

ARGONAUT CATERING MENUS



· WWW.ARGONAUTHOTEL.COM – WWW.BLUEMERMAID-SF.COM ·
· ARGONAUT HOTEL - BLUE MERMAID CHOWDER HOUSE & BAR ·
· 495 JEFFERSON STREET · SAN FRANCISCO, CA 94109 ·
· 415-563-0800 · TELEPHONE · 415-563-2800 · FAX ·

KIMPTON® hotels & restaurants

CONTINENTAL BREAKFAST BUFFETS

A minimum of ten (10) guests required for the following buffets.

A surcharge will apply for buffet orders less than ten (10) guests.

Buffets are scheduled for 1 - 1½ hour.

PIER 39

Fresh Squeezed Orange & Grapefruit Juice

Freshly Baked Danish, Scones

Sliced Seasonal Fresh Fruit & Berries

Bagels, Cream Cheese

Sweet Butter, Fruit Preserves

Organic Starbucks Regular & Decaffeinated Coffee

Selection of Mighty Leaf Hot Teas

\$25.00 per person

POWELL-HYDE CABLE CAR

Fresh Squeezed Orange & Grapefruit Juice

Freshly Baked Danish, Scones

Sweet Butter, Fruit Preserves

Fruit & Nut Breakfast Breads

Sliced Seasonal Fresh Fruit & Berries

Breakfast Bars

Granola, 2% Milk

Low-Fat Yogurt

Bagels, Lox, Cream Cheese & Classic Garnish

Organic Starbucks Regular & Decaffeinated Coffee

Selection of Mighty Leaf Hot Teas

\$32.00 per person

All items are subject to 11.75% gratuity & 11.25% administrative fee (23%), plus sales tax.

Menus & prices are subject to change based on availability & market fluctuation.

Prices are confirmed 90 days prior to any event. Substitutions may require additional charges.

HOT BREAKFAST BUFFETS

*A minimum of fifteen (15) guests required for the following buffets.
A surcharge will apply for buffet orders less than fifteen (15) guests.
Buffets are scheduled for 1½ hour.*

WEST WHARF

Fresh Squeezed Orange & Grapefruit Juice
Freshly Baked Breakfast Pastries, Sweet Butter & Fruit Preserves
Sliced Seasonal Fresh Fruit, Home Fried Potatoes
Farm Fresh Scrambled Eggs (*cheddar cheese add \$1.00/person*)

Choice of two (2) breakfast meats:

Smoked Bacon, Country Sausage Links, Sliced Ham, Chicken Apple Sausage Links

Organic Starbucks Regular & Decaffeinated Coffee
Selection of Mighty Leaf Hot Teas
\$36.00 per person

BREAKFAST BUFFET ENHANCEMENTS

Bagels, Lox, Cream Cheese & Classic Garnish – **\$72.00 per dozen**
Boxed Cold Cereals & 2% Milk – **\$54.00 per per dozen**
Hot Oatmeal, Raisins, Brown Sugar, Honey & Milk – **\$48.00 per dozen servings**
Individual Low-Fat Yogurt – **\$42.00 per dozen**
Greek Yogurt – **\$60.00 per dozen**
Hard Boiled Eggs – **\$24.00 per dozen**

BREAKFAST SANDWICHES

Half dozen minimum order for all breakfast sandwiches

Freshly Baked Croissants Stuffed with Scrambled Eggs, Ham, Cheddar Cheese – **\$7.00 ea**
Breakfast Sandwich with Scrambled Eggs, Apple Smoked Bacon, Havarti Cheese – **\$7.00 each**
Breakfast Burrito with Scrambled Eggs, Black Beans, Salsa, Monterey Jack Cheese – **\$7.00 each**

BREAKFAST STATIONS

*Omelette and/or Waffle station require a Chef attendant at \$175/station for up to three (3) hours.
A minimum of twenty-five (25) guests required, surcharge will apply if less than (25).*

OMELETTE STATION

Three Egg Omelette Prepared to Order - Diced Tomatoes, Green Onions, Diced Bell Peppers, Mushrooms, Ham, Smoked Bacon, Cheddar Cheese, Monterey Jack Cheese
\$12.00 per person

Additional ingredients require an additional \$1.00 per item

BELIGIAN STYLE WAFFLE

Freshly Made Belgian-Style Waffles - Maple Syrup, Fresh Seasonal Berries, Powdered Sugar, Cinnamon, Whipped Cream
\$12.00 per person

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PLATED BREAKFAST OPTIONS

**Freshly Squeezed Orange & Grapefruit Juice,
Breakfast Pastries, Sweet Butter & Fruit Preserves
Organic Starbucks Regular & Decaffeinated Coffee, Selection of Mighty Leaf Hot Teas**

VEGETABLE QUICHE

Garden Vegetable Quiche, Home Fried Potatoes
Choice of: Sliced Seasonal Fresh Fruits, Smoked Bacon or Country Sausage
\$32.00 per person

ALL AMERICAN

Three Egg Scramble, Home Fried Potatoes
Choice of: Smoked Bacon or Country Sausage
\$34.00 per person

TEXAS-STYLE FRENCH TOAST

Thick-Sliced Texas Toast, Maple Syrup, Sweet Butter, Fresh Fruit Compote
Choice of: Smoked Bacon or Chicken Apple Sausage
\$35.00 per person

BELGIAN WAFFLE

Powdered Sugar, Whipped Butter, Maple Syrup, Fresh Seasonal Berries
Choice of: Smoked Bacon or Chicken Apple Sausage
\$35.00 per person

EGGS BENEDICT

Poached Eggs, Sauce Hollandaise, Canadian Bacon, English Muffin, Home Fried Potatoes
\$38.00 per person

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PLATED LUNCH

Soup or Salad & Dessert are included in the Entrée price.
 Pricing is per person based on Entrée selection(s). Pre-Orders are required for more than (1) entrée choice. Seasonal accompaniments selected by our Chef.
 Dessert cannot be held over to a PM Break.

SOUP OR SALAD

select one or choose additional course add \$6

Mixed Field Greens, Cherry Tomatoes, English Cucumbers, Balsamic Vinaigrette
 Hearts of Romaine Lettuce, Garlic Croutons, Shaved Parmesan, Classic Caesar Dressing
 Fresh Spinach, Caramelized Walnuts, Goat Cheese, Herb Vinaigrette

Choice of: Dungeness Crab & Corn, New England Clam Chowder or Manhattan Clam

ENTRÉE

select one

Cheese Ravioli

Choice of: Pesto Cream Sauce or Tomato Basil Vegetable Sauce

\$38.00

Roasted Chicken Breast, Whole Grain Mustard Buerre Blanc

\$40.00

Chicken Saltimbocca, Prosciutto, Fontina Cheese and Crispy Caper Beurre Blanc

\$40.00

Grilled Salmon Fillet, Cherry Tomato Vinaigrette

\$42.00

Grilled Mahi-Mahi, Pineapple Salsa

\$42.00

Sake Marinated Sea Bass, Asian Cucumber Relish

\$44.00

Tenderloin of Beef, Caramelized Shallot Port Wine Reduction

\$48.00

DESSERT

select one

White Chocolate Raspberry Cheesecake, Raspberry Sauce

Chocolate Decadence, Seasonal Fruit Sauce

Apple Tart, Caramel Sauce

Fresh Fruit Tart, Lemon Curd

Rocky Road Chocolate Mousse Torte

Freshly Baked Rolls, Sweet Cream Butter

Organic Starbucks Regular & Decaffeinated Coffee, Selection of Mighty Leaf Teas

Substitutue Iced Tea for Hot Tea at no additional cost.

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LUNCH BUFFET OPTIONS

A minimum of fifteen (15) guests required for the following buffets.

A surcharge will apply for buffet orders less than fifteen (15) guests.

Buffets are scheduled for 1½ hour. Additions or substitutions require additional costs.

All Buffets include Freshly Baked Rolls and Butter. Dessert cannot be held over to a PM Break.

HYDE STREET DELI

Soup du Jour, Cole Slaw

select one

Potato Salad or Pasta Salad

Sliced, Deli Meats & Cheeses

French, Wheat, Sourdough, Ciabatta Breads

Potato Chips, Condiments

Cookies, Brownies

Organic Starbucks Regular & Decaffeinated Coffee, Mighty Leaf Teas

\$40.00 per person

FARMER'S MARKET SALAD

select one

New England Clam Chowder, Manhattan Clam Chowder,
Dungeness Crab & Corn Chowder, Vegetable Minestrone

Freshly Baked Rolls, Sweet Butter

Build Your Own Salad:

Lettuce: Hearts of Romaine, Fresh Spinach, Mixed Baby Greens

Toppings: Tomato, Cucumber, Bell Pepper, Avocado, Hard Cooked Egg, Olive, Carrot,
Smoked Bacon, Garbanzo & Kidney Beans, Garlic Croutons, Blue & Parmesan Cheese

select two – each additional item add \$5

Grilled Chicken, Grilled Flat Iron Steak, Spicy Boiled Bay Shrimp, Bay Scallops, Crab

select three – each additional item add \$1

Ranch, Blue Cheese, Caesar, Champagne Vinaigrette, Balsamic Vinaigrette

Chef's Selection of Desserts

Organic Starbucks Regular & Decaffeinated Coffee, Mighty Leaf Teas

\$42.00 per person

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MISSION

Southwestern Caesar Salad

Build Your Own Fajitas:

Cilantro Lime Chicken Breast, Chipotle Papaya Skirt Steak

Traditional Mexican-Style Rice

select one

Black Beans or Refried Beans

Cheddar Cheese, Salsa, Sour Cream, Guacamole

Corn & Flour Tortillas

Chef's Selection of Desserts

Organic Starbucks Regular & Decaffeinated Coffee, Mighty Leaf Teas

\$47.00 per person

EMBARCADERO

Mixed Baby Green Salad, English Cucumbers, Marinated Cherry Tomatoes, Herb Vinaigrette

select one

Potato Salad or Pasta Salad

select one

Roasted Breast of Chicken, Whole Grain Mustard Beurre Blanc

Grilled Salmon, Citrus Beurre Blanc

Marinated, Grilled Flank Steak, Shallot Port Glaze

Rice Pilaf, Roasted Seasonal Vegetables

Chef's Selection of Desserts

Organic Starbucks Regular & Decaffeinated Coffee, Mighty Leaf Teas

\$47.00 per person

NORTH BEACH***substitute Chowder for Minestrone add \$2***

Minestrone & Caesar Salad

Antipasti Display - Dried Meats, Hard & Ripe Cheeses, Marinated Vegetables

Marinated Grilled Vegetable Plate, Freshly Baked Focaccia

select one

Chicken Parmesan or Roasted Chicken, Bell Pepper-Onion Medley

Four-Cheese Tortellini

select one

Pesto Cream Sauce or Puttanesca Sauce

Cannoli, Tiramisu, Torta Cioccolato

Organic Starbucks Regular & Decaffeinated Coffee, Mighty Leaf Teas

\$47.00 per person

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LITTLE BROWN BAG

**** The Argonaut Hotel and Blue Mermaid have received 4 Green Keys for responsible energy, water, recycling and composting. To maintain this status we offer to-go packing only when guests are going off property for lunch. ****

Whole Fresh Fruit, Small Pasta Salad,
Bag of Potato Chips, Jumbo Cookie, Bottled Water

select three (3) of the following and provide pre-orders for multiple selections

Choice of bread: French, Wheat, Sourdough or Ciabatta

Turkey Breast, Swiss Cheese

Black Forest Ham, Cheddar Cheese

Roast Beef, Provolone Cheese

Grilled Vegetable with Goat Cheese

Tuna Salad, Apples, Cornichon, Hard Cooked Egg

Italian Salami, Mortadella, Provolone

lettuce, tomato, mayonnaise, mustard, salt, pepper,

napkin, disposable & recyclable cutlery

\$38.00 per person

Packaged in a lunch bag & labeled with sandwich type.

Customized large label with logo or party name add \$2.00/bag.

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BEVERAGES

Freshly Brewed Starbucks Coffees, Regular & Decaffeinated – **\$90.00 per gallon**

Mighty Leaf Hot Tea Selection – **\$90.00 per gallon**

Special Blend Iced Tea – **\$60.00 per gallon**

Lemonade or Fruit Punch – **\$60.00 per gallon**

Freshly Squeezed Orange or Grapefruit Juice – **\$30.00 carafe**

Cranberry, Vegetable or Tomato Juice – **\$30.00 carafe**

Whole, 2% or Skim Milk – **\$25.00 carafe**

Bottled Soft Drinks, Izze Sparkling Juices, Coconut Water, Mineral & Still Water – **\$4.50 each**

Beverage Station to Include:

Vitamin Water, Bottled Snapple Iced Teas & Juices, Bottled Juices – **\$5.00 each**

Red Bull – **\$6.00 each**

BREAKFAST ITEMS

Danish – **\$60.00 per dozen**

Bagels with Cream Cheese – **\$60.00 per dozen**

Bagels, Lox, Cream Cheese & Classic Garnish – **\$72.00 per dozen**

Individual Low-Fat Yogurt – **\$42.00 per dozen**

Greek Yogurt – **\$60.00 per dozen**

Fruit & Nut Bread – **\$45.00 per loaf**

Boxed Cold Cereals with 2% Milk – **\$54.00 per dozen**

BREAK ITEMS

Jumbo Cookies – **\$48.00 per dozen**

Chocolate Fudge Brownies – **\$48.00 per dozen**

Hot Pretzels, Mustard, Warm Cheddar Sauce – **\$56.00 per dozen**

Mixed Nuts – **\$18.00/pound**

Candy Bars & Granola Bars – **\$48.00 per dozen**

Bags of Potato Chips, Ketel Chips, Pretzels, Corn Chips – **\$4.00 each**

Tri-Colored Tortilla Chips, Salsa & Guacamole – **\$7.00 per person**

Whole Fresh Fruit – **\$36.00 dozen**

Sliced Seasonal Fresh Fruits & Berries – **\$8.00 per person**

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SPECIALTY BREAKS

*Twelve (12) guests required unless otherwise indicated.
A surcharge will apply for orders less than twelve (12) guests*

AQUATIC PARK

Freshly Popped Popcorn, Candy Bars, Trail Mix
Soft Drinks, Izze Sparkling Juices, Bottled Water

\$18.00 per person

SMOOTHIE SAILING

Frozen Yogurt, Sliced Fresh Fruit & Berries
Skim, 2%, Whole Milk, Soy Milk & Assorted Smoothies

\$18.00 per person

CAFÉ ARGONAUT

Chocolate Chip Cookies, Biscotti, Macaroons
Organic Starbucks Regular & Decaffeinated Coffee, Mighty Leaf Hot Tea
Flavored Syrups, Whipped Cream, Chocolate Shavings, Orange Zest, Cinnamon Sticks
Soft Drinks, Izze Sparkling Juices

\$20.00 per person

SWEET TOOTH

Chocolate Brownies, Jumbo Cookies, Candy Bars
Organic Starbucks Regular & Decaffeinated Coffee, Selection of Mighty Leaf Tea
Soft Drinks, Izze Sparkling Juices, Bottled Water

\$20.00 per person

ENERGY BOOSTER

Whole Fresh Fruit, Vegetable Crudit , Granola Bars, Low-Fat Yogurt
Red Bull, Bottled Juice, Izze Sparkling Juices, Vitamin Water, Snapple Ice Tea

\$22.00 per person

FIESTA BREAK

Tri-Colored Corn Chips, Salsa, Guacamole, Sour Cream, Warm Cheddar Cheese Sauce
Churros & Cookies

Soft Drinks, Izze Sparkling Juice, Bottled Water

\$22.00 per person

TAKE ME OUT...

Mini-Hotdogs Wrapped in Puff Pastry, Warm Pretzels, Mustard, Cheddar Cheese Sauce
Bags of Peanuts, Freshly Popped Popcorn, Cracker Jacks, Candy Bars
Soft Drinks, Izze Sparkling Juices, Bottled Water

\$25.00 per person

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SPECIALTY BREAKS CONTINUED

*Twelve (12) guests required unless otherwise indicated.
A surcharge will apply for orders less than twelve (12) guests*

THE CANNERY

International & Domestic Artisanal Cheese Display
Water Crackers, Freshly Baked Baguette Slices
Dried Fruits, Grapes, Nuts, Olives
Vegetable Crudit  & Dip
Juices, Soft Drinks, Izze Sparkling Juices, Bottled Water
\$28.00 per person

NOVELTY ICE CREAM

minimum of 25 guests required this break

Assorted Novelty Ice Cream
Organic Starbucks Regular & Decaffeinated Coffee
Soft Drinks & Izze Sparkling Juices
\$28.00 per person

THE WINE SNOB

maximum of thirty (30) guests

International & Domestic Artisanal Cheese Display
Grapes, Berries, Water Crackers, Baguettes, Assortment of Nuts & Olives
Four (4), two (2) oz Tasting Pours of Various California Boutique Wines
Sommelier or Wine Maker to take the group through a quick tutorial of the wines
Izze Sparkling Juice, Bottled Water
\$37.00 per person

EDUCATIONAL WINE TASTING PACKAGE

maximum of thirty (30) guests

International & Domestic Artisanal Cheese Display
Fresh Fruits & Berries, Water Crackers, Baguettes, Nuts, Olives
Five (5), two (2) oz Tasting Pours of Various California Boutique Wines
Sommelier or Wine Maker to take the group through tasting of the wines with a Q & A
Izze Sparkling Juice & Bottled Water
\$45.00 per person

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VOYAGER MEETING PACKAGE

A minimum of twenty (20) guests required.

\$85.00 per person

PIER 30 CONTINENTAL BREAKFAST

Fresh Squeezed Orange, Grapefruit Juices
Freshly Baked Danish, Bagels, Cream Cheese
Sweet Butter & Fruit Preserves
Fresh Sliced Seasonal Fruits & Berries

Organic Starbucks Regular & Decaffeinated Coffee
Selection of Mighty Leaf Teas

MID-MORNING BEVERAGE REFRESH

Organic Starbucks Regular & Decaffeinated Coffee
Selection of Mighty Leaf Teas

LUNCH

Select one lunch buffet or plated lunch entree from complete lunch menu

AFTERNOON BREAK

Bottled Soft Drinks, Izzie Sparking Juice, Bottled Water

select two (2) items below:

Whole Fresh Fruit
Low-Fat Yogurts
Chips & Dip
Granola Bars
Candy Bars
Jumbo Cookies

Triple Fudge Brownie
Warm Pretzels, Mustard
Vegetable Crudite, Dip
Lemon Bars
Mixed Nuts
Tortilla Chips & Salsa

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PASSED HORS D'OEUVRES

*Minimum order twenty-five (25) pieces each item. Prices are per piece.
Hors d'oeuvres may be displayed on a buffet or passed*

COOL

Deviled Egg, Tobiko Caviar

Caprese-Style Skewers - Mozzarella, Artichoke, Olive, Cherry Tomato

Pear & Gorgonzola Crostini

Brie & Apple Crostini

Vietnamese Spring Rolls, Peanut Sauce

Raw Oysters in Half Shell, Cocktail or Mignonette Sauce

Ahi Tuna Tartare, Wasabi Aioli, Crispy Won Ton Chip

Smoked Salmon Mousse, Crème Fraîche, Phyllo Cup

Chilled Jumbo Prawns, Blue Mermaid Cocktail Sauce

Duck Paté, Toast Points

\$5.00 each

HOT

Vegetable Spring Rolls, Soy Dipping Sauce

Wild Mushroom & Blue Cheese Tartlets

Mini Vegetable Quiche

Roasted Vegetable Kabob, Cumin Romesco Sauce

Deep Fried Stuffed Artichoke Hearts, Goat Cheese

Miniature Hotdogs, Puff Pastry, Whole Grain Mustard

Fried Prosciutto-Wrapped Asparagus, Lemon Aioli

Crab & Artichoke Tartlet

Beef Sliders, Garlic Aioli, Pickles

Dragon Shrimp Wonton, Sweet Chili Sauce

Crab Cakes, Spicy Rémoûlade Aioli

Dungeness Crab Sliders

Herb Crusted Lamb Chop, Mint Gastrique

\$6.00 each

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RECEPTION DISPLAYS

*A minimum of twenty (20) guests required unless otherwise indicated.
A surcharge will apply for orders less than than twenty (20) guests.*

VEGETABLE CRUDITE

Fresh Vegetables, Dips

\$7.00 per person

SEASONAL FRESH FRUIT

Sliced Seasonal Fresh Fruit & Berries

\$8.00 per person

INTERNATIONAL & DOMESTIC CHEESE

International & Domestic Artisanal Cheese, Dried Fruit & Grapes,
Water Crackers, Sliced Baguettes

\$12.00 per person

CHOWDER & SALAD

choose two

Dungeness Crab & Corn, New England Clam, Shrimp & Red Pepper,
Mussel and Sausage, Manhattan Clam, California Clam

choose one

Mixed Green, Caesar or Spinach Salad

\$16.00 per person

ANTIPASTI

Dried Italian Meats, International & Domestic Artisanal Cheese, Roasted Peppers, Eggplant,
Squash, Marinated Olives, Marinated Artichoke Hearts, Sun-Dried Tomato

Sliced Baguettes

\$15.00 per person

CHINA TOWN

Dim Sum, Vegetable Spring Rolls, Dipping Sauces

Chinese Stir Fry **Choice of:** Vegetarian, Beef or Cashew Chicken

Sticky Rice, Chow Mein Noodles

\$18.00 per person

THE MISSION

Chipotle Papaya Skirt Steak, Margarita Chicken

Shredded Cheese, Sour Cream, Guacamole,

Fire Roasted Salsa, Pico de Gallo, Salsa Verde

Cilantro Rice, Black Beans

Tortilla Chips & Flour Tortillas

\$20.00 per person

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RECEPTION DISPLAYS

NORTH BEACH STATION

Antipasti

Dried Italian Meats, International & Domestic Artisanal Cheese, Roasted Peppers, Eggplant, Squash, Marinated Olives, Marinated Artichoke Hearts, Sun-Dried Tomatoes, Sliced Baguettes

Made to order Pasta Station*

Choice of: Penne, Farfalle, Linguine

Choice of: Tomato Basil, Alfredo or Light Olive Oil Grilled Vegetable-Sun-Dried Tomato

Grilled Vegetables & Grilled Meats

\$25.00 per person

FISHERMAN'S HARVEST

substitutions may require additional costs

Fresh Oysters on the Half Shell, Chilled Jumbo Prawns,
Crab Claws, Steamed Mussels & Clams
Cocktail, Mustard-Horseradish, Rémoulade Sauces

\$32.00 per person

CARVING BOARDS*

All carved items are served with dollar rolls.

Each carving board serves 25 guests.

Honey Glazed Ham, Caribbean Salsa, Sweet Potato Mash – **\$225.00 each**
Roasted Turkey Breast, Pan Gravy, Garden Vegetable Smashed Potatoes – **\$250.00 each**
Grilled Pork Loin, Roasted Red Potatoes, Caramelized Onion Reduction – **\$300.00 each**
Roasted Salmon Fillet, Dill Beurre Blanc, Rice Pilaf – **\$350.00 each**
Beef Tenderloin au jus, Garden Vegetable Smashed Potatoes – **\$400.00 each**
Leg of Lamb, Mint Demi-Glace, Couscous – **\$450.00 each**

**Carving station requires a Chef attendant at \$175/station for up to three (3) hours.*

SWEETS DISPLAY

Chef's Assortment of Petit Pastries, Cakes & Cookies
Organic Starbucks Regular & Decaffeinated Coffee
Selection of Mighty Leaf Teas

\$18.00 per person

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PLATED DINNER

BLUE MERMAID AWARD WINNING CHOWDER

select one

Dungeness Crab & Corn, Manhattan Clam, New England Clam,
California Clam, Shrimp & Red Pepper, Sausage & Mussels

SALAD

select one

Mixed Green Salad

English Cucumbers, Marinated Cherry Tomatoes, Balsamic Vinaigrette

Spinach Salad

Goat Cheese, Caramelized Walnuts, Sun-Dried Tomato Basil Vinaigrette

Hearts of Romaine Salad

Garlic Croutons, Shaved Parmesan, Classic Caesar Dressing

Insalata Caprese

Fresh Mozzarella, Tomato, Basil, Olive Oil

APPETIZER

additional prices indicated below for 4th course option

Blue Mermaid's Award Winning Chowder

Dungeness Crab & Corn, Manhattan Clam, New England Clam

\$6.00 per person

Chowder in a bread bowl add \$4.00 per person

Cheese Ravioli

Vegetable Alfredo Sauce

\$6.00 per person

Wild Smoked Salmon Crostini

Herb Cream Cheese, Capers, Red Onion

\$8.00 per person

Shrimp Cocktail

Tabasco, Cocktail Sauce

\$10.00 per person

Dungeness Crab Cake

Roasted Pepper Aioli, Cole Slaw

\$10.00 per person

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PLATED DINNER

ENTRÉE

Select two (2) entrées, provide preorders three (3) days prior to event & provide entrée cards the day of the event.

First course and Dessert included in the entrée price.

Chicken Forestière

Wild Mushroom Stuffed, Lemon Buerre Blanc

\$50.00

Chicken Saltimbocca

Prosciutto, Fontina Cheese and Crispy Caper Beurre Blanc

\$50.00

Grilled Pork Loin

Caramelized Onion-Apple Chutney

\$54.00

Sonoma Duck Breast

Savory Cherry Sauce

\$54.00

Grilled Salmon

Citrus Beurre Blanc

\$52.00

Pan Seared Halibut

Tomato Basil Beurre Blanc

\$54.00

Grilled NY Strip Steak

au Poivre

\$60.00

Grilled Filet Mignon

Port Shallot Reduction

\$62.00

Half Rack of Lamb

Madeira Reduction

\$64.00

Filet Mignon & Dungeness Crab

Sauce Béarnaise

\$70.00

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PLATED DINNER

VEGETARIAN ENTRÉE

select one

Wild Mushroom Risotto

Baby Vegetables, Sunburst Squash, Grilled Asparagus, Baby Carrots

\$48.00

Grilled Portobello Mushroom Napoleon

Spinach, Roasted Zucchini, Yellow Squash, Baby Tomatoes, Red & Yellow Peppers

Balsamic Reduction Sauce

\$48.00

Orzo Pasta

Baby Vegetables

\$48.00

Cheese-Filled Ravioli

Grilled Vegetables, Alfredo or Tomato-Basil Sauce

\$48.00

DESSERT

select one

White Chocolate Raspberry Cheesecake

Raspberry Coulis

Chocolate Mousse Grand Marnier Torte

Crème Anglaise Sauce

Chocolate Decadence

Seasonal Fruit Sauce

Apple Tart

Caramel Sauce

Fresh Fruit Tart

Lemon Sauce

Tiramisu

Chocolate Cigar

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BUFFET DINNER

A minimum of 30 guests required. Buffet is served with dinner rolls and sweet butter.

STARTERS

select two

Blue Mermaid Chowder

Choice of: Dungeness Crab & Corn, New England Clam, Manhattan Clam

Mixed Baby Greens, Marinated Cherry Tomatoes, English Cucumbers, Balsamic Vinaigrette
Hearts of Romaine, Garlic Croutons, Shaved Parmesan Cheese, Caesar Dressing
Ripe Tomatoes, Cucumbers, Onions, Feta Cheese, Red Wine Vinaigrette
Fresh Spinach, Sliced Mushrooms, Red Onion, Tomato, Champagne Vinaigrette

ENTRÉE

select two

Grilled Salmon, Mirin-Orange Beurre Blanc
Grilled Chicken Breast, Sauce Forestiere
Seasonal White Fish, Citrus Beurre Blanc
Herb Roasted Filet Mignon, Port Shallot Glaze*
Roast Pork Loin, Port Caramelized Apple-Onion Chutney*

PASTA

select one

Butternut Squash & Sage Ravioli, Penne, Tortellini
Choice of: Classic Bolognese, Tomato-Basil, Pesto-Cream

ACCOMPANIMENTS

select three

Smashed Yukon Gold Potatoes, Herb Roasted Fingerling Potatoes,
Potatoes au Gratin, Garlic-Chive Whipped Potatoes

Wild Rice Pilaf, Jasmine Rice

Balsamic Glazed Carrots, Seasonal Sautéed Vegetable Medley,
Green Bean Amandine, Baby Carrots & Blue Lake Green Beans,
Sautéed Swiss Chard, Roasted Seasonal Squash & Corn, Ratatouille

DESSERT

Chef's Selection of Assorted Sweets

\$80.00 per person

Organic Starbucks Regular & Decaffeinated Coffee, Mighty Leaf Teas

Additional entrée add \$6.00 per person
Additional side dish add \$3.00 per person

*All items are subject to 11.75% gratuity & 11.25% administrative fee (23%), plus sales tax.
Menus & prices are subject to change based on availability & market fluctuation.
Prices are confirmed 90 days prior to any event. Substitutions may require additional charges.*

BAR PACKAGES & BEVERAGES

Hosted & Cash Consumption Bar

	Hosted / Cash
Domestic Beer	\$6.00 ea / \$7.00 ea
Premium & Import Beer	\$7.00 ea / \$8.00 ea
House Wine	\$8.00 ea / \$9.00 ea
House Brand Liquor	\$9.00 ea / \$10.00 ea
Call Brand Liquor	\$10.00 ea / \$11.00 ea
Premium Brand Liquor	\$11.00 ea / \$12.00 ea
Cordials (on request prior to event)	\$12.00 ea / \$13.00 ea
House Champagne	\$30.00 / bottle
Soft Drinks & Mineral Waters	\$4.50 ea / \$5.50 ea
Champagne Punch	\$80.00 / gallon
Non-Alcoholic Punch	\$60.00 / gallon

Full Wine List Available from the Conference Services Manager or Director of Catering

Hosted Hourly Bar Packages

	<u>One</u>	<u>Two</u>	<u>Three</u>	<u>Four</u>
Beer, Wine, Soda, Juice	\$14.00	\$20.00	\$25.00	\$29.00
House Brand Liquor	\$18.00	\$24.00	\$30.00	\$36.00
Call Brand Liquor	\$20.00	\$26.00	\$32.00	\$38.00
Premium Brand Liquor	\$22.00	\$28.00	\$36.00	\$44.00
Premium & Cordials	\$24.00	\$30.00	\$40.00	\$46.00

House Liquor: Gilbey's Vodka, Barton Gin, Cruzan Light Rum, Montezuma Tequila, Cluny Scotch, Korbel Brandy, Jim Beam Whiskey, Domestic, Premium & Import Beers, House Wines, Soft Drinks & Juices

Call Liquor: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Sauza Hornitos Tequila, Dewars Scotch, Hennessy VS Cognac, Seagram's Seven Whiskey, Domestic, Premium & Import Beers, House Wines, Soft Drinks & Juices

Premium Liquor: Ketel One Vodka, Bombay Sapphire Gin, Myers Dark Rum, Cuervo Traditional Reposado Tequila, Johnny Walker Black Scotch, Courvoisier VS Cognac, Jack Daniels Whiskey, Domestic, Premium & Import Beers, House Wines, Sparkling Wine, Soft Drinks & Juices

Premium & Cordials: All items listed above in the **Premium Liquor** list and Amaretto di Saronno, Drambuie, Kahlua, Grand Marnier, Sambucca, Bailey's Irish Cream & Frangelico – **additional items may require added costs**

Cash Bar: Please ask the Convention Service Manager or Director of Catering for cash bar pricing. Cash bars may add manual credit card format.

\$200 Bartender fee will be applied for each bartender – One (1) bartender per 75 guests is required.

Additional staff requested by the Guest will be charged at \$200/bartender & \$75/service staff per hour or portion thereof.

All items are subject to 11.75% gratuity & 11.25% administrative fee (23%), plus sales tax. Menus & prices are subject to change based on availability & market fluctuation. Prices are confirmed 90 days prior to any event. Substitutions may require additional charges.

BANQUETS POLICIES & GUIDELINES

GUARANTEE

The final guaranteed guest count is due by 12:00 noon, three (3) business days before the scheduled event. This number cannot be reduced. The estimated final invoice is based on the guarantee and will be charged three (3) days prior to the event. The final invoice is based on any additional requests or the actual number of guests in attendance, whichever is greater. If the final guaranteed guest count is not confirmed three (3) days prior, the agreed (AGR) attendance count stated in the contract will be considered the final guarantee. Final menu selections are required two weeks prior to the event date. Blue Mermaid reserves the right to substitute any item based on availability and comparable pricing. The guest will be notified if such changes are made.

ENTRÉE SELECTIONS, PRE-ORDERS & ENTRÉE CARDS

For all plated meals a choice of two proteins and one vegetarian entrée may be selected. Precounts for each entrée and the final guarantee are due three (3) days prior to event. We require an entrée card, escort card or place card indicating choice of entrée for each guest. These cards should be in alphabetical order and turned over to the Banquet Manager or Catering Coordinator no less than two (2) hours before the event. If more than 5% of the preorders are incorrect charges will be added to the final invoice for the adjustments.

FOOD & BEVERAGE CONTROL

No event is scheduled without a signed contract and deposit. Event space is confirmed as per the contract. We do not allow any outside food or beverage at any time with the exception of specialty cakes and wine not on our wine list. The hotel will assess a \$5.00 per person cake handling fee and a \$15/750mL bottle corkage fee. All food & beverage must be consumed on the premises.

MENU TASTINGS

Menu tastings may be scheduled at the discretion of Blue Mermaid when a signed contract and deposit are received. We offer tastings Monday through Thursday at 1:00 pm & 3:30 pm. Scheduling a tasting requires two-week advance notice and appropriate menu selections at least ten (10) days in advance. Limit two (2) guests per tasting unless other arrangements are confirmed with the Manager.

ROOM SET UP CHANGES OR ADDITIONS

Final room sets must be confirmed three (3) business days prior to the event. Same-day set changes or additions will require a labor fee of \$150.00/hr with a one (1) hour minimum.

AUDIO VISUAL

Swank Audio Visual work as a partner with Argonaut to accommodate your audio visual requirements. The direct line at Argonaut is 415-345-5537. Outside AV may require support charges from Swank AV.

ADDITIONAL FEES & CHARGES

Sales Tax is applicable on all items including service charges.

Bartender Labor Fee is \$200/bartender.

Carver/Chef/Attendant Fee is \$175/staff member for up to three (3) hours when required.

Additional Time may be added to the schedule of an event based on availability. Please discuss overtime fees with the Director of Catering or your Conference Services Manager. Overtime Charges are indicated in all contracts.

*****A \$100.00 labor charge will apply to all events of twenty-five (25) people or less.*****