

WELCOME



2014-2015
CITRIX | suites
MENU

:: PACKAGES

- :: SANTA CLARA STREET
- :: THE MERIDIAN
- :: RACE STREET
- :: STOCKTON STREET
- :: JULIAN STREET

:: À LA CARTE

- :: SNACKS
- :: SANDWICHES
- :: HOT DOGS, BRATWURST & SAUSAGES
- :: BURGERS & CHICKEN SANDWICHES
- :: SIGNATURE SELECTION
- :: CHILLED PLATTERS
- :: HOT APPETIZERS
- :: ENTRÉE SALADS
- :: DESSERT SELECTIONS

:: BEVERAGES

- :: PACKAGES
- :: THIRST QUENCHERS
- :: BOTTLED BEER
- :: LIQUOR
- :: WINE

:: POLICIES



center
at san jose



PACKAGES | À LA CARTE | BEVERAGES | POLICIES

PACKAGES

:: **SANTA CLARA STREET**
:: THE MERIDIAN
:: RACE STREET
:: STOCKTON STREET
:: JULIAN STREET

SANTA CLARA STREET ⁶⁸ per person, minimum order of 6 is required

Popcorn ^{V GF}

Bottomless and Freshly Popped

Flash Crisp Yukon Gold Chips ^{V GF}

House Made Onion Dip

Artisan Cheese Platter ^V

Grapes, Candied Pecans, Dried Cranberries,
Assorted Crackers

Farm Fresh Fruit Platter ^{V GF VG}

Seasonal Melons, Pineapple, Grapes, Berries

Orange, Avocado and Baby

Arugula Salad ^{V GF VG}

Iceberg Lettuce, Marinated Red Onions,
Spicy Mango Vinaigrette

Chihuahua All Beef Hotdog Slider

Pineapple Salsa Verde, Queso Fresco

Bacon Wrapped Buffalo Chicken

Jalapeño Poppers ^{GF}

Creamy Bleu Cheese Filling

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Angus *Cheeseburger Sliders

American Cheese, Marinated Roma Tomatoes,
Smoked Onions, Spicy Brown Mustard

Fresh Baked Cookies ^V

Chef's Choice of Assorted Fresh Baked Cookies

To further enhance your experience add
one of our other menu favorites.

Seasoned Tortilla Chips 6 ^{V GF}

Fresh Tomato Salsa, Guacamole

Farmers' Market Seasonal Crudités 8 ^{V GF}

Carrots, Peppers, English Cucumber, Broccoli, Ranch
Dressing

Los Gatos Beverage Package 265

One Six Pack Pepsi, Diet Pepsi, Sierra Mist,
Aquafina, Coors Light, Sierra Nevada
1-750ml. Chardonnay, Kendall Jackson, California
2-750ml. Cabernet Sauvignon, Louis Martini,
Sonoma County



PACKAGES | À LA CARTE | BEVERAGES | POLICIES

PACKAGES

:: SANTA CLARA STREET
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THE MERIDIAN PACKAGE ⁶⁸ per person, minimum order of 6 is required

Popcorn ^{V GF}

Bottomless and Freshly Popped

Seasoned Tortilla Chips ^{V GF}

Fresh Tomato Salsa, Guacamole

Farm Fresh Fruit Platter ^{V GF VG}

Seasonal Melons, Pineapple, Grapes, Berries

Vietnamese Caramel Shrimp ^{GF}

Pickled Carrots, Daikon Radishes, Cucumber, Cilantro, Lime Wedges

Salad of Artisan Greens, Prosciutto and Goat Cheese ^{GF}

Dried Cherries, Toasted Pumpkin Seeds, Citrus-Basil Vinaigrette

Grilled All Beef Hot Dogs

Mustard, Ketchup, Relish, Rolls

Poutine

Classic Canadian French Fries! Smothered in Brown Gravy and Cheddar Cheese Curds

Canadian Pea Meal Bacon *Cheeseburger

Angus Beef Burger, Grilled Pea Meal Bacon, Pure Maple Syrup Glaze, Beer Braised Onions, White Cheddar Cheese, Dijon Mayonnaise

House Baked Brownies and Butterscotch Blondies ^V

Baked Fresh Daily

To further enhance your experience add one of our other menu favorites.

Chipotle Turkey Wrap 12

Tomato Tortilla, Pico de Gallo, Romaine, Pepper Jack Cheese, Guacamole, Chipotle Ranch Spread

Cheese Tortellini Salad 11 ^V

Charred Italian Grape Tomatoes, Garbanzo Beans, Pepperoncini, Mediterranean Olives, Artichoke Bottoms, Sundried Tomatoes, Feta Cheese, Lemon-Herb Vinaigrette

Silicon Valley Beverage Package 280

One Six Pack Pepsi, Diet Pepsi, Sierra Mist, Aquafina, Heineken, Gordon Biersch Marzen
1-750ml. Chardonnay, Kendall Jackson, California
2-750ml. Cabernet Sauvignon, Franciscan, Carneros

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^V VEGETARIAN

^{GF} GLUTEN FRIENDLY

^{VG} VEGAN

CITRIX | suites



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:: **RACE STREET**
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THE RACE STREET PACKAGE ⁹⁷ per person, minimum order of 6 is required

Popcorn ^V ^{GF}

Bottomless and Freshly Popped

Mountain Trail Mix ^V

Peanuts, Cocoa Buttons, Raisins, Almonds, Cashews

Farm Fresh Fruit Platter ^V ^{GF} ^{VG}

Seasonal Melons, Pineapple, Grapes, Berries

Antipasti Selection

Cured Meats, Fresh Mozzarella, Olives, Crostini

House Smoked Salmon Spread

Cream Cheese, Scallions, Sundried Tomatoes,
Homemade Black Pepper-Cheddar-Oat Crackers,
English Cucumber Slices

Mediterranean Vegetable Quinoa

Salad ^V ^{GF}

Grape Tomatoes, Cucumber, Chick Peas, Olives,
Spanish Onions, Feta Cheese, Lemon-Oregano
Vinaigrette

Seared Filet of Angus *Beef Tenderloin ^{GF}

Bacon and Onion Rosti, Grilled Asparagus,
Horseradish Crème Fraiche, Chives

Pan Roasted Preserved Lemon Chicken Breasts ^{GF}

Seasonal Vegetables, Grilled Yam and Goat
Cheese Hash, Chicken Jus

Amaretto Crème Brule

Whipped Cream, Disoranno Macerated
Strawberries

To further enhance your experience add
one of our other menu favorites.

Farmers' Market Seasonal Crudités ⁸ ^V ^{GF}

Carrots, Peppers, English Cucumber, Broccoli,
Ranch Dressing

Oven Roasted Filet of Salmon ²⁸ ^{GF}

Pesto Steamed Basmati Rice, Seasonal Vegetables,
Lemon-Chive Beurre Blanc

Silicon Valley Beverage Package ²⁸⁰

One Six Pack Pepsi, Diet Pepsi, Sierra Mist, Aquafina,
Heineken, Gordon Biersch Marzen
1-750ml. Chardonnay, Kendall Jackson, California
2-750ml. Cabernet Sauvignon, Franciscan, Carneros

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VEGETARIAN



GLUTEN FRIENDLY



VEGAN



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PACKAGES

:: SANTA CLARA STREET
:: THE MERIDIAN
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THE STOCKTON STREET PACKAGE ⁵¹

per person, minimum order of 6 is required

Popcorn ^{V GF}

Bottomless and Freshly Popped

English Toffee ^V

Sweet, Crunchy and Sophisticated

Farm Fresh Fruit Platter ^{V GF VG}

Seasonal Melons, Pineapple, Grapes, Berries

Classic Caesar Salad ^V

Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing

Margherita Calzone ^V

Fresh Mozzarella, Roma Tomato Coulis, Basil Pesto, Truffle-Herb Oil

Antipasti Selection

Cured Meats, Fresh Mozzarella, Olives, Crostini

Pizza

Choose one pizza per 6 people

Cheese, Pepperoni, Combination, Hawaiian or Veggie

Jumbo Ricotta and Romano Stuffed Pasta ^V

Charred Italian Grape Tomatoes, Baby Spinach, Fresh Mozzarella, Creamy Tomato Coulis, Pesto Drizzle, Basil Chiffonade

Chocolate-Espresso Pots de Crème ^{V GF}

Cocoa Powder, Whipped Cream

To further enhance your experience add one of our other menu favorites.

Italian Sausages 9

Peppers, Onions, Spicy Brown Mustard

Farmers' Market Seasonal Crudités 8 ^{V GF}

Carrots, Peppers, English Cucumber, Broccoli, Ranch Dressing

Los Gatos Beverage Package 265

One Six Pack Pepsi, Diet Pepsi, Sierra Mist, Aquafina, Coors Light, Sierra Nevada
1-750ml. Chardonnay, Kendall Jackson, California
2-750ml. Cabernet Sauvignon, Louis Martini, Sonoma County



VEGETARIAN



GLUTEN FRIENDLY



VEGAN



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:: SANTA CLARA STREET
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THE JULIAN STREET PACKAGE ⁷³ per person, minimum order of 6 is required

Popcorn ^{V GF}

Bottomless and Freshly Popped

English Toffee ^{V GF}

Sweet, Crunchy and Sophisticated

Seasoned Tortilla Chips ^{V GF}

Fresh Tomato Salsa, Guacamole

Farm Fresh Fruit Platter ^{V GF VG}

Seasonal Melons, Pineapple, Grapes, Berries

New Wave Vegetable Slaw ^{V GF}

Red and Green Cabbage, Carrots, Bean Sprouts, Pineapple, Lemon Yogurt Dressing

House-Smoked Chicken Breast ^{GF}

House Special Apple Cider Brine Marinade

House-Smoked Honey BBQ Ribs ^{GF}

Southwestern Style Dry Rub Marinade

House-Smoked *Tri Tip ^{GF}

Jack Daniel's BBQ Sauce and Fresh Baked Buttermilk Drop Biscuits

BBQ Sides

Macaroni and Cheese, Corn Cobbler, Frijoles Charros

White and Dark Chocolate Mousse ^{V GF}

Crème Chantilly, Grand Marnier Gastrique

To further enhance your experience add one of our other menu favorites.

Artisan Cheese Platter 10 ^V

Grapes, Candied Pecans, Dried Cranberries, Assorted Crackers

Poutine 8

Classic Canadian French Fries! Smothered in Brown Gravy and Cheddar Cheese Curds

Los Gatos Beverage Package 265

One Six Pack Pepsi, Diet Pepsi, Sierra Mist, Aquafina, Coors Light, Sierra Nevada
1-750ml. Chardonnay, Kendall Jackson, California
2-750ml. Cabernet Sauvignon, Louis Martini, Sonoma County

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CITRIX | suites



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À LA CARTE

- :: SNACKS
- :: SANDWICHES
- :: HOT DOGS, BRATWURST, SAUSAGES
- :: BURGERS & CHICKEN SANDWICHES
- :: SIGNATURE SELECTIONS
- :: CHILLED PLATTERS
- :: HOT PLATTERS
- :: ENTRÉE SALADS
- :: DESSERT SELECTIONS

SNACKS price is per person, minimum order of 6 is required.

Popcorn 22 per basket V GF
Bottomless and Freshly Popped

Fiesta Snack Mix 4 V
Salty and Spicy

Sweet and Spicy Peanut Mix 5 V
Dry Roasted Peanuts, Honey Roasted Peanuts,
Butter Toffee Peanuts, Spicy Peanuts, Cajun
Corn Sticks

Mountain Trail Mix 5 V
Peanuts, Cocoa Buttons, Raisins, Almonds, Cashews

Pretzels Twists 3 V VG
Yellow Mustard

Seasoned Tortilla Chips 6 V GF
Fresh Tomato Salsa, Guacamole

Flash Crisp Yukon Gold Chips 6 V GF
House Made Onion Dip

Sweet Candy Basket 5 V
Peanut M&M's®, Gummy Bears, Licorice, Reese's®
Peanut Butter Cups, Kit Kat® Bars

English Toffee 7
Sweet, Crunchy and Sophisticated

Snack Package 12 V
Popcorn, Flash Crisp Yukon Gold Chips,
Mountain Trail Mix



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SANDWICHES price is per person, minimum order of 6 is required.

Grilled Pork Loin Boccadillo 15

Chorizo Sofrito, Manchego Cheese, Baby Arugula, Dijon Mayonnaise, Toasted Ciabatta Roll

Caprese 14

Campari Tomatoes, Fresh Mozzarella, Basil Pesto-Mayo, Fresh Baked Focaccia Bread

Sliced Roast *Tri Tip with Applewood Smoked Bacon 16

Shaft's Blue Cheese Spread, Balsamic Drizzle, Toasted Ciabatta Panini Roll

Chicken Caesar Wrap 12

Crispy Romaine Lettuce, Shredded Parmigiano-Reggiano, Garlic Roasted Almonds, Caesar Dressing

Pollo Asado Sandwich 15

Shredded Chicken, Fire Roasted Poblano Peppers, Caramelized Onions, Oaxaca Cheese, Chipotle Mayonnaise, Toasted Telera Roll

Chipotle Turkey Wrap 12

Tomato Tortilla, Pico de Gallo, Romaine, Pepper Jack Cheese, Guacamole, Chipotle Ranch Spread

Chicken Club 13

Applewood Smoked Bacon, Swiss, Avocado, Tomatoes, Butter Lettuce, Ciabatta Roll

Asian Vegetable and Rice Noodle Wrap 10

Grilled Tofu, Spicy Cashews, Sesame-Ginger Fromage, Ponzu Glaze



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HOT DOGS, BRATWURST AND SAUSAGES

price is per person, minimum order of 6 is required

Italian Sausage 9

Sweet Onions, Sautéed Peppers,
Spicy Brown Mustard, Fresh Baked Rolls

Veggie Dog 8

Sweet Onions, Sautéed Peppers, Relish,
Mustard, Ketchup, Soft Rolls

Smoked Bavarian Bratwurst 9

Sautéed Mushrooms, Sauerkraut,
Spicy Brown Mustard, Fresh Baked Rolls

Grilled All Beef Hot Dogs 8

Mustard, Ketchup, Relish, Rolls

Louisiana Hot Link 9

Peppers, Onions, Tomatoes, Creole Mustard,
Fresh Baked Rolls

Chihuahua All Beef Hotdog Slider 9

Pineapple Salsa Verde, Queso Fresco



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BURGERS AND CHICKEN SANDWICHES

price is per person, minimum order of 6 is required

All Items are served with Kaiser Roll, Mayonnaise, Ketchup, Mustard, Relish and French Fries

Classic *Cheeseburger 11

American Cheese

All American Bacon *Cheeseburger 13

Applewood Smoked Bacon and American Cheese

Southwestern Bacon *Cheeseburger 14

Applewood Smoked Bacon, White Cheddar Cheese, Chipotle Mayonnaise, Guacamole, Pico de Gallo

Canadian Pea Meal Bacon

*Cheeseburger 14

Grilled Pea Meal Bacon Glazed With Pure Maple Syrup, Beer Braised Onions, White Cheddar Cheese, Dijon Mayonnaise

Pesto Grilled Chicken Sandwich 13

Provolone, Roasted Red Pepper

Buffalo Chicken Sandwich 15

Applewood Smoked Bacon, Shaved Celery, Tomatoes, Blue Cheese Mayonnaise, Toasted Ciabatta Roll

Spinach and Artichoke Stuffed Portobello Mushroom Burger 12

Basil Mayonnaise, Fontina Cheese, Toasted Nine Grain Wheat Roll

Angus *Beef Sliders 10

Pickles, Onions, Mustard

Angus *Cheeseburger Sliders 11

American Cheese, Marinated Roma Tomatoes, Smoked Onions, Spicy Brown Mustard

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VEGETARIAN



GLUTEN FRIENDLY



VEGAN



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À LA CARTE

- :: SNACKS
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- :: HOT DOGS, BRATWURST, SAUSAGES
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SIGNATURE SELECTIONS

price is per person, minimum order of 6 is required

Pan Roasted Moroccan Preserved Lemon Chicken Breasts 20 ^{GF}

Seasonal Vegetables, Grilled Yam and Goat Cheese Hash, Sauce Nature

Seared Filet of Angus *Beef Tenderloin 37 ^{GF}

Bacon and Onion Rosti, Grilled Asparagus, Horseradish Crème Fraiche, Chives

Oven Roasted Filet of Salmon 28 ^{GF}

Pesto Steamed Basmati Rice, Seasonal Vegetables, Lemon-Chive Beurre Blanc

Slapshot Burrito 19

Smoked Beef Brisket, Pinto Beans, Mexican Rice, Shredded Cheddar, Pico de Gallo, Guacamole, Sour Cream

Fish Tacos Veracruzano 22 ^{GF}

Tequila-Lime Marinated Tilapia, Bell Peppers, Onions, Olives, Corn Tortillas

House-Smoked Chicken Quarters and Honey BBQ Ribs 28

Jack Daniel's BBQ Sauce, Corn Cobbler, Macaroni and Cheese, Frijoles Charros

*Carne Asada 19

Grilled Dry Rubbed Marinated Skirt Steak, Fire Roasted Red Peppers, Charred Pear Tomatoes

House-Smoked *Tri Tip 22

Jack Daniel's BBQ Sauce, Fresh Baked Rolls

Jumbo Ricotta and Romano Stuffed Pasta 16 ^V

Charred Italian Grape Tomatoes, Baby Spinach, Fresh Mozzarella, Creamy Tomato Coulis, Pesto Drizzle, Basil Chiffonade

Fresh Baked 16" Pizzas 39 each

Choose from Pepperoni, Cheese, Hawaiian, Combination or Veggie

Or try our

Tomato Basil Flatbread Pizza with Fresh Mozzarella

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- :: HOT PLATTERS
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CHILLED PLATTERS

price is per person, minimum order of 6 is required

Farmers' Market Seasonal Crudités 8

Carrots, Peppers, English Cucumber, Broccoli, Ranch Dressing

Farm Fresh Fruit Platter 8

Seasonal Melons, Pineapple, Grapes, Berries

Artisan Cheese Platter 10

Grapes, Candied Pecans, Dried Cranberries, Assorted Crackers

Antipasti Selection 13

Cured Meats, Fresh Mozzarella, Olives, Crostini

*Sushi and Maki Display 24

Wasabi, Pickled Ginger, Soy Sauce

Bruschetta with Boursin Cheese 11

Fresh Tomato, Basil, Balsamic Syrup

Vietnamese Caramel Shrimp 22

Pickled Carrot-Cucumber, Daikon Radish Salad, Lime Wedges

House Smoked Salmon Spread 11

Cream Cheese, Scallions, Sundried Tomatoes, Homemade Black Pepper-Cheddar-Oat Crackers, English Cucumber Slices

Pan Seared Sesame Ahi *Tuna 16

Asian Slaw, Wasabi Vinaigrette

Classic Jumbo Shrimp Cocktail 19

Cocktail Sauce, Fresh Lemon

Roasted Pumpkin Humus Dip 9

Toasted Pumpkin Seeds, Garbanzo Beans, Green Onion, Feta Cheese, Toasted Flatbread

Classic Seven Layer Dip 10

Refried Beans, Guacamole, Sour Cream, Salsa Roja, Shredded Cheddar, Diced Tomatoes, Sliced Olives, Seasoned Tortilla Chips

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VEGETARIAN



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VEGAN



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- :: **HOT PLATTERS**
- :: ENTRÉE SALADS
- :: DESSERT SELECTIONS

HOT PLATTERS price is per person, minimum order of 6 is required

Chipotle Chicken Quesadillas 11

Oaxaca Cheese, Green Onions, Cilantro, Lime, Guacamole

Buffalo Chicken Wings 11 ^{GF}

Celery, Bleu Cheese Dressing

Seasoned Chicken Tenders 10

Ranch, Honey Mustard

Bacon Wrapped Buffalo Chicken

Jalapeño Poppers 12 ^{GF}

Creamy Bleu Cheese Filling

Chipotle-Lime Grilled Jumbo Shrimp 18 ^{GF}

Avocado Gazpacho Salsa

House-Smoked Honey BBQ Ribs 13 ^{GF}

Southwestern Style Dry Rub Marinade

Mexican Tapas 18

Braised Short Rib Taquitos, Chipotle-Lime Grilled Shrimp, Bacon Wrapped Jalapeño Poppers, Chipotle Chicken Quesadillas

Margherita Calzone 8 ^V

Fresh Mozzarella, Roma Tomato Coulis, Basil Pesto, Truffle-Herb Oil

Spicy Three Cheese Corn Dip 13

Fire Roasted Red Bell Peppers, Applewood Smoked Bacon, Green Onions, Tortillas Chips

Macaroni and Cheese 9 ^V

House Made Favorite

Asian Dim Sum 16

Coconut Shrimp, Chicken Pot Stickers, Vegetable Spring Rolls, Chicken Wontons, Sweet Chili and Ponzu Dipping Sauce

Seasoned French Fries 6 ^V

Ketchup

Poutine 8

Classic Canadian French Fries! Smothered in Brown Gravy and Cheddar Cheese Curds



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ENTRÉE SALADS price is per person, minimum order of 6 is required

Mediterranean Vegetable Quinoa Salad 12 V GF

Grape Tomatoes, Cucumber, Chick Peas, Olives, Spanish Onions, Feta Cheese, Lemon-Oregano Vinaigrette

Caesar Salad 10 V

Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing
Add Grilled Chicken 6 or Jumbo Shrimp 10

Salad of Artisan Greens, Prosciutto and Goat Cheese 13 GF

Dried Cherries, Toasted Pumpkin Seeds, Citrus-Basil Vinaigrette

Classic Caprese Salad 9 V GF

Vine Ripe Campari Tomatoes, Fresh Mozzarella, Basil, Balsamic Drizzle, Extra Virgin Olive Oil

Cheese Tortellini Salad 11 V

Charred Italian Grape Tomatoes, Garbanzo Beans, Pepperoncini, Mediterranean Olives, Artichoke Bottoms, Sundried Tomatoes, Feta Cheese, Lemon-Herb Vinaigrette

New Wave Vegetable Slaw 9 V GF

Red and Green Cabbage, Carrots, Bean Sprouts, Pineapple, Lemon Yogurt Dressing

Garden Salad 8 V GF VG

Organic Field Greens, Tomatoes, Sweet Peppers, Balsamic Vinaigrette

Baby Iceberg Wedge Salad 12 GF

Applewood Smoked Bacon, Pear Tomatoes, Red Onion, Bleu Cheese Dressing

Orange, Avocado and Baby Arugula Salad 11 V GF VG

Iceberg Lettuce, Marinated Red Onions, Spicy Mango Vinaigrette



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DESSERT SELECTIONS

price is per person, minimum order of 6 is required

White Chocolate-Pumpkin

Cheesecake 14

Dark Chocolate Crust, Cranberry Coulis

Cupcakes 4

Chocolate, Lemon, Strawberry

Chocolate Mousse Cake 12

Dark Chocolate Cookie Crust

White and Dark Chocolate Mousse 12

Crème Chantilly, Grand Marnier Gastrique

Fresh Baked Cookies 4

Chef's Choice of Assorted Fresh Baked Cookies

House Baked Brownies and Butterscotch

Blondies 10

Baked Fresh Daily

New York Style Cheesecake 13

Grand Marnier Macerated Strawberries, Whipped Cream

Amaretto Crème Brule 13

Whipped Cream, Disoranno Macerated Strawberries

Chocolate-Espresso Pots de Crème 12

Cocoa Powder, Whipped Cream

Premium Ice Cream Bars 7



PACKAGES | À LA CARTE | **BEVERAGES** | POLICIES

BEVERAGES

:: **PACKAGES**
:: THIRST QUENCHERS
:: BOTTLED BEER
:: LIQUOR
:: WINE

PACKAGES serve 12 people

South Bay Package 200

- 1- Six Pack Pepsi
- 1- Six Pack Diet Pepsi
- 1- Six Pack Sierra Mist
- 1- Six Pack Aquafina Bottled Water
- 1- Six Pack Corona Beer
- 1- Six Pack Mike's Hard Lemonade
- 1- 750 ml. Sauza Blue Tequila
- Margarita Mix, Margarita Shaker Cup, Salt Ring, Limes, Lemons

Los Gatos Package 265

- 1- Six Pack Pepsi
- 1- Six Pack Diet Pepsi
- 1- Six Pack Sierra Mist
- 1- Six Pack Aquafina Bottled Water
- 1- Six Pack Coors Light
- 1- Six Pack Sierra Nevada Pale Ale
- 1- 750 ml. Chardonnay, Kendall Jackson, Vintner's Reserve, California
- 2- 750 ml. Cabernet Sauvignon, Louis Martini, Sonoma County

Silicon Valley Package 280

- 1- Six Pack Pepsi
- 1- Six Pack Diet Pepsi
- 1- Six Pack Sierra Mist
- 1- Six Pack Aquafina Bottled Water
- 1- Six Pack Heineken
- 1- Six Pack Gordon Biersch Marzen
- 1- 750 ml. Chardonnay, Kendall Jackson, Vintner's Reserve, California
- 2- 750 ml. Cabernet Sauvignon, Franciscan 'Oakville Estate', Carneros



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BEVERAGES

:: PACKAGES
:: **THIRST QUENCHERS**
:: BOTTLED BEER
:: LIQUOR
:: WINE

THIRST QUENCHERS per six pack

Soft Drinks and Mixers 17

Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist,
Dr. Pepper, Diet Dr. Pepper, Mountain Dew,
Mug Root Beer, Orange Crush, Ginger Ale,
Club Soda, Tonic Water, Lipton Iced Tea,
Tropicana Lemonade

Bottled Waters and Sports Drinks 19

Aquafina Bottled Water
Sobe Life Water Pomegranate/Cherry
Gatorade Fruit Punch G2 and Grape G2
Sparkling Mineral Water

Fruit Juices 18

Orange, Grapefruit, Cranberry, Pineapple,
Apple, Tomato

Fresh Brewed Coffee (1 Airpot)

Premium Regular Coffee 40
Premium Decaf Coffee 40
Herbal and Black Tea Service 21

Bar Mixers by the Bottle 16

Margarita, Bloody Mary, Sweet and Sour Mix

Red Bull and Sugar Free Red Bull 5 per can



PACKAGES | À LA CARTE | **BEVERAGES** | POLICIES

BEVERAGES


:: PACKAGES
:: THIRST QUENCHERS
:: **BOTTLED BEER**
:: LIQUOR
:: WINE

BOTTLED BEER per six pack

DOMESTIC 33

Budweiser
Bud Light
Coors Light
Miller Lite
St. Pauli Girl Non Alcoholic

PREMIUM 36

Corona Extra
Heineken
Stella Artois
Fat Tire
Guinness Can
Red Bridge 
Mike's Hard Lemonade

CRAFT 38

Firestone Walker
Blue Moon
Gordon Biersch Marzen
Lagunitas IPA
Samuel Adams Boston Lager
Sierra Nevada Pale Ale



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:: **LIQUOR**
:: WINE

LIQUOR per bottle

GIN

Hendrick's 76
Bombay Sapphire 63
Tanqueray 55
Bombay 47

VODKA

Grey Goose 89
Grey Goose Citron 89
Belvedere 76
Ketel One 71
Stolichnaya 61
Pinnacle 53
Svedka 47

TEQUILA

Don Julio Anejo 110
Patron Reposado 100
Patron Silver 98
Sauza Hornitos 71
Sauza 901 Silver 61
Sauza Blue 46

RUM

Myers's Dark 61
Sailor Jerry 57
Captain Morgan 54
Cruzan 45

WHISKEY/BOURBON

Gentleman Jack 89
Woodford Reserve 83
Maker's Mark 77
Crown Royal 72
Old Scout 7 Year 68
Jack Daniel's 62
Jack Daniel's Honey 62
Seagram's 7 Crown 51
Jim Beam 45

SCOTCH

Mclvor 17 Year 97
Johnnie Walker Black 88
Chivas Regal 12 Year 67
Grant's 49

IMPORTED WHISKEY

Jameson 76
Dewar's White Label 69

COGNAC

Hennessy Black 84
Courvoisier VS 73
Hennessy VS 68



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WINE per bottle

Sparkling Wines

Schramsberg Blanc de Blanc 62
J 'Cuvee 20' Brut, Napa Valley 45
Chandon, Brut Classic 187 ml 14

Chardonnay

Cakebread, Napa Valley 94
Flowers, Sonoma Coast 86
Rombauer Vineyards, Napa Valley 82
Morgan Double L, Santa Lucia 79
Stag's Leap Karia, Napa Valley 68
MacRostie, Sonoma Coast 59
Miner Family Vineyards, Napa Valley 55
Sonoma Cutrer, Russian River Valley 50
La Crema, Sonoma Coast 47
Kendall Jackson, Vintner's Reserve, California 44
Rodney Strong, Sonoma County 43

Sauvignon Blanc

Groth, Napa Valley 47
Markham, Napa Valley 43
Brassfield, High Serenity Ranch 39

Pinot Noir

Etude, Carneros 86
Sonoma Cutrer, Russian River Valley 77
Talbot, 'Sleepy Hollow Vineyard', Santa Lucia 69
MacRostie, Sonoma Coast 63
Morgan, 'Twelve Clones', Santa Lucia 59
Hahn, Santa Lucia Highlands 52
Rodney Strong, Russian River Valley 47
Mac Murray Ranch, Sonoma Coast 43



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WINE per bottle

Cabernet Sauvignon/Bordeaux Blend

M by Mondavi, Napa Valley 179
Alpha Omega, Napa Valley 162
Shafer One Point Five, Stags Leap District, Napa Valley 139
Chateau St Jean 'Cing Cepages', Sonoma County 124
Groth, Napa Valley 115
Jordan, Alexander Valley 107
Pine Ridge, Napa Valley 92
Heitz, Napa Valley 87
Stonestreet, 'Monument Ridge', Alexander Valley 81
Provenance, Rutherford, Napa Valley 77
Freemark Abbey, Napa Valley 71
BV, Rutherford, Napa Valley 67
Hess Estate, 'Allomi Vineyard', Napa Valley 62
Justin, Paso Robles 59
Franciscan 'Oakville Estate', Carneros 47
Dreaming Tree, North Coast 44
Louis Martini, Sonoma County 39

Merlot

Peju, Napa Valley 52
Flora Springs, Napa Valley 47
Francis Coppola Diamond, California 35

Interesting Reds

Cenyth by Verte, Sonoma Coast 98
Stags' Leap Petite Sirah, Napa Valley 85
Kathryn Kennedy 'Lateral', Napa Valley 75
Rodney Strong Zinfandel, Sonoma County 52
Brassfield Estate 'Eruption', Clearlake Oaks 47
Edmeades Zinfandel, Mendocino County 39
Gnarly Head Zinfandel, Lodi 35
Apothic Red, California 35



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MENUS

As the exclusive caterer of the SAP Center at San Jose, Aramark is committed to the highest standards of quality and service. Our menus offer a comprehensive selection of innovative culinary creations from which to choose. All food is prepared and delivered fresh to your suite from our kitchen. In addition to our suite menu, we will gladly customize a menu for any occasion. Please contact the suite-catering department and a sales representative will be happy to plan a menu. We will also assist with personalized dining requirements, such as dietary or religious restrictions.

ORDERING

All orders should be placed two (2) business days prior to an event to ensure item availability and the utmost in presentation, service and quality. Orders may be placed by Aramark's on-line ordering system, via email or by telephone. To facilitate this process, we will provide each suite administrator with order forms, which may be completed and returned to us prior to 3:00 PM on the day indicated below for each event.

ORDERING DEADLINES

Orders Due By 3:00 PM	Prior to Event Day
Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Saturday
Thursday	Sunday
Thursday	Monday
Friday	Tuesday

Online ordering: www.suitecatering.com
Telephone ordering and questions: 408.999.5999

Please specify suite number, suite owner's name, the date and time of the event, as well as, the name and phone number of the person placing the order. We advise you to appoint one person to place all food and beverage orders for your suite in order to develop effective communication and to avoid duplication of orders.

Unless a specific time is indicated, all food and beverages will be delivered to the suites on a schedule to be determined by the suite catering kitchen. Please contact our suite catering staff or your suite attendant for details.



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CANCELLATIONS

No charges will be assessed to suite holders for orders cancelled at least 24 hours in advance. Suite orders not cancelled within the 24 hour minimum will be assessed 50% of the total food and beverage order and 100% of the private attendant fee (if applicable).

EXCLUSIVITY

Aramark is the exclusive caterer for the SAP Center at San Jose. It is not permissible for suite holders or guests to bring food and/or beverage from outside the building into the suites without proper authorization and incurring handling fees.

SERVICE CHARGE

A service charge of 19% will be added to all food and beverage orders. The service charge is not intended to be a tip or gratuity for the benefit of the employees; however, please note that 75% of the service charge is distributed to certain employees as additional wages.

TAXES

Food, beverages and service charges are subject to current local and state sales tax.

LIQUOR

In accordance with the laws of the State of California, Aramark is the only licensee authorized to sell or serve liquor, beer and wine at the SAP Center at San Jose. It is the responsibility of the suite holder or its representative to control the consumption of alcoholic beverages within the suite. People under the age of 21 years old may not consume alcoholic beverages. People who appear visibly intoxicated may not consume alcoholic beverages. Suite holders may incur liability if they fail to comply. By law, the bottles of alcohol may not be removed from the suite and the SAP Center at San Jose.

Suite guests are not permitted to take cans or bottles outside of the suite. Disposable cups are provided for use outside of the suite.

For suites without a par-restocking agreement, Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events and credit will not be given for any such items.



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BEVERAGE RESTOCKING

Each suite has a private, locked liquor cabinet and a refrigerator. Upon request, Aramark catering staff will stock each cabinet and refrigerator with the quantity and selection of beverages chosen by the suite holder. Our staff will check the inventory of the cabinet and refrigerator at the conclusion of each event. If restocking is necessary, the suite holder will be charged for the items being replaced.

If you prefer, you may order beverages on an individual basis. Please notify the suite catering office to make appropriate arrangements. Please provide Aramark with a list of individuals authorized to open the liquor cabinets. The suite administrator can make any additions or changes in advance of the event.

PRIVATE SUITE ATTENDANT

Aramark suite catering can provide a private suite attendant at a charge of \$150 per event. Private attendants can be requested with 7 days notice through the suite catering office.

Aramark is committed to sustainable business practices that continually improve the environments in which we live and work. As part of this commitment, Aramark has partnered with the Monterey Bay Aquarium Seafood Watch Program which raises awareness about the importance of buying sustainable seafood.

Please note: consuming raw or undercooked meats, poultry, pork, fish, shellfish or fresh eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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Listed below are the payment options for our suite holders. Please take the time to review your options and decide which payment arrangements will best suit the needs of you and your guests. Then, simply sign the payment agreement and return it to the Aramark suite catering office at your earliest convenience.

Option #1 CREDIT CARD ON FILE

As a suite holder, you may place a credit card on file with the Aramark suite catering office to be used for food and beverage charges. At the end of an event, you will just be required to sign the customer summary, eliminating the need to present a credit card. Copies of the customer summaries will be sent to you from the Aramark suite catering office to assist in the reconciliation of your credit card.

Option #2 PAYMENT AT THE CONCLUSION OF THE EVENT

Payment at the conclusion of an event is an option in which the guests of the suite are responsible for all food and beverage charges incurred during each individual session. If you choose this option, we ask that you advise your guests in advance that they will be responsible for payment. Just as if you were

setting up a “tab” at a bar, our suite attendants will be required to ask for a credit card at the beginning of the event. All charges will be posted to this credit card during the course of the event and a signature will be required at the end of the event. Should the guests decide to pay cash, the credit card voucher will be discarded.

Option #3 ESCROW ACCOUNT

An escrow account is a convenient way to pay for your purchases in advance without using a credit card. Prior to the beginning of the season, you would send a check payable to the Aramark suite catering office for a specific amount to be deposited in an escrow account, from which food and beverage charges would be deducted. An escrow account may be initiated with a minimum balance of \$5,000. However, we recommend \$10,000 for the initial payment. When your balance drops below \$1,000, you will be asked to replenish your account. In the event that your balance reaches \$0, a credit card will be required for all charges until the account is funded.



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Option #4 ADVANCE PAYMENT

Advance payment for food and beverage arrangements in the suite is always an option. The suite catering office will provide you, in advance, with a total of all charges for the order and arrangements can then be made for payment. All advance payments (whether cash, credit card or certified check) must be received at least 72 hours prior to the event day. We ask that you advise your guests that they will be responsible for any additional orders over and above the initial order. Any food or beverages purchases that occur during the event and that are over and above the initial order will be handled on an a la carte basis and our suite attendants will be required to ask for payment at the time the order is placed.

For suites with shared ownership, each partner in the suite must establish a separate account with the Aramark suite catering office. In order to ensure the proper posting of charges, it will be necessary to provide the suite catering office with a calendar of days each partner will be using the suite.

Visa, MasterCard, Discover and American Express are accepted by Aramark.

Please note that for all credit card and debit card transactions the bank puts a hold on your account for an extra 30% of what your invoice total is. It usually takes 2-3 business days for the hold to be credited back to your account, but some cards may take as long as 7 business days.



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IS THE GRATUITY INCLUDED?

Additional gratuities are at the discretion of the suite host/guest. If you would like to give your suite attendant a tip, you may add it to your final invoice at the time it is presented or you may designate a tip when placing the order. Please note that 75% of the Service Charge is distributed to certain employees as additional wages.

IS THE SUITE OPEN WHEN THE GUESTS ARRIVE?

Suite guests are allowed to access the suite one and a half hours prior to the start of an ice hockey game and one hour prior to all other events. SAP Center Suite Concierge staff will check suite tickets and open suites for guests. Aramark food and beverage staff members are not authorized to unlock suites.

CAN THE FOOD AND BEVERAGE BE ORDERED UNTIL THE END OF THE GAME?

During a hockey game, all food orders cease at the end of the first period and all beverage orders cease at the end of the second period. For all other events, the suite attendant will inform the suite host of order cut-off times.

DO I NEED TO WAIT UNTIL I AM IN THE SUITE TO PLACE AN ORDER?

We recommend placing your food and beverage orders in advance by the deadlines indicated in the ordering procedures. If the deadline is missed, an order from the event menu may be placed at any time from 2 days prior to the event until the kitchen is closed during the event. The event day menu selections are limited but represent a portion of the Executive Chef's finest selections.

WHAT IS A PAR BAR?

The automatic restocking program is a service Aramark provides to suite holders. At the beginning of the season, types and amounts of beverages are established by the suite administrators. The suites are then stocked with the beverages ordered. At the conclusion of each event, a suite attendant conducts an inventory of the remaining stock. The difference between the opening inventory and the closing inventory is noted and the amount is charged to the suite holder. The inventory is then restocked to the original inventory amount. Please note: soda, juices mixers and beer are sold by the six packs on the menu, but are restocked in single cans or bottles.



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WHAT IS AN ORDER CONFIRMATION?

When an order is received in the suites catering office, whether via email, telephone or online, it must be entered into the Aramark system. This will produce a computer-generated copy. This copy is the order confirmation that you will receive within 24 hours via email. If you have not received confirmation within this time, please contact the suite catering office at 408.999.5999 to confirm that your order has been received.