



## SOUTH SAN FRANCISCO CONFERENCE CENTER

### *Dinner Served at Tables*

#### **Salad**

*Choice of One:*

Assorted Field Greens with Choice of Two Dressings on Table  
Caesar Salad  
Endive Salad

#### **Entrees**

*Entrees include:*

Freshly Baked Rolls with Butter  
Seasonal Vegetables with Choice of Pasta, Potato or Rice Dish  
Freshly Brewed Regular and Decaffeinated Coffee, and International and Herbal Teas

#### **Potato Selection**

Garlic Mashed, Red Roasted, Baked or Au Gratin

#### **Pasta Selection**

Pomodoro, Alfredo, Pesto or Porcini Ravioli  
*—(Add \$2.00 per person for Porcini Ravioli)—*

#### **Rice Selection**

Vermicelli, Mushroom-Cheese Risotto or Rice Pilaf

#### **Chicken Florentine**

Breast of Chicken Sautéed, Topped with Mozzarella Cheese and  
Served over a Bed of Creamed Spinach  
*—\$25.95 per Person—*

#### **Chicken Marsala**

Boneless Chicken Breast Sautéed with Mushrooms, Diced Tomatoes and Scallions  
in a Marsala Wine  
*—\$25.95 per Person—*

#### **Stuffed Pork Medallions**

Center-Cut Pork Loin Filled with French Apple Bread Stuffing  
*—\$24.95 per Person—*

#### **New York Steak**

Marinated, Grilled then Topped with Garlic-Thyme Butter  
*—\$30.95 per Person—*

#### **Prime Rib au Jus**

Classic Prime Rib Roasted and Served with Beef au Jus  
*—\$33.95 per Person—*

*All prices are subject to 8.25% California state sales tax and 18% taxable service charge.  
All prices are subject to change without notice.*

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### *Dinner Served at Tables, continued*

#### **Filet Mignon**

10oz Cut of Premium Aged Filet Charbroiled to Perfection  
—\$37.95 per Person—

#### **Porcini Encrusted Salmon**

Filet of Salmon Breaded with Porcini Mushrooms and Focaccia Crumbs, Baked and Served with a Light Mushroom-Chardonnay Sauce  
—\$26.95 per Person—

#### **Stuffed Petrale Sole**

Filet of Sole Filled with Shrimp and Dungeness Crab and Grilled then Topped with Melted Cheese  
—\$27.95 per Person—

#### **Grilled Tilapia**

Fillet of Tilapia Grilled and Served with a Mango-Tomato Salsa  
—\$25.95 per Person—

#### **Rack of Lamb**

Tender Lamb Braised with Special Blend of Herbs and Spices then Finished in the Oven Served with Mint Jelly  
—\$35.95 per Person—

#### **Individual Lamb Chops**

French Cut Lamb Chops Served with Yukon Gold Potatoes  
—\$27.95 per Person—

#### **Shish Kebabs**

Marinated Chicken or Beef Served with Peppers and Onions  
—\$23.95 per Person—

#### **Dessert**

*Desserts can be served individually or buffet style.  
Choose Any Three for Buffet, or Choose One for Dessert Served at Tables:*

Apple Pie

Chocolate Mousse with Cookie Wafer

Sorbet or Gelato Served with Biscotti

Classic Tiramisu

Seasonal Berry Tart with Zesty Lemon Filling and Fresh Mixed Berries

Homemade Crème Puffs Filled with Light Italian Rum Cream and

Topped with Chocolate

Chocolate Fudge Cake

—Additional \$2.00 per Person for Buffet Style—

Bananas Foster

Decadent Chocolate Cream Cheese Torte

New York-Style Cheesecake

—\$4.50 per Person; Additional \$2.00 per Person for Buffet Style—

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