

GROUP CATERING & BANQUET MENU



CONNECTSM
PREFERRED HOTELS & RESORTS

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ALL DAY PACKAGE

BREAKFAST

fresh fruit medley

specialty breakfast bread assortment

petite muffins | croissants | sweet butter | preserves

peet's caffeinated & decaffeinated coffee

herbal tea assortment

orange & cranberry juices

milk

MID MORNING REFRESH

peet's caffeinated & decaffeinated coffee

herbal tea assortment

LUNCH BUFFET

select one lunch buffet (see pages 4 & 5)

hyde street

columbus street

mission street

AFTERNOON BREAK

whole fresh fruit

popcorn

assorted soft drinks

iced tea

90

Additional add-ons available upon request

BREAKFAST BANQUETS

JONES STREET

specialty breakfast breads

danishes | muffins | croissants | sweet butter | preserves

fresh melons & berries

farm fresh scrambled eggs*

french toast

choose two breakfast meats

chicken apple sausage | smoked bacon | country pork sausage

roasted red potatoes with caramelized onions

* egg whites available upon request

45

BAY STREET

specialty breakfast breads

danishes | muffins | croissants | sweet butter | preserves

fresh melons & berries

spinach eggs benedict

canadian bacon | heirloom tomatoes | white wine hollandaise

blueberry pancakes

choose two breakfast meats

portuguese sausage | smoked bacon

roasted yukon gold potatoes

46

All breakfast options include complimentary beverages

orange juice | cranberry juice | milk | peet's coffee & teas

BREAKFAST BUFFETS

BUILD YOUR OWN BREAKFAST BUFFET

fresh fruit medley

specialty breakfast bread assortment

petite muffins | croissants | sweet butter | preserves

peet's caffeinated & decaffeinated coffee

herbal tea assortment

orange & cranberry juices

milk

27

ADD-ON OPTIONS

granola bars 4.5

bagels & cream cheese 6.5

individual yogurts 4.5

fruit & granola yogurt parfaits 10

steel cut oatmeal 11.5

serves 12-15

mini croissant sandwiches 12

egg | pepper jack | choose: bacon or ham

english muffin sandwiches 12

egg | cheddar | choose: bacon or sausage

breakfast burritos 12

egg | salsa | choose: bacon, chorizo or veggie

farm fresh scrambled eggs* 6

portuguese sausage 5.5

country pork sausage 4

chicken apple sausage 3.5

smoked bacon 4

canadian bacon 3.5

roasted yukon gold potatoes 3.5

* egg whites available upon request

LUNCH BUFFETS

HYDE STREET

clam chowder

wild field greens

tomatoes | cucumbers | artichoke hearts | goat cheese | candied pecans | dijon vinaigrette

bay shrimp & calamari salad

fennel | tomatoes | meyer lemon herb dressing

herb crusted salmon filet

baby carrots | blue lake beans | citrus cioppino sauce

grilled chicken breast

spinach | fennel | lemon beurre-blanc

grilled seasonal vegetables

dinner rolls with sweet butter

cream puffs

mini cheesecakes

60

COLUMBUS STREET

tuscan white bean soup

antipasto platter

coppa | genoa salami | prosciutto | cheese | balsamic marinated vegetables

caprese salad

classic caesar salad

orecchiette pasta

broccolini | tomatoes | garlic | gorgonzola cream

farm raised chicken cacciatore

wild mushrooms | apricot chutney | slow roasted peppers | basil and sherry wine reduction

dinner rolls with sweet butter

tiramisu

mini cheesecakes

60

All lunch options include complimentary water and iced tea

LUNCH BUFFETS

MISSION STREET

corn tortilla soup

southwestern salad

romaine | garbanzo beans | avocado | bell peppers | cotija | tortilla strips

tortilla chips

smokey poblano salsa | guacamole

beef & chicken fajitas

onions | peppers | accompaniments

roasted corn and black beans

spanish rice

lemon tarts

cinnamon cookies

60

All lunch options include complimentary water and iced tea

PLATED HOT PRIX FIXE LUNCHES

Three course minimum. Prices quoted for three course menu.
Choose one entree and a minimum of two additional courses.

ENTREES

meat

- grilled rib eye steak | fingerling potatoes | mushrooms | red wine glaze | gorgonzola butter 71
- pepper crusted filet mignon | wasabi potatoes | broccolini | balsamic demi glace 72
- flat iron new york steak | fennel leek potatoes | carrots | fava beans | rosemary jus 71
- boneless roasted pork loin | garlic potatoes | mushrooms | madeira cherry wine reduction 54
- roasted veal tenderloin | couscous | turnips | slow braised shallot sauce 75

poultry

- pan roasted chicken | saffron risotto | carrots | meyer lemon cream sauce 54
- chicken scallopini | rosemary potatoes | green beans | lemon caper sauce 55
- stuffed chicken | mushrooms | goat cheese | rice medley | asparagus | chardonnay sauce 59

seafood

- grilled salmon | garlic potatoes | tapenade | champagne lemon sauce 54
- panko-herb crusted halibut * | shitake cake | spinach | asparagus | champagne sauce 62
- roasted sea bass | basmati rice | asparagus | tropical salsa 62
- sauteed scallops | chive potatoes | cauliflower | brandy cream sauce 61

* seasonal

duets

- pan seared chicken & grilled prawns | risotto | truffle thyme sauce | lemon beurre-blanc 67
- pepper crusted petite filet & grilled halibut | potatoes | marsala reduction | butter sauce 70
- seared petite filet & grilled prawns | saffron rice | tamari demi glace | lemon sage sauce 71
- petite filet & lobster tail | potatoes | cognac demi glace | garlic cream sauce 82

All lunch options include complimentary water and iced tea

PLATED HOT PRIX FIXE LUNCHES

soups

wild mushroom | sage pesto | pearl onions | chives
carrot & ginger | sour cream | lemon oil | parsley
clam chowder | served in a sourdough bread bowl
potato & leek | bisque | chilled

salads

baby field greens | artichokes | goat cheese | pecans | dijon vinaigrette
romaine spear | parmesan | garlic crouton | caesar dressing
spinach salad | almonds | pickled onions | mandarins | vinaigrette
golden beet salad | frisee | arugula | bleu cheese | apple cider vinaigrette
sonoma greens | artichokes | radish | goat cheese | spiced tomato vinaigrette
baby butter lettuce cups | asian pears | melons | pecans | cilantro thyme dressing

desserts

chocolate cake | dark chocolate mousse | raspberry
carrot cake | cream cheese
flourless chocolate cake | dark chocolate ganache
new york style cheesecake | strawberries
creme brulee | short dough shell | vanilla custard
fresh fruit tart | creme patissiere | seasonal fruit | apricot glaze
lemon cake | pastry cream | pine nuts | almonds
cappuccino cake | chocolate almond cake | chocolate mousse

appetizers

Add @ prices listed per person

jumbo prawns | curry | cucumber noodles | pickled mushrooms | soy vinaigrette 14.5
scallops | fennel | coriander | pernod cream sauce | pesto oil 15
ahi tuna | sesame | seaweed salad | wasabi soy glaze 14
pork tenderloin | pumpkin risotto | mushrooms | black currant sauce 12.5

All lunch options include complimentary water and iced tea

DINNER BUFFETS

GOLDEN GATE BRIDGE

california salad

baby arugula | tomatoes | asian pears | gorgonzola | honey truffle vinaigrette

orzo salad

cranberries | fuji apples | paprika | meyer lemon sage dressing

baby spinach and frisee salad

fennel | avocado | pancetta | goat cheese | pecans | cranberry dressing

grilled chicken breast

sunchokes | couscous | olives | pomegranate au jus

filet mignon medallions

polenta | sun dried tomatoes | caramelized shallots | wild mushrooms

cumin rubbed grilled prawns

carrots | pineapple | cilantro | curry cream sauce

saffron rice

grilled seasonal vegetables

dinner rolls with sweet butter

cassis cake

assorted miniature cheesecakes

90

All dinner options include complimentary water and iced tea

DINNER BUFFETS

BAY BRIDGE

harvest vegetable soup

squash | zucchini | tomatoes

smoked mary's chicken salad

pumpkin | pomegranate vinaigrette

red quinoa salad

spinach | cucumber | pine nuts | citrus vinaigrette

organic baby field greens

carrots | tomatoes | walnuts | red bell pepper vinaigrette

seared sea bass medallions

potato cake | long beans | tropical salsa | ponzu butter reduction

apricot chicken

black olive couscous | haricot verts | mint basil sauce

garlic roasted fingerling potatoes

grilled seasonal vegetables

sourdough baguette

seasonal fresh fruit and yogurt

96

All dinner options include complimentary water and iced tea

PLATED HOT PRIX FIXE DINNERS

Three course minimum. Prices quoted for three course menu.
Choose one entree or carving station and a minimum of two additional courses

ENTREES

All entrees include dinner rolls with sweet butter

grilled rib eye steak | fingerling potatoes | mushrooms | red wine glaze | gorgonzola butter 83

boneless roasted pork loin | garlic potatoes | mushrooms | madeira cherry wine reduction 71

pan roasted chicken | saffron risotto | carrots | meyer lemon cream sauce 54

grilled salmon | garlic potatoes | olives | champagne lemon sauce 65

panko-herb crusted halibut * | shitake cake | spinach | asparagus | champagne sauce 73

petite filet mignon & lobster tail | potatoes | pancetta greens | cognac demi glace | garlic cream 90

CARVING STATIONS*

All carving stations include soft rolls

prime rib | natural beef au jus | serves 50 690

pepper crusted pork loin | pear and apple calvados sauce | serves 35 350

roasted turkey breast | tarragon gravy | cranberry sauce | serves 25 295

* additional labor fee applies for carving attendant

All dinner options include complimentary water and iced tea

PLATED HOT PRIX FIXE DINNERS

SOUPS

wild mushroom | sage pesto | pearl onions | chives

carrot & ginger | sour cream | lemon oil | parsley

tomato cream | leeks | pesto oil | fennel confit

clam chowder | served in a sourdough bread bowl

potato & leek | bisque | served chilled

SALADS

baby field greens | artichokes | goat cheese | pecans | dijon vinaigrette

romaine spear | parmesan | garlic crouton | caesar dressing

spinach salad | almonds | pickled onions | mandarins | vinaigrette

golden beet salad | frisee | arugula | bleu cheese | apple cider vinaigrette

sonoma greens | artichokes | radish | goat cheese | spiced tomato vinaigrette

baby butter lettuce cups | asian pears | melons | pecans | cilantro thyme dressing

DESSERTS

raspberry charlotte | white cake | white chocolate

flourless chocolate cake | chocolate ganache

fresh fruit tart | creme patissiere | seasonal fruit | apricot glaze

lemon cake | pastry cream | pine nuts | almonds

All dinner options include complimentary water and iced tea

VEGETARIAN & VEGAN OPTIONS

VEGETARIAN

vegetable en croute

stuffed ratatouille | squash | zucchini | carrots | asparagus | slow roasted tomato sauce

pan seared polenta cake

mushrooms | roasted tomatoes | beurre-blanc sauce

roasted eggplant & tomato ravioli

seasonal vegetables | herbs | truffle saffron consomme

oven roasted portobello mushroom

baby spinach | feta sauce

spinach pansotti

roasted tomatoes | oregano lemon sauce

layered crusted eggplant

orzo pilaf | mozzarella | marinara

truffle mac & cheese

seasonal vegetables | parmesan

VEGAN

sun dried tomato whole wheat penne

walnuts | basil garlic sauce

brown jasmine rice pilaf

sauteed onions | cashews | asparagus

wild mushroom risotto

fava beans | tri color peppers

tofu vegetable stir fry

mushrooms | baby corn | light soy sauce

pan seared rice cake

lemongrass tofu | baby bok choy | mushrooms | coconut curry sauce

LIGHT BITES

BEVERAGES

- fruit juices 8.5
orange | cranberry | grapefruit
- peet's coffee & teas 6
- lemonade & iced tea 5
- flavored mineral waters 5
- assorted soft drinks 5.5
- still bottled water 5.5
- voss sparkling water 6.5
- red bull energy drink 6.5

BAKERY & FRUIT

Local pastries made daily

- breakfast pastry assortment 5.5
petite muffins | danishes | croissants | specialty breads
- low fat banana bread (nut free) 5
- bagels & cream cheese assortment 7.5
- individual yogurt selection 4.5
- fruit and granola yogurt parfait 12
- fruit kebabs 14.5
- whole seasonal fruit 2
- home-style jumbo cookies 6
chocolate chip | oatmeal raisin | peanut butter
- fudge brownies & blondies 5

LIGHT BITES

SNACKS & SWEETS

- individual bags of popcorn 3
- oatmeal raisin granola bars 5.5
- chocolate candy 5.75
- frozen ice creams 6.5
 - fruit | chocolate
- individual bags of trail mix 5.75
- assorted bags of potato chips 19
 - salted pretzels 19
 - corn tortilla chips 19
 - flavored dips & salsas 7

AFTERNOON BREAK SERVICE

All break services include complimentary soft drinks and peet's coffee & tea

OPERA HOUSE

tea cookies
chocolate covered strawberries
roasted almonds

26

CRISSY FIELD

trail mix
granola bars
artisan cheese board
baguette
frozen fruit bars

29

EMBARCADERO

whole fresh fruit
home-style jumbo cookies
fudge brownies
fruit juices

24

AT&T PARK

corn dog sticks
nut assortment
gourmet flavored popcorn
twizzlers
lemonade

32

RECEPTION HORS D'OEUVRES

Priced per piece - 40 piece minimum

COLD

- fresh jumbo prawns 6.5
- chicken medallion * | ginger | cilantro 6.5
- smoked salmon rosettes * | rye square | dill cream 6.5
- ahi & salmon tartar * | water chestnuts | shallot aioli 6.5
- seafood ceviche | jalapenos | tomato concasse 7
- vegetable & shrimp spring roll * | hoison 7.5
- mediterranean crab cakes | remoulade 9

HOT

- vegetarian spring rolls * | mustard | sweet & sour 5.5
- peanut crusted chicken satay | tropical chutney 6.5
- phyllo tart * | asparagus | gruyere 6.5
- beef strudel medallion | horseradish 7
- coconut prawns | mango salsa 7.25
- kobe beef skewers | wasabi | plum 7.5
- crab & shrimp wonton * | meyer lemon aioli 7.5

CHEF'S CHOICE ASSORTMENT

Price per person - minimum 25

- chicken medallion
 - phyllo tart
 - beef strudel medallion
 - crab & shrimp wonton
 - vegetarian spring roll
- five pieces 33 | seven pieces 44 | ten pieces 61

*recommended for tray passing

RECEPTION STATIONS

STOCKTON STREET

classic caesar salad

rigatoni pasta

tri colored tortellini

italian sausage & peppers

marinara & pesto sauces

ciabatta

29

JEFFERSON STREET

mini crab cakes

polenta

cioppino in a bread bowl

seasonal seafood cocktail

panko herb crusted salmon

tomato artichoke sauce

45

VALENCIA STREET

burrito station

grilled flank steak

grilled chicken

flour tortillas

vegetable quesadillas

tri colored chips

minimum 25

42

Prices listed per person - 50 person service minimum required.

Prices are subject to additional 22% gratuity and 8.75% city sales tax. Prices subject to change without notice.

RECEPTION BUFFETS

seasonal fruit

sliced fruit | berries

serves 25

325

local artisan cheese board

nuts | dried fruit | baguette | crackers

serves 25

395

antipasto

cured meat assortment | calamari | vegetables | cheese | foccacia | breadsticks

serves 25

350

seasonal vegetable crudités

bleu cheese | pesto cream | chives | sour cream

serves 25

295

cambridge smoked salmon platter

cream cheese | capers | tomatoes | onions | crackers | rye bread

serves 30

395

BAR & BEVERAGES

All alcohol must be purchased from Pier 2620 Hotel

NO-HOST BAR

\$200 minimum per bar. host will be charged for the difference of any minimums not met

cocktail/martini (fountain */imperial **) 11/12

wine by the glass *** 10

beer (imported/domestic) **** 9/8

soft drinks 6

mineral water 6

sparkling wine 10

HOST BAR

\$75/hour fee per bartender (minimum 2 hours)

cocktail/martini (fountain*/imperial**) 10/11

wine by the glass *** 9

beer (imported/domestic) **** 8/7.5

soft drinks 5.5

mineral water 5.5

sparkling wine 9

HOURLY PACKAGES

one hour | fountain 26 | imperial 30

two hours | fountain 33 | imperial 37

each additional hour | fountain 9 | imperial 10

* fountain brands

sky | beefeater | bacardi | jose cuervo

jim beam | seagram's | johnnie walker red | korbel

** imperial brands

grey goose | bombay | captain morgan | sauza

jack daniels | crown royale | johnnie walker black | korbel

*** sonoma house wines

chardonnay | cabernet sauvignon

**** beer selections

budweiser | miller lite | heineken | corona | anchor steam