

CATERING MENU



Based in the Heart of the Silicon Valley

Santa Clara Convention Center

5001 Great America Parkway

Breakfast Buffet

All Breakfast Buffets are subject to a maximum service time of 2 hours

All Breakfast include Peet's Coffee, Decaf, Assorted Tea and Fruit Juice

Santa Clara Convention Center Continental \$23.00 per guest

Assorted Danish, Muffins, Scones

Marmalades, Preserves, Butter

Fresh Sliced Seasonal Fruit Platter

Santa Clara Sunrise \$27.00 per guest

Assorted Danish, Muffins, Bagels

Marmalades, Preserves, Cream Cheese, Butter

Fresh Sliced Seasonal Fruit Platter

Cage Free Scrambled Eggs, Tillamook Sharp Cheddar

Home Fried Potatoes

*Cherry Wood Smoked Bacon **or** Aidell's Chicken Apple Sausage*

Mission Sunrise \$30.00 per guest

Assorted Danish, Muffins, Scones

Marmalades, Preserves, Butter

Fresh Sliced Seasonal Fruit Platter

Carnitas Scramble, Pepper Jack Cheese, Concha's Roasted Salsa

Ranch Style Home Fried Potatoes with Roasted Pepper, Onions

Morning Starter \$32.00 per guest

Assorted Danish, Muffins, Scones

Marmalades, Preserves, Butter

Fresh Sliced Seasonal Fruit Platter

Individual Greek Fruit Yogurts

Spinach, Roasted Mushroom, Gruyere Frittata

O'Brien Potatoes

*Cherry Wood Smoked Bacon **or** Aidell's Chicken Apple Sausage*



Plated Breakfast

Includes Peet's Coffee, Decaf, Assorted Tea and Fruit Juice

Santa Clara Breakfast \$25.00 per guest

Fresh Baked Muffins

Greek Yogurt Parfait with Honey Roasted Granola, Fresh Berries

Cage Free Scrambled Eggs with Tomatoes, Tillamook Sharp Cheddar, Chives

Home Fried Potatoes with Roasted Peppers, Onions

Cherry Wood Smoked Bacon or Aidell's Chicken Apple Sausage

The Monterey \$26.00 per guest

Fresh Sliced Fruit Platter

Brioche French Toast with Vermont Maple Syrup, Candied Nuts

Cherry Wood Smoked Bacon or Aidell's Chicken Apple Sausage

The San Francisco \$29.00 per guest

Greek Yogurt Parfait with Honey Roasted Granola, Fresh Berries

Organic Bloomsdale Spinach, Crimini Mushrooms, Gruyere Cheese Frittata with Light Tomato Sauce

Cherry Wood Smoked Bacon with Roasted Vidalia Onions, Tillamook Sharp Cheddar

Roasted Yukon Potatoes with Fennel, Shallots

Oven Roasted Tomato

Buttermilk Biscuits



Breakfast Enhancements

Freshly Baked Muffins, Danish, Scones and Cinnamon Rolls

\$42.00 per dozen

Assortment of Fresh Bagels with Cream Cheese

\$41.50 per dozen

Assortment of Plain and Stuffed Croissants

\$41.50 per dozen

Assorted Breakfast Breads

\$35.00 per 10 slices

Organic Whole Fruit

\$33.00 per dozen

Variety of Breakfast Cereals with Milk

\$5.50 each

Individual Fruit Yogurts

\$6.00 each

**Greek Yogurt Available Upon Request*

Low Fat Greek Yogurt Parfait

\$8.00 each

Steel Cut Oatmeal Bar

Brown Sugar, Cream, Butter and Dried Cranberries

\$8.50 per guest

Omelet Station

Omelets made to order with Cage Free Eggs, Egg Whites and Egg Beaters

Assortment of Breakfast Meats, Cheese, Vegetables

9.75 per guest

**Requires (1) Chef for 30 People at \$125.00 per Chef*

Baja Breakfast Burrito

Cage Free Scrambled Eggs with Chorizo, Green Chiles, Pepper Jack Cheese, Wrapped in a Warm Flour Tortilla

\$8.00 per guest

Breakfast Sandwiches

Cage Free Scrambled Eggs, Tillamook Cheddar Cheese, Mushrooms or Cherry Wood Smoked Bacon Served on a Warm Croissant

\$8.00 per guest

Cage Free Scrambled Eggs, Black Forest Ham, Gruyere Cheese, Served on Warm Croissant

\$8.00 per guest

Take a Break

Breaks are designed for 50 or more people with 30 minute service

Fresh Start

Seasonal Whole Fresh Fruit

Individual Greek Fruit Yogurts

Individual Granola Bars

Bottled Waters

Peet's Coffee, Decaf, Assorted Teas

\$16.50 per guest

Mission Valley Break

Farmstead and Local Cheeses, Dried Fruit, Olive Medley, Sliced Baguettes

Warm Artichoke and Spinach Dip with Grilled Pita

Spiced Cashews, Almonds, Pecans

House Lemonade, Peet's Coffee, Decaf, Assorted Teas

\$21.75 per guest

The Candy Shop

Assortment of Fruit Flavored Candies

Assortment of Chocolate Candies

Chef's Roasted Mixed Nuts

Assorted Soft Drinks and Bottled Water

\$17.50 per guest

South of Mission

Tortilla Chips with Concha's Roasted Salsa and Guacamole

Black Bean and Cheese Quesadillas

Mini Chicken Flautas

House Made Horchata and Agua Fresca

Bunuelos with Honey

\$18.50 per guest

Stadium Break

Mini Beef Sliders, Caramelized Onions, Cheddar Cheese, Grain Mayo

Warm German Pretzels with Stoneground Mustard Sauce

Ice Cream Cups

Assorted Soft Drinks and Bottled Water

\$18.50 per guest

A La Carte Snacks

Assortment of Freshly Baked Cookies

\$40.00 per dozen

Freshly Baked Double Fudge Brownies

\$45.50 per dozen

Assorted Cobbler Bars – Apple, Peach, Raspberry

\$46.50 per dozen

Assorted Bars – Baked Lemon, Apple Streusel, Granola, Raspberry

\$46.50 per dozen

Individual Bags of Kettle Popcorn, Caramel Corn, Mini Pretzel, Chocolate Drizzled Pretzels

\$6.00 each

Individual Bags of Dried Fruit, Trail Mix or Granola Bars

\$6.00 each

Fresh Kettle Chips with Cipollini Onion Dip or Freshly Made Tortilla Chips and Concha's Roasted Salsa

\$6.75 per guest

Warm Mini German Pretzel Sticks with Spicy or Stone Ground Mustard

\$6.50 per guest

Assortment of Novelty Ice Cream Bars

\$72.00 per dozen

Assortment of Mini Hershey Candy Bars

\$28.50 per pound



Lunch Buffets

All Lunch Buffets are subject to a maximum service time of 2 hours

Includes Iced Tea and Water

(Minimum Number of Guest is 25 or \$150++ small group fee is applied)

The Deli \$36.50 per guest

Roasted Tomato and Basil Bisque

Organic Mixed Greens, Grape Tomatoes, Breakfast Radishes, Cucumbers, Carrots, Sherry Vinaigrette

Fusilli Pasta Salad, Kalamata Olives, Cherry Tomatoes, Spinach, Artichoke Hearts, Feta Cheese

Classic Charcuterie with Diestel Roasted Turkey Breast, Black Forest Ham, Roast Beef

Domestic Cheese Display with Swiss, Tillamook Cheddar, Provolone

Sandwich "Fixings" to include Leaf Lettuce, Sliced Tomato, Red Onions, Mustard and Mayonnaise

Kettle Potato Chips

Assorted Artisan Bread Selection

Assorted Freshly Baked Cookies

La Cantina \$39.00 per guest

Chicken Tortilla Soup

Santa Fe Salad, Black Beans, Roasted Corn, Red Bell Pepper, Black Olives, Queso Fresco, Chipotle Vinaigrette Dressing

Spanish Rice, Frijoles

Build your own Fajitas Includes:

Achiote Marinated Chicken

Caramelized Mushrooms, Onions, Peppers

Warm Flour Tortillas

Shredded Lettuce, Pico de Gallo, Sour Cream, Guacamole, Escabeche, Roasted Tomatillo Salsa

Mexican Flan and Bunuelos

Add Beef Fajitas additional \$5.00

The Campagna \$43.00 per guest

Kale and Romaine Caesar Salad, Herb Scented Croutons, Shaved Parmesan Cheese

Insalata Caprese topped with Organic Basil and Extra Virgin Olive Oil

Assorted Italian Rolls, Breadsticks

Grilled Chicken Breast with Oven Dried Tomatoes, Roasted Mushrooms, Artichokes, Marsala Sauce

Pan Seared Pacific Salmon with Eggplant Caponata, Lemon Butter Sauce

Oven Roasted Seasonal Vegetables, Balsamic Vinegar

Creamy Orecchiette, Pesto, Fresh Tomatoes, Pine Nuts

Classic Tiramisu and Almond Biscotti

The Left Coast \$47.00 per guest

Organic Red Quinoa Salad, Cucumbers, Radishes, Roasted Beets, Mint, Dill, Extra Virgin Olive Oil, Lemon Juice

Baby Spinach, Roasted Fuji Apples, Laura Chenel Goat Cheese, Spiced Pecans, Cider Vinaigrette

Assorted Artisan Breads, Lavosh

Braised Certified Angus Beef Short Ribs, Caramelized Onions, Zinfandel Jus

Grilled Chicken Breast with Roasted Fennel, Tomato Sauce

Red Bliss "Smashed" Potatoes

Extra Virgin Olive Oil Roasted Seasonal Vegetables

Chocolate Ganache Cake and Seasonal Fresh Fruit Tartlets

Pacific Rim Buffet \$46.00 per guest

Hot and Sour Soup

Thai Style Cucumber Salad

Asian Chop Salad, Thai Vinaigrette

Garlic Roasted Chicken Breast, Hoisin Glaze

Basil Broiled Seasonal Fish, Red Thai Curry Sauce

Stir Fried Vegetables

Singaporean Spiced Cauliflower with Coconut Curry

Steamed Jasmine Rice

Mango Mousse Cake and Almond Cookies

Indian Inspired \$46.00 per guest

Moong Dal Cucumber Salad

Navadhanya Sundal - Southern Indian Legume Salad

Palak ka Raita - Spinach Raita

Warm Garlic Naan

Chicken Tikka Masala

Fish Tamatar Ka Khat

Aloo Mutter

Spicy Red Dal

Gobi Manchurian

Vegetable Biranyi

Almond Cashew Burfi

Tapioca Pudding with Pineapple, Pistachio

The Smokehouse Barbecue \$47.00 per Guest

Iceberg Wedge, Grilled Red Onion, Cherry Wood Smoked Bacon, Tomatoes, Blue Cheese Dressing

Old Fashioned Potato Salad

All American Cole Slaw

Warm Cornbread Muffins with Honey Butter

Herb Roasted Chicken Quarters with Lemon, Rosemary

Beef Brisket with Chipotle B.B.Q Sauce, Charred Tomatoes

Mac 'n Cheese

Grilled Mexican Corn

Pioneer Ranch Baked Beans

Chocolate Fudge Brownies and Blondies


SANTA CLARA
CONVENTION CENTER



Plated Lunch

Includes Iced Tea and Water

(Minimum Number of Guest is 25 or \$150+ small group fee applies)

Please pick one soup or salad with entrée and dessert to complete your meal

Salads

Baby Hearts of Romaine \$6.50

Fiscallini Crisp, Herb Scented Croutons, Classic Caesar Dressing

Organic Baby Field Green Salad \$6.25

Roasted Roma Tomato, Breakfast Radishes, Cucumbers and Sherry Vinaigrette

Mediterranean Spinach \$6.75

Cucumber, Valbreso Feta, Sonoma Olives, Green Peppers, Marinated Tomatoes, Lemon Oregano Dressing

Organic Baby Spinach \$6.75

Roasted Fuji Apples, Laura Chenel Goat Cheese, Spiced Pecans, Cider Vinaigrette

Sausalito Springs Watercress \$7.25

Wild Arugula, Sweet Pear, Toasted Oakdale Walnuts, Shaved Parmigianino Reggiano, Meyer Lemon Vinaigrette

Gourmet Soups

*Roasted Tomato and Basil * \$6.75*

Organic Minestrone \$6.75*

Wild Mushroom and Truffle Oil \$6.75

Chicken Tortilla \$6.75

New England Clam Chowder \$6.75

****Vegan Options Available***



Entrées

Grilled Achiote Natural Chicken \$27.00

Smoked Poblano, Sweet Corn Polenta, Roasted Green and White Asparagus, Cilantro Jus

Herb Roasted Natural Chicken \$27.00

Wilted Lacinato Kale, Mascarpone Polenta, Marsala Jus

Barolo Braised Certified Angus Beef Short Rib of Beef \$30.00

Horseradish Mashed Potatoes, Slow Roasted Early Girl Tomatoes

Grilled Green Peppercorn Crusted Sirloin of Beef \$30.00

Roasted Shallots and Cauliflower, Herb Roasted Fingerling Potatoes, Pancetta and Balsamic Cream

Salmon "Genevoise" \$30.00

Sauteed Rapini, Slow Roasted Knoll Farms Tomato, Genevoise Sauce

Pan Seared Alaskan Halibut \$32.00

Sweet Corn, Roasted Pepper Succotash, Roasted Field Mushrooms, Salsa Verde

Pastas

Fusilli \$25.00

Roasted Chicken, Fennel Sausage, Cremini Mushrooms, Rosemary, Roasted Tomato Cream

Penne \$22.75

Roasted Summer Squash, Tomatero Farms Roasted Tomatoes, Sweet Onion Fondue, Fresh Oregano (Available with Gluten Free Pasta)

Orecchiete alla Carbonara \$24.00

Crispy Pancetta, Peas, Mushrooms, Light Cream Sauce

Desserts

Classic Tiramisu \$9.00

Salted Caramel Sauce, Fresh Berries

Crème Brulee Cheesecake \$9.00

Raspberry Sauce, Fresh Berries

Seasonal Fruit Tart \$9.00

Raspberry Sauce, Fresh Berries

Chocolate Supreme \$9.00

Chocolate Shavings, Raspberry Sauce

Chocolate Raspberry Decadence \$10.00

Berry Sauce, Fresh Berries

Boxed Lunches \$34.00 per guest

Served with Individual Bag of Kettle Chips, Seasonal Hand Fruit, Side Salad, Dessert, and Your Choice of Soft Drink or Bottled Water

Choose One Side Salad:

Greek Salad, Cucumber, Fennel, Kalamata Olives, Tomato, Feta (Gluten Free)

Roasted Fingerling Potato Salad, Fennel, Parsley, Capers (Vegan/ Gluten Free)

Black Bean, Fire Roasted Corn, Red Pepper, Cilantro, Chick Peas (Vegan/ Gluten Free)

Fusilli Pasta, Capers, Arugula, Black Pepper, Parmesan

Choose One Dessert:

Fresh Baked Cookie

Gourmet Brownie or Blondie

Gourmet Fruit Bar – Apple Streusel, Raspberry or Lemon Bar

Choose Three or Four Sandwiches/Salads Options:

Diestel Roasted Turkey Breast on Nine Grain Bread

Jarlsberg Swiss Cheese, Crisp Lettuce, Tomato, Shaved Bermuda Red Onions, Stone Ground Mustard Aioli

Usinger Farms Black Forest Ham on Grilled Artisan Ciabatta

Gruyere Cheese, Bermuda Red Onion Confit, Roma Tomato, Crisp Lettuce, Spicy Mustard Aioli

Artisan Salumi on Grilled Ciabatta

Provolone Cheese, Toscano and Genoa Salami, Sopressata, Prosciutto, Roasted Tomatoes, Crisp Lettuce, Pesto Aioli

Certified Angus Roast Beef on Grilled Artisan Ciabatta

Tillamook Cheddar, Red Onion Marmalade, Roma Tomato, Wild Arugula, Horseradish Aioli

Grilled Portobello on Brioche Bun

Fennel Slaw, Dill, Lemon, Roasted Tomatoes, Wild Arugula, Roasted Garlic Aioli

Tarragon Chicken Salad on Croissant

Crispy Lettuce, Tomato, Herb Mayonnaise

Albacore Tuna Salad on Whole Wheat

Tillamook Cheddar, Crispy Lettuce, Tomato, Shaved Bermuda Red Onion

Knoll Farms Basil, Early Girl Tomato, Mozzarella on Grilled Baguette

Wild Arugula and Balsamic Syrup

Classic Cobb Salad

Tanimura Farms Sweet Gem Lettuce, Crumbled Blue Cheese, Cherry Wood Smoked Bacon, Cage Free Egg, Haas Avocado, Tomato, Tarragon Dressing

****Ask Sales Manager for Gluten-Free and Vegan Options***

Dinner Buffets

All Dinner Buffets are subject to a maximum service time of 2 hours

Includes Peet's Coffee Service and Water

(Minimum Number of Guest is 25 or \$150+ small group fee is applied)

Asian Inspired Buffet \$68.00 per Guest

Mizuna and Tatsoi Greens, Red Peppers, Edamame, Red Miso Vinaigrette

Thai Style Cucumber Salad, Mint, Red Onions, Lime Vinaigrette

Assorted Maki Rolls, Nigiri Sushi

Steamed Duck Buns with Hoisin Glazed Duck, Scallions

Korean Spice Rubbed Chicken, Kim Chee

Grilled Miso Glazed Seasonal Fish, Sautéed Gai Lan, Fermented Black Bean

Szechuan Peppered Beef Sirloin, Ginger Infused Jus

Singaporean Spiced Cauliflower, Coconut Milk Curry

Sautéed Eggplant with Chile, Soy

Tan Tan Noodles with Pork, Greens

Steamed Jasmine Rice

Mango Mousse Cake

Fortune Cookies

Chinese Almond Cookie

Viva La Fiesta \$80.00 per Guest

Corn and Blue Corn Chips, House Made Guacamole, Concha's Fire Roasted Salsa

Asuncion's Ceviche with Baby Shrimp, Haas Avocado, Tomato, Cilantro, Lime

Haas Avocado, Tomato Salad

Spicy Jicama, Frijoles Negros, Corn Salad

Achiote Marinated Chicken served with Lettuce, Tomatoes, Queso Fresco, Concha's Fire Roasted and Tomatillo Salsa, Pico de Gallo, Sour Cream, Mini Corn Tortillas

Breast of Chicken Mole

Grilled Sirloin of Beef, Ancho Chili Sauce

Swordfish Steaks, Fresh Peppers, Cilantro, Chili Lime Salsa

Spanish Rice with Black Olives, Onions

Warm Flour Tortillas

Tres Leches Cake

Coconut Cream Pie

Flan

Bunuellos with Honey

Silicon Valley Journey \$85.00 per Guest

Haricot Vert, Cannellini Bean and Prawn Salad, Creamy Tarragon Dressing

Baby Hearts of Romaine, Roasted Bosc Pear, Point Reyes Blue, Candied Walnuts, Sherry Dressing

Chopped Chicken Salad, Tomatoes, Cucumber, Mango, Cherry Wood Smoked Bacon, Fresh Mozzarella, Sherry Dressing

Ahi Tuna Salad Nicoise, Seared Spicy Ahi Tuna, Nicoise Olives, Haricot Vert, Sweet Onion, Chopped Egg, Cabernet Vinaigrette

Oven Roasted Corvina Bass, Roasted Fennel, Fingerling Potatoes, Lemon, Chive Buerre Blanc

Pan Seared Tournedo of Beef, Caramelized Onion Ragout, Perigourdine Sauce

Or

Herb Roasted Petaluma Lamb Loin, Seared Shitake, Creamed Leeks

Oven Roasted Chateau Potatoes

Glazed Baby Vegetables with Herb de Provence

Assorted Rolls, Lavosh

Assorted Mini Tarts, Pastry Pops, French and Italian Desserts


SANTA CLARA
CONVENTION CENTER



Plated Dinner

Includes Peet's Coffee Service and Water

(Minimum Number of Guest is 25 or \$150+ small group fee is applied)

Please select salad and dessert to complete your meal

Salads

Organic Baby Field Green Salad \$8.50

*Radicchio, Endive, Knoll Farms Early Girl Tomatoes,
Laura Chenel Goat Cheese, Crostini,
Creamy Herb Ranch Vinaigrette*

Baby Hearts of Romaine \$6.50

Herbed Croutons, Fiscallini Crisp, Classic Caesar Dressing

Harvest Salad \$9.00

*Baby Frisee, Roasted Bosc Pear, Candied Walnuts,
Crumbled Blue Cheese, Sherry Walnut Vinaigrette*

Frisee and Arugula Salad \$9.50

Toasted Oakdale Walnuts, Feta Cheese, Roasted Fuji Apples, Herb Vinaigrette



Entrées

Grilled Natural Chicken Breast \$40.50

Oven Dried Tomatoes, Roasted Fingerling Potatoes, Tarragon Jus

Grilled Top Sirloin of Beef \$41.50

Herb Roasted Fingerling Potatoes, Bearnaise Jus

Certified Angus New York Steak \$45.50

Horseradish Mashed Potatoes, Syrah-Shallots Sauce

Herb Roasted Petaluma Lamb Loin \$49.75

Creamed Leeks, Roasted Shitake Mushrooms, Syrah Reduction

Lemon Thyme Roasted Cod \$41.50

Vegetable and Potato Hash, Caper Butter Sauce

Corvina Sea Bass \$42.50

Smoked Toy Box Tomato, Green Olive Ratatouille, Roasted Asparagus, Spanish Saffron Risotto Cake

Eggplant Involtini \$31.50

*Eggplant, Roasted Tomato Caponata, Wilted Bloomsdale Spinach, Roasted Fingerling Potatoes, Tomato and Herb Coulis
(Vegan, Gluten, and Lactose Free)*

Orecchiette with Roasted Cauliflower and Forest Mushrooms \$29.00

Sweet Peas, Parsley, Breadcrumbs

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Desserts

Opera \$10.00

Salted Caramel Sauce, Chocolate Sauce, Fresh Berries

Chocolate Reflection \$10.00

Raspberry Sauce, Fresh Berries

Chocolate Raspberry Decadence \$10.00

Berry Sauce, Fresh Berries

Crème Brulee Tart \$10.00

Caramel Sauce, Fresh Berries

Lemon Tart \$10.00

Berry Coulis, Fresh Berries

Reception Stations

Local & Domestic Cheese Display

Dried Fruits, Lavosh, Crackers

\$365.00 each (serves 50 guests)

Warm Baked Brie En Croute

Encrusted Apple Chutney, Spiced Walnuts, Flatbreads, Crackers

\$210.00 each (serves 30 guests)

Fresh Sliced Fruit Display

\$310.00 each (serves 50 guests)

Fresh & Grilled Vegetable Platter

Seasonal Vegetables with Red Pepper Boursin Sauce, Black Olive Ranch Dipping Sauce

\$310.00 each (serves 50 guests)

Italian Antipasto

Marinated Vegetables, Cured Italian Meats, Marinated Olives, Bocconcini, Herbed Foccacia, Flatbreads

\$485.00 each (serves 50 guests)

Mediterranean Mezza

Selection of Hummus, Tabbouleh, Marinated Olives, Feta Cheese, Baked Pita, Lavosh

\$487.00 each (serves 50 guests)

Pacific Rim Dim Sum

Pot Stickers, Char Su Bao (BBQ Pork Bun), Vegetable Egg Rolls,

Shrimp Siu Mai, Firecracker Wontons, Salted Edamame

Served with Dipping Sauces

\$21.00 per guest (3-4 pcs per guest)



Carving Stations

Carver required at \$125+ per station

Roasted Breast of Diestel Turkey

Sausage and Sage Dressing, Cranberry Relish, Sweet Rolls, Rosemary Mayonnaise
\$270.00 each (serves 30 guests)

Hoisin Glazed Berkshire Pork Baron

Hoisin Sauce, Duck Buns
\$300.00 each (serves 30 guests)

Carved Sirloin of Beef

Horseradish Sour Cream, Red Onion Marmalade, Silver Dollar Rolls
\$455.00 each (serves 50 guests)

Char Grilled Certified Angus Beef New York Strip

Syrah and Rosemary Jus, Assorted Dinner Rolls
\$440.00 each (serves 30 guests)

Achiote Marinated Mahi Mahi Filet

Warm Corn Mini Tortillas, Concha's Roasted Tomato Salsa, Pico de Gallo, Guacamole, Cilantro, Sour Cream, Shredded Lettuce, Escabeche
398.00 each (serves 50 guests)

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Action Stations

Carver required at \$125+ per station

Cavatappi Pasta

Sautéed Rock Shrimp, Scallops, Fra'Mani Pancetta, Roasted Forest Mushrooms, Roasted Tomatoes, Roasted Peppers, Blue Lake Beans, Fresh Herbs, Roasted Garlic, Parmesan Cheese, House Made Garlic Bread and Breadsticks
\$17.00 per guest

Left Coast Crab Cakes

With Shaved Fennel, Anchor Steam Remoulade
\$16.00 per guest



Hors D'oeuvres

A minimum order of 50 pieces applies to each Hors D'oeuvres

Cold Hors D'oeuvres

- Cucumber Cup with Roasted Corn, Black Bean Salsa \$5.50*
- Pear and Gorgonzola Crostini \$5.50*
- Crostini with Fresh Mozzarella and Sun Dried Tomato \$5.50*
- Roasted Eggplant, Olive Tapenade on a Toast Round \$5.50*
- Goat Cheese and Spinach Tartlet with Grape \$5.50*
- Crab Salad, Roasted Red Pepper Puree on Cucumber Round \$5.50*
- Seared Coriander Tuna on Seasoned Rice Cake \$5.50*
- Tall Shrimp, Pesto Cream, Red Pepper on Crostini \$5.50*
- Shrimp Ceviche in Cucumber Cup \$5.50*
- Potato Pancake topped with Sour Cream, Smoked Salmon, Caviar \$5.75*
- Smoked Chicken, Papaya Salsa, Cream Cheese on Multi Grain \$5.75*
- Peppered Beef Tenderloin with Boursin on Polenta \$5.95*
- Lobster Medallion, Tarragon Mayonnaise on Pumpernickel \$7.00*

Hot Hors D'oeuvres

- Boursin Cheese filled Mushroom Cap \$5.50*
- Dried Apples, Chopped Walnuts, Bleu Cheese in Puff Pastry \$5.50*
- Vegetable Egg Roll with Thai Sweet Chili Sauce \$5.50*
- Vegetable Samosa \$5.75*
- Balsamic Caramelized Onions, Feta Cheese, Chives in Filo Cup \$5.50*
- Moroccan Spiced Chicken Filo \$5.75*
- Mini Chicken Flautas with Roasted Tomato Salsa \$5.50*
- Roasted Duck Empanada, Onions, Garlic, Jamaican Spiced Blend in Short Dough Crust \$5.75*
- Beef Satay with Spicy Peanut Sauce \$6.00*
- Mini Beef Wellington \$6.00*
- Coconut Tempura Shrimp with Sweet and Sour Sauce \$6.00*
- Gourmet Crab Cake, Lump and Rock Crabmeat, Onions, Red and Green Peppers \$7.00*
- Mini Sliders, Caramelized Onions, Cheddar Cheese, Grain Mayo \$7.00*

Alcoholic Beverages

Aramark is pleased to offer the following premium beverages for your guests' enjoyment

Premium and Super Premium

Jack Daniel's Bourbon, Johnnie Walker Black Scotch, Crown Royal Blended Whiskey, Jim Beam Bourbon, Tanqueray Gin, Smirnoff, Absolut Vodka, Jose Cuervo Especial Tequila, Bacardi Rum

Domestic and Imported Beer

Budweiser, Bud Light, Corona Extra, Heineken, Amstel Light, O'Doul's Non-Alcoholic

Craft Beers

Gordon Biersch Marzan and Sierra Nevada Pale Ale

Wine and Champagne

Woodbridge, Robert Mondavi Wine, Champagne J. Roget

Non-Alcoholic

Soft Drinks, Juices, Bottled Water, Sparkling Water

Bar Service

A \$125.00 per bartender fee will apply for up to the first (4) hours of service; \$40 each additional hour.

	Hosted/Consumption Bar	Cash Bar
Domestic Beer	\$6.00	\$6.50
Non Alcoholic Beer	\$6.00	\$7.00
Imported Beer	\$7.00	\$7.50
Craft Beer	\$7.00	\$7.50
Wine by the Glass	\$8.25	\$8.50
Soft Drinks	\$3.50	\$3.75
Bottled Water	\$3.25	\$3.50
Sparkling Water	\$4.50	\$4.75
Bottled Juices	\$3.50	\$3.75
Premium Liquor	\$8.00	\$8.50
Super Premium Liquor	\$9.50	\$10.00

Also available for your guests' pleasure are a wide variety of Cordials, Specialty Microbrews, Martinis, Blended Margaritas, Pina Coladas, Daiquiris, Ice Cream and Coffee Drinks.

Please ask your Aramark Sales Associate to customize a menu for your event.

****Aramark requires a minimum of \$500.00 in sales per bar up to (4) hour minimum; \$125 each additional hour.**

****Aramark personnel must dispense all alcoholic beverages.**

Bartenders are staffed one (1) per 100 guests for a Host Bar

Hosted bar are staffed (1) per 125 guests for a Cash Bar

Beverages

Assorted Sodas

\$3.50 each

Bottled Water

\$3.25 each

Ice Tea or Lemonade

\$42.00 per gallon

Orange, Cranberry or Apple Juice

\$45.00 per gallon

Infused Water

\$37.00 per gallon

Iced Coffee

\$85.00 per gallon

5 Gallon Water Jug

\$38.00 each

Electric Cooler Rental

\$32.00 each (per day)

Peet's Regular Coffee

\$90.00 each (per gallon)

Peet's Decaf Coffee

\$90.00 each (per gallon)

Peet's Assorted Teas

\$90.00 each (per gallon)



All Food and Beverage Items are subject to applicable service charge and sales tax.

Catering Information, Policies, & Standards

Exclusive Caterer – The Santa Clara Convention Center is committed to providing the highest quality food and beverage for our guests. All food and beverage is to be arranged through our internal Catering Department. No outside food or beverages of any kind are to be allowed into the facility by clients, guests, or exhibitors without prior written consent.

Confirmation of Orders – Your Catering Sales Manager will review your event specifications and will provide you with written confirmation of services via Banquet Event Orders (BEO's) and Catering Service Agreement. A copy of these forms should be signed and returned, by the deadline specified on the Catering Service Agreement. 100 percent deposit must be received (7) days in advance of the first scheduled service.

Guaranteed Attendance – Final Guarantees are due in writing by 12:00pm (Pacific Time) of the assigned day per the contract given to you by your Catering Sales Manager. Final guarantee may not be reduced after the final guarantee deadline. Every effort will be made to accommodate guarantee increases after they are submitted, subject to reasonable menu substitutions, or additional cost.

Overage – For plated meals, we are prepared to make up to five percent above the guaranteed attendance (up to 40 meals). A portion of five percent overage prepared can be vegetarian meals to accommodate on site requests. Any meals, including vegetarian, served above the guarantee will be subject to a 10 percent surcharge. For buffet meals, the number of meals served above the guarantee will be calculated on a plate count. Services provided above the guarantee are subject to a 10 percent surcharge.

Administrative Charge & Sales Tax – All food and beverage services are subject to sales tax (CA 8.5%) and a 21 percent taxable administrative charge. The administrative charge is not intended to be a tip or gratuity for the benefit of employees; however, please note that 14% of the administrative charge is distributed to certain employees as additional wages.

Sales Minimums & Labor Fees – Functions with fewer than 25 guests will be subject to a \$150.00 small group fee. At chef station there is an additional charge of \$125.00 for each additional chef. Butler service is available at an additional \$125.00 per butler. Final bar sales must reach a sales minimum of \$500.00 per bar for (4) hours of service. Peet's Coffee Carts must reach a sales minimum of \$1,500.00 for (4) hours of service as well as any Concession Stand or Food Court (TDU) must reach a sales minimum of \$2,000.00 for (4) hours of service. If sales fall below this amount, the difference will be applied and client is responsible for the remaining amount. Minimum order quantities, as applicable, are noted within the menu.

Payment Policy – We require full payment (100 percent) of total estimated charges, along with the signed Banquet Event Orders (7) days in advance of the first scheduled service. Significant increase in food and beverage charges above the initial deposit estimate may result in an additional amount due in advance of the event. All remaining charge, including additional charges incurred on-site, are due within 14 days of the date of your invoice. Credit Card Authorization Forms are required for all events. If a completed Cred Card Authorization form is not provided any additions on-site will not be permitted during the event.

Cancellations – Cancellation of the catering for the event or any individual function must be sent in writing to your Catering Sales Manager. Customer may cancel any of the Services at any time prior to the date of an Event for any reason (a "Customer Cancellation") upon payment of the Cancellation Fee to Aramark. The "Cancellation Fee" is an amount equal to (a) twenty-five percent (25%) of the estimated Catering Order(s) charge, if the Customer Cancellation occurs less than 60 days, but more than 30 days, from the first scheduled Event, (b) fifty percent (50%) of the estimated Catering Order(s) charge, if the Customer Cancellation occurs less than 30 days from the first scheduled Event, but prior to the date notice is due of the final Guaranteed Attendance, or (c) one hundred percent (100%) of the estimated Catering Order(s) charge, if the Customer Cancellation occurs on or after the date notice is due of the final Guaranteed Attendance. Aramark may retain any Cancellation Fee from the Deposit or any other amounts prepaid by Customers.

Menu Prices – Menu prices and catering policies are subject to change without notice.