



ARGONAUT™

A NOBLE HOUSE HOTEL

2022
• CATERING •
MENU

breakfast



breakfast table

INCLUDES SERVICE FOR ONE (1) HOUR, FRESHLY SQUEEZED ORANGE & GRAPEFRUIT JUICES, REGULAR & DECAFFEINATED COFFEES, AND A SELECTION OF HOT TEAS.

PIER 39 CONTINENTAL

40 per person

breakfast pastries, muffins & croissants

sweet butter, fruit preserves, marmalade

seasonal fresh fruit & berries

MARITIME

44 per person

breakfast pastries, muffins & croissants

sweet butter, fruit preserves, marmalade

new york-style bagels

whipped plain & assorted cream cheeses

seasonal fresh fruit & berries

POWELL & HYDE

55 per person

breakfast pastries, muffins & croissants

sweet butter, fruit preserves, marmalade

individual flavored yogurts

three cereal varieties

whole, skim & fat-free milk

scrambled eggs

jack & cheddar cheese

applewood-smoked bacon

crispy red potatoes

roasted peppers

seasonal fresh fruit & berries

WEST WHARF

60 per person

breakfast pastries, muffins & croissants

sweet butter, fruit preserves, marmalade

individual flavored yogurts

steel cut oats

raisins, nuts, brown sugar, choice of 2% or soy milk

buttermilk pancakes

maple syrup

scrambled eggs

sharp cheddar cheese, green onion

applewood-smoked bacon

chicken or pork sausage

hashbrowns

seasonal fresh fruit & berries

THE CANNERY

65 per person

mexican breakfast pastries (conchas)

sweet butter, fruit preserves

individual low-fat flavored greek yogurts

homemade flour tortillas

farm fresh scrambled eggs

queso fresca

refried beans

beef machaca (GF)

charred peppers and onions

fire roasted salsa, sour cream

seasonal fresh fruit & berries

breakfast sandwiches, etc.

MINIMUM ORDER OF A DOZEN PER SELECTION.

california breakfast burrito

18 each

scrambled eggs, spanish chorizo, cheddar cheese,
bell peppers, red chile salsa

the classic muffin

16 each

scrambled eggs, cheddar cheese

sausage & jack muffin

17 each

scrambled eggs, breakfast sausage patty, pepper jack cheese

ham & swiss croissant

18 each

scrambled eggs, black forest ham, swiss cheese

action station

ACTION STATION REQUIRES A CHEF ATTENDANT AT \$175.
MINIMUM OF 20 GUESTS OR ADDITIONAL CHARGE OF \$10 EACH.

made-to-order omelets

35 per person

whole eggs, egg whites, ham, bacon, spinach, mushrooms,
green chiles, onions, cheddar, peppers

enhancements

steel cut oats

12 each

raisins, nuts, brown sugar, choice of milk

individual parfait cups

10 each

granola, seasonal berries, greek yogurt

assorted individual yogurts

6 each

assorted bagels

10 each

plain & flavored cream cheeses

assorted boxed cold cereal

5 each

choice of milk

applewood-smoked bacon

6 each

pork sausage

6 each

chicken sausage

6 each

plated breakfast

INCLUDES SERVICE FOR ONE (1) HOUR, FRESHLY SQUEEZED ORANGE & GRAPEFRUIT JUICES, REGULAR & DECAFFEINATED COFFEES, AND A SELECTION OF HOT TEAS. CHEF'S CHOICE VEGETARIAN OPTION AVAILABLE.

all-american breakfast

46 per person

scrambled eggs, breakfast potatoes
applewood-smoked bacon, chicken or pork sausage

breakfast burrito

46 per person

scrambled eggs, chorizo, cheddar cheese, black beans,
roasted peppers, onions, roasted red chile salsa,
flour tortilla, crispy red potatoes

avocado toast

44 per person

scrambled eggs, tomato, queso fresco, arugula,
sliced pan levain, crispy red potatoes

Choose 2 plated meals for additional \$10 per guest

GRAB & GO

easy-to-carry container, cutlery, napkins

breakfast

35 per person

seasonal fresh fruit, granola bar, flavored yogurt, orange juice
croissant, danish or muffin

breaks



morning

INCLUDES SERVICE FOR ONE (1) HOUR.

GOLDEN GATE TRAIL

30 per person

sweet • assorted muffins

salty • blend-your-own trail mix
dried fruits, nuts, seeds

healthy • individual flavored yogurt

SWEET SAILING

28 per person

sweet • cinnamon-sugar doughnuts

salty • assorted energy bars

healthy • fresh pressed green shots

SANDBAR

32 per person

sweet • assorted scones

salty • assorted artisanal cheeses
grapes, seasonal berries, dried fruit, water crackers

healthy • individual citrus-marinated
fruit & berries

SNACK ENHANCEMENTS

seasonal whole fruit
5 each

flavored croissants
80 per dozen

assorted energy bars
84 per dozen

homemade cinnamon-sugar & glazed donuts
78 per dozen

individual parfait cups
10 per person
granola, seasonal fruit, greek yogurt

blend-your-own trail mix
18 per person
dried fruits, nuts, seeds

afternoon

INCLUDES SERVICE FOR ONE (1) HOUR.

FIESTA SHIPPER

38 per person

sweet • mexican pastries (conchas)
vanilla sauce, chocolate sauce

salty • warm corn tortilla chips
nacho cheese sauce, fire-roasted salsa, guacamole, sour cream

healthy • seasonal whole fruit

ANCHOR

32 per person

sweet • gourmet tea bread
lemon poppy/banana or walnut/hungarian blueberry

salty • create your own popcorn bucket
dried fruit, nuts & seeds, ranch, cheddar & cajun salts

healthy • carrot juice shots

STARBOARD

46 per person

sweet • chef's selection of gourmet cupcakes

salty • tomato, arugula, mozzarella flatbread

healthy • hummus
pita chips, baby carrots, cucumber, celery sticks

ARGONAUT ICE CREAM CART

40 per person

requires a chef attendant at \$175 for up to two (2) hours.
minimum of 20 guests or additional charge of \$10 each.

vanilla ice cream, chocolate ice cream, chocolate chip cookies,
rich fudge brownies, chocolate sauce, caramel sauce,
strawberry sauce, toasted nuts, sprinkles, whipped cream

SNACK ENHANCEMENTS

seasonal whole fruit
5 each

freshly baked cookies
60 per dozen

gourmet brownies, cheesecake,
lemon bars & blondies
66 per dozen

chef's selection of gourmet cupcakes
78 per dozen

assorted candy bars
76 per dozen

individual bags of chips & pretzels
6 each

seasonal sliced fresh fruit & berries
8 each

BEVERAGE ENHANCEMENTS

zoka coffee & assorted teas
132 per gallon

iced tea, lemonade or fruit punch
105 per gallon

fresh orange or grapefruit juice
45 per carafe

cranberry, vegetable or tomato juice
45 per carafe

whole, 2%, skim, almond or soy milk
35 per carafe

assorted soft drinks, badoit sparkling, evian
7 each

coconut water, iced tea, bottled juice, flavored
water
9 each

lunch



chilled lunch table

INCLUDES TABLESIDE SERVICE FOR ONE (1) HOUR, REGULAR & DECAFFEINATED COFFEES,
AND A SELECTION OF HOT TEAS.

HYDE STREET DELI

55 per person

field greens salad

cherry tomatoes, cucumber, quinoa, raspberry vinaigrette

macaroni salad

sandwich bar

whole wheat, white & sourdough breads
sliced sirloin of beef, oven-roasted turkey breast, black forest ham
swiss, cheddar & provolone cheeses
vine-ripe tomato, red onion, lettuce, pickles
dijon mustard, mayonnaise

assorted cookies & blondies

THE EMBARCADERO

62 per person

baby arugula salad

feta, tomato, roasted peppers, lemon vinaigrette

herbed potato salad

lemon orzo pasta salad

cucumbers, olives

italian sub

black forest ham, salami, prosciutto, provolone cheese, arugula,
extra virgin olive oil, balsamic vinegar, baguette

chipotle chicken salad

red lettuce, tomato, wheat bread

caprese sandwich

mozzarella cheese, heirloom tomato, arugula, tomato vinaigrette,
basil mayo, ciabatta

key lime pie

sliced fruit

FERRY BUILDING MARKET

70 per person

crab & corn chowder

bacon

assorted artisanal breads

creamy butter

roasted fingerling potato salad

champagne vinaigrette

mediterranean pasta salad

feta cheese, roasted tomato vinaigrette

garden spring mix

chopped romaine, leafy spinach
toy box tomatoes, cucumbers, carrots,
eggs, shaved parmesan, croutons
grilled flank steak, herb-marinated chicken
herb dressing, caesar dressing, balsamic vinaigrette

blueberry cheesecake

sliced fruit

hot lunch table

INCLUDES SERVICE FOR ONE (1) HOUR, REGULAR & DECAFFEINATED COFFEES,
AND A SELECTION OF HOT TEAS. CHEF'S CHOICE VEGETARIAN OPTION AVAILABLE.

MISSION STREET

68 per person

chicken pozole
tostada, radish

mexican chopped salad
roasted corn, creamy cilantro dressing

roasted chile & lime chicken

slow roasted pork machaca
(mexican pulled pork)

condiments
shredded lettuce, cheddar & jack cheeses, tomato, olives, jalapeños,
sour cream, roasted tomato salsa, flour tortillas

baja tomato rice

refried beans

tres leches cake

sliced fruit

NORTH BEACH

72 per person

caesar salad
parmesan cheese, croutons

tomato herb focaccia bread

tomato & mozzarella salad
basil vinaigrette

pan-roasted chicken
mushrooms, marsala sauce

pan-seared salmon
lemon caper sauce

roasted seasonal vegetables

tiramisu

sliced fruit

GRANT STREET

70 per person

miso soup

asian cabbage slaw

asian chopped salad
romaine, carrots, onions, cucumbers, red peppers,
crispy wontons, mandarin oranges, soy dressing

sesame soy chicken

wok-fried beef
black pepper sauce

pineapple fried rice
scallions

almond cookies

sliced fruit

hot plated lunch

TWO (2) COURSES INCLUDES FRESHLY BAKED ROLLS, REGULAR & DECAFFEINATED COFFEES, AND A SELECTION OF HOT TEAS. MAXIMUM THREE (3) SELECTIONS PER COURSE. CHEF'S CHOICE VEGETARIAN OPTION.

SALADS

greek

mediterranean greens, cucumber, heirloom tomato, kalamata olives, aged feta, white balsamic-lemon vinaigrette

caesar

romaine heart spears, roasted red peppers, shaved parmesan cheese, croutons, classic dressing

california

assorted mixed greens, herb goat cheese, cherry tomatoes, toasted pistachios, champagne vinaigrette

wedge

iceberg lettuce, bacon, heirloom cherry tomatoes, radish, carrot, crumbled blue cheese, gorgonzola cheese dressing

caprese

arugula, vine-ripe tomato, mozzarella cheese, balsamic drizzle, basil vinaigrette

MAINS

braised short rib

60 per person
mashed potatoes, honey-glazed carrots, red wine sauce

pan-seared mahi mahi

54 per person
roasted marble potatoes, summer vegetables, herbed cream sauce

grilled salmon

54 per person
mushroom & asparagus risotto, lemon-butter sauce

roasted vegetable linguini

45 per person
seasonal vegetables, marinara sauce

Choose 2 mains for an additional \$15 per guest.

SWEETS

cheesecake

raspberry sauce

apple tart

caramel sauce, vanilla sauce

fruit tart

crème anglaise

key lime pie

traditional chocolate cake

ENHANCEMENTS

poblano & corn chowder

10 per person

crab & corn chowder

10 per person

new england clam chowder

10 per person

grab & go

EASY-TO-CARRY CONTAINER, CUTLERY, NAPKINS, CHIPS, VEGETABLE PASTA SALAD, WHOLE FRESH FRUIT, GOURMET COOKIE, BOTTLED WATER.

italian sandwich

58 per person

salami, prosciutto, provolone cheese, red leaf lettuce, vine-ripe tomato, shaved red onion, pepperoncinis, olive oil, balsamic vinegar, ciabatta roll

chicken sandwich

54 per person

chipotle chicken salad, red leaf lettuce, vine-ripe tomato, grilled red onion, basil pesto, focaccia bread

turkey blt

55 per person

oven-roasted turkey, applewood-smoked bacon, red leaf lettuce, vine-ripe tomato, herb mayonnaise, wheat bread

roasted vegetable wrap

48 per person

sun-dried tomato pesto, spinach tortilla

reception



reception

20 PIECES MINIMUM ORDER PER SELECTION. SERVED TRAY-PASSED OR BUFFET-STYLE.

COLD CANAPÉS

11 per piece

cherry tomato, mozzarella & basil skewer

ahi tuna tostada

garlic hummus
bagel chip

brie wedge
fig compote, toast

tomato bruschetta
manchego cheese

prosciutto-wrapped asparagus

cocktail shrimp

thai beef salad
cucumber cups

smoked salmon toast
dill cream cheese

tomato & mozzarella skewers

HOT CANAPÉS

10 per piece

beef satay
peanut sauce

mini beef wellington

bacon-wrapped dates
herb goat cheese, vermont maple syrup

vegetable spring rolls
sweet chile sauce

chicken empanada

coconut shrimp skewer

crab cake
spicy aioli

pigs in a blanket

chicken & waffle
spicy maple syrup

reception table

20 PERSON MINIMUM.

ARGONAUT CHOWDER CART & SALADS

40 per person

chowder cart requires a chef attendant at \$175 per station

SOUPS

select two.

poblano & corn chowder

crab & corn chowder

new england clam chowder

INDIVIDUAL COMPOSED SALADS

select one.

boston bibb

roasted squash, house-cured tomato, candied walnuts,
blue cheese, brown sugar vinaigrette

caprese salad

arugula, vine-ripe tomato, buffalo mozzarella, balsamic drizzle,
basil vinaigrette

caesar

chopped romaine, roasted red peppers, shaved parmesan cheese,
croutons, classic dressing

BARBEQUE GRILL BY THE COURTYARD

barbeque station requires a chef attendant at \$175 per station

CLASSICS

baby back ribs

105/dozen
citrus barbeque sauce

all-american hamburger sliders

110/dozen

bratwurst or frankfurter

98/dozen
hoagie roll

SEAFOOD ON THE GRILL

grilled prawn skewers

120/dozen

grilled oysters

120 per dozen

CLASSIC SLIDERS STATION

all-american hamburgers

110/dozen

buttermilk fried chicken

110/dozen

seasonal beer battered fish

110/dozen

reception table

20 PERSON MINIMUM.

CHICKEN TENDERS & WINGS

minimum two dozen per order

teriyaki soy glazed

75/dozen

mild buffalo glazed

75/dozen

boneless chicken tenders

75/dozen

fresh cut celery & carrot sticks

dipping sauces: honey mustard, bbq, ranch, blue cheese

TACOS & NACHOS

38 per person

chicken fajitas

ancho chili pork machaca (mexican pulled pork)

flour tortillas, corn tortillas, fried tortilla chips

house-made queso, red salsa, guacamole,

green onions, jalepeño, lettuce,

shredded cheese, sour cream

carving station

SERVES 35 PEOPLE. INCLUDES SERVICE FOR 90 MINUTES. CARVING STATION REQUIRES A CHEF ATTENDANT AT \$175 PER STATION.

citrus-brined turkey breast

390 per station
mashed potatoes, cranberry & orange chutney, chive aioli

peppercorn-crusted beef tenderloin

575 per station
roasted tomato aioli, au jus, dinner rolls

citrus & salt-crusted whole salmon

450 per station
rice pilaf, basil aioli

honey-glazed ham

325 per station
sweet potato mash, honey mustard, dinner rolls

herb-marinated new york strip loin

550 per station
roasted potatoes, red wine demi-glace

BEVERAGE ENHANCEMENTS

regular & decaffeinated zoka coffee

120 per gallon

regular & decaffeinated hot tea

120 per gallon

iced tea, lemonade or fruit punch

95 per gallon

fresh orange or grapefruit juice

45 per carafe

cranberry, vegetable or tomato juice

45 per carafe

whole, 2%, skim, almond or soy milk

35 per carafe

assorted soft drinks, badoit sparkling, evian

6 each

coconut water, iced tea, bottled juice, flavored water

7 each

ENHANCEMENTS

minimum 20 people

domestic & imported cheese display

20 per person
crackers, sliced french bread

seasonal fresh fruit & mixed berries display

14 per person

antipasto display

24 per person
cured meats, imported & domestic cheeses, grilled vegetables, olives, extra virgin olive oil, sliced baguette

crudité display

12 per person
seasonal vegetables, french onion dip, ranch dressing, 1000 island dressing

warm spinach & artichoke dip display

17 per person
sun-dried tomato, crispy pita chips, sliced baguette

roasted pepper & garlic hummus display

15 per person
baked pita chips

crispy tortilla chips display

16 per person
queso dip, guacamole, fire-roasted salsa, sour cream

dinner



dinner table

INCLUDES TABLESIDE SERVICE FOR 90 MINUTES, REGULAR & DECAFFEINATED COFFEES,
AND SELECTED HOT TEAS.

TORINO TABLE

135 per person

arugula & baby spinach salad
garlic-parmesan croutons, sweet pepper vinaigrette

grilled california artichoke salad
roasted peppers, cucumber, feta cheese, olives, cipollini onion

antipasto display
cured meats, imported & domestic cheeses, grilled vegetables,
olives, extra virgin olive oil, sliced baguette

seafood scampi linguini
clams, mussels, shrimp, extra virgin olive oil, white wine,
caramelized garlic & shallots

chicken parmesan
fresh mozzarella & locatelli cheeses, house-made tomato sauce

grilled new york steak pizzaiola
caramelized onions, tomatoes, roasted peppers

fruit tarts

fudge-bottom cheesecake

SUMMERS TABLE

120 per person

mixed green salad
tomato, cucumber, balsamic vinaigrette

mixed melon salad
toasted pistachios, mint, sea salt, orange-ginger mint dressing

seven-layer dip
crispy tortilla chips

slow-roasted pork ribs
citrus bbq sauce

rosemary chicken
madeira jus

cowboy fries
wedge cut potatoes, parmesan cheese, green onions, truffle oil

sweet cream-poached corn cobbettes

new york cheesecake

carrot cake

CANNERY TABLE

155 per person

baby frisée & arugula salad
dried cranberries, pistachios, champagne vinaigrette

orzo pasta salad
roasted vegetables, tomato vinaigrette

pan-seared salmon
herb & citrus butter

stuffed chicken breast
goat cheese, spinach, parmesan polenta, chive-cream sauce

herb-roasted beef tenderloin
truffle demi-glace

mashed potatoes

roasted summer vegetables

warm bread pudding

black forest cake

SOUP ENHANCEMENTS

poblano & corn chowder
10 per person

crab & corn chowder
10 per person

new england clam chowder
10 per person

plated three-course dinner

INCLUDES FRESHLY BAKED ROLLS, CREAMERY BUTTER, REGULAR & DECAFFEINATED COFFEES, AND A SELECTION OF HOT TEAS. MAXIMUM THREE (3) SELECTIONS PER COURSE. CHEF'S CHOICE VEGETARIAN OPTION.

SALADS

the bibb

roasted squash, candied pecans, cured tomatoes, blue cheese & brown sugar vinaigrette

caprese

arugula, vine-ripe tomato, buffalo mozzarella, balsamic drizzle, basil vinaigrette

wedge

bibb lettuce, bacon, heirloom cherry tomatoes, radish, carrot, crumbled blue cheese, gorgonzola cheese dressing

anjou pear

arugula, candied walnuts, blue cheese, champagne vinaigrette

caesar

romaine heart spears, shaved parmesan cheese, croutons, classic dressing

MAINS

pan-seared pacific salmon

75 per person

mushroom risotto, asparagus, herb beurre blanc

chicken marsala

75 per person

wild mushroom ragout, herb mashed potatoes, roasted vegetables, marsala jus

surf & turf

110 per person

herb-roasted jumbo shrimp, grilled beef tenderloin, mashed potatoes, truffle sauce, herb-butter sauce

pan-seared filet mignon

85 per person

roasted potatoes, peppercorn sauce

vegetable wellington

70 per person

mashed potatoes, roasted tomato-cream sauce

Choose 2 mains for an additional \$15 per guest.

SWEETS

new york cheesecake

lemon sauce

fruit tart

crème anglaise

apple tart

caramel sauce, vanilla sauce

carrot cake

traditional chocolate cake

bar



hosted & cash consumption bar

	hosted	cash
domestic beer	9 each	10 each
premium & imported beer	10 each	11 each
house wine	13 each	14 each
house brand liquor	15 each	16 each
premium brand liquor	18 each	19 each
imperial brand liquor	20 each	21 each
cordial (upon request only)	16 each	17 each
house sparkling wine	14 each	15 each
soft drinks & bottled water	7 each	8 each

hourly bar package

	one	two	three	four
beer, wine, soda, juice	30	40	50	60
house brand	35	45	55	65
premium brand	40	48	60	70
imperial brand	45	50	65	75

Full wine & liquor list available upon request

wine list

SPARKLING

champagne

nicolas feuillatte brut, chouilly, france 110

champagne

veuve-clicquot brut, reims, france 140

prosecco

mionetto brut, treviso, italy 58

sparkling

chandon rosé brut, california 68

WHITE

chardonnay

drumheller, columbia valley, washington 55

chardonnay

meiomi, tri-county, california 60

chardonnay

two vines, columbia valley, washington 50

pinot grigio

livio felluga "esperto", friuli, italy 55

riesling

saint m, pfalz, germany 56

sauvignon blanc

justin, central coast, california 55

sauvignon blanc

kim crawford, marlborough, new zealand 65

PINK

rosé

gerard bertrand "cote des roses", languedoc, france 58

RED

cabernet sauvignon

drumheller, columbia valley, washington 55

cabernet sauvignon

robert mondavi, napa valley, california 85

cabernet sauvignon

two vines, columbia valley, washington 50

cabernet sauvignon

seven falls, wahluke slope, washington 60

malbec

terrazas "reserva", mendoza, argentina 75

merlot

ferrari carano, sonoma dry creek, california 64

pinot noir

böen, russian river valley, california 70

pinot noir

elouan, oregon 68

pinot noir

patz & hall, sonoma coast, california 67

zinfandel

beran, sonoma county, california 60