



hotel nikko san francisco

## **lunch and dinner menu**

Entrée price includes Nikko Rolls & Sweet Butter,  
your choice of Soup or Salad, your choice of Dessert,  
and Freshly Brewed French Roast Coffee, Decaffeinated Coffee & Traditional, Herbal & Japanese Teas  
{3-course minimum is required for all plated luncheons and dinners}

### **s o u p s**

San Francisco Clam Chowder

Slow Roasted Vine-Ripened Tomato Cream Soup

Harvest Vegetable Soup with Garden Herbs

Fresh Green Asparagus with Slow Roast Mini Tomato and Crispy Wonton

Tuscan White Bean Soup, Tomato and Sweet Basil

Roasted Potato, Pancetta & Leek Soup **add \$3.00**

Thai Prawn Soup, Essence of Lemongrass and Sweet Ginger **add \$4.00**

Smoked Corn and Crab Chowder **add \$4.00**

Lobster Bisque, Crème Fraiche **add \$5.00**

### **s a l a d s**

Classic Caesar Salad with Sourdough Croutons and Parmigiano Reggiano Cheese  
Creamy Caesar Dressing

Sonoma Greens with Artichokes, Tomatoes, Feta Cheese, Pistachios  
Balsamic Vinaigrette

Baby Arugula Salad with Dried Figs, Prosciutto, Plum Tomatoes, Sweet Onions  
Champagne Vinaigrette

Mixed Field Greens with Cherry Tomatoes, English Cucumbers, Candied Pecans  
Dijon Vinaigrette

Baby Spinach Salad with Tomatoes, Pickled Red Onions, Toasted Almonds, Mandarin Oranges  
Yuzu Vinaigrette

Greek Tomato Salad with Field Greens, Sliced Tomatoes, Cucumbers, Red Onions, Feta Cheese  
Mint Parsley Vinaigrette

**all prices subject to 21% service charge & 9.5% tax**

**Effective on January 1, 2011**



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## appetizers

{as an additional course}

Maple Cured Sliced Muscovy Duck  
Grilled Pineapple, Rice Paper Cups, Micro Greens  
Miso Vinaigrette  
\$14.50

Lemon Smoked Salmon with Crème Fraiche and Toasted Challah  
\$14.00

Curried Jumbo Prawns  
Cucumber Noodles, Shiitake Mushrooms, Micro Greens, Soy Vinaigrette  
\$14.50

Pork Tenderloin Medallions, Oriental Risotto Cake, Curry Black Currant Sauce  
\$12.50

Foie Gras Chawan Mushi  
Nori Wrapped Toasted Brioche, Japanese Slaw, Spicy Aioli  
\$14.50

Hawaiian Pineapple Wrapped Lobster Ravioli  
Watercress, Cucumber Salad, Orange Tobiko  
Yuzu Vinaigrette  
\$16.50

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## entrées

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your choice of Soup or Salad, your choice of Dessert,  
and Freshly Brewed French Roast Coffee, Decaffeinated Coffee & Traditional, Herbal & Japanese Teas  
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### poultry

Smoked Miso Marinated Chicken Breast  
Parsnip Puree, Broccolini, Hoisin Lemongrass Chutney  
Lunch \$48.00  
Dinner \$54.00

Flame Grilled Sesame Marinated Chicken Breast  
Baby Bok Choy, Roasted Pineapple, Five Spice Scallion & Ginger Sauce  
Lunch \$47.00  
Dinner \$54.00

Pan Roasted Breast of Chicken  
Orzo Pilaf, Seasonal Vegetables, Meyer Lemon Cream Sauce  
Lunch \$47.00  
Dinner \$54.00

Chicken Breast Stuffed with Wild Mushrooms, Goat Cheese, Thyme  
Gourmet Rice, Asparagus, Chardonnay Sauce  
Lunch \$50.00  
Dinner \$58.00

### meat

Grilled Center Cut Filet  
Garlic Roasted Fingerling Potatoes, Seasonal Vegetables, Pinot Noir Reduction & Gorgonzola Butter  
Lunch \$65.00  
Dinner \$72.00

Pepper Crusted Filet of Beef  
Wasabi Mashed Potatoes, Broccolini, Cipollini Spring Onions, Balsamic Demi Glace  
Lunch \$65.00  
Dinner \$72.00

Grilled New York Steak  
Potato Leek Gratin, Red & Golden Baby Beets, Green Beans, Syrah Reduction  
Lunch \$68.00  
Dinner \$75.00

Roasted Pork Loin  
Garlic Mashed Potatoes, Seasonal Vegetables, Madeira Cherry Reduction  
Lunch \$54.00  
Dinner \$63.00

Oven Roasted Rack of Lamb  
Mint Cous Cous, Seasonal Vegetables, Black Currant Rum Sauce  
Lunch \$70.00  
Dinner \$78.00

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## seafood

Grilled Salmon  
Fennel & Leek Confit, Garlic Whipped Potatoes, Slow Roasted Tomatoes,  
Nicoise Olive Tapenade, Champagne Sauce  
Lunch \$49.00  
Dinner \$58.00

Seared Marinated Salmon  
Saffron Rice, Haricot Verts, Carrots, Meyer Lemon Cream Sauce  
Lunch \$49.00  
Dinner \$58.00

Grilled Pacific Swordfish  
Angel Hair Pasta, Slow Roasted Vegetables, Pernod Beurre Blanc  
Lunch \$57.00  
Dinner \$65.00

Panko-Herb Crusted Halibut (Seasonal)  
Sautéed Vegetables, Shiitake Mushroom Rice Cake,  
Champagne Beurre Blanc  
Lunch \$54.00  
Dinner \$63.00

Grilled Shrimp  
Almond Green Beans, Baby Carrots, Grilled King Oyster Mushrooms,  
Coconut Rice, Carbonara Sauce  
Lunch \$58.00  
Dinner \$67.00

Broiled Main Lobster Tail  
Creamy Polenta, Asparagus Tips, Baby Carrots, Shimeji Mushrooms,  
Brandy Cream – Lobster Nage  
Lunch \$64.00  
Dinner \$74.00

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## **duets**

Pan Seared Breast of Chicken and Grilled Salmon  
Rice Blend, Seasonal Sautéed Vegetables,  
Truffle Thyme Sauce & Lime Beurre-Blanc  
Lunch \$58.00  
Dinner \$68.00

Seared Petit Filet of Beef and Grilled Prawns  
Saffron Basmati Rice, Seasonal Sautéed Vegetables,  
Tamari Demi Glace  
Lunch \$68.00  
Dinner \$78.00

Petit Filet of Beef and Filet of Salmon  
Oven Roasted Yukon Gold Potatoes, Seasonal Sautéed Vegetables  
Marsala Reduction & Mirin Butter Sauce  
Lunch \$65.00  
Dinner \$75.00

Petite Filet of Beef and Lobster Tail  
Marble Fingerling Potatoes, Seasonal Sautéed Vegetables  
Cognac Demi Glace & Garlic Butter  
Lunch \$78.00  
Dinner \$88.00

**Please Add \$10.00 to Menu Price for Prime Cuts of Beef**

## **vegetarian entrees**

Pan Seared Polenta  
Grilled Vegetables, Wild Mushrooms, Oven Roasted Tomato Beurre-Blanc

Portobello Mushroom Ravioli  
Roma Tomatoes, Broccoli Rabe, Port Wine Cream Sauce

Vegetable En Croute, Vegetable Ratatouille  
Grilled Squash, Zucchini, Baby Carrots, Asparagus, Slow Roasted Tomato Sauce

Herb Oven Roasted Portobello Mushroom  
Tofu Vegetable Roll, Tomato Concasse, Creamy Tarragon Sauce

Spinach Pansotti  
Julienne of Seasonal Vegetables, Oregano Lemon Sauce

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## desserts

Hazelnut Cake

Chocolate Mousse with Hazelnut Cream on Hazelnut Meringue

Monterosa

Sponge Cake with Mascarpone and Ricotta Cheeses, Strawberries

Lemon Cream Cake

Almonds, Pine Nuts, Light Dusting of Powdered Sugar

Tiramisu

Mascarpone Cheese with Rum, Amaretto, Coffee & Ladyfingers

Chocolate Truffle Mousse, White Chocolate Shavings

Chocolate Velvet Cake

Apple Tarte Tatin

Chantilly Cream Anglaise, Apple Tuile **add \$4.00**

Champagne and Passion Fruit Mousse

Bubble Sugar, Passion Fruit Geleé **add \$4.00**

Exotic Bombe

Mango, Passion Fruit, & Raspberry Sorbetto with White Chocolate **add \$5.00**

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# california dinner buffet

{minimum of 50 guests}

{omissions to menu will not reduce the pricing, only limit selections}

## salads

Mixed Greens, Cherry Tomatoes, Asian Pears, Dried Cranberries, Gorgonzola Cheese  
Honey Truffle Vinaigrette

Rainbow Pasta Salad with Tiger Prawns, Cherry Tomatoes, Bell Peppers, Capers, Dried Figs  
Lemon Mint Dressing

Baby Spinach & Watercress, Fuji Apples, Roma Tomatoes, Roasted Fennel, Avocado  
Ponzu Truffle Vinaigrette

## entrées

Grilled Chicken Breast & Sake-Marinated Prawns  
Soba Noodles, Asian Burdock Root, Chinese Long Beans, Carrots, Mirin Glaze

Filet Mignon Medallions  
Polenta Balls, Sun Dried Tomatoes, Caramelized Shallots, Composed Wild Mushrooms

Petite Salmon Filet  
Baby Carrots, Jicama, Scallions, Grilled Pineapple, Cioppino Sauce, Wilted Cilantro

Gourmet Rice & Seasonal Vegetables

Freshly Baked Rolls and Sweet Butter

## desserts

Tiki Crunch Cake with Mango Mousse and Shredded Coconut

Assorted Petit Fours

Miniature Cheesecakes

Freshly Brewed French Roast Coffee, Decaffeinated Coffee & Traditional, Herbal & Japanese Teas

\$86.00

{for 30 – 49 guests, \$95.00}

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# pacific rim dinner buffet

{minimum of 50 guests}

{omissions to menu will not reduce the pricing, only limit selections}

## salads

Classic Caesar Salad

Romaine Hearts, Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing

Shrimp and Calamari Salad

Roma Tomatoes, Celery, Fennel, Onions, Cilantro Lime Dressing

Sonoma Greens

Artichoke Hearts, Tomatoes, Goat Cheese, Pistachios, Dijon Mustard Vinaigrette

## entrées

Seared Chicken Breast

Bell Pepper Trio, Scallions, Cilantro, Miniature Coconut Crepes, Light Soy Glaze

Sliced Beef Sirloin

Wild Mushroom Ragout, Caramelized Cippolini Onions, Cabernet Sauvignon Sauce

Portobello Mushroom Ravioli

Roma Tomatoes, Broccoli Rabe, Port Wine Cream Sauce

Roasted Garlic Herbed Potatoes

Vegetable Ratatouille

Freshly Baked Rolls and Sweet Butter

## desserts

Mixed Berry Tuile

Assorted Petit Fours

Classic French Macaroons

Freshly Brewed French Roast Coffee, Decaffeinated Coffee & Traditional, Herbal & Japanese Teas

\$78.00

{for group for 30 – 49 guests, \$89.00}

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# local & organic dinner buffet

{minimum of 50 guests}

{omissions to menu will not reduce the pricing, only limit selections}

## salads

Roasted Root Vegetable Salad

Carrots, Asparagus, Jicama, Kabocha Squash, Zucchini, Golden Beets, Citrus Chili Vinaigrette

Organic Grass Fed Peppercorn Beef Salad

Baby Romaine Hearts, Shredded Carrots, Green Olives, Ginger Miso Dressing

Mesclun Salad Mix

Baby Spinach, Arugula, Frisee, Lollo Rosa, Mache, Toy Box Tomatoes, Cucumbers,  
Toasted Pine Nuts, Edible Star Flowers, Red Bell Pepper Vinaigrette

## entrées

Seared Wild Salmon Medallions

Shredded Potato Cake, Carrots, Chinese Long Beans, Tropical Fruit Salsa, Ponzu Butter Sauce

Grilled Free Range Chicken Breast

Black Olive Cous Cous, Sun Dried Apricots, Haricot Verts, Mint Basil Curry Sauce

Wild Rice Pilaf

Sautéed Green Beans with Pancetta

Freshly Baked Rolls and Sweet Butter

## dessert

Seasonal Fresh Fruit and Yogurt

Freshly Brewed French Roast Coffee, Decaffeinated Coffee & Traditional, Herbal & Japanese Teas

\$92.00

{for group for 30 – 49 guests, \$103.00}

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# 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. 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 guaranteed banquet attendance number, or the actual number of guests, 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 increase within 72 hours, there will be an additional charge of \$15.00 plus 9.5% sales tax and 21% service charge per added entrée.

## **overset**

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

## **agreement, deposits and 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 \$5,000 total revenue.

## **cancellations**

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

## **overtime**

An overtime charge of \$75.00 per server per hour, or any fraction thereof, will be charged for events exceeding the contracted times.

## **service charge & sales tax**

A 21% service charge and 9.5% 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.

## **bartender fees**

A bartender fee of \$75.00 per hour (minimum of 2 hours) plus 9.5% 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 9.5% sales tax will apply to all hot breakfasts and luncheons with 25 guests or under. A labor fee of \$150.00 plus 9.5% sales tax will apply to all dinners with 25 guests or under. A labor fee of \$150.00 (for the first 2 hours) plus 9.5% sales tax will apply to all food station attendants, tray passers, carvers, and coat check attendants, and \$75.00 plus 9.5% tax per hour thereafter.

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## **catering general information (continued)**

### **corkage**

Hotel Nikko San Francisco agrees to allow outside wine to be served during your event for the corkage fee of \$25.00 plus 9.5% sales tax per 750ml bottle.

### **decoration and 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 and visual**

Hotel Nikko San Francisco has proudly selected Swank Audio Visuals as our full service onsite audio visual service provider. In order to help ensure a positive meeting experience, please advise Swank Audio Visuals of your requirements. Contact Richard Lavarias, Director, at 415-394-1111, ext. 398 for information.

### **package delivery and 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 hotel's security desk/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 \$10.00 plus tax per hour (maximum of \$45.00 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.

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