



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

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San Francisco, CA 94103

(415)348-1111

www.hotelpalomar-sf.com

www.dirtyhabitsf.com

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.