



THE MARKER

UNION SQUARE | SAN FRANCISCO

2025 Catering Menu

501 Geary Street, San Francisco, CA 94102

BREAKFAST & BRUNCH

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

CLASSIC CONTINENTAL \$45 PER PERSON

- Fresh Seasonal Sliced Fruit
- Local Artisan Pastries, Preservers, Honey, Butter

CALIFORNIA CONTINENTAL \$55 PER PERSON

Classic Continental, plus:

- Seasonal Berries
- Mini Assorted Bagels, Cream Cheese
- Assorted Cereals & Milks
- Greek Yogurt Parfait, House-made Granola

AMERICAN CONTINENTAL \$60 PER PERSON

Classic Continental, plus:

- Scrambled Eggs, Fine Herbs
- Tratto Breakfast Potatoes, Ketchup, Hot Sauce
- Select One: Bacon or Chicken Apple Sausage

FARMHOUSE \$65 PER PERSON

Classic Continental, plus:

- Choice of: Egg White Frittata, Seasonal Vegetables or Vegetarian Quiche
- Tratto Breakfast Potatoes, Ketchup, Hot Sauce
- Brioche French Toast, Seasonal Fruit Compote, Vermont Maple Syrup, Butter
- Select One: Bacon or Chicken Apple Sausage

TRATTO BRUNCH \$80 PER PERSON

Classic Continental, plus:

- Select One: Classic, Florentine, or Roasted Tomato Eggs Benedict
- Brioche French Toast, Caramelized Apples, Vermont Maple Syrup, Butter
- Vegetarian Vegetarian Cannelloni, Spinach, Lemon Ricotta Filling, Marinara, Spinach, Lemon Ricotta Filling, Marinara
- Tratto Breakfast Potatoes, Ketchup, Hot Sauce
- Select One: Bacon or Chicken Apple

A LA CARTE

10 person minimum for enhancements

BREAKFAST SANDWICH \$14 PER ITEM

Broccoli Frittata, Prosciutto, Arugula, Calabrian Aioli on an English muffin
Vegetarian and GF options available upon request

FRENCH TOAST \$15 PER ITEM

Seasonal Fruit Compote, Pure Maple Syrup

BREAKFAST BURRITO \$15 PER ITEM

Scrambled Eggs, Breakfast Potatoes, Fontina Cheese, Black Beans, Sweet Peppers, Onions, Spicy Pico de Gallo, Sour Cream
Add Bacon, Chicken Breakfast Sausage +\$1/PP

STEEL-CUT OATMEAL \$12 PER ITEM

Assorted Dried Fruits, Brown Sugar, Butter, Walnuts

BUILD YOUR OWN OMELET STATION \$195 PER 25 GUESTS

- Whole Eggs, Egg Whites
- Bacon, Chicken Apple Sausage,
- Bell peppers, Spinach, Mushrooms, Green Onions
- Fontina cheese

Chef attendant per 25 guests

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 and seasonal ingredients, menu items are subject to change. To ensure a superior service at The Marker, a 24% House Charge will be added to all room rental, food, beverage and audio visual costs.

SNACKS

Available morning, noon, or nights.

COFFEE BREAK \$38 PER PERSON

- Traditional Coffee Service featuring Mr. Espresso Coffee, Tea Service featuring Numi Tea
- House-made Biscotti
- Coconut Macaroons
- Freshly Baked Cookies

INDIVIDUAL PARFAIT CUPS \$9 PER PERSON

Greek Yogurt, Blueberry Compote, House-made Granola

ITALIAN DONUTS \$15 PER DOZEN

Carmel Bourbon Dipping Sauce

MINI CUPCAKES \$20 PER PERSON

Chef's Selection of assorted house-made cupcakes

SWEET TREATS \$10 PER PERSON

- Assorted Cakes & Tarts
- House-Made Biscotti
- Freshly Baked Cookies

POPCORN \$15 PER PERSON

- Plain
- Caramel
- Cheese
- Truffle

CRUDITÉ \$20 PER PERSON

- Plain
- Seasonal Raw Vegetables
- House-Made Buttermilk Dressing Dip

Add Hummus & Mint Tzatziki + 8 PP

BUILD YOUR OWN TRAIL MIX \$12 PER PERSON

- Assorted Roasted Nuts
- Dried Fruit
- House-made Granola
- Chocolate Chips

CHIPS & DIP \$40 PER PERSON

- Classic Hummus
- Mint Tzatziki
- Grilled Pita
- Vegetables
- Fire-Roasted Salsa
- Pico de Gallo
- Guacamole
- House-Made Tortilla Chips

JOHN MUIR \$30 PER PERSON

- House-made Granola
- Seasonal Whole Fruit
- Assorted Energy Bars

GRILLED FLATBREAD \$20 PER PERSON

Select One: Margherita or Mushroom

Add Pepperoni + \$5 pp

BEVERAGE ENHANCEMENTS

COFFEE & TEA \$150 PER URN

- Regular and Decaffeinated Mr. Espresso Coffee
- Assorted Nuni Teas
- Assorted Milks
- Assorted Sweeteners
- Lemons

COLD BREW COFFEE \$150 PER URN

- Regular and Decaffeinated Mr. Espresso Coffee
- Assorted Milks
- Assorted Sweeteners

ICED TEA \$90 PER URN

Assorted Sweeteners

LEMONADE \$85 PER URN

Assorted Sweeteners

JUICES \$40 PER CARAFE

- Cranberry Juice
- Apple Juice
- Orange Juice
- Grapefruit Juice

ASSORTED SOFT DRINKS \$10 EACH

ASSORTED MILKS \$30 PER CARAFE

- WHOLE
- 2% ALMOND
- OAT

ASSORTED WATERS \$10 EACH

- Bottled Still
- Sparkling
- Coconut

LUNCH MENUS

All lunch service includes Mr. Espresso coffee, Numi tea, and iced tea. Minimum of 20 guests.

CASABLANCA BUFFET \$90 PER PERSON

Soup & Salads

- Spiced Purée of Carrot Soup
- Wilted Kale, Roasted Shallots, Apples, Garlic, Madras Curry Vinaigrette

Starters

- Mediterranean Mezze with Marinated Artichokes, Olives, Dates, Hummus, Eggplant
- Caponata, Tzatziki, Prosciutto, Feta Cheese

Entrees

- Moroccan-spiced Chicken Breast
- Seared Salmon with Chermoula Sauce

Sides

- Citrus Basmati Rice
- Roasted Vegetables

Dessert

- Assorted Cookies and Brownies

TRATTO BUFFET \$75 PER PERSON

- Focaccia Bread

Salads

- Panzanella Salad
- Arugula Salad with Shaved Fennel and Parmesan

Entrée

- Chicken Cacciatore
- Tratto Beef and Ricotta Meatballs

Pasta

- House-made Spaghetti with Tomato Butter

Pizzas +\$24/PP *Select Two*

- Tomato, fresh mozzarella, basil
- Mushroom, poached garlic, fontina, truffle oil, sage
- House-made Italian sausage, fresh mozzarella, onion jam, fennel pollen
- Pepperoni, fontina, Calabrian chili oil, oregano

Optional Sides +\$7/PP

- Sautéed Broccolini with Garlic

Dessert

- Tiramisu

DOWNTOWN DELI BUFFET \$45 PER PERSON

Soup & Salad

- Tratto Minestrone
- Yukon Gold Potato Salad
- Kale Caesar Salad

Sandwiches

- Deli Board: Roast beef, oven-roasted turkey breast, black forest ham, Swiss and cheddar cheese, roasted vegetables
- Vine-ripened tomato, red onion, lettuce, house-made pickles
- Ciabatta, sourdough roll, gluten-free bread
- Calabrian aioli, pesto, house spread, dijon and brown mustard, mayonnaise

Dessert

- Assorted Cookies and Brownies

TRATTO PIZZA EXPERIENCE \$55 PER PERSON

maximum 30 people

Salads

- Wild arugula, Parmesan crisps, oranges, basil, pistachio, lemon vinaigrette
- Little Gem Caesar, boquerones, basil, Parmesan croutons, lemon anchovy dressing

Pizza

Select Three

- Tomato, fresh mozzarella, basil
- Mushroom, poached garlic, fontina, truffle oil, sage
- House-made Italian sausage, fresh mozzarella, onion jam, fennel pollen
- Pepperoni, fontina, Calabrian chili

Dessert

- Assorted Cookies and Brownies

LUNCH MENUS

All lunch service includes Mr. Espresso coffee, Numi tea, and iced tea. Minimum of 20 guests.

HOT PLATED LUNCH \$110 PER PERSON

Includes Ciabatta Rolls and Butter, Freshly-brewed Mr. Espresso Regular and Decaffeinated Coffee, Numi Teas and Iced Tea.

Salads

Choose One

- Field Greens Salad, Cherry Tomatoes, Cucumber, Radish, Red Wine Vinaigrette
- Little Gem Caesar, Boquerones, Basil, Parmesan Croutons, Lemon Anchovy Dressing
- Frisée, Watercress and Endive Salad, Candied Pecans, Apples, Chevre, Cider Dijon Vinaigrette

Main Course

Choose Three

- Braised Beef Stracotto, slow-braised beef, carrots, onions in a red wine beef sauce
- Grilled Swordfish ratatouille and gremolata
- Roasted Chicken Breast Yukon gold mashed potatoes, wild mushroom sauce
- Vegetarian Cannelloni, Spinach, Lemon Ricotta Filling, Marinara

Dessert

- Tiramisu

BOX LUNCHES \$30 PER PERSON

Choice of 2 plus Vegetarian comes with Fruit, Chips and one salad option.

Sandwiches/Salad

- Italian sub, black forest ham, prosciutto, salami, provolone cheese, arugula, red wine vinaigrette, mayonnaise, pepperoncini, ciabatta roll
- Oven-roasted Sliced Turkey, Roasted Tomatoes, Fresh Mozzarella
- Smoked Turkey Club, Bacon, Avocado, Lettuce, Roasted Tomatoes, Provolone, Dijonnaise
- Peppered Roast Beef, Caramelized Onions, Smoked Cheddar, Horseradish Aioli,
- Smoked Portobello Mushroom, Arugula, Roast Garlic Aioli, (V)
- Italian Chopped Salad, chopped romaine, Kalamata olives, garbanzo beans, pepperoncini, red onions, Italian vinaigrette (Vegan/Vegetarian)

Sides

- Whole Seasonal Fruit
- Kettle Chips
- Pasta Salad or Potato Salad (Select One)

RECEPTION MENU

STATIONS

CRUDITÉ \$20 PER PERSON

- Seasonal Raw Vegetables served with House-made Buttermilk Dressing

SCOOPS \$35 PER PERSON

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

ARTISAN CHEESE \$35 PER PERSON

- Local Cheeses
- Accompaniments
- Assorted Crackers
- Local Artisan Breads

CHARCUTERIE \$40 PER PERSON

- Assortment of Cured Meats
- Pickled Vegetables & Cornichons
- Assorted Crackers
- Local Artisan Breads

CHEESE & CHARCUTERIE DISPLAY \$50 PER PERSON

- Assorted Cured Meats
- Marinated Olives
- Grilled Vegetables
- Sun-dried Tomatoes
- Bread Sticks
- Flat Bread Crackers
- Local Cheeses
- Pickled Vegetables
- Cornichons

TRATTO RAW BAR \$125 PER PERSON

- Local Oysters
- Crab Claws
- Rock Shrimp and Mixed Seafood Ceviche
- House-cured Salmon
- Mignonette
- Lemon Aioli
- Spicy Cocktail Sauce

**add caviar* Market Price Caviar Bar Available as well.*

PASTA STATION \$30 PER PERSON

Pastas

- Spaghetti
- Ziti
- Risotto

Sauces

- Fresh Tomato
- Three Meat Bolognese
- Olive Oil
- Pesto

Toppings

- Parmesan
- Basil
- Oregano
- Chili Flakes
- *Add parmesan cheese wheel to toss pasta in \$MP, Grilled Shrimp, Chicken, Meatballs \$MP*

SLIDER STATION \$36 PER PERSON

- 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
- Tratto Beef Ricotta Meatball, Tomato Sauce
- Smoked Portobello Slider, Roasted Garlic Aioli, Arugula, Sherry Vinaigrette

French Fry Cones \$7 PER CONE

Truffle Fry Cones \$10 PER CONE

HORS' D'OEUVRES

Minimum order 25 pieces per item

HOT HORS D' OEUVRES

- Tratto Meatballs, Marinara Sauce, Pecorino Cheese \$9 EACH
- Crab Cake, Calabrian Aioli \$9 EACH
- Honey-roasted Pear and Goat Cheese Tart \$9 EACH
- Grilled Radicchio Wrapped Prawns, Pesto \$10 EACH
- Tratto Chicken Skewers with Aged Balsamic \$9 EACH
- Stuffed Brown Mushroom Ratatouille (Vegan) \$7 EACH
- Lamb Lollipops, Mint Salsa Verde \$16 EACH
- Mini Beef Wellington \$18 EACH
- Roasted Mushroom Tarts (V) \$7 EACH
- Flatbread with Crispy Prosciutto, Arugula, Fontina \$10 EACH
- Sliders \$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
 - Tratto Beef Ricotta Meatball with Marinara Sauce
 - Smoked Portobello Slider, Roasted Garlic Aioli, Arugula, Sherry Vinaigrette (V)

COLD HORS D' OEUVRES

- Deviled Eggs, Crispy Prosciutto, Tomato Jam, Pickled Vegetable toppings (*can be vegetarian*) \$10 EACH
- Crostini Chef's Selection Seasonal Toppings (v can be made Vegan) \$9 EACH
- Tratto Focaccia Round with Fried Chicken, Calabrian Aioli, Arugula \$12 EACH
- Shrimp Cocktail Skewer, Spiced Cherry Tomato \$12 EACH
- Ahi Tuna Poke, Sesame Aioli, Pickled Vegetables \$12 EACH
- Antipasto Skewers, Cherry Tomatoes, Mozzarella, Kalamata Olives, Marinated Artichoke Pesto \$11 EACH
- Rock Shrimp and Bay Scallop Ceviche Spoons \$12 EACH
- Carpaccio of Beef, Toasted Focaccia \$12/ EACH
- Mini Avocado Toast, Roasted Tomato (v gf option available) \$12 EACH
- Tomato Bruschetta, Manchego cheese (v) \$7 EACH

DINNER MENUS

All dinner service includes Mr. Espresso coffee, Numi tea, and iced tea.

TRATTO BUFFET \$125 PER PERSON

MINIMUM 25 PEOPLE

- Tratto Minestrone
- Arugula Salad, fennel, shaved Parmesan, honey lemon vinaigrette
- Little Gem Caesar, boquerones, basil, Parmesan croutons, lemon anchovy dressing
- Chicken Cacciatore
- Braised Beef Stracatto
- Herb Risotto
- Roasted Vegetables
- Chocolate Bread Pudding
- Tiramisu

SEAFOOD BUFFET \$170 PER PERSON

MINIMUM 30 GUESTS

- Raw Bar with Oysters, Rock Crab Claws, Poached Prawns, cocktail sauce, mignonette
- Seafood Cioppino
- Dungeness Crab Salad
- Ceviche cups

Main Entrees

- Lobster Risotto
- Pan-seared Branzino
- Seafood Linguine

Dessert

- Tiramisu
- Carrot Cake
- Flourless Chocolate Cake

TRATTO PLATED DINNER \$105 PER PERSON

GUESTS PRESELECTED ENTREES ARE DUE 17 DAYS PRIOR TO EVENT.

For the Table

- Warm Marinated Olives
- Focaccia

Soup

- Minestrone (v)

Salad

Choose One

- Roasted Beet and Heirloom Tomato Salad (v)
- Arugula, Shaved Parmesan, Radish, Lemon Vinaigrette (v)
- Full Leaf Caesar Salad, Garlic Rusks, Anchovies, Shaved Parmesan Cheese

Entrees

Choose Four

- Roasted Salmon, Fennel Confit, Tapenade, Pesto
- Roasted Pork Tenderloin, Fried Polenta, Wilted Savoy Cabbage, Apple Dijon Sauce
- Herb-roasted Breast of Chicken, Roasted Potatoes, Sautéed Broccolini, Red Wine Sauce
- Grilled Flat Iron Steak, Roasted Roma Tomato, Cannellini Beans, Herb Garlic Butter
- House-made Roasted Beet Ravioli, Sherry Cream, Wild Arugula, Chevre
- Braised Beef Short Ribs, Potato Purée, Sautéed Spinach, Roasted Cipollini Onions
- Herb-roasted Rack of Lamb, Lamb Jus, Chive Potato Cake, Sautéed Broccolini
- Vegetarian Cannelloni, Spinach, Lemon Ricotta Filling, Marinara

Dessert

Choose One

- Tiramisu
- Carrot Cake
- Flourless Chocolate Cake

DINNER MENUS CONT.

All dinner service includes Mr. Espresso coffee, Numi tea, and iced tea.

PLATED STEAK & SEAFOOD DINNER \$175 PER PERSON

For the Table

- Focaccia
- Warm Marinated Olives
- Raw Platter with Oysters, Rock Crab Claws, Poached Prawns, Cocktail Sauce, Mignonette

Soup or Salad

- Roasted Tomato
- Full Leaf Caesar Salad, Garlic Rusk, Anchovies, Shaved Parmesan Cheese

Entrées

- 8oz. Dry-aged Ribeye Steak & 4oz. Lobster Tail and Unculletto Beans, Sautéed Baby Carrots, Bone Marrow Butter
- 1lb. Branzino & 4 Jumbo Prawns, Lemon Chive Risotto, Sautéed Squash, Gremolata
- Sous Vide Chicken Breast & 4 Jumbo Prawns, Roasted Potatoes, Sautéed Broccolini
- House-made Roasted Beet Ravioli, Sherry Cream, Wild Arugula, Chevre & Roasted Vegetables

Dessert

- Tiramisu
- Carrot Cake
- Flourless Chocolate Cake

Available Enhancements

Cioppino \$25 per person

Cheese and Charcuterie \$24 per person

Cheese for Dessert \$30 per person

Wine Pairings Upon Request

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BEVERAGE PACKAGES

Packages are priced per person for 2 hours - minimum. Additional hours available. All packages include base refreshments: Juices- Orange, Cranberry, Grapefruit. Sodas- Club/Soda Water, Coca-Cola, Diet Coke, Sprite, Giner Ale

NEAT PER HOUR \$80 PER PERSON

Additional hours \$20/pp her hour

LIQUORS

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

BEER

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

WINE

Brut, J Roget, CA
Chardonnay, La Terre, CA
Sauvignon Blanc, Canyon Road, CA
Pinot Noir, Canyon Road, CA
Cabernet Sauvignon, La Terre, CA

STIRRED PER HOUR \$110 PER PERSON

Additional hours \$30/PP per hour

LIQUORS

Gin - Junipero
Vodka - Titos
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 Artois

WINE

Brut, Domaine Ste. Michelle, Washington
Chardonnay, Comtesse Marion
Sauvignon Blanc, 2022 No Fine
Cabernet Sauvignon, Ramsay, CA
Pinot Noir, Pinot Project, CA

SHAKEN PER HOUR \$120 PER PERSON

Additional hours \$45/PP per hour

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 Artois

WINE

Prosecco, Ca di Rajo, Italy
Chardonnay, Pavette, CA
Sauvignon Blanc, Turning Tide, CA
Cabernet Sauvignon, No Fine Print, CA
Pinot Noir, Delta, CA

BEER & WINE ONLY \$60 PER PERSON

Additional hours \$20/PP per hour

BEER

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

WINE

Brut, J Roget, CA
Chardonnay - La Terre, CA
Sauvignon Blanc, Canyon Road, CA
Pinot Noir, Canyon, CA
Cabernet Sauvignon, La Terre, CA

Available Enhancements

White Claw \$5/PP per package.

Casa Azul Tequila on consumption - minimum \$500

MacCallan 18 on consumption - minimum \$500

Italian Sodas \$6 each - minimum \$250

Bottled Waters \$10 each

Specialty Cocktails \$20-25 each minimum 25 pre-orders

Build your own beverage offerings upon consumption