



hotel nikko san francisco

2018

# Catering Menu Refreshment Service

{10 order minimum – no substitutions}  
{ Items are not offered on a consumption basis }

## beverages

- Chilled Orange, Cranberry and Grapefruit Juice
- Freshly Brewed Organic Regular and Decaffeinated Coffee,  
Traditional, Herbal and Japanese Teas
- Teajava Bottled Iced Teas
- Flavored Mineral Waters
- Assorted Soft Drinks
- Still Bottled Water
- VOSS Sparkling Water (375mL)
- Red Bull Energy Drink, Sugar-Free Red Bull
- IZZE Sparkling Sodas
- Coconut Water
- Fruit Infused Water (Choice of Lemon, Lime, & Orange)

## price

- \$8.50/guest
- \$7.00/guest
- \$7.00/each
- \$7.00/each
- \$7.00/each
- \$7.00/each
- \$8.00/each
- \$8.00/each
- \$8.00/each
- \$8.00/each
- \$8.00/each

## bakery & fruit · Local Pastries Made Daily ·

- Petite Muffins, Danishes, Croissants and Specialty Breakfast Breads
- Assortment of Scones, Sweet Butter and Preserves
- Gourmet Bagels, Flavored and Plain Cream Cheese
- Greek Style Yogurt (Add granola \$2.50)
- Sliced Fresh Fruit & Berries
- Whole Fresh Fruit – Seasonal Selections
- Home-Style Jumbo Cookies · *Semi-Sweet Chocolate Chip, Oatmeal Raisin, Ginger*
- Classic Fudge Brownies and Blondies
- Almond and Chocolate Biscotti
- Lollipop Cakes
- Lemon & Raspberry Bars
- Assorted French Macaroons
- Assorted Miniature Cupcakes

## price

- \$6.50/guest
- \$5.00/guest
- \$7.50/guest
- \$7.50/each
- \$14.00/guest
- \$6.00/each
- \$6.50/guest
- \$6.00/each
- \$5.50/guest
- \$72.00/dozen
- \$6.00/guest
- \$6.00/guest
- \$54.00/dozen

all prices subject to 23% service charge & 8.5% tax



# hotel nikko san francisco

## goodies

- Chocolate Candy Bars – Snickers, M&M’s, Twix, Hershey’s
- Kashi Granola Bars
- CLIF Protein Bars
- Nature’s Bakery FIG Bars
- Individual Bags of Trail Mix
- Mixed Salted Nuts
- Individual Bags of Almonds
- POP Chips
- Kettle Chips
- Pirate’s Booty Popcorn
- Thatcher’s Popcorn – *Cheddar Cheese, Sour Cream & Onion, Parmesan, Caramel, Jalapeno*
- Mixed Dried Fruit
- Salted Pretzels
- Tri-Colored Tortilla Chips / Salsa and Guacamole
- Pita Chips / Hummus
- Veggie Sticks / Herb Dips

## price

- \$6.00/each
- \$7.00/each
- \$7.00/each
- \$7.00/each
- \$7.00/each
- \$20.00/pound
- \$6.00/each
- \$6.00/each
- \$6.00/each
- \$7.00/each
- \$7.00/each
- \$25.00/pound
- \$19.00/pound
- \$12.00/guest
- \$10.00/guest
- \$12.00/guest

## chef 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 each item/\$70 per basket



**all prices subject to 23% service charge & 8.5% tax**



# hotel nikko san francisco

## continental breakfast buffets

{ 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 Regular and Decaffeinated Coffee and Traditional, Herbal and Japanese Teas  
 \$42.00/guest

### continental breakfast

Sliced Fresh Fruit and Berries  
 Assortment of Breakfast Breads, Muffins, & Croissants  
 Gourmet Bagels, Cream Cheese  
 Individual Greek Yogurt with Gluten Free Granola  
 Chilled Orange and Cranberry Juices

Freshly Brewed Organic French Roast Regular and Decaffeinated Coffee and Traditional, Herbal and Japanese Teas  
 \$46.00/guest

### nikko beginning

Whole Fresh Fruit-Seasonal Selections  
 Gourmet Sliced Bread and Rolls  
 Assortment of Breakfast Breads, Muffins, & Croissants  
 Sliced Cheeses and Meats  
 Cage Free Hard Boiled Eggs  
 Chilled Orange and Cranberry Juices

Freshly Brewed Organic French Roast Regular and Decaffeinated Coffee and Traditional, Herbal and Japanese Teas  
 \$48.00/guest

### breakfast enhancements

{10 order minimum – no substitutions}

#### Mini Croissant Sandwich

*Farm Fresh Scrambled Eggs, Pepper Jack Cheese*  
*Choice of Maplewood Smoked Bacon or Black Forest Ham*  
 \$12.50/each

#### Breakfast Burritos

*Farm Fresh Scrambled Eggs, Fresh Salsa. Choice of*  
*Applewood Smoked Bacon, Chorizo, or Fresh Vegetables*  
 \$12.50/each

#### Gluten Free Quiche

*Farm Fresh Eggs*  
*Choice of Lorraine (Gruyere & Bacon) or Spinach and Feta*  
 \$12.00/guest

#### Tureen of Steel Cut Oatmeal

*Brown Sugar, Golden Raisins, Apricots, Mixed Nuts*  
*Maple Syrup*  
 \$12.00/guest

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**hotel nikko san francisco**  
**breakfast enhancements**  
 { 10 order minimum }

Farm Fresh Hard Boiled Eggs - \$5.00/each

Farm Fresh Scrambled Eggs (Egg whites available upon request) - \$12.00/guest

Breakfast Meats (Applewood Smoked Bacon, Chicken Apple Sausage, or Country Style Pork Links) - \$12.00/guest

Mini Blueberry Pancakes with Maple Syrup - \$12.00 /guest

Smoked Salmon with Assorted Bagels, Capers, Cream Cheese and Red Onions - \$15.50/guest

**breakfast stations**  
 { 50 order minimum – no substitutions }

**build your own parfait station**

Greek Yogurt, Assorted Flavored Yogurts, Crunchy Granola, Nuts, Seasonal Mixed Berries  
 \$14.00/guest

**omelet station**  
 { 150 order maximum }

**\*\* Chef Labor Fee -\$150.00 per hour \*\***

Diced Ham, Bacon, Chopped Tomatoes, Bell Peppers, Onions,  
 Scallions, Jalapenos, Mushrooms  
 Cheddar, Swiss, & Goat Cheeses  
 \$20.00/guest

**waffle station**  
 { 150 order maximum }

**\*\* Chef Labor Fee -\$150.00 per hour \*\***

Whipped Cream, Mixed Berry Compote, Brown Sugar, Maple Syrup  
 \$20.00/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 & Maple Syrup  
 2%, Skim, Almond, & Soy Milk  
 \$20.00/guest

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hotel nikko san francisco

# build your own breakfast buffet

*{ 25 guest minimum }*  
*{ For 15 – 24 guests, add \$5.50 to buffet pricing }*

**Choose 3 or 4 Items:**

Sliced Fresh Fruit and Berries

Farm Fresh Scrambled Eggs, Shredded Cheese, Herbs

Scrambled Egg Whites, Feta Cheese, Chopped Spinach

Applewood Smoked Bacon

Turkey Sausage

Chicken Apple Sausage

Oven Roasted Yukon Gold Potatoes

Roasted Red Bliss Potatoes

Mini Blueberry Pancakes, Maple Syrup

Classic Eggs Benedict

Gluten Free Quiche  
Farm Fresh Eggs, Lorraine (Gruyere & Bacon)

Gluten Free Quiche  
Farm Fresh Eggs Spinach and Feta

**Each Buffet includes the following:**

Individual Greek Yogurt with Gluten Free Granola

Assortment of Breakfast Breads, Muffins, Croissants  
Sweet Butter & Preserves

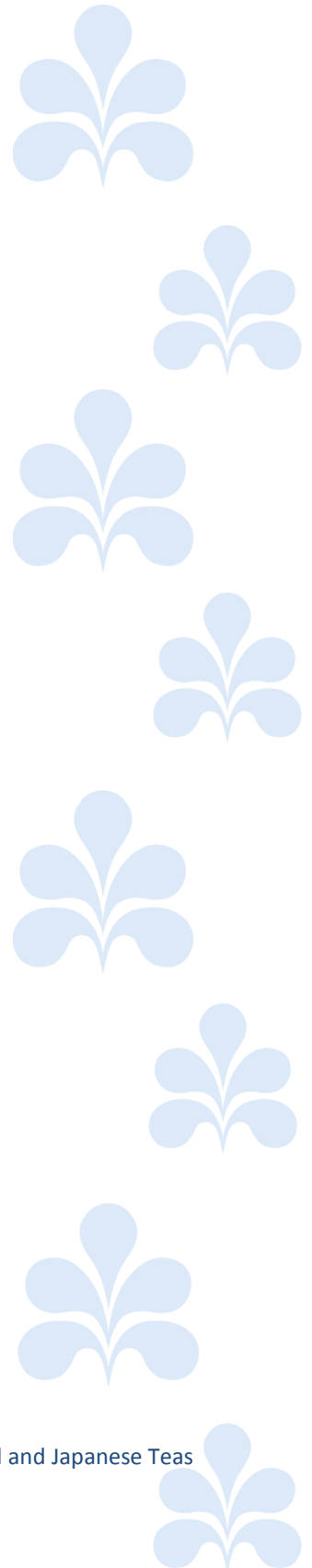
Chilled Orange and Cranberry Juices

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

\$60.00 /guest for (3) items

\$64.00 /guest for (4) items

**all prices subject to 23% service charge & 8.5% tax**





hotel nikko san francisco

## breakfast buffets

{ 25 guest minimum }

{ For 15 – 24 guests, add \$5.50 to buffet pricing }

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

### s a u s a l i t o

Sliced Fresh Fruit and Berries

Assortment of Breakfast Breads, Muffins, Croissants

Farm Fresh Scrambled Eggs, Shredded Cheese, Herbs

Applewood Smoked Bacon

Chicken Apple Sausage

Roasted Red Bliss Potatoes

Chilled Orange and Cranberry Juices

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

\$62.00 /guest

### m a r i n

Sliced Fresh Fruit and Berries

Assortment of Breakfast Breads, Muffins, Croissants

Steel Cut Oatmeal

*Brown Sugar, Golden Raisins, Apricots, Mixed Nuts*

Scrambled Egg Whites, Feta Cheese, Chopped Spinach

Turkey Sausage

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

\$64.00 /guest

## plated breakfast

*Entrée price includes the following: Sliced Fresh Fruits & Berries, Specialty Breakfast Breads, Muffins, Croissants, Sweet Butter & 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*

### e n t r é e s

*(select one)*

Wild Mushroom Frittata, Grilled Tomatoes

\$48.00/ guest

Farm Fresh Scrambled Eggs, Cheddar Cheese, Chives

Choice of Applewood Smoked Bacon or Chicken Apple Sausage

\$50.00/guest

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## hotel nikko san francisco

Classic Eggs Benedict

Poached Eggs, Canadian Ham, Toasted English Muffin  
Hollandaise Sauce  
\$52.00/guest

Nikko Eggs Benedict

Poached Eggs, Smoked Salmon, Toasted English Muffin  
White Wine Hollandaise Sauce  
\$52.00/guest

## nikko brunch buffet

*{ 50 guest minimum }*

*{ For 15 – 24 guests, add \$11.00 to buffet pricing }*

*{ For 25- 49 guests, add \$5.50 to buffet pricing }*

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

Local Pastries Made Daily

Coffee Cakes, Muffins, Croissants, Sweet Butter, Preserves

Sliced Fresh Fruit and Berries

Artisan Cheese Board, Sliced Baguettes and Crackers

Sliced Deli Meats, Ham, Turkey, Roast Beef, Prosciutto

Baby Field Greens

Cherry Tomatoes, Pickled Onions, Asiago Cheese, Candied Pecans, Apple Cider Vinaigrette

Lemongrass Chicken Salad

Field Greens, Snow Peas, Shredded Cabbage, Asian Pears, Cashews, Crispy Noodles, Ginger-Soy Vinaigrette

Classic Eggs Benedict

Poached Eggs, Canadian Ham, Toasted English Muffin, Hollandaise Sauce

Applewood Smoked Bacon and Country Style Pork Sausage

Grilled Salmon

Sliced Scallions, Lemon-Butter Sauce

Oven Roasted Yukon Gold Potatoes

Sautéed Seasonal Vegetables

Assorted Miniature Fruit Tarts & French Macaroons

Chilled Orange, Grapefruit, and Cranberry Juices

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

\$92.00/guest

***all prices subject to 23% service charge & 8.5% tax***



hotel nikko san francisco

# afternoon break service packages

{ 10 order minimum – no substitutions }

## opera house

Flavored French Macaroons  
Chocolate Truffles  
Mini Tea Sandwiches  
*Smoked Salmon & Cucumber, Tomato & Avocado*

Assorted Soft Drinks, Mineral Water  
Freshly Brewed Organic Regular and Decaffeinated  
Coffee, Traditional, Herbal and Japanese Teas

\$32.00/guest

## the marina

Make Your Own Trail Mix  
*Mixed Nuts, Dried Berries, Gluten Free Granola, M&M*  
Fresh Whole Fruit  
Assorted Individual Yogurts

Individual Bottled Iced Tea & Lemonade  
Freshly Brewed Organic Regular and Decaffeinated  
Coffee, Traditional, Herbal and Japanese Teas

\$32.00/guest

## the embarcadero

Assorted Donut Holes & Beignets  
Mini Scones  
Chocolate Almond Biscotti  
Fresh Seasonal Whole Fruit

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

\$34.00/guest

## at & t park

Mini Corn Dogs, 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

\$36.00/guest

**all prices subject to 23% service charge & 8.5% tax**





# hotel nikko san francisco

{ 25 order minimum – no substitutions }

## **c h i p s & s a l s a b a r**

Tri-Colored Tortilla Chips  
Charred Salsa, Pico de Gallo, Salsa Verde  
Guacamole, Queso Dip  
Mini Churros with Mexican Chocolate Dip  
\$32.00/guest

## **t h e h u m m u s b a r**

Pita Chips & Bread  
Kalamata & Picholine Olives  
Assortment of Fresh Vegetables  
Hummus: Classic, Roasted Red Bell Pepper, Roasted Garlic, & Edamame  
\$32.00/guest

## **j u s t a “ b i t e ”**

Bite-Sized Cookies  
Bite-Sized Brownies  
Mini Ghirardelli Chocolate Squares  
Snyder’s Mustard Pretzel Bites  
Assorted Chex Mix  
Doughnut Holes  
\$38.00/guest

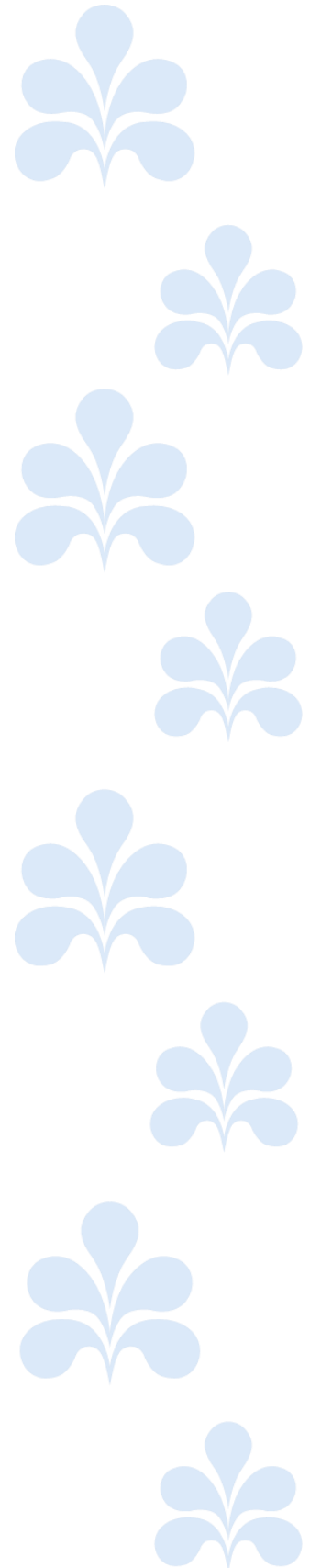
## **f a r m e r s ’ m a r k e t**

Artisanal Cheeses, Gourmet Crackers and Olives  
Dried Fruits and Nuts  
Fresh Whole Fruit and Berries  
Seasonal Vegetables, Herb Curry Goat Cheese Dip, Roasted Piquillo Pepper Dip  
\$38.00/guest

## **t a k e i t “ t o - g o ”**

Individual Packages of Biscotti OR Cookies  
Mini Ghirardelli Chocolates  
Individual Bags of Chips  
Small Bottles of Red Wine (187mL)  
Assorted Soft Drinks  
Mineral Waters  
\$44.50/guest

*all prices subject to 23% service charge & 8.5% tax*





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**“ t a k e a b r e a k . . . .  
... f r o m t h e o r d i n a r y ”**

*{ 50 guest minimum }  
\$150.00 (+Tax) Labor Charge Required*

**n i k k o c a n d y c a r t**

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

\$20.00/guest

**f r o z e n y o g u r t s t a t i o n**

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

\$28.00/guest

*all prices subject to 23% service charge & 8.5% tax*



hotel nikko san francisco  
**luncheon buffets**

*{ 25 guest minimum }*  
*{ For 15 – 24 guests, add \$5.50 to buffet pricing }*  
*{ Omissions to menu will not reduce the pricing, only limit selections }*

**polk street buffet**

Heirloom Tomato Salad  
 Toy Box Tomatoes, Persian Cucumber, Pickled Watermelon, Basil Vinaigrette

Red Bliss Potato Salad  
 Shaved Baby Vegetables, Pickled Onion, Capers, Herbs, Pesto Mayo Dressing

Sandwich Board:  
 Sliced Turkey Breast, Zoe’s Salami, Honey Ham, Roast Beef, Tuna Salad, Eggs salad  
 Cheddar Cheese, Swiss Cheese, Pepper Jack Cheese  
 Sliced Tomatoes, Lettuce, Pickles, Black Olives

Grilled Seasonal Vegetable, Mushroom and Peppers, Avocado, 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 and Decaffeinated Coffee  
 Traditional, Herbal and Japanese Teas

\$62.00/guest

**columbus street buffet**

Antipasto Platter  
 Finocchiona, Calabrese Salami, Local Prosciutto  
 Citrus Marinated Olives, House Pickled Peppers, Cowgirl Creamery: Wagon Wheel and White Cheddar Cheeses

Fingerling Potato Salad  
 White Truffle, Capers, Sundried Tomato, Local Herbs, Red Onion

Classic Caesar Salad  
 Romaine Hearts, Garlic Croutons, Shaved Parmesan Cheese, Nikko Signature Dressing

Porcini Mushroom Tortellini  
 Morell Mushroom Brandy Cream, Shaved Asiago Cheese

Roasted Herb Petaluma Chicken  
 Creamy Mascarpone Polenta, Mustard Greens, Baby Vegetables, Madera Chicken Jus

Walnut Boulot and Pugliese Rustic Italian Bread  
 Assorted Miniature Cheesecake and Tiramisu

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

\$64.00/guest

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# hotel nikko san francisco

## grant street buffet

Toasted Pine Nuts and Quinoa Salad  
Yolo Carrots, Bean Sprouts, Cucumber, Persimmon, Wild Arugula, Goat Cheese, Mandarin Dressing

Yakisoba Noodle Salad  
*Green Onions, Tofu, Pickled Carrots and Cucumbers, Dried Seaweed and Sesame*

Sake Marinated Beef and Broccoli  
*Toasted White Sesame Seeds, Green Onions, Tri-Color Peppers, Soy Mirin Glaze Sauce*

Shanghai Style Chicken  
*Water Chestnuts, Baby Bok Choy, Shitake Mushroom Jus*

Jasmine Rice  
Stir Fry with Seasonal Vegetables

Seasonal Fresh Fruit Slices and Miniature Fresh Fruit Tarts

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

\$64.00/guest

### ***Suggested Enhancement for Grant Street Buffet***

Dim Sum Steamer Basket (3 pieces per person)  
*Soy Sauce, Chinese Mustard, Sweet and Sour Sauce, Chili Oil,*  
Additional \$16.00/guest

## hyde street buffet

Louie Salad  
*Chopped Iceberg Lettuce, Diced Eggs, Grape Tomatoes, Shrimps, Calamari, Louie Dressing*

Roasted Sweet Potato and Wild Rice Salad  
*Asparagus, Shaved Fennel, Brandied Apricots, Sweet Buttermilk Dressing*

Seaweed Crusted Salmon  
Coconut Koshihikari Rice, Jidori Egg, Grilled Purple Cauliflowers, Passion Fruit Beurre Blanc

Grilled Chicken Breast  
*Leeks and Fennel, Oven Roasted Toy Box Tomatoes, Galangal Demi*

Wild Mushroom Ravioli  
*Asiago Cheese, Light Cream Sauce with Thyme and Cilantro*

Assorted Seasonal Grilled Vegetables

Italian Crusty Bread

Assortment of Petit Fours and Double Chocolate Duo

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

\$72.00/guest

***all prices subject to 23% service charge & 8.5% tax***



# hotel nikko san francisco

## mission street buffet

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

Tri-Color Tortilla Chips  
Roasted Tomato Salsa and Guacamole

Chili Marinated Skirt Steak  
Sliced Onions, Bell Peppers, Chimichurri sauce

Jalisco Style Chicken  
Grilled Onion, Cilantro, Fresh Crema  
Served with Lime, Shredded Cheese, Lettuce, Tomatoes, Olive, Jalapenos, Salsa Verde, Warm Corn Tortillas

Mini Vegetable Quesadilla  
Seasonal Grilled Vegetables

Pinto Beans  
Spanish rice

Tres Leches cake  
Mexican Wedding Cookies

Freshly Brewed Organic Regular and Decaffeinated Coffee  
Traditional, Herbal and Japanese Teas  
\$73.00/guest

## fillmore street buffet

Greek Salad  
Roma Tomato, Red Onion, Cucumber, Feta, Mint, Basil, Lemon Thyme Dressing

Avocado Quinoa Salad  
Kalamata Olives, Pickled Onion, Fennel, Toasted Pine Nuts, Golden Beets

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

Mini Herbed Falafel Sliders  
Spicy Greens, Lemon Cucumber Sauce

Poached Pacific Cod  
Toasted Pearl Couscous, Fried Chickpeas, Tomato Olive Relish

Mediterranean Penne Pasta  
Local Artichokes, Capers, Feta Cheese, Saffron Tomato Sauce.

Mini Pecan and Fruit Tartlets

Freshly Brewed Organic Regular and Decaffeinated Coffee  
Traditional, Herbal and Japanese Teas  
\$68.00/guest

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# hotel nikko san francisco

## s o u p s

*(as an additional item for buffet lunches)*

Fisherman's Wharf chowder  
Local Clams, Boudin Sourdough Bread Bowl  
\$15.00/guest

Artichoke Bisque  
Fresh Lemon, Caper- Artichoke Relish  
\$15.00/guest

Salmorejo Tomato Soup  
Hard Boiled Egg, Olive, and Crisp-Fried Ham  
\$15.00/guest

Wild Mushroom Soup  
Local Forest Mushrooms, Truffle Cream  
\$15.00/guest

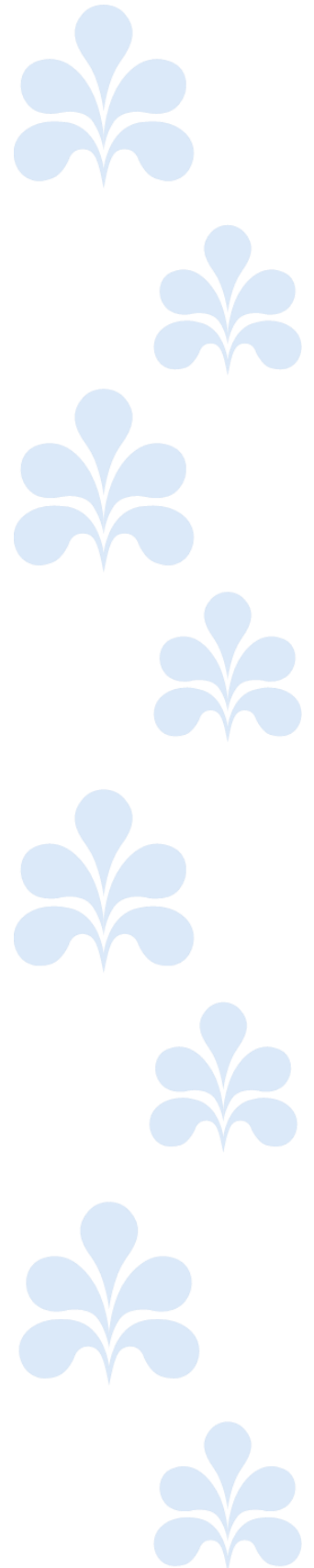
Sweet & Sour Egg Drop Soup  
Bamboo Shredded, Straw Mushroom, Bell Peppers, Scallions  
\$15.00/guest

Red Pepper Soup  
Blend of Piquillo and Red Peppers, Curry Cauliflower  
\$15.00/guest

Corn Soup  
Truffle Popcorn, Flakey Bread Crumble  
\$15.00/guest.

Roasted Apple and Butternut Squash Soup  
Cardamom Cream  
\$15.00/guest

Lobster Bisque  
Roma Tomatoes, Caramelized Onions, Tarragon, Crème Fraiche  
\$17.00/guest



***all prices subject to 23% service charge & 8.5% tax***



hotel nikko san francisco

# plated cold luncheon

*{ 2 course minimum required }*

*Entrée price includes Nikko Bread Rolls, Sweet Butter, Dessert, Freshly Brewed Organic Regular and Decaffeinated Coffee and Traditional Herbal Japanese Teas*

## entrées

### Searced Pacific Ahi Tuna

*Little Gem Lettuce, Haricot Verts, Fingerling Potatoes, Olive Tapanade, Sous Vide Egg, Capers, Sherry Vinaigrette*

\$52.00/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*

\$56.00/guest

### Grilled Shrimp Caesar Salad

*Petit Gem Lettuce, Garlic Crostini, Aged Parmesan Cheese, Sundried Tomato, Tear Drop Tomatoes, Yuzu Dressing*

\$60.00/guest

### Grilled Pacific Salmon

*Grilled Asparagus, Roasted Carrot, Arugula, Shaved Baby Vegetables, Roasted Herb Shallot Dressing*

\$60.00/guest

### Thai Steak Salad

*Mixed Baby Greens, Local Bean Sprouts, Hot House Tomatoes, Pickled Cucumber & Carrots, Herbs, Onion Tangle, Spicy Red Curry Vinaigrette*

\$62.00/guest

Add a Soup: Additional \$15-\$17/guest

Vegetarian, Vegan, Gluten-Free Lunch Entrees - Available Upon Request

**all prices subject to 23% service charge & 8.5% tax**



# hotel nikko san francisco

## d e s s e r t s

Chocolate Hazelnut Gianduja

Chocolate Cake with Chocolate Hazelnut Mousse and Vanilla Crème Brulee Center, Roasted Hazelnut Pieces  
Chocolate Glaze

Seasonal Mixed Fruit Tart  
Freshly Baked Buttery Crust

Tiramisu  
Mascarpone Mousse, Espresso and Coffee Sponge Cake

Pistachio Raspberry Tranche  
Pistachio Almond Cake Layered with Raspberry Jelly and Vanilla Cream, White Chocolate Pearls,  
Raspberry and Chocolate Pistachio Garnish



*all prices subject to 23% service charge & 8.5% tax*





hotel nikko san francisco  
**meeting packages**

*{ 25 guest minimum }*

*{ For 15 – 24 guests, add \$5.50 to buffet pricing }*

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

**express meeting day #1**

**arrival**

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

Seasonal Selection of Whole Fruit

Chilled Orange and Cranberry Juice

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

**polk street luncheon buffet**

Heirloom Tomato Salad

Toy Box Tomatoes, Persian Cucumber, Pickled Watermelon, Basil Vinaigrette

Sandwich Board:

Sliced Turkey Breast, Honey Ham, Roast Beef, Tuna Salad

Cheddar Cheese, Swiss Cheese, Pepper Jack Cheese

Sliced Tomatoes, Lettuce, Pickles, Black Olives

Grilled Seasonal Vegetable, Mushrooms and Peppers, Avocado, 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

Freshly Brewed Organic Regular and Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

**afternoon break**

Raspberry Bars and Pecan Bars

Lemonade

Freshly Brewed Organic Regular and Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

\$104.00/guest

***all prices subject to 23% service charge & 8.5% tax***



**hotel nikko san francisco**  
**express meeting day #2**

**arrival**

Specialty Breakfast Breads, Danishes, Muffins, Croissants, Sweet Butter and Preserves  
Seasonal Selection of Whole Fruit  
Chilled Orange and Cranberry Juice  
Freshly Brewed Organic Regular and Decaffeinated Coffee  
Traditional, Herbal and Japanese Teas

**mid morning break**

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

**columbus street buffet**

Fingerling Potato Salad  
White Truffle, Capers, Sundried Tomato, Local Herbs, Red Onion

Classic Caesar Salad  
Romaine Hearts, Garlic Croutons, Shaved Parmesan Cheese, Nikko Signature Dressing

Porcini Mushroom Tortellini  
Morell Mushroom Brandy Cream, Shaved Asiago Cheese

Roasted Herb Petaluma Chicken  
Creamy Mascarpone Polenta, Mustard Green, Baby Vegetables, Madera Chicken Jus

Walnut Boulot and Pugliese Rustic Italian Bread

Miniature Tiramisu

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

**afternoon break**

Assortment of Biscotti  
Local Artisan Cheese Board, Olives and Peppers  
Sliced Baguette and Crackers

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

\$105.00/guest

*all prices subject to 23% service charge & 8.5% tax*



**hotel nikko san francisco**  
**express meeting day #3**

**arrival**

Specialty Breakfast Breads, Danish, Muffins, Croissants, Sweet Butter and Preserves  
Seasonal Selection of Whole Fruit  
Chilled Orange and Cranberry Juice  
Freshly Brewed Organic Regular and Decaffeinated Coffee  
Traditional, Herbal and Japanese Teas

**mid morning break**

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

**mission street luncheon buffet**

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

Tri Color Tortilla Chips  
Roasted Tomato Salsa and Guacamole

Chili Marinated Skirt Steak  
Sliced Onions, Bell Peppers, Chimichurri sauce

Jalisco Style Chicken  
Grilled Onion, Cilantro, Fresh Crema  
Served with Lime, Shredded Cheese, Lettuce, Tomatoes, Olive, Jalapenos, Salsa Verde, Warm Corn Tortillas

Seasonal Grilled Vegetables

Pinto Beans  
Spanish rice

Mexican Wedding Cookies

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

**afternoon break**

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

\$108.00/guest

*all prices subject to 23% service charge & 8.5% tax*





# hotel nikko san francisco

## plated luncheon & dinner menu

*{ 3 course minimum required }*

*Entrée price includes Nikko Bread Rolls and Sweet Butter, Soup or Salad, Dessert, Freshly Brewed Organic Regular and Decaffeinated Coffee, Traditional, Herbal and Japanese Teas*

### s o u p s

Fisherman's Wharf Chowder

Local Clams, Boudin Sourdough Bread Bowl

\$15.00/guest

Artichoke Bisque

Fresh Lemon, Caper- Artichoke Relish

\$15.00/guest

Salmorejo Tomato Soup

Hard Boiled Egg, Olive, and Crisp-Fried Ham

\$15.00/guest

Wild Mushroom Soup

Local Forest Mushrooms, Truffle Cream

\$15.00/guest

Sweet & Sour Egg Drop Soup

Shredded Bamboo, Straw Mushroom, Bell Peppers, Scallions

\$15.00/guest

Red Pepper Soup

Blend of Piquillo and Red Peppers, Curry Cauliflower

\$15.00/guest

Corn Soup

Truffle Popcorn, Flakey Bread Crumble

\$15.00/guest.

Roasted Apple and Butternut Squash Soup, Cardamom Cream

\$15.00/guest

Lobster Bisque

Roma Tomatoes, Caramelized Onions, Tarragon, Crème Fraiche

\$17.00/guest

*all prices subject to 23% service charge & 8.5% tax*



# hotel nikko san francisco

## s a l a d s

### Port Wine Poached Pear Salad

Poached Pear, Candied Spiced Walnuts, Belgian Endive, Wild Arugula, Pt. Reyes Blue Cheese, Walnut Crisp

### Heirloom Tomato Salad

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

### Roasted Beet Salad

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

### Grilled Asparagus Salad

Jamon, Roasted Carrots, Field Greens, Local Tomatoes, Shaved Asparagus, Truffle Vinaigrette

### Butternut Squash Salad

Fromage Blanc Mousse, Roasted Apples, Arugula, Honey Apple Dressing, Toasted Pumpkin Seeds

### Winter Vegetable Salad

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

### Watermelon and Strawberry Salad

Local Greens, Grilled Chicory, Shaved Cheese, Pickled Red Onion, Chioggia Beets, Strawberry Dressing

### Sesame Crusted Ahi Tuna Salad

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

### Caesar Romaine Spears

Heart of Romaine, Garlic Croutons, Shaved Parmesan Cheese, Pickled Red Onions, White Anchovies  
Nikko Caesar Dressing

### Duet of Fresh and Roasted Grapes

Seedless Grape, Brandied Golden Raisins, Cherry Tomatoes, Feta Cheese, Walnut Crisp, Toasted Pecan,  
Verjus Dressing

\*max 100 guests\*

\*add \$4.50 per guest\*

*all prices subject to 23% service charge & 8.5% tax*



# hotel nikko san francisco

## a p p e t i z e r s

*(As an additional course for plated lunches)*

### Peruvian Style Ceviche

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

\$15.00/guest

### Seared Royal Hawaiian Scallop

Okinawa Sweet Potato Puree, Truffle Sake Butter, Licorice

\$16.00/guest

### House Made Gnocchi

Brandy and Porcini Cream, Tempura Mushroom Cluster

\$15.00/guest

### Foie Gras Torchon

Butter Toasted Brioche Cluster, Seasonal Fruit, Rose Gelee, Brandied Cherry

\$15.00/guest

### 38 North Duck Confit

Compressed Apple, Cherry Compote, Frisee, Wild Arugula, Green Onion Dressing, Crumbled Feta Cheese

\$15.00/guest

### Titus Roll

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

\$16.00/guest

### California Halibut

Lemongrass Potato Puree, Red Pepper & Green Onion Slaw, Kaffir Lime Curry Sauce

\$16.00/guest

***all prices subject to 23% service charge & 8.5% tax***



# hotel nikko san francisco

## p o u l t r y

Searched Chicken Breast

*Wild Mushroom Potato Gratin, Roasted Carrots, Grilled Cipollini Onions, Madera Jus*

Lunch \$62.00/guest

Dinner \$73.00/guest

Five Spice Sous Vide Chicken

*Natural Chicken Jus Infused Truffle Oil*

*Purple Potato Puree, Seasonal Vegetable Ragout, Roasted Chicory, Pearl Onions*

Lunch \$62.00/guest

Dinner \$73.00/guest

Roasted Herb Petaluma Chicken

*Red Pepper Risotto, Black Diamond Kale, Baby Carrots, Serrano Ham Croquette, Red Pepper Couils*

Lunch \$64.00/guest

Dinner \$74.00/guest

Ham and Cheese Stuffed Chicken Breast

*Oven Roasted Okra, Chili Oil, Sherry Red Cabbage, Galangal Demi*

Lunch \$64.00/guest

Dinner \$74.00/guest

Grilled Tolenas Farm's Quail

*Sweet Potato Puree, Brussels Sprouts, Tiny Carrots, Stout Beer Glaze*

Lunch \$66.00/guest

Dinner \$76.00/guest

## s e a f o o d

Seaweed Crusted Salmon

*Coconut Koshihikari Rice, Jidori Egg, Grilled Purple Cauliflower, Passion Fruit Beurre Blanc*

Lunch \$65.00/guest

Dinner \$76.00/guest

Grilled Atlantic Salmon

*Edamame and Corn Succotash, Red Pepper Emulsion, Yellow Corn Pudding, Popcorn Shoots*

Lunch \$65.00/guest

Dinner \$76.00/guest

Cornmeal Crusted Mahi Mahi

*Crab Stuffed Crimini Mushrooms, Sonoma Kale, Thai Chili Butter Sauce*

Lunch \$70.00/guest

Dinner \$78.00/guest

**all prices subject to 23% service charge & 8.5% tax**



# hotel nikko san francisco

## Furikake Ahi Tuna

*Maitake Mushroom Soy Rice Cake, Shishito & Gypsy Peppers, Wasabi Beurre Blanc*

Lunch \$72.00/guest

Dinner \$80.00/guest

## Seared Ono and Tropical Salsa

*Coconut Forbidden Rice, Mizuna, Kaffir Lime Sauce*

Lunch \$70.00/guest

Dinner \$80.00/guest

## Seared Halibut

*Seasonal Root Vegetables, Heirloom Peppers and Edamame Succotash, Garlic Thyme Beurre Blanc*

Lunch \$72.00/guest

Dinner \$82.00/guest

## Herb Marinated Seabass

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

Lunch \$72.00/guest

Dinner \$82.00/guest

## Grilled Hawaiian Opah

*Asparagus, Chorizo, Fingerling Potatoes, Shishito Pepper Sauce*

Lunch \$72.00/guest

Dinner \$82.00/guest

## Pan Seared Red Miso Scallops

*Snow Pea Tendrils, Chorizo & Heirloom Bean Ragout, Brown Butter Curry Emulsion*

Lunch \$73.00/guest

Dinner \$83.00/guest

## **m e a t**

### Grilled Pork Loin

*Braised Cabbage, Crispy Potato Cake, Fuji Apple Chutney, Cinnamon Orange Gastrique*

Lunch \$72.00/guest

Dinner \$82.00/guest

### Karobuta Pork Chop

*Fluffy Quinoa, Seasonal Vegetables, Pineapple Calvados Reduction*

Lunch \$76.00/guest

Dinner \$84.00/guest

### Pan Seared Filet of Beef

*Wild Maitake Mushrooms, Garlic Potato Puree, Roasted Vegetables, Tiny Carrots, Bordelaise Sauce*

Lunch \$78.00/guest

Dinner \$90.00/guest

**all prices subject to 23% service charge & 8.5% tax**





## hotel nikko san francisco

### Coffee Rubbed Flat Iron Steak

*Potato Confit, Seared Shishito Peppers, Swiss Chard, Brown Butter Cauliflower Puree*

Red Wine Sauce

Lunch \$76.00/guest

Dinner \$89.00/guest



### Braised Short Rib

*Potato Gratin, Shallot Confit, Fava Beans, Tiny Vegetables, Crispy Shallots, Rosemary Jus*

Lunch \$76.00/guest

Dinner \$90.00/guest



### Sweet Soy Marinated New York Steak

*Lentil Croquette, Chicory, Watercress, Rainbow Baby Carrots, Tamarind Demi Glaze*

Lunch \$78.00/guest

Dinner \$92.00/guest



### Rib-Eye Steak Pave

*Pomme Puree, Swiss Chards, English Radishes, Seared Brussel Sprouts, Peppercorn Sauce*

Lunch \$78.00/guest

Dinner \$92.00/guest



### Rack of Lamb Sous Vide

*Smoked Tomato Couscous, Roasted Cherries and Natural Jus*

Lunch \$78.00/guest

Dinner \$92.00/guest



### Peppers Crusted Lamb Loin

*Rainbow Potato Confit, Brussels Sprouts, Cauliflower, Mint, and Parsley Reduction*

Lunch \$78.00/guest

Dinner \$92.00/guest



**all prices subject to 23% service charge & 8.5% tax**



# hotel nikko san francisco

## d u e t s

Grilled Chicken and Jumbo Scallops

*Parsnip Puree, Toy Box Tomato Concasse, Tiny Vegetables, Lemon Beurre Blanc*

Lunch \$80.00/guest

Dinner \$100.00/guest

Seared Filet Mignon (3oz) and Grilled Prawns (3 pieces)

*Maitake Mushrooms, Mashed Potatoes, Haricot Verts, Beet Puree, Lime Garlic Sauce*

Lunch \$80.00/guest

Dinner \$100.00/guest

Grilled Beef Onglet & Rice Paper Crusted Salmon

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

Lunch \$82.00/guest

Dinner \$102.00/guest

Beef Medallions and Lobster Tail

*Goat Cheese & Chive Whipped Potatoes, Baby Carrots, Mustard Greens*

*Cognac Demi Glace, Garlic Cream Sauce*

Lunch \$86.00/guest

Dinner \$104.00/guest

## v e g e t a r i a n

Vegetable En Croute

*Stuffed Ratatouille, Grilled Squash, Zucchini, Carrots, Asparagus, Pesto Sauce, Vine Ripe Tomato Chutney*

Pumpkin Gnocchi

*Shaved Purple Cauliflower, Salsify, Honshimenji Mushroom*

Pan Seared Polenta Cake

*Wild Mushrooms, Oven Roasted Tomatoes,*

*Tarragon Beurre Blanc Sauce*

Oven Roasted Portobello Mushroom

*Baby Spinach, Feta Cheese Sauce*

Stuffed Tomatoes

*Quinoa, Currants, Mint and Cilantro Relish,*

*Aged Balsamic*

## v e g a n

Seared Cauliflower Steak

*Peruvian Quinoa Pilaf, Herb Oil, Tiny Vegetables*

Kaffir Lime Edamame Risotto

*Maitake Mushrooms, Red Radish, Beans, Roasted Bell Peppers*

Aubergine Cannelloni

*Lemongrass Tofu, Baby Carrots, Haricot Verts,*

*Shiitake Mushrooms, Coconut Tikka Masala*

**all prices subject to 23% service charge & 8.5% tax**



# hotel nikko san francisco

## d e s s e r t s

### Raspberry Cheesecake

*Graham Cracker Crust, Raspberry Cheesecake, Dipped in White Chocolate and Garnished with Fresh Raspberries*

### Coconut Passion Fruit Aurora

*White Cake with Coconut Cream, Diced Pineapples, Mango Passion Fruit, and Strawberry Jelly, Chocolate Pearls, and Chocolate Chards.*

### Pistachio Raspberry Tranche

*Pistachio Almond Cake Layered with Raspberry Jelly, Vanilla Cream, Garnished with White Chocolate Pearls, Raspberry and Chocolate Pistachio.*

### Mango Passion Fruit Bar

*Short Dough Crust, Mango Passion Fruit Cream, Dark and White Chocolate Pearls, Chocolate Glaze*

### Chocolate Hazelnut Gianduja

*Chocolate Cake, Chocolate Hazelnut Mousse, Vanilla Creme Brulee Center, Roasted Hazelnut Pieces, Chocolate Glaze*

### Chocolate Coffee Swirl

*Short Dough Disk, Chocolate Coffee Mousse, Coffee Crème Center, Chocolate Glaze, Chopped Pistachios, Chocolate Chards*

### Cappuccino Cake

*Sweet Cappuccino Mousse sitting on a Brewed Espresso Sponge Cake, Petite Chocolate Coffee Bean Topping*

### Chocolate Mousse

*Hazelnut Praline encased in a Marbleized, Pyramid-Shaped Chocolate Shell*

### Pomegranate Panna Cotta

*Chocolate Twist, Sweet Red Currant, and Mango Coulis*

### Dessert Trio

*Chef's Select of 3*

Add \$3.50

**all prices subject to 23% service charge & 8.5% tax**



hotel nikko san francisco

## dinner buffets

{ 50 guest minimum }

{ For 30 – 49 guests, add \$15.00 to buffet pricing }

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

### southern buffet

Southwestern Style Salad

*Marinated Tomatoes, Toasted Corn, Ranch Style  
Tortilla Strips, Chipotle Ranch Dressing*

Mustard Greens Salad

*Pumpkin Seeds, Shredded Manchego Cheese, Orange Segments*

Red Bliss Potato Salad

*Lardons, Celery, Avocado, Blue Cheese*

Fried Chicken

*Crispy Fried Chicken, Ranch Dressing, Sweet and Sour Sauce*

Pork Loin

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

Truffle Mac and Cheese

*Grated Parmesan Cheese, Truffle Butter, Light Cream*

Shrimp and Sausage Jambalaya

*Andouille Sausage, Smoked Ham, Jumbo Shrimp and Long Grain Rice*

Collard Greens

*Trio Bell Peppers, Caramelized Onions*

Homemade Cornbread

Pecan and Apple Pies

*Vanilla Whipped Cream, Caramel Sauce*

Freshly Brewed Organic Coffee, Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

\$108.00/guest

**all prices subject to 23% service charge & 8.5% tax**



hotel nikko san francisco

**farmers' market buffet**

Smoked Mary's Chicken Salad  
*Kabocha Pumpkin, Pomegranate Vinaigrette*

Fuji Apple Quinoa Salad  
*Roasted Bell Peppers, Baby Spinach, Cucumber Bits, Crumbled Toasted Pecan,  
Mint and Cilantro Vinaigrette*

Citrus Spinach Salad  
*Wild Baby Spinach, Shaved Maui Onions, Feta Cheese, Lemon Thyme Vinaigrette*

Seared Sea Bass Medallions  
*Potato Cake, Carrots, Blue Lake Beans, Tropical Fruit Salsa,  
Ponzu Butter Reduction*

Apricot Chicken  
*Black Olive Couscous, Sunburst Squash, Mint Basil Sauce*

Garlic Roasted Fingerling Potatoes  
Grilled Seasonal Vegetables

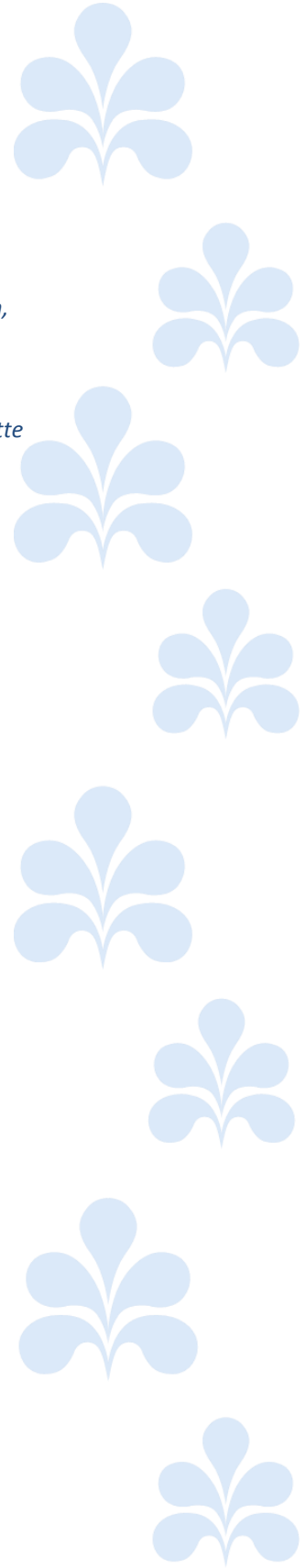
Italian Rustic Bread & Olive Rolls

Seasonal Fresh Fruit Tarts

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

\$108.00/guest

**all prices subject to 23% service charge & 8.5% tax**





# hotel nikko san francisco

## west coast buffet

Baby Arugula Greens

*Cherry Tomatoes, Asian Pears, Dried Cranberries, Shaved Onions  
Gorgonzola Cheese, Citrus Vinaigrette*

Grilled Asparagus Salad

*Red Onions, Roasted Pancetta, Red Wine Lemon Vinaigrette*

Penne Pasta Salad

*Pea Tendrils, Salsify, Sweet Cherry Tomatoes, Pickled Onions, Cherry Vinaigrette*

Grilled Chicken Breast

*Sweet White Corn, Fennel Couscous, Pomegranate Au Jus*

Harissa Spiced Salmon

*Carrot Curls, Pickled Beets, Orange Segments, Yuzu Beurre Blanc*

Filet Mignon Medallions

*Bay Shrimp Arancini, Sun Dried Tomatoes, Caramelized Shallots,  
Wild Mushrooms*

Chives Mashed Potatoes

Grilled Seasonal Vegetables

Nikko Roll Basket and Sweet Butter

Assorted Petit Fours

French Macaroons

Freshly Brewed Organic Coffee, Decaffeinated Coffee

Traditional, Herbal and Japanese Teas

\$110.00/guest

**all prices subject to 23% service charge & 8.5% tax**



hotel nikko san francisco

**e a s t   c o a s t   b u f f e t**

Tomato Mozzarella Salad  
*Beefsteak Tomatoes, Fresh Basil, Olive Oil*

Citrus Salad  
*Baby Mixed Lettuces, Grapefruit, Naval Oranges, Radicchio, Sweet Onion Vinaigrette*

Spring Mix Salad  
*Toasted Almonds, Roasted Peppers, White Balsamic Dressing*

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

Sea Salt Beef Tenderloin  
*Watercress, Cipollini Onions, Marble Potatoes  
Wild Mushroom Reduction*

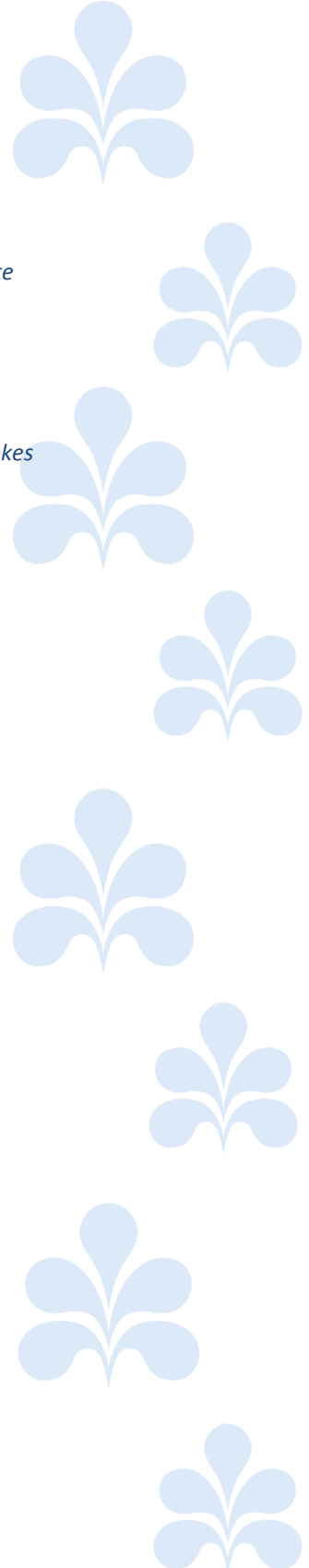
Grilled Shrimp  
*Bell Pepper Trio, Haricot Verts, Olive Couscous,  
Pancetta, Mustard Sauce*

Garlic Mashed Potatoes  
Grilled Seasonal Vegetables

New York Cheesecake  
Assorted Cannolis

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

\$110.00/ guest



**all prices subject to 23% service charge & 8.5% tax**



hotel nikko san francisco

## reception hors d'oeuvres

{ Priced per piece - 40 piece minimum }

### Cold Hors d'oeuvres

Black Sesame Seed Tuna Tataki  
*Scallions, Sriracha Aioli, Lotus Chip*

Edamame Deviled Eggs  
*Applewood Smoked Bacon, Tobiko, Garlic Chip*

Titus Roll  
*Spicy Tuna, Cucumber, Avocado, Topped with Salmon, Jalapeños, Cilantro, Lime, Ponzu Sauce*

Prosciutto Caprese  
*Prosciutto, Fresh Mozzarella Pearls, Toy Box Tomatoes, Extra Virgin Olive Oil*

Kobe Beef Tartar Cone  
*Sake Black Truffle, Capers, Cornichons, Mustard, Shallot Relish*

Seafood Ceviche  
*Bay Scallop, Halibut, Lime, Jalapeños, Cilantro*

Asparagus Shooter  
*Wild Rice Puff, Lemon Oil, Togarashi Spice*

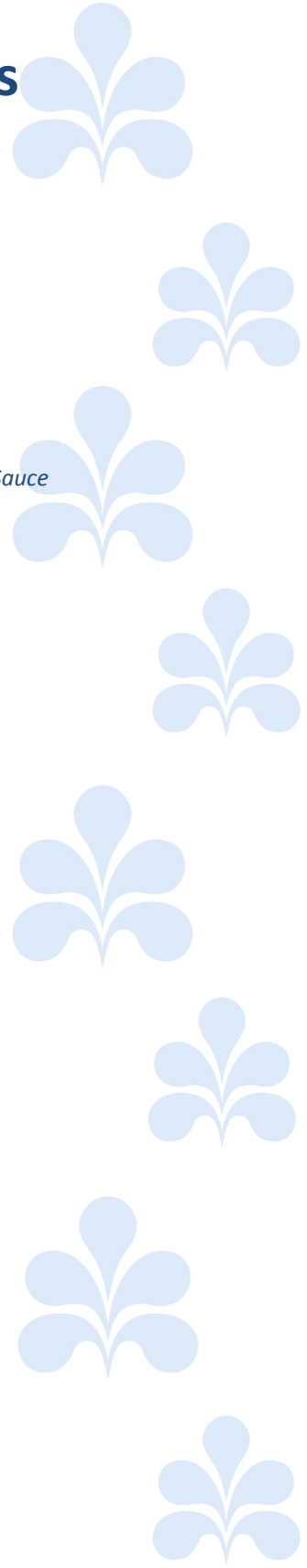
Hoisin Chicken Salad  
*Water Chestnut, Honshimeji Mushrooms, Sweet Onions, Peppers, Wonton Cup*

Quinoa & Compressed Watermelon  
*Upland Cress, Chervil, Tarragon, Peppers, Yuzu Vinaigrette*

Grilled Asparagus Wrapped Bell Peppers  
*Carrot Puree, Sourdough Crostini, Heirloom Tomatoes Gelee*

\$8.00/each

**all prices subject to 23% service charge & 8.5% tax**







# hotel nikko san francisco

## Hot Hors d'oeuvres

Flame Broiled Chicken Satay  
*Charred Green Onions, Red Jalapeños, Misoyaki Glaze*

Fried Soft Shell Crab  
*Tropical Fruit Salsa, Pickled English Cucumber, Sea Grass*

Pesto Lamb Chop  
*Cherry Compote, Fried Basil, Plum Demi Glaze*

Kaffir Lime Pork Belly and Fuji Apple  
*Baby Arugula, Meyer Lemon Preserves, Olive Cream Cheese Spread*

Shiitake Mushroom Strudel  
*Humboldt Fog Goat Cheese, Thyme, Cabernet Sauvignon Reduction*

Kobe Beef Sliders  
*Greens, Fried Shallots, Horseradish Mayo*

Dungeness Crab Cake  
*Peppers, Green Onions, Micro Cilantro, Togarashi Aioli*

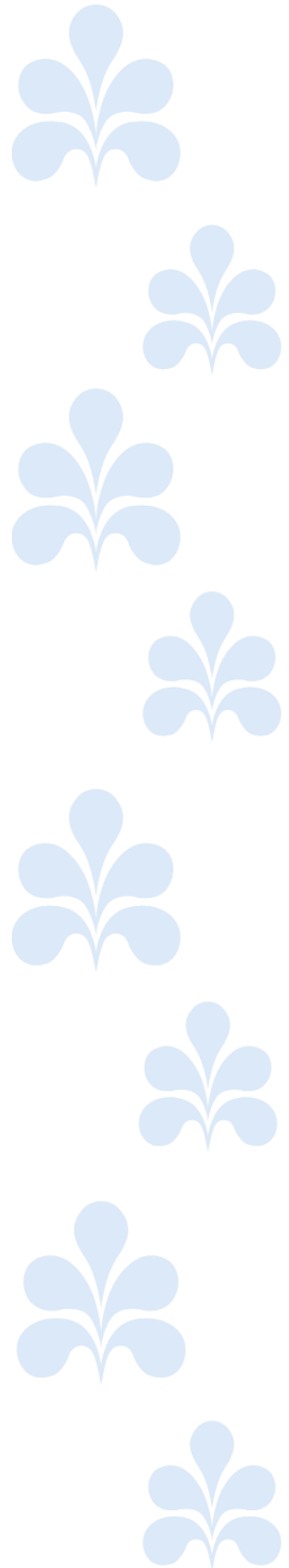
38 North Duck  
*Star Anise Plum Sauce, Pickled Cucumber, Scallions*

Beef Onglet Polenta  
*Chervil Polenta, Nicoise Olive, Shiitake Mushroom Glaze*

Lobster Arancini  
*Tomatoes Concasse, Smoked Barbeque Sauce*

\$9.00/each

**all prices subject to 23% service charge & 8.5% tax**





# hotel nikko san francisco

## **chef's select assortment of hors d'oeuvres**

*Chef has selected an assortment of hors d'oeuvres that provides variety at a value  
{ 25 guest minimum }*

Prosciutto Caprese

*Prosciutto, Fresh Mozzarella Pearl, Toy Box Tomatoes, Extra Virgin Olive Oil*

Asparagus Shooter

*Wild Rice Puff, Lemon Oil, Togarashi Spice*

Edamame Devil Eggs

*Applewood Smoked Bacon, Tobiko, Garlic Chip*

Dungeness Crab Cake

*Peppers, Green Onions, Micro Cilantro, Togarashi Aioli*

Kobe Beef Sliders

*Wild Green, Fried Shallots, Horseradish Mayo*

Five pieces - \$40.00/guest

Seven pieces - \$56.00/guest

Ten pieces - \$80.00/guest

## **carving stations**

*\*\* Carving Attendant Labor Fee - \$200 (Minimum of 2 Hours) \*\*  
Soft Dinner Rolls included with all carving stations*

### **Prime Rib Station**

*Natural Beef Au Jus*

(serves 50)

\$760.00

### **Roasted Turkey Breast**

*Tarragon Gravy, Cranberry Sauce*

(serves 25)

\$330.00

### **Stuffed Pork Loin**

*Apricot and Spinach Stuffing, Calvados Jus*

(serves 25)

\$375.00

### **Baked Brie**

*Baked Brie Puff Pastry*

*Roasted Garlic, Assorted Dried Fruits*

(serves 25)

\$380.00

### **Baked Salmon**

*Apricot Beurre Blanc*

(serves 25)

\$405.00

### **Grilled Niman Ranch Rack of Lamb**

*Rosemary Red Wine Jus, Almond and Brown*

*Butter Sauce*

(serves 25)

\$400.00

### **Furikaki Tuna Loin**

*Wasabi Cream Sauce, Truffle Yuzu Vinaigrette*

(serves 25)

\$425.00

### **Herb Crusted Beef Tenderloin**

*Horseradish Crème Fraiche, Peppercorn Au Jus*

(serves 25)

\$425.00

**all prices subject to 23% service charge & 8.5% tax**



hotel nikko san francisco

## reception buffet specialties

### local artisan cheese board

Assorted Mixed Nuts, Dried Fruit,  
Sliced Baguettes and Crackers  
(serves 25)  
\$395.00

### cambridge smoked salmon platter

Cream Cheese, Capers, Sliced Tomatoes, Red Onion  
Assorted Crackers and Toasted Rye Bread  
(serves 25)  
\$405.00

### mediterranean platter

Roasted Tomato Tapenade, Sun Dried  
Tomato Hummus, Goat Cheese  
Sliced Pita Bread, Cracker Assortment  
(serves 25)  
\$345.00

### antipasto

Coppa, Mortadella, Genoa Salami,  
Prosciutto, Calamari  
Balsamic Marinated Artichokes, Bell Peppers,  
Pepperoncini, Provolone, Smoked Cheddar Cheese  
Herbed Focaccia Bread and Breadsticks  
(serves 25)  
\$405.00

### seasonal vegetable crudité

Maytag Blue Cheese, Creamy Pesto,  
Chive Sour Cream  
(serves 25)  
\$325.00

### nikko sushi display

Assorted Nigiri and Makimono Rolls  
Pickled Ginger and Wasabi  
(serves 40)  
\$1,500.00

### grilled vegetable platter

Squash, Zucchini, Asparagus,  
Eggplant, Mushrooms, Peppers  
Balsamic Vinaigrette, Grilled Focaccia Bread  
(serves 25)  
\$335.00

### sushi deluxe

Assortment of Specialty Rolls  
Dragon, Spider, Rock-n-Roll  
(serves 40)  
\$1,750.00

### dessert station

Whoopie Pies, Crème Brulee, Petit Fours  
Assortment of Cookies  
(serves 50)  
\$1,150.00

*all prices subject to 23% service charge & 8.5% tax*



# hotel nikko san francisco

## reception stations

### bruschetta station

{ 25 guest minimum }

#### create your own bruschetta

Fava Beans  
Olive Tapenade  
Tomato Salsa  
Toasted Crostini

\$32.00/guest

### north beach

{ 50 guest minimum }

Classic Nikko Caesar Salad  
Rigatoni Pasta and Tri Colored Tortellini  
Marinara and Pesto Sauces, Grated Parmesan Cheese  
Italian Sausage, Peppers and Onions, Ciabatta Bread

\$34.00/guest

### pizza station

{ 25 guest minimum }

Flatbread Gourmet Pizzas  
*Margherita, Pepperoni and Cheese, Bell Peppers, Mushroom, Artichokes*  
Classic Nikko Caesar Salad  
Meatballs with Marinara Sauce

\$34.00/guest

### chinatown

{ 50 guest minimum }

Assorted Dumplings  
Spring Rolls, Steamed Buns, Wontons  
Sweet and Sour, Chinese Mustard, Chili and Soy Sauce

\$45.00/guest

*all prices subject to 23% service charge & 8.5% tax*





# hotel nikko san francisco

## **m i s s i o n   d i s t r i c t**

*{ 25 guest minimum }*

Burrito Station

Grilled Flank Steak and Chicken Strips

Vegetable Quesadillas, Tri Colored Chips

Shredded Cheddar, Lettuce, Tomatoes, Onions, Sour Cream

Fresh Tomato Salsa, Guacamole

Warm Corn Tortillas

\$47.00/guest

## **f i s h e r m a n ' s   w h a r f**

*{ 50 guest minimum }*

Mini Crab Cakes, Mango Chutney

Shrimp Cocktail

Clam Chowder, Sourdough Bread Bowl

Rice Paper Seared Salmon, Polenta, Yuzu Butter Sauce

\$52.00/guest

## **s o m a   d i s t r i c t \***

*{ 40 guest minimum }*

Cabbage Coleslaw

Beef and Cheddar Sliders

Turkey Sliders

Soy Chorizo and White Beans Sliders

Nachos with Cheese, Olives, Jalapenos

Tater Tots, Caramelized Onion Dip

\$64.00/guest

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





hotel nikko san francisco

# bar service



## no-host bar

### nikko fountain selections

Cocktail/Martini	\$16.00
Wine by the Glass	\$14.00
Bottled Beer	\$10.00
Soft Drinks	\$8.00
Mineral Waters	\$8.00

### nikko imperial selections

Cocktail/Martini	\$18.00
Wine by the Glass	\$16.00
Bottled Beer	\$10.00
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

### nikko imperial selections

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



## hourly bar packages

### nikko fountain selections

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

### nikko imperial selections

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



## beer selections

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

## fountain selections

Ketel One Vodka, Gordons Gin, Bacardi Silver Rum, Peligroso Tequila, Johnny Walker Red Label, Jameson Irish Whiskey, Jack Daniel's Tennessee Whiskey, James E. Pepper 1776 Rye Whiskey

## imperial selections

Belvedere Vodka, Tanqueray Gin, Angostura Grand Anejo 7 yr, Don Julio Blanco Tequila, Johnny Walker Black Label, Bulleit Bourbon Whiskey, High West Double Rye Whiskey



- ❁ No-host bar sales must meet a minimum of \$450.00 (exclusive of service charge and tax) per bar. If minimum is not met, an additional bartender fee of \$100.00 plus tax will be charged.
- ❁ Hosted Full Bar – 50 Guest Minimum
- ❁ Hosted Beverage Station (Beer/Wine/Soda Only) – 25 Guest Minimum
- ❁ All beverages must be purchased from Hotel Nikko San Francisco.
- ❁ Bartender Fee: \$100/per hour/per bar (2-hour minimum required)

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# hotel nikko san francisco

## wine selections

### bubbles

- BRUT** Wolf Blass “Yellow Label” Sparkling Brut, South Australia
- PROSECCO** La Marca Extra Brut, Italy
- BRUT** Piper Sonoma, Sonoma County, California
- BRUT** Domaine Chandon, Napa, California

\$42.00  
\$46.00  
\$62.00  
\$74.00

### crisp white

- SAUVIGNON BLANC** Shannon Ridge, Lake County, California
- SAUVIGNON BLANC** Montes Classic, Leyda Valley, Chile
- PINOT GRIGIO** Maso Canali Trentino, Italy

\$42.00  
\$42.00  
\$50.00

### rich white

- CHARDONNAY** Leese-Fitch, Sonoma County, California
- \*CHARDONNAY** J.Lohr, “Riverstone” Arroyo Secco, Monterey
- CHARDONNAY** MacMurray Ranch, Russian River Valley

\$42.00  
\$44.00  
\$54.00

### silky red

- PINOT NOIR** Leese-Fitch, Sonoma County, California
- PINOT NOIR** Seaglass, Santa Barbara, California
- \*PINOT NOIR** Baileyana “Firepeak”, Edna Valley, California
- MERLOT** Leese-Fitch, Sonoma County, California
- \*MERLOT** Frei Brothers Reserve Dry Creek Valley, Sonoma
- MERLOT** Flora Springs, Napa Valley, California

\$42.00  
\$46.00  
\$68.00  
\$42.00  
\$60.00  
\$72.00

### deep red

- MALBEC** Belasco De Baquedano “Llama” Mendoza, Argentina
- CABERNET SAUVIGNON** Leese-Fitch, Sonoma County, California
- CABERNET SAUVIGNON** J.Lohr “Seven Oaks” Paso Robles, California
- ZINFANDEL** Leese-Fitch, Sonoma, California
- ZINFANDEL** Pedroncelli , “Mother Clone” Dry Creek Valley, Sonoma

\$44.00  
\$42.00  
\$48.00  
\$42.00  
\$52.00

*\*certified sustainable wine selection*

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# hotel nikko san francisco

## catering general information

### **g u a r a n t e e s**

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.

### **o v e r s e t**

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.

### **a g r e e m e n t , d e p o s i t s a n d p a y m e n t s**

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.

### **c a n c e l l a t i o n s**

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

### **o v e r t i m e**

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

### **s e r v i c e c h a r g e & s a l e s t a x**

A 23% service charge and 8.5% 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.

### **b a r t e n d e r f e e s**

A bartender fee of \$100.00 per hour (minimum of 2 hours) plus 8.5% sales tax will apply for the set up and staffing of all bars, and \$100.00 plus 8.5% tax per 30 minutes thereafter. Hotel Nikko San Francisco recommends one bartender per every 100 guests.

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# hotel nikko san francisco

## catering general information (continued)

### **labor fees**

A labor fee of \$100.00 plus 8.5% sales tax will apply to all hot breakfasts and luncheons with 25 guests or under.

A labor fee of \$150.00 plus 8.5% sales tax will apply to all dinners with 25 guests or under.

A labor fee of \$200.00 (minimum of 2 hours) plus 8.5% sales tax will apply to all food station attendants, tray passers, carvers, and coat check attendants, and \$100.00 plus 8.5% 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 8.5% 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 PSAV Presentation Services as our full service onsite audio visual service provider. In order to help ensure a positive meeting experience, please advise PSAV Presentation Services of your requirements. Contact Jason T. Delgadillo, Director, Event Technology, at 415-544-8399 for information.

### **package delivery and handling**

Hotel Nikko is proud to partner with The UPS Store Business Center for all package handling requirements. 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 \$15.00 plus tax per hour (maximum of \$50.00 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.