



Sheraton®

FISHERMAN'S WHARF HOTEL

Breakfast

Mason Street Continental Breakfast

Seasonally-inspired local fruit and freshly-baked artisan bakery selection

Selection of two chilled juices

Starbucks® regular and decaf coffee and Tazo® hot Tea

30.00 per person

European Breakfast

Seasonally-inspired local fruit and freshly-baked artisan bakery selection

Pain d'Epi and other assorted breads

Locally-crafted sliced cured meats and artisan cheeses

Hard-boiled eggs

Selection of two chilled juices Starbucks® regular and decaf coffee and Tazo® hot tea

36.00 per person

Beach Street Breakfast

Seasonally-inspired local fruit Chef's assorted gourmet bagels with shmears

Selection of two chilled juices Starbucks® regular and decaf coffee and Tazo® hot tea

34.00 per person

Smoked Salmon

Lightly-smoked, thinly-sliced salmon Cream cheese, tomatoes, cucumbers, red onions, capers and lemons

Bagel chips

Starbucks® regular and decaf coffee, and Tazo® hot tea

34.00 per person

Buffets and breaks are served for a minimum of 20 guest. Should your guarantee fall below this amount a \$200.00 service charge will be assessed. Menu ingredients are purchased from Sustainable sources whenever possible. Including but not limited to fair trade or organically certified establishments. All prices are subject to applicable service charge and state sales tax. A service charge of 17.2% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 5.8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. Prices listed are to be charged per person or per item unless noted otherwise. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

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Plated Breakfast

Selections are served with Starbucks® regular and decaf coffee and Tazo® hot teas. Minimum of 20 guests.

Active Lifestyle

Egg white frittata with fresh herbs, garden vegetables with arugula and tomato salad, Turkey bacon or turkey sausage. Starbucks® regular and decaf coffee, Tazo® hot tea and juice

38.00 per person

Hot Cakes & Eggs

Multigrain pancakes with granola, topped with whipped butter and maple syrup

Scrambled cage-free fresh eggs Choice of bacon or sausage links Starbucks® regular and decaf coffee, Tazo® hot tea and juice

32.00 per person

Farm Fresh

Cage-free scrambled eggs with fresh herbs

Applewood-smoked bacon and maple-smoked sausage links

Oven-roasted fingerling potatoes with caramelized onions and parsley

Starbucks® regular and decaf coffee, Tazo® hot tea and juice

38.00 per person

Breakfast Buffets

Selections are served with Starbucks® regular and decaf coffee and Tazo® hot teas. Minimum of 20 guests.

Bay Bridge Breakfast Buffet

Selection of two chilled juices

Build your own yogurt parfait: Dried fruit, Non-fat yogurt, granola, local honey and nuts.

Brioche French toast with seasonal fruit topping

Smoked bacon and sausage links

Freshly-baked artisan breakfast pastries

42.00 per person

Golden Gate Breakfast Buffet

Selection of two chilled juices

Freshly-baked artisan breakfast pastries

Fresh seasonal sliced fruits and berries

Assorted cold cereals and granola with Milk

Cheese Blintzes with seasonal fruit compote

Freshly-prepared omelets with choice of two ingredients

Applewood-smoked bacon and maple-smoked sausage links

44.00 per person

Breakfast Breaks

Minimum of 20 guests.

Coffee Break Solutions

Starbucks® regular and decaf, Tazo® hot teas
115.00 per gallon

Assorted bottled beverages

Regular and sugar-free Red Bull®, Starbucks double shots, Izze® all-natural energy drinks 8.00 each

Individually-bottled Organic Juices:

Cranberry, Apple and Orange
9.00 per bottle

Sodas

Regular, diet and decaffeinated Coke soft drinks and still and sparkling waters
10.00 each

Chilled Juices

Orange, tomato, grapefruit and cranberry juices
32.00 per carafe

Sustainable Coffee Station Starbucks®

fair trade house blends coffees and Tazo® hot tea
115.00 per gallon

Whole Seasonal Fresh Fruit

Fully ripened to perfection
5.00 per piece
38.00 per person

Jumbo assorted Freshly-baked Cookies

Chocolate chunk, peanut butter, white chocolate macadamia nut and oatmeal raisin
58.00 per dozen

Chef-created Sweet Bars

Brownies, mixed nut and lemon bars
58.00 per dozen

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Lunch and Dinner

Buffet price includes Starbucks® regular and decaf house blend coffee and Tazo® hot teas. Minimum 20 guests

Sustainable

Chilled cucumber soup and a red tomato gazpacho soup

Local green salad with Dungeness crab, capers, raisins and onions

Pan-fried Petaluma chicken breast with charred sweet and sour onions

Locally sourced sustainable filet of fish on wilted greens with dried apricots, lemon, local yogurt and olive oil dressing

Chef's seasonal starch and vegetable

Chef's assorted natural and organic artisan pastries
Lunch 58.00 / Dinner 78.00

Mind, Body and Soul

Vegetable soup

Edamame bean, red onion, cucumber and arugula salad with lemon-soy vinaigrette

Long-grain rice, shrimp and grilled vegetable salad

Fresh herb-roasted chicken with vegetable jus lie

Citrus-baked salmon with spring onion vinaigrette

Spinach and cheese ravioli with peas and herb butter broth

Chef's assorted artisan pastries
Lunch 58.00 / Dinner 67.00

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Buffet price includes Starbucks® regular and decaf house blend coffee and Tazo® hot teas. Minimum 20 guests

Artisan Deli

House-made chicken noodle soup

Red Bliss new potato and green bean salad with a dill mustard vinaigrette

Build your mixed green salad by adding:

Roasted onions

Sweet Tomatoes

Toasted Pine Nuts

Local aged blue cheese

Our vinaigrette

Create your own sandwich using three seasonal offerings:

Roasted Turkey breast

Roast Beef

Ham

Grilled portabella mushrooms

Sandwich accompaniments: mixed greens, fresh sliced tomato, spicy dill pickles, local aged cheddar, stone-ground mustards, Dijon mustard, herb mayo

Artisan wheat, country white and sourdough rolls

Individual bags of kettle chips Assorted cookies and brownies

Lunch 51.00 / Dinner 62.00

Brew House

Anchor Steam® chili with local aged cheddar and onions

Cornbread muffins and orange blossom honey butter

Chopped salad with bell peppers, tomatoes, cucumbers, croutons and local beer creamy dressing

House-made coleslaw

BBQ beef brisket with caramelized onions and ciabatta rolls

Ale-battered white fish filet with chips and malt vinegar

Ale-battered onion rings

Chef's assorted handcrafted desserts

Lunch 54.00 / Dinner 65.00

Healthy Choice

Roasted tomato bisque Seasonal mixed green salad with pine nuts, berries, goat cheese and honey vinaigrette

Seasonal grilled vegetable display

Grilled pesto natural chicken with roasted tomato broth

Chef's sustainable catch of the day with lemon confit sauce

Whole wheat penne pasta with white beans and artichoke, tomato, and olives

Fresh seasonal fruit display

Chef's Assorted healthy artisan pastries

Lunch 61.00 / Dinner 71.00

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Plated Lunches and Dinners

Entrée price is per person and includes an artisan bread display, your choice of soup or salad, one dessert, Starbucks® regular and decaf house blend coffee and Tazo® hot teas. Minimum of 20 guests

Entrées

Choice of one entrée:

Beef medallions with tri-colored potatoes, roasted field carrots and an onion glaze
Lunch 49.00 / Dinner 59.00

Chili-rubbed hanger steak, salsa verde and lime cilantro rice, roasted tomato and yellow squash
Lunch 47.00 / Dinner 56.00

Apricot-glazed chili salmon with sweet corn mashed potato, asparagus and a fruit chutney
Lunch 51.00 / Dinner 58.00

Marinated lamb chop served over parmesan polenta cakes, seasonal vegetable and a rosemary demi-glace
Lunch 70.00 / Dinner 74.00

Berry and balsamic glazed wing-on chicken breast, warm potato salad and seasonal vegetable with balsamic jus
Lunch 49.00 / Dinner 57.00

Local honey mustard roasted pork loin with sweet onion, roasted fingerling potatoes, seasonal vegetable and honey mustard sauce
Lunch 46.00 / Dinner 58.00

Fresh, sustainable fish filet over red pepper rice pilaf, seasonal veggies and a lemon caper beurre blanc
Market price

Fennel and black pepper pork chop over sweet potato mash, braised fennel and apple jus
Lunch 51.00 / Dinner 59.00

Basil chicken breast over pesto orzo pasta, broccolini with sautéed cherry tomatoes and a basil jus lie
Lunch 50.00 / Dinner 59.00

Starters

Choice of one soup or salad:

Soup:

San Francisco clam chowder
Roasted tomato bisque Minestrone soup

Salad:

Mixed green salad with cherry tomatoes, cucumbers and carrots, tossed in a creamy poppyseed dressing

Baby spinach with roasted red peppers, shaved red onions, candied pecans and a champagne vinaigrette

Arugula salad with roasted corn, cherry tomatoes, toasted walnuts, crumbled goat cheese and champagne vinaigrette

Desserts

Lemon meringue tart with fresh berry sauce

Summer berry bread pudding with vanilla sauce and fresh berries

Flourless chocolate cake with chocolate ganache

Espresso torte with espresso whipped cream

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