

WELCOME



2017-2018

CITRIX | suites

MENU

::: PACKAGES

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

::: À LA CARTE

- :: SNACKS
- :: CHILLED PLATTERS
- :: HOT APPETIZERS
- :: SALADS
- :: SANDWICHES
- :: PIZZAS
- :: ARENA FAVORITES
- :: ENTRÉES
- :: DESSERTS

::: BEVERAGES

- :: PACKAGES
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- :: WINE

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center
at san jose



WELCOME | PACKAGES | À LA CARTE | BEVERAGES | POLICIES

WELCOME

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 2017-18 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 our Executive Chef, please contact the suite catering office within two days of your event.

We look forward to serving you!

CITRIX | suites



PACKAGES | À LA CARTE | BEVERAGES | POLICIES

PACKAGES

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

THE SANTA CLARA Serve Approximately 8 Guests \$647 | 12 Guests \$886

Popcorn V GF (340 Calories)
Bottomless and Freshly Popped

Mixed Peanuts V VG GF
Sweet and Salty

Yukon Gold Potato Chips and Dip V GF
(120-200 Calories)
Caramelized Onion Dip

Artisan Cheese Platter V (525 Calories)
Grapes, Candied Pecans, Dried Cranberries,
Assorted Crackers

Fruit Platter V VG GF (70 Calories)
Seasonal Melons, Pineapple, Grapes, Berries

Wedge Salad GF (270 Calories)
Crispy Bacon, Grape Tomato, Green Onions,
Blue Cheese Dressing

All Beef Hotdog Slider (340 Calories)
Miniature Hotdogs, Ketchup, Mustard

Bacon Wrapped Buffalo Chicken Jalapeño Poppers (180 Calories)
Creamy Bleu Cheese Filling

***Cheeseburger Sliders** (500 Calories)
Grilled Onions, Pickle, Cheddar Cheese, Tomato,
Bistro Sauce

Chef Choice Cookies V (150-170 Calories)
Chocolate Chip, Oatmeal Raisin, Snickerdoodles, White
Chocolate Macadamia

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

Tortilla Chips and Salsa V VG (120-140 Calories)
Fresh Tomato Salsa
\$85 per Bottomless Basket

Twisted Tacos GF
A Dozen SAP Center Twisted Tacos, Soft Shell Tacos, Pulled
Pork, Nopales, Salsa Verde, Coteja Cheese, Tortilla Chips,
Salsa, Guacamole, Sour Cream, Limes
Serve Approximately 12 Guests \$158

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



PACKAGES | À LA CARTE | BEVERAGES | POLICIES

PACKAGES

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

THE MERIDIAN Serve Approximately 8 Guests \$620 | 12 Guests \$846

Popcorn V GF (340 Calories)
Bottomless and Freshly Popped

Mixed Peanuts V VG GF
Sweet and Salty

Tortilla Chips and Salsa V VG (120-140 Calories)
Fresh Tomato Salsa

Fruit Platter V VG GF (70 Calories)
Seasonal Melons, Pineapple, Grapes, Berries

Artisan Cheese Platter V (525 Calories)
Grapes, Candied Pecans, Dried Cranberries,
Assorted Crackers

Mediterranean Vegetable Salad V GF
(240 Calories)
Italian Grape Tomato, Garbanzo Beans, Cucumber,
Sweet Bell Pepper, Red Onions, Feta Cheese,
Roasted Shallot Vinaigrette

Grilled All Beef Hot Dog (375 Calories)
Sauerkraut, Diced Onions, Mustard, Ketchup, Relish, Rolls

All American Bacon *Cheeseburger (640 Calories)
Applewood Smoked Bacon, American Cheese

Chicken Tenders (560 Calories)
Ranch Dip, BBQ Sauce

Brownies and Blondies V (270-340 Calories)
Baked Fresh Daily

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

Tandoori Chicken Wrap (530 Calories)
Marinated Chicken, Tomato, Cucumber, Red Onion,
Lettuce, Mint Raita
Serve Approximately 8 or 12 Guests \$114 | \$160

Fresh Market Seasonal Crudités V GF
(65-195 Calories)
Carrots, Peppers, Cucumber, Broccoli, Tomato,
Ranch Dressing
Serve Approximately 8 or 12 Guests \$82 | \$113

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Calories listed are per recommended serving (i.e. service for 8 or 12). Additional nutritional information is available upon request.



PACKAGES | À LA CARTE | BEVERAGES | POLICIES

PACKAGES

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

THE RACE STREET Serve Approximately 8 Guests \$1,039 | 12 Guests \$1,468

Popcorn V GF (340 Calories)
Bottomless and Freshly Popped

Almond Toffee and Peanut Brittle V GF
(280 Calories)
Sweet, Crunchy, Sophisticated

Fruit Platter V VG GF (70 Calories)
Seasonal Melons, Pineapple, Grapes, Berries

Artisan Cheese Platter V (525 Calories)
Grapes, Candied Pecans, Dried Cranberries,
Assorted Crackers

Pita and Hummus V (160-290 Calories)
Crispy Pita Chips

Tomato, Avocado and Cucumber Salad V GF
(240 Calories)
Red Onions, Cilantro Lime Vinaigrette

Pan Seared Noisettes of Beef Tenderloin GF
(720 Calories)
Crumbled Gorgonzola, Field Mushroom Sauce,
Roasted Fingerling Potatoes

Sautéed Garlic Basil Shrimp GF (150 Calories)
Wild Mexican White Shrimp, Napa Pinot Grigio, Citrus
Butter, Grilled Asparagus

Maple Bacon Smoked Chicken Bites GF
Haricot Verts with Bermuda Onions and Toasted Pinenuts

Lemon Panna Cotta (330 Calories)
Raspberry Grand Marnier Sauce

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

Seared Tuna Takaki GF
Ponzu Vinaigrette, Orange Segments, Radish,
Micro Greens, Wasabi Aioli
Serve Approximately 8 or 12 Guests \$147 | \$209

Pan Seared Wild Caught *Salmon (600 Calories)
Warm Couscous Salad, Roasted Tomato, Cranberries
Serve Approximately 8 or 12 Guests \$260 | \$368

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

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PACKAGES | À LA CARTE | BEVERAGES | POLICIES

THE STOCKTON STREET Serve Approximately 8 Guests \$629 | 12 Guests \$859

PACKAGES

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

Popcorn V GF (340 Calories)
Bottomless and Freshly Popped

Yukon Gold Potato Chips and Dip V GF
(120-200 Calories)
Caramelized Onion Dip

Fruit Platter V VG GF (70 Calories)
Seasonal Melons, Pineapple, Grapes, Berries

Burrata and Tomato Salad V GF
Fresh Mozzarella, Italian Grape Tomato, Fresh Basil Pesto,
Olives, Golden Balsamic Vinaigrette

Bruschetta with Boursin V (230 Calories)
Fresh Tomato, Basil, Balsamic Syrup

Choose One Pizza for 8 Guests
Three Pizzas for 12 Guests
Cheese, Pepperoni, Combination, Hawaiian,
Vegetarian, Margherita

Wild Mushroom Ravioli V (410 Calories)
Italian Grape Tomato, Scallions, Garlic Basil Cream Sauce

Chef Choice Cookies V (150-170 Calories)
Chocolate Chip, Oatmeal Raisin, Snickerdoodles,
White Chocolate Macadamia

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

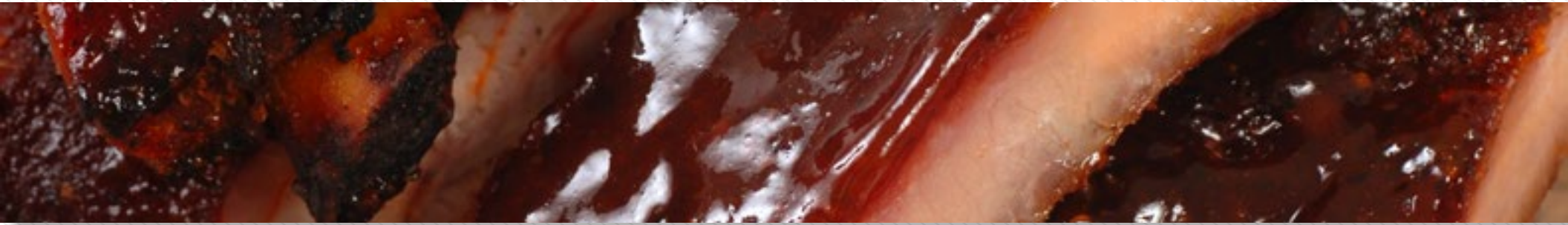
Assorted Silva Sausages (285-365 Calories)
Organic Chicken with Garlic and Asiago,
Organic Zesty Italian, Irish Banger
Serve Approximately 8 or 12 Guests \$85 | \$117

Fresh Market Seasonal Crudités V GF
(65-195 Calories)
Carrots, Peppers, Cucumber, Broccoli, Tomato,
Ranch Dressing
Serve Approximately 8 or 12 Guests \$82 | \$113

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

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Calories listed are per recommended serving (i.e. service for 8 or 12). Additional nutritional information is available upon request.

V Vegetarian GF No Gluten Ingredients VG Vegan



PACKAGES | À LA CARTE | BEVERAGES | POLICIES

PACKAGES

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- :: THE JULIAN STREET

THE JULIAN STREET Serve Approximately 8 Guests \$941 | 12 Guests \$1322

Popcorn V GF (340 Calories)
Bottomless and Freshly Popped

Yukon Gold Potato Chips and Dip V GF
(120-200 Calories)
Caramelized Onion Dip

Tortilla Chips and Salsa V VG GF (120-140 Calories)
Fresh Tomato Salsa

Fruit Platter V VG GF (70 Calories)
Seasonal Melons, Pineapple, Grapes, Berries

Peppered Bacon Macaroni and Cheese
White Cheddar Cheese Sauce

Smoked Chicken Breast GF
Apple Cider Brine Marinade, Smokey Chipotle
Jack Daniel's BBQ Sauce

Chipotle BBQ Ribs GF
Smokey Chipotle Jack Daniel's BBQ Sauce,
St. Louis Style Pork Ribs

Smoked *Tri Tip GF (730 Calories)
Smokey Chipotle Jack Daniel's BBQ Sauce

Chuck Wagon Beans V GF
Root Beer Syrup

Assorted Cake Pops V
Miniature Pastries on a Stick

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

Wine Lovers Antipasti Board (665 Calories)
Salami Cotto Rosa, Soppressata, Capicola, Prosciutto,
Manchego, Smoked Gouda, Point Reyes Blue,
Mediterranean Olives, Fig Jam, Marcona Almond,
Dried Cherries, Ciabatta Crostini, Grissini
Serve Approximately 12 Guests \$250

Bruschetta with Boursin V (230 Calories)
Fresh Tomato, Basil, Balsamic Syrup
Serve Approximately 8 or 12 Guests \$101 | \$141

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



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

À LA CARTE

:: SNACKS

- :: CHILLED PLATTERS
- :: HOT APPETIZERS
- :: SALADS
- :: SANDWICHES
- :: PIZZAS
- :: ARENA FAVORITES
- :: ENTRÉES
- :: DESSERTS


SNACKS


Popcorn   (340 Calories)
Bottomless and Freshly Popped
\$24 per Basket



Sweet and Spicy Peanuts 
\$60 per Bottomless Bowl




Tortilla Chips and Salsa    (120-140 Calories)
Fresh Tomato Salsa
\$85 per Bottomless Basket
Add: Guacamole: \$25 per bowl (80 Calories)

Yukon Gold Potato Chips and Dip  
(120-200 Calories)
Caramelized Onion Dip
\$85 per Bottomless Basket

Salted Bavarian Pretzel 
Dijon Mustard, Cheese Dip
Serve Approximately 8 or 12 Guests \$85 | \$117

Pita and Hummus  (160-290 Calories)
Chipotle Hummus, Crispy Pita Chips
Serve Approximately 8 or 12 Guests \$85 | \$117

Almond Toffee and Peanut Brittle  
(280 Calories)
Sweet, Crunchy, Delicious
Serve Approximately 8 or 12 Guests \$64 | \$86

Trio of Nuts   
Toasted Cashew, Honey Roasted Peanuts,
Marcona Almonds
Serve Approximately 8 or 12 Guests \$64 | \$86



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

CHILLED PLATTERS

À LA CARTE

- :: SNACKS
- :: **CHILLED PLATTERS**
- :: HOT APPETIZERS
- :: SALADS
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- :: PIZZAS
- :: ARENA FAVORITES
- :: ENTRÉES
- :: DESSERTS

Fresh Market Seasonal Crudités V GF

(65-195 Calories)
Carrots, Peppers, Cucumber, Broccoli, Tomato,
Ranch Dressing
Serve Approximately 8 or 12 Guests \$82 | \$113

Fruit Platter V VG (70 Calories)

Seasonal Melons, Pineapple, Grapes, Berries
Serve Approximately 8 or 12 Guests \$82 | \$113

Artisan Cheese Platter V (525 Calories)

Grapes, Candied Pecans, Dried Fruits, Assorted Crackers
Serve Approximately 8 or 12 Guests \$93 | \$129

Chilled Spinach and Artichoke Dip V

(355 Calories)
Crispy Pita Chips
Serve Approximately 8 or 12 Guests \$114 | \$160

8 Layer Dip V GF (310 Calories)

Pinto Beans, Guacamole, Sour Cream, Salsa,
Cheddar Cheese, Olives, Tomato, Jalapenos
Serve Approximately 8 or 12 Guests \$93 | \$129

Bruschetta with Boursin V (230 Calories)

Fresh Tomato, Basil, Balsamic Syrup
Serve Approximately 8 or 12 Guests \$101 | \$141

Wine Lovers Antipasti Board (665 Calories)

Salami Cotto Rosa, Soppressata, Capicola, Prosciutto,
Manchego, Smoked Gouda, Point Reyes Blue,
Mediterranean Olives, Fig Jam, Marcona Almond,
Dried Cherries, Ciabatta Crostini, Grissini
Serve Approximately 12 Guests \$250

Chilled Beef Tenderloin GF (410 Calories)

Crumbled Gorgonzola, Oven Dried Tomato,
Organic Baby Arugula, Balsamic Drizzle
Serve Approximately 8 or 12 Guests \$205 | \$294

SUSHI

*Sushi and *Maki Display GF (210-293 Calories)

Wasabi, Pickled Ginger, Tamari
Serve Approximately 8 or 12 Guests \$218 | \$306

Seared Tuna Tataki GF

Ponzu Vinaigrette, Orange Segments, Radish,
Micro Greens, Wasabi Aioli
Serve Approximately 8 or 12 Guests \$147 | \$209

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V Vegetarian GF No Gluten Ingredients VG Vegan



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- :: CHILLED PLATTERS
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HOT APPETIZERS

Chicken Tenders (560 Calories)

Ranch Dip, BBQ Sauce
Serve Approximately 8 or 12 Guests \$100 | \$139

Buffalo Wings ^{GF} (520 Calories)

Celery, Bleu Cheese Dressing
Serve Approximately 8 or 12 Guests \$109 | \$152

Chipotle BBQ Ribs ^{GF}

Smokey Chipotle Jack Daniel's BBQ Sauce,
St. Louis Style Pork Ribs
Serve Approximately 8 or 12 Guests \$120 | \$166

Wild Mushroom Ravioli ^V (410 Calories)

Italian Grape Tomato, Garlic Basil Cream Sauce,
Parmesan Cheese
Serve Approximately 8 or 12 Guests \$117 | \$147

Tater Tot Casserole ^{GF}

Candied Bacon, Caramelized Onion, Cheese Sauce
Serve Approximately 8 or 12 Guests \$109 | \$152

Cheddar Cheese Stuffed Meatballs

Tomato Basil Sauce, Pesto Drizzle, Parmesan Cheese
Serve Approximately 8 or 12 Guests \$120 | \$166

Sautéed Garlic Basil Shrimp ^{GF} (150 Calories)

Wild Mexican White Shrimp, Citrus Butter,
Napa Pinot Grigio
Serve Approximately 8 or 12 Guests \$124 | \$172

Mushroom and Brie Arancini

Italian Sausage, Tomato Sauce, Basil Pesto,
Parmesan Cheese
Serve Approximately 8 or 12 Guests \$117 | \$147

Maple Bacon Smoked Chicken Bites ^{GF}

(999 Calories)
Haricot Verts, Bermuda Onions, Toasted Pinenuts
Serve Approximately 8 or 12 Guests \$124 | \$172

Mexican Tapas (820 Calories)

Bacon Wrapped Jalapeno Poppers, Chicken Quesadilla,
Camarones a La Diabla, Braised
Short Rib Taquitos
Serve Approximately 8 or 12 Guests \$169 | \$233

Tater Tots ^V ^{GF}

Ketchup
Serve Approximately 8 or 12 Guests \$61 | \$75






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SALADS


Caesar Salad  (50-220 Calories)
Romaine, Herb Croutons, Shredded Parmesan,
Caesar Dressing
Serve Approximately 8 or 12 Guests \$93 | \$129

Mediterranean Vegetable Salad  
(240 Calories)
Italian Grape Tomato, Garbanzo Beans,
Sweet Bell Pepper, Red Onions, Feta Cheese,
Roasted Shallot Vinaigrette
Serve Approximately 8 or 12 Guests \$93 | \$129

Wedge Salad  (270 Calories)
Crispy Bacon, Grape Tomato, Green Onions,
Shaft's Blue Cheese Dressing
Serve Approximately 8 or 12 Guests \$109 | \$153

Burrata and Tomato Salad  
Fresh Mozzarella, Italian Grape Tomato, Fresh Basil Pesto,
Olives, Golden Balsamic Vinaigrette
Serve Approximately 8 or 12 Guests \$109 | \$153

Tomato, Avocado and Cucumber Salad   
(240 Calories)
Red Onions, Cilantro-Lime Vinaigrette
Serve Approximately 8 or 12 Guests \$109 | \$153

**Toasted Israeli Couscous and Organic Baby
Kale Salad** 
Roasted Corn, Oven Dried Tomato, Feta Cheese,
White Balsamic Vinaigrette
Serve Approximately 8 or 12 Guests \$210 | \$294



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

SANDWICHES

À LA CARTE

- :: SNACKS
- :: CHILLED PLATTERS
- :: HOT APPETIZERS
- :: SALADS
- :: **SANDWICHES**
- :: PIZZAS
- :: ARENA FAVORITES
- :: ENTRÉES
- :: DESSERTS

Turkey BLT (880 Calories)

Turkey, Lettuce, Tomato, Bacon, Citrus Black Pepper Aioli, Ciabatta Roll
Serve Approximately 8 or 12 Guests \$118 | \$166

Vegetarian Caprese Sandwich

Fresh Mozzarella, Sliced Tomato, Arugula, Pesto Aioli, Ciabatta Roll
Serve Approximately 8 or 12 Guests \$126 | \$178

Tandoori Chicken Wrap (530 Calories)

Marinated Chicken, Tomato, Cucumber, Red Onion, Lettuce, Mint Raita
Serve Approximately 8 or 12 Guests \$114 | \$160

Roasted *Prime Rib Sandwich (970 Calories)

Caramelized Onion, Vermont White Cheddar, Ciabatta Roll
Serve Approximately 8 or 12 Guests \$161 | \$221

Carnitas Sandwich (890 Calories)

Braised Pork, Guacamole, Pickled Red Cabbage, Roasted Poblano-Tomatillo Salsa, Ciabatta Roll
Serve Approximately 8 or 12 Guests \$139 | \$196

Short Ribs and Grilled Cheese Sandwich

Pimento Cheese, Caramelized Onion, Sourdough Toast, Dill Pickle
Serve Approximately 8 or 12 Guests \$139 | \$196



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

FRESH BAKED CALIFORNIA PIZZA KITCHEN PIZZA

À LA CARTE

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- :: ARENA FAVORITES
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- :: DESSERTS

Vegetarian Pizza V

Freshly Baked 16" Classic Vegetarian Pizza
\$45 per Pizza

Hawaiian Pizza

Freshly Baked 16" Classic Hawaiian Pizza
\$45 per Pizza

Cheese Pizza V

Freshly Baked 16" Classic Cheese Pizza
\$45 per Pizza

Pepperoni Pizza

Freshly Baked 16" Classic Pepperoni Pizza
\$45 per Pizza

Awesome Combo Pizza

Freshly Baked 16" Classic Combination Pizza
\$45 per Pizza

Margherita Pizza V


Freshly Baked 16" Margherita Pizza
\$45 per Pizza

ARENA FAVORITES

À LA CARTE

- :: SNACKS
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- :: HOT APPETIZERS
- :: SALADS
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- :: ARENA FAVORITES
- :: ENTRÉES
- :: DESSERTS

Grilled All Beef Hot Dog (375 Calories)
Sauerkraut, Diced Onions, Mustard, Ketchup, Relish, Rolls
Serve Approximately 8 or 12 Guests \$82 | \$113

Baked Lentil-Mushroom Burger  (460 Calories)
Vegetarian Patty, Sriracha Spiced Sundried Tomato
Cream Cheese Schmear
Serve Approximately 8 or 12 Guests \$109 | \$153


All American Bacon *Cheeseburger (640 Calories)
Applewood Smoked Bacon, American Cheese
Serve Approximately 8 or 12 Guests \$118 | \$166

Assorted Silva Sausages (285-365 Calories)
Organic Chicken with Garlic and Asiago, Organic Zesty
Italian, Irish Banger
Serve Approximately 8 or 12 Guests \$85 | \$117

***Cheeseburger Sliders** (500 Calories)
Grilled Onions, Pickle, Cheddar Cheese, Tomato, Bistro
Sauce
Serve Approximately 8 or 12 Guests \$101 | \$142

All Beef Hotdog Slider (340 Calories)
Miniature Hotdogs, Ketchup, Mustard
Serve Approximately 8 or 12 Guests \$97 | \$135

Smoked *Tri Tip (730 Calories)
Smokey Chipotle Jack Daniel's BBQ Sauce, Corn Muffin
Serve Approximately 8 or 12 Guests \$210 | \$294

Twisted Tacos 
A Dozen SAP Center Twisted Tacos, Soft Shells, Pulled Pork,
Nopales, Salsa Verde, Coteja Cheese, Tortilla Chips, Salsa,
Guacamole, Sour Cream, Limes
Serve Approximately 12 Guests \$158

SAP Center Proudly Serves Silva Sausages



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ENTRÉES

Pan Seared Noisettes of Beef Tenderloin

(720 Calories)

Crumbled Gorgonzola, Field Mushrooms Sauce, Fingerling Potatoes

Serve Approximately 8 or 12 Guests \$334 | \$478

Thyme Roasted Chicken (840 Calories)

Roasted Garlic Mash, Green Beans, Natural Thyme Jus

Serve Approximately 8 or 12 Guests \$194 | \$270

Braised Angus Beef Boneless Short Ribs

(1,170 Calories)

Roasted Garlic Mash, Roasted Tomato, Pinot Noir Reduction

Serve Approximately 8 or 12 Guests \$218 | \$306

Pan Seared Wild Caught *Salmon (600 Calories)

Warm Couscous Salad, Roasted Tomato, Cranberries

Serve Approximately 8 or 12 Guests \$260 | \$368

*Filet Mignon with Pepper Bacon Marmalade

Roasted Fingerling Potatoes, Grilled Asparagus, Beef Reduction

Serve Approximately 8 or 12 Guests \$394 | \$539

Mustard Crusted *Lamb Chops

Herb Cheese Polenta Cake, Haricot Verts, Balsamic Drizzle, Mint Pesto

Serve Approximately 8 or 12 Guests \$287 | \$387

Rice Noodles with Vegetables

Sesame Ginger Sauce

Serve Approximately 8 or 12 Guests \$194 | \$270





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- :: **DESSERTS**


DESSERT SELECTIONS

Chef Choice Cookies  (150-170 Calories)
Chocolate Chip, Oatmeal Raisin, Snickerdoodles, White
Chocolate Macadamia
Serve Approximately 8 or 12 Guests \$35 | \$42

Brownies and Blondies  (270-340 Calories)
Baked Fresh Daily
Serve Approximately 8 or 12 Guests \$93 | \$129

Assorted Cake Pops 
Miniature Pastries on a Stick
Serve Approximately 8 or 12 Guests \$97 | \$135

Tiramisu 
Expressed Soaked Lady Fingers, Mascarpone Cheese
Serve Approximately 8 or 12 Guests \$124 | \$172

Lemon Panna Cotta  (330 Calories)
Raspberry-Grand Marnier Sauce
Serve Approximately 8 or 12 Guests \$109 | \$153

Candy Basket  (45-250 Calories)
Gummy Bears, Kit Kat™, M&M's™, Peanut M&M's™,
Reese™, Red Vines™
\$5 per King Sized Candy

BEVERAGES

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

PACKAGES serve 12 people

South Bay Package \$225

- 1- Six Pack Pepsi 150 Calories Each
- 1- Six Pack Diet Pepsi 0 Calories Each
- 1- Six Pack Sierra Mist 120 Calories Each
- 1- Six Pack Aquafina Bottled Water 0 Calories Each
- 1- Six Pack Corona Beer 150 Calories Each
- 1- Six Pack Modelo 150 Calories Each
- Margarita Mix, Margarita Shaker Cup 150 Calories
- Salt Ring, Limes, Lemons 20 Calories
- *Tequila Sold Separately*

Los Gatos Package \$315

- 1- Six Pack Pepsi 150 Calories Each
- 1- Six Pack Diet Pepsi 0 Calories Each
- 1- Six Pack Sierra Mist 120 Calories Each
- 1- Six Pack Aquafina Bottled Water 0 Calories Each
- 1- Six Pack Coors Light 136 Calories Each
- 1- Six Pack Lagunitas 240 Calories Each
- 1- 750 ml. Chardonnay, Kendall Jackson, Vintner's Reserve, California 125 – 150 Calories per 6 oz.
- 2- 750 ml. Cabernet Sauvignon, Oberon, Napa County 125 – 150 Calories per 6 oz.

Silicon Valley Package \$485

- 1- Six Pack Pepsi 150 Calories Each
- 1- Six Pack Diet Pepsi 0 Calories Each
- 2- Six Pack Aquafina Bottled Water 0 Calories Each
- 1- Six Pack Stella Artois 207 Calories Each
- 1- Six Pack Gordon Biersch Chum 216 Calories Each
- 1- 750 ml. Chardonnay, Miner Family Vineyards, Napa Valley 125 – 150 Calories per 6 oz.
- 2- 750 ml. Cabernet Sauvignon, Freemark Abbey, Napa Valley 125 – 150 Calories per 6 oz.



BEVERAGES

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

THIRST QUENCHERS per six pack

Soft Drinks and Mixers \$19

(0-189 Calories Each)

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

Fresh Brewed Coffee (1 Airpot)

(5 Calories)

Premium Regular Coffee \$44

Premium Decaf Coffee \$44

Herbal and Black Tea Service \$25

Bottled Waters and Sports Drinks \$22

(0-130 Calories Each)

Aquafina Bottled Water, Sparkling Mineral Water, Sobe Life Water Pomegranate Yumberry, Gatorade Fruit Punch, Gatorade Grape, Lipton Iced Tea, Tropicana Lemonade

Bar Mixers by the Bottle \$22

(100-150 Calories)

Margarita, Bloody Mary, Sweet and Sour Mix

Fruit Juices \$19

(100-170 Calories Each)

Orange, Grapefruit, Cranberry, Pineapple, Apple, Tomato

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

(5-168 Calories)



BEVERAGES

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

BOTTLED BEER per six pack

16 Ounce

Budweiser \$45	195 Calories Each
Bud Light \$45	183 Calories Each
Coors Light \$45	136 Calories Each
Stella Artois (15oz.) \$48	207 Calories Each
Blue Moon \$49	164 Calories Each
Heineken \$49	200 Calories Each
Guinness \$49	160 Calories Each

12 Ounce

Corona \$38	150 Calories Each
Modelo \$38	150 Calories Each
Molson Canadian \$38 (150 Calories Each
Sierra Nevada \$39 (180 Calories Each
Lost Coast Great White \$42	144 Calories Each
Lagunitas \$40	240 Calories Each
21st Amendment Brew	
Free IPA \$40	210 Calories Each
Ballast Point Sculpin IPA \$45	240 Calories Each
Gordon Biersch Chum \$45	216 Calories Each

12 Ounce Specialty Beers

St. Pauli Girl (Non-Alcoholic) \$35	148 Calories Each
Red Bridge (Gluten Free) \$38	127 Calories Each

Sharks Souvenir Beer Koozies

Fits all 12oz Vessels
\$5 Each



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

PREMIUM LIQUOR per bottle

GIN (100-110 Calories per 1.5oz)

Hendrick's	\$82
Bombay Sapphire	\$68
Tanqueray	\$65
Bombay	\$57

VODKA (100-110 Calories per 1.5oz)

Marz Premium	\$94
Marz Citruz	\$94
Marz Spize	\$94
Marz White Cranberry	\$94
Belvedere	\$82
Ketel One	\$77
Tito's	\$70
Stolichnaya	\$66
Svedka	\$51

TEQUILA (100-110 Calories per 1.5oz)

Don Julio 1942	\$220
Don Julio Anejo	\$120
Patron Reposado	\$109
Patron Silver	\$105
Don Julio Blanco	\$103
Sauza Hornitos	\$78
Milagro Silver	\$69

RUM (100-110 Calories per 1.5oz)

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

WHISKEY/BOURBON

(100-110 Calories per 1.5oz)	
Crown Royal	\$105
Woodford Reserve	\$97
Gentleman Jack	\$95
Maker's Mark	\$83
Bulleit	\$74
Jack Daniel's	\$67
Jack Daniel's Honey	\$67
Seagram's 7 Crown	\$60

SCOTCH

(100-110 Calories per 1.5oz)	
Johnnie Walker Black	\$99
Chivas Regal 12 Year	\$79
Dewar's White Label	\$74
Grant's	\$54

IMPORTED WHISKEY

(100-110 Calories per 1.5oz)	
Jameson	\$82

COGNAC

(100-110 Calories per 1.5oz)	
Remy Martin VSOP	\$94
Hennessy VS	\$79

SAP Center is proud to serve Marz Vodka





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

WINE per bottle

SPARKLING WINES

- (125 – 150 Calories per 6 oz.)
- Schramsberg Rose Brut \$77
- Schramsberg Blanc de Blanc \$71
- Steorra Brut, Russian River Valley \$51
- Chandon, Brut Classic 187 ml \$16

CHARDONNAY

- (125 – 150 Calories per 6 oz.)
- Cakebread, Napa Valley \$99
- Rombauer Vineyards, Napa Valley \$95
- Flowers, Sonoma Coast \$88
- Stag's Leap Karia, Napa Valley \$76
- Miner Family Vineyards, Napa Valley \$63
- Sonoma Cutrer, Russian River Valley \$57
- La Crema, Sonoma Coast \$52
- Cambria, Santa Maria Valley \$47
- Landmark 'Overlook', Sonoma County \$43
- Kendall Jackson, Vintner's Reserve, California \$40

INTERESTING WHITES

- (125 – 150 Calories per 6 oz.)
- Cakebread Sauvignon Blanc, Napa Valley \$69
- Groth Sauvignon Blanc, Napa Valley \$57
- Miner Sauvignon Blanc, Napa Valley \$49
- Matanzas Creek Sauvignon Blanc, Alexander Valley \$45
- Markham Sauvignon Blanc, Napa Valley \$45

CABERNET SAUVIGNON/BORDEAUX BLEND

- (125 – 150 Calories per 6 oz.)
- 'Herold' White Label Cabernet Sauvignon, California \$210
- Alpha Omega, Napa Valley \$179
- Paul Hobbs Winery, Napa Valley Cabernet \$167
- Oracle by Miner Family, Napa Valley \$159
- Shafer One Point Five, Stags Leap District, Napa Valley \$151
- Groth, Napa Valley \$131
- Jordan, Alexander Valley \$120
- Pine Ridge, Napa Valley \$102
- Heitz, Napa Valley \$94
- Provenance, Rutherford, Napa Valley \$89
- Freemark Abbey, Napa Valley \$85
- Arrowood, Knight's Valley \$79
- BV Rutherford, Napa Valley \$73
- Justin, Paso Robles \$68
- Beringer, Knight's Valley \$63
- Franciscan 'Oakville Estate', Carneros \$58
- Oberon, Napa County \$52
- Z Alexander Brown, Central Coast \$47



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- :: PACKAGES
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- :: BOTTLED BEER
- :: LIQUOR
- :: **WINE**

WINE per bottle

MERLOT

(125 – 150 Calories per 6 oz.)
Miner 'Stagecoach Vineyard', Napa Valley \$69
Peju, Napa Valley \$59
Francis Coppola Diamond, California \$45

PINOT NOIR

(125 – 150 Calories per 6 oz.)
Belle Glos 'Dairyman Vineyard', Russian River Valley \$93
Etude, Carneros \$89
David Bruce, Sonoma County \$82
Patz and Hall, Sonoma Coast \$78
Morgan, 'Twelve Clones', Santa Lucia \$69
La Crema, Sonoma Coast \$57
Rodney Strong, Russian River Valley \$53

INTERESTING REDS

(125 – 150 Calories per 6 oz.)
Cenyth by Verte, Sonoma Coast \$107
Stags' Leap Petite Sirah, Napa Valley \$93
Kathryn Kennedy 'Lateral', Napa Valley \$83
Paisley by Iron Palm Vineyards, Livermore Valley \$78
The Prisoner Red Blend, Napa Valley \$72
Ramey, Claret, Napa Valley \$65
Edmeades Zinfandel, Mendocino County \$42
Apothic Red, California \$37

Wine Lovers Antipasti Board \$180

A light snack for 12 perfect when paired with your favorite wine
Salame Cotto Rosa, Salame Nostrano, Soppressata, Capicollo, Prosciutto, Manchego, Smoked Gouda,
Point Reyes Blue, Mediterranean Olives, Fig Preserves, Honey-Ricotta Pears, Marcona Almond,
Dried Cherries, Ciabatta Crostini, Grissini Stirati di Torino



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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 \$200 per event. Private attendants can be requested with 7 days notice through the suite catering office.

SAFE FOOD PRACTICES

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. 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?

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. Suites may only have one par bar, presumed to be stocked unless a request is made for removal. 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.

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.