

THE WATTIS ROOM

CATERING INFORMATION

Effective January 2017



Experience the Finest In-House Catering

MCCALLS CATERING AND EVENTS

The Wattis Room is managed by Events Management, Inc., dba McCalls Catering and Events. We are an experienced catering company with an enduring relationship to the San Francisco Symphony.

OUR MISSION is to partner with our clients to create quality events in a timely and efficient manner. We listen to our clients to ensure that we provide the catering and design products that they need. We know that these needs may be quite simple on one day and very elaborate on the next but we strive to always rise to the occasion. Quality, flexibility, variety, fine cuisine, high service standards, design ability and organization are our company's benchmarks. A regular and loyal client base is the reward of our mission.

OUR GOAL is to provide the best service possible to our clients, every time. Our personalized and attentive service is reliable, allowing clients time to focus on the real content of their event.

WE VALUE the well-being of our employees and clients and our partnership with the San Francisco Symphony; we are committed to producing the best experience for all.

HEALTHY FOOD AND SUSTAINABILITY

McCalls is proud to be certified as a San Francisco Green Business. As a premier full-service caterer, we are devoted to minimizing our impact on the surrounding environment by implementing green practices in all areas of our business. We challenge our chefs to provide flavorful dishes with interesting ingredients using the vast resources we have available to us in California.

The Wattis Room's executive chef is committed to buying locally grown produce and pasture-raised meats and to supporting small-scale, sustainable farming whenever possible. Menus are designed around fresh, seasonal, local & organic ingredients and we closely follow the Monterey Bay Aquarium's Seafood Watch list to ensure use of sustainable seafood.



Planning Your Menu

Below you will find a list of potential hors d'oeuvres. Because we buy locally and support sustainable farming whenever possible, menus are subject to change based on season and supply.

All menus can be changed to suit dietary restrictions, allergens, and preferences. We regularly provide each and every type of special meal including but not limited to vegetarian, vegan, gluten-free, dairy-free, low-salt, etc.

PASSED HORS D'OEUVRES SAMPLES

2017

Bacon and Leek Quiche, Sharp Cheddar, Fine Herbs
Caramelized Onion Tart, Roasted Pear, Gorgonzola Cheese
Crab Cakes with Roasted Pepper Aioli
Fresh Pea, Gorgonzola, Carmel Walnuts, Puff Pastry Tart
Grilled Chicken Skewers, "White Lightning" Gravy, Bread Crumb
Lamb Slider, Rosemary Focaccia, Tzatziki Cole Slaw
Lavash Chip, Roasted Red Pepper Piperade
Mini Duck Confit Sliders, Coleslaw, Brioche Buns
Pan Seared Risotto Cake, Parmesan Reggiano
Pancetta Wrapped Pork Loin Bites, Feta Cheese and Herb Dipping Sauce
Teriyaki Glazed Beef Skewers, Scallions, Toasted Sesame Seeds
Wild Mushroom Hummus, Phyllo Tart, Fresh Chive
Zucchini Roll, Herbed Goat Cheese, Golden Raisin, Baby Arugula

**Please note once decided on a package a current hors d'oeuvres menu will be sent with proposal*



A La Carte Reception Packages

The Wattis Room offers several “a la carte” options for receptions based on the duration of the event. The prices listed here are estimated for two and three hour events and only cover the costs of food and non-alcoholic beverages (coffee, sparkling water, soda). Labor, equipment, décor, etc. are not included in the a la carte section and will vary depending on the size and scope of event.

ONE-TWO HOUR: LARGE A LA CARTE EVENT \$55.00 PER PERSON

Selection of 6 Passed Hors D' Oeuvres
Cheese & Salumi Table
Non-Alcoholic Beverages & Coffee Station

ONE-TWO HOUR: MEDIUM A LA CARTE EVENT \$45.00 PER PERSON

Selection of 3 Passed Hors D' Oeuvres
Cheese & Salumi Table
Non-Alcoholic Beverages & Coffee Station

ONE-TWO HOUR: SMALL A LA CARTE EVENT \$35.00 PER PERSON

Cheese & Salumi Table
Vegetable Crudit  with Dips
Non-Alcoholic Beverages & Coffee Station

ONE-TWO HOUR: DESSERT A LA CARTE EVENT \$18.00 PER PERSON

Assorted Petite Dessert Station

TWO-THREE HOUR: LARGE A LA CARTE EVENT

\$65.00 PER PERSON

Passed Hors D'oeuvres - Selection of 6
Cheese & Salumi Table
Vegetable Crudit  with Dips
Non-Alcoholic Beverages & Coffee Station

TWO-THREE HOUR: MEDIUM A LA CARTE EVENT

\$55.00 PER PERSON

Passed Hors D'oeuvres - Selection of 5
Cheese & Salumi Table
Non-Alcoholic Beverages & Coffee Station

TWO-THREE HOUR: SMALL A LA CARTE EVENT

\$45.00 PER PERSON

Passed Hors D'oeuvres - Selection of 4
Cheese & Salumi Table
Non-Alcoholic Beverages & Coffee Station



A La Carte Bar Service Packages

The prices listed here are estimated for two and three hour events and only cover the costs of the bar. Labor, equipment, décor, etc. are not included in the a la carte section and will vary depending on the size and scope of event. All bar packages include the extra butler service of passed wine and sparkling water.

TWO HOUR: BEER AND WINE

\$22.00 PER PERSON

Selection of California wines

Domestic and imported beers

Sodas, fresh juice, and sparkling water

*Sparkling wine may be added; we charge by consumption at \$30.00 per bottle

TWO HOUR: BEER, WINE, AND SPIRITS

\$27.00 PER PERSON

Well and call-brand liquors for mixed drinks and signature cocktail

Selection of California wines

Domestic and imported beers

Sodas, fresh juice, and sparkling water

*Sparkling wine may be added; we charge by consumption at \$30.00 per bottle

TWO HOUR: PREMIUM BAR

\$30.00 PER PERSON

Premium brand liquors for mixed drinks and signature cocktail

Reserve Wine Collection

Champagne Brut

Domestic and imported beers

Sodas, fresh juice, and sparkling water

THREE HOUR: BEER AND WINE

\$27.00 PER PERSON

Selection of California wines

Domestic and imported beers

Sodas, fresh juice, and sparkling water

*Sparkling wine may be added; we charge by consumption at \$30.00 per bottle

THREE HOUR: BEER, WINE, AND SPIRITS

\$32.00 PER PERSON

Well and call-brand liquors for mixed drinks and signature cocktail

Selection of California wines

Domestic and imported beers

Sodas, fresh juice, and sparkling water

*Sparkling wine may be added; we charge by consumption at \$30.00 per bottle

THREE HOUR: PREMIUM OPEN BAR

\$35.00 PER PERSON

Premium brand liquors for mixed drinks and signature cocktail

Reserve Wine Collection

Champagne Brut

Domestic and imported beers

Sodas, fresh juice, and sparkling water