



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.



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



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

BREAKFAST

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

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



A LA CARTE

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

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



TEAM SAN JOSE

All menu prices and fees are subject to 22% taxable service charge and 9.38% state sales tax. May
contain nut allergens due to shared production areas. Prices subject to change.



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 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

THE DELI STYLE

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

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



SALAD BAR

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

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



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 ^{NF}

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

Sauces

Select Two

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

Sides

Select Two

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

Dessert

Select One

Spiced Pumpkin Cobbler
Maple Sweet Potato Cobbler
Cran-Blackberry Cobbler



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



All menu prices and fees are subject to 22% taxable service charge and 9.38% state sales tax. May contain nut allergens due to shared production areas. Prices subject to change.



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



All menu prices and fees are subject to 22% taxable service charge and 9.38% state sales tax. May contain nut allergens due to shared production areas. Prices subject to change.



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



STATIONS

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

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



STATIONS

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

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.
Includes compostable service.

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



STATION

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

Silva Hot Dogs | 17 NF

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 V/GF/NF

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 NF

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

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 ^{NF}

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

Fish Masala Curry ^{DF}

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

Lentil Biryani ^{Vegan/GF/NF}

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

Cauliflower Biryani ^{Vegan/GF/NF}

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

Biryani | 18

Served with Garlic Naan

Select Two:

Fish Masala Curry ^{DF}

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

Chicken & Potato Curry ^{NF}

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

Paneer & Spinach Curry - Saag Paneer ^{V/NF}

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

Goat or Lamb Curry ^{DF}

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

Add | 6



THE CARVER

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



DESSERT

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

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



DESSERT

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

