions
\$150.00 (+Tax) Labor Charge Required

NIKKO CANDY CART

Assortment of Milk and Dark Chocolates

Selection of Sour Candies

Gourmet Jelly Beans

\$24.00/guest

CREPE STATION

Attendant Labor Fee- \$250.00 per hour

Beurre/Sucre

Confiture

Fromage/Jambon

\$52.00/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





Lunches

Luncheon Buffets

25 Guest Minimum

For 15-24 guests, add \$6.00 to buffet pricing

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, Capers, 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

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

Modena Aged Balsamic, Herbs, Roasted Fennel

Herbed Focaccia & Rustic Italian Bread

Assorted Miniature Cheesecakes and Tiramisu

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

\$82.00/guest

Luncheon Buffets

25 Guest Minimum

For 15-24 guests, add \$6.00 to buffet pricing

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

Soy Marinated Beef and Broccoli

Toasted White Sesame Seed, Green Onion, Soy Mirin Glaze, Scallions

Orange Szechuan Chicken

Ginger, Orange, Chiles, Cilantro, Brown Rice

Vegetable Fried Rice

Sauteed Seasonal Vegetables

Seasonal Fresh Fruit Salad and Miniature Fresh Fruit Tarts

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

\$81.00/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

\$84.00/guest

Luncheon Buffets

25 Guest Minimum

For 15-24 guests, add \$6.00 to buffet pricing

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 Lemon-Mint Salmon

Toasted Pearl Couscous, Fried Chickpea, Tomato Olive Relish, 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

\$85.00/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

\$86.00/guest

Soups

Additional Item for Buffet Lunches

FISHERMAN'S WHARF 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

CHILI SPICED CHICKEN SOUP

Red Fresno Chiles, Cilantro,
Avocado Relish

\$21.00/guest

MOROCCAN HARISSA SOUP

Tomato, Lentil, Chickpea, Onion,
Rice

\$19.00/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

\$27.00/guest

Plated Cold Luncheon

2-Course Minimum

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, Capers, 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 CAESAR SALAD

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

\$71.00/guest

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, Frisée, Shaved Baby Vegetables, Roasted Herb Shallot Dressing

\$72.00/guest

DESSERTS

Choose One

CHOCOLATE S'MORES 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



All Day Meeting Packages

Meeting Packages

25 Guest Minimum

For 15-24 guests, add \$6.00 to buffet pricing

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, Honey Ham, Roast Beef, Tuna Salad, Smoked Cheddar, Swiss,
Provolone, Tomato, Lettuce, Pickle, Black Olive

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

Dutch Crunch, French Bread Rolls, Assorted Sliced Breads

Seasonal Whole Fruit

Individual Bags of Kettle Potato Chips

Home-Style Cookies

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

Meeting Packages

25 Guest Minimum

For 15-24 guests, add \$6.00 to buffet pricing

Express Meeting Day 2- \$130.00/quest

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

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

Modena Aged Balsamic, Herbs, Roasted Fennel

Herbed Focaccia & Italian Crusted Bread

Miniature Tiramisu

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

Meeting Packages

25 Guest Minimum

For 15-24 guests, add \$6.00 to buffet pricing

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 Iron Skirt Steak

Charred Onion, Bell Pepper, Chimichurri

Jalisco Style Chicken

Grilled Onions, Cilantro, Fresh Crema, Lime, Shredded Cheese, Lettuce,
Tomatoes, Olives, Jalapenos, Salsa Verde, Warm Flour Tortillas

Seasonal Grilled Vegetables

Braised Pinto Beans & Spanish Rice

Mexican Wedding Cookies

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



Plated Lunch & Dinner

Plated Lunch & Dinner-Salad

3 Course Minimum Required

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

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

WHITE BEAN CHICKEN SALAD

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

SESAME ENCRUSTED AHI TUNA SALAD

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

CAESAR ROMAINE SPEARS

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

Plated Lunch & Dinner - Poultry

3 Course Minimum Required

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 TOLINAS FARM'S QUAIL

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

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



Plated Lunch & Dinner-Seafood

3 Course Minimum Required

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

GRILLED ATLANTIC SALMON

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

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

FURIKAKE AHI TUNA

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

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

SEARED HALIBUT

Seasonal Root Vegetable, Edamame Hummus, Garlic Thyme Beurre Blanc

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

HERB MARINATED SEABASS

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

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

MISOYAKI BLACK COD

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

Lunch- \$85.00/guest
Dinner- \$98.00/guest

Plated Lunch & Dinner~Meat

3 Course Minimum Required

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

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

SEARED FILET OF BEEF

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

Lunch- \$98.00/guest

Dinner- \$112.00/guest

SWEET SOY MARINATED NEW YORK STEAK

Watercress Sauce, Rainbow Baby
Carrots, Sushi Brown Rice

Lunch- \$88.00/guest

Dinner- \$103.00/guest

BRAISED SHORT RIB

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

Lunch- \$89.00/guest

Dinner- \$105.00/guest

RACK OF LAMB

Smoked Tomato Couscous,
Roasted Grapes, Mint,
Natural Jus

Lunch- \$92.00/guest

Dinner- \$109.00/guest

RIB-EYE PAVE

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

Lunch- \$90.00/guest

Dinner- \$110.00/guest

Plated Lunch & Dinner - Duets

3 Course Minimum Required

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

SEARED FILET MIGNON (3 oz.) & GRILLED 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

3 Course Minimum Required

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 MUSHROOM

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 ROLLATINI

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

As an additional Course for Plated Luncheon and Dinner

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

CHILI SPICED CHICKEN SOUP

Stoplight Bell Pepper, Avocado
Relish

\$21.00/guest

MOROCCAN HARISSA 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

As an additional Course for Plated Luncheon and Dinner

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





Dinner Buffet

Dinner Buffets

50 Guest Minimum

For 30-49 guests, add \$16.50 to buffet pricing

Omissions to menu will not reduce the pricing, will only limit selections



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

Sauteed 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

50 Guest Minimum

For 30-49 guests, add \$16.50 to buffet pricing

Omissions to menu will not reduce the pricing, will only limit selections

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

50 Guest Minimum

For 30-49 guests, add \$16.50 to buffet pricing

Omissions to menu will not reduce the pricing, will only limit selections

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

50 Guest Minimum

For 30-49 guests, add \$16.50 to buffet pricing

Omissions to menu will not reduce the pricing, will only limit selections

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 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



Receptions

Cold Hors D'oeuvres

40 Piece Minimum- Priced Per Piece

\$10.00/each

BLACK SESAME SEED TUNA TATAKI

Scallion, Sriracha Aioli, Lotus
Chip

SEAFOOD CEVICHE

Dungeness Crab, Tiger Prawns,
Halibut, Lime, Jalapeno,
Cilantro

CHARRED CORN & BOURSIN CHEESE PUFF PASTRY

Lemon Oil

EDAMAME DEVEILED EGGS

Applewood Smoked Bacon,
Tobiko, Garlic Chip

SMOKED SALMON BLINI

Chervil Crème Fraiche,
Paddlefish Caviar

STEAK TARTAR

Sake Black Truffle, Chopped Egg,
Capers, Cornichons, Mustard,
Shallot Relish

DRAGON ROLL

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

GINGER CHICKEN CASHEW SALAD

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

LOBSTER-MANGO SALAD

Cucumber Cup, Smoked Paprika
Aioli, Lavender Oil



Hot Hors D'oeuvres

40 Piece Minimum- Priced Per Piece

\$12.00/each

FLAME BROILED CHICKEN SATAY

Charred Green Onions, Red
Jalapenos, Misoyaki Glaze

MAKRUT LIME MARINATED PORK BELLY & FUJI APPLE

Baby Arugula, Meyer Lemon
Preserves

DUNGENESS CRAB CAKE

Bell Peppers, Green Onions,
Micro Cilantro, Togarashi Aioli

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
Cutney, Scallions

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

25 Guest Minimum

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 DEVEILED 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

Carving Attendant Labor Fee- \$250.00 per hour, 2 hour minimum

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

ROASTED 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 Specialties

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

Serves 25 People
\$21.00/guest

MEDITERRANEAN PLATTER

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

Serves 25 People
\$18.00/guest

ANTIPASTO

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

Serves 25 People
\$20.00/guest

SEASONAL VEGETABLE CRUDITES

Maytag Blue Cheese, Creamy Pesto, Chive Sour Cream

Serves 25 People
\$18.00/guest

NIKKO SUSHI DISPLAY

Assorted Nigiri and Makimono Rolls, Pickled Ginger and Wasabi

Serves 40 People
\$48.00/guest

GRILLED VEGETABLE PLATTER

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

Serves 25 People
\$20.00/guest

SUSHI DELUXE

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

Serves 40 People
\$63.00/guest

DESSERT STATION

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

Serves 50 People
\$28.00/guest

Reception Stations



BRUSCHETTA STATION

Fava Beans

Olive Tapenade

Tomato Salsa

Toasted 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

Sauteed 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
\$60.00/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
\$68.00/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**



Bar & Wine

Wine Selections

**House Wines*

***Biodynamic Wine*

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 WINES

| | |
|---|----------|
| 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 |
|---|---------|

RED WINES

| | |
|--|---------|
| Pinot Noir-Anaba, Sonoma Coast, CA, Vintage | \$85.00 |
| 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 |
| **Sangiovese-Podere San Cristoforo, Toscano, IT, Vintage | \$80.00 |
| 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 Services

A bartender fee of \$100 + 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

NO-HOST BAR | Nikko Fountain Selections

| | |
|-------------------|---------|
| Cocktail/Martini | \$17.00 |
| Wine by the Glass | \$15.00 |
| Bottled Beer | \$11.00 |
| Soft Drinks | \$8.00 |
| Mineral Waters | \$8.00 |

HOSTED BAR | Nikko Fountain Selections

| | |
|-------------------|---------|
| Cocktail/Martini | \$14.00 |
| Wine by the Glass | \$12.00 |
| Bottled Beer | \$9.00 |
| Soft Drinks | \$7.00 |
| Mineral Waters | \$7.00 |

NO-HOST BAR | Imperial Fountain Selections

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

HOSTED BAR | Imperial Fountain Selections

| | |
|-------------------|---------|
| Cocktail/Martini | \$16.00 |
| Wine by the Glass | \$13.00 |
| Bottled Beer | \$9.00 |
| Soft Drinks | \$7.00 |
| Mineral Waters | \$7.00 |

Bar Services

*A bartender fee of \$100 + 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*

HOURLY BAR PACKAGE | Nikko Fountain Selections

| | |
|----------------------|---------|
| One Hour | \$32.00 |
| Two Hours | \$43.00 |
| Each Additional Hour | \$11.00 |

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 | \$12.00 |
| Bottled Beer | \$9.00 |
| Soft Drinks | \$7.00 |
| Mineral Waters | \$7.00 |

HOURLY BAR PACKAGE | Imperial Fountain Selections

| | |
|----------------------|---------|
| One Hour | \$35.00 |
| Two Hours | \$48.00 |
| Each Additional Hour | \$13.00 |

HOSTED BEVERAGE STATION | Imperial 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 | \$13.00 |
| Bottled Beer | \$9.00 |
| Soft Drinks | \$7.00 |
| Mineral Waters | \$7.00 |

Bar Services

|| All beverages must be purchased from Hotel Nikko San Francisco ||



BEER SELECTIONS

Budweiser, Heineken, Asahi, Anchor Steam, Speakeasy Prohibition Ale, Lagunitas IPA

FOUNTAIN SELECTIONS

Ketel One Vodka, Bombay Gin, Bacardi Silver Rum, Don Julio Blanco Tequila, Johnny Walker Red Label, Jameson Irish Whiskey, Jack Daniel's Tennessee Whiskey

IMPERIAL SELECTIONS

Grey Goose Vodka, Tanqueray Gin, Bacardi Gold, Fortaleza Tequila, Johnny Walker Black Label, Bulleit Bourbon Whiskey, High West Double 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, DEPOSITS, & PAYMENTS

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.

Catering General Information

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 24% service charge and 8.625% state sales tax will be added to all food, beverage and audio/visual charges. California law states that the service charge, set up fees, bartender charges, and labor fees are subject to sales tax. All set up fees, for meeting without food and beverage, are subject to a 14% occupancy tax. Effective January 1, 2023 all prices subject to 24% service charge & 8.625% tax

BARTENDER FEES

A bartender fee of \$150.00 per hour (minimum of 2 hours) plus 8.625% sales tax will apply for the set up 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 \$350.00 (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.

Catering General Information

DECORATION & 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.