



H O T E L K A B U K I
S A N F R A N C I S C O

Catering Menu

Kabuki Continental 1

Fresh Orange and Grapefruit Juices
Assorted Fruit and Cheese Filled Danishes, Mini Croissants, and
Breakfast Breads served with Sweet Creamery Butter and Fruit Preserves
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$19 per Guest

Kabuki Continental 2

Fresh Orange and Grapefruit Juices
Assorted Fruit and Cheese Filled Danish, Mini Croissants, and
Breakfast Breads served with Sweet Creamery Butter and Fruit Preserves
Individual Organic Plain and Fruit Yogurts
Whole Seasonal Fruit
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$22 per Guest

San Francisco Bagel Deluxe

Fresh Orange and Grapefruit Juices
Assorted Fresh Organic Bagels and Smoked Salmon
Served with onions, capers, sliced tomatoes, chopped eggs and cream cheese
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$23 per Guest

Japantown Healthy Continental

Fresh Orange, Grapefruit, and Cranberry Juices
Assorted Fruit and Cheese Filled Danish, Mini Croissants, Muffins
and Breakfast Breads served with Sweet Creamery Butter and Fruit Preserves
Individual Organic Low Fat Yogurts
Seasonal Sliced Fruits and Berries
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$23 per Guest

Executive Premium Continental

Fresh Orange and Grapefruit Juices
Assorted Fruit and Cheese Filled Danish, Mini Croissants, Muffins
and Breakfast Breads served with Sweet Creamery Butter and Fruit Preserves
Assortment of Scones with Lemon Curd and Devonshire Cream
Sliced Fruits & Berries with Assorted Yogurts
Individual Smoothies and Natural Fruit Juices
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$29 per Guest

All food & beverage will be subject to a 20% service charge and an 8.5% Sales Tax
\$150 Labor Fee will apply for groups under 25 pp



HOTEL KABUKI

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

Kabuki Buffet

Fresh Orange and Grapefruit Juices
Assorted Fruit and Cheese Filled Danish, Mini Croissants, Muffins, Sliced
and Breakfast Breads served with Sweet Creamery Butter and Fruit Preserves
Sliced Fruits & Berries with Assorted Yogurts and Homemade Granola
Fluffy Scrambled Eggs
Applewood Smoked Bacon and Chicken Apple Sausage
Kabuki Red Skin Potatoes
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$31 per Guest

Japanese Breakfast Buffet

Fresh Orange and Grapefruit Juices
Assorted Fruit and Cheese Filled Danish, Mini Croissants, Muffins, Sliced
and Breakfast Breads served with Sweet Creamery Butter and Fruit Preserves
Assortment of Bagels and Cream Cheese
Sliced Fruits & Berries with Assorted Yogurts and Homemade Granola
Fluffy Scrambled Eggs with Fresh Herbs
Applewood Smoked Bacon and Chicken Apple Sausage
Grilled Seasonal Fish with Steam Rice and Miso Soup
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$36 per Guest

San Francisco Buffet

Fresh Orange and Grapefruit Juices
Assorted Fruit and Cheese Filled Danish, Mini Croissants, Muffins, Sliced
and Breakfast Breads served with Sweet Creamery Butter and Fruit Preserves
Sliced Fruits & Berries with Assorted Yogurts and Homemade Granola
Smoked Salmon with chopped eggs, capers, red onion, and sliced tomatoes
Applewood Smoked Bacon & Chicken Apple Sausage
Kabuki Red Skin Potatoes
French Toast with Strawberries and Banana Compote
Choice of one:
Fluffy Scrambled Eggs
Egg Benedicts with Hollandaise
Breakfast Burrito with Scrambled Eggs, Chorizo, Cheese and Salsa
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$42 per Guest

Our Breakfast Buffets serve a Minimum of 25 guests
All food & beverage will be subject to a 20% service charge and an 8.5% Sales Tax
For Groups under 25 please add an additional \$6 per guest



H O T E L K A B U K I
S A N F R A N C I S C O

All Day Business Retreat

Early - Morning

Fresh Orange and Grapefruit Juices
Assorted Fruit and Cheese Filled Danish, Mini Croissants, Muffins, Sliced
and Breakfast Breads served with Sweet Creamery Butter and Fruit Preserves
Sliced Fruits and Berries
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas

Mid – Morning

Fresh Whole Fruit
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas

Mid - Afternoon

Selection of Homemade Cookies
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$31 per Guest

All Day Executive Retreat

Early - Morning

Fresh Orange and Grapefruit Juices
Assorted Fruit and Cheese Filled Danish, Mini Croissants, Muffins, Sliced
and Breakfast Breads served with Sweet Creamery Butter and Fruit Preserves
Sliced Seasonal Fruit and Berries
Assorted Individual Yogurts
Breakfast Sandwiches: Scrambled Eggs, Ham and Cheese Croissants
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas

Mid – Morning

Fresh Fruit Kebobs with Honey Yogurt Dip
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas

Mid - Afternoon

Warm Pretzels with Yellow Mustard
Selection of Homemade Cookies and Brownies
Assorted Soft Drinks, Bottled Juices and Waters
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$42 per Guest

Our All Day Services serve a Minimum of 25 guests
All food & beverage will be subject to a 20% service charge and an 8.5% Sales Tax
\$150 Labor Fee will apply for groups under 25 pp



HOTEL KABUKI

SAN FRANCISCO

Additional Meeting Break Refreshments

A La Carte

Breakfast Breads – Banana Nut, Coffee, and Sliced bread	\$48 per Dz / \$5 per Guest
Cheese & Fruit filled Danishes, Mini Croissants and Muffins	\$48 per Dz / \$5 per Guest
San Francisco Style Assorted Bagels & Cream Cheese	\$56 per Dz / \$6 per Guest
Individual Natural and Fruit Yogurt	\$42 per Dz / \$4 per Guest
Selection of Whole Fruit	\$30 per Dz / \$3 per Guest
Breakfast Sandwiches with Scrambled egg, Ham, and cheese	\$72 per Dz / \$7 per Guest
Chef's Selection of Baked Cookies	\$48 per Dz / \$5 per Guest
Freshly Baked White and Dark Chocolate Brownies	\$48 per Dz / \$5 per Guest
Truffles and Berries – Assorted White	\$48 per Dz / \$5 per Guest
Smoked Salmon with onions, capers, chopped eggs, sliced Tomatoes, and cream cheese	\$10 per Guest
Selection of Cereals and Milks	\$5 per Guest
Homemade Oatmeal with Raisins, nuts, and Berries	\$5 per Guest
Sliced Seasonal Fruit and Berries	\$6 per Guest
Granola Bars, Energy Bars or Candy Bars	\$5 per Serving
Japanese Arare Crackers	\$3 per Serving
Assorted Petit Pastries	\$6 per Guest
Iced Cream Bars	\$6 per Serving

Beverages

Freshly Brewed Equator Regular and Decaffeinated Coffee	\$80 per Gallon
Selection of Organic International and Herbal Teas	\$80 per Gallon
Freshly Brewed Equator Coffee and Tea All Day Service	\$9 per Guest
Freshly Brewed Equator Coffee and Tea Half ½ Day Service	\$6 per Guest
Kabuki Iced Tea or Lemonade	\$4 per Serving
Assorted Soft Drinks	\$4 per Bottle
Whole, Low-Fat, Skim and Soy Milk	\$4 per Serving
Bottled Fruit Juices and Iced Teas	\$5 per Bottle
Bottle of Still or Sparkling Water	\$5 per Bottle
Individual Natural Juices and Odwalla Smoothies	\$6 per Bottle
Rockstar Energy Drink	\$6 per Bottle



HOTEL KABUKI

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

Breakfast Enhancements

A La Carte

Omelettes Made to Order	\$11 per Guest
Your choice of 5 toppings: Ham, Bacon, Sausage, Shrimp, Onions, Tomatoes, Spinach, Mushrooms, Bell Peppers, and selection of cheese.	
* One Chef per 50 guests required	\$175 ea
Smoked Salmon and Selection of Bagels	\$10 per Guest
Served with Onions, Capers, Chopped eggs, Sliced Tomatoes and cream cheese.	
Breakfast Sandwiches	\$7 per Guest
Croissants or English Muffin filled with Fluffy Scrambled Eggs, Ham and American Cheese	
Pancake Station with Toppings	\$8 per Guest
Maple Syrup, Walnuts, Bananas, Strawberries, Chocolate, and Sweet Whipped Cream.	
* One Chef per 50 guests required	\$175 ea
French Toast Station with Toppings	\$8 per Guest
Maple Syrup, Walnuts, Bananas, Strawberries, Chocolate, and Sweet Whipped Cream.	
* One Chef per 50 guests required	\$175 ea
O Mimosas	\$8 per Glass
Premium Bloody Mary	\$8 per Glass
Tangerine Bellini	\$8 per Glass



HOTEL KABUKI

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

Japantown Themed Breaks

Ferry Building Specialties

\$26 per Guest

Assorted Artisan Cheeses with Sliced Baguettes and Crackers
Seasonal Crudités with Dipping Creations
Antipasti featuring Prosciutto, Salami, Mortadella, and Pickles
Assorted Soft Drinks
Premium Sparkling and Still Bottled Waters

Nor Cal Cool

\$18 per Guest

Assorted Individual Ice Cream Bars, Ice Cream Sandwiches,
Popsicles and Italian Ices
House-made Gelato Flavors
Assorted Soft Drinks
Premium Sparkling and Still Bottled Waters

Power Fitness

\$20 per Guest

Seasonal Garden Vegetable Crudités with Domestic Cheese
Granola Bars, Trail Mix and Energy Bars
Fresh Whole Fruit
Assorted Fruit Juices and Mineral Water
Rockstar Energy Drink

San Francisco Giants Baseball

\$18 per Guest

Warm Soft Salted Pretzels with Yellow Mustard
Popcorn and Roasted Peanuts
Niman Ranch Franks
Soft Hot Dog Buns with Ketchup, Spicy Brown Mustard, and Relish
Assorted Soft Drinks and Bottled Water

San Francisco Chocolate Factory

\$24 per Guest

White and Dark Chocolate Brownies
Chocolate Chip and Macadamia White Chocolate Cookies
Assortment of Truffles
Chocolate Dipped Strawberries
Ice Cold Milk and Chocolate Milk
Premium Sparkling and Still Bottled Waters
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Tea

South of the Border

\$16 per Guest

Corn Tortilla Chips with Warm Queso and House made Guacamole
Selection of Salsa and Pico de Gallo
Churros and Dipping Sauces
Assorted Soft Drinks and Bottled Water

All food & beverage will be subject to a 20% service charge and an 8.5% Sales Tax
\$150 Labor Fee will apply for groups under 25 pp
Based on a 30 minute Break Service Period



HOTEL KABUKI

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

Kabuki Plated Breakfast

Fresh Orange and Grapefruit Juices
Basket of Assorted Fruit and Cheese Filled Danish, Mini Croissants, Muffins
and Breakfast Breads served with Sweet Creamery Butter and Fruit Preserves
Sliced Fruits & Berries
Fluffy Scrambled Eggs
Applewood Smoked Bacon and Chicken Apple Sausage
Kabuki Style Potatoes
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$24 per Guest

Japantown Delight

Fresh California Orange and Grapefruit Juices
Basket of Assorted Fruit and Cheese Filled Danish, Mini Croissants, Muffins
and Breakfast Breads served with Sweet Creamery Butter and Fruit Preserves
Sliced Fruits & Berries
Fluffy Scrambled Eggs with Fresh Herbs
Grilled Seasonal Fish
Steam Rice and Japanese Seasonal Vegetables
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$30 per Guest

Golden Gate Bridge Breakfast

Fresh California Orange and Grapefruit Juices
Assorted Fruit and Cheese Filled Danish, Mini Croissants, Muffins
and Breakfast Breads served with Sweet Creamery Butter and Fruit Preserves
Sliced Fruits & Berries with Home made Granola
Smoked Salmon with chopped eggs, capers, red onion, and sliced tomatoes
Applewood Smoked Bacon & Chicken Apple Sausage
Kabuki Style Potatoes
Choice of one:
Fluffy Scrambled Eggs
Egg Benedicts with Hollandaise
Breakfast Burrito with Scrambled Eggs, Chorizo, Cheese and Salsa on the side
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$34 per Guest

All food & beverage will be subject to a 20% service charge and an 8.5% Sales Tax
\$150 Labor Fee will apply for groups under 25 pp



HOTEL KABUKI

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

Kabuki Brunch Buffet

Fresh California Orange, Cranberry and Grapefruit Juices
Display of Assorted Fruit and Cheese Filled Danish, Mini Croissants, Muffins,
Sliced and Breakfast Breads served with Sweet Creamery Butter and Fruit Preserves
Sliced Fruits & Berries with Assorted Yogurts and Homemade Granola

Imported and Domestic Cheeses with Water Crackers and Baguettes
Assortment of Bagels and Cream Cheese
Smoked Salmon with chopped eggs, capers, red onion, and sliced tomatoes
Jumbo Shrimp on Ice with Zesty Cocktail Sauce and Lemon

Fluffy Scrambled Eggs with Fresh Herbs and Cheddar-chives
Applewood Smoked Bacon and Chicken Apple Sausage
Kabuki Red Skin Potatoes
French Toast with Strawberries and Banana Compote

Mixed Green Salad with Balsamic Vinaigrette, crispy shallots, and red grape cherry tomatoes
Roasted Modesto Chicken Breast with Glazed Carrots, Sage-Chicken Jus and Parsley Oil
Roasted White Bass with black kale, blistered cherry tomatoes, fennel, Gaeta olives and Olive oil
Roasted Butterball Potatoes
Medley of Seasonal Vegetables with extra virgin olive oil

Sweet Station

Our Chef's Creative Confections, Miniature Selections and Tortes

Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$65 per Guest

Our Brunch Buffets serve a Minimum of 25 guests
All food & beverage will be subject to a 20% service charge and an 8.5% Sales Tax
For Groups under 25 please add an additional \$10 per guest



HOTEL KABUKI

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

Plated Luncheons

San Francisco Adventure

Butternut Squash and Sage puree or Mixed Greens Salad with Balsamic Vinaigrette
Assorted Warm Rolls served with Sweet Creamery Butter
Roasted Modesto Chicken Breast with whipped potatoes, glazed carrots, sage-chicken jus
and parsley oil
Fresh Seasonal Fruit Tart
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Herbal Teas
\$35 per Guest

Kabuki Luncheon

Seasonal Vegetable Minestra with Orchiette Pasta, and Parmesan Cheese
Assorted Warm Rolls served with Sweet Creamery Butter
Roasted White Bass with black kale, blistered cherry tomatoes, fennel, Gaeta olives
and extra virgin olive oil
Butterscotch Chip Cheesecake
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$36 per Guest

Japantown Luncheon

Mizuna Salad with Cucumber and Miso Dressing
Assorted Warm Rolls served with Sweet Creamery Butter
Seared Ahi Tuna
Soba Noodles with Seasonal Pickles grated Daikon, Soy Broth and Wasabi
Chocolate Decadence Torte
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$36 per Guest

Bay Bridge Delight

Caesar Salad with Monterey anchovies, parmesan cheese, and house croutons
Assorted Warm Rolls served with Sweet Creamery Butter
Grilled Meyer Ranch Ribeye with porcini mushroom sauce, roasted butterball potatoes
and garlic – chili braised spinach
San Francisco Dark Chocolate Mousse
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$42 per Guest

Sausalito Catch

San Francisco Style Seafood Cioppino with Sourdough Croutons
Assorted Warm Rolls served with Sweet Creamery Butter
Fillet of King Salmon
Cous Cous, Grilled Seasonal Vegetables with a Tomato Puree
Tiramisu with Espresso Cream
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$38 per Guest

All food & beverage will be subject to a 20% service charge and an 8.5% Sales Tax
\$150 Labor Fee will apply for groups under 25 pp



HOTEL KABUKI

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

Plated Luncheons

Farmers Market Luncheon

Heirloom Chicory Salad with Citrus, shaved fennel, candied walnuts and parmesan
Assorted Warm Rolls served with Sweet Creamery Butter
Seasonal Vegetable crepe with grated piave vecchio cheese
Fresh Seasonal Fruit Tart
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Herbal Teas
\$32 per Guest

Seasonal Luncheon

Seasonal Vegetable Minestra with Orechette Pasta, and Parmesan Cheese
Assorted Warm Rolls served with Sweet Creamery Butter
Spinach & Goat Cheese Ravioli with Smoky Tomato sauce and Parmesan Cheese
Tiramisu with Espresso Cream
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$32 per Guest

San Francisco Lite

Carrot Puree with Ginger, and Chervil Oil
Assorted Warm Rolls served with Sweet Creamery Butter
Angel Hair Pasta Delight
Grilled Chicken with Roasted Pepper Herb Puree
Chocolate Decadence Torte
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$36 per Guest

Kabuki's Fresh Catch

Chicory and Citrus Salad with Walnuts, shaved fennel and Parmesan
Assorted Warm Rolls served with Sweet Creamery Butter
Seared Striped Bass with Gaeta Olives, Piquillo Peppers and Cranberry beans
Lemon Tartlets
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$40 per Guest

All food & beverage will be subject to a 20% service charge and an 8.5% Sales Tax
\$150 Labor Fee will apply for groups under 25 pp



HOTEL KABUKI

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

Executive Plated Lunch Menu

STARTERS

(Choice of One)

Classic Caesar Salad with boquerones anchovy, Croutons and Parmesan
Baby Spinach Salad with Mushrooms, Cherry Tomatoes, Bacon and Honey Mustard Vinaigrette
Mixed Greens Salad with Balsamic Dressing

ENTREES

(Choice of One)

Roasted Modesto Chicken Breast with whipped potatoes, glazed carrots, sage-chicken jus
and parsley oil
\$36 per Guest

Grilled Garlic Prawns and Scallops with rice pilaf and stir-fried vegetables
\$39 per Guest

Grilled Meyer Ranch Ribeye with porcini mushroom sauce, roasted butterball potatoes
and garlic-chili braised spinach
\$40 per person

Seared Stripped Bass with Gaeta Olives, Piquillo Peppers and Cranberry beans
\$34 per person

DESSERTS

Baked Lemon Tartlets
Tiramisu with Espresso Cream
Classic New York Style Cheesecake
San Francisco Dark Chocolate Mousse Cake

Served with Assorted Warm Rolls and Sweet Creamery Butter

Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas

All food & beverage will be subject to a 20% service charge and an 8.5% Sales Tax
\$150 Labor Fee will apply for groups under 25 pp



H O T E L K A B U K I
S A N F R A N C I S C O

Buffet Luncheon

The Executive on the Run Buffet

Seasonal Mixed Greens with Balsamic Vinaigrette, Crispy Shallots, and grape cherry tomatoes
Penne Pasta Salad with Sweet Peppers, Black Olives and Capers
Oven Roasted Turkey Breast, Sliced Dry/Honey Cured Ham, Salami and Rare Roast Beef
Sliced Red Onions and Tomatoes, Crisp Hearts of Romaine Leaves
Cheddar, Jack and Swiss Cheeses
French Baguettes and assorted Deli Breads
Dijon Mustard and Mayonnaise
Potato Chips
Chef's Choice of Cookies & Brownies
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$34 per Guest

NY Deli Buffet

Chef's Choice Soup
Grilled Vegetable Antipasto
Bowtie Pasta Salad with Sundried Tomato Vinaigrette
Spiced Pastrami, Corned Beef, Genoa Salami, Prosciutto, Mortadella and Sopressata
Sliced Red Onions and Tomatoes, Crisp Hearts of Romaine Leaves
Mozzarella and Provolone Cheeses
Tuscan Rolls and Rosemary Focaccia Bread
Dijon Mustard and Mayonnaise
Potato Chips
Tiramisu with Espresso Cream
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$39 per Guest

North Beach Buffet

Garlic Bread Sticks
Seasonal Mixed Green Salad with Cucumbers, Red Onions and Tomatoes served with
Mushroom Vinaigrette
Marinated Roma Tomatoes, Olives and Artichokes

PASTAS

(Choice of Two)

Meat Lasagna with Marinara Sauce
Sweet Italian Sausages with Bell Peppers and Onions
Tortellini with Cream Sauce
Penne Pasta with Grilled Chicken and Sun Dried Tomatoes in a Pesto Sauce
Vegetarian Lasagna with Marinara Sauce
Classic Tiramisu
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$42 per Guest

All food & beverage will be subject to a 20% service charge and an 8.5% Sales Tax
\$150 Labor Fee will apply for groups under 25 pp
For Groups fewer than 25 please add an additional \$6 per guest



HOTEL KABUKI

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

Far East Buffet

Seasonal Mixed Greens with a Ginger Vinaigrette
Steamed Barbecue Pork Buns
Kabuki Fried Rice with Bay Shrimp, Pork, Peas and Shiitake Mushrooms
Crispy Roast Five Spice Chicken with Prawn Chips
Seared Bass with Citrus Peppercorn
Chinatown's Best Vegetables of the Day
Hong Kong Style Pan Fried Noodles tossed with Steamed Chinese Broccoli
Fortune Cookies
Fresh Lemon Tart
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$42 per Guest

Viva Mexico

Tortilla Soup with Queso Fresco and Avocado
Roasted Corn, Peppers, and Charred Onion Salad
Ceviche with Lime and Cilantro
Chorizo and Cheese Empanadas
Shrimp Quesadilla with Monterey Cheese
Beef or Chicken Fajitas with Roasted Peppers and Flour Tortillas
Spanish Rice and Refried Beans
Crisp Tricolor Tortilla Chips with Guacamole and Salsa
Caramel Custard Flan
Churros
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$44 per Guest

Bay Bridge Buffet

San Francisco Seafood Cioppino
Seasonal Mixed Greens with a Ginger Vinaigrette
Bay Shrimp Salad with Walnuts and Citrus Sauce
Cod Fish and Chips with Malt Vinegar
Pacific Salmon Fillet on Spinach with Lemon Butter
Dungeness Crab Cakes with Tartar Sauce
Broiled Red Skin Potatoes
Steamed Seasonal Vegetables
Sourdough Bread
See's Candy Chocolate Cake
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$48 per Guest

All food & beverage will be subject to a 20% service charge and an 8.5% Sales Tax
\$150 Labor Fee will apply for groups under 25 pp
For Groups fewer than 25 please add an additional \$6 per guest



H O T E L K A B U K I
S A N F R A N C I S C O

Executive Boxed Lunches

Boxed Lunches Include One Soft Beverage or a Bottled Mineral Water,
Our Chef's Selection of Side Salad, Potato Chips, Whole Fruit and Jumbo Cookie

Smoked Turkey Breast and Swiss Cheese on Multi-Grain Bread
Daikon Sprouts and Lemon Aioli
\$27 per Guest

Black Forest Ham and Havarti Cheese on a Fresh Croissant, Grain Mustard,
Sliced Heirloom Tomatoes & Bibb Lettuce
\$27 per Guest

Chicken Breast and Fontina Cheese on Panini Bread
Caramelized Onion Marmalade and Young Romaine Leaves
\$29 per Guest

Pepper Crusted Beef Tenderloin and Brie Cheese on French Baguette
Apple Compote & Horseradish Sauce
\$29 per Guest

Smoked Salmon on Pumpernickel
Capers, Red Onions, Lettuce, Tomato and Sweet Dill Mustard
\$32 per Guest

Portobello Mushroom, Mozzarella and Roasted Pepper on Focaccia Bread
Arugula and Basil Aioli
\$27 per Guest

All food & beverage will be subject to a 20% service charge and an 8.5% Sales Tax
\$150 Labor Fee will apply for groups under 25 pp



HOTEL KABUKI

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

Dinner A La Carte

SOUPS

(Choice of One)

Tomato Lobster Bisque
Miso Soup with Tofu and Scallions
Roasted Duck with Bok Choy & Noodles in Garlic Broth
Seasonal Vegetable Minestra with Orechiette Pasta

\$7 per Guest

SALADS

Seasonal Mixed Greens with Crisp Wonton, Cherry Tomatoes with Balsamic Vinaigrette
\$8

Baby Spinach Salad with Cherry Tomatoes, Peppered Walnuts, Brie with Honey Mustard
\$10

Caesar Salad with Boquerones Anchovies, parmesan cheese, and foccacia croutons
\$9

Grilled Ahi Tuna on Shredded Papaya Salad with peanuts, mint, Lime and Cilantro
\$14

ENTREES

Roasted Modesto Chicken Breast with Whipped potatoes, glazed carrots, sage-chicken Jus
\$36 per Guest

White Bass with black kale, blistered cherry tomatoes, fennel, Gaeta olives, cranberry beans
\$38 per Guest

Filet Mignon with Applewood Bacon Tomato conserva, cipollini onions, and Red Wine Glaze,
fingerling potatoes
\$41 per Guest

Grilled Meyer Ranch Ribeye with porcini mushroom sauce, roasted butterball potatoes
\$41 per Guest

COMBINATIONS:

Lemon Roasted Chicken Breast sautéed white prawns with Fregola
And Seasonal Vegetables in Tomato puree
\$46 per Guest

Grilled Beef Tenderloin Fillet & Pacific Salmon with a wild mushrooms and salsa verde
\$48 per Guest

Entrees served with Warm Rolls with Sweet Creamery Butter and choice Seasonal Chef's Choice
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas

All food & beverage will be subject to a 20% service charge and an 8.5% Sales Tax
\$150 Labor Fee will apply for groups under 25 pp



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

Dinner A La Carte

Desserts
(Choice of One)

Baked Lemon Tart with Raspberry Coulis

Fresh Seasonal Fruit Tartlets

Tiramisu with Espresso Cream

Classic New York Cheesecake with California Strawberries

Assorted Miniature Trio

Chocolate Decadence Torte

Butterscotch Chip Cheesecake

San Francisco Dark Chocolate Mousse

Pear Almond Tart

\$8 per Guest



H O T E L K A B U K I
S A N F R A N C I S C O

Executive Plated Dinners

Caesar Salad with Boquerones anchovies, parmesan cheese, and house croutons
Assorted Warm Rolls served with Sweet Creamery Butter
Grilled Meyer Ranch Ribeye with porcini mushroom sauce, roasted butterball potatoes
and garlic-chili braised spinach
San Francisco Dark Chocolate Mousse
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$51 per Guest

Carrot Puree with Ginger, and Chervil Oil Soup
Assorted Warm Rolls served with Sweet Creamery Butter
Vegetable Angel Hair and Rock Shrimp with Roasted Garlic Cream
Chocolate Decadence Torte
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$44 per Guest

San Francisco Style Seafood Cioppino with Sourdough Croutons
Assorted Warm Rolls served with Sweet Creamery Butter
Fillet of Pacific Salmon
Cous Cous, Grilled Seasonal Vegetables with Tomato Puree
Tiramisu with Espresso Cream
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$48 per Guest

Miso Soup with Tofu and Scallions
Assorted Warm Rolls served with Sweet Creamery Butter
Honey Sesame Marinated Chicken Breast, Chili Scallion Sauce
Japanese Steamed Rice with Baby Bok Choy, Shiitake mushroom
Classic New York Cheesecake with California Strawberries
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$45 per Guest

Seasonal Mixed Greens with Crisp Wonton, Cherry Tomatoes with Balsamic Vinaigrette
Assorted Warm Rolls served with Sweet Creamery Butter
Jumbo Crabmeat Cakes
Cucumber tomato Salad with tarragon aioli
Assorted Miniature Delights
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$46 per Guest



HOTEL KABUKI

SAN FRANCISCO

Executive Plated Dinners

Caesar Salad with Boquerones anchovies, parmesan cheese, and house croutons
Assorted Warm Rolls served with Sweet Creamery Butter
California Sea Bass served with Broccolini, Manila Clams, white prawns, piquillo peppers
in Saffron broth
San Francisco Dark Chocolate Mousse
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$49 per Guest

Seasonal Mixed Greens with Crisp Wonton, Cherry Tomatoes with Balsamic Vinaigrette
Assorted Warm Rolls served with Sweet Creamery Butter
Jumbo Shrimp and Sea Scallops
Sesame noodles, cashews, and bok choy
Tiramisu with Espresso Cream
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$46 per Guest

Baby Spinach Salad with Cherry Tomatoes, Peppered Walnuts, Goat Cheese
with Honey Mustard
Assorted Warm Rolls served with Sweet Creamery Butter
Tofu Delight
Bok Choy, Scallions with Grilled Vegetables and Red Pepper Coulis
Classic New York Cheesecake with California Strawberries
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$42 per Guest

Mizuna and Cucumber Salad with Miso Vinaigrette
Assorted Warm Rolls served with Sweet Creamery Butter
Seared Ahi Tuna
Bloomsdale Spinach, Stir-fried Vegetables and sesame rice
Chocolate Decadence Torte
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$45 per Guest

Seasonal Mixed Greens with Crisp Wonton, Cherry Tomatoes with Balsamic Vinaigrette
Assorted Warm Rolls served with Sweet Creamery Butter
Grilled Breast of Chicken with Cremini, Shitake and Oyster Mushroom
Served with Steamed Rice and Glazed Carrots and Rosemary Garlic
Baked Lemon Tart with Raspberry Coulis
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas
\$43 per Guest

All food & beverage will be subject to a 20% service charge and an 8.5% Sales Tax
\$150 Labor Fee will apply for groups under 25 pp



H O T E L K A B U K I
S A N F R A N C I S C O

Dinner Buffets

Domestics and International Cheeses:

Extravagant Display of Brie, Herbed Boursin, Danish Blue, Monterey Jack and Vermont Cheddar
Served with Water Crackers and Sliced Baguettes

SALAD & APPETIZERS

(Choice of Two)

Seasonal Mixed Greens with Crisp Wonton, Cherry Tomatoes with Balsamic Vinaigrette
Baby Spinach Salad with Cherry Tomatoes, Peppered Walnuts, Goat Cheese
with Honey Mustard
Caesar Salad with Boquerones Anchovies, parmesan cheese, and house croutons
Marinated Tomato, Basil and Feta Cheese Salad
Penne Pasta Salad with Sweet Peppers, Black Olives and Capers
Rock Shrimp, Beet and Shiso Salad

HOT ENTREES

(Choice of Two)

Roasted Modesto Chicken Breast with Whipped potatoes, glazed carrots, sage-chicken Jus
Roasted White Bass with black kale, blistered cherry tomatoes, fennel, Gaeta olives
Filet Mignon with Applewood Bacon, lardoons, tomato conserva, and Cipollini Onions
Grilled Meyer Ranch Ribeye with porcini mushroom sauce, roasted butterball potatoes
Grilled Breast of Chicken with Cremini, Shitake and Oyster Mushroom
Tofu Delight- Bok Choy, Scallions with Grilled Vegetables and Soy Ginger Broth

DESSERTS

(Choice of Two)

Triple Chocolate Cake
Black & White Chocolate Mousse Cake
Fresh Seasonal Fruit Tart
Dark Chocolate Mouse with raspberries Tart
Pear and Almond Tart

All buffets are served with Chef's Seasonal Vegetables Selections and Potatoes or Rice Selection
Assorted Warm Rolls served with Sweet Creamery Butter
Freshly Brewed Equator Coffee (Regular and Decaffeinated) and Selection of Teas

\$68 per Guest

All food & beverage will be subject to a 20% service charge and an 8.5% Sales Tax
\$150 Labor Fee will apply for groups under 25 pp



HOTEL KABUKI

SAN FRANCISCO

Hosted Bar

Super Premium	\$10
Premium Brands	\$8
House Brands	\$7
House Wine	\$6
Domestic Beer	\$5
Imported Beer	\$6
Soft Drinks/ Bottled Water	\$4

Cash Bar

Super Premium	\$11
Premium Brands	\$9
House Wine	\$7
House Brands	\$7
Domestic Beer	\$5
Imported Beer	\$6
Soft Drinks/ Bottled Water	\$4

Wine

House Chardonnay, or Sauvignon Blanc	\$30 per bottle
House Cabernet Sauvignon, or Merlot	\$32 per bottle
House Champagne	\$28 per bottle

Host Bar Package Super Premium

1 st Hour	\$17 per Guest
2 Hours	\$34 per Guest
3 Hours	\$40 per Guest

Premium

1 st Hour	\$15 per Guest
2 Hours	\$29 per Guest
3 Hours	\$37 per Guest

House Brand

1 st Hour	\$12 per Guest
2 Hours	\$26 per Guest
3 Hours	\$30 per Guest

Bartender Charge	\$150.00 ✦ for first 3 hours
(\$50.00 per hour for any additional bartender)	
Per Bartender Overtime Charge	\$75.00 ✦ /each additional hour

Corkage fee

\$20.00 per Bottle of 750 ml Champagne or Wine



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

Host Bar Package

Beer, Soft Drinks & Wine

Super Premium

1 st Hour	\$12 per Guest
2 Hours	\$24 per Guest
3 Hours	\$30 per Guest

Premium

1 st Hour	\$11 per Guest
2 Hours	\$22 per Guest
3 Hours	\$28 per Guest

House Brand

1 st Hour	\$10 per Guest
2 Hours	\$18 per Guest
3 Hours	\$26 per Guest

Soft Drink & Iced Tea Package

1 st Hour	\$ 6 per Guest
2 Hours	\$10 per Guest
3 Hours	\$15 per Guest

Bartender Charge	\$150.00 ✦ for first 3 hours
(\$50.00 per hour for any additional bartender)	
Per Bartender Overtime Charge	\$75.00 ✦ /each additional hour

Corkage fee

\$20.00 per Bottle of 750 ml Champagne or Wine