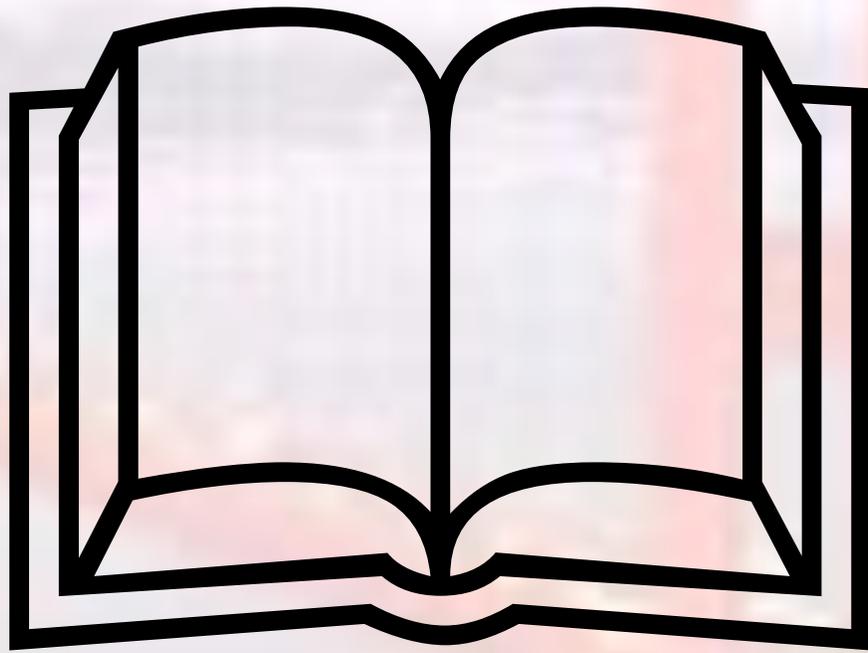




# Special Events Menu





The South San Francisco Conference Center is pleased to have an opportunity to be part of your event whether you are planning a conference, convention, social event, or wedding, you can be assured that we will exceed all your expectations.

Our extensive experience and exceptional culinary creativity combine to provide you with menus designed to make your event memorable. All menu items are prepared on site in our full-service kitchen using only the finest ingredients.

Should a special theme or setting be part of your plan, we can help make your vision a reality. We are happy to work with you to create a customized menu to fit your needs, including vegan and vegetarian options.

Please let us know what we can do for you. We are at your service.

Sincerely,

*Catering Department*

South San Francisco Conference Center

**Call us to inquire about our full menu items and pricing**

South San Francisco Conference Center

Tel 650.877.5200 fax 650.877.5201

email [catering@ssfconf.com](mailto:catering@ssfconf.com)

[www.ssfconf.com](http://www.ssfconf.com)



# Weddings & Social Events

We are pleased to offer you an array of options to make your wedding day or social gathering a most memorable event. Your quoted price includes the following:

- Full Service throughout the Event
- Room Rental
- Choice of Time Frame for your Event: 11:00am to 4:00pm or 6:00pm to 11:00pm
- Table Linens with Appropriate Skirting
- All China and Silverware
- Centerpieces: Mirror Tiles, Hurricane Lamps and Votive Candles
- Cake Cutting and Serving (if applicable)
- Complimentary Parking
- Security

Complete bar service, including distilled spirits, wines, beer and soft drinks can be provided for your event.

Please contact our Director of Catering for prices and selections.

*\*For large events, time frames may be waived*

*\*Room minimums may apply*



# Hors D Oeuvres Menu

(Cold)

## -Vegetarian -

### Bruschetta Pomodoro

*Roma tomatoes, garlic & virgin olive oil infused with fresh basil then served with toasted crostini*

### Cheese Platter

*Imported & domestic cheeses displayed on a tray & served with assorted crackers & fruit garnish*

### Fresh Fruit

*Variety of seasonal fruits presented on a tray*

### Vegetable Platter

*Assortment of fresh seasonal vegetables presented on a tray with dipping sauce*

### Pear and Gorgonzola Crostini

*Fresh seasonal Fruit Skewers with Yogurt Dip*

### Fresh Seasonal Fruit Skewers with Yogurt Dip

### Fresh Figs Stuffed with Gorgonzola Cheese

### Bruschetta Caprese

*Sliced mozzarella cheese, basil, tomatoes served on a crostini and drizzled with a balsamic reduction*





# Hors D Oeuvres Menu

(Cold)

## **-Meats-**

### Aram Sandwiches

*Assorted meats & cheeses on lavosh (thin American bread) with lettuce and tomatoes then rolled and sliced to finger sandwiches*

### Antipasto Misto Skewers

*Marinated artichoke hearts, mozzarella cheese, salami, cherry tomatoes and olives*

## **-Seafood -**

### Individual Prawn Cocktails

### Fresh Shrimp Ceviche

*Served chilled on top of a fried tortilla shell*

### Crab & Shrimp Bruschetta

*Dungeness crab and shrimp served on a toasted crostini*

### Smoked Salmon with Lemon & Capers

*Served on sliced baguette with herb cream cheese*





# Hors D Oeuvres Menu

(Hot)

## -Vegetarian -

Baked Brie & Apricot Compote

Stuffed Mushrooms

*Sautéed mushrooms caps filled with our special vegetarian stuffing*

Pasta Dinner Bar

Avocado Egg Rolls

*Served with a plum dipping sauce*

Artichoke and Spinach Dip

*Served with warm crostini*

Arancini Stuffed with Spinach and Cheese (Rice Croquettes)

Roasted Vegetable Thai Wonton Packets

Individual Tartlets with Walnuts, Brie and Grape Salsa





# Hors D Oeuvres Menu

(Hot, cont'd)

## **-Seafood-**

### Prosciutto-Wrapped Prawns

*Jumbo prawns wrapped with thin Italian ham and topped with a light apricot citrus glaze*

### Crab and Shrimp Cakes (House Specialty)

### Coconut Shrimp

### Crab Wontons

## **-Meat & Pork-**

Peppered beef tenderloin slices with light horseradish sauce served on baguettes

Filet mignon sliders served on Hawaiian style

### Cross Rib Roast Carving Station

*Cross rib roast carved to order and served with freshly baked rolls and a selection of condiments (Min. 100 people, carver included)*

Steak Skewers with Gorgonzola & Roasted Red Peppers

### Pot Stickers

*Served with ginger garlic and Hoisin sauce*



# Hors D Oeuvres Menu

(Hot, cont'd)

## -Chicken-

BBQ Sesame Chicken

*Chicken drumettes sautéed in BBQ sauce with sesame seeds*

**- Diced Chicken and Mozzarella Tartlets**

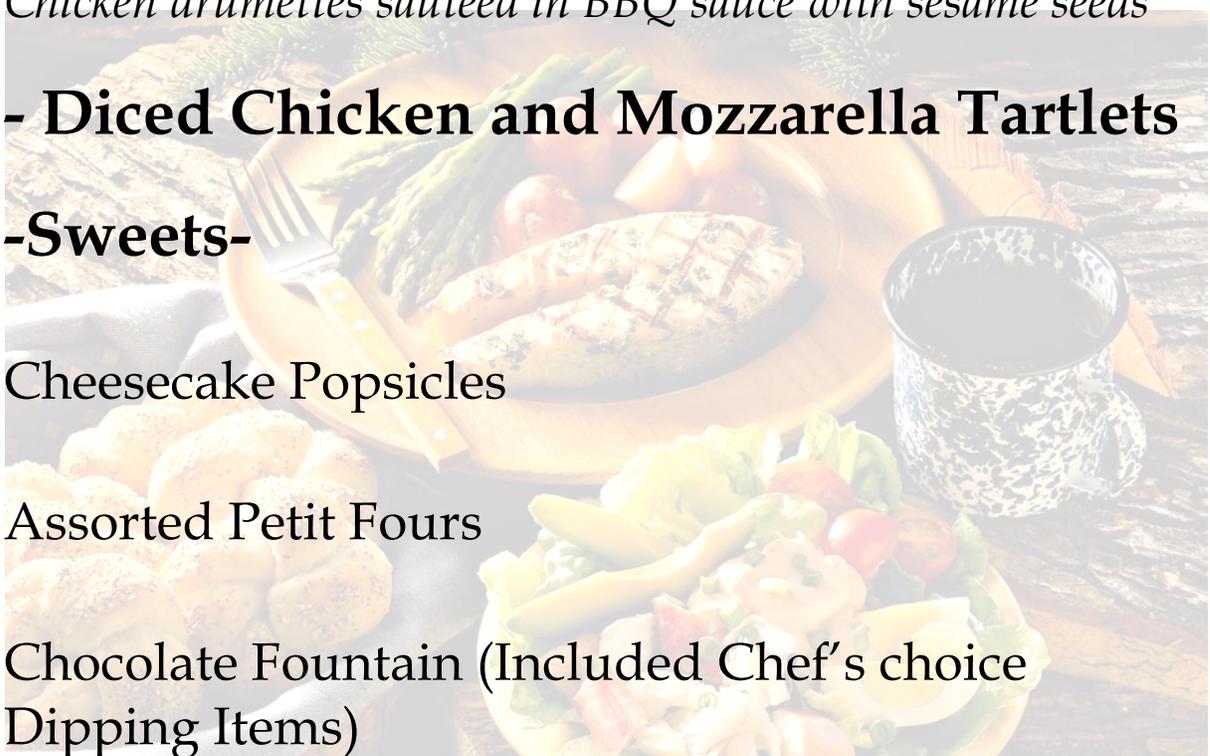
## -Sweets-

Cheesecake Popsicles

Assorted Petit Fours

Chocolate Fountain (Included Chef's choice  
Dipping Items)

Assorted Dessert Station (Chef's Choice)





# Seated Service Menu

## -Salads-

(Choice of One)

### Spinach Salad

*Fresh mix of leafy spinach garnished with red seedless grapes, sliced hard boiled eggs and cheddar cheese. Served with a light citrus vinaigrette dressing*

### Classic Caesar Salad

*Made with crisp romaine lettuce, shaves Asiago and Parmesan cheeses, garlic roasted croutons and tossed with classic Caesar dressing (add bay shrimp for additional cost per person)*

### House Salad

*House mix of spring lettuces, endives, candied walnuts, fresh sliced red delicious apples and crumbled Bleu Cheese. Served with a balsamic vinaigrette dressing.*

### Mixed Green Salad

*Traditional spring salad with cherry tomatoes, sliced cucumbers, cheddar cheese, shredded carrots and crunchy croutons. Tossed with a choice of Ranch, Italian, Thousand Island or Bleu cheese dressing.*

### Raspberry Spring Salad (Seasonal)

*Spring greens garnished with fresh raspberries, crumbled Gorgonzola cheese and juicy orange wedges. Tossed in tangy raspberry vinaigrette dressing.*



# Seated Service Menu

## -Entrees-

### Filet Mignon

*Our finest steak hand cut by our chefs & served with a velvety mushroom demi-glace sauce.*

### Mixed Grill

*An unbeatable trio for the indecisive eater. A 4 ounce choice filet, a 4 ounce chicken Marsala and three juicy prawns, all served on one satisfying plate.*

### Prime Rib

*Tender, slow roasted prime rib that is sure to satiate even the heartiest appetite. Served with au jus.*

### New York Steak

*A mouth watering favorite. Choice New York strip steak, marinated in fresh herbs, garlic and Worcestershire sauce for 24hrs and then expertly grilled.*

### Flat Iron Steak

*Juicy tender 6 oz. grilled steak topped with shiitake mushroom sauce.*

### Stuffed Sole

*Filet of sole stuffed with our original crab and shrimp mix and topped with Monterey Jack cheese. Baked in the oven and served with a meuniere butter sauce.*

### Grilled Salmon

*Fresh salmon, grilled until it simply melts in your mouth. Serve with a light lemon butter sauce.*



## Seated Service Menu

### Encrusted Mahi-Mahi

*Fresh Mahi-Mahi encrusted in an assortment of bread crumbs and shredded Asiago cheese. Served with fresh house-made tropical chutney.*

### Stuffed Chicken Medallions

*Succulent and generously proportioned chicken breast medallions stuffed with a Florentine mixture of fresh spinach and Swiss cheese.*

### Chicken Marsala

*An ever popular Italian tradition. A large boneless chicken breast sautéed with button mushrooms and the distinctive flavor of sweet Marsala wine.*

### Chicken Chardonnay

*The new favorite. A large boneless chicken breast sautéed with reduction sauce of chardonnay wine and shallots*

### Eggplant Lasagna

*A vegetarian classic. Tender grilled eggplant layered between gourmet flat pasta, Monterey Jack, ricotta and mozzarella cheeses and traditional marinara sauce.*

### Stuffed Portobello Mushroom

*A large grilled Portobello mushroom stuffed with a delectable combination of bread crumbs and fresh roasted vegetables. Topped with a thin slice of Monterey Jack cheese and a zesty tomato sauce*

### Fresh Mixed Vegetable end Croute

*A colorful medley of sautéed mushrooms, zucchinis, carrots, onions and assorted peppers. Encased in a delicate puff pastry and baked to perfection.*



# Grand Buffet

## **-Cold-**

Traditional Caesar Salad

House Salad

Waldorf Salad

Fresh Fruit Display (seasonal)

Roasted Vegetable Pasta Salad

Mozzarella, Cucumber and Tomato Salad

## **-Hot-**

Chicken Breast Toscano

Stuffed Sole

Roast Pork Loin

Assorted Fresh Mixed Vegetables

Penne Pasta Ala Domenico

Vermicelli Rice

Freshly Baked Rolls and Butter

Coffee Service

## **-Additions-**

Prime Rib Carver

Cross Rib Roast Carver

Assorted Dessert Bar





# 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.*

## Individual Cheesecake

*A timeless favorite that needs no ornamentation. Round, fluffy cheesecake on buttery graham-cracker crust. Original, Lemon chiffon or Raspberry.*

## Lemon Zest Crème Torte

*A piquant palate pleasing mixture of cream cheese and fresh lemon zest between layers of moist white cake.*

## Espresso and Irish Cream Tiramisu

*A rich, whipped filling envelope by ladyfingers soaked in espresso and Irish cream. Topped with dark chocolate shavings.*

## Caramel Custard

*A divine traditional cream custard served with a caramelized sugar sauce.*

## Crème 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.*



## Desserts

### Lemon Curd Tart

*A delicious zesty lemon curd filled in a crispy tart topped with candied lime zest*

### Strawberry Tiramisu

*Exquisite rich creamy mascarpone and strawberry enveloped in lady fingers in a pyramid shaped.*

### Grilled Peaches with Honey Mascarpone (Seasonal)

*Ripe yellow peaches marinated in bourbon, grilled and topped with a honey mascarpone*

### Quinoa Berry Mousse

*Fusion of quinoa grains and seasonal berries drizzled with dark chocolate on top*

### Pumpkin Crème Brulee (Seasonal)

*Scrumptious pumpkin custard inside a mini pumpkin with a hint of kalua*

