

PACKAGES

The Alameda

6 Guests | \$500 12 Guests | \$900

Freshly Popped Popcorn GF V
Served in a Souvenir Bucket, Bottomless

House Chex Mix V
Chefs Inspired Munchable Chex Blend

Yukon Gold Potato Chips and Dip V
French Onion Dip

California Market Crudité
Garden Vegetables, Heirloom Carrots, Tri Color Broccoli and Cherry Tomato with Ranch Dip

Pepperoni Pizza
Freshly Baked 16" classic Pepperoni Pizza

Twisted Taco
Build your own with Carne Asada and Vegetarian Corn Tortillas, Salsa Roja, Sour Cream, Guacamole and Cojita Cheese

Wing Sampler
Buffalo, Jack Daniels BBQ, Salt and Pepper, Celery, Bleu Cheese Dressing

Monterey Jack Chicken Taquitos and Jalapeno Poppers
Salsa Roja, Salsa Verde, Guacamole, Sour Cream

Giant Cookie Whoopie Pies V

Sushi

6 Guests | \$400 12 Guests | \$750

ONLY AVAILABLE DURING SHARKS GAMES

Selection are 8pc/Roll

California Roll
Crab, Avocado, Sesame Seeds

Cabo Conspiracy Roll
Spicy Crab, Avocado, Topped with Sweet and Sour, Tempura Crunch, Jalapeño, Habanero Tobiko

Sharks Roll with Teal Rice
Spicy Tuna, Avocado, Topped with Salmon Poke, Meyer Lemon Olive Oil, Unagi Sauce, Habanero Tobiko, Tempura Crunch, Green Onion

Spicy Tuna Roll
Spicy Tuna, Avocado, Green Onions

Avocado Roll GF V VG
Avocado, Sesame Seeds

GF GLUTEN FREE

V VEGETERIAN

VG VEGAN

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Dessert

	Guests	6	12
Chocolate Chip Cookies		\$35	\$70
Brownies, Lemon Bars, Apple Strudel		\$24	\$48
Artisan Macaroons Assorted flavors		\$30	\$60
Rice Crispy Treat Sandwiches GF V		\$42	\$84
Salted Caramel Buttercream			
Seasonal Cobbler V		\$70	\$140
Cinnamon Caramel Sauce			
Moose Crunch V		\$42	\$84
Chocolate Shotglasses		each	\$3

Thirst Quenchers

Soft Drinks and Mixers \$22
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mug Root Beer, Ginger Ale, Club Soda, Tonic Water

Bottled Waters and Sports Drinks \$25
Aquafina Bottled Water, Sparkling Mineral Water, Sobe Life Water Pomegranate Yumberry, Gatorade Fruit Punch, Bottled Iced Tea, Lemonade

Bubly Water \$24
LimeBubly, GrapefruitBubly, LemonBubly, CherryBubly, MangoBubly

Fruit Juices \$22
Orange, Grapefruit, Cranberry, Pineapple, Apple

Fresh Brewed Coffee (1 keurig machine)
Premium Regular Coffee \$30
Premium Decaf Coffee \$30
Herbal and Black Tea Service \$20

Bar Mixers by the Bottle \$22
Margarita, Bloody Mary, Sweet & Sour Mix

Champ Energy Drink \$24
Blueberry Acai, Tropical Passion Fruit, Lemon Lime



Welcome

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

The menu for the 2019-20 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!

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 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 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 cash, 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.



EVENT DAY MENU

2019-2020



MINIMUM ORDER FOR 6 PPL

Assorted Snacks

Freshly Popped Popcorn	<div><div>GF</div><div>V</div></div>	\$27
(per bucket) Served in a Souvenir Bucket, Bottomless		
Tortilla Chips and Salsa	<div><div>V</div></div>	\$40
(per basket) Fresh Tomato Salsa		
Add: Guacamole \$10 per bowl		
House Chex Mix	<div><div>V</div></div>	\$40
Chefs Inspired Munchable Chex Blend		
Yukon Gold Potato Chips and Dip	<div><div>V</div></div>	\$40
(per bucket) Caramelized Onion Dip		
Guests 6 12		
Bavarian Pretzel and Mustard	<div><div>V</div></div>	\$40 \$80
Dijon Mustard, Gruyere Cheese Dip		

Chilled Platters & Salad

Guests 6 12		
California Market Crudités	<div><div>GF</div><div>V</div></div>	\$50 \$95
Carrots, Peppers, Cucumber, Broccoli, Tomato, Ranch Dressing		
Layered Dip	<div><div>GF</div><div>V</div></div>	\$95 \$190
Pinto Beans, Guacamole, Sour Cream, Cheddar Cheese, Jalapenos, Tomato Salsa, Corn Tortilla Chips		
Market Fresh Fruits	<div><div>GF</div><div>VG</div></div>	\$50 \$95
Cantaloupe, Honeydew, Watermelon, Pineapple, Grapes, Berries		
Caesar Salad	<div><div>V</div></div>	\$50 \$95
Romaine, Herb Croutons, Shredded Parmesan, Caesar Dressing		
Wedge Salad	<div><div>GF</div><div>V</div></div>	\$50 \$95
Crispy Bacon, Grape Tomato, Green Onions, Shaft's Blue Cheese Dressing		

Hot Appetizers

Guests 6 12		
Chicken Tenders	\$60	\$120
Boom Boom Sauce, Honey Mustard, Ketchup		
Wings & Sauces	\$60	\$120
Buffalo, Jack Daniel's BBQ, Salt & Pepper, Celery, Blue Cheese Dressing		
Tempura Shrimp	\$75	\$150
Sweet Thai Chili Sauce		
Baked Empanadas	\$60	\$120
Black Bean Empanada, Tomato, Poblano, Chimmi Churri		
Chicken Taquitos	\$60	\$120
Queso Fresco, Pico de Gallo		

Sandwiches

Guests 6 12		
Italian Sandwich	\$85	\$170
Salami, Ham, White Cheddar Cheese, Arugula, Roasted Tomato and Banana Pepper Relish		
Vegetarian Caprese Sandwich	\$85	\$170
Fresh Mozzarella, Nuts-free Pesto, Marinated Heirloom Tomato, Herbed Focaccia, Hummus Spread		
Cubano Sandwich	\$85	\$170
Ciabatta Bread, Swiss Cheese, Pulled Carnitas, Pickles, Mustard Spread		



Freshly Baked 16" Pizza

Vegetarian	\$47	Pepperoni	\$47
Hawaiian	\$47	Combination	\$47
Cheese	\$47		

- GF

GLUTEN FREE
- V

VEGETERIAN
- VG

VEGAN

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Arena Favorites

Guests	6	12
Grilled All Beef Hot Dog	\$50	\$100
Sauerkraut, Diced Onions, Mustard, Ketchup, Relish, Rolls		
Silva Sausages	\$70	\$140
Organic Chicken with Garlic and Asiago, with Blistered Shisito Peppers Organic Zesty Italian Sautéed with Peppers and Onions		
Twisted Taco	\$70	\$140
Build your own with Carne Asada and Vegetarian Corn Tortillas, Salsa Roja, Sour Cream, Guacamole and Cojita Cheese		
Impossible Burger	\$78	\$156
Vegan Cheddar Cheese, Vegan Mayonnaise, Lettuce		
All American Cheeseburger	\$78	\$156
Chipotle Mayonnaise, Cheddar Cheese, Brioche Bun		

Beer

Ballast Point Sculpin	16oz	\$60
Golden State Brewing Bay Area Blonde	16oz	\$60
Stone Brewing Enter Night Metallica Pilsner	16oz	\$60
Ace Cider The Jocker (Apple)	12oz	\$55
Sierra Nevada Pale Ale	12oz	\$55
Firestone Walker Mind Haze	12oz	\$55
Saint Archer Razzleberry Gose	12oz	\$55
East Brothers Bo Pilsner	16oz	\$55
East Brothers Oatmeal Stout	16oz	\$55
East Brothers Red Lager	16oz	\$55
Lagunitas Brewing Lagunitas IPA	12oz	\$55
21st Amendment Hell or High Watermelon	12oz	\$55
Coors Miller Blue Moon	16oz	\$50
Coors Miller Coors Light	16oz	\$50
Michelob Brewing Michelob Ultra	16oz	\$50
Truly Berry (Hard Seltzer)	12oz	\$50
Truly Mango (Hard Seltzer)	12oz	\$50
Anheuser-Busch Estrella Jalisco	12oz	\$50

Liquor

Each bottle will include a 6pk of soda and a mixer of your choice

ENTHUSIASTS	750mL
Scotch Whiskey, Monkey Shoulder, Batch No. 27	\$85
Bourbon Whiskey, Basil Hayden, 10yrs	\$75
Whiskey, Jack Daniel's, Old No. 7	\$75
Gin, Aviation American Batch	\$70
Rum, Captain Morgan Spiced	\$70
Tequila, Milagro Silver	\$70
Vodka, New Amsterdam	\$70
Vodka, New Amsterdam Flavors: Peach, Berry, Lemon	\$55

LUXURY	750mL
Whisky, Glenlivet Speyside, Single Malt, 12yrs	\$100
Tequila, DeLeon Anejo	\$100
Tequila, Fortaleza Reposado	\$100
Bourbon Whiskey, Bulleit, 10yrs	\$90
Bourbon Whiskey, Michter's, Small Batch	\$90
Vodka, KetelOne	\$90
Gin, Nolet's, Silver Dry	\$90

EXECUTIVE CLUB	750mL
Scotch Whiskey, Johnnie Walker, Platinum Label, 18yrs	\$250
Tequila, Clase Azul Reposado	\$250
Cognac, Hennessy Privilege VSOP	\$130
Whiskey, Hibiki Japanese Harmony by Suntory	\$130
Tequila, Don Julio Anejo	\$120
Vodka, Belvedere Single Estate Rye, Lake Bartezek	\$120
Whiskey, Jack Daniel's, Single Barrel Collection	\$120
Bourbon Whiskey, Blade&Bow Kentucky Straight	\$110
Gin, Hendrick's Orbium	\$110
Rum, Ron Zacapa Centenario, 23yrs	\$110

READY TO DRINK COCKTAILS 200mL (per 6-pack)	
The Cosmopolitan, Effen Vodka	\$90
Jalapeno Pineapple Margarita, TresGeneraciones Plata Tequila	\$90
The Mai Tai, Cruzan Rum	\$90
The Aviation, Larios London Dry Gin	\$90
The Margarita, Hornitos Plata Tequila	\$90
The Old Fashioned, Knob Creek Bourbon Whiskey	\$90

White and Rose Wines

Wine vintages are subject to change without notice.

SPARKLING	750mL
Dom Perignon, Epernay France, Brut, 2009	\$250
Veuve Clicquot, Reserve, Brut, 2008	\$150
Moet & Chand on, Ice Imperial, Demi-Sec, N.V.	\$90
Schramsberg, Mirabelle, Brut Rose, California, N.V.	\$80
Schramsberg, North Coast Blanc de Blancs, California, 2016	\$75
J Vineyards, Cuvee, California, N.V.	\$70
Benvolio, Prosecco, Italy, N.V.	\$50

CHARDONNAY	750mL
Daou Vineyards, Paso Robles, 2018	\$100
Davis Bynum, Russian River River West, 2016	\$90
J. Lhor, Arryo Seco, 2017	\$70
Miner Family Vineyards, Napa Valley, 2017	\$65
La Crema, Sonoma Coast, 2017	\$65
Carmel Road, Unoaked, Monterey, 2017	\$65
Sonoma Cutrer, Russian River, 2017	\$60
Kendall Jackson, Vintner's Reserve, California, 2017	\$55
Schweiger, Spring Mountain, Napa Valley, 2014	\$50

INTERESTING WHITES & ROSE	750mL
Kamen, Sauvignon Blanc, Moon Mountain, 2018	\$75
Cloudy Bay, Sauvignon Blanc, New Zeland, 2018	\$75
Emmolo, Sauvignon Blanc, Napa Valley, 2017	\$60
Opolo, Albarino, Paso Robles, 2018	\$55
Charles&Charles, Rose, Columbia Valley, 2018	\$55
Dry Creek, Chenin Blanc, Sonoma, 2017	\$50
Samas, Vermentino, Agricola Punica, Italy 2017	\$45
Masianco, Pinot Grigio, Italy, 2017	\$45
Louis Jadot, Rose, France, 2018	\$45

Reds and Blends Wines

CABERNET SAUVIGNON	750mL
Silver Oak, Alexander Valley, 2015	\$140
Caymus Vineyards, Napa Valley, 2017 (1L.)	\$125
Emily's, Miner Vineyards, Napa Valley, 2016	\$105
Freemark Abbey, Napa Valley, 2015	\$95
Justin, Paso Robles, 2017	\$90
Schweiger, Spring Mountain, 2014	\$85
J. Lhor, Hill Top, Paso Robles, 2016	\$75
Clos La Chance, Sharks Reserve, 2017	\$70
Stonestreet, Alexander Valley, 2016	\$70
Austin Hope, Paso Robles, 2017	\$65
Clos LaChance, Whitestone, 2014	\$60
Avalon, Napa Valley, 2016	\$50

MERLOT	750mL
Hall, Napa Valley, 2016	\$85
Miner Family Vineyards, Stagecoach, Napa Valley, 2013	\$75
Alexander Valley Vineyards, 2016	\$55

PINOT NOIR	
Ziata, Russian River, 2016	\$95
Meiomi, Santa Lucia Highlands, 2017	\$85
Bravium, Anderson Valley, 2016	\$75
La Crema, Sonoma Coast, 2017	\$65
Saintsbury, Carneros, 2016	\$60
Clos La Chance, Murphy's, 2016	\$55
Kali Hart, Napa Valley, 2017	\$50

INTRIGUING REDS & BLENDS	750mL
Barolo, Michele Chiarlo, LaMorra, Italy, 2013	\$95
Mark Herold, Collide, Red Blend, California, 2015	\$80
SuperTuscan, Le Difese, Bolgheri, Italy, 2016	\$80
Opolo, Zinfandel, Paso Robles, 2017	\$75
Hess, Treo, Red Blend, California, 2014	\$65
St. Francis, Old Vines Zinfandel, Sonoma County, 2016	\$65
Chateau Lassegue, Grand Cru Bordeaux Blend, France, 2015	\$50
Artezin, Zinfandel, Mendocino County, 2016	\$50



Prices subject to additional fees and taxes.

