



WE LOVE A GREAT PARTY.

Neiman Marcus

CATERING MENU

PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE.
SERVICE CHARGE WILL BE ADDED TO MENU PRICING, AND LOCAL SALES TAX AND DELIVERY CHARGES WHERE APPLICABLE.

PRIVATE DINING ROOM MENUS

Neiman Marcus

3-COURSE LUNCH MENUS ALL INCLUDE NM CHICKEN BROTH AND POPOVERS WITH STRAWBERRY BUTTER

\$65 PER PERSON

FIRST COURSE choice of:

Tomato Basil Soup

Butter Lettuce Salad

avocado, citrus, cucumber, raspberry vinaigrette

SECOND COURSE choice of:

Caesar Salad with Salmon or Chicken

romaine, sourdough crouton, parmigiano

NM Chicken Salad or Tuna Salad Sandwich

lettuce, tomato, fresh baked croissant

DESSERT

NM Chocolate Chip Cookie Box



\$80 PER PERSON

FIRST COURSE choice of:

Lobster Bisque

tarragon & crème fraiche

Butter Lettuce Salad

avocado, citrus, cucumber, raspberry vinaigrette

Goat Cheese Tart

poached pear, frisée, marcona almond

SECOND COURSE choice of:

Caesar Salad with Salmon or Chicken

romaine, sourdough crouton, parmigiano

Roast Chicken

panzanella, red bell pepper vinaigrette

Braised Short Rib

potato purée, glazed shallot, carrots

Duck Confit Salad

frisée, fingerling potato, haricots verts, shallot-caper vinaigrette

DESSERT

Fresh Berry Tart

pastry cream

Chocolate Caramel Tartlet

sea salt & whipped cream

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PRIVATE DINING ROOM MENUS

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3-COURSE LUNCH MENUS ALL INCLUDE NM CHICKEN BROTH AND POPOVERS WITH STRAWBERRY BUTTER

\$110 PER PERSON

Amuse

sourdough blini, crème fraîche,
kaluga sturgeon caviar, chives

FIRST COURSE choice of:

Lobster Bisque

tarragon & crème fraîche

Dungeness Crab Salad

mustard-dill vinaigrette

Asparagus Salad

shallot-caper vinaigrette

SECOND COURSE choice of:

Seared King Salmon

slow roasted beets, dill pickled apples,
chablis sauce with horseradish

Roast Chicken

panzanella, red bell pepper vinaigrette

Braised Short Rib

potato purée, glazed shallot, carrots

Duck Confit Salad

frisée, fingerling potato, haricots verts,
shallot-caper vinaigrette

DESSERT

Fresh Berry Tart

pastry cream

Chocolate Caramel Tartlet

sea salt & whipped cream

Assorted Mignardise



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ROTUNDA EVENT MENU

MINIMUM OF 25 PER CHOICE

GF GLUTEN-FREE
V VEGETARIAN
VE VEGAN
DF DAIRY-FREE

Neiman Marcus

PASSED APPETIZERS

PRICED PER BITE

VEGETABLE TARTLET \$6.5

Bagna Cauda, Seasonal Vegetables,
Chervil.

TUNA TARTARE \$6.75 **DF**

Black Sesame, Avocado,
Poke Vinaigrette.

DUCK CONFIT \$7

Grape Gastrique, Toasted Brioche.
*can be **GF***

CRISPY DUNGENESS CRAB & LOBSTER ROLL \$9

TRUFFLE GOAT CHEESE TART \$6.5 **V**

Wild Mushroom, Chives.

SMOKED SALMON CANAPE \$7.75

Brioche, Lemon Butter, Caviar.
*can be **GF***

SPANISH PINTXO SKEWERS \$6.5

Olive, Boquerones,
Manchego Cheese.

THAI COCONUT SHRIMP \$7 **GF, DF**

Melon, Mint, Basil.

TARRAGON & LOBSTER BOUCHEES \$8

CAESAR SALAD CROUSTADE \$6.5

Romaine, Parmigiano, Anchovy.

ARANCINI \$6.5 **V**

Fontina Cheese.

CRISPY POLENTA BITE \$6.25 **VE**

Roasted Peppers.

STUFFED OLIVES \$6.25 **VE, DF**

WHITE BEAN CROSTINI \$6.5 **VE, DF**

Salsa Verde, Preserved Lemon.
*can be **GF***

PICKLED CUCUMBER & SHISO \$6.5 **VE, GF, DF**

Sticky Rice.

CAPONATA \$6.5 **VE, DF**

Eggplant, Pinenuts, Crostini.
*can be **GF***

STATIONS

PRICED PER PERSON

ROASTED BEEF TENDERLOIN- \$70

Cabernet Aus Jus, Horseradish Sauce
Parker House Rolls.

ROAST TURKEY BREAST \$58

Turkey Gravy, Cranberry Compote,
Parker House Rolls.

SLOW ROASTED KING SALMON \$64

Whole Grain Mustard, Horseradish Sauce,
Potato Purée.

IMPORTED & DOMESTIC CHEESE \$18.5

CHARCUTERIE \$18.5

Can combine Cheese & Charcuterie

VEGETABLE CRUDITÉ- \$15

Green Goddess, Roasted Red Pepper
Hummus

SEAFOOD BAR \$65

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MINIMUM OF 25 PER CHOICE

GF GLUTEN-FREE
V VEGETARIAN
VE VEGAN
DF DAIRY-FREE

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SWEETS CAN BE PASSED, OR SET AS A STATION \$15 PER PERSON

ASSORTED MACARONS **GF**

LEMON MERINGUE TARTLETS

CHOCOLATE-S'MORE TART

MINI CHEESECAKES

MIXED BERRY CAKE **VE**

TIRAMISU **VE**

MANGO CAKE **VE**

MARJOLAINE **GF, VE, DF**

COCONUT PUDDING **GF, VE, DF**

CHOCOLATE CRUNCH CAKE **GF**

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BEVERAGES



HOURLY PACKAGES

An Hourly Bar allows your guests to have unlimited consumption, while allowing the host to have an exact cost per person in advance. All Beverage Packages include beer, wine, sparkling wine, soft drinks and water.

AVAILABLE WHERE ALLOWED BY LAW

HOSTED ROTUNDA PACKAGE

\$65 PER PERSON

Absolut Vodka

Tangeray Gin

Bulleit Bourbon

Herradura Reposada Tequila

Bacardi Rum

Johnnie Walker Red Scotch

Rotunda Wine Selections

Domestic & Imported Beers

Still & Sparkling Waters

Soft Drinks & Juices

HOSTED PREMIUM PACKAGE

\$85 PER PERSON

Grey Goose Vodka

Hendrick's Gin

Jack Daniel's Bourbon

Herradura Reposada Tequila

Bacardi Rum

Johnnie Walker Red Scotch

Rotunda Wine Selections

Domestic & Imported Beers

Still & Sparkling Waters

Soft Drinks & Juices

WINE & BEER PACKAGE

\$45 PER PERSON

Rotunda Wine Selections

Domestic & Imported Beers

Still & Sparkling Waters

Soft Drinks & Juices

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CATERING MENU

SERVICES TAILORED JUST FOR YOU.

Whether you're hosting a luncheon for the bride-to-be, entertaining VIPs, or celebrating with a backyard barbecue, call Neiman Marcus for all your catering needs. Our catering team can create anything from a hospitality tray filled with NM classics — chicken salad, popovers, our famous chocolate chip cookies — to a feast fit for a grand fête.

Reserve your nearest NM restaurant for private events such as breakfasts, luncheons, showers, special birthdays, graduations, bar and bat mitzvahs and weddings. Or if you prefer, we'll bring the food and the service staff to cater your at-home dinner party. You don't have enough china at home for 100? NM can arrange for all of the rentals. And, yes, we'll even do the dishes.

415-249-2720 OR CATERING@NEIMANMARCUS.COM

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