

BANQUET MENUS



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COMPLETE MEETING PACKAGE

Designed for groups with a minimum of 25 guests, a Complete Meeting Package provides value added solutions for meetings and events. Available seven days a week, groups with or without sleeping rooms will appreciate the convenience and value of these full day packages.



COMPLETE MEETING PACKAGE	ASSOCIATE	EXECUTIVE	PRESIDENTIAL
PRICE			
Per Person	\$74.95	\$89.95	\$104.95
BREAKFAST			
Simple Start Continental	X		
The Great Start Buffet		X	X
Enhancement of Yogurt Parfaits or French Toast			X
MID-MORNING BREAK			
Freshly Brewed Coffee + Regular & Herbal Teas	X	X	X
Fruit Infused Water	X	X	X
Assorted Soft Drinks			X
LUNCH (Choice of One)			
Sonoma Picnic Buffet	X	X	X
Bayshore Luncheon Buffet – one entrée	X	X	X
Dolores Street Buffet		X	X
Taste of North Beach		X	X
Coyote Point BBQ			X
San Mateo Lunch Buffet			X
AFTERNOON BREAK			
Freshly Brewed Coffee + Regular & Herbal Teas	X	X	X
Fruit Infused Water	X	X	X
Assorted Soft Drinks	X	X	X
Choice of One: Cookies, Brownies, Lemon Bars	X		
Choice of Two: Cookies, Brownies, Lemon Bars, Sliced Fruit		X	X
Individual Bags of Caramel Corn and Kettle Chips			X
MEETING ROOM WIRELESS INTERNET			
Per Person	Included	Included	Included

All Food & Beverage prices are per person, subject to change, applicable to service charge and current sales tax



BREAKFAST

All Food & Beverage prices are per person, subject to change, applicable to service charge and current sales tax

1177 Airport Blvd • Burlingame • CA • 94010
Tel 650.342.9200 • Fax 650.373.7007 • www.sfocp.com • sales@sfocp.com



LIGHT START

*These buffets are designed for a minimum of 10 guests.
For fewer guests, a \$2.00 per person charge will apply.*

Simple Start

Seasonal Fruit Platter
Assorted Scones, Breads + Muffins
With Fruit Preserves and Butter
Chilled Orange Juice
Freshly Brewed Coffee + Decaffeinated Coffee + Selection of Regular & Herbal Teas

22

Pick-Me-Up

Sliced Seasonal Fruits and Berries
Assorted Greek Yogurt + Granola
Assorted Whole Grain Bagels, Breakfast Breads, and Muffins
with Cream Cheese Spreads, Fruit Preserves and Butter
Orange and Apple Juice
Freshly Brewed Coffee + Decaffeinated Coffee + Selection of Regular & Herbal Teas

26

Healthy Living

Assorted Greek Yogurts + Granola
Hardboiled Eggs
Assorted Scones, Whole Grain Bagels with Cream Cheese Spreads
Sliced Seasonal Fruits and Berries
Assorted Fruit Smoothies
Freshly Brewed Coffee + Decaffeinated Coffee + Selection of Regular & Herbal Teas

29

HOT ENHANCEMENTS

Must be accompanied with the purchase of the above Continental Packages

Breakfast Croissants

Smoked Ham, Scrambled Eggs, Chives and Reggiano Parmesan

5

Mushrooms, Caramelized Onions, Scrambled Eggs and Sonoma Jack Cheese

5

Breakfast Wrap - A California Style

Scrambled Eggs, Roasted Peppers, Sonoma jack cheese, and Fresh Fire Roasted Tomato Salsa
Wrapped in a Fresh Whole Wheat Tortilla

6

SOMETHING MORE.....

Per guest

Steel Cut Oatmeal with brown sugar, honey and pecans

3

Scrambled Eggs

4

Hard Boiled Eggs

2

Chicken Apple Sausage / Smoked Bacon / Turkey Bacon

5 each

Tofu

5

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BREAKFAST BUFFETS

*These buffets are designed for a minimum of 25 guests.
For fewer guests, a \$3.00 per person charge will apply.*

The Great Start Buffet

Sliced Seasonal Fresh Fruits
Assorted Whole Grain Bagels, Breakfast Breads and Croissants
Cream Cheese, with Butter and Fruit Preserves
Scrambled Eggs with Chives
Crisp Bacon and Chicken Apple Sausage
Roasted Red potatoes with Green Onions
Assorted Fruit and Vegetable Juices

Freshly Brewed Coffee + Decaffeinated Coffee + Selection of Regular & Herbal Teas
32

The Mission Buffet

Sliced Seasonal Fresh Fruits,
Frittata with Peppers & Onions, topped with Jack Cheese
Choice of Cheese: Sharp Cheddar or Pepper Jack
Roasted Red Potatoes with Green Onions
Fire-Roasted Tomato Salsa
Assorted Bagels with Cream Cheese, Butter and Fruit Preserves
Assorted Fruit and Vegetable Juices

Smoked Bacon

Freshly Brewed Coffee + Decaffeinated Coffee + Selection of Regular & Herbal Teas
36

BUFFET ENHANCEMENTS

Must be accompanied with the purchase of the above Breakfast Menus

Yogurt Parfaits

Layers of Yogurt, Fresh Berries, and Granola
4.5

Cinnamon Dusted French Toast

Served Syrup and Whipped Butter
5

Bagels & Smoked Salmon

Onions, Capers, Tomatoes and Herb Cream Cheese
6.5

ACTIVE

* Cooked-To-Order

Scrambles & Omelets

Cheddar Cheese, Swiss Cheese
Onions, Broccoli, Mushrooms, and Tomatoes
Smoked, Crisp Bacon
7 per guest

Belgian Waffle Station

Whipped Cream, Butter, Syrup
Strawberries, Blueberries and Pecans
6 per guest

**Chef Attendant Fee Required*
100

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PLATED BREAKFAST

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PLATED SELECTIONS

All entrees accompanied by:

Chilled Orange Juice, Assorted Breakfast Bakeries with Fruit Preserves and Butter
Freshly Brewed Coffee + Decaffeinated Coffee + Selection of Regular & Herbal Teas

All American

Scrambled Eggs Served with Roasted Potatoes with Fresh Herbs

Your Choice of: Smoked Bacon or Chicken Apple Sausage

23

The Vegetarian

Vegetable Frittata, Avocado, Tomatoes

Roasted Red Skins with Fresh Herbs

21

San Franciscan

Poached Eggs and Pancetta Bacon on Sourdough Muffin

Topped with Hollandaise Served with Roasted Red Skins with Fresh Herbs

25

French Toast

Thick Cut Egg Bread Sautéed In Cinnamon Egg Batter

with Pecans, Maple Syrup and

Your Choice Of: Smoked Bacon or Chicken Apple Sausage

22

The New Yorker

Certified Angus New York Strip with Eggs Any Style

Roasted Red Skins with Fresh Herbs

28

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A LA CARTE

BEVERAGES

Assorted Fruit and Vegetable Juices
32 per pitcher

Milk
3 per half pint

Freshly Brewed Coffee, Decaf and Tea
70 per gallon

Assorted Soft Drinks
3.50 each

Mineral or Spring Bottled Water
3.50 each

Tropical Fruit Punch
55 per gallon

Mimosas
5.00 each

Pomegranate Mimosas
5.00 each (with Champagne)
4.50 each (with Sparkling Cider)

Fruit Infused Water
(serves 30 guests)
35 each

THE BAKERY

Banana, Zucchini, Lemon Poppy Seed, Apple,
Cranberry & Pumpkin (Seasonal)
36 per loaf

Assorted Muffins & Croissants
38 per dozen

Coffee Cake
38 each

Assorted Bagels & Cream Cheese
40 per dozen

Assorted Whole Fruits
2.50 each

Sliced Fresh Seasonal Fruit
6 per person

Assorted Yogurts
3 each

Greek Yogurts
4 each

Assorted Biscotti
38 per dozen

Assorted Donuts
42 per dozen

Sticky Buns
42 per dozen

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BREAKS

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BREAKS

Valencia Street Break

Tri-Color Corn Tortillas served with Salsa Verde, Pico De Gallo & Guacamole
Beef Taquitos
Warm Churros with Cinnamon Sugar
Assorted Sodas and Bottled Waters
Freshly Brewed Coffee + Decaffeinated Coffee + Selection of Regular & Herbal Teas

16

The Express P.M. Break

Assorted Cookies
Choice of one: Blondies or Chocolate Brownies
Assorted Soft Drinks and Sparkling Mineral Waters
Freshly Brewed Coffee + Decaffeinated Coffee + Selection of Regular & Herbal Teas

16

The Home Run

Individual Bags of Caramel Corn and Kettle Chips
Miniature Corn Dogs & Soft Warm Pretzels Served with a Selection of Mustards
Assorted Soft Drinks and Lemonade

17

The Mediterranean

Pita Chips & Hummus
Tzatziki Served with Seasonal Vegetables
Assorted Sodas and Bottled Waters
Freshly Brewed Coffee + Decaffeinated Coffee + Selection of Regular & Herbal Teas

18

Mayan Chocolate Break

Chile Chocolate Brownies, Chocolate Cinnamon Cookies
Warm Churros Served with Chocolate Dipping Sauce
Freshly Brewed Coffee + Decaffeinated Coffee + Selection of Regular & Herbal Teas
Chilled Milk, Assorted Sodas and Bottled Waters

18

The Energizer

Cliff and Luna Power Bars
Smokehouse Almonds
Whole Fresh Fruit
Bottled Waters and Assorted Sodas
Freshly Brewed Coffee + Decaffeinated Coffee + Selection of Regular & Herbal Teas

19

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BREAKS A LA CARTE

Assorted Cookies

Chocolate Chip, Peanut Butter, or Sugar

38 per Dozen

Bar Cookies (minimum 2 dozen)

Brownies, Blondies, Triple Berry Crumble Fruit Bars or Macaroon Lemon Bars

38 per dozen

Cupcakes

Chocolate, Red Velvet, Classic Vanilla

35 per dozen

Warm Soft Pretzels

Served with Whole Grain & Yellow Mustard

38 per dozen

Snack Mix

Mixed Nuts, Pretzels and Bar Mix

3.50 per person

Individual Bags

Gourmet Potato Chips, Popcorn, Caramel Corn, or Pretzels

3 each

Individual Energy Bars

Power Bar, Cliff Bar, or Granola Bar

3.50 per person

Tortilla Chips

Guacamole and Salsa

4 per person

Crudités

Raw + Steamed Market Vegetables, Ranch and Blue Cheese Dressing

6 per person

Greek Isle

Roasted Red Pepper Hummus and Tzatziki Served with Pita Chips

8 per person

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LUNCHEON

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LIGHT LUNCHEON

All luncheons are accompanied by:

Rolls and Butter, Freshly Brewed Coffee + Decaffeinated Coffee + Selection of Regular & Herbal Teas and Assorted Cookies

Classic Grilled Chicken Caesar

Hearts of Romaine with Garlic Herb Croutons.
Grape Tomatoes and Parmesan Cheese tossed
with Caesar Dressing

21

California Spinach Salad

Grilled Chicken Breast, Baby Spinach, Toasted Sliced Almonds, Red Onions, and Feta Cheese.
Served with Balsamic Vinaigrette

22

West Bay Cobb

Grilled Chicken, with Romaine Lettuce, Diced Tomato,
Hard-Boiled Egg, Avocado, Smoked Bacon,
and Blue Cheese

23

California Club Sandwich

Sliced Turkey Breast, Crispy Bacon, Avocado,
Swiss Cheese, Dijonnaise, Tomato and
Lettuce on Buttermilk Bread

24

Philly Cheesesteak

Thinly Sliced Roast Beef on a Hoagie Roll
served with Sautee onions and peppers and
Topped with Mozzarella cheese

26

Half Sandwich and Salad

Choice of:

- *Oven Roasted Turkey, Pepper Jack & Dijonnaise
- *Roast Beef, Sharp Cheddar Cheese & Horseradish Aioli
- *Grilled Portabella Sandwich with Pesto Aioli

All Served with our Signature House Salad or a Small Caesar Salad

24

Add to any salad

Grilled Chicken Breast **4** Prawns **5** Steak **6**

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BOX IT UP

All boxed lunches are accompanied by:

Potato Chips, Whole Fruit, Cookie and Choice of: Assorted Soda or Bottled Water

SANDWICHES

The American

Roast Beef, Sharp Cheddar Cheese, Bibb Lettuce, Tomatoes and Horseradish Aioli served on Whole Wheat
29

The Mission

Smoked Turkey Breast, Pepper Jack, Leaf Lettuce and Chipotle Mayonnaise Served on Sliced Sourdough
29

The Italian

Herb Chicken Breast with Pesto Aioli Served on Focaccia Bread
29

The French

Smoked Ham, Swiss Cheese, with Dijonnaise Served on a Baguette
29

WRAPS ON THE GO

The Garden

Grilled Vegetables, Hummus, Leaf Lettuce, Tomatoes Wrapped in a Spinach Tortilla
22

The Roman

Herb Marinated Grilled Chicken, Romaine Lettuce, Shaved Parmigiana-Reggiano Cheese, Caesar Dressing
Wrapped in a Whole Wheat Tortilla
26

GREENS ON THE GO

The Sonoma

Field Greens, Beets, Blue Cheese, and Pecans Tossed with Balsamic Vinaigrette
19

California Spinach Salad

Grilled Chicken Breast, Baby Spinach, Toasted Sliced Almonds, Red Onions, and Feta Cheese.
Served with Balsamic Vinaigrette
22

West Bay Cobb

Grilled Chicken Breast atop Bibb Lettuce, Diced Tomato, Hard-Boiled Egg, Avocado, Smoked Bacon,
and Blue Cheese Served with Ranch Dressing
23

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PLATED LUNCHEON

All plated luncheons are accompanied by:

Salad, Fresh Seasonal Vegetables, Fresh Bakery Rolls and Butter, Dessert and Coffee Service

Salads

Choose One:

Classic Caesar

Hearts of Romaine, Grated Parmesan, Garlic Croutons, with a Creamy Caesar Dressing

Micro Greens

Selection of Local Greens, Grape Tomatoes, Cucumbers, Seasoned Croutons with Balsamic Vinaigrette

Baby Kale

Grapes, Point Reyes Blue Cheese, Toasted Walnuts, Pomegranate Vinaigrette

Spinach Salad

Young Spinach, Chopped Eggs, Mushrooms, Red Onions and Creamy Dijon Dressing

PLATED ENTREES

Select Two Options:

Chicken Dijon

Baked Chicken Breast with Panko, Dijon, and Parmesan Cheese
Served with a Mustard Cream Sauce and Rice Pilaf

28

Chicken Piccata

Pan Seared Chicken Breast with Capers and a White Wine, Lemon-Butter Sauce
and Saffron Rice

29

Coconut Sesame Chicken

Seared Chicken Breast with Basil, Coconut Milk Sauce and Thai Basil Fried Rice

29

Wild Mushroom Risotto

Cremini Mushrooms, Garlic Cream, Fresh Thyme and Grated Parmesan

26

Pan Seared Salmon

Lemon and Caper Dill Sauce with Wild Rice

31

Grilled Petit Filet Mignon

with a Cremini Mushroom Cabernet Sauce and Shallot Whipped Potatoes

38

Capellini Pomodoro

Angel Hair Noodles Tossed with Fresh Tomatoes, Garlic, Shallots and Basil with Extra Virgin Olive Oil

24

With: Chicken add \$4 / Prawns add \$6 / NY Steak, add \$8

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PLATED VEGETARIAN OPTIONS

*Cost of vegetarian entrées is dependent on other entrée choices
(Ask your Sales Manager to confirm menu pricing)*

Fresh Lemon Ravioli

Ravioli Pasta Stuffed with Ricotta Cheese and Fresh Lemon
Topped with Burnoise of Vegetables
Served with a Beurre Blanc

Asian Noodles

Sautéed Spinach, Onions, Bell peppers, Cremini Mushrooms, Broccolini
and Yakisoba Noodles

DESSERT SELECTIONS.....

Choose one:

Individual Mixed Fruit Tartlets

Chocolate Fudge Cake

New York Cheesecake

Tiramisu

❖ **All served with coffee, decaf, selection of teas and ice tea**

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LUNCHEON BUFFETS

Minimum 25 guests

All buffets are accompanied by:

Freshly Brewed Coffee + Decaffeinated Coffee + Selection of Regular & Herbal Teas

Sonoma Picnic Buffet

Local Garden Greens with Assorted Dressings

Sundried Tomato Pasta Salad

Creamy Red Skin Potato Salad

Sliced Deli Meats: Roast Beef, Smoked Turkey Breast, Spiral Ham, Genoa Salami

Selection of Sliced Cheeses: Smoked Cheddar, Monterey Jack and Pepper Jack

Selection of Fresh Breads served with Variety of Condiments

Cookies and Espresso Brownies

35

Bayshore Luncheon Buffet

Mixed Sonoma Greens with Assorted Dressings

Sliced Tomatoes and Mozzarella, with Olive Oil, Basil, Shallots, Balsamic Glaze and Cracked Pepper

Rolls and Butter

Entrees – select one

Grilled Marinated Breast of Chicken with a Natural Mushroom Au Jus

or

Seared Salmon Piccata with Fruit Salsa

Rice Pilaf with Fresh Thyme

Chef's Selection of Fresh Seasonal Vegetables

Assorted Pastries

Chicken - **\$38** Salmon - **\$41** Duo of Chicken and Salmon - **\$46**

Dolores Street Buffet

Mixed Greens with Ranch and Caesar Dressing

Ancho Chile Shredded Beef and Shredded Chicken

Chili Rellenos From the Mission District with Olives

Black Beans, Spanish Rice, Flour Tortillas

Tri-Color Tortilla Chips served with Guacamole

Jack and Cheddar Cheese

Salsa Verde, Salsa Roja, and Lime Sour Cream

Warm Churros and Flan de Queso

39

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Taste of North Beach

Romaine Lettuce with Parmesan, Garlic Croutons - Caesar and Italian Vinaigrette
Tortellini Pastas with Sun-Dried Tomatoes and Pesto

Entrees – select two

Manicotti with Ricotta Cheese topped with Marinara Sauce
Grilled Rosemary Chicken Breast
Sautéed Italian Sausage and Peppers
Vegetable Lasagna
Served with Vegetables of the Day
Local Breads of San Francisco
Italian Cakes and Cookies

40

Coyote Point BBQ

Garden Salad with Cucumber and Cherry Tomatoes and Assorted Dressings
Creamy Red Skin Potato Salad
Barbeque Chicken Breasts
Slow Cooked Dry Rub Ribs
Cob Corn
Maple Baked Beans
Jalapeño Cornbread and Fresh Butter
Apple and Pecan Pie

41

San Mateo Lunch Buffet

Mixed Local Greens with Assorted Dressing
Baby Kale, Feta, Strawberries
Jamaican Jerked Cole Slaw

Entrées: - Select two

Grilled Herb Marinated Chicken Breast
Tilapia with Lemon, Capers and Butter
Roast Sirloin of Beef with Sauce of Mushrooms

Medley of Seasonal Vegetables
Herb Roasted Red Potatoes
Local Breads of San Francisco
Chefs Choice of Cakes and Pastries

42

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RECEPTION

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CARVED SELECTIONS

Whole Roasted Turkey

with Cranberry Sauce, Natural Gravy and Assorted Rolls
(Approximately 35 People)

275

Honey Glazed Ham

with Miniature Rolls and Mustards
(Approximately 40 People)

250

Roasted Prime Rib of Beef

with Natural Gravy, Creamy Horseradish and Miniature Rolls
(Approximately 35 People)

350

INTERACTIVE STATION

Minimum 25 guests

Chicken + Waffle Sliders

Buttermilk Waffles, Boneless Fried Chicken
House Hot Sauce, Warm Maple Syrup

18

Plaza Taco Bar

Shredded Chicken and Ground Beef Served with Corn Relish with Cilantro-Lime Vinaigrette
Selection of Tomato Salsa, Cheese, Guacamole & Tortillas

20

Crowne Slider Bar

Pork, Beef and Portabello Mushroom, Topped with Cheese on a Toasted Bun

21

❖ *Please Add 125 Per Uniformed Carver – 1 per 100 guests*

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SPECIALTY DISPLAYS

Farm to Table Cheese Display

An Assortment of Domestic and Imported Cheeses Displayed with Fresh Fruit Garnish
Served with an Assortment of Wafers and Sliced Baguettes

8 per person

California Fresh Fruit Display

Seasonal Sliced Fresh Fruit and Berries

7

Crudit 

Raw and Steamed Vegetables Served with Peppercorn Ranch & Wisconsin Maytag Blue Cheese Dip

6

The Mediterranean

Roasted Red Pepper Hummus, Tzatziki, Marinated Olives
Served with Pita Chips, Raw & Steamed Vegetables

15

Napa Valley

California Fruit and Cheese Display Served with Baguettes and Assorted Crackers
Roasted Asparagus and Fennel Display, Prosciutto Wrapped Melons

16

Baked Molten Brie in Puff Pastry

with Orange Marmalade, Apples, and Toasted Almonds
Served with Assorted Artisan Breads & Crackers

(Approximately Serves 25)

120

Atlantic Smoked Salmon

with Chopped Eggs, Chives Cream Cheese, Caper Berries
Marinated Sliced Red Onions, Mini Bagels

(Serves 25)

210

Antipasto Display

Salami, Mortadella, Prosciutto, and Fresh Mozzarella Cheese
(Serves 50)

315

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HORS D'OEUVRES

Prices based on 50 pieces per order

Cold Selections

Tomato, Basil, Garlic Bruschetta on Garlic Crostini
150

Filo Cups with Boursin Cheese, Candied Walnuts, and Red Ruby Grapes
150

Assorted Deluxe Canapés
150

Beef Empanadas peppers and onions puff pastry
195

Smoked Salmon Pinwheel
185

Caramelized Onions and Feta In Filo Cup
185

Antipasto Brochette with Balsamic Glaze
190

Smoked Salmon on Crostini with Dill Cream
225

Jumbo Shrimps on Ice
235

Blackened Ahi Tuna
220

Bacon Wrapped Scallops
230

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HORS D'OEUVRES

prices based on 50 pieces per order

Hot Selections

Miniature Vegetable Spring Rolls with Soy Ginger Sauce
130

Assorted Miniature Quiches
150

Spanakopita
150

Chicken Satay with Peanut Sauce
160

Firecracker Shrimp with Chili Sweet Sauce
210

Samosas
160

Mini Beef Wellington
180

Chicken Chao on Hawaiian Sugar Cane
190

Sonora Chicken Pouch Wrapped in filo
170

Sausage Stuffed Mushroom Caps
150

Mini Crab Cakes with Creole Rémoulade
210

Shrimp and Chorizo Brochette on a Green Skewer
260

Beef Sautee cubes Mini bamboo skewer
220

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DINNER

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PLATED ENTRÉES

All plated entrées are accompanied by:

Salad, Fresh Seasonal Vegetables, Fresh Bakery Rolls and Butter, Dessert and Coffee Service

Salads

Choose One:

Classic Caesar

Hearts of Romaine, Grated Parmesan, Garlic Croutons, with a Creamy Caesar Dressing

Micro Greens

Selection of Local Greens, Grape Tomatoes, Cucumbers, Seasoned Croutons with Balsamic Vinaigrette

Baby Kale

Grapes, Point Reyes Blue Cheese, Toasted Walnuts, Pomegranate Vinaigrette

Spinach Salad

Young Spinach, Chopped Eggs, Mushrooms, Red Onions and Creamy Dijon Dressing

FARM TO TABLE

Roasted Garlic Half Chicken

Herb and Garlic Crusted Chicken with Saffron Rice

39

Chicken Mornay

Breaded Chicken Breast, Rolled and Stuffed with Spinach and Cheese, Served with Mashed Potatoes

41

Chicken Wellington

Stuffed Mushrooms, Wrapped in Puff Pastry with Cabernet Mushroom Reduction

42

Seared New York Steak

Green Peppercorns; Double Stuffed Potatoes

48

Roast Prime Rib of Beef, Natural Jus

Served with Traditional Accompaniments; Thyme Potatoes

(Minimum 10 People)

49

Filet Mignon

with Shallots and Portabello Mushroom Sauce

Yukon Gold Garlic Mashed Potatoes

54

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SEA TO TABLE

Local Petrale Sole

Topped with Romesco Sauce Served with Rice Pilaf

39

Pan Seared Salmon

Lemon Cream Sauce with Rice Pilaf

41

Herb Crusted Halibut

Fennel Tomato Sauce Served with Sautéed Bok Choy

44

DUETS

Charbroiled Chicken and Salmon

Served with Wild Mushroom Sauce and Tarragon Beurre Blanc with Rice Pilaf

51

Petite Filet Mignon and Prawn Scampi

Served with Cabernet Demi-Glace and Garlic Scampi with mashed potatoes

58

Petite Filet Mignon and Salmon

Served with Cabernet Demi-Glace and Tarragon Beurre Blanc, Garlic Mashed Potatoes

62

DESSERT SELECTIONS

Choose one:

Individual Mixed Fruit Tartlets

Chocolate Fudge Cake

New York Cheesecake

Tiramisu

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DINNER BUFFETS

Minimum 25 guests

All dinner buffets are accompanied by:

Freshly Brewed Coffee + Decaffeinated Coffee + Selection of Regular & Herbal Teas

Valencia Buffet

Jicama, Oranges, Feta in a Cilantro Lime
Hearts of Romaine, Cherry Tomatoes, Radish. Served with a Selection of Dressings
Tri-Color Tortilla Chips, Guacamole, Roasted Tomato Salsa
Shredded Chicken Enchiladas
Piquillo Pepper Rellenos
Pinto Beans and Spanish Rice
Warm Churros and Flan de Queso

40

Bayshore Buffet

Mixed Gourmet Greens with Assorted Dressings
Sliced Tomatoes and Mozzarella, with Olive Oil, Basil, Shallots, Balsamic Glaze and Cracked Pepper

Entrées – Select two

Sliced Top Round of Beef with Wild Mushroom Sauce
Broiled Breast of Chicken Pommery with Mustard Tarragon
Pacific Fillet of Snapper Served with Onions, and Fresh Tomatoes

Garlic and Thyme Roasted Red Potatoes
Seasonal Garden Vegetables, Fresh Bakery Rolls and Butter
Blueberry and Strawberry Cheesecake, Assorted Fresh Pies, Petit Fours

45

Columbus Dinner Buffet

Hearts of Romaine with Croutons and Basil Dressing
Antipasto Platter with Imported Cheeses, Peppers and Olives
Marinated Artichoke Hearts, Sliced Salami, Bread Sticks

Vegetable Lasagna
Grilled Breast of Chicken with Rosemary Lemon and Capers
Pan Seared Salmon with tomatoes and leeks

Seasonal Vegetables with Garlic Butter
Chef's Choice Starch, Freshly Baked Rolls and Butter
Assortment of Desserts with an Italian Flair

51

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Burlingame Buffet

Mixed Garden Salad with Assorted Dressings
Wild Field Greens with Walnuts, Gorgonzola Cheese with a Balsamic Vinaigrette

Entrées – Select two

Baked Salmon Tomato Leeks
Grilled Beef Strip Loin in Mushroom Cabernet Sauce
Grilled Chicken with Mango Salsa

Olive Oil and Garlic Roasted Potatoes
Fresh Seasonal Vegetables, Fresh Bakery Rolls and Butter
Amaretto Cheesecake and Chocolate Decadence Cake

48 53 (all 3 entrees)

The Golden Gate Buffet

Bay Shrimp Louie Salad
Hearts of romaine, Garlic Croutons, Shredded Parmesan Cheese served with Caesar dressing

Entrées – Select three

Baked Petrale Sole with Artichoke Brown Butter
Slow Roasted Prime Ribs of Beef with Au Jus
Breast of Chicken Doré with Lemon Sage
Orzo Pasta with Asiago & Mushrooms

Olive Oil and Garlic Roasted Potatoes
Seasonal Garden Vegetables, Freshly Baked Rolls and Butter
Fresh Fruit and Lemon Curd Tartlets, Assorted Miniature Pastries

62

All Food & Beverage prices are per person, subject to change, applicable to service charge and current sales tax



WINE & SPIRITS

All Food & Beverage prices are per person, subject to change, applicable to service charge and current sales tax

1177 Airport Blvd • Burlingame • CA • 94010
Tel 650.342.9200 • Fax 650.373.7007 • www.sfocp.com • sales@sfocp.com

WINE SELECTION

price per bottle

WHITE WINE

Sparkling & Champagne

Caposaldo, Prosecco, Italy

36

Chandon Brut Classic, California

36

White Zinfandel

CK Mondavi Moscato

36

Beringer Classi, California

36

Riesling

Chateau Ste. Michelle, Columbia Valley,
Washington

36

Pinot Grigio

CK Mondavi, California

36

Stellina di Notte, Italy

42

Sauvignon Blanc

CK Mondavi, California

26

Rodney Strong, Sonoma, California

44

Esk Valley Malborough, New Zealand

40

Chardonnay

CK Mondavi, California

26

"A" by Acacia, California

36

Sonoma Cutrer, California

52

Moscato

CK Mondavi, California

36

RED WINE

Pinot Noir

Woodbridge, California

26

"A" by Acacia, California

56

Erath, Oregon

56

Merlot

CK Modavi, California

26

Chateau St. Jean, California

62

Shiraz

Penfolds Koonunga Hill, South Australia

46

Cabernet Sauvignon

CK Mondavi, California

26

Beringer Founders' Estate, California

36

Oberon, Napa Valley, California

45

Red Zinfandel

CK Mondavi, California

26

Ravenswood Zinfandel, California

44

Red Specialties

Thorny Rose Red Blend, Washington

46

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BEVERAGE SERVICE

Bartender Fee

150

Waived if 450.00 in Sales Is Achieved in Four Hours

HOUSE BRANDS

Sky Vodka, Barton Gin, Barton Rum, Black Velvet Whiskey, Grants Whiskey, Sauza Silver Tequila, and Korbel Brandy

Budweiser Beer and Bud Light Beer,

Chardonnay, Cabernet Sauvignon, and Merlot Wines – CK Mondavi

CALL BRANDS

Smirnoff Vodka, Beefeater's Gin, Captain Morgan Rum, Dewar's White Label Scotch,

Jack Daniel's Bourbon, Canadian Club Whiskey, 1800 Reposado Tequila, and Courvoisier VS Brandy

Coors Lite, Heineken Beer, Michelob Ultra, Anchor Steam

Chardonnay, Cabernet Sauvignon, and Merlot Wines- CK Mondavi

PREMIUM BRANDS

Grey Goose or Belvedere Vodka, Tangueray Gin, Meyers Dark Rum

Chivas Regal Scotch, Jack Daniel's Bourbon,

Crown Royal Canadian, Patron Silver Tequila,

Guinness, Miller Lite, Corona, Modelo Especial, Blue Moon, Stella Artois, Crabbies Ginger Beer

Chardonnay, Cabernet Sauvignon, and Merlot Wines- CK Mondavi

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HOSTED BAR (based on consumption)

House Brand Cocktails
10

Call Brand Cocktails
11

Premium Brands Cocktails
12

Domestic Beers
5 per bottle

Imported Beers
6 per bottle

House Wines
8 per glass

Soft Drinks
3

CASH BAR (based on consumption)

House Brand Cocktails
10

Call Brands
11

Premium Brands Cocktails
12

Domestic Beers
5 per bottle

Imported Beers
6 per bottle

House Wines
8 per glass

Soft Drinks
3

All Food & Beverage prices are per person, subject to change, applicable to service charge and current sales tax

INTERNET

Wi-Fi Pricing	Total Per Day Flat Rate
Wi-Fi Internet <= 25 users	\$300.00
Wi-Fi Internet 26 – 50 users	\$650.00
Wi-Fi Internet 51 – 100 users	\$850.00
Wi-Fi Internet Over 100 users	\$1250.00

- Additional rental equipment is added, as required
- Labor is added to wired connections, as required

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