

Dinner - Tables

The Westin San Francisco Airport

All Dinner Tables are served with assorted rolls with dairy butter
Freshly brewed Starbucks® regular, decaffeinated coffee & Tazo® teas

* Minimum of 35 people required – A service charge of \$250 will be charged if less than 35 people

^ one chef per 50 guests required at \$180++ each
1.5 hour maximum for buffet function

PENINSULA **

\$89.00 Per Person

Tomato basil bisque (V)

Sonoma baby greens, crumbled goat cheese, carrot, cherry tomatoes and balsamic vinaigrette (V, GF)

Heirloom cauliflower salad with artichoke hearts, wilted tomato and herb vinaigrette (VGN, GF)

Rotisserie style chicken with mushroom Madeira wine sauce (DF)

Oven roasted barramundi bass with green beans and chardonnay carrot jus (DF)

Sliced beef tri tip with bordelaise sauce (DF)

Mushroom ravioli with tomato marinara ragu (V)

Steam organic costal vegetables (VGN, GF)

Chocolate mousse

NY style cheesecake with raspberry coulis

THE COASTAL **

\$92.00 Per Person

Clam chowder

Radicchio and endive salad with dried cranberry, candied pecan, feta cheese and champagne vinaigrette (V, GF)

Caprese salad with vine ripe tomatoes and fresh basil, balsamic drizzle (V,GF)

Grilled chicken breast with jerk seasoning and mango papaya salsa (GF)

Grilled barramundi “arrabiata with roasted tomatoes, bell peppers, capers, olive & roasted garlic (GF, DF)

Grilled NY strip steaks with brandy peppercorn sauce (DF)

Broccolini and baby carrots (VGN, GF)

Roasted fingerling potatoes with garlic and rosemary (VGN, GF)

Chocolate pot de crème

Mini fresh mixed fruit tarts

Passion fruit strawberry cake

BAYSHORE **

\$96.00 Per Person

Soup of the Day

Baby spinach and romaine heart salad with parmesan cheese, toasted almonds, baby tomato, carrot and red wine vinaigrette (V, GF)

Grilled asparagus with goat cheese, shaved fennel, raspberry vinaigrette (V, GF)

Chicken piccata with freshly parsley, lemon caper sauce

Pan seared salmon with shitake mushroom, ginger and soy veloute (DF)

Beef tenderloin tips with caramelized Cipollini, asparagus and demi-glace (DF)

Steam organic costal vegetables (VGN, GF)

Quinoa rice pilaf (V, GF)

Flourless chocolate cake

NY style cheesecake with raspberry coulis

A service charge, currently 27% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. Included as part of the service charge is a gratuity (currently 15% of total food and beverage revenue) that is paid directly to food and beverage service staff. The remainder of the service charge is retained by Hotel to cover non-itemized costs of the event. No other fee or charge, including administrative fees, set up fees, labor fees, or bartender or food station fees, is a tip, gratuity, or service charge for any employee.

PLATED DINNER ENTREES -- MAY SELECT UP TO (2)

More than (1) entrée selection will be charged at highest entrée price

Select (1) Salad & (1) Dessert for all entrees - included in entree price listed below

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GRILLED FILET MIGNON **

Market Price Per Person

Cognac peppercorn sauce, dauphinoise potatoes, fresh green beans & grilled Roma tomato

PETITE FILET MIGNON & LOBSTER 4-5OZ **

\$95.00 Per Person

Brandy demi glace and garlic butter, mashed Yukon potatoes, grilled asparagus

PETITE FILET MIGNON & DUNGENESS CRAB CAKE **

\$105.00 Per Person

Bordelaise sauce, red pepper coulis, garlic mashed Yukon potatoes, grilled asparagus

BRAISED BEEF SHORT RIB **

\$85.00 Per Person

Cabernet pan sauce, horseradish whipped potatoes, roasted root vegetables

BROILED NEW YORK STEAK **

\$89.00

Broiled New York Steak
cipollini mushroom ragu, rosemary scented fingerling potatoes, butter asparagus

PORCINI DUSTED BONE-IN CHICKEN BREAST **

\$75.00 Per Person

Madeira wine sauce, soft mascarpone polenta, medley of seasonal vegetables

GRILLED BONELESS CHICKEN BREAST - "COQ AU VIN" **

\$75.00 Per Person

Braised mushroom & pancetta red wine sauce, wild rice medley, fresh green beans

~~ SOUPS & SALADS ~~SELECT (1)

- Tomato Bisque with Crispy Croutons
- Vegan butternut squash soup, toasted pepitas
- Caesar salad, chopped heart of romaine and kale, roasted Roma tomato, garlic crouton, parmesan, creamy Caesar dressing
- Organic baby greens with shaved vegetables, baby tomatoes, dried cranberry, balsamic vinaigrette
- Roasted golden beets salad, baby arugula, shaved endive, goat cheese, toasted almonds, blood orange vinaigrette
- Spinach and radicchio salad, fresh strawberries, feta cheese, candied pecan, champagne vinaigrette

~~ DESSERTS ~~SELECT (1)

- Chocolate pot de crème with fresh whipped cream and Driscoll's farm raspberries
- Tiramisu, layers of mascarpone mousse, espresso and coffee sponge cake dusted with espresso powder
- Classic Vanilla Bean Crème Brulee with Fresh Berries
- Chocolate Trilogy, layers of white, milk and dark chocolate mousse, dark chocolate shavings curls dusted with powder sugar
- Salted caramel banana foster cake
- Flourless Chocolate Cake with Raspberry Coulis
- New York style cheesecake, fresh strawberry
- Warm rustic apple galette with vanilla ice cream, caramel sauce
Additional \$4

PAN SEARED WILD SALMON **

\$79.00 Per Person

Citrus parmesan cream, mushroom ravioli, garlic spinach & blister baby tomatoes

CHIPOTLE AGAVE GLAZE SALMON **

\$79.00 Per Person

Mango & papaya relish, herb rice pilaf, medley of seasonal vegetables

PAN SEARED BASS**

\$79.00 Per Person

Baby bok choy, ginger-scallion jasmine rice, mirin miso glaze

MUSHROOM ARANCINI VEGETARIAN **

\$69.00 Per Person

With Tomato Ragu

Crispy risotto stuffed with mozzarella, mushroom, basil pesto

RIGATONI PRIMAVERA VEGAN **

\$69.00 Per Person

Seasonal squash, mushrooms, kale pesto and fresh basil pomodoro sauce

ORGANIC QUINOA RICE BOWL..... VEGAN **

\$69 per person

Sesame soy glaze, baby bok choy, asparagus tips, seasonal squash, sweet peppers, scallions (VGN)

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