



center
at san jose

2016 | 2017

EVENT DAY MENU



CITRIX | suites



The Santa Clara Package

Small: \$523 | Medium: \$761 | Large: \$955

Popcorn 🌱

Bottomless and Freshly Popped

Apogee Vitality Chocolate Pretzel Bites 🌱

High Quality Dark Chocolate, Pretzel, Poppy Seed, Saffron, Taurine

Yukon Gold Potato Chips & Dip 🌱

French Onion Dip

Artisan Cheese Platter 🌱

Grapes, Candied Pecans, Dried Cranberries, Assorted Crackers

Fruit Platter 🌱

Seasonal Melons, Pineapple, Grapes, Berries

Wedge Salad

Crispy Bacon, Grape Tomato, Green Onions, House Made Shaft's Blue Cheese Dressing

Chihuahua All Beef Hotdog Slider

Miniature Hotdogs, Ketchup, Mustard

Bacon Wrapped Buffalo Chicken Jalapeño Poppers

Creamy Bleu Cheese Filling

*Cheeseburger Sliders

Grilled Onions, Pickles, Cheddar Cheese, Tomato, Bistro Sauce

Chef Choice Cookies 🌱

Chocolate Chip, Oatmeal Raisin, Snickerdoodles, White Chocolate Macadamia

To further enhance your experience
add one of our other menu favorite

Tortilla Chips and Salsa 🌱

Fresh Tomato Salsa

Small: \$49 | Medium: \$69 | Large: \$86

Fresh Market Seasonal Crudités 🌱

Carrots, Peppers, Cucumber, Broccoli, Ranch Dressing

Small: \$67 | Medium: \$95 | Large: \$121

Los Gatos Package \$315

One Six Pack Pepsi, Diet Pepsi, Sierra Mist, Aquafina Bottled Water, Coors Light, Lagunitas

1- 750 ml. Chardonnay, Kendall Jackson, Vintner's Reserve, California

2- 750 ml. Cabernet Sauvignon, Oberon, Napa County



The Meridian Package

Small: \$501 | Medium: \$729 | Large: \$912

Popcorn 🌱

Bottomless and Freshly Popped

Apogee Vitality Chocolate Pretzel Bites 🌱

High Quality Dark Chocolate, Pretzel, Poppy Seed, Saffron, Taurine

Tortilla Chips and Salsa 🌱

Fresh Tomato Salsa

Fruit Platter

Seasonal Melons, Pineapple, Grapes, Berries

Camarones a La Diabla

Sautéed Mexican White Shrimp, Spicy Tomato Sauce

Mediterranean Vegetable Salad 🌱

Italian Grape Tomato, Garbanzo Beans, Cucumber, Sweet Bell Pepper, Red Onions, Feta Cheese, Roasted Shallot Vinaigrette

Grilled All Beef Hot Dog

Sauerkraut, Diced Onions, Mustard, Ketchup, Relish, Rolls

Pepper Bacon Ranch Macaroni and Cheese

Oregon Sharp White Cheddar Cheese Sauce

All American Bacon *Cheeseburger

Applewood Smoked Bacon, American cheese

Brownies and Blondies 🌱

Baked Fresh Daily

To further enhance your experience
add one of our other menu favorite

Assorted Cakepops 🌱

Miniature Pastries on a Stick

Small: \$79 | Medium: \$113 | Large: \$145

Bruschetta with Boursin 🌱

Fresh Tomato, Basil, Balsamic Syrup

Small: \$82 | Medium: \$118 | Large: \$152

Silicon Valley Beverage Package \$485

One Six Pack Pepsi, Diet Pepsi, Stella Artois, Gordon Biersch Chum

Two Six Packs Aquafina Bottled Water

1- 750 ml. Chardonnay, Miner Family Vineyards, Napa Valley

2- 750 ml. Cabernet Sauvignon, Freemark Abbey, Napa Valley



The Stockton Street Package

Small: \$508 | Medium: \$740 | Large: \$927

Popcorn

Bottomless and Freshly Popped

Apogee Vitality Chocolate Pretzel Bites

High Quality Dark Chocolate, Pretzel, Poppy Seed, Saffron, Taurine

Fruit Platter

Seasonal Melons, Pineapple, Grapes, Berries

Chopped Caprese Salad

Fresh Mozzarella, Italian Grape Tomato, Romaine Lettuce, Fresh Basil, Olives, Golden Balsamic Vinaigrette

Bruschetta with Boursin

Fresh Tomato, Basil, Balsamic Syrup

Pizza

Choose One Pizza for Small, Two Pizzas for Medium,
Three Pizzas for Large

Cheese, Pepperoni, Combination, Hawaiian, Vegetarian,

Wild Mushroom Ravioli

Italian Grape Tomato, Scallions, Garlic Basil Cream Sauce

Chef Choice Cookies

Chocolate Chip, Oatmeal Raisin, Snickerdoodles,
White Chocolate Macadamia

To further enhance your experience
add one of our other menu favorite

Assorted Silva Sausages

Organic Chicken with Garlic and Asiago, Organic Zesty Italian,
Irish Banger

Small: \$69 | Medium: \$99 | Large: \$121

Fresh Market Seasonal Crudités

Carrots, Peppers, Cucumber, Broccoli, Ranch Dressing

Small: \$67 | Medium: \$95 | Large: \$121

Los Gatos Package \$315

One Six Pack Pepsi, Diet Pepsi, Sierra Mist, Aquafina Bottled
Water, Coors Light, Lagunitas

1- 750 ml. Chardonnay, Kendall Jackson, Vintner's Reserve,
California

2- 750 ml. Cabernet Sauvignon, Oberon, Napa County

Assorted Snacks

Popcorn 🌱

Bottomless and Freshly Popped
\$24 per Basket

Apogee Vitality Chocolate Pretzel Bites 🌱

High Quality Dark Chocolate, Pretzel, Poppy Seed,
Saffron, Taurine
\$5 per Individual Serving

Tortilla Chips and Salsa 🌱

Fresh Tomato Salsa
Small: \$49 | Medium: \$69 | Large: \$86
Add: Guacamole: \$24 per bowl

Yukon Gold Potato Chips and Dip 🌱

French Onion Dip
Small: \$49 | Medium: \$69 | Large: \$86

Pita and Hummus 🌱

Traditional Red Pepper Chipotle Hummus, Crispy Pita Chips
Small: \$69 | Medium: \$99 | Large: \$125

Almond Toffee and Peanut Brittle 🌱

Sweet, Crunchy, Delicious
Small: \$52 | Medium: \$74 | Large: \$99



Chilled Platters

Fresh Market Seasonal Crudités 🌱

Carrots, Peppers, Cucumber, Broccoli, Ranch Dressing
Small: \$67 | Medium: \$95 | Large: \$121

Fruit Platter 🌱

Seasonal Melons, Pineapple, Grapes, Berries
Small: \$67 | Medium: \$95 | Large: \$121

Artisan Cheese Platter 🌱

Grapes, Candied Pecans, Dried Cranberries,
Assorted Crackers
Small: \$75 | Medium: \$108 | Large: \$139

Chilled Spinach and Artichoke Dip 🌱

Crispy Pita Chips
Small: \$92 | Medium: \$133 | Large: \$172

8 Layer Dip 🌱

Pinto Beans, Guacamole, Sour Cream, Salsa,
Cheddar Cheese, Olives, Tomato, Jalapenos
Small: \$75 | Medium: \$108 | Large: \$139

Bruschetta with Boursin 🌱

Fresh Tomato, Basil, Balsamic Syrup
Small: \$82 | Medium: \$118 | Large: \$152

Hot Appetizers

Chicken Tenders

Ranch Dip

Small: \$81 | Medium: \$117 | Large: \$150

Buffalo Wings

Celery, Bleu Cheese Dressing

Small: \$88 | Medium: \$127 | Large: \$164

Mexican Tapas

Bacon Wrapped Jalapeno Poppers, Chicken Quesadilla, Camarones a La Diabla, Braised Short Rib Taquitos

Small: \$137 | Medium: \$197 | Large: \$251

Seasoned French Fries 🌱

Ketchup

Small: \$45 | Medium: \$59 | Large: \$72



Salads

Caesar Salad 🌱

Romaine, Herb Croutons, Shredded Parmesan, Caesar Dressing

Small: \$75 | Medium: \$108 | Large: \$139

Mediterranean Vegetable Salad 🌱

Italian Grape Tomato, Garbanzo Beans, Cucumber, Sweet Bell Pepper, Red Onions, Feta Cheese, Roasted Shallot Vinaigrette

Small: \$75 | Medium: \$108 | Large: \$139

Wedge Salad

Crispy Bacon, Grape Tomato, Green Onions, House Made Shaft's Blue Cheese Dressing

Small: \$89 | Medium: \$128 | Large: \$165

Chopped Caprese Salad 🌱

Fresh Mozzarella, Italian Grape Tomatoes, Romaine Lettuce, Fresh Basil, Olives, Golden Balsamic Vinaigrette

Small: \$79 | Medium: \$113 | Large: \$145

Tomato, Avocado and Cucumber Salad 🌱

Red Onions, Cilantro-Lime Vinaigrette

Small: \$89 | Medium: \$128 | Large: \$165



Sandwiches

Turkey BLT

Turkey, Lettuce, Tomato, Bacon, Citrus Black Pepper Aioli, Ciabatta Roll

Small: \$95 | Medium: \$138 | Large: \$178

Vegetarian Caprese Sandwich 🌱

Fresh Mozzarella, Sliced Tomato, Arugula, Pesto Aioli, Ciabatta Roll

Small: \$102 | Medium: \$148 | Large: \$191

Roast *Prime Rib Sandwich

Prime Rib, Caramelized Onion and Mushroom, Vermont White Cheddar, Ciabatta Roll

Small: \$131 | Medium: \$187 | Large: \$238

Teriyaki Chicken Sandwich

Chicken Breast, Grilled Pineapple-Daikon Salsa, Toasted Brioche Bun, Sesame Ginger Cream Cheese Schmeer

Small: \$95 | Medium: \$138 | Large: \$178

Arena Favorites

Grilled All Beef Hot Dog

Sauerkraut, Diced Onions, Mustard, Ketchup, Relish, Rolls

Small: \$67 | Medium: \$95 | Large: \$121

All American Bacon *Cheeseburger

Applewood Smoked Bacon, American Cheese

Small: \$95 | Medium: \$138 | Large: \$178

Assorted Silva Sausages

Organic Chicken with Garlic and Asiago, Organic Zesty Italian, Irish Banger

Small: \$69 | Medium: \$99 | Large: \$125

*Cheeseburger Sliders

Grilled Onions, Pickles, Cheddar Cheese, Tomato, Bistro Sauce

Small: \$82 | Medium: \$119 | Large: \$152

Chihuahua All Beef Hotdog Slider

Miniature Hotdogs, Ketchup, Mustard

Small: \$79 | Medium: \$114 | Large: \$14

Pizzas

16" and Freshly Baked

Vegetarian Pizza 🌱

\$49 per Pizza

Hawaiian Pizza

\$49 per Pizza

Cheese Pizza 🌱

\$49 per Pizza

Pepperoni Pizza

\$49 per Pizza

Combination Pizza

\$49 per Pizza

SAP Center is proud to
serve Silva Sausages





Dessert

Chef Choice Cookies

Chocolate Chip, Oatmeal Raisin, Snickerdoodles,
White Chocolate Macadamia

Small: \$29 | Medium: \$38 | Large: \$45

Brownies and Blondies

Baked Fresh Daily

Small: \$75 | Medium: \$108 | Large: \$139

Assorted Cakepops

Miniature Pastries on a Stick

Small: \$79 | Medium: \$113 | Large: \$145

Chocolate Mocha Mousse

Vanilla Whipped Cream, Shaved White Chocolate

Small: \$89 | Medium: \$128 | Large: \$165

Candy Basket

Gummy Bears, Kit Kat™, M&M's™, Peanut M&M's™,
Reese's™, Red Vines™

\$5 per King Sized Candy

Thirst Quenchers

Per Six Pack

Soft Drinks and Mixers \$19

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 \$21

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

Fruit Juices \$19

Orange, Grapefruit, Cranberry, Pineapple, Apple, Tomato

Fresh Brewed Coffee (1 Airpot)

Premium Regular Coffee \$44

Premium Decaf Coffee \$44

Herbal and Black Tea Service \$25

Bar Mixers by the Bottle \$22

Margarita, Bloody Mary, Sweet and Sour Mix

Red Bull and Sugar Free Red Bull \$5 per can

Bottled Beer

Per Six Pack

16 Ounce Aluminum

Budweiser \$45
Bud Light \$45
Coors Light \$45
Stella Artois (15oz.) \$48
Blue Moon \$49
Heineken \$49
Shock Top \$49
Guinness \$49

12 Ounce Cans

Corona \$38
Modelo \$38
Molson Canadian \$38
Sierra Nevada \$39
Lagunitas \$40
21st Amendment Brew IPA \$40
Ballast Point Skulpin IPA \$40
Gordon Biersch Chum \$42

Specialty Beers

St. Pauli Girl
(Non-Alcoholic) \$35
Red Bridge
(Gluten Free) \$38



Premium Liquor

Per 750 ML Bottle

GIN

Hendrick's \$82
Bombay Sapphire \$68
Tanqueray \$60
Bombay \$51

VODKA

Marz Premium \$94
Marz Citruz \$94
Marz Spize \$94
Marz White Cranberry \$94
Belvedere \$82
Ketel One \$77
Stolichnaya \$66
Svedka \$51

SAP Center is proud
to serve Marz Vodka



TEQUILA

Don Julio 1942 \$197
Don Julio Anejo \$118
Patron Reposado \$107
Patron Silver \$105
Don Julio Blanco \$103
Sauza Hornitos \$78
Milagro Silver \$69
Sauza Blue \$54

RUM

Myers's Dark \$66
Sailor Jerry \$62
Captain Morgan \$59
Cruzan \$49

WHISKEY/BOURBON

Gentleman Jack \$95
Woodford Reserve \$89
Maker's Mark \$83
Crown Royal \$78
Bulleit \$74
Jack Daniel's \$67
Jack Daniel's Honey \$67
Jim Beam \$65
Seagram's 7 Crown \$56

SCOTCH

Johnnie Walker Black \$95
Chivas Regal 12 Year \$72
Grant's \$54

IMPORTED WHISKEY

Jameson \$82
Dewar's White Label \$74

COGNAC

Hennessy Black \$90
Hennessy VS \$73



WINE

SPARKLING WINES

- Schramsberg Rose Brut \$72
- Schramsberg Blanc de Blanc \$67
- Roederer Estate Brut \$55
- Chandon, Brut Classic 187 ml \$16

CHARDONNAY

- Cakebread, Napa Valley \$99
- Rombauer Vineyards, Napa Valley \$92
- Flowers, Sonoma Coast \$84
- Stag's Leap Karia, Napa Valley \$71
- Miner Family Vineyards, Napa Valley \$62
- Sonoma Cutrer, Russian River Valley \$55
- La Crema, Sonoma Coast \$50
- Kendall Jackson, Vintner's Reserve, California \$49
- Rodney Strong, Sonoma County \$45
- Wente, Morning Fog, Livermore Valley \$40

INTERESTING WHITES

- Groth Sauvignon Blanc, Napa Valley \$49
- Markham Sauvignon Blanc, Napa Valley \$45
- Barrymore Pinot Grigio, Monterey \$43
- Brassfield Sauvignon Blanc, High Serenity Ranch \$39

MERLOT

- Peju, Napa Valley \$57
- Joseph Carr, Napa County \$49
- Francis Coppola Diamond, California \$41

PINOT NOIR

- Etude, Carneros \$91
- David Bruce, Sonoma County \$79
- Talbott, 'Sleepy Hollow Vineyard', Santa Lucia \$74
- Morgan, 'Twelve Clones', Santa Lucia \$67
- Hahn, Santa Lucia Highlands \$58
- La Crema, Sonoma Coast \$55
- Rodney Strong, Russian River Valley \$51

WINE

CABERNET SAUVIGNON/BORDEAUX BLEND

'Herold' White Label Cabernet Sauvignon, California \$205
Alpha Omega, Napa Valley \$174
Paul Hobbs Winery, Napa Valley Cabernet \$162
Shafer One Point Five, Stags Leap District, Napa Valley \$147
Groth, Napa Valley \$128
Jordan, Alexander Valley \$116
Pine Ridge, Napa Valley \$98
Heitz, Napa Valley \$93
Provenance, Rutherford, Napa Valley \$87
Freemark Abbey, Napa Valley \$82
Stonestreet, Alexander Valley \$77
BV, Rutherford, Napa Valley \$72
Hess Estate, 'Allomi Vineyard', Napa Valley \$68
Justin, Paso Robles \$65
Franciscan 'Oakville Estate', Carneros \$56
Jamieson Ranch Double Lariat, Napa Valley \$55
Louis Martini, Sonoma County \$49
Oberon, Napa County \$47

INTERESTING REDS

Cenyth by Verte, Sonoma Coast \$104
Stags' Leap Petite Sirah, Napa Valley \$89
Kathryn Kennedy 'Lateral', Napa Valley \$79
Ramey, Claret, Napa Valley \$63
Rodney Strong Zinfandel, Sonoma County \$57
Brassfield Estate 'Eruption', Clearlake Oaks \$51
Edmeades Zinfandel, Mendocino County \$42
Gnarly Head Zinfandel, Lodi \$37
Apothic Red, California \$37





WELCOME

to the Citrix Suites at the SAP Center at San Jose. Your suite offers one of the finest experiences in sports and entertainment in the country. As the caterer to the SAP Center, Aramark is committed to the highest standards of quality and service.

The menu for the 2016-17 season offers a variety of food and beverage selections for your enjoyment during the event. The Suite Catering staff is dedicated to delivering All Star service for a memorable event.

If you have requests for special arrangements for your guests or require a special item prepared by the Chef, please contact the Suite Catering office with two days notice.

We look forward to serving you!

PLEASE NOTE: consuming raw or undercooked meats, poultry, pork, fish, shellfish or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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.

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.

PAYMENT

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. 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.

WE CARE ABOUT YOUR EXPERIENCE

Please give us feedback at www.fansurvey.net.

