



**Hilton**

SAN FRANCISCO  
UNION SQUARE

PARC 55

SAN FRANCISCO  
A HILTON HOTEL

# Production Crew & Catering Menu Less Than 25 Guests

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January - December 2026

## **PUBLISHED PRICING VALID THROUGH DECEMBER 2026**

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 Caering 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 Pistou 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** (V|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)

Shredded Iceberg Lettuce, 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 (V|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 Broccoli** (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** (VN|GF|DF|NF)

Wilted Kale, Caramelized Onions, Soyritz

#### **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** (V|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|DF|NF)

Espresso-Infused Sea Salt

#### Pistachio & Raspberry Thumbprint Cookie (V)

#### Almond Joy Macaroons (V|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 (V|NF)

\$92.50 Per Dozen

#### Freshly Baked Assorted Breakfast Breads (V|NF)

\$92.50 Per Dozen

#### Freshly Baked Mini Cupcakes (V|NF)

\$96.50 Per Dozen

#### Assorted Whole Fresh Fruit (VN|GF|DF|NF)

\$7 Each

#### Assorted KIND™ Bars, Fruit Bars, Candy Bars

\$9 Each

#### Kettle Chips (V|GF|NF)

\$8 Each

#### Gourmet Popcorn (V|GF|NF)

\$9.50 Per Bag

#### Planters™ Trail Mix (V|GF)

\$10 Per Bag

#### Artisan Cheese Platter (V)

\$600 Each (Serves 25 People)

#### Vegetable Crudités and Spiced Buttermilk Ranch Dip Platter (V|GF|NF)

\$400 Each (Serves 25 People)

#### Seasonal Sliced Fruit Platter (V|GF|DF|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

#### Path® 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** (VN|GF|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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