



SAVOR...
THE EXPERIENCE.

San Francisco

January, 2024

CONTENTS

- 3 SAFETY PROGRAM
- 4 WELCOME
- 5 CHEF PROFILE
- 6 BREAKFAST
- 9 BREAKS
- 13 LUNCH
- 21 DINNER
- 26 RECEPTIONS
- 32 WICKED KITCHEN: PLANT BASED
- 37 BEVERAGES
- 42 EXHIBIT TRAFFIC BUILDERS
- 45 INFORMATION

SAVOR...
SAN FRANCISCO





SAFETY IS OUR PRIORITY!

Our five-step Venue Shield program puts the safety of our guests and staff first! These procedures are designed to provide multiple layers of safety and sanitation throughout our venue and at every event.



**INCREASED CLEANING
PROCEDURES THROUGH-OUT THE VENUE**



**HAND SANITIZERS
AVAILABLE TO CUSTOMERS AND STAFF**

For more information regarding the ASM Global Venue Shield program, please visit our website at www.asmglobal.com/p/our-story/news-releases/hygienshield

**SAVOR...
SAN FRANCISCO**

Local San Francisco Vendors

CHEESE/DAIRY

Point Reyes Cheese Co.

pointreyescheese.com

Bellwether Farms

bellwetherfarms.com

Nicasio Farms

nicasiocheese.com

Fiscalini Farms

www.fiscalinicheese.com

Clover Stornetta

cloversonoma.com

Straus Creamery

strausfamilycreamery.com

Next Generation Foods

nextgenfoods.com

Community Grains

communitygrains.com

Ghiradelli

ghirardelli.com

Tcho Chocolates

tcho.com

Mohr Fry Ranches

mohrfry.com

Rancho Gordo

ranchogordo.com

MISCELLANEOUS

Hodo Soy

hodofoods.com

Sparrow Lane Vinegar

sparrowlane.com

Corto Olive Oil

corto-olive.com

Mariposa Bakery (GF)

mariposabaking.com

Zoes' Meats

zoemeats.com

Boudin Bakery

boudinbakery.com

Nana Joes (granola, trail mix)

nanajoes.com

Lundberg Family Farms

lundberg.com

PRODUCE

County Line Farms

countylineharvest.com

To learn more about how we buy local and partner with some of the best farms, kitchens and vendors in this area, click 'Collaboration' at savorasmglobal.com

WELCOME TO SAVOR EXPERIENCES & SUSTAINABILITY

Our Mission

Our mission is to enrich guest experience, building upon your vision through food – listening, learning, growing, harvesting, cooking and breaking bread together.

At SAVOR, we aspire to design a visitor experience so aligned, so delicious, and so indelible that it will live as your signature food offering for years to come.

Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory—a snapshot in time with family and friends. That is the power of food. We strive to build on those moments.

We seek out partnerships with local chefs, restaurateurs and farmers, who will help us shape a singular dining experience known only at your venue, set within the unique backdrop of your community.

We showcase who we are by focusing on where we are and customizing experiences.

Sustainability

Our sustainability initiatives aimed at minimizing our carbon footprint include purchasing locally produced and sustainably raised products, sourcing sustainable seafood, using non-petroleum-based products, and recycling and composting our waste whenever possible.

Allergens & Food Safety

We are focused on providing an inclusive environment to all your attendees. Whether your guests have a food allergy, food intolerance or dietary preference our teams are trained to meet your needs.

Our Sales Team, Chefs and Managers have all taken and passed a ServSafe Allergen course and understand how to prepare safe food for your guests. We will offer the best in guidance and suggestions to provide a safe and welcoming dining environment for your event.

Speak with your Sale Representative about any anticipated dietary concerns as early as possible to ensure the most seamless service.

ROXANNE GALANG, DIRECTOR OF CULINARY FOR MOSCONE CENTER

CLASSIC CUISINE & FUSION FUN

Galang, who also held the position of the Chef De Cuisine for SAVOR's Moscone Center in 2017, returns as its first female culinary director.

Galang boasts more more than a decade of culinary expertise in the San Francisco area, including her most recent role as Executive Chef, Premium Catering for Bon Appetit at The Chase Center, home of The Golden State Warriors. Throughout her career, Galang held roles as Chef and Head of Catering for The Sarap Shop, where she led a Filipino-American comfort food catering program, as well as Kitchen Operations Chef and Food Safety Program Director at Foxtail Catering & Events. She also honed her experience in large scale catering as the Executive Catering Chef for ISS Guckenheimer at Google San Francisco.

Galang credits her childhood growing up in a large Filipino family for her innate ability to cook for big groups and skills in mass volume production. A Bay Area native, Galang brings her expertise on the ever-evolving food scene in San Francisco and the experience of her Filipino-American upbringing to each menu she creates. As the Director of Culinary for Moscone Center, Galang's goal is to work with local small businesses to showcase the Bay Area and its unique melting pot of food, culture and people.



SAVOR... The Experience of our culinary staff in action as they create some of their classic cuisine and modern creations

<https://www.savorasmglobal.com>





BREAKFAST **START YOUR DAY.**

CONTINENTAL • BUFFETS • PLATED • ENHANCEMENTS

START YOUR DAY!

BREAKFAST.



CONTINENTAL AND BREAKFAST BUFFETS

All selections are served with Peet's freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and freshly squeezed orange juice. Includes compostable service.

Prices listed are per guest. Minimum order of 25 guests.

CONTINENTAL | [37](#)

Assorted Breakfast Pastries to include Muffins, Danish, Scones and Croissants with Sweet Butter and Fruit Preserves

Add Fresh Fruit | 14.00

SUPERFOODS CONTINENTAL | [48](#)

Assorted Nonfat and Greek Yogurts, Gluten Free Granola, Seasonal Fresh Fruit, Assorted Paleo and Whole Grain Muffins, Blueberry-Ginger Jam

EGG BREAKFAST BUFFET | [58](#)

Fluffy Scrambled Eggs, Breakfast Potatoes, Crispy Bacon, Country Sausage or Chicken-Apple Sausage, Assorted Freshly Baked Pastries, Assorted Yogurts and Seasonal Fresh Fruit

MISSION DOLORES BREAKFAST BUFFET | [58](#)

Scrambled Eggs with Peppers and Onions, Spicy Chorizo, Salsa, Cumin Scented Black Beans and Tortillas, Assorted Freshly Baked Breakfast Pastries, Assorted Yogurts and Seasonal Fresh Fruit

PLATED BREAKFAST

All selections are served with assorted breakfast pastries, Peet's freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and orange juice. Includes china service up to 3,000 guests.

Prices listed are per guest. Minimum order of 50 guests.

THE STANDARD BREAKFAST | [52](#)

Buttery Scrambled Eggs, Herb Roasted Potatoes, choice of Applewood Smoked Bacon, Country Sausage, Chicken-Apple Sausage, or Vegan Sausage

VEGETABLE FRITTATA | [52](#)

Farm Fresh Eggs with Spinach, Swiss Cheese, and Roasted Pepper Coulis. Served with Garlic Roasted Red Potatoes and choice of Crispy Bacon, Chicken Apple Sausage or Vegan Sausage

OMELET BREAKFAST | [52](#)

Three Egg Omelet with Broccoli, Red Bell Peppers, Cheddar Cheese and Mushrooms. Served with Herb Roasted Breakfast Potatoes and Country Sausage

FRENCH TOAST | [54](#)

Brioche French Toast topped with a Seasonal Berry Compote. Served with Cinnamon-Orange Butter, Warm Maple Syrup, Crispy Bacon and Seasonal Fresh Fruit

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.

SAVOR...
SAN FRANCISCO

BREAKFAST ENHANCEMENTS

Includes compostable service. Prices listed are per guest.

OATMEAL OR CREAM OF WHEAT | 12

Brown Sugar, Raisins and Low-Fat Milk

NANA JOE'S GLUTEN FREE GRANOLA | 13

Served with Low-Fat, Whole Milk, Almond and Soy Milk

SEASONAL FRUIT PARFAIT | 14

Fresh Seasonal Fruit Layered with Nana Joe's Granola and Low-Fat Yogurt

CHIA PUDDING | 16.50

Chia Seed Pudding with Almond Milk, Maple Syrup and Blueberries

BREAKFAST BURRITO | 16.50

Scrambled Eggs, Chorizo Sausage, Black Beans, Peppers, Onions and Jack Cheese

VEGETARIAN BREAKFAST BURRITO | 16.50

Scrambled Eggs, Black Beans, Peppers Onions and Jack Cheese

CROISSANT SANDWICH | 16

Eggs, Country Ham and Cheddar Cheese

ENGLISH MUFFIN SANDWICH | 16

Eggs with Sausage, Ham or Bacon and Cheddar Cheese

EGG FOCACCIA SANDWICH | 16

Eggs with Roasted Tomatoes, Spinach, and Fontina Cheese on Focaccia

STEAK AND EGG SANDWICH | 28

Coffee and Chili Rubbed Ribeye, Cheesy Eggs Grilled Onion and Chimichurri on Petite Ciabatta

HARD BOILED EGGS | 66

Priced per dozen

Everything Spiced, Furikake, Red Hawaiian Salt and Green Onion

BACON & ONION CRUSTLESS QUICHE | 19

Applewood Smoked Bacon, Caramelized Onion and Swiss Cheese (4 oz.)

ASPARAGUS AND

RED PEPPER CRUSTLESS QUICHE | 19

Papadew Peppers and Gruyere (4 oz.)

SMOKED SALMON AND BAGELS | 36

25 Guest Minimum

Sliced Smoked Salmon, Whipped Cream Cheese, Chopped Eggs, Capers, Sliced Red Onions and Assorted Mini Bagels

EUROPEAN CHARCUTERIE PLATTER | 36

25 Guest Minimum

Sliced Cured and Smoked Meat, Hard Boiled Eggs, Imported Cheeses, Pickled Vegetables, Baguettes, Freshly Baked Croissants and Olive Bread

OMELETS | 25

Prepared to Order Omelets with a variety of ingredients to include Black Forest Ham, Applewood Smoked Bacon, Chicken-Apple Sausage, Bell Peppers, Mushrooms, Onions, Tomatoes and Cheeses

*Chef Fee: \$240 plus tax for up to 4 hours;
\$480 plus tax for up to 8 hours. Per attendant*

BELGIAN WAFFLES,

PAIN PERDU OR BUTTERMILK PANCAKES | 21

Prepared to Order and Served with Warm Maple Syrup, Whipped Butter, Seasonal Berries and Walnuts

*Chef Fee: \$240 plus tax for up to 4 hours;
\$480 plus tax for up to 8 hours. Per attendant*





BREAKS **TIME TO RECHARGE.**

SNACKS • BAKERY • CRACKERS & MIXES • DIPS • REFRESHING DRINKS

TIME TO RECHARGE!

BREAKS.



REFRESHMENT BREAKS

MORNING COFFEE BAR | 19

Peet's Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas, and Freshly Squeezed Orange Juice

SWEET & SALTY | 36.50

Häagen-Dazs Ice Cream Bars, Chocolate Covered Almonds, Yogurt Covered Pretzels, Bagged Assorted Thatchers Popcorn, Assorted Soft Drinks

SPA BREAK | 37.50

Assorted Fruit Smoothies, Wellness Shots, Granola Bites, Turmeric-Agave Infused Melon, Berries in Season and Cucumber, Lemon and Mint Scented Waters

MISSION DOLORES | 40

Tri-Colored Tortilla Chips, Guacamole, Salsa, Spicy Jalapeños, Mexican Wedding Cookies, Assorted Soft Drinks

NORTHERN CALIFORNIA CHEESE BREAK | 40

Cypress Grove Goat Cheese, Point Reyes Bleu, Nicasio Valley San Geronimo, Fiscalini Farms Cheddar, and Bellwether Farms Pepato with Artisan Breads and Crackers, Dried Figs, Almonds and Grapes, Assorted Soft Drinks

AFTERNOON BEVERAGE BREAK | 25

Assorted Soft Drinks, Sparkling Water, Peet's Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas

BEVERAGES

Compostable Service.

FRESHLY BREW TEA AND COFFEE *Priced per Gallon.*

Peet's Regular Coffee | 136

Peet's Decaffeinated Coffee | 136

Mighty Leaf Assorted Hot Teas | 136

Infused Spa Water | 40 *Ask your Catering Manager about flavors.*

JUICES AND TEAS *Priced per Gallon.*

Apple, Cranberry, Grape or Tomato Juice | 108

Freshly Squeezed Orange or Grapefruit Juice | 125 Iced Tea or Lemonade | 85

REFRIGERATED SPRING WATER KIT | 190

(\$65 / 5 gallon replenishment)

Includes Water dispenser, 5-gallon bottle of Spring Water, and 5-ounce compostable cups.

Power requirements: 110V/20amp

Lobby Measurement: 41.5" H x 14"W x 13.5"D

REFRESHMENTS *Priced individually*

Pepsi Soft Drinks 12 oz. can | 7.75

Pepsi Bubly Flavored Sparkling Water 12 oz. can | 7.75

Proud Source Spring Water (Alkaline 8.5 +/- PH) | 7.75

Sparkling Water 18 oz. | 9

Bottled Juice 10 oz. | 9

Rockstar or AMP Energy 16 oz. | 10

Iced Coffee 8 oz. can | 12.50

Black & White, Caramel Macchiato, Vanilla Latte, Mocha

Gatorade 20 oz. | 10

Milk (1/3 quart) | 8

SAVOR...
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All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.

A LA CARTE SNACK & BREAK ITEMS

Includes compostable service. Priced per dozen.

ASSORTED MUFFINS | 94

ASSORTED DANISHES | 94

**CHOCOLATE, ALMOND
OR BUTTER CROISSANTS | 94**

ASSORTED SCONES | 94

ASSORTED DOUGHNUTS | 84

ASSORTED VEGAN DOUGHNUTS | 94 

FOUR COMPARTMENT SNACK BOXES | 38

Ask your Catering Managers about options.

BREAKFAST BREADS OR COFFEE CAKE | 84

Priced per loaf

ASSORTED GLUTEN FREE PASTRIES | 114

**ASSORTED BAGELS AND
WHIPPED CREAM CHEESE | 96**

INDIVIDUAL CEREAL BOWLS | 108

With Regular and Lowfat Milk

ASSORTED YOGURTS | 94 

ASSORTED VEGAN YOGURTS | 108  

WHOLE FRESH FRUIT | 84  

ASSORTED GRANOLA BARS | 78

ASSORTED ENERGY BARS | 102

**INDIVIDUAL BAGGED PRETZELS,
SUN CHIPS OR LAYS POTATO CHIPS | 84**

ASSORTED BAGGED KETTLE CHIPS | 96

RICE KRISPIES TREATS | 96

BROWNIES | 96

TOFFEE BLONDIES | 96

FRESHLY BAKED COOKIES | 96

*Chocolate Chip, Oatmeal Raisin,
Peanut Butter, Snickerdoodle*

ASSORTED BISCOTTI | 78

**ASSORTED MINI FRENCH PASTRIES |
96**

CHOCOLATE TRUFFLES | 96

VARIETY OF CANDY BARS | 96

HÄAGEN-DAZS ICE CREAM BARS | 120

SOFT GOURMET PRETZELS | 120

NANA JOE'S BARS | 120  

Ask your Catering Manager about flavors.

SWEET SYDNEY'S GLUTEN FREE BARS | 120 

*Chocolate Brownie or Lemon
All packaged in a gluten free facility*

SWEET SYDNEY'S GLUTEN FREE COOKIES | 120 

*Chocolate Chunk, Gingersnap or Salted Caramel
All packaged in a gluten free facility*



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**SAVOR...
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DRY SNACKS

Includes compostable service. Priced per pound.

GOLDFISH CRACKERS | 33

DELUXE MIXED NUTS | 80 

TRAIL MIX OR PARTY SNACK MIX | 40

HONEY ROASTED PEANUTS | 42  

PRETZELS | 33

PREPARED SNACKS

Includes compostable service. Priced per guest. 25 guest minimum.

CRISPY PITA BREAD | 18 

With Roasted Pepper Hummus, Traditional Hummus, and Baba Ganoush

POTATO CHIPS WITH FRENCH ONION DIP | 16 

TORTILLA CHIPS WITH SALSA | 16 

TORTILLA CHIPS WITH GUACAMOLE & SALSA | 24 

SEASONAL VEGETABLES WITH DUKKAH | 16 

With Tahini, Sumac, Cashew and Seed Dukkah

CRUDITÉ CUPS | 16 

Ranch Dressing, White Bean Puree  or Red Pepper Hummus 



LUNCH SO MANY CHOICES.

FRESH MARKET BOXES • ENTRÉES • BUFFETS • PLATED



SO MANY CHOICES!

LUNCH.

VALUE FRESH EXPRESS BOX | 44.50

*Three compartment. Includes compostable service. 25 guest minimum.
Sandwich or wrap includes a choice of side salad and dessert.
To accompany your box lunches, we suggest adding assorted beverages.*

SANDWICHES

ROASTED TURKEY SANDWICH

Roasted Turkey with Sun-Dried Tomato Aioli, Monterey Jack Cheese, Green Leaf Lettuce and Tomato on a Baguette

HAM AND CHEESE SANDWICH

Thinly Sliced Honey Baked Ham, Swiss Cheese, Dijon Mustard, Lettuce and Tomato on a Baguette

ROAST BEEF SANDWICH

Slow Roasted Beef with Cheddar, Horseradish Aioli, Mixed Greens and Tomato on a Baguette

VEGETARIAN WRAP

Hummus, Cucumbers, Roasted Peppers and Mixed Greens wrapped in a Spinach Tortilla

Please choose ONE side salad and ONE dessert for all box lunches.

SIDE SALADS

RED BLISS POTATO SALAD

PENNE PASTA SALAD

ORZO PASTA SALAD

DESSERTS

FUJI APPLE 

CHOCOLATE CHIP COOKIE

SNICKERDOODLE COOKIE

OLD FASHIONED
OATMEAL COOKIE

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.

SAVOR...
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FRESH MARKET BOX | 58

Four compartment. Includes compostable service. 25 guest minimum. Sandwich, wrap or entrée salad includes a choice of side salad, dessert and fruit. To accompany your lunches, we suggest adding assorted beverages.

SANDWICHES

MESQUITE TURKEY WITH SMOKED BACON

Roast Turkey, Applewood Smoked Bacon, Sharp Cheddar, Tomatoes, Crispy Lettuce and Red Onion on Focaccia

ROAST BEEF

Slow Roasted Beef with Crumbled Bleu Cheese Aioli, Balsamic Onion Jam and Spicy Greens on Dutch Crunch

VEGETARIAN PIADINI

Grilled Vegetables, Artichoke Tapenade, Arugula and Roasted Tomatoes

FAJITA SPICED TRI-TIP

Beef Tri-Tip with Peppers, Onions, Chipotle Mayonnaise, Jack Cheese, Lettuce and Tomato on Telera

CALIFORNIA CHICKEN

Grilled Chicken Breast, Avocado Aioli, Smoked Mozzarella, Green Leaf Lettuce, Roasted Red Peppers and Grilled Red Onion on Brioche

HULI HULI CHICKEN

Pineapple, Soy Sauce and Ginger Grilled Chicken With Crunchy Slaw, Sriracha Aioli and Roasted Pineapple on Brioche

WRAPS

GREEN CHILI PORK WRAP

Roasted Pork Loin, Cilantro Rice, Tomatillo Salsa, Shredded Jack Cheese, Avocado and Purple Cabbage in a Spinach Tortilla

CRISPY CHICKEN WRAP

Southern Fried Chicken, Bread and Butter Pickles, Spicy Cole Slaw and Tomatoes in a Chipotle Tortilla

COBB SALAD WRAP

Oven Roasted Turkey, Applewood Smoked Bacon, Blue Cheese, Hard Boiled Eggs, Mixed Greens, Tomatoes and Avocado Aioli in a Tomato Tortilla

ASIAN VEGETABLE WRAP

Somen Noodles, Shredded Carrots, Red Peppers, Ginger-Marinated Mushrooms, Napa Cabbage and Banbanji Sauce in a Spinach Tortilla

Please choose ONE salad, ONE dessert and ONE fruit for all box lunches.

SIDE SALADS

RED BLISS POTATO SALAD

PENNE PASTA SALAD

ORZO PASTA SALAD

LUNDBERG FARMS WILD RICE SALAD



SOUTHWEST BLACK BEAN SALAD



ROASTED SWEET POTATO SALAD



RED QUINOA TABBOULEH



ENTRÉE SALADS

PORTOBELLO "NIÇOISE" SALAD



Grilled Portobello Mushroom, Baby Red Potato, Cornichons, Hard Boiled Egg, Cherry Tomatoes Tender Green Beans and Red Wine Vinaigrette

THAI BEEF SALAD

Ginger and Lemongrass Grilled Skirt Steak with Daikon Sprouts, Carrots, Cucumber, Red Pepper, Crispy Shallots, Spinach, Arugula, Mint, Basil and Sesame-Ginger Dressing

MEDITERRANEAN CHEF SALAD

Sliced Cucumbers, Roasted Peppers, Garbanzo Beans, Crumbled Feta Cheese, Cherry Tomatoes, Herb Grilled Zucchini and Red Wine Oregano Vinaigrette

TIKKA CHICKEN SALAD

Grilled Tikka Chicken, Red Onion, Radish, Roasted Cauliflower, Cucumbers, Tomatoes, Green Beans, Raita, Romaine, Mint, Lemon Vinaigrette and Papadums

DESSERTS

DARK CHOCOLATE BROWNIE

APPLE CRANBERRY BAR

LEMON BAR

OREO BLONDIE BAR

BUTTERMILK BLUEBERRY CAKE

FRUIT

FRESH FRUIT SALAD



FRESH WHOLE FRUIT



INDIVIDUAL HOT BOWLS AND SALAD BOWLS

Includes compostable service. 25 guest minimum.

SALAD BOWLS...

MEDITERRANEAN VEGETABLE SALAD | 36

Orange and Thyme Roasted Beets with Seasonal Lettuces, Cyprus Grove Goat Cheese, Spiced Almonds and Sparrow Lane Zinfandel Vinaigrette Dressing

TOFU LENTIL SALAD | 36



Broccoli, Shredded Carrot, Pumpkin seeds, with Tahini Vinaigrette Dressing

RAMEN NOODLE SALAD | 36

Asparagus, Red Onions, Roasted Shiitake Mushrooms, Marinated Tofu and Sesame Vinaigrette Dressing

SPICY ROASTED CHICKEN SALAD | 40



Little Gem Salad, Spiced Pumpkin Seeds, Vegetables, Tabbouleh, Chickpeas, Crispy Pita, Tahini Dressing

SUMAC CHICKEN SALAD | 40

Mediterranean Vegetables, Tabbouleh, Chickpeas, Pickled Onions, Cucumber, Tomatoes, Carrot Vinaigrette Dressing

BEEF QUINOA SALAD | 44



Cherry Tomato, Purple Cabbage, Chickpeas, Radish, Green Onion and Feta Vinaigrette

HOT BOWLS...

VEGETABLE CURRY BOWL | 36



Chickpeas, Vegetables, Jasmine Rice

VEGAN CHORIZO BOWL | 36



Cumin Spiced Black Beans, Lime Rice Vegetables, Salsa Verda

CHICKEN CURRY BOWL | 40



Chickenpeas, Vegetables, Jasmine Rice

ROTISSERIE CHICKEN BOWL | 40



Seasonal Vegetables, Schmaltz, Roasted Yukon, Zhoug

BEEF BURRITO BOWL | 44



Spicy Ground Beef, Black Beans, Cumin Rice, Lime Slaw and Pico de Gallo

BULGOGI RICE BOWL | 44

Short Ribs served with House Made Kim Chee

DESSERTS...

LEMON BAR | 8

BROWNIES | 8

ROCKY ROAD BROWNIES | 8

SNICKERDOODLE COOKIES | 8

CHOCOLATE CHIP COOKIES | 8

SWEET SYDNEY'S COOKIES | 10



Chocolate Chunk, Gingersnap, Salted Caramel, All Packaged in a gluten free facility



All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.

SAVOR...
SAN FRANCISCO

LUNCH BUFFET SELECTIONS

Includes Compostable Service. Prices listed are per guest. Minimum order of 25 guests.

BUILD YOUR OWN SANDWICH BUFFET | 72

Vegetable Minestrone Soup with Seasonal Vegetables and White Beans

Mixed Green Salad with Cucumbers, Tomatoes, Carrot and Radishes, Ranch Dressing and Herb Vinaigrette

Selection of Smoked Turkey, Lean Roast Beef, Honey Baked Ham, New York Style Pastrami, Dry Italian Salami, Mortadella, Swiss, Provolone, Monterey Jack and Sharp Cheddar Cheeses

Leaf Lettuce, Tomatoes, Red Onion, Gourmet Breads, Assorted Pickles and Deli Condiments

Kettle Chips, Chocolate Chip Cookies

ITALIAN BUFFET | 82

Romaine and Arugula with Artichokes, Roasted Peppers, Parmesan and Balsamic Vinaigrette

Blue Bird Farms Farro with Cherry Tomatoes, Green Olives, Fresh Herbs, and Olive Oil

Chicken with Capers, Lemon and Parsley

Braised Pork with Porcini Cream

Mixed Sautéed Vegetables with Garlic and Olive Oil

Penne Pasta al'Arrabiata with Tomato, Toasted Garlic, Chili Flakes and Basil

Herbed Focaccia

Tiramisu

ASIAN BUFFET | 88

Mizuna Greens and Bibb Lettuces with Citrus, Red Pepper, Edamame, Toasted Almonds, Ginger-Sesame Vinaigrette

Ramen Noodle Salad with Shredded Vegetables and Spicy Banbanji Dressing

Yellow Curry Chicken with Potato

Fried Hodo Soy Tofu with Chili, Garlic & Green Onions

Sautéed Asian Vegetables with Ginger

Steamed Jasmine Rice

Rolls and Butter

Mango Passion Fruit Cake

LATIN BUFFET | 88

Hearts of Romaine, Red Onion, Tomatoes, Pumpkin Seeds, Queso Fresco, Coriander Vinaigrette

Corn and Potato Soup with Charred Jalapeños and Cilantro

Slow Cooked Chicken with Mole Sauce

Skirt Steak "Churrasco" with Chimichuri Sauce

Cumin Scented Black Beans

Roasted Carrots with Citrus and Agave

Flour Tortillas

Chocolate-Cinnamon Bread Pudding





SOUTH OF MARKET | 89

Baby Mixed Greens with Crispy Artichokes, Asparagus and Toy Box Tomato, Red Wine-Tomato Vinaigrette Dressing

Tuscan Style Roasted Chicken with Rosemary, Thyme and Garlic

Sage and Garlic Roasted Pork Loin with Porcini Jus

Spinach White Bean Casserole with Panko Bread Crumbs

Caraway Scented Potatoes and Shallots

Rosemary Roasted Seasonal Vegetables

Garlic Breadsticks

Pistachio Olive Oil Cake

GLOBAL FLAVORS | 92

Roasted Heirloom Beet Salad with Fried Chickpeas, Arugula, Ricotta Salata, Blood Oranges, Blood Orange Vinaigrette

Peruvian Style Grilled Chicken: Marinated Chicken with Cumin, Garlic, Lemon and Paprika with Aji Sauce

Slow Braised Beef with Demi Red Wine Reduction

Vegetarian Gumbo with Okra, Celery, Garlic, Peppers, Onion, Tomato, Zucchini, Creole Spice

Lentil, Quinoa, and Zucchini Pea Cakes

Sautéed Green Beans with Tomato, Onion and Basil

San Francisco Sourdough Roll and Butter

Assorted Mini Italian Pastries



PLATED SALAD LUNCH SELECTIONS

All plated salad lunch selections include sourdough rolls and butter, freshly brewed coffee and tea service. All prices include china service up to 3,000 guests. 50 guest minimum.

AHI TUNA SALAD | 60

Harissa Crusted Tuna, Baby Mixed Lettuces, Gigante Beans, Asparagus, Marinated Cucumbers, Roasted Cherry Tomatoes and Caper Vinaigrette

COBB SALAD | 58

Diced Turkey, Cucumber, Vine Ripened Tomato, Chopped Egg, Applewood Smoked Bacon, Crumbled Blue Cheese with Chopped Romaine, Watercress and Peppercorn Ranch Dressing

PERUVIAN CHICKEN SALAD | 58

Peruvian Style Roasted Chicken, Seasonal Greens, Avocado, Corn, Heirloom Potatoes, Red Peppers and Cilantro-Lime Sauce

FARMERS MARKET CHOPPED SALAD | 58

Radicchio, Broccoli, Purple Cauliflower, Snap Peas, Radish, Cherry Tomatoes, Red Pepper and Cucumber and Sparrow Lane Apple Cider Vinaigrette

Add Roasted Chicken 8

Add Grilled Skirt Steak 10

MEDITERRANEAN PLATE | 58

Cumin Spiced Hummus, Tomato Parsley and Mint Tabbouleh, Dolmas, Mixed Olives, Marinated Cucumber and Feta, Tzatziki Sauce with Za'atar Toasted Pita Bread

HERB RUBBED ROASTED BEEF SALAD | 66

Herb Rubbed Roasted Beef, Potato-Fennel Salad, Marinated Beets, Seasonal Greens, and Horseradish Vinaigrette

DESSERTS | 10

Please select ONE of the following:

CRÈME BRÛLÉE TART

Buttery Short Dough shell filled with Vanilla Infused Custard, garnished with a Fresh Raspberry

LEMON MERINGUE TART

Buttery Short Dough shell filled with Lemon Curd

TIRAMISU

Lady Finger Sponge soaked in Rum Syrup, filled with Imported Mascarpone Cream and dusted with Cocoa Powder

CHOCOLATE MARQUISE

Chocolate Cake with rich Dark Chocolate Mousse filling and a Raspberry Cream center, garnished with a Chocolate Fan and a Raspberry

MIXED FRUIT AND ALMOND TUILLE

With Vanilla Cream

HOT PLATED LUNCH SELECTIONS

All hot plated lunch selections include sourdough rolls and butter, Peet's freshly brewed coffee, tea service and dessert.
All prices include china service up to 3,000 guests. 50 guest minimum.

SALADS

Please select ONE of the following:

ROASTED BEET SALAD | 10

Orange and Thyme Roasted Beets with Seasonal Lettuces, Cyprus Grove Goat Cheese, Spiced Almonds and Sparrow Lane Zinfandel Vinaigrette

CAESAR SALAD | 10

Hearts of Romaine, Shaved Parmesan Cheese, Sourdough Croutons and Classic Caesar Dressing

GREEN SALAD | 10

Butter Leaf Lettuce, Red Radish, Cucumbers, Toy Box Tomatoes, Fresh Herbs and Green Goddess Dressing

GRILLED PEAR SALAD | 12.50

Organic Mixed Greens, Frisée, Grilled Pear, Shaved Fennel, Walnuts, Crumbled Point Reyes Blue Cheese and Pear Vinaigrette

ENTRÉES

Please select ONE of the following:

ROASTED LEMON CHICKEN | 65

Lemon Garlic Roasted Chicken, Roasted Wild Mushrooms, Seasonal Vegetables, Braised Greens, Crispy Herbed Polenta Cake and Thyme Jus

ROASTED CHICKEN | 65

Roasted Chicken Breast with Brussels Sprouts, Root Vegetables, Sautéed Greens, Butternut Squash Purée, Ver Jus, and Roasted Grapes

BRAISED LAMB | 72

Slow Braised Lamb, Moroccan Spices, Fennel, Olives and Garlic, Couscous with Dried Fruit, Mint and Seasonal Vegetables

HERB RUBBED FLAT IRON STEAK | 95

Rosemary Salt and Pepper Rubbed Flat Iron Steak served with Sautéed Garlic Spinach, Baby Heirloom Carrots, Slow Roasted Tomato and Potato Gratin

OVEN ROASTED MARKET CATCH | 95

Roasted Pacific Halibut, Asparagus, Slow Cooked Leeks, Lemon Buerre Blanc, Potato Puree and Spinach

DESSERTS

Please select ONE of the following:

TIRAMISU

Lady Finger Sponge soaked in Rum Syrup, filled with Imported Mascarpone Cream and dusted with Cocoa Powder

CHOCOLATE PYRAMID

Chocolate Cake with rich Dark Chocolate Mousse and a Raspberry Cream Center, glazed with Chocolate and Gold Chards, and a Fresh Raspberry

SEASONAL FRESH FRUIT TART

Buttery Short Dough shell filled with Crème Pâtissière and Seasonal Fresh Fruit, finished with Apricot Glaze

CHOCOLATE MARQUISE

Chocolate Cake with rich Dark Chocolate Mousse filling and Raspberry Cream center, garnished with a Chocolate Fan and a Raspberry

MIXED FRUIT AND ALMOND TUILLE

With Vanilla Cream



All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.

SAVOR...
SAN FRANCISCO

A group of people in a restaurant setting, with a buffet table in the foreground. The text "DINNER CHEF CRAFTED." is overlaid on the image. The word "DINNER" is in orange and "CHEF CRAFTED." is in white. Below the main text, the words "SEASONAL INGREDIENTS • PLATED ENTRÉES • BUFFETS" are written in orange.

DINNER CHEF CRAFTED.

SEASONAL INGREDIENTS • PLATED ENTRÉES • BUFFETS



CHEF CRAFTED & SEASONAL!

DINNER.

PLATED DINNER SELECTIONS

All plated dinner selections include sourdough rolls and butter, freshly brewed coffee, tea service and dessert. All prices include china service up to 3,000 guests. 50 guest minimum.

SALADS

Please select ONE of the following:

MIXED GREENS SALAD | 10

Organic Mixed Greens, Slow Roasted Tomatoes, Fiscalini Farms Cheese, Toasted Walnuts, Black Olive Crostini and Zinfandel Vinaigrette

ENDIVE AND FENNEL SALAD | 10

Belgian Endive and Bibb Lettuce with Shaved Fennel, Watermelon Radish, Toy Box Tomatoes, Fresh Herbs and Lemon Vinaigrette

ROASTED BEET SALAD | 10

Arugula, Frisée and Mixed Greens, Citrus Roasted Beets, Point Reyes Original Blue Cheese, Green Apple, Spiced Almonds and Sparrow Lane Red Wine Vinaigrette

GRAPE AND WALNUT SALAD | 10

County Line Farms Mixed Greens with Grapes, Toasted Walnuts, Celery, Vella Oro Secco Cheese and Sherry-Thyme Vinaigrette

CHICORY AND CHERRY SALAD | 10

Trio of Chicories with Persimmon, Tart Dried Cherries, Pine Nut Brittle, Herbed Chevre and Cinnamon Vinaigrette

PEAR SALAD | 12.50

Frisée, Endive and Greens with Pickled Pears, Aged Cheddar, Pistachios and Sparrow Lane Balsamic Vinaigrette



ENTRÉES

Please select ONE of the following:

GRILLED FILET OF BEEF | 115

Grilled Filet of Beef, Wild Mushroom Ragout, Sautéed Seasonal Vegetables and Thyme Scented Potato Purée

HERB CRUSTED RACK OF LAMB | 115

Herb Crusted Lamb Sirloin, Braised Greens, Crispy Polenta Cake, Seasonal Vegetables and Lamb Jus

HERB ROASTED BREAST OF CHICKEN | 90

Garlic and Lemon Roasted Chicken with Leg Confit, Asparagus, Roasted Carrots, Tokyo Turnips and Greens, Wedge Cut Potatoes with Rosemary and Olive Oil

SALMON FILET | 90

Slow Roasted Wild Salmon, Charred Spring Onion, Spinach, Olive Oil Poached Fennel, Asparagus, Green Pea Risotto Cake and Tomato Butter

PORTOBELLO NAPOLEON | 80

Portobello Mushroom Napoleon with Spinach, Eggplant, Zucchini, Roasted Tomato Compote, Basil Oil and Umbrian Lentils

SLOW BRAISED BEEF SHORT RIBS | 110

Red Wine Braised Short Ribs, Yukon Gold Potato Purée, Seasonal Vegetables, Braised Greens, Roasted Shallots and Horesradish Gremolata

DESSERTS

Please select ONE of the following:

CHOCOLATE MARQUISE

Chocolate Cake with a rich Dark Chocolate Mousse filling and a Raspberry Cream center, garnished with a Chocolate Fan and a Raspberry

CRÈME BRÛLÉE TART

Buttery Short Dough shell filled with Vanilla Infused Custard, garnished with a Fresh Raspberry

OPERA CAKE

Coffee soaked cake, Coffee Butter Cream, Chocolate Mousse filling and Dark Chocolate Ganache Frosting with a touch of edible Gold Leaf on top



DINNER BUFFET SELECTIONS

Includes Compostable Service. Prices listed are per guest. Minimum order of 25 guests.

BAY BUFFET | 125

Organic Mixed Green Salad with Frisée,
Seasonal Fruit, Crumbled Goat Cheese,
Toasted Walnuts and Sparrow Lane Zinfandel
Vinaigrette
Lundberg Farms Wild Rice Salad, Sweet
Potatoes, Radish and Tart Dried Cherry
Dressing
Lemon Herb and Garlic Infused Roasted Chicken
Grilled Strip Loin with Charred Onions and
Pinot Noir Reduction
Roasted Pacific Salmon with Whole Grain
Mustard and Fennel
Seasonal Vegetables with Shallot-Thyme Butter
Rosemary Roasted Yukon Gold Potatoes
San Francisco Sourdough Rolls and Butter
Vanilla Panna Cotta with Strawberry Compote

CALIFORNIA BUFFET | 105

Corn Chowder with Poblano Peppers, Applewood
Smoked Bacon and Potatoes
Butter Leaf Salad with Red Radish, Fresh Herbs,
Green Goddess Dressing
Red Skin Potatoes and Haricot Verts with
Whole Grain Mustard and Shallots
Pacific Halibut Roasted with Cherry Tomatoes
and Garlic
Grilled Breast of Chicken with Green Grapes
and Rosemary
Seasonal Roasted Vegetables
Wild Rice Pilaf with Thyme and Toasted Almonds
Assorted Miniature Tartlets



NAPA | 110

Eye of the Goat Bean Soup

Baby Spinach and Organic Greens with Artichokes, Cucumbers, Sun-Dried Tomatoes, Balsamic Vinaigrette

Braised California Chicken with Napa Verjus, Grapes and Fresh Thyme

Roasted Strip Loin served with Charred Onions and Porcini Jus

Chickpea Bouillabaisse with Artichokes and Rouille

Cauliflower Gratin with Gruyere and Cheddar Cheeses

Sautéed Seasonal Squash with an Herb Emulsion

San Francisco Sourdough Roll and Butter

Chocolate Crèmeux with Sesame Praline, Bitter Orange

SONOMA BUFFET | 120

Baby Spinach Salad with Red Peppers, Artichokes, Cucumbers, Roasted Tomatoes and Feta Vinaigrette

Butter Lettuce and Endive Salad with Fresh Herbs, Candied Pecans, Grilled Pears and Champagne Vinaigrette

Grilled Chicken Breast with Red Pepper Compote

Tender Braised Beef with Mirepoix and Horseradish

California Snapper with Lemon and Green Olives

Grilled Asparagus with Balsamic Roasted Mushrooms and Shallots

Butter Braised Baby Carrots with Parsley and Orange Zest

Potato, Gruyere and Thyme Gratin

Artisan Rolls and Butter

Buttery Short Crust Tart with Dark Chocolate Mousse and Chocolate Shards



RECEPTIONS BITES & BUFFETS.

HOT & COLD HORS D'OEUVRES • PLATTERS • FLAVORFUL STATIONS



SMALL BITES & FILLING BUFFETS! **RECEPTIONS.**

COLD HORS D'OEUVRES

Includes compostable service. Prices listed are per serving. 50 pieces minimum per selection.

ASSORTED FILLED CUCUMBER CUPS | 10

Chickpea Puree, Roasted Peppers and Mint
Herbed Coat Cheese with Lemon Zest
Curried Chicken with Currants

BELGIAN ENDIVE SPEARS | 10

Chicken "Caesar:" Shaved Parmesan and
Garlic Crumbs
Roquefort Cheese and Glazed Walnuts
Rock Shrimp with Fennel Aioli and Chives

LETTUCE "WRAPS" | 13

Thai Grilled Beef, Cucumbers, Peppers and
Chili Sauce
Dungeness Crab, Avocado, Citrus and Radish
Fried Buttermilk Chicken, Spicy Ranch and Slaw
Tofu Banbanji, Shredded Vegetables and
Crispy Noodle

CROSTINIS | 13

La Quercia Prosciutto, Fruit and Crescenza Cheese
Roasted Lamb, Goat Cheese, Fig Jam and Arugula
Smoked Duck, Pear Ginger Chutney and Radicchio
Herb Crusted Beef, Roast Peppers and Salsa Verde
Spring Pea, Bellwether Farms Pepato and Mint
Parmesan, Seasonal Vegetables, Basil Purée
and Chives

SHELL FISH SELECTIONS WITH TRADITIONAL GARNITURE | Market Price

Iced Jumbo Prawns, Snow Crab Claws, Oysters on
the Half-Shell, Steamed and Chilled Clams and
Mussels. Served with Mignonette, Cognac Cocktail
Sauce and Lemon

BELFIORE BURRATA | 13

Burrata, Seasonal Fruit, Napa Valley Ver Jus and
Arugula

TUNA CRUDO | 13

Tuna Tartar with Citrus, Pickled Onion and Micro
Greens

CUCUMBER CAPELLINI | 10

Cucumber "Capellini", Toy Box Tomatoes and Mint

ROASTED VEGETABLE SKEWERS | 10

Zucchini, Peppers, Onions, and Mushrooms, Served
with a Balsamic Reduction

ASSORTED SUSHI | Market Price

Handmade Rolls and Nigiri with Wasabi Paste,
Pickled Ginger and Soy Sauce

*All orders are subject to a 22% administrative charge/fee
and applicable sales tax. Prices subject to change.*

SAVOR...
SAN FRANCISCO

HOT HORS D'OEUVRES

Includes compostable service. Prices listed are per serving. 50 pieces minimum per selection.

ASSORTED "MEATBALLS" | 12

Lamb Albondigas with Harissa and Roasted Peppers
Pork Banh Mi Meatballs, Sriracha and Pickled Vegetables
Buffalo Chicken Meatballs, Blue Cheese and Petite Celery
BBQ Beef Meatballs, Slaw and Crispy Onions
Wicked Kitchen Plantbased Meatballs, Pomodoro, Parmesan and Basil

ARANCINI | 10

English Pea, Fontina and Mint
Spanish Chorizo, Romesco
Wild Mushroom, Thyme, Goat Cheese
Grassfed Beef Sugo, Parmesan, Pomodoro

EMPANADAS | 10

Beef, Cheddar Cheese and Jalapeno
Vegetarian Black Bean

BACON JAM TART | 9

Applewood Smoked Bacon, Balsamic Onions and Blue Cheese

MINI QUICHE | 9

Artichoke and Parmesan
Spinach Florentine
Lorraine (with Ham)
Mushroom with Swiss Cheese
Tomato and Basil

CHICKEN TAQUITOS | 12

Served with Salsa Verde

CRISPY SPRING ROLLS | 10

Chicken, Shrimp or Vegetarian with Hot Mustard, Sweet and Sour, and Soy Dipping Sauces

CAULIFLOWER, CHEDDAR SPUMA | 9

Root Vegetable Chips, Cheddar Frico, Herbs

POT STICKERS | 9

Chinese Chicken or Vegetarian Dumplings with Soy Sauce

WILD MUSHROOM BEGGARS PURSE | 10

Savory Seasonings and Buttery Phyllo

KABOBS | 12

Chicken, Garlic, Ginger, Spices, Lime
Churasco Beef, Peppers, Onions, Chipotle
Huli Huli Shrimp, Pineapple, Green Onion

ARTICHOKE AND PARMESAN FRITTERS | 10

Baby Artichoke Hearts, Goat Cheese, Parmesan Crust

LIBERTY FARMS DUCK TOSTADA | 12

Mole, Queso, Mango and Jalapeno

FIG & CARAMELIZED ONION PUFFS | 10

Goat and Cream Cheeses in Puff Pastry

LAMB LOLLIPOPS | 16

Lavender Salt and Nicoise Olive Tapenade

PORTOBELLO MUSHROOM PUFFS | 10

Roma Tomatoes, Roasted Peppers, Jack and Goat Cheeses

PASTRAMI PORK BELLY | 10

Pastramied Pork, Potato Cake, Pickles, Mustard

DUNGENESS CRAB CAKES | 15

Spicy Rémolade, Celery Root, Scallion Puree

CHICKEN WINGS | 10

Buffalo Sauce, Blue Cheese Dressing and Celery
Sweet Chili Sauce, Basil and Marinated Cucumber
Gochujang, Sesame and Carrot-Cabbage Slaw

BARBECUED BABY BACK RIBS | 12

Slow Roasted Pork, BBQ Aioli and Grilled Onions

BEEF SLIDERS | 12

Mini Cheeseburgers, Mustard, Ketchup and Pickles

NOODLE BAR

GARLIC NOODLES | 17

THAI SHRIMP NOODLES | 18

CHICKEN CHOW MEIN | 18



All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.

SAVOR...
SAN FRANCISCO



PRICED PER DOZEN

CHOCOLATE FILLED CHURROS | 128

Dusted with Sugar

CARAMEL FILLED CHURROS | 128

Dusted with Sugar

ASSORTED BINKIE BITES | 120

ASSORTED CHEESECAKE BITES | 84

PRICED PER SERVING

Minimum of 25 people.

INDIVIDUAL BUTTERSCOTCH BUDINO | 10

Served in a Jar with a Shortbread Cookie

ROSEMARY OLIVE OIL CAKE | 9

With Roasted Seasonal Fruit and Crème Anglaise

INDIVIDUAL PUMPKIN CHEESECAKE SHOOTERS | 9

CHOCOLATE CROISSANT BREAD PUDDING | 9

With Salted Caramel Sauce

ON STATIONS, PER SERVING

Minimum of 25 people. Service labor included.

BANANAS FOSTER | 12

With Beignets and Vanilla Ice Cream

SEASONAL FRUIT COMPOTE | 10

With Acme Bread Pain Perdu and Whipped Mascarpone

MAKE-YOUR-OWN

ICE CREAM SUNDAE BAR | 15

With Traditional Toppings, Vanilla, Chocolate and Strawberry Ice Creams, Whipped Cream, Hot Fudge, Oreo Cookie Crumbs, Rainbow Sprinkles, Peanuts, Caramel and Strawberry Toppings

SPECIALTY PLATTERS

Includes compostable service.

DELUXE IMPORTED AND DOMESTIC CHEESE PLATTER | 800

Serves 50

Chef's selection of Imported and Domestic Cheeses with Sliced Baguettes and Assorted Crackers Garnished with Seasonal Fresh Fruit and Nuts

ASSORTED MEZE PLATTER | 800

Serves 25

Dolmas, Baba Ganoush, Marinated Feta and Olives, Sumac Roasted Vegetables, Tabbouleh, Hummus and Mini Flatbreads

DELUXE CRUDITÈS ASSORTMENT | 800

Serves 50

Selection of Fresh Seasonal Vegetables served with Ranch Dressing and Beet Hummus

CHARCUTERIE BOARD | 950

Serves 50

A Selection of Thinly Sliced Cured and Smoked Meats and Sausages, Fiscalini Farms and Nicasio Valley Cheeses, Pickled Vegetables, Whole Grain Mustard, Marinated Olives, Artisanal Breads and Crackers

ANTIPASTO PLATTER | 800

Serves 50

Locally Made Sopressata and Genovese Salami, Fresh Mozzarella, Roasted Peppers, Grilled Eggplant and Squash, Marinated Olives and Artichokes, Giardiniera and Provolone Cheese

FRESH FRUIT TRAY | 750

Serves 50

Selected Seasonal Fruit, may include Honeydew, Cantaloupe, Watermelon, Strawberries, Pineapple and Assorted Berries with Local Honey Sweetened Strauss Yogurt

CARVERY SELECTIONS

Prices are per person. Carved items include mini sandwich rolls and condiments. Includes compostable service.

All carved items require a SAVOR... San Francisco carver. Carvers Fee is \$200 plus tax for up to four hours; \$400 plus tax for up to eight hours per attendant.

WHOLE HONEY BAKED HAM | 12

Served with Pineapple-Ginger Chutney and Gourmet Mustards

HERB ROASTED BREAST OF TURKEY | 16

Served with Tomato Cranberry-Orange Relish

GARLIC STUDDED LEG OF LAMB | 20

Served with Tzatziki and Flat Breads

ROASTED NEW YORK STRIP LOIN | 24

Served with Forest Mushroom Ragout

COFFEE-COCOA RUBBED TRI-TIP | 20

Served with Chimichurri Sauce

PEPPER ROASTED PORK LOIN | 20

Served with Whole Grain Mustard Sauce and Grilled Onions

SLOW ROASTED ASIAN STYLE PORK | 18

Served with Bao Buns and Red Dragon Sauce

SLOW ROASTED BEEF CROSS RIB | 20

Served with Horseradish Cream

WHOLE ROASTED EVERYTHING SALMON | 20

Served with Arugula and Caper-Lemon Sauce



CHEF ATTENDED ACTION STATIONS

All action stations require a SAVOR... San Francisco Chef. Chef Fee is \$200 plus tax for up to four hours; \$400 plus tax for up to eight hours per attendant. Station Attendants, Food and Cocktail Servers are available at a fee of \$200 plus tax per attendant for up to four hour time period.

Includes compostable service. Priced per person. 25 guest minimum.

KOBE BEEF SLIDERS | 22

Mini Snake River Farms Kobe Sliders with Pickles, Secret Sauce and Caramelized Onion

GNOCCHI PASTA | 22

Potato Pasta "Pillows" with Pears, Gorgonzola Cream and Toasted Pine Nuts

LA PALMA HANDMADE PAPUSAS | 19

Black Bean, Chicken or Pork Filled Masa served with Spicy Cabbage, Salsa and Guacamole

CRAB CAKES | 24

Crab Cakes seared to order with Remoulade Sauce, Micro Greens and Chive Oil

LAZY MAN'S CIOPPINO | 30

Dungeness Crab, Mussels, Clams, Shrimp and Fish with Tomatoes, Onion and Fennel, Served with Grilled Bread

SEASONAL RISOTTO | 24

Spring Asparagus, Meyer Lemon, Chives, and Goat Cheese

Summer Tomato, Corn, Basil Puree and Fontina

Fall Assorted Wild Mushrooms, Thyme, Shallots and Parmesan

Winter Butternut Squash, Sage, Red Wine, Onions, and Aged Cheddar

TUNA POKE | 24

Marinated Sushi Grade Tuna with Lundberg Farms Rice, Pickled Ginger, Avocado, Edamame, Scallions and Spicy Sauce

"PASTRAMIED" PORK BELLY | 24

Bread and Butter Pickles, Whole Grain Mustard Aioli on Mini Potato-Caraway Cake and Petite Greens



A top-down view of several black plates and bowls containing various plant-based appetizers. The items include breaded and fried items, vegetable sticks (carrots and celery), and small bowls of dipping sauces. The background is a dark, textured surface.


**FLAVOR FOCUSED
PLANT-BASED ITEMS.**

Powered by Wicked Kitchen

FLAVOR FOCUSED. PLANT-BASED. DELICIOUS.

At the heart of **SAVOR**'s food vision is the basic element of hospitality. Providing great food, friendly service and a welcoming environment are at the core of how we plan and deliver our events. That includes providing for our guests who have specific dining preferences, such as vegan, vegetarian or flexitarian as well as those who are simply looking for more plant-based options.

To make all our customers feel at home we have prepared the following **SAVOR** Plant-Based Menu. **All items listed here are vegan, including items such as burgers, meatballs, seafood, eggs, cheese, butter and other dairy products, which are made entirely from plant-based ingredients.**

Many of the items include ingredients from Wicked Kitchen , our culinary driven, internationally known vegan partners. The **SAVOR** International Chef Team and the Wicked Kitchen Culinary Team spent many hours collaborating on this delicious plant-based menu. We hope you enjoy eating these items as much as we did creating them!



Salmon Teriyaki Bites



Burgers

*All menu items in this section
contain no added animal protein.*

SAVOR...
SAN FRANCISCO



Chorizo Sausage

BREAKFAST

PLANT-BASED CHORIZO

BREAKFAST SANDWICH | 16

Roasted Peppers & Onion, Egg*, Chipotle Crema 

**can be made Vegan or Vegetarian*

PLANT-BASED

SAUSAGE SCRAMBLE | 20

Spinach, Tomato, Garlic, Fennel, Bell Pepper, Egg* 

**can be made Vegan or Vegetarian*

PLANT-BASED CHORIZO

BREAKFAST BURRITO | 16.50

Smokey Potatoes, Cumin Scented Black Beans, Eggs*, Cheese*, Chunky Salsa, Avocado Crema 

**can be made Vegan or Vegetarian*

PLANT-BASED SPICEY

JALAPENO & VEGGIE FITTATA | 20

Mushroom, Zucchini, Kale, Peppers, Onion, Egg*, Cheese*, Red Pepper Coulis 

**can be made Vegan or Vegetarian*

*All menu items in this section
contain no added animal protein.*

SAVOR...
SAN FRANCISCO



LUNCH / DINNER

PLANT-BASED MEATBALL SUB | 25

Basil Marinara, Oregano, Mozzarella* 

**can be made Vegan or Vegetarian*

PLANT-BASED CHORIZO DOG | 25

Roasted Peppers & Onion, Chipotle Crema 

Vegan

PLANT-BASED SPICY

JALAPENO BURGER | 28

Smoked Onion Jame, Lettuce, Tomato,

Garlic Aioli, Cheddar* 

**can be made Vegan or Vegetarian*

PLANT-BASED POLPETTE AL SUGO | 28

Spaghetti, Vine-Ripened Tomatoes, Fresh Basil, Crispy Garlic 

Vegan

PLANT-BASED BROWN SUGAR

& BLASAMIC MEATBALLS | 25

Brown Sugar Blasamic BBQ Sauce, Braised Greens,

Creamy Polenta 

Vegan



Meatball Slider

*All menu items in this section
contain no added animal protein.*

SAVOR...
SAN FRANCISCO



Deli-Style Tuna
Sandwich

FROZEN TREATS

WICKED KITCHEN


CHOCOLATE & ALMOND STICKS | 12

Sweet Vanilla Ice Cream with Toasted Almond Pieces
and Indulgent Chocolate Coating 

Vegan

WICKED KITCHEN


BERRY WHITE STICKS | 12

Sweet Vanilla Ice Cream with Berry Sauce Swirl in
Indulgent Chocolate Flavor Coating 

Vegan

WICKED KITCHEN

CHOCOLATE & ALMOND STICKS | 12

Sweet Vanilla Ice Cream with Red Berry Sauce
and Chocolate Chips in a Gluten-Free Maize Cone 

Vegan

*All menu items in this section
contain no added animal protein.*

SAVOR...
SAN FRANCISCO



BEVERAGES **SODA & COCKTAILS.**

WINE & BEER • BAR PACKAGES • CRAFT COCKTAILS

REFRESHING! **BEVERAGES.**

WINE SELECTIONS

Priced per bottle. SAVOR server required at \$200 plus tax for up to four hour service per server. Includes compostable service. All wines are subject to availability.

BUBBLES

SPARKLING WINE

Charles De Fere, Blanc de Blanc | **52**

Benvolio, Prosecco N.V, Italy | **52**

Chandon, Brut N.V, California | **58**

JCB No 21, Brut, Burgundy, France | **58**

JCB No 69, Rose, Burgundy, France | **60**

Iron Horse Classic Vintage Brut, Sonoma | **80**

Schramsberg, Blanc de Blanc, Napa Valley | **90**

CHAMPAGNE

Henriot, Brut Souverain NV, France | **99**

Taittinger Brut La Francaise, France | **125**

Henriot, Brut Rose NV, France | **150**

Veuve Clicquot, Ponsardin N.V. France | **150**

Bruno Paillard, Rose N.V France | **160**

Ruinart, Rose, N.V. France | **220**

ROSÉ

ROSÉ

Banshee, Mendocino County | **52**

Murphy Goode, California | **52**

La Crema, Monterey | **52**

Please refer to our alcohol service guidelines on page 46

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SAVOR...
SAN FRANCISCO





All wines are subject to availability.

WHITES

CHARDONNAY

- DeLoach Vineyards, California | 52
- Kendall Jackson, "Vintners Reserve" California | 52
- Seven Ranchland, Sonoma County | 52
- La Crema, Monterey | 58
- Sonoma Cutrer, Russian River Valley | 68
- Hartford Court, "Fog Dance" Russian River Valley | 98
- Daou, Paso Robles, California | 62
- Luigi Bosca, Mendoza, Argentina | 58

SAUVIGNON BLANC

- Murphy-Goode, California | 52
- Elizabeth Spencer, North Coast | 56
- Matanzas Creek, Sonoma County | 56
- Oberon, Napa Valley | 62
- Sancerre Patient Cottat, Loire, France | 62
- Kim Crawford, Marlborough, New Zealand | 68
- Daou, Paso Robles, California | 62

OTHER WHITES

- Kentia, Albariño, Rias Baixas, Spain | 52
- Benvolio, Pinot Grigio, Italy | 52
- Kendall Jackson, Riesling, Monterey | 52
- Cambria, Viognier, Santa Maria Valley | 68
- Columbia Valley, Gewurztraminer, Washington | 52
- Weingut Frank Gruner Veltliner, Austria | 58

REDS

PINOT NOIR

- Murphy-Goode, California | 52
- Carmel Road, Monterey | 52
- La Crema, Monterey | 52
- Hartford Court, Russian River Valley | 62
- Siduri, Santa Lucia Highlands | 68
- J Vineyards, Russian River Valley | 68
- Brewer-Clifton, Sta. Rita Hills | 78

CABERNET SAUVIGNON

- DeLoach Vineyards, California | 52
- Murphy-Goode, California | 52
- Louis M. Martini, Sonoma County | 52
- R Collection by Raymond, California | 52
- Oberon, Napa Valley | 68
- Simi, Alexander Valley | 68
- Stonestreet Estate, Alexander Valley | 95
- Daou, Paso Robles, California | 68
- Luigi Bosca, Mendoza, Argentina | 62

MERLOT

- Seven Ranchland, Sonoma County | 52
- Murphy-Goode, California | 52
- Oberon, Napa Valley | 60
- Whitehall Lane, Napa Valley | 62
- Freemark Abbey, Napa Valley | 72
- HALL, Napa Valley | 78

ZINFANDEL

- Cline, Lodi | 52
- Seghesio, Sonoma County | 52
- St. Francis, Sonoma County | 60
- Edmeades, Mendocino County | 62

OTHER REDS

- Joseph Drouhin, Beaujolais-Villages | 52
- Bluegray, Garnacha, Spain | 52
- Mommessin, Cote Du Rhone | 52
- Tenuta Di Arceno Chianti Classico, Italy | 52
- La Linda, Mendoza, Argentina | 52

Learn more about Gallo Wine,
our partner in bringing you
premium California wine from
vineyard to table at
www.gallo.com

Please refer to our alcohol service guidelines on page 46

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SAVOR...
SAN FRANCISCO



BEER SELECTIONS

Includes compostable service. Server required at \$200 plus tax for up to four hour service. Per server.

All beer selections are based on availability.

*Client to supply a 6 foot table/counter if in the Exhibit Hall. *Client to supply electrical 110V/20amp*

DOMESTIC BEER

11 CAN | 900 KEG* Coors

Coors Light
Miller High Life,
Miller Lite
Pabst Blue Ribbon

DOMESTIC PREMIUM BEER

12 CAN | 1000 KEG* Blue

Moon
Sam Adam's Boston Lager
Fat Tire Amber Ale

IMPORTED BEER

12 CAN | 1000 KEG*

Heineken
Corona Extra
Corona Premier
Modelo Especial Sapporo
Pilsner Urquell

CALIFORNIA CRAFT BEERS

12 CAN | 1000 KEG*

ANCHOR BREWING COMPANY
IPA
Anchor Steam Beer
California Lager
Liberty Ale

21ST AMENDMENT BREWERY

El Sully
Brew Free! Or Die IPA

SIERRA NEVADA BREWING

Kellerweis
Pale Ale
Torpedo
Little Hazy IPA

PRE-MIX & HARD SELTZER

CUTWATER CANNED COCKTAILS | **20**

HIGH NOON HARD SELTZER | **20**

TRULY HARD SELTZER | **16**

WHITE CLAW HARD SELTZER | **16**

AUSTIN COCKTAILS

BERGAMOT ORANGE MARGARITA | **18 250 ml**

CUCUMBER VODKA MOJITO | **18 250 ml**

FRED RUBY RED COCKTAIL | **18 250 ml**

DRAKES BREWING

Denogginer IPA
1500 Pale Ale
Amber *Available only in a keg*

CALICRAFT BREWING

Cali Coast Kolsch
The City IPA

ANDERSON VALLEY BREWING

Barney Flats Oatmeal Stout
Boont Amber Ale
Hop Otin IPA
Brother David's Triple Abbey Style Ale



Please refer to our alcohol service guidelines on page 46

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.

SAVOR...
SAN FRANCISCO



BAR PACKAGES

Clients are assigned portable bars on a first come, first served basis as requested. Exhibitors must order a draped table from the convention service General Service Contractor. All Full Bars include bartender for three hours, additional hours are available at a fee of \$200 plus tax per bartender. Bar packages also include compostable glassware, beer, non-alcoholic beer, soft drinks, water and basic bar accoutrements.

VALUE BRANDS | 385 PER BOTTLE

Requires a minimum guarantee of \$1,500

VODKA

SVEDKA

GIN

Beefeater

BOURBON

Jim Beam

SCOTCH

Dewar's White Label

RUM

Bacardi

TEQUILA

Cuervo Gold

WINE | 52 PER BOTTLE

House Select Wines

BEER

Please review our beer list for selection and pricing

SOFT DRINKS | 7.75 PER CAN

Pepsi Products

PREMIUM BRANDS | 485 PER BOTTLE

Requires a minimum guarantee of \$1,800

Please select one per category

VODKA (Select One)

Ketel One, Grey Goose

GIN (Select One)

Bombay Sapphire, Hendricks

WHISKEY

Crown Royal

BOURBON

Bulleit,

SCOTCH

Johnnie Walker Black

RUM

Mount Gay

TEQUILA

Casamigos

WINE

Please review our wine list for selection and pricing

BEER

Please review our beer list for selection and pricing

SOFT DRINKS | 7.75 PER CAN

Pepsi Products

Please refer to our alcohol service guidelines on page 46

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EXHIBIT BOOTH **TRAFFIC BUILDERS.**

HOT SNACKS • ICE CREAM • COFFEES, SMOOTHIES & COCKTAILS

HOT SNACKS & COOL TREATS!

TRAFFIC BUILDERS.

Includes compostable service. All services come with one SAVOR server included in price.

**Client to supply electrical 110V/20 amp if in Exhibit Hall*

***Client to supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

POPCORN MACHINE**

Nothing beats the aroma of fresh popcorn in your booth using our traditional table top machine or the whimsical antique cart. Package includes pre-measured popcorn kernels, butter and seasoning to make 250-300, 24 ounce cups and SAVOR staff to operate.

Tabletop Popcorn Machine \$1,500/day

Antique Popcorn Cart (limited availability) \$1,800/day

Additional snack pack \$800/pack

BAKED IN THE BOOTH COOKIES**

Baked right in your booth, the smell of fresh cookies is a sure fire way to keep customers lingering! Choose up to 3 flavors from Chocolate Chip, Peanut Butter, Oatmeal-Raisin, and White Chocolate and Macadamia Nut cookies. A portion of the cookies will be pre-baked and served on a platter. Rental of small cookie oven includes one booth attendant and 500 cookies.

\$3,800

\$380 for every 50 additional servings

ICE CREAM CART*

Choose from our premium Häagen-Dazs Ice Cream Bars: Vanilla, Chocolate, or Vanilla Almond Crunch to hand out to special guests and potential clients. Service includes SAVOR server and rental of ice cream cart.

\$2,400/200 bars

\$144 per dozen for additional serving

SOFT GOURMET PRETZELS**

These delicious soft pretzels come with a tabletop warmer to keep your pretzels fresh during the show. Package include four dozen pretzels in three flavors: Cinnamon & Sugar, Asiago and Bavarian.

\$1000

\$120 per dozen for additional servings

BAR FOOD PACKAGE

Serves approximately 100

The bar food package will provide your guests with the classic finger foods that everyone loves. Package includes 3 pounds each of Pretzels, Deluxe Mixed Nuts, Party Snack Mix, and 100 pieces each of Crispy Spring Rolls, Spicy Chicken Wings and Chicken Pot Stickers. Client must provide a 6-foot table or counter.

\$3,200



SAVOR...
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CALIFORNIA WINE HARVEST

Serves approximately 100

Sample some of the best wines from throughout California right in your own booth. Prospective clients will delight in tasting wines from the Central Coast and Napa Valley while snacking on an assortment of cheese and crackers. Service includes 36 bottles of wine, 1 Deluxe Import & Domestic Cheese Tray, server, and compostable cups. Client to provide a 6 foot table or counter.

\$3,800



ESPRESSO AND CAPPUCCINO SERVICE

Experienced staff will serve up frothy cappuccinos and creamy lattes for your guests. Complete your coffee shop scene by adding an assortment of fresh pastries and crispy biscotti for dipping. Rental of espresso machine includes coffee cart, supplies and SAVOR server to prepare and serve beverages.

*Client to provide Dedicated Electrical Outlet
208v/30amp - 3Phase*

Daily Service

*\$3,500/300 cup service - \$12/each additional serving
\$5,750/600 cup service - \$9.75/each additional serving
\$6,200/900 cup service - \$7.75/each additional serving*

SENSATIONAL SMOOTHIE STAND**

Freshly blended smoothies may include Banana, Piña Colada, Mojito, Strawberry, Mango, Passion Fruit, Cappuccino or Raspberry. Service includes rental of smoothie machine, staff to operate and 9 oz. compostable cups.

Daily Service

*300 smoothies \$3,600
600 smoothies \$6,000
900 smoothies \$7,200
Additional Servings \$6.75 Each*

HOT CHOCOLATE BAR**

Serves 200

The Hot Chocolate Bar puts a new twist on this drink as visitors choose from a variety of toppings. Whipped Cream, Marshmallows, Chocolate Shavings and Peppermint Sticks add flavor and flare! The Hot Chocolate Bar also includes Hazelnut, Vanilla and Caramel flavored syrups.

\$2,600

Additional Servings \$12.50 Each

MARGARITA MADNESS**

Choose either classic or strawberry flavored margaritas to serve your guests. Our Margarita Madness package makes 300 servings and includes rental of the machine, staff to operate and 9 oz. compostable cups

\$4,800

\$18 each for additional servings

MARTINI LOUNGE

Requires a minimum guarantee of \$2,000

Build a lounge right in your booth! Guests won't want to leave as they sip on Dirty Martinis, Apple-Tinis and Cosmopolitans. Service includes premium liquors, bartender, plastic martini glasses, napkins and bar accoutrements.

Client must provide a 6 foot table or counter.

\$20 each for additional servings

MIMOSAS

Serves 200

A Mimosa bar is the perfect way to start the morning! Service includes Champagne, Orange Juice, Martinelli's Sparkling Cider, plastic champagne flutes and orange slices for garnish.

Client must provide a 6 foot table or counter.

\$3,600

\$18 each for additional servings

**SAVOR...
SAN FRANCISCO**

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.

GENERAL INFORMATION.

EXCLUSIVITY

SAVOR...San Francisco is the exclusive food and beverage provider for the San Francisco Convention Facilities ("SFCF"). All food and beverage items must be supplied and prepared by SAVOR. No food, beverage or alcohol will be permitted to be brought into or removed from SFCF by the client or any of the client's guests or invitees without written approval (please see "Alcoholic Beverages" and "Food and Non-Alcoholic Beverage Sampling" below). Requests must be received by SAVOR no less than four (4) weeks prior to the first day of the event. SAVOR reserves the right to assess a charge for such exclusions to our exclusivity.

MENU SELECTION AND PRICING

Our menus have been designed with your needs and ultimate satisfaction in mind. Our Catering Sales Managers ("CSM") and Culinary Director will ensure that every selection is prepared and served with the highest level of quality available. To assure availability of menu items, please provide your CSM with your food and beverage selections no later than four (4) weeks prior to your scheduled event. We will make every effort to accommodate those with special religious and/or dietary requirements. Due to seasonal supply fluctuation of food and beverage product, menu prices will be guaranteed no earlier than ninety (90) days prior to your event.

BEVERAGE CONSUMPTION

Canned or bottled beverages may be purchased on a consumption basis with a "24-pack" (24 beverages) minimum order per item. Quantities of less than 24 are not subject to return. More than 24 unopened and returnable cans and bottles may be returned, but are subject to a 25% restocking fee.

GUARANTEES

In order to ensure the success of your function and satisfaction of your guests, final food and beverage quantity guarantees must be received by your CSM no later than ten (15) business days (Monday-Friday excluding holidays, please see chart below). You may be required to guarantee earlier than 15 business days based on the size of your group or if special products are required that are not on our printed menus. Your guarantee requirements will be outlined in your catering contract and Banquet Event Orders ("BEOs"). This number will constitute your final guarantee and is not subject to reduction. If this final guarantee is less than 75% of your originally contracted estimate, we reserve the right to charge for damages (please see "Billing, Payment and Cancellations").

SAVOR will prepare to serve three (3) percent over your final guarantee (for seated meal functions only) up to a maximum of 100 guests. You will be charged for the greater of the actual number of guests served or the final guarantee amount. Increases made within the 3-business day deadline are subject to approval by SAVOR and may be subject to an additional charge. We reserve the right to make reasonable substitutions as necessary.

EMPLOYEES, SERVICE AND LABOR CHARGES, SALES TAX

Catering service personnel are covered by Union Local 2's collective bargaining agreement. Catering personnel will deliver food and beverage, serve and clean related food and beverage areas. Catering personnel are not permitted to perform any general cleaning duties (non-food service related) or act as badge checkers, ticket takers or security personnel.

SMG Food & Beverage, LLC ("SMG") will apply to all hosted functions a 22% administrative charge/fee and 8.625% sales tax as applicable. 75% of the administrative charge/fee is distributed to the employees providing the service as a gratuity. 25% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. The 22% administrative charge is also taxable under SBOE Regulation #1603. Sales tax-exempt organizations are required to provide a copy of their California Franchise Tax Board Certificate of Exemption no later than one week prior to the event. A labor charge of \$7.00 plus tax per guest will apply for any meal function with guest counts below the listed minimums (please see menus).

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices, providing the guaranteed minimum sales requirements are met. When you request additional staffing over and above what are normally provided, the following hourly rates will apply; any additional labor required outside of the standard shift length is subject to overtime charges. Please note that servers require a four (4) hour minimum, per staff member.

Service labor provided for seated breakfast and lunch functions is three (3) hours, with four (4) hours provided for seated dinner functions. The labor shifts include set-up, service, and cleaning time.

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by thirty (30) minutes or more, an additional labor charge may apply. Should your event require extended pre/post service or stand by time, often necessitated by large functions, an additional labor charge will apply as follows:

<u>Classification</u>	<u>Standard Rate/Hour</u>	<u>Overtime Rate/Hour</u>
Servers/Buspersons	\$60.00 +tax	\$90.00+tax
Chef/Carver	\$60.00 +tax	\$90.00+tax
Bartender	\$60.00 +tax	\$90.00 +tax

BILLING, PAYMENTS, AND CANCELLATIONS

Full payment of your total estimated charges and a signed contract are due in our office no later than four (4) weeks prior to your first scheduled food function. Should you decide to cancel any or all of your functions less than (2) weeks prior to your event, you will be subject to a cancellation fee. The cancellation fee is outlined in your contract based on the date of cancellation.

Event pre-payments and balances with charges less than \$10,000.00 may be paid by credit card and/or company check; please contact your CSM for a SAVOR Credit Card Charge Authorization Form. Events with charges greater than \$10,000.00 must be pre-paid by company check. Balances greater than \$10,000.00 will be billed net 30 days and is due upon receipt.

ALCOHOLIC BEVERAGES

All alcoholic beverages and consumption are regulated by the California Alcoholic Beverage Control. SAVOR is the sole holder of liquor licenses for the SFCF. We retain the right and responsibility to provide and dispense any alcohol served in the facility. We reserve the right to request photo identification from any guest in attendance and to refuse service to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

Alcoholic beverages may be donated for an event, provided the donation is to a registered non-profit organization and written notice is submitted to SAVOR from the distributor/donor at least thirty (30) days prior to this event. The distributor/donor must state the selections, number of cases and delivery arrangements.

A waiver fee ("corkage") will be assessed and charged to the Customer based upon the size and scope of the donation. Waiver fees will be negotiated on a case-by-case basis. These fees apply to all donated product delivered and invoiced, whether used or unused. All liquor must be delivered and removed from the premises by a licensed California wholesaler that provides SAVOR with an invoice priced for no less than their "laid in" cost. SAVOR does not assume responsibility for spoilage, uncorked bottles not consumed, or any bottles left on the premises after the event.

SAVOR requires that all alcoholic beverages be dispensed only by SAVOR employees or agents. It is acknowledged that California state law prohibits the sale and distribution of all hard alcoholic beverages.

CHINA SERVICE

Compostable service is standard for all functions except seated breakfast, lunch and dinner served in meeting rooms and ballrooms with guest counts under 3,000. China service is available at a \$5.00++/per guest additional charge for morning and afternoon refreshment breaks, and \$10.00++/per guest for all other functions, including seated functions over 3,000 guests.

ROOM ASSIGNMENTS, SEATING AND DECOR

Room assignments are done by show management. It is the client's responsibility to arrange appropriate function space.

Banquet seating will be at round tables of ten (10) guests unless other specified; please consult with your Event Manager regarding COVID social distancing guidelines as appropriate for your event date(s). Special seating diagrams and numbered tables are available upon request through your Event Manager.

Arrangements for floral centerpieces, props and candles may be made through SAVOR. All décor must meet with the approval of the San Francisco Fire Dept.

SAVOR supplies its' in-house linen for all food and beverage functions, and buffet tables with our compliments. Round tables will be set with 85" white linen, and buffets are set in black "T-drape" floor linen. Standard linen for meetings and non-food and beverage areas are available at \$9.00++ per round (85" square) or classroom table (52"x104"). Please contact your CSM for additional specialty linen selections and pricing.

CONCESSIONS

SAVOR requires a guarantee for all hosted retail vouchers. The guarantee will be based upon eighty percent (80%) of the total number of hosted vouchers to be distributed. The vouchers will be charged at full face value regardless of the actual purchase amount. The guarantee will be detailed on a BEO, with the charges included as part of the catering contract.

The client must also agree to provide payment for any additional retail vouchers redeemed beyond the guarantee number. SAVOR must approve the design and content of the voucher in advance.

All retail food locations will be completely cashless operations.

ALLERGIES

SAVOR...San Francisco's facilities are not certified Gluten Free, Vegan or Vegetarian. We cannot guarantee that cross contact with allergens will not occur nor can we assume any responsibility or liability for a persons' sensitivity or allergy to any food item provided in our facility.



LIABILITY

The client agrees to indemnify, hold harmless and defend the City of San Francisco, ASM Global, FMIC, the Moscone Center Joint Venture, the San Francisco Redevelopment Agency, the Trustees of the Moscone Center Project, and the directors, members, officers, agents, employees, affiliates, subsidiaries of each of the above ("Indemnities") from and against any and all liabilities, damages, actions, costs, losses, claims, and expenses (including attorney's fees) on account of personal injury, death or damage to or loss of property or profits arising out of or resulting, in whole in or party, from any act, omission, negligence, fault or violation of law or ordinance of the applicant or its' employees, agents, subcontractors, Exhibitors, or invitees or any other person entering the facilities with the implied or express permission of the applicant.

SAMPLING & DONATED PRODUCTS, TRAFFIC PROMOTERS

SAVOR retains the exclusive right to provide, control and retain all food and beverage services throughout the facility for the events. Concessions, the sale of alcoholic or non-alcoholic beverages, and the provision of snacks, treats or candies are included under this provision. A company/organization may not bring any food, beverages or alcoholic beverages for use in the hospitality lounge, staff offices, or backstage areas.

SAVOR...
SAN FRANCISCO

FOOD & NON-ALCOHOLIC BEVERAGE SAMPLING

All food and beverage samples or traffic promoters brought into the SFCF must have approval from SAVOR in writing prior to the event and adhere to the following guidelines:

- A company/organization may only distribute samples of food and beverage products that the company/organization produces or sells in its normal day-to-day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.
- Food Samples are limited to “bite size” portions (1 oz. or less).
- Samples of non-alcoholic beverages are limited to a maximum of 2 oz. containers.
- A written description (detailing the product and portion size to be sampled) must be submitted in advance to SAVOR... Approval of sampling arrangements to the sampling company/organization will be provided in writing only. Please contact your CSM for the appropriate sampling form.
- Show management/and/or exhibitors must be responsible for securing a City of San Francisco Health Permit (415) 554-2500, in order to distribute food and/or beverages.

FOOD STORAGE, DELIVERY & PRODUCTION SERVICES

If an organization requires food preparation, heating, cold or dry storage, or other kitchen services, arrangements must be made no later than three (3) weeks in advance of the start of the event. Only SAVOR staff may perform all preparation as well as cooking within the facility’s production areas. Charges for these services will be based on the requirements of the arrangements. Please contact your CSM for more information.

- Standard fees for storage, handling, delivery, etc. may be charged where applicable.
- Non-beverage and food vendors, refrigerated, freezer and dry storage are available for \$10.00 plus tax per cubic foot, per day.
- Use of cooking/heating equipment must have prior approval from the building Fire Marshal, (415)974-4007.
- Any special instructions for the handling of refrigerated products must be provided at the time of order.
- Delivery of any food and beverage to the facility must be coordinated with your CSM. SAVOR will not assume responsibility for incorrectly delivered product, damaged product at delivery, or inferior product.
- Ice may be ordered in advance for delivery to your booth during the show for \$20.00++ per twenty-pound bag.

ALL THE AFOREMENTIONED POLICIES WILL BE STRICTLY ADMINISTERED. ANY VIOLATION OF THESE WILL RESULT IN THE REMOVAL OF PRODUCT FROM THE SHOW FLOOR