



Desserts

ALL DESSERTS ARE HOUSE MADE
BY OUR CHEF ON SITE

CHOCOLATE FUDGE TORTE

*An Exquisite Cream Cheese and Berry Filling
Between Layers of Flourless Chocolate Cake. Topped
with a Rich Chocolate Ganache
per person*

INDIVIDUAL CHEESECAKE

*A Timeless Favorite that Needs No Ornamentation.
Round, Fluffy Cheesecake on Buttery Graham-
Cracker Crust. Original, Lemon Chiffon or
Raspberry.
per person*

LEMON ZEST CREME TORTE

*A Piquant Palate Pleasing Mixture of Cream Cheese
and Fresh Lemon Zest Between Layers of Moist
White Cake
per person*

ESPRESSO AND IRISH CREAM TIRAMISU

*A Rich, Whipped Filling Envelope by Ladyfingers
Soaked in Espresso and Irish Cream. Topped with
Dark Chocolate Shavings
per person*

CARAMEL CUSTARD

*A Divine Traditional Cream Custard Served with a
Caramelized
Sugar Sauce.
per person*

CREME PUFF OR ÉCLAIR (CHOOSE ONE)

*A Light Pastry Shell Stuffed with a Luscious Mixture
of Italian Cream and Whipped Cream. Eclairs are
Dipped in Rich Dark Chocolate.
per person*

LEMON CURD TART

*A Delicious Zesty Lemon Curd filled Crispy
Tart Topped with Candied Lime Zest
per person*

STRAWBERRY TIRAMISU

*Exquisite Rich Creamy Mascarpone and
Strawberries Enveloped by Ladyfingers on a
Pyramid Shaped
per person*

GRILLED PEACHES WITH HONEY MASCARPONE (SEASONAL)


*Ripe Yellow Peaches Marinated in Bourbon,
then Grilled Topped with a Honey
Mascarpone
per person*

QUINOA BERRY MOUSSE

*A Fusion of Quinoa Grains Drizzled Dark
Chocolate Seasonal Berry Mousse
per person*

PUMPKIN CRÈME BROLEE (SEASONAL)

*Pumpkin Custard Inside a Mini Pumpkin
with a Hint
per person*



Tel 650.877.5200 | Fax 650.877.5201 | Email jreyes@ssfconf.com

*All prices are subject to 22% taxable service charge, applicable CA sales tax. Prices are based on a per person
charge are in US Dollars. All prices are subject to change without notice.*

255 South Airport Boulevard, South San Francisco, California 94080

tel 650.877.8787 fax 650.877.5356

www.ssfconf.com