

PARC 55

— SAN FRANCISCO —

A HILTON HOTEL



# CABLE 55

EVENTS

55 Cyril Magnin Street, San Francisco, CA 94102 | [Parc55Hotel.com](http://Parc55Hotel.com) | 415-392-8000



## Semi-Private Events at Cable 55

In the heart of San Francisco's popular neighborhood at Market and Fifth, the contemporary Cable 55 restaurant is found in the sleek Parc 55 San Francisco - a Hilton Hotel, offering tourists and residents a stylish venue and delicious change of pace from rich American classics by infusing them with a light, local flair.

**LUNCH MENU**

For Groups of 15-30

**PREMIUM 2-COURSE LUNCH**

\$48 Per Person

**STARTER**

Select One:

**Chef's Seasonal Soup****Seasonal Salad****ENTRÉE****Cacio e Pepe**

Airline Chicken Breast, Fettucine Noodles, Pecorino Romano, Black Pepper

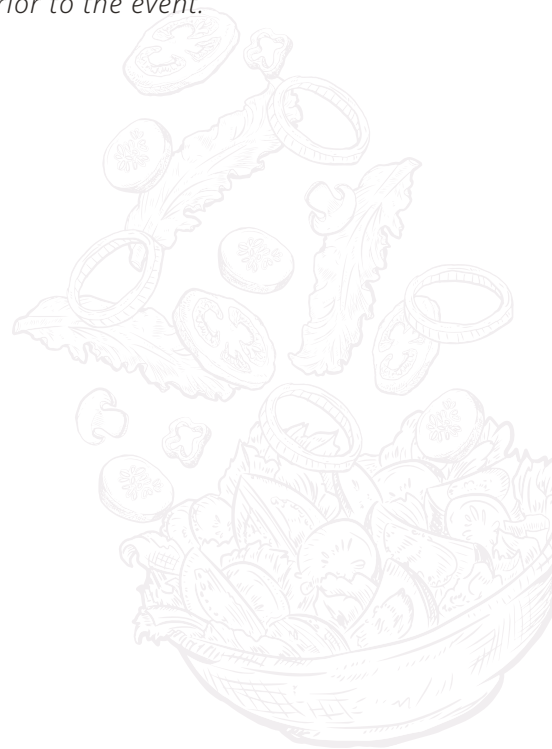
**Cable 55 Burger**

Caramelized Onions, Tomato, Lettuce, Horseradish Aioli, Fries

**Mushroom Street Tacos**

Portabella Mushrooms, "Santa Maria BBQ" Spice, Arbol Chile Salsa, Cilantro, Fried Yucca

Make it a 3-course lunch by adding ice cream for \$6 per guest.

*Final entrée count must be communicated no later than 3 business days prior to the event.*

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

Prices exclude facility charge, gratuity, and applicable taxes. Currently 25% service charge and 8.625% sales tax. Please note that menus are subject to change based on season.

## RECEPTION PLATTERS

### Local Artisan Cheese Platter

Four Types of Local Cheeses, Fig Jam or Quince Paste, Whole Grain Mustard, Smoked Nuts, Marinated Olives, Soft Crostini, Crisp Lavosh  
\$360 Per Platter  
(Serves 30 Guests)

### Tapas Platter

House-made Hummus, Marinated Olives, Feta Cheese, Roast Peppers, Crisp Radish and Cucumber, Pita Chips  
\$360 Per Platter  
(Serves 30 Guests)

### Harissa Marinated Wings

\$190 Per Platter  
(Minimum of 20 Guests)

### Pesto Mushroom Flatbread

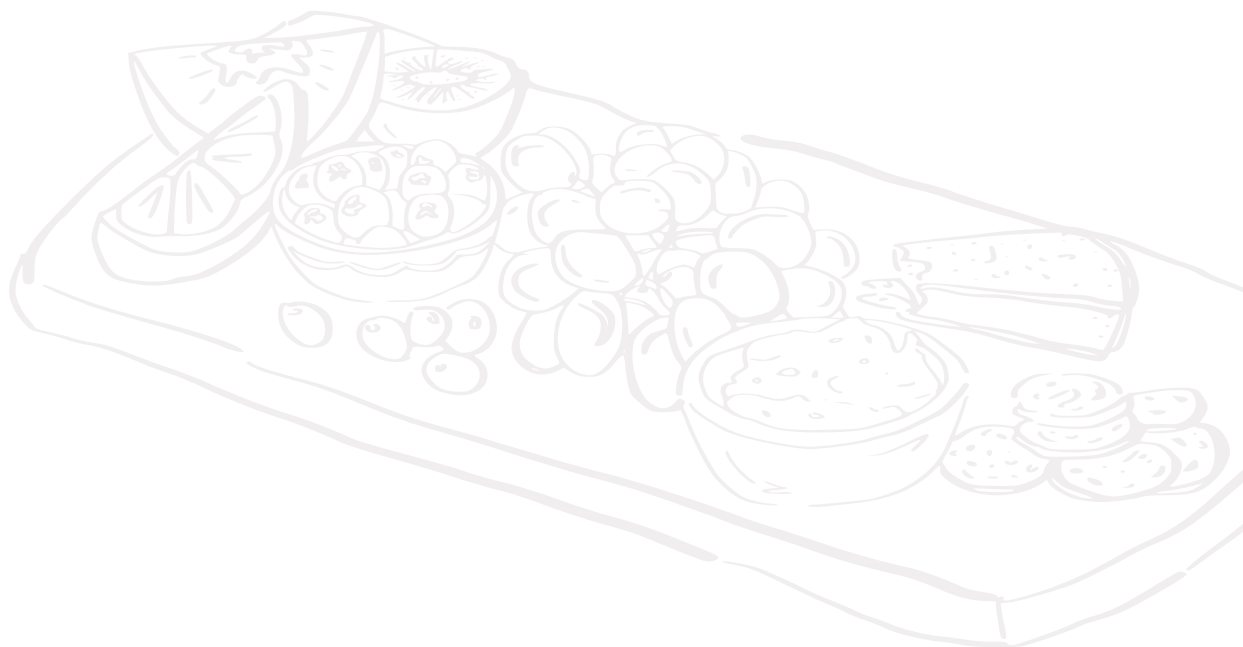
Roasted Mushroom, Pesto, Garlic Oil, Toybox Tomatoes  
\$300 Per Platter  
(Serves 30 Guests)

### Margherita Flatbread

\$360 Per Platter  
(Serves 30 Guests)

### Pepperoni Flatbread

\$360 Per Platter  
(Serves 30 Guests)



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**DINNER MENU**

For Groups of 15-30

**PREMIUM 3-COURSE DINNER**

\$70 Per Person

**STARTER**

Select One:

**Chef's Seasonal Soup****Seasonal Salad****ENTRÉE**

Select Three:

**Airline Chicken Breast**

Grain Mustard Pan Sauce Served with Seasonal Accompaniments

**Seared Salmon**

Served with Seasonal Accompaniments

**Grilled Flank Steak**

Served with Seasonal Accompaniments

**Squash and Mushroom Risotto (V)**

Delicata and Butternut Squash, Chef's Mix Mushrooms, Mascarpone, Parmesan Cheese, Toasted Pepitas

**DESSERT**

Select One:

**Butterscotch Pudding**

Salted Caramel Popcorn, Whipped Cream

**Chocolate Cake**

Fresh Berries, Chocolate Sauce, Whipped Cream

**NY Cheesecake**

Bada Bing Cherries, Caramel Sauce

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**WINE MENU**

Pricing listed below is per bottle.

**BUBBLES**

Riondo, Prosecco   Spumante Italy	75
Chandon Brut, Sparkling Wine   Napa Valley, California	85
Moët & Chandon Imperial   Champagne, France	165

**WHITE**

Decoy by Duckhorn, Chardonnay   Sonoma County, California	72
Iconoclast, Chardonnay   Russian River Valley, California	80
Terlato Vineyards, Pinot Grigio   Colli Orientali del Friuli, Italy	72
Wairau, Sauvignon Blanc   New Zealand	68
Chateau Ste Michelle, Riesling   Columbia Valley, Washington	64

**ROSÉ**

Fleur de Mar   France	68
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**RED**

H3 Horse Heaven Hills, Cabernet Sauvignon   Washington	68
Turnbull, Cabernet Sauvignon   Napa Valley, California	97
Ponzi, "Tavola", Pinot Noir   Willamette Valley, Oregon	84
Davis Bynum, Pinot Noir   California	88
Wente, "Sandstone"   Livermore, California	68
The Prisoner, Red Blend   Oakville, California	104



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## DETAILS

- Plated lunch or dinner parties of 15 or more must provide entrée orders, 72 business hours in advance.
- Menus are subject to change based on season.
- Service charge and tax are applicable to all functions.
- Our executive chef is happy to meet with you to create a custom experience and menu.

