

Banquet Breakfast Menu

Continental

\$32 per person

- Seasonal fruit
- Hard boiled egg
- Croissants, assorted danish, muffins
- Mr. Espresso roasted coffee regular/ decaf
- Five Mountain Tea
- Orange/ Calamansi juice

American

\$45 per person

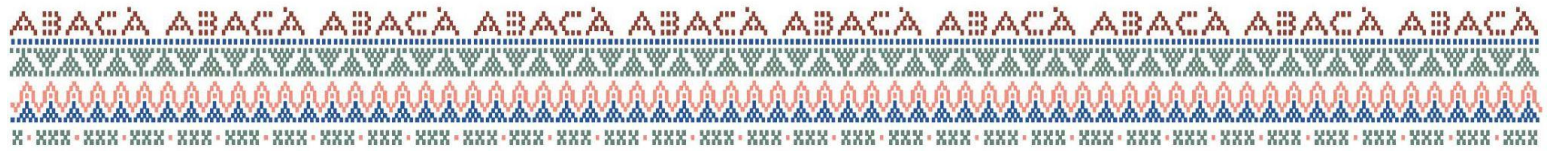
- Seasonal fruit
- Toast (Wheat, Sourdough)
- Cheddar scrambled eggs
- Breakfast sausage
- Smoked bacon
- Home fries
- Mr. Espresso roasted coffee regular/ decaf
- Five Mountain Tea
- Orange/ Calamansi juice

Filipino

\$50 per person

- Seasonal fruit
- Garlic rice
- Scrambled eggs
- Soy cured beef tapa
- Longganisa pork sausage
- Tocino bacon
- Mr. Espresso roasted coffee regular/ decaf
- Five Mountain Tea
- Orange/ Calamansi juice

In Response to San Francisco Employee Mandates 4% SF Healthy, All items are subject to 22% service charge and 8.75% sales tax and \$200 Set up fee (minimum 12 ppl) Per Service , \$500 Set Up Fee (12+ people) Per Service. Additional Bartender Fee \$250 (2 hours). Consumption of raw or uncooked food could increase the risk of food borne illness.



Banquet Breakfast Ala Carte Menu

(minimum 12 each order)

Cold

Breakfast smoothie \$7 pp

Chia-coconut pudding, Strauss yogurt, mango jam, cashews \$10 pp

Seasonal fruit platter \$7pp

Whole fruit \$4 pp

Assorted breakfast order \$5 pp

Hard boiled egg \$4 pp

Hot

Seeded bread, avocado toast, scrambled eggs, everything \$14 pp

Lox and bagel, red onion, capers, cream cheese, sliced eggs \$18 pp

Breakfast sandwich, dutch crunch, pork sausage, egg, cheese \$14 pp

Eggs benedict or florentine \$12 pp

Rolled cut oats, raisins, brown sugar, banana \$8 pp

Scrambled eggs \$6 pp

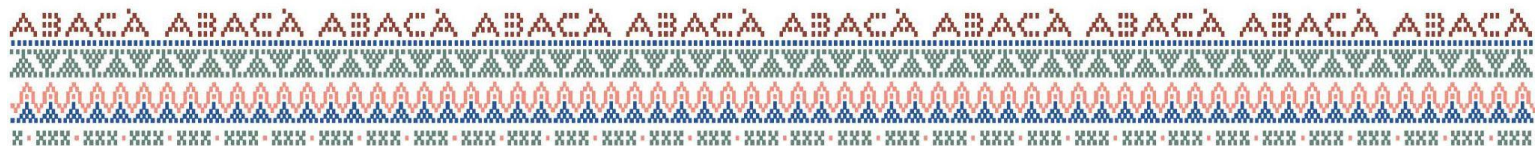
Bacon (3 piece) \$6 pp

Sausage (3 piece) \$6 pp

Home fries \$5 pp

Seasonal quiche \$8 pp

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Banquet Lunch Buffet Menu

Deli Buffet \$45

Fresh sandwich rolls

Platter of assorted Zoe's turkey, ham and pastrami deli meats

Tomato, lettuce, red onion and pickles, marinated eggplant, cornichon mustard, mayonnaise

Farmer's market salad with vinaigrette

Choose 2

- Loaded potato salad, bacon, sourcream
- Hawaiian macaroni salad
- Chef's choice soup
- Assorted chips

Freshly baked cookies and brownies

Filipino Lunch Family Style \$60

Mixed green ensalada calamansi vinaigrette

Ginataan cauliflower soup

Pork lumpia

Turmeric chicken adobo

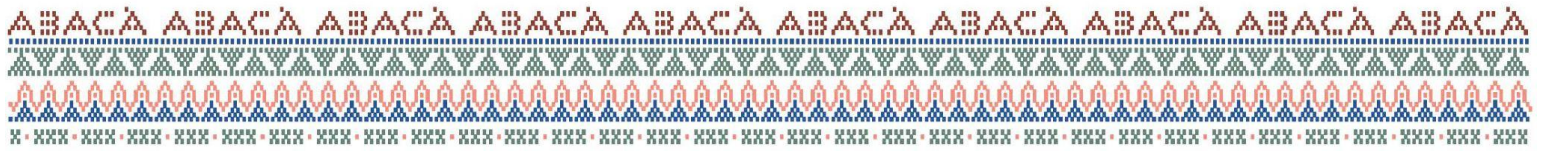
Beef mechado

Grilled market vegetables

California grown rice

Mango passion fruit cake

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Banquet Lunch Buffet Menu

Assembled Hot Sandwich Buffet \$52 (can be packed to go \$7/pp)

- Hot pastrami, caramelized onion, swiss cheese
- Turkey, pesto, roasted pepper, tomato, provolone
- Grilled vegetable sandwich, curry aioli, smoked gouda

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Farmer's market salad with vinaigrette

Choose 2

- Loaded potato salad, bacon, sourcream
- Hawaiian macaroni salad
- Chef's choice soup
- Assorted chips

Freshly baked cookies and brownies

Abaca Taco Bar

Choose 2 \$55 or choose 3 \$65

- Beef picadillo
- Chicken afritada
- Pork adobo
- Tofu sisig
- Cauliflower coconut ginataan

Tomato salsa

Smashed avocado

Beans

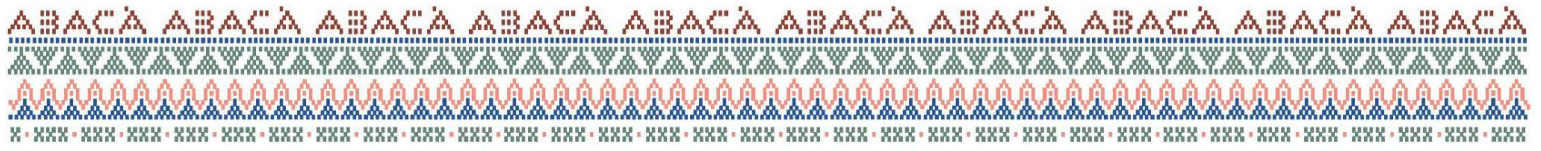
Tortilla

Shredded cabbage

California grown rice

Churros

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Banquet Lunch Hot Buffet Menu

Fresh bread rolls and whipped butter

Farmer's market salad

Choose 2- \$65 or Choose 4-\$80

- Oven roasted chicken
- Beef bourguignon
- Pork roast, seasonal mostarda
- Baked sole, brown butter caper sauce
- Summer vegetables coconut curry
- Wok stir fried mushroom and tofu

Grilled seasonal vegetable

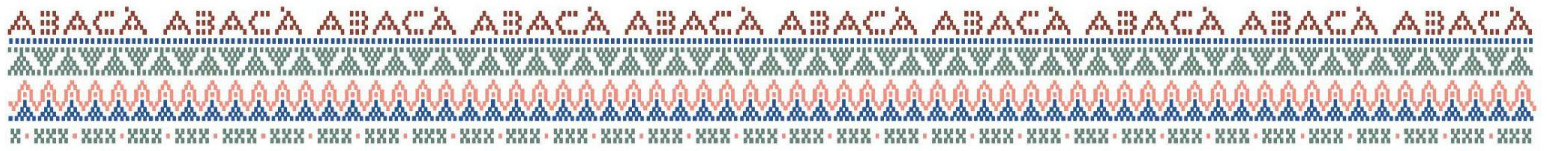
Choose 1

- Roasted fingerling potato
- Mashed potato
- California rice
- Garlic rice

Choose 1

- Cheesecake
- Vanilla bean panna cotta
- Banana bread pudding
- Chocolate mousse

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Banquet Lunch Plated Pre-Fixe Menu

Three Course-\$65 Four Course-\$75 Five Course-\$80

Salad *(choose one)*

- Beet salad | arugula, fresh cheese, calamansi vinaigrette
- Mixed green salad | sesame dressing, cucumber, cherry tomato, croutons
- Hearts of romaine | caesar dressing, parmesan, croutons

Soup *(choose one)*

- Corn chowder
- Curried cauliflower soup
- Potato leek soup
- French onion soup

Appetizer *(only available as fourth course option, choose one)*

- Crispy lamb adobo empanada | pinakurat vinegar, spicy greens
- Shrimp kinilaw | jicama, tomato, taro chips
- Mushroom tart | micro greens
- Pistou | puff pastry

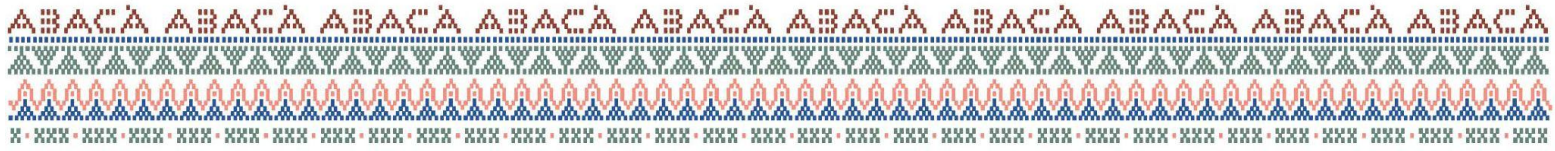
Entrée *(choose two pre-selected options for your guests to choose on-site)*

- New York Strip | bearnaise sauce
- Braised kaldereta short rib | mashed potato
- Grilled chicken breast | buttered vegetables
- Seared salmon | toyomansi, green beans
- Grilled market vegetable risotto

Dessert *(choose one)*

- Chocolate mousse | seasonal fruit
- Bread pudding | whipped cream
- Vanilla panna cotta | passion fruit curd, strawberry
- Cheesecake | seasonal fruit

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Banquet Dinner Hot Menu

Fresh bread rolls and whipped butter

Farmer's market salad

Choose 2- \$70 or 4-\$90

(option to add a selection at \$4 per dish)

- Oven roasted chicken
- Beef bourguignon
- Pork roast, seasonal mostarda
- Baked sole, brown butter caper sauce
- Summer vegetables coconut curry
- Wok stir fried mushroom and tofu

Grilled seasonal vegetables

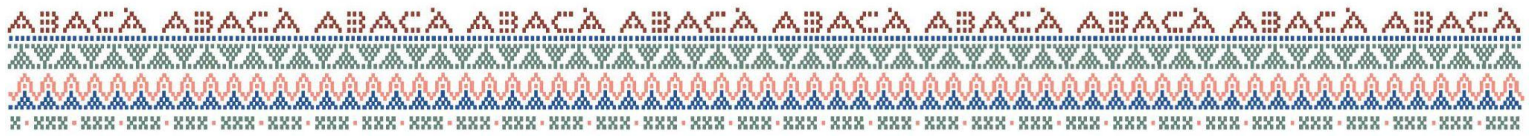
Choose 1

- Scalloped potato
- Mashed potato
- California rice
- Garlic rice

Choose 1

- Cheesecake
- Vanilla bean panna cotta
- Banana bread pudding
- Chocolate mousse

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Banquet Dinner Plated Pre-Fixed Menu

Three Course-\$70 Four Course-\$75 Five Course-\$85

Salad (*choose one*)

- Beet salad | arugula, fresh cheese, calamansi vinaigrette
- Mixed green salad | sesame dressing, cucumber, cherry tomato, croutons
- Hearts of romaine | caesar dressing, parmesan, croutons

Soup (*choose one*)

- Corn chowder
- Curried cauliflower soup
- Potato leek soup
- French onion soup

Appetizer (*only available as fourth course option, choose one*)

- Crispy lamb adobo empanada | pinakurat vinegar, spicy greens
- Shrimp kinilaw | jicama, tomato, taro chips
- Mushroom tart | micro greens
- Pistou | puff pastry

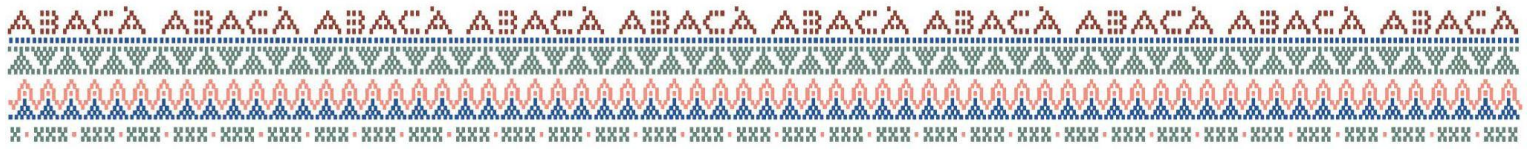
Entrée (*choose two pre-selected options for your guests to choose on-site*)

- New York Strip | bearnaise sauce
- Braised kaldereta short rib | mashed potato
- Grilled chicken breast | buttered vegetables
- Seared salmon | toyomansi, green beans
- Grilled market vegetable risotto

Dessert (*choose one*)

- Chocolate mousse | seasonal fruit
- Bread pudding | whipped cream
- Vanilla panna cotta | passion fruit curd, strawberry
- Cheesecake | seasonal fruit

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Banquet Reception Menu

(Minimum a dozen)

\$6 a piece

HOT

- Mushroom tart
- Vegetable okoy fritter
- Pork lumpia
- Crispy lamb empanada
- Pork skewers
- Vegetable skewer

COLD

- Spanish croquette
- Shrimp kinilaw or ceviche spoon
- Deviled eggs

\$8 a piece

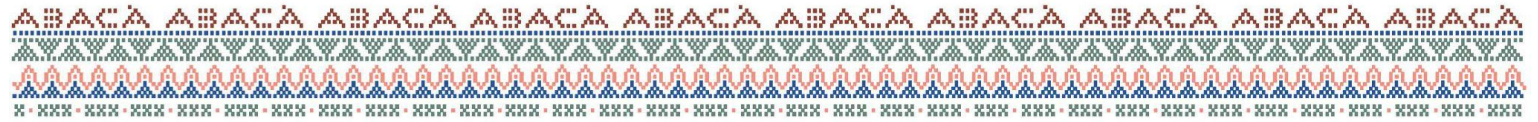
HOT

- Lobster toast
- Hanger steak skewers
- Longganisa slider
- Lamb lollies
- Truffle dumplings
- Foie gras torchon, cherry marmalade

COLD

- Wagyu tartare
- Caviar latkes

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Banquet AM + PM Break Menu

(30 minute service, minimum 12 people)

Energy \$25 pp

- Smoothies tasting (banana, berries, cashew)
- Kind Energy bar
- Individual yogurt
- Granola
- Mixed nuts
- Dried fruit

Indulgent \$25 pp

- Chocolate truffles
- Popcorn
- Fresh baked cookies
- Seasonal fruits

Vegetarian \$22 pp

- Hummus, baba ganoush
- Vegetable crudite
- Pickles
- Pita chips

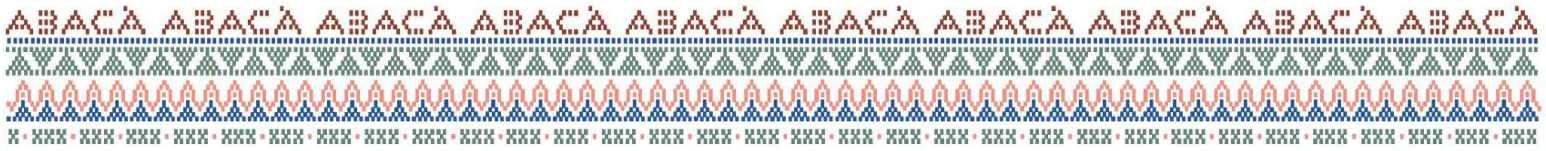
Cheese and charcuterie \$32 pp

- Preserves
- Crackers
- Pickles

Abaca Merienda \$32 pp

- Banana fried turon fritters
- Piichi-pichi (coconut cassava)
- Pandan Bibingka
- Sago't gulaman drink

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Banquet Non-Alcoholic Beverage Enhancements Menu

Mr. Espresso roasted coffee (Regular or Decaf \$110 per Gallon)

Assorted Five Mountain Hot Tea \$110 per Gallon

Iced tea/ lemonade/ agua fresca \$90 per Gallon

Fresh squeezed orange or calamansi juice \$18 per pitcher

Assorted soft drinks/ sparkling water \$7

Coconut water \$7

Vitamin water \$6

Whole or skim milk \$15 per pitcher

Banquet Alcoholic Beverage Enhancements Menu

Champagne Toast- \$16/pp

House White \$48

House Red \$56

Mas Goma La Planta - Cava - Penedès, Spain 75

2019 Nuo Cardedu - Vermentino - San Vito, Sardinia 75

2020 Casa Ariza - Chardonnay - Baja, Mexico 75

2021 Tyler Winery - Pinot Noir - Santa Rita Hills, CA 96

2019 S.C. Pannell Bassso - Grenache- McLaren Vale, Australia 80

Catering Beer

Fort Point Kolsch \$6

Anchor Steam \$7

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