

Gateway

Meeting Package

Unlimited Beverage Service **Morning Service**

Freshly Baked Muffins, Buttery Croissants and Danishes
Sliced Seasonal Fresh Fruit and Bananas
Chilled Orange and Cranberry Juice
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas

Mid- Morning Service

Selection of Granola, Protein and Trail Mix Bars
Whole Seasonal Fresh Fruit
Assorted Soft Drinks
Assorted Bottles of Sparkling and Flavored Mineral Water
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas

A Choice of one Lunch Buffet Choose A, B or C

Afternoon Service

Selection of Freshly Baked Cookies and Fudge Brownies
Whole Seasonal Fresh Fruit
Assorted Soft Drinks
Assorted Bottles of Sparkling and Flavored Mineral Water
Freshly Brewed Iced Tea
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas

Option to upgrade to American breakfast ***Additional \$10.00 cost will apply***

~American Breakfast~

Scrambled Eggs
Country Potatoes with Diced Onions and Bell Peppers
Buttermilk Pancakes with Warm Maple Syrup
Choice of One Breakfast Meat:
Bacon or Sausage
Freshly Baked Muffins, Buttery Croissants and Danishes
Sliced Seasonal Fresh Fruit and Bananas

Gateway Meeting Package

Lunch Buffet Option A

~ Deli Buffet ~

Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing with
Parmesan Cheese and House-made Garlic Croutons

*House Salad

Field Greens served with Mandarin Oranges, Blue Cheese and Candied
Walnuts Tossed in Balsamic Vinaigrette

*Contains nuts

Classic Red Potato Salad

Red Potatoes with Celery, Mayonnaise and Onions

Grilled Vegetable Pasta Salad

Grilled Seasonal Vegetables Pasta Salad Tossed with Olive Oil and
Balsamic Vinaigrette

Platter of Assorted Meats

To include Grilled Chicken, Turkey, Roast Beef and Ham

Imported and Domestic Sliced Cheese

American, Monterey Jack, Swiss, Cheddar and Provolone

Variety of Garnishes:

Tomatoes, Lettuce, Pickles, Pepperoncini, Roasted Red Peppers

Assortment of Whole Grain, Sourdough and Dutch Crunch Bread

Served with:

Assorted Bags of Chips

Whole Pieces of Seasonal Fresh Fruit

Selection of Freshly Baked Cookies

Freshly Brewed Tropical Iced Tea

Gateway Meeting Package Lunch

Buffet Option B

~ 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

***Mixed Field Greens**

Field Greens with Pears, Candied Pecans and Blue Cheese

*Contains nuts

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

A Platter of Grilled Chicken Breast

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

All prices are subject to 22 % taxable service charge & current sales tax. 255 South Airport Boulevard, South San Francisco,
California 94080 | T: 650 .877.5200 | E: catering@ssfconf.com

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Gateway Meeting Package

Lunch Buffet Option C

~ Pasta Buffet ~

Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing with
Parmesan cheese and House-made 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 and Diced Beets
Mixed with a Light Dijon Honey Dressing

Penne Pasta Primavera

With Sweet Basil, Olive Oil, Fresh Vegetables and Garlic

Penne Ala Pesto

In a Light Pesto Cream Sauce with Diced Grilled Chicken

*Contains nuts

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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Simply Grand

Meeting Package

Morning Service

Freshly Baked Muffins, Buttery Croissants and Danishes
Sliced Seasonal Fresh Fruit and Bananas
Chilled Orange and Cranberry Juice
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas

Mid- Morning Service

Selection of Granola, Protein and Trail Mix Bars
Whole Seasonal Fresh Fruit
Assorted Soft Drinks
Assorted Bottles of Sparkling and Flavored Mineral Water
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas

Afternoon Service

Selection of Freshly Baked Cookies and Fudge Brownies
Whole Seasonal Fresh Fruit
Assorted Soft Drinks
Assorted Bottles of Sparkling and Flavored Mineral Water
Freshly Brewed Iced Tea
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas

Option to upgrade to American breakfast
Additional \$10.00 cost will apply

~American Breakfast~

Scrambled Eggs
Country Potatoes with Diced Onions and Bell Peppers
Buttermilk Pancakes with Warm Maple Syrup
Choice of One Breakfast Meat:
Bacon or Sausage
Freshly Baked Muffins, Buttery Croissants and Danishes
Sliced Seasonal Fresh Fruit and Bananas

Simply Grand

Meeting Package Hot Lunch Buffet

Includes all Cold Items

~ Cold~

Marinated Fresh Vegetable Salad

Tossed in House Vegetable Marinade Seasonal Vegetables

Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing with
Parmesan Cheese and House-made 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

Choose Two Entrees

~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

See next page

Simply Grand Meeting Package Cont'd

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 cost/person will apply

Oriental Chicken or Beef Stir Fry

Boneless Chicken OR Sirloin Steak Stir-fried with Peppers, Onions, Carrots, Sesame Seeds
and Tossed with a Teriyaki Glaze

Stuffed Sole

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

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