



Sample Menus for Live Nation Venues – San Francisco

*Nob Hill Masonic Center,
Punch Line Comedy Club - San Francisco, Cobb's Comedy Club*

Continental Breakfast Service

Continental Breakfast with Non-Alcoholic Beverages

These menus are comprised of local, seasonal, organic ingredients featuring sustainably farmed produce, meats and seafood

Whole, Ripened Apples, Pears and Bananas

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Freshly Baked Fruit Danishes and Croissants

*

Assorted Bagels Served with Regular and Fat Free Cream Cheeses

*

Freshly Squeezed Orange Juice

*

Organic, Fair Trade Gourmet Coffee and Decaffeinated Coffee Blends and Numi Organic Teas

*

Water Service

Hot Breakfast Buffet Service

Breakfast Buffet with Non-Alcoholic Beverages

These menus are comprised of local, seasonal, organic ingredients featuring sustainably farmed produce, meats and seafood

Pancetta, Spinach and Monterey Jack Cheese Frittata

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Sweet Red Pepper, Artichoke Heart and Gruyere Cheese Frittata (V)

*

Yukon Gold Breakfast Potatoes Served with Sides of Catsup, Sour Cream and Tabasco

*

Seasonal Fruit Salad with Mint-Vanilla Yogurt Sauce

*

Assorted Freshly Baked Mini Breakfast Pastries including Croissants and Fruit Danishes
Served with Whipped Honey Butter

*

Freshly Squeezed Orange Juice

*

Organic, Fair Trade Gourmet Coffee and Decaffeinated Coffee Blends and Numi Organic Teas

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Water Service

* Upgrade Option – Smoked Bacon or Sausage Links

Sample Spring Seated Lunch Menu Option #1

2 Course Plated Menu with Non-Alcoholic Beverages

These menus are comprised of local, seasonal, organic ingredients featuring sustainably farmed produce, meats and seafood

Main Course Options

Please Select One of the Following Main Course Options:

Classic Cobb Salad featuring Chopped Greens, Grilled Chicken Breast, Smoked Bacon, Avocado, Hard-Boiled Egg, Bleu Cheese and Red Wine Vinaigrette

Tuna Nicoise Salad with Grilled Tombo Tuna, French Fingerling Potato Salad, Hard Boiled Egg, Hothouse Tomato, Green Beans and Tarragon Vinaigrette
(Vegetarian Option: Substitute Grilled Marinated Tofu for Tuna)

Organic Hearts of Romaine Salad with Grilled Breast of Chicken
Garlic-Anchovy Dressing
Asiago Croutons

Freshly Baked Artisan Bread and Whipped Creamery Butter

Dessert Service

Please Select One of the Following Dessert Options:

Vanilla Bean Pot du Crème

Bittersweet Chocolate Tiramisu

Beverage Service

Chilled Sodas, Still, Sparkling Waters and Iced Tea

Sample Spring Seated Lunch Menu Option #2

3 Course Plated Menu with Non-Alcoholic Beverages

These menus are comprised of local, seasonal, organic ingredients featuring sustainably farmed produce, meats and seafood

Pre-Set Salad Options

Please Select One of the Following Pre-Set Salad Options:

Mixed Greens, Pecans, Apples
Balsamic Dressing and Shaved Parmesan Cheese (V)

Classic Caesar Salad
Garlic-Anchovy Dressing
Asiago Croutons

Iceberg Lettuce Wedge
Crispy Bacon
Fresh Tomatoes
Bleu Cheese Dressing

Freshly Baked Artisan Bread and Whipped Creamery Butter

Main Course Options

Please Select One of the Following Main Course Options to be served to All Guests:

Ropa Vieja Cuban Flank Steak
Sweet Plantain Wedges with Black Beans with Lime Crema
Goat Cheese Sweet Potato Mash

Seared Breast of Free Range Chicken
Dijon Mustard Au Jus
Warm Fingerling Potato "Salad"
Sautéed Blue Lake Green Beans

Pan Seared Hawaiian Mahi Mahi
White Corn Tapenade
Grilled Spring Asparagus Spears
Basil Mashed Potatoes



Dessert Options

Please Select One of the Following Dessert Options:

Mascarpone Cream Spring Berry Trifle
Raspberry Soaked Lady Fingers

Vanilla Bean Pot du Crème

Beverage Service

Chilled Sodas, Still, Sparkling Waters and Iced Tea



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Sample Lunch Buffet Menu Option #1

Lunch Buffet with Non-Alcoholic Beverages

These menus are comprised of local, seasonal, organic ingredients featuring sustainably farmed produce, meats and seafood

Sandwich Selections

Please Select Two of the Following Sandwich Options:

Albacore Tuna and Haas Avocado

Celery Root and Vine Ripened Tomato on Toasted Wheat Bread

Marinated Shaved Artichokes, Oven Dried Tomato

Nicolao Farms Fresh Goat Cheese, Peppercress on Freshly Baked Foccacia (V)

Salame, Soppressata and Pepperoni with Provolone

Iceberg Chiffonade and Italian Vinaigrette on an Italian Roll

Roast Beef and White Cheddar

White Cheddar and Horseradish Spread, Watercress and Vine Ripened Tomato on a French Roll

Smoked Turkey and Havarti

Cucumber Aioli, Sprouts and Vine Ripened Tomato on a Dutch Crunch Roll

Salad Selections

Please Select Two of the Following Salad Options:

Classic Caesar Salad

Garlic-Anchovy Dressing, Asiago Croutons

Baby Mixed Greens with Spicy Pecans (V)

Citrus Vinaigrette

Eggplant and Barley Salad (VE)

with Extra Virgin Olive Oil and Fresh Herbs

Creole Potato Salad (V)

Penne Pasta Salad with Seasonal Grilled Vegetables and Fresh Herbs

with Extra Virgin Olive Oil and Pecorino Romano (V)

Dessert Service

Assorted Freshly Baked Cookies and Double Chocolate Brownies

Beverage Service

Chilled Sodas, Still, Sparkling Waters and Iced Tea

Sample Lunch Buffet Menu Option #2

Lunch Buffet with Non-Alcoholic Beverages

These menus are comprised of local, seasonal, organic ingredients featuring sustainably farmed produce, meats and seafood

Entrée Selections

Please Select Two of the Following Protein Options:

Crispy Seared Fulton Valley Farms Chicken Breast with Herbed Gravy

Braised Short Ribs

Porcini au Jus

Fulton Valley Farms Breast of Chicken

Applewood Smoked Bacon, Wild Mushroom, Herb and Shallot

Vegetable Selections

Please Select One of the Following Vegetable Options:

Wilted Kale with Caramelized Cauliflower

Sautéed Rapini

Sautéed Broccolini with Roasted Garlic Butter

Glazed Brussels Sprouts

Side Dish Selections

Please Select One of the Following Starch Options:

Fresh Roma Tomato Sauce, Summer Vegetable Melange, Grated Asiago (V)

Campanile Pasta

Lundberg Farms Wild Rice Pilaf with Butternut Squash Coulis

Grilled White Cheddar Polenta

Herbed Fingerling Potatoes

Panorama Sourdough and Calabrese Sausage Stuffing



Salad Selections

Please Select One of the Following Salad Options in Addition to Artisan Bread and Butter Service:

Spinach Salad with Sweet Potato, Smoked Bacon,
Fresh Apples and Blue Cheese
Mustard Seed Vinaigrette

Autumn Greens with Toasted Barley, Oyster Mushrooms and Chevre
Caramelized Garlic Dressing and Squash Chips

Freshly Baked Artisan Bread and Whipped Creamery Butter

Dessert Selections

Please Select One of the Following Dessert Options:

Warm Three Apple Crisp
Chantilly Cream

Assorted Freshly Baked Cookies and Double Chocolate Brownies

Vanilla Bean Pot du Crème

Freshly Brewed Organic, Fair Trade Gourmet Coffee and Decaffeinated Coffee
Numi Organic Tea Assortment

Sample Summer Seated Dinner Menu Option #1

3 Course Seated Dinner and Dessert Service with Water, Coffee and Tea Service

These menus are comprised of local, seasonal, organic ingredients featuring sustainably farmed produce, meats and seafood

Pre-Set Salad Options

Please Select One of the Following Pre-Set Salad Options:

Mixed Greens, Pecans, Apples
Balsamic Dressing and Shaved Parmesan Cheese (V)

Classic Caesar Salad
Garlic-Anchovy Dressing
Asiago Croutons

Iceberg Lettuce Wedge
Crispy Bacon
Fresh Tomatoes
Bleu Cheese Dressing

Freshly Baked Artisan Bread and Whipped Creamery Butter

Main Course Options

Please Select One of the Following Main Course Options:

Natural Beef Short Ribs
Zinfandel Demiglace
Sour Baguette Bread Pudding
Herb Sautéed Baby Summer Squash

Seared Breast of Free Range Chicken
Dijon Mustard Au Jus
Warm Fingerling Potato "Salad"
Sautéed Green Beans

Pan Seared Hawaiian Mahi Mahi
White Corn Tapenade
Grilled Spring Asparagus Spears
Basil Mashed Potatoes



Dessert Options

Please Select One of the Following Dessert Options:

Mascarpone Cream Spring Berry Trifle
Raspberry Soaked Lady Fingers

Vanilla Bean Pot du Crème
Spun Sugar

Guittard Bittersweet and White Chocolate Dipped Ripened Strawberries

Freshly Brewed Organic, Fair Trade Gourmet Coffee and Decaffeinated Coffee
Numi Organic Tea Assortment

Sample Summer Seated Dinner Menu Option #2 with Hors d'oeuvre Reception

Hors d' Oeuvre Reception and 3 Course Seated Dinner and Dessert Service with
Water, Coffee and Tea Service

These menus are comprised of local, seasonal, organic ingredients featuring sustainably farmed produce, meats and seafood

Reception Hors d'Oeuvres Selections

Please Select Three of the Following Passed Hors d'Oeuvres:

Thai Chicken and Goat Cheese Crisp
Basil Peanuts

Micro Ahi Tuna Melt with Mozzarella Fresca and Charred Serrano Aioli

Cambozola Cheese and Caramelized Onion
Panorama Baguette Crostini (V)

Micro Filet Mignon "French Dip" with Warm Au Jus Pipette

Truffled Wild Mushroom Risotto Bite (V)

Tandoori Prawn Skewers with Black Mustard Seed Raita

Miniature Filet Burger Bite with Caramelized Onion and Shaft's Blue Cheese

Shiitake Mushroom, Green Bean and Green Rice Sushi Roll with Kabayaki Sauce (VE)

Artichoke and Roasted Red Bell Pepper "Fritter"
Charred Serrano Crema and Cilantro Pearls (V)

Micro "Croque Monsieur" with Honey-Dijon



Appetizer Selections

Please Select One of the Following First Course Options:

Applewood Smoked Bacon and Tomato Soup
Black and White Croutons and Lemon Rouille

Curried Cauliflower Bisque
Red Pepper and Hot Lime Samosa
Kaffir Lime Oil

Mixed Greens, Crispy Shoe String Sweet Potatoes
Pancetta, Mint Julep Dressing

Classic Caesar Salad
Asiago Croutons

Freshly Baked Artisan Breads, Herbed Lavash Crackers and Whipped Creamery Butter
Served with All Appetizer Options

Entrée Selections

Please Select One of the Following Entrée Options
A Vegetarian Entrée Option Will be Made Available on Site

Flat Iron Steak
Zinfandel Demiglace
Sour Baguette Bread Pudding
Herb Sautéed Baby Summer Squash

Grilled Hawaiian Mahi Mahi
Artichoke-Lemon Salsa Cruda
Sautéed Romano Beans
Wild Rice-Dried Currant Salad

Housemade Ricotta and Herbed Artichoke Heart Stuffed
Fulton Valley Farms Breast of Chicken
Buttermilk Buerre Blanc
Fennel Sautéed Romano Beans

Dessert Selections:

Please Select One of the Following Dessert Options

Mascarpone Cream Spring Berry Trifle
Raspberry Soaked Lady Fingers

Vanilla Bean Pot du Crème
Spun Sugar

Mascarpone Cream Tiramisu
Espresso and Rum Soaked Lady Fingers

Freshly Brewed Fair Trade Organic Gourmet Coffee and Decaffeinated Coffee
Numi Organic Tea Assortment



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Sample Dinner Buffet Menu Option #1

Buffet Station Dinner and Dessert Service with Water, Coffee and Tea Service

These menus are comprised of local, seasonal, organic ingredients featuring sustainably farmed produce, meats and seafood

Entrée Selections

Please Select Two of the Following Protein Options

Cuban Flank Steak
Ropa Vieja Tomato Sauce

Seared Breast of Free Range Chicken
Romesco Sauce

Pan Seared Hawaiian Mahi Mahi
Artichoke-Lemon Salsa Cruda

Vegetable Selections

Please Select One of the Following Vegetable Options:

Sweet Plantain Wedges with Black Beans with Lime Crema

Sautéed Blue Lake Green Beans

Grilled Spring Asparagus Spears

Side Dish Selections

Please Select One of the Following Starch Options:

Goat Cheese Sweet Potato Mash

Warm Fingerling Potato "Salad"

Basil Mashed Potatoes

Salad Selections

Please Select One of the Following Salad Options in Addition to Bread and Butter Service:

Mixed Greens, Pecans, Apples
Balsamic Dressing and Shaved Parmesan Cheese (V)

Classic Caesar Salad
Garlic-Anchovy Dressing, Asiago Croutons

Iceberg Lettuce Wedge
Crispy Bacon, Fresh Tomatoes, Bleu Cheese Dressing

Freshly Baked Artisan Bread and Whipped Creamery Butter



Dessert Selections

Please Select One of the Following Dessert Options:

Mascarpone Cream Spring Berry Trifle
Raspberry Soaked Lady Fingers

Vanilla Bean Pot du Crème
Spun Sugar

Guittard Bittersweet and White Chocolate Dipped Ripened Strawberries

Freshly Brewed Organic, Fair Trade Gourmet Coffee and Decaffeinated Coffee
Numi Organic Tea Assortment

Sample Dinner Buffet Menu Option #2 with Hors d'oeuvre Reception

Hors d'oeuvre Reception and Buffet Station Dinner and Dessert Service with
Water, Coffee and Tea Service

These menus are comprised of local, seasonal, organic ingredients featuring sustainably farmed produce, meats and seafood

Reception Hors d'Oeuvres Selections

Please Select Three of the Following Passed Hors d'Oeuvres:

Thai Chicken and Goat Cheese Crisp
Basil Peanuts

Micro Ahi Tuna Melt with Mozzarella Fresca and Charred Serrano Aioli

Cambozola Cheese and Caramelized Onion
Panorama Baguette Crostini (V)

Micro Filet Mignon "French Dip" with Warm Au Jus Pipette

Truffled Wild Mushroom Risotto Bite (V)

Tandoori Prawn Skewers with Black Mustard Seed Raita

Miniature Filet Burger Bite with Caramelized Onion and Shaft's Blue Cheese

Shiitake Mushroom, Green Bean and Green Rice Sushi Roll with Kabayaki Sauce (VE)

Artichoke and Roasted Red Bell Pepper "Fritter"
Charred Serrano Crema and Cilantro Pearls (V)

Micro "Croque Monsieur" with Honey-Dijon



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Entrée Selections

Please Select Two of the Following Entrée Options:

Flat Iron Steak
Zinfandel Demiglace

Seared Breast of Chicken
Stuffed with Housemade Ricotta and Herbed Artichoke Heart

Grilled Hawaiian Mahi Mahi
Artichoke-Lemon Salsa Cruda

Vegetable Selections

Please Select One of the Following Vegetable Options:

Sautéed Romano Beans

Herb Sautéed Baby Squash

Grilled Asparagus Spears

Side Dish Selections

Please Select One of the Following Starch Options:

Sour Baguette Bread Pudding

Wild Rice-Dried Currant Salad

Basil Mashed Potatoes

Salad Selections

Please Select One of the Following Salad Options in Addition to Bread and Butter Service:

Mixed Greens, Pecans, Apples
Balsamic Dressing and Shaved Parmesan Cheese (V)

Mixed Greens, Crispy Shoe String Sweet Potatoes
Pancetta, Mint Julep Dressing

Classic Caesar Salad
Asiago Croutons

Freshly Baked Artisan Breads and Whipped Creamery Butter



Dessert Selections

Please Select One of the Following Dessert Options:

Mascarpone Cream Spring Berry Trifle
Raspberry Soaked Lady Fingers

Vanilla Bean Pot du Crème
Spun Sugar

Guittard Bittersweet and White Chocolate Dipped Ripened Strawberries

Freshly Brewed Organic, Fair Trade Gourmet Coffee and Decaffeinated Coffee
Numi Organic Tea Assortment