

# MARINES' MEMORIAL CLUB & HOTEL

## ~ CATERING MENUS ~

**MARINES' MEMORIAL CLUB & HOTEL**

**ALL DAY MEETING PACKAGES**

**THE DAILY**

*\$55.00 Per Person (10 Person Minimum)*

**EARLY MORNING**

Fresh Orange Juice, Grapefruit Juice, Assorted Danish, Muffins, Croissants, Scones, Fruit Preserves, Butter Starbucks Coffee Service, Hot Cocoa, and Tazo Teas

**MID MORNING**

Coffee Refresh of Starbucks Coffee Service, Hot Cocoa, and Tazo Teas

**MARKET DELI BUFFET**

Garden Green Salad, Mustard Dill Red Skin Potato Salad, Sliced Turkey, Ham, Roast Beef, Mortadella, Salami, Cheddar, Jack and Swiss Cheeses, Assortment of Breads, Lettuce, Tomato, Onions and Pickles, Assorted Mini Pastries, Ice Tea, and Lemonade

**MID AFTERNOON**

Assortment of Cookies and Brownies  
Selection of Sodas and Mineral Water, Starbucks Coffee Service, and Tazo Teas

**THE DAILY DELUXE**

*\$65.00 Per Person (25 Person Minimum)*

**THE EXECUTIVE**

Fresh Orange Juice, Grapefruit Juice, Fresh Sliced Seasonal Fruit,  
Assorted Breakfast Breads, Pastries, Scones, Fruit Preserves and Butter  
Starbucks Coffee Service, Hot Cocoa, and Tazo Teas

**MID MORNING**

Coffee Refresh of Starbucks Coffee Service, Hot Cocoa, and Tazo Teas

**SANDWICH BOARDS BUFFET**

*Choice of Beef Chili or Curried Vegetable Soup*

*Choice of Two Salads: Mustard Dill Potato Salad, Pasta Primavera with Pesto, Cole Slaw,  
Fresh Fruit Salad, Roasted Vegetable Salad, Caesar Salad, Mixed Green Salad*

*Choice of Two Sandwiches:*

Turkey, Bacon, Lettuce and Tomato on Wheat Bread  
Tuna Salad with Lettuce and Tomato on a Rustic Round  
Grilled Vegetables and Baby Spinach on Focaccia  
Roast Beef with Horseradish and Brie with Red Onions and Watercress on French Baguette  
Grilled Chicken, Fontina Cheese, Roasted Peppers, Tomato, Caesar Dressed Baby Greens on Focaccia  
Smoked Salmon, Egg Salad, Sliced Cucumber, Red Onion, Butter Lettuce on Rustic Roll  
Curried Chicken Salad with Apples, Raisins, Butter Lettuce,  
Chutney Mayonnaise on a French Baguette  
Ham, Salami, Mortadella, Fontina Cheese, Pickled Peppers, Lettuce, Tomato, on Focaccia

*Chef's Choice Dessert*

609 SUTTER STREET, SAN FRANCISCO, CA 94102

TEL: (415) 673-6672 • FAX: (415) 441-0229 • WWW.MARINECLUB.COM

**MARINES' MEMORIAL CLUB & HOTEL**

(continuation of *The Daily Deluxe*)

**AFTERNOON BREAK**

*Choice of One of the Following Breaks:*

**JUMP START P.M. BREAK**

Assortment of Cookies and Brownies, Whole Fresh Fruit, Chocolate Mints  
Assorted Sodas and Mineral Waters, Starbucks Coffee Service, and Tazo Teas

**SPA HEALTH BREAK**

Assorted Granola Bars, Power Bars, and Multi Grain Bars,  
Sliced Fresh Fruit, Trail Mix and Nuts, Assorted Yogurts  
Assorted Sodas and Mineral Waters, Starbucks Coffee Service, and Tazo Teas

**THE BALL GAME**

Individual Bags of Chips, Popcorn, Caramel Corn,  
Peanuts, Hot Soft Pretzels with Mustard  
Assorted Sodas and Mineral Waters, Starbucks Coffee Service, and Tazo Teas

**DESSERT BAR MANIA**

An Assortment Dessert Bars to include Fruit and Chocolate Varieties  
Assorted Soft Drinks and Mineral Waters, Starbucks Coffee Service, and Tazo Teas

**THE UNION SQUARE**

**\$75.00 Per Person (35 Person Minimum)**

**THE CHAIRMAN**

Fresh Orange Juice, Grapefruit Juice, Assorted Breakfast Breads, Pastries, Scones,  
Shelled Hard Boiled Egg, Smoked Salmon with Mini Bagels, Plain and Herb Cream Cheese,  
Fresh Sliced Seasonal Fruit, Individual Fruit Yogurts, Fruit Preserves and Butter  
Starbucks Coffee Service, Hot Cocoa, and Tazo Teas

**MID MORNING**

Coffee Refresh of Starbucks Coffee Service, Hot Cocoa, and Tazo Teas

**BUFFET LUNCH**

*All Lunch Buffets Include Iced Tea and Lemonade*

*Choice of One of the Following:*

**SOUTH OF THE BORDER BUFFET**

Corn and Black Bean Salad with Cumin Vinaigrette  
Jicama Salad with Mandarin Oranges and Cilantro  
Chicken Fajitas with Cheddar Cheese, Guacamole, Salsa Fresca, Sour Cream  
Beef Tamales with Chipotle Sauce  
Spanish Rice, Refried Beans  
Flour Tortillas  
Dulce de Leche Mousse

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**MARINES' MEMORIAL CLUB & HOTEL**

(continuation of *The Union Square*)

**LITTLE ITALY BUFFET**

Baby Arugula with Gorgonzola, Balsamic Vinaigrette  
Grilled Vegetable Salad  
Chicken Saltimbocca with Marsala Mushroom Sauce  
Cheese Tortellini with Pesto Sauce  
Italian Sausage and Peppers with Marinara  
Garlic Bread  
Tiramisu

**WINE COUNTRY BUFFET**

Mixed Sonoma Field Greens with Sliced Pears, Fresh Goat Cheese, and Candied Walnuts  
Rice and Whole Grain Pilaf  
Dill Crusted Salmon with Whole Grain Mustard Beurre Blanc  
Grilled Chicken with Tomato and Red Pepper Relish  
Grilled Asparagus with White Truffle Oil and Parmesan Cheese  
Assorted Breads and Rolls  
Selection of Fine Pastries

**PACIFIC RIM BUFFET**

Noodle Salad with Hoisin Dressing  
Baby Spinach with Ginger Vinaigrette, Oranges and Jicama  
Roast Five-Spice Chicken  
Sautéed Sea Bass with Wasabi Beurre Blanc and Seaweed Salad  
Pork Fried Rice  
Stir-Fried Vegetables  
Coconut Macaroons with Mango Sorbet

**AFTERNOON BREAK**

*Choice of One of the Following Breaks:*

**CHOCOHOLIC'S DELIGHT**

Chocolate Chip Cookies, Chocolate Fudge Brownies, Chocolate Truffles,  
Chocolate Petit Fours, Bottled Ice Frappuccinos  
Assorted Sodas and Mineral Waters, Starbucks Coffee Service, and Tazo Teas

**GOLDEN GATE PARK**

Crudités with Ranch Dressing, Fruit and Cheese Tray with Crackers,  
Whole Grain Mustard, Sliced Salami, Olives and Baguettes  
Assorted Sodas and Mineral Waters, Starbucks Coffee Service, and Tazo Teas

**FIESTA TIME**

Tortilla Chips with Salsa and Guacamole, Chicken Quesadilla Cornucopia,  
Fresh Sliced Seasonal Fruit and Berries, Lemon Bars  
Assorted Soft Drinks and Mineral Waters, Starbucks Coffee Service, and Tazo Teas

**MARINES' MEMORIAL CLUB & HOTEL**

(continuation of *The Union Square*)

**THE MEDITERRANEAN**

Lavosh Pinwheel Sandwiches (Turkey, Ham and Vegetable), Hummus and Pita Chips, Dolmas, Olives  
Assorted Soft Drinks and Mineral Waters, Starbucks Coffee Service, and Tazo Teas

**AFTERNOON TEA**

Tea Sandwiches of Turkey Brie and Cranberry, Smoked Salmon Dill Cream Cheese,  
Egg Salad, Curried Chicken Salad on Assorted Breads,  
Apple Bakery Scones with Strawberry Preserves, Lemon Tarts, Chocolate Petit Fours  
Assorted Sodas and Mineral Waters, Starbucks Coffee Service, and Tazo Teas

*All prices are exclusive of 20% service charge and 9.5% state sales tax.*

**MARINES' MEMORIAL CLUB & HOTEL**

**CONFERENCE BREAKS**

*10 Person Minimum*

*Prices are Per Person, Except Otherwise Noted*

**COFFEE BREAK \$75.00 PER GALLON**

Starbucks Regular and Decaf Coffee Service, Hot Cocoa, and Tazo Teas

**EARLY MORNING \$19.00**

Fresh Orange Juice, Grapefruit Juice, Assorted Danish, Muffins, Croissants, Scones, Fruit Preserves, Butter  
Starbucks Coffee Service, Hot Cocoa, and Tazo Teas

**THE EXECUTIVE \$23.00**

Fresh Orange Juice, Grapefruit Juice, Fresh Sliced Seasonal Fruit,  
Assorted Breakfast Breads, Pastries, Scones, Fruit Preserves and Butter  
Starbucks Coffee Service, Hot Cocoa, and Tazo Teas

**THE BOARD OF DIRECTORS \$28.00**

Fresh Orange Juice, Grapefruit Juice, Assorted Breakfast Breads and Pastries,  
Fresh Sliced Seasonal Fruit, Shelled Hard Boiled Egg, Fruit Preserves and Butter  
Individual Fruit Yogurts, Starbucks Coffee Service, Hot Cocoa, and Tazo Teas

**THE CHAIRMAN \$33.00**

Fresh Orange Juice, Grapefruit Juice, Assorted Breakfast Breads, Pastries, Fresh Sliced Seasonal Fruit, Individual  
Fruit Yogurts, Shelled Hard Boiled Egg, Smoked Salmon with Mini Bagels,  
Plain and Herb Cream Cheese, Fruit Preserves and Butter  
Starbucks Coffee Service, Hot Cocoa, and Tazo Teas

**MID AFTERNOON \$18.00**

Assortment of Cookies and Brownies  
Selection of Sodas and Mineral Water, Starbucks Coffee Service, and Tazo Teas

**"THE MUNCHIES" BREAK \$19.00**

Mini Candy Bars, Tortilla Chips with Guacamole, Mixed Nuts, Pretzels  
Assorted Sodas and Mineral Waters, Starbucks Coffee Service, and Tazo Teas

**JUMP START P.M. BREAK \$20.00**

Assortment of Cookies and Brownies, Whole Fresh Fruit, Chocolate Mints  
Assorted Sodas and Mineral Waters, Starbucks Coffee Service, and Tazo Teas

**SPA HEALTH BREAK \$20.00**

Assorted Granola Bars, Power Bars, and Multi Grain Bars,  
Fresh Sliced Seasonal Fruit, Trail Mix and Nuts, Assorted Yogurts  
Assorted Sodas and Mineral Waters, Starbucks Coffee Service, and Tazo Teas

**THE BALL GAME \$20.00**

Individual Bags of Chips, Popcorn, Caramel Corn, Peanuts,  
Whole Fresh Fruit, Hot Soft Pretzels with Mustard  
Assorted Sodas and Mineral Waters, Starbucks Coffee Service, and Tazo Teas

**MARINES' MEMORIAL CLUB & HOTEL**

*(continuation of Conference Breaks)*

**DESSERT BAR MANIA \$20.00**

An Assortment Dessert Bars to include Fruit and Chocolate Varieties  
Assorted Soft Drinks and Mineral Waters, Starbucks Coffee Service, and Tazo Teas

**CHOCOHOLIC'S DELIGHT \$23.00**

Chocolate Chip Cookies, Chocolate Fudge Brownies, Chocolate Truffles,  
Chocolate Petit Fours, Bottled Ice Frappuccinos  
Assorted Sodas and Mineral Waters, Starbucks Coffee Service, and Tazo Teas

**GOLDEN GATE PARK \$23.00**

Crudités with Ranch Dressing, Fruit and Cheese Tray with Crackers,  
Grainy Mustard, Sliced Salami, Olives and Baguettes  
Assorted Flavored Mineral Waters, Starbucks Coffee Service, and Tazo Teas

**FIESTA TIME \$23.00**

Tortilla Chips with Salsa and Guacamole, Chicken Quesadilla Cornucopia,  
Fresh Sliced Seasonal Fruit and Berries, Lemon Bars  
Assorted Soft Drinks and Mineral Waters, Starbucks Coffee Service, and Tazo Teas

**THE MEDITERRANEAN \$23.00**

Lavosh Pinwheel Sandwiches (Turkey, Ham and Vegetable), Hummus and Pita Chips, Dolmas, Olives  
Assorted Soft Drinks and Mineral Waters, Starbucks Coffee Service, and Tazo Teas

**AFTERNOON TEA \$23.00**

Tea Sandwiches of Turkey Brie and Cranberry, Smoked Salmon Dill Cream Cheese,  
Egg Salad, Curried Chicken Salad on Assorted Breads,  
Apple Bakery Scones with Strawberry Preserves, Lemon Tarts, Chocolate Petit Fours  
Assorted Sodas and Mineral Waters, Starbucks Coffee Service, and Tazo Teas

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MARINES' MEMORIAL CLUB & HOTEL

A LA CARTE

*Prices are Per Person, Except Otherwise Noted*

Starbucks Coffee, Decaf, Hot Cocoa, and Tazo Teas	\$75.00 per gallon
Juices: Fresh Orange, Grapefruit, Apple, Tomato, Cranberry	\$4.00
Soft Drinks, Mineral or Spring Water	\$4.00
Ice Tea and Lemonade	\$3.50
Breakfast Breads: Banana Nut, Carrot, Apple, Poppy Seed	\$5.50
Pastries : Danish, Croissants, Scones, Muffins	\$5.50
Bagels with Cream Cheese	\$5.50
with Smoked Salmon and Accoutrements	\$9.50
Fresh Sliced Seasonal Fruit	\$5.50
Individual Fruit Yogurt	\$4.50
Fresh Cut Seasonal Vegetable Crudités	\$5.50
Brownies and Cookies	\$5.50
Afternoon Dessert Bars	\$5.50

*All prices are exclusive of 20% service charge and 9.5% state sales tax.*

MARINES' MEMORIAL CLUB & HOTEL

BREAKFAST

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**PLATED BREAKFAST \$30.00 Per Person**

25 Person Minimum

Scrambled Eggs, House Potatoes, and Chicken Apple Sausage  
Served with Assorted Danishes, Fresh Orange Juice, and Starbucks Coffee Service

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**CONTINENTAL BREAKFAST**

Please See Conference Breaks

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**CREATE YOUR BUFFET**

Prices are Per Person Per Item

Eight Items Per Person Minimum

25 Person Minimum

<i>\$4.50 Per Choice</i>	<i>\$5.50 Per choice</i>
Fresh Orange Juice	Starbucks Coffee, Hot Cocoa and Tazo Tea
Fresh Grapefruit Juice	Seasonal Fruit Display
Cranberry Juice	Seasonal Fresh Fruit Salad
Whole Fresh Fruit	Imported Cheese Platter
Cottage Cheese	Assorted Bagels with Cream Cheese
Individual Fruit Yogurts	Smoked Salmon with Mini Bagels
Assorted Cold Cereals	Cheese Blintzes with Fruit Topping
Hot Oatmeal	Apple Crepes
Assorted Muffins	House Potatoes
Assorted Danishes	Quiche Florentine
Croissants	Chicken Apple Sausage
Scones	Country Sausage Links or Patties
Banana Nut Bread	Bacon
Date Nut Bread	Grilled Ham
Poppy Seed Bread	Scrambled Eggs
Buttermilk Pancakes	Eggs Benedict
Blueberry Pancakes	Eggs Florentine
French Toast	Scrambled Eggs with Ham and Chives
Buttermilk Biscuits with Country Gravy	

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**MARINES' MEMORIAL CLUB & HOTEL**

(continuation of *Breakfast*)

**OMELET STATION\***

**\$9.50 Per Person**

*50 Person Minimum*

Made to order omelets with choice of assorted meats, vegetables, & cheeses.

**MMC WINES & CHAMPAGNE**

**\$30.00 per Bottle**

**SPARKLING CIDER**

**\$16.00 per Bottle**

**BLOODY MARY'S & MIMOSAS BEVERAGE STATION\*\***

**\$15.00 per person**

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**\*CHEF'S ATTENDANT: \$80.00**

***Up to 1.5 hours, \$50.00 Per Additional Hour***

**\*\*BEVERAGE ATTENDANT: \$100.00**

***Up to 2 hours, \$50.00 Per Additional Hour***

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MARINES' MEMORIAL CLUB & HOTEL

LUNCH

25 Person Minimum

Lunches include Salad, Entrée, Dessert, Iced Tea and Starbucks Coffee Service

THREE COURSE OPTIONS

SALADS

Choose One:

- Mixed Greens with Crumbled Gorgonzola, Cherry Tomatoes and a Balsamic Vinaigrette
- Baby Arugula with Feta Cheese, Roasted Peppers, Red Onions and a Fresh Herb Vinaigrette
- Baby Spinach with Candied Walnuts, Sliced Pears, Goat Cheese and a Sherry Vinaigrette

THREE COURSE OPTIONS

ENTREES

HERB CRUSTED SONOMA CHICKEN BREAST

Sweet Corn Pudding, Wild Mushroom Ragu, Julienne Vegetables  
\$35.00

SAUTÉED BREAST OF SONOMA CHICKEN

Topped with Prosciutto, Fresh Mozzarella, Roasted Pepper Tomato Sauce,  
Portabella Mushroom Ravioli, Garlic Spinach  
\$35.00

DILL CRUSTED SALMON

Whole Grain Mustard Beurre Blanc, Horseradish Mashed Potatoes, Julienne Vegetables  
\$38.00

SEARED FILET OF SEA BASS

Bay Shrimp and Herb Butter Sauce, Saffron Orzo Pasta, Asparagus  
\$40.00

FIVE SPICE PORK TENDERLOIN

Red Miso Sauce, Crispy Sesame Noodle Cake, Pickled Vegetables  
\$36.00

CORIANDER AND PEPPER CRUSTED TOP SIRLOIN

Roquefort Butter, Duchess Potatoes, Julienne Vegetables  
\$40.00

HORSERADISH CRUSTED FILET OF BEEF

Yukon Gold Mashed Potatoes, Braised Chard  
\$42.00

THREE CHEESE RAVIOLI

Pesto, Shaved Parmesan, Provençal Vegetables  
\$30.00

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SELECTION OF TWO ENTREES-ADD \$3.00 PER PERSON

TWO COURSE OPTIONS\*

GRILLED TUNA NIÇOISE SALAD	\$30.00
With Green Beans, Eggs, New Potatoes On Baby Arugula with Olive Tapenade Dressing	
CLASSIC COBB SALAD	\$30.00
With Grilled Chicken, Blue Cheese, Bacon, Avocado, Egg On Hearts of Romaine, Baby Greens with Poppy Seed Dressing	
CLASSIC CAESAR SALAD	\$27.00
With Garlic Croutons, Shaved Parmesan, On Hearts of Romaine with Classic Cesar Dressing	
with Grilled Chicken	\$30.00
with Bay Shrimp	\$31.00

\*Two Course Options Can Not be Combined with the 3 Course Option Menu

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**MARINES' MEMORIAL CLUB & HOTEL**

**SELECTION OF TWO ENTREES-ADD \$3.00 PER PERSON**

**VEGETARIAN OPTIONS**

*(See your Sales Manager for Current Options)*

**\$28.00 Per Person**

**CHILD'S OPTION**

*Ages 4 - 12 years*

*(See your Sales Manager for Current Option)*

**\$25.00 Per Child**

**WITH 4 PIECES TRAY PASSED HORS D'OEUVRES**

**\$20.00 Per Person**

**WINE SERVICE WITH LUNCH**

*MMC Benziger Chardonnay & Merlot*

**\$10.00 per person**

*Wine and Champagne Upgrades Available-Please See the Sales Office for a Current List*

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**Desserts**

***Choose one:***

Seasonal Fresh Fruit Tart

Chocolate Pecan Tart

Raspberry Almond Cheesecake

Pineapple Upside Down Cake

Assorted Macaroons

Chocolate Supreme

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**MARINES' MEMORIAL CLUB & HOTEL**

**LUNCH BUFFETS**

*All Lunch Buffets Include Iced Tea and Lemonade*

**MARKET DELI BUFFET \$30.00**

*10 Person Minimum*

Garden Green Salad, Mustard, Dill Red Skin Potato Salad,  
Sliced Turkey, Ham, Roast Beef, Mortadella, Salami,  
Cheddar, Jack and Swiss Cheeses,  
Assortment of Breads, Lettuce, Tomato, Onions and Pickles,  
Assorted Mini Pastries, Ice Tea and Lemonade

**SANDWICH BOARDS BUFFET \$36.00**

*25 Person Minimum*

*Choice of Beef Chili or Curried Vegetable Soup*

*Choice of Two Salads:* Mustard Dill Potato Salad, Pasta Primavera with Pesto, Cole Slaw, Fresh Fruit  
Salad, Roasted Vegetable Salad, Caesar Salad, Mixed Green Salad

*Choice of Two Sandwiches:*

Turkey, Bacon, Lettuce and Tomato on Wheat Bread  
Tuna Salad with Lettuce and Tomato on a Rustic Round  
Grilled Vegetables and Baby Spinach on Focaccia  
Roast Beef with Horseradish and Brie with Red Onions and Watercress on French Baguette  
Grilled Chicken, Fontina, Roasted Peppers, Tomato, Caesar Dressed Baby Greens on Focaccia  
Smoked Salmon, Egg Salad, Sliced Cucumber, Red Onion, Butter Lettuce on Rustic Roll  
Curried Chicken Salad with Apples, Raisins, Butter Lettuce,  
Chutney Mayonnaise on a French Baguette  
Ham, Salami, Mortadella, Fontina Cheese, Pickled Peppers, Lettuce, Tomato,  
Pesto Mayonnaise on Focaccia

*Chef's Choice Dessert*

**SOUTH OF THE BORDER BUFFET \$40.00**

*35 Person Minimum*

Corn and Black Bean Salad with Cumin Vinaigrette  
Jicama Salad with Mandarin Oranges and Cilantro  
Chicken Fajitas with Guacamole, Salsa Fresca, Sour Cream, Cheddar Cheese  
Beef Tamales with Chipotle Sauce  
Spanish Rice, Refried Beans  
Flour Tortillas  
Dulce de Leche Mousse

MARINES' MEMORIAL CLUB & HOTEL

(continuation of *Lunch Buffets*)

**LITTLE ITALY BUFFET \$40.00**

*35 Person Minimum*

Baby Arugula with Gorgonzola Balsamic Vinaigrette  
Grilled Vegetable Salad  
Chicken Saltimbocca with Marsala Mushroom Sauce  
Cheese Tortellini with Pesto Sauce  
Italian Sausage and Peppers with Marinara  
Garlic Bread  
Tiramisu

**WINE COUNTRY BUFFET \$42.00**

*35 Person Minimum*

Mixed Sonoma Field Greens with Sliced Pears, Goat Cheese, and Candied Walnuts  
Rice and Whole Grain Pilaf  
Dill Crusted Salmon with Herb Beurre Blanc  
Grilled Chicken with Tomato and Pepper Relish  
Grilled Asparagus  
Assorted Breads and Rolls  
Selection of Fine Pastries

**PACIFIC RIM BUFFET \$42.00**

*35 Person Minimum*

Noodle Salad with Hoisin Dressing  
Baby Spinach with Ginger Vinaigrette, Oranges, and Jicama  
Roasted Five-Spice Chicken  
Sautéed Sea Bass with Wasabi Beurre Blanc and Seaweed Salad  
Pork Fried Rice  
Stir-Fried Vegetables  
Coconut Macaroons with Mango Sorbet

*All prices are exclusive of 20% service charge and 9.5% state sales tax.*

**MARINES' MEMORIAL CLUB & HOTEL**

**BOX LUNCH**

**\$23.00 Per Person**

*25 Person Minimum*

*Maximum Two Sandwich Options*

*Lunches include Condiments, Gourmet Chips, Fresh Whole Fruit, Cookie, Bottled Water and a Towelette*

**TURKEY BREAST SANDWICH**

With Pepper Jack Cheese, Lettuce, Tomato, Basil Mayonnaise, Served on Focaccia

**BLACK FOREST HAM SANDWICH**

With Swiss Cheese, Lettuce, Tomato, Whole Grain Mustard, Served on a Rustic French Roll

**ROAST BEEF SANDWICH**

With Brie, Watercress, Red Onion, Served on a Baguette

**GRILLED VEGETABLES SANDWICH**

With Pesto Mayonnaise, Served on Focaccia

*All prices are exclusive of 20% service charge and 9.5% state sales tax.*

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**AFTERNOON TEA WEEKEND SOCIAL**

**\$45.00 Per Person**

*25 Person Minimum*

Selection of Scones with Rose Petal Preserves and Crème Fraiche  
Fresh Baked Banana Nut Bread  
Fresh Sliced Seasonal Fruit with Vanilla Yogurt  
Tea Sandwiches of Turkey Brie and Cranberry, Smoked Salmon Dill Cream Cheese,  
Egg Salad, Curried Chicken Salad on Assorted Breads  
Mini Pastries and Petit Fours  
Tazo Teas, Mineral Waters and Champagne

*All prices are exclusive of 20% service charge and 9.5% state sales tax.*

MARINES' MEMORIAL CLUB & HOTEL

DINNER AT THE MMC

25 Person Minimum

APPETIZERS

Sautéed Dungeness Crab Cake on Fennel Salad with Saffron Aioli, Cherry Tomatoes and Micro Greens  
\$8.50

Grilled Shrimp Wrapped in Prosciutto on Baby Arugula with Tapenade Dressing  
\$8.50

Goat Cheese Tart on Baby Greens with Sun Dried Tomato Vinaigrette  
\$6.50

Wild Mushroom Ragout with Gorgonzola Crostini  
\$7.50

Potato Gnocchi with Rock Shrimp, Wild Mushrooms, Tarragon and Lobster Sauce  
\$8.50

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DINNER

*Dinners include Salad, Bread and Butter, Entrée, Dessert and Starbucks Coffee Service*

SALADS

*Choose One:*

Baby Arugula with Crispy Pancetta, Roasted Wild Mushrooms, Shaved Parmesan and Balsamic Vinaigrette

Vine Ripe Tomatoes with Fresh Mozzarella and Micro Greens, Kalamata Olives and Pesto Vinaigrette

Iceberg Wedge with Blue Cheese Crumbles, Green Onions, Diced Tomatoes and Bleu Cheese Dressing

Mixed Baby Greens and Romaine with Roasted Red Peppers, Red Onions,  
Crumbled Feta Cheese and Balsamic Vinaigrette

Baby Spinach with Sliced Red Danjou Pears, Candied Walnuts, Goat Cheese Round and Sherry Vinaigrette

Butter Lettuce Cup with Shrimp Remoulade, Hard Cooked Eggs and Fresh Tarragon  
Additional \$6

ENTREES

GRILLED SALMON

With a Red Miso Glaze, Crispy Sesame Noodle Cake, Pickled Asian Slaw  
\$46.00

BREAST OF SONOMA CHICKEN

Topped with Crispy Pancetta, Roasted Tomato Chicken Jus, Three Cheese Ravioli, Garlic Spinach,  
\$43.00

HERB CRUSTED SONOMA CHICKEN BREAST

Whole Corn Polenta Cake, Wild Mushroom and Leek Ragout, Julienne Vegetables  
\$43.00

POTATO CRUSTED SEA BASS

Roasted Tomato Jus, Salsa Verde, Asparagus, Saffron Potato Puree  
\$47.00

PORK TENDERLOIN

With Fennel and Coriander Crust, Sweet Potato Risotto, Julienne Vegetables  
\$44.00

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**MARINES' MEMORIAL CLUB & HOTEL**

**AMERICAN KOBE FLAT IRON STEAK**

Grilled with Cracked Pepper Corns and Coriander, Caramelized Onions,  
Roasted Garlic Yukon Gold Mashed Potatoes, Julienne Vegetables  
**\$47.00**

**FILET MIGNON**

Topped with wild Mushroom Duxelle, Bordelaise Sauce, Potatoes au Gratin, Julienne Vegetables  
**\$50.00**

**MEDALLION OF SALMON AND PETITE BREAST OF CHICKEN**

Caper, Herb and Leek Beurre Blanc, Hearty Rice Pilaf, Asparagus Spears, and Baby Carrots  
**\$49.00**

**PETIT FILET MIGNON AND PRAWNS**

With a Garlic Herb Butter Duchess Potatoes, Julienne Vegetables  
**\$55.00**

**FILET OF BEEF AND LOBSTER MEDALLION**

Wild Mushroom Butter, Potato Pancake, French Green Beans with Garlic and Shallots  
**\$58.00**

**DOUBLE LAMB CHOPS**

With a Garlic and Herb Crust Potato and Gruyere Tart, Sautéed Baby Vegetables  
**\$55.00**

**DESSERTS**

*Choose one:*

Lemon Chantilly

White Chocolate and Passion Fruit Mousse

Chocolate Terrine

Chocolate and Hazelnut Marquise

Tiramisu

Berry Tart

Raspberry Cheesecake

Pecan Tart

Pound Cake Topped with Assorted Fresh Berries

Pineapple Upside Down Cake

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**SELECTION OF TWO ENTREES-ADD \$3.00 PER PERSON**

**VEGETARIAN OPTIONS**

*(See your Sales Manager for Current Options)*

**\$39.00 Per Person**

**CHILD'S OPTION**

**Ages 4 - 12 years**

*(See your Sales Manager for Current Option)*

**\$27.00 Per Child**

**WITH 4 PIECES TRAY PASSED HORS D'OEUVRES**

**\$20.00 Per Person**

**WINE SERVICE WITH DINNER**

*MMC Benziger Chardonnay & Merlot*

**\$10.00 per person**

*Wine and Champagne Upgrades Available-Please See the Sales Office for a Current List*

*All prices are exclusive of 20% service charge and 9.5% state sales tax.*

609 SUTTER STREET, SAN FRANCISCO, CA 94102

TEL: (415) 673-6672 • FAX: (415) 441-0229 • WWW.MARINECLUB.COM

**MARINES' MEMORIAL CLUB & HOTEL**

**DINNER BUFFET**

*Buffets include Rolls and Creamery Butter, Iced Tea and Starbucks Coffee & Tea Service*

*50 Person Minimum*

**3 Entrées : \$73.00 Per Person**

**2 Entrées : \$63.00 Per Person**

**1 Entrée : \$55.00 Per Person**

**COLD MENU SELECTIONS**

*Choose Four Items:*

Sonoma Greens with Balsamic Vinaigrette

Grilled Asparagus with Shaved Parmesan

Asian Noodle with Ginger Vinaigrette

Tomato, Cucumber and Artichoke with Herb Vinaigrette

Caesar Salad

New Potato Salad with Herb Aioli

Couscous with Bay Shrimp and Curry Vinaigrette

Baby Spinach with Pears, Walnuts and Sherry Vinaigrette

Baby Arugula with Roasted Peppers, Onions and Eggplant

Pasta Primavera Salad with Pesto

**ACCOMPANIMENTS**

*Choose Three Items:*

Mixed Seasonal Vegetables

Ratatouille

Potatoes au Gratin

Duchess Potatoes

Yukon Gold Roasted Garlic Mashed Potatoes

Saffron Rice Pilaf

Wild Rice Pilaf

Polenta with Gorgonzola

Orzo with Pesto

**ENTREES**

*Choice of Up to Three:*

Grilled Chicken Breast with Prosciutto Mushroom Sauce

Breast of Chicken Stuffed with Spinach, Ricotta Cheese and Roasted Peppers

Herb Crusted Salmon with Whole Grain Mustard Beurre Blanc

Grilled Mahi Mahi with Fresh Mango Salsa

Roast Pork Loin with Mustard Thyme Sauce

Roast Beef with Horseradish Cream and Au Jus\*

Oven Roasted Turkey with Cranberry Chutney\*

Honey Glazed Ham with Pineapple Chutney\*

Braised Short Ribs with Red Wine Sauce

Tuscan Lamb Stew with Tomatoes Olives and Wild Mushrooms

Grilled Vegetable Lasagna

**DESSERT DISPLAY**

Mini Pastries, Tortes, Pies, Truffles, and Seasonal Fruits with Grand Marnier Cream

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**WITH 4 PIECES TRAY PASSED HORS D'OEUVRES**

**\$20.00 Per Person**

**WINE SERVICE WITH DINNER**

*MMC Benziger Chardonnay & Merlot*

**\$10.00 per person**

*Wine and Champagne Upgrades Available-Please See the Sales Office for a Current List*

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**\*CHEF'S ATTENDANT: \$80.00**

**Up to 1.5 hours, \$50.00 Per Additional Hour**

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MARINES' MEMORIAL CLUB & HOTEL

HORS D'OEUVRES

COLD HORS D'OEUVRES

Fresh Strawberry and Brie  
Seared Ahi Tuna on Rice Cake with Ginger Aioli  
Smoked Duck and Apricot Wrapped in Chive Crepe  
Deviled Egg with Shrimp Garnish  
Smoked Salmon on Potato Pancake with Crème Fraiche and Caviar  
Roasted Eggplant and Olive Tapenade on Toast Round  
Smoked Salmon Tartlet with Capers and Dill  
Peppered Seared Ahi Tuna on White Truffle Polenta  
Chicken Pate Mousse in Bouchee  
Asparagus Wrapped in Prosciutto  
Brie and Apple Tartlet  
Sour Cream and Caviar on Potato Round  
Herb Goat Cheese on Corn Blini  
Prosciutto with Melon Balls  
Duck Pate with Pistachios

HOT HORS D'OEUVRES

Scallops and Bacon  
Italian Sausage Turnover  
Crab Cakes with Roasted Pepper Aioli  
Tandoori Shrimp  
Mini Beef Wellington  
Artichoke and Goat Cheese Fritter  
Onion and Gorgonzola Tart  
Chicken Sate with Thai Peanut Sauce  
Filo Pouch with Moroccan Chicken  
Filo Pouch with Wild Mushrooms  
Vegetable Tamale  
Mushrooms Stuffed with Boursin Cheese  
Beef Sate with Red Curry Sauce  
Vegetable Spring Rolls with Plum Sauce

PACKAGES

*Choose Specified Number of Pieces from the Categories Above*

	ON BUFFET	TRAY PASSED
	<i>20 Person Minimum</i>	<i>50 Person Minimum</i>
<b>6 PIECES PER PERSON</b>	<b>\$24.00</b>	<b>\$26.00</b>
<b>8 PIECES PER PERSON</b>	<b>\$31.00</b>	<b>\$33.00</b>
<b>10 PIECES PER PERSON</b>	<b>\$38.00</b>	<b>\$40.00</b>
<b>12 PIECES PER PERSON</b>	<b>\$45.00</b>	<b>\$47.00</b>

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**SPECIALTY DISPLAYS**

*Each Serves 50 People*

*(Some half platters are available upon request. Please see your Sales Manager.)*

**ANTIPASTO DISPLAY \$325**

Variety of Grilled and Marinated Vegetables, Sliced Cured Meats, Olives, Roasted Peppers,  
Foccacia Squares

**CRUDITÉS DISPLAY \$250**

Selection of Seasonal Garden Vegetables Served with Ranch Dip

**FRESH FRUIT DISPLAY \$250**

Seasonal Fresh Fruits and Berries with Honey Yogurt Dipping Sauce

**CHEESE DISPLAY \$300**

Assortment of California and European Cheeses with Fruits, Nuts, Sliced Baguette and Crackers

**BAKED BRIE EN CROUTE \$175**

Wheel of Brie Filled with Chutney Wrapped in Puff Pastry and Served Warm with Sliced Baguette

**POACHED SALMON DISPLAY \$300**

Beautifully Displayed and Served with a Cucumber Dill Sauce, Capers, Onions and Sliced Baguette

**SMOKED SALMON DISPLAY \$300**

Served with Horseradish Cream, Capers, Hard Cooked Egg, Red Onion

**SHRIMP COCKTAIL \$475**

*2 Shrimp Per Person*

**SEAFOOD BAR \$575**

*1 Piece of Each Per Person*

Blue Point Oysters, Crab Claws, Poached Prawns and Mussels with Cocktail Sauce and Lemons

**SUSHI DISPLAY \$550**

Assortment of Fresh Nigiri and Sushi Rolls served with Pickled Ginger and Wasabi

**TEA SANDWICHES \$275**

Turkey Brie and Cranberry, Smoked Salmon Dill Cream Cheese,  
Egg Salad, Curried Chicken Salad on Assorted Breads

**MEDITERRANEAN PLATTER \$250**

Hummus and Pita Bread, Dolmas, Assorted Olives and Pickled Peppers

**LAVOSH PINWHEEL SANDWICHES \$275**

Assortment of Turkey, Ham, Roast Beef, and Vegetable Sandwiches on Lavosh Cracker Bread

**MARINES' MEMORIAL CLUB & HOTEL**

*(Continuation of the Specialty Displays)*

**DIM SUM STATION \$350**

*1 Piece of Each Per Person*

Pork Buns, Chicken Pot Stickers, Pork and Shrimp Shumai, Vegetable Spring Rolls

**MASHED POTATO STATION**

*\$6.00 Per Person*

Creamy Mashed Potatoes in a Martini Glass with an Assortment of Toppings to Include Crispy Onions, Sautéed Mushrooms, Bacon, Sour Cream, Roasted Garlic, Gorgonzola Cheese, Cheddar Cheese, Roasted Peppers and of course, Gravy

**CARVING STATION\***

***\$8.50 Per Person***

*50 Person Minimum*

*Choose One:*

Coriander and Peppercorn Crusted Tri Tip with Horseradish Cream, Dijon Mustard and Assorted Rolls  
Roast Breast of Turkey with a Cranberry Relish, Mayonnaise and Assorted Rolls  
Honey Mustard Glaze Ham, Pineapple Chutney, Whole Grain Mustard and Assorted Rolls

**SAUTÉ PASTA STATION\***

***\$12.00 Per Person for 3 pastas with 3 sauces***

***\$8.00 Per Person for 2 pastas with 2 sauces***

*50 Person Minimum*

Your choice of Penne, Cheese Tortellini, Bowtie, Fettuccini or Cheese Ravioli  
With Marinara, Alfredo, Mushroom with Pancetta or Pesto Sauces  
Served with Garlic Bread and Parmesan Cheese

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**\*CHEF'S ATTENDANT: \$80.00**

***Up to 1.5 hours, \$50.00 Per Additional Hour***

*All prices are exclusive of 20% service charge and 9.5% state sales tax.*

**MARINES' MEMORIAL CLUB & HOTEL**

**STREETS OF SAN FRANCISCO BUFFET RECEPTION**

*Choose any Neighborhood for \$25 Per Person Per Station*

*Or \$120 Per Person for the Entire City*

*50 Person Minimum*

**FISHERMAN'S WHARF**

Clam Chowder with Sourdough Croutons

Dungeness Crab Cakes Roasted Pepper Aioli

Potato Pancakes Topped with Smoked Salmon Sour Cream and Caviar

**CHINATOWN**

Chicken Pot Stickers

Pork and Shrimp Shu Mai, BBQ Pork Buns

Crispy Spring Rolls

**NORTH BEACH**

Antipasto Display of Grilled and Pickled Vegetables, Sliced Cured Meats, Italian Cheeses, Olives

Osso Bucco Filled Agnolotti with Gorgonzola Cheese

Three Cheese Ravioli with Classic Marinara

Garlic Herb Bread

**MISSION**

Mini Corn Tamales

Chicken Empanadas

Soft Tacos with Carnitas, Salsa Fresca, Guacamole

**JAPAN TOWN**

Edamame

Sushi Display of Assorted Rolls and Nigiri, Pickled Ginger and Wasabi

Miso Glazed Salmon with Seaweed Salad

**GHIRARDELLI SQUARE**

A Grand Display of Assorted Cakes, Pies, Tortes, Mini Pastries, Fresh Berries and Whipped Cream

*All prices are exclusive of 20% service charge and 9.5% state sales tax.*

MARINES' MEMORIAL CLUB & HOTEL

COCKTAIL AND WINE SERVICE

**HOSTED BAR PACKAGES**

*All Prices are Per Person*

**MMC HOUSE PACKAGE\***

Seagrams Vodka, Grants Scotch, Seagrams Gin, Early Times Bourbon, Buen Amigo Tequila, Castillo Rum, and Christian Brothers Brandy  
MMC Wines by Benziger  
Budweiser, Coors, Coors Light, Miller Genuine Draft and Kaliber Non-Alcoholic Beers  
Assorted Sodas, Mineral Water, and Juices  
**\$12.00 First Hour and \$7.00 Each Additional Hour**

**PREMIUM PACKAGE\***

Absolute Vodka, Johnny Walker Red Scotch, Bombay Gin, Jack Daniel's Bourbon, Bacardi Light Rum, Jose Cuervo Gold Tequila, and Korbel Brandy  
MMC Wines by Benziger  
Heineken, Heineken Light, Anchor Steam, Sierra Nevada, and Kaliber Non-Alcoholic Beers  
Assorted Sodas, Mineral Water, and Juices  
**\$14.00 First Hour and \$9.00 Each Additional Hour**

**PLATINUM PACKAGE\***

Ketel One Vodka, Johnny Walker Black, Bombay Sapphire Gin, Maker's Mark Bourbon, Appleton V/X Rum, Herradura Silver Tequila, Remy Martin VS Cognac  
MMC Wines by Benziger  
Heineken, Heineken Light, Anchor Steam, Sierra Nevada, and Kaliber Non-Alcoholic Beers  
Assorted Sodas, Mineral Water, and Juices  
**\$17.00 First Hour and \$12.00 Each Additional Hour**

**\*BARTENDERS FEE: \$150.00 Per Bartender  
Up to 3 hours, \$50.00 Per Additional Hour**

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**BEER, WINE AND SOFT DRINK STATION\*\*  
\$13.00 First Hour and \$7.50 Each Additional Hour**

**SOFT DRINK AND MINERAL WATER STATION\*\*  
\$8.00 First Hour and \$5.00 Each Additional Hour**

**\*\*BEVERAGE ATTENDANT: \$100.00  
Up to 2 hours, \$50.00 Per Additional Hour**

*All prices are exclusive of 20% service charge and 9.5% state sales tax.*

**MARINES' MEMORIAL CLUB & HOTEL**

**HOSTED CONSUMPTION BAR\***

*All consumption bars require a minimum of one drink per person for at least fifty percent (50%) of the guests at an average price of \$6.00 per drink.*

**MMC HOUSE COCKTAIL**

Seagrams Vodka, Grants Scotch, Seagrams Gin, Early Times Bourbon,  
Buen Amigo Tequila, Castillo Rum, and Christian Brothers Brandy

***\$6.50 Per Cocktail***

**PREMIUM COCKTAILS**

Absolute Vodka, Johnny Walker Red Scotch, Bombay Gin, Jack Daniel's Bourbon,  
Bacardi Light Rum, José Cuervo Gold Tequila, and Korbel Brandy

***\$7.50 Per Cocktail***

**PLATINUM COCKTAILS**

Ketel One Vodka, Johnny Walker Black, Bombay Sapphire Gin, Maker's Mark Bourbon,  
Appleton V/X Rum, Herradura Silver Tequila, and Remy Martin VS Cognac

***\$8.50 Per Cocktail***

**MMC WINES BY BENZIGER AND MMC CHAMPAGNE**

Chardonnay, Cabernet and Merlot Wines and Champagne

***\$7.00 Per Glass or \$30.00 Per Bottle***

*Wine and Champagne Upgrades Available-Please See the Sales Office for a Current List*

**BEERS & SOFT DRINKS**

**DOMESTIC:** Budweiser, Miller Genuine Draft, Coors, Coors Light ***\$5.00 each***

**PREMIUM & IMPORTED:** Anchor Steam, Sierra Nevada, Heineken, Heineken Light,  
& Kaliber Non-Alcoholic ***\$6.00 each***

Coke, Diet Coke, Sprite, Calistoga Spring and Mineral Water, and Juices ***\$4.00 each***

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**\*BARTENDERS FEE: \$150.00 Per Bartender**

***Up to 3 hours, \$50.00 Per Additional Hour***

*All prices are exclusive of 20% service charge and 9.5% state sales tax.*

**MARINES' MEMORIAL CLUB & HOTEL**

**HOSTED A LA CARTE BEVERAGES**

**WINE SERVICE WITH DINNER**  
*MMC Benziger Chardonnay & Merlot*  
**\$10.00 Per Person or \$30.00 Per Bottle**

**MMC CHAMPAGNE**  
**\$30.00 Per Bottle**

**SPARKLING CIDER**  
**\$16.00 Per Bottle**

**NON-ALCOHOLIC FRUIT PUNCH**  
**\$42.00 Per Gallon**

**RUM-BASED TROPICAL PUNCH**  
**\$95.00 Per Gallon**

**BLOODY MARY'S**  
**\$95.00 Per Gallon**

**CORKAGE FEE**  
**\$15.00 Per 750ml Bottle of Wine**

*All prices are exclusive of 20% service charge and 9.5% state sales tax.*

**MARINES' MEMORIAL CLUB & HOTEL**

**CASH BAR / NO HOST BAR SERVICE\***

**PREMIUM PACKAGE**

Absolute Vodka, Johnny Walker Red Scotch,  
Bombay Gin, Jack Daniel's Bourbon, Bacardi Light Rum,  
Jose Cuervo Gold Tequila, & Korbel Brandy;  
**\$7.50 Per Drink**

**MMC WINES BY BENZIGER AND MMC CHAMPAGNE**  
Chardonnay, Cabernet and Merlot Wines and Champagne  
**\$7.50 Per Glass or \$33.00 Per Bottle**

*Wine and Champagne Upgrades Available-Please See the Sales Office for a Current List*

**BEERS & SOFT DRINKS**

**DOMESTIC:** Budweiser, Miller Genuine Draft, Coors, Coors Light **\$5.50 each**  
**PREMIUM & IMPORTED:** Anchor Steam, Sierra Nevada, Heineken, Heineken Light,  
& Kaliber Non-Alcoholic **\$6.50 each**  
Coke, Diet Coke, Sprite, Calistoga Spring and Mineral Water, and Juices **\$4.50 each**

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**\*BARTENDERS FEE: \$150.00 Per Bartender**  
**Up to 3 hours, \$50.00 Per Additional Hour**

**\*CASH BAR SET-UP FEE: \$125.00 Per Bar**

*All prices are exclusive of 20% service charge and 9.5% state sales tax.*