



2023 Catering Menu

501 Geary St. San Francisco, CA 94102

THE MARKER
SAN FRANCISCO



Breakfast & Brunch

All breakfast service includes Mr. Espresso coffee, Numi tea, and juice.

Basic Continental \$50/PP

Fresh Local Pastries
Fresh Seasonal Fruit
Housemade Granola
Individual Cereals

All American \$60/PP

Basic Continental, plus:

Scrambled Eggs with Fine Herbs

Choice of: Bacon, Smoked Ham, Chicken Apple Sausage,
or Pork Sausage

Choice of: Breakfast Potatoes, Crisp Hash Browns, or Cheese Grits

Farmhouse \$65/PP

Basic Continental, plus:

Choice of: Egg White Frittata with Seasonal Vegetables,
Vegetarian Quiche, or Fresh Garden Scramble

Choice of: Bacon, Smoked Ham, Chicken Apple Sausage,
or Pork Sausage

Choice of: Breakfast Potatoes, Crisp Hash Browns, or Cheese Grits
Housemade Overnight Chia Seed Parfait

Classic Brunch \$75/PP

Basic Continental, plus:

Choice of: Classic, Florentine, or Roasted Tomato Eggs Benedict
Brioche French Toast, Caramelized Apples, Pure Maple Syrup

Roasted Eggplant Ricotta Cannelloni, Duo of Tomato Sauces

Choice of: Bacon, Smoked Ham, Chicken Apple Sausage, or
Pork Sausage

Mini Dessert Display

Breakfast enhancements

10 person minimum for enhancements

Breakfast Sandwich \$12/PP

Fluffy Scrambled Eggs and Cheese with your choice of:
English Muffin, Croissant, or Sourdough Bread

Add Bacon, Ham, or Chicken Breakfast Sausage +\$2/PP

French Toast or Buttermilk Pancakes \$15/PP

Pure Maple Syrup, Fruit Compote, Whipped Honey Butter

Breakfast Burrito \$15/PP

Fluffy Scrambled Eggs, Breakfast Potatoes, Cheese, Black Beans,
Peppers, Onions

Add Bacon, Chicken Breakfast Sausage, or Chorizo +\$1/PP

Served with Pico de Gallo and Sour Cream

Steel Cut Oatmeal \$12/PP

Dried Fruit, Brown Sugar

Yogurt Parfait \$15/PP

Housemade Granola, Greek Yogurt, Fresh Berries

Fresh Fruit Skewers \$12/PP

Seasonal Fresh Fruit, Honey Yogurt

Hard-Boiled Eggs \$5/PP

Add Bagels with Cream Cheese +\$15/PP

For all events less than (20) guests, an additional labor fee of \$150 will apply. We will set and prepare for 5% over your final guarantee. In order to provide you the best local & seasonal ingredients, menu items are subject to change. To ensure a superior service at The Marker, a 24% "Gratuity and Administrative Charge" will be added to all room rental, food, beverage and Audio visual costs. 18% of this charge is distributed amongst the Service Staff as a gratuity for attending to your event. The remaining 6% is an Administrative Fee, which the hotel retains to cover overhead and other costs.



Breaks

Scoops \$30/PP

Grilled Pita and Crudité
Harissa and Regular Hummus
Mint Tzatziki
Freshly Made Tortilla Chips
Guacamole, Pico de Gallo, Fire Roasted Salsa

Sweet Treats \$30/PP

Mini Cookies, Brownies, Cakes, and Tarts
Yogurt Fruit Smoothie
Hot & Cold Chocolate Milk

Coffee Break \$38/PP

Traditional Coffee Service featuring Mr. Espresso Coffee
Traditional Tea Service featuring Numi Tea
Mr. Espresso Cold Brew Coffee
House-made Biscotti, Macaroons, and Cookies

John Muir \$40/PP

Trail Mix
House Made Granola
Whole Fruit
Energy Bars
Infused Water

Tratto \$45/PP

Assorted Salumi
Artisan Cheeses
Pickled Vegetables
Sweet & Spicy Nuts
Olive Tapenade
Fruit Compote
Flat Bread, Focaccia, Bread Sticks

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Lunch Buffets

All lunch service includes Numi iced tea.
Minimum of 25 guests.

Casablanca \$75/PP

Grilled Flatbread
Spiced Purée of Carrot Soup
Wilted Kale, Roasted Shallots, Apples, Garlic, Madras Curry Vinaigrette
Mediterranean Mezze with Marinated Artichokes, Olives, Dates, Hummus, Eggplant Caponata, Tzatziki, Prosciutto, Feta Cheese
Moroccan-Spiced Chicken Breast
Seared Salmon with Chermoula Sauce
Citrus Basmati Rice
Roasted Vegetables
Assorted Cookies and Brownies

Little Italy \$80/PP

Focaccia Bread
Panzanella Salad
Arugula Salad with Shaved Fennel and Parmesan
Antipasto Display of Salumi, Grilled and Pickled Vegetables, Marinated Olives, Artisan Cheeses
Grilled Chicken
Tratto Beef & Ricotta Meatballs
Choice of one:
Pesto Penne Pasta
Spaghetti with Tomato Butter
Roasted Eggplant and Ricotta Cannelloni, Duo of Tomato Sauces
Baked Vegetable Lasagna with Tomato and Parmesan
Tiramisu, Olive Oil Cake

American Picnic \$85/PP

Parker House Rolls and Biscuits
Classic Salad Bar
Macaroni Salad
Buttermilk Fried Chicken
Grilled Steak Skewers
Mashed Potatoes
Green Beans Amandine
Mini Apple Pie, Seasonal Dessert

Downtown Deli \$70/PP

Chef's Choice of Soup
Yukon Gold Potato Salad
Kale Caesar Salad

Sandwiches: Select two

Grilled Pesto Chicken, Roasted Tomatoes, Fresh Mozzarella
Smoked Turkey Club, Bacon, Avocado, Lettuce, Roasted Tomatoes, Provolone, Dijonaise
Peppered Roast Beef, Caramelized Onions, Smoked Cheddar, Horseradish Aioli
Smoked Portobello Mushroom, Arugula, Roast Garlic Aioli (vegetarian)
Assorted Cookies and Brownies

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Small Plates

Hors' d'oeuvres

Minimum order 25 pieces per item

Hot Hors d' Oeuvres

Tratto Beef and Ricotta Meatball \$9/Each

Beef Skewer, Saba Sauce \$10/Each

Crab Cake, Spicy Chili Aioli \$9/Each

Honey Roasted Pear and Goat Cheese Tart (vegetarian)
\$9/Each

Grilled Radicchio Wrapped Prawns, Cilantro Pesto \$10/Each

Chicken Satay Skewer \$9/Each

Crispy Phyllo-Wrapped Asparagus (vegan) \$10/Each

Cold Hors d' Oeuvres

Deviled Eggs, Crisp Prosciutto, Tomato Jam, Pickled Vegetable
toppings (can be prepared vegetarian) \$10/Each

Burrata Crostini, Seasonal Toppings (vegetarian) \$9/Each

Carpaccio of Beef, Parmesan Pepper Bread Stick,
EVOO Drizzle \$12/Each

Southwest Chicken Tostada, roasted peppers,
avocado, cilantro \$9/Each

Shrimp Cocktail Skewer, Spiced Cherry Tomato \$9/Each

Ahi Tuna Poke Cone, Sesame Aioli, Pickled Vegetables
\$9/Each

Stuffed Brown Mushroom Ratatouille (vegan) \$9/Each

Reception Stations

Crudité \$20/PP

Seasonal Raw Vegetables served with Housemade
Buttermilk Dressing

Artisan Cheese \$35/PP

Local Cheeses and Accompaniments

Crackers and Local Artisan Breads

Antipasti Display \$45/PP

Assorted Cured Meats, Marinated Olives, Grilled Vegetables,
Sun-Dried Tomatoes

Bread Sticks, Flat Bread Crackers, and Crostini

Parmesan and Fresh Mozzarella Cheese

Tratto Raw Bar \$80/PP

Local Oysters, Crab Claws, Rockshrimp and Mixed Seafood
Ceviche, House Cured Salmon, Mignonette, Lemon Aioli,
Spicy Cocktail Sauce

Slider Station \$12/Each

Kobe Beef Slider, Caramelized Onions, White Cheddar Cheese

Grilled Chicken Slider, Avocado, Roasted Tomato, Chipotle Aioli

Braised Pork Belly Slider, Asian Slaw, Hoisin BBQ Sauce

Smoked Portobello Slider, Roasted Garlic Aioli, Arugula,
Sherry Vinaigrette

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Buffet Dinner

Buffet Selections

Tratto \$125/PP

Tratto Seasonal Soup

Arugula Salad, Fennel, Shaved Parmesan, Honey Lemon Vinaigrette

Kale Caesar Salad, Parmesan Croutons

Chicken Cacciatore

Braised Beef Stracatto

Herb Risotto

Housemade Gnocchi

Seasonal Vegetable Preparation

Chocolate Brioche Bread Pudding, Tiramisu, Tratto Olive Oil Cake

The Maltese Falcon \$155/PP

Smoked Chicken and Cannellini Soup

Roasted Beet Salad, Watermelon, Arugula, Shaved Pecorino, Sherry Drizzle

Baby Spinach Salad, Strawberry, Crisp Pancetta, Candied Pecans, Feta, White Balsamic Vinaigrette

Roasted Chicken Breast, Wild Mushrooms, Truffle Demi Glace

Flat Iron Steak, Roasted Tomatoes, Charred Broccolini, Red Wine Demi

Roasted Salmon, Buttermilk Mashed Potatoes, Blistered Cherry Tomatoes, Chardonnay Beurre Blanc

Fingerling Potato Confit

Charred Asparagus with Garlic and Lemon

Cannoli, Flourless Chocolate Cake, Seasonal Fruit Tart

Plated Dinner

First Course

Select either one starter, one soup, or one salad.

Starters

Warm Marinaded Olives

Chef's Choice Seasonal Soup

Bruschetta with Seasonal toppings

Soup

Sweet Corn and Crab Soup

Minestrone

Tratto Seasonal Soup

Salad

Roasted Beet and Heirloom Tomato Salad, Arugula, Chevre, White Balsamic Vinaigrette
Frisee, Watercress and Endive Salad, Candied Pecans, Apples, Chevre, Cider
Dijon Vinaigrette

Full Leaf Caesar Salad, Garlic Rusks, Anchovies, Shaved Parmesan Cheese

Entrees

Select two options

Seared Halibut, Fennel Confit, Tapenade, Pesto \$100

Roasted Salmon, Buttermilk Mashed Potatoes, Blistered Cherry Tomatoes, Chardonnay Beurre Blanc \$95

Roasted Pork Tenderloin, Potato Apple Gratin, Wilted Savoy Cabbage, Dijon Brandy Sauce \$95

Herb Roasted Breast of Chicken, Yukon Gold Whipped Potatoes, Wild Mushroom Sauté, Roast Garlic Sage Jus, Asparagus \$85

Grilled Flat Iron Steak, Roasted Roma Tomato, Cannellini Beans, Herb Garlic Butter \$105

Grilled Filet of Beef, Roasted Portobella, Confit Fingerling Potatoes, Red Wine Demi \$125

Eggplant Cannelloni, Marinara, Mozzarella, Almond Pesto (vegetarian) \$90

Italian Vegetable Lasagna, Arugula, Salsa Verde (vegetarian) \$90

Provençale Vegetable Tart, Arugula, Salsa Verde (vegan) \$80

Herb Roasted Rack of Lamb, Chive Potato Cake, Sautéed Broccolini, Lamb Jus A/Q

Confit Duck Leg, Cherry Compote, Crispy Polenta Cake, Wilted Swiss Chard A/Q

We can accommodate gluten-free with advance notice only

Dessert

Tiramisu

Olive Oil Cake, Seasonal Fruit Compote, Whipped Cream

Chocolate Brioche Bread Pudding

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Beverages

All beverage packages are priced per person, by the hour, for a minimum of two hours.

Neat

Per Hour: \$40

Liquors

Gin - Beefeater
Vodka - Sobieski
Rum - J Wray Silver
Tequila - Arette Silver
Bourbon - Evan Williams
Whiskey - Evan Williams

Beer

Bud Light
Budweiser
Modelo
Erdinger N/A
Fort Point Animal IPA
Stella Artios

Wine

Sparkling/Champagne
Brut, J Roget, California

White

Chardonnay, La Terre, California
Sauvignon Blanc, Canyon Road, California

Red

Pinot Noir, Canyon Road, California
Cabernet Sauvignon, La Terre, California

Stirred

Per Hour: \$55

Liquors

Gin - Junipero
Vodka - Hendricks
Rum - J Wray Gold
Tequila - Don Julio Silver
Bourbon - Four Roses
Rye - Rittenhouse

Beer

Bud Light
Budweiser
Modelo
Erdinger N/A
Fort Point Animal IPA
Stella Artios
Anchor Steam

Wine

Sparkling/Champagne
Brut, Domaine Ste. Michelle, Washington

White

Chardonnay, Starmont, Carneros
Sauvignon Blanc, Murphy Goode,
North Coast

Red

Cabernet Sauvignon, J Lohr Seven Oaks,
Paso Robles
Pinot Noir, Cline, Sonoma Coast

Shaken

Per hour: \$60

Liquors

Gin - Hendricks
Vodka - Grey Goose
Rum - Cava Brava
Tequila - Don Julio Silver
Bourbon - Woodford Reserve
Whiskey - Johnnie Walker Black
After Dinner Cordial- Grand Marnier

Beer

Bud Light
Budweiser
Modelo
Erdinger N/A
Fort Point Animal IPA
Stella Artios
Anchor Steam

Wine

Sparkling/Champagne
Prosecco, Ca di Rajo, Italy

White

Chardonnay, Diora, Monterey
Sauvignon Blanc, Schug, Sonoma Coast

Red

Cabernet Sauvignon, Murphy Goode,
Alexander Valley
Pinot Noir, Talbott, Monterey

All packages include the following
base refreshments:

Orange Juice	Coca-Cola
Cranberry Juice	Diet Coke
Grapefruit Juice	Sprite
Club/Soda Water	Ginger Ale

Beer & Wine Only

Per Hour: \$30

Beer

Bud Light
Budweiser
Modelo
Erdinger N/A
Fort Point Animal
IPA
Stella Artios
Anchor Steam

Wine

Sparkling/Champagne
Brut, J Roget, California

White
Chardonnay - La Terre, California
Sauvignon Blanc, Canyon Road, California

Pinot Noir, Canyon, California
Cabernet Sauvignon, La Terre, California