

Everything we offer for food, beverage, and event services

Browse the full catering catalog first, then use the planner below to build a day-by-day estimate. Pricing shown here matches the current event catering configurator.

Food and beverage packages are planned with a 50-guest minimum.

Hosted bar pricing is quoted per guest per hour with a 2-hour minimum in the estimator.

Staffing, AV, and venue support services can be layered on by day to match the run of show.

Morning Catering

Breakfast packages and morning beverage service.

- San Francisco Breakfast Buffet**

\$70.00 / guest

Flank steak hash, wild mushroom omelette, French toast, rosemary roasted potatoes, and chicken apple sausage.
- Seasonal Breakfast Buffet**

\$70.00 / guest

Organic scrambled eggs, quiche, seasonal melon salad, silver dollar stacks, and applewood smoked bacon.
- Local Artisan Continental Breakfast**

\$50.00 / guest

Assorted house pastries, organic yogurt, granola, fresh berries, and seasonal fruit.
- Rejuvenate Continental Breakfast**

\$50.00 / guest

Assorted bagels with herb cream cheese, yogurt parfait, oatmeal cups, dried fruit, nuts, and seasonal fruit.

Morning Beverage Package

\$20.00 / guest

Fresh squeezed juices, fair-trade tea, and fair-trade coffee.

Organic Cold Pressed Juices

\$25.00 / guest

Sample juice selection includes apple, carrot, beet, banana, orange, cucumber, kale, collard greens, and more.

All-Day Hospitality

Drop-in beverage and snack support for full-day programs.

All Day Coffee and Hot Tea Service

\$15.00 / guest

Unlimited coffee and hot tea service replenished throughout the day.

Barista Service - Half Day

\$250.00 flat

Dedicated barista service.

Barista Service - Full Day

\$500.00 flat

Dedicated barista service.

All Day Grab and Go Bottled/Canned Beverages

\$6.00 / guest

All-day self-serve bottled and canned beverages, refreshed as needed.

All Day Grab and Go Snack

\$6.00 / guest

Chips, granola bars, whole fruit.

Lunch

Working lunch packages with buffet and platter options.

Boxed Lunch

\$37.50 / guest

Choice of 3 sandwiches with homemade chips, whole fruit, and a bottled beverage.

SELECTIONS ^

Sandwich Selections (Select 3)

- BLT - applewood smoked bacon, baby gem lettuce, vine ripe tomatoes
- Honey-Lime Chicken - avocado, tomatoes, local greens, garlic-citrus aioli
- Tempeh - sun-dried tomato tapenade, grilled onions, roasted red peppers
- Fried Chicken - applewood smoked bacon, avocado, arugula, aioli
- Roasted Beet - red beet hummus, gold beets, fennel, arugula, ricotta
- Pear + Brie Press - bosc pears, triple brie, caramelized onions, pesto
- Hangar Steak - tomatoes, butter lettuce, horseradish aioli
- Turkey Artichoke - roasted artichoke spread, shaved asiago, spanish onions, tomatoes

Salad Selections (Select 1)

- Arugula, Roasted Wild Mushrooms, Fromage Blanc, Aged Sherry Vin (vegetarian)
- Little Gem Green Goddess Salad, Corn, Tomato, Radish, Fine Herbs (vegetarian)
- Caesar Salad, Torn Bread Croutons, Parmesan (vegetarian)
- Roasted Baby Beets, Goat Cheese, Roasted Hazelnuts (vegetarian)

Sandwich + Salad Platters

\$55.00 / guest

Choice of 3 sandwiches with seasonal fruit salad, kale Caesar salad, and homemade chocolate chip cookies.

SELECTIONS ^

Sandwich Selections (Select 3)

BLT - applewood smoked bacon, baby gem lettuce, vine ripe tomatoes

Honey-Lime Chicken - avocado, tomatoes, local greens, garlic-citrus aioli

Tempeh - sun-dried tomato tapenade, grilled onions, roasted red peppers

Fried Chicken - applewood smoked bacon, avocado, arugula, aioli

Roasted Beet - red beet hummus, gold beets, fennel, arugula, ricotta

Pear + Brie Press - bosc pears, triple brie, caramelized onions, pesto

Hangar Steak - tomatoes, butter lettuce, horseradish aioli

Turkey Artichoke - roasted artichoke spread, shaved asiago, spanish onions, tomatoes

Salad Selections (Select 1)

Arugula, Roasted Wild Mushrooms, Fromage Blanc, Aged Sherry Vin (vegetarian)

Little Gem Green Goddess Salad, Corn, Tomato, Radish, Fine Herbs (vegetarian)

Caesar Salad, Torn Bread Croutons, Parmesan (vegetarian)

Roasted Baby Beets, Goat Cheese, Roasted Hazelnuts (vegetarian)

Seasonal Lunch Buffet

\$80.00 / guest

Customized buffet menu with 5 selections: 1 salad, 2 entrees, and 2 sides.

SELECTIONS ^

Buffet Salads (Select 1)

Arugula - roasted wild mushrooms, fromage blanc, aged sherry vinaigrette

Little Gem Green Goddess Salad - cucumber, tomato, roasted chickpeas

Caesar Salad - torn bread croutons, parmesan

Roasted Baby Beets - goat cheese, roasted hazelnuts

Buffet Sides (Select 2)

Charred Broccolini - garlic oil, shaved pecorino, red chili

Seared Green Beans - shallots, rosemary, garlic

Heirloom Tomato Panzanella - sourdough bread, basil, aged vinegar

Potato Gratin - thyme, gruyere, shallots

Roasted Cauliflower - pecans, pear, sage

Brussels Sprouts - honey, almonds, prosciutto

Wild Mushroom Risotto - truffle oil, parmesan, crispy shallots (vegetarian)

Garlic Mashed Yukon Potatoes

Rosemary & Garlic Roasted Potatoes

Buffet Entrees (Select 2)

Grilled Pork Tenderloin - braised apples & pears, apple cider reduction

Pan Seared Hanger Steak - caramelized onions, herb sauce

Roasted Salmon - melted leeks, lemon beurre blanc

Braised Beef Short Ribs - roasted root vegetables, celery root puree, crispy parsnips

Pan Seared Chicken Breast - brown butter jus

Fried Green Tomato (seasonal) - succotash, polenta, mushroom gravy (vegetarian)

Desserts / Petit Fours

\$30.00 / guest

Decadent Chocolate Brownies with hand whipped cream / Tiramisu / Apple Galette with caramel.

Lunch Beverage Service

\$20.00 / guest

Unlimited homemade lemonade, mango iced tea, soda, and fair-trade organic coffee.

Cocktail Passed

Passed hors d'oeuvres packages for reception-style service.

Light Passed Hors d'Oeuvres

\$50.00 / guest

4 selections, 8 pieces per guest.

SELECTIONS ^

Hors d'Oeuvres Selections (Select 4)

- Crab Cakes - roasted red pepper aioli
- Poached Shrimp - gazpacho shot
- Seared Scallop - potato confit, crispy bacon, beurre blanc
- Ahi Tuna - soy, lime, ginger, wonton crisp
- Halibut Ceviche - lime, red onion, cilantro, seaweed
- Mushroom Risotto Croquettes - truffle aioli
- Crispy Spring Rolls - seasonal vegetables
- Truffle Fries - garlic-lemon aioli
- Baked Potato - applewood smoked bacon, cheddar, chives
- Roasted Chicken - skewered, basil-lemon aioli
- Fried Chicken Sandwich - house pickle, spiced remoulade
- Petit Filet - polenta, soffrito
- Braised Pulled Pork Sliders - napa cabbage slaw

Heavy Passed Hors d'Oeuvres

\$70.00 / guest

6 selections, 12 pieces per guest.

SELECTIONS ^

Hors d'Oeuvres Selections (Select 6)

Crab Cakes - roasted red pepper aioli

Poached Shrimp - gazpacho shot

Seared Scallop - potato confit, crispy bacon, beurre blanc

Ahi Tuna - soy, lime, ginger, wonton crisp

Halibut Ceviche - lime, red onion, cilantro, seaweed

Mushroom Risotto Croquettes - truffle aioli

Crispy Spring Rolls - seasonal vegetables

Truffle Fries - garlic-lemon aioli

Baked Potato - applewood smoked bacon, cheddar, chives

Roasted Chicken - skewered, basil-lemon aioli

Fried Chicken Sandwich - house pickle, spiced remoulade

Petit Filet - polenta, sofrito

Braised Pulled Pork Sliders - napa cabbage slaw

Premium Heavy Passed Hors d'Oeuvres

\$85.00 / guest

8 selections, 16 pieces per guest.

SELECTIONS ^

Hors d'Oeuvres Selections (Select 8)

Crab Cakes - roasted red pepper aioli

Poached Shrimp - gazpacho shot

Seared Scallop - potato confit, crispy bacon, beurre blanc

Ahi Tuna - soy, lime, ginger, wonton crisp

Halibut Ceviche - lime, red onion, cilantro, seaweed

Mushroom Risotto Croquettes - truffle aioli

Crispy Spring Rolls - seasonal vegetables

Truffle Fries - garlic-lemon aioli

Baked Potato - applewood smoked bacon, cheddar, chives

Roasted Chicken - skewered, basil-lemon aioli

Fried Chicken Sandwich - house pickle, spiced remoulade

Petit Filet - polenta, sofrito

Braised Pulled Pork Sliders - napa cabbage slaw

Dessert / Petit Fours

\$30.00 / guest

3 selections, 6 pieces per guest.

SELECTIONS ^

Dessert Selections

Decadent Chocolate Brownies with hand whipped cream

Tiramisu

Apple Galette with caramel

Cocktail Stations

Stations and buffet formats for receptions and dinners.

Dinner Buffet

\$80.00 / guest

5 buffet selections including 1 salad, 2 sides, and 2 entrees.

Artisanal Cheese + Charcuterie + Olives

\$37.50 / guest

Artisanal cheeses, charcuterie, olives, and accompaniments.

Roasted Seasonal Vegetables + Fruits

\$32.50 / guest

Roasted seasonal vegetables and fruits presented as a station.

Raw Bar

\$75.00 / guest

Oysters, prawns, mussels, and raw bar accompaniments.

Raw Bar Serving Attendant

\$350.00 flat

Dedicated attendant for raw bar service.

Additional Food and Beverage

Supplemental stations, platters, and specialty add-ons.

Crudités

\$40.00 / guest

Assorted crudites, seasonal fruit, olive tapenade, hummus, baba ganoush, dipping sauces, chips, and breadsticks.

Assorted Bruschetta

\$45.00 / guest

Four selections: tapenade, grilled onions, goat cheese / asparagus, ricotta, lemon, fines herbes / pesto, roasted tomato, burrata / prosciutto, fennel, mustard, pickles.

Slider Station

\$50.00 / guest

Grass-fed beef, impossible, and fried chicken sliders with condiments, farm salad, and truffle fries.

Taco Bar

\$50.00 / guest

Carnitas, chile chicken, and papas con poblano with tortillas, guacamole, chips, and jicama salad.

Non-Alcoholic Beverage Service

\$20.00 / guest

Homemade lemonade, mango iced tea, soda, and organic coffee.

Antipasti

\$55.00 / guest

Artisanal cheeses, homemade charcuterie, heirloom tomato salad, crostini, and seasonal condiments.

Dessert Packages

Petit fours packages with flexible selection counts.

Dessert Package (1 Selection)

\$10.00 / guest

Choose 1 dessert selection from the petit fours menu.

SELECTIONS ^

Dessert Selections

Decadent Chocolate Brownies with hand whipped cream

Tiramisu

Apple Galette with caramel

Dessert Package (2 Selection)

\$25.00 / guest

Choose 2 dessert selections from the petit fours menu.

SELECTIONS ^

Dessert Selections

Decadent Chocolate Brownies with hand whipped cream

Tiramisu

Apple Galette with caramel

Dessert Package (3 Selection)

\$30.00 / guest

Choose 3 dessert selections from the petit fours menu.

SELECTIONS ^

Dessert Selections

Decadent Chocolate Brownies with hand whipped cream

Tiramisu

Apple Galette with caramel

Bar Packages

Hosted bar tiers priced hourly per guest.

Beer & Wine

\$20.00 / guest / hr

Draft beer plus select red and white wines.

Well

\$22.00 / guest / hr

Beer and wine package plus well spirits.

Call

\$24.00 / guest / hr

Draft and bottled beer, wines by the glass, well and call spirits, plus select specialty cocktails.

Premium

\$26.00 / guest / hr

All beer and wines by the glass, all well and premium spirits, and all specialty cocktails.

Seated Events

Plated and family-style dinner packages for formal programs.

Seated 3 Course Dinner Served Family Style

\$85.00 / guest

1st course: (1) salad course. 2nd course: (2) entrees + (2) sides. 3rd course: (1) dessert.

SELECTIONS ^

1st Course Salads (Select 1)

Arugula, Roasted Wild Mushrooms, Fromage Blanc, Aged Sherry Vin (vegetarian)

Little Gem Green Goddess Salad, Corn, Tomato, Radish, Fine Herbs (vegetarian)

Caesar Salad, Torn Bread Croutons, Parmesan (vegetarian)

Roasted Baby Beets, Goat Cheese, Roasted Hazelnuts (vegetarian)

2nd Course Entrees (Select 2)

Roasted Salmon with Melted Leeks

Grilled Pork Tenderloin, Braised Apples & Pears, Apple Cider Reduction

Pan Seared Chicken Breast with Brown Butter Jus

Braised Beef Short Ribs, Roasted Winter Root Vegetables, Celery Root Puree, Crispy Parsnips

Wild Mushroom Risotto, Truffle Oil, Parmesan, Crispy Shallots (vegetarian)

Pappardelle with Squash, Pistou & Oven Roasted Tomato (vegetarian)

Fried Green Tomato (seasonal), succotash, polenta, mushroom gravy (vegetarian)

2nd Course Sides (Select 2)

Sauteed Broccolini, Garlic Oil, Shaved Pecorino, Red Chili (vegetarian)

Seared Green Beans, Shallots, Rosemary, Garlic (vegan)

Potato Gratin, Thyme, Gruyere, Shallots (vegetarian)

Roasted Cauliflower with pecans, pear, sage (vegan)

Brussels Sprouts, Honey, Almonds, Prosciutto

Rosemary & Garlic Herb Roasted Potatoes (vegan)

3rd Course Desserts (Select 1)

Decadent Chocolate Brownies with hand whipped cream

Tiramisu

Apple Galette with caramel

Seated 4 Course Dinner Served Family Style

\$105.00 / guest

Passed hors d'oeuvres: (3) selections. 1st course: (1) appetizer or salad. 2nd course: (2) entrees + (2) sides. 3rd course: (2) desserts.

SELECTIONS ^

Passed Hors d'Oeuvres (Select 3)

Crab Cakes - roasted red pepper aioli (NF)

Poached Shrimp - gazpacho shot (GF, DF, NF)

Seared Scallop - potato confit, crispy bacon, beurre blanc (GF)

Ahi Tuna - soy, lime, ginger, wonton crisp (DF, NF)

Halibut Ceviche - lime, red onion, cilantro, seaweed (GF, DF, NF)

Mushroom Risotto Croquettes - truffle aioli (Veg, NF)

Mozzarella Croquettes - classic marinara (Veg, NF)

Crispy Spring Rolls - seasonal vegetables (Veg, DF, NF)

Truffle Fries - garlic-lemon aioli (Vegan, DF, NF)

"Baked Potato" - applewood smoked bacon, cheddar, chives (GF, NF)

Roasted Chicken - skewered, basil-lemon aioli (GF, DF, NF)

Fried Chicken Sandwich - house pickle, spiced remoulade (DF, NF)

Petit Filet - polenta, sofrito (NF)

Braised Pulled Pork Sliders - napa cabbage slaw (NF)

1st Course Salads (Select 1)

Arugula, Roasted Wild Mushrooms, Fromage Blanc, Aged Sherry Vin (vegetarian)

Little Gem Green Goddess Salad, Corn, Tomato, Radish, Fine Herbs (vegetarian)

Caesar Salad, Torn Bread Croutons, Parmesan (vegetarian)

Roasted Baby Beets, Goat Cheese, Roasted Hazelnuts (vegetarian)

2nd Course Entrees (Select 2)

Roasted Salmon with Melted Leeks

Grilled Pork Tenderloin, Braised Apples & Pears, Apple Cider Reduction

Pan Seared Chicken Breast with Brown Butter Jus

Braised Beef Short Ribs, Roasted Winter Root Vegetables, Celery Root Puree, Crispy Parsnips

Wild Mushroom Risotto, Truffle Oil, Parmesan, Crispy Shallots (vegetarian)

Pappardelle with Squash, Pistou & Oven Roasted Tomato (vegetarian)

Fried Green Tomato (seasonal), succotash, polenta, mushroom gravy (vegetarian)

2nd Course Sides (Select 2)

- Sauteed Broccolini, Garlic Oil, Shaved Pecorino, Red Chili (vegetarian)
- Seared Green Beans, Shallots, Rosemary, Garlic (vegan)
- Potato Gratin, Thyme, Gruyere, Shallots (vegetarian)
- Roasted Cauliflower with pecans, pear, sage (vegan)
- Brussels Sprouts, Honey, Almonds, Prosciutto
- Rosemary & Garlic Herb Roasted Potatoes (vegan)

3rd Course Desserts (Select 2)

- Decadent Chocolate Brownies with hand whipped cream
- Tiramisu
- Apple Galette with caramel

Seated 4-Course Individually Plated Dinner

\$145.00 / guest

Passed hors d'oeuvres: (3) selections. 1st course: (1) appetizer or salad. 2nd course: (2) entree selections. 3rd course: (2) dessert selections.

SELECTIONS ^

Passed Hors d'Oeuvres (Select 3)

Crab Cakes - roasted red pepper aioli (NF)

Poached Shrimp - gazpacho shot (GF, DF, NF)

Seared Scallop - potato confit, crispy bacon, beurre blanc (GF)

Ahi Tuna - soy, lime, ginger, wonton crisp (DF, NF)

Halibut Ceviche - lime, red onion, cilantro, seaweed (GF, DF, NF)

Mushroom Risotto Croquettes - truffle aioli (Veg, NF)

Mozzarella Croquettes - classic marinara (Veg, NF)

Crispy Spring Rolls - seasonal vegetables (Veg, DF, NF)

Truffle Fries - garlic-lemon aioli (Vegan, DF, NF)

"Baked Potato" - applewood smoked bacon, cheddar, chives (GF, NF)

Roasted Chicken - skewered, basil-lemon aioli (GF, DF, NF)

Fried Chicken Sandwich - house pickle, spiced remoulade (DF, NF)

Petit Filet - polenta, sofrito (NF)

Braised Pulled Pork Sliders - napa cabbage slaw (NF)

1st Course Salads (Select 1)

Arugula, Roasted Wild Mushrooms, Fromage Blanc, Aged Sherry Vin (vegetarian)

Little Gem Green Goddess Salad, Corn, Tomato, Radish, Fine Herbs (vegetarian)

Caesar Salad, Torn Bread Croutons, Parmesan (vegetarian)

Roasted Baby Beets, Goat Cheese, Roasted Hazelnuts (vegetarian)

2nd Course Entrees (Select 2)

Roasted Salmon with Melted Leeks

Grilled Pork Tenderloin, Braised Apples & Pears, Apple Cider Reduction

Pan Seared Chicken Breast with Brown Butter Jus

Braised Beef Short Ribs, Roasted Winter Root Vegetables, Celery Root Puree, Crispy Parsnips

Wild Mushroom Risotto, Truffle Oil, Parmesan, Crispy Shallots (vegetarian)

Pappardelle with Squash, Pistou & Oven Roasted Tomato (vegetarian)

Fried Green Tomato (seasonal), succotash, polenta, mushroom gravy (vegetarian)

3rd Course Desserts (Select 2)

Decadent Chocolate Brownies with hand whipped cream

Tiramisu

Apple Galette with caramel

Event Services

Operational support, AV, staffing, and venue production add-ons.

On-site IT Services by Selerum

\$1,000.00 half day · \$2,000.00 full day

Coat & Bag Check

\$500.00 / attendant

Priced for a 4-hour attendant block.

Check-in Staff

\$500.00 / attendant

Priced for a 4-hour attendant block.

Microphone Setup

\$175.00 / microphone

Up to 2 microphones.

Stage Setup

\$1,500.00 flat

8' x 12' stage.

Digital Audio Mixing and Microphone Package

\$2,500.00 flat

16-channel, 8 wireless microphone package with sound setup.

Audio Engineer Services

\$750.00 half day · \$1,500.00 full day

Audio Recording

\$750.00 flat

Exterior Bar

\$750.00 / bartender

Priced for a 4-hour bartender block.

Patio Heaters

\$150.00 / heater

Uplights

\$35.00 / light

Furniture Moving Staff During Event

TBD

Total Furniture Removal

\$10,000.00 flat

Security Service

\$60.00 / hour

4-hour minimum.

Mobile TV

\$250.00 each

Use of Mounted TVs

\$500.00 each