



SOUTH SAN FRANCISCO
CONFERENCE CENTER

MENU

A GLANCE INTO OUR EXQUISITE CUISINE

Breakfast

*Breakfast is Served with
Cranberry and Orange Juice
Peet's Regular and Decaffeinated Coffee
International and Herbal Teas

~On The Go Breakfast~

Assorted Fresh Bagels to include Whole Wheat
Served with Variety of Cream Cheese:
Fat Free, Plain, Honey Walnut and Chive
Fruit Preserves and Butter
Low-Fat, Fat Free and Regular Fruit Yogurts
Assortment of Sliced Seasonal Fresh Fruits
and Bananas

~Continental Breakfast~

Freshly Baked Muffins, Buttery Croissants and Danishes
Sliced Seasonal Fresh Fruits and Bananas

~Smart Choice Breakfast~

Assorted Fresh Bagels to include Whole Wheat
Low-Fat, Fat Free and Regular Fruit Yogurts
Hard Boiled Eggs
Make your own Granola Bar to include:
Loose toppings such as Banana, Granola,
Blueberries and Cottage Cheese
Sliced Seasonal Fresh Fruits and Bananas

~Home-Style Breakfast Buffet~

Scrambled Eggs
Country Potatoes with Diced Onions and Bell Peppers
Buttermilk Pancakes with Warm Maple Syrup
Breakfast Meats: Bacon and Sausage
Freshly Baked Muffins, Buttery Croissants and Danishes
Assortment of Sliced Seasonal Fresh Fruits, Bananas
and Individual Yogurts

~Grab and Go~

Egg, Ham and Cheese on English muffin
-OR-
Breakfast Burrito with Egg, Ham and Cheese
Assorted Fresh Baked Scones
Whole Seasonal Fresh Fruits

~Healthy Breakfast~

Banana, Almond Butter and Honey Toast
Avocado Toast
Spinach Mushroom Frittata
Vegetarian Mini Egg Bites
Overnight Oats with Coconut Milk,
Blueberries Served with Honey,
Sliced Almond and Shredded Coconut
Greek Yogurt with Fresh Fruit, Berries
with Honey and Granola on the Side

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Breakfast Enhancements

Oatmeal Bar

Cranberries, Almonds, Brown Sugar and Blueberries and Bananas
(Minimum of 50 People)

Build-Your-Own Granola Bar

Yogurts to include: Plain, Low Fat and Non-Fat Bananas, Blueberries and Cottage Cheese (Minimum of 50 People)

Breakfast Sandwiches

Hot Breakfast Sandwiches on English Muffins or Bagels with Choice of Meats:
Sausage, Egg, Ham and Bacon (Minimum of 50 People)

Build Your–Own-Parfait

To include: Plain Greek Yogurt, Vanilla Yogurt

Condiments on the side to include:

Fresh Berries, Granola, Toasted Almonds, Honey, Shredded Coconut and Bananas (Minimum of 50 People)

Pre-made Parfait

Plain Yogurt or Vanilla topped with Berries and Granola

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All-Day Break Service Packages

~Coffee Break Package~

Morning Service

Assorted Fresh Bagels to Include Whole Wheat

Served with Variety of Cream Cheese:

Fat Free, Plain, Honey Walnut and Chive

Assortment of Seasonal Fresh Fruits

Chilled Orange and Cranberry Juice

Peet's Regular and Decaffeinated Coffee

International and Herbal Teas

Mid- Morning Service

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 Granola, Protein and Trail Mix Bars

Assorted Soft Drinks

Assorted Bottled Sparkling and Flavored Mineral Water

Peet's Regular and Decaffeinated Coffee

International and Herbal Teas

~Executive Break Package~

Morning Service

Freshly Baked Muffins, Buttery Croissants and Danishes

Assortment of Sliced Seasonal Fresh Fruits 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

Assortment of Seasonal Fresh Fruits

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

Assortment of Seasonal Fresh Fruits

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

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Themed Break Packages

~Carnival Stand Break~

Rice Crispy Treats, Lemon Bars,
Warm Soft Jumbo Pretzels,
Fudge Brownies,
Home-Style Lemonade and Fruit Punch

~Chocolate Lovers'~

Fudge Brownies
Variety of Candy Bars:
Snickers, Kit Kat and M&M's, Assorted Ice Cream Bars,
Assorted Soft Drinks

~ Health Nut ~

Selection of Granola, Protein and Trail Mix Bars,
Assortment of Seasonal Fresh Fruit, Individual Bags of Pretzels,
Freshly Baked Oatmeal Raisin Cookies, &
Assorted Bottles of Sparkling and
Flavored Mineral Water

~Harvest Break~

Assorted Mixed Nuts, Sliced Apples with Peanut Butter, String Cheese, Baby Carrots, Edamame,
Celery Sticks with Hummus, Dark Chocolate Pieces
Assorted Bottles of Sparkling and Flavored Mineral Water
Freshly Brewed Iced Tea
Peet's Regular and Decaffeinated Coffee International and Herbal Teas

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A La Carte Items

~Bakery Selections~

Freshly Baked Muffins, Buttery Croissants, Danishes, Assorted Doughnuts Scones & Breakfast Breads, Assorted Fresh Bagels with Variety of Cream Cheese Freshly Baked Cookies
Fudge Brownies

Beverages

Peet's Regular and Decaffeinated Coffee International and Herbal Teas

Freshly Brewed Iced Tea

Juice
(Lemonade, Orange and Cranberry)

Fruit Punch

Assorted Soft Drinks

Assorted Sparkling and Flavored Water

Bottled Water

When ordering ala carte items, if less than \$1,000 in sales, a \$300 labor fee will apply

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Juice Bar

(Choice of 3)

An Apple a Day

Apple, Beet, Lemon and Ginger

Go Green

Apple, Cucumber, Spinach, Kale and Lemon

The Grass is Greener

Apple, Celery, Kale, Spinach, Parsley and Ginger

Orange you Glad

Orange Juice, Carrot, Apple, Pineapple, Lemon, Ginger and Turmeric

Heart Beet

Carrot, Celery, Cucumber, Spinach, Beet, Tomato,
Parsley, Onion, Lemon, Ginger, Garlic and Jalapeno

ADD ONS:

Apple Cider Vinegar, Whey, Chia Seed, Rice Protein,
Ground Flaxseed, Mushroom Matrix, Flaxseed Oil,
Vitamin C, Maca and Bee Pollen

~No Substitutions Please~

(Minimum of 50 People per Attendant)

An attendant fee of \$200 per attendant, for 2 hours will apply if juice bar is purchased as a stand alone item

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Lunch Deli Buffets

~ Deli Buffet ~

Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing with
Parmesan Cheese and Freshly 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 Vegetable Pasta Salad Tossed with Olive Oil and Balsamic Vinaigrette

Platter of Assorted Meats

To include: Grilled Chicken, Tuna Salad, Turkey, Roast Beef and Ham

Imported and Domestic Sliced Cheeses

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 Seasonal Fresh Fruits

Selection of Freshly Baked Cookies

Freshly Brewed Tropical Iced Tea

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Premium Sandwiches Display

(Choice of 4)

Served on Platters (Market Style)

Includes:

Tiramisu or Cheesecake
Bag of Chips
Pesto Pasta Salad
Whole Fruits
Selection of Cold Beverage

Fresh Turkey and Smoked Cheddar Cheese Sandwich

In a Freshly Baked Ciabatta Roll with Cranberry Relish, Lettuce and Tomato

Tenderloin and Arugula Sandwich

In a Grilled Baguette with Lettuce, Tomato with a Light Creamy Chipotle and Horseradish Spread

Muffuleta Sandwich

Sandwich with Mortadella, Capicola, Salami, Black Forest Ham,
Provolone Cheese, Lettuce, Tomato and Olive spread in a Freshly Baked Focaccia Bread

Dungeness Crab Salad Sandwich

In Flatbread with Lettuce, Tomato and Mango Chutney

Grilled Chicken Wrap

In a Whole Wheat Lavosh, Chimichurri, Smoked Cheddar,
Crispy Leaf Lettuce and Ripe Roma Tomato

Grilled Vegetable Wrap

In a Whole Wheat Lavosh, Hummus Spread, Peruvian Quinoa,
Leaf Lettuce and Roma Tomato

*Also Available as Boxed Lunches

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Boxed Lunches

~Deluxe Boxed Lunch Sandwiches~ (Choice of 4)

Includes:

Whole Fresh Fruits, Potato Salad
Bag of Chips, Cookie
Selection of Cold Beverage

Pita with Roasted Vegetables

Roasted Eggplant, Onions and Red Peppers,
Arugula Hummus and Feta Cheese

Hoagie (Italian Combo)

Submarine Roll with Mortadella, Salami and Ham
with Sliced Provolone Cheese, Whole Leaf Lettuce,
Tomato and Pepperoncini

Turkey and Brie

Served with Cranberry Sauce on a French Baguette

Portobello Mushroom

Grilled and Served on Ciabatta Bread
with Mozzarella Arugula and Basil

Grilled Chicken Panini

Served on Ciabatta Bread with Jack Cheese
Whole Leaf Lettuce and Tomato

Turkey Croissant

Served on a Large Freshly Baked Croissant with
Sliced Turkey Breast, Smoked Gouda
Whole Leaf Lettuce and Tomato

Roasted Turkey

Served with Goat Cheese and Cranberry Relish on
Croissant with Lettuce and Tomatoes

Italian Combo

Served on Ciabatta Ham, Capicola, Salami
and Mortadella, Provolone, Light Mustard
Cream Spread, Lettuce and Tomato

Harvest Bento Box

Served with Seasonal Grilled Vegetables,
Sun Dried Tomato and Roasted Garlic Dipping
Hummus, Crackers

***Service Option:**

All Sandwiches and Salads are
also available on Platters

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All Boxed Lunches Includes:

Whole Fresh Fruits, Potato Salad,
Bag of Chips, Cookie,
Selection of Cold Beverage
All Wraps Served on Lavosh with Whole Leaf Lettuce and Tomato

~Deluxe Boxed Lunch Wraps~

Smoked Turkey and Jack Cheese

Ham and Swiss

Roast Beef and Pepper Jack Cheese

Roast Eggplant, Basil and Mozzarella Cheese

Grilled Chicken, Avocado and Jack Cheese

Chicken Caesar

Caprese

Sliced Buffalo Mozzarella Cheese, Tomato and
Whole Leaf Basil with a Balsamic Drizzle

Grilled Vegetable Wrap (Vegan)

Served with Quinoa, Hummus, Spinach and Grilled
Vegetables

~Deluxe Boxed Lunch Salads~

***House Salad**

Mixed Greens with Grilled Chicken Breast Strips,
Avocado, Blue Cheese Crumbles,
Mandarin Oranges and Candied Walnuts
*Includes Balsamic Vinaigrette on the Side,
Contains nuts

Chicken Caesar Salad

Romaine Lettuce with Parmesan Cheese and
Garlic Croutons
Topped with a Marinated Grilled Chicken Breast
*Classic Caesar Dressing on the Side

Cobb Salad

Red Leaf and Romaine Lettuce with Turkey,
Avocado, Crispy Bacon, Hard-Boiled Egg
and Crumbled Blue Cheese
*Blue Cheese Dressing on the Side

Vegan Salad

Spring Mix with Sliced Avocado, Sweet Corn,
Marinated Artichoke Hearts, Grated Carrots,
3 Bean Mix, Peas, Mushrooms, Grape Tomatoes
and Sunflower Seeds
*Balsamic Vinaigrette on the Side

Quinoa and Kale Salad

Fresh Green Kale and Peruvian Quinoa
Mixed with Beets, Kidney Beans and a
Light Dijon Honey Dressing

Greek Salad

Field Greens tossed Olives, Feta Cheese,
Cucumber, Red Onions and Grape Tomato

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All Boxed Lunches Includes:

Whole Fresh Fruits, Potato Salad,
Bag of Chips, Cookie,
Selection of Cold Beverage

~ Brown Bag Lunch Sandwiches ~

Ham

Served on Sliced Sourdough Bread with Swiss Cheese
Whole Leaf Lettuce and Tomato with light
Mustard and Creamy Sauce

Turkey

Sliced Turkey Breast Served on Dutch Crunch Bread
with Jack Cheese, Avocado, Whole Leaf Lettuce,
Tomato and Cranberry Spread

Roast Beef

Thinly Sliced Roast Beef
Served on a Soft Sweet French Roll
with Cheddar Cheese, Whole Leaf Lettuce,
Tomato and Light Horseradish Cream Sauce

Vegetarian

Served on Sliced Whole Wheat Bread with
Roasted Red Peppers, Jack Cheese,
Whole Leaf Lettuce, Avocado and Hummus

Chicken Salad

Served on Sliced Whole Wheat Bread with
Whole Leaf Lettuce and Tomato

Tuna Salad

Served on Sliced Whole Wheat Bread with
Whole Leaf Lettuce and Tomato

Caprese

Served on Ciabatta Bread with Sliced Buffalo
Mozzarella Cheese, Tomato
and Whole Leaf Basil with Balsamic Drizzle

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Lunch Buffets

~ 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 Garlic Croutons

Mixed Field Greens

Field Greens with Pears, Candied Pecans and Blue Cheese Tossed in Balsamic Vinaigrette

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

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Lunch Buffet

~ Pasta Buffet ~

Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing with Parmesan Cheese and 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, 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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Hot Lunch Buffet Entrees

~Cold~

Marinated Fresh Vegetable Salad

Roma Tomatoes, Mushrooms, Zucchini, Celery
and Olives tossed in House Vegetable Marinade

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

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

~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

Roasted Eggplant Parmesan

Layers of Grilled, Breaded Eggplant, Mozzarella,
Parmesan Cheese and Fresh Herb 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

Oriental Chicken or Beef Stir Fry

Boneless Chicken or Sirloin Steak Stir-Fried with Peppers,
Onions, Carrots, Sesame Seeds
Tossed with a Teriyaki Glaze

Stuffed Sole

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

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Plated Lunch Entrees

~Hot Luncheon~

~Salads~

Caesar Salad

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

- or -

***House Salad**

Field Greens Served with Mandarin Oranges,
Blue Cheese and Candied Walnuts
Tossed in Balsamic Vinaigrette
* Contains nuts

All Lunch Entrees Include:

Seasonal Vegetables

Potato or Rice Side Dish

Chef's Choice Dessert

Freshly Baked Rolls and Butter

Peet's Regular and Decaffeinated Coffee and Tea

~Entrees~

Chicken Marsala

Boneless Chicken Breast Sautéed with Mushrooms
Marsala Wine, Diced Tomatoes and Olives

Stuffed Chicken Medallions

Succulent and Generously Portioned Chicken Breast
Medallions Stuffed with a Florentine Mixture of
Fresh Spinach and Swiss Cheese

Italian Baked Chicken

Quarter Bone in Chicken Dry Rubbed
with Fine Spices Baked in a Crisp Golden Brown

New York Steak

Marinated and Charbroiled to Perfection

Petit Filet

Grilled Beef Tenderloin and Served with
Choice of Blue Cheese, Sautéed Mushrooms
and Béarnaise Sauce

Grilled Marinated Tri-Tip

Served with a Mushroom Demi Glaze

Stuffed Sole

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

Stuffed Portobello Mushroom (Vegetarian)

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

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Savory Dinner Plates

~Salads~

Choice of One

Caesar Salad

Romaine Lettuce Tossed in Classic Caesar Dressing
with Parmesan Cheese and 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 in a Fresh Tropical Salsa

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~Entrees Continued~

Flat Iron Steak

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

Brie and Cranberry Chicken En Crouete

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 Crouete

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

Lemon Chiffon

Raspberry Cheesecake

Tiramisu

Fresh Strawberry Tiramisu (Seasonal)

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Dinner Buffets

~Cold~

Caesar Salad

Romaine Lettuce Tossed in
Classic Caesar Dressing with Parmesan Cheese
and 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
Lemon Chiffon
Raspberry Cheesecake
Tiramisu
Fresh Strawberry Tiramisu (Seasonal)

Themed Buffet Menus Available
Upon Request*

~Additions~

Prime Rib Carving Station

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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)

Assorted Dessert Station

Chocolate Lava Cake

Seasonal Fruit Tart

Decadent Chocolate Cream Cheese Torte

Lemon Chiffon Cheesecake

Raspberry Cheesecake

*All Desserts are Housemade

We are Happy to Accommodate Special Requests

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Hors d'oeuvres

~Cold~

Aram Sandwiches

Assorted Meats and Cheeses on Lavish 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 Continued~

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

All prices are subject to 25% taxable service charge & current sales tax.

255 South Airport Boulevard, South San Francisco, California 94080 | T: 650.877.5200 | E catering@ssfconf.com

www.ssfconf.com

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 Dominic 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 Continued~

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

Roasted Vegetables Thai Wonton Packets

Filet Mignon Sliders

Served on Hawaiian Style Bread

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~Hot Hors d'oeuvres Continued~

Mozzarella Fritter

Served with Assorted Dips

Lemon Chicken and Snow Peas on Skewers

Lemon Flavored Grilled Chicken Breast with Snow Peas

***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)

Pesto Panini

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 Continued~

(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 Cannoli's
(Pistachio, Strawberry, Chocolate)

Cr me Br l e

Mango Mousse Biscotti Bar

Baileys Cookies and Cream Parfait

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Hosted Bar & Wine Service Package

Hosted Well Bar

(includes beer, wine, bottle water, sodas, juices)

Hosted Call Bar

(includes beer, wine, bottle water, sodas, juices)

Hosted Premium Bar

(includes beer, wine, bottle water, sodas, juices)

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Beer & Wine Service

House Wine

House Champagne

Bar Prices

Premium Drinks

Call Drinks

Well Drinks

Wine per glass

Domestic Beer

Imported Beer

Bottled Water

Sodas & Juice

Flat Bartender Fee of \$300 per bartender for 4 hours of service

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