



## DINNER MENUS

### **BUFFET**

(Minimum of 15 guests required.)

#### Dinner Buffet 1

\$95

Grilled Asparagus with Toasted Almonds and Citrus Aioli  
Frisée and Belgian Endive Salad with Crumbled Goat Cheese, Smoked Bacon  
and Honey Balsamic Dressing

Seared Salmon with Oven Roasted Tomatoes, Melted Leeks and Fennel Beurre Blanc  
Marinated Free-Range Chicken Breast with Caper Pancetta Jus  
Grilled Medallions of Beef Tenderloin with Spinach, Cipollini Onions and Morel Cream Sauce

Seasonal Vegetables

Roasted Red Bliss Potatoes with Herbs  
Fresh Baked Artisan Breads and Rolls

Selection of Specialty Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas



## DINNER MENUS

### **BUFFET**

(Minimum of 15 guests required.)

#### Dinner Buffet 2

\$85

Mixed Asian Greens with Jicama, Crispy Wonton and Miso Dressing  
Bangkok Salad of Glass Noodles, Cucumbers, Cilantro and Thai Sweet and Sour Sauce

Seared Snapper with Curry Coconut Emulsion  
Honey Ginger Soy Chicken with Baby Bok Choy and Shiitake Mushrooms  
Hunan Style Beef with Asian Eggplant and Chinese Peppercorn Sauce

Stir Fry Vegetables

Steamed Jasmine Rice  
Fresh Baked Artisan Breads and Rolls

Selection of Specialty Desserts  
Sliced Seasonal Fresh Fruits  
Miniature Mango Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas



## DINNER MENUS

### PLATED

#### Appetizers

Chilled Herb Marinated Jumbo Prawns on Green and Strawberry Papaya Salad with Ginger Lime Dressing  
\$17

Day Boat Scallop Ceviche with Fresh Mango, Pineapple, Tomato and Mint Mojo Sauce  
(Served in a Martini glass and limit of 45)  
\$17

Marinated Ahi Tuna and Watermelon on Hunan Salad and Mint  
\$16

Asian Crab Cake with Tomato Kimchee and Crème Fraîche  
\$15

Beet and Goat Cheese Terrine, Lambs Lettuce and Sherry Vinaigrette  
\$12

#### Soups \$11

Roasted Carrot Ginger Soup with Lotus Chips and Chive Crème Fraîche

Lemongrass Scented Lobster Bisque with Coconut Cream

Asian Chicken Noodle Soup



## DINNER MENUS

### PLATED

#### Salads

\$12

Baby Spinach Salad with Apples, Toasted Walnuts, Crumbled Buttermilk Blue Cheese  
and Honey Balsamic Dressing

Arugula and Fried Mozzarella Salad with Tomato-Basil Vinaigrette

Asparagus Salad with Grapefruit Segments, Shaved Parmesan and Citrus Dressing

Baby Greens with Marinated Portabella Mushrooms and Goat Cheese

Mesclun Salad with Anjou Pears and Caramelized Onion Vinaigrette

#### Intermezzo

\$8

Watermelon Sorbet Splashed with Sake

Cucumber and Mint Sorbet

Lemon Sorbet



## DINNER MENUS

### PLATED

#### Entrées

Seared Rare Ahi Tuna  
Yukon Gold Potatoes, Fennel, Tomato Vierge, Olives and Truffle Essence  
\$50

Pan Seared Hawaiian Onaga  
Lemongrass Risotto, Japanese Eggplant, Basil Emulsion  
\$48

Sautéed Salmon  
Shiitake Mushrooms, Seaweed Salad, Ginger Beurre Blanc  
\$46

Lacquered Duck Breast  
Herb Spaetzle, Braised Greens, Apples, Parsley Root Purée  
\$52

Seared Lemon Chicken Breast  
Yukon Gold Mashed Potatoes, Roasted Tomatoes, Artichoke - Olive Compote  
\$46

Glazed Pork Tenderloin  
Goat Cheese Polenta, Wild Mushroom Ragout, Balsamic Reduction  
\$50

Mint Jalapeno Crusted Colorado Rack of Lamb  
Taro Root Gratin, Pak Choi  
\$54

Grilled Rib Eye Steak  
Salsify Cake, Sautéed Spinach, Szechwan Demi  
\$54

Filet of Beef  
Garlic Scalloped Potatoes, Seasonal Vegetables, Zinfandel Demi  
\$56

*\*Split entrée pricing will be based on the higher priced entrée.*



## DINNER MENUS

### PLATED

#### Vegetarian Options

Spinach and Mushroom Fazzoletto  
Carrot Emulsion

Vegetarian Pad Thai  
Cilantro, Coconut Peanut Sauce

Southeast Green Papaya Salad  
Crushed Peanuts, Banana Blossom Garnish, Lime Mint Vinaigrette

*\*Vegetarian entrée pricing will be based on first choice entrée.*



## DINNER MENUS

### **PLATED**

#### Desserts

\$10

“The Islander”

Coconut Mousse with Macadamia Nut Crunch and Pineapple Filling

Mandarin Strawberry Shortcake

Angel Sponge Cake Topped with Chantilly Cream and Fresh Strawberries

“The Caramel-Ooh Yeah”

Chocolate Cake filled with Dulce de Leche Mousse, Soft Banana Center and Nougat Brittle  
Light Vanilla Emulsion

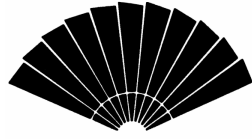
Warm Chocolate Brioche Bread Pudding with Bourbon Cream Sauce

Raspberry Charlotte Torte with Raspberry Sauce and White Chocolate

Strawberry Rhubarb Tartlet

Strawberry Sauce

Trio of Tropical Fruit Sorbet in an Almond-Chocolate Tuile Cup



**MANDARIN ORIENTAL**  
**SAN FRANCISCO** SM