

EVENT MENUS

HOLIDAY 2014

We are delighted you have selected Mandarin Oriental,
San Francisco to host your next event.

We offer a sophisticated and urban atmosphere with
modern and approachable culinary delights.

Award-winning Executive Chef Adam Mali focuses on a
farm to table approach that showcases his
passion for food. Using only the finest ingredients from
local artisan purveyors, Chef Mali cooks seasonally
to capture the essence of the San Francisco Bay area.
We invite you to take part in this exciting culinary journey.

Bon Appétit!



Adam Mali
Executive Chef

PLATED

STARTER

Carrot Ginger Soup Scallion Oil, Grated Ginger
Roasted Celery Root Soup Crispy Leeks, Pancetta
Persimmons and Endive Mustard Vinaigrette, Prosciutto di Parma
Wild Arugula Satsuma Orange, Ricotta Salata, Marcona Almonds, Banyuls Vinaigrette

ENTRÉE

Grilled Wild Alaskan Salmon Braised Cannelini Beans, Basil Pesto
Olive Oil Poached Halibut Parsley Root Purée, Roasted Baby Beets, Parsley-Sorrel Sauce
Roasted Half Chicken Sweet Potato Purée, Lemon Braised Kale, Sherry Pan Jus
Liberty Farms Duck Breast Crispy Brussel Sprouts, Hobbs Bacon, Butternut Squash, Sage-Maple Syrup Reduction
Filet Mignon Dungeness Crab Glacage, Pommes Dauphine, Pomegranate
Prime Rib Horseradish Crème Fraîche, Creamed Spinach, Popovers
Roasted Dungeness Crab Rosemary-Meyer Lemon Butter
Roasted Heirloom Carrots Rosemary Straus Yogurt, Preserved Meyer Lemon, Spinach Purée

DESSERT

Bûchë de Noel Traditional Yule Log Cake
Chocolate Pistachio Dome Pistachio Crème Brûlée, Dark Chocolate Mousse
Sticky Toffee Cake Date and Pecan Cake, Butterscotch Sauce, Toffee Cream

Artisan Breads, Butter

Peet's Coffee, Decaffeinated Coffee, Jing Premium Tea

*Lunch \$95 Three Courses / \$105 Four Courses
Dinner \$110 Three Courses / \$120 Four Courses*

*Dungeness Crab + \$20 Supplement
Duet + \$20 Supplement*

BUFFET

Minimum 10 Guests

Carrot Ginger Soup Scallion Oil, Grated Ginger
Dungeness Crab Cakes Parsley Root Remoulade
Shaved Fennel and Blood Orange Parmigiano Reggiano, Blood Orange Vinaigrette
Olive Oil Poached Halibut Parsley Root Purée, Roasted Baby Beets, Parsley-Sorrel Sauce
Roast Turkey Crispy Brussels Sprouts, Chestnut Stuffing, Cranberry Sauce
Prime Rib Horseradish Crème Fraîche, Creamed Spinach, Popovers
Roasted Butternut Squash Gratin Leeks, Pamigiano Reggiano
Bûchë de Noel Traditional Yule Log Cake

Peet's Coffee, Decaffeinated Coffee, Jing Premium Tea

Select Two Entrées for Lunch or Three Entrées for Dinner

\$95 Lunch per Guest

\$105 Dinner per Guest

RECEPTION

Select Five Hors D'oeuvres (two pieces each selection)

COLD

Jumbo Prawn Cocktail Sauce, Curried Mayonnaise
Smoked Salmon Dill, Crème Fraîche, American Paddlefish Caviar, Crostini
Tombo Tuna Tartare Cilantro, Miso Sesame Dressing, Served on a Chinese Spoon
Coffee Rubbed Grilled Ribeye Rosemary, Pomegranate, Crostini
Fingerling Potato Goat Cheese Mousse, American Paddlefish Caviar
Cherry Tomato & Buffalo Mozzarella Skewers Salsa Verde

HOT

Dungeness Crab Cakes Smoked Paprika Aioli
Grilled Miso Glazed Chicken Skewers Spicy Peanut Sauce
Mini Carnitas Crispy Taco Pico de Gallo, Avocado Crema, Cilantro
Slider Bites Organic White Cheddar, Tomato, House Made Pickle
Wild Mushroom and Chevre Tartlet
Mini Crispy Vegetable Egg Rolls Sweet Chili

CARVERY

Whole Roasted Free Range Sonoma Turkey
Chestnut Stuffing, Cinnamon-Orange Spiced Cranberry Sauce, Brandied Sage Gravy, Petite Sourdough Rolls

THE BAR

360° Vodka
Brokers Gin
Don Q Rum
Evan Williams Bourbon
Bulleit Rye Whiskey
Dewar's White Label Scotch
Sommelier Selected Red and White Wines
Imported and Domestic Beer
Soft Drinks

*\$100 per Guest Sunday – Wednesday
\$120 per Guest Thursday – Saturday
Additional Reception Stations and Desserts Available for a Supplement*

THE BAR

PREMIUM WELL

360° Vodka
Brokers Gin
DonQ Rum
Evan Williams Bourbon
Bulleit Rye Whiskey
Dewar's White Label Scotch

\$13 per Drink
or
\$35 per Guest (three hour package)

ULTRA PREMIUM

Grey Goose Vodka
Bombay Sapphire Gin
10 Cane Rum
Maker's Mark Bourbon
Johnny Walker Black Label Scotch
Glenmorangie 10 Year Single Malt
Rémy Martin VSOP Cognac

\$15 per Drink
or
\$42 per Guest (three hour package)

LOCAL & CRAFT

Hangar 1 'Straight' Vodka *Alameda*
Spirit Works Gin *Sebastopol*
Rusty Blade Aged Gin *Belmont*
Crusoe Rum *Los Angeles*
Breaking & Entering Bourbon *Alameda*
St. George Single Malt Scotch *Alameda*
Germain-Robin Brandy *Redwood City*

\$16 per Drink
or
\$45 per Guest (three hour package)

AND...

Signature Cocktail \$15
Imported and Domestic Beer \$8
Soft Drinks \$7
VOSS Still and Sparkling Water,
San Pellegrino Sparkling Water \$9

SPIRITS & THE SOMMELIER

Minimum 20 Guests

Priced per Guest

+ \$250 Bartender / Sommelier Fee

GIN & TONIC BAR

Gin is in! We invite you and your guests to explore the five flavor profiles of gin from local craft and small batch distillers. Mix your own specialty cocktail with unique tonics and an array of garnish. One hour.

Citrus Distillery No. 209 San Francisco

Floral Junipero San Francisco

Herbal St. George Terroir Alameda

Earth St. George Dry Rye Alameda

Spice Spirit Works Sebastopol

Q Tonic / Fever-Tree Tonic / Seasonal House Made Tonic

Basil, Mint, Lime, Lemon, Orange, Green Apple, Grapefruit, Pineapple, Celery,
Star Anise, Cilantro, Thyme, Rosemary, Fennel, Jalapeño, Cinnamon Stick

\$20

SIP & SWIRL

Create a memorable and unique experience for your guests with an intimate wine tasting reception with our hotel Sommelier. Receptions are up to two hours and include two sparkling, three white and three red wines.

TASTE OF CALIFORNIA

From north to south and east to west, discover what makes California wine so unique.

\$50

ONLY IN CALIFORNIA

Drink wine like the locals and sample the hidden gems from innovative, limited production and boutique wineries.

\$65