



Food & Beverage



SUNRISE STATIONS

Morning Ferry

\$45

selection of pastries & beignets
greek yogurt, housemade granola
soft scrambled eggs
roasted yukon gold potatoes, peppers, herbs
applewood smoked bacon & breakfast sausage
coffee, tea & fresh fruit juice

Fog Lifter

\$65

tropical fruit salad
selection of pastries & beignets
assorted bagels, smoked salmon, red onion, capers, herbed cream cheese
roasted yukon gold potatoes, herbs, peppers
vegetable frittata, spinach, mushrooms, zucchini, peppers
brioche french toast, berry compote, whipped cream, syrup
coffee, tea & fresh fruit juice

MORNING ACTIVATIONS

each activation station requires a flat staffing fee of \$165

Waffle Station

maple syrup, local honey, berries, figs, whipped cream

\$11

Omelette Station

bacon, spinach, mushrooms, caramelized onions, roasted peppers, white cheddar

\$13





CRUISE THE BAY STATIONS

Angel Island

\$55

little gem salad, watermelon radish, jicama, sunflower seeds, honey-apple cider vinaigrette
rigatoni pasta, trumpet mushrooms, zucchini, peppers, basil, parmesan
organic roasted chicken breast, potato-parsnip gratin, baby carrot, poultry jus
bread pudding, whiskey butter sauce

Alcatraz

\$75

arugula & chicory salad, goat cheese, pine nuts, honey-champagne vinaigrette
herbed swordfish, meyer lemon beurre blanc
marinated grilled tri-tip steak, smoked paprika, chimichurri
roasted fingerling potatoes, caramelized onions
heirloom vegetable ratatouille
coconut pana cotta, kafir lime, tropical fruit

CHEF'S DISPLAYS

Raw Bar

\$45

oysters, crab cocktail, chilled prawns, seafood tartare
mignonette, cocktail sauce, lemon

Artisan Cheeses

\$22

fig jam, marcona almonds, local honey, grapes, baguette, crackers

Charcuterie & Cheese

\$30

prosciutto, coppa, salami, chorizo, pickled vegetables, mustard

Mediterranean Antipasti

\$16

hummus, artichoke, grilled zucchini, roasted peppers, olives, pita crisps

Dim Sum (4 pieces per guest)

\$22

chicken pot sticker, vegetable dumpling, pork shumai, shrimp dumpling

Taco Bar

\$25

grilled carne asada, achiote spiced chicken, mexican rice, braised pinto beans
corn tortillas, guacamole, salsa, pico de gallo, crema, tortilla chips





SANDWICHES

Veggie Wrap grilled portobello mushrooms, roasted peppers caramelized onions, grilled zucchini, parsley lemon pesto, lavash wrap	\$14
Shrimp Po'boy blackened gulf shrimp, shaved lettuce, tomatoes, pickles, baguette	\$15
Chicken Salad poached herb chicken breast, grapes, almonds, aioli, soft roll	\$14
Philly Cheesesteak shaved rib eye, provolone, roasted peppers, onions, hoagie roll	\$16
Pulled Pork bbq pork shoulder, cabbage slaw, soft roll	\$15
Toasted Croque Monsieur prosciutto cotto, gruyere, bechamel, pain de mie	\$15

SOUPS

New Orleans Gumbo seafood (crawfish, shrimp, crab) chicken & andouille sausage	\$15 \$11
Classic Clam Chowder littleneck clams, bacon, potatoes, white wine, cream	\$12
Vegetable Minestrone kale, beans, corn, cherry tomatoes, mushrooms, pasta	\$11



CALIFORNIA SPIRIT



SEATED SERVICE

60 guest max

Cavallo Point \$60

salad

beet salad, mache, goat cheese fondue, pecans, roasted shallot vinaigrette

main

roasted mary's chicken breast, brussels sprouts, pancetta, sweet potato puree
baby carrot, poultry jus

dessert

coconut-kafir lime pana cotta, tropical fruit

Sausalito \$75

preselected choice of main course

salad

dungeness crab or rock shrimp salad, butter lettuce, ruby grapefruit, avocado
almonds, honey-lemon vinaigrette

main

local petrale sole or seared steak
haricot-vert, wild mushrooms, sunchoke puree, cabernet beurre rouge

dessert

meyer lemon cheesecake, blueberry compote, almond crumble

Tiburon \$90

salad

savoy spinach & frisee, crispy bacon, cherry tomatoes, chopped eggs
warm sherry vinaigrette

main

duo of grassfed rack of lamb & mediterranean-spiced halibut, couscous, zucchini
roasted peppers, tomato confit, natural jus

dessert

baked apple tarte-tatin, puff pastry, calvados-caramel, creme fraiche

Belvedere \$125

salad

dungeness crab, chicories, mandarin oranges, radish, pine nuts, shallot vinaigrette

taste

corn & truffle cappuccino

main

filet mignon & butter-poached lobster tail, potato puree, black garlic, lacinato kale
mushrooms, nantua lobster sauce

dessert

espresso-milk chocolate pot de creme, kahlua, shortbread





BITES

seasonal soup shot	\$4
potato-white cheddar beignet	\$4
gruyere & white cheddar gougere	\$4
mushroom tostada, avocado puree, pickled onions	\$5
sweet & sour chiogga beets, goat cheese, crispy shallots	\$5
veggie spring roll, sesame hoisin	\$5
chickpea fritter, english pea pesto	\$5
bruschetta, fig jam, goat cheese, coppa, basil	\$5
pork & beef meatball, romesco sauce	\$5
citrus-cured salmon tartare, cucumbers, chive	\$6
seared poppy seed ahi tuna, taro chip, hoisin aioli	\$6
creole shrimp skewers, lemon, tabasco	\$6
beef tenderloin carpaccio, arugula, parmesan, lemon relish, crostini	\$6
mini beef wellington	\$6
dungeness crab cake, lemon aioli, chive	\$9
lamb lollipop, chimichurri	\$9

*priced per piece
passed or displayed*

*our chef recommends four selections per person for pre-dinner bites
or six to eight selections per person for bites only*



CALIFORNIA SPIRIT



TASTES OF SAN FRANCISCO

McCOVEY COVE

\$85

Fisherman's Wharf

dungeness crab cocktail
creole shrimp skewers
clam chowder
caesar salad
brownies

Dragon's Gate

dim sum (3 pieces per guest):
chicken pot sticker, vegetable dumpling
pork shumai, shrimp dumpling
fortune cookies

Dolores Park

taco bar: grilled carne asada, spiced chicken
mexican rice, braised pinto beans, crema
corn tortillas
guacamole, salsa, tortilla chips

Marina

tuscan kale & farro salad, manchego
pistachios, balsamic-lemon vinaigrette
penne pasta, pork & beef ragout, tomatoes
garlic confit, basil
tiramisu

GOLDEN GATE BRIDGE

\$135 select 4 stations

Ferry Building

oysters, mignonette, lemon
crab cakes, lemon aioli
chilled prawns, cocktail sauce
seafood tartare
mini lemon meringue tarts

Chinatown

dim sum (4 pieces per guest):
chicken pot sticker, vegetable dumpling
pork shumai, shrimp dumpling
cabbage & carrot salad, sesame-soy dressing
fried rice, bbq pork, peas, egg, carrots
green onions, soy sauce
fortune cookies

The Mission

taco bar: grilled carne asada, spiced chicken
mexican rice, braised pinto beans
crema, corn tortillas
guacamole, picco de gallo
salsa, tortilla chips

Nob Hill

mini beef wellington
caesar salad
carving station: grassfed rack of lamb
or
slow roasted duroc pork chop
roasted seasonal vegetables

North Beach

charcuterie & artisan cheeses
beef tenderloin carpaccio, arugula, parmesan
lemon relish, crostini
tiramisu





CARVING STATIONS

molasses glazed diestel turkey breast, grand marnier poultry jus	\$22
black angus beef tri-tip, herbs, smoked paprika, chimichurri, natural jus	\$24
slow-roasted duroc pork chop, rosemary, romesco sauce, pork jus	\$24
grassfed rack of lamb, mint yogurt, lamb jus	\$34
herb-crusted new york strip, bordelaise sauce	\$40

SIDES

\$10

roasted fingerling potatoes, herbs, caramelized onions

creamy polenta, sauteed mushrooms

cauliflower couscous, pistachios, dried apricots

quinoa pilaf, zucchini, corn, peppers, parsley

glazed butternut squash, leeks, pumpkin seeds

blue lake green beans, garlic, red wine vinegar

brussels sprouts, pancetta, lemon

braised collard greens, bacon, vinegar

baby carrots, herb-butter

little gem lettuce, seasonal fruit, sunflower seeds, honey-apple cider vinaigrette

tuscan kale, farro, pistachios, manchego, white balsamic-lemon vinaigrette

caesar salad, parmesan, croutons



CALIFORNIA SPIRIT



SWEETS

assorted cookies	\$8
seasonal fruit skewer, fresh basil, mint syrup	\$9
mini cupcakes	\$10
selection of mini tarts	\$10
opera cake, creme anglaise	\$11
cheesecake, blueberry compote	\$11
bread pudding, whiskey butter sauce	\$11
beignets & chocolate sauce (60 pp max)	\$11
seasonal fruit cobbler, almond crumble	\$11
espresso-chocolate pot de creme, kahlua, shortbread	\$11
coconut-kafir lime panna cotta, tropical fruit	\$12
tiramisu, brandy, mascarpone	\$12
baked apple tarte tatin, puff pastry, calvados creme fraiche	\$12

priced per piece



CALIFORNIA SPIRIT



WINE & BEER

\$40

non-alcoholic beverages
paul de costes brut, dancing mermaid rose
montevallon chardonnay, deloach cabernet sauvignon
trumer pils, lagunitas IPA

FULL BAR

\$48

non-alcoholic beverages
paul de costes brut, dancing mermaid rose
montevallon chardonnay, deloach cabernet sauvignon
trumer pils, lagunitas IPA
stolichnaya vodka, boodles gin, johnnie walker red label, jack daniels
bacardi rum, jose cuervo tequila

PREMIUM WINE & BEER

\$50

non-alcoholic beverages
paul de costes brut rose, riviera rose, millet sancerre
oro bello chardonnay, omen pinot noir, chateau auguste bordeaux rouge
trumer pils, lagunitas IPA, hoegaarden wheat, deschutes pale ale, stella artois

PREMIUM OPEN BAR

\$58

premium wine & beer
ketel one vodka, 209 gin, herradura tequila, eagle rare bourbon
johnnie walker black label, glenfiddich single malt, crown royal whiskey
kracken black rum, raynal cognac, kahlua, reccuva ruby port

PLATINUM FULL BAR

\$75

non-alcoholic beverages
g.m. gobillard champagne, riviera rose, gautherin chablis, millet sancerre
phelps pinot noir, omen cabernet blend
fort point ksa kolsch & villager IPA, deschutes pale ale, stella artois, hoegaarden wheat
grey goose, hendricks gin, patron silver tequila, pyrat rum
woodford reserve whiskey, johnnie walker black label, macallan 12yr single malt
remy martin cognac, kahlua, baileys, devesa 10yr tawny port

PREMIUM HOT DRINKS

\$12

nespresso espresso, mighty leaf tea
guittard hot chocolate with assorted cookies & mini marshmallows





We welcome special requests or variations on items from our catering menu. Please contact our events team for additional options.

All menu and beverage prices listed are based on a four-hour cruise. Prorated rates apply for cruises over four hours. Prices are listed as per guest unless specified as per piece (pp).

We require all menus to be confirmed no later than 2 weeks prior to the event date. Menus submitted later than 2 weeks prior to the event date will be subject to an additional 15% surcharge.

Please note that there is a \$500 staffing fee for groups under 25 persons.

Should you choose to provide your own wine, a \$25 corkage fee per 750ml bottle will be assessed.

All prices are subject to service charge (20%), sales tax (8.50%) & applicable Port of San Francisco fees (7%).

Brands and offerings are subject to change.



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