



Hilton

SAN FRANCISCO
UNION SQUARE

PARC 55

SAN FRANCISCO
A HILTON HOTEL

Production Crew & Catering Menu Less Than 25 Guests

January - December 2025

PUBLISHED PRICING VALID THROUGH DECEMBER 2025

Pricing does not include facility charge and sales tax, currently 25% facility charge and 8.625% sales tax. Additional contracted discounts do not apply to the Production Crew and Catering Menu Less than 25 Guests menus. Production Crew and Catering Menu Less Than 25 Guests are designed expressly for groups with a maximum of 50 guests. For all events, less than 25 guests, a labor fee of \$300.00 + 8.625% sales tax will be charged per meeting room, per day.

VN=Vegan | V=Vegetarian | GF=Gluten Free | NF=Nut Free | DF=Dairy Free

CONTINENTAL BREAKFAST

- Selection of Juice (Select One):
Orange, Cranberry, Grapefruit, Tomato
- Assortment of Breakfast Breads, Muffins, Croissants, Butter, and Jams (NF)
- Individual Plain and Flavored Yogurts
- Whole Fresh Fruit (VN|DF|GF)
- Coffee, Decaffeinated Coffee, Assortment of Teas

\$44 Per Person

HOT BUFFET BREAKFAST

- Selection of Juice (Select One):
Orange, Cranberry, Grapefruit, Tomato
- Assortment of Breakfast Breads, Muffins, Croissants, Butter, and Jams (NF)
- Whole Fresh Fruit (VN|DF|GF)
- Individual Plain and Flavored Yogurts
- Fluffy Scrambled Eggs (V|GF|NF)
- Bacon or Chicken Sausage (GF|DF|NF)
- O'Brien Breakfast Potatoes (VN|GF|DF|NF)
- Coffee, Decaffeinated Coffee, Hot Tea Service

\$51 Per Person



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DAY OF THE WEEK SALAD & SANDWICH LUNCH BUFFETS

\$66 Per Person

Choose buffet of specified day of event:

MONDAY | VINES & VINTNERS

Gem Lettuce Salad (V|GF)

Garbanzo Beans, Sundried Tomatoes, Pecans, Crumbled Goat Cheese, Red Wine Vinaigrette

Caprese Sandwich (V|NF)

Grilled Eggplant, Fresh Mozzarella, Garden Basil, Sun-Baked Tomato Spread, Focaccia Roll

Marinated Chicken Sandwich (NF)

Garden Greens, Aged Cheddar, Tomato, Olive Spread, Garden Herbs, Soft Roll

Assorted Kettle Chips (GF)

Vanilla Crème Brûlée Tart (V|NF)

Poached Pear & Almond Tart (V)

Almond Filling, Port Wine Reduction

TUESDAY | MUSIC & SOUL

Iceberg Lettuce & Cabbage Slaw Salad (V|GF)

Smoke-Kissed Dried Fruit, Mixed Nuts, White Barbecue Vinaigrette

Barbecue Mushroom Wrap (VN|DF|NF)

Grilled Forest Mushrooms, Hearts of Romaine, Beefsteak Tomato, Green Goddess Dressing, Spinach Tortilla (V)

Fried Chicken Sandwich (NF)

Pickle-Brined Fried Chicken, Heirloom Tomato, Cabbage Slaw, Tabasco® Rémoûlade, Sesame Seed Bun

Assorted Kettle Chips (GF)

Peanut Butter & Jelly Blondie (V)

Southern Banana Pudding (V|NF)

WEDNESDAY | PEDAL POWER

Arugula & Baby Kale Salad (V|GF|NF)

Blueberries, Trail Seeds, Sliced Radish, Feathered Parmesan Citrus Vinaigrette

Roasted Vegetable Kabob Wrap (VN|DF|NF)

Spiced Couscous, Dried Apricots, Cucumbers, Tomatoes, Scallions, Garden Herb Dressing, Whole Wheat Wrap

Chicken Waldorf Wrap

Roasted Chicken, Baby Kale, Green Apples, Cranberries, Toasted Walnuts, Lemon-Yogurt Vinaigrette, Soft Lavosh Wrap

Assorted Kettle Chips (GF)

Banana Quinoa Cookie (VN|DF|NF)

Anise Seed & Almond Meringues (V|GF|DF)

THURSDAY | MOUNTAINS & NATURE

Mesclun Greens Salad (VN|NF)

Heirloom Cherry Tomatoes, Pickled Red Onion, Cucumber, Shredded Carrots, Torn Bread Crouton, Wild Herb Vinaigrette

Mountain Pesto Turkey Sandwich (NF)

Wild Greens, Tomato, Havarti Cheese, Basil-Lemon Aioli, Multigrain Roll

Roasted Vegetable Wrap (VN|DF|NF)

Zucchini, Eggplant, Yellow Squash, Kale, Fire-Roasted Peppers, Hummus, Whole Wheat Wrap

Assorted Kettle Chips (GF)

Matcha Shortbread Cookies (V)

With Coconut Chocolate

Coconut Flour Chocolate Cakes (GF)

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DAY OF THE WEEK SALAD & SANDWICH LUNCH BUFFETS

\$66 Per Person

Choose buffet for specified day of event:

FRIDAY | STREET EXPLORER - WEST SIDE**Southwest Caesar Salad** (V | GF | NF)

Romaine Lettuce, Marinated Black Beans, Fresh Corn, Chipotle-Caesar Dressing, Crushed Corn Tortilla Chips

Caliente Wrap (VN | DF | NF)

Spanish Rice, Hot Sauce Glazed Tofu, Hearts of Romaine, Bell Peppers, Tomatillo Dressing, Tomato Tortilla

Adobo Chicken Sandwich (NF)

Spicy Slaw, Tomatoes, Red Onion, Cotija Cheese, Cumin-Cilantro Aioli, Artisan Roll

Assorted Kettle Chips (GF)**Papaya Lime Panna Cotta Shots** (GF)

Toasted Coconut Garnish

Mojito Shortbread (V | NF)**SATURDAY | COASTAL TRAILS & BEACHES****Saladini Greens** (V | GF)

Blue Cheese, California Pistachios, Dried Fruit, Fava Beans, Red Wine Vinaigrette

Charred Eggplant Wrap (VN | DF | NF)

Hearts of Romaine, Tomato, Basil Pistou, Wheat Wrap

Herb-Roasted Chicken Wrap (DF | NF)

Scallion, Iceberg Lettuce, Tomato, Roasted Garlic-Cracked Peppercorn Aioli, Flour Tortilla

Assorted Kettle Chips (GF)**Pistachio & Raspberry Thumbprint Cookie** (V)**Almond Joy Macaroons** (GF)

Almond and Chocolate

SUNDAY | STREET EXPLORER - EAST SIDE**Korean Lettuce Salad** (VN | GF | DF | NF)

Cucumber, Onions, Pepper Flakes, Orange-Sesame Vinaigrette

Roast Chicken Bánh Mi Sandwich (DF | NF)

Pickled Daikon and Carrots, Green Aioli, Spicy Vinegar, Cilantro, Torpedo Roll

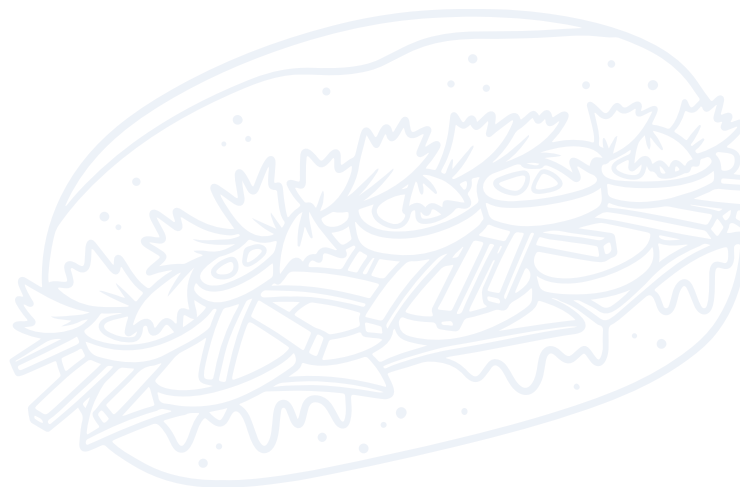
Grilled Sesame Tofu Wrap (VN | DF | NF)

Pickled Carrots, Onions, Cucumbers, Roasted Red Peppers, Shredded Napa Cabbage, Cilantro, Honey Miso Mustard, Spinach Wrap

Assorted Kettle Chips (GF)**Japanese Custard Mochi** (V | GF | NF)**Bittersweet Chocolate & Star Anise Pudding**

(V | GF | NF)

With Caramelized Puffed Rice



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DAY OF THE WEEK HOT LUNCH BUFFETS

\$75 Per Person

Choose buffet of specified day of event:

MONDAY | VINES & VINTNERS

Gem Lettuce Salad (V|GF)

Garbanzo Beans, Sundried Tomatoes, Pecans, Crumbled Goat Cheese, Red Wine Vinaigrette

Chicken Piccata (GF|NF)

Tangy Lemon-Caper White Wine Sauce

Heirloom Grains Pilaf (V|NF)

Spinach, Vegetable Medley

Steamed Broccolini (VN|GF|DF|NF)

Cremini Mushrooms, Verjus, Aged Balsamic

Vanilla Crème Brûlée Tart (V|NF)

Poached Pear & Almond Tart

Almond Filling, Port Wine Reduction

TUESDAY | MUSIC & SOUL

Iceberg Lettuce & Cabbage Slaw Salad (V|GF)

Smoke-Kissed Dried Fruit, Mixed Nuts, White Barbecue Vinaigrette

Carved Short Rib (GF|DF|NF)

Moonshine-Barbecue Jus

White Button Mushroom "Burnt Ends"

(VN|GF|DF)

Crushed Barbecue Spiced Cashew

Baked Herb-Crusted Mac and Cheese (V|NF)

Three Cheese Sauce

Braised Collard Greens (VN|GF|DF|NF)

Pearl Onions, Spicy Mop Sauce

Peanut Butter & Jelly Blondie (V)

Southern Banana Pudding (V|NF)

WEDNESDAY | PEDAL POWER

Arugula & Baby Kale Salad (V|GF|NF)

Blueberries, Trail Seeds, Sliced Radish, Feathered Parmesan, Citrus Vinaigrette

Carved Rotisserie Turkey (GF|DF|NF)

Pastrami Rub, Pan Jus

Gigante Bean Casserole (V|GF|NF)

Wilted Kale, Caramelized Onions, Soyriso

Whole Wheat Penne Rigate Pasta (V|NF)

Grated Parmesan, Marinated Tomatoes, Oregano, Olive Oil

Haricot Vert & Pine Nuts (V|GF)

Shaved Shallots, Crushed Garlic, Metabolism Spice Blend

Mango Cheesecake (V|NF)

Anise Seed & Almond Meringues (V|GF|DF)

THURSDAY | MOUNTAINS & NATURE

Mesclun Greens Salad (VN|NF)

Heirloom Cherry Tomatoes, Pickled Red Onion, Cucumber, Shredded Carrots, Torn Bread Crouton, Wild Herb Vinaigrette

Marinated Top Sirloin (GF|DF|NF)

15 Spice Rub, Steak Sauce

Forest Mushroom Ratatouille (VN|GF|DF|NF)

Zucchini, Eggplant, Squash, Bell Pepper, Tomato

Campfire Potatoes (V|GF|NF)

Marble Potatoes, Caramelized Onions, Smoked Paprika Butter

Charred Cauliflower (VN|GF|DF|NF)

Apple Cider Glaze, Crushed Aleppo Pepper

Matcha Shortbread Cookies (V)

With Coconut Chocolate

Coconut Flour Chocolate Cakes (GF)

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DAY OF THE WEEK HOT LUNCH BUFFETS

\$75 Per Person

Choose buffet of specified day of event:

FRIDAY | STREET EXPLORER - WEST SIDE**Southwest Caesar Salad** (V|GF|NF)

Romaine Lettuce, Marinated Black Beans, Fresh Corn, Chipotle-Caesar Dressing, Crushed Corn Tortilla Chips

Mexican Barbecue Chicken (GF|NF)

Green Olive and Pepper Salsa, Cilantro, Queso Fresco

Fish Veracruz (GF|DF)

Charred Lime, Zesty Tomato Sauce, Olives, Capers, Cilantro

Chimichurri Vegetable Polenta (VN|GF|DF|NF)

Vegan Cheese

Patatas Bravas (V|GF|DF)

Crisp Potatoes, Roasted Peppers, Spicy Aioli

Mojito Shortbread (V|NF)**Papaya Lime Panna Cotta Shots** (GF)

Toasted Coconut Garnish

SATURDAY | COASTAL TRAILS & BEACHES**Saladini Greens** (V|GF)

Blue Cheese, California Pistachios, Dried Fruit, Fava Beans, Red Wine Vinaigrette

Pacific Rockfish (GF|DF|NF)

Orange Cioppino Sauce

Pearl Barley Risotto (V|NF)

Grape Tomatoes, Mushrooms, Rosemary, Pecorino

Skillet Sweet Potatoes (V|GF|NF)

Crumbled Feta, Golden Raisin Agrodulce

Spinach & Baby Carrots (VN|GF|NF)

Espresso-Infused Sea Salt

Pistachio & Raspberry Thumbprint Cookie (V)**Almond Joy Macaroons** (GF)

Almond and Chocolate

SUNDAY | STREET EXPLORER - EAST SIDE**Korean Lettuce Salad** (VN|GF|DF|NF)

Cucumber, Onions, Pepper Flakes, Orange Sesame Vinaigrette

Red Curry Top Sirloin (GF|DF|NF)

Roasted Peppers and Onions, Thai Basil

Japanese Eggplant (VN|NF)

Togarashi, Teriyaki Sauce, Sesame Seeds

Vegetable Fried Rice (V|GF|DF|NF)

Sweet Peas, Edamame, Carrot, Celery, Onion, Bean Sprouts, Seared Egg, Sesame-Tamari

Japanese Custard Mochi (V|GF|NF)**Bittersweet Chocolate & Star Anise Pudding**

(V|GF|NF)

Caramelized Puffed Rice



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À LA CARTE BREAKS

SNACKS

Freshly Baked Brownies and Cookies (NF)

\$91 Per Dozen

Freshly Baked Assorted Breakfast Breads

(NF)

\$91 Per Dozen

Freshly Baked Mini Cupcakes (NF)

\$95 Per Dozen

Assorted Whole Fresh Fruit (DF|NF)

\$5.50 Each

Assorted KIND™ Bars, Fruit Bars, Candy Bars

\$7.50 Each

Kettle Chips (NF)

\$6.50 Each

Gourmet Popcorn (NF)

\$8 Per Bag

Sweet & Salty Trail Mix

\$80 Per Pound (One Pound Serves 10 People)

Artisan Cheese Platter

\$600 Each (Serves 25 People)

Vegetable Crudités and Spiced Buttermilk

Ranch Dip Platter (V|NF)

\$400 Each (Serves 25 People)

Seasonal Sliced Fruit Platter (V|DF|GF|NF)

\$450 Each (Serves 25 People)

Veggie Chips and Spiced Yogurt Dip

(V|GF|NF)

\$95 Each (Serves 15 People)

Corn Tortilla Chips and Salsa (V|GF|DF|NF)

\$105 Each (Serves 15 People)

HOT BEVERAGES

100% Colombian Regular Coffee

\$159 Per Gallon

100% Colombian Decaffeinated Coffee

\$159 Per Gallon

Assorted Tealeaves™ Herbal and

Caffeinated Teas with Hot Water

\$159 Per Gallon

CHILL

Fruit and Herb-Infused Water, Seasonal Flavors

\$95 Per Gallon

Iced Tea

\$135 Per Gallon

Lemonade, Seasonal Flavors

\$135 Per Gallon

Bottled Still Water

\$8.50 Each

Smartwater™

\$12 Each

Vitaminwater™, Assorted Flavors

\$10 Each

Bottled Iced Tea

\$9 Each

Assorted Bottled Juices

\$9 Each

Individual Naked™ Premium Juices

\$12 Each

Sparkling Water

\$8.50 Each

Assorted Soft Drinks

\$8.50 Each

À la carte breaks are not on consumption.

Bottled beverages are charged on consumption.

Coffee/tea is charged by consumption per gallon.

Maximum 90 minutes of service time per meal period.

Any overages may incur additional staffing labor fees.

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DINNER OPTIONS

DAY OF THE WEEK HOT DINNER BUFFETS

\$108 Per Person

Choose a Buffet for the Specified Day of the Event.

MONDAY

Garden Greens Salad (V|GF|DF|NF)

Haricot Vert, Grated Parmesan, Root Vegetable Crisps, Sunflower Seeds, Champagne Vinaigrette

Mozzarella & Tomato Caprese Salad (V|GF|NF)

Roasted Pork Tenderloin (GF|DF|NF)

Wrapped in Bacon Mostrada

Saffron Herb Rice (VN|GF|DF|NF)

Roasted Seasonal Vegetables (VN|GF|DF|NF)

Italian Cookies & Tiramisu (V|NF)

TUESDAY

Cucumber & Tomato Salad (VN|GF|DF|NF)

Purple Onions, Apple Cider Vinegar, Garden Dill, Corn Nuts

Kale Caesar Salad (V|NF)

Torn Kale, Traditional Caesar Dressing, Feather Parmesan, Crouton

Carved Short Rib (GF|DF|NF)

Moonshine-Barbecue Jus

Roasted Salmon

Charred Corn, Pepper Salsa, Beurre Blanc

Roasted Yukon Gold Potatoes (V|GF|NF)

Scallions, Rosemary, Thyme

Asparagus & Almond Sauté (VN|GF|DF)

Sun-Baked Herbs, Roasted Garlic, Citrus Oil

French Macarons (V) & Vanilla Crème Brûlée Tart (V)

WEDNESDAY

Field Greens Salad (V|GF|NF)

Chickpeas, Hard-Boiled Egg, Olives, Pickled Beets, Aged Balsamic Vinaigrette

Couscous Salad (VN|DF|NF)

Dried Apricots, Cucumbers, Tomatoes, Scallions

Braised Beef Short Ribs (GF|DF|NF)

Cabernet Reduction

Chicken Jambalaya (GF|DF|NF)

Cauliflower Mash (VN|GF|DF|NF)

Roasted Garlic

Spinach & Baby Carrots (VN|GF|DF|NF)

Opera Cake & Butterscotch Pudding (V)

THURSDAY

Kale & Brussel Sprouts Salad (VN|GF|NF)

Lemon Dressing

Peruvian Quinoa Salad (V|GF|NF)

Jicama, Green Peas, Cotija Cheese, Spanish Olive Vinaigrette

Grilled Chicken Breast (GF|NF)

Lemon, Garlic, Herbs, Citrus Beurre Blanc

Seared Salmon (GF|DF)

Walnuts, Dried Cranberries, Orange Glaze

Potatoes Au Gratin (GF)

Caramelized Onion, Thyme, Gruyère

Roasted Baby Vegetables (VN|GF|DF|NF)

Vanilla Bean Crème Brûlée & Chocolate Cream Puffs (V)

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DINNER OPTIONS (CONT'D)

DAY OF THE WEEK HOT DINNER BUFFETS

\$108 Per Person

Choose a Buffet for the Specified Day of the Event.

FRIDAY

Little Gem Lettuces (V|GF|NF)

Grape Tomatoes, Cotija Cheese, Jicama, Cilantro Vinaigrette

Black Bean & Corn Salad (V|GF|DF|NF)

Chicken à la Brasa (NF)

Ajiverde Sauce and Peppers

Grilled Beef Fajitas (DF)

Flour and Corn Tortillas

Fajita Vegetables (VN|GF|DF|NF)

Tinkerbelle Peppers, Onions, Pico de Gallo, Mexican Spice Blend

Spanish Rice (VN|GF|DF|NF)

Tres Leches Cake & Churros (V|NF)

SATURDAY

Shaved Brussel Sprouts Salad (GF)

Pomegranate Arils, Crumbled Bacon, Candied Walnuts, Buttermilk Ranch Dressing

Chopped Lettuce Salad (V|GF|NF)

Olives, Feta, Red Radishes, Tomatoes, White Beans, Garden Herb Dressing

Italian Sausage (GF|NF)

Fennel, Orange Zest, Marinated Olives

Seared Halibut Piccata (GF|NF)

Roasted Fennel & Farro (VN|DF|GF)

Minted Orange Jus

Vegetable Cassoulet (V|GF|DF|NF)

Haricot Vert, Carrots, Onions

California Pear & Candied Ginger Crumble (V)

Banana Cheesecake Roulade (V)

SUNDAY

Baby Kale Salad (V|GF|NF)

Forest Mushrooms, Pickled Beets, Sprouts, Savory Trail Mix, Ricotta Salata, Whole Grain Mustard Vinaigrette

Penne Pasta Salad (V|GF|DF)

Gluten-Free Pasta, Cucumbers, Purple Onions, Apple Cider Vinaigrette, Crushed Almonds

Chimichurri Sirloin Steak (DF|NF)

Crispy Shallots

California Coastal Halibut (GF|DF|NF)

Citrus Gremolata, Lemon Beuree Blanc

Horseradish Scented Potato & Hearty Greens

(VN|GF|DF|NF)

Blistered Tinker Bell Peppers (VN|GF|DF|NF)

Pistou

Coconut Flour Chocolate Cakes (GF)

Boozy Fig & Plum Breton (V)



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