TEAM SAN JOSE EXHIBITOR & SPONSORSHIP MENUS

GUARANTEES & MENUS
Food & Beverage
Team San Jose is the exclusive food and beverage provider and provides all catering, concession and hospitality services. Each menu package is crafted to serve 25 guests. Requests for replenishment of ordered menu items requires prepayment with your Event Manager. All additional orders must be received with a minimum of a 1 Hour lead time and subject to availability. Team San Jose holds the applicable exclusive liquor license. Outside food and beverage is not permitted.

Service
All menu packages are based on 2 Hours of Service. Each menu package includes a server or chef attendant. All required service ware such as chafers and sternos are provided by Team San Jose. We do not provide heating elements that require power. Any additional requirements must be discussed a minimum of 14 days prior to event date.

Vessels
Team San Jose strives to provide Eco Friendly, Compostable vessels wherever possible for all menu packages. Clients are responsible for sourcing, procurement and shipment of all custom and branded vessels.

Tax & Service
All orders must be received a minimum of 15 days prior to first show day. Changes and/or cancellations must be received 15 days in advance of service. Cancellations may not be made after that time without applicable fees. Once we receive your order, an event manager will complete and send you confirmation. Your order is not confirmed until you have approved and signed your final work order with payment applied.

All guarantees are required 15 days prior to first show day. If this final guarantee is less than 75% of your originally contracted estimate Team San Jose reserves the right to charge for damages. You will be charged for the greater of the actual number of guests served or the final guaranteed amount. Increases may be requested within a 72-hour deadline, however, are subject to approval by Team San Jose and may be subject to an additional charge. Team San Jose reserves the right to make reasonable substitutions to menu items as necessary.

All food and beverage items are subject to a 22% service fee and applicable California sales tax, currently at 9.5%. Please note that service fees are taxable in the state of California. Labor fees are subject to California Sales Tax. This charge is not intended to be a tip or gratuity for the benefit of employees; however please note that 16% of the Service Fee is distributed to certain employees as additional wages. ***Exhibiting Firm is not authorized to sell any food or beverage items***

Payment Policy
All estimated catered services must be paid in full 15 business days prior to the start of your service.
# BEVERAGE

**COFFEE & TEA | $650**  
Starbucks® Brewed Coffee, Decaf, or Assorted Teas  
Includes 1 Gallon of Regular Coffee, 1 Gallon of Decaf, 1 Gallon of Hot Water  
Includes French Vanilla, Half & Half, 2% Milk, Oat Milk with Assorted Accompaniments  
Vessel: 12-ounces Cup, Lid

**ITALIAN SODA & CREAM SODA BAR | $500**  
Select 3:  
Blood Orange, Kiwi, Smoked Black Cherry, White Peach, Lychee  
*Sugar Free Available in Select Flavors:  
Flavors Subject to Availability  
Vessel: 12-ounce Eco Friendly Clear Cup, Lid, Straw

**SMOOTHIE FLIGHT | $400**  
Strawberry Banana, Blueberry Acai, Turmeric Spice Bomb  
V/GF/NF  
(25) 3 selections of 2-ounce serving  
Vessel: 2-ounce Shot Glass

**SMOOTHIES | $450**  
V/GF/NF  
Select 1:  
Strawberry Banana, Blueberry Acai or Turmeric Spice Bomb  
(25) 8-ounce selections  
Vessel: 12-ounce Clear Cup with Lid, Straw

All menus based on 25 guests with a 2-hour service.  
Server Attendant included in all costs.

All orders are subject to a 22% administrative charge/fee and applicable 9.38% sales tax. Prices subject to change.
BEVERAGE

All menus based on 25 guests with a 2-hour service. Server Attendant included in all costs.

JUICE FLIGHT | $400
Cold Press Juices
Select 3:
Watermelon (Seasonal), Carrot Citrus, Celery
Glow, Greens and Ginger, Ruby Roots (Carrots, Apples, Beets, Cucumber, Ginger and Lemon), Tangerine or Strawberry Lemonade
Vegan/GF/NF

Flavors subject to change, based on availability
(25) 3 selections of 2-ounce servings
Vessel: 2-ounce Clear Cup

JUICE BAR | $450
Cold Press Juices
Select 3:
Watermelon (Seasonal), Carrot Citrus, Celery
Glow, Greens and Ginger, Ruby Roots (Carrots, Apples, Beets, Cucumber, Ginger and Lemon), Tangerine or Strawberry Lemonade
Vegan/GF/NF

Flavors subject to change, based on availability
(25) 3 selections of 2-ounce servings
Vessel: 2-ounce Clear Cup

WINE FLIGHTS | $475
Select 1:
• Flight of White Wine (2 Chardonnays, 1 Sauvignon Blanc)
• Flight of Sparkling and White Wine (1 Sparkling, 1 Chardonnay, 1 Sauvignon Blanc)
• Flight of Red (2 Cabernet Sauvignon, 1 Red Blend)
• Mix Flight (1 Chardonnay, 1 Red Blend, 1 Cabernet Sauvignon)

(25) 3 selections of 2-ounce servings
Vessel: 4-ounce Clear Cups

WINE SERVICE | $475
Select 1:
• Bottles of White (2 Chardonnay, 1 Sauvignon Blanc)
• Bottles of Sparkling and White (1 Sparkling, 1 Chardonnay, 1 Sauvignon Blanc)
• Bottles of Red (2 Cabernet Sauvignon, 1 Red Blend)
• Mixed Bottles (1 Chardonnay, 1 Red Blend, 1 Cabernet Sauvignon)

(25) 6-ounces servings
Vessel: 9-ounce Clear Cup

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BREAKFAST & SNACKS

YOGURT & GRANOLA BOWLS | $600
Select Two:
Coconut Turmeric, Currants, Pumpkin Seeds V
Sweet Sesame Tahini, Raisins, Sesame Seeds V
Chocolate Chip, Almond Butter, Pomegranates V

Vessel: 12-ounce Monogram

BUILD YOUR OWN TRAIL MIX | $726
Select Six :
Granola Included

M&M
Peanuts
Dried Blueberries
Coconut
Raisins
Pretzels
White Chocolate
Chocolate Chips
Pumpkin Seeds
Sunflower Seeds
Dried Cranberries
Cheez It’s
Chex Mix

Vessel: 18-ounce Pulptek
Service Style: All Condiments in Bowls, Guest to Fill

BREAD & BREAKFAST V | $885
Loaf Bread, Butter Croissants
Loaf Bread: Zucchini, Lemon, Blueberry Oat
Apricot Preserve, Honey, Salted Butter
Steel Cut Oatmeal Brown Sugar, Dried Cranberries, Almonds
Strawberries with Summer Melons
Brewed Starbucks Coffee, Tea and Orange Juice

Vessel: Buffet Style, Platters, Sugarcane Plates

LOX | $1350
Hard Boiled Cage Free Eggs V/GF/NF
Smoked Salmon, Everything Bagel, Arugula, Red Onion, Tomato, Caper Cucumber Relish, Cream Cheese V/NF
Avocado, Everything Bagel, Pickled Onion, Radish, Basil Lemon Cream Cheese V/NF
Starbucks Coffee, Tea and Orange Juice

Vessel: Buffet Style, Platters, Sugarcane Plates

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MINI GRILLED CHEESE | $885
Select 2 Grilled Cheese

Mushroom & Onion Grilled Cheese V/NF
Stout Braised Mushrooms, Caramelized Onions, White Cheddar, Sourdough Panor

Prosciutto & Brie Grilled Cheese NF
Cranberry, Brie, Prosciutto, Sourdough Panor

Beet & Goat Cheese Grilled Cheese V/NF
Arugula, Marble Rye Panor

BLT NF
Bacon, Tomato, Butter Lettuce, Mozzarella, Garlic Aioli, Sourdough Panor

Salami & Jarlsberg Grilled Cheese NF
Mustard, Pepperoncini, Sourdough Panor

Vessel: Chafing Dishes, Sugarcane Plates

SANDWICH SLIDERS | $860
Select Maximum of 2 Sliders
2 Sliders per guest

So California DF/NF
Smoked Turkey, Maple Bacon, Avocado Garlic Aioli, Arugula, Whole Wheat Roll

TSJ Bánh Mi V/DF/NF
Lemongrass Roasted Tofu, Jalapeno, Cucumber, Pickled Daikon, Carrots, Cilantro, Mayo, French Dinner Roll

Roast Beef Sandwich NF
Beef Bacon, Horseradish Spread, Pickled Red Onion, Kale, Dutch Crunch Dinner Roll

Caprese Sandwich V/NF
Portabella, Tomato, Mozzarella, Pesto Spread, Mini Square Dinner Roll

Vessel: Platter/Wood Boards, Sugarcane Plates
LUNCH

All menus based on 25 guests with a 2-hour service. Server Attendant included in all costs.

SOUP & SALAD | $1090
Select 1 Soup
Includes Sourdough Soup Bowl

- Corn Soup V/GF/NF
- Ancho Chili Relish
- Cauliflower Soup V/GF/NF
- Truffle Oil
- Achiote Carrot Soup Vegan/GF/NF
- Spiced Sunflower Seeds
- Lentil Soup Vegan/GF/NF
- Herb Oil
- Vegetable Minestrone Soup Vegan/GF/NF
- Gremolata

Vessel: 8-ounce Bamboo Soup Cup, Soup Terrine

Select 1 Salad
1 Slider per guest

- Red Romaine V/GF/NF
- Sun Dried Tomatoes, Corn Nuts, Oaxaca Cheese, Black Beans, Avocado Cilantro Dressing
- Green Romaine V/GF/NF
- Beets, Radish, Pear Tomato, Goat Cheese, Pumpkin Seeds, Sherry Vinaigrette
- Bibb Lettuce GF/NF
- Red Onion, Cherry Tomatoes, Bacon, Blue Cheese Dressing

Vessel: 53K Kraft Boat

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HOT WINGS | $700 GF/DF/NF
(100) Chicken Wings, Celery, Lime and Radish
Select 2 Sauces:
LaVic’s (City of San Jose Signature Item)
BBQ Sauce
Ranch
Vessel: Chafers, Sugarcane Plates

TAQUITOS & DIP | $700 GF/DF/NF
(50) Chicken Taquitos, Tortilla Chips, House Made Guajillo Salsa
(25) Stone IPA, 12-ounce Can
Vessel: Chafers, Sugarcane Plates

MOVIE NIGHT | $800 V/NF
Popcorn, Soft Pretzels with Grain Mustard,
1000 Grand Bars, Oreo Dusted Churro
Vessel: Chafers, Bowls, Sugarcane Plates

MASHED POTATO BAR | $800 NF
Select 3 Toppings
Blue Cheese Crumbles, Cheddar Cheese, Bacon Bites,
Green Onion, Red Onion, Butter, Beef Gravy, Roasted Broccoli, Chili Beans, BBQ Sauce, Confit Garlic
Vessel: Chafers, Condiments on the Side, 8-ounce Cups
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BRUSCHETTA | $630
Served on Italian Baguette
Select 2:
1 Bruschetta per guest

Asparagus & Rosemary Ham DF/NF
Remoulade, Cherry Tomato

Tomato & Manchego V/NF
Pesto, Truffle Oil

Smoked Salmon & Lemon NF
Dill Cream Cheese, Capers

Strip Steak & Gouda NF
Tomato Jam, Peppadew Pepper

Pulled Pork & Bean Salsa NF
Queso Fresco, Cilantro

PIZZA PARLOR | $800 NF
(25) Individual 8” Cheese or Pepperoni Pizzas
Caesar Salad with Romaine, Tomato, Parmesan Cheese, Croutons, Caesar Dressing
(Pizza Count Required)
Vessel: Heat Lamp, Sugarcane Plants

TAKE ME OUT TO THE BALLGAME | $960 NF
(100) Mini Corn Dogs & (25) Soft Pretzels
Ketchup & Mustard
(25) Stone Tropic Thunder Lager, 12-ounce Can
Vessel: Chafers
CAKE BAR | $745
Select 2 Flavors:
Black Forest, Carrot, Red Velvet, Strawberry
Shortcake, Chocolate Ganache

Vessel: 5.5’ Kraft Boat

MILK & COOKIES | $745
Shortbread Cookies, Biscotti, Strawberry Filled
Cookies, Sugar Cookies with Chocolate, Hazelnut
Cookies, Horchata Milk

Vessel: 5.5’ Kraft Boat, Mini Milk Vessel

ICE CREAM SUNDAES | $650
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

Vessel: 8-ounce bamboo soup cup, 4-ounce scoop

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