



TEAM SAN JOSE MENU

SPRING | SUMMER

MARCH - AUGUST





Executive Chef Michael Riddell

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

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

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 move in date.

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 100 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
Strawberries with Summer Melons Vegan/GF/DF/NF
Brewed Starbucks Coffee, Tea and Orange Juice

Add On | 5

Steel Cut Oatmeal with Brown Sugar, Blueberries, 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
Strawberries with Summer Melons 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
Strawberries with Summer Melons 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

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

Yogurt & Granola Bowl | 12

Select Two:

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

Smoothies | 10

Select One:

Kale, Cucumber, Yogurt, Apples ^{V/GF/NF}
Banana, Strawberry, 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, English Peas, Fava Beans, Spinach Flour Tortilla ^{V/NF}

The Torta Breakfast Sandwich | 11 ^{NF}

Egg, 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



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, Almond V

Bombolinos Italian Filled Donuts | 49

One Selection per Dozen

Plain Unfilled, 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 Sriracha Ketchup, Grain Mustard DF

Strawberries!! | 25

Strawberry Cobbler Bar, Chocolate Dipped Strawberries, Mini Strawberry
Tart, Haagen Daz Strawberry Ice Cream Cup 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

TSJ Banh Mi

Chicken Caesar Roll Up

Margarita with Basil

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, Romain Lettuce, Gouda Cheese, Sun Dried Tomatoes, Caesar Dressing,
Spinach Tortilla NF

Portobella Mushroom, Tomato, Mozzarella, Pesto Spread, Filone Bun V/NF

Beef Bacon, Horseradish Aioli, Pickled Red Onion, Kale, Onion Poppy Loaf DF/NF

Salad

Quinoa & Arugula

Garbanzo Bean & Curry Roasted Carrot

Romaine Salad

Kale & Eggplant

Farro

Seaweed

Beets, Radish, Pear Tomato, Goat Cheese, Pumpkin Seeds, Sherry Vinaigrette V/NF

Spinach, Roasted Red Bell Peppers, Honey Mustard Dressing V/GF/DF/NF

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

Pistachios, Pickled Red Onion, Buttermilk Dressing V/GF/NF

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

Green Onion, Red Cabbage, Edamame, Furikake, Pickled Ginger, Ginger Soy Glaze Vegan/NF/DF

Sides

Beef Jerky NF/GF/DF

Popcorn V/NF/GF/DF

Kettle Chips V/NF

Strawberry Cup Vegan/NF/GF/DF

Potato Salad Vegan/NF/GF/DF

Sunflower Seeds Vegan/NF/GF/DF

Chocolate Chip Cookie 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/NF/DF

Chipotle Steak | 7 NF/GF/DF

Lemon Salmon | 7 NF/GF/DF

Garlic Chicken | 7 NF/GF/DF



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
Strawberry Cup
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 1.5 hours for Dinner.
Includes compostable service.

Napa Wine Country | 67

Panzanella Cannellini Bean Salad, Frisee, Red Onion, Squash, Mustard Vinaigrette

Vegan/DF/NF

Roasted Red Potatoes, Peas, Fava Beans, Thumbelina Carrots, Chiogga Beets, Sherry

Vinaigrette Vegan/GF/DF/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/DF/NF

Garlic and Rosemary Fingerling Potatoes Vegan/GF/DF/NF

Lemon Meringue V/NF

The Wharf | 70

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 Onions and Garlic, Herb Red Wine Sauce

GF/DF/NF

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

Summer Squash with Basil Vegan/GF/DF/NF

Garlic Mashed Potatoes V/GF/NF

Caramel Churro V/NF

Beach Side | 66

Spring Vegetable Soup, Herb Oil with Squash, Peas, Potatoes and Tomatoes

Vegan/GF/DF/NF

Garbanzo Beans, Curry Roasted Carrots, Spinach, Roasted Red Peppers, Honey

Mustard V/GF/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 V/GF/DF/NF

Broccolini with Chili Flakes and Lemon Vegan/GF/DF/NF

Biscotti Cookies and Sugar Cookie V/NF



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.

Home Style | 66

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

Corn on the Cobb, Chili Lime Butter V/GF/NF

Garlic and Rosemary Roasted Fingerling Potatoes Vegan/GF/DF/NF

Assortment of Mini Cheesecakes V/NF

Backyard BBQ | 60

Garbanzo Beans, Curry Roasted Carrots, Spinach, Roasted Red Peppers, Honey

Mustard Dressing V/GF/DF/NF

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

Spareribs, Sweet and Spicy BBQ Sauce GF/DF/NF

Baked Beans GF/DF/NF

Cole Slaw V/GF/DF/NF

Corn Bread V/NF

Lemon Blueberry Bites 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](#)

Tofu Miso Soup, Furikake Vegan/DF/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/DF/NF

Herb Onion Soup GF/DF/NF

Salad | [Select One](#)

Quinoa Salad, Arugula, Beets, Radish, Pear Tomatoes, Goat Cheese,

Sherry Vinaigrette V/NF/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

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

Entrées | [Select Two](#)

Cheese Ravioli, Roasted Tomato, Basil Pesto, Grana Padana NF

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

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

Roasted Eye of the Round, Easter Egg Radish, Peppercorn Sauce GF/DF/NF

Braised Lentils with Leeks, Cabbage and Curry Sauce with Coconut

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/NF

Ginger Soy Tofu, Portabella Mushroom, Green Onion Vegan/DF/NF



TEAM SAN JOSE

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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](#)

Braised Red and Green Cabbage Vegan/GF/DF/NF
Roasted Radicchio and Fennel Vegan/GF/DF/NF
Corn on the Cobb, Chili Lime Vegan/GF/DF/NF
Caramelized Summer Squash and Basil Vegan/GF/DF/NF
Ratatouille Vegan/GF/DF/NF
Roasted Carrots and Onions Vegan/GF/DF/NF

Starch | [Select One](#)

Bean Ragout, Cannellini Beans, Cranberry Beans, Carrots, Celery V/GF/NF
Spinach Gemelli, Mushroom and Fennel Cream V/NF
Garlic and Rosemary Roasted Fingerling Potatoes Vegan/GF/DF/NF
Cheesy Mashed Potatoes V/GF/NF
Forbidden Black Rice V/GF/NF

Dessert | [Select One](#)

Biscotti and Sugar Cookies V
Strawberry Rhubarb Tart V/NF
Churros with Caramel and Chocolate Sauce V/NF
Assortment of Cheesecake V/NF
Stuffed Beignet Trio V

Upgraded Entrée Selections

Grilled Flat Iron, Roasted Fennel, Mint Herb Red Wine Sauce | [66](#) GF/DF/NF
Campbell River Salmon, Roasted Cucumbers, Curry Sauce | [66](#) GF/DF/NF
Niman Pork Loin, Caramelized Plum, Plum Hoisin Sauce | [66](#) GF/DF/NF
Korean Short Ribs, Pickled Daikon, Green Onion | [70](#) GF/DF/NF
Baked Bass, Puttanesca, Basil | [70](#) GF/DF/NF
Sweetearth Vegan Ragu, Baked Rigatoni, Zucchini | [70](#) Vegan/DF/NF



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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

Heirloom Tomato Bisque, Cheese Bread Sticks V/NF

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

Airline Chicken Breast, Wild Rice, Artichoke, Cauliflower and Carrot Medley, Green Olive
Tapenade, Chicken Jus GF/DF/NF

Lemon Meringue, Chocolate Pearls, Pistachio Crumble, Candied Lemon V/NF

The Flat Iron | 62

Kale & Eggplant Salad with Pistachios, Pickled Red Onion, Buttermilk Dressing V/NF

Italian Herb Fusilli, Peas, Mushrooms, Chili Flakes, Olive Oil V/DF/NF

Grilled Flat Iron Steak, Roasted Fennel, Mashed Potatoes, Mint Herb Red Wine Sauce
GF/NF

Raspberry Tartlet, Dried Strawberry, Macerated Strawberry V

Vegetarian Option

May be Added to any Plated Menu | Counts Required

Roasted Tri Color Cauliflower, Quinoa, Yellow and Chioggia Beets, Roasted Pepper Sauce, Arugula Vegan/GF/DF/NF

SPECIAL DIETS

Kosher Meals | 80 per meal

Halal Meals | 80 per meal



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

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

Tomato Gazpacho | 8 Vegan/GF/DF/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
Whitefish, 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



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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

Pt. Reyes Bay Blue
Cypress Grove Humboldt Fog, Goat Milk
Marin French Brie, Cow Milk
Central Coast Creamery Ewenique Gouda, Sheep's Milk
Nicasio Valley Square, Wash Rind Cow Milk
Accompanied with Grapes, Nuts, Rustic Bakery Crackers, Honey

Domestic Cheeses | 12 V

BelGioioso Asiago
Fiscalini Gold Cheddar
Shaft Blue Cheese
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

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

Slider Bar | 20

Select Two:

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

*Baked Potato | 16

Select Two:

Yukon Gold, Braised Beef, Mushrooms, Cream Sauce GF/NF
Idaho Russet, Broccoli, Cheddar Cheese V/GF/NF
Sweet Potato, Cranberry Bean Chili, Red Bell Peppers, Sour
Cream V/GF/NF

*Street Tacos | 17 GF/NF

Select Two:

Pulled Beef Brisket, Achiote Chicken, Bluenose Bass or Mole
Spiced Chayote, Peppers and Onions
Includes: Soft Corn Tortillas, Cilantro, Onion, Cabbage,
Jalapeno, Queso, Lime, Tajin, Guajillo Salsa

Add Guacamole | 2

"PHO" | 20 DF/NF

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 DF/NF

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

Toast | 13 V/NF

Select Two:

Tomato & Mozzarella with Basil and Balsamic
Roasted Beets & Goat Cheese with Mint and
Serrano Peppers
Apricot & Ricotta with Herbs and Pine Nuts
Brie Cheese & Strawberry Jam with Tarragon
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 DF/NF/GF

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 NF

Chipotle Steak, Lemon Shrimp

*Hot Dogs | 17 NF

Select Two:

All Served on Brioche Bun

Includes: Grain Mustard, Ketchup

Mindful Meat 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
Plum Hoisin 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
Shallot Mustard 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.

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:

Blueberry, Cherry or Peach 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

