



**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.





All Team San Jose venues are Global Biorisk Advisory Council (GBAC) STAR facility accredited the industry's accreditation for outbreak prevention, response, and recovery protocols and procedures to control risks associated with infectious agents.

The 20 GBAC STAR Program Elements accreditation certifies that the San Jose McEnery Convention Center and the San Jose Theaters facility staff is operating at the industry's highest standards for cleaning and disinfection of infectious agents.

GBAC is a division of ISSA, the worldwide cleaning industry association. In addition to facility accreditation across all Team San Jose venues, several on-site staff members have also received individual GBAC accreditation.



# 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 22% 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 \$200 per Server | 4 Hour Minimum | 1 per 25 persons | \$50 per additional hour per Server

Bartender \$200 per Bartender | 4 Hour Minimum | 1 per persons | \$50 per additional hour per Bartender

Chef Attendant \$220 per Chef | 4 Hour Minimum | 1 per 100 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

Refrigerator Rentals (Based on availability) \$150

## 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 | 27

Loaf Bread, Butter Croissants V/NF  
Loaf Bread: Zucchini, Lemon, Blueberry Oat  
Apricot Preserve, Honey, Salted Butter  
Winter Citrus and Apples Vegan/GF/DF/NF  
Brewed Starbucks Coffee, Tea and Orange Juice

## Add On | 5

Steel Cut Oatmeal with Brown Sugar, Bananas, Almonds Vegan/GF/DF

## Carnivores Delight | 37

Farm Eggs Scrambled V/GF/DF/NF  
Grilled Marinated Flank Steak, Chimichurri Sauce GF/DF/NF  
Roasted Potatoes, Caramelized Peppers and Onions V/GF/DF/NF  
**Select One:** Chorizo Linguica, Turkey Bacon or Vegan Sausage  
Winter Citrus and Apples Vegan/GF/DF/NF  
English Muffins and Petite Butter Croissants V/NF  
Apricot Preserve, Honey, Salted Butter  
Brewed Starbucks Coffee, Tea and Orange Juice

## Farmer Scramble | 35

Farm Eggs Scramble, Mushrooms, Spinach V/GF/DF/NF  
Quinoa & Kale, Spiced Sunflower Seeds, Raisins and Sherry  
Vinaigrette Vegan/GF/DF/NF  
Roasted Potatoes, Caramelized Peppers and Onions V/GF/DF/NF  
Applewood Smoked Bacon GF/DF/NF  
Winter Citrus and Apples Vegan/GF/DF/NF  
English Muffins and Petite Butter Croissants V/NF  
Apricot Preserve, Honey, Salted Butter  
Brewed Starbucks Coffee, Tea and Orange Juice

## The Lox | 35

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



# ON THE GO

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

## Power Box | 18

Finocchiona Salame, Cheddar Cheese, Trail Mix, Mini Brioche Bun, Mini Tabasco

## Yogurt & Granola Bowl | 12

Select Two:

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

## Smoothies | 10

Select One:

Kale, Cucumber, Yogurt, Apples V/GF/NF  
Banana, Mango, Turmeric, Oat Milk Vegan/GF/DF/NF

## Vegetarian Breakfast Sandwich | 11

Sweetearth Sausage, Cheddar Cheese, Farm Egg, English Muffin V/NF

## Frittata Bagel | 9

Egg White Frittata, Bell Peppers, Turkey Bacon, Tomato Jam, Everything Bagel DF/NF

## Freebird with Bacon | 13

Scrambled Eggs, Cheddar Cheese, Applewood Smoked Bacon, Tomato Flour Tortilla NF

## Freebird | 13

Scrambled Eggs, Cheddar Cheese, Bell Pepper, Potatoes, Spinach Flour Tortilla V/NF

## The Torta Breakfast Sandwich | 11

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

## Cereal and Milk | 69 V

Assorted Cereals: Rice Chex, Honey Nut Cheerios, Cinnamon Toast Crunch, Trix, Cocoa Puffs, Chex, Lucky Charms, Cheerios V

Select Two Milks:

Horchata Oat Milk, Vitamin D Grass Fed Milk, Soy Milk



TEAM SAN JOSE

All menu prices and fees are subject to 22% taxable service charge and 9.38% state sales tax. May contain nut allergens due to shared production areas. Prices subject to change.



# A LA CARTE

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

## Whole Fruit | 62

One Selection per Dozen

Apple, Banana, Orange, Pear Vegan/GF/DF/NF

## Low Fat Yogurt | 69

One Selection per Dozen

Plain, Peach, Berry V/GF/NF

## Danish | 59

One Selection per Dozen

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

## Assorted Scones | 45

One Selection per Dozen

Chocolate, Orange Cranberry, Blueberry, Raisin V/NF

## Sliced Breakfast Breads | 59

One Selection per Dozen

Zucchini, Lemon, Blueberry V/NF

## Mini Muffins | 59

One Selection per Dozen

Blueberry, Chocolate, Bran, Banana Nut V

## Large Muffins | 67

One Selection per Dozen

Blueberry, Chocolate, Bran, Banana Nut V

## Frosted Cinnamon Buns | 60

One Selection per Dozen

V/NF

## Assorted Mini Quiche | 48

One Selection per Dozen

Florentine, Lorraine, Three Cheese, Mushroom Swiss NF

## Croissant | 67

One Selection per Dozen

Plain, Chocolate or Almond V

## Bombolinos Italian Filled Donuts | 49

One Selection per Dozen

Chocolate Hazelnut, Cream Filled V

## Bagels & Cream Cheese | 69

One Selection per Dozen

Plain, Everything, Blueberry, Sesame V/NF

## Pacific Cookies | 69

One Selection per Dozen

Chocolate Chip, Oatmeal Raisin, White Chocolate  
Macadamia Nut V

## Biscotti | 52

One Selection per Dozen

Almond or Chocolate V

## Chocolate Fudge Brownie | 67

One Selection per Dozen

V/NF

# 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 | 72 per dozen

one selection per dozen

Häagen-Dazs® Assorted Bars, It's It's Assorted Bars, Assorted Fruit Bars V/NF

\*5 dozen minimum for It's It's Assorted Bars

## Mochi Ice Cream | 67 per dozen

one selection per dozen

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

## Old Fashioned Donut | 67 per dozen

one selection per dozen

Glazed, Chocolate, Maple V/NF

## Cinnamon & Sugar Dusted Churros | 57 per dozen

Caramel and Chocolate Sauces V/NF

## Assorted Kettle Style Chips | 62 per dozen

one selection per dozen

V/NF

## Jumbo Hot Pretzels | 67 per dozen

Sweet Grain Mustard V/DF/NF

## Candy Bars | 67 per dozen

one selection per dozen

Snickers®, Butterfinger®, Hershey's® Milk Chocolate Bar, M&M's® (Plain or Peanut) V

## Granola Bars | 67 per dozen

Assorted Granola Bars V

## Specialty Bars | 71 per dozen

one selection per dozen

Protein, Energy or Vegan V

## Dessert Bars | 52 per dozen

one selection per dozen

Lemon, Raspberry, Meltaway, Pineapple Coconut V

## Mixed Nuts | 59 per pound

Vegan/GF/DF

## Party Mix | 45 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 | 19

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

## The Cleanse | 20

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/DF/NF

## Redwood Trail Break | 23

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

## Protein Break | 18

Hard Boiled Eggs, Protein Bars, Beef Jerky, Crunchy Edamame GF/DF

## Chips and Dip | 15

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

## Movie Night | 20

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

## Take Me Out to the Ball Game | 17

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

## Apple A Day | 15

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

## Milk and Cookies | 16

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



# THE LUNCH BOX

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

## The Lunch Box | 41

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  
Roast Beef Sandwich

Smoked Turkey, Maple Bacon, Garlic Aioli, Arugula, Whole Wheat Multigrain Roll DF/NF  
Herb Roasted Tofu, Cucumber, Pickled Daikon, Carrots, Cilantro, Chili Aioli, French Roll V/DF/NF  
Grilled Chicken Breast, Romaine Lettuce, Gouda Cheese, Sun Dried Tomatoes, Caesar Dressing, Spinach Tortilla NF  
Carrots, Dill, Red Onion, Tahini, Pita Wrap V/NF  
Beef Bacon, Horseradish Aioli, Pickled Red Onion, Kale, Onion Poppy Loaf DF/NF

### Salad

Quinoa & Arugula  
Garbanzo Bean  
Romaine Salad  
Kale  
Farro  
Seaweed

Beets, Radish, Goat Cheese, Pumpkin Seeds, Sherry Vinaigrette V/NF  
Spinach, Roasted Red Brussels Sprouts, Crispy Bacon, Honey Mustard Dressing DF/NF  
Turnips, Lentils, Cranberries, Apple Cider Vinaigrette Vegan/GF/DF/NF  
Butternut Squash, Cashews, Pickled Red Onion, Buttermilk Dressing V/GF/NF  
Apples, Cauliflower, Mozzarella, Mizuna, Yogurt Dressing V/GF/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/DF/NF  
Potato Salad Vegan/GF/DF/NF  
Sunflower Seeds Vegan/GF/DF/NF  
Chocolate Chip Cookie V/NF  
Mini Cupcake V/NF  
Macaron V  
Contains tree nuts/dairy  
Stuffed Beignets V  
Contains tree nuts/dairy

### Add protein to any salad Protein

Soy Ginger Tofu | 7 Vegan//DF/NF  
Chipotle Steak | 7 GF/DF/NF  
Lemon Salmon | 7 GF/DF/NF  
Garlic Chicken | 7 GF/DF/NF



# THE DELI STYLE

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

## The Deli Style | 40

Served with Romaine Lettuce, Sliced Red Onions, Sliced Tomatoes, Mustard and Mayonnaise

Gluten Free by Request, Additional Fees Apply

### Meats

#### Select Two

Finocchiona Salami  
Pulled Pork (Hot)  
Meatball (Hot)  
Roasted Turkey Breast  
Roast Beef  
Chicken Salad

### Condiments

#### Select Two

Bread and Butter Pickles  
Applewood Smoked Bacon  
Sun Dried Tomatoes  
Pickled Red Onion  
Pepperoncini

### Bread

#### Select Two

Whole Wheat Multigrain Roll  
Filone Roll  
Onion Poppy Roll  
Dutch Crunch  
French Roll

### Sides

#### Select Two

Beef Jerky  
Popcorn  
Kettle Chips  
Honey Crisp Apple  
Potato Salad  
Sunflower Seeds  
Chocolate Chip Cookie  
Mini Cupcake  
Macaron  
Stuffed Beignet

### Cheese

#### Select Two

Provolone  
Swiss  
Cheddar  
Pepper Jack



# 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 | 67

Clam Chowder Soup, Leeks, Chives, Bacon, Potatoes NF  
Organic Lettuces, Shaved Fennel, Shaved Beets, Pumpkin Seeds, Herb Balsamic Vinaigrette  
Vegan/GF/DF/NF  
Butternut Squash Salad with Romaine Lettuce, Crispy Chickpeas, Shredded Carrots,  
Pomegranate Dressing Vegan/GF/DF/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  
Mini Pumpkin Pie V

## East Bay Eatery | 62

Apple & Cabbage, Carrots, Onion, Celery, Apple Cider Vinaigrette  
Vegan/GF/DF/NF  
Buttermilk Fried Chicken Thigh, Country Gravy NF  
Blackened Bass, Daikon Pickles GF/NF  
Braised Collard Greens Vegan/GF/DF/NF  
Smashed Sweet Potato V/GF/NF  
Waffles with Pecan Butter and Maple Syrup V  
Mini Sweet Potato Pie V

## Fall Back | 57

Endive and Radicchio, 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/DF/NF  
Smashed Potatoes, Chives V/GF/NF  
Dulce De Leche Bar V



# 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 | 67

Cannellini Bean Soup, Tarragon Balsamic Glaze V/GF/DF/NF

Spinach Toss, Fennel, Grapefruit, Almond Crumble, Lemon Olive Oil Vegan/GF/DF

Panzanella Salad, Apples, Croutons, Kale, Cranberries, Apple Cider Vinaigrette V/DF/NF

Neapolitan Ragu, Rigatoni Pasta, Grana Padana, Basil NF

Pistachio Baked Halibut, Braised Endive, Grapefruit GF/NF

Roasted Eggplant, Garlic, Olive Oil Vegan/GF/DF/NF

Sabbiosino Sugar Cookie V/NF

Cappuccino Cheesecake Bites V/NF

## The Alameda | 60

Butternut Squash Soup, Pumpkin Oil & Seeds Vegan/GF/DF/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, Spicy Aioli GF/NF

Caramelized Brussel Sprouts Vegan/GF/DF/NF

Roasted Winter Squash Vegan/GF/DF/NF

Shortbread Cookie V/NF





# 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 | 62

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.

### Soups | [Select One](#)

Cauliflower Soup, Chimichurri V/GF/NF

Butternut Squash Soup, Pumpkin Oil & Seeds Vegan/GF/DF/NF

Lentil Soup, Herb Gremolata Vegan/GF/DF/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/DF

Kale Salad, Turnips, Cranberries, Blue Cheese, Balsamic Vinaigrette V/GF/NF

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

Roasted Half Chicken, Roasted Shallots, Pink Peppercorn Jus GF/DF/NF

Braised Lentils with Leeks, Cabbage and Curry Sauce with

Coconut Milk Vegan/GF/DF/NF

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

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

Ginger Soy Tofu, Portabella Mushroom, Green Onion Vegan/DF/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 | 62

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.

### Vegetable | Select One

Roasted Parsnip and Pears Vegan/GF/DF/NF  
Caramelized Brussel Sprouts Vegan/GF/DF/NF  
Roasted Winter Squash Vegan/GF/DF/NF  
Roasted Turmeric Cauliflower Vegan/GF/DF/NF  
Curry Roasted Carrots Vegan/GF/DF/NF  
Broiled Broccoli, Chili, Lemon Vegan/GF/DF/NF

### 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  
French Pear Tart V/NF  
Pumpkin Pie V/NF

## Upgraded Entrée Selections

Grilled Flat Iron, Charred Radicchio, Tarragon Grapefruit Sauce | 66  
GF/DF/NF  
Campbell River Salmon, Garlic Clam Velouté | 66 GF/DF/NF  
Niman Pork Loin, Caramelized Celery, Tomatillo Apple Salsa | 66  
GF/DF/NF  
Braised Short Ribs, Kohlrabi, Mustard Jus | 70 GF/DF/NF  
Baked Bass, Creamed Escarole, Cranberry Sauce | 70 GF/NF  
Sweetearth Vegan Meat Baked Rigatoni, Zucchini | 70 Vegan/DF/NF



All menu prices and fees are subject to 22% 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.

## The Airline | 54

Lentil Soup, Herb Gremolata Vegan/GF/DF/NF

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

Airline Chicken Breast, Roasted Squash, Black Rice, Mustard Jus GF/DF/NF

Apple Crumb Tart, Apple Puree, Vanilla Cream, Petite Flowers v

## The Flat Iron | 62

Roasted Beet, Goat Cheese, Arugula, Oranges, Pumpkin Seeds, Sumac Dressing V/GF/NF

Sweet Potato Gnocchi, Spinach, Cauliflower Sauce, Ricotta Cheese V/NF

Grilled Flat Iron, Charred Radicchio, Smashed Peewee Potatoes, Tarragon Grapefruit Sauce NF/GF

Rum Cake, Crunch Flakes, White Chocolate Mousse V/NF

## Vegetarian Option

May be Added to any Plated Menu | Counts Required

Yellow Curry, Winter Squash, Sweet Potatoes, Brussels Sprouts, Carrots, Forbidden Rice Vegan/GF/DF/NF

## SPECIAL DIETS

Kosher Meals | 80 per meal

Halal Meals | 80 per meal



All menu prices and fees are subject to 22% taxable service charge and 9.38% state sales tax. May contain nut allergens due to shared production areas. Prices subject to change.



# SMALL BITES

**Chicken Salad Cucumber** | 8 GF/DF/NF  
Celery, Red Onion, Aioli, Celery Seed

**Smoked Salmon Bouchee** | 8 NF  
Basil Lemon Cream Cheese, Preserved Lemon, Chive  
*Bouchee is a small French pastry with a filling*

**Deviled Egg** | 8 V/GF/DF/NF  
Cornichons, Pickled Shallot, Bulls Blood Leaves

**Tomato Gazpacho** | 8 Vegan/DF/GF/NF  
Cucumber, Fresno Chili, Micro Cilantro

**Olive Tapenade Blini** | 8 V/DF/NF  
Oregano, Castelvetrano Olives, Blini, Lemon Oil

**Marin French Brie Crostini** | 8 V/NF  
Strawberry Compote, French Baguette, Amaranth

**Herb Goat Cheese Filo Cup** | 8 V  
Pistachio, Honey, Micro Carrot

**Ceviche Shooter** | 8 GF/DF/NF  
Jalapeno, Lime, Hot Sauce, Micro Cilantro

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

**Brie and Pear Filo Roll** | 8 V/NF  
Tomato Jam, Micro Basil

**Turmeric Yogurt Chicken Skewers** | 8 GF/NF  
Pomegranate Molasses, Radish, Red Onion

**Risotto Triangle** | 8 V/GF/DF  
Curry Sauce, Walnut Crumble, Micro Arugula

**Fresh Vegetable Spring Roll** | 8 V/DF  
Peanut Sauce, Green Onion

**Lamb Meatball** | 8 GF/NF  
Tzatziki Sauce, Potatoes, Mint

**Artichoke Beignet** | 8 NF  
Grana Padana, Chimichurri Sauce

**Black Bean Cake** | 8 Vegan/GF/DF/NF  
Corn Salsa, Chili Oil, Micro Cilantro

**Shepard's Beef Tart** | 8 NF  
Mindful Meat Beef, Peas, Carrots, Mashed Potato,  
Parsley



# STATIONS

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

## Dim Sum Station | 18 NF

Shrimp Dumpling, Chicken Pot Sticker, Vegetable Pot Sticker, BBQ  
Pork Bun, Sweet and Sour Sauce, Soy Sauce

## Sushi | Market Price

Client Selection

Please inquire with your Event Manager on current selection options

## California Cheese | 16 V/ Contains Rennet

Pt. Reyes Bay Blue

Cypress Grove Humboldt Fog, Goat Milk

Marin French Brie

Central Coast Creamery Ewenique Gouda Sheep Milk

Nicasio Valley Square, Wash Rind Cow Milk

Accompanied with Grapes, Nuts, Rustic Bakery Crackers, Honey

## Domestic Cheeses | 12 V/ Contains Rennet

BelGioioso Asiago

Fiscalini Gold Cheddar

Shaft Blue

Brie

Seascape Gouda

Accompanied with Grapes, Nuts, Rustic Bakery Crackers, Honey

## Hummus and Vegetables | 16 Vegan/GF/DF/NF

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

## Coke Farms Fruit Basket | 10 Vegan/GF/DF/NF

Seasonal Produce

## Chips and Dip | 15 V/GF/NF

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





# ACTION STATION

## Slider Bar | 20

### Select Two:

Sweetearth "Sloppy Joe", Brioche Bun <sup>V/DF/NF</sup>  
Crispy Chicken, Romaine, Chili Aioli, Brioche Bun <sup>DF/NF</sup>  
Pulled Pork, Cole Slaw, Plum Hoisin Sauce, Bao Bun <sup>DF/NF</sup>  
Angus Beef, Cheddar, Garlic Aioli, Brioche Bun <sup>NF</sup>  
Lamb Meatball, Chimichurri, French Bun <sup>DF/NF</sup>  
Mushroom and White Cheddar, Tomato Jam, French Bun <sup>NF/V</sup>

## \*Baked Potato | 16

### Select Two:

Yukon Gold, Sour Cream, Green Onion, Bacon Bites,  
Caramelized Onion, Cheddar Cheese <sup>GF/NF</sup>  
Idaho Russet, Neapolitan Ragu, Grana Padana, Basil  
Pesto <sup>GF/NF</sup>  
Sweet Potato, Black Bean and Corn Succotash, Oaxaca  
Cheese, Tortilla Strips <sup>V/GF/NF</sup>

## \*Street Tacos | 17 <sup>GF/NF</sup>

### 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 | 2

Prices listed are per guest. Minimum order of 50 guests for 2 hours of service.  
Includes compostable service. \*Chef Attendant Recommended.

## "PHO" | 20 <sup>DF/NF</sup>

Select Two: Vegetable Broth, Beef Broth, Chicken Broth

Select One: Soy Ginger Tofu, Garlic Chicken, Lemon  
Baked Salmon

Includes: Green Onion, Mushrooms, Carrots, Bean  
Sprouts, Thai Basil, Rice Noodle, Fresno Chili

## Additional Protein | 7

Chipotle Steak, Lemon Shrimp (2 each)

## Poke Bowls | 23 <sup>DF/NF</sup>

Salmon and Tofu  
Seaweed, White Rice, Green Onion,  
Edamame, Furikake, Pickled Ginger, Chili Aioli, Soy Sauce

## Toast | 13 <sup>V/NF</sup>

### Select Two:

Cranberries & Smoked Cheddar with Balsamic, Basil  
Roasted Beets & Goat Cheese with Mint and Serrano  
Peppers  
Pear & Ricotta with Thyme and Pine Nuts  
Brie Cheese & Apple Jam with Tarragon and Pumpkin  
Seeds  
All Served on Rusticana Sweet Baguette

# ACTION STATION

Prices listed are per guest. Minimum order of 50 guests for 2 hours of service.  
Includes compostable service. \*Chef Attendant Recommended.

## Ceviche Tostadas | 19 (2) Tostadas GF/DF/NF

### Select One:

Lemon Juice Base or 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

## Fried Rice Bowls | 13 V/NF

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

### Select One:

White Rice, Brown Rice, Black Rice

### Select Three:

Seaweed, Roasted Zucchini, Edamame, Shredded Carrots, Kimchi, Furikake,

Bacon, Chili Oil

### Upgrade Protein | 7

Chipotle Steak, Lemon Shrimp

## \*Hot Dogs | 17 NF

**Includes:** Grain Mustard, Ketchup

All Served on Brioche Bun

### Select Two:

Mindful Meat 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

## \*Elote | 16 V/GF/NF

**Select Two:** 1/2 Cobb Each

Mole, Cotija, Tajin, Cilantro, Lime

Tahini, Sumac, Mint, Feta Cheese, Red Onion

Ssamjong Sauce, Sesame Seeds, Furikake, Green Onion



# THE CARVER

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

**Niman Ranch Pork Loin** | 18 GF/DF/NF  
Apple Sauce

**Brandt Farms Casino Roast** | 20 GF/DF/NF  
Cabernet Wine Sauce

**Niman Ranch Leg of Lamb** | 21 GF/DF/NF  
Chimichurri Sauce

**Niman Sausage Board** | 18 GF/DF/NF  
Beer Bratwurst, Bavarian Bratwurst, Linguica, Mango  
Habanero, Chipotle Honey Mustard, Cornichons

**Bone in Brandt Farms Prime Rib** | 29 GF/DF/NF  
Béarnaise Sauce

**Herb Roasted Turkey Breast** | 19 GF/DF/NF  
Cranberry Sauce

**All Carver Stations Include** | V/NF  
Orange Brioche Rolls with Butter



# DESSERT

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

## ICE CREAM SANDWICH STATION

Ice Cream Sandwich | 13 v

Chef Attendant Required

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 | 2

Additional Toppings | 1

Cake | 16 v

Select Two:

Chocolate Duet, Raspberry, Hazelnut Crisp, Carrot, Chocolate Raspberry, Strawberry Shortcake, Chocolate Ganache

Individual Pies | 12 v

Select Two:

Assorted Apple, Pumpkin, Sweet Potato with Whipped Cream

Mini Dessert Station | 16 v

Assorted Tarts, Cheesecakes, Chouschous, Eclairs

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

