



SOUTH SAN FRANCISCO
CONFERENCE CENTER

Celebrations

MENU

All prices are subject to 22% taxable service charge & current sales tax. Prices subject to change without notice.
255 South Airport Boulevard, South San Francisco, California 94080 | T: 650.877.5200 | E catering@ssfconf.com

www.ssfconf.com



SOUTH SAN FRANCISCO **CONFERENCE CENTER**

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

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Included in your Celebration

We are pleased to offer you an array of options to make your celebration a most memorable event.

- *Full Service throughout the Event*
- *Room Rental, and Applicable Conference Center Changes*
- *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*

Prices are subject to a 22% service charge and applicable CA sales tax.

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*

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Hors d' Oeuvres

~ VEGETARIAN~
COLD

BRUSCHETTA POMODORA

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

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 CROSTINIS

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

~MEATS~

ARAM SANDWICHES

Assorted Meats and Cheeses on Lavosh (Thin Armenian bread) with Lettuce & 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 AND SHRIMP BRUSCHETTA

Dungeness Crab and Shrimp Served on a Toasted Crostini

SMOKED SALMON WITH LEMON AND CAPERS

Served on Sliced Baguette with Herb Cream Cheese

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Hors d' Oeuvres

HOT VEGETARIAN

BAKED BRIE AND APRICOT COMPOTE

STUFFED MUSHROOMS

Sautéed Mushroom Caps Filled with Our Special Vegetarian Stuffing

GRILLED GARLIC POLENTA

Topped with Melted Mozzarella & Tomato Tapenade

PASTA DINNER BAR

Penne Pasta with Mushroom, Tomatoes, Cream Sauce, Pasta Primavera, Our famous Caesar Salad and Garlic Croutons, Freshly Baked Rolls and Butter

AVOCADO EGG ROLLS

Served with a Plum Dipping Sauce

ARTICHOKE & SPINACH DIP

Served with Warm Crostinis

ARANCINI

Stuffed with Spinach and Cheese (Rice Croquettes)

ROASTED VEGETABLES THAI WONTON PACKETS

INDIVIDUAL TARTLETS

With Walnuts, Brie & Grape Salsa

MOZZARELLA FRITTER WITH ASSORTED DIPS

*HOUSE-MADE FOCACCIA SQUARES

Caramelized Onions, Goat Cheese & Roasted Pine Nuts

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SEAFOOD

PROSCIUTO-WRAPPED PRAWNS

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

CRAB & SHRIMP CAKES (HOUSE SPECIALTY)

COCONUT SHRIMP

Served with Sweet Chili Sauce

CRAB WONTONS

Served with Tangy Orange Aioli

PEANUT CURRY CHICKEN SALAD IN WONTON CUPS

Curry Chicken Salad in a Baked Wonton Cup

*Contains Nuts

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Hors d' Oeuvres

~MEAT~

PEPPERED BEEF TENDERLOIN

Slices with Light Horseradish Sauce Served on
Baguettes

FILET MIGNON SLIDERS SERVED ON HAWAIIAN STYLE BREAD

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)

STEAK SKEWERS & GORGONZOLA AND ROASTED RED PEPPERS

POT STICKERS

Served with Ginger Garlic and Hoisin Sauce

BBQ SESAME CHICKEN

Chicken Drumettes Sautéed in BBQ Sauce with
Sesame Seeds

DICED CHICKEN AND MOZARELLA TARTLETS

~ SWEETS ~

CHEESECAKE POPSICLES

ASSORTED PETIT FOURS

CHOCOLATE FOUNTAIN

(chef's choice dipping items)
(2 Hours Service)

ASSORTED DESSERT STATION

(CHEF'S CHOICE)

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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 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

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Seated Service Menu

~ENTREES~

FILET MIGNON

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

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.

PRIME RIB

Tender, Slow Roasted Prime Rib that is Sure to Satisfy 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 24 hours & Expertly Grilled.

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.

ENCRUSTED MAHI-MAHI

Fresh Mahi-Mahi Encrusted in an Assortment of Breadcrumbs & Shredded Asiago cheese. Served with Fresh Home-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

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 & Traditional Marinara Sauce.

STUFFED PORTABELLO MUSHROOM

A Large Grilled Portobello Mushroom Stuffed with a Delectable Combination of Breadcrumbs and Fresh Roasted Vegetables. Topped with a Thin Slice of Monterey Jack Cheese and a Zesty Tomato Sauce

FRESH MIXED VEGETABLE EN CROUTE

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

FLAT IRON STEAK

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

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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 Toscano (Bone -in)
Stuffed Sole
Roast Pork Loin
Assorted Fresh Mixed Vegetables
Penne Pasta Ala Domenico
Rice Pilaf

Freshly Baked Rolls, Coffee Service

~Additional~

PRIME RIB CARVER

CROSS RIB ROAST CARVER

ASSORTED DESSERT BAR

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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 CREME 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.

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.

LEMON CURD TART

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

STRAWBERRY TIRAMISU

Exquisite Rich Creamy Mascarpone and Strawberries Enveloped by Ladyfingers on a Pyramid Shape

GRILLED PEACHES WITH HONEY MASCARPONE (SEASONAL)

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

QUINOA BERRY MOUSSE

A Fusion of Quinoa Grains Drizzled Dark Chocolate Seasonal Berry Mousse

PUMPKIN CRÈME BRULEE (SEASONAL)

Pumpkin Custard Inside a Mini Pumpkin with a Hint of Frangelico

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Reception Package

Minimum of 50 people

Mini Crab & Shrimp Cakes

Bite Sized Dungeness Crab & Bay Shrimp Cakes Served with Tangy Lemon Aioli & Classic Cocktail Sauce

Baked Brie & 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 Mushroom

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

Steak Skewers with Gorgonzola & Roasted Red Peppers

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

Homemade Pesto Panini

Homemade Italian Focaccia Bread Stuffed with Pesto & 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 & 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

Served with Cocktail Sauce, Thai Sweet Chili
Lime Dipping Sauce & 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

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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Hosted Bar & Wine Service Package

Hosted Well Bar

Per Person for 2 Hour Service
Additional Per Person for Each Additional Hour
With a Maximum of 5 Hours

Hosted Call Bar

Per Person for 2 Hour Service
Additional Per Person for Each Additional Hour
With a Maximum of 5 Hours

Hosted Premium Bar

Per Person for 2 Hour Service
Additional Per Person for Each Additional Hour
With a Maximum of 5 Hours

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Beer & Wine Service

**House Wine
per Bottle**

**House Champagne
per flute
per Bottle**

Bar Prices

**Premium Drinks
Call Drinks
Well Drinks
Wine per glass
Domestic Beer
Imported Beer
Water
Sodas & Juice**

Flat Bartender Fee per bartender for 4 hours of service

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