



# 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

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## 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 Amantine  
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

#### Crudit  \$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 Rusk, 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