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Breakfast Table

enhancements

All breakfasts includes freshly brewed signature Palace blend micro-roast Fonte coffee, assorted teas and condiments, Fresh orange and grapefruit juices

HOT BREAKFAST TABLES

Elegance

Home baked miniature loaves and bran muffins
Assorted scones with raspberry marmalade, lemon curd and Devonshire cream
Sliced seasonal fruits and berries
Creamy butter, honey and preserves
Bagels and assorted cream cheese
Assorted cereals with whole and skim milk

Classic Eggs Benedict, Canadian bacon, Hollandaise Sauce
Belgium Waffles, Maple syrup, whipped cream and fresh fruit compote
Turkey sausage and crisp applewood smoked bacon
Baked Hash Brown potatoes with cheddar cheese 64

Smoked Salmon with caper berries, shaved sweet onion, bagels, chervil and chive, cream cheese 21

Hard boiled eggs cold and peeled with accomaniments 7

Steel Cut Irish Oatmeal with Raisins, Honey & Brown Sugar 8

BREAKFAST WRAP

Warm Breakfast Wraps Filled with Scrambled Eggs, Spicy Chorizo Sausage, Pepper Jack Cheese 20

All pricing is per person unless noted otherwise. All menu items subject to change. Prices are exclusive of 25% service charge and 8.50% state sales tax. For groups of less than 20, an additional \$250.00 labor service charge will be assessed





Breakfast Table

enhancements

Indulge

Home baked miniature bran muffins
Assorted scones with raspberry marmalade,
lemon curd and Devonshire cream
Sliced seasonal fruits and berries
Creamy butter, honey and preserves
Bagel and assorted cream cheese
Assorted cereals with whole and skim milk

Warm breakfast sandwich: English muffin,
scrambled eggs, aged sharp cheddar, Black Forest
Ham
Vegetarian warm breakfast sandwich: English
muffin, scrambled eggs, aged sharp cheddar
Turkey sausage and crisp applewood smoked
bacon
Breakfast potatoes with sautéed peppers 61

Exquisite

Home baked miniature croissants and danishes
Sliced seasonal fruits and berries
Creamy butter, honey and preserves
Bagels and assorted cream cheese

Brioche French toast, maple syrup, seared apple
and dried fruits
Scrambled egg whites with grilled asparagus
Turkey sausage and crisp applewood smoked
bacon
Spicy Hash Brown potatoes 59

Lavish

Home baked miniature croissants and muffins
Sliced seasonal fruits and berries
Creamy butter, honey and preserves

Buttermilk pancakes, whipped cream, sugar,
chocolate chips, berry compote, butter, warm
maple syrup
Scrambled eggs with cheddar cheese and garden
chives
Grilled tomatoes and sautéed mushrooms
Breakfast potatoes with caramelized sweet onion
59

BREAKFAST CROISSANT

Warm Flaky Breakfast Croissants Filled with
Scrambled Eggs, Smoky Ham, Local White
Cheddar Cheese 20

OMELET AND EGG STATION *

Farm Fresh Eggs, egg whites, applewood smoked
bacon, turkey sausage, ham, bay shrimp,
bermuda onions, sweet bell peppers, mushrooms,
herbs, young spinach and a selection of
cheeses 26

PANCAKE STATION *

Maple syrup, creamy butter, preserves, toasted
nuts, whipped cream, chocolate sauce,
butterscotch sauce, sun dried fruits and fresh
seasonal fruits 22

WAFFLE STATION *

Buttermilk and multigrain waffles with maple
syrup, creamy butter, preserves, toasted nuts,
whipped cream, chocolate sauce, butterscotch
sauce, sun dried fruits and freshly sliced seasonal
fruits 24

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Breakfast Table

enhancements

COLD BREAKFAST TABLES

Remarkable

Home baked miniature croissants and muffins
Assorted scones with raspberry marmalade,
lemon curd and Devonshire cream
Sliced seasonal fruits and berries
Creamy butter, honey and preserves
Assorted fresh bagels with whipped cream cheese
and toaster

Cold cuts, cured breakfast meats
Country style bread
Farm house local artisan cheeses
Individual plain and flavored yogurts 55

Refined

Home baked miniature croissants and muffins
Assorted scones with raspberry marmalade,
lemon curd and Devonshire cream
Sliced seasonal fruits and berries
Creamy butter, honey and preserves
Assorted fresh bagels with whipped cream cheese
and toaster
Strawberry banana and mango smoothies
Housemade Granola parfaits
Selection of dried fruits 53

Distinctive

Home baked miniature croissants and muffins
Assorted fresh scones with raspberry marmalade,
lemon curd and Devonshire cream
Sliced seasonal fruits and berries
Creamy butter, honey and preserves
Granola
Individual plain and flavored yogurts
Selection of dried fruits 52

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Breakfast Table

enhancements

Vivid

Home baked miniature croissants and muffins
Assorted scones with raspberry marmalade,
lemon curd and Devonshire cream
Sliced seasonal fruits and berries
Creamy butter, honey and preserves
Assorted cereals with whole and skimmed
milk 50

Add 10 per person for groups under 20
people

Omelet Station Chef

* Culinary attendant fee ~per culinarian 195

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Plated Breakfast

enhancements

All plated breakfasts includes freshly brewed signature Palace blend micro-roast Fonte coffee, assorted teas and condiments. fresh orange juice, morning baked pastries, sweet butter and preserves

Exceptional

Fresh Orange juice
Dungeness crab omelet,
Rosti potato and grilled asparagus

Sliced fresh fruit and assorted mini croissants and muffins with creamy butter and preserves served at each table 57

gf Inspire

Fresh orange juice
Individual yogurt and red berries parfait
Egg white frittata with spinach and goat cheese
Grilled herbed tomatoes
Herbed fingerling potatoes

Sliced fresh seasonal fruits and gluten free mini muffins 53

🦋 Savor

Fresh orange juice
Scrambled organic farm fresh eggs
Turkey sausage
Hash brown potatoes

Sliced fresh fruit and assorted mini croissants and muffins with creamy butter and preserves served at each table 49

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Plated Breakfast

enhancements

 We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary

 We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions

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All Day Breaks

enhancements

All Breaks include Freshly brewed Palace Signature Fonte regular, decaffeinated coffee and Tealeaves Teas.

BREAKS ARE BASED ON 30 MINUTES OF SERVICE

Captivate

Select 2 items from the list below:

Nourish Snacks: Assortment of individual healthy sweet and savory indulgence snacks
 Lemon poppy seed pound cake
 Zucchini Bread
 Freshly baked housemade muffins (blueberry, bran, banana nut)
 Assorted sour cream crumble Coffee Cakes
 Assortment of Cookies (chocolate chip, oatmeal raisin, white chocolate macadamia, peanut butter)
 Gluten free muffins
 Miniature New York Cheesecake
 Rice Krispy treat squares
 Whole fruits
 Individual yogurts
 Peanut butter and jelly mini triangle sandwiches
 Individual bag of potato chips
 Granola bars
 Dried seasonal fruits
 Tortilla chips with salsa and guacamole 30

Add 8 for each additional item you are ordering on top of the break

BARISTA BAR: (minimum of 100 guests)
 Custom Made to Order Espresso Beverages
 Including Cappuccino, Lattes, Cafe au Lait and Mochas 22

Assorted Vitamin Zero Water, Assorted Honest Organic iced tea, Assorted illissimo cafés - per bottle 9

Bottled Soft Drinks and Mineral Waters, Still and Sparkling - per bottle 8

Tropical Iced Tea with Fresh Lemon ~per gal 146

Freshly Brewed Palace Signature Blend Micro-Roast Fonté Coffee ~per gal 146

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All Day Breaks

enhancements

Enrich

Select 3 items from the list below:

Sweet pecan sticky buns
Housemade seasonal scones with lemon curd,
seasonal jam and Devonshire cream
Assortment of mini cupcakes (vanilla, red velvet
and chocolate)
Dark and white chocolate covered strawberries
Assorted fruit smoothies
Double chocolate no nut brownies
Caramel chocolate blondies
Choux puffs
Coconut macaroons
Fresh fruit tartlets
Assortment of artisan chocolate bonbons
Blackout chocolate mini cake
Raspberry almond tartlets
French macaroons
Individual crudité's with hummus dipping
Mini warm pretzels with assorted mustards
Assorted tea sandwiches (cucumber, smoked
salmon, local goat cheese)
Individual bags of popcorn
Individual mini macaroni and cheese gratin
Individual cup of apple wedges in caramel sauce
Individual cup of melon and pineapple in honey
yogurt dip
Classic chocolate mousse with strawberries 34

Add 9 for each additional item you are ordering on
top of the break

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Chilled Lunch Table

enhancements

All lunch tables include our signature Palace blend micro-roast Fonte coffee and assorted Tealeaves teas

Cable Car Ride

The San Francisco cable car system is the world's last manually operated cable car system built in 1873. An icon of San Francisco, the cable car system forms part of the intermodal urban transport network

Starters & Salads

Creamy Dungeness crab chowder (GF)
Roasted beet Carpaccio salad, Truffle Tremor goat cheese, young arugula (GF)
Farmers market salad, roasted garden vegetables, Skyhawk olive oil vinaigrette (GF)

Assorted Vitamin Zero Water, Assorted Honest Organic Iced Tea, Assorted illissimo Cafés - per bottle 9

Bottled Soft Drinks and Mineral Waters, Still and Sparkling - per bottle 8

Tropical Iced Tea with Fresh Lemon -per gal 146

Gourmet Sandwiches and wraps

Choice of 3 half sandwiches per person

Shrimp Louie wrap

Tomato tortilla wrap, shrimp, Louie dressing, shredded lettuce, diced celery

Halibut wrap

Spinach tortilla wrap, poached halibut, spicy lemon aioli, shredded lettuces, salsa fresca

Roast Beef Sandwich

Roast beef, creamy horseradish, caramelized onion, cheddar cheese, San Francisco Dutch crust bread

Chicken Sandwich

Grilled tender chicken breast, pesto aioli, provolone cheese, tomato, young arugula, San Francisco sourdough bread

Vegetarian wrap

Tortilla wrap, quinoa, Rancho Gordo beans,

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Chilled Lunch Table

enhancements

avocado, Ferry Building market vegetables

Desserts

Raspberry Almond Tart

White Chocolate Cheesecake (GF)

Spicy Chipotle Chocolate Tart 83

Minimum of 20 guests required for all lunch tables.
Additional 10 per person for groups less than 20
guests.

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Hot Lunch Table

enhancements

All lunch tables include our signature Palace blend micro-roast Fonte coffee and assorted Tealeaves teas

The Silk Road

The Silk Road was an ancient network of trade routes that were central to cultural interaction through regions of the Asian continent connecting China, India and Persia

Steamy Chinese Egg drop Soup (GF)

Indian curry and yogurt golden crispy samosas
Persian basmati rice salad, tossed vegetables, golden sweet sultanas raisins, nuts, Persian spices (GF)

Sesame hoisin roasted chicken breast with ginger, peppers and fresh cilantro

Persian pan fried Mahi Sorkh Karde with Sabzi
Polo saffron rice

Vegetarian Spicy Punjabi Dal makhani black lentils (GF)

Sesame crunchy farm fresh vegetables (GF)

Stir-fried buckwheat soba noodles, carrots and chestnuts

Honey Panna Cotta (GF)

Pistachio Bar

Fresh Fruit Tartlet 86

Assorted Viamin Zero Water, Assorted Honest Organic Iced Tea, Assorted illissimo cafés 9

Bottled Soft Drinks and Mineral Waters, Still and Sparkling ~per btl 8

Tropical Iced Tea with Fresh Lemon ~per gal 146

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Hot Lunch Table

enhancements

Polynesian islands Paradise

Polynesia islands area, from the Hawaiian Islands in the north, to Easter Island in the east and to New Zealand in the south were all settled by Polynesians navigators who traveled using stellar navigation. To this day, original traditional methods of Polynesian Navigation are still taught in the Polynesian outlier of Taumako Island in the Solomon Islands.

Portuguese pork sausage and white bean soup
Authentic Hawaiian Ahi Poke (GF)
Manoa greens salad, papaya, ogo seaweed and sesame dressing (GF)

Tahitian Roasted chicken breast in coconut milk (GF)
Macadamia nut crusted Mahi, mango beurre blanc sauce (GF)
Vegetarian crispy tofu Pancit noodles

Kona coconut stir-fried vegetables
Steamed white rice (GF)

Guava Mousse (GF)
Coconut Panna Cotta (GF)
Milk Chocolate dipped Passion fruit
Shortbread 86

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Hot Lunch Table

enhancements

The Orient Express

In 1883 The Orient Express was a showcase of luxury and comfort at a time when travelling was still rough and dangerous. The Orient Express linked Paris to Constantinople with a stop in Vienna.

French onion soup with gratinéed Gruyere and Parmesan croutons

Frisée and little gem salad, goat cheese and walnuts, Champagne vinaigrette (GF)

Viennese chicken breaded Schnitzel, lemon butter sauce

Crepes filled with spinach and mushroom duxelle, Mornay sauce

Trout Meunière Amandine, crunchy green beans and brown butter sauce

Freshly baked flavorful vegetarian quiche

French Ratatouille with farm crunchy vegetables (GF)

Austrian buttery Spätzle

Vanilla Chouquettes

French Macaroons

Chocolate Apricot Tart 86

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Hot Lunch Table

enhancements

Mediterranean Explorations

Since Phoenician sea traders' times, The Mediterranean revealed varied and intriguing cultures from great Greece and Rome to the frontiers of Spain and Morocco.

Iced Dungeness crab gazpacho, Alberquina olive oil

Greek Salad with sharp feta cheese, cucumber, tomato, black olives, onion and oregano (GF)

Caprese Salad with tomato, mozzarella, green basil and extra virgin olive oil (GF)

Herb crusted medallions of beef on pan-seared young spinach (GF)

Spanish Seafood paella with clams, mussels, shrimp, salmon, pork sausage and saffron rice

Vegetarian carrot and chickpea Moroccan tajine (GF)

Moroccan spiced perfectly roasted vegetables (GF)

Orecchiette pasta, gourmet parmesan broth, torn basil

Lemon Pistachio Tart

Dark Chocolate and Orange Mousse (GF)

Sicilian Cannoli 86

* Substitute beef entrée with Spiced Moroccan lamb tajine for an additional 3 per person

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Hot Lunch Table

enhancements

Land of the Rising Sun

Nippon literally means "the sun's origin", that is, where the sun originates and is often translated as the Land of the Rising Sun. This nomenclature comes from Imperial correspondence with the Chinese Sui Dynasty and refers to Japan's eastern position relative to China.

Traditional Miso soup

Shrimp and sea urchin Chawanmushi, dashi glaze

Buckwheat noodles salad with ogo seaweed, carrot, scallion and ginger dressing

Japanese chicken breast katsu curry

Salmon Teriyaki with grilled scallions

Vegetarian seared tofu, yamagobo dressing

Hand-battered vegetable tempura, tentsuyu dipping sauce

Steamed white rice (GF)

Yuzu Clafoutis

Green Tea "Matcha" Cream Puffs

Dark Chocolate Cake 88

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Hot Lunch Table

enhancements

Voyages of Christopher Columbus

In 1492, Columbus led his three ships on an expedition. His objective was to sail west until he reached the Indies where the riches of gold, pearls and spice awaited. His first stop was the Canary Islands where he discovered the Americas

Velvety Lobster bisque, fennel pollen croutons, extra virgin olive oil
Latin American quinoa salad with hearts of palm, red onion and fresh parsley (GF)

Grilled beef flank steak, freshly made Chimichurri sauce (GF)
Roasted Pacific salmon filet, baked tomato and Dungeness crab, citrus chive sauce (GF)
Mexican Seafood stuffed enchiladas (GF)
Golden crusted vegetarian shepherd's pie (GF)

Steamed corn on the cob and seasonal vegetables (GF)
Perfectly boiled New England parsley potatoes (GF)

Delicate Flan (GF)
Strawberry Tart
Almond Cake 90

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Additional fee of 10 per person for groups less than 20 guests

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Hot Plated Lunch

enhancements

All plated lunches include freshly baked rolls and butter, our signature Palace blend micro-roast Fonte coffee and assorted Tealeaves teas

Three Course Plated Lunch

Select one soup or salad, one entrée and one dessert

Assorted Vitamin Zero Water, Assorted Honest Organic Iced Teas, Assorted illissimo Cafés - per bottle 9

SOUP SELECTIONS

White Asparagus Veloute, Saffron Croutons
Tomato Soup, Goat Cheese Croutons
Miso Soup, Soft Tofu
San Francisco Crab Chowder, Sourdough Croutons
Vegan Gumbo (GF)

Bottled Soft Drinks and Mineral Waters, Still and Sparkling - per bottle 8

Tropical Iced Tea with Fresh Lemon ~per gal 146

SALAD SELECTIONS

Palace Caesar Salad, Focaccia Croutons, Shaved Grana Padana, Caesar Dressing
Young Field Greens, Five Roasted Farm vegetables, Garlic Herb Dressing
Butter Lettuce, Pear, Pecan, Bleu Cheese, Red Onion, Crumbled Bacon, Bleu Cheese Dressing
Roasted Red and Golden Beets, Artisan Goat Cheese, wild arugula, candied walnuts, Champagne vinaigrette (GF)
Baby Kale & Spinach Salad, Toasted Almonds, Blackberries, Strawberries, Minted Balsamic Dressing

LUNCH ENTREE SELECTIONS

Pricing based on three course menu selections.

✓ Asapargus Risotto

Tempura Mushrooms, Shaved Grana Padano Cheese, Seasonal Vegetables 72

✓ Mushroom Ravioli

Seasonal Vegetables, Parmesan Broth 72

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Hot Plated Lunch

enhancements

✓ Soy Glazed Tofu

Wok Sesame Vegetables, Ginger Broken Rice
72

Semi Boneless Breast of Chicken

Mascarpone Polenta, Truffle Poultry Jus, Roasted Carrots, French Green Beans 75

Chicken Wellington

Sonoma Breast of Chicken, Herbed Duxelle, Spinach Crepe, Sauce Perogodine, Asparagus, Carrots 76

Chicken Saltimbocca

Prosciutto, Sage, Melted Mozzarella, Bacon Lardons Jus, Herb Roasted Potato, Orange Tomato Confit, Seasonal Vegetables, Fresh Herbs 75

Stuffed Breast of Chicken

Goat Cheese, Herbs and Artichokes, Fingerling Potatoes, Grilled Red Pepper, Broccoli 76

Petite Filet of Seared Salmon

Dungeness Crab Custard, Peeled Asparagus, Gingered Broken Rice, Lemon Butter Sauce 80

Local Filet of Sole

Lemon Butter Sauce, Sautéed Jumbo Prawns, Gingered Broken Rice, Buttered Broccolini, Spinach Herb Flan 79

Trout Almondine

Sautéed Filet of Trout, Duchess Potatoes, Green and White Asparagus, Parmesan Roma Tomato 78

Pan Roasted Striped Bass

Brown Butter, Herbed Gnocchi, Roasted Cauliflower, Parmesan Tomato, Grilled Scallions 78

Seared New York Strip Steak

Herb Butter, Hand Cut French Fried Potatoes, Buttered Broccoli 86

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Hot Plated Lunch

enhancements

Medallions of Beef Filet

Whipped Potatoes, Red Wine Demi, Green and
White Asparagus 86

DESSERT SELECTIONS

Chocolate Praline Tart with Hazelnut Crunch,
Anglaise

Apple Betty with Anglaise

Peanut Butter Mousse Pie with Strawberry
Compote, chocolate Sauce

New York Cheesecake with Fresh Berries,
Blackberry Coulis

Chocolate Mousse with Raspberry Crème, Fresh
Raspberries

Blueberry Almond Tart with Lemon and Vanilla
Accents

Coffee Mousse with Chocolate and Pistachio
Cookie, Fresh Strawberries

Fresh Fruit Tart with Mango and Raspberry Coulis
Trio of Choux, Vanilla, Chocolate, and Chantilly
with Blueberries

Gluten free desserts

Coffee Mousse in Chocolate Cup
Lemon raspberry tart
Seasonal Sorbet with Berries

Duet or Trio of miniature desserts

Customized dessert plate of Duet or Trio of
Miniature Desserts 10

Sustainable plated lunch

Sliced Organic Red and Golden Beets, Local
Goat Cheese in Phyllo, Truffle Oil, Fleur de Sel

Roasted Niman Ranch Center Cut Pork Chop,
Spiced Apples, Sweet Potato Puree, Buttered
Broccoli

Peach Cobbler Garnished with Marshall Farms
Honey Ice Cream 80

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Hot Plated Lunch

enhancements


Sustainable plated lunch


Palace Caesar Salad, Focaccia Croutons,
Shaved Grana Padana

Roasted Modesto Farm Breast of
Chicken, Barley Corn Risotto, Organic Baby
Carrots

Palace Signature Valrhona Chocolate Mousse
Tower with Fresh Berries 78

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Grab and Go

enhancements

GRAB & GO LUNCH

All grab and go lunches include your choice of one sandwich or wrap, one accompaniment, one whole fruit, one bag of potato chips and one dessert. 80

Assorted Vitamin Zero Water, Assorted Honest Organic Iced Tea, Assorted illissimo Cafés - per bottle 9

SANDWICHES AND WRAPS (Choose one)

Bottled Soft Drinks and Mineral Waters, Still and Sparkling - per bottle 8

Spicy shrimp & cilantro wrap

Shrimp, cucumber, red peppers, spinach, cilantro, sweet chili mayo, Palace signature seasoning, tortilla wrap

Freshly Brewed Palace Signature Blend Micro-roast Fonte Coffee ~per gal 146

Asian chicken wrap

Grilled chicken, cucumber, shredded carrots, spinach, red onions, cilantro, sweet chili mayo, sesame seeds, Asian dressing, tortilla wrap

Tropical Iced Tea with Fresh Lemon ~per gal 146

✓ Greek wrap

Hummus, falafel, tomatoes, red onion, cucumber, romaine, tzatziki sauce, black pepper, tortilla wrap

✓ Crunchy veggie wrap

Hummus, garbanzo beans, avocado, lemon juice, red peppers, cucumber, beets, carrots, spinach, tomatoes, Palace signature seasoning, tortilla wrap

✓ Avocado pine nut wrap

Avocado, lemon juice, toasted pine nuts, Mediterranean dressing, parmesan, basil, tomato, cucumber, spinach, tortilla wrap

California Club

Roasted turkey breast, egg, avocado, lemon juice, tomatoes, mayo mesclun green, pesto, Palace signature seasoning, sourdough bread

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Grab and Go

enhancements

Tuna Salad

Albacore tuna, cucumber, romaine, mayo, Palace signature seasoning, whole wheat bread

Turkey pesto

Roasted turkey breast, roasted tomatoes, arugula, pesto, Palace signature seasoning, artisan baguette

Roast Beef & cheddar

Slow roasted beef, aged white cheddar, young spinach, mayo, Dijon mustard, Palace signature seasoning, sourdough country loaf

Ham & Cheese

Applewood smoked ham, Swiss cheese, mesclun, Dijon mustard, mayo, crisp French baguette

Italian

Prosciutto, salami, provolone cheese, artisan baguette

Corned beef

Corned beef, spinach, pickles, Dijon mustard, mayo, artisan baguette

Egg salad

Farm fresh egg salad, scallions, roasted red pepper, sourdough country loaf

Chicken Curry

Grilled spiced chicken, spicy curry yogurt sauce, tomato, toasted almonds, mesclun, cilantro, lemon juice, grain bread

✓ Mediterranean

Avocado, roasted tomatoes, Kalamata olives, arugula, basil, Palace signature seasoning, artisan baguette

✓ Brie, tomato and basil

Brie cheese, tomatoes, basil, Palace signature seasoning, crisp French baguette

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Grab and Go

enhancements

ACCOMPANIMENTS (choose one)

Italian salad: Rotini pasta salad with sun-dried tomatoes and olives

Green salad: freshly chopped garden coleslaw

Potato salad: Steamed gold potato salad, grainy mustard dressing

Red Quinoa salad: parsley, garbanzo beans, beets, grape tomatoes, carrots, arugula, onions, lemon

Asian salad: edamame beans, shredded carrots, cucumber, cilantro, sesame seeds

Greek salad: roasted red peppers, feta, Kalamata olives, grape tomatoes, cucumbers, red onions, romaine, basil, lemon

Dressings (choose one)

Balsamic vinaigrette

Buttermilk ranch vinaigrette

Caesar vinaigrette

Dijon mustard vinaigrette

Lemon shallot vinaigrette

Desserts (choose one)

Lemon bar

Cranberry-oat square

Dark chocolate brownie

Chocolate Chunk Cookie

Magic Bar

Oatmeal Raisin Cookie

Peanut Butter cookie

Snickerdoodle

Caramel Blondie's

Meal Salads (choose one)

Substitute your sandwich or wrap for a healthy meal salad for an additional 5 per person

San Francisco Ferry Building Market salad - (vegan, vegetarian)

Quinoa mix (red quinoa, edamame, peas, parsley), garbanzo beans, avocado, beets, grape tomatoes, carrots, mesclun, arugula, onions, lemon

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Grab and Go

enhancements

Wild Salmon and Super greens salad

Wild smoked sockeye salmon, kale spread, quinoa mix (red quinoa, Edamame, Peas, parsley), mesclun, cage-free egg, cucumber, grape tomatoes, lemon

Palace Greek Salad

Roasted Red pepper, feta, Kalamata olives, grape tomatoes, cucumbers, red onions, romaine, basil, lemon

Chicken Avocado Salad - (contain nuts)

Grilled chicken, avocado, tomatoes, mesclun, cranberries, walnut

Albacore tuna Nicoise salad

Albacore tuna, cage-free egg, grape tomatoes, cucumber, Kalamata olives, capers, mesclun

Shrimp and Chorizo salad

Shrimp, chorizo, roasted corn salsa, spinach, grape tomatoes, lemon

All pricing is per person unless noted otherwise. All menu items subject to change. Prices are exclusive of 25% service charge and 8.75% state sales tax.





Grab and Go

enhancements

BENTO BOX

Build Your Own Bento Box

All Bento Boxes served with Chef's Selection of Seasonal Vegetables

Served at room temperature

SELECT ONE OF THE FOLLOWING ENTREES

Poultry:

Stir Fried Cashew Chicken, Jasmine Tea Rice, Red Peppers, Green Onion, Mushrooms

Grilled Teriyaki Chicken Thighs, Steamed Sesame Rice

Spicy Cashew Chicken, Zucchini, Onions, White Rice

Seafood:

Chilled Salmon, Cucumber Salad, Lemon Oil

Sautéed Garlic Shrimp, Crème Fraîche Potato Puree, Chives

Seared Stripped Bass, Tomato Caper Relish, Fleur de Sel

Beef and Lamb:

Medallions of New York Steak, Sautéed Warm Mushrooms

Roasted Top Round of Lamb, Minted Couscous

Fork Tender Braised Beef Short Ribs, Soft Polenta, Truffle Natural Jus

Vegetarian:

Spicy Thai Caesar Salad

Watercress, Spinach, Goat Cheese, Pernod

Macerated Strawberries

Lolla Rosa Greens, Sliced Fennel, Candied Walnuts

Seared Tofu, Stir-Fried Vegetables

Cypress Grove Midnight Moon Goat Cheese,

Water Crackers, Grapes

Vela Dry Aged Jack Cheese, Water Crackers, Grapes

Cowgirl Creamery Mt. Tam Triple Cream Cheese,

Water Crackers, Grapes

Eggplant Parmesan

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Grab and Go

enhancements

SELECT ONE OF THE FOLLOWING DESSERTS

Mango Mousse Cake
Lemon Pudding Cake
Chocolate Bavarian Mint Cake
Crème Filled Profiteroles with Chocolate Drizzle
Tiramisu
Seasonal Fruit Salad
Palace Signature Assorted Housemade Truffles
Seasonal Berry Shortcake

(Available for Groups of Up to 200 People) 82

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Reception Table

enhancements

*Menus are priced per person.
Carving stations are based on 3 hours minimum and
require a Chef in attendance*

Exploration

(minimum of 75 people)

Cold placed Hors d'Oeuvres:

Artisan cheeses served with assorted chutneys,
honey, sliced breads and crackers
Antipasto display of marinated olives, sliced cured
meats, peppers and marinated cheeses

Slider Station:

Sirloin slider, vine ripened tomato, chipotle aioli
Turkey slider, cranberry jam
Salmon slider, lemon caper relish

Action Stations: (Chef Attendant Required)

Sauteed garlic shrimp with white wine and garlic
butter sauce, parmesan toasts

Brown sugar baked Bone-in ham with creole,
grain and dijon mustards and mini brioche

Retro Revival :

Vanilla Cupcakes with Buttercream Strawberry
Icing
Banana Cream Pie
Pineapple Upside Down Cake 137

LOCAL ARTISAN CHEESE DISPLAY:

Garnished with Nuts and Compotes
Served with Sliced Baguettes and Assorted
Crackers 24

CALIFORNIA VEGETABLE CRUDITES:

Colorful Array of Young Garden Vegetables,
Signature Palace Green Goddess Dip 18

SEASONAL SLICED FRUITS:

Assorted Tropical Fresh Fruits, Melons and
Berries 24

ANTIPASTO DISPLAY:

Display of Marinated Olives, Sliced Cured Meats
and Marinated Cheeses 24

SLIDER STATION (3 pieces per person)

Sirloin, vine ripened tomato, chipotle aioli
Turkey, cranberry Jam
Salmon, lemon caper relish 31

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Reception Table

enhancements

Curated

(minimum of 75 people)

Cold placed Hors d'Oeuvres:

Sushi and sashimi: California roll, spicy tuna roll, vegetable roll, salmon and tuna sashimi, pickled daikon and fresh wasabi

Shredded Hoisin chicken wrapped in rice paper

Vegetable crudites with gorgonzola and caramelized red onion dipping sauces, red pepper hummus

Pasta Station: (Chef Attendant Required)

Mushroom tortellini with diced chicken, peas and poultry jus

Farfalle pasta with roasted garlic Marinara sauce
Orecchiette pasta with diced tomatoes, zucchini, garlic cream and garlic shrimp

Focaccia bread sticks and freshly shaved Parmigiano Reggiano

Carving Station: (chef Attendant Required)

Strip loin of beef with freshly grated horseradish sauce, Bordelaise red pepper mustard, mini brioche rolls

Chocolate Euphoria:

Chocolate Dipped Strawberries

Milk Chocolate Mousse Shooters

Milk Chocolate Passion Bonbons 125

SIGNATURE SUSHI ROLLS AND NIGIRI:

Sushi Rolls: Fish or Vegetables wrapped in Sticky Rice and Seaweed

California Rolls, Tuna Rolls, Cucumber Rolls, Spicy Tuna Rolls

Unagi and Avocado Rolls, Spicy Scallop Rolls

Tempura Rolls, Spider Rolls

Chef's Selection of Nigiri Sushi: Raw Fish Served on Vinegar Rice - Per item 12

CHOCOLATE EUPHORIA

Chocolate Dipped Strawberries

Milk Chocolate Mousse Shooters

Milk Chocolate Passion Bonbons 28

RETRO REVIVAL

Vanilla Cupcakes with Buttercream Strawberry Icing

Banana Cream Pie

Pineapple Upside Down Cake 28

PICK UP STICKS

Chocolate Dipped Seasonal Fruits

Rice Krispy Cubes

Mini Chippers

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Reception Table

enhancements

Adventure

(minimum of 50 people)

Brownie Chunks 28

Cold Placed Hors d'Oeuvres:

Fennel poached jumbo shrimp with horseradish cocktail sauce, lon wedges

Artisan cheeses with assorted chutneys, honey, sliced breads and crackers

Cold tray passed Hors d'Oeuvres:

Maine lobster and shrimp chive salad on silver spoon

Sonoma loin of lamb, ratatouille vegetables on olive crisp

Hot tray passed Hors d'Oeuvres:

BBQ pulled pork sliders, soft brioche

Artichoke and goat cheese fritters

Action Station: (Chef Attendant Required)

Wood smoked Modesto Farms Turkey

Cranberry sauce, red pepper mustard, mini brioche rolls, Giblet Gravy

Assortment of miniature French and Viennese pastries 96

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Reception Table

enhancements

Jewel

(8 pieces per person)

Cold tray passed Hors d'Oeuvres:

Palace signature tuna tartare on silver spoon
Roasted beet and artisan goat cheese, chive,
toasted hazelnut

Hot tray passed Hors d'Oeuvres:

Lobster corn popsicle
Turkey Slider, Cranberry jam

Cold placed Hors d'Oeuvres:

Artisan cheeses served with assorted chutneys,
honey, sliced breads and crackers
Colorful array of young garden vegetables,
signature Palace Green Goddess dip
Sushi and saimi: California roll, spicy tuna roll,
vegetable roll, salmon and tuna sashimi, pickled
daikon and fresh wasabi 78

Treasure

(6 pieces per person)

Cold tray passed Hors d'Oeuvres:

Organic local deviled eggs, braised pork belly
Lox Schmear profiterole
Tomato, mozzarella and basil skewers

Hot tray passed Hors d'Oeuvres:

Bacon wrapped scallops
Miniature Beef Wellington
Asiago Arancini 54

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Reception Table

enhancements

Picturesque

(4 pieces per person)

Cold tray passed Hors d'Oeuvres:

Thai spring roll of fresh mint, carrot, bean sprout and tofu

Maine lobster and shrimp chive salad on silver spoon

Hot tray passed Hors d'Oeuvres:

Beef skewers, coconut peanut butter

Dungeness crab filled mushrooms, Hollandaise glacement 37

Streets of San Francisco

(minimum of 100 people - 1 Chef attendant fee per station)

FISHERMAN'S WHARF

Jumbo Lump Crab Cake Station, Mango

Ramoulade

Smoked Salmon with Traditional

Accompaniments, Crisp Bagel Chips

Fennel Poached Jumbo Shrimp with Horseradish

Cocktail Sauce, Lemon Wedges

Dungeness Crab Chowder, Sourdough Croutons

CHINATOWN

Peking Duck and Whole Tea Smoked Chicken

Served with Mu Shu Pancakes, Scallions and Hoisin Sauce

Pork Pot Sticker, Vegetable Pot Sticker, Chicken

Shumai, BBQ Pork Bun, Shrimp Har Goa, Crispy

Vegetable Spring Roll

Sesame Scallion Soy, Chili Sauce, Hot Mustard,

Chinese Red Vinegar, Sweet Chili Sauce

JAPANTOWN

Edamame

Ahi Tuna Poki Salad with, Red Onion, Avocado,

Ito-Togarashi and Soy-Sesame Sauce

Karaage (Deep Fried Chicken with Japanese

Sweet Chili Sauce)

Tempura Moriawase (Jumbo Prawns and

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Reception Table

enhancements

Assorted Vegetables Tempura Style)
Wafu Steak with Japanese Style Dipping Sauce

NORTH BEACH

Top Round of Beef with Freshly Grated
Horseradish Sauce, Bordelaise,
Red Pepper Mustard, Mini Herbed Brioche Rolls
Mushroom Tortellini with Diced Chicken, Peas and
Poultry Jus
Orecchiette Pasta with Diced Tomatoes, Zucchini
and Garlic Shrimp
Farfalle Pasta with Roasted Garlic Marinara
Focaccia Bread Sticks and Freshly Shaved
Parmigiano-Reggiano
Antipasto Display of Marinated Olives, Sliced
Cured Meats, Peppers and Marinated Cheeses

THE MISSION

Chile Spiced Chicken Quesadillas with Sautéed
Onions, Peppers, Cilantro
Guacamole, Roasted Tomato Salsa and Sour
Cream
Chipotle Cheese Sauce and Crispy Tortilla Chips
Mini Beef Tamales with Sauce Verde

WINE COUNTRY

Sonoma Mustard and Rosemary Crusted Rack of
Lamb, Lamb Jus and Apple-Mint Chutney
Artisan Cheeses with Honey, Nuts and Dried
Fruits, Crackers, Sliced Baguettes and Lavosh
Grilled Vegetable Display, Balsamic Vinaigrette and
Flavored Oils
An Assortment of Pates and Fresh Grapes on Vine

GHIRARDELLI

A Grand Display of Cakes, Tortes, Pies and
Miniature Pastries
Seasonal Fruits and Chocolate Fondue
Freshly Brewed Coffee, Decaffeinated Coffee and
Tea
Served with Whipped Cream and Chocolate
Shavings 165

Chef Attendant Fee (195)
Consuming raw or undercooked meat or seafood my

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Reception Table

enhancements

increase your risk of food borne illnesses

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Cold Canapés

enhancements

*Items available for display service or butler passed.
Pricing is per piece, minimum 50 pieces per order*

Meat & Poultry

Petaluma Chicken cashew slider 9

Shredded Hoisin Chicken Wrapped in Rice Paper 9

Shot glass of cantaloupe melon and julienned prosciutto ham 9

Peasant roasted zucchini Andalusian Frittata cube 9

Organic local deviled eggs, braised pork belly 9

Bacon and Jalapeño Deviled Egg 9

Gorgonzola, Prosciutto and Fig Jam on Focaccia Crouton with Saba Vinegar Reduction 9

Sonoma Lamb Loin, Ratatouille Vegetables on Olive Crisp 9

Beef Carpaccio, Mustard and Micro Greens on Parmesan Bread 9

Seared Rare Beef, Sushi Rice, Fresh Wasabi 9

Fig and Prosciutto (seasonal) 9

Seafood

Lox Schmear Profiterole 9

Seared Tuna Nicoise skewer 9

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Cold Canapés

enhancements

Palace Signature Tuna Tartare served on a spoon 9

Poached Shrimp, Wasabi Cocktail Sauce 9

Poached Shrimp, Dill Crème Fraîche 9

CLT Slider (Crab, lettuce, tomato) 9

Maine Lobster and Shrimp Chive Salad on Spoons 10

Vegetarian

New Potatoes with Caviar and Chive Crème Fraîche 9

Thai Spring Roll of Fresh Mint, Carrot, Bean Sprouts and Tofu 9

Cool Cucumber Cups, Gazpacho Jelly 9

Tomato, Mozzarella and Basil Skewers 9

Roasted Beet and Artisan Goat Cheese, Chive Toasted Hazelnut 9

Watermelon Squares, Strauss's Crème, Jalapeño Pepper 9

Cucumber, Point Reyes Bleu Cheese, Toasted Walnut 9

Waldorf Salad in Phyllo 9

Mini Caprese Tart 9

Watermelon and Feta, Greek Yogurt and balsamic drizzle 9

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Cold Canapés

enhancements

Sweet

Assortment of miniature French and Viennese pastries 9

Consuming raw or undercooked meat or seafood may increase your risk of food borne illnesses

Butler passing service ~per server 195

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Hot Canapés

enhancements

*Items available for display service or butler passed.
Pricing is per piece, minimum 50 pieces per order*

Meat & Poultry

Turkey Slider, Cranberry jam 10

Chimichurri Turkey Satay skewer 10

Bacon wrapped filet mignon 10

Beef sirloin Slider, vine ripened tomato and
chipotle aioli 10

Miniature Beef Wellington 10

Beef Skewers, Coconut Peanut Butter 10

Pancetta Corn Fritters 10

BBQ Pulled Pork slider, soft brioche 10

Pork Pot Stickers with Mirin Soy 10

Chorizo Filled Mushrooms 10

Steamed BBQ Pork Buns 10

Grilled Hoisin-Ancho Lamb Chops 10

Grilled Lamb Satay, Crushed Pistachios, Mint 10

Spring Lamb Meatball Grinders in Brioche, Tzatziki
Sauce 10

Twice Baked Fingerling Potatoes, Crumbled
Bacon, Green Onion and Artisan Cheddar 10

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Hot Canapés

enhancements

Seafood

Salmon Slider, lemon caper relish 10

Jumbo Lump Crab Cakes with Mango Aioli 10

Dungeness crab cake, lemon aioli 10

Nori Tempura Shrimp 10

Bacon Wrapped Scallops 10

Bacalao Fritters 10

Lobster corn popsicle 10

Salmon and scallion croquette, harissa aioli 10

Shrimp chive lemon tartlets, garlic creme 10

Dungeness crab filled mushroom, Hollandaise
Glacage 10

Cornmeal dusted local oyster 10

Vegetarian

Feta Cheese and Spinach Wrapped in Phyllo 10

Portobello Mushroom Turnover 10

Vegetable Spring Rolls with Sweet Chili
Sauce 10

Artichoke and Goat Cheese Fritters 10

Spanish Torta, Saffron, Paprika 10

Portobello Mushroom Fries, Housemade Spicy
Ranch 10

Vegetable Samosas 10

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Hot Canapés

enhancements

Asiago Arancini 10

Butler passing service ~per server 195

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Action Stations

enhancements

All Action Stations require a Chef Attendant

Jumbo Lump Crab Cake

Mango Rémoulade and Micro Green Salad
(Based on 2 pieces per person) 27

Sautéed Garlic Shrimp

White Wine and Garlic Butter Sauce, Parmesan
Toast Points
(Based on 2 pieces per person) 27

Dim Sum

Pork Pot Sticker, Vegetable Pot Sticker, Chicken
Shumai, BBQ Pork Bun, Shrimp Har Goa, Crispy
Vegetable Spring Roll
Sesame Scallion Soy, Chili Sauce, Hot Mustard,
Chinese Red Vinegar, Sweet Chili Sauce (5 pieces
per person) 40

Pasta and Gnocchi

Mushroom Tortellini with Diced Chicken, Peas and
Poultry Jus
Orecchiette with Diced Tomatoes, Zucchini and
Garlic Shrimp
Farfalle Pasta with Roasted Garlic Marinara
Focaccia Bread Sticks and Freshly Shaved
Parmigiano-Reggiano 40

Risotto Station

Carnaroli Rice, Parmigiano-Reggiano, Extra Virgin
Olive Oil. Selection of Toppings to include: Wild
Truffle Mushrooms and Seasonal Vegetables 37

Stir Fry Noodles

Soba Noodles, Julienned Beef, Hunan Sauce,
Mushrooms, Red Pepper, Bok Choy, Udon
Noodles, Chicken, Fresh Peas, Celery, Carrots,
Bean Sprouts, Basil, Toasted Peanuts 40

BEEF TENDERLOIN

Freshly Grated Horseradish, Sauce Bordelaise,
Red Pepper Mustard, Mini Brioche Rolls (serve 20
guests) 600

WOOD SMOKED TURKEY

Cranberry Sauce, Red Pepper Mustard, Mini
Brioche Rolls, Giblet Gravy
(serve 30 guests) 600

BAKED HAM

Brown Sugar Baked Bone-in Ham
with Creole, Grain and Dijon Mustards (serves 35
guests) 875

BEEF STRIPLOIN

with Freshly Grated Horseradish Sauce,
Bordelaise, Red Pepper Mustard, Mini Brioche Rolls
(serve 25 guests) 750

BONELESS LEG OF LAMB

Stuffed with Sausage, Spinach and Cubed Brioche
(serve 35 guests) 700

SALMON EN CROUTE

with Jardinière Vegetables, Herb Beurre Blanc
(serve 25 guests) 500

CHICKEN EN CROUTE

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Action Stations

enhancements

Peking Duck and Tea Smoked Chicken
Served with Mu Shu Pancakes, Scallions and
Hoisin Sauce 40

with Herb and Artichoke Stuffing, Roasted Poultry
Jus
(serve 25 guests) 500

gf Gluten Free Gnocchi Station
Gnocchi, Pears, Walnuts, Rouquefort Cream
Sauce Gnocchi, Seasonal Vegetables, Parmesan
Broth Gnocchi, Peas, Baby Carrots, Sauce
Marinara 33

gf TURKEY (Gluten Free)
Wood Smoked Modesto Farms Turkey
Cranberry Sauce, Red Pepper Mustard
(serve 55 guests) 1100

Caviar
Beluga, Sevruga and Osetra Caviars
Served with Buckwheat Pancakes and
Traditional Condiments
Market Price

Sweet Action Stations

Creme Brulee
Vanilla, Coffee and Raspberry Creme Brulee
Fresh Fruit
Chantilly
Assorted Toppings 33

French Crepes
Warm French Crepes
Seasonal Berries
Chantilly
Sugared pecans
Chocolate Sauce 33

Chef Attendant Fee (195)
Culinary attendant fee require for all stations~ per
culinarian 195
Sushi attendant fee~ per sushi chef 450

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Dinner Table

enhancements

All dinner tables include assorted bread rolls, sweet butter, and our signature Palace blend micro-roast Fonte coffee and assorted teas

Golden Gate Dinner Table

Dungeness Crab Bisque
 Oriental Chopped Salad, Mushrooms, Napa Cabbage, Onions, Oriental Dressing, Crispy Wontons
 Housemade Palace Biscuits
 Assorted Dim Sum with Traditional Condiments
 Antipasto Display, Cured Meats, Pickled Vegetables, Italian Cheeses and Breads

Chicken Marsala, Roasted Mushrooms
 Seared Filet of Halibut, Truffle Poultry Jus
 Medallions of New York Strip Loin of Beef, Natural Jus, French Herbs
 Crème Fraîche Whipped Potatoes
 Seasonal Vegetables

Palace Viennese Desserts Table 126

Assorted Sushi and Sashimi (50 pieces per platter, minimum order) ~per platter 350

Assorted Vitamin Zero Water, Assorted Honest Organic Iced Tea, Assorted illissimo cafés - per bottle 9

Bottled Soft Drinks and Mineral Waters, Still and Sparkling - per bottle 8

Voss Still and Sparkling Waters - per 1 liter bottle 12

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Dinner Table

enhancements

Sonoma Dinner Table

Petaluma Chicken Vegetable Soup
 Artisan Cheeses Served with Assorted Chutneys,
 Vanilla Honey, Fruits, Sliced Breads and Crackers
 Sonoma Mixed Greens, Dried Cherries, Walnuts,
 Red Onions, Peppers, Cucumbers, Tomatoes,
 Crumbled Artisan Cheese, Sonoma Saba, Olive Oil
 Housemade Palace Biscuits

Gnocchi de Patatas with Duck Confit, Light Duck
 Jus, Parmesan Cheese, Chopped Parsley
 Lentil and Pulled Pork Chorizo Salad, Garlic
 Dressing
 Filet of Salmon Medallions, Red Onion Butter
 Sauce, Chopped Scallions
 Roasted Strip Loin of Beef, Natural Herb Jus
 Steamed Red Potatoes, Caramelized Onions,
 Fresh Herbs
 Seasonal Vegetables

Palace Viennese Desserts Table 115

Napa Dinner Table

Chicken Vegetable Soup
 Artisan Cheeses Served with Assorted Chutneys,
 Vanilla Honey, Fruits, Sliced Breads and Crackers
 Assorted California Lettuces, Dried Strawberries,
 Artisan Goat Cheese, Toasted Almonds, Sliced
 Radishes, Green Onions, Cucumbers, Spyron Lane
 Champagne Vinaigrette
 Housemade Palace Biscuits

Vegetarian Farfallini Pasta Salad, Olive Oil
 Rancho Gordo Organic Five-Bean Salad
 Seared Sea Bass, Viognier Butter Sauce
 Petite Tenderloin of Beef, Spinach Crepes, Petite
 Syrah Demi-Glace
 Hog Island Oysters
 Herb Roasted Fingerling Potatoes
 Grilled White and Green Asparagus, Tomato Confit

Palace Viennese Table 124

All pricing is per person unless noted otherwise. All menu items subject to change. Prices are exclusive of 25% service charge and 8.50% state sales tax.





Dinner Table

enhancements

gf Sea Dinner Table

Organic Tomato Soup, Crispy Basil
Local Artisan Cheese served with Organic Fruit
Compotes, Marshall Farms Honey, Organic Fruits,
Nuts & Crackers
Sonoma Lettuces, Assorted Dressings
Cold Cucumber Soup

Sautéed Garlic Shrimp, Pesto Broth
Roasted Seasonal Organic Vegetables
Asian Glazed Salmon, Edamame Rice

Coconut Macaroons, Rice Pudding, Assorted
Flavored Meringue Clouds 118

gf Land Dinner Table

Chipotle Turkey Bean Soup
Local Artisan Cheeses with Marshall Farms Honey,
Organic Fruits, Nuts & Crackers
California Young Field Greens, Assorted Seasonal
Accompaniments, Garlicky Dressing

Chicken stuffed with Artichoke & Goat Cheese
Pork Chops, Cherry Balsamic Sauce
Polenta Cake
Grilled Organic Vegetables, Balsamic Vinaigrette &
Skyhawk Lemon Olive Oil

Assorted Local Chocolate Truffles 134

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Dinner Table

enhancements

Sustainable Farm to Table Dinner Table

Organic Tomato Soup, Local Goat Cheese
Croutons
Local Artisan Cheeses served with Organic
Fruit Compotes, Marshall Farms Honey
Sonoma Lettuces, Assorted Dressings
Vegetarian Pasta Salad

Sautéed Garlic Shrimp, Pesto Shrimp, Pesto
Broth
Roasted Seasonal locally grown Vegetables
Grilled Niman Ranch Tenderloin of Beef, Herbed
Crepe with Citrus Butter

Viennese Table of Assorted Organic Mini
Pastries and Tarts 106

Sustainable 100 miles Dinner Table

Truffled Artichoke Soup
California Young Field Greens, Assorted
Toppings, Garlicky Dressing

Sonoma Mustard and Rosemary Crusted Rack
of Lamb, Lamb Jus and Apple-Mint Chutney
Locally grown Herbed Potato Cakes
Local Artisan Cheeses with Marshall Farms
Honey, Organic Fruits, Nuts and Crackers
Artisan Breads and sweet butter
Grilled Organic Vegetables, Balsamic
Vinaigrette and Skyhawk Lemon Olive Oil

Assortment of Local Chocolate Truffles 126

Groups of 50 or More Guests (Allow Us to Customize
a Menu For Your Smaller Groups) Consuming raw or
undercooked meat or seafood may increase your risk
of food borne illnesses


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Dinner Table

enhancements

 We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary

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THE LUXURY
RESORTS
JALAN MERIDIAN
loft

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Plated Dinner

enhancements

All plated dinners include fresh baked rolls and butter, our signature Palace blend micro-roast Fonte coffee and assorted Tealeaves teas

Three Course Plated Dinner

Select one soup or salad, one entrée and one dessert

SOUP SELECTIONS

Miso Soup, Soft Tofu
White Bean, Melted Leeks, Pancetta Soup
Shrimp Bisque
Creamed Carrot, Cinnamon Brioche Croutons
Vichyssoise, Chilled Potato Leek Soup (GF)

SALAD SELECTIONS

Palace Caesar Salad, Focaccia Croutons, Shaved Grana Padano, Caesar Dressing
Young Field Greens, Roasted Baby Vegetables, Garlicky Herb Dressing
Vegetarian Nicoise Salad, Butter Lettuce, Green Beans, Potatoes, Nicoise Olives, Eggs, Tomatoes, Cajun Vinaigrette
Butter Lettuce, Radicchio, Belgium Endive Salad, Crumbled Goat Cheese, Sweet Pecans, Orange Supremes
Caprese Salad, Tomatoes, Mozzarella, Basil, Chive Oil, Sonoma Saba
Spinach Salad, Crumbled Bacon, Red Onions, Tomatoes, Point Reyes Cheese
Tuna Nicoise, Yellow Fin Tuna Tataki, Soft Cooked Organic Egg Peruvian Potato, Green Beans, Tomato, Caper Vinaigrette (GF)
Seared Diver Scallops, Spicy Tomato Jam, Pancetta, Roasted Cauliflower Puree, Sweet Pea Pesto (GF)(additional \$5.00 per person)
Grilled & Chilled Green and White Asparagus, Roasted Red Pepper, Orange Supremes, Mache (GF)

All pricing is per person unless noted otherwise. All menu items subject to change. Prices are exclusive of 25% service charge and 8.50% state sales tax.





Plated Dinner

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ENTREE SELECTIONS

Pricing based on three course menu selections.

Breast of Sonoma Chicken

Semi Boneless Seared Breast, Sautéed Herbed Gnocchi, Baby Vegetables, Lemon Poultry Jus, Grilled Scallions 95

Seared Filet of Salmon

Lemon Beurre Blanc, Gingered Broken Rice, Green and White Asparagus, Lemon Wedge 95

Pacific Northwest Steelhead

Lemon Caper Sauce, Roasted White Grapes and Cauliflower, Potato Puree, Green and White Asparagus 103

Striped Bass

Olive Tapenade Vinaigrette, Olive Oil Poached Potatoes, Ratatouille Vegetables, Parmesan Roma Tomatoes 106

Kurobuta Pork Chop

Cider and Herb Brined, Melted Cabbage and Fennel, Roasted Granny Smith Apples and Potatoes, Broccolini, Bacon Jus 101

Braised Beef Short Ribs

Mascarpone Polenta, Baby Vegetables of the Season, Roasted Red Pepper, Grilled Green Onion 106

Grass Fed Flat Iron Steak

Bleu Cheese Mashed Potatoes, Creamed Spinach Flan, Grilled Scallion, Truffle Red Wine Sauce 110

Filet Mignon of Beef

Mashed Artisan Cheddar Potatoes, Roasted Herbed Mushrooms, Red Wine Demi, Buttered Asparagus 110

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Plated Dinner

enhancements

Sonoma Rack of Lamb

Pistachio Crusted, Peeled Asparagus, Tomato
Confit, Minted Lamb Jus, Crisp Parmesan
Polenta 118

Vegetarian Cavatappi Mushroom Stroganoff

Strauss's Crème Fraîche, Truffle, Sweet Onions,
Wild Mushrooms 97

Eggplant Parmesan

Spicy Marinara, Grated Parmesan, Fine Herbs
97

Duet of Braised Beef Short Ribs and Lemon Pepper Shrimp

Au Gratin Potato, Baby Bok Choy, Roasted Red
Pepper Ribbons 118

Duet of Filet of Beef with Chicken Breast

Roasted Garlic Mashed Potato, Vegetables of the
Season, Natural Jus 118

Duet of Seared New York Steak and Grilled Rockfish

Bourbon Mushroom Cream, Celery Root Puree,
Haricot Verts 118

Petit Filet of Beef with Jumbo Garlic Prawns

Potato Croquette, Peeled Asparagus 118

Duet of Petite Filet of Beef Tenderloin and Jumbo Lump Crab Cake

Mashed Potatoes, Grilled Asparagus, Baby
Carrots 118

Roasted Semi Boneless Breast of Local Chicken

Minted Red Lentils, Peppers, Peas & Shitakes,
Natural Jus 101

Seared Petite Fillet of Salmon

Crab Flan, Buttered Broccolini, Buttermilk Whipped
Potatoes 99

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Plated Dinner

enhancements

gf Brandt Beef Braised Short Rib
Soft Mascarpone Polenta, Green Beans, Roasted
Carrots, Natural Jus 110

DESSERT SELECTIONS

Grand Marnier Brulee tart, fresh berries
Valrohna Chocolate Mousse, Vanilla and White
Chocolate, orange Accents
Milk Chocolate Bavarian, Lime Crème, Crispy Rice
Passionfruit Opera with Almond Tuile, Guava
Coulis
Decadent Chocolate Torte, Vanilla Bean Ice
Cream, Meringue Kisses
Raspberry Mousse Dome with Peppery Coconut
Crisp, Fresh Berries
Pistachio Financier with Chocolate Crème, Fresh
Strawberries and Goat Cheese Crumble
Lemon and Coconut Torte with Caramel, Crispy
Cookie Crumble

gf Gluten Free Dessert selection
Valrohna Chocolate Mousse, Fresh Raspberries &
Berry Coulis
Goat Cheese Cheesecake, Macerated
Strawberries & Balsamic Vinegar Reduction
Tahitian Vanilla Bean Panna Cotta, Acacia Honey &
Orange Segments
Lemon Cream, Chantilly, Caramelized Rice
Krispies

Customized Duet or Trio of miniature desserts

Customized dessert plate of Duet or Trio of
Miniature Desserts 8

For groups of less than 25, an additional \$250.00
labor service charge will be assessed

We pride ourselves in providing gluten friendly menu
choices. While we endeavor to carefully prepare those
meals to accommodate a gluten-free diet, please be
aware that they may be prepared in an environment
where gluten is present. Please consult your
physician as to your personal health decisions

All pricing is per person unless noted otherwise. All menu items subject to change. Prices are exclusive of 25% service
charge and 8.50% state sales tax.





Host

enhancements

Super Premium Brands

Johnny Walker Black
Crown Royal
Makers Mark
Bombay Sapphire
Grey Goose
Mount Gay Rum
Patron Silver

~Per Drink 18

Distinctive Brands

Chivas Regal
Canadian Club
Bulliet
Tanqueray
Stolichnaya
Myers Dark
Silver Don Julio

~Per Drink 16

Expected Brands

Dewar's
Seagram's 7
Jack Daniels
Beefeaters
Svedka
Bacardi
Jose Cuervo Gold

~Per Drink 14

Bartender fee based on a 2 consecutive hours period
~270

Bartender fee for additional hours ~per hour 50

Glass of House wine: Shannon Ridge, Cross
Springs Chardonnay or Cabernet Sauvignon 14

Assorted Bottled Beers(Amstel Light, Heineken,
Budweiser, Bud Light, O'Doul's, Anchor Steam,
Lagunitas IPA) - per bottle 10

Cordials ~per glass 14

Assorted Soft Drinks and Bottled Waters ~per
drink 8

Luxury Collection Cocktail Collection ~per drink 14

Market Gimlet
Buona Vita
The Last Cocktail

All pricing is per person unless noted otherwise. All menu items subject to change. Prices are exclusive of 25% service charge and 8.50% state sales tax.





Cash

enhancements

Super Premium Brands

Johnny Walker Black
Crown Royal
Makers Mark
Bombay Sapphire
Grey Goose
Mount Gay Rum
Patron Silver

~Per Drink 20

House Wines ~per glass 15

Assorted Bottled Beers(Amstel Light, Heineken, Budweiser, Bud Light, O'Doul's, Anchor Steam, Lagunitas IPA) - per bottle 11

Cordials ~per glass 17

Distinctive Brands

Chivas Regal
Canadian Club
Bulliet
Tanqueray
Stolichnaya
Myers Dark
Silver Don Julio

~Per Drink 18

Soft Drinks and Bottled Waters ~per drink 8

Expected Brands

Dewar's
Seagram's 7
Jack Daniels
Beefeaters
Svedka
Bacardi
Jose Cuervo Gold

~Per Drink 16

Bartender fee based on a 2 consecutive hours period
~270

Bartender fee for additional hours ~per hour 50

All pricing is per person unless noted otherwise. All menu items subject to change. Cash Bar pricing is inclusive.

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Specialty Bar

enhancements

Palace Bellini Bar

Sweet Peach Puree, Napa Valley's Finest Sparkling
Wine ~per hour 24

Palace Bloody Mary Bar

Spicy Signature Palace Mix Bloody Marys ~per
hour 24

Palace Margarita Bar

Top Shelf Tequila Assortment Mixed to Your
Preference with Classic Lime, Pomegranate,
Strawberry, Mango Purée, Blue Agave, Cranberry
with Tequila Tasting ~per hour 24

Palace Martini Bar

Signature Grey Goose Vodka Shaken with Your
Favorite Flavors Including Classic, Lychee,
Cosmopolitan, Lemon Drop, French, Dirty,
Pomegranate, Chocolate ~per hour 26

Bartender fee based on a 2 consecutive hours period
~270

Bartender fee for additional hours ~per hour 50

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Bar Packages

enhancements

Packages include unlimited consumption for the amount of hours purchased

Super Premium Bar Package

Super Premium Brands (Johnny Walker Black, Crown Royal, Makers Mark, Bombay Sapphire, Grey Goose, Mount Gay Rum, Patron Silver)
Premium Wines
Chandon Brut Classic, California
Bottled Beers (Amstel Light, Heineken, Budweiser, Bud Light, O'Doul's, Anchor Steam, Lagunitas IPA)

Cordials

Soft Drinks and Bottled Waters

One Hour - 33

Two Hours - 50

Three Hours - 63

Additional Hours - 24

Distinctive Brands Bar Package

Premium Brands (Chivas Regal, Canadian Club, Bulliet, Tanqueray, Stolichnaya, Myers Dark, Silver Don Julio)
Premium Wines
Chandon, Brut classic, California
Bottled Beers (Amstel Light, Heineken, Budweiser, Bud Light, O'Doul's, Anchor Steam, Lagunitas IPA)

Cordials

Soft Drinks and Bottled Waters

One Hour - 31

Two Hours - 48

Three Hours - 61

Additional Hours - 19

Luxury Collection Cocktail Collection ~additional
\$8 per hour

Market Gimlet

Buona Vita

The Last Cocktail

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Bar Packages

enhancements

Expected Brands Bar Package

Name Brands (Dewar's, Seagram's, Jack Daniels,
Beefeaters, Svedka, Bacardi, Jose Cuervo Gold)
House Wines
Chandon, Brut Classic, California
Bottled Beers(Amstel Light, Heineken, Budweiser,
Bud Light, O'Doul's, Anchor Steam, Lagunitas IPA)

Cordials
Soft Drinks and Bottled Waters

One Hour - 29
Two Hours - 46
Three Hours - 59
Additional Hours - 14

Premium Soft Bar Package

Premium Wines
Bottled Beers(Amstel Light, Heineken, Budweiser,
Bud Light, O'Doul's, Anchor Steam, Lagunitas IPA)

Soft Drinks and Bottled Waters

One Hour - 25
Two Hours - 35
Three Hours - 45
Additional Hours - 10

Butler Passed Beverage Service ~per server 175

Bartender fee based on a 2 consecutive hours period
~270

Bartender fee for additional hours ~per hour 50

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wine - white

Sparkling and Champagne

Chandon, Brut Classic, California 65
 Chandon Etoile, Brut Rosé, California 120
 Moët & Chandon, Brut Imperial, Champagne, France 140
 Veuve Cliquot, Yellow Label, Champagne, France 130
 Dom Perignon, Champagne, France 395
 Krug, Grande Cuvée, Champagne, France 460

Dry and Crisp

Sauvignon Blanc, Cloudy Bay, New Zealand 65
 Sauvignon Blanc, Cakebread, Rutherford 65
 Fume Blanc, Ferrari Carano, Alexander Valley 65

Medium and Fruity

Pinot Blanc, The Four Graces, Willamette Valley, Oregon 65
 Chardonnay, Smoke Tree, Sonoma 65
 Chardonnay Private Reserve, Beringer, Napa Valley 75
 Chardonnay, Franciscan Cuvee Sauvage, Napa Valley 80
 Chardonnay, Newton Vineyards, Napa Valley 112

House Wine

Chardonnay, Shannon Ridge, Cross Springs, Lake County, California 59

wine - red

Light and Spicy

Pinot Noir, Adelsheim, Willamette Valley, Oregon 65
 Pinot Noir, Smoke Tree, Sonoma 70
 Pinot Noir, ZD Winery, Napa Valley 105

Medium, Full Fruit

Merlot, Keenan, Napa Valley 85
 Zinfandel, Bedrock Wine Company, Napa Valley 65
 Zinfandel, Seghesio Vineyards, Sonoma 70

Full and Complex

Beringer, Knight Valley, Napa Valley 65
 Numanthia Termes, Spain 75
 Cabernet Sauvignon Palermo, Orin Swift, Napa Valley 90
 The Prisoner, Wine Company, Napa Valley 110
 Cabernet Sauvignon, Jordan, Sonoma 140
 Cabernet Sauvignon, Nickel & Nickel, Tench Vineyard, Napa Valley 220

House Wine

Cabernet Sauvignon, Shannon Ridge, Cross Spring, Lake County, California 59

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Fall/Winter

enhancements

Our Executive Chef, plans his menus seasonally to ensure the best quality in fresh produce and local sustainable protein sources. The menus below are examples of seasonal items available in the Fall/Winter season, months October to March.

All menus include fresh baked rolls and butter, signature Palace blend micro-roast Fonte coffee, and assorted teas

Three Course Menu

STARTERS

Sonoma mixed greens, sliced persimmons, roasted pumpkin bread croutons seeds, artisan goat cheese. Fennel pollen vinaigrette

French onion soup en croute, smoked brisket, calvados, and aged gruyere cheese

Salad of petite artisanal Lettuce ,Shaved Vegetables, fennel and winter truffle vinaigrette

Winter Dungeness crab salad, sweet lettuces, jalapeno cornbread croutons, tarragon chervil emulsion (add 12)

ENTREES

Braised short Ribs

Parsnip puree, roasted maple chestnuts and root vegetables 105

Seared Halibut and Roasted Prawn

Peruvian purple potatoes ,pearl vegetables, lobster nage 115

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Fall/Winter

enhancements

Cider brined Sakura Pork chop
Roasted mushrooms, truffles , maple sweet
potatoes pavé, natural pork jus 95

DESSERTS

Lemon Almond Tartlet, Vanilla Chantilly, Fresh
Raspberries

Extra Bitter Chocolate Mousse, Pomegranate
Crème, Pistachio Powder

Seasonal Fruit Puff, Crème Patisserie, Crunchy
Pearls

Pumpkin Spice Tartlet, Crème Fraiche, Toasted
Pecans

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Holiday

enhancements

Please contact one of our experienced Catering Managers to custom build your Holiday party menus

All pricing is per person unless noted otherwise. All menu items subject to change. Prices are exclusive of 25% service charge and 8.50% state sales tax.

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