



SOUTH SAN FRANCISCO  
**CONFERENCE CENTER**

# MENU

A GLANCE INTO OUR EXQUISITE CUISINE

# Savory Dinner Plates

## ~Salads~

### Choice of One

#### 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

## ~Entrees~

#### 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

#### Chicken Cordon Bleu Medallions

Breaded Marinated Chicken Breast Stuffed with Black Forest  
Ham and Swiss Cheese Topped with Hollandaise Sauce

#### Chicken Dijon

Pan Seared Chicken Breast Topped  
with a Creamy Shallot Dijon Reduction

#### Grilled Mahi-Mahi

Topped with a Fresh Tropical Salsa

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255 South Airport Boulevard, South San Francisco, California 94080 | T: 650.877.5200 | E [catering@ssfconf.com](mailto:catering@ssfconf.com)

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## ~Entrees (Cont'd)~

### **Flat Iron Steak**

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

### **Brie and Cranberry Chicken En Croute**

Marinated Chicken Breast Stuffed with Brie Cheese and Cranberry Compote Wrapped in a Flaky Puff Pastry and Served with a Light Béchamel Sauce

### **Roasted Vegetable En Croute**

Colorful Medley of Mushrooms, Zucchini, Carrots, Onions and Assorted Peppers Encased in a Delicate Puff Pastry

### **Ratatouille Tower**

Grilled Vegetable Tower Layered with Fresh Basil and Topped in a Zesty San Marzano Tomato Sauce

### **New York Steak**

Marinated and Charbroiled to Perfection

### **Prime Rib Au Jus**

Classic Roasted Prime Rib Roasted and Served with Beef Au Jus

### **Filet Mignon**

8oz Cut of Premium Aged Filet Charbroiled to Perfection

### **Stuffed Sole**

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

### **Grilled Salmon**

Grilled and Topped with a Light Lemon Butter Sauce

### **Stuffed Portobello Mushroom (Vegetarian)**

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

All Dinner Entrees Include:

Seasonal Vegetables

Choice of Potato or Rice Side Dish

Freshly Baked Rolls and Butter

Peet's Regular and Decaffeinated Coffee and Tea

### **Dessert**

#### **(Choice of One)**

Chocolate Lava Cake

Seasonal Fruit Tart

Decadent Chocolate Cheese Tart

Homemade Lemon Chiffon

Raspberry Cheesecake

Tiramisu

Fresh Strawberry Tiramisu (Seasonal)

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# Dinner Buffet

## ~Cold~

### **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 Walnut Tossed in Balsamic Vinaigrette  
\*Contains nuts

### **\*Waldorf Salad**

Apples, Celery and Mayonnaise with Chopped Walnuts served on a bed of lettuce  
\*Contains nuts

### **Fresh Fruits Display (Seasonal)**

### **Roasted Vegetable Pasta Salad**

### **Mozzarella, Cucumber and Tomato Salad**

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

## ~Hot~

### **Chicken Toscano**

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

### **Roast Pork Loin**

Roasted and Served with a Semi Sweet Apple Glaze

### **Stuffed Sole**

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

### **Seasonal Vegetables**

### **Penna Pasta Ala Domenico**

Freshly Baked Rolls and Butter  
Peet's Regular and Decaffeinated Coffee and Tea

### **Dessert**

Chocolate Lava Cake  
Seasonal Fruit Tart  
Decadent Chocolate Cheese Tart  
Homemade Lemon Chiffon  
Raspberry Cheesecake  
Tiramisu  
Fresh Strawberry Tiramisu (Seasonal)

## ~Additions~

### **Prime Rib Carver**

Themed Buffet Menus Available Upon Request\*

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# Desserts

## **Tiramisu**

\*Fresh Strawberry Tiramisu (Seasonal)

## **Lemon Chiffon Cheesecake**

## **Raspberry Cheesecake**

## **Decadent Chocolate Cream Cheese Torte**

## **Mascarpone Stuffed Caramelized Pear**

Tender Caramelized Baked Pear

## **Chocolate Fountain**

(Includes Chef's Choice of Dipping Items)

**1 hour service**

## **Assorted Dessert Station**

Chocolate Lava Cake

Seasonal Fruit Tart

Decadent Chocolate Cream Cheese Torte

Home-made Lemon Chiffon Cheesecake

Raspberry Cheesecake

\*All Desserts are House made on Site. We are Happy to Accommodate Special Requests

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# Hors d'oeuvres

~Cold~

## **Aram Sandwiches**

Assorted Meats and Cheeses on Lavosh with Lettuce and Tomato  
then Rolled and Sliced to Finger Sandwiches

## **Antipasto Misto Skewers**

Marinated Artichoke Hearts, Mozzarella Cheese, Salami, Cherry Tomatoes and Olives

## **Smoked Salmon with Lemon and Capers**

Served on Sliced Baguette with Herbed Cream Cheese

## **Crab and Shrimp Bruschetta**

Dungeness Crab and Shrimp Served on Toasted Crostini

## **Bruschetta Pomodoro**

Roma Tomatoes, Garlic and Virgin Olive Oil Infused with Fresh Basil then Served with Toasted Crostini

## **Cheese Platter**

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

## **Fresh Fruit Platter**

Variety of Seasonal Fruits Presented on a Tray

## **Vegetable Platter**

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

## **Individual Prawn Cocktails**

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# Cold Hors d' oeuvres Cont'd

## **Fresh Shrimp Ceviche**

Served Chilled on Top of a Fried Tortilla Shell

## **Pear and Gorgonzola Crostini**

Fresh Pear and Gorgonzola Cheese on Thin Slices of Toasted Bread

## **Fresh Seasonal Fruit Skewers with Yogurt Dip**

## **Figs Stuffed with Gorgonzola Cheese**

## **Bruschetta Caprese**

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

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# Hors d'oeuvres

~Hot~

## **BBQ Sesame Chicken**

Chicken Drumettes Sautéed in BBQ Sauce with Sesame Seeds

## **Baked Brie and Apricot Compote**

Baked Brie Cheese and Slowly Cooked Apricot in Sugar syrup

## **Grilled Garlic Polenta**

Topped with Melted Mozzarella and Tomato Tapenade

## **Stuffed Mushrooms**

Sautéed Mushroom Caps Filled with our Special Vegetarian Stuffing

## **Cross Rib Roast Carving Station**

Cross Rib Roast Carved to Order and Served with Freshly Baked Rolls and a Selection of Condiments

## **Pasta Dinner Bar**

Caesar Salad, Penne Ala Domenico and Ravioli with Porcini Cream Sauce

## **Prosciutto- Wrapped Prawns**

Jumbo Prawns Wrapped with Thin Italian Ham and Topped with a Light Apricot Citrus Glaze

## **Pot Stickers**

Served with Ginger Garlic and Hoisin Sauce

## **Crab and Shrimp Cakes (House Specialty)**

Bite Sized Dungeness Crab and Bay Shrimp Coated Cakes Served with a Tangy Lemon Aioli and served with Classic Cocktail Sauce

## **Diced Chicken and Mozzarella Tartlets**

Chicken Breast with Cranberry and Mozzarella Baked in a Tartlet

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# Hot Hors d'oeuvres Cont'd

## **Steak Skewers with Gorgonzola and Roasted Red Peppers**

Choice Juicy Steak Sliced Thin and Grilled; Finished in the Oven with Melted Gorgonzola Cheese and Roasted Red Peppers

## **Avocado Egg Rolls**

Served with a Plum Dipping Sauce

## **Artichokes and Spinach Dip**

Served with Tortilla Chips

## **Coconut Shrimp**

With Sweet Chili Sauce

## **\* Peanut Curry Chicken Salad in Wonton Cups**

Curry Chicken Salad in a Baked Wonton Cup

\*Contains nuts

## **Crab Wontons**

Fresh Crab Mixed in Baked Wonton Cup with Sweet Chili Sauce

## **\* Individual Tartlets**

with Walnuts, Brie and Grape Salsa

\*Contains nuts

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# Hot Hors d'oeuvres Cont'd

## **Roasted Vegetables Thai Wonton Packets**

## **Peppered Beef Tenderloin Slices**

Served with Light Horseradish Sauce on Baguettes

## **Filet Mignon Sliders**

Served on Hawaiian Style Bread

## **Mozzarella Fritter**

Served with Assorted Dips

## **Lemon Chicken and Snow Peas on Skewers**

Lemon Flavored Grilled Chicken Breast with Snow Peas

## **\*House- made Focaccia Squares**

Caramelized Onions, Goat Cheese and Roasted Pine Nuts

**\*Contains nuts**

## **Arancini Stuffed with Spinach and Cheese**

Fried Rice Croquettes Served with San Marzano Sauce

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# Reception Package

~ Minimum of 50 people ~

## Mini Crab and Shrimp Cakes

Bite Sized Dungeness Crab and Bay Shrimp Coated Cakes Served  
with a Tangy Lemon Aioli and Classic Cocktail Sauce

## Baked Brie and Apricot Compote

A Heavenly Combination of Soft Imported Warm Brie on Sweet Apricot  
Compote Encased in a Buttery Puff Pastry

## Grilled Vegetable Platter with Hummus

(GF, Vegan)

## Stuffed Mushrooms

Button Mushroom Caps Filled with a Savory Medley of Roasted  
Vegetables and Spinach (GF, Vegan)

## Steak Skewers with Gorgonzola and Roasted Red Peppers

Choice Juicy Steak Sliced Thin and Grilled; Finished in the Oven with  
Melted Gorgonzola Cheese and Roasted Red Peppers  
(GF)

## Homemade Pesto Panini

Homemade Italian Focaccia Bread Stuffed with Pesto and Monterey Jack  
Cheese Baked until the Cheese is Perfectly Melted

## Grilled Chicken Sliders with Corn Relish

## Individual Shrimp Ceviche

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# Grand Reception Package

~ Minimum of 50 people ~

**Lobster Ceviche Shooters**

**Shrimp Cocktail Display**

with Cocktail Sauce, Thai Sweet Chili Lime Dipping Sauce and  
Citrus  
Zest sauce

**Beef Tenderloin Sliders**

**Steak Skewers with Gorgonzola Sauce**

**Grilled Chicken Satay**

**Imported Charcuterie**

with Assorted Breads and Fruits

**Spinach Dip & Pita Chips**

**Vegan Asparagus Puff and Hummus Dipping Sauce**

**Caprese Bruschetta**

**Assorted Petit Fours**

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# Premium Reception Package

~ Minimum of 50 people ~

## Lobster Ceviche Shooters

### Shrimp Cocktail Display

with Cocktail Sauce, Thai Sweet Chili Lime Dipping sauce  
and Orange Citrus Zest Sauce

## Smoked Cajun Prawns with Creole Sauce

### Grilled Octopus

Served with fresh Chimichurri Sauce Lemon Herbed Scallops

## Crab and Shrimp Cakes with Lemon Aioli

### Ahi Tuna on Wonton Crisp

with Horseradish Cream

## Mini Beef Wellington Bites Ginger

### Honey Short Ribs Minty

### Lolli- Lamb Chops

## Steak Skewers with Gorgonzola Sauce

### Chicken Satay

with Tamarind sauce

## Beef Tenderloin Sliders

## Grilled Chicken Sliders with Corn Relish

### Prime Rib Carving Station

Served with Au Jus, Freshly Baked Rolls, Horseradish, Creamy garlic  
Sauce and Harissa Sauce

## Charcuterie Board

with Assorted Breads and Fruits

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# Premium Reception Package Cont'd

~ Minimum of 50 people ~

**Mini Brie Puff Delight**

**Ham and Cheese Skewer**

**Asparagus and Asiago Deviled Eggs**

**Grilled Cheese Sandwich with Tomato Bisque Shooter**

**Grilled Vegetable Stuffed Mushrooms**

**Caprese Skewer Boat with Balsamic Reduction**

**Spinach and Artichokes Wontons**

**Caesar Salad and Garlic Croutons**

**Cheese Arancini's with Sicilian Sauce**

**Vegetable Crudit  with Assorted Dipping Sauces**

**Grilled Seasonal Vegetables Cheesecake Popsicle**

**Assorted Macaroons Petit Fours**

**Assorted Mini Cannolis**

(Pistachio, Strawberry, Chocolate) Cr me Brulee

**Mango Mousse Biscotti Bar**

**Baileys Cookies and Cream Parfait**

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