



HOSPITALITY

SAN FRANCISCO

**2026
CATERING MENU**

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WELCOME TO LEGENDS GLOBAL EXPERIENCES & SUSTAINABILITY

Local San Francisco Vendors

CHEESE/DAIRY

Point Reyes Cheese Co.

pointreyescheese.com

Bellwether Farms

bellwetherfarms.com

Nicasio Farms

nicasiocheese.com

Fiscalini Farms

www.fiscalinicheese.com

Clover Stornetta

cloversonoma.com

Straus Creamery

strausfamilycreamery.com

Next Generation Foods

nextgenfoods.com

Community Grains

communitygrains.com

Ghiradelli

ghiradelli.com

Tcho Chocolates

tcho.com

Mohr Fry Ranches

mohrfry.com

Rancho Gordo

ranchogordo.com

MISCELLANEOUS

Hodo Soy

hodofoods.com

Sparrow Lane Vinegar

sparrowlane.com

Corto Olive Oil

corto-olive.com

Mariposa Bakery (GF)

mariposabaking.com

Zoes' Meats

zoesmeats.com

Boudin Bakery

boudinbakery.com

Nana Joes (granola, trail mix)

nanajoes.com

Lundberg Family Farms

lundberg.com

PRODUCE

County Line Farms

countylineharvest.com

Our Mission

Our mission is to enrich guest experience, building upon your vision through food – listening, learning, growing, harvesting, cooking and breaking bread together.

At **LEGENDS GLOBAL**, we aspire to design a visitor experience so aligned, so delicious, and so indelible that it will live as your signature food offering for years to come.

Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory—a snapshot in time with family and friends. That is the power of food. We strive to build on those moments.

We seek out partnerships with local chefs, restaurateurs and farmers, who will help us shape a singular dining experience known only at your venue, set within the unique backdrop of your community.

We showcase who we are by focusing on where we are and customizing experiences.

Sustainability

Our sustainability initiatives aimed at minimizing our carbon footprint include purchasing locally produced and sustainably raised products, sourcing sustainable sea-food, using non-petroleum-based products, and recycling and composting our waste whenever possible.

Allergens & Food Safety

We are focused on providing an inclusive environment to all your attendees. Whether your guests have a food allergy, food intolerance or dietary preference our teams are trained to meet your needs.

Our Sales Team, Chefs and Managers have all taken and passed a ServSafe Allergen course and understand how to prepare safe food for your guests. We will offer the best in guidance and suggestions to provide a safe and welcoming dining environment for your event.

Speak with your Sale Representative about any anticipated dietary concerns as early as possible to ensure the most seamless service.





CLASSIC CUISINE & FUSION FUN

David Teig

Director of Culinary, The Moscone Center

David Teig is the Director of Culinary for Legends Global at The Moscone Center in San Francisco. He began his career in hospitality as a chef working in private restaurants including Michelin Three-Star, Le Maison De Bricourt, in Cancale, France amongst others.

David transitioned to into hotels working with Starwood Hotels & Resorts and later with private hotel ownership groups where he designed and built large and complex food and beverage operations. More recently he worked with the Aimbridge Hospitality transitions teams travelling North America specializing in hotel openings and the iconic Palace Hotel in San Francisco.

Teig has been judging wines and olive oils in competition settings for years. He currently resides in San Francisco.

The Experience of our culinary staff in action as they create some of their classic cuisine and modern creations.





BREAKFAST START YOUR DAY.

CONTINENTAL • BUFFETS • PLATED • ENHANCEMENTS

START YOUR DAY!

BREAKFAST.

CONTINENTAL AND BREAKFAST BUFFETS

All selections are served with Peet's freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and freshly squeezed orange juice. Includes compostable service. Prices listed are per guest. Minimum order of 25 guests.

CONTINENTAL | 39

Assorted Breakfast Pastries to include Muffins, Danish, Scones and Croissants with Sweet Butter and Fruit Preserves

Add Fresh Fruit | 15

SUPERFOODS CONTINENTAL | 52

Assorted Nonfat and Greek Yogurt and Vegan Coconut Yogurt, Nana Joe's Gluten Free Granola, Seasonal Fresh Fruit, Gluten Free Muffins & Coffee Cake

SF FOG LIFTER BREAKFAST BUFFET | 62

Fluffy Scrambled Eggs, Red Bliss Breakfast Potato, Choice of Crispy Smokehouse Bacon, Country Sausage or Chicken-Apple Sausage, Freshly Baked Pastries, Assorted Yogurts and Seasonal Fresh Fruit

MISSION DOLORES BREAKFAST BUFFET | 62

Scrambled Eggs with Peppers and Onions, Spicy Chorizo, Salsa, Cumin Scented Black Beans and Tortillas, Assorted Freshly Baked Breakfast Pastries, Assorted Yogurts and Seasonal Fresh Fruit

DRAGON GATE | 68

Seasonal Fresh Fruit, Congee with Shredded Chicken, Egg Custard Tart & Sesame Ball with Red Bean Paste, Shrimp Har Gow, BBQ Pork Bun, Chicken Pot Sticker Chinese Mustard, Soy Sauce, Chili Sauce, Red Vinegar

PLATED BREAKFAST

All selections are served with assorted breakfast pastries, Peet's freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and orange juice. Includes china service up to 3,000 guests.

Prices listed are per guest. Minimum order of 50 guests.

THE STANDARD BREAKFAST | 55

Buttery Scrambled Eggs, Herb Roasted Potatoes, choice of Applewood Smoked Bacon, Country Sausage, Chicken-Apple Sausage, or Vegan Sausage

VEGETABLE FRITTATA | 55

Farm Fresh Eggs with Spinach, Swiss Cheese, and Roasted Pepper Coulis. Served with Garlic Roasted Red Potatoes and choice of Crispy Bacon, Chicken Apple Sausage or Vegan Sausage



BREAKFAST ENHANCEMENTS

Includes compostable service. Prices listed are per guest. Minimum order of 25 guests.

OATMEAL OR CREAM OF WHEAT | 13.25

Brown Sugar, Raisins and Low-Fat Milk

NANA JOE'S GLUTEN FREE GRANOLA | 14.50

Served with Low-Fat, Whole Milk, Almond and Soy Milk

SEASONAL FRUIT PARFAIT | 15.50

Fresh Seasonal Fruit Layered with Nana Joe's Granola and Low-Fat Yogurt

CHIA PUDDING | 18

Chia Seed Pudding with Almond Milk, Maple Syrup and Blueberries

BREAKFAST BURRITO | 18

Scrambled Eggs, Chorizo Sausage, Shereded Potato, Peppers, Onions and Jack Cheese

VEGAN BREAKFAST BURRITO | 18

Scrambled Vegan Eggs, Soy-rizo, Shereded Potato, Peppers Onions and Jack Cheese

CRIOSSANT SANDWICH | 18.50

Scrambled Eggs, Smokehouse Bacon and Aged Cheddar Cheese

BREAKFAST TORTA | 18.50

Chorizo, Scrambled Eggs, Refried Beans, Queso Fresco, Pickled Jalapeño and on a Bolillo Roll

FRITTATA & FONTINA | 18

Roasted Tomatoes, Zucchini, Onion and Fontina Cheese on Focaccia

HARD BOILED EGGS | 68

Priced per dozen

Everything Spiced, Furikake, Red Hawaiian Salt and Green Onion

BACON & ONION CRUSTLESS QUICHE | 20

Applewood Smoked Bacon, Caramelized Onion and Swiss Cheese (4 oz.)

ACAI BOWL | 26

Up to 30 Guests

Scooped Order and Served with Cocoa Nibs, Toasted Coconut, Granola, Seasonal Berries

Chef Fee \$300 Plus Tax for up to 4 Hours

\$550 Plus Tax for 8 Hours. Per Attendant

This service requires power.

SPINACH AND ARTICHOKE QUICHE | 21 Aged

Cheddar and Mascarpone (4 oz.)

LOX AND BAGELS | 39

25 Guest Minimum

Sliced Smoked Salmon, Whipped Cream Cheese, Chopped Eggs, Capers, Sliced Red Onions and Assorted Mini Bagels

EUROPEAN CHARCUTERIE PLATTER | 39

25 Guest Minimum

Sliced Cured and Smoked Meat, Hard Boiled Eggs, Imported Cheeses, Pickled Vegetables, Baguettes, Freshly Baked Croissants and Olive Bread

OMELETS | 29

Up to 300 Guests

Prepared to Order Omelets with a variety of ingredients to include Black Forest Ham, Apple-wood Smoked Bacon, Chicken-Apple Sausage, Bell Peppers, Mushrooms, Onions, Tomatoes and Cheeses

*Chef Fee: \$275 plus tax for up to 4 hours;
\$550 plus tax for up to 8 hours. Per attendant.*

BELGIAN WAFFLES | 26

Up to 300 Guests

Prepared to Order and Served with Warm Maple Syrup, Whipped Butter, Seasonal Berries and Walnuts

*Chef Fee: \$300 plus tax for up to 4 hours;
\$600 plus tax for up to 8 hours. Per attendant.
This service requires power.*





BREAKS **TIME TO RECHARGE.**

SNACKS • BAKERY • CRACKERS & MIXES • DIPS • REFRESHING DRINKS



TIME TO RECHARGE! BREAKS.

REFRESHMENT BREAKS

MORNING COFFEE BAR | 21

Peet's Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas, and Freshly Squeezed Orange Juice

SWEET & SALTY | 40

Häagen-Dazs Ice Cream Bars, Chocolate Covered Almonds, Yogurt Covered Pretzels, Bagged Assorted Thatchers Popcorn, Assorted Soft Drinks

SPA BREAK | 41.50

Assorted Fruit Smoothies or Wellness Shots, Granola Bites, Turmeric-Agave Infused Melon, Berries in Season and Cucumber, Lemon and Mint Scented Waters

MISSION DOLORES | 43

Tortilla Chips, Guacamole, Salsa, Spicy Jalapeños, Mexican Wedding Cookies, Assorted Soft Drinks

NORTHERN CALIFORNIA CHEESE BREAK | 44

Cypress Grove Goat Cheese, Point Reyes Bleu, Nicasio Valley San Geronimo, Fiscalini Farms Cheddar, and Bellwether Farms Pepato with Artisan Breads and Crackers, Dried Figs, Almonds and Grapes, Assorted Soft Drinks

AFTERNOON BEVERAGE BREAK | 29.50

Assorted Soft Drinks, Sparkling Water, Peet's Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas

Breaks presented for 45 minutes.

BEVERAGES

Minimum 5 gallons.

Compostable Service.

FRESHLY BREW TEA AND COFFEE | Priced per Gallon.

Peet's Regular Coffee | 145

Peet's Decaffeinated Coffee | 145

Mighty Leaf Assorted Hot Teas | 145

Infused Spa Water | 45

Ask your Catering Manager about flavors.

JUICES AND TEAS | Priced per Gallon.

Apple, Cranberry, Grape or Tomato Juice | 120

Freshly Squeezed Orange or Grapefruit Juice | 140

Iced Tea or Lemonade | 92

REFRIGERATED SPRING WATER KIT | 220

(\$78 / 5 gallon replenishment)

Includes Water dispenser, 5-gallon bottle of Spring Water, and 5 oz compostable cups.

Power requirements: 110V/20amp

Lobby Measurement: 41.5" H x 14"W x 13.5"D

REFRESHMENTS | Priced individually

Pepsi Soft Drinks 12 oz. can | 8.25

Pepsi Bubly Flavored Sparkling Water 12 oz. can | 8.25 Proud

Source Spring Water (Alkaline 8.5 +/- PH) | 8.25 Sparkling Water

18 oz. | 9.50

Bottled Juice 10 oz. | 10

Rockstar Energy 16 oz. | 11.50

Iced Coffee 8 oz. can | 13.75

Gatorade 12 oz. | 8.25

A LA CARTE SNACK & BREAK ITEMS

Includes compostable service. Priced per dozen unless noted.*

ASSORTED MUFFINS | 98

ASSORTED DANISHES | 98

CHOCOLATE, ALMOND
OR BUTTER CROISSANTS | 98

ASSORTED SCONES | 98

ASSORTED DOUGHNUTS | 90

ASSORTED VEGAN DOUGHNUTS | 102 

FOUR COMPARTMENT SNACK BOXES | 44 ea.

Ask your Catering Managers about options.

BREAKFAST BREADS OR COFFEE CAKE | 90

Priced per loaf.

ASSORTED GLUTEN FREE PASTRIES | 120

ASSORTED BAGELS AND
WHIPPED CREAM CHEESE | 110

INDIVIDUAL CEREAL BOWLS | 120

With Regular and Lowfat Milk

ASSORTED YOGURTS | 100



ASSORTED VEGAN YOGURTS | 120



WHOLE FRESH FRUIT | 76



ASSORTED GRANOLA BARS | 72

ASSORTED ENERGY BARS | 112

INDIVIDUAL BAGGED PRETZELS,
SUN CHIPS OR LAYS POTATO CHIPS | 76

ASSORTED BAGGED KETTLE CHIPS | 76

RICE KRISPIES TREATS | 96

BROWNIES | 96

TOFFEE BLONDIES | 108

FRESHLY BAKED COOKIES | 110

*Chocolate Chip, Oatmeal Raisin,
Peanut Butter, Snickerdoodle*

ASSORTED BISCOTTI | 120

ASSORTED MINI FRENCH PASTRIES | 110

CHOCOLATE TRUFFLES | 106

VARIETY OF CANDY BARS | 106

HÄAGEN-DAZS ICE CREAM BARS | 126

SOFT GOURMET PRETZELS | 126

NANA JOE'S BARS | 128 

Ask your Catering Manager about flavors.

SWEET SYDNEY'S
GLUTEN FREE BARS | 135 

*Chocolate Brownie or Lemon
All packaged in a gluten free facility*

SWEET SYDNEY'S
GLUTEN FREE COOKIES | 135 

*Chocolate Chunk, Gingersnap or Salted
Caramel*

All packaged in a gluten free facility.

** Special Item needing advance order.*



All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.



A LA CARTE SNACK & BREAK ITEMS

Includes compostable service. Priced per dozen unless noted.*

DRY SNACKS

*Includes compostable service.
Priced per pound. 25 guest minimum.*

GOLDFISH CRACKERS | 36

DELUXE MIXED NUTS | 90 

TRAIL MIX OR PARTY SNACK MIX | 46

HONEY ROASTED PEANUTS | 48  

PRETZELS | 36

PREPARED SNACKS

*Includes compostable service. Priced per guest.
25 guest minimum.*

CRISPY PITA BREAD | 21 

With Roasted Pepper Hummus, Traditional Hummus, and Baba Ganoush

HOUSE MADE KETTLE CHIPS WITH FRENCH ONION DIP | 18.50 

TORTILLA CHIPS WITH SALSA | 18.50 

TORTILLA CHIPS WITH GUACAMOLE & SALSA | 28.25 

SEASONAL VEGETABLES WITH DUKKAH | 18.50 

With Tahni, Sumac, Cashew and Seed Dukkah

CRUDITÉ CUPS | 18.50  

Ranch Dressing, White Bean Puree  or Red Pepper Hummus



LUNCH SO MANY CHOICES.

FRESH MARKET BOXES • ENTRÉES • BUFFETS • PLATED



SO MANY CHOICES!

LUNCH.

VALUE FRESH EXPRESS BOX | 49.50

*Three compartment. Includes compostable service. 25 guest minimum.
Sandwich or wrap includes a choice of side salad and dessert.
To accompany your box lunches, we suggest adding assorted beverages.*

SANDWICHES (Choice of THREE)

ROASTED TURKEY SANDWICH

Roasted Turkey with Sun-Dried Tomato Aioli, Monterey Jack Cheese, Green Leaf Lettuce and Tomato on a Baguette

HAM AND CHEESE SANDWICH

Thinly Sliced Honey Baked Ham, Swiss Cheese, Dijon Mustard, Lettuce and Tomato on a Baguette

ROAST BEEF SANDWICH

Slow Roasted Beef with Cheddar, Horseradish Aioli, Mixed Greens and Tomato on a Baguette

VEGETARIAN WRAP

Hummus, Cucumbers, Roasted Peppers and Mixed Greens wrapped in a Spinach Tortilla



Please choose ONE side salad and ONE dessert for all box lunches.

SIDES

RED BLISS POTATO SALAD

PENNE PASTA SALAD

BOULDER KETTLE CHIPS

DESSERTS

FUJI APPLE



CHOCOLATE CHIP COOKIE

CHOCOLATE FUDGE NUT COOKIE

OLD FASHIONED OATMEAL COOKIE

FRESH MARKET BOX | 62

Four compartment. Includes compostable service. 25 guest minimum. Sandwich, wrap or entrée salad includes a choice of side salad, dessert and fruit. To accompany your lunches, we suggest adding assorted beverages.

(Choice of THREE)

SANDWICHES

CHIPOTLE TURKEY

Smoked Turkey, Gouda Cheese, Roasted Red Pepper, Mizuna and Chipotle Mayo on Soft Hoggie

RASTRAMI & GRUYERE

Pastrami, Gruyere Cheese, Whole Grain Mustard and Pickled Onions on Marble Rye

CAPRESE & PESTO

Thick Sliced Tomato, Fresh Mozzarella, Basil Pesto and Balsamic Glaze on Foccacia

ROSEMARY ROAST BEEF

Roasted Top Round of Beef, Shaved Parmesan, Onions, Sundried Tomato, Baby Kale and Black Pepper Rosemary Aioli on Rosemary Foccaciette

GRILLED CHICKEN BAHN MI

Grilled Lemongrass Chicken, Pickled Carrot, and Daikon, Cilantro, Sliced Cucumber, Sriracha Mayo on Soft French Roll

ROASTED CHICKEN & FIG JAM

Roasted Chicken, Arugula, Fig Jam, Brie Spread on Potato Onion Hoggie

WRAPS

STEAK & CHIMICHURRI

Roasted Beef Striploin, Arugula, Roasted Red Pepper, Manchego Cheese and Chimichurri Aioli in Spinach Tortilla

GREEK CHICKEN & TZATZIKI

Lemon Oregano Chicken, Cucumber, Tomato, Kalamata Olives and Bibb Lettuce with Tzatziki in Lavash Wrap

THAI RED CURRY CHICKEN WRAP

Shredded Red Curry Chicken, Thai Basil, Cilantro, Shredded Cabbage and Red Peppers in Tomato Tortilla

TRUFFLED MUSHROOM & GOAT CHEESE WRAP

Roasted Wild Mushrooms and Herbed Goat Cheese, Radish, Spring Greens and Truffle Aioli in Whole Wheat Tortilla (Available Vegan)

ENTRÉE SALADS

CHILLED BLACKENED SALMON SALAD



Chilled Blackened Salmon & Farro, Shaved Cabbage, Carrots, Edamame, Cilantro and Cajun Whole Grain Mustard Vinaigrette

THAI GINGER BEEF SALAD



Grilled Skirt Steak with Daikon Sprouts, Carrots, Cucumber, Red Pepper, Crispy Shallots, Arugula, Arugula, Mint, Basil and Sesame-Ginger Glass Noodles

SESAME ROASTED CAULIFLOWER SALAD



Sesame Roasted Cauliflower, Curried Lentils, Spinach, Toasted Almond and Cumin Lime Dressing

ROASTED CHICKEN & QUINOA SALAD



Za'atar Rubbed Roasted Chicken with Petite Greens, Heirloom Roasted Pearl Onions, Cherry Tomatoes and Citrus Thyme Vinaigrette

Please choose ONE salad, ONE dessert and ONE fruit for all box lunches.

SIDE SALADS

VEGAN GERMAN STYLE POTATO

TORTELLINI PESTO

ORZO ROASTED PEPPER AND FETA L

SESAME NOODLE GREEN ONION



SALAD ROASTED SWEET POTATO



SALAD RED QUINOA TABBOULEH



DESSERTS

DARK CHOCOLATE BROWNIE

APPLE CRANBERRY BAR

SMORE'S BAR

OREO BLONDIE BAR

PECAN NUT BAR

VEGAN CHOCOLATE BROWNIE



FRUIT

FRESH FRUIT SALAD



FRESH WHOLE FRUIT



INDIVIDUAL HOT BOWLS AND SALAD BOWLS

*Includes compostable service, 25 guest minimum. Hot Bowls maximum of 1,000. Hot Bowls service requires power.
(Choice of THREE)*

SALAD BOWLS

TABOULEH & CHICKPEA | 36

Bulgur Wheat Italian Parsley, Heirloom Cherry Tomatoes, Chickpea Chifonade Tuscan Kale and Lemon Vinaigrette Dressing

ROASTED BEET & WILD RICE 36

Wild Rice, Roasted Beets, Arugula, Shredded Carrot, Pumpkin seeds, with Tahini Vinaigrette Dressing

ASIAN PEANUT GLASS NOODLE | 36.50

Peanut and Green Onion Marinated Glass Noodles, Cucumber, Pickled Carrot and Daikon, Cilantro and Mint

GREEK ORZO | 36

Orzo Pasta, Baby Kale, Cucumber, Tomato, Kalamata Olives, Feta, Thyme Red Wine Vinaigrette

GRILLED EGGPLANT SHAWARMA | 35

Grilled Eggplant Shawarma, Israeli Couscous, Tomato, Persian Cucumber Red Onion, Toasted Pine Nuts, Mint, Yogurt Tahini Dressing

CHARRED BROCCOLI & CURRY LENTIL | 36

Charred Broccoli, Curried Red Lentil, Toasted Almonds, Golden Raisins, Slivered Red Onion, Chicory and Curried Citrus Vinaigrette

HOT BOWLS

VEGETABLE CURRY BOWL | 36.50

Chickpeas, Vegetables, Jasmine Rice, Cilantro

VEGAN CHORIZO | 36.50

Soy-rizo, Spanish Rice, Black Beans, Roasted Vegetables, Salsa Verde

COCONUT GREEN CURRY | 34.50

Bean Sprouts, Green Onion, Snap Peas, Red Jasmine Rice

MOROCCAN COUSCOUS | 35

Moroccan Style Couscous, Dried Apricot, Medjool Dates, Sweet Potato, Rapini, Berbere stewed Tomato

MISSION BURRITO | 37.50

Black Beans, Spanish Rice, Jack Cheese, Citrus Slaw and Pico de Gallo

DOLMAS & RICE | 36.50

Stuffed Grape Leaves, Turmeric Rice, Hummus, Pickled Red Cabbage, Roasted Peppers, Tahini Sauce

Protein Add-Ons

GRILLED CHICKEN 8.25

GRILLED SHRIMP 10.25

CHILI CRISP TOFU 7.25

SHREDDED BEEF SHORT RIB 11.50

BLACKENED SALMON 10.50

DESSERTS

LEMON BAR | 8

BROWNIES | 8

SNICKERDOODLE COOKIES | 8

CHOCOLATE CHIP COOKIES | 8

SWEET SYDNEY'S COOKIES | 10 

Chocolate Chunk, Gingersnap, Salted Caramel, All Packaged in a gluten free facility

INSPIRE BROWNIE | 10  



LUNCH BUFFET SELECTIONS

Includes Compostable Service. Prices listed are per guest. Minimum order of 25 guests.

NORTH BEACH | 79

Orecchiette Pasta Salad, Basil Pesto, Fresh Mozzarella, Sundried Tomatoes, Marinated Artichoke
Classic Chopped Salad, Little Gem Lettuce, Cucumber, Tomato, Fontina, Chickpeas, Green Goddess Dressing
Selection of Smoked Turkey, Roasted Top Round Beef, Honey Baked Ham, New York Style Pastrami, Dry Italian Salami, Mortadella Swiss, Provolone, Monterey Jack and Sharp Cheddar Cheeses
Leaf Lettuce, Tomatoes, Red Onion, Assorted Pickles, Deli Condiments, and Artisan Breads
Kettle Chips, Chocolate Chip Cookies

WASHINGTON SQUARE | 90

Arugula, Shaved Fennel, Valencia Orange, Toasted Pistachio, Citrus Thyme Vinaigrette
Tomato Panzanella, Cucumber, Sweet Red Onion, Toasted Focaccia, Basil, Olive Oil Vinaigrette
Marjoram Lemon Chicken with Capers, Lemon, and Parsley
Chianti Braised Beef Shank, Fresh Bay, Stewed Tomato, Root Vegetable Sofrito
Fresh Cavatelli, Charred Rapini, Garlic Chili Oil, Reggiano Parmesan
Olive Oil Focaccia
Tiramisu

DRAGON GATE | 95

Vietnamese Green Mango, Glass Noodle, Mizuna, Carrots, Cilantro, Peanuts and Chili Dressing
Spicy Cucumber, Crispy Garlic, Chili Oil, Mint
Green Curry Chicken, Thai Basil, Lime, Coconut
Vegan Kung Pao Crispy Tofu, Cashews, Bell Peppers, Spicy, Sweet Onion, Vegan Hoisin (available with Chicken)
Steamed Jasmine Rice
Matcha Cheesecake

MISSION MERCADO | 95

Hearts of Romaine, Red Onion, Tomatoes, Pumpkin Seeds, Queso Fresco, Coriander Vinaigrette
Peruvian Style Ceviche Shooters
Pasilla Chili Rellenos, Jack Cheese, Tomato, Garlic, Epazote
Beef Short Rib Barbacoa, Shredded Cabbage, Cilantro, Soft Corn Tortilla
Cilantro Spanish Rice
Roasted Carrots with Char-Grilled Green Onion, Ancho
Tres Leches Cake



All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.

LUNCH BUFFET SELECTIONS

Includes Compostable Service. Prices listed are per guest. Minimum order of 25 guests.

SONOMA COAST | 97

Sonoma Coast Clam Chowder, Smokey Bacon, Leeks
Frisee and Arugula Salad, Roasted Beets, Point Reyes Blue Cheese, Pistachio, and Almond Vinaigrette
Grilled Tri -Tip Steak with Sonoma Pinot Noir Reduction, Roasted Garlic, Thyme Sonoma Coast Black Cod, Tomato Fennel Broth, Herb Pistou
Soft Polenta, Cowgirl Creamery Goat Cheese, Pea Shoots
Roasted Petite Rainbow Carrots, Citrus Herb Gremolata
San Francisco Sourdough Roll and Butter
Mini Caramel Apple Tart Tatin

NORCAL SUMMER | 102

(June-August)

Charred Little Gem Lettuce with Sun Gold, Tomatoes, Crispy Capers and Green Goddess Dressing Summer Heirloom Tomatoes, Ramini Buffalo Mozzarella, Thai Basil, Smoked Maldon Salt Pan Roasted NorCal Petrale Sole, Summer Romesco and Toasted Pine Nuts
Verjus Brined Grilled Mary's Chicken, Leeks, Grilled Peach, and Garlic Confit
Blistered Romano Beans, Cured Tomato and Rosemary Roasted Fingerling Potatoes and Shishito Peppers San Francisco Sourdough Roll and Butter
Summer Berry Cake

NORCAL AUTUMN | 102

(September-November)

Roasted Kabocha Squash Soup, Brown Butter, Sage and Pumpkin seed Oil
Tuscan Kale, Shaved Fennel, Toasted Almond, Ricotta Salata, and Baked Apple Thyme Vinaigrette
Slow Roasted Duroc Porchetta, Rosemary, Lavender and Black Garlic
Pan Seared Pacific King Salmon, Pomegranate Mint Chimichurri
Charred Savoy Cabbage, Toasted Pine Nuts, Date Molasses
Roasted Honeynut Squash, Sage Cider Reduction
San Francisco Sourdough Roll and Butter
Summer Berry Cake





PLATED SALAD LUNCH SELECTIONS

All plated salad lunch selections include sourdough rolls and butter, freshly brewed coffee and tea service. All prices include china service up to 3,000 guests and pricing is based on rounds of 10. 50 guest minimum.

SALADS & PLATES

Choice of TWO of the following:

MISO GLAZED ATLANTIC SALMON | 66

Cold Soba Noodle, Cucumber, Edamame, Crispy Shallot, Pea Shoots and Black Sesame Lime Vinaigrette

VEGAN CHOPPED SALAD | 64

Chopped Romaine, Cucumber, Heirloom Cherry Tomatoes, Red Onion, Bell Pepper, Hummus, Herb Marinated Tofu and Vegan Green Goddess Dressing

ROASTED CHICKEN AND FARRO SALAD | 65

Roasted Organic Chicken, Baby Kale, Farro, Salted Cucumber and Red Pearl Onions and Chive Yogurt Dressing

PROSCIUTTO AND BURRATA | 65

Shaved Parma Prosciutto and DiStefano Burrata with Arugula, Heirloom Tomato and Reduced Balsamic Glaze

MEZZE PLATE | 65

Sweet Pepper Hummus, Tomato Parsley and Mint Tabbouleh, Dolmas, Mixed Olives, Marinated Cucumber and Feta, Tzatziki Sauce with Za'atar Toasted Pita Bread

GOCHUJANG SKIRT STEAK SALAD | 75

Spring Greens, Grilled Bok Choy, Compressed Cucumber and Radish with Miso Ginger Vinaigrette and Crispy Shallots

DESSERTS | 12

Please select ONE of the following:

CARAMEL FLAN

Creamy Custard with Caramel Syrup, Blackberry Copmote

LEMON TART

Breton Shortbread, Almond Cream and Lemon Curd

TIRAMISU

Lady Finger Sponge soaked in Rum Syrup, filled with Imported Mascarpone Cream and dusted with Cocoa Powder

CHOCOLATE MERINGUE MOUSSE

Bittersweet Chocolate Ganache and Meringue, Seasonal Berries

APPLE TART TATIN

Caramelized apples, Butter Pastry Dough

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.

HOT PLATED LUNCH SELECTIONS

All hot plated lunch selections include sourdough rolls and butter, Peet's freshly brewed coffee, tea service and dessert. All prices include china service up to 3,000 guests and pricing is based on rounds of 10.. 50 guest minimum.

SALADS

Please select ONE of the following:

RED & GOLD BEET PANZANELLA | 11

Roasted Red and Gold Beets, Ricotta Salata, Frisee, and Lemon Dill Vinaigrette

CLASSIC CAESAR | 11

Hearts of Romaine, Shaved Parmesan Cheese, Sourdough Croutons and Classic Caesar Dressing

WILD ARUGULA & PEAR | 11

Wild Arugula, Roasted Pear, Dolce Gorgonzola, Shaved Fennel & Burnt Honey Vinaigrette

RADICCHIO & ROASTED KABOCHA | 12.50

Radicchio, Roasted Kabocha Squash, Toasted Pecan, Crumbled Feta and Maple Rice Wine Vinaigrette

PROSCIUTTO & BURRATA | 14.50

Shaved Parma Prosciutto and DiStefano Burrata with Arugula, Heirloom Tomato and Reduced Balsamic Glaze

ENTRÉES

Please select up to ONE of the following:

MOROCCAN STYLE CHICKEN | 71

Couscous, Berbere Stewed Tomatoes, and Medjool Dates

PAN ROASTED MARY'S CHICKEN BREAST | 71

Stuffed with Brioche, Leeks and Black Garlic, Thyme Lemon Beurre

HARD CIDER BRINED PORK RACK | 79 Reduced

Cider and Garlic Confit Sauce

PORT LIME LEAF BRASIED SHORT RIB | 101

Smoked Parsnip Puree, Lime Leaf Black Pepper Glaze

KOJI RUBBED NORTH PACIFIC BLACK COD | 102

Toasted Black Sesame & Green Onion Gremolata

DESSERTS

Please select ONE of the following:

TIRAMISU

Lady Finger Sponge soaked in Rum Syrup, filled with Imported Mascarpone Cream and dusted with Cocoa Powder

CRUNCHY MOCHA MOUSSE CAKE

Crunchy Dark Chocolate Layer and Mocha Mousse over Chocolate Sponge Cake

SEASONAL FRESH FRUIT TART

Buttery Short Dough shell filled with Crème Pâtissière and Seasonal Fresh Fruit, finished with Apricot Glaze

CHOCOLATE MARQUISE

Chocolate Cake with rich Dark Chocolate Mousse filling and Raspberry Cream center, garnished with a Chocolate Fan and a Raspberry

PETITE ALMOND RASPBERRY TORTE

Almond torte made with sweet butter and Triple Sec, topped with Raspberry Puree and Toasted Almonds





DINNER CHEF CRAFTED.

SEASONAL INGREDIENTS • PLATED ENTRÉES • BUFFETS

CHEF CRAFTED & SEASONAL!

DINNER.

PLATED DINNER SELECTIONS

All plated dinner selections include sourdough rolls and butter, freshly brewed coffee, tea service and dessert. All prices include china service up to 3,000 guests and pricing is based on rounds of 10. 50 guest minimum.

SALADS

Please select ONE of the following:

MISO GEM LETTUCE & RADISH | 11

Gem Lettuce, Shaved Watermelon Radish, Black Sesame Seeds, Yuzu-Miso Vinaigrette

HEIRLOOM TOMATO & BURRATA | 12

Heirloom Tomatoes, Burrata, Prosciutto Crisps, Thai Basil, Aged Balsamic and Extra Virgin Olive Oil

BUTTER BEAN & CHARRED RADICCHIO | 12

Olive Oil and Herb Marinated Butter Beans, Charred Radicchio, Toasted Pine Nuts, Chive Champagne Vinaigrette

PETITE KALE & ROASTED EGGPLANT | 12

Baby Kale, Red Endive and Miso Roasted Eggplant, Crisp Glass Noodle and Toasted Sesame Vinaigrette

ROASTED KABOCHA & GRILLED HALOUMI | 12

Spring Greens, Crispy Shallot, Black Garlic Chimichurri

FENNEL WATERCRESS | 12

Spicy Watercress, Shaved Fennel, Grapefruit, Toasted Almond, Point Reyes Blue Cheese, and Fennel Pollen Vinaigrette





PLATED DINNER SELECTIONS

All plated dinner selections include sourdough rolls and butter, freshly brewed coffee, tea service and dessert. All prices include china service up to 3,000 guests and pricing is based on rounds of 10. 50 guest minimum.

ENTRÉES

Please select up to ONE of the following:

CHAR GRILLED FILET MIGNON | 130

Smoked Parsnip Puree, Cabernet Truffle Sauce
BERBERE RUBBED RACK OF LAMB | 118
Saffron Risotto and Medjool Date Lamb Glaze

PAN ROASTED ORGANIC CHICKEN BREAST | 94

Roasted Garlic and Mascarpone Polenta,
Rosemary Coriander Beurre

ROASTED CHILEAN SEABASS | 98

Olive Oil Poached Fingerling Potato and Stewed
Roma Tomato Pesto Broth

PORCINI RAVIOLI | 88

Roasted Wild Mushrooms and Squash Blossom,
Extra Virgin Olive Oil, Thyme

SLOW COOKED WAGYU SHORT RIB | 125

Japanese Garnet Yam Mash and Cocoa
Caraway Glaze

CRISPY HOISON GLAZED TOFU | 80

Wild Rice, Snap Peas and Charred Bok Choy

DESSERTS

Please select ONE of the following:

CHOCOLATE MARQUISE

Chocolate Cake with a rich Dark Chocolate
Mousse filling and a Raspberry Cream center,
garnished with a Chocolate Fan and a Raspberry

CRÈME BRÛLÉE TART

Buttery Short Dough shell filled with Vanilla
Infused Custard, garnished with a Fresh
Raspberry

OPERA CAKE

Coffee soaked cake, Coffee Butter Cream,
Chocolate Mousse filling and Dark Chocolate
Ganache Frosting with a touch of edible Gold
Leaf on top

DINNER BUFFET SELECTIONS

Includes Compostable Service. Prices listed are per guest. Minimum order of 25 guests.

HALF MOON BAY | 134

Roasted Heirloom Carrots with toasted Pistachio, Frisee and Pumpkin seed Oil
Charred Sweet Peppers and Toasted Walnut and Baby Kale
Sherry and Thyme Brined Chicken Breast,
Celery Root, Shiitake Mushroom Sherry
Glaze Pan Roasted California White Bass,
Stewed Leeks, Rosemary Tomato Broth
Ancho Crusted Striploin of Beef, Thyme
Scented Demi-Glace
Charred Eggplant & Smoked Harissa
Chickpea Tajine
Herb Roasted Fingerling Potatoes
San Francisco Sourdough Rolls and Butter
Chocolate Ganache Cheesecake with
Strawberry Compote

BERKELEY | 114 (Plant-based)

Tofu and Pickled Vegetable Spring Rolls,
Toasted Peanut Sauce
Persian Cucumber, Heirloom Cherry
Tomatoes, Grilled Pasilla Peppers & Crusty
Sourdough Croutons, Sherry Dijon Vinaigrette
Curried Red Lentil Soup, Coconut Milk, Cilantro
Miso Grilled Japanese Eggplant, Green Onion,
Forbidden Rice and Thai Green Curry
Roasted Cauliflower Steak, Romesco Sauce,
Toasted Almonds
Seasonal Roasted Vegetables
Grilled Portobello and Quinoa Pilaf, Thyme
Assorted Miniature Tartlets





DINNER BUFFET SELECTIONS

Includes Compostable Service. Prices listed are per guest. Minimum order of 25 guests.

NAPA | 125

Farro and Charred Spring Onion Salad,
Toasted sunflower Seeds, Feta and Roasted
Garlic Vinaigrette
Petite Lettuces and chive blossoms, Pecorino,
Castelvetrano Olives and Champagne
Vinaigrette
Sonoma Duck Breast with Dried Cherry and
Tarragon
Thyme and Lavender Steamed Pacific Halibut,
Chive Caviar Beurre Blanc
White Asparagus and Pea Risotto
Olive Oil Seared Rapini with Crispy Garlic San
Francisco Sourdough Roll and Butter Hazelnut
Torte, Macerated Blackberries

CENTRAL COAST BBQ | 123

Napa & Red Kale Citrus Slaw, Toasted Pecans
Fingerling Potato Salad, Charred Green Onion,
Mustard Seed
Hardwood Smoked Beef Brisket, Pickled
Jalapeño
Dry Rubbed Pulled Pork, Soft Potato Rolls,
Mustard Vinegar Sauce
Hot Smoked King Salmon, Reduced Cider Brown
Sugar Glaze
Green Chili Cornbread
Baked Focaccia Aged Cheddar Macaroni
and Cheese
Roasted Seasonal Vegetable
Chocolate Chip Cookies & Blondies

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.



RECEPTIONS BITES & BUFFETS.

HOT & COLD HORS D'OEUVRES • PLATTERS • FLAVORFUL STATIONS

SMALL BITES & FILLING BUFFETS!

RECEPTIONS.

Includes compostable service. Prices listed are per serving. 50 pieces minimum per selection.

COLD CANAPES | MARKET PRICE

Roasted Chicken and Cilantro Walnut Pesto Crostini | 11

Organic Devilled Egg | 11.
Black Truffle, Chives

Turkish Devilled Egg | 11
Yogurt, Sumac, Aleppo Pepper

Charred Skirt Steak, Edamame, Sweet Soy Spoon | 13.50

Chorizo & Manchego Tartlet, Smoked Paprika Aioli | 11

Fresh Vietnamese Shrimp Spring Rolls | 12.50
With Sweet Chili Sauce (Available Vegan)

Duck Prosciutto, Camembert, & Fig Jam Crostini | 14.50

Togarashi Beef Tataki, Lotus Chip, Yuzu Kosho | 13.50

Wagyu Beef Tartare Crostini, | 14.50
Fried Capers, Toasted Chili, Saffron Aioli

Yellowfin Tuna Tartare Spoon | 12.50
Salted Cucumber, Coconut Wasabi

Smoked Salmon Fresh Chow Fun Pinwheel | 13.50
Roasted Garlic Caper Mayo

Mini Dungeness Crab Salad Slider, Brioche | 14.50

Petite Marble Potato, Crème Fraiche, Caviar | 15.75

HOT CANAPES | MARKET PRICE

Empanadas

Beef, Jack Cheese and Jalapeño | 12.50

Vegetarian Black Bean | 12.50

Wagyu Beef Sliders | 13.50

Aged cheddar, Pickle, Roasted Tomato Aioli

Korean Steak Taquito | 13

Cabbage, Cilantro, Jalapeño

Seared Heirloom Corn Arepa | 13.50

Dry Chorizo, Cilantro Oil

Peking Duck Roll, Hoisin, Green Onion | 14.50

Roasted Pear & Camembert Phyllo | 11

Italian Polpetta Meatball, Arrabbiatta, Basil | 11

Crispy Wrapped Shrimp, Plum Chili Sauce | 12.50

Vegetable Spring roll, Sweet Chili Sauce | 12.50

Wild Mushroom, Thyme, goat cheese Arancini | 11

Chicken Taquitos | 13.50

Dungeness Crab Cakes | 16.50

Chicken, Garlic, Ginger, Lime Kabob | 14.50

Lamb Lollipop, Miso Mint Chimmichurri | 18.75

Artichoke Parmesan Fritters | 11

Chicken or Vegetable Potstickers | 12.50



LARGE GROUP “GRAB & GO” STATIONS

*Includes compostable service. 50 person minimum per selection
Prices listed are per person. Some Service Stations requires power*

• **MINI TACO BOAT (2)** | 23

Shredded Beef Barbacoa, Fire Roasted Salsa, Artisan Corn Tortilla, Cabbage, Onion, Cilantro
Roasted Garnet Yam, Salsa Verde, Artisan Corn Tortilla, Cabbage, Onion, Cilantro

SALVADORAN STYLE TAMALE | 17.50

- Banana Leaf Wrapped Bean Tamale
- Banana Leaf Wrapped Chicken Tamale Fire Roasted Chili Salsa

Cocina Milonga EMPANADAS (1) | 16.75

- Beef, Jack and Jalapeno
- Vegetarian Black Bean

KOREAN STYLE

PANKO CRUSTED CORN DOGS (2) | 16.50

Gochujang Ketchup,

YELLOWFIN TUNA POKE CUP | 18.75

- Compressed Cucumber, Pickled Ginger, Burdock, Sushi Rice, Furikake
- Roasted Beet Poke (available as vegan option)

COLD SOBA NOODLE | 16/18

Edamame, Snow Pea, Radish, Yuzu Dressing
Togarashi Grilled Chicken, Edamame, Snow Pea, Radish, Yuzu Dressing

MASON JAR CAPRESE | 16.75

Heirloom Tomato, Fresh Distefano Mozzarella, Thai Basil, Extra Virgin Olive Oil, 12 yr. Aged Balsami

PERUVIAN STYLE CEVICHE | 18.50

- Local Rock Shrimp, Cauliflower, Cilantro, Lime, Compressed Cucumber, Taro & Plantain Chips

DIM SUM TAKEOUT | 28.25

- Shrimp Har Gow
- Chicken Pot Sticker
- Pork Shu Mai
- Edamame Pot Sticker (available as vegan option)

LOADED TATER TOTS | 16.50

Crispy Tots, Cheddar Sauce, Chopped Bacon, Green Onion

ARTISAN FLATBREAD STATION | 20

- Grilled Fennel Sausage, Slivered Leeks, Burrata, Oregano
- Heirloom Tomato, Stracciatella, Thai Basil

DESSERTS

CHURROS | 135/dz

- Chocolate Filled Churros with Bittersweet Chocolate Sauce
- Caramel Filled Churros with Caramel Sauce Dusted with Sugar

MINI CHOCOLATE FONDANT | 11

Warm Chocolate Lava Cake, Raspberry Coulis

CHOCOLATE CROISSANT BREAD PUDDING | 10

Salted Caramel Sauce



DESSERT SELECTION



PRICED PER DOZEN

CHOCOLATE FILLED CHURROS | 135

Dusted with Sugar

CARAMEL FILLED CHURROS | 135

Dusted with Sugar

ASSORTED CHEESECAKE BITES | 90

PRICED PER SERVING

Minimum of 25 people.

ROSEMARY OLIVE OIL CAKE | 10

With Roasted Seasonal Fruit and Crème Anglaise

INDIVIDUAL

PUMPKIN CHEESECAKE SHOOTERS | 10

CHOCOLATE CROISSANT BREAD PUDDING | 10

With Salted Caramel Sauce

ON STATIONS, PER SERVING

Minimum of 25 people. Service labor included.

BANANAS FOSTER | 17

With Beignets and Vanilla Ice Cream

SEASONAL FRUIT COMPOTE | 12

With Acme Bread Pâin Perdu and Whipped Mascarpone

MAKE-YOUR-OWN

ICE CREAM SUNDAE BAR | 17

With Traditional Toppings, Vanilla, Chocolate and Strawberry Ice Creams, Whipped Cream, Hot Fudge, Oreo Cookie Crumbs, Rainbow Sprinkles, Peanuts, Caramel and Strawberry Toppings

SPECIALTY PLATTERS

Includes compostable service.

CALIFORNIA

ARTISANAL CHEESE PLATTER | 900

Serves 50

Chef's selection of Artisanal California Cheeses with Baguette and Assorted Crackers, Dried Fruit, Marcona Almonds

MEDITERRANEAN MEZZE | 900

Serves 25

Dolmas, Baba Ganoush, Marinated Feta and lives, Sumac Roasted Vegetables, Tabbouleh, Hummus and Mini Flatbreads

NORCAL SEASONAL CRUDITES | 900

Serves 50

Selection of Fresh Seasonal Vegetables served with Ranch Dressing and Beet Hummus

LOCAL FRA 'MANI CHARCUTERIE | 1000

Serves 50

A Selection of Thinly Sliced Fra' Mani Cured and Smoked Meats and Sausages, Fiscalini arms and Point Reyes Cheeses, Pickled Vegetables, Whole Grain Mustard, Marinated Olives, Artisanal Breads and Crackers

ANTIPASTO PLATTER | 900

Serves 50

Locally Made Fra' Mani Sopressata and Genovese Salami, Fresh Mozzarella, Roasted Peppers, Grilled Eggplant and Squash, Marinated Olives and Artichokes, Giardiniera and Provolone Cheese

SEASONAL FRUIT | 850

Serves 50

Selected Seasonal Fruit, may include Honeydew, Cantaloupe, Watermelon, Strawberries, Pineapple and Assorted Berries with Local Honey Sweetened Greek Yogurt

CARVERY SELECTIONS



Includes compostable service.

Prices are per person. Carved items include mini sandwich rolls and condiments. Includes compostable service.

All carved items require a Legends Global carver. Carvers Fee is \$300 plus tax for up to four hours; \$600 plus tax for up to eight hours per attendant. Stations requires power. Minimum service for 50 person

CIDER BRINED TURKEY BREAST | 18.75

Sage Butter and Calvados Jus

MISO MINT RUBBED

COLORADO RACK OF LAMB | 23.25

Miso Mint Chimichurri

ANCHO CHILI

BRAISED WAGYU BEEF BRISKET | 27.25

Cocoa Ancho Demi-Glace

ROASTED PEKING DUCK | 33.50

Hoisin, Cucumber, and Bao Buns

ROASTED BERKSHIRE PORK LOIN | 23

Served with Bao Buns and Red Dragon Sauce

FENNEL POLLEN

CRUSTED PORCHETTA | 21

Italian Herb Gremolata

SLOW ROASTED PRIME RIB OF BEEF | 34

Cabernet Truffle Glaze

WHOLE ROASTED KING SALMON | 27

Roasted Fennel & Lemon Curry Leaf Butter

WHOLE GRILLED STRIPLOIN OF BEEF | 27.25

Pinot Noir & Black Garlic





CHEF ATTENDED ACTION STATIONS

All action stations require a Legends Global Chef. Chef Fee is \$300 plus tax for up to four hours; \$600 plus tax for up to eight hours per attendant. Station Attendants, Food and Cocktail Servers are available at a fee of \$300 plus tax per attendant for up to four hour time period.

Includes compostable service. Priced per person. 25 guest minimum. See Sales for Electrical & Space Needs.

WAGYU BEEF SLIDERS | 24

Mini Snake River Farms Wagyu Sliders with Pickles, Roasted Tomato and Chipotle Aioli

SUSHI & SASHIMI BAR | MKT

Hand rolled Maki and Nigiri, Soy, Wasabi, Pickled Ginger

LOS BAYUNCOS HANDMADE PAPUSAS | 22

Black Bean, Chicken or Pork Filled Masa served with Spicy Cabbage and Salsa

POKE BAR | 26

Marinated Big-eye Tuna, King Salmon and Roasted Beet Poke with Sushi Rice, Pickled Ginger, Cucumber, Seaweed Salad, Green Onion, Edamame, Furikake

CITY VIEW DIM SUM | 33.50



- BBQ Pork Buns
- Shrimp Har Gow
- Chicken Pot Stickers
- Pork Shumai
- Soy, Red Vinegar, Chili Sauce

CEVICHE BAR | 31



- Local Rockfish Snapper, Aji Amarillo, Cilantro, Lime
- Shrimp, Curry Leaves, Toasted Chili
- Cauliflower, Cilantro, Lime, Compressed, Cucumber
- Taro, Tortilla & Plantain Chips, Guacamole

PORCINI AND

REGGIANO PARMESAN RISOTTO | 27

Wild Porcini Mushrooms, Aged Parmesan and Arborio Rice in a carved Parmesan Wheel

SHORT RIB BOLOGNESE | 27



Fresh Cavatelli Pasta with Short Rib Bolognese, Grana Padano, and Calabro Riccotta

TACO BAR | 26

- Wagyu Short Rib Barbacoa
- Pollo Asado
- Roasted Garnet Yam
- Handmade Artisanal Tortilla, Fire Roasted Salsa Roja and Salsa Verde, Onions, Cilantro, Cotija and Lime

PACIFIC SHRIMP BOIL | 29



Boiled Pacific Shrimp and Andouille Sausage, Charred Green Chili Polenta

EAST COAST/WEST COAST | 44



Butter Poached Mini Lobster Rolls, Brioche Bun
Sonoma Coast Clam Chowder, Sourdough Crostini

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.



BEVERAGES SODA & COCKTAILS.

WINE & BEER • BAR PACKAGES • CRAFT COCKTAILS



REFRESHING! BEVERAGES.

WINE SELECTIONS

Priced per bottle. Legends Global server required at \$300 plus tax for up to four hour service per server. Includes compostable service. All wines are subject to availability.

BUBBLES

SPARKLING WINE

Charles De Fere, Blanc de Blanc | 58
Benvolio, Prosecco N.V, Italy | 58
Chandon, Brut N.V, California | 65
JCB No 21, Brut, Burgundy, France | 65
JCB No 69, Rose, Burgundy, France | 65
Iron Horse Classic Vintage Brut, Sonoma | 88
Schramsberg, Blanc de Blanc, Napa Valley | 99

CHAMPAGNE

Henriot, Brut Souverain NV, France | 118
Taittinger Brut La Francaise, France | 140
Henriot, Brut Rose NV, France | 165
Veuve Clicquot, Ponsardin N.V. France | 165
Bruno Paillard, Rose N.V France | 170
Ruinart, Rose, N.V. France | 235

ROSÉ

ROSÉ

Banshee, Mendocino County | 58
Murphy Goode, California | 58
La Crema, Monterey | 58



All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.

WINE SELECTIONS

Priced per bottle. Legends Global server required at \$300plus tax for up to four hour service per server. Includes compostable service. All wines are subject to availability.

All wines are subject to availability.

WHITES

CHARDONNAY

DeLoach Vineyards, California | 58
Kendall Jackson, "Vintners Reserve" California | 58
Seven Ranchland, Sonoma County | 58
La Crema, Monterey | 60
Dobbles Family Wines, Willamette Valley | 60
Luigi Bosca, Mendoza, Argentina | 65

SAUVIGNON BLANC

Murphy-Goode, California | 58
Giesen Estate, Marlborough, New Zealand | 60
Elizabeth Spencer, North Coast | 60
Matanzas Creek, Sonoma County | 60
Oberon, Napa Valley | 68
Sancerre Patient Cottat, Loire, France | 68
Cakebread Cellars, Napa Valley | 78
Knights Bridge Winery, Knights Valley | 90

OTHER WHITES

Kentia, Albariño, Rias Baixas, Spain | 58
Benvolio, Pinot Grigio, Italy | 58
Kendall Jackson, Riesling, Monterey | 58
Cambria, Viognier, Santa Maria Valley | 72
Columbia Valley, Gewurztraminer, Washington | 58
Weingut Frank Gruner Veltliner, Austria | 62

REDS

PINOT NOIR

Murphy-Goode, California | 58
Carmel Road, Monterey | 58
La Crema, Monterey | 60
J Vineyards, California | 60
Dobbles Family, Willamette Valley, | 67
Siduri, Santa Lucia Highlands | 73
Flowers, Sonoma | 82

CABERNET SAUVIGNON

DeLoach Vineyards, California | 58
Murphy-Goode, California | 58
The Critic, Napa Valley | 60
Louis M. Martini, Sonoma County | 62
R Collection by Raymond, California | 58
Oberon, Napa Valley | 75
Luigi Bosca, Mendoza, Argentina | 65
The Prisoner, Napa Valley | 68
Stonestreet Estate, Alexander Valley | 120

MERLOT

Seven Ranchland, Sonoma County | 58
Chateau Ste. Michelle, Columbia Valley | 58
Murphy-Goode, California | 58
Oberon, Napa Valley | 67
Whitehall Lane, Napa Valley | 68
HALL, Napa Valley | 84

ZINFANDEL

Cline, Lodi | 58
Seghesio, Sonoma County | 58
Edmeades, Mendocino County | 58

OTHER REDS

Joseph Drouhin, Beaujolais-Villages | 58
Bluegray, Garnacha, Spain | 58
Mommessin, Cote Du Rhone | 58
Tenuta Di Arceno Chianti Classico, Italy | 58
Luigi Bosca, Malbec, Mendoza, Argentina | 60



BEER SELECTIONS

Includes compostable service. Server required at \$300 plus tax for up to four hour service. Per server. All beer selections are based on availability.
Client to supply a 6 foot table/counter if in the Exhibit Hall. *Client to supply electrical 110V/20amp

DOMESTIC BEER

12 CAN | 1,000 KEG*

Michelob ULTRA
Coors

DOMESTIC PREMIUM BEER

12.75 CAN | 1,200 KEG*

Blue Moon Wheat Ale
Sam Adam's Boston Lager

IMPORTED BEER

12.75 CAN | 1,200 KEG*

Heineken
Corona Extra
Corona Light
Modelo Especial
Stella Artois

CALIFORNIA CRAFT BEERS

12.75 CAN | 1220 KEG*

SIERRA NEVADA BREWING
Pale Ale
Torpedo
Little Hazy IPA

DRAKES BREWING
Denogginizer IPA 1500
Pale Ale

CALICRAFT BREWING
Cali Coast Kolsch The

ANDERSON VALLEY BREWING
Barney Flats Oatmeal Stout Boont
Amber Ale
Hop Otin IPA
Brother David's Triple Abbey Style Ale

PRE-MIX & HARD SELTZER

CUTWATER CANNED COCKTAILS | 20
HIGH NOON HARD SELTZER | 20

AUSTIN COCKTAILS

BERGAMOT ORANGE MARGARITA | 19 250 ml
CUCUMBER VODKA MOJITO | 19 250 ml
FRED RUBY RED COCKTAIL | 19 250 ml

NON-ALCOHOLIC BEER

Athletic Lite | 12
Michelob Ultra Zero | 12
Corona Zero | 12



CRAFTHOUSE — COCKTAILS —



PALOMA | 19 (200ml)
SPICY MARGARITA | 19 (200ml)
ESPRESSO MARTINI | 19 (200ml)

BAR PACKAGES

Clients are assigned portable bars on a first come, first served basis as requested. Exhibitors must order a draped table from the convention service General Service Contractor. Bartender fees are in addition to any minimums and are scheduled for 4 hours. Additional hours are available at a fee of \$300 plus tax per bartender. Bar packages also include compostable glassware, beer, non-alcoholic beer, soft drinks, water and basic bar accoutrements.

VALUE BRANDS | \$410 PER BOTTLE

Requires a minimum guarantee of \$2,200

VODKA

SVEDKA

GIN

Beefeater

BOURBON

Buffalo Trace

SCOTCH

Dewar's White Label

RUM

Bacardi

TEQUILA

Cuervo Gold

WINE | 58 PER BOTTLE

House Select Wines

BEER

Please review our beer list for selection and pricing

SOFT DRINKS | 8.25 PER CAN

Pepsi Products

PREMIUM BRANDS | \$510 PER BOTTLE

Requires a minimum guarantee of \$2,500 Please select one per category

VODKA (Select One)

Ketel One, Grey Goose, Tito's

GIN (Select One)

Bombay Sapphire, Hendricks

WHISKEY

Crown Royal

BOURBON

Bulleit, Maker's Mark

SCOTCH

Johnnie Walker Black

RUM

Mount Gay

TEQUILA

Casamigos

WINE

Please review our wine list for selection and pricing

BEER

Please review our beer list for selection and pricing

SOFT DRINKS | 8.25 PER CAN

Pepsi Products

BATCH COCKTAILS

Please select any cocktail Minimum order is 5 gallon for each.. This service includes compostable cups.



SANTA ROSA LAVANDER BREEZ
BLUEBERRY-INFUSED VODKA
LAVENDER SYRUP
SODA WATER
FRESH BLUEBERRIES AND
LAVENDER SPRIG FOR GARNISH
5 Gallon | \$3,000 (Serves 160)



THE ALCATRAZ AFFAIR
BOURBON (OR RYE) CAMPARI
SWEET VERMOUTH GARNISH:
ORANGE TWIST
5 Gallon | \$3,000 (Serves 160)



SUTRO SMASH BOURBON
FRESH BASIL LEAVES
GINGER BEER
FRESH LEMON JUICE GINGER
SLICE AND BASIL LEAF FOR
GARNISH
5 Gallon | \$3,000 (Serves 160)

BATCH MOCKTAILS

Please select any cocktail Minimum order is 5 gallon for each.. This service includes compostable cups.



SAUSALITO SPRITZ FRESH
WATERMELON JUICE LIME JUICE
MINT LEAVES SPARKLING WATER
OR SODA
5 Gallon | \$2,400 (Serves 160)



THE PRESIDIO POUR RITUAL GIN
ALTERNATIVE
LYRE'S ITALIAN ORANGE LYRE'S
APERITIF ROSSO ORANGE TWIST
5 Gallon | \$2,400 (Serves 160)

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.

TASTINGS



ԼՍՋԶ
15ԼԿ օ՛Տ , կ՜ՍՈՒՅ
ԷՅՂԻ ՍՈՂԻ Ի



, ԻՍՂԻՏՂ , կ՜ՏԻԿԻ
15ԼԿ օ՛Տ , կ՜ՍՈՒՅ
ԷՅՂԻ ՍՈՂԻ Ի



ՃՈՇԻ ՐՅՏ
15ԼԿ օ՛Տ , կ՜ՍՈՒՅ
ԷՅՂԻ ՍՈՂԻ Ի



ԴՐՈՇՍԻՏՂԻ ԴՂՂ , ՍՈՇ
Կ՜ՏԻԿԻ
1510 օ՛Տ , կ՜ՍՈՒՅ ԷՅՂԻ
ՍՈՂԻ Ի



Corrido Tequila
Blanco \$410
Reposado \$510
Anejo \$650
օ՛Տ , կ՜ՍՈՒՅ
ԷՅՂԻ ՍՈՂԻ Ի



Clase Azul Tequila
Reposado
15ԼԿ օ՛Տ , կ՜ՍՈՒՅ
ԷՅՂԻ ՍՈՂԻ Ի



Don Julio Tequila
Extra Anejo
15ԼԿ օ՛Տ , կ՜ՍՈՒՅ
ԷՅՂԻ ՍՈՂԻ Ի



Dos Hombres
Mezcal
15ԼԿ օ՛Տ , կ՜ՍՈՒՅ
ԷՅՂԻ ՍՈՂԻ Ի

TASTING EXPERIENCE

Please contact your Sales Manager to coordinate brand selections, professional staff service, and additional service details. A minimum order of 12 bottles per service is required. This is a fully compostable offering.

Each 750 ml bottle yields about 25 tasting pours.

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.





EXHIBIT BOOTH TRAFFIC BUILDERS.

HOT SNACKS • ICE CREAM • COFFEES, SMOOTHIES & COCKTAILS

HOT SNACKS & COOL TREATS!

TRAFFIC BUILDERS.

Includes compostable service. All services come with one Legends Global server included in price.

**Client to supply electrical 110V/20 amp if in Exhibit Hall*

***Client to supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*



POPCORN MACHINE**

Nothing beats the aroma of fresh popcorn in your booth using our traditional table top machine or the whimsical antique cart. Package includes pre-measured popcorn kernels, butter and seasoning to make 250-300, 24 ounce cups and Legends Global staff to operate.

Tabletop Popcorn Machine \$1,500/day

Antique Popcorn Cart (limited availability) \$1,800/day

Additional snack pack \$800/pack

BAKED IN THE BOOTH COOKIES**

Baked right in your booth, the smell of fresh cookies is a sure fire way to keep customers lingering! Choose up to 3 flavors from Chocolate Chip, Peanut Butter, Oatmeal-Raisin, and White Chocolate and Macadamia Nut cookies. A portion of the cookies will be pre-baked and served on a platter. Rental of small cookie oven includes one booth attendant and 500 cookies.

\$3,900

\$380 for every 50 additional servings

ICE CREAM CART*

Choose from our premium Häagen-Dazs Ice Cream Bars: Vanilla, Chocolate, or Vanilla Almond Crunch to hand out to special guests and potential clients. Service includes SAVOR server and rental of ice cream cart.

\$2,400/200 bars

\$144 per dozen for additional serving

SOFT GOURMET PRETZELS**

These delicious soft pretzels come with a tabletop warmer to keep your pretzels fresh during the show. Package include four dozen pretzels in three flavors: Cinnamon & Sugar, Asiago and Bavarian.

\$1,000

\$120 per dozen for additional servings

BAR FOOD PACKAGE

Serves approximately 100

The bar food package will provide your guests with the classic finger foods that everyone loves. Package includes 3 pounds each of Pretzels, Deluxe Mixed Nuts, Party Snack Mix, and 100 pieces each of Crispy Spring Rolls, Spicy Chicken Wings and Chicken Pot Stickers. Client must provide a 6-foot table or counter.

\$3,300

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.



TRAFFIC BUILDERS.

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**Client to supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

CALIFORNIA WINE HARVEST

Serves approximately 100

Sample some of the best wines from throughout California right in your own booth. Prospective clients will delight in tasting wines from the Central Coast and Napa Valley while snacking on an assortment of cheese and crackers. Service includes 36 bottles of wine, 1 Deluxe Import & Domestic Cheese Tray, server, and compostable cups. Client to provide a 6 foot table or counter.

\$3,800

ESPRESSO AND CAPPUCCINO SERVICE

Experienced staff will serve up frothy cappuccinos and creamy lattes for your guests. Complete your coffee shop scene by adding an assortment of fresh pastries and crispy biscotti for dipping. Rental of espresso machine includes coffee cart, supplies and SAVOR server to prepare and serve beverages.

*Client to provide Dedicated Electrical Outlet
208v/30amp - 3Phase*

Daily Service

**\$3,600/300 cup service - \$12 each additional serving
\$5,850/600 cup service - \$9.75/each additional serving**

SENSATIONAL SMOOTHIE STAND**

Freshly blended smoothies may include: Banana, Piña Colada, Strawberry, Mango, or Raspberry. Service includes rental of smoothie machine, staff to operate and 9 oz. compostable cups.

Daily Service

**300 smoothies \$3,600
600 smoothies \$6,000
Additional Servings \$6.75 Each**

HOT CHOCOLATE BAR**

Serves 200

The Hot Chocolate Bar puts a new twist on this drink as visitors choose from a variety of toppings. Whipped Cream, Marshmallows, Chocolate Shavings and Peppermint Sticks add flavor and flare! The Hot Chocolate Bar also includes Hazelnut, Vanilla and Caramel flavored syrups.

\$2,600

Additional Servings \$12.50 Each

MARGARITA MADNESS**

Choose either classic or strawberry flavored margaritas to serve your guests. Our Margarita Madness package makes 300 servings and includes rental of the machine, staff to operate and 9 oz. compostable cups

\$4,800

\$20 each for additional servings

MARTINI LOUNGE

Requires a minimum guarantee of \$2,400

Build a lounge right in your booth! Guests won't want to leave as they sip on Dirty Martinis, Espresso Martinis. Service includes premium liquors, bartender, plastic martini glasses, napkins and bar accoutrements.

Client must provide a 6 foot table or counter.

\$24 each for additional servings

MIMOSAS

Serves 200

A Mimosa bar is the perfect way to start the morning! Service includes Champagne, Orange Juice, Martinelli's Sparkling Cider, plastic champagne flutes and orange slices for garnish.

Client must provide a 6 foot table or counter.

\$3,600

\$18 each for additional servings

GENERAL INFORMATION.

EXCLUSIVITY

Legends Global San Francisco is the exclusive food and beverage provider for the San Francisco Convention Facilities (“SFCF”). All food and beverage items must be supplied and prepared by Legends Global. No food, beverage or alcohol will be permitted to be brought into or removed from SFCF by the client or any of the client’s guests or invitees without written approval (please see “Alcoholic Beverages” and “Food and Non-Alcoholic Beverage Sampling” below). Requests must be received by Legends Global no less than four (4) weeks prior to the first day of the event. Legends Global reserves the right to assess a charge for such exclusions to our exclusivity.

MENU SELECTION AND PRICING

Our menus have been designed with your needs and ultimate satisfaction in mind. Our Catering Sales Managers (“CSM”) and Culinary Director will ensure that every selection is prepared and served with the highest level of quality available. To assure availability of menu items, please provide your CSM with your food and beverage selections no later than four (4) weeks prior to your scheduled event. We will make every effort to accommodate those with special religious and/or dietary requirements. Due to seasonal supply fluctuation of food and beverage product, menu prices will be guaranteed no earlier than ninety (90) days prior to your event.

BEVERAGE CONSUMPTION

Canned or bottled beverages may be purchased on a consumption basis with a 250 item minimum order per item. Quantities of less than 250 are not subject to return. More than 250 unopened and returnable cans and bottles may be returned, but are subject to a 25% restocking fee.

GUARANTEES

In order to ensure the success of your function and satisfaction of your guests, final food and beverage quantity guarantees must be received by your CSM no later than ten (15) business days* (Monday-Friday excluding holidays, please see chart below). You may be required to guarantee earlier than 10 business days based on the size of your group or if special products are required that are not on our printed menus. Your guarantee requirements will be outlined in your catering contract and Banquet Event Orders (“BEOs”).

This number will constitute your final guarantee and is not subject to reduction. If this final guarantee is less than 75% of your originally contracted estimate, we reserve the right to charge for damages (please see “Billing, Payment and Cancellations”).

Legends Global will prepare to serve three (3) percent over your final guarantee (for seated meal functions only) up to a maximum of 100 guests. You will be charged for the greater of the actual number of guests served or the final guarantee amount. Increases made within the 3-business day deadline are subject to approval by Legends Global and may be subject to an additional charge. We reserve the right to make reasonable substitutions as necessary.

unless otherwise noted on your **Legends Global contract.*

DONATIONS

As part of our commitment to sustainability, we may donate to our local partners in the community. We do this under the guidance of the local health department, at our discretion.

EMPLOYEES, SERVICE AND LABOR CHARGES, SALES TAX

Catering service personnel are covered by Union Local 2’s collective bargaining agreement. Catering personnel will deliver food and beverage, serve and clean related food and beverage areas. Catering personnel are not permitted to perform any general cleaning duties (non-food service related) or act as badge checkers, ticket takers or security personnel.

All food and beverages are subject to a 22% administrative charge/fee and California state sales tax (currently 8.625%). **75% of the administrative charge/fee is distributed to the employees providing the service as a gratuity. 25% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.** The 22% administrative charge is also taxable under SBOE Regulation #1603. Sales tax-exempt organizations are required to provide a copy of their California Franchise Tax Board Certificate of Exemption no later than one week prior to the event. A labor charge of \$15.00 plus tax per guest will apply for any meal function with guest counts below the listed minimums (please see menus).

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices, providing the guaranteed minimum sales requirements are met. When you request additional staffing over and above what are normally provided, the following hourly rates will apply; any additional labor required outside of the standard shift length is subject to overtime charges. Please note that servers require a four (4) hour minimum, per staff member.

Service labor provided for seated breakfast and lunch functions is three (3) hours, with four (4) hours provided for seated dinner functions. The labor shifts include set-up, service, and cleaning time.

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by thirty (30) minutes or more, an additional labor charge may apply. Should your event require extended pre/post service or stand by time, often necessitated by large functions, an additional labor charge will apply as follows:

<u>Classification</u>	<u>Standard Rate/Hour</u>	<u>Overtime Rate/Hour</u>
Servers/	\$75.00 +tax	\$112.50+tax
Buspersons Chef/	\$75.00 +tax	\$112.50+tax
Carver Bartender	\$75.00 +tax	\$112.50+tax

BILLING, PAYMENTS, AND CANCELLATIONS

Full payment of your total estimated charges and a signed contract are due in our office no later than three months prior to your first scheduled food function. Should you decide to cancel any or all of your functions less than the final guarantee date prior to your event, you will be subject to a cancellation fee.

Event pre-payments and balances with charges less than \$10,000.00 may be paid by credit card and/or company check; please contact your CSM for a Legends Global Credit Card Charge Authorization Form. Events with charges greater than \$10,000.00 must be pre-paid by company check. Balances greater than \$10,000.00 will be billed net 30 days and is due upon receipt.

ALCOHOLIC BEVERAGES

All alcoholic beverages and consumption are regulated by the California Alcoholic Beverage Control. Legends Global is the sole holder of liquor licenses for the SFCF. We retain the right and responsibility to provide and dispense any alcohol served in the facility. We reserve the right to request photo identification from any guest in attendance and to refuse service to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

Alcoholic beverages may be donated for an event, provided the donation is to a registered non-profit organization and written notice is submitted to Legends Global from the distributor/donor at least thirty (30) days prior to this event. The distributor/ donor must state the selections, number of cases and delivery arrangements.

A waiver fee (“corkage”) will be assessed and charged to the Customer based upon the size and scope of the donation. Waiver fees will be negotiated on a case-by-case basis. These fees apply to all donated product delivered and invoiced, whether used or unused. All liquor must be delivered and removed from the premises by a licensed California wholesaler that provides Legends Global with an invoice priced for no less than their “laid in” cost. Legends Global does not assume responsibility for spoilage, uncorked bottles not consumed, or any bottles left on the premises after the event.

Legends Global requires that all alcoholic beverages be dispensed only by Legends Global employees or agents. It is acknowledged that California state law prohibits the sample and distribution of all hard alcoholic beverages.

CHINA SERVICE

Compostable service is standard for all functions except seated breakfast, lunch and dinner served in meeting rooms and ballrooms with guest counts under 3,000. China service is available at a \$7.00++/per guest additional charge for morning and afternoon refreshment breaks, and \$12.00++/per guest for all other functions, including seated functions over 3,000 guests. Pricing is based on rounds of 10.

ROOM ASSIGNMENTS, SEATING AND DECOR

Room assignments are done by show management. It is the client's responsibility to arrange appropriate function space.

Banquet seating will be at round tables of ten (10) guests unless other specified; please consult with your Event Manager regarding COVID social distancing guidelines as appropriate for your event date(s). Special seating diagrams and numbered tables are available upon request through your Event Manager.

Arrangements for floral centerpieces, props and candles may be made through Legends Global. All décor must meet with the approval of the San Francisco Fire Dept.

Legends Global supplies its' in-house linen for all food and beverage functions, and buffet tables with our compliments. Round tables will be set with 85" square white linen, and buffets are set in black "T-drape" floor linen. Standard linen for meetings and non-food and beverage areas are available at \$20.00++ per round (85"square) or classroom table (52"x104"). Please contact your CSM for additional specialty linen selections and pricing.

CONCESSIONS

Legends Global requires a guarantee for all hosted retail vouchers. The guarantee will be based upon eighty percent (80%) of the total number of hosted vouchers to be distributed. The vouchers will be charged at full face value regardless of the actual purchase amount. The guarantee will be detailed on a RFQ, with the charges included as part of the catering contract.

ALLERGIES

Legends Global San Francisco's facilities are not certified Gluten Free, Vegan or Vegetarian. We cannot guarantee that cross contact with allergens will not occur nor can we assume any responsibility or liability for a persons' sensitivity or allergy to any food item provided in our facility.



LIABILITY

The client agrees to indemnify, hold harmless and defend the City of San Francisco, Legends Global, FMIC, the Moscone Center Joint Venture, the San Francisco Redevelopment Agency, the Trustees of the Moscone Center Project, and the directors, members, officers, agents, employees, affiliates, subsidiaries of each of the above ("Indemnities") from and against any and all liabilities, damages, actions, costs, losses, claims, and expenses (including attorney's fees) on account of personal injury, death or damage to or loss of property or profits arising out of or resulting, in whole in or party, from any act, omission, negligence, fault or violation of law or ordinance of the applicant or its' employees, agents, subcontractors, Exhibitors, or invitees or any other person entering the facilities with the implied or express permission of the applicant.

SAMPLING & DONATED PRODUCTS, TRAFFIC PROMOTERS

Legend Global retains the exclusive right to provide, control and retain all food and beverage services throughout the facility for the events. Concessions, the sale of alcoholic or non-alcoholic beverages, and the provision of snacks, treats or candies are included under this provision. A company/organization may not bring any food, beverages or alcoholic beverages for use in the hospitality lounge, staff offices, or backstage areas.

FOOD & NON-ALCOHOLIC BEVERAGE SAMPLING

All food and beverage samples or traffic promoters brought into the SFCF must have approval from Legends Global in writing prior to the event and adhere to the following guidelines:

- A company/organization may only distribute samples of food and beverage products that the company/organization produces or sells in its normal day-to-day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.
- Food Samples are limited to “bite size” portions (1 oz. or less) and subject to approval in writing.
- Samples of non-alcoholic beverages are limited to a maximum of 2 oz. containers and subject to approval in writing.
- A written description (detailing the product and portion size to be sampled) must be submitted in advance to Legends Global. Approval of sampling arrangements to the sampling company/organization will be provided in writing only. Please contact your CSM for the appropriate sampling form.
- Show management/and/or exhibitors must be responsible for securing a City of San Francisco Health Permit (415) 554-2500, in order to distribute food and/or beverages.

FOOD STORAGE, DELIVERY & PRODUCTION SERVICES

If an organization requires food preparation, heating, cold or dry storage, or other kitchen services, arrangements must be made no later than three (3) weeks in advance of the start of the event. Only Legends Global staff may perform all preparation as well as cooking within the facility’s production areas. Charges for these services will be based on the requirements of the arrangements. Please contact your CSM for more information.

- Standard fees for storage, handling, delivery, etc. may be charged where applicable.
- Non-beverage and food vendors, refrigerated, freezer and dry storage are available for \$10.00 plus tax per cubic foot, per day.
- Use of cooking/heating equipment must have prior approval from the building Fire Marshal, (415)974-4007.
- Any special instructions for the handling of refrigerated products must be provided at the time of order.
- Delivery of any food and beverage to the facility must be coordinated with your CSM. SAVOR will not assume responsibility for incorrectly delivered product, damaged product at delivery, or inferior product.
- Ice may be ordered in advance for delivery to your booth during the show for \$20.00++ per twenty-pound bag.

ALL THE AFOREMENTIONED POLICIES WILL BE STRICTLY ADMINISTERED. ANY VIOLATION OF THESE WILL RESULT IN THE REMOVAL OF PRODUCT FROM THE SHOW FLOOR

