TEAM SAN JOSE

VISIT SAN JOSÉ CALIFORNIA

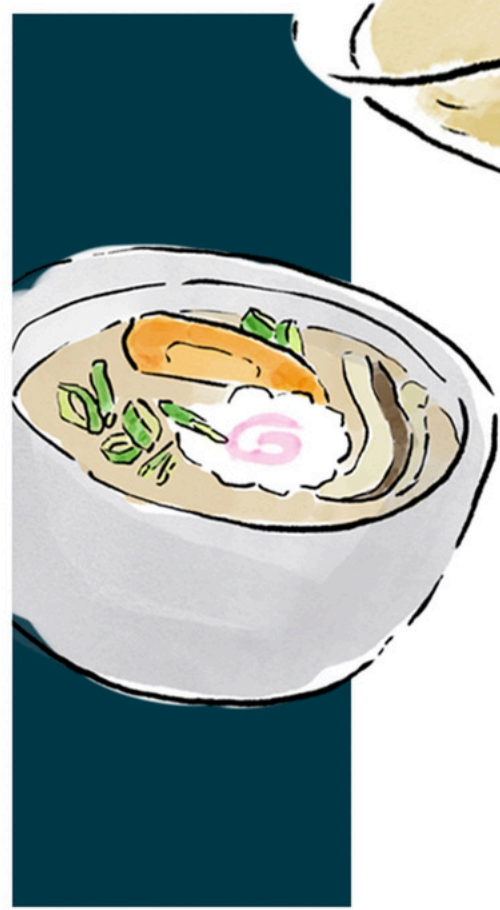
SAN JOSE THEATERS





FALL WINTER MENU

SEPT – FEB





EXECUTIVE CHEF MICHAEL RIDDELL



Michael Riddell
Executive Chef

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 philosophy of food enhances our menus by sourcing produce from local farms and developing creative menu offerings with customized options to meet the highest expectations for meetings clients and attendees.

> **"OUR VISION IS TO HIGHLIGHT SAN JOSE AND ITS DIVERSE CULTURES WHILE PARTNERING WITH LOCAL FARMS AND REGIONAL VENDORS, GUIDED BY OUR MISSION OF SUSTAINABILITY."**

In San Jose, 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.

FALL WINTER MENU

GENERAL INFORMATION

HIGHLIGHTS

Team San Jose has the exclusive right to provideall food and beverage, novelty and concessionservices in the San Jose Convention Center and our Cultural Facilities.
Nooutside food or beverages may be brought intothe Facilities.
All events and their participants are prohibited frombringing food, beverage, and/or alcoholic beveragesinto 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 thepremises.

FEES

All menu prices and meeting room rental fees are subject to 23% Taxable Service Charge and 10% State Sales Tax
House China Service is available at a $5+/per guest unless included where stated in menu
Server Fee $220 per Server | 4 Hour Minimum | 1 per 20/25 persons | $50 per additional hour per Server
Bartender $220 per Bartender | 4 Hour Minimum | 1 per 100 persons | $50 per additional hour per Bartender
Chef Attendant $240 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

FALL WINTER MENU

BREAKFAST

BREAD & BREAKFAST

Butter Croissants *V/NF*

Loaf Bread:
Zucchini, Lemon, Blueberry Oat *V*
Apricot Preserve, Honey, Salted Butter

Winter Citrus with Whole Apples & Grapes *Vegan/GF/NF*

Brewed Starbucks Coffee, Teavana Tea & Orange Juice

Add On:
Steel Cut Oatmeal *Vegan/GF* with Brown Sugar, Dried Cranberries, Almonds



CARNIVORES DELIGHT

Farm Eggs Scrambled *V/GF/DF/NF*

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

Roasted Potatoes, Caramelized Peppers & Onions *Vegan/GF/NF*

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

Winter Citrus with Whole Apples & Grapes *Vegan/GF/NF*

Sticky Buns *V/NF*

Brewed Starbucks Coffee, Teavana Tea & Orange Juice

FARMER SCRAMBLE

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

Sweet Potato Hash, Turnips, Cauliflower, Thyme, Vegan Sriracha Aioli *Vegan/GF/NF*

Applewood Smoked Bacon *GF/DF/NF*

Winter Citrus with Whole Apples & Grapes *Vegan/GF/NF*

Apple Raisin Danish *V/NF*

Brewed Starbucks Coffee, Teavana Tea & Orange Juice

THE LOX

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 & Orange Juice



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FALL WINTER MENU

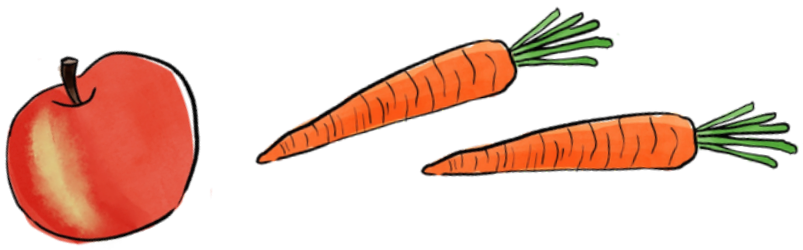
BREAKFAST

VEGETABLE BREAKFAST BOWL

Barley, Butternut Squash, Carrots, Apples, Pumpkin Seeds, Cranberries, Sriracha Aioli *V/DF/NF*

Brewed Starbucks Coffee, Teavana Tea & Orange Juice

Add On:
Scrambled Eggs *V/GF/DF/NF*
Chicken Sausage *GF/DF/NF*



GREEK YOGURT PARFAIT STATION

Select Four Toppings: *V*
Granola
Honey
Raisins
Honey Nut Cheerios
Chia Seeds
Hemp Seeds
Caramel
Oranges
Pineapple
Pomegranate Seeds



STEEL CUT IRISH OATMEAL STATION

Select Four Toppings: *Vegan/GF*
Brown Sugar
Dried Blueberries
Shaved Almonds
Peanut Butter
Walnuts
Apple Chips
Cinnamon
Pecans
Chocolate Chips
Maple Syrup
Dried Cranberries
Pumpkin Seeds



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FALL WINTER MENU

ON THE GO

YOGURT & GRANOLA BOWL

Select Two Toppings:

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

SMOOTHIES

Select One:

Kale Me Maybe: Kale, Cucumber, Yogurt, Apples *V/GF/NF*
Mango Tango: Banana, Mango, Turmeric, Oat Milk *Vegan/GF/NF*
Berrylicious: Acai Berries, Blueberries, Berry Yogurt *V/GF/NF*
Orange You Glad: Oranges, Orange Sherbert, Vanilla Gelato, Soymilk *V/GF/NF*
Cranberry Crush: Cranberries, Pomegranate Juice, Banana, Greek Yogurt *V/GF/NF*

THE CLASSIC BREAKFAST SANDWICH

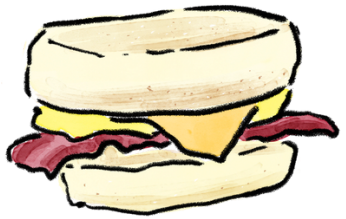
Farm Egg, Applewood Bacon, Cheddar Cheese, English Muffin *NF*

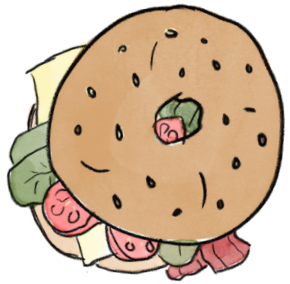
EL CAMINO WITH BACON

Folded Eggs, Bacon, Baby Spinach, Crispy Potatoes, Shredded Jack, Pasilla Salsa, Tomato Flour Tortilla *NF*

EL CAMINO

Folded Eggs, Baby Spinach, Crispy Potatoes, Shredded Jack, Pasilla Salsa, Spinach Flour Tortilla *V/NF*





VEGETARIAN BREAKFAST SANDWICH

Alternative Protein Sausage, Cheddar Cheese, Farm Egg, English Muffin *V/NF*

THE TORTA BREAKFAST SANDWICH

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

FRITTATA BAGEL

Spinach & Charred Cherry Tomato Frittata, Turkey Bacon, Monterey Jack, Onion Jam, Plain Bagel *NF*

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FALL WINTER MENU

À LA CARTE

WHOLE FRUIT *Vegan/GF/NF*

One Selection per Dozen
Apple, Banana, Orange

LOW FAT YOGURT *V/GF/NF*

One Selection per Dozen
Plain, Peach, Berry

DANISH *V/NF*

One Selection per Dozen
Cheese, Apricot, Apple, Blueberry, Cherry

ASSORTED SCONES *V/NF*

One Selection per Dozen
Chocolate Cherry, Lemon Blueberry, Orange Apricot, Orange Raisin, Savory Three Cheese, Herb, Apple Cinnamon

SLICED BREAKFAST BREADS *V/NF*

One Selection per Dozen
Zucchini Nut, Lemon, Blueberry

MINI MUFFINS *V*

One Selection per Dozen
Blueberry, Chocolate, Bran, Banana Nut

LARGE MUFFINS *V*

One Selection per Dozen
Blueberry, Chocolate, Bran, Banana Nut

FROSTED CINNAMON BUNS *V/NF*

One Selection per Dozen

CROISSANT *V*

One Selection per Dozen
Plain, Chocolate, Almond

QUICHE SLAB *V*

One Selection per Dozen
3 Cheese, Mediterranean, Goat Cheese Tomato

CUPCAKES *V*

One Selection per Dozen
Chocolate, Vanilla, Red Velvet, Carrot, Lemon

BOMBOLINOS *V*
ITALIAN FILLED DONUTS

One Selection per Dozen
Plain (Unfilled), Chocolate Hazelnut

BAGELS & CREAM CHEESE *V/NF*

One Selection per Dozen
Plain, Everything, Blueberry, Sesame

COOKIES *V*

One Selection per Dozen
Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Snickerdoodle

BISCOTTI *V*

One Selection per Dozen
Almond or Chocolate

CHOCOLATE FUDGE BROWNIE *V/NF*

One Selection per Dozen

MINI CUPCAKES *V*

One Selection per Dozen
Chocolate, Vanilla, Red Velvet, Carrot, Lemon



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FALL WINTER MENU

À LA CARTE

ICE CREAM NOVELTIES *V/NF*

One Selection per Dozen
Häagen-Dazs® AssortedBars
Klondike Bars
Assorted Fruit Bars



MOCHI ICE CREAM *V/NF*

One Selection per Dozen
Green Tea, Mango, Vanilla, Strawberry, Chocolate

OLD FASHIONED DONUT *V/NF*

One Selection per Dozen
Glazed, Chocolate, Maple

KETTLE STYLE CHIPS *V/NF*

One Selection per Dozen
BBQ, Sea Salt, Sea Salt & Vinegar, Jalapeno, Lime, Cracked Black Pepper

JUMBO HOT PRETZELS *V/DF/NF*

Per Dozen
Sweet Grain Mustard

CANDY BARS *V*

One Selection per Dozen
Snickers®, Butterfinger®, M&M's® (Plain or Peanut)

GHIRARDELLI CHOCOLATE SQUARES *V*

Per Pound

GRANOLA BARS *V*

Per Dozen
Assorted Granola Bars



SPECIALTY BARS *V*

One Selection per Dozen
Protein, Energy or Vegan

DESSERT BARS *V*

One Selection per Dozen
Apple Crumb, Pecan, Crème Brûlée, Blondie

MIXED NUTS *Vegan/GF/DF*

Per Pound

PARTY MIX *V*

Per Pound



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FALL WINTER MENU

RECESS

THIS WEEK'S LOCAL PRODUCE *V/NF*

Crudité of Seasonal Vegetables, Fiscalini Cheddar,
Fruit Chutneys, Crackers, Red Pepper Hummus



THE CLEANSE *Vegan/GF/NF*

Select One Type:
Green Machine Smoothie or Kombucha
Select One Shot:
Focus Shot or Turmeric Shot
Includes Seaweed Snack and your Choice of Green Machine Smoothie or Kombucha and Focus Shot or Turmeric Shot

REDWOOD TRAIL BREAK *Vegan/DF*

Energy Trail Mix, Coconut Water, Raisins, Pretzels

PROTEIN BREAK

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

CHIPS & DIP *V/GF/NF*

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

MOVIE NIGHT *V*

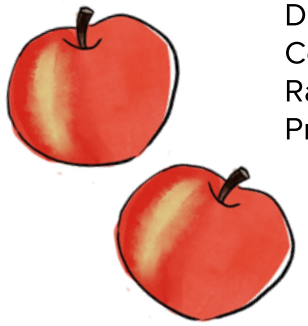
Popcorn, Soft Pretzels with Grain Mustard,
100 Grand Bars, Oreo Dusted Churro

TAKE ME OUT TO THE BALL GAME

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

APPLE A DAY *V/NF*

Apple Streusel Bar, Fuji Apple,
Izzy's Sparkling Apple Cider



MILK & COOKIES *V*

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

BUILD YOUR OWN TRAIL MIX

Granola Included
Service Style: All Selections in Individual Bowls
Select Six Toppings:

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

Minimum order of 25 guests for 30 minutes of service. Includes compostable service.
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FALL WINTER MENU

THE LUNCH BOX

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 Sandwiches or Salads and 3 Sides

SANDWICHES

So California Sandwich *DF/NF*
Smoked Turkey, Maple Bacon, Garlic Aioli, Arugula, Whole Wheat Multigrain Hero

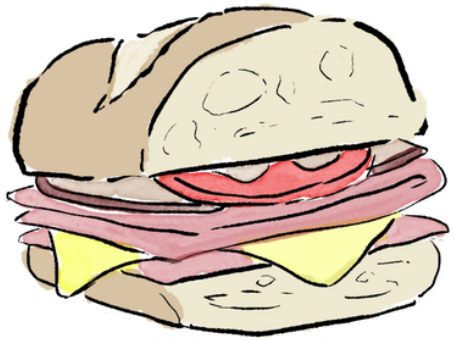
TSJ Banh Mi *V/DF/NF*
Smoked Turkey, Maple Bacon, Garlic Aioli, Arugula, French Hero

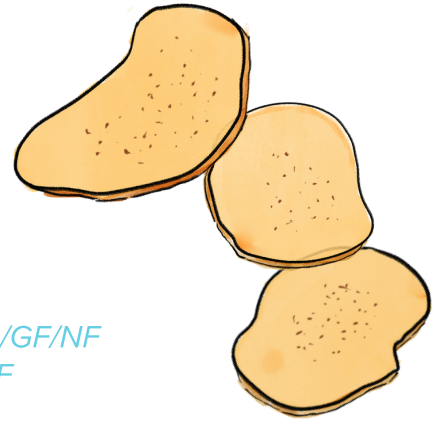
Chicken Caesar Roll Up *NF*
Grilled Chicken Breast, Romaine Lettuce, Gouda Cheese, Sun Dried Tomatoes, Caesar Dressing, Spinach Tortilla

Spiced Chickpea Shawarma *V/NF*
Carrots, Dill, Red Onion, Red Pepper Hummus, Spinach, Lavash Wrap

Farmers Market *V/NF*
Zucchini, Squash, Mozzarella Cheese, Portobello Mushroom, Pickled Red Onion, Chipotle Aioli, Italian Country Roll

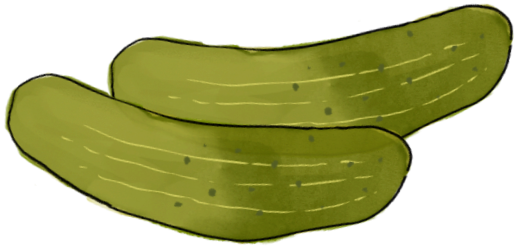
Roast Beef Sandwich *DF/NF*
Beef Bacon, Horseradish Aioli, Pickled Red Onion, Kale, Onion Poppy Hero





SIDES

Beef Jerky *GF/DF/NF*
Popcorn *V/GF/DF/NF*
Kettle Chips *V/NF*
Honey Crisp Apple *Vegan/GF/NF*
Potato Salad *Vegan/GF/NF*
Gardettos *V/NF*
Pistachios *Vegan/GF*
Whole Pickle *Vegan/GF/NF*
Chocolate Chip Cookie *V/NF*
Cake Pops *V*
Stuffed Beignets *V/Contains tree nuts/dairy*
Whoopie Pie *V*



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FALL WINTER MENU

THE LUNCH BOX

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Gluten Free by Request, Additional Fees Apply
Select up to 3 Entrée Sandwiches or Salads and 3 Sides

SALADS

Arugula *V/GF/NF*
Quinoa, Beets, Radish, Goat Cheese, Pumpkin Seeds, Sherry Vinaigrette

Spinach *GF/DF/NF*
Garbanzo Beans, Roasted Red Brussels Sprouts, Crispy Bacon, Honey Mustard Dressing

Romaine *Vegan/GF/NF*
Turnips, Lentils, Cranberries, Apple Cider Vinaigrette

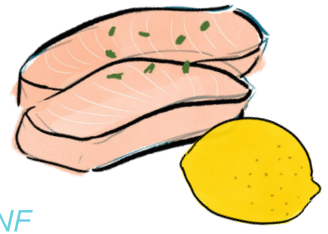
Kale *V/GF*
Butternut Squash, Cashews, Pickled Red Onion, Buttermilk Dressing

Farro *V/NF*
Apples, Cauliflower, Mozzarella, Mizuna, Yogurt Dressing

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



Add Protein to Any Salad
Soy Ginger Tofu *Vegan/NF*
Chipotle Steak *GF/DF/NF*
Lemon Salmon *GF/DF/NF*
Garlic Chicken *GF/DF/NF*
Alternative Chipotle Beef Tips *Vegan/GF/NF*
Alternative Chicken Strips *Vegan/NF*



SIDES

Beef Jerky *GF/DF/NF*
Popcorn *V/GF/DF/NF*
Kettle Chips *V/NF*
Honey Crisp Apple *Vegan/GF/NF*
Potato Salad *Vegan/GF/NF*
Gardettos *V/NF*

Pistachios *Vegan/GF*
Whole Pickle *Vegan/GF/NF*
Chocolate Chip Cookie *V/NF*
Cake Pops *V*
Stuffed Beignets
V/Contains tree nuts/dairy
Whoopie Pie *V*

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FALL WINTER MENU

SALAD BAR

Serving Field Fresh Farms & Babe Farms Lettuces.

LETTUCES *V*

Select One:

Red Leaf Lettuce
Bibb Lettuce
Little Gem

DRESSINGS *V*

Select Two:

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

LETTUCES *V*

Select Six:

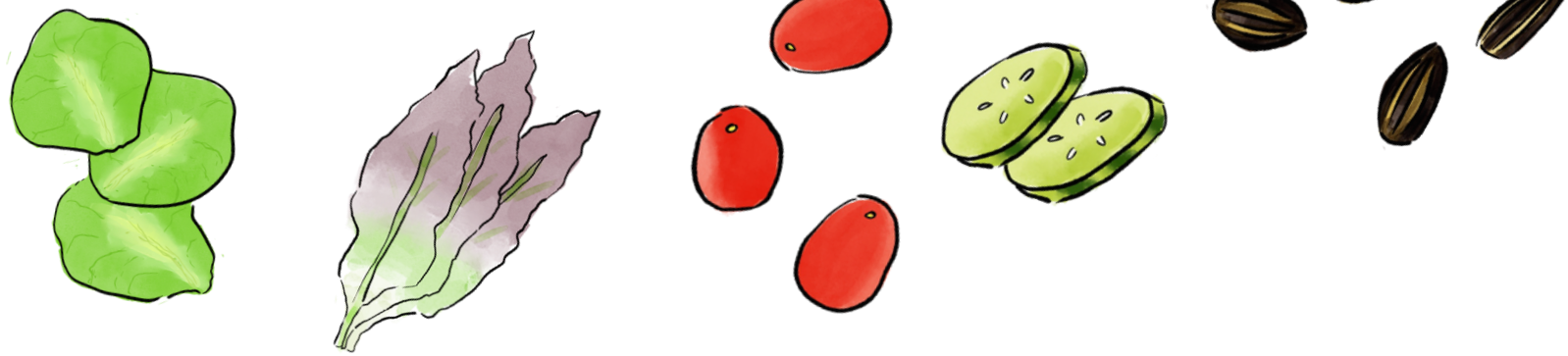
Croutons
Cucumbers
Cherry Tomatoes
Shredded Carrots
Red Onion
Mushrooms
Kidney Beans
Garbanzo Beans
Mint
Cilantro
Pumpkin Seeds
Sunflower Seeds
Dried Blueberries
Dried Cranberries
Mozzarella Cheese
Shredded Cheddar Cheese
Pistachios
Cashews

PROTEIN

Add Protein to Any Salad

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





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BURRITO BOWLS

RICE *GF/NF*

Select One:
White Rice
Wild Rice
Brown Rice
Tomato Rice

GREENS *GF/NF*

Select One:
Baby Kale
Hearts of Romaine
Spinach
Arugula

SIDES *GF/NF*

Select Two:
Pinto Beans
Refried Beans
Black Beans
White Beans

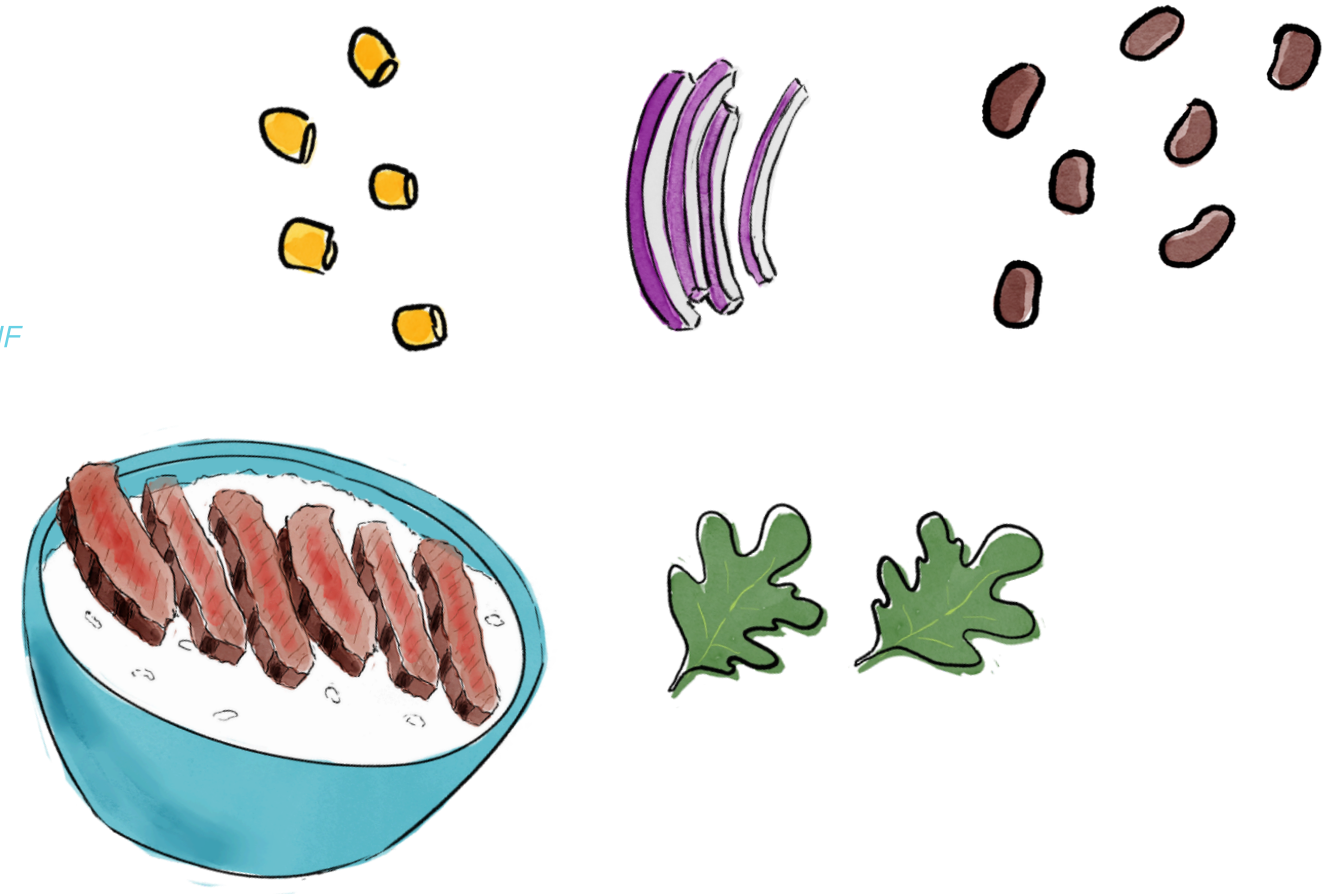
PROTEIN *GF/NF*

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

CONDIMENTS *GF/NF*

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

Add Guacamole



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BBQ JOINT

Served with Orange Brioche Roll *NF*

PROTEINS *NF*

Select Two:

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

SAUCES *V/DF/NF*

Select Two:

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

SIDES *NF*

Select Two:

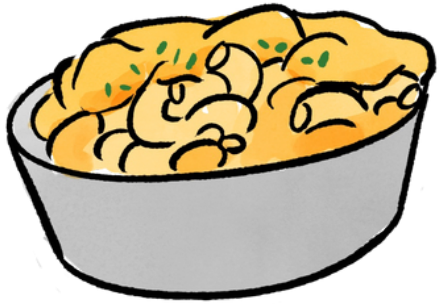
Mashed Potatoes
Baked Mac n' Cheese
Coleslaw
Potato Salad
Corn on the Cob
Cranberry Bean Chili

DESSERT *NF*

Select One:

Spiced Pumpkin Cobbler
Maple Sweet Potato Cobbler
Cran-Blackberry Cobbler







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LUNCH OR DINNER

TEAM SAN JOSE · VISIT SAN JOSÉ CALIFORNIA · SAN JOSE THEATERS

VALLEY OF HEART'S DELIGHT

Clam Chowder Soup, Leeks, Chives, Bacon, Potatoes *NF*

Organic Lettuces, Shaved Fennel, Shaved Beets, Pumpkin Seeds, Herb Balsamic Vinaigrette *Vegan/GF/NF*

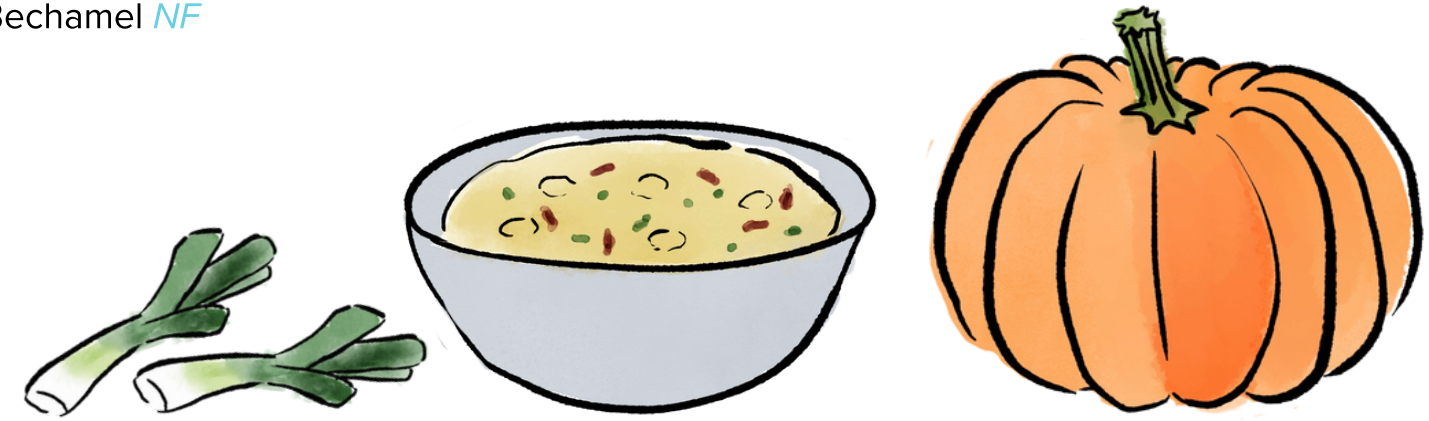
Butternut Squash Salad with Romaine Lettuce, Crispy Chickpeas, Shredded Carrots, Pomegranate Dressing *Vegan/GF/NF*

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/NF*



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LUNCH OR DINNER

SOUTH BAY SIMMER

Mixed Greens, Endive and Radicchio with Spring Mix, Radish, Mozzarella, Walnuts, Apple Cider Vinaigrette *V/GF*

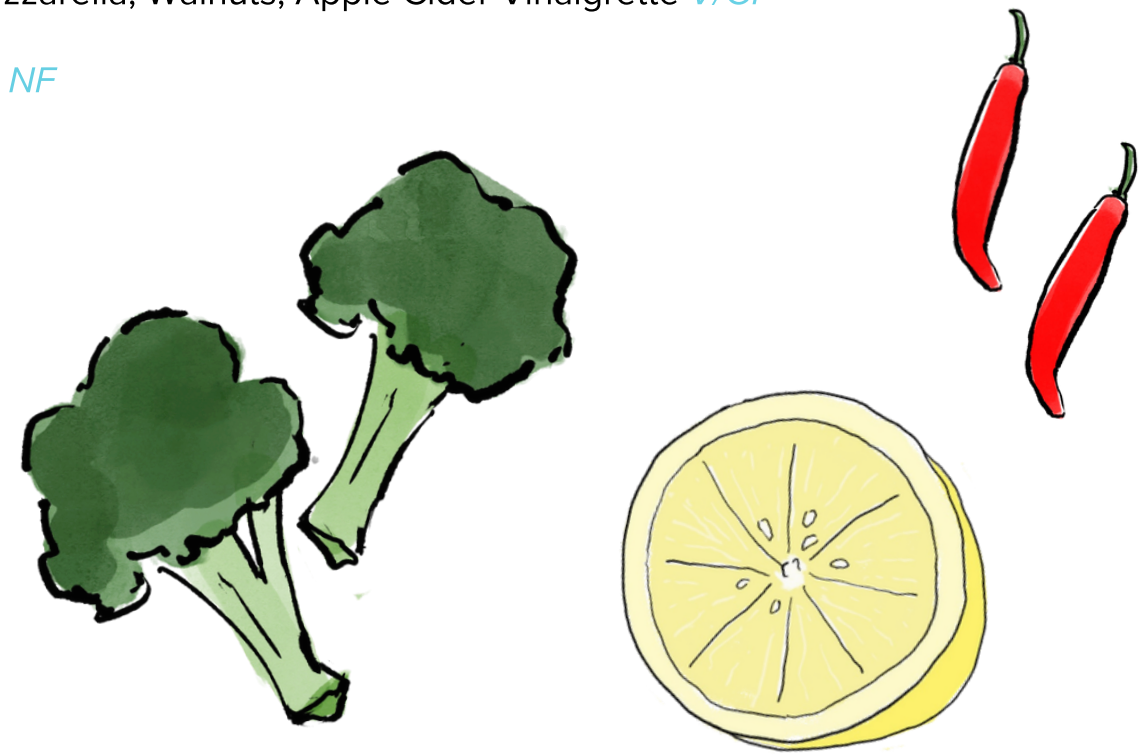
Roasted Chicken Thigh, Garlic Herb Gremolata, Caper Bechamel *NF*

Braised Beef Brisket, Port Wine Butter Sauce *GF/NF*

Broiled Broccoli, Chili, Lemon *Vegan/GF/NF*

Smashed Potatoes, Chives *V/GF/NF*

Apple Crumb Bar *V/NF*



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May contain nut allergens due to shared production areas.

FALL WINTER MENU

LUNCH OR DINNER

SAN JOSE SOUL

Apple & Cabbage, Carrots, Onion, Celery, Apple Cider Vinaigrette *Vegan/GF/NF*

Buttermilk Fried Chicken Thigh *NF*

Country Gravy *NF*

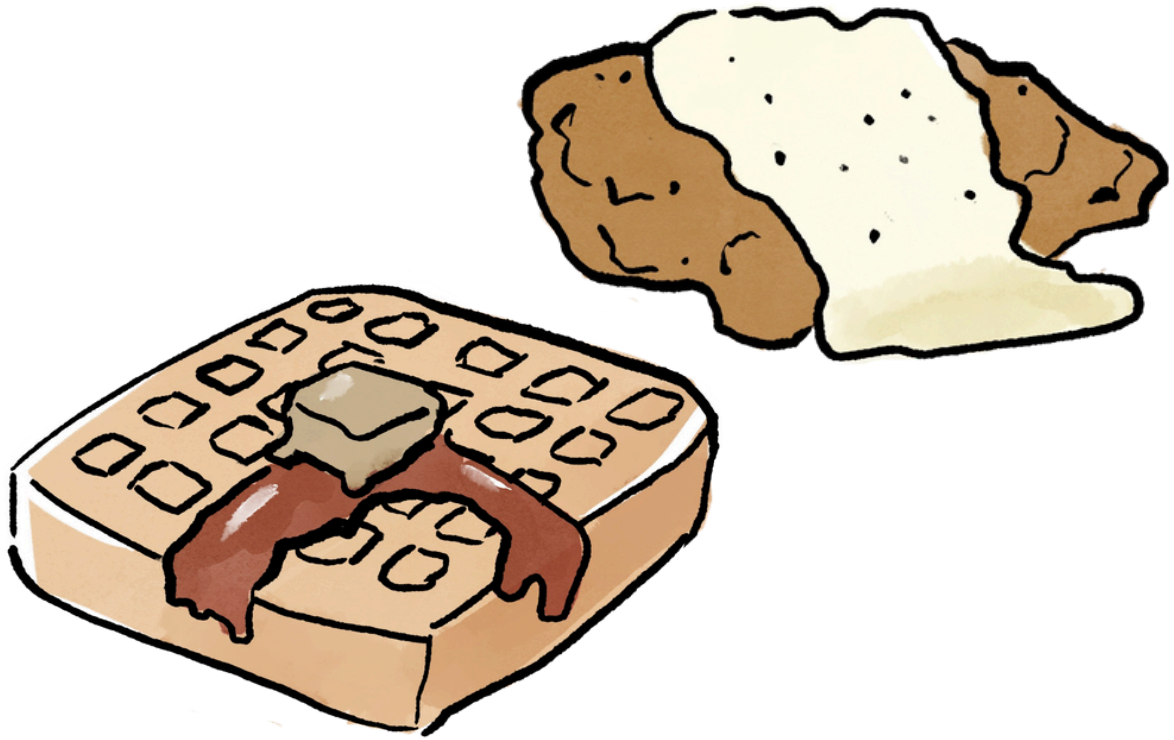
Blackened Bass, Daikon Pickles *GF/DF/NF*

Braised Collard Greens *Vegan/GF/NF*

Smashed Sweet Potato *V/GF/NF*

Waffles with Pecan Butter & Maple Syrup *V*

Cran-Blackberry Cobbler *V/NF*



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FALL WINTER MENU

LUNCH OR DINNER

LITTLE ITALY

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*

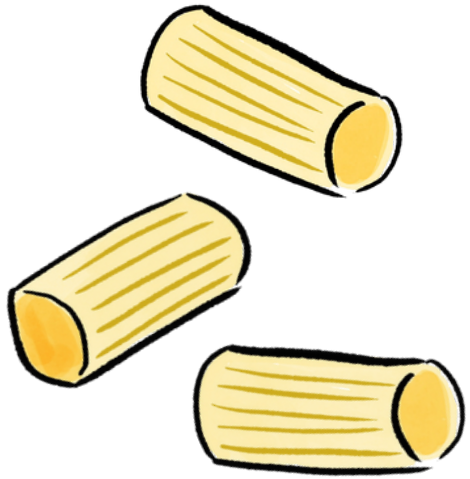
Neapolitan Ragu, Rigatoni Pasta, Grana Padana, Basil *NF*

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*





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FALL WINTER MENU

LUNCH OR DINNER

TEAM SAN JOSE · VISIT SAN JOSÉ CALIFORNIA · SAN JOSE THEATERS

SAN JOSE SUPPER CLUB

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 *Vegan/NF*

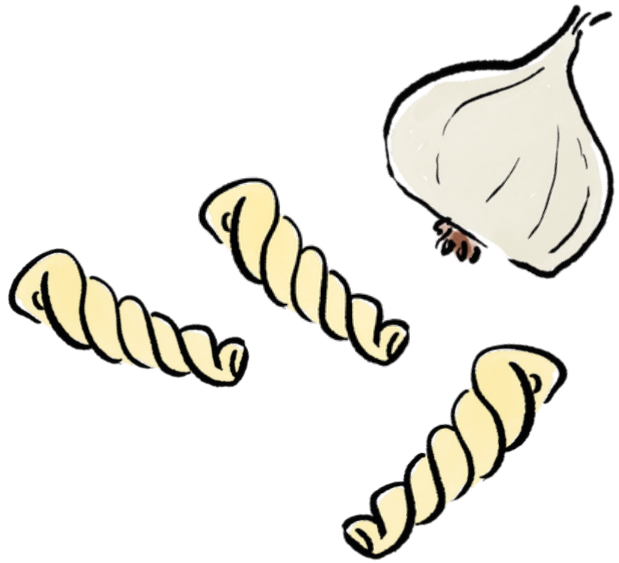
Seared Rock Cod, Broiled Radish *GF/DF/NF*

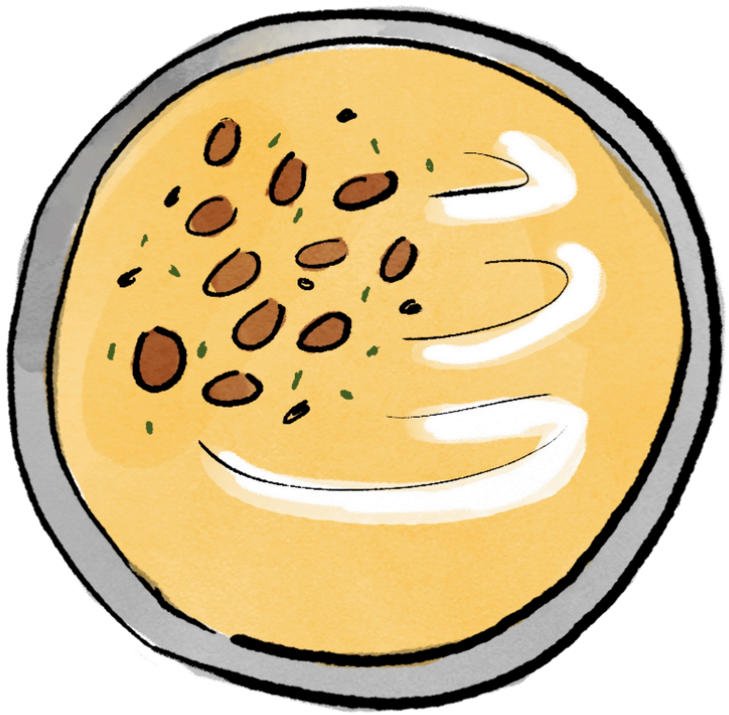
Spicy Aioli *V/GF/DF/NF*

Caramelized Brussel Sprouts *Vegan/GF/NF*

Roasted Winter Squash *Vegan/GF/NF*

Shortbread Cookie *V/NF*





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FALL WINTER MENU

LUNCH OR DINNER

LITTLE SAIGON

Vermicelli Salad, Cucumbers, Carrots, Basil, Jalapeno, Vegan Pineapple Fish Sauce, Thai Chili Peppers *Vegan/GF/NF*

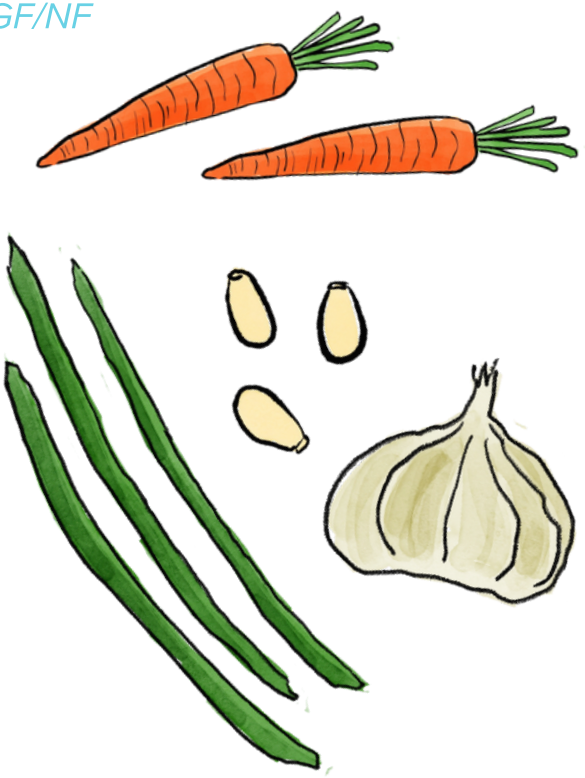
String Green Beans with Garlic & Vegetarian Hoisin Sauce, Sambal *Vegan/GF/NF*

Vietnamese Beef Stew, Carrots, Soy Sauce, Hoisin Sauce, Coconut Juice, Thai Basil *DF*

Lemongrass Chicken Thigh, Fish Sauce, Honey, Green Onions *GF/DF/NF*

Broken White Rice, Scallion Oil, Green Onions *Vegan/GF/NF*

Banana Bread, Plantain Chips, Walnuts, Powdered Sugar *V*



Add On

Vietnamese Chicken Rice Porridge, Jasmine Rice, Shredded Chicken, Ginger, Green Onions, Cilantro *DF/NF*

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FALL WINTER MENU

LUNCH OR DINNER

SAN JOSE SEOUL

Tofu Soup, Soybean Paste, Zucchini, Onion, Scallions, Radish *Vegan/GF/NF*

Red Leaf Lettuce, Shredded Carrots, Sesame Gochugaru *Vegan/GF/NF*

Stir Fried Chicken, Cabbage, Carrot, Sweet Potato, Shisho *GF/NF*

Spicy Pork Bulgogi, Pork Belly, Gochujang, Soy, Sesame, Onion, Scallion *GF/DF*

Broccoli, Garlic, Sesame Oil, Sesame Seeds *Vegan/GF*

Steamed White Rice *Vegan/GF/NF*

Spicy Rice Cakes, Fish Cakes, Onions, Gochujang, Sesame Seeds, Scallions *GF/DF*

Waffle Ice Cream *V/NF*
Green Tea, Chocolate or Strawberry *(Ice Cream Freezer & Power Required)*



Add On

Caramelized Beef, Top Sirloin, Soy Sauce, Asian Pear, Carrot, Scallion *NF*

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FALL WINTER MENU

LUNCH OR DINNER

JAPANTOWN

Japanese Salad, Iceberg Lettuce, Boiled Egg, Cucumber, Red Radish, Japanese Ginger & Onion Dressing *V/DF/NF*

Pickled Cucumber Salad, English Cucumbers, Red Onions, Sesame Seeds, Tamari, Rice Vinegar *Vegan/GF/NF*

Beef & Mushrooms with Brown Gravy, Steak, Shimeji Mushrooms, Button Mushrooms, Hayashi Gravy, Pickled Ginger *NF*

Steamed Japanese Rice *Vegan/GF/NF*

Chicken Katsu, Fried Chicken Cutlet *NF*
**Alternative Protein Available*

Mochi Ice Cream, Assorted Flavors *V/GF*
(Ice Cream Freezer & Power Required)

Add On
Pork in Sweet Soy Ginger Sauce *GF/NF*





SPECIAL DIETS

Kosher Meals
Halal Meals

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FALL WINTER MENU

DESIGN YOUR OWN: LUNCH OR DINNER

CUSTOMIZE YOUR MENU

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:

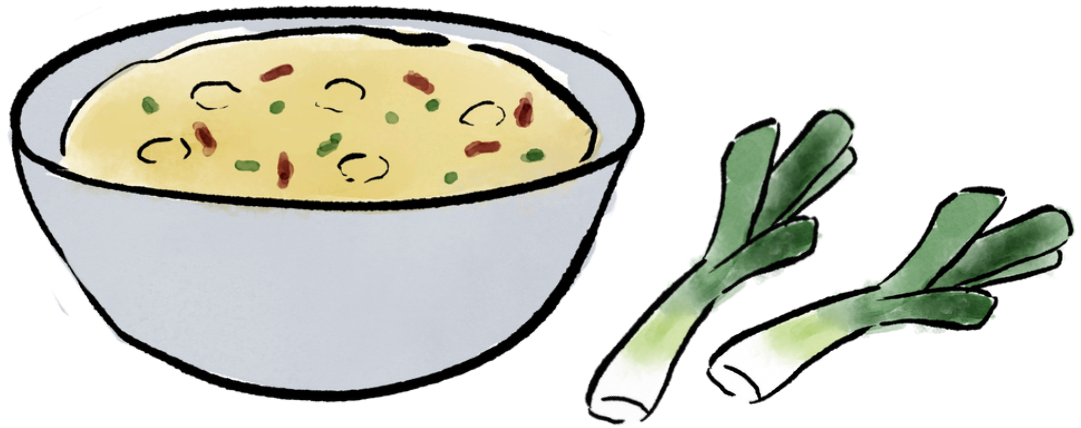
Cauliflower Soup, Chimichurri *V/GF/NF*

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*



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FALL WINTER MENU

DESIGN YOUR OWN:
LUNCH OR DINNER

SALAD

Select One:

Endive & 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*

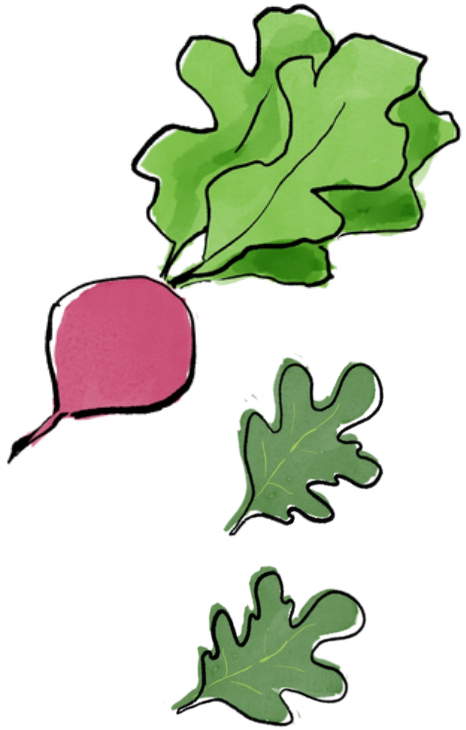
Romaine Lettuce, Parmesan Cheese, Sun Dried Tomatoes, Crusty Sourdough, Caesar Dressing *NF*

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*



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FALL WINTER MENU

DESIGN YOUR OWN:
LUNCH OR DINNER

ENTRÉES

Select Two:

Wild Mushroom & 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/DF/NF*

Braised Lentils with Leeks, Cabbage & Curry Sauce with Coconut Milk *Vegan/GF*

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

Gluten Free Penne, Arugula, Broccoli, Pesto, Pine Nuts *V/GF*

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

Taiwanese 5-Spice Impossible Beef *Vegan/GF/NF*

VEGETABLES

Select One:

Roasted Parsnip & Pears *Vegan/GF/NF*

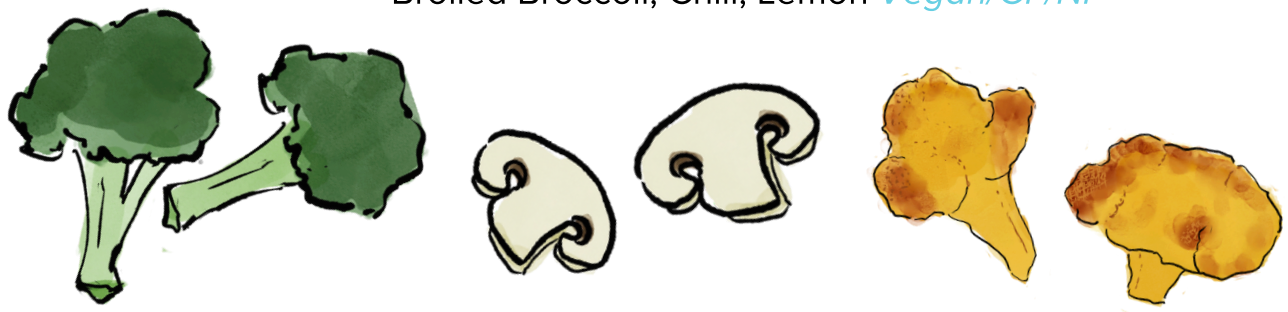
Caramelized Brussel Sprouts *Vegan/GF/NF*

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*



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FALL WINTER MENU

DESIGN YOUR OWN: LUNCH OR DINNER

STARCH

Select One:

Smashed Sweet Potato, Salted Butter *V/GF/NF*

Cannellini Bean Ragout *Vegan/GF/NF*

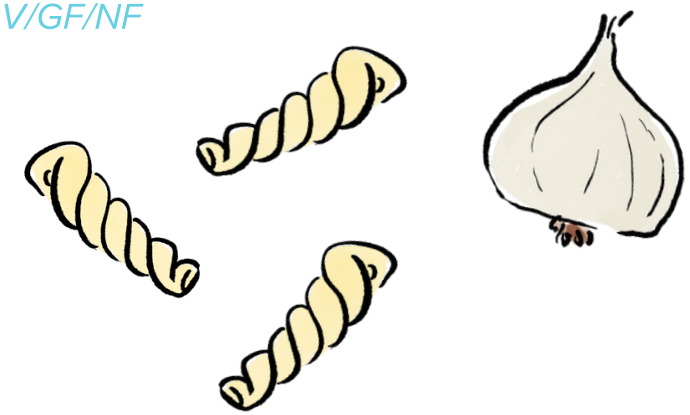
Wild Rice Pilaf, Onions, Garlic *Vegan/GF/NF*

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*

S'mores Bar *V/NF*

Bread Pudding *V/NF*

Waffles with Maple Syrup *V/NF*

Spiced Pumpkin Cobbler *V/NF*

Maple Sweet Potato Cobbler *V/NF*

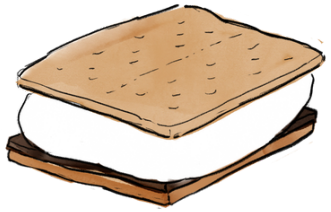
Cran-Blackberry Cobbler *V/NF*

Vegan Raw Bar, Very Berry *Vegan/NF*

Vegan Raw Bar, Lime Mango *Vegan/NF*

Vegan Raspberry Chocolate Verrine Cup *Vegan/NF*

Vegan Sea Salt Chocolate Brownie *Vegan/GF/NF*



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FALL WINTER MENU

DESIGN YOUR OWN: LUNCH OR DINNER

UPGRADED ENTRÉE SELECTIONS

Grilled Flat Iron, Charred Radicchio, Tarragon Grapefruit Sauce *GF/DF/NF*

Japanese Beef & Potato Stew, Dashi, Mirin, Soy Sauce and Honey *DF/NF*

Cross Rib Roast, Mushroom Duxelles & Red Wine Sauce *NF*

Braised Short Ribs, Kohlrabi, Mustard Jus *GF/NF*

Niman Pork Loin, Caramelized Celery, Tomatillo Apple Salsa *GF/DF/NF*

Campbell River Salmon, Garlic Clam Velouté *GF/NF*

Baked Bass, Creamed Escarole, Cranberry Sauce *GF/NF*

Chili Lime Halibut with Mango Citrus Salsa *GF/DF/NF*

Broiled Rock Cod with Green Curry *GF/DF/NF*

Roasted Achiote Marinated Pork Loin, Butter Bean Ragout, Pork Jus *GF/DF/NF*

Miso Marinated Baked Black Cod with Bok Choy Furikake *GF/DF/NF*

Alternative Vegan Meat Baked Rigatoni, Zucchini *Vegan/NF*

Alternative Protein, San Choy Bow, Scallions, Water Chestnut, Ginger, Vegan Hoisin, Iceberg Lettuce *Vegan/NF*

Alternative Sausage Pasta alla Boscaiola, Alternative Italian Sausage, Fresh Rigatoni, Oat Cream, Daiya Shreds *Vegan*

Lentil Biryani – Masoor Dal Biryani *Vegan/GF/NF*



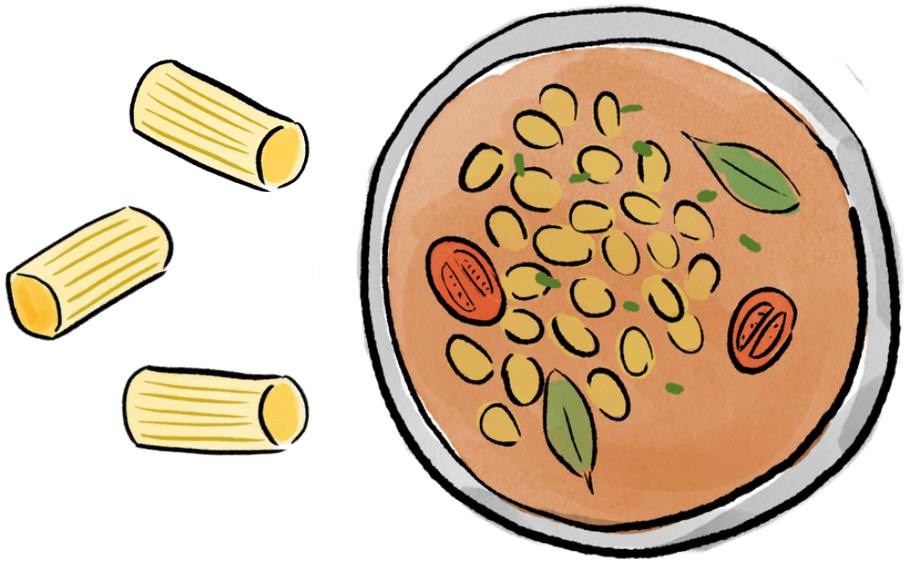
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FALL WINTER MENU

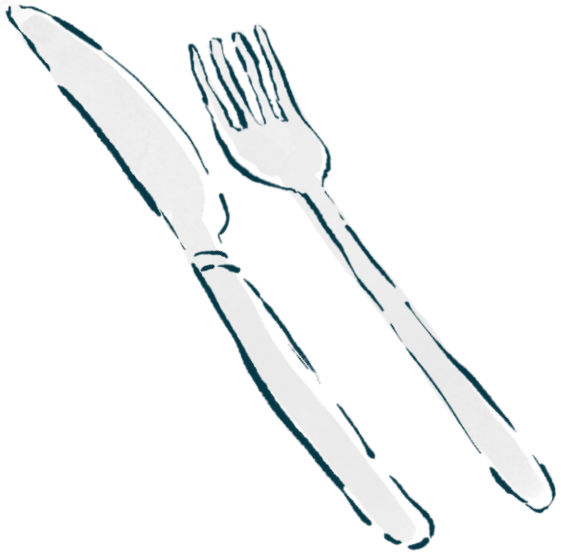
CUSTOM MENUS

INTERESTED IN SELECTING A PLATED MENU?

Contact your Event Manager and we will help create a custom menu!







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FALL WINTER MENU

SMALL BITES

TEAM SAN JOSE · VISIT SAN JOSÉ CALIFORNIA · SAN JOSE THEATERS

FALL VEGETABLE FLATBREAD *V/NF*
Carrots, Winter Squash, Onions, Black Garlic, Parsnip Puree, Thyme

WINTER PEAR BRUSCHETTA *V*
Pear Compote, Dried Raisins, Arugula, Walnuts,
Feta Cheese, Italian Baguette

PARSNIP SOUP SHOOTER *Vegan/GF/NF*
Pickled Cauliflower, Fried Leek, Pumpkin Seed Oil

FUYU PERSIMMON TART *Vegan/NF*
Pomegranate, Serrano, Ginger, Micro Arugula

BEET TARTAR *V/NF*
Oreo Dirt, Apple, Crème Fraiche

HERB GOAT CHEESE & CARROT FILO CUP *V*
Pistachio, Honey, Micro Carrot

BRUSSEL SPROUT SALAD CUP *Vegan/GF/NF*
Shaved Brussels, Dried Cranberries,
Orange Vinaigrette, Plantain

VEGAN SAMOSA *Vegan/NF*
Mango Mint Chutney

TURMERIC YOGURT CHICKEN SKEWERS *GF/NF*
Pomegranate Molasses, Radish, Red Onion

RISOTTO TRIANGLE *Vegan/GF/NF*
Pumpkin Curry Sauce, Pepitas

FRIED SPRING ROLL *Vegan/NF*
Sweet & Sour Sauce

RUSSET POTATO PAVE *V/GF/DF*
Black Truffle Essence, Brown Mustard Seeds, Chives

SHRIMP TOAST *NF*
Chestnuts, Sesame Oil, Chili Aioli, Green Onion, Sourdough Baguette

BLACK BEAN CAKE *Vegan/GF/NF*
Corn Salsa, Chili Oil, Micro Cilantro

PINEAPPLE SKEWER *DF/NF*
Portuguese Sausage, Onion, Ginger Soy Glaze



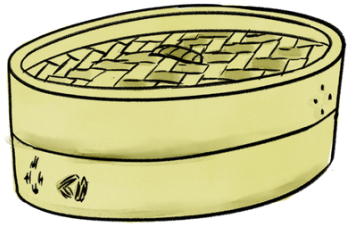
Minimum order of 50 guests for 2 hours of service. Includes compostable service.
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FALL WINTER MENU

STATIONS

DIM SUM STATION *NF*

Order by the dozen
Minimum order is 10 dozen per item
Shrimp Dumpling, Chicken Pot Sticker,
Vegetable Pot Sticker, BBQ Pork Bun
Includes: Sweet & Sour Sauce, *GF* Soy Sauce

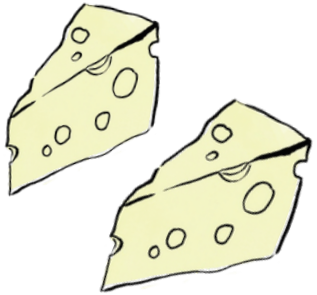


SUSHI

Client Selection
Please inquire with your Event Manager on current selection options

CALIFORNIA CHEESE *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 *V/Contains Rennet*

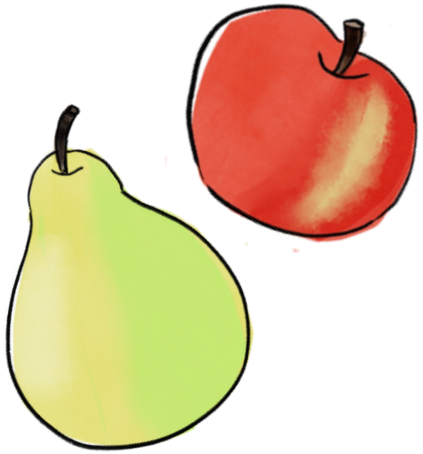
Fiscalini Gold Cheddar
Shaft Blue
Brie
Seascape Gouda
Accompanied with: Grapes, Nuts, Rustic Bakery Crackers, Honey

HUMMUS & VEGETABLES *Vegan/GF/NF*

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

FARM FRUIT BASKET *Vegan/GF/NF*

Seasonal Produce



CHIPS & DIP *V/GF/NF*

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

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FALL WINTER MENU

STATIONS

SLIDER BAR

Select Two Options:
Sweet Earth “Sloppy Joe”, Brioche Bun *V/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 & Gouda Cheese, Grilled Eggplant, Tomato Jam, Brioche Bun *V/NF*

POKE BOWLS *GF/DF/NF*

Select One Option:
Salmon or Tofu, Seaweed, Soba Noodle, Green Onion, Edamame,
Furikake, Pickled Ginger, Chili Aioli, *GF* Soy Sauce

BAKED POTATO

Select Two Options:
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: *Vegan* Ragu

NOODLES *NF*

Includes Green Onion, Bok Choy, Carrots
Select One Broth:
Pho Beef Broth, Soy Dashi Broth,
Pork Tonkatsu Broth, Tom Yum, Vegetable Broth
Select One Noodle Type:
Egg Noodle, Rice Noodle, Glass Noodle

ADDITIONAL PROTEIN

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



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FALL WINTER MENU

STATIONS

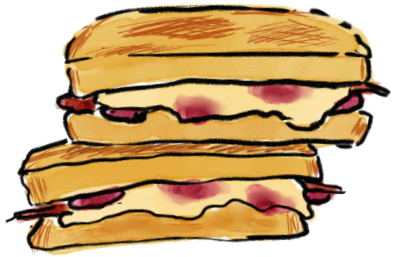
MINI GRILLED CHEESE

Select Two Types:

Stout Braised Mushrooms, Caramelized Onions, White Cheddar, Sourdough Panor *V/NF*
Cranberry, Brie & 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

Parsnip Soup *V/NF*
Butternut Squash Soup *Vegan/NF*



TOAST

Select Two:

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

CEVICHE TOSTADAS *GF/DF/NF*

2 Tostadas:

Lemon Tomatillo Base

Select Two Styles:

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

STREET TACOS *GF/NF*

Select Two Options:

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

Includes:

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

Add Guacamole for An Additional Fee

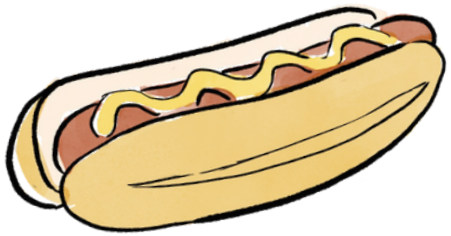


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FALL WINTER MENU STATIONS

SILVA HOT DOGS *NF*

Includes Condiments: Grain Mustard, Ketchup
All served on Brioche Bun
Select Two Proteins:
All Beef Dog
Whiskey Fennel
Mango Pepper
Linguica
Select Three Toppings:
Sauerkraut, Bacon Bites, Crispy Onions, Bean Chili, Potato Chips, Nacho Cheese, Pickle Spears, Jalapenos, Coleslaw, Grilled Pineapple, Sport Peppers

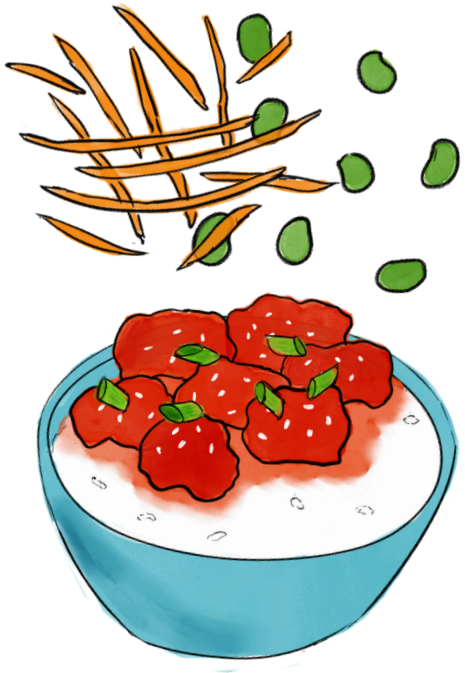


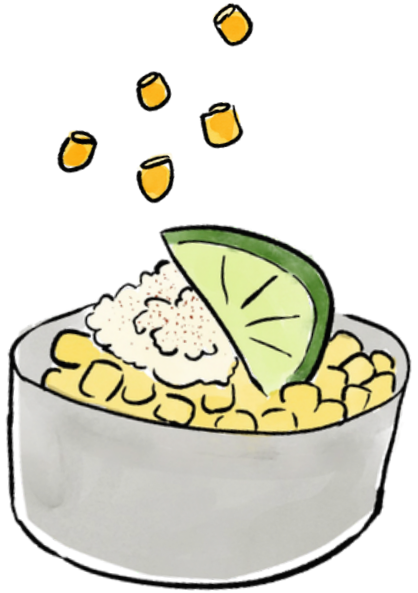
RICE BOWLS *NF*

Includes: Eggs, Scallions, Soy Glaze
Select One Rice Type:
Jasmine Rice
Brown Rice
Basmati Rice
Riced Cauliflower
Forbidden Rice
Select One Protein:
Golden Pork Curry
Chicken Teriyaki
Gochujang Spicy Chicken
Alternative Protein Bulgogi Beef
Yellow Curry Tofu Stew
Select Three Toppings:
Green Onions
Picked Daikon
Edamame
Shredded Carrots
Toasted Sesame Seeds
Broccoli

ESQUITES *V/GF/NF*

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





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FALL WINTER MENU STATIONS

CURRY

Served with Garlic Naan
Select Two Curries:

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

Paneer & Spinach Curry – Saag Paneer *V/NF*
Paneer, Spinach, Jalapeno, Tomatoes, Cumin, Ginger, Garlic, Kasuri Methi, Heavy Cream, Ground Cardamom, Basmati Rice

Goat or Lamb Curry *NF*
Add for An Additional Fee
Goat or Lamb, Yogurt, Garlic, Ginger, Turmeric, Kashmiri Chili, Onion, Tomato, Serrano, Garam Masala, Cilantro, Cinnamon, Cardamom, Basmati Rice

BIRYANI

Served with Garlic Naan
Select Two Curries:

Vegetable Biriyani *Vegan/GF*
Eggplant, Carrots, Tomatoes, Onions, Squash, Cinnamon, Cardamom, Cumin, Cashews, Cilantro, Garam Marsala, Basmati Rice



Lentil Biryani – Masoor Dal Biriyani *Vegan/GF/NF*
Green Lentils, Carrots, Celery, Onions, Jalapeno, Ginger, Currants, Saffron Basmati Rice

Cauliflower Biryani – Gobi Biriyani *Vegan/GF/NF*
White Cauliflower, Chili, Ginger, Garlic, Fennel Seeds, Tomatoes, Cilantro, Basmati Rice

Chicken Biriyani *NF*
Yogurt Marinade Chicken Breast, Garam Masala, Kashmiri Chili Powder, Ginger, Garlic, Turmeric, Lemon Juice, Mint, Cinnamon Sticks, Cloves, Star Anise, Basmati Rice

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FALL WINTER MENU

THE CARVER

ADOBO SEASONED NIMAN RANCH PORK LOIN *GF/DF/NF*

Apple Sauce

BRANDT FARMS CASINO ROAST *GF/DF/NF*

Cabernet Wine Sauce

NIMAN RANCH LEG OF LAMB *GF/DF/NF*

Chimichurri Sauce

NIMAN SAUSAGE BOARD *GF/DF/NF*

Assorted Sausages with Chipotle Honey Mustard, Cornichons

BONE IN BRANDT FARMS PRIME RIB *GF/DF/NF*

Béarnaise Sauce

HERB ROASTED TURKEY BREAST *GF/DF/NF*

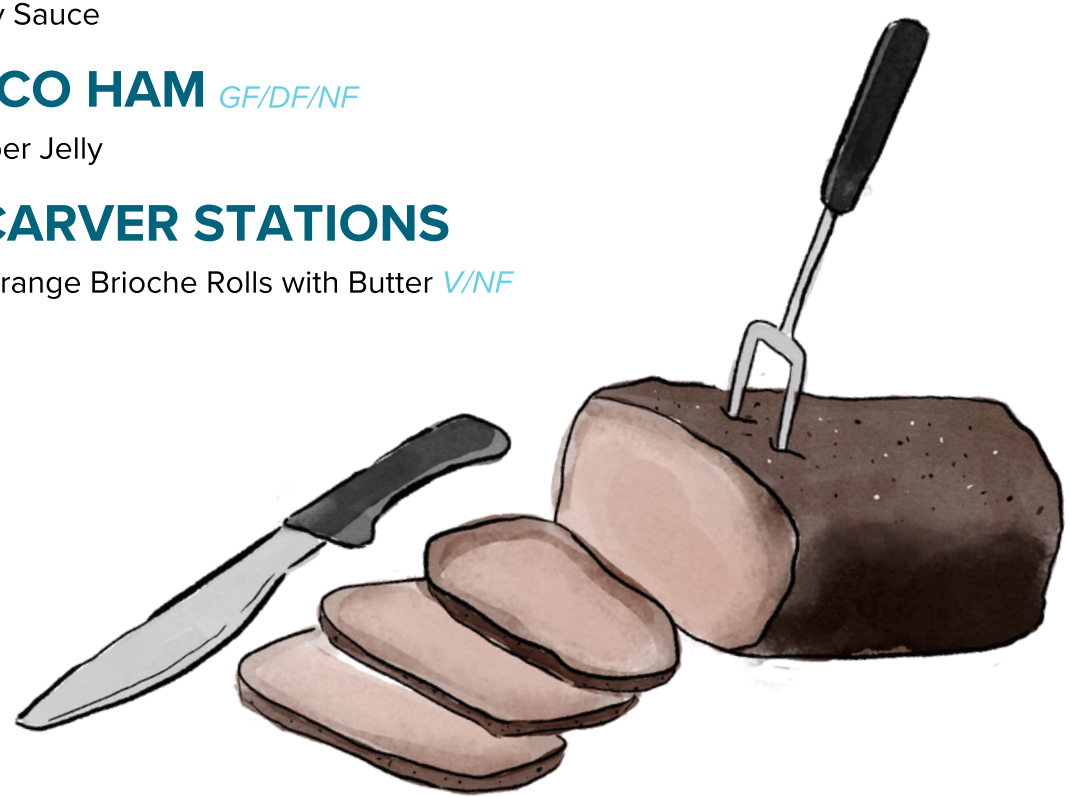
Cranberry Sauce

IBERICO HAM *GF/DF/NF*

Red Pepper Jelly

ALL CARVER STATIONS

Include Orange Brioche Rolls with Butter *V/NF*



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FALL WINTER MENU

DESSERT

COBBLER *V*

Topped with Oat Crumble & Vanilla Whipped Cream on the Side

Select Two:

Spiced Pumpkin
Maple Sweet Potato
Cinnamon Apple
Cran-Blackberry

MINI DESSERT STATION *V*

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

RICE CRISPY TREAT *V/GF*

By the Dozen

Lucky Charms, Brown Butter Chocolate, Strawberry, Espresso Chocolate, Fruity Pebble



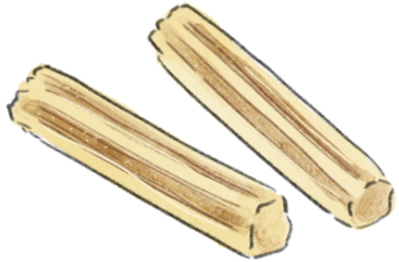
CHURRO STATION *V/NF*

Select One:

Oreo Dusted
Cinnamon Sugar
Cream Filled
Chocolate Filled

Select One:

Vanilla Whipped Cream
Caramel Sauce
Chocolate Sauce
Strawberry Sauce



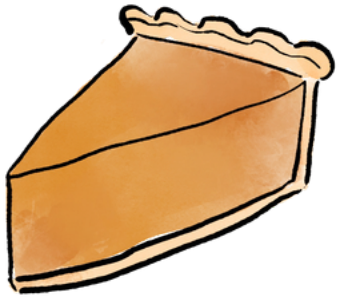
SLICE OF PIE *V*

Includes Whipped Cream

Select Two:

Apple
Pumpkin
Pecan





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FALL WINTER MENU

DESSERT:
ICE CREAM PARLOR

ICE CREAM SUNDAES *V*

(Ice Cream Freezer & Power Required)

Humboldt Creamery

Select One Ice Cream Flavor:

Vanilla
Dutch Chocolate
Mint Chip
Strawberry
Cookies & Cream

Select Three Toppings:

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

Select One Sauce:

Chocolate Sauce
Strawberry Sauce
Caramel Sauce



ICE CREAM SANDWICH *V*

(Ice Cream Freezer & Power Required)

Humboldt Creamery

Select One Ice Cream Flavor:

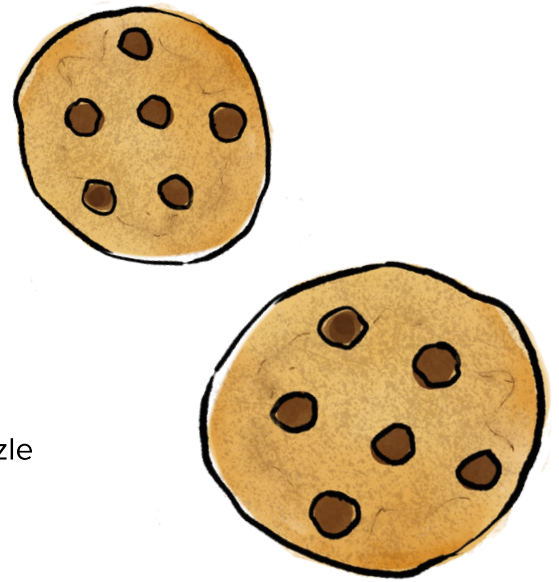
Vanilla
Chocolate
Strawberry

Select Two CookieFlavors:

Chocolate Chip
Oatmeal Raisin
Macadamia

Select Three Cookie Toppings:

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



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