



Hors D'Oeuvres



~Cold~

Aram Sandwiches

Assorted Meats and Cheeses on Lavish
(Thin Armenian Bread) with Lettuce and Tomato
then Rolled and Sliced to Finger Sandwiches

Antipasto Misto Skewers

Marinated Artichoke Hearts, Mozzarella Cheese,
Salami, Cherry Tomatoes and Olives

Smoked Salmon with Lemon and Capers

Served on Sliced Baguette with Herbed Cream Cheese

Crab and Shrimp Bruschetta

Dungeness Crab and Shrimp Served on Toasted Crostini

Bruschetta Pomodora

Roma Tomatoes, Garlic and Virgin Olive Oil Infused with
Fresh Basil then Served with Toasted Crostini

Cheese Platter

Imported and Domestic Cheeses Displayed on a Tray and
Served with Assorted Crackers and Fruit Garnish

Fresh Fruit Platter

Variety of Seasonal Fruits Presented on a Tray

Vegetable Platter

Assortment of Fresh Seasonal Vegetables Presented
on a Tray with Dipping Sauce

Individual Prawn Cocktails

Fresh Shrimp Ceviche

Served Chilled on Top of a Fried Tortilla Shell

Pear and Gorgonzola Crostini

Fresh Pear and Gorgonzola Cheese on Thin Slices of
Toasted Bread

Fresh Seasonal Fruit Skewers with Yogurt Dip

Figs Stuffed with Gorgonzola Cheese

Bruschetta Caprese

Sliced Mozzarella Cheese, Basil, Tomatoes Served on a
Crostini and Drizzled with a Balsamic Reduction



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

www.ssfconf.com





Hors D'Oeuvres



~Hot~

BBQ Sesame Chicken

Chicken Drumettes Sautéed in BBQ Sauce
with Sesame Seeds

Baked Brie and Apricot Compote

Baked Brie Cheese and Slowly Cooked Apricot in Sugar
syrup

Grilled Garlic Polenta

Topped with Melted Mozzarella and Tomato Tapenade

Stuffed Mushrooms

Sautéed Mushroom Caps Filled with
our Special Vegetarian Stuffing

Cross Rib Roast Carving Station

Cross Rib Roast Carved to Order and Served with Freshly
Baked Rolls and a Selection of Condiments

Pasta Dinner Bar

Caesar Salad, Penne Ala Dominic and Ravioli
with Porcini Cream Sauce

Prosciutto-Wrapped Prawns

Jumbo Prawns Wrapped with Thin Italian Ham and
Topped with a Light Apricot Citrus Glaze

Pot Stickers

Served with Ginger Garlic and Hoisin Sauce

Crab and Shrimp Cakes (House Specialty)

Bite Sized Dungeness Crab and Bay Shrimp Coated Cakes
Served with a Tangy Lemon Aioli and
served with Classic Cocktail Sauce

Diced Chicken and Mozzarella Tartlets

Chicken Breast with Cranberry and
Mozzarella Baked in a Tartlet

Steak Skewers with Gorgonzola and Roasted Red Peppers

Grilled Juicy Steak Sliced Thin with Melted Gorgonzola
Cheese and Roasted Red Peppers

Avocado Egg Rolls

Served with a plum dipping sauce

Artichokes and Spinach Dip

Served with Tortilla Chips

Coconut Shrimp

With Sweet Chili Sauce

*Peanut Curry Chicken Salad in Wonton Cups

Curry Chicken Salad in a baked Wonton Cup
*Contains nuts

Crab Wontons

Fresh crab mix in baked wonton cup
With Sweet Chili Sauce



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Hors D'Oeuvres



~Hot (Cont'd)~

***Individual Tartlets**

with Walnuts, Brie and Grape Salsa

**Contains nuts*

Peppered Beef Tenderloin Slices

Served with Light Horseradish Sauce on Baguettes

Filet Mignon Sliders

Served on Hawaiian Style Bread

**Mozzarella Fritter with
Assorted Dips**

Lemon Chicken and Snow Peas on Skewers

Lemon Flavored Grilled Chicken Breast with Snow Peas

***Housemade Focaccia Squares**

Caramelized Onions, Goat Cheese and Roasted Pine Nuts

**Contains nuts*

Arancini Stuffed with Spinach and Cheese

Fried Rice Croquettes Served with San Marzano Sauce



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Reception Package



~ Minimum of 50 people ~

Mini Crab and Shrimp Cakes

Bite Sized Dungeness Crab and Bay Shrimp Coated Cakes Served with a Tangy Lemon Aioli and Classic Cocktail Sauce

Baked Brie and Apricot Compote

A Heavenly Combination of Soft Imported Warm Brie on Sweet Apricot Compote Encased in a Buttery Puff Pastry

Stuffed Mushrooms

Button Mushroom Caps Filled with a Savory Medley of Roasted Vegetables, Bread Crumbs, and Parmesan Cheese

Steak Skewers with Gorgonzola

Choice Juicy Steak Sliced Thin and Grilled; Finished in the Oven with Melted Gorgonzola Cheese and Roasted Red Peppers

Homemade Pesto Panini

Homemade Italian Focaccia Bread Stuffed with Pesto and Monterey Jack Cheese Baked until the Cheese is Perfectly Melted

Trio of Bruschetta

Crab and Shrimp, Tomato and Basil, Pear and Gorgonzola



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Desserts



Tiramisu

* Fresh Strawberry Tiramisu (Seasonal)

Lemon Chiffon Cheesecake

Raspberry Cheesecake

Decadent Chocolate Cream Cheese Torte

Mascarpone Stuffed Caramelized Pear

Tender Caramelized Baked Pear

Chocolate Fountain

(Includes Chef's Choice of Dipping Items)

Assorted Dessert Station

(Choice of 3)

Chocolate Lava Cake

Seasonal Fruit Tart

Decadent Chocolate Cream Cheese Torte

Homemade Lemon Chiffon Cheesecake

Raspberry Cheesecake

**All Desserts are Housemade on Site. We are Happy to
Accommodate Special Requests*



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