

KULETO'S

ITALIAN RESTAURANT
221 Powell Street, San Francisco, CA 94102

Since 1985, Kuleto's Italian Restaurant has hosted new guests and old friends from up the street and around the world right in the heart of San Francisco's Union Square. Kuleto's Italian Restaurant enhances your private dining experience by serving Northern Italian cuisine, San Francisco style. By bringing together only the finest and freshest ingredients, Executive Chef Robert Helstrom produces superb cuisine that distinguishes our restaurant as one of San Francisco's favorites. Kuleto's offers four beautiful private dining rooms to accommodate your Private Dining needs. All of our private rooms capture the elegance and ambiance that is unique to Kuleto's. Each private room is decorated with traditional Italian artwork, elegant mirrors framed by rich mahogany walls and Pat Kuleto's renowned, sophisticated lighting and restaurant design. Kuleto's is the perfect location for your private all day meeting, breakfast, lunch, dinner or reception. The restaurant's private dining rooms can accommodate groups as small as 5 and up to 72 for a seated dinner and 20 to 100 for a standing reception.

LOCATION & CONTACT INFORMATION: 221 Powell Street, San Francisco, CA 94102
Special Events Office: 415.951.9330

Executive Chef:	Robert Helstrom	General Manager:	Catherine Riley
Wine Director:	Ron Siragusa	Director of Catering:	Abby Leutholdt
Pastry Chef:	James Irby	Private Dining Manager:	Daniela Director

HOURS OF OPERATION FOR MEETING AND EVENTS:

All Day Meetings:	7:00 am to 7:00 pm
Breakfast	7:00 am to 10:30 am
Lunch	11:30 am to 2:30 pm
Dinner	5:30 pm to 9:00 pm

PARKING Several public garages conveniently located nearby
Valet Parking is available and can be arranged through the events department

PAYMENT Visa, MasterCard, American Express and Discover

OTHER SERVICES We can assist you with place cards, place setting gifts, floral arrangements, special decorations, audio/visual rental needs, transportation, music and live entertainment. The Hotel and Restaurant are equipped with free wireless access.

Seasonal changes may occur prior to the event date
Added to all food and beverage is a 20% service charge, 8.5% CA sales tax
and 2.5% San Francisco Employer Mandate.



The Board Room

Our most intimate dining room, perfect for formal corporate business evenings or celebratory family dinners and social occasions

~ 4 to 12 guests ~



The Da Vinci Room

Our newest private room serves well for both social and business events. Can accommodate a private bar, audio visual set and buffet station

~ 10 to 16 guests ~



The Caruso Room

Our distinct beveled mirrors offer social continuity at this grand dining table. Also includes reception area with bar

~ 13 to 28 guests~



The Machiavelli Room

Our largest private room accommodates up to 72 seated guests or up to 100 for a private standing reception

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PASSED HORS D'OEUVRES

Reception before meal (1/2 hour) with choice of three hors d'oeuvres	15.00 pp
Reception only (2 hours) with choice of six hors d'oeuvres	45.00 pp
2 pieces of each choice per guest	
Additional pieces \$4.00 each/minimum order of 20 pieces	

Spiedini of Dried Figs, Prosciutto and Gorgonzola

Pizzetta with Roasted Mushrooms, Caramelized Onions and Cambozola

Pizzetta with Tomato Confit, Fontina and Basil

Eggplant Caponata Crostini with Goat Cheese

Pizzetta with Radicchio, Roasted Garlic and Mountain Gorgonzola

Crostini with Fresh Mozzarella and Preserved Tomatoes

Spiedini of Scallops wrapped in Panchetta

Housemade Crackers with Tuna Tartare

Crostini with Smoked Salmon, Balsamic Roasted Onions and Horseradish Aioli

Crostini with Crab Salad, Avocado and Lemon Aioli

Spiedini of Garlic Rosemary Marinated Chicken Breast

Crostini with Prosciutto di Parma, Fig Conserva and Gorgonzola

Crostini with Housemade Salami and Aged Provolone

Spiedini of Beef Tenderloin with Crimini Mushrooms

Crostini of Housemade Bresaola with Truffled Celery Root

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S T A T I O N S - *A great addition to our passed antipasto*

T R A D I T I O N A L A N T I P A S T I P L A T T E R

A seasonal array of assorted house cured meats, grilled vegetables, artisanal cheeses, seasonal and dried fruit, mixed olives, smoked almonds and our housemade bread

\$16 per guest

A R T I S A N C H E E S E P L A T T E R

Assorted specialty cheeses, seasonal and dried fruits smoked almonds and our housemade bread

\$12 per guest

P A S T A S T A T I O N

House made risotto or tortellini

\$15 per guest

add \$200 for chef attendants for two hours

R A W B A R

Build Your Own, Served on Ice with Traditional Accoutrments

Jumbo Shrimp \$3.00 per piece /minimum of 24 pieces

Oyster Misto \$3.00 per piece /minimum of 24 pieces

D E S S E R T A N D C O F F E E S T A T I O N

Chef James' Signature Dessert Station-Selection of Mini Dessert and Seasonal Fruit

Illy Coffee, Decaffeinated Coffee and Tea Forte

\$10 per guest

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D I N N E R M E N U S

Three Courses ~ \$50/person Select One Salad, One Entrée(*), One Dessert

Four Courses ~ \$60/person Select One Salad, One Pasta (1/2 order), One Entrée(*),
One Dessert

**vegetarian alternative provided at no additional cost*

The above menus are Served with housemade bread, Illy Coffee, Decaffeinated Coffee and Tea Forte

A V A I L A B L E S E R V I C E O P T I O N S

Standard Service

For a standard, plated meal, at no additional fee, two choices are allowed provided that an entrée count is submitted three business days in advance of your reservation up to groups of 50.

Family Style Service

A traditional Italian style service, platters of the selected items are placed at the center of the table with serving utensils for you guests to share and enjoy.

Select 2 options from each course and one dessert to be served to each guest.

\$5 per person plus service charge and taxes added to the selected menu pricing

Onsite Selections

For groups of 30 or less we offer a choice of 2 entrees plus a vegetarian entrée for your guests to choose from the evening of the event.

\$15 per person plus service charge and taxes added to the selected menu pricing

Custom Menus are available; please inquire with the events department.

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SALADS

Mixed Baby Greens with Walnut Vinaigrette and Grissini
Hearts of Romaine with Garlic Croûtons and Creamy Parmesan Dressing
Frisée and Radicchio with Apples, Hazelnuts and Gorgonzola
Baby Spinach with Goat Cheese, Roasted Peppers, Mushrooms, Pine Nuts, Pancetta Vinaigrette
Tiger prawns, Pacific Squid and Tuscan Bean Salad with Bruschetta
Prosciutto di Parma with Seckel Pears, Mountain Gorgonzola, frisee, sherry honey vinaigrette
add \$3pp suppl.

PASTAS

Penne with Tomatoes, Basil, Garlic and Extra Virgin Olive Oil
Orecchiette with Italian Sausage, Roasted Peppers, Rapini and Ricotta Salata
Fusilli with Four Cheeses, Apples, Pancetta and Parmesan Bread Crumbs
Risotto with Trumpet Mushrooms and Truffled Mascarpone
Chicken Tortellini with Basil Cream and Toasted Pine Nuts
Penne with Spicy Lamb Sausage, Red Chard, Marinara and Ricotta

ENTRÉES

Grilled Salmon with Fennel Roasted Potatoes, Green Beans, Frisée and Saffron Aioli
Roasted Chicken Breast Cacciatore with Roasted Potatoes and Broccolini
Grilled Lamb Loin Chops with Broccolini and Chianti Braised Lentils
Grilled Marinated Hanger Steak with Fingerling Potatoes and Sautéed Spinach
Grilled New York Steak with Tuscan White Beans and Sautéed Chard
Grilled Filet Mignon with Creamed Mustard Greens and Black Pepper Gnocchetti *add \$5pp suppl.*

DESSERT

Warm Flourless Chocolate Cake, Vanilla Bean Gelato and Espresso Crème Anglaise
Tiramisu: Espresso and Rum Soaked Ladyfingers with Mascarpone
Madagascar Vanilla Crème Brûlée with Housemade Biscotti
Seasonal Fruit Shortcake with Whipped Cream
Mixed Berries with Chantilly Cream
Dessert Sampler Platters: A Selection of Chef James' Mini Desserts *add \$5pp suppl..*

Family Style-each order serves 4

add \$7pp suppl..

Traditional Italian Cannoli with Chocolate mascarpone, chocolate shavings, toasted pistachios
House made Assorted Cookie and Truffle Plate

Dessert Station

Add Chef James' Signature Standing Dessert Station-Selection of Mini Dessert and Seasonal Fruit
add \$8pp suppl..

With an assortment of Artisanal Cheeses
add \$15pp suppl.

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