

Grand Cafe Brasserie & Bar

Preset Group Menu



Grand Cafe ~ Brasserie & Bar presents a distinctive dining experience, whether you're in the mood for a casual meal or a special celebratory feast.

The elegant ambiance and exceptional food uniquely combine in a way that marries old-world style and modern tastes. The aptly named Grand Cafe is majestic in appearance, sophisticated in service and satisfying to the appetite.

The 30-foot high ceilings and Art Deco elements are evocative of the grand ballroom that originally occupied this space. Fanciful bronze sculptures, commissioned murals, decorative art and design details created by Albert Guibara and other Bay Area artists add whimsical elements that beautifully accent the room and add to its timeless quality and to its San Francisco signature.

We base our menus on Brasserie classics ~ the heart and foundation of French cuisine. Also firmly rooted in the California cooking philosophy; made famous by chefs like Alice Waters, with a focus on fresh, seasonal and local ingredients. The result is classic, flavorful, vibrant and satisfying food creatively reflecting the season. Consulting Wine Director Emily Wines, with her selections of wines from around the world to complement our dishes, contribute to an establishment that endures as a San Francisco epicurean favorite.

KIMPTON[®]
hotels & restaurants

501 Geary Street, San Francisco, CA 94102
www.grandcafe-sf.com
Catering Dept: (415) 292-8135
Fax: (415) 292-8179

Brunch Menu I



First Course

please choose ONE to offer to your guests

Moules Marinière

Mediterranean Mussels Steamed in White Wine, Shallots, Persillade & Crème Fraîche

Escargots de Bourgogne

Burgundy Snails Baked in Persillade Butter

Flammenküche d'Alsace

Goat Cheese Cream Walnuts, Lavender-Honey Gastrique & Stone Fruit

Tartare de Bœuf

Kobe Steak Tartare, Salade & Tartine

Assiette de Charcuterie

Selection of House Cured Meats & Country Pâté

Fruits de la Saison

Seasonal Fruit Plate with Melon, Berries and Cottage Cheese

Soupe à L' Oignon Gratinée

French Onion Soup

Soupe du Jour

seasonal house-made soup

Salade de Taboule aux Homard

Lobster Meat, Couscous & Seasonal Vegetables

Salade Lyonnaise

Frisee, Poached Egg, Lardons, Cherry Tomatoes & Dijon Vinaigrette

Salade Niçoise

Seared Rare Ahi Tuna, Olives, Haricot Verts, Potatoes & Onion on Mixed Greens with Soft-Boiled Egg

Salade de Laitue

Butter Lettuce Salad & Champagne-Fines Herbes Vinaigrette with Chicken Breast

Salade de Chèvre et Fruits

Chèvre, Pears, Grapes & Rum Soaked Golden Raisins on Star Route Organic Mixed Greens & Honey Vinaigrette

Brunch Menu I cont'd



Second Course

please choose up to TWO to offer to your guests

Brioche Pain Perdu

Brioche Custard French Toast with Berry Sauce

Quiche du Jour

House Made Quiche with Mixed Greens

Œufs Brouillés

Duck Confit, Wild Mushrooms, Scramble Eggs, Gruyère Cheese & Grilled Levain Toast

Petit Déjeuner Américain

Two Eggs any Style, Smoked Pepper, Scallion Potato Cake & Toast with Choice of Bacon or Sausage

Œufs Bénédicte

Poached Eggs, Country Ham, English Muffin, Hollandaise, Smoked Pepper & Scallion Potato Cake

Omelette du Jour

Chef Selected Omelette, Potato Cake Topped with Smoked Peppers & Scallions, Choice of Toast

Gravlax de Saumon

Cured Salmon Gravlax, Hard Cooked Egg, Red Onion, Capers, Bagel & Cream Cheese

Kobe Burger

Fresh Ground Kobe Beef, Cheddar, Bacon & Chips

Croque Madame

Jambon de Paris, Gruyère on Levain Bread & Farm Fresh Egg with Mixed Greens

Homard "Grand" Club

Triple Decker Lobster Sandwich, Bacon, Avacado, Tomato & Rémoulade with White Truffle Fries

Steak Frites

New York Steak with Bordelaise Sauce & Frites

\$35 per person

Coffee, Decaf, or Tea and Orange Juice is included

Brunch Menu II



First Course

please choose TWO to offer to your guests

Moules Marinière

Mediterranean Mussels Steamed in White Wine, Shallots, Persillade & Crème Fraîche

Escargots de Bourgogne

Burgundy Snails Baked in Persillade Butter

Flammenküche d'Alsace

Goat Cheese Cream Walnuts, Lavender-Honey Gastrique & Stone Fruit

Foie Gras de Canard

House-Made Duck Liver Foie Gras Torchon with Black Truffles & Plum Chutney

Tartare de Bœuf

Kobe Steak Tartare, Salade & Tartine

Assiette de Charcuterie

Selection of House Cured Meats & Country Pâté

Fruits de la Saison

Seasonal Fruit Plate with Melon, Berries and Cottage Cheese

Soupe à L' Oignon Gratinée

French Onion Soup

Soupe du Jour

seasonal house-made soup

Salade de Taboule aux Homard

Lobster Meat, Couscous & Seasonal Vegetables

Salade Lyonnaise

Frisee, Poached Egg, Lardons, Cherry Tomatoes & Dijon Vinaigrette

Salade Niçoise

Seared Rare Ahi Tuna, Olives, Haricot Verts, Potatoes & Onion on Mixed Greens with Soft-Boiled Egg

Salade de Laitue

Butter Lettuce Salad & Champagne-Fines Herbes Vinaigrette with Chicken Breast

Salade de Chèvre et Fruits

Chèvre, Pears, Grapes & Rum Soaked Golden Raisins on Star Route Organic Mixed Greens & Honey Vinaigrette

To serve you with the best seasonal ingredients, menu items may be subject to changes..

All food & beverage items subject to 12% gratuity, 10% admin fee, and prevailing tax.

Brunch Menu II cont'd



Second Course

please choose up to THREE to offer to your guests

Brioche Pain Perdu

Brioche Custard French Toast with Berry Sauce

Quiche du Jour

House Made Quiche with Mixed Greens

Œufs Brouillés

Duck Confit, Wild Mushrooms, Scramble Eggs, Gruyère Cheese & Grilled Levain Toast

Petit Déjeuner Américain

Two Eggs any Style, Smoked Pepper, Scallion Potato Cake & Toast with Choice of Bacon or Sausage

Œufs Bénédicte

Poached Eggs, Country Ham, English Muffin, Hollandaise, Smoked Pepper & Scallion Potato Cake

Omelette du Jour

Chef Selected Omelette, Potato Cake Topped with Smoked Peppers & Scallions, Choice of Toast

Gravlax de Saumon

Cured Salmon Gravlax, Hard Cooked Egg, Red Onion, Capers, Bagel & Cream Cheese

Kobe Burger

Fresh Ground Kobe Beef, Cheddar, Bacon & Chips

Croque Madame

Jambon de Paris, Gruyère on Levain Bread & Farm Fresh Egg with Mixed Greens

Homard "Grand" Club

Triple Decker Lobster Sandwich, Bacon, Avacado, Tomato & Rémoulade with White Truffle Fries

Steak Frites

New York Steak with Bordelaise Sauce & Frites

\$40 per person

Coffee, Decaf, or Tea and Orange Juice is included

Lunch Menu I



First Course

please choose up to TWO to offer to your guests

Soupe à L' Oignon Gratinée

French Onion Soup

Soupe du Jour

seasonal house-made soup

Salade de Taboule aux Homard

Lobster Meat, Couscous & Seasonal Vegetables

Salade Lyonnaise

Frisee, Poached Egg, Lardons, Cherry Tomatoes & Dijon Vinaigrette

Salade Niçoise

Seared Rare Ahi Tuna, Olives, Haricot Verts, Potatoes & Onion on Mixed Greens with Soft-Boiled Egg

Salade de Laitue

Butter Lettuce Salad & Champagne-Fines Herbes Vinaigrette with Chicken Breast

Salade de Chèvre et Fruits

Chèvre, Pears, Grapes & Rum Soaked Golden Raisins on Star Route Organic Mixed Greens & Honey Vinaigrette

Second Course

please choose up to THREE to offer

Raviole aux Margherita

Tomato, House Pulled Mozzarella, Basil & Fleur de Sel

Pizza aux Fromage

Parmesan, Mozzarella, Roquefort & Chèvre with Herbes de Provence

Pizza aux Truffles

Caramelized Onions, Black Truffles, Wild Arugla & Parmesan

Pizza aux Grand Café

Tomato Sauce, Duck Sausage, Mozzarella, Spinach, Chili Flakes & Roasted Pearl Onions

Quiche du Jour

House made Quiche with Mixed Greens

Croque Monsier

Jambon de Paris and Gruyère Cheese & Mornay Sauce on Levain with Mixed Greens

Homard "Grand Club"

Triple Decker Lobster Sandwich, Bacon, Avocado, Tomatoes, Rémoulade & Parmesan Truffle Frites

Kobe Burger

Fresh Ground Kobe Beef, Cheddar, Bacon & Chips

Bœuf Bourguignon

Braised Beef Short Ribs, Pearl Onions, Potatoes, Carrots, Pinot Noir Sauce & Persillade

Steak Frites

New York Steak with Bordelaise Sauce & Frites

Dessert Course

please choose up to ONE (please select from the dessert selections)

\$45 per person

Lunch Menu II



First Course

please choose up to THREE to offer to your guests

Soupe à L' Oignon Gratinée

French Onion Soup

Soupe du Jour

seasonal house-made soup

Salade de Taboule aux Homard

Lobster Meat, Couscous & Seasonal Vegetables

Salade Lyonnaise

Frisee, Poached Egg, Lardons, Cherry Tomatoes & Dijon Vinaigrette

Salade Niçoise

Seared Rare Ahi Tuna, Olives, Haricot Verts, Potatoes & Onion on Mixed Greens with Soft-Boiled Egg

Salade de Laitue

Butter Lettuce Salad & Champagne-Fines Herbes Vinaigrette with Chicken Breast

Salade de Chèvre et Fruits

Chèvre, Pears, Grapes & Rum Soaked Golden Raisins on Star Route Organic Mixed Greens & Honey Vinaigrette

Second Course

please choose up to FOUR to offer

Raviole aux Margherita

Tomato, House Pulled Mozzarella, Basil & Fleur de Sel

Pizza aux Fromage

Parmesan, Mozzarella, Roquefort & Chèvre with Herbes de Provence

Pizza aux Truffles

Caramelized Onions, Black Truffles, Wild Arugla & Parmesan

Pizza aux Grand Café

Tomato Sauce, Duck Sausage, Mozzarella, Spinach, Chili Flakes & Roasted Pearl Onions

Quiche du Jour

House made Quiche with Mixed Greens

Croque Monsier

Jambon de Paris and Gruyère Cheese & Mornay Sauce on Levain with Mixed Greens

Homard "Grand Club"

Triple Decker Lobster Sandwich, Bacon, Avocado, Tomatoes, Rémoulade & Parmesan Truffle Frites

Kobe Burger

Fresh Ground Kobe Beef, Cheddar, Bacon & Chips

Bœuf Bourguignon

Braised Beef Short Ribs, Pearl Onions, Potatoes, Carrots, Pinot Noir Sauce & Persillade

Steak Frites

New York Steak with Bordelaise Sauce & Frites

Dessert Course

please choose up to TWO (please select from the dessert selections)

\$55 per person

Dinner Menu I



First Course

please choose up to ONE to offer to your guests

Soupe à L' Oignon Gratinée

French Onion Soup

Soupe du Jour

seasonal house-made soup

Salade de Taboule aux Homard

Lobster Meat, Couscous & Seasonal Vegetables

Salade Lyonnaise

Frisee, Poached Egg, Lardons, Cherry Tomatoes & Dijon Vinaigrette

Salade de Laitue

Butter Lettuce Salad & Champagne-Fines Herbes Vinaigrette with Chicken Breast

Salade de Chèvre et Fruits

Chèvre, Pears, Grapes & Rum Soaked Golden Raisins on Star Route Organic Mixed Greens & Honey Vinaigrette

Main Course

please choose up to TWO to offer

Canard à l'Orange

38 North Duck Breast, Pommes Lyonnaise, Heirloom Mustard Greens & Orange Duck Jus

Gnocchi aux Légumes Printaniers

Goat Cheese Gnocchi, English Peas, Fava Beans, Toy Box Tomatoes & Toasted Pine Nuts

Saint Jacques et Chou-Fleur au Safran

Couscous

Pan Seared Scallops, Saffron Cauliflower Couscous, Toasted Garlic, Pea Tendrils & Quatre Epics

Bar en Papillote et Fine Herbs

Sea Bass in Crispy Pastry, Red Rice, Spring Onion, Green Garlic, forest Mushrooms & Citrus Beurre Blanc

Coq au Vin

Cage-Free Chicken Braised in Red Wine, Mushrooms, Carrots, Sun Dried Tomatoes, House-Cured Bacon & Papardelle Pasta

Steak Frites

Grilled New York Steak with Bordelaise Sauce & Frites

Cassoulet Maison

House Made Boudin Blanc, Duck Confit, Garlic-Pork Sausage, Bacon Lamb Shoulder & Iacopi Butter Beans

Bœuf Bourguignon

Braised Beef Short Ribs, Pearl Onions, Potatoes, Rainbow Carrots, Pinot Noir Sauce & Persillade

Filet Mignon

Filet Mignon & Gratin Dauphinois with Asparagus & Sauce aux Poivre

Dessert Course

please choose up to ONE (please select from the dessert selection)

\$58 per person

Please note that there is a \$5.00 additional charge per person if you would like to offer a third onsite entree

Dinner Menu II



First Course

please choose up to TWO to offer to your guests

Soupe à L' Oignon Gratinée

French Onion Soup

Soupe du Jour

seasonal house-made soup

Salade de Taboule aux Homard

Lobster Meat, Couscous & Seasonal Vegetables

Salade Lyonnaise

Frisee, Poached Egg, Lardons, Cherry Tomatoes & Dijon Vinaigrette

Salade de Laitue

Butter Lettuce Salad & Champagne-Fines Herbes Vinaigrette with Chicken Breast

Salade de Chèvre et Fruits

Chèvre, Pears, Grapes & Rum Soaked Golden Raisins on Star Route Organic Mixed Greens & Honey Vinaigrette

Main Course

please choose up to THREE to offer

Canard à l'Orange

38 North Duck Breast, Pommes Lyonnaise, Heirloom Mustard Greens & Orange Duck Jus

Gnocchi aux Légumes Printaniers

Goat Cheese Gnocchi, English Peas, Fava Beans, Toy Box Tomatoes & Toasted Pine Nuts

Saint Jacques et Chou-Fleur au Safran

Couscous

Pan Seared Scallops, Saffron Cauliflower Couscous, Toasted Garlic, Pea Tendrils & Quatre Epics

Bar en Papillote et Fine Herbs

Sea Bass in Crispy Pastry, Red Rice, Spring Onion, Green Garlic, forest Mushrooms & Citrus Beurre Blanc

Coq au Vin

Cage-Free Chicken Braised in Red Wine, Mushrooms, Carrots, Sun Dried Tomatoes, House-Cured Bacon & Papardelle Pasta

Cassoulet Maison

House Made Boudin Blanc, Duck Confit, Garlic-Pork Sausage, Bacon Lamb Shoulder & Iacopi Butter Beans

Bœuf Bourguignon

Braised Beef Short Ribs, Pearl Onions, Potatoes, Rainbow Carrots, Pinot Noir Sauce & Persillade

Filet Mignon

Filet Mignon & Gratin Dauphinois with Asparagus & Sauce aux Poivre

Steak Frites

Grilled New York Steak with Bordelaise Sauce & Frites

Dessert Course

please choose up to TWO (please select from the dessert selections)

\$68 per person

Please note that there is a \$5.00 additional charge per person if you would like to offer a fourth onsite entree

Dinner Menu III



First Course

please choose up to TWO to offer to your guests

Soupe du Jour

seasonal house-made soup

Salade d'Endives au Rocquefort

Endive and Arugula, Rocquefort Cheese, Candied Walnuts, Mustard Vinaigrette

Moules Marinieres

Mediterranean Mussels, Steamed in White Wine, Shallots, Persillade Crème Fraiche

Tartare de Boeuf

Wagyu Steak Tartare, Endive Salad, Crostini

Flammenküche d'Alsace

Stone Fruit, Goat Cheese, Walnuts, Honey Lavender - Gastrique

Second Course

please choose up to ONE to offer to your guests

Grand Plateau

Oysters on the Half Shell, Alaskan King Crab, Little Neck Clams, Domestic Prawns

Assiette de Charcuterie Grand

Selection of House-cured Meats, Country Pate, Duck Prosciutto, Sweet Coppa, Saucisson Sec

Main Course

please choose up to THREE to offer

Canard à l'Orange

38 North Duck Breast, Pommes Lyonnaise, Heirloom Mustard Greens & Orange Duck Jus

Gnocchi aux Légumes Printaniers

Goat Cheese Gnocchi, English Peas, Fava Beans, Toy Box Tomatoes & Toasted Pine Nuts

Saint Jacques et Chou-Fleur au Safran Couscous

Pan Seared Scallops, Saffron Cauliflower Couscous, Toasted Garlic, Pea Tendrils & Quatre Epics

Raviole aux Legumes et Artichaud

Ravioli Filled with Market Vegetables, Artichokes, Ricotta Cheese, Red spinach, Fava Beans, English Peas

Bar en Papillote et Fine Herbs

Sea Bass in Crispy Pastry, Red Rice, Spring Onion, Green Garlic, forest Mushrooms & Citrus Beurre Blanc

Coq au Vin

Cage-Free Chicken Braised in Red Wine, Mushrooms, Carrots, Sun Dried Tomatoes, House-Cured Bacon & Papardelle Pasta

Cassoulet Maison

House Made Boudin Blanc, Duck Confit, Garlic-Pork Sausage, Bacon Lamb Shoulder & Iacopi Butter Beans

Bœuf Bourguignon

Braised Beef Short Ribs, Pearl Onions, Potatoes, Rainbow Carrots, Pinot Noir Sauce & Persillade

Filet Mignon Forestier

Grilled 8 oz. Filet Mignon, Heirloom Carrots, Cauliflower, Gratin Dauphinois Forestier Sauce

Steak Frites

Grilled New York Steak with Bordelaise Sauce & Frites

Dessert Course

please choose up to TWO (please select from the dessert selections)

\$85 per person

Please note that there is a \$5.00 additional charge per person if you would like to offer a fourth onsite entree

To serve you with the best seasonal ingredients, menu items may be subject to changes.

All food & beverage items subject to 12% gratuity, 10% admin fee, and prevailing tax.

Desserts & Etc.

The Grand Banana Cream Pie

Banana Custard, Hazelnut Crust, Caramelized Hazelnuts & Salted Caramel Sauce

Pot de Crème

Vanilla Bean Custard, Stone Fruit, Pistachio Cookie

Caramel et Noix

Peanut Cookie, Caramel Ice Cream, Almond Brittle, Salted Caramel Sauce

À Pois Gateau au Fromage

Chocolate Chip Cheesecake, Chocolate and White Chocolate Sauces

Ange Cerise

Citrus Angel Food Cake (Gluten Free), Cherry Sorbet, Berries

Noyé

Vanilla or Chocolate Ice Cream Espresso Shot, Cookie

Glace au Thé

Tea infused Fresh Fruit Sorbet, Fresh Fruit

Morsures Douce

Selection of House made cookies (easily boxed “to go for the show”)



Menu

Our Chefs are dedicated to offering you the best menu with the freshest seasonal ingredients. For this reason, there may be slight variations made to your dishes based on availability and at the Chefs' discretion. We can also customize your menus as well.

Corkage fee

Group may bring in their own wines with prior notice to the event date. There will be a corkage fee of \$25 applied to each 750ml bottle of wine opened. Five bottle maximum per group per event.

Cake cutting fee

Our pastry chef can create a beautiful cake for every occasion. However, we understand that sometimes you have a special cake that you would like to bring in for your guests. Please let us know ahead of time and note that there is a \$5 cake cutting fee per person to bring in a cake.