



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 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 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.

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 23% taxable service charge and 9.38% state sales tax.

House China Service is available at a \$5.00++/per guest unless included where stated in menu.

Server Fee \$220 per Server | 4 Hour Minimum | 1 per 20/25 persons | \$50 per additional hour per Server.

Bartender \$220 per Bartender | 4 Hour Minimum | 1 per 100 persons | \$50 per additional hour per Bartender.

Chef Attendant \$240 per Chef | 4 Hour Minimum | 1 per 200 persons | \$55 per additional hour per Chef Attendant.

Water Service for Meeting Rooms | Water Coolers \$55 per Cooler | 5 Gallon Water Jugs \$30 per Jug.

Under 25 Person Guarantee Fee \$175 per Meal Service.

Single Door Refrigerator Rentals (Based on availability) \$150

College Style Refrigerator Rentals (Based on availability) \$75

DIETARY

Additional fee may apply to specialty dietary meals which include and are not limited to Vegan, Vegetarian, Gluten Free, Dairy Free and Nut Free. Requests are due 21 days in advance.

Our menus are labeled accordingly for those with dietary restrictions: Vegan = Vegan, V = Vegetarian, GF = Gluten Free, DF = Dairy Free, NF = Nut Free

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

BREAKFAST

Bread & Breakfast Butter Croissants V
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 and Orange Juice

Add On

Steel Cut Oatmeal with Brown Sugar, Blueberries, Almonds Vegan/GF

Carnivores Delight

Farm Eggs Scrambled V/GF/DF/NF
Grilled Marinated Flank Steak, Chimichurri Sauce GF/DF/NF
Roasted Potatoes, Caramelized Peppers and Onions Vegan/GF/NF
Select One: Chorizo, Linguica, Turkey Bacon or Vegan Sausage
Strawberries with Summer Melons Vegan/GF/NF
Sticky Buns V/NF
Brewed Starbucks Coffee, Teavana Tea and Orange Juice

Farmer Scramble

Farm Eggs Scramble, Mushrooms, Spinach V/GF/DF/NF
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 and Orange Juice



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BREAKFAST

The Lox

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

Breakfast Bowl

Brown Rice, Black Beans, Halloumi, Tomato, Cucumber,
Radish, Tahini Vinaigrette V/GF/NF
Brewed Starbucks Coffee, Teavana Tea and Orange Juice

Add: Scrambles Eggs V/GF/DF/NF

Add: Chicken Sausage GF/DF/NF

Greek Yogurt Station V

Select Four:

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

Steel Cut Irish Oatmeal Station V/GF

Select Four:

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



ON THE GO

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

Yogurt & Granola Bowl

Select Two:

Coconut, 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, Banana, Oat Milk Vegan/GF/NF
Raspberry Dazzle: Raspberries, Orange Sherbert, Strawberries, Bananas Vegan/GF
Pineapple Express: Pineapple, Strawberries, Banana, Greek Yogurt V/GF/NF
Peach Perfect: Peaches, Strawberries, Apple Juice, Peach Puree Vegan/GF/NF

Vegetarian Breakfast Sandwich

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

The Classic Breakfast Sandwich

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

El Camino with Bacon

Folded Eggs, Bacon, Baby Spinach, Crispy Potatoes, Shredded Jack,
Pasilla Salsa, Tomato Flour Tortilla NF

El Camino

Folded Eggs, Baby Spinach, Crispy Potatoes, Shredded Jack,
Pasilla Salsa, Spinach Flour Tortilla V/NF

The Torta Breakfast Sandwich

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

Frittata Bagel

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



A LA CARTE

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

Whole Fruit

One Selection per Dozen

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

Low Fat Yogurt

One Selection per Dozen

Plain, Peach, Berry V/GF/NF

Danish

One Selection per Dozen

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

Assorted Scones

One Selection per Dozen

Chocolate Cherry, Lemon Blueberry, Orange Apricot,
Orange Raisin, Savory Three Cheese, Herb,
Apple Cinnamon V/NF

Sliced Breakfast Breads

One Selection per Dozen

Zucchini Nut, Lemon, Blueberry v

Mini Muffins

One Selection per Dozen

Blueberry, Chocolate, Bran, Banana Nut v

Large Muffins

One Selection per Dozen

Blueberry, Chocolate, Bran, Banana Nut v

Frosted Cinnamon Buns

One Selection per Dozen

V/NF

Quiche Slab

One Selection per Dozen

3 Cheese, Mediterranean, Goat Cheese Tomato v

Croissant

One Selection per Dozen

Plain, Chocolate, Almond v

Cupcakes

One Selection per Dozen

Chocolate, Vanilla, Red Velvet, Carrot, Lemon v

Bombolinos Italian Filled Donuts

One Selection per Dozen

Plain (Unfilled), Chocolate Hazelnut v

Bagels & Cream Cheese

One Selection per Dozen

Plain, Everything, Blueberry, Sesame V/NF

Cookies

One Selection per Dozen

Chocolate Chip, Oatmeal Raisin, White Chocolate
Macadamia Nut, Snickerdoodle v

Biscotti

One Selection per Dozen

Almond or Chocolate v

Chocolate Fudge Brownie

One Selection per Dozen

V/NF

Mini Cupcakes

One Selection per Dozen

Chocolate, Vanilla, Red Velvet, Carrot, Lemon v

A LA CARTE (cont'd)

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

Ice Cream Novelties per dozen

One selection per Dozen

Häagen-Dazs® Assorted Bars, Assorted Fruit Bars V

Mochi Ice Cream per dozen

One Selection per Dozen

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

Old Fashioned Donut per dozen

One Selection per Dozen

Glazed, Chocolate, Maple V/NF

Kettle Style Chips per dozen

One Selection per Dozen

BBQ, Sea Salt, Sea Salt & Vinegar, Jalapeno, Lime, Cracked Black Pepper V

Jumbo Hot Pretzels 67 per dozen

Sweet Grain Mustard V/DF/NF

Candy Bars per dozen

One Selection per Dozen

Snickers®, Butterfinger®, M&M's® (Plain or Peanut) V

Ghirardelli Chocolate Squares per pound V

Granola Bars per dozen

Assorted Granola Bars V

Specialty Bars 75 per dozen

One Selection per Dozen

Protein, Energy or Vegan V

Dessert Bars 61 per dozen

One Selection per Dozen

Lemon, Blueberry, Raspberry, Apricot V

Mixed Nuts per pound Vegan/GF

Party Mix per pound V

RECESS

Prices listed are per guest. Minimum order of 25 guests for 30 minutes of service.
Includes compostable service.

This Week's Local Produce

Crudit  of Seasonal Vegetables, Holland Red Gouda,
Fruit Chutneys, Crackers, Red Pepper Hummus V/NF

The Cleanse

Select One: Green Machine Smoothie or Kombucha

Select One: Focus Shot or Turmeric Shot

Includes Seaweed Snack and your Choice of Green Machine Smoothie
or Kombucha and Focus Shot or Turmeric Shot Vegan/GF/NF

Redwood Trail Break

Energy Trail Mix, Coconut Water, Raisins, Pretzels V

Protein Break

Hard Boiled Eggs, Protein Bars, Beef Jerky, Crunchy Edamame

Chips and Dip

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

Movie Night

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

Take Me Out to the Ball Game

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

Strawberries!!

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

Milk and Cookies

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

Build Your Own Trail Mix V

Granola Included

Service Style: All Selections in Individual Bowls

Select Six:

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



THE LUNCH BOX

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

The Lunch Box

To accompany your Lunch Box, we suggest adding soft drinks, bottled water, lemonade or iced tea service

Gluten Free by Request, Additional Fees Apply

Select up to 3 Entrée Salads or Sandwiches and 3 Sides

Sandwich

So California
TSJ Banh Mi
Chicken Caesar Roll Up
Margarita with Basil
Farmers Market
Roast Beef Sandwich

Smoked Turkey, Maple Bacon, Garlic Aioli, Arugula, Whole Wheat Multigrain Hero DF/NF
Herb Roasted Tofu, Cucumber, Pickled Daikon, Carrots, Cilantro, Chili Aioli, French Hero V/DF/NF
Grilled Chicken Breast, Romain Lettuce, Gouda Cheese, Sun Dried Tomatoes, Caesar Dressing, Spinach Tortilla NF
Portobello Mushroom, Tomato, Mozzarella, Pesto Spread, Filone Bun V/NF
Zucchini, Squash, Mozzarella Cheese, Portobello Mushroom, Pickled Red Onion, Chipotle Aioli, Beet Onion Roll V/NF
Beef Bacon, Horseradish Aioli, Pickled Red Onion, Kale, Onion Poppy Hero DF/NF

Salad

Arugula
Spinach
Romaine
Kale
Farro
Seaweed

Quinoa, Beets, Radish, Pear Tomato, Goat Cheese, Pumpkin Seeds, Sherry Vinaigrette V/GF/NF
Garbanzo Beans, Curry Roasted Carrots, 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
Eggplant, 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/GF/NF

Sides

Beef Jerky GF/DF/NF
Popcorn V/GF/DF/NF
Kettle Chips V
Strawberry Cup Vegan/GF/NF
Potato Salad Vegan/GF/NF
Pistachios Vegan/GF
Whole Pickle Vegan/GF/NF
Gardettos V/NF
Chocolate Chip Cookie V/NF
Cake Pop V
Stuffed Beignets v
Contains tree nuts/dairy
Whoopie Pie V

Add protein to any salad

Protein

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



SALAD BAR

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

Salad Bar v

Lettuces

Select One:

Red Leaf Lettuce
Bibb Lettuce
Little Gem

Dressings

Select Two:

Balsamic Vinaigrette
Apple Cider Vinaigrette
Caesar Dressing
Red Wine Vinaigrette
Ranch

Toppings

Select Six:

Croutons
Cucumbers
Cherry Tomatoes
Shredded Carrots
Red Onion
Mushrooms
Kidney Beans
Garbanzo Beans
Mint
Cilantro
Pumpkin Seeds
Sunflower Seeds
Dried Blueberries
Dried Cranberries
Mozzarella Cheese
Shredded Cheddar Cheese
Pistachios
Cashews

Add protein to any salad

Protein

Soy Ginger Tofu Vegan//DF/NF
Chipotle Steak GF/DF/NF
Lemon Salmon GF/DF/NF
Garlic Chicken GF/DF/NF
Alternative Chipotle Beef Tips Vegan/GF/NF
Alternative Chicken Strips Vegan/NF



BURRITO BOWLS

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

Burrito Bowls GF/NF

Rice

Select One

White Rice
Wild Rice
Brown Rice
Tomato Rice

Beans

Select One

Pinto Beans
Refried Beans
Black Beans
White Beans

Condiments

Select Three

Sour Cream
Guajillo Salsa
Queso Fresco
Red Onion
Cilantro
Corn
Peppers & Onions

Greens

Select One

Baby Kale
Petite Hearts of Romaine
Spinach
Arugula

Protein

Select One

Churrasco Flank Steak
Ancho Chile Chicken Breast
Chimichurri Alternative Beef
Soyrizo
Pork Carnitas

Add Guacamole



BBQ JOINT

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

BBQ Joint ^{NF}

Served with Orange Brioche Roll

Proteins

Select Two

Brandt Farms Slow Cooked
Beef Brisket
Niman Pulled Pork Butt
Spice Rubbed Whole Pulled Chicken
St. Louis Pork Ribs
Tri Tip

Sauces

Select Two

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

Sides

Select Two

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

Dessert

Select One

Strawberry Rhubarb Cobbler
Acai Blueberry Cobbler
Peach Mango Cobbler
Apricot Cobbler



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

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 and Rosemary Fingerling Potatoes Vegan/GF/NF
Strawberry Rhubarb Cobbler with Vanilla Whipped Cream V

The Wharf

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/NF
Garlic Mashed Potatoes V/GF/NF
Caramel Churro V/NF

Beach Side

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 and Lemon Vegan/GF/NF
Biscotti Cookies and Sugar Cookie V



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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

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 and Lime Butter V/GF/NF

Garlic and Rosemary Roasted Fingerling Potatoes Vegan/GF/NF

Acai Blueberry Cobbler with Vanilla Whipped Cream V

Backyard BBQ

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 and Spicy BBQ Sauce GF/DF/NF

Baked Beans GF/DF/NF

Cole Slaw V/GF/DF/NF

Corn Bread V/NF

Apricot Cobbler with Vanilla Whipped Cream V

Postcards from Hanoi

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

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

Vietnamese Beef Stew, Carrots, Soy Sauce, Hoisin Sauce,

Coconut Juice, Thai Basil DF/NF

Lemongrass Chicken with Chicken Thigh, Lemongrass, Fish Sauce, Honey,

Green Onions GF/DF/NF

Broken Rice with Scallion Oil with Broken White Rice, Green Onions Vegan/GF/NF

Banana Bread, Plantain Chips, Walnuts, Powdered Sugar V

Add-On

Vietnamese Chicken Rice Porridge, Jasmine Rice, Shredded Chicken, Ginger,
Green Onions, Cilantro DF/NF



LUNCH or DINNER

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

My Seoul

Tofu Soup, Soybean Paste, Zucchini, Onion, Scallions, Radish Vegan/GF/NF
Red Leaf Lettuce, Shredded Carrots, Sesame Gochutgaru Vegan/GF/NF
Stir Fried Chicken, Cabbage, Carrot, Sweet Potato, Shisho GF/NF
Spicy Pork Bulgogi, Pork Belly, Gochujang, Soy, Sesame, Onion, Scallion
Sesame Broccoli, Garlic, Sesame Oil, Sesame Seeds Vegan/GF
Steamed White Rice Vegan/GF/NF
Spicy Rice Cakes, Fish Cakes, Onions, Gochujang, Sesame Seeds,
Scallions GF/DF
Waffle Ice Cream V/NF
Green Tea, Chocolate or Strawberry
(Ice Cream Freezer & Power Required)

Add-On

Caramelized Beef, Top Sirloin, Soy Sauce, Asian Pear, Carrot, Scallion NF

Arigato

Japanese Salad, Iceberg Lettuce, Boiled Egg, Cucumber, Red Radish, Japanese
Ginger & Onion Dressing V/DF/GF
Pickled Cucumber Salad, English Cucumbers, Red Onions,
Sesame Seeds, Tamari, Rice Vinegar Vegan/GF/NF
Beef & Mushrooms with Brown Gravy, Steak, Shimeji Mushrooms,
Button Mushrooms, Hayashi Gravy, Pickled Ginger NF
Steamed Japanese Rice Vegan/GF/NF
Chicken Katsu, Fried Chicken Cutlet NF
*Alternative Protein Available
Mochi Ice Cream, Assorted Flavors V/GF
(Ice Cream Freezer & Power Required)

Add-On | 12

Pork in Sweet Soy Ginger Sauce GF/NF

Special Diets

Kosher Meals
Halal Meals

Design Your Own Lunch or Dinner

Prices listed are per guest. Minimum order of 25 guests for 1 hour of service for Lunch and 1.5 hours for Dinner.
Includes compostable service.

Customize Your Menu

All Served with 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, Garlic Bread 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

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 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 and 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/DF
Ginger Soy Tofu, Portabella Mushroom, Green Onion Vegan/GF/NF
Taiwanese 5-Spice Alternative Protein Beef Vegan/GF/NF

Vegetable | [Select One](#)

Braised Red and Green Cabbage Vegan/GF/NF
Roasted Radicchio and 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 and Onions Vegan/GF/NF



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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

All Served with Dinner Rolls and Butter. We suggest adding soft drinks, bottled water, lemonade or iced tea service. Gluten Free by Request, Additional Fees Apply.

Starch | [Select One](#)

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/NF
Cheesy Mashed Potatoes V/GF/NF
Forbidden Black Rice Vegan/GF/NF

Dessert | [Select One](#)

Biscotti and Sugar Cookies V
Churros with Caramel and Chocolate Sauce V/NF
Stuffed Beignet Trio V
Strawberry Rhubarb Cobbler V
Peach Mango Cobbler V
Acai Blueberry Cobbler V
Vegan Raw Bar, Very Berry Vegan/NF
Vegan Raw bar, Lime Mango Vegan/NF
Vegan Raspberry Chocolate Verrine Cup Vegan/NF
Vegan Sea Salt Chocolate Brownie Vegan/GF/NF

Upgraded Entrée Selections

Grilled Flat Iron, 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 GF/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 GF/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/NF
Alternative Protein Pasta alla Boscaiola, Alternative Italian Sausage Protein, Fresh Rigatoni, Oat Cream, Daiya Shreds
Alternative Vegan Protein, Baked Rigatoni, Zucchini Vegan/NF



TEAM SAN JOSE

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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.

Interested in selecting a Plated Menu?

**Reach out to your Event Manager and we will help
create a custom menu!**



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SMALL BITES

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

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

Smoked Salmon Tart NF
Basil Lemon Cream Cheese, Chive

Deviled Egg V/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

Vegetarian Samosa V/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 and 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

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



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STATIONS

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Dim Sum Station ^{NF}

Order by the Dozen. Minimum order: 10 dozen per item.

Shrimp Dumpling

Chicken Pot Sticker

Vegetable Pot Sticker

BBQ Pork Bun

Includes Sweet and Sour Sauce, GF Soy Sauce

Sushi Client Selection

Please inquire with your Event Manager for current selection options

California Cheese ^{V/ Contains Rennet}

Pt. Reyes Bay Blue

Humboldt Fog Cypress Grove, Goat Milk

Marin French Brie

Central Coast Creamery Ewenique Gouda, Sheep Milk

Accompanied with Grapes, Nuts, Rustic Bakery Crackers, Honey

Domestic Cheeses ^V

Fiscalini Gold Cheddar

Shaft Blue

Brie

Seascape Gouda

Accompanied with Grapes, Nuts, Rustic Bakery Crackers, Honey

Hummus and Vegetables ^{Vegan/GF/NF}

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

Farm Fruit Basket ^{Vegan/GF/NF}

Seasonal Produce

Chips and Dip ^{V/GF/NF}

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

Dip, Guacamole

STATIONS

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Slider Bar

Select Two:

Sweetearth "Sloppy Joe", Brioche Bun V/DF/NF
Crispy Chicken, Red Cabbage, Chili Aioli, Brioche Bun NF
Pulled Pork, Cole Slaw, Plum Hoisin Sauce, Brioche Bun /NF
Angus Beef, Cheddar, Pickles, Garlic Aioli, Brioche Bun NF
Beef & Pork Meatball, Pomodoro, Mozzarella, Brioche Bun NF
Mushroom and Gouda Cheese, Grilled Eggplant, Tomato Jam, Brioche Bun V/NF

Poke Bowls GF/DF/NF

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

Baked Potato

Select Two:

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 and Corn Succotash, Oaxaca Cheese, Chipotle Aioli, Tortilla Strips V/GF/NF

Substitute: Vegan Ragu

Noodles NF

Includes Green Onion, Bok Choy, Carrots

Select One:

Pho Beef Broth, Soy Dashi Broth, Pork Tonkatsu Broth,
Tom Yum, Vegetable Broth

Select One:

Egg Noodle, Rice Noodle, Glass Noodle

Additional Protein

Dashi Pork
Chicken Teriyaki
Gochujang Spicy Chicken
Alternative Protein Bulgogi Beef
Herb Tofu



STATIONS

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Mini Grilled Cheese

Select Two:

Stout Braised Mushrooms, Caramelized Onions, White Cheddar,
Sourdough Panor V/NF
Cranberry, Brie, And, Prosciutto, Sourdough Panor NF
Beets, Arugula, Goat Cheese, Marble Rye Panor V/NF
B.L.T., Mozzarella, Garlic Aioli, Sourdough Panor NF
Salami, Jarlsberg Cheese, Mustard, Pepperoncini, Plain
Panor NF

Add Soup

Tomato Soup V/NF
Corn Soup V/NF

Toast 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 Levian Batard

Ceviche Tostadas 2 Tostadas DF/NF/GF

Lemon Juice Tomatillo Base

Select Two:

Whitefish, Jalapeno Peppers, Cilantro, Red
Onion, Cucumber
Scallop, Fresno Chili, Parsley, Red Onion, Cucumber
Shrimp, Poblano Chili, Cilantro, Red Onion, Cucumber

Street Tacos GF/NF

Select Two:

Pulled Beef Brisket, Adhiote 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

STATIONS

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Silva Hot Dogs ^{NF}

Select Two:

All Served on Brioche Bun

Includes: Grain Mustard, Ketchup

All Beef Dog

Whiskey Fennel

Mango Pepper

Linguica

Select Three:

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

Esquites ^{V/GF/NF}

Select Two:

Off the Cob

Mole, Cotija, Tajin, Cilantro, Lime

Tahini, Sumac, Mint, Feta Cheese, Red Onion

Gochujang Chili Sauce, Kewpie Mayo, Furikake, Green Onion

Rice Bowls ^{V/NF}

Select One:

Jasmine Rice

Brown Rice

Basmati Rice

Riced Cauliflower

Forbidden Rice

Select One:

Golden Pork Curry

Chicken Teriyaki

Gochujang Spicy Chicken

Alternative Protein Bulgogi Beef

Yellow Curry Tofu Stew

Select Three:

Green Onions

Picked Daikon

Edamame

Shredded Carrots

Toasted Sesame Seeds

Cilantro

STATIONS

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Curry

Served with Garlic Naan

Select Two:

Chicken & Potato Curry ^{NF}

Yogurt Marinated Chicken Breast, Potatoes, Onion, Tomato, Curry Powder, Cilantro, Basmati Rice

Fish Masala Curry ^{DF}

Local White Fish, Coconut Milk, Chili, Tomatoes, Ginger, Garam Masala, Cilantro, Basmati Rice

Paneer & Spinach Curry - Saag Paneer ^{V/NF}

Paneer, Spinach, Jalapeno, Tomatoes, Cumin, Ginger, Garlic, Kasuri Methi, Heavy Cream, Ground Cardamom, Basmati Rice

Goat or Lamb Curry ^{NF}

Goat or Lamb, Yogurt, Garlic, Ginger, Turmeric, Kashmiri Chili, Onion, Tomato, Serrano, Garam Masala, Cilantro, Cinnamon, Cardamom, Basmati Rice

Biryani

Served with Garlic Naan

Select Two:

Vegetable Biryani ^{Vegan/GF}

Eggplant, Carrots, Tomatoes, Onions, Squash, Cinnamon, Cardamom, Cumin, Cashews, Cilantro, Garam Masala, Basmati Rice

Lentil Biryani – Masoor Dal Biryani ^{Vegan/GF/NF}

Green Lentils, Carrots, Celery, Onions, Jalapeno, Ginger, Currants, Saffron Basmati Rice

Cauliflower Biryani – Gobi Biryani ^{Vegan/GF/NF}

White Cauliflower, Chili, Ginger, Garlic, Fennel Seeds, Tomatoes, Cilantro, Basmati Rice

Chicken Biryani ^{NF}

Yogurt Marinade Chicken Breast, Garam Masala, Kashmiri Chili Powder, Ginger, Garlic, Turmeric, Lemon Juice,, Mint, Cinnamon Sticks, Cloves, Star Anise, Basmati Rice

THE CARVER

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

Adobo Seasoned Niman Ranch Pork Loin

GF/DF/NF

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



DESSERT

Prices listed are per guest. Minimum order of 50 guests for 2 hours of service.
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Cobbler ^V

Select Two:

Topped with Oat Crumble and 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

Slice of Pie ^V

Select Two:

Blueberry, Cherry, Peach with Whipped Cream

Churro Station ^{V/NF}

Select One:

Oreo Dusted

Cinnamon Sugar

Cream Filled

Chocolate Filled

Select One:

Vanilla Whipped Cream

Caramel Sauce

Chocolate Sauce

Strawberry Sauce



DESSERT

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Ice Cream Parlor

Ice Cream Sundae ▾

Straus Farms Creamery

Select One Ice Cream:

Vanilla, Dutch Chocolate, Mint Chip, Strawberry,
Cookies & Cream

Select Three:

Peanut Crumble
Pistachio Crumble
Almond Crumble
Oreo Crumble
Cherries
Marshmallows
Sprinkles
Reese's Pieces
Chocolate Chips
Whipped Cream

Select One:

Chocolate Sauce
Strawberry Sauce
Caramel Sauce

Ice Cream Sandwich ▾

Straus Farms Creamery

Select One Ice Cream:

Vanilla, Chocolate, Strawberry

Select Two Cookie Flavors:

Chocolate Chip, Oatmeal Raisin, Macadamia

Select Three Cookie Toppings:

Oreo Cookie, Sprinkles, M&Ms, Coconut, Caramel, Chocolate
Drizzle, Fruity Pebbles, Reese's Pieces, Pistachios

