



Vegetarian Buffet



~Cold~

Caesar Salad

Romaine Lettuce Tossed in our Classic Caesar Dressing with Parmesan and Housemade Garlic Croutons

*House Salad

Field Greens Served with Mandarin Oranges and Candied Walnuts Tossed in Balsamic Vinaigrette

*Blue Cheese Served on the Side

* Contains nuts

Mediterranean Kale Salad

Crisp Fresh Kale, Black Beans, Grape Tomato Artichoke Hearts, Olives, Tossed in Dijon Honey Vinaigrette

Fresh Sliced Seasonal Fruits

Spinach and Quinoa Salad

Baby Spinach and Peruvian Quinoa and Avocado Tossed in Zesty Orange Vinaigrette

Served With:

Freshly Baked Rolls and Butter,
Selection of Freshly Baked Cookies
Freshly Brewed Tropical Iced Tea

****Vegan Menu Upon Request***

~Hot~

Quinoa and Wild Rice Cake

Grilled Peruvian Quinoa and Long Grain Wild Rice Topped with a Chunky San Marzano Tomato and Basil Sauce

Grilled Eggplant Cannelloni

Grilled Eggplant Stuffed with Ricotta, Mozzarella, Parmesan and Asparagus Spear

Stuffed Portobello Mushrooms

A Grilled Portobello Stuffed with Delectable Combination of Fresh Roasted Vegetables Topped with a Thin Slice of Monterey Jack Cheese and Zesty Tomato Sauce

Jasmine Rice

Fresh Seasonal Vegetables



All prices are subject to 22% taxable service charge & current sales tax.
255 South Airport Boulevard, South San Francisco, California 94080
tel. 650.877.5200 | fax 650.877.5201 | email: catering@ssfconf.com

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Savory Dinner Plates



~Salads~

Choice of One

Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing
with Parmesan Cheese and Housemade Garlic Croutons

***House Salad**

Field Greens Served with Mandarin Oranges, Blue Cheese
and Candied Walnuts Tossed in Balsamic Vinaigrette

*Contains nuts

~Entrees~

Stuffed Chicken Medallions

Boneless Chicken Breast Stuffed with Spinach and Cheese
Baked then Topped with a Light Béchamel Sauce

Chicken Marsala

Boneless Chicken Breast Sautéed with Mushrooms,
Marsala Wine, Diced Tomatoes and Olives

Chicken Cordon Bleu Medallions

Breaded Marinated Chicken Breast Stuffed with Black Forest
Ham and Swiss Cheese Topped with Hollandaise Sauce

Chicken Dijon

Pan Seared Chicken Breast Topped
with a Creamy Shallot Dijon Reduction

Grilled Mahi Mahi

Grilled Pacific Mahi Mahi Topped in a Fresh Tropical Salsa



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~Entrees (Cont'd)~

Flat Iron Steak

Choice Flat Iron Steak Grilled to Perfection and Topped with Butter, Garlic and Thyme

Brie and Cranberry Chicken En Crouete

Marinated Chicken Breast Stuffed with Brie Cheese and Cranberry Compote Wrapped in a Flaky Puff Pastry and Served with a Light Béchamel Sauce

Roasted Vegetable En Crouete

A Colorful Medley of Mushrooms, Zucchini, Carrots, Onions and Assorted Peppers Encased in a Delicate Puff Pastry

Ratatouille Tower

Grilled Vegetable Tower Layered with Fresh Basil and Topped in a Zesty San Marzano Tomato Sauce

New York Steak

Marinated and Charbroiled to Perfection

Prime Rib Au Jus

Classic Prime Rib Roasted and Served with Beef Au Jus

Filet Mignon

8oz Cut of Premium Aged Filet Charbroiled to Perfection

Stuffed Sole

Grilled and Stuffed with Dungeness Crab and Topped with Melted Cheese and a Light Lemon Butter Sauce

Grilled Salmon

Grilled and Topped with a Light Lemon Butter Sauce

Stuffed Portobello Mushroom (Vegetarian)

Fresh Whole Portobello Mushroom Filled with Seasonal Vegetable and Served with Vegetarian Demi-Glaze

All Dinner Entrees Include:

Seasonal Vegetables
Choice of Potato or Rice Side Dish
Freshly Baked Rolls and Butter
Peet's Regular and Decaffeinated Coffee and Tea

Dessert (Choice of One)

Chocolate Lava Cake
Seasonal Fruit Tart
Decadent Chocolate Cheese Tart
Homemade Lemon Chiffon
Raspberry Cheesecake
Tiramisu
Fresh Strawberry Tiramisu (Seasonal)

** Additional Entrée Options are Available Upon Request*



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Dinner Buffet

~Cold~

Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing with Parmesan Cheese and Housemade Garlic Croutons

*House Salad

Field Greens Served with Mandarin Oranges, Blue Cheese and Candied Walnut Tossed in Balsamic Vinaigrette
*Contains nuts

*Waldorf Salad

Apples, Celery and Mayonnaise with Chopped Walnuts served on a bed of lettuce
*Contains nuts

Fresh Fruits Display (Seasonal)

Roasted Vegetable Pasta Salad

Mozzarella, Cucumber and Tomato Salad

Fresh Grape Tomatoes, Diced Cucumbers, Ciliegine Mozzarella, and Sweet Basil Drizzled with Balsamic Vinaigrette

~Hot~

Chicken Toscano

Served with a White Wine Butter Sauce, Diced Tomato, Artichoke Hearts and Black Olives

Roast Pork Loin

Roasted and Served with a Semi Sweet Apple Glaze

Stuffed Sole

Grilled and Stuffed with Shrimp and Dungeness Crab Topped with Melted Cheese and a Light Lemon Butter Sauce

Seasonal Vegetables

Penna Pasta Ala Domenico

Freshly Baked Rolls and Butter
Peet's Regular and Decaffeinated Coffee and Tea

Dessert

Chocolate Lava Cake
Seasonal Fruit Tart
Decadent Chocolate Cheese Tart
Homemade Lemon Chiffon
Raspberry Cheesecake
Tiramisu
Fresh Strawberry Tiramisu (Seasonal)

~Additions~

Prime Rib Carver

Themed Buffet Menus Available Upon Request

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