



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 McEnergy 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 23% 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 \$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



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

# BREAKFAST

## Bread & Breakfast

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

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

## Carnivores Delight

Farm Eggs Scrambled V/GF/DF/NF

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

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

Select One: Chorizo Linguica, Turkey Bacon or Vegan Sausage

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

Sticky Buns V/NF

Brewed Starbucks Coffee, Teavana Tea and 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 and Grapes Vegan/GF//NF

Apple Raisin Danish V/NF

Brewed Starbucks Coffee, Teavana Tea and Orange Juice



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# BREAKFAST

## 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 and Orange Juice

## Vegetable Breakfast Bowl

Barley, Butternut Squash, Carrots, Apples, Pumpkin Seeds, Cranberries, Sriracha Aioli V/DF/NF  
Brewed Starbucks Coffee, Teavana Tea and Orange Juice

Add: Scrambles Eggs V/GF/DF/NF

Add: Chicken Sausage GF/DF/NF

## Steel Cut Irish Oatmeal Station

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

## Greek Yogurt Parfait Station

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



# ON THE GO

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

## **Yogurt & Granola Bowl**

### **Select Two:**

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

## **Vegetarian Breakfast Sandwich**

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

## **The Torta Breakfast Sandwich**

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

## **Frittata Bagel**

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

# A LA CARTE

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

## Whole Fruit

One Selection per Dozen

Apple, Banana, Orange Vegan/GF//NF

## Low Fat Yogurt

One Selection per Dozen

Plain, Peach, Berry V/GF/NF

## Danish

One Selection per Dozen

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

## Assorted Scones

One Selection per Dozen

Chocolate Cherry, Lemon Blueberry, Orange Apricot,

Orange Raisin, Savory Three Cheese, Herb,

Apple Cinnamon V/NF

## Sliced Breakfast Breads

One Selection per Dozen

Zucchini, Lemon, Blueberry V/NF

## Mini Muffins

One Selection per Dozen

Blueberry, Chocolate, Bran, Banana Nut V

## Large Muffins

One Selection per Dozen

Blueberry, Chocolate, Bran, Banana Nut V

## Frosted Cinnamon Buns

One Selection per Dozen

V/NF

## Quiche Slab

One Selection per Dozen

3 Cheese, Mediterranean, Goat Cheese Tomato V

## Croissant

One Selection per Dozen

Plain, Chocolate or Almond V

## Cupcakes

One Selection per Dozen

Chocolate, Vanilla, Red Velvet, Carrot, Lemon V

## Bombolinos Italian Filled Donuts

One Selection per Dozen

Plain (Unfilled), Chocolate Hazelnut V

## Bagels & Cream Cheese

One Selection per Dozen

Plain, Everything, Blueberry, Sesame V/NF

## Cookies

One Selection per Dozen

Chocolate Chip, Oatmeal Raisin,

White Chocolate Macadamia Nut, Snickerdoodle V

## Biscotti

One Selection per Dozen

Almond or Chocolate V

## Chocolate Fudge Brownie

One Selection per Dozen

V/NF

## Mini Cupcakes

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** per dozen

One Selection per Dozen

Häagen-Dazs® Assorted Bars, Klondike Bars, Assorted Fruit Bars V/NF

## **Mochi Ice Cream** per dozen

One Selection per Dozen

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

## **Old Fashioned Donut** per dozen

One Selection per Dozen

Glazed, Chocolate, Maple V/NF

## **Kettle Style Chips** per dozen

One Selection per Dozen

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

## **Jumbo Hot Pretzels** per dozen

Sweet Grain Mustard V/DF/NF

## **Candy Bars** per dozen

One Selection per Dozen

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

## **Ghirardelli Chocolate Squares** per pound V

## **Granola Bars** per dozen

Assorted Granola Bars V

## **Specialty Bars** per dozen

One Selection per Dozen

Protein, Energy or Vegan V

## **Dessert Bars** per dozen

One Selection per Dozen

Apple Crumb, Pecan, Crème Brûlée, Blondie V

## **Mixed Nuts** per pound Vegan/GF/DF

## **Party Mix** 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

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

## The Cleanse

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

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

## Protein Break

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

## Chips and Dip

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

## Movie Night

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

## Take Me Out to the Ball Game

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

## Apple A Day

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

## Milk and Cookies

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

## Build Your Own Trail Mix 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	Chez 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

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

Arugula

Spinach

Romaine

Kale

Farro

Seaweed

Quinoa, Beets, Radish, Goat Cheese, Pumpkin Seeds, Sherry Vinaigrette V/NF/GF  
Garbanzo Beans, 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/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

Add protein to any salad

### Protein

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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# SALAD BAR

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

## Salad Bar ▾

Serving Field Fresh Farms & Babe Farms Lettuces

### Lettuces

#### Select One

- Red Leaf Lettuce
- 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 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

# BURRITO BOWLS

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

**Add Guacamole**

# BBQ JOINT

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

- 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

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**

## Fall Back

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**  
Dulce De Leche Bar **V/NF**

## East Bay Eatery

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/NF**

# 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

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

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

## Postcards from Hanoi

Vermicelli Salad, Cucumbers, Carrots, Basil, Jalapeno, Vegan Pineapple Fish Sauce,  
Thai Chili Peppers Vegan/GF/NF  
String Beans with Garlic & Vegetarian Hoisin Sauce with Green Beans,  
Sambal Vegan/GF/NF  
Vietnamese Beef Stew, Carrots, Soy Sauce, Hoisin Sauce,  
Coconut Juice, Thai Basil DF  
Lemongrass Chicken with Chicken Thigh, Lemongrass, Fish Sauce, Honey, Green Onions  
GF/DF/NF  
Broken Rice with Scallion Oil with Broken White Rice, 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

# 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.

## My Seoul

Tofu Soup, Soybean Paste, Zucchini, Onion, Scallions, Radish Vegan/GF/NF  
Red Leaf Lettuce, Shredded Carrots, Sesame Gochutgaru Vegan/GF/NF  
Stir Fried Chicken, Cabbage, Carrot, Sweet Potato, Shisho GF/NF  
Spicy Pork Bulgogi, Pork Belly, Gochujang, Soy, Sesame, Onion, Scallion  
Sesame 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

## Arigato

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

# 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

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 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

### 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

# 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

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.

### 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/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

### 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 and Red Wine Sauce NF  
Braised Short Ribs, Kohlrabi, Mustard Jus GF/NF  
Niman Pork Loin, Caramelized Celery, Tomatillo Apple Salsa GF/DF/NF  
Roasted Achiote Marinated Pork Loin, Butter Bean Ragout, Pork Jus 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  
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

# 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.

**Interested in selecting a Plated Menu?**

**Reach out to your Event Manager and we will help  
create a custom menu!**



All menu prices and fees are subject to 23% 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 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

## Shrimp Toast

Chestnuts, Sesame Oil, Chili Aioli, Green Onion, Sourdough Baguette

## 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 and Sour Sauce

## Russet Potato Pave V/GF/NF

Black Truffle Essence, Brown Mustard Seeds, Chives

## Artichoke Beignet NF

Grana Padana, Arrabbiata Sauce

## Black Bean Cake Vegan/GF/NF

Corn Salsa, Chili Oil, Micro Cilantro

## Pineapple Skewer 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 NF

Order by the Dozen. Minimum order: 10 dozen per item.

Shrimp Dumpling

Chicken Pot Sticker

Vegetable Pot Sticker

BBQ Pork Bun

Includes Sweet and 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 and 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 and Dip 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

### Select Two:

Sweetearth "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 and Gouda Cheese, Grilled Eggplant, Tomato Jam, Brioche Bun V/NF

## Poke Bowls GF/DF/NF

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

## Baked Potato

### 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: Vegan Ragu

## Noodles 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

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

### 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

Parsnip Soup V/NF  
Butternut Squash Vegan/NF

## Toast

### 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 (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 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

# STATION

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

## Silva Hot Dogs 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 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 NF

**Includes:** Eggs, Scallions, Soy Glaze

**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

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

### 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

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:

### Vegetable Biryani Vegan/GF

Eggplant, Carrots, Tomatoes, Onions, Squash, Cinnamon, Cardamom, Cumin, Cashews, Cilantro, Garam Marsala, Basmati Rice

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

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

### Cauliflower Biryani – Gobi Biryani Vegan/GF/NF

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

### Chicken Biryani NF

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



# 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

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

# DESSERT

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

## Cobbler 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 V

Assorted Tarts, Cheesecakes, Chouschous, Eclairs

*Chouschous are light French choux pastries filled with mousse and a chocolate coating*

## Rice Crispy Treat by the dozen V/GF

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

## Slice of Pie V

Select Two:

Assorted Apple, Pumpkin, Pecan with Whipped Cream

## 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

# 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** ✓

*Straus 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** ✓

*Straus 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**

**Additional Toppings**