

THE FILLMORE

SAMPLE CATERING MENUS



The Fillmore has partnered with Global Gourmet Catering as the exclusive caterer for the venue. Below are some sample menus showing Global Gourmet's array of options. They specialize in customizing menus & proposals to meet your specific needs. These menus are comprised of local, seasonal, organic ingredients featuring sustainably farmed produce, meats and seafood. All proposals will include service staff, culinary staff, on-site management, and all buffet service equipment.

For a full customized proposal, please contact Bev Shelby.

Bev Shelby

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WHY GLOBAL GOURMET CATERING? Our passion is to provide you and your guests with an exquisite culinary experience featuring the highest caliber of service in our industry, trend setting design and attention to every detail. We started the company in 1999 on a mission to bring Bay Area restaurant caliber cuisine and service to the catering industry. Our culinary team brings a wealth of top notch experience from local, national and internationally heralded restaurants and culinary schools to the table for your enjoyment. We know how to work with an array of budgets without compromising the excellence of your event.

THE FILLMORE

Light/Medium Hors d' Oeuvres Reception

BUTLER-PASSED HORS D' OEUVRES (SELECT FOUR)

Cabernet Braised Niman Ranch Beef Short Rib Daube on Sweet Potato Cake, Chive Blossom Crème Fraîche
Inside-Out "BLT," Sourdough Crouton, Tomato Marmalade, Smoked Bacon, Micro Dijon Sprouts
Miniature "Burger" Bite with Caramelized Onion and Pt. Reyes Blue Cheese
Five Spice Duck Confit and Frisee Salad on Potato Gaufrite
Tiny Thai Tombo Tuna Taco with Spicy Avocado Purée
Hearts of Palm, Jicama and Orange "Ceviche," Sweet Potato and Plantain Fufu, Blue Corn Tortilla Chip (VE)
Spanish Sheep's Milk Cheese, Toasted Almond, Acacia Honey and Edible Petals (V)

ADD AN HORS D' OEUVRES STATIONS (SELECT ONE)

ANTIPASTI BAR

A Selection of Fresh Seasonal Vegetables
Housemade Ranch and Romesco Dipping Sauces
Soppressata and Genoa Salami
Grilled Herb-Marinaded Vegetables
House-Marinaded Olives, Pepperoncini
Focaccia and Grissini Bread Sticks

SEASONAL CHEESE AND FRUIT DISPLAY

A Selection of West Coast Artisan Cheeses:
Pt. Reyes Homestead Blue Cheese (Blue-Veined Holstein Cow's Milk), Marin County
Bellwether Farms Carmody (Jersey Cow's Milk), Sonoma County
Cypress Grove Bermuda Triangle (Goat's Milk), Humboldt County
Fiscalini San Joaquin Gold (Holstein Cow's Milk), Stanislaus County
Arranged Beautifully with Seasonal Dried Fruits and Nuts
Accompanied by Sliced Baguette and Specialty Crackers

CHIPS AND DIPS

Latin (V):

Layered Chipotle Black Beans, Guacamole, Salsa, Sour Cream
Tortilla Chips

Mediterranean (V):

Quinoa Tabbouleh, Roasted Red Repper Hummus, Harissa Yogurt
Pita Chips

Provence (VE, DF):

Ratatouille, Pickled Eggplant, Heirloom Tomato Tartare, Red Pepper Mousse
Crosthini Sticks

THE FILLMORE

Medium Hors d' Oeuvre/Light Dinner Reception

SAVORY STATION OPTIONS

Select three in addition to dessert service:

CHINATOWN

EXHIBITION BAO STATION

Housemade Chinese "Dumplings" Filled in Exhibition with Guests' Choice of:
Char Siu Pork

Hoison-Glazed Portobello Mushroom (V)

Each served with Cilantro, Group Peanuts and Pickled Collard Greens

GYOZA

Crisped Steamed Dumpling

Filled with guests' choice of: Pork, Chicken, or Vegetable

With Soy Dipping Sauce and Sambal Oelek Chili Sauce

CHILLED SHRIMP SOBA SALAD

Chilled Noodles with Shaved Vegetables,
Chopped Shrimp and a Creamy Sesame Dressing

MISSION STREET TACO TRUCK

Plates composed to order by exhibition chefs

Please Select Three of the Tacos for Service

FRESH FISH TACOS

Locally Made Flour Tortillas Filled with
Fresh Marinated Kingfish, Cabbage Slaw and a Spicy Avocado Salsa

MARINATED SAUTÉED VEGAN TACOS (VE)

Locally Made Flour Tortillas Filled with
Lemon-Achiote Marinated "Beyond Meat," Shredded Lettuce and Salsa Fresca

BEER-BRAISED CHICKEN TACOS

Locally Made Flour Tortillas Filled with
Anchor Steam Beer-Braised Chicken
Pickled Red Onion, Lime Crema

GRILLED CARNE ASADA TACO

Locally Made Flour Tortilla Filled with
Grilled Marinated Bavette, Spicy Pickled Vegetables
Fresh Cilantro and Housemade Tomatillo Salsa

THE FILLMORE

SAVORY PIES OF THE WORLD

Please Select Three Select Four Savory Pies for Service:

BLACK AND BLUE PIE

Guinness-Braised Beef, Blue Cheese,
Mushroom, and Horseradish Cream

CHICKEN "POT" PIE

Chive Crème Fraiche

Z-DOG

Mini Frankfurter in a Puff Pastry "Bun"
Bacon-Onion Marmalade

GUINNESS PUB PIE (V)

Mushroom, Shallot and Goat Cheese,
and Horseradish Cream

WILD MUSHROOM AND PEPPER JACK CHEESE EMPANADA (V)

Chipotle Aioli and Smoky-Sweet Machamanchal Sauces

JAMAICAN VEGETABLE ROTI (V)

Mango Chutney

WINE COUNTRY "SUNDAE"

BUTTERMILK MASHED POTATOES

Short Rib Chunks, Demi-Glace, Horseradish-Whipped Cream
Duck Fat-Braised Banana Fingerlings Sprinkled with Bacon Bits
Topped with a Roasted Tomato "Cherry"

Gluten-Free

BUTTERMILK MASHED POTATOES

Portobello Mushroom Chunks, Mushroom Gravy, Horseradish-Whipped Cream
Olive Oil-Roasted Banana Fingerlings
Topped with a Roasted Tomato "Cherry"

Vegetarian

THE FILLMORE

SOMETHING SWEET

SOUR CHERRY AND VANILLA MASCARPONE FLUMMERY

Fresh Mascarpone Cheese and Tahitian Vanilla Beans

Sour Morello Cherries and Gianduja Oatmeal Crunch

Served in Stemless Wine Glasses

LAYERED CHOCOLATE TIRAMISU COUPE

Layers of Sweet Mascarpone Mousse and Espresso Syrup-Soaked Ladyfingers

Served in Chocolate Cups

Served in Stemless Wine Glasses

PISTACHIO-RASPBERRY TART

Pistachiosa Cream in Crunchy Chocolate Tart Shells

Fresh Seasonal Raspberries

COFFEE STATION

Served with Freshly Brewed Organic, Fair-Trade Gourmet Regular and Decaffeinated Coffee / Numi Organic Tea Assortment

THE FILLMORE

Heavy Hors d' Oeuvre/Dinner Reception

SAVORY STATION OPTIONS

Select three in addition to dessert, coffee and tea service

BRAZILIAN CHURRASCARIA CARVING STATION

Delicious marinated meats carved in exhibition:

Alcatra: Chimmichuri Rojo-Marinated Flank Steak, Garnished with Cebollas Fritas (Shoestring Onion Ring)

Frango: Boneless Lemon, Garlic and Oregano-Marinated Breast of Chicken

Feijão Preto: Vegan Black Beans (VE)

Bananas Fritas: Fried Sweet Plantains (VE)

SUSHI HAND ROLLS

Prepared to order by Professional Sushi Chefs in Traditional Japanese Robes:

Fresh Kappa, California, Tobiko, Hamachi, Poached Prawn, Spider Roll,

Maguro, Unagi and Additional Unique Sushi Combinations

Beautifully Displayed with Pickled Ginger, Wasabi and Soy Sauce

DELHI DELIGHTS

KORI GHASSI

South Indian Chicken Curry

CHANA MASALA

Chickpeas Simmered in Spiced Tomato Sauce

Onion, Garlic and Ginger

Vegetarian

SAAG PANEER

Spinach and Cheese Curry

Vegetarian

AROMATIC BASMATI RICE

Steamed and Tossed with Lemon Zest, Mint and Parsley

ASSORTED INDIAN BREADS

Nan and Papadum Wafers

RAITA

Yogurt, Cucumber and Black Mustard Seed

THE FILLMORE

NORTH BEACH

Beef and Chicken Meatballs in Creamy Polenta, Tomato Salvo
Ricotta Pansoti in Roasted Tomato Sauce, Mozzarella Burrata and Prosciutto
Tuxedo Romaine Salad, Ricotta Salata, Black Garlic-White Balsamic Dressing
Grilled Ciabatta Bread with Roasted Garlic

INTERNATIONAL SLIDER STATION

Select three in addition to dessert, coffee and tea service

SMOKED BRISKET

topped with Carolina Mustard Barbeque Sauce, Horseradish Slaw
Fresh Baked Mini Burger Bun

SPICY TANDOORI CHICKEN

topped with Roasted Tomato-Eggplant Relish, Pickled Red Onion Raita
Warmed Naan

HAWAIIAN KALUA PORK

topped with Coffee-Teriyaki Sauce, Red Cabbage-Green Onion Slaw
Sweet Hawaiian Roll

CRISPY VEGETARIAN "CUBANO" (V)

topped with Peppers, Mushrooms, Pickles, Swiss Cheese

DESSERT AND COFFEE STATION SERVICE

Select three in addition to dessert, coffee and tea service

A TRIO OF SEASONAL HOUSEMADE MINI PIES

such as: Cherry, Apple, Lemon Meringue or Peach, Strawberry-Rhubarb, Apple or Pumpkin, Pecan, Chocolate Cream

PROFITEROLE BAR: SWEET PUFF PASTRY FILLED WITH HAZELNUT-CHOCOLATE CRÈME OR VANILLA CRÈME

Served with Guests' Choices of Dipping Sauces: Bittersweet Chocolate and Burnt Caramel

OUR PASTRY CHEF'S SEASONAL SELECTION OF PETITS FOURS

such as: Lemon Tartlet with Toasted Meringue, Seasonal Fruit Tartlet,
Maldon Salt-Dusted Caramel and Chocolate Tartlet, Peanut Butter Cup

A SELECTION OF POTS DU CRÈME

such as: Vanilla Bean, Turkish Coffee, Mexican Chocolate, Butterscotch

BROWN BUTTER FINANCIER, SEASONAL FRESH OR DRIED FRUIT COMPOTE, CHANTILLY CRÈME, CHOCOLATE STRUESEL

COFFEE STATION

Served with Freshly Brewed Organic, Fair-Trade Gourmet Regular and Decaffeinated Coffee / Numi Organic Tea Assortment

THE FILLMORE

Hosted Reception Wine and Beer Bar Packages

All wine and beer packages include: Coke, Diet Coke, Sprite, Ginger Ale, filtered still and sparkling waters, garnishes, labor, set-up, break-down, recycle/compost/trash removal, bar equipment, bar glassware, tables, linens, chill tubs, napkins and ice.

Reception packages do not include lunch/dinner wine. California sales tax not included.

Global Gourmet Catering does not charge hidden service fees—ever!

SILVER WINE AND BEER BAR PACKAGE

One white wine and one red wine will be selected for bar service:

WHITE

Sycamore Lane Chardonnay 2011 California or Cedar Brook Sauvignon Blanc 2011 California

RED

Sycamore Lane Cabernet Sauvignon 2011 California or Coastal Vines Pinot Noir 2010 California

BEER

Pabst Blue Ribbon, Coors Light, Miller Genuine Draft or similar

Assorted Sodas, Still Water Station and Bottled Sparkling Water

GOLD WINE AND BEER BAR PACKAGE

Please select one white wine and one red wine for bar service:

WHITE

William Hill Estate Chardonnay 2012 Central Coast, McManis Family Pinot Grigio 2013 California or
Uppercut Sauvignon Blanc 2012 North Coast

RED

Montevina Cabernet Sauvignon 2012 California, Trinity Oaks Pinot Noir 2011 California, OZV Zinfandel 2012 Lodi or
DeLoach Merlot 2010 California

THE FILLMORE

PLATINUM WINE AND BEER BAR PACKAGE

Please select one white wine and one red wine for bar service:

WHITE

Hahn Chardonnay 2012 Monterey, Carneros Highway Chardonnay 2012 Carneros,
Heron Sauvignon Blanc 2010 Mendocino County or Cline Pinot Gris 2011 Sonoma Coast

RED

Louis Martini Cabernet Sauvignon 2011 Sonoma, DeLoach Pinot Noir 2011 California, Rodney Strong Merlot 2011 Sonoma or
DeLoach Zinfandel 2010 California

BEER

Anchor Steam, Sierra Nevada, Lagunitas Pils or similar

Assorted Sodas, Still Water Station and Bottled Sparkling Water

TITANIUM WINE AND BEER BAR PACKAGE

Please select two white wines and two red wines for bar service:

WHITE

St. Clement Chardonnay 2010 Carneros Napa, Artesa Chardonnay 2012 Carneros, or St. Supéry Sauvignon Blanc 2011 Napa

RED

Conn Creek Cabernet Sauvignon 2010 Napa, Seghesio Zinfandel 2012 Sonoma, David Bruce Pinot Noir 2011 Sonoma, or
Buena Vista Pinot Noir 2012 Carneros Sonoma

BEER

Speakeasy Prohibition Ale, Sierra Nevada Torpedo Extra IPA, Anchor Steam California Lager or similar

Assorted Sodas, Still Water Station and Bottled Sparkling Water

THE FILLMORE

Hosted Reception Full Bar Packages

All wine and beer packages include: Coke, Diet Coke, Sprite, Ginger Ale, filtered still and sparkling waters, garnishes, labor, set-up, break-down, recycle/compost/trash removal, bar equipment, bar glassware, tables, linens, chill tubs, napkins and ice.

Reception packages do not include lunch/dinner wine. California sales tax not included.

SILVER FULL BAR PACKAGE

One white wine and one red wine will be selected for bar service:

SPIRITS

Seagram's Vodka, Seagram's Gin, Ron Rio Rum, Torado Gold Tequila, Heaven Hill Whiskey, 100 Pipers Scotch or similar

WHITE

Sycamore Lane Chardonnay 2011 California or Cedar Brook Sauvignon Blanc 2011 California

RED

Sycamore Lane Cabernet Sauvignon 2011 California or Coastal Vines Pinot Noir 2010 California

BEER

Pabst Blue Ribbon, Coors Light, Miller Genuine Draft or similar

Assorted Sodas, Still Water Station and Bottled Sparkling Water, Mixers and Garnishes

GOLD FULL BAR PACKAGE

Please select one white wine and one red wine for bar service:

SPIRITS

Skyy Vodka, Bombay Gin, Dewars Blended Scotch, Jim Beam Bourbon, Myer's Platinum Rum, Sauza Gold, Seagram's 7 Whiskey or similar

WHITE

William Hill Estate Chardonnay 2012 Central Coast, McManis Family Pinot Grigio 2013 California or Uppercut Sauvignon Blanc 2012 North Coast

RED

Montevina Cabernet Sauvignon 2012 California, Trinity Oaks Pinot Noir 2011 California, OZV Zinfandel 2012 Lodi or DeLoach Merlot 2010 California

BEER

Anchor Steam, Sierra Nevada, Lagunitas Pils or similar

Assorted Sodas, Still Water Station and Bottled Sparkling Water, Mixers and Garnishes

THE FILLMORE

PLATINUM FULL BAR PACKAGE

Please select one white wine and one red wine for bar service:

SPIRITS

Tito's Handmade Vodka, No. 209 Gin, Chivas Regal Scotch, Bulleit Bourbon, Flor de Caña Gold Rum, Herradura Silver Tequila, Crown Royal Whiskey or similar

WHITE

Hahn Chardonnay 2012 Monterey, Carneros Highway Chardonnay 2012 Carneros, Heron Sauvignon Blanc 2010 Mendocino County or Cline Pinot Gris 2011 Sonoma Coast

RED

Louis Martini Cabernet Sauvignon 2011 Sonoma, DeLoach Pinot Noir 2011 California, Rodney Strong Merlot 2011 Sonoma or DeLoach Zinfandel 2010 California

BEER

Anchor Steam, Sierra Nevada, Lagunitas Pils or similar

Assorted Sodas, Still Water Station and Bottled Sparkling Water Mixers and Garnishes

TITANIUM FULL BAR PACKAGE

Please select two white wines and two red wines for bar service:

SPIRITS

Hangar One Vodka, No. 209 Gin, Glenfiddich 12 Year Scotch, Buffalo Trace Bourbon, 10 Cane Rum, Patron Reposado Tequila, Del Maguey Mezcal Vida, Crown Royal Whiskey or similar

WHITE

St. Clement Chardonnay 2010 Carneros Napa, Artesa Chardonnay 2012 Carneros or St. Supéry Sauvignon Blanc 2011 Napa

RED

Conn Creek Cabernet Sauvignon 2010 Napa, Seghesio Zinfandel 2012 Sonoma, David Bruce Pinot Noir 2011 Sonoma or Buena Vista Pinot Noir 2012 Carneros Sonoma

BEER

Speakeasy Prohibition Ale, Sierra Nevada Torpedo Extra IPA, Anchor Steam California Lager or similar

Assorted Sodas, Still Water Station and Bottled Sparkling Water
Mixers and Garnishes

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MORE ABOUT GLOBAL GOURMET:

Stellar food. Seamless service. The magic of the memorable event.

EXQUISITE CUISINE Global Gourmet believes that the cuisine featured at your event should represent your style and preferences as well as to exceed the diverse expectations of your guests. Our menus feature the highest quality seasonal organic, natural and sustainably farmed produce, meats and seafood, and we work with purveyors from the Bay Area nine county region with rare exception: you won't find raspberries on our menus in February because we won't fly them in from other parts of the world that don't meet these high standards. Our chefs create their own seasoned salts, smoke our own meats and seafood, make several cheeses and our delicious desserts in house.

BEVERAGE SERVICE EXPERTS Our bar service team is here to assist you in all forms of beverage pairing: sommeliers to match California's bounty of wines to your seasonal menus, mixologists to create delicious specialty cocktails to get your party started, and a range of wine, beer and spirit options to meet your budgetary expectations.

PERFECTION ON SITE Our team of highly trained chefs extends their expertise by cooking our food on site at your event in order to ensure the perfect execution of your menu. Our service staffing will make your event as effortless as possible by providing the most experienced and professionally trained managers, sommeliers, service captains, wait staff and bartending staff in the industry. Your dedicated on site management team will be available to address your needs and to ensure the flawless execution of all aspects of your event.

BEING "GREEN" Global Gourmet Catering is proud to be the first full-service Bay Area/San Francisco Green Business Certified catering company in Northern California. In addition to featuring locally produced, organic, natural and sustainably farmed produce, meats, seafood and wines, Global Gourmet contributes to our local community as well as the health of our planet by setting our industry's "green" policy standards: we recycle and compost in our offices, at our production facility and at every event we are involved in; we donate left-over food from events to Foodrunners, a local organization that distributes food to Bay Area food banks and shelters; we use eco-friendly cleaning agents for dishwashing at our warehouse; and we serve San Francisco's excellent tasting, pure quality tap water from the Hetch Hetchy reservoir whenever feasible to avoid the unnecessary packaging of bottled water, to name some examples. For a complete list detailing our eco-friendly business practices visit our websites at www.ggcatering.com.

