



HOTEL KABUKI
S A N F R A N C I S C O

Passed Hors D'oeuvres

Cold	Per Piece
California Roll, Spicy Tuna Roll, Salmon Roll, Avocado and Cucumber Roll	\$6
Chilled White Prawns with Cocktail Sauce	\$6
Hamachi Sashimi Spoon with Cucumber and Black Truffle Vinaigrette	\$6
Smoked Salmon Blini with Crème Fraiche and Dill	\$6
Caviar Blini with Crème Fraiche and Chive	\$8
Seasonal Vegetable – Chef Farmer's Market Selection	\$5
Duck Pate on Crostini with Seasonal Fruit Jam	\$6
Endive Spears with Goat Cheese and Walnuts	\$5
Chilled Tofu with Ponzu Sauce, Daikon and Scallion	\$5
Diver Scallop Crudo with Red Curry Gazpacho	\$6
Chilled Prawn Brochette with Coconut, Mint, Lemongrass Crème Fraiche	\$6
Salmon and Dill Mousse on Toasted Brioche	\$5

Hot	Per Piece
Lentil Croquette with Yogurt Mint Sauce	\$5
Grilled Modesto Chicken Skewer with Honey Teriyaki Sauce	\$5
Grilled Meyer Fillet Beef Skewer with Gremolata Sauce	\$6
Braised Pork Meat Balls with Smoky Sauce and Sage	\$5
Thai Style Beef Satay with Chili Lime Dip	\$6
Agedashi Tofu with suyu sauce and Scallion	\$5
Wild Mushroom Tartlett with Tomato Conserva	\$5
Dungeness Crab Cake with Smoked Paprika Aioli	\$6
Lobster Empanada with Chipotle Crème Fraiche	\$6
Grilled Lamp Chops with Coriander Salsa Verde	\$6
Vegetarian Egg Roll with Soy-Citrus Dipping Sauce	\$5
Pork Egg Roll with Soy-Citrus Dipping Sauce	\$5
Grilled Bruschetta with Smoked Mozzarella, date, and Prosciutto	\$5

Choice of 3 \$15 per function

Choice of 4 \$20 per function

Choice of 5 \$24 per function

All food & beverage will be subject to a 20% service charge and an 8.5% Sales Tax
\$150.00 Labor Fee will apply for groups under 25pp
Choice combination based on one of each selection per guest



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Receptions Specialties

Imported and Domestic Cheese Display

Brie, Smoked Cheddar, Havarti, Gouda, Emmenthal Swiss, St. Andre
Port Salut, and Cow Girl Selection of Cheeses
Walnuts raisin batard, honey, candied walnuts, and dried fruit
English Water Crackers and Baguettes
\$12 per Guest

Seasonal Vegetable Display

California Seasonal Vegetables raw and grilled with marinated olives, white bean puree
with grilled baguettes and pita bread
\$12 per Guest

Vegetable Crudités Platter

Carrot, celery, cucumber, bell peppers, radishes, and scallions served with country herb dip
\$10 per Guest

Seasonal Fruit Display

Extraordinary Display of Seasonal Fruits
Mango, Pineapple, Melons, Strawberries, Berries, Kiwi, Blood Orange,
Persimmons, Papaya, and others depending on the season
\$9 per Guest

Charcuterie and Antipasto Platter

Sopressata, Mortadella, Capicola, Pates, Terrines,
Pork Rillet, Duck Pate
Olives, Cornichons and Whole Grain Mustard
Sliced French Baguette
\$14 per Guest

Chips and Dip Display

Guacamole, Tomatillo Salsa, Salsa Fresca and black bean puree
Served with Tri color Tortilla Chips
\$12 per Guest

Nacho and Chips Display

Cheese Dip, Carnitas, Jalapenos, Chicken Breast, Lettuce, Sour Cream
Guacamole, Tomatillo Salsa, Salsa Fresca and black bean puree
Served with Tri color Tortilla Chips
\$22 per Guest

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Executive Antipasto

Italian Dry Salami, Prosciutto
Marinated Mozzarella, Artichoke Hearts, Olives
Marinated Mushrooms, Eggplant,
Sweet Peppers and French baguettes
\$10 per person

Sushi Display

California Roll, Maguro, Ebi, Maki & Sake
With Wasabi & Soy Sauce
\$14 per Guest

Shanghai Display

Bamboo-steamed BBQ Pork Buns
Vegetarian Spring Rolls with Dipping sauce
Glazed Teriyaki Wings
\$12 per Guest

Mediterranean Display

Hummus and Cous Cous
Marinated Tomatoes & Extra Virgin Olive Oil
Served with Pita Breads
\$10 per Guest

Miniature Sweet Display

Assorted Selection of Miniature Dessert
Served with Freshly Brewed Equator Coffee
\$14 per person

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Receptions Action Stations
Minimum 2 Stations per Function

Pasta Station

Penne, Fregola, Cheese Tortellini and Bow Ties
Garlic, Virgin extra olive oil, Roasted Tomato sauce, Chive Cream
Gremolata, Bay Shrimp, Olives, Parmesan, Mozzarella, Artichokes
Capers, Roasted Peppers, Pesto and Sliced Chicken
\$14 per Guest

Asian Wok Station

Chicken with Cashews and Snow Peas
Chinese Black Bean Garlic Shrimp with Stir-Fry Vegetables
Pork or Vegetable Fried Rice (choice)
\$14 per Guest

Sushi Station

California Rolls, Tuna, Salmon, Hamachi, Eel,
Wasabi, Pickled Ginger and Soy Sauce
\$17 per Guest

Kobe Beef Station

Grilled Skewered Kobe Beef
\$60 per Guest
Kobe Beef Sliders with Spicy Mustard,
Sweet Soy, and Aioli Mayonnaise
\$15 per Guest

All above Cooking Station are attended by our Culinary Staff at a charge of \$150.00 per attendant
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Reception Carving Stations

Honey Baked Ham

Date Ginger Jam, Red Onion Relish and Assortment of Rolls
\$12 per Guest

Whole Roasted Turkey Breast

Cranberry Relish, Gravy, Whole grain Mustard and Assortment of Rolls
\$12 per Guest

Roast Prime Rib of Beef

Au jus, Creamed Horseradish, Dijon Mustard and Assorted Mini Rolls
\$14 per Guest

Top Round of Beef

Horseradish Sauce, Thyme Jus, Aioli Mayonnaise, Whole grain Mustard
and Assorted Mini Rolls
\$14 per Guest

Peking Duck

Scallions, Hoisin, Plum Sauce and Steamed Buns
\$14 per Guest

Fillet of Beef

Thyme Jus, Gremolata and Assorted Rolls
\$19 per Guest

Herb Crusted Rack of Lamb

Mint Pesto and Spicy Mustard served with Assorted Mini Rolls
\$18 per Guest

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