



SOUTH SAN FRANCISCO
CONFERENCE CENTER



SPECIAL EVENTS

MENU



*Tel 650.877.5200 | Fax 650.877.5201 | Email jreyes@ssfconf.com
255 South Airport Boulevard, South San Francisco, California 94080
tel 650.877.8787 fax 650.877.5356*



www.ssfconf.com



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 combined, 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



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



Weddings and 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 quote will include the following:

- *Full Service throughout the Event*
- *Room Rental, and Applicable Conference Center Charges*
- *Choice of Time Frame for your Event: 11:00am to 5:00pm or 6:00pm to 12:00am*
- *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*

Prices do not include a 22% service charge and applicable CA sales tax and Conference Center Surcharge.

Complete bar service and bar packages, 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*



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



Hors D Oeuvres Menu

C O L D

~VEGETARIAN~

BRUSCHETTA POMODORO

*Roma Tomatoes, Garlic and Virgin Olive Oil Infused
with Fresh Basil then Served on a Toasted Crostini
per person*

CHEESE PLATTER

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

FRESH FRUIT

*Variety of Seasonal Fruits Presented on a Tray
per person*

VEGETABLE PLATTER

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

PEAR AND GORGONZOLA CROSTINIS

per person

FRESH SEASONAL FRUIT SKEWERS WITH YOGURT DIP

per person

FRESH FIGS STUFFED WITH GORGONZOLA CHEESE

per person

BRUSCHETTA CAPRESE

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

~MEATS~

ARAM SANDWICHES

*Assorted Meats and Cheeses on Lavosh (Thin
Armenian bread)
with Lettuce and Tomatoes then Rolled and Sliced
into Finger Sandwiches
per person*

ANTIPASTO MISTO SKEWERS

*Marinated Artichoke Hearts, Mozzarella Cheese,
Salami, Cherry Tomatoes and Olives
Cherry Tomatoes and Olives
per person*

~SEAFOOD~

INDIVIDUAL PRAWN COCKTAILS

per person

FRESH SHRIMP CEVICHE

*Served Chilled on Top of a Fried Tortilla Shell
per person*

CRAB AND SHRIMP BRUSCHETTA

*Dungeness Crab and Shrimp Served on a Toasted
Crostini
per person*

SMOKED SALMON WITH LEMON AND CAPERS

*Served on Sliced Baguette with Herb Cream Cheese
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



Hors D Oeuvres Menu

H O T

~VEGETARIAN~

BAKED BRIE AND APRICOT COMPOTE
per person

STUFFED MUSHROOMS
*Sautéed Mushroom Caps Filled with Our Special Vegetarian
Stuffing*
per person

PASTA DINNER BAR
*Penne Pasta with Mushroom, Tomatoes, Cream Sauce,
Pasta Primavera, Our famous Caesar Salad and Garlic
Croutons,
Freshly Baked Rolls and Butter*
per person

AVOCADO EGG ROLLS
Served with a Plum Dipping Sauce
per person

ARTICHOKE AND SPINACH DIP
Served with Warm Crostinis
per person

**ARANCINI STUFFED WITH SPINACH AND CHEESE
(RICE CROQUETTES)**
per person

**ROASTED VEGETABLES THAI
WONTON PACKETS**
per person

**INDIVIDUAL TARTLETS WITH WALNUTS,
BRIE AND GRAPE SALSA**
per person

~ SEAFOOD~


PROSCIUTO-WRAPPED PRAWNS
*Jumbo Prawns Wrapped with thin Italian
Ham
and Topped with a Light Apricot Citrus
Glaze*
per person

**CRAB AND SHRIMP CAKES
(HOUSE SPECIALTY)**
per person

COCONUT SHRIMP
Served with Apricot Chili Sauce
per person

CRAB WONTONS
Served with Tangy Orange Aioli
per person

PACKAGE RECEPTION
(1) Seafood
(2) Choices of Hors D Oeuvres
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



Hors D Oeuvres Menu

~MEAT~

PEPPERED BEEF TENDERLOIN
SLICES WITH LIGHT HORSE RADISH
SAUCE SERVED ON BAGUETTES
per person

FILET MIGNON SLIDERS SERVED ON HAWAIIAN
STYLE BREAD
per person

CROSS RIB ROAST CARVING STATION
*Cross Rib Roast Carved to Order and Served with
Freshly Baked Rolls and a Selection of Condiments
(Minimum of 100 people, carver included)*
per person

STEAK SKEWERS WITH GORGONZOLA
AND ROASTED RED PEPPERS
per person

POT STICKERS
Served with Ginger Garlic and Hoisin Sauce
per person

BBQ SESAME CHICKEN
*Chicken Drumettes Sauteed in BBQ Sauce with
Sesame Seeds*
per person

DICED CHICKEN AND MOZZARELLA TARTLETS
per person

~ SWEETS~

CHEESECAKE POPSICLES
per person

ASSORTED PETIT FOURS
per person

CHOCOLATE FOUNTAIN
(INCLUDED CHEF'S CHOICE
DIPPING ITEMS)
per person for 2 Hours Service

ASSORTED DESSERT STATION
(CHEF'S CHOICE)
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



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 of Asiago and Parmesan Cheese, Garlic Roasted Croutons and Tossed with Classic Caesar Dressing

(Additional: Bay Shrimp for \$2.00 per person)

HOUSE SALAD

House Mix of Spring Lettuce, Endives, Candied Walnuts, Fresh Sliced Red delicious

Apples and Crumbled Blue 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 Blue 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



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



Seated Service Menu

~ENTREES~

FILET MIGNON

*Our Finest Steak Hand Cut by Our Chefs and Served with a Velvety Mushroom Demi-Glace Sauce.
per person*

MIXED GRILL

*An Unbeatable Trio for the Indecisive Eater. A 4 oz. Choice Filet, 4 oz. Chicken Marsala and Three Juicy Prawns, all Served on One Satisfying Plate.
per person*

PRIME RIB

*Tender, Slow Roasted Prime Rib that is Sure to Satisfy even the Heartiest Appetite. Served with Au Jus.
per person*

NEW YORK STEAK

*A Mouth Watering Favorite. Choice New York Strip Steak, Marinated in Fresh Herbs, Garlic and Worcestershire Sauce for 24hours and then Expertly Grilled.
per person*

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.
per person*

GRILLED SALMON

*Fresh Salmon, Grilled until it Simply Melts in your Mouth. Serve with a Light Lemon Butter Sauce.
per person*

ENCRUSTED MAHI-MAHI

*Fresh Mahi-Mahi Encrusted in an Assortment of Bread Crumbs and Shredded Asiago Cheese. Served with Fresh Homemade Tropical Chutney.
per person*

STUFFED CHICKEN MEDALLIONS

*Succulent and Generously Proportioned Chicken Breast Medallions Stuffed with a Florentine Mixture of Fresh Spinach and Swiss cheese.
per person*

CHICKEN MARSALA

*An Ever Popular Italian Tradition. A Large Boneless Chicken Breast Sautéed with Button Mushrooms and the Distinctive Flavor of Sweet Marsala Wine.
per person*

CHICKEN CHARDONNAY

*The New Favorite. A Large Boneless Chicken Breast Sautéed with Reduction Sauce of Chardonnay Wine and Shallots
per person*

EGGPLANT LASAGNA

*A Vegetarian Classic. Tender Grilled Eggplant Layered between Gourmet Flat Pasta, Monterey Jack, Ricotta and Mozzarella Cheeses and Traditional Marinara Sauce.
per person*

STUFFED PORTABELLO 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
per person*

FRESH MIXED VEGETABLE AND CROUTE

*A Colorful Medley of Sautéed Mushrooms, Zucchini, Carrots, Onions and Assorted Peppers, Encased in a Delicate Puff Pastry and Baked to Perfection.
per person*

FLAT IRON STEAK

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



Grand Buffet

~Cold~

TRADITIONAL CAESAR SALAD
HOUSE SALAD
WALDORF SALAD
FRESH FRUIT DISPLAY (SEASONAL)
ROASTED VEGETABLE PASTA SALAD
MOZZARELLA, TOMATO AND CUCUMBER SALAD

~Hot~

CHICKEN BREAST TOSCANO (BONE - IN)
STUFFED SOLE
ROAST PORK LOIN
ASSORTED FRESH MIXED VEGETABLES
PENNE PASTA ALA DOMENICO
RICE PILAF


FRESHLY BAKED ROLLS AND BUTTER
COFFEE SERVICE
per person

~Additional~

PRIME RIB CARVER
per person

CROSS RIB ROAST CARVER
per person

ASSORTED DESSERT BAR
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



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