



# TEAM SAN JOSE MENU

# SPRING | SUMMER

MARCH - AUGUST





## 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 and entertainment venues.

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 move in date.

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

Strawberries with Summer Melons Vegan/GF/NF

Brewed Starbucks Coffee, Teavana Tea and Orange Juice

## Add On | 5

Steel Cut Oatmeal with Brown Sugar, Blueberries, 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

Strawberries with Summer Melons 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

Strawberries with Summer Melons 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/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  
Dried Apricots  
Blueberries  
Raspberries  
Blackberries  
Strawberries  
Peaches  
Chia Seed  
Chocolate Shavings  
Coconut  
Mint  
Banana Chips

## Steel Cut Irish Oatmeal Station | 15 V/GF

Select Four:  
Blueberries  
Strawberries  
Blackberries  
Raspberries  
Brown Sugar  
Shaved Almonds  
Pistachios  
Cinnamon  
Hazelnuts  
White Chocolate  
Honey



# ON THE GO

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Prices listed are per guest. Minimum order of 25 guests for 1 hour of service.  
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## Yogurt & Granola Bowl | 12

### Select Two:

Coconut, Dried Strawberries, Chia Seeds *v*  
Sweet Sesame Tahini, Dried Apricots, Pistachios, *v*  
Chocolate Chip, Almond Butter, Dried Blueberries *v*

## Smoothies | 10

### Select One:

Kale, Cucumber, Yogurt *v/GF/NF*  
Banana, Strawberry, Oat Milk *Vegan/GF/NF*  
Raspberry Coconut *Vegan/GF*

## 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, English Peas, Spinach Flour Tortilla *v/NF*

## The Torta Breakfast Sandwich | 11 *NF*

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, Pear Vegan/GF/DF/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, 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



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# A LA CARTE (cont'd)

Prices listed are per guest. Minimum order of 25 guests for 1 hour of service.  
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## Ice Cream Novelties | 72 per dozen

One selection per Dozen

Häagen-Dazs® Assorted Bars, It's It's Assorted Bars, Assorted Fruit Bars v  
\*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

## 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

Lemon, Blueberry, Raspberry, Apricot v

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

## Party Mix | 45 per pound v



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# RECESS

Prices listed are per guest. Minimum order of 25 guests for 30 minutes of service.  
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## This Week's Local Produce | 19

Crudit  of Seasonal Vegetables, Holland Red Gouda, 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

## Protein Break | 18

Hard Boiled Eggs, Protein Bars, Beef Jerky, Crunchy Edamame GF/DF

## 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

## Strawberries!! | 25

Strawberry Cobbler Bar, Chocolate Dipped Strawberries, Mini Strawberry Tart, Haagen Daz Strawberry Ice Cream Cup 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

Granola Included

Service Style: All Selections in Individual Bowls

**Select Six:**

M&M	White Chocolate
Peanuts	Chocolate Chips
Pistachios	Pumpkin Seeds
Dried Blueberries	Sunflower Seeds
Coconut	Dried Cranberries
Raisins	Cheez Its
Pretzels	Chex Mix



# THE LUNCH BOX

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

## 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

TSJ Banh Mi

Chicken Caesar Roll Up

Margarita with Basil

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, Romain Lettuce, Gouda Cheese, Sun Dried Tomatoes, Caesar Dressing, Spinach Tortilla *NF*

Portobella Mushroom, Tomato, Mozzarella, Pesto Spread, Filone Bun *V/NF*

Zucchini, Squash, Mozzarella Cheese, Portobello Mushroom, Pickled Red Onion, Chipotle Aioli, Beet Onion Roll *V/NF*

Horseradish Aioli, Pickled Red Onion, Kale, Onion Poppy Hero *DF/NF*

### Salad

Quinoa & Arugula

Garbanzo Bean & Curry Roasted Carrot

Romaine Salad

Kale & Eggplant

Farro

Seaweed

Beets, Radish, Pear Tomato, Goat Cheese, Pumpkin Seeds, Sherry Vinaigrette *V/GF/NF*

Spinach, Roasted Red Bell Peppers, Honey Mustard Dressing *V/GF/DF/NF*

Sun Dried Tomatoes, Corn Nuts, Oaxaca Cheese, Black Beans, Avocado Cilantro Dressing *V/GF/NF*

Pistachios, Pickled Red Onion, Buttermilk Dressing *V/GF/NF*

Cucumber, Cabbage, Green Beans, Sunflower Seeds, Yogurt Dressing *V/NF*

Green Onion, Red Cabbage, Edamame, Furikake, Pickled Ginger, Ginger Soy Glaze *Vegan/GF/NF*

### Sides

Beef Jerky *GF/DF/NF*

Popcorn *V/GF/DF/NF*

Kettle Chips *V*

Strawberry Cup *Vegan/GF/NF*

Potato Salad *Vegan/GF/NF*

Sunflower Seeds *Vegan/GF/NF*

Chocolate Chip Cookie *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/GF/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  
Strawberry Cup  
Potato Salad  
Sunflower Seeds  
Chocolate Chip Cookie  
Mini Cupcake  
Macaron  
Stuffed Beignet



# 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  
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



# 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

## Greens

### Select One

Baby Kale  
Petite Hearts of Romaine  
Spinach  
Arugula

## Beans

### Select One

Pinto Beans  
Refried Beans  
Black Beans  
White Beans

## Protein

### Select One

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

## Condiments

### Select Three

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



TEAM SAN JOSE

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# BBQ JOINT

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

Strawberry Rhubarb Cobbler  
Acai Blueberry Cobbler  
Peach Mango Cobbler  
Apricot 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 1.5 hours for Dinner.  
Includes compostable service.

## Napa Wine Country | 67

Panzanella Cannellini Bean Salad, Frisee, Red Onion, Squash, Mustard Vinaigrette

Vegan/NF

Roasted Red Potatoes, Peas, Fava Beans, Thumbelina Carrots, Chiogga Beets,

Sherry Vinaigrette Vegan/GF/NF

Herb Onion Soup, Oregano Oil GF/DF/NF

Braised Short Ribs, Pearl Onions, Red Wine Sauce GF/DF/NF

Baked Salmon, Braised Bok Choy, Sweet Onion Vinaigrette GF/DF/NF

Roasted Carrots Vegan/GF/NF

Garlic and Rosemary Fingerling Potatoes Vegan/GF/NF

Strawberry Rhubarb Cobbler with Vanilla Whipped Cream V

## The Wharf | 70

Mixed Green, Delta Asparagus, Blue Cheese Crumbles, Red Wine Vinaigrette V/GF/NF

Romaine Lettuce, Parmesan Cheese, Sun Dried Tomatoes, Crusty Sourdough,

Caesar Dressing NF

Roasted Brandt Casino Roast, Balsamic Onions and Garlic, Herb Red Wine Sauce

GF/DF/NF

Cioppino, Manilla Clams, Calamari, Peppers GF/DF/NF

Summer Squash with Basil Vegan/GF/NF

Garlic Mashed Potatoes V/GF/NF

Caramel Churro V/NF

## Beach Side | 66

Spring Vegetable Soup, Herb Oil with Squash, Peas, Potatoes and Tomatoes

Vegan/GF/NF

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

Honey Mustard V/GF/NF

Quinoa Salad, Arugula, Beets, Radish, Pear Tomatoes, Goat Cheese,

Sherry Vinaigrette V/GF/NF

Italian Herb Fusilli Shrimp Scampi, Grana Padana, Lemon Butter Sauce NF

Campbell River Salmon, Caper Cucumber Relish GF/DF/NF

Forbidden Black Rice Vegan/GF/NF

Broccolini with Chili Flakes and Lemon Vegan/GF/NF

Biscotti Cookies and Sugar Cookie V



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# LUNCH or DINNER

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## Home Style | 66

Heirloom Tomato Bisque V/GF/NF

Kale, Eggplant, Pistachios, Pickled Red Onion, Buttermilk Dressing V/GF/NF

Roasted Chicken Thigh, Garlic Herb Gremolata, Lemon Butter Sauce GF/NF

Tomato Gnocchi, Spinach, Ricotta Cheese, Confit Tomatoes, Pomodoro Sauce V/NF

Corn on the Cob VEGAN/GF/NF

Chili and Lime Butter V/GF/NF

Garlic and Rosemary Roasted Fingerling Potatoes Vegan/GF/NF

Acai Blueberry Cobbler with Vanilla Whipped Cream v

## Backyard BBQ | 60

Artichokes, Red Potatoes, Celery, Green Onion, Mustard Aioli V/GF/DF/NF

Peppercorn Crusted Brisket, Watermelon Radish, Spicy Pepper Sauce GF/DF/NF

Spareribs, Sweet and Spicy BBQ Sauce GF/DF/NF

Baked Beans GF/DF/NF

Cole Slaw V/GF/DF/NF

Corn Bread V/NF

Apricot Cobbler with Vanilla Whipped Cream v



# 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 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

Tofu Miso Soup, Furikake Vegan/NF

Heirloom Tomato Bisque, Cheese Bread Sticks V/NF

Achiote Carrot Soup, Sunflower Seeds V/NF

Spring Vegetable Soup with Squash, Peas, Potatoes, Tomatoes Vegan/GF/NF

Herb Onion Soup GF/DF/NF

### Salad | Select One

Quinoa Salad, Arugula, Beets, Radish, Pear Tomatoes, Goat Cheese,

Sherry Vinaigrette V/NF/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

Kale, Eggplant, Pistachios, Pickled Red Onion, Buttermilk Dressing V/NF

Farro Salad, Cucumber, Cabbage, Sunflower Seeds, Green Beans,

Yogurt Dressing V/NF

Mixed Greens, Delta Asparagus, Blue Cheese, Red Wine Vinaigrette V/GF/NF

Panzanella Cannellini Bean Salad, Croutons, Frisee, Red Onion, Squash,

Mustard Vinaigrette V/DF/NF

### Entrées | Select Two

Cheese Ravioli, Roasted Tomato, Basil Pesto, Grana Padana V/NF

Half Chicken, Raisins, Green Olive Lemon Relish GF/DF/NF

Blackened Spiced Rock Cod, Fire Roasted Corn, Lemon Dill Aioli GF/DF/NF

Roasted Tri Tip, Easter Egg Radish, Peppercorn Sauce GF/DF/NF

Braised Lentils with Leeks, Cabbage and Curry Sauce with Coconut

Vegan/GF/NF

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

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

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



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

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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

- Braised Red and Green Cabbage Vegan/GF/NF
- Roasted Radicchio and Fennel Vegan/GF/NF
- Corn on the Cobb, Chili Lime Vegan/GF/NF
- Caramelized Summer Squash and Basil Vegan/GF/NF
- Ratatouille Vegan/GF/NF
- Roasted Carrots and Onions Vegan/GF/NF

### Starch | Select One

- Bean Ragout, Cannellini Beans, Cranberry Beans, Carrots, Celery V/GF/NF
- Spinach Gemelli, Mushroom and Fennel Cream V/NF
- Garlic and Rosemary Roasted Fingerling Potatoes Vegan/GF/NF
- Cheesy Mashed Potatoes V/GF/NF
- Forbidden Black Rice Vegan/GF/NF

### Dessert | Select One

- Biscotti and Sugar Cookies V
- Churros with Caramel and Chocolate Sauce V/NF
- Stuffed Beignet Trio V
- Strawberry Rhubarb Cobbler V
- Peach Mango Cobbler V
- Acai Blueberry Cobbler V

### Upgraded Entrée Selections

- Grilled Flat Iron, Fennel, Mint, Herb Red Wine Sauce | **66** GF/NF
- Campbell River Salmon, Roasted Cucumbers, Curry Sauce | **66** GF/DF/NF
- Niman Pork Loin, Caramelized Plum, Plum Hoisin Sauce | **66** GF/DF/NF
- Korean Short Ribs, Pickled Daikon, Green Onion | **70** GF/DF/NF
- Baked Bass, Puttanesca, Basil | **70** GF/DF/NF
- Sweetearth Vegan Meat, Baked Rigatoni, Zucchini | **70** Vegan/NF



# 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

Heirloom Tomato Bisque, Cheese Bread Sticks V/NF

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

Airline Chicken Breast, Wild Rice, Artichoke, Cauliflower and Carrot Medley, Green Olive Tapenade, Chicken Jus GF/DF/NF

Lemon Meringue, Chocolate Pearls, Pistachio Crumble, Candied Lemon, Blueberry Sauce V/NF

## The Flat Iron | 62

Kale & Eggplant Salad with Pistachios, Pickled Red Onion, Buttermilk Dressing V/NF

Italian Herb Fusilli, Peas, Mushrooms, Chili Flakes, Olive Oil V/DF/NF

Grilled Flat Iron Steak, Fennel and Mint, Mashed Potatoes, Herb Red Wine Sauce GF/NF

Raspberry Tartlet, Dried Strawberry, Macerated Strawberry, Chocolate Sauce V/NF

## Vegetarian Option

May be Added to any Plated Menu | Counts Required

Roasted Tri Color Cauliflower, Quinoa, Yellow and Chioggia Beets, Roasted Pepper Sauce, Arugula Vegan/GF/NF

## SPECIAL DIETS

Kosher Meals | 80 per meal

Halal Meals | 80 per meal



TEAM SAN JOSE

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# SMALL BITES

**Chicken Salad Cucumber** | 8 GF/DF/NF  
Celery, Red Onion, Aioli, Celery Seed

**Smoked Salmon Tart** | 8 NF  
Basil Lemon Cream Cheese, Chive

**Deviled Egg** | 8 V/GF/DF/NF  
Cornichons, Pickled Shallot, Bulls Blood Leaves

**Corn Gazpacho** | 8 V/GF/DF/NF  
Fresno Chili, Micro Basil

**Olive & Artichoke Tapenade Blini** | 8 V/DF/NF  
Oregano, Artichokes, Castelvetrano Olives, Blini,  
Lemon Oil

**Marin French Brie Crostini** | 8 V/NF  
Strawberry Compote, French Baguette, Amaranth

**Tomato Flatbread** | 8 V/NF  
Heirloom Tomatoes, Balsamic Onions, Burrata,  
Pomodoro Sauce

**Ceviche Shooter** | 8 GF/DF/NF  
Jalapeno, Lime, Hot Sauce, Micro Cilantro

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

**Vegetarian Samosa** | 8 V/NF  
Mango Mint Chutney

**Turmeric Yogurt Chicken Skewers** | 8 GF/NF  
Pomegranate Molasses, Radish, Red Onion

**Risotto Triangle** | 8 V/GF/DF  
Curry Sauce, Walnut Crumble, Micro Arugula

**Fried Spring Roll** | 8 V/DF/NF  
Sweet and Sour Sauce

**Lamb Meatball** | 8 NF  
Tzatziki Sauce, Confit Tomatoes, Mint

**Artichoke Beignet** | 8 V/NF  
Grana Padana, Arrabbiata Sauce

**Black Bean Cake** | 8 Vegan/GF/NF  
Corn Salsa, Chili Oil, Micro Cilantro

**Shepard's Beef Tart** | 8 NF  
Mindful Meat Beef, Peas, Carrots, Mashed Potato,  
Parsley



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# STATIONS

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

## Dim Sum Station | 18 <sup>NF</sup>

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 for current selection options

## California Cheese | 16 <sup>V/ Contains Rennet</sup>

Pt. Reyes Bay Blue

Humboldt Fog Cypress Grove, Goat Milk

Marin French Brie

Central Coast Creamery Ewenique Gouda, Sheep Milk

Accompanied with Grapes, Nuts, Rustic Bakery Crackers, Honey

## Domestic Cheeses | 12 <sup>V</sup>

Fiscalini Gold Cheddar

Shaft Blue

Brie

Seascape Gouda

Accompanied with Grapes, Nuts, Rustic Bakery Crackers, Honey

## Hummus and Vegetables | 16 <sup>Vegan/GF/NF</sup>

Carrots, Broccoli, Tri Color Cauliflower, Snap Peas, Red Pepper Hummus

## Farm Fruit Basket | 10 <sup>Vegan/GF/NF</sup>

Seasonal Produce

## Chips and Dip | 15 <sup>V/GF/NF</sup>

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



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# STATIONS

## Slider Bar | 20

### Select Two:

Sweetearth "Sloppy Joe", Brioche Bun *V/DF/NF*  
Crispy Chicken, Red Cabbage, Chili Aioli, Brioche Bun *NF*  
Pulled Pork, Cole Slaw, Plum Hoisin Sauce, Brioche Bun */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, Soy Sauce

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Includes compostable service.

## Baked Potato | 16

### Select Two:

Yukon Gold, Broccoli, Cheddar Cheese *V/GF/NF*  
Idaho Russet, Red Wine Caramelized Onions, Garlic, Gruyere Cheese *V/GF/NF*  
Red Potato, Spinach, Artichoke, Cream Cheese, Green Onion *V/GF/NF*  
Sweet Potato, Black Bean and Corn Succotash, Oaxaca Cheese, Chipotle Aioli,  
Tortilla Strips *V/GF/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



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# STATIONS

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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 NF

Salami, Jarlsberg Cheese, Mustard, Pepperoncini, Plain Panor NF

## Add Soup | 8

Tomato V/NF

Corn Soup V/NF

## Toast | 13 V/NF

### Select Two:

Tomato & Mozzarella with Basil and Balsamic

Roasted Beets & Goat Cheese with Mint and Serrano Peppers

Apricot & Ricotta with Herbs and Pine Nuts

Brie Cheese & Strawberry Jam with Tarragon

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

Lemon Juice 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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# STATIONS

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

### Select Two:

All Served on Brioche Bun

**Includes:** Grain Mustard, Ketchup

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:

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>V/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

Cilantro



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# STATIONS

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

## 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



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# 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

Plum Hoisin 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, Fat Tire Ale Bratwurst, Linguica,  
Chipotle Honey Mustard, Cornichons

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

Béarnaise Sauce

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

Shallot Mustard Sauce

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

Orange Brioche Rolls with Butter



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# DESSERT

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

## Cobbler | v

### Select Two:

Topped with Oat Crumble and Vanilla Whipped Cream on the Side

Strawberry Rhubarb

Peach Mango

Acai Blueberry

Apricot

## 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:

Blueberry, Cherry, Peach with Whipped Cream



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# DESSERT

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

## Ice Cream Parlor

**Ice Cream Sundae | 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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