



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.



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



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/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

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, 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



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, Pear V/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

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

*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.
Includes compostable service.

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

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
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.
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
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
Petite 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

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



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



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.

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

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

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



TEAM SAN JOSE

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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

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



SMALL BITES

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

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, Castelvetro 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

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



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.



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 for current selection options

California Cheese | 16 V/ Contains Rennet

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 V

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, Snap Peas, 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 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

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

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 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



STATIONS

Prices listed are per guest. Minimum order of 50 guests for 2 hours of service.
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Silva Hot Dogs | 17 NF

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 V/GF/NF

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 V/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

Cilantro

STATIONS

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

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



DESSERT

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



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

