



**TEAM SAN JOSE** MENU

FALL | WINTER

SEPTEMBER - FEBRUARY





## Executive Chef Michael Riddell

**Team San Jose**, is proud to introduce **Executive Chef Michael Riddell** who oversees the extensive catering offerings at the **San Jose McEnery Convention Center** and the family of **San Jose Theaters**. Riddell's value of food enhances our menus by sourcing produce from local farms and developing contemporary and creative menu offerings with customized options to meet the highest expectations for meetings clients and attendees.

Food quality at events serves as a way to immerse the destination into the convention.

Team San Jose's catering offers a wide range of menu options, flavors and experiences. Our vision is to highlight the regions surrounding San Jose and its diverse cultures while utilizing local farms, vendors and our mission of sustainability. Here we bring the best flavors of our destination by locally sourcing nearly all food, alcohol and spirits. Our unique menu takes you through a journey of each season in our effort to producing the highest quality experience with the highest quality product.





All Team San Jose venues are Global Biorisk Advisory Council (GBAC) STAR facility accredited the industry's accreditation for outbreak prevention, response, and recovery protocols and procedures to control risks associated with infectious agents.

The 20 GBAC STAR Program Elements accreditation certifies that the San Jose McEnery Convention Center and the San Jose Theaters facility staff is operating at the industry's highest standards for cleaning and disinfection of infectious agents.

GBAC is a division of ISSA, the worldwide cleaning industry association. In addition to facility accreditation across all Team San Jose venues, several on-site staff members have also received individual GBAC accreditation.



# GENERAL INFORMATION

## HIGHLIGHTS

Team San Jose has the exclusive right to provide all food and beverage, novelty and concession services in the San Jose Convention Center and our Cultural Facilities.

No outside food or beverages may be brought into the Facilities.

All events and their participants are prohibited from bringing food, beverage, and/or alcoholic beverages into the Facilities for hospitality purposes.

Food and Beverage guarantees are due 8 business days prior to 1st event day.

No leftover food or beverages may be taken from the premises.

## FEES

All menu prices and meeting room rental fees are subject to 22% Taxable Service Charge and 9.38% State Sales Tax

House China Service is available at a \$5.00++/per guest unless included where stated in menu

Server Fee \$200 per Server | 4 Hour Minimum | 1 per 20/25 persons | \$50 per additional hour per Server

Bartender \$200 per Bartender | 4 Hour Minimum | 1 per 100 persons | \$50 per additional hour per Bartender

Chef Attendant \$220 per Chef | 4 Hour Minimum | 1 per 200 persons | \$55 per additional hour per Chef Attendant

Water Service for Meeting Rooms | Water Coolers \$55 per Cooler | 5 Gallon Water Jugs \$30 per Jug

Under 25 Person Guarantee Fee \$175 per Meal Service

Single Door Refrigerator Rentals (Based on availability) \$150

College Style Refrigerator Rentals (Based on availability) \$75

## DIETARY

Additional fee may apply to specialty dietary meals which include and are not limited to Vegan, Vegetarian, Gluten Free, Dairy Free and Nut Free. Requests are due 21 days in advance.

Our menus are labeled accordingly for those with dietary restrictions: Vegan = Vegan, V = Vegetarian, GF = Gluten Free, DF = Dairy Free, NF = Nut Free

Prices listed are per guest. Minimum order of 25 guests for 1 hour of buffet service.  
Includes compostable service.

# BREAKFAST

## Bread & Breakfast | 27

Butter Croissants V/NF

Loaf Bread: Zucchini, Lemon, Blueberry Oat

Apricot Preserve, Honey, Salted Butter

Winter Citrus with Whole Apples and Grapes Vegan/GF/NF

Brewed Starbucks Coffee, Teavana Tea and Orange Juice

## Add On | 7

Steel Cut Oatmeal with Brown Sugar, Dried Cranberries, Almonds Vegan/GF

## Carnivores Delight | 37

Farm Eggs Scrambled V/GF/DF/NF

Grilled Marinated Flank Steak, Chimichurri Sauce GF/DF/NF

Roasted Potatoes, Caramelized Peppers and Onions V/GF/DF/NF

**Select One:** Chorizo Linguica, Turkey Bacon or Vegan Sausage

Winter Citrus with Whole Apples and Grapes Vegan/GF/NF

English Muffins and Petite Butter Croissants V/NF

Apricot Preserve, Honey, Salted Butter

Brewed Starbucks Coffee, Teavana Tea and Orange Juice

## Farmer Scramble | 35

Farm Eggs Scramble, Mushrooms, Spinach V/GF/DF/NF

Quinoa & Kale, Spiced Sunflower Seeds, Raisins and Sherry

Vinaigrette Vegan/GF/NF

Roasted Potatoes, Caramelized Peppers and Onions Vegan/GF/NF

Applewood Smoked Bacon GF/DF/NF

Winter Citrus with Whole Apples and Grapes Vegan/GF/NF

English Muffins and Petite Butter Croissants V/NF

Apricot Preserve, Honey, Salted Butter

Brewed Starbucks Coffee, Teavana Tea and Orange Juice



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# BREAKFAST

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## The Lox | 35

Hard Boiled Cage Free Eggs *V/GF/DF/NF*

Smoked Salmon, Everything Bagel, Arugula, Red Onion,  
Tomato, Caper Cucumber Relish, Cream Cheese *NF*

Avocado, Everything Bagel, Pickled Onion, Radish,

Basil Lemon Cream Cheese *V/NF*

Brewed Starbucks Coffee, Teavana Tea and Orange Juice

## Greek Yogurt Station | 15 *v*

Select Four:

Granola

Honey

Raisins

Honey Nut Cheerios

Chia Seeds

Hemp Seeds

Caramel

Oranges

Pineapple

Pomegranate Seeds

## Steel Cut Irish Oatmeal Station | 15 *Vegan/GF*

Select Four:

Brown Sugar

Dried Blueberries

Shaved Almonds

Peanut Butter

Walnuts

Cinnamon

Pecans

Chocolate Chips

Maple Syrup

Dried Cranberries

Pumpkin Seeds

Apple Chips



# ON THE GO

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Prices listed are per guest. Minimum order of 25 guests for 1 hour of service.  
Includes compostable service.

## Yogurt & Granola Bowl | 12

Select Two:

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

## Smoothies | 10

Select One:

Kale, Cucumber, Yogurt, Apples V/GF/NF  
Banana, Mango, Turmeric, Oat Milk Vegan/GF/NF  
Acai Berry V/GF/NF

## Vegetarian Breakfast Sandwich | 11

Sweetearth Sausage, Cheddar Cheese, Farm Egg, English Muffin V/NF

## Frittata Bagel | 9

Egg White Frittata, Bell Peppers, Turkey Bacon, Tomato Jam, Everything Bagel DF/NF

## Freebird with Bacon | 13

Scrambled Eggs, Cheddar Cheese, Applewood Smoked Bacon, Tomato  
Flour Tortilla NF

## Freebird | 13

Scrambled Eggs, Cheddar Cheese, Bell Pepper, Potatoes, Spinach Flour  
Tortilla V/NF

## The Torta Breakfast Sandwich | 11

Eggs, Chorizo, Refried Beans, Romaine Lettuce, Sour Cream,  
Guajillo Salsa, Filone Bun NF

## Cereal and Milk | 69 V

Assorted Cereals: Rice Chex, Honey Nut Cheerios, Cinnamon Toast  
Crunch, Trix, Cocoa Puffs, Chex, Lucky Charms, Cheerios V

Select Two Milks:

Oat Milk, Vitamin D Grass Fed Milk, Soy Milk



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# A LA CARTE

Prices listed are per guest. Minimum order of 25 guests for 1 hour of service.  
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## Whole Fruit | 62

One Selection per Dozen

Apple, Banana, Orange Vegan/GF//NF

## Low Fat Yogurt | 69

One Selection per Dozen

Plain, Peach, Berry V/GF/NF

## Danish | 59

One Selection per Dozen

Cheese, Apricot, Apple, Blueberry, Cherry V/NF

## Assorted Scones | 67

One Selection per Dozen

Chocolate Cherry, Lemon Blueberry, Orange Apricot, Orange Raisin, Savory Three Cheese, Herb, Apple Cinnamon V/NF

## Sliced Breakfast Breads | 59

One Selection per Dozen

Zucchini, Lemon, Blueberry V/NF

## Mini Muffins | 59

One Selection per Dozen

Blueberry, Chocolate, Bran, Banana Nut v

## Large Muffins | 67

One Selection per Dozen

Blueberry, Chocolate, Bran, Banana Nut v

## Frosted Cinnamon Buns | 60

One Selection per Dozen

V/NF

## Quiche Slab | 60

One Selection per Dozen

3 Cheese, Mediterranean, Goat Cheese Tomato v

## Croissant | 67

One Selection per Dozen

Plain, Chocolate or Almond v

## Cupcakes | 72

One Selection per Dozen

Chocolate, Vanilla, Red Velvet, Carrot, Lemon v

## Bombolinos Italian Filled Donuts | 49

One Selection per Dozen

Plain (Unfilled), Chocolate Hazelnut v

## Bagels & Cream Cheese | 69

One Selection per Dozen

Plain, Everything, Blueberry, Sesame V/NF

## Cookies | 72

One Selection per Dozen

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Snickerdoodle v

## Biscotti | 72

One Selection per Dozen

Almond or Chocolate v

## Chocolate Fudge Brownie | 67

One Selection per Dozen

V/NF

## Mini Cupcakes | 58

One Selection per Dozen

Chocolate, Vanilla, Red Velvet, Carrot, Lemon v





# A LA CARTE (cont'd)

Prices listed are per guest. Minimum order of 25 guests for 1 hour of service.  
Includes compostable service.

## Ice Cream Novelties | 72 per dozen

One Selection per Dozen

Häagen-Dazs® Assorted Bars, It's It's Assorted Bars, Assorted Fruit Bars V/NF  
\*5 dozen minimum for It's It's per flavor

## Mochi Ice Cream | 67 per dozen

One Selection per Dozen

Green Tea, Mango, Vanilla, Strawberry, Chocolate V/NF

## Old Fashioned Donut | 67 per dozen

One Selection per Dozen

Glazed, Chocolate, Maple V/NF

## Cinnamon & Sugar Dusted Churros | 57 per dozen

Caramel and Chocolate Sauces V/NF

## Kettle Style Chips | 62 per dozen

One Selection per Dozen

BBQ, Sea Salt, Sea Salt & Vinegar, Jalapeno, Lime, Cracked Black Pepper  
V/NF

## Jumbo Hot Pretzels | 67 per dozen

Sweet Grain Mustard V/DF/NF

## Candy Bars | 67 per dozen

One Selection per Dozen

Snickers®, Butterfinger®, M&M's® (Plain or Peanut) v

## Ghirardelli Chocolate Squares | 68 per pound v

## Granola Bars | 67 per dozen

Assorted Granola Bars v

## Specialty Bars | 71 per dozen

One Selection per Dozen

Protein, Energy or Vegan v

## Dessert Bars | 58 per dozen

One Selection per Dozen

Apple Crumb, Pecan, White Chocolate, Blondie v

## Mixed Nuts | 59 per pound Vegan/GF/DF

## Party Mix | 45 per pound v



# RECESS

Prices listed are per guest. Minimum order of 25 guests for 30 minutes of service.  
Includes compostable service.

## This Week's Local Produce | 19

Crudit  of Seasonal Vegetables, Fiscalini Cheddar, Fruit Chutneys, Crackers, Red Pepper Hummus V/NF

## The Cleanse | 20

Select One: Green Machine Smoothie or Kombucha

Select One: Focus Shot or Turmeric Shot

Includes Seaweed Snack and your Choice of Green Machine Smoothie or Kombucha and Focus Shot or Turmeric Shot Vegan/GF/NF

## Redwood Trail Break | 23

Energy Trail Mix, Coconut Water, Raisins, Pretzels Vegan/DF

## Protein Break | 18

Hard Boiled Eggs, Protein Bars, Beef Jerky, Crunchy Edamame

## Chips and Dip | 15

Kettle Chips, Tortilla Chips, House Made Guajillo Salsa, Toasted Onion Dip, Guacamole V/GF/NF

## Movie Night | 20

Popcorn, Soft Pretzels with Grain Mustard, 100 Grand Bars, Oreo Dusted Churro V

## Take Me Out to the Ball Game | 17

Corn Nuts, Honey Roasted Peanuts, Cracker Jacks, Silva All Beef Hot Dog with Ketchup, Grain Mustard DF

## Apple A Day | 15

Apple Streusel Bar, Fiji Apple, Izzy's Sparkling Apple Cider V/NF

## Milk and Cookies | 16

Shortbread Cookie, Biscotti, Strawberry Filled Butter Cookie, Sugar Cookie with Chocolate, Hazelnut Cookie, Horchata Oat Milk V

## Build Your Own Trail Mix | 16 V/DF

Granola Included

Service Style: All Selections in Individual Bowls

Select Six:

M&M

Peanuts

Pistachios

Dried Blueberries

Coconut

Raisins

Pretzels

White Chocolate

Chocolate Chips

Pumpkin Seeds

Sunflower Seeds

Dried Cranberries

Cheez Its

Chex Mix



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# THE LUNCH BOX

Prices listed are per guest. Minimum order of 25 guests for 1 hour of service.  
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## The Lunch Box | 41

To accompany your Lunch Box, we suggest adding soft drinks, bottled water, lemonade or iced tea service

Gluten Free by Request, Additional Fees Apply

Select up to 3 Entrée Salads or Sandwiches and 3 Sides

### Sandwich

So California Sandwich  
TSJ Banh Mi  
Chicken Caesar Roll Up

Spiced Chickpea Shawarma  
Farmers Market

Roast Beef Sandwich

Smoked Turkey, Maple Bacon, Garlic Aioli, Arugula, Whole Wheat Multigrain Hero DF/NF  
Herb Roasted Tofu, Cucumber, Pickled Daikon, Carrots, Cilantro, Chili Aioli, French Hero V/DF/NF  
Grilled Chicken Breast, Romaine Lettuce, Gouda Cheese, Sun Dried Tomatoes, Caesar Dressing, Spinach Tortilla NF  
Carrots, Dill, Red Onion, Red Pepper Hummus, Spinach, Lavash Wrap V/NF  
Zucchini, Squash, Mozzarella Cheese, Portobello Mushroom, Pickled Red Onion, Chipotle Aioli, Beet Onion Roll V/NF  
Beef Bacon, Horseradish Aioli, Pickled Red Onion, Kale, Onion Poppy Hero DF/NF

### Salad

Quinoa & Arugula  
Garbanzo Bean  
Romaine Salad  
Kale  
Farro  
Seaweed

Beets, Radish, Goat Cheese, Pumpkin Seeds, Sherry Vinaigrette V/NF/GF  
Spinach, Roasted Red Brussels Sprouts, Crispy Bacon, Honey Mustard Dressing DF/NF/GF  
Turnips, Lentils, Cranberries, Apple Cider Vinaigrette Vegan/GF/NF  
Butternut Squash, Cashews, Pickled Red Onion, Buttermilk Dressing V/GF  
Apples, Cauliflower, Mozzarella, Mizuna, Yogurt Dressing V//NF  
Green Onion, Red Cabbage, Edamame, Furikake, Pickled Ginger, Ginger Soy Glaze Vegan/DF/NF

### Sides

Beef Jerky GF/DF/NF  
Popcorn V/GF/NF  
Kettle Chips V/NF  
Honey Crisp Apple Vegan/GF/NF  
Potato Salad Vegan/GF/NF  
Sunflower Seeds Vegan/GF/NF  
Chocolate Chip Cookie V/NF  
Mini Cupcake V/NF  
Macaron V  
Contains tree nuts/dairy  
Stuffed Beignets V  
Contains tree nuts/dairy

Add protein to any salad

### Protein

Soy Ginger Tofu | 7 Vegan//DF/NF  
Chipotle Steak | 7 GF/DF/NF  
Lemon Salmon | 7 GF/DF/NF  
Garlic Chicken | 7 GF/DF/NF  
Alternative Chipotle Beef Tips | 7  
Vegan/GF/NF  
Alternative Chicken Strips | 7  
Vegan/NF



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# THE DELI STYLE

Prices listed are per guest. Minimum order of 25 guests for 1 hour of service.  
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## The Deli Style | 40

Served with Romaine Lettuce, Sliced Red Onions, Sliced Tomatoes, Mustard and Mayonnaise

Gluten Free by Request, Additional Fees Apply

### Meats

#### Select Two:

Finocchiona Salami  
Pulled Pork (Hot)  
Meatball (Hot)  
Roasted Turkey Breast  
Roast Beef  
Chicken Salad  
Alternative Chicken Cutlets  
Alternative Meatballs

### Bread

#### Select Two:

Whole Wheat Multigrain Roll  
Filone Roll  
Onion Poppy Roll  
Dutch Crunch  
French Roll

### Cheese

#### Select Two:

Provolone  
Swiss  
Cheddar  
Pepper Jack

### Condiments

#### Select Two:

Bread and Butter Pickles  
Applewood Smoked Bacon  
Sun Dried Tomatoes  
Pickled Red Onion  
Pepperoncini

### Sides

#### Select Two:

Beef Jerky  
Popcorn  
Kettle Chips  
Honey Crisp Apple  
Potato Salad  
Sunflower Seeds  
Chocolate Chip Cookie  
Mini Cupcake  
Macaron  
Stuffed Beignet



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# SALAD BAR

Prices listed are per guest. Minimum order of 25 guests for 1 hour of service.  
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## Salad Bar | 22 v

Build your own salad with Suncrest Farms, Half Moon Bay, Hydroponic Lettuce

### Lettuces

#### Select One

Red Romaine  
Bibb Lettuce  
Little Gem

### Dressings

#### Select Two

Balsamic Vinaigrette  
Apple Cider Vinaigrette  
Caesar Dressing  
Red Wine Vinaigrette  
Sesame Vinaigrette  
Ranch

### Toppings

#### Select Six

Croutons  
Cucumbers  
Cherry Tomatoes  
Shredded Carrots  
Red Onion  
Mushrooms  
Kidney Beans  
Garbanzo Beans  
Mint  
Cilantro  
Pumpkin Seeds  
Sunflower Seeds  
Dried Blueberries  
Dried Cranberries  
Mozzarella Cheese  
Shredded Cheddar Cheese  
Pistachios  
Cashews

### Add protein to any salad

#### Protein

Soy Ginger Tofu | 7 Vegan//DF/NF  
Chipotle Steak | 7 GF/DF/NF  
Lemon Salmon | 7 GF/DF/NF  
Garlic Chicken | 7 GF/DF/NF  
Alternative Chipotle Beef Tips | 7 Vegan/GF/NF  
Alternative Chicken Strips | 7 Vegan/NF



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# BURRITO BOWLS

Prices listed are per guest. Minimum order of 25 guests for 1 hour of service.  
Includes compostable service.

Burrito Bowls | 22 GF/NF

## Rice

### Select One

White Rice  
Wild Rice  
Brown Rice  
Tomato Rice

## Beans

### Select One

Pinto Beans  
Refried Beans  
Black Beans  
White Beans

## Condiments

### Select Three

Sour Cream  
Guajillo Salsa  
Queso Fresco  
Red Onion  
Cilantro  
Corn  
Pepper & Onions

## Greens

### Select One

Baby Kale  
Hearts of Romaine  
Spinach  
Arugula

## Protein

### Select One

Churrasco Flank Steak  
Ancho Chile Chicken Breast  
Chimichurri Alternative Beef  
Soyrizo  
Pork Carnitas



# BBQ JOINT

Prices listed are per guest. Minimum order of 25 guests for 1 hour of service.  
Includes compostable service.

## BBQ Joint | 54 <sup>NF</sup>

Served with Orange Brioche Roll

### Proteins

#### Select Two

Brandt Farms Slow Cooked Beef  
Brisket  
Niman Pulled Pork Butt  
Spice Rubbed Whole Pulled Chicken  
St. Louis Pork Ribs  
Tri Tip

### Sides

#### Select Two

Mashed Potatoes  
Baked Mac n' Cheese  
Coleslaw  
Potato Salad  
Corn on the Cob  
Cranberry Bean Chili

### Sauces

#### Select Two

Thick and Sweet BBQ Sauce  
Mustard BBQ Sauce  
Citrus BBQ Sauce  
Mango Habanero Sauce

### Dessert

#### Select One

Spiced Pumpkin Cobbler  
Maple Sweet Potato Cobbler  
Cran-Blackberry Cobbler



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# LUNCH or DINNER

Prices listed are per guest. Minimum order of 25 guests for 1 hour of service for Lunch and 2.5 hours for Dinner.  
Includes compostable service.

## Half Moon Bay Pumpkin Patch | 67

Clam Chowder Soup, Leeks, Chives, Bacon, Potatoes NF  
Organic Lettuces, Shaved Fennel, Shaved Beets, Pumpkin Seeds, Herb Balsamic Vinaigrette Vegan/GF/NF  
Butternut Squash Salad with Romaine Lettuce, Crispy Chickpeas, Shredded Carrots, Pomegranate Dressing Vegan/GF/NF  
Artichoke Crab Dip, Herb Oil, Sourdough Baguette NF  
Roasted Chinook Salmon Caramelized Squash, Lemon Caper Bechamel NF  
Braised Short Ribs, Crispy Shallots, Red Wine Sauce NF  
Spiced Pumpkin Cobbler V

## East Bay Eatery | 62

Apple & Cabbage, Carrots, Onion, Celery, Apple Cider Vinaigrette Vegan/GF/NF  
Buttermilk Fried Chicken Thigh NF  
Country Gravy NF  
Blackened Bass, Daikon Pickles GF/DF/NF  
Braised Collard Greens Vegan/GF/NF  
Smashed Sweet Potato V/GF/NF  
Waffles with Pecan Butter and Maple Syrup V  
Cran-Blackberry Cobbler V

## Fall Back | 57

Endive and Radicchio, Radish, Mozzarella, Walnuts, Apple Cider Vinaigrette V/GF  
Roasted Chicken Thigh, Garlic Herb Gremolata, Caper Bechamel /NF  
Braised Beef Brisket, Port Wine Butter Sauce GF/NF  
Broiled Broccoli, Chili, Lemon Vegan/GF/NF  
Smashed Potatoes, Chives V/GF/NF  
Dulce De Leche Bar V



# LUNCH or DINNER

Prices listed are per guest. Minimum order of 25 guests for 1 hour of service for Lunch and 2.5 hours for Dinner.  
Includes compostable service.

## North Beach | 67

Cannellini Bean Soup, Tarragon Balsamic Glaze V/GF/DF/NF  
Spinach Toss, Fennel, Grapefruit, Almond Crumble, Lemon Olive Oil Vegan/GF  
Panzanella Salad, Apples, Croutons, Kale, Cranberries, Apple Cider Vinaigrette Vegan/NF  
Neapolitan Ragu, Rigatoni Pasta, Grana Padana, Basil NF  
Pistachio Baked Halibut, Braised Endive, Grapefruit GF/NF  
Roasted Eggplant, Garlic, Olive Oil Vegan/GF/NF  
Sabbiosino Sugar Cookie V/NF  
Cappuccino Cheesecake Bites V/NF

## The Alameda | 60

Butternut Squash Soup, Pumpkin Oil & Seeds Vegan/GF/NF  
Garlic Gemelli, Broccoli, Mozzarella, Lemon Cream Sauce V/NF  
Roasted Eye of the Round, Caramelized Cipollini Onions, Horseradish Sauce  
GF/NF  
Seared Rock Cod, Broiled Radish GF/NF/DF  
Spicy Aioli V/GF/DF/NF  
Caramelized Brussel Sprouts Vegan/GF/NF  
Roasted Winter Squash Vegan/GF/NF  
Shortbread Cookie V/NF



# Design Your Own Lunch or Dinner

Prices listed are per guest. Minimum order of 25 guests for 1 hour of service for Lunch and 1.5 hours for Dinner. Includes compostable service.

## Customize Your Menu | 62

All Served with Assorted Dinner Rolls and Butter. We suggest adding soft drinks, bottled water, lemonade or iced tea service. Gluten Free by Request, Additional Fees Apply.

### Soups | Select One

Cauliflower Soup, Chimichurri V/GF/NF

Butternut Squash Soup, Pumpkin Oil & Seeds Vegan/GF/NF

Lentil Soup, Herb Gremolata Vegan/GF/NF

Cannellini Bean Soup, Tarragon Balsamic Glaze V/GF/NF

Clam Chowder, Bacon, Chives NF

### Salad | Select One

Endive and Radicchio, Radish, Mozzarella, Walnuts, Apple Cider Vinaigrette V/GF

Garbanzo Beans, Curry Roasted Carrots, Spinach, Roasted Red Peppers, Honey Mustard

Dressing V/GF/DF/NF

Romaine Lettuce, Parmesan Cheese, Sun Dried Tomatoes, Crusty Sourdough, Caesar Dressing NF

Roasted Beet, Goat Cheese, Arugula, Oranges, Pumpkin Seeds, Sumac Dressing V/GF/NF

Spinach Toss, Fennel, Grapefruit, Almond Crumble, Lemon Olive Oil Vegan/GF

Kale Salad, Turnips, Cranberries, Blue Cheese, Balsamic Vinaigrette V/GF/NF

Butternut Squash Salad, Romaine Lettuce, Crispy Chickpeas, Shredded Carrots, Pomegranate

Dressing Vegan/GF/NF

### Entrées | Select Two

Wild Mushroom and Garlic Tortellini, Spinach, Mushroom Cream Sauce V/NF

Italian Herb Fusilli Pasta, Kale, Mushrooms, Chili Flakes, Alfredo Sauce V/NF

Roasted Beef Brisket, Parsnips, Mushroom, Red Wine Reduction NF

Roasted Half Chicken, Roasted Shallots, Pink Peppercorn Jus GF/NF

Braised Lentils with Leeks, Cabbage and Curry Sauce with

Coconut Milk Vegan/GF/NF

Fennel Risotto with Peas, Mushrooms, Carrots Vegan/GF/NF

Gluten Free Cavatelli with Arugula, Broccoli, Pesto, Pine Nuts V/GF/NF

Ginger Soy Tofu, Portabella Mushroom, Green Onion Vegan/GF/NF





# Design Your Own Lunch or Dinner (cont'd)

Prices listed are per guest. Minimum order of 25 guests for 1 hour of service for Lunch and 1.5 hours for Dinner.  
Includes compostable service.

## Customize Your Menu | 62

All Served with Dinner Rolls and Butter. We suggest adding soft drinks, bottled water, lemonade or iced tea service. Gluten Free by Request, Additional Fees Apply.

### Vegetable | Select One

- Roasted Parsnip and Pears Vegan/GF/NF
- Caramelized Brussel Sprouts Vegan/GF/NF
- Roasted Winter Squash Vegan/GF/NF
- Roasted Turmeric Cauliflower Vegan/GF/NF
- Curry Roasted Carrots Vegan/GF/NF
- Broiled Broccoli, Chili, Lemon Vegan/GF/NF

### Starch | Select One

- Smashed Sweet Potato, Salted Butter V/GF/NF
- Cannellini Bean Ragout V/GF/NF
- Wild Rice Pilaf, Onions, Garlic V/GF/NF
- Mascarpone Polenta, Parsley V/GF/NF
- Smashed Potatoes, Chives V/GF/NF
- Garlic Gemelli V/NF

### Dessert | Select One

- Dulce De Leche Bar V/NF
- Smores Bar V/NF
- Bread Pudding V/NF
- Waffles with Maple Syrup V/NF
- Spiced Pumpkin Cobbler V
- Maple Sweet Potato Cobbler V
- Cran-Blackberry Cobbler V

### Upgraded Entrée Selections

- Grilled Flat Iron, Charred Radicchio, Tarragon Grapefruit Sauce | 66  
GF/DF/NF
- Campbell River Salmon, Garlic Clam Velouté | 66 GF/NF
- Niman Pork Loin, Caramelized Celery, Tomatillo Apple Salsa | 66  
GF/DF/NF
- Braised Short Ribs, Kohlrabi, Mustard Jus | 70 GF/NF
- Baked Bass, Creamed Escarole, Cranberry Sauce | 70 GF/NF
- Sweetearth Vegan Meat Baked Rigatoni, Zucchini | 70 Vegan/NF



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# PLATED LUNCH & DINNER

Prices listed are per guest. Minimum order of 25 guests for 2.5 hours of service. Includes House China and Water Service.

## The Airline | 54

Lentil Soup, Herb Gremolata *Vegan/GF/DF/NF*

Butternut Squash Salad, Romaine Lettuce, Crispy Chickpeas, Shredded Carrots, Pomegranate Dressing *Vegan/GF/DF/NF*

Airline Chicken Breast, Roasted Squash, Black Rice, Mustard Jus *GF/DF/NF*

Apple Crumb Tart, Apple Puree, Vanilla Cream, White Chocolate Shavings, Petite Flowers *v*

## The Flat Iron | 62

Roasted Beet, Goat Cheese, Arugula, Oranges, Pumpkin Seeds, Sumac Dressing *V/GF/NF*

Sweet Potato Gnocchi, Spinach, Cauliflower Sauce, Ricotta Cheese *V/NF*

Grilled Flat Iron, Charred Radicchio, Smashed Peewee Potatoes, Tarragon Grapefruit Sauce *NF/GF*

Gianduja Chocolate Shortcake, Orange Marmalade, Chocolate Oak Leaf and Twig, Shaved Chocolate Caramel Sauce *V/NF*

## Vegetarian Option

May be Added to any Plated Menu | Counts Required

Yellow Curry, Winter Squash, Sweet Potatoes, Brussels Sprouts, Carrots, Forbidden Rice *Vegan/GF/NF*

## SPECIAL DIETS

Kosher Meals | 80 per meal

Halal Meals | 80 per meal



TEAM SAN JOSE

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# SMALL BITES

Prices listed are per guest. Minimum order of 50 guests for 2 hours of service.  
Includes compostable service.

**Fall Vegetable Flatbread** | 8 V/NF

Carrots, Winter Squash, Onions, Black Garlic, Parsnip Puree, Thyme

**Winter Pear Bruschetta** | 8 V

Pear Compote, Dried Raisins, Arugula, Walnuts, Feta Cheese, Italian Baguette

**Parsnip Vichyssoise Shooter** | 8 Vegan/GF/NF

Pickled Cauliflower, Fried Leek, Pumpkin Seed Oil,

**Fuyu Persimmon Tart** | 8 Vegan/NF

Pomegranate, Serrano, Ginger, Micro Arugula.

**Beet Tartar** | 8 V/NF

Oreo Dirt, Apple, Crème Fraiche

**Shrimp Toast** | 8 NF

Chestnuts, Chili Aioli, Green Onion, Sourdough Baguette

**Herb Goat Cheese & Carrot Filo Cup** | 8 V

Pistachio, Honey, Micro Carrot

**Brussel Sprout Salad Cup** | 8 VEGAN/GF/NF

Shaved Brussels, Dried Cranberries, Orange Vinaigrette, Plantain Shell

**Vegetarian Samosa** | 8 V/NF

Mango Mint Chutney

**Turmeric Yogurt Chicken Skewers** | 8 GF/NF

Pomegranate Molasses, Radish, Red Onion

**Risotto Triangle** | 8 Vegan/GF/NF

Pumpkin Curry Sauce, Pepitas

**Fried Spring Roll** | 8 VEGAN/NF

Sweet and Sour Sauce

**Russet Potato Pave** | 8 V/GF/DF

Black Truffle Essence, Brown Mustard Seeds, Chives

**Artichoke Beignet** | 8 NF

Grana Padana, Arrabbiata Sauce

**Black Bean Cake** | 8 Vegan/GF/NF

Corn Salsa, Chili Oil, Micro Cilantro

**Pineapple Skewer** | 8 DF/NF

Portuguese Sausage, Onion, Ginger Soy Glaze



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# STATIONS

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Prices listed are per guest. Minimum order of 50 guests for 2 hours of service.  
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## Dim Sum Station | 18 NF

Shrimp Dumpling, Chicken Pot Sticker, Vegetable Pot Sticker, BBQ Pork Bun, Sweet and Sour Sauce, GF Soy Sauce

## Sushi | [Market Price](#)

Client Selection

Please inquire with your Event Manager on current selection options

## California Cheese | 16 V/ Contains Rennet

Pt. Reyes Bay Blue

Cypress Grove Humboldt Fog, Goat Milk

Marin French Brie

Central Coast Creamery Ewenique Gouda, Sheep Milk

Accompanied with Grapes, Nuts, Rustic Bakery Crackers, Honey

## Domestic Cheeses | 12 V/ Contains Rennet

Fiscalini Gold Cheddar

Shaft Blue

Brie

Seascape Gouda

Accompanied with Grapes, Nuts, Rustic Bakery Crackers, Honey

## Hummus and Vegetables | 16 Vegan/GF/NF

Carrots, Broccoli, Tri Color Cauliflower, Red Bell Pepper, Radish, Red Pepper Hummus

## Farm Fruit Basket | 10 Vegan/GF/NF

Seasonal Produce

## Chips and Dip | 15 V/GF/NF

Kettle Chips, Tortilla Chips, House Made Guajillo Salsa, Toasted Onion Dip, Guacamole



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# STATIONS

Prices listed are per guest. Minimum order of 50 guests for 2 hours of service.  
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## Slider Bar | 20

### Select Two:

Sweetearth "Sloppy Joe", Brioche Bun V/DF/NF  
Crispy Chicken, Red Cabbage, Chili Aioli, Brioche Bun DF/NF  
Pulled Pork, Cole Slaw, Plum Hoisin Sauce, Brioche Bun DF/NF  
Angus Beef, Cheddar, Pickles, Garlic Aioli, Brioche Bun NF  
Beef & Pork Meatball, Pomodoro, Mozzarella, Brioche Bun NF  
Mushroom and Gouda Cheese, Grilled Eggplant, Tomato Jam, Brioche Bun V/NF

## Poke Bowls | 23 GF/DF/NF

Salmon or Tofu  
Seaweed, Soba Noodle, Green Onion,  
Edamame, Furikake, Pickled Ginger, Chili Aioli, GF Soy Sauce

## Baked Potato | 16

### Select Two:

Yukon Gold, Sour Cream, Green Onion, Bacon Bites, Cheddar Cheese GF/NF  
Idaho Russet, Neapolitan Ragu, Grana Padana, Basil Pesto GF/NF  
Red Potato, Creamed Mushroom & Spinach, Sharp White Cheddar V/GF/NF  
Sweet Potato, Bean Chili, Mozzarella Cheese, Crispy Onions V/NF

Substitute: Sweetearth Vegan Ragu | 2

## Noodles | 16 NF

Includes Green Onion, Bok Choy, Carrots

### Select One:

Pho Beef Broth, Soy Dashi Broth, Pork Tonkatsu Broth,  
Tom Yum, Vegetable Broth

### Select One:

Egg Noodle, Rice Noodle, Glass Noodle

## Additional Protein | 7

Dashi Pork  
Chicken Teriyaki  
Gochujang Spicy Chicken  
Alternative Protein Bulgogi Beef  
Herb Tofu





# STATIONS

Prices listed are per guest. Minimum order of 50 guests for 2 hours of service.  
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## Mini Grilled Cheese | 19

### Select Two:

Stout Braised Mushrooms, Caramelized Onions, White Cheddar, Sourdough Panor V/NF  
Cranberry, Brie, And, Prosciutto, Sourdough Panor NF  
Beets, Arugula, Goat Cheese, Marble Rye Panor V/NF  
B.L.T, Mozzarella, Garlic Aioli, Sourdough Panor DF/NF  
Salami, Jarlsberg Cheese, Mustard, Pepperoncini, Plain Panor NF

## Add Soup | 8

Parsnip Soup V/NF  
Butternut Squash Vegan/NF

## Toast | 13

### Select Two:

Cranberries & Smoked Cheddar with Balsamic, Basil V/NF  
Roasted Beets & Goat Cheese with Mint and Serrano Peppers V/NF  
Pear & Bellwether Ricotta with Thyme and Pine Nuts V  
Brie Cheese & Apple Jam with Tarragon and Pumpkin Seeds V/NF  
All Served on Levian Batard

## Ceviche Tostadas | 19 (2) Tostadas GF/DF/NF

### Select One:

Lemon Tomatillo Base

### Select Two:

Whitefish, Jalapeno Peppers, Cilantro, Red Onion, Cucumber  
Scallop, Fresno Chili, Parsley, Red Onion, Cucumber  
Shrimp, Poblano Chili, Cilantro, Red Onion, Cucumber

## Street Tacos | 17 GF/NF

### Select Two:

Pulled Beef Brisket, Achiote Chicken, Bluenose Bass or Mole  
Spiced Chayote, Peppers and Onions

**Includes:** Soft Corn Tortillas, Cilantro, Onion, Cabbage,  
Jalapeno, Queso, Lime, Tajin, Guajillo Salsa

## Add Guacamole | 4



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# STATION

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## Silva Hot Dogs | 17 <sup>NF</sup>

**Includes:** Grain Mustard, Ketchup  
All Served on Brioche Bun

### Select Two:

All Beef Dog  
Whiskey Fennel  
Mango Pepper  
Linguica

### Select Three:

Sauerkraut, Bacon Bites, Crispy Onions, Bean Chili, Potato  
Chips, Nacho Cheese, Pickle Spears, Jalapenos, Coleslaw,  
Grilled Pineapple, Sport Peppers

## Esquites | 16 <sup>V/GF/NF</sup>

### Select Two:

Corn (Off the Cob)  
Mole, Cotija, Tajin, Cilantro, Lime  
Tahini, Sumac, Mint, Feta Cheese, Red Onion  
Gochujang Chili Sauce, Kewpie Mayo, Furikake, Green Onion

## Rice Bowls | 18 <sup>NF</sup>

### Select One:

Jasmine Rice  
Brown Rice  
Basmati Rice  
Riced Cauliflower  
Forbidden Rice

### Select One:

Golden Pork Curry  
Chicken Teriyaki  
Gochujang Spicy Chicken  
Alternative Protein Bulgogi Beef  
Yellow Curry Tofu Stew

### Select Three:

Green Onions  
Picked Daikon  
Edamame  
Shredded Carrots  
Toasted Sesame Seeds  
Broccoli



# STATION

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## Curry | 22

Served with Garlic Naan

Select Two:

### Chicken & Potato Curry <sup>NF</sup>

Yogurt Marinated Chicken Breast, Potatoes, Onion, Tomato, Curry Powder, Cilantro, Basmati Rice

### Fish Masala Curry <sup>DF</sup>

Local White Fish, Coconut Milk, Chili, Tomatoes, Ginger, Garam Masala, Cilantro, Basmati Rice

### Lentil Biryani <sup>Vegan/GF/NF</sup>

Green Lentils, Carrots, Celery, Onions, Jalapeno, Ginger, Currants, Saffron Basmati Rice

### Cauliflower Biryani <sup>Vegan/GF/NF</sup>

White Cauliflower, Chili, Ginger, Garlic, Fennel Seeds, Tomatoes, Cilantro, Basmati Rice

## Biryani | 18

Served with Garlic Naan

Select Two:

### Fish Masala Curry <sup>DF</sup>

White Fish, Ginger, Garlic, Turmeric, Kashmiri Chili, Cumin, Yellow Onions, Tomatoes, Coconut Milk, Serrano, Curry Powder, Cilantro

### Chicken & Potato Curry <sup>NF</sup>

Yogurt Marinated Chicken Breast, Potatoes, Onion, Tomato, Ginger, Garlic, Yogurt, Turmeric, Curry Powder, Kashmiri Chili, Garam Masala], Cilantro

### Paneer & Spinach Curry - Saag Paneer <sup>V/NF</sup>

Paneer, Spinach, Jalapeno, Tomatoes, Cumin, Ginger, Garlic, Kasuri Methi, Cream, Cardamom

### Goat or Lamb Curry <sup>DF</sup>

Goat or Lamb, Yogurt, Garlic, Ginger, Turmeric, Kashmiri Chili, Onion, Tomato, Serrano, Garam Masala, Cilantro, Cinnamon, Cardamom

Add | 6



# THE CARVER

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Prices listed are per guest. Minimum order of 50 guests for 2 hours of service.  
Includes Compostable Service. Chef Attendant Required.

**Adobo Seasoned Niman Ranch Pork Loin | 18**

GF/DF/NF

Apple Sauce

**Brandt Farms Casino Roast | 20** GF/DF/NF

Cabernet Wine Sauce

**Niman Ranch Leg of Lamb | 21** GF/DF/NF

Chimichurri Sauce

**Niman Sausage Board | 18** GF/DF/NF

Beer Bratwurst, Bavarian Bratwurst, Linguica, Mango  
Habanero, Chipotle Honey Mustard, Cornichons

**Bone in Brandt Farms Prime Rib | 29** GF/DF/NF

Béarnaise Sauce

**Herb Roasted Turkey Breast | 19** GF/DF/NF

Cranberry Sauce

**All Carver Stations Include |** V/NF

Orange Brioche Rolls with Butter



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# DESSERT

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## Cobbler | 12 v

Select Two:

Topped with Oat Crumble and Vanilla Whipped Cream on the Side

Spiced Pumpkin  
Maple Sweet Potato  
Cinnamon Apple  
Cran-Blackberry

## Mini Dessert Station | 16 v

Assorted Tarts, Cheesecakes, Chouschous, Eclairs  
*Chouschous are light French choux pastries filled with mousse and a chocolate coating*

## Cake | 16 v

Select Two:

Chocolate Duet, Raspberry, Hazelnut Crisp, Carrot, Chocolate Raspberry, Strawberry Shortcake, Chocolate Ganache

## Slice of Pie | 12 v

Select Two:

Assorted Apple, Pumpkin, Pecan with Whipped Cream



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# DESSERT

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Includes Compostable Service

## Ice Cream Parlor

### Ice Cream Sundaes | 13 v

*Strauss 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

### Ice Cream Sandwich | 13 v

*Strauss Farms Creamery*

#### Select One Ice Cream:

Vanilla, Chocolate, Strawberry

#### Select Two Cookie Flavors:

Chocolate Chip, Oatmeal Raisin, Macadamia

#### Select Three Cookie Toppings:

Oreo Cookie, Sprinkles, M&Ms, Coconut, Caramel, Chocolate Drizzle,  
Fruity Pebbles, Reese's Pieces, Pistachios

### Additional Ice Cream | 2

### Additional Toppings | 1



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