



PALOMAR
SAN FRANCISCO

DIRTY
HABIT

2014 Catering Menu

“Fine dining has its niche, but things have changed.
We’re running with the times.”

-Executive Chef David Bazirgan

12 Fourth St.
San Francisco, CA 94103
(415)348-1111
www.hotelpalomar-sf.com
www.dirtyhabitsf.com

Hotel Palomar & Dirty Habit

Breakfast

Hotel Palomar & Dirty Habit | BREAKFAST Menu

☐ CLASSIC CONTINENTAL

- Seasonal Sliced Fresh Fruit Display
- Croissants, Muffins, Danishes
- Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea
- Fresh Squeezed Orange and Grapefruit Juices

\$28.00 Per Person

☐ AMERICAN CONTINENTAL

- Seasonal Sliced Fresh Fruit Display
- Individual Assorted Yogurts
- Muffins & Scones
- Smoked Salmon served with Bagels, Cream Cheese, Hardboiled Egg, Red Onions, Tomatoes, & Capers
- Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea
- Fresh Squeezed Orange and Grapefruit Juices

\$37 Per Person

☐ HEALTHY CLAUDE MONET

- Seasonal Sliced Fresh Fruit Display
- Assorted Whole Wheat & Bran Muffins
- Greek Yogurt Parfait
- Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea
- Fresh Squeezed Orange and Grapefruit Juices

\$30.00 Per Person

☐ HOT BREAKFAST

- Seasonal Sliced Fresh Fruit Display
- Sliced Toast
- Lightly Scrambled Eggs
- Hickory Smoked Bacon
- Breakfast Sausage
- Homes Fries
- Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea
- Fresh Squeezed Orange and Grapefruit Juices

\$42 Per Person

Hotel Palomar & Dirty Habit | BREAKFAST Menu

COLD BREAKFAST A LA CARTE

- **Individual Yogurt**
\$5.50 Each
- **House Made Granola**
\$7.50 Per Person
- **Muffins/Scones**
\$48 Per Dozen
- **Seasonal Coffee Cake**
\$52 Per Dozen
- **Assorted Bagels & Cream Cheese**
\$59 Per Dozen
- **Smoked Salmon Platter**
\$17 Per Person
- **Selection of Dry Cereal with Milk**
\$6 Per Person
- **Sliced Fresh Fruit Tray**
\$8.50 Per Person
- **Whole Fresh Fruit**
\$3 Each
- **Hardboiled Eggs**
\$4 Each

HOT BREAKFAST A LA CARTE

- **Eggs Florentine**
\$10 Per Person
- **French Toast & Syrup**
\$10 Per Person
- **Scrambled Eggs**
\$5.50 Per Person
- **Hickory Smoked Bacon**
\$6.50 Per Person
- **Breakfast Sausage**
\$6.50 Per Person
- **Home Fries**
\$6 Per Person
- **Cut Oats, Raisins, Brown Sugar**
\$7 Per Person
- **Spinach & Onion Quiche**
\$60 Each
- **Quiche Lorraine**
\$70 Each
- **Buttermilk Pancakes**
\$6 Per Person
- **Breakfast Burritos**
\$12 Each
- **Eggs Benedict**
\$11 Per Person

BEVERAGES

- **Fresh Squeezed Orange or Grapefruit Juice**
\$18 Per Pitcher
- **Whole or Skim Milk**
\$15 Per Pitcher
- **Mighty Leaf Iced Tea**
\$14 Per Pitcher
- **Coke, Diet Coke, & Sprite**
\$6 Each
- **Still & Sparkling Bottled Waters**
\$6 Each
- **Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea**
\$100 Per Gallon
\$50 Per Half Gallon

Hotel Palomar & Dirty Habit Breaks

Hotel Palomar & Dirty Habit | BREAK Menu

☐ SMOOTHIE STATION

Choice of three of the following:

- **Jump Start**

Jump start your day with a nutrient packed smoothie that will awaken you

- **Blueberries, Banana, Greek yogurt, Flaxseed**

- **Ready, Set, Glow**

Looking for that extra glow? Look no further! This smoothie will have you glimmering a berry glow

- **Almond Milk, Blueberries, Flaxseed, Coconut Water**

- **Hug Yourself**

Love yourself – Indulge! This smoothie satisfies your emotional hunger and fulfills your every craving.

- **Peanut Butter, Banana, Dark Chocolate**

- **Food for Thought**

You're a smarty pants, so fuel up. This smoothie is sure to help you keep your wits about you!

- **Strawberries, Apples, Oranges, Wheatgrass**

\$12 Per Person

☐ BUILD YOUR OWN TRAIL MIX STATION

- Selection of Nuts
- Dried Fruit
- House-Made Granola
- Berries
- Chocolate

\$20 Per Person

☐ SNACK PARTY

- House Made Pita Chips
- Hummus, Baba Ganoush, Tapenade
- Raw Vegetables
- Marinated Olives

\$25 Per Person

☐ NATURE BREAK

- Assorted Cliff Bars
- Pretzels & Mixed Nuts
- Whole Fresh Fruit
- Individual Yogurts & Granola
- Fresh Squeezed Orange and Grapefruit Juices
- Naked Juice Coconut Water

**1 per person included*

\$32 Per Person

☐ MUNCHIES

- Fresh Popped Popcorn
- Individual Bags of Chips
- Mixed Nuts
- Fresh Baked Cookies
- Candy Bars
- Red Rope Licorice
- Assorted Soft Drinks

**1 per person included*

\$26 Per Person

☐ California Break

- Artisanal Cheese Display
- Charcuterie Display
- Crackers & Preserves
- Local Organic Fruit Smoothie

\$38 Per Person

Hotel Palomar & Dirty Habit | BREAK Menu

□ DIRTY HABIT BREAK

- Rice Crispy Treats
- French Fries
- Lamb Belly Steamed Buns
- Cookies & Brownies
- Assorted Soft Drinks

**1 per person included*

\$37 Per Person

□ WINE COUNTRY BREAK

- Artisanal Cheeses
- Charcuterie
- Olives
- Breadsticks
- Baguette
- Chocolate Truffles

\$37 Per Person

□ Mission Break

- Tortilla Chips
- Salsa, Guacamole, & Sour Cream
- Chicharrones

\$26 Per Person

SNACKS A LA CARTE

- **Cliff Bars**
\$5 Each
- **Pretzels**
\$4 Per Person
- **Candy Bars**
\$4 Each
- **Individual Bags of Potato Chips**
\$4 Each
- **Mixed Nuts**
\$5 Per Person
- **Fresh Fruit Skewers**
\$8.50 Per Person
- **Marinated Olives**
\$6 Per Person
- **Trio of Pickled Vegetables**
\$7 Each
- **Vegetable Crudite & Assorted Dips**
\$17 Per Person
- **House made Pita Chips & Assorted Dips**
\$18 Per Person
- **Artisanal Cheese Display**
\$25 Per Person
- **Charcuterie Display**
\$25 Per Person
- **Fresh Baked Cookies, Brownies,
Lemon Bars, OR Walnut Bars**
\$45 Per Dozen
- **Soft Pretzels & Assorted Dips**
\$60 Per Dozen

BEVERAGES

- **Fresh Squeezed Orange or Grapefruit Juice**
\$18 Per Pitcher
- **Whole or Skim Milk**
\$15 Per Pitcher
- **Mighty Leaf Iced Tea**
\$14 Per Pitcher
- **Lemonade**
\$14 Per Pitcher
- **Coke, Diet Coke, & Sprite**
\$6 Each
- **Still & Sparkling Bottled Waters**
\$6 Each
- **Vitamin Water**
\$6 Each
- **Naked Juice Coconut Water**
\$6 Each
- **Individual Fresh Fruit Smoothies**
\$8 Per Person
- **Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea**
\$100 Per Gallon
\$50 Per Half Gallon

Hotel Palomar & Dirty Habit Lunch

Hotel Palomar & Dirty Habit | LUNCH Menu

DELI BUFFET

- Fresh Sandwich Rolls
- Platter of Assorted Zoe's Deli Meats
- Tomato, Lettuce, Red Onion, & Pickles
- Whole Grain Mustard, Mayonnaise
- Mixed Greens with Balsamic Vinaigrette
- Choice of one of the following:
 - Potato Salad
 - Pasta Salad
 - Potato Chips
- Freshly Baked Cookies & Brownies
- Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea

\$50 Per Person

LOCAL FARMER'S MARKET SALAD BUFFET

- Mixed Greens & Hearts of Romaine
- Sliced Roasted Chicken
- 3 Assorted Salad Dressings
- Chef Baz's Selection of Toppings
- Seasonal Soup
- Fresh Baked Bread, Olive Oil & Balsamic Vinegar
- Pastry Ang's selection of dessert
- Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea

\$49 Per Person

PRE-MADE SANDWICHES

- Chicken Salad | Roast Beef & Horseradish | BLT
Pastrami | Vegetarian
- Mixed Greens with Balsamic Vinaigrette
- Choice of one of the following:
 - Potato Salad
 - Pasta Salad
 - Potato Chips
- Freshly Baked Cookies & Brownies
- Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea

\$50 Per Person

THE "MISSION" BUFFET

- Cheese Quesadillas
- Tortilla Chips
- Salsa, Guacamole, & Sour Cream
- Rice & Beans
- House Made Carnitas
- Corn & Flour Tortillas
- Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea

\$50 Per Person

NORMAN ROCKWELL

- Choice of one of the following:
 - Mixed Greens with Assorted Dressings
 - Hearts of Romaine Caesar Salad
- Choice of one of the following:
 - Roasted Chicken with Rosemary-Sweet Garlic Sauce
 - Petrale Sole with Spinach & Capers
 - Penne Pasta with Sausage & Artichokes
- Choice of one of the following:
 - Potato Fennel Gratin
 - Lemon Rice
- Roasted Vegetables
- Fresh Baked Bread, Olive Oil & Vinegar
- Choice of one of the following:
 - Panna Cotta
 - Chocolate Mousse
 - Seasonal Bread Pudding
- Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea

\$52 Per Person

Hotel Palomar & Dirty Habit | LUNCH Menu

PAUL KLEE

- **Choice of two of the following:**
 - *Mixed Greens with Assorted Dressings*
 - *Hearts of Romaine Caesar Salad*
*add chicken for \$5 per person
 - *Tuna Nicoise*
- **Choice of two of the following:**
 - *Braised Pork Shoulder with Mustard Sauce*
 - *Chicken Legs Agrodolce*
 - *Petrale Sole with Spinach & Capers*
 - *Beef Short Rib Bourguignon*
 - *Beef Pot Roast*
- **Choice of one of the following:**
 - *Potato Fennel Gratin*
 - *Lemon Rice*
 - *Rosemary & Goat Cheese Polenta*
- **Roasted Vegetables**
- **Fresh Baked Bread, Olive Oil & Vinegar**
- **Choice of one of the following:**
 - *Panna Cotta*
 - *Chocolate Mousse*
 - *Seasonal Bread Pudding*
- **Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea**

\$55 Per Person

LEONARDO DA VINCI

- **Choice of two of the following:**
 - *Mixed Greens with Assorted Dressings*
 - *Hearts of Romaine Caesar Salad*
*add chicken for \$5 per person
 - *Tuna Nicoise*
- **Choice of two of the following:**
 - *Filet Mignon with Red Wine Sauce*
 - *Duck Leg Confit a l'orange*
 - *Petrale Sole with Spinach & Capers*
 - *Beef Short Rib Bourguignon*
 - *Beef Pot Roast*
- **Choice of one of the following:**
 - *Potato Fennel Gratin*
 - *Lemon Rice*
 - *Rosemary & Goat Cheese Polenta*
- **Choice of two of the following:**
 - *Roasted Vegetables*
 - *Slow Roasted Cipollini Onions*
 - *Creamed Spinach*
 - *Braised Fennel*
- **Fresh Baked Bread, Olive Oil & Vinegar**
- **Chef's Selection Dessert Platter**
- **Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea**

\$70 Per Person

Hotel Palomar & Dirty Habit | LUNCH Menu

THREE COURSE PLATED LUNCH

\$48

ONE (SELECT 1)

- **Mixed Green Salad**
dried apricots, feta, sherry vinaigrette
- **Grilled Asparagus**
arugula, parmesan
- **Cucumber Salad**
hearts of romaine, yogurt basil dressing
- **English Pea Soup**
olive oil, piment d'espelette

TWO (SELECT 2)

- **Sautéed Sole**
spinach, carrots, capers
- **Roasted Pork Tenderloin**
parsnip puree, kale, mustard sauce
- **Roasted Chicken Breast**
orzo, cippolinis, pesto
- **Skirt Steak**
roasted potatoes, broccoli

THREE (SELECT 1)

- **Berry Cheesecake**
port gelée, ginger
- **Chocolate Mousse**
coffee anglaise, cherry compote
- **Panna Cotta**
orange, grand marnier
- **Banana Bread Pudding**
caramel, chocolate

FOUR COURSE PLATED LUNCH

\$60

ONE (SELECT 1)

- **Mixed Green Salad**
dried apricots, feta, sherry vinaigrette
- **Grilled Asparagus**
arugula, parmesan
- **Cucumber Salad**
hearts of romaine, yogurt basil dressing
- **English Pea Soup**
olive oil, piment d'espelette

TWO (SELECT 1)

- **Country Style Pâté**
dried apricots, feta, sherry vinaigrette
- **English Pea Soup**
olive oil, piment d'espelette
- **Prawn Skewer**
shaved fennel, avocado

THREE (SELECT 2)

- **Sautéed Sole**
spinach, carrots, capers
- **Roasted Pork Tenderloin**
parsnip puree, kale, mustard sauce
- **Roasted Chicken Breast**
orzo, cippolinis, pesto
- **Skirt Steak**
roasted potatoes, broccoli

FOUR (SELECT 1)

- **Berry Cheesecake**
port gelée, ginger
- **Chocolate Mousse**
coffee anglaise, cherry compote
- **Panna Cotta**
orange, grand marnier
- **Banana Bread Pudding**
caramel, chocolate

Hotel Palomar & Dirty Habit

Reception

Hotel Palomar & Dirty Habit | RECEPTION Menu

\$45 Per Dozen

- **Chicken Wings**
chili vinaigrette
- **Tomato Bruschetta**
balsamic, basil
- **Mushroom Tart**
pesto goat cheese, puff pastry
- **Falafel**
tahini yogurt sauce, cucumber
- **Beet Spoon**
radish, strawberry

\$55 Per Dozen

- **Country Style Pâté**
toast, mustard
- **Shrimp Ceviche**
lime, avocado, cilantro
- **Braised Short Rib**
potato, red wine jus
- **Smoked Salmon**
crème fraîche, cucumber, seeded crisp
- **Deviled Eggs**
tuna nicoise

\$65 Per Dozen

- **Oyster on the Half Shell**
cabernet mignonette
- **Poke Spoon**
ahi tuna, seaweed salad, sesame tuile
- **Crab & Cream Cheese Bruschetta**
sweet chili glaze
- **Fried Squash Blossoms**
ricotta, romesco
- **Steamed Buns**
lamb belly, peanuts

\$75 Per Dozen

- **Lamb Lollies**
buttermilk dressing
- **Caviar on Potato**
crème fraîche stuffed potato
- **New England Lobster Salad**
on pan de mie
- **Wagyu Beef Tartare**
black truffle

Hotel Palomar & Dirty Habit | RECEPTION Menu

COLD DISPLAYS

- **Artisanal Cheese Selection**
dried fruit, crackers, marcona almonds
\$25 Per Person
- **Charcuterie Selection**
crackers, dijon mustard, cornichons
\$25 Per Person
- **Raw Vegetable Platter**
seasonal vegetables, assorted dipping sauces
\$21 Per Person

HOT DISPLAYS

**minimum 15 guests required*

**all stations include mini rolls*

**\$175 carving attendant fee per station*

- **Suckling Pig Station**
cider honey sauce
\$45 Per Person
- **Deluxe Suckling Pig Station**
cider honey sauce, roasted potatoes, seasonal vegetables
\$55 Per Person
- **Honey Ham Carving Station**
\$30 Per Person
- **Prime Rib Carving Station**
\$55 Per Person

SWEET TREATS

- **Chef's Selection Seasonal Sweets**
\$65 Per Dozen

FRUTTI DE MARE

- **Prawn Cocktail**
cocktail sauce, lemon
\$40 Per Dozen
- **Sashimi Platter**
wasabi, ginger, soy sauce, ponzu
\$40 Per Person
- **Caviar Platter**
egg white, egg yolk, capers, pickled red onion, chives, rye crackers
\$130 Per Ounce

Assortment Platters

**all stations include cocktail sauce, mignonette, soy sauce, wasabi, & lemon*

- **Sliced Sashimi, Oysters, Shrimp, Mussels**
\$45 Per Person
- **Sliced Sashimi, Oysters, Shrimp, Mussels, Shucked Clams**
\$55 Per Person
- **Sliced Sashimi, Oysters, Shrimp, Mussels, Shucked Clams, Fresh Lobster, Crab Legs**
\$75 Per Person

Hotel Palomar & Dirty Habit

Dinner

Hotel Palomar & Dirty Habit | DINNER Menu

THREE COURSE PLATED DINNER \$80 *per person*

Includes (1) selection from the first & third course, and (2) pre-selected items from the second course for your guests to choose from on-site

ONE (SELECT 1)

- **Mixed Green Salad**
dried apricots, feta, sherry vinaigrette
- **Grilled Asparagus**
arugula, parmesan
- **Cucumber Salad**
hearts of romaine, yogurt basil dressing
- **English Pea Soup**
olive oil, piment d'espelette

TWO (SELECT 2)

- **Petrale Sole**
spinach, carrots, capers
- **Roasted Pork Tenderloin**
parsnip puree, kale, mustard sauce
- **Roasted Chicken Breast**
orzo, cippolinis, pesto
- **Braised Short Rib**
mashed potatoes, carrots, herb salad
- **Filet Mignon**
wild mushroom, roasted potatoes, red wine sauce

THREE (SELECT 1)

- **Berry Cheesecake**
port gelée, ginger
- **Chocolate Mousse**
coffee anglaise, cherry compote
- **Panna Cotta**
orange, grand marnier
- **Banana Bread Pudding**
caramel, chocolate

Hotel Palomar & Dirty Habit | DINNER Menu

FOUR COURSE PLATED DINNER \$100 *per person*

Includes (1) selection from the first, second & fourth course, and (2) pre-selected items from the third course for your guests to choose from on-site

ONE (SELECT 1)

- **Mixed Green Salad**
dried apricots, feta, sherry vinaigrette
- **Grilled Asparagus**
arugula, parmesan
- **Cucumber Salad**
hearts of romaine, yogurt basil dressing
- **Butter Lettuce Salad**
fine herbs, sliced shallots, dijon vinaigrette

THREE (SELECT 2)

- **Petrale Sole**
spinach, carrots, capers
- **Roasted Pork Tenderloin**
parsnip puree, kale, mustard sauce
- **Roasted Chicken Breast**
orzo, cippolinis, pesto
- **Braised Short Rib**
mashed potatoes, carrots, herb salad
- **Filet Mignon**
wild mushroom, roasted potatoes, red wine sauce

TWO (SELECT 1)

- **Country Pate**
toast, mustard
- **English Pea Soup**
olive oil, piment d'espelette
- **Prawn Skewer**
shaved fennel, avocado

FOUR (SELECT 1)

- **Berry Cheesecake**
port gelée, ginger
- **Chocolate Mousse**
coffee anglaise, cherry compote
- **Panna Cotta**
orange, grand marnier
- **Banana Bread Pudding**
caramel, chocolate

Hotel Palomar & Dirty Habit | DINNER Menu

FIVE COURSE PLATED DINNER \$120 *per person*

Includes (1) selection from the first, second & fourth course, and (2) pre-selected items from the third course for your guests to choose from on-site

ONE (SELECT 1)

- **Grilled Asparagus**
arugula, parmesan
- **Cucumber Salad**
hearts of romaine, yogurt basil dressing
- **Butter Lettuce Salad**
fine herbs, sliced shallots, dijon vinaigrette

THREE (SELECT 1)

- **Petrale Sole**
spinach, carrots, capers
- **Seared Scallop**
turnip puree, hazelnuts, pan sauce

FIVE (SELECT 1)

- **Berry Cheesecake**
port gelée, ginger
- **Chocolate Mousse**
coffee anglaise, cherry compote
- **Panna Cotta**
orange, grand marnier
- **Banana Bread Pudding**
caramel, chocolate

TWO (SELECT 1)

- **Country Pate**
toast, mustard
- **English Pea Soup**
olive oil, piment d'espelette
- **Mushroom Tart**
pistou, goat cheese, onion marmalade
- **Prawn Skewer**
shaved fennel, avocado

FOUR (SELECT 2)

- **Roasted Pork Tenderloin**
parsnip puree, kale, mustard sauce
- **Roasted Chicken Breast**
orzo, cippolinis, pesto
- **Braised Short Rib**
mashed potatoes, carrots, herb salad
- **Filet Mignon**
wild mushroom, roasted potatoes, red wine sauce

Hotel Palomar & Dirty Habit

Beverage

Hotel Palomar & Dirty Habit | BEVERAGE Menu

HOSTED BAR

all beverages are based on consumption

CALL COCKTAILS

*Smirnoff, Beefeater, Flor de Cana 4yr, Milagro,
Jim Beam 8yr, Dewars*

\$11 Per Cocktail

PREMIUM COCKTAILS

*Skyy, Tanqueray, Bacardi, Espolon Reposado,
Jack Daniels, Cragganmore 12yr*

\$13 Per Cocktail

SUPER PREMIUM COCKTAILS

*Ketel One, Bombay Sapphire, Flor de Cana 7yr, Partida Blanco,
Makers Mark, Glenrothes Select*

\$15 Per Cocktail

All Martinis **+\$2**

Assorted Beer **\$9**

Soft Drinks **\$6**

Sparkling Water/Juices **\$6**

Please ask to see our award winning, extensive global wine list. Our sommelier and catering team will work with you to select wines that will compliment your event.