THE HUNTINGTON NOB HOTEL HILL

BANQUET AND EVENTS MENU

DAYTIME MENUS



CALIFORNIA CONTINENTAL BREAKFAST

$65 PER PERSON

Available as a buffet or family style in The Big Four Private Dining Salon or as a buffet in Huntington Hotel meeting spaces.
Served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, & Fresh-Squeezed Juices

SEASONAL FRUIT & BERRIES

FIREBRAND BREADS & BOICHIK BAGELS
with Assorted Cream Cheese

BLUEBERRY YOGURT AÇAI JAR
with Banana, Chia Seeds, Toasted Granola

FRESH PASTRIES
with Whipped Butter, Fruit Preserves

HUNTINGTON BREAKFAST

$85 PER PERSON

Available as a buffet or family style in The Big Four Private Dining Salon or as a buffet in Huntington Hotel meeting spaces.
Served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, & Fresh-Squeezed Juices.

TO START

SEASONAL FRUIT & BERRIES

FIREBRAND BREADS & BOICHIK BAGELS
with Assorted Cream Cheese

BLUEBERRY YOGURT ACAI JAR
with Banana, Chia Seeds, Toasted Granola

FRESH PASTRIES
with Whipped Butter, Fruit Preserves

ENTRÉES (SELECT 2)

SCRAMBLED EGGS
Chinoo Valley Pasture-Raised Eggs with Fine Herbs

SAN FRANCISCO SHAKSHUKA
Two Sunny-Side Up Chino Valley Organic Eggs,
Spicy Tomato Ezme, Tahini Sourdough

SMOKED SALMON & BOICHIK BAGEL
Egg Mimosa, Capers, Pickled Red
Onion, Cream Cheese Schmear

SOURDOUGH AVOCADO TOAST
Soft Poached Egg, Basil

SEASONAL MARKET VEGETABLE SCRAMBLE
Chino Valley Organic Eggs, Seasonal Vegetables

SIDES (SELECT 3)

HASH BROWNS

BAKER'S SMOKED BACON

CHICKEN APPLE SAUSAGE

SELECTION OF ARTISANAL TOAST

BREAKFAST ENHANCEMENT

$32 PER PERSON

BROKAW AVOCADO TOAST BAR

SALT WATER BAKERY BREADS

BROKAW AVOCADO

PASTURE RAISED EGGS

FETA CHEESE

BAKER'S SMOKED BACON

WATERMELON RADISH, CHERRY TOMATOES

MONTEREY BAY SEA SALT, TENBRUH EVOO, CHILI CRUNCH

HILLTOP BRUNCH

$125 PER PERSON

Available as a buffet or family style in The Big Four Private Dining Salon or as a buffet in Huntington Hotel meeting spaces.
Served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, & Fresh-Squeezed Juices.

COLD SELECTIONS (INCLUDED)

SEASONAL FRUIT & BERRIES

BLUEBERRY YOGURT AÇAI BOWL
with Banana, Chia Seeds, Toasted Granola

FRESH PASTRIES
with Whipped Butter, Fruit Preserves

SALADS (SELECT 2)

HEARTS OF ROMAINE CAESAR
Garlic Butter Croutons, Parmigiano Reggiano

SUPERFOOD
Roasted Beets, Olives, Walnuts, Cucumbers, Cherry Tomato, Feta, Greens, Pomegranate Vinaigrette

HOT SELECTIONS (SELECT 2)

SCRAMBLED EGGS
Chinoo Valley Pasture-Raised Eggs with Fine Herbs

EGG & MUSHROOM FRITTATA
with Caramelized Onions, Spinach and Feta

SHAKSHUKA SCRAMBLE
with Spicy Tomato Ezme and Tahini

PARIS HAM & COMTE CHEESE

SIDES (SELECT 2)

BAKER'S SMOKED BACON — CHICKEN-APPLE SAUSAGE — HASH BROWNS — FIREBRAND TOAST

GRAB & GO BREAKFAST

$70 PER PERSON

Served with Seasonal Fresh, Assorted Mini Pastries, San Benedetto & Chilled Juices

SANDWHICHES (SELECT 2)

BACON, EGG & CHEESE

Hobbs' Smoked Bacon, Fried Chino Valley
Pasture-Raised Egg, American Cheese, English Muffin

BREAKFAST GRILLED CHEESE

Fried Pasture-Raised Egg, Three-Cheese Blend, Baker's Smoked Bacon, Sourdough

GINGRASS SMOKED SALMON & BOICHIK
EVERYTHING BAGEL SANDWICH

Cream Cheese, Cucumber, Dill, Capers

ENHANCEMENTS (PRICE PER PERSON)

FRESH SEASONAL FRUIT **8**

COCONUT OVERNIGHT OATS **10**

GRANOLA BARS **6**

BLUEBERRY YOGURT ACAI BOWL **14**

A LA CARTE BEVERAGES

PRICE PER PERSON

PRESSED JUICES **15**
Rejuvenate, Refresh, Probiotic

SAN BENEDETTO STILL WATER **12**

SAN BENEDETTO SPARKLING WATER **12**

SOFT DRINKS **6**
Coke, Diet Coke, Sprite, Ginger Ale

COFFEE AND HOT TEA **160 PER GALLON**
Freshly Brewed Graffeo Coffee (Regular & Decaf) and
Assorted Art of Teas
Served with Assorted Milks and Sweeteners

A LA CARTE SNACK BREAK

BY THE DOZEN

WHOLE FRESH FRUIT **42**
Banana, Apple, Pear, Orange

ASSORTED BOICHIK BAGELS & CREAM CHEESE **50**

BREAKFAST PASTRIES **72**

CHOCOLATE CHIP COOKIES **60**

SEA SALT BROWNIES **60**

SAN FRANCISCO SUMMIT LUNCH

$135 PER PERSON

Available as a buffet or family style in The Big Four Private Dining Salon or as a buffet in Huntington Hotel meeting spaces.
Served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Fresh-Squeezed Juices.

FIRST COURSE (SELECT 2)

HEARTS OF ROMAINE CAESAR
Garlic Butter Croutons, Parmigiano Reggiano

SUPERFOOD
Roasted Beets, Olives, Walnuts, Cucumbers, Cherry Tomato, Feta, Greens, Pomegranate Vinaigrette

LOUIE WEDGE
Brokaw Avocado, Spring Asparagus, Sugar Snap Peas

BABY BEET AND FRESH CHÈVRE
Frisee, Benbrink Walnuts, Chanase Vinaigrette

PASTA SALAD
Roasted Peppers, Feta

IGNALAT BURRATA
Heirloom Tomatoes, Grilled Yellow Peaches, Sumac, Pistachio, Chili, Champagne Vinaigrette

MAIN COURSE (SELECT 2)

BEEF SHORT RIB
Aleppo Pepper-Red Wine Jus, Rosemary Gremolata

BAVETTE STEAK FRITES
Sauce Au Poivre, Sautéed Mushrooms, Shallot Confit

MARY'S CHICKEN PAILLARD
Wild Arugula, Heirloom Cherry Tomatoes, Pickled Shallots, Dijon Vinaigrette

PAN-ROASTED MT. LASSEN TROUT
Asparagus, Mushrooms, Chimichurri

PAN-ROASTED LINE CAUGHT HALIBUT
Romesco, Roasted Eggplant, Baby Squash, Marcona Almond

HAND-ROLLED RICOTTA CAVATELLI
Beliore Burrata, Baby Artichokes, English Peas, Meter Lemon Gremolata

ROASTED VEGETABLE RAVIOLI (V)
Pistachio Pistou, Baby Zucchini, Cashew Ricotta, BasilPeas, Meter Lemon Gremolata

GRILLED CHICKEN CAESAR WRAP
Hearts of Romaine, Parmigiano Reggiano

GRILLED MISO-GLAZED MAITAKE MUSHROOM SANDIWCH
Napa Cabbage Slaw, Yuzu Kosho Aioli

SIDES (SELECT 3)

HERB-SALTED GARLIC PARMESAN FRIES

POTATO PURÉE

SAUTÉED BLOOMSDALE SPINACH

ELBOW MAC & CHEESE GRATIN
with Bellwether Carmody and Parmesan

SAN FRANCISCO SUMMIT LUNCH

DESSERT (SELECT 1)

VANILLA BEAN CRÈME BRÛLÉE

Macerated Blackberries, Lavender, Cardamom

SEASONAL COBBLER

Seasonal Fruit, Rhubarb, Oat Crumble

CHOCOLATE S'MORES BUDINO

Valrhona Caramelia Chocolate, Sea Salt, Toasted Marshmallow, Graham Cracker

CALIFORNIA CHEESES

Bellwether Carmody, Cowgirl Red Hawk, Marin French Cheese Co. Black Truffle Triple Crème

ENHANCEMENTS

CHAR-GRILLED CENTER-CUT FILET MIGNON +20

Boursin Creamed Spinach, Maitre d'Hotel Butter

THE BIG FOUR ORGANIC CHICKEN POT PIE +15

Peas, Carrots, Pearl Onions, Potato, Chicken Velouté

Tax & gratuity not included. Menu items subject to change based on seasonal availability.

GRAB & GO LUNCH

$65 PER PERSON

Served with Assorted Chips, Seasonal Fruit, Cookie, San Benedetto Water

CHOICE OF

GRILLED MARY'S CHICKEN CAESAR WRAP

Hearts of Romaine, Parmigiano Reggiano

ROASTED PRIME RIB SANDWICH

Cheddar, Horseradish, Mayo, Lettuce, Tomato

GRILLED MISO-GLAZED MAITAKE MUSHROOMS SANDWHICH

Napa Cabbage Slaw, Yuzu Kosho Aioli

A LA CARTE BEVERAGES

PRICE PER PERSON

PRESSED JUICES **15**
Rejuvenate, Refresh, Probiotic

SAN BENEDETTO STILL WATER **12**

SAN BENEDETTO SPARKLING WATER **12**

SOFT DRINKS **6**
Coke, Diet Coke, Sprite, Ginger Ale

COFFEE AND TEA SERVICE **160 PER GALLON**
Freshly Brewed Graffeo Coffee (Regular & Decaf) and
Assorted Art of Teas
Served with Assorted Milks and Sweeteners

A LA CARTE SNACK BREAK

PRICE PER PERSON

ASSSORTED NUTS **12**
Cashews, Almonds, Hazelnuts, Pistachios, Peanuts

WHOLE FRESH FRUIT **8**
Banana, Apple, Pear, Orange

FRESH SEASONAL FRUIT **15**
Cantaloupe, Seasonal Berries, Pineapple, Mango

ASSORTED PACKAGED GRANOLA BARS **10**

PROTEIN BARS **12**

ASSORTED BOICHIK BAGELS & CREAM CHEESE **50**

BREAKFAST PASTRIES **72**

VEGETABLE CRUDITES **14**

MEZZE + HUMMUS **16**

FRUIT AND CHEESE PLATE **18**

ASSORTMENT OF COOKIES, CAKES & BROWNIES **14**

TRAIL MIX STATION **16**
Nuts, Seeds, Popcorn, Dried Fruit, Chocolate Chips, M&Ms, Marshmallows, Pretzels, Raisins, Cinnamon, Sea Salt

EVENING MENUS



PASSED HORS D'OEUVRES

PRICED PER PIECE

COLD

AHI TUNA TARTARE CONE **14**
Yuzu Ponzu, Squid Ink Cone, Radish

TOGARASHI KANPACHI TATAKI **14**
Lime Aioli, Cucumber, Shiso

LAURA CHENEL GOAT CHEVRE CROSTINI **12**
Fig Jam, Crisp Shallot, Baguette, Evoo

CHICKEN LIVER MOUSSE **14**
Fig Jam, Pickled Red Onion, Brioche Toast

HEIRLOOM TOMATO BRUSCHETTA **12**
Point Reyes Farmstead Toma, Truffle Sea Salt, Crostini

HOT

DUNGENESS CRAB CAKES **16**
Meyer Lemon Aioli, Herb Salad

PRIME RIB SLIDERS **12**
Fontina, Horseradish

CRISP VEGETABLE SPRING ROLLS **12**
Sweet Chili Sauce

TRUFFLE MAC & CHEESE FRITTER **12**
Black Garlic Puree

WAGYU PIG IN A BLANKET **14**
Esme Ketchup, Dijonaise

MINI CHICKEN POT PIE **14**
Peas, Carrots, Potato

SPECIALTY STATIONS

PRICED PER PERSON

RAW BAR

ICE-COLD HOG ISLAND OYSTER **35**
Fresh Horseradish, Gin Cocktail Sauce, Champagne Mignonette

YELLOWTAIL AMBERJACK CRUDO **25**
Seasonal Accoutrements

PLATTERS

CALIFORNIA CHEESES **21**
Bellwether Carmody, Cowgirl Red Hawk, Marin French Cheese Co. Black Truffle Triple Crème *Served with Marcona Almonds, Grapes, Seasonal Preserves & Crackers*

ARTISANAL CHARCUTERIE **26**
Soppressata Piccante, Prosciutto San Daniele D.O.P., Salame Genoa
Served with Marcona Almonds, Grapes, Seasonal Preserves & Crackers

DIPS & SPREADS **27**
Hummus, Tzatziki, Walnut Muhammara
Served with Grilled Pita & Vegetable Crudité

ICE-COLD RAW BAR **55**
Hog Island Oysters, Spice-Poached Shrimp Cocktail, Dungeness Crab Cocktail, Kampachi Crudo
Served with Champagne Mignonette, Gin Cocktail Sauce, Tabasco & Lemon

NOB HILL DINNER

$158 PER PERSON

Available as a buffet or family style in The Big Four Private Dining Salon or as a buffet in Huntington Hotel meeting spaces.
Served With Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Fresh-Squeezed Juices.

FIRST COURSE (SELECT 2)

SPICE-POACHED SHRIMP COCKTAIL
Gin Cocktail Sauce, Horseradish

LOUIE WEDGE
Brokaw Avocado, Spring Asparagus, Sugar Snap Peas

IGNALAT BURRATA
Seasonal Market Vegetables and Fresh Fruit

LITTLE GEM CAESAR
Garlic Butter Croutons, Parmigiano Reggiano

SIDES (SELECT 3)

HERB-SALTED GARLIC PARMESAN FRIES

POTATO PURÉE

SAUTÉED BLOOMSDALE SPINACH

ELBOW MAC & CHEESE GRATIN
with Bellwether Carmody and Parmesan

MAIN COURSE (SELECT 2)

GRILLED MARY'S CHICKEN PAILLARD
Natural Jus

CHAR-GRILLED 14OZ BERKSHIRE PORK CHOP
Maitake & Oyster Mushrooms, Lemon Herb Butter

FAR WEST LION'S MANE MUSHROOM POT PIE
Sonoma Valley Mushrooms, Broccoli Raab, Saba

ROASTED SEASONAL VEGETABLE RAVIOLI (V)
Pistachio Pistou, Baby Zucchini, Cashew Ricotta, Basil

CHEF'S CHOICE SEASONAL PASTA

CHEF'S CHOICE FRESH LOCAL CATCH

DESSERT (SELECT 1)

VANILLA BEAN CRÈME BRÛLÉE
Macerated Blackberries, Lavender, Cardamom

SEASONAL COBBLER
Seasonal Fruit, Rhubarb, Oat Crumble

CHOCOLATE S'MORES BUDINO
Valrhona Caramelia Chocolate, Sea Salt,
Toasted Marshmallow, Graham Cracker

CALIFORNIA CHEESES
Bellwether Carmody, Cowgirl Red Hawk, Marin French Cheese Co. Black Truffle Triple Crème
Served with Grilled Sourdough, Marin Honeycomb,
Pink Peppercorn-Apricot Chutney, Marcona Almonds

NOB HILL DINNER ENHANCEMENTS

PRICED PER PERSON

STARTERS

ICE-COLD HOG ISLAND OYSTER **+16**
Fresh Horseradish, Gin Cocktail Sauce, Champagne Mignonette

YELLOWTAIL AMBERJACK CRUDO **+10**
Plums, Serrano, Salmon Roe, Cilantro, Cherry Ponzu

WAGYU STEAK TARTARE **+15**
Yuzu Kosho, Cured Egg Yolk, EVOO Chip

ENTRÉES

THE BIG FOUR ORGANIC CHICKEN POT PIE **+15**
Peas, Carrots, Pearl Onions, Potato, Chicken Velouté

CHAR-GRILLED CENTER-CUT FILET MIGNON **+20**
Soppressata Piccante, Prosciutto San Daniele D.O.P., Salame Genoa
Served with Marcona Almonds, Grapes, Seasonal Preserves & Crackers

BEVERAGE MENUS



COCKTAILS

SIGNATURE

APEROL SPRITZ Grey Goose Vodka, St. George Valley Gin, Manzanilla Sherry, Dry Vermouth, Yuzu Bitters

MARGARITA Arette Blanco Tequila, Combier, Lime, Agave

NAKED & FAMOUS Del Maguey Vida Mezcal, Aperol, Yellow Chartreuse, Lime

BRAMBLE Brucato Mission Gin, Ruby Port, Sherry, Lemon & Blackberries

CABLE CAR Ron del Barrilito Two Stars Rum, Combier, Lemon, Spiced Caribbean Bitters

MANHATTAN Sagamore Signature Rye, Cocchi Vermouth di Torino, Aromatic Bitters

OLD FASHIONED Baby Jane Bourbon, Demerara, Orange Peel, Aromatic Bitters

HUNTINGTON NEGRONI Ford's Gin, Campari, Carpano Antica

CLASSIC

BIG FOUR MARTINI Grey Goose Vodka, St. George Valley Gin, Manzanilla Sherry, Dry Vermouth, Yuzu Bitters

PENICILLIN Dewar's White Scotch, Lemon, Honey, Ginger, Islay

NEW YORK SOUR Baby Jane Bourbon, Lemon, Egg Whites, Red Wine

CORPSE REVIVER Barr Hill Gin, Cocchi Americano, Combier, Lemon, St. George Absinthe

ESPRESSO MARTINI St. George All-Purpose Vodka, St. George Nola Coffee Liqueur, Fresh Espresso

NONGRONI Lyre's London & Italian Orange, The Pathfinder N/A

SPIRITS

St George All-Purpose Vodka
Ford's London Dry Gin
Ron de Barrilito 2 Star Rum
Arette Blanco Tequila
Baby Jane Bourbon
Del Maguey Vida Mezcal

BEER

Trumer Pils
Anderson Valley West Coast IPA

BEVERAGE MENUS

PRICED PER PERSON

TIER 1

$48 PER HOUR PER PERSON

Includes Standard Mixers (Club Soda, Tonic, Coca-Cola, Diet Coke, Sprite, Ginger Ale) and Garnishes (Lemon, Lime, Orange, Olives)

CHOICE OF 2 SIGNATURE OR CLASSIC COCKTAILS

See Following Page for List

SPIRITS

St George All-Purpose Vodka

Ford's London Dry Gin

Ron de Barrilito 2 Star Rum

Arette Blanco Tequila

Baby Jane Bourbon

Del Maguey Vida Mezcal

BEER

Trumer Pils

Anderson Valley West Coast IPA

TIER 2

$58 PER HOUR PER PERSON

Includes Standard Mixers (Club Soda, Tonic, Coca-Cola, Diet Coke, Sprite, Ginger Ale) and Garnishes (Lemon, Lime, Orange, Olives)

CHOICE OF 2 SIGNATURE OR CLASSIC COCKTAILS

See Following Page for List

SPIRITS

Grey Goose Vodka

St George Valley Gin

Bacardi 8yr Rum

El Tesoro Blanco Tequila

Mezcal Vago El Manantial Mezcal

Angel's Envy Bourbon

BEER

Trumer Pils

Anderson Valley West Coast IPA

COCKTAILS

CHOICE OF 2 SIGNATURE OR CLASSIC COCKTAILS

SIGNATURE

APEROL SPRITZ Grey Goose Vodka, St. George Valley Gin, Manzanilla Sherry, Dry Vermouth, Yuzu Bitters

MARGARITA Arette Blanco Tequila, Combier, Lime, Agave

NAKED & FAMOUS Del Maguey Vida Mezcal, Aperol, Yellow Chartreuse, Lime

BRAMBLE Brucato Mission Gin, Ruby Port, Sherry, Lemon & Blackberries

CABLE CAR Ron del Barrilito Two Stars Rum, Combier, Lemon, Spiced Caribbean Bitters

MANHATTAN Sagamore Signature Rye, Cocchi Vermouth di Torino, Aromatic Bitters

OLD FASHIONED Baby Jane Bourbon, Demerara, Orange Peel, Aromatic Bitters

HUNTINGTON NEGRONI Ford's Gin, Campari, Carpano Antica

CLASSIC

BIG FOUR MARTINI Grey Goose Vodka, St. George Valley Gin, Manzanilla Sherry, Dry Vermouth, Yuzu Bitters

PENICILLIN Dewar's White Scotch, Lemon, Honey, Ginger, Islay

NEW YORK SOUR Baby Jane Bourbon, Lemon, Egg Whites, Red Wine

CORPSE REVIVER Barr Hill Gin, Cocchi Americano, Combier, Lemon, St. George Absinthe

ESPRESSO MARTINI St. George All-Purpose Vodka, St. George Nola Coffee Liqueur, Fresh Espresso

NONGRONI Lyre's London & Italian Orange, The Pathfinder N/A

WINES

For Additional Wine Recommendations, Please Ask to Speak With Our Head Sommelier

SPARKLING

PROSECCO *Nino Franco Rustico, Valdobbiadene Prosecco, Veneto, Italy* 60

ROSÉ-SPARKLING WINE *Mirabelle by Shramsberg, Brut NV* 96

CHAMPAGNE *Lanson, Brut NV* 116

CHAMPAGNE *Delamotte, Brut NV* 156

WHITE

PINOT GRIGIO *Colli Orientali Friuli, Italy, 2023* 56

SAUVIGNON BLANC *Marlborough, New Zealand, 2023* 56

CHARDONNAY *Joseph Jewell, Russian River Valley, Sonoma County, CA*. 80

ROSÉ

ROSÉ-GRENACHE *Ott by Ott, Côtes de Provence, France* 60

RED

PINOT NOIR *Broadley, Willamette Valley, Oregon* 70

PINOT NOIR *Joseph Jewell, Russian River Valley, Sonoma County, CA* 92

PINOT NOIR
Domaine Faiveley Vieilles Vignes, Mercurey, Burgundy, France 120

TEMPRANILLO *La Rioja Alta 'Viña Alberdi', Reserva, Rioja, Spain*..... 80

CABERNET SAUVIGNON *Freemark Abbey, Napa Valley, CA*..... 136

TERMS AND CONDITIONS

Menu items subject to change based on seasonal availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SERVICE CHARGE, TAX, AND GRATUITY NOT INCLUDED

Final pricing to include Service Charge (26%) and Sales Tax (8.625%)



THE HUNTINGTON HOTEL

The Huntington Hotel would be delighted to host your next gathering.
For group and event inquiries, please write us at Sales@TheHuntingtonHotel.com.

For Semi-Private Dining Inquiries, BigFour@TheHuntingtonHotel.com

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NOB HILL

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