



SOUTH SAN FRANCISCO CONFERENCE CENTER

Lunch Served at Tables

Hot Luncheons

Salad

Choice of One:

Assorted Field Greens with Cheddar Cheese, Garlic Croutons and Diced Tomatoes
Caesar Salad

Assorted Field Greens with Mandarin Oranges and Candied Walnuts

Choice of Two of the Following Dressings on the Tables:

Balsamic Vinaigrette, Ranch, Blue Cheese, or Citrus Vinaigrette

Entrees

Entrees include:

Freshly Baked Rolls with Butter

Seasonal Vegetables with Choice of Pasta, Potato or Rice Dish

Dessert

Freshly Brewed Regular and Decaffeinated Coffee, and International and Herbal Teas

Chicken Marsala

Boneless, Skinless Chicken Breast Sautéed
Served in a Marsala Wine Sauce with Mushrooms
—\$22.95 per Person—

Chicken Parmigiana

Boneless, Skinless Chicken Breast
Baked with Cheese and a Light Marinara Sauce
—\$22.95 per Person—

Italian Baked Chicken

Quarter, Bone-In Chicken Dry Rubbed with a Blend of Spices and
Baked to a Crisp Golden Brown
—\$22.95 per Person—

New York Steak

Marinated and Charbroiled to Perfection
Served with a Wild Mushroom Demi-Glaze
—\$26.95 per Person—

Petit Filet

Grilled and Served with Choice of Blue Cheese, Sautéed Mushrooms and Béarnaise Sauce
—\$32.95 per Person—

Mahi-Mahi

Lightly Breaded and Baked
Served with a Ginger-Mango Salsa
—\$22.95 per Person—

*All prices are subject to 20% taxable service charge and applicable sales tax.
Prices are in US Dollars. All prices are subject to change without notice.*

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Lunch Served at Tables, continued

Pistachio Encrusted Halibut

Moist halibut fillets encrusted with panko and crushed pistachios.
Served with a silky dill-caper cream sauce.
—\$24.95 per Person—

Petrale Sole

Stuffed with Shrimp and Dungeness Crab and Grilled then Topped with Melted Cheese
—\$24.95 per Person—

Stuffed Portobello Mushroom (Vegetarian)

Fresh Whole Portobello Mushroom Filled with Seasonal Vegetables
Served with Vegetarian Demi-Glaze
—\$19.95 per Person—

Special Meals

Special meal options are available, upon request, to meet special dietary needs.
—\$A. Q.—

Chilled Luncheons

Choice of Two from the Following Salads:

Asian Chicken Salad

Grilled Chicken Breast over Shredded Napa Cabbage with Almonds, Sesame Seeds, Peas and Mandarin Oranges

Cobb Salad

Red Leaf and Romaine Lettuce with Turkey, Avocado, Crispy Bacon, Hard Boiled Eggs, Pepper Jack Cheese and Crumbled Blue Cheese

Chopped Salad

Mixed Greens with Tomato, Cucumber, Green Onion, Ham, Turkey and Salami

Spinach Salad

Baby Spinach with Chopped Hard Boiled Eggs, Crispy Bacon, Mushrooms and Garlic Croutons

Chicken Caesar Salad

Marinated, Grilled Chicken Breast with Classic Caesar Dressing, Parmesan Cheese and Garlic Croutons

Mixed Field Greens

Field Greens with Mandarin Oranges, Candied Walnuts and Gorgonzola Cheese

Choice of Two from the Following Dressings:

Classic Blue Cheese, Balsamic Vinaigrette, Citrus Vinaigrette, Ranch

Salads include:

Freshly Baked Rolls with Butter

Dessert

Freshly Brewed Regular and Decaffeinated Coffee, and International and Herbal Teas

—\$17.95 per Person—

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REV 03/02/09