



TEAM SAN JOSE EXHIBITOR & SPONSORSHIP MENUS

GUARANTEES & MENUS



FOOD & BEVERAGE REGULATIONS

EXHIBITORS & SPONSORSHIP EXPECTATIONS

Food & Beverage

Team San Jose is the exclusive food and beverage provider and provides all catering, concession and hospitality services. Each menu package is crafted to serve 25 guests. Requests for replenishment of ordered menu items requires prepayment with your Event Manager. All additional orders must be received with a minimum of a 1 Hour lead time and subject to availability. Team San Jose holds the applicable exclusive liquor license. Outside food and beverage is not permitted.

Service

All menu packages are based on 2 Hours of Service. Each menu package includes a server or chef attendant. All required service ware such as chafers and sternos are provided by Team San Jose. We do not provide heating elements that require power. Any additional requirements must be discussed a minimum of 14 days prior to event date.

Vessels

Team San Jose strives to provide Eco Friendly, Compostable vessels wherever possible for all menu packages. Clients are responsible for sourcing, procurement and shipment of all custom and branded vessels.

Tax & Service

All orders must be received a minimum of 15 days prior to first show day. Changes and/or cancellations must be received 15 days in advance of service. Cancellations may not be made after that time without applicable fees. Once we receive your order, an event manager will complete and send you confirmation. Your order is not confirmed until you have approved and signed your final work order with payment applied.

All guarantees are required 15 days prior to first show day. If this final guarantee is less than 75% of your originally contracted estimate Team San Jose reserves the right to charge for damages. You will be charged for the greater of the actual number of guests served or the final guaranteed amount. Increases may be requested within a 72-hour deadline, however, are subject to approval by Team San Jose and may be subject to an additional charge. Team San Jose reserves the right to make reasonable substitutions to menu items as necessary.

All food and beverage items are subject to a 22% service fee and applicable California sales tax, currently at 9.5%. Please note that service fees are taxable in the state of California. Labor fees are subject to California Sales Tax. This charge is not intended to be a tip or gratuity for the benefit of employees; however please note that 16% of the Service Fee is distributed to certain employees as additional wages. ***Exhibiting Firm is not authorized to sell any food or beverage items***

Payment Policy

All estimated catered services must be paid in full 15 business days prior to the start of your service.



BEVERAGE

All menus based on 25 guests with a 2-hour service.
Server Attendant Included in all costs.

COFFEE & TEA | \$650

Starbucks® Brewed Coffee, Decaf, or Assorted Teas
Includes 1 Gallon of Regular Coffee, 1 Gallon of Decaf,
1 Gallon of Hot Water
Includes French Vanilla, Half & Half, 2% Milk, Oat Milk
with Assorted Accompaniments

Vessel: 12-ounces Cup, Lid

ITALIAN SODA & CREAM SODA BAR | \$500

Select 3:

Blood Orange, Kiwi, Smoked Black Cherry,
White Peach, Lychee

*Sugar Free Available in Select Flavors:

*Vanilla Bean, *Watermelon, *Salted Caramel,
*Orange, *Mango

Flavors Subject to Availability

Vessel: 12-ounce Eco Friendly Clear Cup, Lid,
Straw

SMOOTHIE FLIGHT | \$400

Strawberry Banana, Blueberry Acai, Turmeric Spice Bomb
V/GF/NF
(25) 3 selections of 2-ounce serving

Vessel: 2-ounce Shot Glass

SMOOTHIES | \$450

V/GF/NF

Select 1:

Strawberry Banana, Blueberry Acai or Turmeric Spice Bomb
(25) 8-ounce selections

Vessel: 12-ounce Clear Cup with Lid, Straw



TEAM SAN JOSE

All orders are subject to a 22% administrative charge/fee and applicable 9.38 sales tax. Prices subject to change.



BEVERAGE

All menus based on 25 guests with a 2-hour service.
Server Attendant Included in all costs.

JUICE FLIGHT | \$400

Cold Press Juices

Select 3:

Watermelon (Seasonal), Carrot Citrus, Celery Glow, Greens and Ginger, Ruby Roots (Carrots, Apples, Beets, Cucumber, Ginger and Lemon), Tangerine or Strawberry Lemonade

Vegan/GF/NF

Flavors subject to change, based on availability

(25) 3 selections of 2-ounce servings

Vessel: 2-ounce Clear Cup

JUICE BAR | \$450

Cold Press Juices

Select 3:

Watermelon (Seasonal), Carrot Citrus, Celery Glow, Greens and Ginger, Ruby Roots (Carrots, Apples, Beets, Cucumber, Ginger and Lemon), Tangerine or Strawberry Lemonade

Vegan/GF/NF

Flavors subject to change, based on availability

(25) 8-ounce selections

Vessel: 8-ounce Clear Cup with Lid, Straw

WINE FLIGHTS | \$475

Select 1:

- Flight of White Wine (2 Chardonnays, 1 Sauvignon Blanc)
- Flight of Sparkling and White Wine (1 Sparkling, 1 Chardonnay, 1 Sauvignon Blanc)
- Flight of Red (2 Cabernet Sauvignon, 1 Red Blend)
- Mix Flight (1 Chardonnay, 1 Red Blend, 1 Cabernet Sauvignon)

(25) 3 selections of 2-ounce servings

Vessel: 4-ounce Clear Cups

WINE SERVICE | \$475

Select 1:

- Bottles of White (2 Chardonnay, 1 Sauvignon Blanc)
- Bottles of Sparkling and White (1 Sparkling, 1 Chardonnay, 1 Sauvignon Blanc)
- Bottles of Red (2 Cabernet Sauvignon, 1 Red Blend)
- Mixed Bottles (1 Chardonnay, 1 Red Blend, 1 Cabernet Sauvignon)

(25) 6-ounces servings

Vessel: 9-ounce Clear Cup



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BREAKFAST & SNACKS

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BREAD & BREAKFAST V | \$885

Loaf Bread, Butter Croissants
Loaf Bread: Zucchini, Lemon, Blueberry Oat
Apricot Preserve, Honey, Salted Butter
Steel Cut Oatmeal Brown Sugar, Dried Cranberries, Almonds
Strawberries with Summer Melons
Brewed Starbucks Coffee, Tea and Orange Juice

Vessel: Buffet Style, Platters, Sugarcane Plates

LOX | \$1350

Hard Boiled Cage Free Eggs V/GF/NF
Smoked Salmon, Everything Bagel, Arugula, Red Onion, Tomato, Caper Cucumber
Relish, Cream Cheese V/NF
Avocado, Everything Bagel, Pickled Onion, Radish, Basil Lemon Cream Cheese V/NF
Starbucks Coffee, Tea and Orange Juice

Vessel: Buffet Style, Platters, Sugarcane Plates

YOGURT & GRANOLA BOWLS | \$600

Select Two:

Coconut Turmeric, Currants, Pumpkin Seeds V
Sweet Sesame Tahini, Raisins, Sesame Seeds V
Chocolate Chip, Almond Butter, Pomegranates V

Vessel: 12-ounce Monogram

BUILD YOUR OWN TRAIL MIX V | \$726

Select Six :

Granola Included

M&M

Peanuts

Dried Blueberries

Coconut

Raisins

Pretzels

White Chocolate

Chocolate Chips

Pumpkin Seeds

Sunflower Seeds

Dried Cranberries

Cheez It's

Chex Mix

Vessel: 18-ounce Pulptek

Service Style: All Condiments in Bowls, Guest to Fill



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LUNCH

All menus based on 25 guests with a 2-hour service.
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MINI GRILLED CHEESE | \$885

Select 2 Grilled Cheese

Mushroom & Onion Grilled Cheese V/NF
Stout Braised Mushrooms, Caramelized Onions, White Cheddar, Sourdough Panor

Prosciutto & Brie Grilled Cheese NF
Cranberry, Brie, Prosciutto, Sourdough Panor

Beet & Goat Cheese Grilled Cheese V/NF
Arugula, Marble Rye Panor

BLT NF
Bacon, Tomato, Butter Lettuce, Mozzarella, Garlic Aioli, Sourdough Panor

Salami & Jarlsberg Grilled Cheese NF
Mustard, Pepperoncini, Sourdough Panor

Vessel: Chafing Dishes, Sugarcane Plates

SANDWICH SLIDERS | \$860

Select Maximum of 2 Sliders
2 Sliders per guest

So California DF/NF
Smoked Turkey, Maple Bacon, Avocado
Garlic Aioli, Arugula, Whole Wheat Roll

TSJ Bánh Mì V/DF/NF
Lemongrass Roasted Tofu, Jalapeno,
Cucumber, Pickled Daikon, Carrots, Cilantro,
Mayo, French Dinner Roll

Roast Beef Sandwich NF
Beef Bacon, Horseradish Spread, Pickled Red
Onion, Kale, Dutch Crunch Dinner Roll

Caprese Sandwich V/NF
Portabella, Tomato, Mozzarella, Pesto Spread,
Mini Square Dinner Roll

Vessel: Platter/Wood Boards, Sugarcane
Plates



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LUNCH

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SOUP & SALAD | \$1090

Select 1 Soup

Includes Sourdough Soup Bowl

Corn Soup V/GF/NF

Ancho Chili Relish

Cauliflower Soup V/GF/NF

Truffle Oil

Achiote Carrot Soup Vegan/GF/NF

Spiced Sunflower Seeds

Lentil Soup Vegan/GF/NF

Herb Oil

Vegetable Minestrone Soup Vegan/GF/NF

Gremolata

Vessel: 8-ounce Bamboo Soup Cup, Soup Terrine

Select 1 Salad

1 Slider per guest

Red Romaine V/GF/NF

Sun Dried Tomatoes, Corn Nuts, Oaxaca
Cheese, Black Beans, Avocado Cilantro
Dressing

Green Romaine V/GF/NF

Beets, Radish, Pear Tomato, Goat Cheese,
Pumpkin Seeds, Sherry Vinaigrette

Bibb Lettuce GF/NF

Red Onion, Cherry Tomatoes, Bacon, Blue
Cheese Dressing

Vessel: 53K Kraft Boat



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RECEPTION

All menus based on 25 guests with a 2-hour service.
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HOT WINGS | \$700 GF/DF/NF

(100) Chicken Wings, Celery, Lime and Radish
Select 2 Sauces:

LaVic's (City of San Jose Signature Item)
BBQ Sauce
Ranch

Vessel: Chafers, Sugarcane Plates

TAQUITOS & DIP | \$700 GF/DF/NF

(50) Chicken Taquitos, Tortilla Chips, House
Made Guajillo Salsa

(25) Stone IPA, 12-ounce Can

Vessel: Chafers, Sugarcane Plates

MOVIE NIGHT | \$800 V/NF

Popcorn, Soft Pretzels with Grain Mustard,
1000 Grand Bars, Oreo Dusted Churro

Vessel: Chafers, Bowls, Sugarcane Plates

MASHED POTATO BAR | \$800 NF

Select 3 Toppings

Blue Cheese Crumbles, Cheddar Cheese, Bacon Bites,
Green Onion, Red Onion, Butter, Beef Gravy, Roasted
Broccoli, Chili Beans, BBQ Sauce, Confit Garlic

Vessel: Chafers, Condiments on the Side, 8-ounce Cups



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RECEPTION

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BRUSCHETTA | \$630

Served on Italian Baguette

Select 2:

1 Bruschetta per guest

Asparagus & Rosemary Ham ^{DF/NF}
Remoulade, Cherry Tomato

Tomato & Manchego ^{V/NF}
Pesto, Truffle Oil

Smoked Salmon & Lemon ^{NF}
Dill Cream Cheese, Capers

Strip Steak & Gouda ^{NF}
Tomato Jam, Peppadew Pepper

Pulled Pork & Bean Salsa ^{NF}
Queso Fresco, Cilantro

PIZZA PARLOR | \$800 ^{NF}

(25) Individual 8" Cheese or Pepperoni Pizzas
Caesar Salad with Romaine, Tomato, Parmesan
Cheese, Croutons, Caesar Dressing
(Pizza Count Required)

Vessel: Heat Lamp, Sugarcane Plants

TAKE ME OUT TO THE BALLGAME | \$960 ^{NF}

(100) Mini Corn Dogs & (25) Soft Pretzels
Ketchup & Mustard
(25) Stone Tropic Thunder Lager, 12-ounce Can
Vessel: Chafers



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SWEETS

All menus based on 25 guests with a 2-hour service.
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CAKE BAR | \$745 v

Select 2 Flavors:

Black Forest, Carrot, Red Velvet, Strawberry
Shortcake, Chocolate Ganache

Vessel: 5.5' Kraft Boat

MILK & COOKIES | \$745 v

Shortbread Cookies, Biscotti, Strawberry Filled
Cookies, Sugar Cookies with Chocolate, Hazelnut
Cookies, Horchata Milk

Vessel: 5.5' Kraft Boat, Mini Milk Vessel

ICE CREAM SUNDAES | \$650 v

Straus Farms Creamery

Select One Ice Cream:

Vanilla, Dutch Chocolate, Mint Chip, Strawberry,
Cookies & Cream

Select Three:

Peanut Crumble
Pistachio Crumble
Almond Crumble
Oreo Crumble
Cherries
Marshmallows
Sprinkles
Reese's Pieces
Chocolate Chips
Whipped Cream

Select One:

Chocolate Sauce
Strawberry Sauce
Caramel Sauce

Vessel: 8-ounce bamboo soup cup, 4-ounce
scoop



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