

lunch
buffet

Lunch



lunch buffet

Buffets are one and a half hour service
Meal service under 25 guests are subject to a \$250 small group fee
All lunch buffets are served with: Freshly brewed Peet's® coffee,
decaffeinated coffee, Mighty Leaf® tea and iced tea

Farmer Market Deli 37.00 per person

Chef's Soup Du Jour

Preserved Lemon & Herbed Potato Salad

Create a sandwich using these offerings:

San Francisco Sour Dough, Dutch Crunch, and Multigrain Oat Rolls

Freshly Carved Oven Roasted Turkey, Smokehouse Ham, Pepper
Coated Pastrami, & Slow Roasted Beef

Cheddar, Swiss, Provolone, & Pepper Jack Cheese

Green Leaf Crowns, Red Onion, Sliced Tomatoes, Pickles &
Pepperoncini's

Dijon Aioli, Mustard, Mayo & Pesto Spread

Lemon Bars & Chocolate Chip Cookies

Picnic 35.00 per person

Build your own personalized box lunch. Boxes will be provided for guests.
Choose up to 3 different sandwiches.

Turkey, Bacon, Swiss Cheese, Dijonnaise

Roast Beef, Cheddar, Horseradish Mayo

Smoked Ham, Genoa Salami, Provolone, Italian Spread

Grilled Chicken Pesto Salad, Crisp Celery, Red Onion

Pole Caught Tuna Salad, Capers, Lemon Pepper

Fresh Mozzarella Caprese, Plum Tomatoes, Basil, Balsamic
Reduction

Grilled Portabellio Mushrooms, Red Pepper and Hummus Wrap

Assorted Bags of Potato Chips

Chocolate Chip Cookies

Whole Fresh Fruit

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your
risk of foodborne illness. To best align with variability in sustainable seafood guidelines.
Substitutions to an approved comparable seafood choices may periodically occur. Our
commitment to the highest culinary standards will be paramount in these decisions.
All prices are subject to a 22% service charge and local sales tax. Pricing subject to change.
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Grill and Braise 43.00 per person

Kale & Romaine Caesar, Roasted Pumpkin Seeds, Aged Cheddar,
Creamy Caesar Dressing

Mixed Grain Salad, Rock Shrimp, Capers, Currants & Spring
Onions, Vinaigrette

Grilled Chicken Breast with Seasonal Chow-Chow Relish

Anchor Steam - Braised Boneless Short Ribs, Braising Reduction

Selection of Seasonal Vegetables

Assorted Rolls and Butter

Oreo Cookie and Lemon Cream Pie

Wine Country 45.00 per person

Baby Greens Garden Salad, Seasonal Vegetable Garnish, Balsamic
Herb Dressing

Sourdough Panzanella Salad, Baby Tomatoes, Local Arbequina
EVOO, Balsamic, Herbs

Sustainably Farm Raised Salmon Poached in Chardonnay and
Cured Lemon

Maple Glazed Chicken Breast with Mustard Jus-lie

Oven Roasted Cauliflower

Wild Mushroom Rice Pilaf

Assorted Rolls and Butter

Raspberry Mousse and German Chocolate Cake

Land 'n Sea 47.00 per person

Petite Iceberg Salad, Smoked Bacon, Pickled Onions, Baby Pear
Tomatoes, Local Goat Cheese, Buttermilk Ranch Dressing

Heirloom Carrot Salad, Nicoise Olives, Herbs, Dijon Vinaigrette

Herb Roasted NY Striploin, Farmers Market Mushroom Demi

Grilled Sustainably Sourced Seabass, Roasted Fennel, Manila
Clam Liqueur

Garlic Roasted Marble Potatoes, Caramelized Sweet Onions

Assorted Rolls and Butter

Apple Crumb Pie and Blueberry Cheesecake

Mission Bay Conference Center at UCSF
866.431.8273
www.acc-missionbayconferencecenter.com

lunch
plated

Lunch



lunch plated

Lunch

starter courses **11.00** each

Wedge

Chopped Bacon, Minced Egg, Crumbled Bleu Cheese, Baby Tomatoes, Red Onion Buttermilk Ranch Dressing

Frisee Salad

Crumbled Goat Cheese, Lemon Vinaigrette

Baby Spinach & Arugula

Candied Pecan, Shaved Parmesan, Raspberry Vinaigrette Dressing

entrée

All entrees come with assorted rolls with butter, freshly Brewed Peet's® Coffee, Decaffeinated Coffee, Mighty Leaf® Tea and Iced Tea. Salads and desserts are priced separately.

Grilled Chicken, Piquant Salsa Verde, Wild Grain Medley, Farmers Market Vegetable **21.00 each**

5 Spice Braised Short Rib, Braising Reduction, Wasabi Mashed Potatoes, Farmers Market Vegetable **26.00 each**

Pan Seared Salmon, Citrus Butter Sauce, Wild Grain Medley, Farmers Market Vegetable **28.00 each**

Grilled Filet of Sirloin, Chimichurri Drizzle, Crispy Yukon Potatoes, Farmers Market Vegetable **28.00 each**

Moroccan Stuffed Peppers, Couscous, Dried Currants, Almonds, Mint (vegan) **20.00 each**

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desserts **10.00** each

Red Velvet Cake

Strawberry Shortcake

Tiramisu

Crème Brulee, Seasonal Fruit Compote

Chocolate Supreme Cake

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