



2015 | 2016

EVENT DAY MENU



CITRIX | suites



The Santa Clara Package

Small: \$487 | Medium: \$708 | Large: \$884

Popcorn

Bottomless and Freshly Popped

Yukon Gold Potato Chips and Dip

French Onion Dip

Artisan Cheese Platter

Grapes, Candied Pecans, Dried Cranberries,
Assorted Crackers

Fruit Platter

Seasonal Melons, Pineapple, Grapes, Berries

Iceberg Wedge Salad

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

Chihuahua All Beef Hot Dog Slider

Miniature Hot Dogs, Ketchup, Mustard

Bacon Wrapped Buffalo Chicken

Jalapeño Poppers

Creamy Bleu Cheese Filling

*Cheeseburger Sliders

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

Chef Choice Cookie Basket

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: \$45 | Medium: \$63 | Large: \$78

Fresh Market Seasonal Crudities

Carrots, Peppers, Cucumber, Broccoli, Ranch
Dressing

Small: \$57 | Medium: \$81 | Large: \$102

Los Gatos Beverage Package \$279

One Six Pack Pepsi, Diet Pepsi, Sierra Mist, Aquafina, Coors
Light, Sierra Nevada

1-750ml. Chardonnay, Kendall Jackson, California

2-750ml. Cabernet Sauvignon, Dreaming Tree



The Meridian Package

Small: \$467 | Medium: \$679 | Large: \$845

Popcorn

Bottomless and Freshly Popped

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

Garden Salad

Mixed Field Greens, Cucumber, Carrots, Red Onions, Tomatoes, Radishes, Balsamic Vinaigrette

Grilled All Beef Hot Dog

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

Warm Potato Salad

Red Bliss Potatoes, Bacon

All American Bacon Cheese *Burger

Applewood Smoked Bacon and American Cheese

Brownies and Blondies

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

Buffalo Chicken Wrap

Fried Chicken Breast, Buffalo Sauce,
Romaine Lettuce, Shaved Celery,
Blue Cheese Smear

Small: \$84 | Medium: \$122 | Large: \$156

Charcuterie

Cured Meats, Gherkins, Whole Grain Mustard,
Crostini

Small: \$84 | Medium: \$122 | Large: \$156

Silicon Valley Beverage Package \$302

One Six Pack Pepsi, Diet Pepsi, Sierra Mist, Aquafina, Heineken,
Gordon Biersch Marzen

1-750ml. Chardonnay, Kendall Jackson, California

2-750ml. Cabernet Sauvignon, Louis Martini, Sonoma County



The Stockton Street Package

Small: \$474 | Medium: \$689 | Large: \$858

Popcorn v

Bottomless and Freshly Popped

Almond Toffee and Peanut Brittle v

Sweet, Crunchy, Sophisticated

Fruit Platter v VG

Seasonal Melons, Pineapple, Grapes, Berries

Caesar Salad v

Romaine, Herb Croutons, Shredded Parmesan, Caesar Dressing

Spinach and Artichoke Dip v

Crispy Pita Chips

Charcuterie

Cured Meats, Gherkins, Whole Grain Mustard, Crostini

Cheese Tortellini v

Cheesy Tortellini, Basil Pesto Cream Sauce

Pizza

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

Cheese, Pepperoni, Combination, Hawaiian, Vegetarian

Chef Choice Cookie Basket v

Chocolate Chip, Oatmeal Raisin, Snickerdoodles, White Chocolate Macadamia

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

Assorted Sausages

Bratwurst, Italian, Spicy Chicken

Small: \$63 | Medium: \$90 | Large: \$114

Fresh Market Seasonal Crudités v

Carrots, Peppers, Cucumber, Broccoli, Ranch Dressing

Small: \$57 | Medium: \$81 | Large: \$102

South Bay Package \$210

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 Modelo

1- 750 ml. Margarita Mix, Margarita Shaker Cup

Salt Ring, Limes, Lemons

Assorted Snacks

Popcorn

Bottomless and Freshly Popped
\$22 per Basket

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

Spinach and Artichoke Dip

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

Candy Basket

Gummy Bears, Kit Kat®, M&M's®, Peanut M&M's®, Reese's®, Red Vines®
\$5 per King Sized Candy

House Made Almond Toffee and Peanut Brittle

Sweet, Crunchy, Sophisticated
Small: \$52 | Medium: \$74 | Large: \$92

Coconut Macadamia Date Bites

Chewy, Sweet, Delicious
Small \$46 | Medium \$64 | Large \$79



Chilled Platters

Fresh Market Seasonal Crudités

Carrots, Peppers, Cucumber, Broccoli, Ranch Dressing
Small: \$62 | Medium: \$89 | Large: \$112

Fruit Platter

Seasonal Melons, Pineapple, Grapes, Berries
Small: \$62 | Medium: \$89 | Large: \$112

Artisan Cheese Platter

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

8 Layer Dip

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

Buffalo Wings

Celery, Bleu Cheese Dressing

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

*Cheeseburger Sliders

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

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

Mexican Tapas

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

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

Asian Dim Sum

Pork Pot Stickers, Vegetable Spring Rolls, Coconut Shrimp, Chicken Won Ton

Small: \$124 | Medium: \$177 | Large: \$224

Seasoned French Fries

Ketchup

Small: \$46 | Medium: \$65 | Large: \$79



Salads

Caesar Salad

Romaine, Herb Croutons, Shredded Parmesan, Caesar Dressing

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

Garden Salad

Mixed Field Greens, Cucumber, Carrots, Red Onions, Tomatoes, Radishes, Balsamic Vinaigrette

Small: \$62 | Medium: \$89 | Large: \$112

Iceberg Wedge Salad

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

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



Sandwiches

Turkey BLT

Citrus Black Pepper Aioli, Ciabatta Roll
Small: \$95 | Medium: \$138 | Large: \$178

Vegetarian Caprese Sandwich

Fresh Mozzarella, Sliced Tomatoes, Arugula, Pesto Aioli, Ciabatta Roll
Small: \$102 | Medium: \$148 | Large: \$191

Buffalo Chicken Wrap

Fried Chicken Breast, Buffalo Sauce, Romaine Lettuce, Shaved Celery, Blue Cheese Smear
Small: \$92 | Medium: \$133 | Large: \$172

Arena Favorites

Grilled All Beef Hot Dog

Sauerkraut, Diced Onions, Mustard, Ketchup, Relish, Rolls
Small: \$62 | Medium: \$89 | Large: \$112

All American Bacon Cheese *Burger

Applewood Smoked Bacon and American Cheese
Small: \$95 | Medium: \$138 | Large: \$178

Assorted Sausages

Bratwurst, Italian, Spicy Chicken
Small: \$69 | Medium: \$99 | Large: \$125

Pizzas

Vegetarian Pizza

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

Hawaiian Pizza

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

Cheese Pizza

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

Pepperoni Pizza

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

Combination Pizza

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



Dessert

Chef Choice Cookie Basket

Chocolate Chip, Oatmeal Raisin, Snickerdoodles, White Chocolate Macadamia

Small: \$24 | Medium: \$32 | Large: \$36

House Made Brownies and Blondies

Baked Fresh Daily

Small: \$69 | Medium: \$99 | Large: \$126

Chocolate Mousse

Crème Chantilly, Grand Marnier Gastrique

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

Thirst Quenchers

Soft Drinks and Mixers \$18

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 \$20

Aquafina Bottled Water
Sobe Life Water Pomegranate/Cherry
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 \$42
Premium Decaf Coffee \$42
Herbal and Black Tea Service \$23

Bar Mixers by the Bottle \$17

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 \$44
Bud Light \$44
Coors Light \$44
Stella Artois (15 oz.) \$46
Heineken \$48
Shock Top \$48
Guinness \$48
Gordon Biersch Marzen \$48
Firestone 805 \$50

12 Ounce Cans

Corona \$37
Modelo \$37
Molson Canadian \$37
Fat Tire \$37
Sierra Nevada \$37
Blue Moon \$37
Speakeasy,
Baby Daddy IPA \$39

Specialty Beers

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



Premium Liquor

Per 750 ML Bottle

GIN

Hendrick's \$80
Bombay Sapphire \$66
Tanqueray \$58
Bombay \$49

VODKA

Grey Goose \$94
Grey Goose Citron \$94
Belvedere \$80
Ketel One \$75
Stolichnaya \$64
Svedka \$49

TEQUILA

Don Julio 1942 \$195
Don Julio Anejo \$116
Patron Reposado \$105
Patron Silver \$103
Sauza Hornitos \$76
Milagro Silver \$67
Sauza Blue \$52

RUM

Myers's Dark \$64
Sailor Jerry \$60
Captain Morgan \$57
Cruzan \$47

WHISKEY/BOURBON

Gentleman Jack \$93
Woodford Reserve \$87
Maker's Mark \$81
Crown Royal \$76
Bulleit \$72
Jack Daniel's \$65
Jack Daniel's Honey \$65
Seagram's 7 Crown \$54

SCOTCH

Johnnie Walker Black \$93
Chivas Regal 12 Year \$70
Grant's \$52

IMPORTED WHISKEY

Jameson \$80
Dewar's White Label \$72

COGNAC

Hennessy Black \$88
Hennessy VS \$71



WINE

Sparkling Wines

- Schramsberg Brut Rosé \$71
- Schramsberg Blanc de Blanc \$65
- Roederer Estate Brut \$53
- Chandon, Brut Classic 187 ml \$15

Chardonnay

- Cakebread, Napa Valley \$97
- Flowers, Sonoma Coast \$90
- Rombauer Vineyards, Napa Valley \$86
- Stag's Leap Karia, Napa Valley \$71
- Miner Family Vineyards, Napa Valley \$58
- Sonoma Cutrer, Russian River Valley \$53
- La Crema, Sonoma Coast \$48
- Kendall Jackson, Vintner's Reserve, California \$46
- 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
- Cloud Chaser, Rose, France \$44
- Barrymore Pinot Grigio, Monterey \$43
- Brassfield Sauvignon Blanc, High Serenity Ranch \$39

MERLOT

- Peju, Napa Valley \$54
- Joseph Carr, Napa County \$49
- Francis Coppola Diamond, California \$37

PINOT NOIR

- Etude, Carneros \$89
- Sonoma Cutrer, Russian River Valley \$82
- Talbott, 'Sleepy Hollow Vineyard', Santa Lucia \$73
- Morgan, 'Twelve Clones', Santa Lucia \$63
- Hahn, Santa Lucia Highlands \$55
- Rodney Strong, Russian River Valley \$49
- Mac Murray Ranch, Sonoma Coast \$45

WINE

Cabernet Sauvignon/Bordeaux Blend

- M by Mondavi, Napa Valley \$182
- Alpha Omega, Napa Valley \$170
- Shafer One Point Five, Stags Leap District, Napa Valley \$145
- Chateau St Jean 'Cinq Cepages', Sonoma County \$130
- Groth, Napa Valley \$121
- Jordan, Alexander Valley \$112
- Pine Ridge, Napa Valley \$97
- Heitz, Napa Valley \$91
- Provenance, Rutherford, Napa Valley \$85
- Freemark Abbey, Napa Valley \$82
- Stonestreet, Alexander Valley \$77
- BV, Rutherford, Napa Valley \$72
- Hess Estate, 'Allomi Vineyard', Napa Valley \$66
- Justin, Paso Robles \$63
- Franciscan 'Oakville Estate', Carneros \$54
- Louis Martini, Sonoma County \$48
- Oberon, Napa County \$47
- Dreaming Tree, North Coast \$44

INTERESTING REDS

- Cenyth by Verte, Sonoma Coast \$104
- Stags' Leap Petite Sirah, Napa Valley \$89
- Kathryn Kennedy 'Lateral', Napa Valley \$78
- Sharks 25th Anniversary Red Blend, Decoy, Sonoma County \$60
- Rodney Strong Zinfandel, Sonoma County \$55
- Brassfield Estate 'Eruption', Clearlake Oaks \$49
- Edmeades Zinfandel, Mendocino County \$39
- Gnarly Head Zinfandel, Lodi \$36
- Apothic Red, California \$35





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 2014-15 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 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.

WE CARE ABOUT YOUR EXPERIENCE

Please give us feedback at www.fansurvey.net.

