



TEAM SAN JOSE MENU

FALL | WINTER

SEPTEMBER - FEBRUARY





Executive Chef Michael Riddell

Team San Jose, is proud to introduce **Executive Chef Michael Riddell** who oversees the extensive catering offerings at the **San Jose McEnery Convention Center** and the family of **San Jose Theaters**. Riddell's value of food enhances our menus by sourcing produce from local farms and developing contemporary and creative menu offerings with customized options to meet the highest expectations for meetings clients and attendees.

Food quality at events serves as a way to immerse the destination into the convention.

Team San Jose's catering offers a wide range of menu options, flavors and experiences. Our vision is to highlight the regions surrounding San Jose and its diverse cultures while utilizing local farms, vendors and our mission of sustainability. Here we bring the best flavors of our destination by locally sourcing nearly all food, alcohol and spirits. Our unique menu takes you through a journey of each season in our effort to producing the highest quality experience with the highest quality product.

GENERAL INFORMATION

HIGHLIGHTS

Team San Jose has the exclusive right to provide all food and beverage, novelty and concession services in the San Jose Convention Center and our Cultural Facilities.

No outside food or beverages may be brought into the Facilities.

All events and their participants are prohibited from bringing food, beverage, and/or alcoholic beverages into the Facilities for hospitality purposes.

Food and Beverage guarantees are due 8 business days prior to 1st event day.

No leftover food or beverages may be taken from the premises.

FEES

All menu prices and meeting room rental fees are subject to 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



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

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 Brulée, 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

Crudit  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

Peanuts

Pistachios

Dried Blueberries

Coconut

Raisins

Pretzels

White Chocolate

Chocolate Chips

Pumpkin Seeds

Sunflower Seeds

Dried Cranberries

Cheez Its

Chex Mix



TEAM SAN JOSE

All menu prices and fees are subject to 23% taxable service charge and 9.38% state sales tax. May
contain nut allergens due to shared production areas. Prices subject to change.



THE LUNCH BOX

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

The Lunch Box

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



SALAD BAR

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

Salad Bar ^v

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.
Includes compostable service.

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.
Includes compostable service.

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

Sauces

Select Two

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

Sides

Select Two

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

Dessert

Select One

Spiced Pumpkin Cobbler
Maple Sweet Potato Cobbler
Cran-Blackberry Cobbler



LUNCH or DINNER

Prices listed are per guest. Minimum order of 25 guests for 1 hour of service for Lunch and 2.5 hours for Dinner.
Includes compostable service.

Half Moon Bay Pumpkin Patch

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



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.



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



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.



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



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.



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



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.



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



TEAM SAN JOSE

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.



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, Achote 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 Masala, 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

