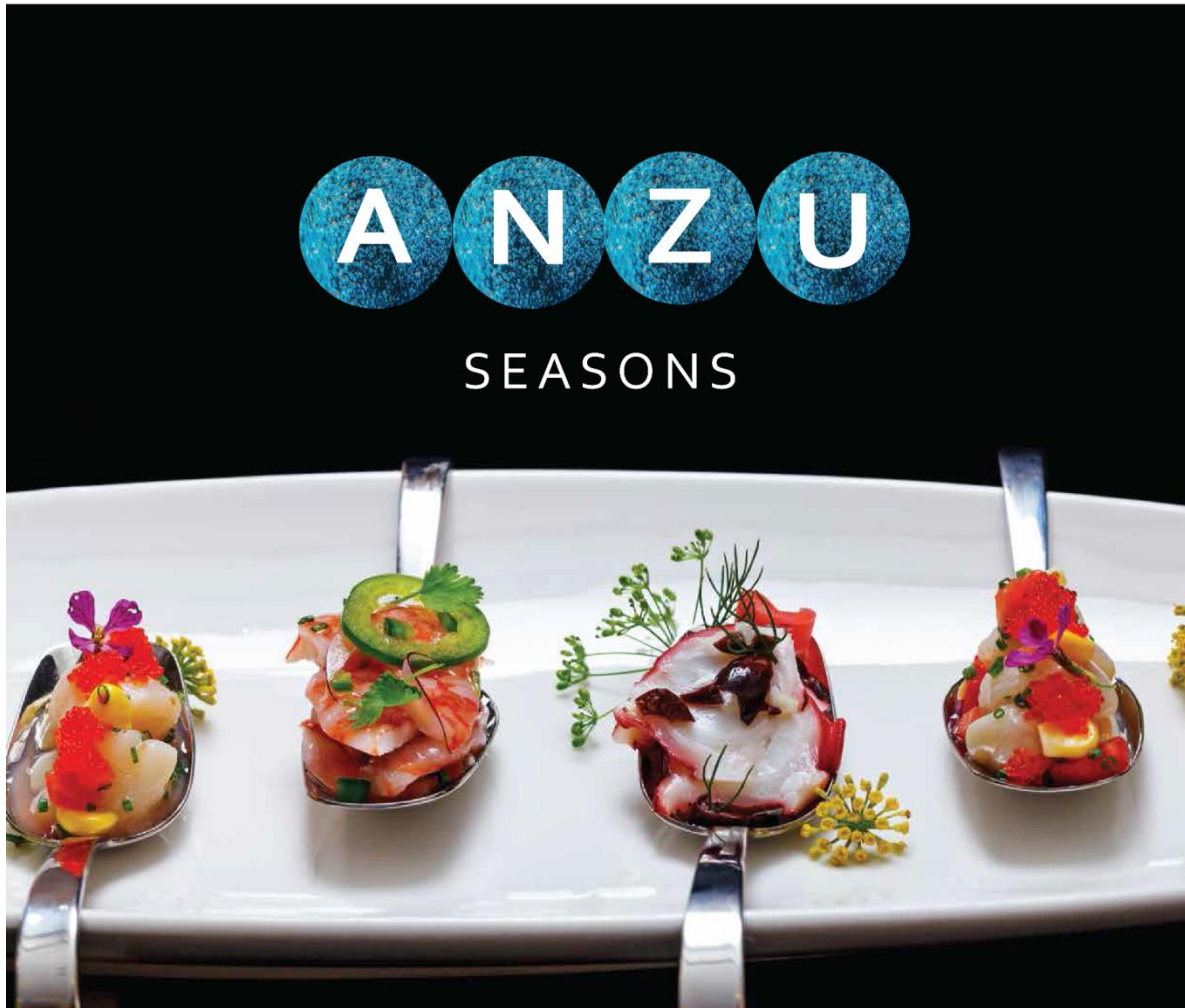




Group Luncheon Menus



All food and beverage is subject to 20% service charge and 8.5% sales tax. Groups of 20 or more guests require a set menu ordered 5 days in advance of your function to ensure availability. For groups over 12 guests the numbers of each entrée are due 72 hours prior to your event. Place cards will be provided by the hotel.

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415.394.1100

For group events please contact Catering Department 415.394.1181



Short & Sweet

LITTLE GEM

Parsnip Chips, Toy Box Tomato, Fried Faro
Burrata Mousse, Yuzu Vinaigrette



AHI TUNA POKE BOWL

Steamed Rice, Avocado, Scallion, Furikake
Pickled Ginger, Ponzu



SEASONAL FRESH FRUIT TART

Tahitian Vanilla Pastry Cream
Apricot Glaze

COFFEE AND TEA

\$45/ person

(\$58.59 inclusive of service charge and tax)

Counts are due 72 hours prior to event

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Relax & Enjoy

CHOP SALAD

*Shaved Celery, Sugar Snap Peas, English Peas,
Hard Boiled Farm Egg, Grilled Squash
Bacon Lardons, Creamy Miso Dressing*

or

SEASONAL SOUP



PAN SEARED SCOTTISH SALMON

*Spicy Corn Ragout, Locally Foraged Mushrooms
Kaffir Lime Beurre Blanc*

or

OVEN ROASTED SONOMA CHICKEN BREAST

*Saffron Rice, Heirloom Baby Carrots
Orange Ginger Sauce*

or

PAN FRIED GILROY GARLIC NOODLES

*Cabbage, Onion, Shiitake Mushrooms
Summer Squash, Bell Pepper*



VANILLA CHEESECAKE

Mango Coulis, Toasted Almonds

or

SALTED CARAMEL POT DE CREME

Pistachio Biscotti, Vanilla Chantilly, Maldon Sea Salt

COFFEE AND TEA

\$55/ person

(\$71.61 inclusive of service charge and tax)

Counts are due 72 hours prior to event

Tablesides Choice of Appetizer, Salad, Entrée or Dessert

Choice of 2: additional \$15 per person, Choice of 3: additional \$20 per person

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Bento Express Lunch

The newly inspired seasonal Bento Box

For a quick uninterrupted lunch choose our Bento Box Lunch

Farmers Market Greens

yuzu vinaigrette

Tsuyoi Roll (2 pieces)

Spicy Crab, Shiso, Yamagobo, Hamachi, Yuzu Aioli

Steamed Koshihikari Rice

Pickled Vegetables

Seasonal Fruits

Choice of:

Grilled Scottish Salmon

Sweet Soy Reduction

or

Herb Roasted Sonoma Chicken Breast

Orange Ginger Glaze

or

Crispy Tofu

Teriyaki Glaze

Coffee and Tea

\$37/person

(\$48.17, inclusive of service charge and tax)

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Sandwich Buffet

Choice of two of the following salads/soup:

SEASONAL SOUP

ANZU CAESAR SALAD

Petite Iceberg Lettuce, Garlic Croutons, White Anchovies, Radish, Shaved Parmesan Cheese, ANZU Signature Caesar Dressing

or

CHOPPED SPRING SALAD

Shaved Celery, Sugar Snap Peas, English Peas, Egg, Grilled Squash, Bacon Lardons, Creamy Miso Dressing

or

HEIRLOOM BEET SALAD

Shishito Pepper Mousse, Mizuna, Ponzu Drizzle



A variety of the following sandwiches will be served:

TURKEY CLUB SANDWICH

Sliced Turkey, Lettuce, Tomato, Avocado, Bacon, Sweet Basil Aioli

GRILLED CHICKEN WRAP

Romaine Lettuce, Avocado, Heirloom Tomatoes, Cucumber, Cilantro Aioli

BALSAMIC ROASTED PORTOBELLO SANDWICH

Balsamic Portobello Mushroom, Caramelized Onions, Spinach, Roasted Red Bell Pepper, Provolone Cheese, Fig Jam, Ciabatta Bun

SWEETS

Assorted Mini Cheesecake and Brownies

Coffee and Tea

\$45.00 /person (minimum 25 guests)
(\$58.59, inclusive of service charge and tax)

\$50.00/person (15-24 guests)
(\$65.10, inclusive of service charge and tax)

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Cold Buffet

Choice of Salad

ANZU CAESAR SALAD

Petite Iceberg Lettuce, Garlic Croutons, White Anchovies, Radish,
Shaved Parmesan Cheese, ANZU Signature Caesar Dressing

or

LITTLE GEM

Parsnip Chips, Toy Box Tomato, Fried Faro, Brush of Burrata Mousse, Yuzu Vinaigrette

SOUP OF THE DAY



SANDWICH BOARD

Sliced Turkey Breast, Genoa Salami, Prosciutto, Roast Beef & Egg Salad
Provolone Cheese, Cheddar Cheese, Swiss Cheese, Mozzarella Cheese
Sliced Tomatoes, Lettuce, Pickles, Black Olives
Roasted Portobello Mushrooms & Peppers, Sundried Tomatoes

Dutch Crunch, French Bread, Assorted Sliced Breads
(Gluten Free Bread - Available Upon Request)

GRILLED VEGETABLES PLATTER

Squash, Zucchini, Asparagus, Eggplant, Mushrooms, Peppers
Balsamic Vinaigrette

SWEETS

Assorted Miniature Tarts and Cookies

Coffee and Tea

\$45/ person (minimum 25 guests)

(\$58.59, inclusive of service charge and tax)

\$50/ person (15-24 guests)

(\$65.10, inclusive of service charge and tax)

Counts are due 72 hours prior to event

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