TEAM SAN JOSE

VISIT SAN JOSÉ CALIFORNIA

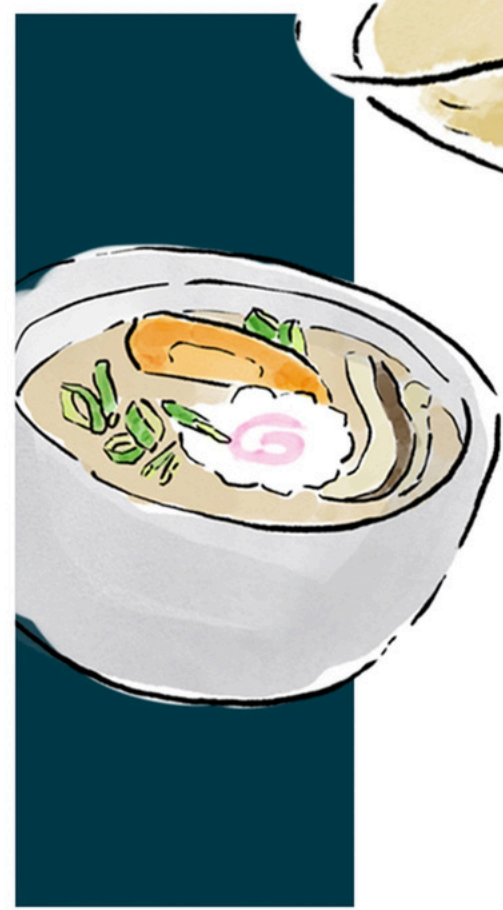
SAN JOSE THEATERS





SPRING SUMMER MENU

MAR – AUG





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.

SPRING SUMMER 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

SPRING SUMMER MENU BREAKFAST

BREAD & BREAKFAST

Butter Croissants *V/NF*

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

Strawberries with Summer Melons
Vegan/GF/NF

Brewed Starbucks Coffee,
Teavana Tea & Orange Juice

Add On:
Steel Cut Oatmeal *Vegan/GF*
with Brown Sugar, Blueberries, 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

Strawberries with Summer Melons
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*

Yukon Potatoes Hash, Peas,
Cherry Tomatoes, Carrots, Parsley
Vegan/GF/NF

Applewood Smoked Bacon
GF/DF/NF

Strawberries with Summer Melons
Vegan/GF/NF

Blueberry Muffins *V/NF*
Salted Butter

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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SPRING SUMMER MENU

BREAKFAST

BREAKFAST BOWL

Brown Rice, Black Beans, Halloumi, Tomato, Cucumber, Radish, Tahini Vinaigrette *V/GF/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*

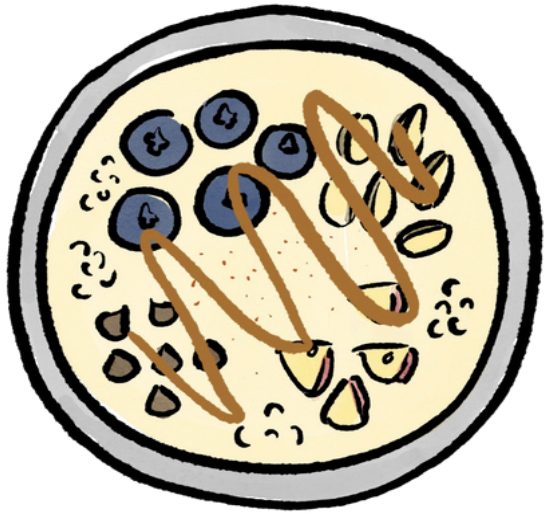
Granola
Dried Apricots
Blueberries
Raspberries
Blackberries
Strawberries
Peaches
Chia Seed
Chocolate Shavings
Coconut
Mint
Banana Chips

STEEL CUT IRISH OATMEAL STATION

Select Four Toppings: *Vegan/GF*

Blueberries
Strawberries
Blackberries
Raspberries
Brown Sugar
Shaved Almonds
Pistachios
Cinnamon
Hazelnuts
White Chocolate
Honey





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SPRING SUMMER MENU

ON THE GO

YOGURT & GRANOLA BOWL

Select Two Toppings:

Coconut, Dried Strawberries, Chia Seeds *V*
Sweet Sesame Tahini, Dried Apricots, Pistachios *V*
Chocolate Chip, Almond Butter, Dried Blueberries *V*

SMOOTHIES

Select One:

Kale Me Maybe: Kale, Cucumber, Yogurt, Apples *V/GF/NF*
Strawberries Wild: Strawberries, Bananas, Oat Milk *Vegan/GF/NF*
Raspberry Dazzle: Raspberries, Orange Sherbet, Strawberries, Bananas *Vegan/GF/NF*
Pineapple Express: Pineapple, Strawberries, Bananas, Greek Yogurt *V/GF/NF*
Peach Perfect: Peaches, Strawberries, Apple Juice, Peach Purée *Vegan/GF/NF*

VEGETARIAN BREAKFAST SANDWICH

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

FRITTATA BAGEL

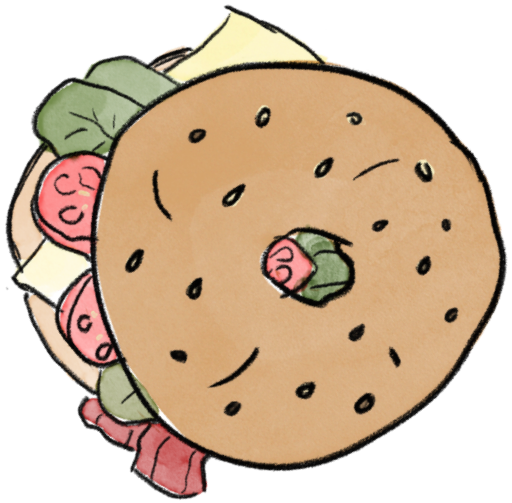
Spinach & Charred Cherry Tomato Frittata, Turkey Bacon, Monterey Jack, Onion Jam, Plain Bagel *NF*

THE CLASSIC BREAKFAST SANDWICH

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

THE TORTA BREAKFAST SANDWICH

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



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SPRING SUMMER MENU À LA CARTE

WHOLE FRUIT *Vegan/GF/NF*

One Selection per Dozen
Apple, Banana, Orange, Pear

LOW FAT YOGURT *V/GF/NF*

One Selection per Dozen
Plain, Peach, Berry

MINI MUFFINS *V*

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

ASSORTED SCONES *V/NF*

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

BAGELS & CREAM CHEESE *V/NF*

One Selection per Dozen
Plain, Everything, Blueberry, Sesame

DANISH *V/NF*

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

LARGE MUFFINS *V*

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

CUPCAKES *V*

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



QUICHE SLAB *V*

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

FROSTED CINNAMON BUNS *V/NF*

One Selection per Dozen

BOMBOLINOS *V*
ITALIAN FILLED DONUTS

One Selection per Dozen
Plain (Unfilled), Chocolate Hazelnut

BISCOTTI *V*

One Selection per Dozen
Almond or Chocolate

CROISSANT *V*

One Selection per Dozen
Plain, Chocolate, Almond

COOKIES *V*

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

SLICED BREAKFAST BREADS *V/NF*

One Selection per Dozen
Zucchini Nut, Lemon, Blueberry

MINI CUPCAKES *V*

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

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SPRING SUMMER MENU À LA CARTE

ICE CREAM NOVELTIES *V/NF*

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



MOCHI ICE CREAM *V/NF*

3 Week Advance Order
One Selection per Dozen
Green Tea, Mango, Vanilla, Strawberry, Chocolate

OLD FASHIONED DONUT *V/NF*

One Selection per Dozen
Glazed, Chocolate, Maple

CHOCOLATE FUDGE BROWNIE *V/NF*

One Selection per Dozen



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 **Per Pound** *V*

GRANOLA BARS **Per Dozen** *V*

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 **Per Pound** *Vegan/GF/DF*

PARTY MIX **Per Pound** *V*

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SPRING SUMMER 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

STRAWBERRIES!! *V/NF*

Strawberry Cobbler Bar, Chocolate Dipped
Strawberries, Mini Strawberry Tart,
Häagen-Dazs® Strawberry Ice Cream Cup

MILK & COOKIES *V*



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

BUILD YOUR OWN TRAIL MIX *V*

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

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

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SPRING SUMMER 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

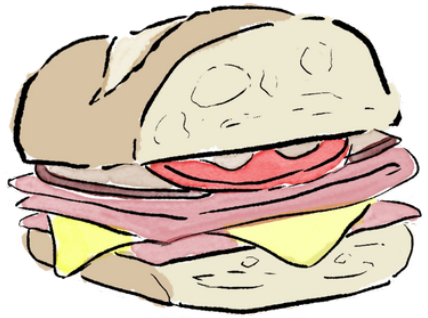
TSJ Banh Mi *V/DF/NF*
Herb Roasted Tofu, Cucumber, Pickled Daikon, Carrots, Cilantro, Chili Aioli, French Hero

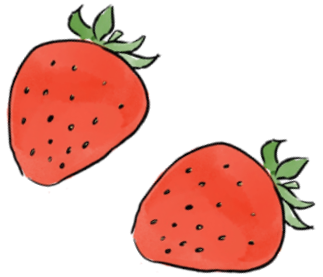
Chicken Caesar Roll Up *NF*
Grilled Chicken Breast, Romaine Lettuce, Gouda Cheese, Sun Dried Tomatoes, Caesar Dressing, Spinach Tortilla

Margarita with Basil *V/NF*
Portobella Mushroom, Tomato, Mozzarella, Pesto Spread, Filone Bun

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*
Strawberry Cup *Vegan/GF/NF*
Potato Salad *Vegan/GF/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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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, Pear Tomato, Goat Cheese, Pumpkin Seeds, Sherry Vinaigrette

Spinach *V/GF/DF/NF*
Garbanzo Beans, Curry Roasted Carrots, Roasted Red Bell Peppers, Honey Mustard Dressing

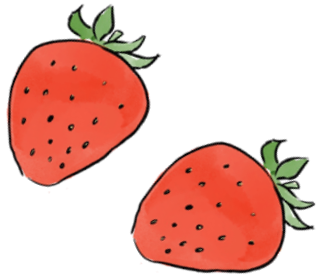
Romaine *Vegan/GF/NF*
Sun Dried Tomatoes, Corn Nuts, Oaxaca Cheese, Black Beans, Avocado Cilantro Dressing

Kale *V/GF*
Eggplant, Pistachios, Pickled Red Onion, Buttermilk Dressing

Farro *V/NF*
Cucumber, Cabbage, Green Beans, Sunflower Seeds, Yogurt Dressing

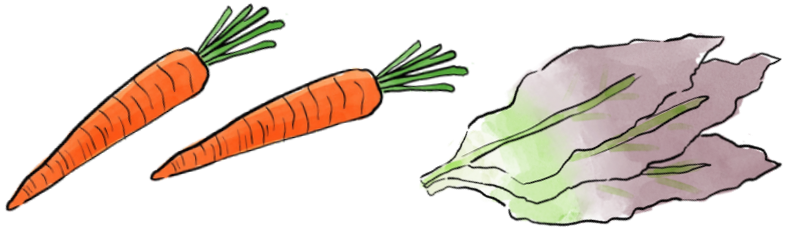
Seaweed *Vegan/GF/NF*
Green Onion, Red Cabbage, Edamame, Furikake, Pickled Ginger, Ginger Soy Glaze

Add Protein to Any Salad
Soy Ginger Tofu *Vegan/GF/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*
Strawberry Cup *Vegan/GF/NF*
Potato Salad *Vegan/GF/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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SPRING SUMMER 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*

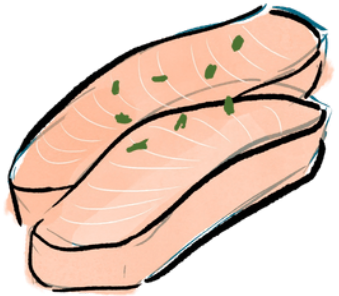
Select Six:

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

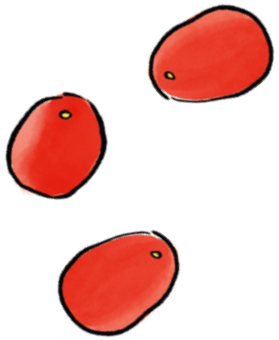
Add Protein to Any Salad

Soy Ginger Tofu *Vegan/GF/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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SPRING SUMMER MENU

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 One:
Pinto Beans
Refried Beans
Black Beans
White Beans

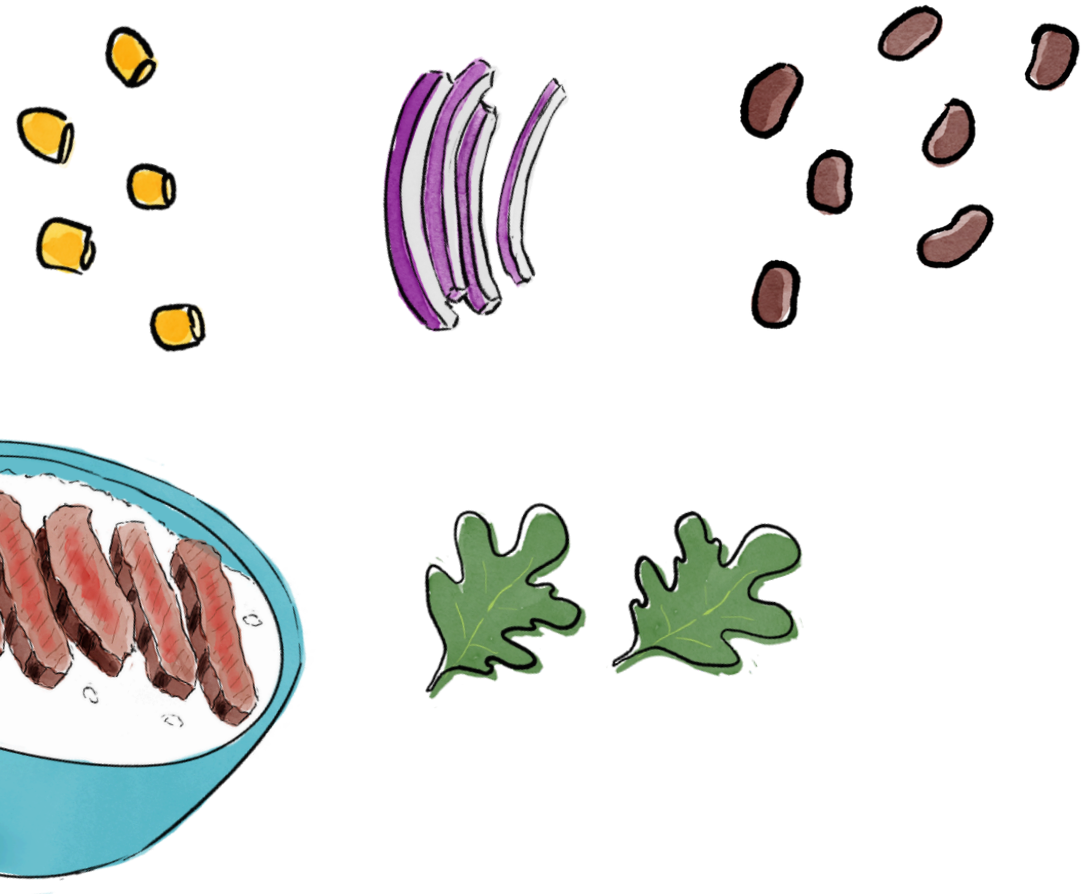
PROTEIN *GF/NF*

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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SPRING SUMMER MENU

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 *V/NF*

Select Two:

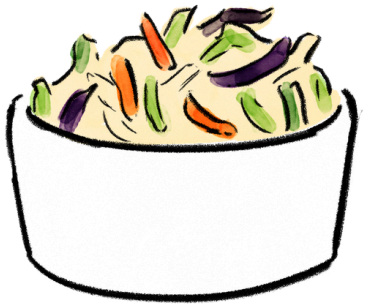
Mashed Potatoes
Baked Mac n' Cheese
Coleslaw
Potato Salad
Corn on the Cob
Cranberry Bean Chili

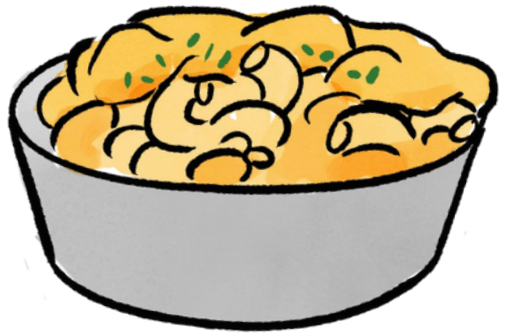
DESSERT *V/NF*

Select One:

Strawberry Rhubarb Cobbler
Acai Blueberry Cobbler
Peach Mango Cobbler
Apricot Cobbler







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LUNCH OR DINNER

SAN JOSE VINEYARD PROVISIONS

Panzanella Cannellini Bean Salad, Frisee, Red Onion, Squash, Mustard Vinaigrette *Vegan/NF*

Roasted Red Potatoes, Peas, Fava Beans, Thumbelina Carrots, Chiogga Beets, Sherry Vinaigrette *Vegan/GF/NF*

Herb Onion Soup, Oregano Oil *GF/DF/NF*

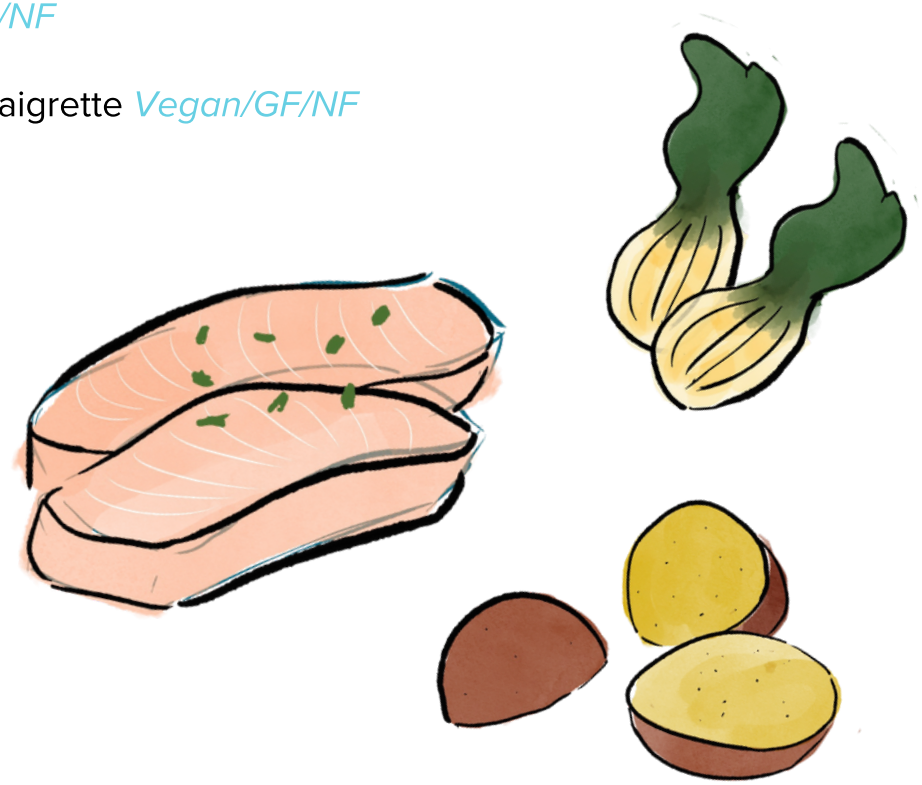
Braised Short Ribs, Pearl Onions, Red Wine Sauce *GF/DF/NF*

Baked Salmon, Braised Bok Choy, Sweet Onion Vinaigrette *GF/DF/NF*

Roasted Carrots *Vegan/GF/NF*

Garlic & Rosemary Fingerling Potatoes *Vegan/GF/NF*

Strawberry Rhubarb Cobbler with Vanilla Whipped Cream *V/NF*



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SPRING SUMMER MENU

LUNCH OR DINNER

SAN JOSE SURF AND TURF

Mixed Green, Delta Asparagus, Blue Cheese Crumbles, Red Wine Vinaigrette *V/GF/NF*

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

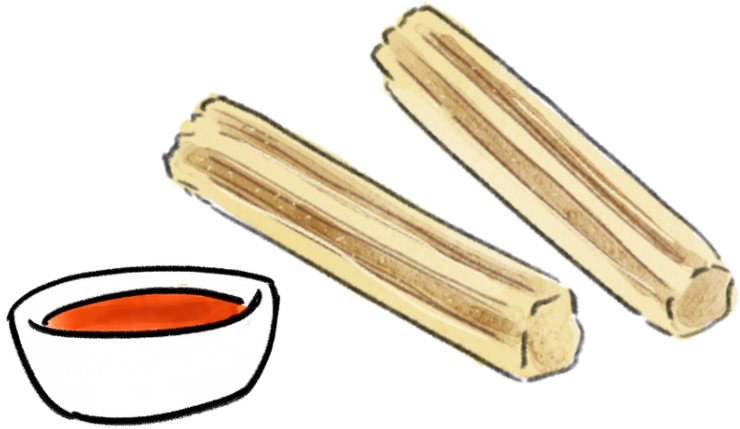
Roasted Brandt Casino Roast, Balsamic Onion and Garlic, Herb Red Wine Sauce *GF/DF/NF*

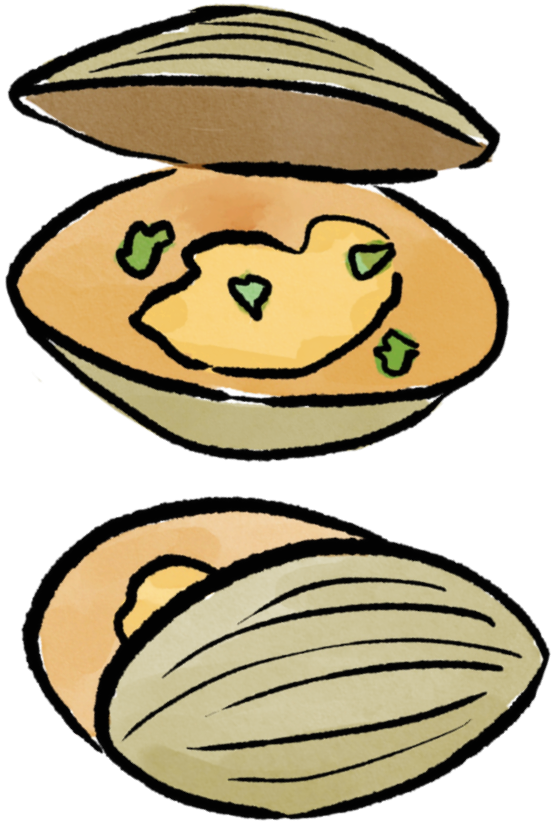
Cioppino, Manilla Clams, Calamari, Peppers *GF/DF/NF*

Summer Squash with Basil *Vegan/GF/NF*

Garlic Mashed Potatoes *V/GF/NF*

Caramel Churro *V/NF*





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SPRING SUMMER MENU

LUNCH OR DINNER

ROSE GARDEN PICNIC

Spring Vegetable Soup, Herb Oil with Squash, Peas, Potatoes, Tomatoes *Vegan/GF/NF*

Garbanzo Beans, Curry Roasted Carrots, Spinach, Roasted Red Peppers, Honey Mustard *V/GF/DF/NF*

Quinoa Salad, Arugula, Beets, Radish, Pear Tomatoes, Goat Cheese, Sherry Vinaigrette *V/GF/NF*

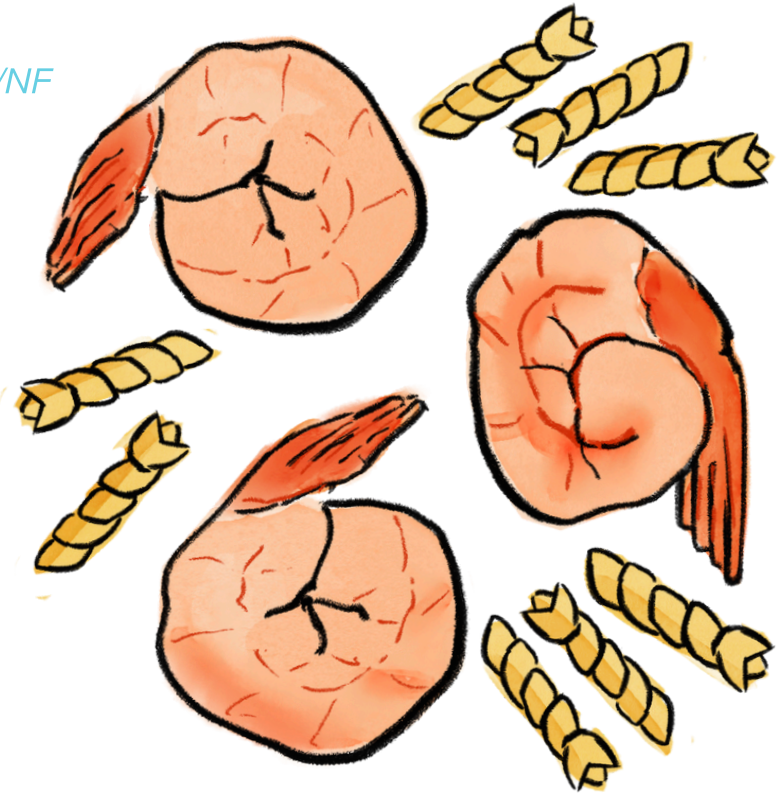
Italian Herb Fusilli Shrimp Scampi, Grana Padana, Lemon Butter Sauce *NF*

Campbell River Salmon, Caper Cucumber Relish *GF/DF/NF*

Forbidden Black Rice *Vegan/GF/NF*

Broccolini with Chili Flakes & Lemon *Vegan/GF/NF*

Biscotti Cookies & Sugar Cookie *V*



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SPRING SUMMER MENU

LUNCH OR DINNER

EMMA PRUSCH DELIGHTS

Heirloom Tomato Bisque *V/GF/NF*

Kale, Eggplant, Pistachios, Pickled Red Onion, Buttermilk Dressing *V/GF/NF*

Roasted Chicken Thigh, Garlic Herb Gremolata, Lemon Butter Sauce *GF/NF*

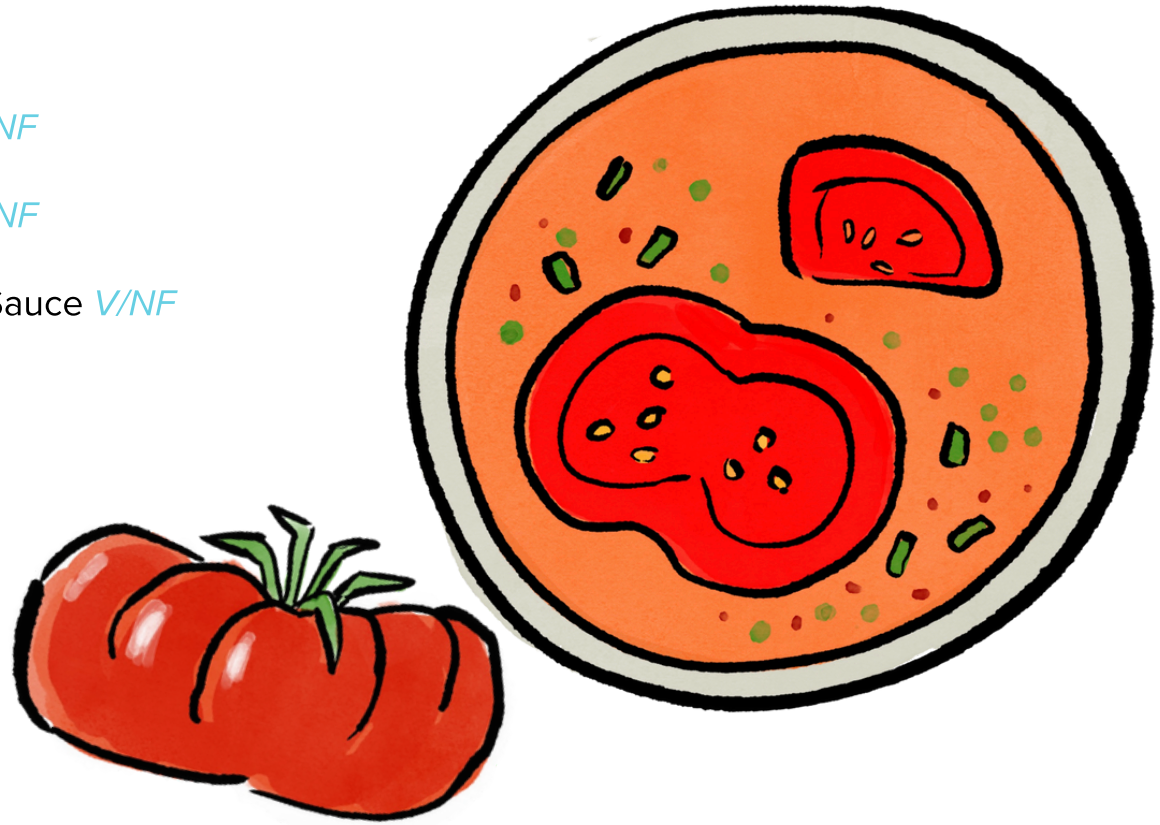
Tomato Gnocchi, Spinach, Ricotta Cheese, Confit Tomatoes, Pomodoro Sauce *V/NF*

Corn on the Cob *Vegan/GF/NF*

Chili & Lime Butter *V/GF/NF*

Garlic & Rosemary Roasted Fingerling Potatoes *Vegan/GF/NF*

Acai Blueberry Cobbler with Vanilla Whipped Cream *V/NF*



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SPRING SUMMER MENU

LUNCH OR DINNER

SAN JOSE SMOKES

Artichokes, Red Potatoes, Celery, Green Onion, Mustard Aioli *V/GF/DF/NF*

Peppercorn Crusted Brisket, Watermelon Radish, Spicy Pepper Sauce *GF/DF/NF*

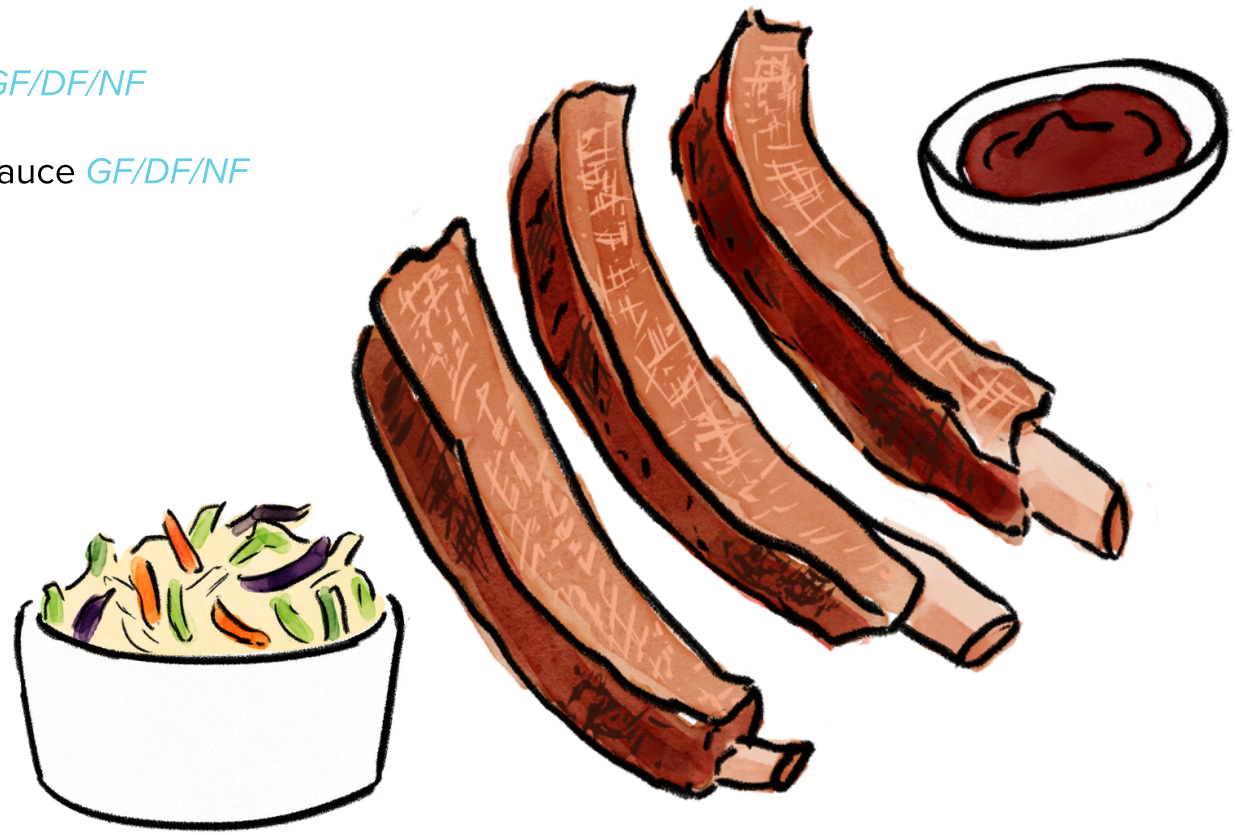
Spareribs, Sweet & Spicy BBQ Sauce *GF/DF/NF*

Baked Beans *V/GF/DF/NF*

Cole Slaw *V/GF/DF/NF*

Corn Bread *V/NF*

Apricot Cobbler with Vanilla Whipped Cream *V/NF*



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SPRING SUMMER MENU

LUNCH OR DINNER

LITTLE SAIGON

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

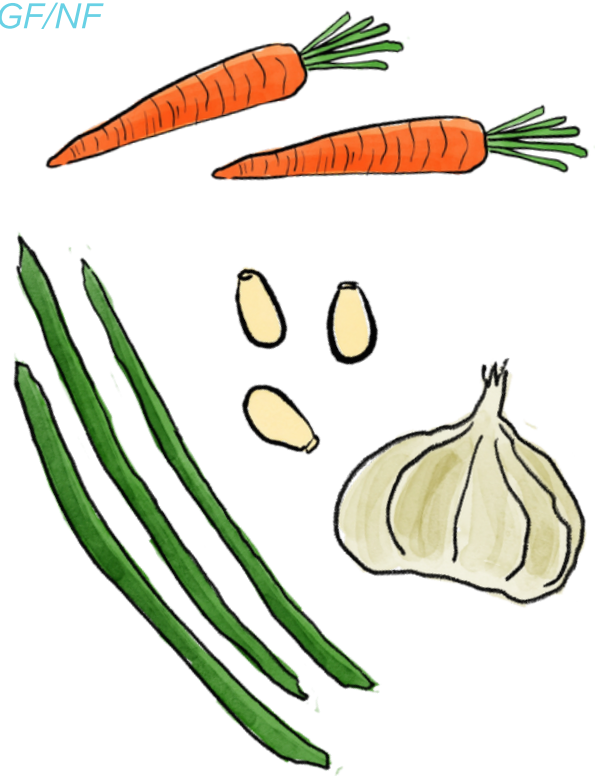
String Green Beans with Garlic & Vegetarian Hoisin Sauce, Sambal *Vegan/GF/NF*

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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SPRING SUMMER 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 *DF*

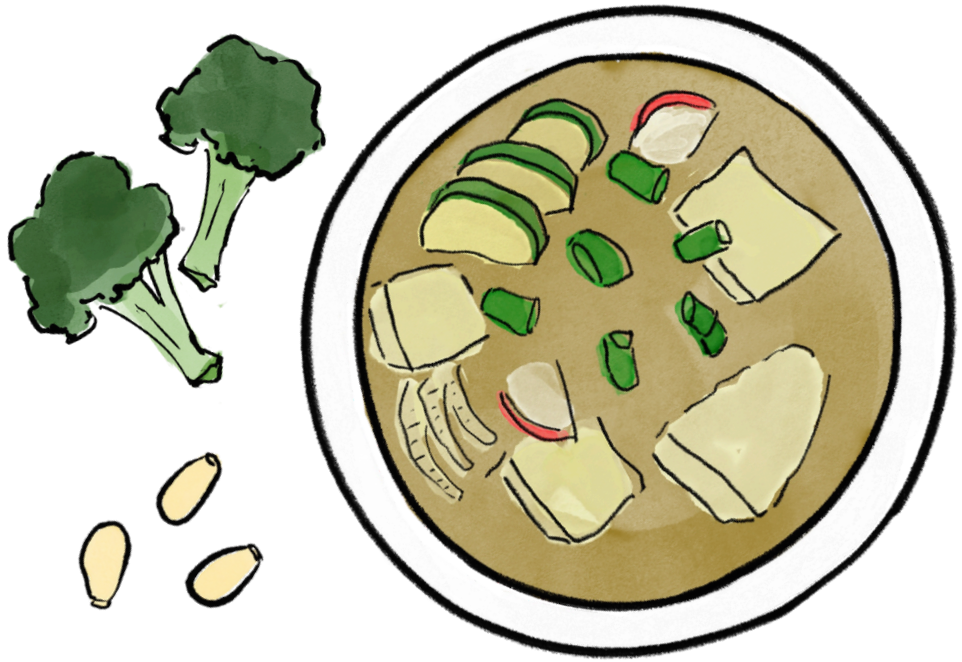
Broccoli, Garlic, Sesame Oil, Sesame Seeds *Vegan/GF*

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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SPRING SUMMER 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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SPRING SUMMER 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:

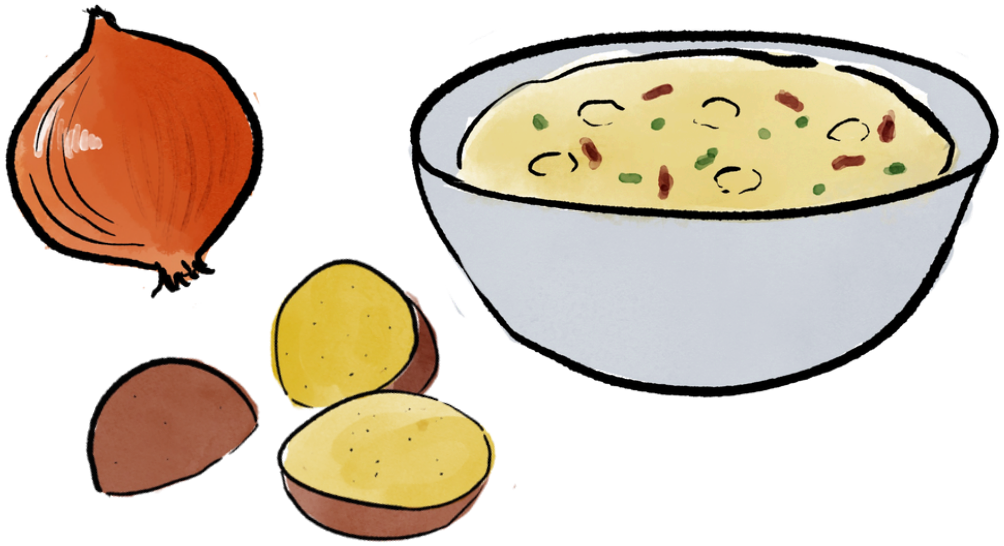
Tofu Miso Soup, Furikake *Vegan/NF*

Heirloom Tomato Bisque, Cheese Bread Sticks *V/NF*

Achiote Carrot Soup, Sunflower Seeds *V/NF*

Spring Vegetable Soup with Squash, Peas, Potatoes, Tomatoes *Vegan/GF/NF*

Herb Onion Soup *GF/DF/NF*



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SPRING SUMMER MENU

DESIGN YOUR OWN: LUNCH OR DINNER

VISIT SAN JOSÉ CALIFORNIA

ENTRÉES

Select Two:

Cheese Ravioli, Roasted Tomato, Basil Pesto, Grana Padana *V/NF*

Half Chicken, Raisins, Green Olive Lemon Relish *GF/DF/NF*

Blackened Spiced Rock Cod, Fire Roasted Corn, Lemon Dill Aioli *GF/DF/NF*

Roasted Tri Tip, Easter Egg Radish, Peppercorn Sauce *GF/DF/NF*

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

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

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

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

Taiwanese 5-Spice Alternative Protein Beef *Vegan/GF/NF*



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SPRING SUMMER MENU

DESIGN YOUR OWN: LUNCH OR DINNER

SALAD

Select One:

Quinoa Salad, Arugula, Beets, Radish, Pear Tomatoes, Goat Cheese, Sherry Vinaigrette *V/GF/NF*

Garbanzo Beans, Curry Roasted Carrots, Spinach, Roasted Red Peppers, Honey Mustard Dressing *V/GF/DF/NF*

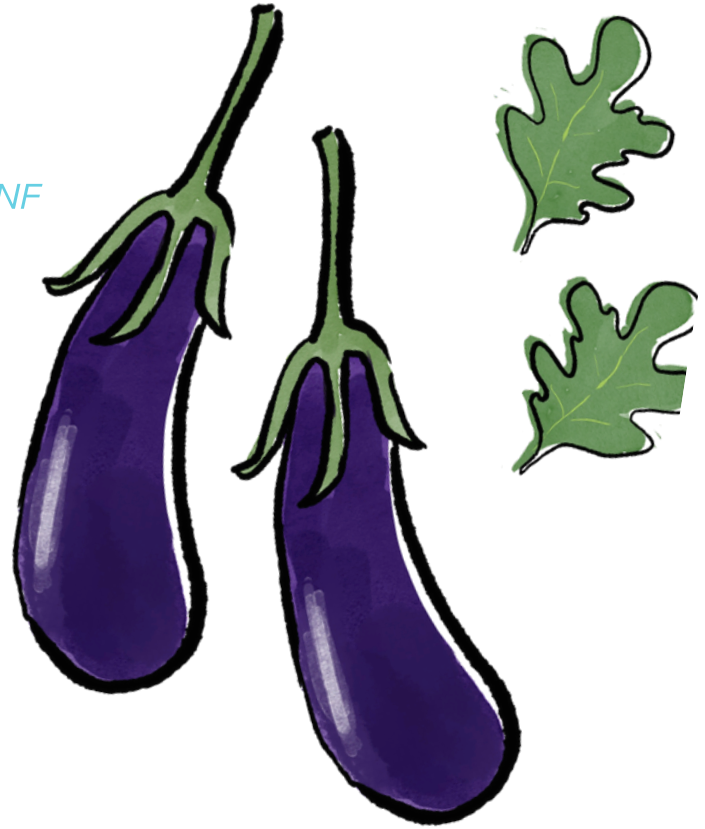
Romaine Lettuce, Parmesan Cheese, Sun Dried Tomatoes, Crusty Sourdough, Caesar Dressing *NF*

Kale, Eggplant, Pistachios, Pickled Red Onion, Buttermilk Dressing *V/NF*

Farro Salad, Cucumber, Cabbage, Sunflower Seeds, Green Beans, Yogurt Dressing *V/NF*

Mixed Greens, Delta Asparagus, Blue Cheese, Red Wine Vinaigrette *V/GF/NF*

Panzanella Cannellini Bean Salad, Croutons, Frisee, Red Onion, Squash, Mustard Vinaigrette *V/DF/NF*



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SPRING SUMMER MENU

DESIGN YOUR OWN: LUNCH OR DINNER

VEGETABLES

Select One:

Braised Red & Green Cabbage *Vegan/GF/NF*

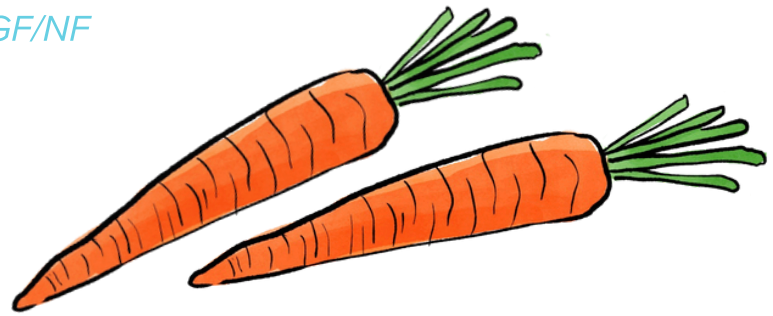
Roasted Radicchio & Fennel *Vegan/GF/NF*

Corn on the Cob, Chili Lime *Vegan/GF/NF*

Caramelized Summer Squash and Basil *Vegan/GF/NF*

Ratatouille *Vegan/GF/NF*

Roasted Carrots & Onions *Vegan/GF/NF*



STARCH

Select One:

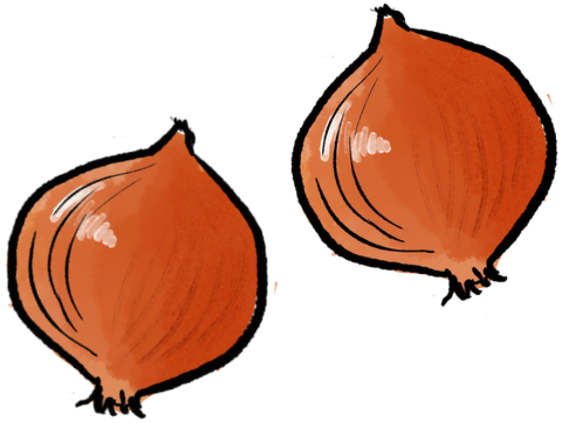
Bean Ragout, Cannellini Beans, Cranberry Bean *Vegan/GF/NF*

Spinach Gemelli, Mushroom & Fennel Cream *V/NF*

Garlic & Rosemary Roasted Fingerling Potatoes *Vegan/GF/NF*

Cheesy Mashed Potatoes *V/GF/NF*

Forbidden Black Rice *Vegan/GF/NF*



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SPRING SUMMER MENU

DESIGN YOUR OWN: LUNCH OR DINNER

DESSERTS

Select One:

Biscotti and Sugar Cookies *V*

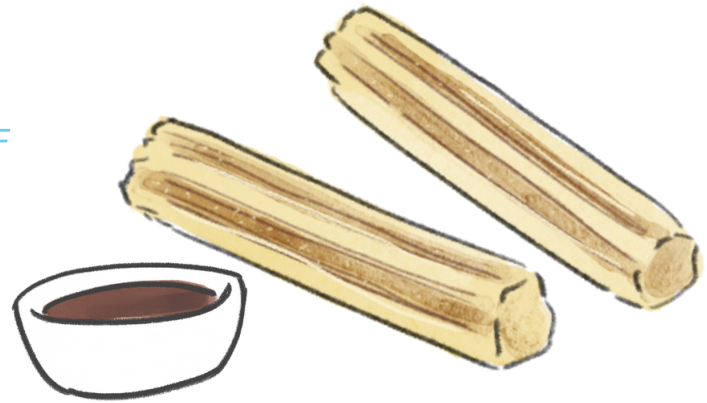
Churros with Caramel & Chocolate Sauce *V/NF*

Stuffed Beighnet Trio *V*

Strawberry Rhubarb Cobbler *V/NF*

Peach Mango Cobbler *V/NF*

Acai Blueberry Cobbler *V/NF*

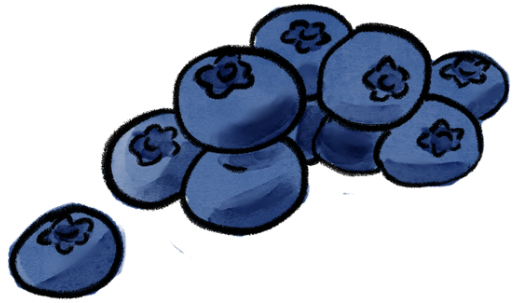


Vegan Raw Bar, Very Berry *Vegan/NF*

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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SPRING SUMMER MENU

DESIGN YOUR OWN: LUNCH OR DINNER

UPGRADED ENTRÉE SELECTIONS

Grilled Flat Iron, Fennel, Mint, Herb Red Wine Sauce *GF/NF*

Top Sirloin Roast, Ancho Chili Rub, Fire Roasted Peppers, Salsa Verde *GF/DF/NF*

Korean Short Ribs, Pickled Daikon, Green Onion *G/DF/NF*

Mustard & Spice Rubbed Pork Loin, Roasted Spring Onions, Caramel Pineapple Sauce *GF/DF/NF*

Niman Pork Loin, Caramelized Plum, Plum Hoisin Sauce *GF/DF/NF*

Chicken and Potato Curry, Onion, Tomato, Cilantro, Basmati Rice *GF/NF*

Campbell River Salmon, Roasted Cucumbers, Curry Sauce *GF/DF/NF*

Lion King Salmon, Green Onion, Pickled Daikon, Aioli *GF/NF*

Striped Bass, Cucumber Onion Relish, Charred Tomato Broth *GD/DF/NF*

Baked Bass, Puttanesca, Basil *GF/DF/NF*

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

Vegan Protein San Choy Bow, Alternative Beef Protein, Scallions, Water Chestnuts Ginger, Vegan Hoisin, Iceberg Lettuce *Vegan/GF*

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

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



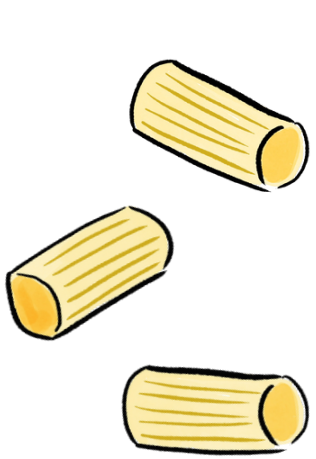
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SPRING SUMMER MENU

CUSTOM MENUS

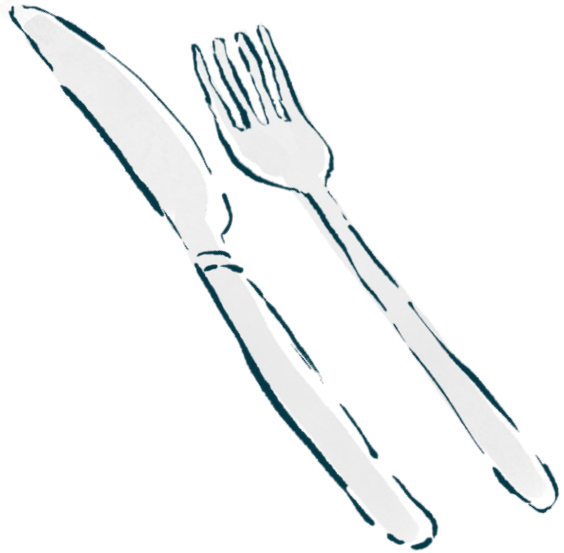
INTERESTED IN SELECTING A PLATED MENU?

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









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SPRING SUMMER MENU

SMALL BITES

CHICKEN SALAD CUCUMBER *GF/DF/NF*
Celery, Red Onion, Aioli, Celery Seed

SMOKED SALMON TART *NF*
Basil Lemon Cream Cheese, Chive

DEVILED EGG *GF/DF/NF*
Cornichons, Pickled Shallot, Bulls Blood Leaves



CORN GAZPACHO *V/GF/DF/NF*
Fresno Chili, Micro Basil

OLIVE & ARTICHOKE TAPENADE BLINI *V/NF*
Oregano, Artichokes, Castelvetrano Olives, Blini, Lemon Oil

MARIN FRENCH BRIE CROSTINI *V/NF*
Strawberry Compote, French Baguette, Amaranth

TOMATO FLATBREAD *V/NF*
Heirloom Tomatoes, Balsamic Onions, Burrata, Pomodoro Sauce

CEVICHE SHOOTER *GF/DF/NF*
Jalapeno, Lime, Hot Sauce, Micro Cilantro

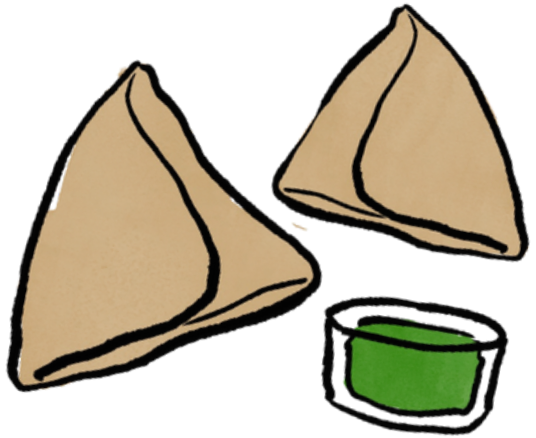
VEGAN SAMOSA *Vegan/NF*
Mango Mint Chutney

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

RISOTTO TRIANGLE *Vegan/GF*
Curry Sauce, Walnut Crumble, Micro Arugula

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

LAMB MEATBALL *NF*
Tzatziki Sauce, Confit Tomatoes, Mint



ARTICHOKE BEIGNET *V/NF*
Grana Padana, Arrabbiata Sauce

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

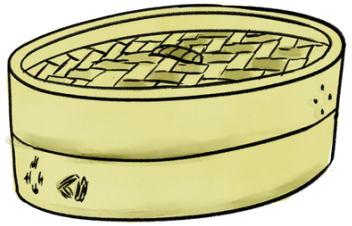
SHEPHERD'S BEEF TART *NF*
Mindful Meat Beef, Peas, Carrots, Mashed Potato, Parsley

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SPRING SUMMER MENU STATIONS

DIM SUM STATION *NF*

Order by the dozen
Minimum order is 15 dozen per item
Shrimp Dumpling, Chicken Pot Sticker,
Vegetable Pot Sticker, BBQ Pork Bun
Includes: Sweet & Sour Sauce, *GF* Soy Sauce

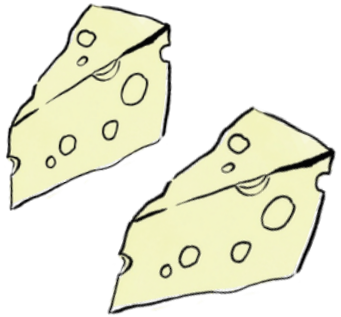


SUSHI

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*

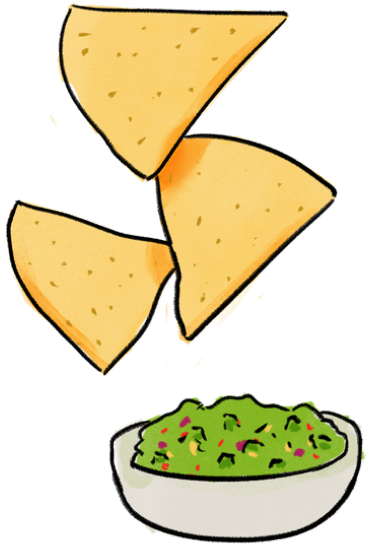
Carrots, Broccoli, Tri Color Cauliflower,
Snap Peas, Red Pepper Hummus

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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SPRING SUMMER MENU STATIONS

SLIDER BAR

Select Two Options:
Alternative Protein “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*

BAKED POTATO

Select Two Options:
Yukon Gold, Broccoli, Cheddar Cheese *V/GF/NF*
Idaho Russet, Red Wine Caramelized Onions, Garlic, Gruyere Cheese *V/GF/NF*
Red Potato, Spinach, Artichoke, Cream Cheese, Green Onion *V/GF/NF*
Sweet Potato, Black Bean & Corn Succotash, Oaxaca Cheese,
Chipotle Aioli, Tortilla Strips *V/NF*
Substitute: *Vegan* Ragu

POKE BOWLS *GF/DF/NF*

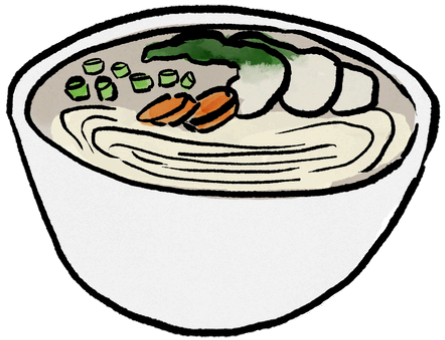
Salmon or Tofu
Seaweed, Soba Noodle, Green Onion, Edamame,
Furikake, Pickled Ginger, Chili Aioli, *GF* Soy Sauce

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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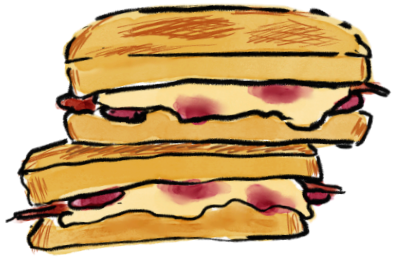
SPRING SUMMER MENU STATIONS

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 *V/NF*



Tomato Soup
Corn Soup

TOAST *V/NF*

Select Two:

Tomato & Mozzarella with Basil & Balsamic
Roasted Beets & Goat Cheese with Mint & Serrano Peppers
Apricot & Ricotta with Herbs & Pine Nuts
Brie Cheese & Strawberry Jam with Tarragon
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*

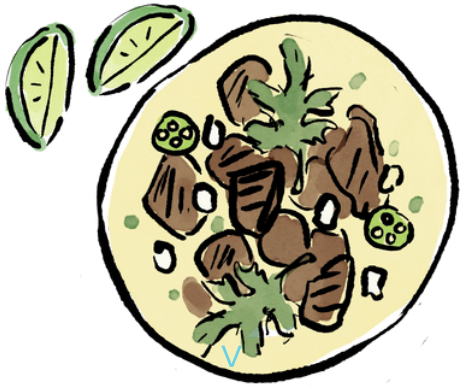
Select Two Options:

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

Includes:

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

Add Guacamole for An Additional Fee

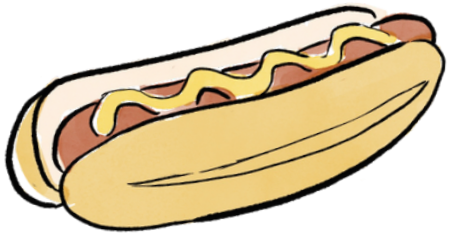


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SPRING SUMMER MENU STATIONS

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 Bits, Crispy Onions, Bean Chili, Potato Chips, Nacho Cheese, Pickle Spears, Jalapenos, Coleslaw, Grilled Pineapple, Sport Peppers

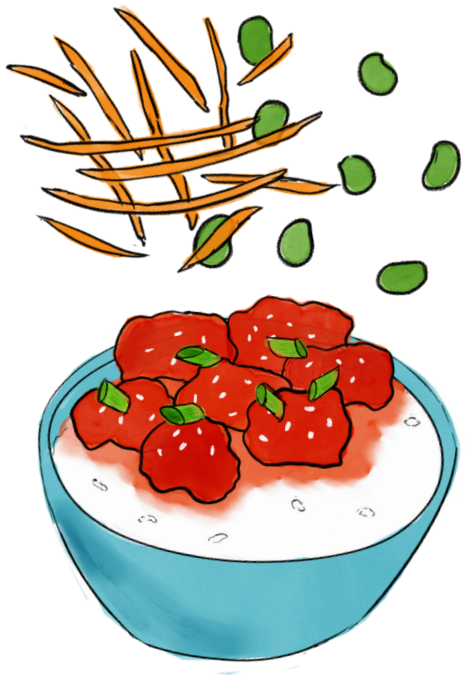


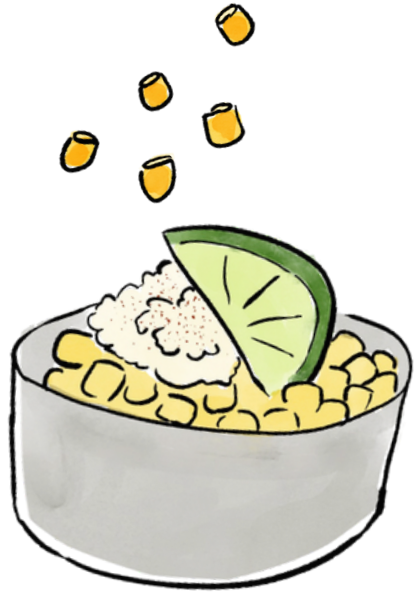
RICE BOWLS *NF*

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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SPRING SUMMER 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*
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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SPRING SUMMER MENU

THE CARVER

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

Plum Hoisin 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*

Shallot Mustard Sauce

IBERICO HAM *GF/DF/NF*

Red Pepper Jelly

ALL CARVER STATIONS

Include Orange Brioche Rolls with Butter *V/NF*



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SPRING SUMMER MENU

DESSERT

COBBLER *V/NF*

Select Two:

Topped with Oat Crumble & Vanilla Whipped Cream on the Side
Strawberry Rhubarb
Peach Mango
Acai Blueberry
Apricot

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*

Lucky Charms
Brown Butter Chocolate
Strawberry
Espresso Chocolate
Fruity Pebble

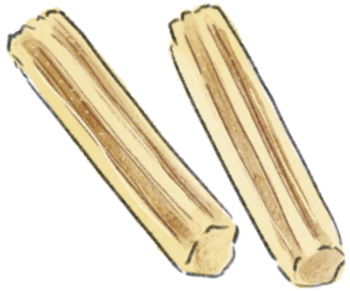
CHURRO STATION *V/NF*

Select One:

Oreo Dusted
Cinnamon Sugar
Cream Filled
Chocolate Filled

Select One:

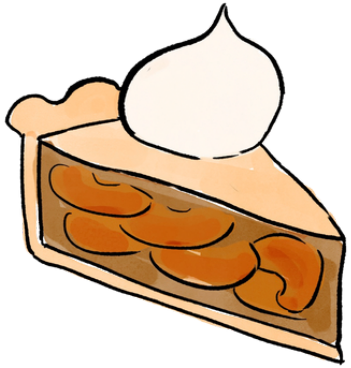
Vanilla Whipped Cream
Caramel Sauce
Chocolate Sauce
Strawberry Sauce

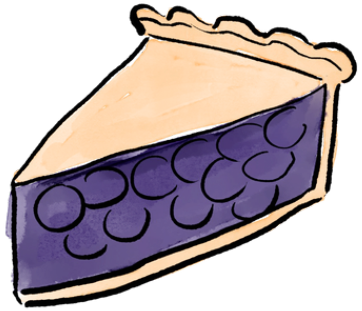


SLICE OF PIE *V*

Select Two:

Blueberry
Cherry
Peach with Whipped Cream





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SPRING SUMMER 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:

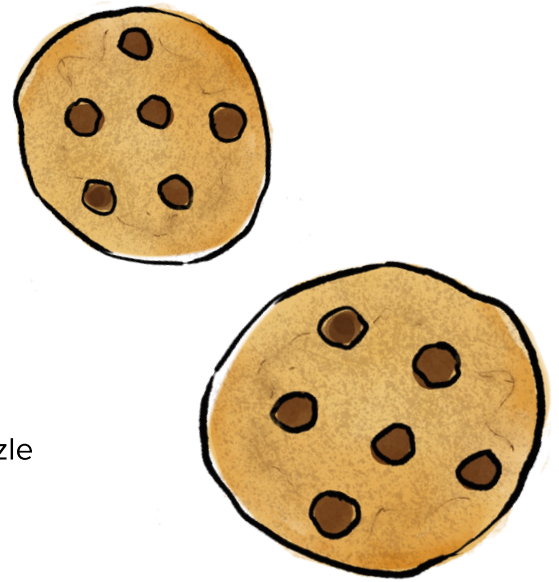
Vanilla
Chocolate
Strawberry

Select Two Cookie Flavors:

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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