



Lunch Buffet



~ Deli Buffet ~

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

Red Potato Salad

Quartered Roasted Red Potatoes with Chopped Fresh Chives and
Peppercorns and Coated in Olive Oil and Red Wine Vinegar

Roasted Vegetable Salad

Roasted Seasonal Vegetables with Olive Oil

Platter of Assorted Meats

Choice of Chicken or Tuna Salad

Imported and Domestic Sliced Cheeses

American, Monterey Jack, Swiss, Cheddar and Provolone

Variety of Garnishes:

Tomatoes, Lettuce, Pickles, Pepperoncini, Roasted Red Peppers,
and Onions

Assortment of Whole Grain, Sourdough and Dutch Crunch Bread

Served with:

Assorted Bags of Chips
Whole Seasonal Fresh Fruit
Selection of Freshly Baked Cookies
Freshly Brewed Tropical Iced Tea



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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Lunch Buffet



~ Salad Sampler ~

Cobb Salad

Red Leaf and Romaine Lettuce with Turkey, Avocado, Crispy Bacon, Hard-Boiled Egg and Crumbled Blue Cheese

Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing with Parmesan Cheese and Housemade Garlic Croutons Topped with a Marinated Grilled Chicken Breast

Mixed Field Greens

Field Greens with Pears, Candied Pecans and Blue Cheese

Farro and Grilled Vegetable Salad

Diced Fresh Grilled Vegetables and Farro, Tossed in Citrus Vinaigrette

Quinoa and Kale Salad

Fresh Green Kale and Peruvian Quinoa Mixed with a Light Dijon Honey Dressing

Roasted Red Potato and Chive Salad

Quartered Roasted Red Potatoes with Chopped Fresh Chives and Peppercorns and Coated in Olive Oil and Red Wine Vinegar

Dressings: Choice of Two

Classic Blue Cheese, Balsamic Vinaigrette, Ranch, Thousand Island

Served with:

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

*Fresh Grilled Marinated Chicken Breast
Additional cost will apply



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Lunch Buffet



~ Pasta Buffet ~

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

Marinated Fresh Vegetable Salad

Roma Tomatoes, Mushrooms, Zucchini, Celery and Olives Tossed
in House Vegetable Marinade

Quinoa and Kale Salad

Fresh Green Kale and Peruvian Quinoa Mixed with a Light
Dijon Honey Dressing

Penne Pasta Primavera

With Sweet Basil and Olive Oil

Penne Pasta

In a Light Pesto Cream Sauce with Diced Grilled Chicken

Meatless Lasagna

With Fresh Tomato, Ricotta and Mozzarella Cheese

Served With:

Freshly Baked Garlic Bread
Selection of Freshly Baked Cookies
Freshly Brewed Tropical Iced Tea



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Hot Lunch Buffet Entrees

~Cold~

Includes all sides

Marinated Fresh Vegetable Salad

Roma Tomatoes, Mushrooms, Zucchini, Celery and Olives tossed in House Vegetable Marinade

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

Mozzarella, Tomato, and Cucumber Salad

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

Served With:

Seasonal Vegetables
Penne Pasta Pomodoro
Freshly Baked Rolls and Butter
Assorted Desserts
Freshly Brewed Tropical Iced Tea
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas

Two Entrees at cost

Three Entrees at cost

~ Hot ~

Roast Pork Loin

Roasted and Served with a Semi Sweet Apple Glaze

Grilled Vegetable Ratatouille

A Medley of Grilled Seasonal Vegetables Sautéed with Garlic, Fresh Herbs, and San Marzano Tomatoes, with Fresh Steamed Jasmine Rice

Roasted Eggplant Parmesan

Layers of Grilled, Breaded Eggplant, Mozzarella, Parmesan Cheese and Fresh Herb Homemade Red Sauce

Chicken Toscano (Bone-In)

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

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

Charbroiled Tri-Tip

Marinated in a Blend of Spices, Charbroiled and Served "London Broil" style
Additional: \$5.00 per person

Oriental Chicken or Beef Stir Fry

Boneless Chicken or Sirloin Steak Stir-Fried with Peppers, Onions, Carrots, Sesame Seeds Tossed with a Teriyaki Glaze

Stuffed Sole

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



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Boxed Lunches



All Boxed Lunches Includes:

Whole Fresh Fruit
Housemade Potato Salad
Bag of Chips
Homemade Cookie
Selection of Cold Beverage

~Standard Boxed Lunch Sandwiches~

Ham

Served on Sliced Sourdough Bread
with Swiss Cheese
Whole Leaf Lettuce and Tomato

Turkey

Sliced Turkey Breast Served on Dutch Crunch Bread with
Jack Cheese, Avocado, Whole Leaf Lettuce and Tomato

Roast Beef

Thinly Sliced Roast Beef Served on a Soft Sweet French
Roll with Cheddar Cheese, Whole Leaf Lettuce and
Tomato

Vegetarian

Served on Sliced Whole Wheat Bread
with Roasted
Red Peppers, Jack Cheese, Whole Leaf Lettuce
Avocado and Hummus

Chicken Salad

Served on Sliced Whole Wheat Bread
with Whole Leaf
Lettuce and Tomato

Tuna Salad

Served on Sliced Whole Wheat Bread
with Whole Leaf
Lettuce and Tomato

Caprese

Served on Ciabatta Bread with Sliced Buffalo Mozzarella
Cheese, Tomato and Whole Leaf Basil
with Balsamic Drizzle

~ Deluxe Boxed Lunch Sandwiches ~

Pita with Roasted Vegetables

Roasted Eggplant, Onions and Red Peppers, Arugula
Hummus and Feta Cheese

Hoagie (Italian Combo)

Submarine Roll with Mortadella, Salami and Ham
with Sliced Provolone Cheese, Whole Leaf Lettuce
Tomato and Pepperoncini

Turkey and Brie

Served with Cranberry Sauce on a French Baguette

Portobello Mushroom

Grilled and Served on Ciabatta Bread with Mozzarella
Arugula and Basil

Grilled Chicken Panini

Served on Ciabatta Bread with Jack Cheese
Whole Leaf Lettuce and Tomato

Turkey Croissant

Served on a Large Freshly Baked Croissant
with Sliced Turkey Breast, Smoked Gouda
Whole Leaf Lettuce and Tomato



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Boxed Lunches



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Whole Fresh Fruit
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Bag of Chips
Homemade Cookie
Selection of Cold Beverage

~Deluxe Boxed Lunch Wraps~

All Wraps Served on Lavosh with Whole Leaf Lettuce and Tomato

Smoked Turkey with Jack Cheese

Ham and Swiss

Roast Beef and Pepper Jack Cheese

Roast Eggplant, Basil and Mozzarella Cheese

Grilled Chicken, Avocado and Jack Cheese

Chicken Caesar

Caprese

Sliced Buffalo Mozzarella Cheese, Tomato and Whole Leaf Basil with a Balsamic Drizzle

~Deluxe Boxed Lunch Salads~

*House Salad

Mixed Greens with Grilled Chicken Breast Strips, Avocado, Blue Cheese Crumbles, Mandarin Oranges, and Candied Walnuts

* Includes Balsamic Vinaigrette on the Side, Contains nuts

Chicken Caesar Salad

Romaine Lettuce with Parmesan Cheese and Homemade Garlic Croutons

Topped with a Marinated Grilled Chicken Breast

*Classic Caesar Dressing on the Side

Cobb Salad

Red Leaf and Romaine Lettuce with Turkey, Avocado, Crispy Bacon, Hard- Boiled Egg and Crumbled Blue Cheese

*Blue Cheese Dressing on the Side

Vegan Salad

Spring Mix with Sliced Avocado, Sweet Corn, Marinated Artichoke Hearts, Grated Carrots, 3 Bean Mix, Peas, Mushrooms, Grape Tomatoes and Sunflower Seeds

*Balsamic Vinaigrette on the Side

Quinoa and Kale Salad

Fresh Green Kale and Peruvian Quinoa Mixed with a Light Dijon Honey Dressing



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Plated Lunch Entrees



Hot Luncheons

~Salads~

Caesar Salad

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

- or -

*House Salad

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

* Contains nuts

~Entrees~

Chicken Marsala

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

Stuffed Chicken Medallions

Succulent and Generously Portioned Chicken Breast Medallions Stuffed with a Florentine Mixture of Fresh Spinach and Swiss Cheese

Italian Baked Chicken

Quarter Bone in Chicken Dry Rubbed with Fine Spices and Baked in a Crisp Golden Brown

~Entrees~

New York Steak

Marinated and Charbroiled to Perfection

Petit Filet

Grilled Beef Tenderloin and Served with Choice of Blue Cheese, Sautéed Mushrooms and Béarnaise Sauce

Grilled Marinated Tri-Tip

Served with a Mushroom Demi Glaze

Stuffed Sole

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

Stuffed Portobello Mushroom (Vegetarian)

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

All Lunch Entrees Include:

Seasonal Vegetables

Potato or Rice Side Dish

Chef's Choice Dessert

Freshly Baked Rolls and Butter

Peet's Regular and Decaffeinated Coffee and Tea

* Additional Entrée Selections are Available Upon Request



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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



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