



Kimpton Sir Francis Drake

# Catering Menu

“Good food is the basis of true happiness.” .”

– Escoffier

KIMPTON

## SIR FRANCIS DRAKE

Kimpton Sir Francis Drake

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**Kimpton Sir Francis Drake**  
**Full Day Meeting**  
**Package**

## HEALTHY EATING MEETING

### BALANCED BREAKFAST BUFFET

- **Scrambled Egg Whites** *sautéed kale & cherry tomato*
- **Chicken-Apple Sausage OR Applewood Smoked Bacon**
- **Steel Cut Oats** *berries, nuts and sweetener on the side*
- **Build Your Own Yogurt Parfaits**, *Greek yogurt, house made granola, honey, fresh berries*
- **Whole Seasonal Fruit**
- **Freshly Squeezed Orange Juice**

### FARMER'S MARKET LUNCH BUFFET

- **Chefs Selection of Seasonal Soup** *(inquire)*
- **Organic Mixed Greens & Spinach** *dried cranberries, sunflower seeds, toasted almonds, carrots, tomatoes, cucumbers, avocado, chopped boiled eggs, feta cheese, grilled chicken breast, chopped roasted turkey, lemon vinaigrette, olive oil, red wine vinegar, balsamic vinaigrette*
- **Grilled Veggie Wraps**
- **Seasonal Fruit Salad**
- **House Made Granola Bars**

### WELLNESS BREAK

- **The Drake Smoothie** *peanut butter- banana & almond milk*
- **Seasonal Crudité Platter**, *house made hummus & ranch dips*

### ALL-DAY BEVERAGES

- **Organic Coffee & Mighty Leaf Teas**
- **Coconut Water**

\$140 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 10% administrative fee and applicable tax. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

## LIVE LIKE A LOCAL MEETING

### THE BEEFEATER BREAKFAST BUFFET

- **Selection of House Baked Pastries** *sweet butter & house-made preserves*
- **Seasonal Sliced Fruit**
- **Oven Roast Potatoes**
- **Breakfast Wrap** *scrambled eggs, bell peppers, onion, sausage, jack cheese and roasted tomato salsa on the side*
- **Applewood Smoked Bacon**
- **Freshly Squeezed Orange Juice**

### DRAKE'S LUNCH BUFFET

- **Chefs Selection of Seasonal Salad**
- **Grilled Salmon** *charred-leek soubise*
- **Sautéed Garlic-Spinach**
- **Saffron Rice Pilaf** *almonds, raisins, cilantro*
- **Mini Muffuletta Sandwiches** *salami, mortadella, mozzarella cheese, olive tapenade-aioli*
- **House Baked Cookies**

### FOG CITY BREAK

- **Seasonal Crudité Platter**, *house made hummus & ranch dips*
- **Assorted Republic of Teas**, *acai, ginger peach, darjeeling, blackberry sage*

### ALL-DAY BEVERAGES

- **Organic Coffee & Mighty Leaf Teas**
- **Assorted Soft Drinks**

\$160 Per Person

## EXECUTIVE MEETING

### BREAKFAST

- **Selection of House Baked Pastries & Bagels** *sweet butter, house-made preserves & cream cheese*
- **Seasonal Sliced Fruit & Berries**
- **Individual Greek Yogurts**
- **Freshly Squeezed Orange Juice**

### LUNCH BUFFET

- **Chefs Selection of Seasonal Soup** *(inquire)*
- **Wild Arugula & Parsley Salad**, *crumbled goat cheese, toasted pecans, glazed red onions, white balsamic vinaigrette*
- **Pesto Pasta Salad**
- **B.L.T.A. Wrap** *applewood smoked bacon, tomatoes, romaine lettuce, herb aioli, fresh avocado in a whole wheat wrap*
- **Marinated Grilled Vegetables Wrap** *roasted red pepper, eggplant, grilled red onion goat cheese in a whole wheat wrap*
- **Oven Roasted Turkey Wrap** *avocado, spinach, herbed mayo, whole wheat wrap*
- **Individual Bags of Potato Chips**
- **Assorted Gourmet Cupcakes**

### TAKE A BREAK

- **Make Your Own Trail Mix** *assorted nuts, granola, dried fruits, banana chips, M&M's, yogurt pretzels, wasabi peas*

### ALL-DAY BEVERAGES

- **Organic Coffee & Mighty Leaf Teas**
- **Assorted Soft Drinks**
- **Domestic Still & Sparkling Water**

\$110 Per Person

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**Kimpton Sir Francis Drake**

# **Breakfast**

□ **CLASSIC CONTINENTAL**

- Freshly Squeezed Orange Juice
  - Seasonal Sliced Fruit & Berries
  - Selection of House Baked Pastries *sweet butter, house made preserves*
  - Organic Coffee & Mighty Leaf Teas
- \$42 Per Person**

□ **AMERICAN CONTINENTAL**

- Freshly Squeezed Orange Juice
  - Seasonal Sliced Fruit & Berries
  - Selection of House Baked Pastries *sweet butter, house-made preserves*
  - Assorted Bagels *cream cheese*
  - Build Your Own Yogurt Parfaits, *Greek yogurt, house made granola, honey, fresh berries*
  - Organic Coffee & Mighty Leaf Teas
- \$47 Per Person**

□ **EUROPEAN BREAKFAST**

- Freshly Squeezed Orange Juice
  - Seasonal Sliced Fruit & Berries
  - Selection of House Baked Breads & Croissants *sweet butter, house made preserves*
  - Hard Boiled Eggs
  - Assorted Artisan Meats & Cheeses *mustards, sliced tomatoes, marinated olives*
  - Organic Coffee & Mighty Leaf Teas
- \$52 Per Person**

□ **DRAKE BREAKFAST BUFFETS**

- Freshly Squeezed Orange Juice
  - Seasonal Sliced Fruit & Berries
  - Scrambled Eggs, Chives, Crème Fraîche
  - Pan Roasted Potatoes
  - Choice of Applewood Smoked Bacon or Chicken-Apple Sausage
  - Selection of House Baked Pastries *sweet butter & house-made preserves*
  - Organic Coffee & Mighty Leaf Tea
- \$55 Per Person**

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## BREAKFAST ENHANCEMENTS

- Juices Choice of: Orange, Grapefruit or Cranberry \$7 Per Person
- Assorted Bagels & Cream Cheese \$7 Per Person
- Assorted Individual Greek Yogurts \$6 Per Person
- Individual Assorted Cold Cereals \$8 Per Person
- Bowl of Fresh Seasonal Berries *Crème Fraiche & brown sugar* \$8 Per Person
- Fresh Sliced Seasonal Fruit Plate \$8 Per Person
- Build your own yogurt parfait berries, granola, honey \$10 Per Person
- Hard Boiled Eggs \$5 Per Person
- Specialty Breakfast Breads, cranberry-lemon, banana-walnut \$8 Per Person
- Egg White Vegetable Wrap *egg whites, kale, tomatoes* \$10 Per Person
- Oatmeal or Hot Quinoa *raisins & brown sugar* \$9 Per Person
- Eggs Florentine \$12 Per Person
- Eggs Benedict \$14 Per Person
- Brioche French Toast *maple syrup* \$8 Per Person
- Breakfast Burritos *eggs, sausage, peppers, onions, salsa* \$10 Per Person
- Avocado, Bacon & Hard Boiled Egg on Toast \$10 Per Person
- Croissant Sandwiches *scrambled eggs, ham, cheddar* \$10 Per Person
- English Muffin Sandwiches *eggs, bacon, swiss cheese* \$10 Per Person
- Applewood Smoked Bacon \$8 Per Person
- Chicken-Apple Sausage \$8 Per Person
- Buttermilk Biscuits \$5 Per Person

## “Sweeny’s Blue Plate Special” PLATED BREAKFAST ENTREES

- Scrambled Eggs, Chives & Crème *roasted potatoes, bacon & chicken-apple sausage* \$42 Per Person  
*\*\*Egg whites only* \$2 Per Person
- Brioche French Toast *sliced fruit, maple syrup, bacon & chicken-apple sausage* \$42 Per Person
- Vegetable Frittata *romesco sauce, roasted potatoes, bacon & chicken-apple sausage* \$42 Per Person
- Eggs Florentine *poached eggs, sautéed spinach, english muffin & hollandaise* \$42 Per Person
- Belgian Waffles *maple syrup, seasonal fresh fruit, butter & whipped cream* \$42 Per Person  
*\*\*Add Fried Chicken* \$8 Per Person
- Eggs Benedict *poached eggs, Canadian bacon, toasted english muffin & Hollandaise* \$42 Per Person
- Buttermilk Biscuits & Gravy *bacon, chicken apple sausage,* \$42 Per Person

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## DISPLAYS & CHEF ATTENDED ENHANCEMENTS

- **Smoked Salmon Display** chopped hard boiled eggs, tomatoes, red onions, capers **\$17 Per Person**
- **Individual House Made Quiche** choice of spinach & feta, mushroom & cheddar, classic Lorraine **\$16 Per Person**
- **Omelet Station** cherry tomatoes, spinach, ham, cheddar cheese, bell peppers, green onions, mushrooms **\$16 Per Person - Chef Attendant**
- **French Toast Station** bananas, house made jam, blueberries, chocolate chips, bacon, warm maple syrup & sweet creamy butter **\$16 Per Person**
- **Pastrami Smoked Salmon** hot smoked whole fillet, pastrami spice, caraway bagel chips, lemon aioli **\$16 Per Person**
- **Smoked Salmon Sliders (2 per person)** potato bread bun, herbed crème fraiche, oven dried tomato, sprouts, sliced hard boiled egg **\$16 Per Person**
- **Individual Acai Cups** acai puree, blueberries, bananas, granola, coconut flakes **\$16 Per Person**
- **Build your Own Crepe Station** Nutella, lemon curd, fresh strawberries, whipped cream, house made jam, toasted almonds **\$16 Per Person - Chef Attendant**

**\*\*\$275 Chef Attendant Fee Per Chef\*\***

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# Kimpton Sir Francis Drake Breaks

## MIX n' MATCH BREAKS

Choose 1 selection  
\$10 Per Person

Choose 2 selections  
\$18 Per Person

- Individual Assorted Yogurts
- Marinated Olives
- Soft pretzels *deli mustard*
- House Made Granola Bars
- Fresh Vegetable Crudités *house made ranch*
- Fresh Corn Tortilla Chips *fire roasted salsa, guacamole*
- Assorted Flavored Popcorn *sea salt-caramel, truffled, buttered*
- Drakes Signature Spiced Nuts
- Assorted Whole Fruits
- Hummus & Bagel Chips
- Individual Bags of Potato Chips & Pretzels
- Assorted Grab & Go Snacks *yogurt pretzels, trail mix, gummy bears wasabi explosion, sour fruit, buffalo nuts – Charged on consumption!*

## WELLNESS BREAK

- **B.Y.O. Trail Mix** *assorted nuts, granola, dried fruits, banana chips, M&M's, yogurt pretzels, wasabi peas Fred Water & Izze Juices*  
\$26 Per Person
- **Fresh Fruit Smoothies** *house made granola bars, strawberry-yogurt & peanut butter-banana served with mixed nuts & whole fruit*  
\$26 Per Person

## WELLNESS BREAKS CONT'

- **B.Y.O. Yogurt Parfaits**, *Greek yogurt, house made granola, honey, fresh local berries, coconut water* \$18 Per Person
- **Farm to Table** *assorted fresh cut crudités, hummus & ranch dips, house made herbed kettle chips with sea salt* \$18 Per Person

## NON-ALCOHOLIC BEVERAGES

- **Organic Coffee & Mighty Leaf teas**  
\$140 Per Gallon
- **Regular and Diet Red Bull Energy Drinks**  
\$8 Each
- **Freshly Brewed Organic Iced Tea**  
\$8 Per Person
- **Assorted Soft Drinks**  
\$8 Each
- **Assorted Izze Sparkling Juices**  
\$8 Each
- **Mineral Waters & Still Bottled Water**  
\$8 Each
- **Lemonade**  
\$8 Per Person
- **Coconut Water**  
\$8 Per Person
- **Assorted Republic of Teas** *acai berry, ginger peach decaf, darjeeling, blackberry*  
\$8 Per Person

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## “SWEET TOOTH SOCIAL”

**\*\*Minimum Order : One Dozen\*\***  
**\$76 per dozen**

- **Raspberry Linzer Bar**
- **House Made Biscotti**
- **Assorted Mini Cupcakes**
- **Assorted House Made Breakfast Pastries**
- **House Made Granola Bars**
- **“Its-It” Ice Cream Bars Assorted** – A Local Treat Made in SF
- **House Made Cookies One Type per Dozen Including:** *chocolate chip, double chocolate, snickerdoodle, oatmeal cranberry, butterscotch pecan or peanut butter*

## INDULGENT BREAKS

- **Doughnut Bar Toppings:** *chocolate glaze, mixed candied nuts, bacon, sprinkles, cinnamon sugar, cookie bits, berry icing, white chocolate ganache* **\$28 Per Person**
- **“It’s-It” Ice Cream Break** *assorted ice Cream Bars & Novelties, assorted cookies soft drinks & mineral water* **20 Person Minimum Required**
- **Afternoon Indulgence** *assorted cookies & brownies, petit fours, chocolate dipped strawberries, Organic Coffee & Mighty Leaf Teas* **\$26 Per Person**

## DRAKE SIGNATURE BREAKS

- **Build Your Own PB&J** *assorted breads, chunky peanut butter, smooth almond butter, house made jams, bananas, honey Organic Coffee, Decaffeinated Coffee and Mighty Leaf Teas* **\$26 Per Person**
- **Color My Bubbles *Signature Specialty Break*** *selection of local & imported artisanal cheeses with dried fruit, olives, house made breads & jams* **\$28 Per Person**
- **Bloody Mary Break** *tomato juice, salami, horseradish, olives, blue cheese, house made pickles, celery, cucumbers* **\$26 Per Person**

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# Kimpton Sir Francis Drake Lunch

## DELI LUNCHEON BUFFET

- **Chefs Selection of Seasonal Soup** (*inquire*)
- **Mixed Field Greens** *tomatoes, cucumbers & shaved carrots, white balsamic vinaigrette*
- **Yukon Gold Potato Salad**
- **House Roasted Meats:** *roast beef, ham, turkey breast, tuna salad*
- **Accompanied by:** *swiss, cheddar & jack cheeses, pickles, grilled vegetables, sliced tomatoes, mixed greens Dijon & grain mustards & mayonnaise*
- **Individual Bagged Chips**
- **Basket of House Made Deli Breads**
- **Whole Fruit**
- **House Baked Cookies & Brownies**
- **Organic Coffee & Mighty Leaf Teas**

\$70 Per Person

## FARMER'S MARKET SALAD BUFFET

- **Chefs Selection of Seasonal Soup** (*inquire*)
- **Build Your Own Salad of:**
- *mixed field greens, romaine & baby spinach*
- **Accompanied by:**
- *diced ham, bacon, grilled chicken & chopped boiled eggs, red onions, olives, tomatoes, carrots, radishes, jicama, croutons, cucumbers, sunflower seeds, dried cranberries, blue cheese, parmesan & feta*
- **Dressings To Include:**
- *lemon vinaigrette, olive oil, red wine vinegar, balsamic vinaigrette & ranch*
- **Chefs Choice Dessert**
- **Organic Coffee & Mighty Leaf Teas**

**\*\*Minimum of 20 Guests Required\*\***

\$70 Per Person

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## GRAB & GO SANWICH BUFFET - Choice of 3

- **Pesto Pasta Salad**
- **Mixed Field Greens** *tomatoes, cucumbers & shaved carrots, white balsamic vinaigrette*
- **Yukon Gold Potato Salad**
- **Grilled Chicken** *caramelized onions, arugula, blue cheese*
- **Oven Roasted Turkey** *apple, brie cheese, watercress, herbed aioli*
- **Roast Beef** *horseradish, glazed onions, baby spinach, Jack cheese*
- **Grilled Vegetable** *roasted red pepper & goat cheese spread, mixed greens*
- **Roast Ham** *whole grain mustard-aioli, cheddar cheese, arugula, sliced pickle*
- **Tuna Salad** *cucumber, romaine, sliced tomato*
- **Whole Fruit**
- **House Baked Cookies & Brownies**
- **Organic Coffee & Mighty Leaf Teas**

\$70 Per Person

## GRAB & GO WRAP BUFFET - Choice of 3

- **Pesto Pasta Salad**
- **Mixed Field Greens** *tomatoes, cucumbers & shaved carrots, white balsamic vinaigrette*
- **Yukon Gold Potato Salad**
- **Chicken Caesar** *parmesan, romaine Caesar dressing*
- **Grilled Vegetable** *roasted red pepper & goat cheese spread, mixed greens*
- **Chipotle Beef** *grilled skirt steak, cilantro, roasted peppers, romaine lettuce, Oaxaca cheese, chipotle aioli*
- **Grilled Pastrami Spiced Salmon**, *Napa Cabbage slaw, bacon*
- **House Baked Cookies & Brownies**
- **Assorted Gourmet Cupcakes**
- **Organic Coffee & Mighty Leaf Teas**

\$70 Per Person

## CUSTOMIZE YOUR LUNCH BUFFET

- House-Made Bread & Butter
- Organic Coffee & Mighty Leaf Teas
- Available to groups of 20 guests or more

### STARTER

Choice of two

- **Seasonal Soups *\*\*choose one\*\****  
*corn chowder, gazpacho, english pea, minestrone, tortilla, clam chowder, butternut squash, potato leek*
- **Mixed Field Greens**  
*sliced cucumbers, tomatoes, carrots, balsamic vinaigrette*
- **Watercress & Endive**  
*roasted hazelnuts, pears, pancetta red wine vinaigrette*
- **Wild Arugula & Parsley Salad**  
*goat cheese, pecans, glazed red onions, white balsamic vinaigrette*
- **Romaine Lettuce**  
*jicama, Cotija cheese, cilantro, fried tortilla, roasted corn, red peppers, chipotle vinaigrette*
- **Cucumber Salad**  
*pickled onions, feta cheese, tomatoes lemon vinaigrette*
- **Baby Tatsoi**  
*carrots, cucumbers, radishes, Asian popcorn, sesame-ginger dressing*
- **Classic Caesar**  
*romaine, parmesan, garlic croutons*

**Add second starter course or side  
\$12 Per Person**

### ENTRÉES

- **Miso Grilled Chicken Breast**  
*gingered carrot coulis*
- **Pan Seared Chicken**  
*rosemary jus*
- **Grilled Salmon Fillet**  
*orange-tomato sauce*
- **Seasonal Whitefish**  
*tomato, olive, red pepper ragu*
- **Grilled Pork Loin**  
*bacon-apple chutney*
- **Sliced Beef Tenderloin**  
*Madeira mushroom jus*
- **Sliced Flat Iron Steak**  
*roasted corn & cherry tomato salsa*
- **BBQ Korean Short Ribs**  
*soy-ginger glaze*
- **Vegetable Lasagna**  
*roasted vegetables, tomato-basil sauce*
- **Orecchiette Pasta**  
*broccoli rabe, chili flakes, parmesan*

**Choice of 1 Entrées \$58 Per Person**

**Choice of 2 Entrées \$68 Per Person**

**Choice of 3 Entrées \$78 Per Person**

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### ON THE SIDE

Choice of two

- **Garlic Mashed Potatoes**
- **Potato Leek Gratin**
- **Braised White Beans**  
*rosemary, olive oil, bacon*
- **Curry Roasted Sweet Potatoes**  
*pumpkin seeds, spicy date crème fraiche*
- **Saffron Rice Pilaf**
- **Seasonal Vegetable Quinoa Salad**
- **Tabbouleh Salad**
- **Caramelized Root vegetables**
- **Garlic Sautéed spinach**
- **Creamy Kale Gratin**  
*aged cheddar, mirepoix*
- **Oven Roasted Carrots with Parsley Pesto**
- **Sautéed Green Beans**  
*tomatoes, walnuts & parmesan cheese*
- **Roasted Cauliflower**  
*capers, pine nuts, lemon-anchovy dressing*
- **Roasted Acorn Squash**  
*maple glazed cippollini onions*

### DESSERT

Choice of two

- **Flourless Chocolate Cake**
- **Almond Butter Cookies**
- **Lemon Bars**
- **Mini Fruit Tartlets**

## PLATED LUNCH

- House-made bread and butter
- Organic Coffee & Mighty Leaf Teas

## STARTER

Choose one

- **Seasonal Soups**  
*corn chowder, gazpacho, english pea, minestrone, tortilla, clam chowder, butternut squash, potato leek*
- **Mixed Field Greens**  
*sliced cucumbers, tomatoes, carrots, balsamic vinaigrette*
- **Watercress & Endive**  
*roasted hazelnuts, sliced pears, pancetta, red wine vinaigrette*
- **Wild Arugula & Parsley Salad**  
*goat cheese, pecans, glazed red onions, white balsamic vinaigrette*
- **Romaine Lettuce**  
*jicama, Cotija cheese, cilantro, fried tortilla, red peppers, chipotle vinaigrette*
- **Baby Tat Soy**  
*carrots, cucumbers, radishes, asian popcorn, sesame-ginger dressing*
- **Classic Caesar**  
*romaine, parmesan, garlic croutons*
- **Mixed greens**  
*carrots, radishes, tomatoes, fresh herb vinaigrette*

**Add second starter course**  
**\$15 Per Person**

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## ENTRÉE

Choose one

- **Miso Grilled Chicken Breast**  
*gingered carrot coulis, steamed jasmine rice, sautéed bok choy*  
**\$62 Per Person**
- **Pan Seared Chicken**  
*rosemary jus, garlic mashed potatoes, sautéed green beans with tomatoes, walnuts & parmesan cheese*  
**\$65 Per Person**
- **Grilled Salmon Fillet**  
*orange-tomato sauce Roasted Cauliflower capers, pine nuts, lemon-anchovy dressing*  
**\$66 Per Person**
- **Seasonal White Fish**  
*tomato, olive, red pepper ragu, fried polenta cake*  
**\$68 Per Person**
- **Sliced Flat Iron Steak**  
*roasted corn & cherry tomato salsa, caramelized root vegetables*  
**\$69 Per Person**
- **Sweet Potato Gnocchi**  
*chefs selection of seasonal vegetables, fried trumpet mushrooms*  
**\$65 Per Person**
- **Vegetable Lasagna**  
*roasted vegetables, tomato-basil sauce*  
**\$62 Per Person**

\*\* all luncheon entrée proteins are a 4-5 ounce portion\*\*

## DESSERT

Choose one

- **Flourless Chocolate Cake**  
*salted caramel*
- **Mascarpone cheesecake**  
*apricot coulis, biscotti crust*
- **Seasonal Fruit Tart**  
*Berry Compote*

# Kimpton Sir Francis Drake

# Reception



## HOT HORS D'OEUVRES

- French Onion Tartlets with Goat Cheese Custard  
\$9 Per Piece
- Fried Ham & Gruyere Cheese Arancini, Grain Mustard Aioli  
\$9 Per Piece
- Stuffed Mushroom with Dried Tomatoes & Mozzarella cheese  
\$9 Per Piece
- “Figs in a Blanket” with Balsamic Glaze & Lemon Crème  
\$9 Per Piece
- Grilled Lamb “Lollipop”, Rosemary Port Glaze  
\$9 Per Piece
- Dungeness Crab Cakes, Lemon Dill Aioli  
\$9 Per Piece
- Coconut-Adobo Grilled Chicken Satay, Ginger Aioli  
\$9 Per Piece
- Prosciutto Wrapped Asparagus, Roasted Garlic Aioli  
\$9 Per Piece
- Fried Mac & Cheese Bites  
\$9 Per Piece
- *Signature Cold Hors d’Oeuvre:*  
Roasted Pork Belly, Banh Mi Pickles, Potato Chip, Cilantro,  
Sriracha Aioli  
\$9 Per Piece

## COLD HORS D'OEUVRES

- Duck Prosciutto Crostini, Black Berry, Peppered Apple  
Relish  
\$9 Per Piece
- Parmesan Crisp with Arugula, Goat Cheese,  
Black Pepper & Crisp Prosciutto  
\$9 Per Piece
- Bagel Chips, Hummus, Olives, Smokey Paprika, Lemon  
Crème  
\$9 Per Piece
- Chilled Prawns, Cocktail Sauce  
\$9 Per Piece
- *Signature Cold Hors d’Oeuvre:*  
Beet Infused Deviled Eggs, Smoked Trout Roe  
\$9 Per Piece
- Crostini with Roasted Carrot-Harrissa and Whipped Crème  
Fraiche, Wild Arugula  
\$9 Per Piece
- Spicy Tuna Tartare, Taro Chips  
\$9 Per Piece
- Antipasto Skewers with Fresh Mozzarella, Olive and  
Sundried Tomato  
\$9 Per Piece
- California Rolls with Fresh Crab, Avocado, Cucumber,  
Wasabi Aioli  
\$9 Per Piece

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## STATIONS & DISPLAY'S

- **International & Domestic Cheeseboard**  
*house made jams & breads, fruits & nuts*  
**\$18 Per Person**
- **Mediterranean Antipasti Display**  
*garlic & lemon hummus, pita chips, marinated feta cheese, roasted pepper tzaziki, assorted olives, falafels*  
**\$24 Per Person**
- **Grilled Vegetable Platter with Carrot-Harrissa & Ranch Dips**  
*zucchini, peppers, eggplant, asparagus*  
**\$18 Each**
- **Charcuterie Board**  
*assorted smoked & cured meats, mustard, olives & house made breads*  
**\$19 Per Person**
- **Assorted Dim \*\*Sum \*\*Sold 5 pcs per person**  
*BBQ pork buns, vegetarian Siu Mai, vegetable spring rolls, pork pot stickers, vegetable dumplings & shrimp har gow served with dipping sauces*  
**\$24 Per Person**
- **Assorted Sushi \*\*Sold 5 pcs per person**  
*salmon, tuna & unagi nigiri's, spicy-scallop & cucumber-avocado maki's, & california roll served with ginger, soy sauce & wasabi*  
**\$32 Per Person**
- **Smoked Salmon**  
*smoked salmon, brioche, chopped hard boiled eggs, red onions, capers, tomatoes*  
**\$18 Per Person**
- **Seafood Display**  
*cocktail prawns, crab claws, oysters, clams, calamari salad, mussels, mignonette, cocktail sauce, drawn butter & lemon*  
**\$56 Per Person**

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- **Pre-made Pasta Station**  
*chefs choice of 2 types of noodles, tomato basil & lemon alfredo sauces, parmesan cheese, fresh basil, garlic bread, pesto*  
**\$32 Per Person \*\* add meatballs \$5 per person\*\***  
**\$275 Chef Attendant Fee Per Chef**
- **Drakes Sliders Display**  
*-Tuna Nicoise, tomato, olive tapenade-aioli & wild arugula*  
*-Chashu Pork Belly, glazed onions, daikon sprouts, date aioli*  
*-Ruben, corned beef, sauerkraut, swiss cheese, Russian dressing*  
**\$28 Per Person**
- **Mac & Cheese Bar**  
*macaroni noodles, aged white cheddar & smoked gouda sauces, bacon, ham, Italian sausage, herbed bread crumbs, pesto roasted corn, green onions, sliced jalapenos*  
**\$32 Per Person \$275 Chef Attendant Fee Per Chef**
- **Savory Crepe Station**  
*chef made egg & buckwheat crepes, mushrooms, spinach, smoked salmon, capers, fresh herbs, crème fraiche, smoked ham, feta cheese, cherry tomatoes,*  
**\$28 Per Person / \$275 Chef Attendant Fee Per Chef**

## CARVING STATIONS

- **Oven Roasted Turkey Breast**  
*gravy & cranberry chutney, buttermilk biscuits*  
**\$18 Per Person**
- **Roasted Leg of Lamb**  
*minted apple chutney, rosemary jus, house made rolls*  
**\$22 Per Person**
- **Whole Roasted Beef Tenderloin**  
*bordelaise sauce and horseradish cream, house made rolls*  
**\$28 Per Person**
- **Prime Rib of Beef**  
*horseradish cream, natural jus, house made rolls*  
**\$30 Per Person**

Carved items require a Chef Attendant. \$275 Per Attendant. For every 75 people an additional attendant is required

# Kimpton Sir Francis Drake Dinner

## DINNER BUFFETS

- House-Made Bread & Butter
- Organic Coffee & Mighty Leaf Teas
- Available to groups of 20 guests or more

## MY KIND OF TOWN

- **Mixed Field Greens**  
*sliced cucumbers, tomatoes, carrots, balsamic vinaigrette*
- **Potato Leek Gratin**
- **Garlic Sautéed spinach**
- **Pan Seared Chicken**  
*rosemary jus, grilled lemons, grilled scallions*
- **Vegetable Lasagna**  
*roasted vegetables, tomato-basil sauce*

## Dessert

- **Fruited Financiers**
- **Coconut Macaroons**
- **Flourless Chocolate Cake**

**\$100 Per Person**

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 10% administrative fee and applicable tax. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

## CHEF CHOICE MENU

- **Watercress & Endive**  
*roasted hazelnuts, pears, pancetta red wine vinaigrette*
- **Classic Caesar**  
*romaine, parmesan, garlic croutons*
- **Seasonal Soups **\*\*choose one\*\*****  
*corn chowder, gazpacho, english pea, minestrone, tortilla, clam chowder, butternut squash, potato leek*
- **Sliced Roast Beef Tenderloin**  
*Madeira jus, roasted mushrooms & pearl onions*
- **Pan Seared Salmon Fillet**  
*Beet-crème fraiche, marinated cucumbers*
- **Pan Seared Chicken**  
*rosemary jus, grilled lemons, grilled scallions*
- **Garlic Mashed Potatoes**
- **Curry Roasted Sweet Potatoes**  
*pumpkin seeds, spicy date crème fraiche*
- **Caramelized Root vegetables**
- **Chocolate Dipped Strawberries**
- **French Macarons**
- **Chocolate Cherry Cake**
- **Lemon Lavender Squares**

**\$140 Per Person**

## TASTE OF THE GOOD LIFE

- **Cucumber Salad**  
*pickled onions, feta cheese, tomatoes lemon vinaigrette*
- **Romaine Lettuce**  
*jicama, Cotija cheese, cilantro, fried tortilla, roasted corn, red peppers, chipotle vinaigrette*
- **Sliced Grilled Flat Iron Steak**  
*chipotle demi glace, roasted corn & cherry tomato salsa*
- **Grilled Salmon Fillet**  
*orange-tomato sauce, marinated cherry tomatoes*
- **Creamy Kale Gratin**  
*aged cheddar, mirepoix*
- **Roasted Acorn Squash**  
*maple glazed cippolini onions*

## Dessert

- **Pecan Butterball Cookies**
- **Key Lime MeringueTarts**
- **Flourless Chocolate Cake**

**\$120 Per Person**

## CUSTOMIZE YOUR DINNER BUFFET

- House-Made Bread & Butter
- Organic Coffee & Mighty Leaf Teas
- Available to groups of 20 guests or more

### STARTER

Choice of two

- **Seasonal Soups *\*\*choose one\*\****  
*corn chowder, gazpacho, english pea, minestrone, tortilla, clam chowder, butternut squash, potato leek*
- **Mixed Field Greens**  
*sliced cucumbers, tomatoes, carrots, balsamic vinaigrette*
- **Watercress & Endive**  
*roasted hazelnuts, pears, pancetta red wine vinaigrette*
- **Wild Arugula & Parsley Salad**  
*goat cheese, pecans, glazed red onions, white balsamic vinaigrette*
- **Romaine Lettuce**  
*jicama, Cotija cheese, cilantro, fried tortilla, roasted corn, red peppers, chipotle vinaigrette*
- **Cucumber Salad**  
*pickled onions, feta cheese, tomatoes lemon vinaigrette*
- **Baby Tatsoi**  
*carrots, cucumbers, radishes, Asian popcorn, sesame-ginger dressing*
- **Classic Caesar**  
*romaine, parmesan, garlic croutons*

Add second starter course or side  
\$12 Per Person

### ENTRÉES

- **Chicken ‘n Dumplings**  
*buttermilk dumplings, carrots, pearl onions, celery, seasonal mushrooms*
- **Pan Seared Chicken**  
*rosemary jus, grilled lemons, grilled scallions*
- **Pan Seared Salmon Fillet**  
*Beet-crème fraiche, marinated cucumbers*
- **Grilled Salmon Fillet**  
*orange-tomato sauce, marinated cherry tomatoes*
- **Seasonal Whitefish**  
*tarragon-mustard crème, roasted fennel*
- **Grilled Seasonal Whitefish**  
*tomato, olive, red pepper ragu*
- **Grilled Pork Loin**  
*bacon-apple chutney*
- **Sliced Roast Beef Tenderloin**  
*Madeira jus, roasted mushrooms & pearl onions*
- **Sliced Grilled Flat Iron Steak**  
*chipotle demi glace, roasted corn & cherry tomato salsa*
- **Red Wine Braised Short Ribs**  
*braising jus, mirepoix*
- **Vegetable Lasagna**  
*roasted vegetables, tomato-basil sauce*
- **Orecchiette Pasta**  
*broccoli rabe, chili flakes, parmesan*

Choice of 1 Entrées \$110 Per Person

Choice of 2 Entrées \$120 Per Person

Choice of 3 Entrées \$135 Per Person

### ON THE SIDE

Choice of two

- **Garlic Mashed Potatoes**
- **Potato Leek Gratin**
- **Braised White Beans**  
*rosemary, olive oil, bacon*
- **Curry Roasted Sweet Potatoes**  
*pumpkin seeds, spicy date crème fraiche*
- **Saffron Rice Pilaf**
- **Seasonal Vegetable Quinoa Salad**
- **Tabbouleh Salad**
- **Caramelized Root vegetables**
- **Garlic Sautéed spinach**
- **Creamy Kale Gratin**  
*aged cheddar, mirepoix*
- **Oven Roasted Carrots with Parsley Pesto**
- **Sautéed Green Beans**  
*tomatoes, walnuts & parmesan cheese*
- **Roasted Cauliflower**  
*capers, pine nuts, lemon-anchovy dressing*
- **Roasted Acorn Squash**  
*maple glazed cippolini onions*

### DESSERT

Choice of two

- **Fresh Cut Fruit**
- **Mini Tartlets**
- **Flourless Chocolate Cake**
- **French Macarons**

## PLATED DINNER

- House-Made Bread & Butter
- Organic Coffee & Mighty Leaf Teas

## STARTER

Choose one

- **Seasonal Soups**  
*corn chowder, gazpacho, english pea, minestrone, tortilla, clam chowder, butternut squash, potato leek*
- **Mixed Field Greens**  
*sliced cucumbers, tomatoes, carrots, balsamic vinaigrette*
- **Watercress & Endive**  
*roasted hazelnuts, sliced pears, pancetta, red wine vinaigrette*
- **Wild Arugula & Parsley Salad**  
*goat cheese, pecans, glazed red onions, white balsamic vinaigrette*
- **Romaine Lettuce**  
*jicama, Cotija cheese, cilantro, fried tortilla, red peppers, roasted corn, chipotle vinaigrette*
- **Baby Tatsoi**  
*carrots, cucumbers, radishes, Asian popcorn, sesame-ginger dressing*
- **Classic Caesar**  
*romaine, parmesan, garlic croutons*
- **Mixed greens**  
*carrots, radishes, tomatoes, fresh herb vinaigrette*

**Add second starter course \$15 Per Person**

Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 10% administrative fee and applicable tax. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

## ENTRÉE

Choose one

- **Chicken 'n Dumplings**  
*roasted chicken breast, buttermilk dumplings, baby carrots, pearl onions, celery, seasonal mushrooms*  
**\$80 Per Person**
- **Pan Seared Chicken Breast**  
*rosemary jus, garlic mashed potatoes, sautéed green beans with tomatoes, walnuts & parmesan cheese*  
**\$80 Per Person**
- **Grilled Salmon Fillet**  
*orange-tomato sauce, ballerina pasta, roasted cauliflower with capers, pine nuts, lemon-anchovy dressing*  
**\$85 Per Person**
- **Pan Seared Seasonal Whitefish**  
*tarragon-mustard crème, roasted fennel, curry roasted sweet potatoes, pumpkin seeds & spiced date coulis*  
**\$87 Per Person**
- **Grilled Fillet Mignon**  
*red wine shallot sauce, potato leek gratin, roasted cippollini onions & mushrooms*  
**\$95 Per Person**
- **Red Wine Braised Short Ribs**  
*braising jus, mirepoix, parmesan crusted potato dumplings, garlic sautéed spinach*  
**\$85 Per Person**
- **Gluten Free Sweet Potato Gnocchi**  
*seasonal vegetable medley, fried trumpet mushrooms, carrot brodo*  
**\$80 Per Person**

## DESSERT

Choose one

- **Flourless Chocolate Cake**  
*salted caramel sauce*
- **Mascarpone Cheesecake**  
*apricot coulis*
- **Seasonal Fruit Tart**  
*berry compote*

# Kimpton Sir Francis Drake

# Beverage

## BEER & WINE

\* Requires bartender *servicing beer & wine*  
 \$250 per Bartender per (3) hours

### BEER

*Assorted Domestic and Imported Beers, Seasonal Microbrews*

\$9 Per Bottle Domestic

\$11 Per Bottle Imported

### WINES & Champagne

Domaine St Michelle, Washington	\$36.00
Gloria Ferrer Blanc de Noirs	\$56.00
Berlucchi, Cuvee 61 Brut	\$44.00

Chardonnay	
Robert Mondavi, Napa Valley	\$42.00
Raymond Reserve, Napa Valley	\$50.00
La Terre, California	\$36.00

Sauvignon Blanc	
Charles Krug, Napa Valley	\$46.00
Chimney Rock, Stag's Leap, Napa	\$60.00

Cabernet Sauvignon & Blends	
La Terre, California	\$40.00
Simi Cabernet, Alexander Valley	\$50.00
Justin, Paso Robles	\$66.00

#### Other Whites

Ferrari-Carano, Fume Blanc, Sonoma	\$38.00
MacMurray Ranch, Pinot Gris, Russian River	\$40.00
Trefethen, Riesling, Oak Knoll, Napa	\$44.00

Pinot Noir	
MacMurray Ranch, Sonoma Coast	\$48.00
Baileyana "Firepeak Vineyard" Edna Valley	\$55.00
Copain, "Tous Ensemble" Anderson Valley	\$70.00

Merlot	
La Terre, California	\$40.00
Benzinger, Sonoma	\$44.00
Decoy by Duckhorn, Sonoma County	\$68.00

Zinfandel	
Dry Creek Vineyard, Sonoma Valley	\$44.00
Marucci Farms, Russian River	\$56.00
Bradford Mountain, Dry Creek Valley	\$75.00

## NON-ALCOHOLIC BEVERAGES

- Organic Coffee, Decaffeinated Coffee and Mighty Leaf Teas  
\$140 Per Gallon
- Assorted Izze Sparkling Juices  
\$8 Each
- Assorted Soft Drinks  
\$8.00 Each
- Regular and Diet Red Bull Energy Drinks  
\$8 Per Person
- Assorted Republic of Teas  
*Acai Berry Red, Ginger Peach Decaf, Republic Darjeeling, Blackberry Sage*  
\$8 Each
- Mineral and Still Bottled Water  
\$8 Per Person
- Coconut Water  
\$8 Each



## COCKTAILS

Requires bartender  
Serving Beer & Wine  
**\$250 per Bartender**  
Per (3) Hours

## BAR PACKAGES

Prices are per person

**Midtown** (Beer & Wine)  
\$24.00 for the first hour;  
\$9.00 each additional hour

**Downtown**  
\$26.00 for the first hour;  
\$11.00 each additional hour

**Uptown**  
\$35.00 for the first hour;  
\$11.00 each additional hour

## DOWNTOWN (SELECT BRANDS)

- Smirnoff Vodka
- Beefeater Gin
- Jim Beam Bourbon
- Bacardi Silver Rum
- El Jimador Tequila
- Hennessy VS Cognac
- Dewars Scotch

## UPTOWN (PREMIUM BRANDS)

- Grey Goose Vodka
- Tanqueray Gin
- Maker's Mark Bourbon
- Appleton Estate Rum
- 1800 Silver Tequila
- Remy Martin VSOP Cognac
- Johnny Walker Black Scotch

## COMPLEMENT YOUR BAR

### WELLNESS

- **Superberry Fizz**  
Beefeater Gin, Lemon, Canton Ginger Liqueur, Simple Syrup, Blueberries  
**\$14 Per Drink**
- **Organic agave margarita**  
El Jimador Reposado Tequila, Organic Agave Nectar, Fresh Lime Juice  
**\$14 Per Drink**
- **Red dawn**  
Portland 88, Limoncello, Lemon Juice, Pomegranate Grenadine  
**\$14 Per Drink**

### CLASSICS

- **Kimpton house dry martini**  
Tanqueray gin, Noilly Pratt dry vermouth  
**\$14 Per Drink**
- **Manhattan**  
Bulleit Bourbon, Martini & Rossi Sweet Vermouth, Angostura Bitters, Brandied Cherries  
**\$14 Per Drink**
- **Old Fashioned**  
Maker's Mark, Lemon Peel, Simple Syrup, Angostura Bitters  
**\$14 Per Drink**
- **Negroni**  
Gin, Campari, Sweet Vermouth  
**\$14 Per Drink**
- **Mojito**  
Bacardi, Lime Juice, Simple Syrup, Mint Leaves, Soda  
**\$14 Per Drink**

## KIMPTON CRAFTED

- **On Taylor**  
Tanqueray 10 Gin, Lustau East India Sherry, Honey Syrup  
**\$14 Per Drink**
- **Cable Car**  
Captain Morgan Spiced Rum, Orange Curacao, Fresh Lemon Juice, Simple Syrup  
**\$14 Per Drink**
- **La Perla**  
Sauza Hornitos, Manzanilla Sherry, Mathilde Pear Liqueur  
**\$14 Per Drink**

## “SPIKE IT” STATIONS

### LEMONADE STAND

- Fresh Lemonade, Iced Teas, Aromatic Syrups and Flavors, Fruits, Additional Fruit Purees and Juices
- Bourbon, Gin, St. Germain  
**\$14 Per Drink**

### COLOR MY BUBBLES

- Juices and Purees, Assorted Herbs
- Sparkling Wine, Liqueurs  
**\$14 Per Drink**

### COFFEE CART

- Fresh Brewed Coffee and Decaf Coffee, House made Syrups, Flavored Whipped Cream, Sprinkles, Little Cookies
- Bailey's, Frangelico, Irish Coffee Setup, Kahlua  
**\$14 Per Drink**

### BLOODY MARY BAR

- Tomato Juice, Clamato, Hot Sauces, Horse Radish, Worcestershire, Pepper, Salt, Pickled Vegetables, Spices
- Smirnoff Vodka, Beefeater Gin  
**\$14 Per Drink**