



## 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  
—\$27.95 per Person—

#### **Chicken Marsala**

Boneless Chicken Breast Sautéed with Mushrooms, Diced Tomatoes and Scallions  
in a Marsala Wine  
—\$27.95 per Person—

#### **Stuffed Pork Medallions**

Center-Cut Pork Loin Filled with French Apple Bread Stuffing  
—\$26.95 per Person—

#### **New York Steak**

Marinated, Grilled then Topped with Garlic-Thyme Butter  
—\$36.95 per Person—

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

Classic Prime Rib Roasted and Served with Beef au Jus  
—\$39.95 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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### *Dinner Served at Tables, continued*



#### **Filet Mignon**

10oz Cut of Premium Aged Filet Charbroiled to Perfection

—\$42.95 per Person—

#### **Beef Wellington**

—\$29.95 per Person—

#### **Stuffed Petrale Sole**

Filet of Sole Filled with Shrimp and Dungeness Crab and Grilled then Topped with Melted Cheese

—\$28.95 per Person—

#### **Grilled Tilapia**

Fillet of Tilapia Grilled and Served with a Mango-Tomato Salsa

—\$26.95 per Person—

#### **Rack of Lamb**

Tender Lamb Braised with Special Blend of Herbs and Spices then Finished in the Oven Served with Mint Jelly

—\$37.95 per Person—

#### **Roasted Vegetable En Croute**

—\$23.95 per Person—

#### **Dessert**

*Choice of One*

Apple Pie

Chocolate Mousse with Cookie Wafer

Sorbet or Gelato Served with Biscotti

Classic Tiramisu


Homemade Crème Puffs Filled with Light Italian Rum Cream and Topped with Chocolate

Chocolate Fudge Cake



Decadent Chocolate Cream Cheese Torte

New York-Style Cheesecake

—\$4.50 per Person



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