CATERING MENU
EARTHQUAKES STADIUM
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SPECTRA
**BREAKFAST BUFFET**

**TRADITIONAL CONTINENTAL BUFFET**  $19 PER PERSON
Fresh Sliced Fruit Tray with a Honey Yogurt Dip, Assorted Fresh Baked Pastries, Muffins, Assorted Fruit Juices, PEET’s Coffee and Tea

**CHEF’S SELECTION CONTINENTAL BUFFET**  $22 PER PERSON
The Traditional Continental Buffet with the Addition of a Build Your Own Yogurt Parfait Bar, and Hot Oatmeal Bar

**RISE AND SHINE BREAKFAST BUFFET**  $31 PER PERSON
Fresh Sliced Fruit Tray with a Honey Yogurt Dip, Assorted Fresh Baked Pastries and Muffins, Locally Sourced Scrambled Eggs with Shredded Cheese, Diced Tomatoes and Green Onions, Roasted Home Style Potatoes, Bacon, Sausage, Assorted Fruit Juices, PEET’s Coffee and Tea

**THE GOVERNOR**  $46 PER PERSON
Fresh Sliced Fruit Tray with a Honey Yogurt Dip, Assorted Fresh Baked Pastries and Muffins, Build Your Own Yogurt Parfait Bar, Oatmeal Bar, Omelet Station, Crab Cake Eggs Benedict, Smoked Salmon display, Fresh Carved Ham, and Assorted Breakfast Beverages

**BREAKFAST ON THE GO**  $19 PER PERSON
Your Choice of a Breakfast Sandwich, Breakfast Burrito or Yogurt Parfait with Fresh Whole Fruit, Muffin and an Assorted Juice
LUNCH BUFFET

DELI PLATTER $26 PER PERSON
Fresh sliced Deli Meats and with Locally Sourced Sliced Tomatoes, Lettuce, Onions, Pickles, Assorted Cheeses, Baked Breads, House Fried Potato Chips, Artisan Mustards, Condiments, Potato Salad, Mixed Green Salad, Cookies and Brownies

ARTISAN SANDWICH PLATTER $25 PER PERSON
A Variety of Pre-Made Sandwiches Accompanied by Red Potato Salad, and Fresh Baked Cookies and Brownies. A Sampling may Include, Roast Beef with Horseradish Aioli on Ciabatta, Chicken Salad Croissant, Roasted Turkey with a Cranberry Chutney and a Roasted Vegetable on Honey Wheat

THE SONORA $28 PER PERSON
A Fresh Selection of Wraps that Include Chipotle Chicken with Black Bean and Corn Salsa, Seared Steak with Smoked Onion and Blue Cheese and Grilled Vegetable with an Herb Cream Cheese. Mixed Green Salad, House Tortilla Chips and Salsa, Cookies and Brownies Finish the Package

SOUTHWEST FIESTA $31 PER PERSON
Carne Asada, Tequila Spiked Chicken and Fresh Grilled Peppers and Onions Served with Warm Tortillas, Spanish Rice, Refried Beans, Fiesta Green Salad, and a Variety of House Made Salsas. Sour Cream, Guacamole, Lime Tortilla Chips and Cookies and Brownies

ALL AMERICAN $30 PER PERSON
Grilled Hot Dogs, Sausages and Beef Patties Paired with Traditional Accompaniments. Tangy Coleslaw, Red Potato Salad, House Fried Potato Chips, Fresh Baked Brownies and Cookies.

CALIFORNIA BBQ $36 PER PERSON
Award Winning Smoked Tri Tip, Pulled Pork and BBQ Chicken Paired with Coleslaw, Potato Salad, Corn Muffins, Seasonal Fruit Salad, Fresh Baked Breads and Cookies

THE FRISCO $36 PER PERSON
A Trio of Specialty Build Your Own Rice Bowls. Spicy Chipotle Chicken Fajita, Seared Sirloin & Broccoli with Wild Rice and Roasted Squash, and Risotto are Paired with a Arugula & Beet Salad, Vegetable Crudité Tray, and Cookies & Brownies

THE LITTLE ITALY $32 PER PERSON
Herb Grilled Chicken with a Tomato Caper Relish, Pasta Bolognese, and Roasted Squash Raviolis, Fresh Tossed Caesar Salad, Build Your Own Bruschetta Bar, Garlic Bread, and Cookies & Brownies
**DINNER BUFFET**

**SOUTHWEST FIESTA** **$42 PER PERSON**
Carne Asada, Tequila Spiked Chicken and Fresh Grilled Peppers and Onions Served with Warm Tortillas, Spanish Rice, Refried Beans, Warm Tortillas, 7 Layer Dip, Assorted Tapas, Fiesta Green Salad, and a Variety of House Made Salsas. Sour Cream, Guacamole, Lime Tortilla Chips and Fried Cheesecake with a Chipotle Blackberry Sauce

**CALIFORNIA BBQ** **$45 PER PERSON**
Award Winning Smoked Tri-Tip, Pulled Pork, BBQ Chicken and Grilled Sausages Paired with Coleslaw, Potato Salad, Jalapeño Corn Muffins, Seasonal Fruit Salad, Fresh Baked Breads and a Warm Berry Crumble

**ALL AMERICAN GRILL** **$38 PER PERSON**
Grilled all Beef Hot Dogs and Fresh, Locally Sourced Beef Patties Paired with Traditional Accompaniments. Tangy Coleslaw, Red Potato Salad, House Fried Potato Chips, Sliced Watermelon, Fresh Baked Buns, Apple and Cherry Pie

**THE LITTLE ITALY** **$42 PER PERSON**
Chicken Parmesan, Carved Bistro Tenderloin with a Kalamata Caper Relish, and Roasted Squash Ravioli with a Fresh Tossed Caesar Salad, Rosemary Roasted Red Potatoes, Seasonal Vegetables, Antipasto Tray, Garlic Bread and Tiramisu

**PACIFIC RIM** **$54 PER PERSON**
Kiwi, Banana and Coconut Fruit Salad, Spring Greens with Mandarin Oranges, Toasted Almonds, Fried Wontons and a Sherry Miso Vinaigrette, Shrimp Shumai, Shrimp Hagao, Fried Vegetable Spring Rolls, Broccoli Beef, Black Bean and Garlic Chicken, Vegetable Fried Rice and Steamed Bok Choy with Toasted Sesame Seeds and Green Tea Ice Cream
BUILD YOUR OWN BUFFET

CHOOSE 1 SALAD, 2 SIDES, 2 ENTREES AND 1 DESSERT  **$54 PER PERSON**

CHOOSE 2 SALAD, 2 SIDES, 3 ENTREES AND 1 DESSERT  **$57 PER PERSON**

CHOOSE 3 SALAD, 3 SIDES, 3 ENTREES AND 2 DESSERT  **$67 PER PERSON**

**SALADS**

Mixed Green Salad with Heirloom Grape Tomatoes, Shredded Carrot, sliced Cucumber, Fresh Croutons and Your Choice of Creamy Buttermilk Ranch or Vinaigrette

Mix Green Salad with Blue Cheese, Craisins, Candied Walnuts and a Balsamic Vinaigrette

Shredded Carrot Slaw with a Sweet and Tangy Dressing, Raisins, Red Onions and Toasted Almonds

Classic Caesar Salad with Fresh Croutons, Crisp Romaine and Creamy Caesar Dressing

Corn and Tomato Salad with Roasted Fennel and a Tarragon Vinaigrette

Baby Red Potato Salad with Egg, Scallion and Dill

Roasted Beet Salad with Arugula, Goat Cheese Candied Walnuts and a Balsamic Vinaigrette

Bowtie Pasta Salad with a Creamy Pesto Dressing and Sundried Tomatoes, Kalamata Olive, Feta and Roasted Garlic

Seasonal Fruit Salad

**SIDES**

Roasted Garlic Mashed Potatoes

Herb and Garlic Roasted Red Potatoes

Creamy Penne Alfredo with Parmesan Cheese

Scalloped Potato with Caramelized Onion, Hard Cheeses and Sauce Béchamel

Wild Rice Pilaf with Toasted Almonds and Craisins

Roasted Squash with Balsamic Onions, Garlic and White Wine Butter Sauce

Steamed Asparagus with a Citrus Butter Ginger and Maple Glazed Carrots

Rosemary and Thyme Roasted Mushrooms

**ENTREES**

**SALT CRUSTED NEW YORK ROAST**
With a Creamy Horseradish and Port Spiked Au Jus

**CARVED BISTRO TENDERLOIN**
With a Wild Mushroom Demi Glace

**CARVED FLANK STEAK**
Marinated in Garlic, Red Wine and Fresh Herbs

**SAVORY MEATLOAF WITH VEAL, PORK AND BEEF**
Served with a Sweet Roasted Tomato Sauce

**SEARED AIRLINE CHICKEN BREAST**
With a Tomato Caper Cream Sauce

**CHICKEN MARSALA**
With Mushrooms and Marsala pan Gravy

**HERB AND GARLIC ROASTED CHICKEN**
With a Rosemary, Chardonnay Jus

**SEARED CHICKEN**
With a Kale, Wild Mushroom Ragout

**CARVED AIRLINE TURKEY BREAST**
With a Cranberry, Orange Chutney

**SCALLOP AND SHRIMP SCAMPI**
With Creamy Linguini

**MISO AND SWEET SOY GLAZED SALMON**
With a Wasabi Orange Chutney

**CARVED DIJON AND HONEY ROASTED LEG OF LAMB**
With a Mint, Pistachio Pesto

**CARVED APRICOT AND GOAT CHEESE STUFFED PORK LOIN**
With a Champagne Gastrique

**DESSERTS**

Warm Caramel and Pecan Bread Pudding with Sauce Anglaise

Cookies and Brownies

Cinnamon and Sugar Scones and Macerated Berries

Wild Berry Crumble

Assorted Pies, Cakes, and Dessert Bars
THE PERFECT PAUSE  $24 PER PERSON
Chilled Fruit Juices
Sliced Fresh Fruit Display
Assorted Granola Bars
Cinnamon Streusel Coffee Cake
Soda and Bottled Water
PEET’s Coffee, Decaf, and Specialty Tea Selections

THE SPORTS FAN  $26 PER PERSON
Soft Bavarian Pretzels with Mustard and Warm Cheese Sauce
Popcorn and Snack Mix
Assorted Candy Bars and Fresh Baked Cookies
Soda and Bottled Water

LA FIESTA  $21 PER PERSON
Hot & Fresh Tortilla Chips
Served with Homemade Chili con Queso
Scallions, Diced Tomatoes, Jalapenos,
Black Olives, Sour Cream, and Homemade Salsa
Soda and Bottled Water
BOX LUNCHES

All lunches come with Chips, Cookie, Fruit Salad, Bottle Water or Canned Soda

CARVED TRI TIP STEAK  $29 PER PERSON
Served with White Cheddar Cheese on Focaccia Bread, Lettuce, tomato, Red Onion

GRILLED MARINATED VEGETABLE  $28 PER PERSON
Served with Hummus Spread on Ciabatta Bread, Provolone Cheese

AMERICAN CLUB  $28 PER PERSON
Sliced Ham and Turkey with Swiss and Cheddar Cheese on a Buttery Flaky Croissant.
**ARTISAN CHEESE DISPLAY**  $7.50 PER PERSON
Imported and Domestic Cheeses Paired with Fresh Crostini, Assorted Crackers, Berries and an Onion Balsamic Jam.

**FRESH VEGETABLE CRUDITE**  $4.50 PER PERSON
Seasonal Vegetable Display with Buttermilk Ranch and Hummus

**ELEGANT FRUIT DISPLAY**  $6.50 PER PERSON
Local and Imported Seasonal Fruit with a Honey Yogurt Sauce

**SMOKED SALMON DISPLAY**  $11.75 PER PERSON
Cold Smoked Salmon Fillet paired with Classic Accompaniments like Capers, Chopped Egg, Red Onion, Dill Cream Cheese, Fresh Toast Points and Assorted Crackers.

**ANTIPASTO PLATTER**  $8.25 PER PERSON
Colorful Display of Prosciutto Wrapped Asparagus, Hard Salamis, and Cheeses Paired with Marinated and Grilled Seasonal Vegetables. Served with Fresh Crostini.

**HUMMUS TRIO**  $5.00 PER PERSON
A Triple Threat of Savory Hummus. Traditional Chickpea, Pesto and Roasted Pepper Hummus Served with Fresh Seasonal Vegetables and Pita Chips.

**BRIE EN CROUTE**  $7.25 PER PERSON
A Large Wheel of Brie Topped with a Balsamic Onion, Blackberry Jam, Wrapped in Flaky Puff Pastry and Baked Until Golden Brown. Served with Fresh Toast Points, Assorted Crackers and Bread Sticks.

**JUMBO SHRIMP COCKTAIL**  $12.00 PER PERSON
Poached Jumbo Shrimp Served with Lemon, Mini Tabasco Bottles and a Caper Cocktail Sauce (3 per person)
SKILLET SEARED AHI $450.00
Crispy Asian Slaw, Ginger Aioli and Flying Fish Roe

IMPOSSIBLE NACHOS $300.00
Southwestern Accoutrements

COTTON CANDY PORK BELLY $400.00
Charred Asparagus Tips, and Bourbon Syrup

SEA SCALLOPS $475.00
Pear Pico, Crispy Leeks and Coriander Dust

TRADITIONAL SMORES $300.00
Bruleed In Front of the Guest
### HORS D’OEUVRES

**ASSORTED BRUSCHETTA**
$4.00 per piece  
All served with a lightly seasoned Boursin Cheese Spread choose from options below

- Fried Shallot and Smoked Tomato Jam  
- Hummus, Pistachio Pesto and roasted Garlic  
- Classic Tomato, Fresh Basil and Sweet Onion  
- Local Shaft Blue, Port soaked Raisins and Baby Arugula  
- Goat Cheese, Melon Chutney and Crispy Prosciutto  
- Fresh Cucumber, Feta, Kalamata Olive and Balsamic Glaze

**SKEWERS**

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<tr>
<th>Skewer Type</th>
<th>Price</th>
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<tr>
<td>TAMARI SOAKED CHICKEN SKEWER</td>
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<tr>
<td>HERBED CHICKEN SKEWERS</td>
<td>$4.50 per piece</td>
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<tr>
<td>CHILI SPICED BEEF SKEWER</td>
<td>$4.50 per piece</td>
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<tr>
<td>PEPPER CRUSTED BEEF</td>
<td>$4.50 per piece</td>
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<tr>
<td>CAPRESE SKEWERS</td>
<td>$4.50 per piece</td>
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<tr>
<td>STUFFED MUSHROOMS</td>
<td>$4.50 per piece</td>
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<td>SHRIMP Shooters</td>
<td>$7.25 per shooter</td>
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<td>CRAB CAKES</td>
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<td>ENDIVE CUPS</td>
<td>$4.50 per piece</td>
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<tr>
<td>CUCUMBER CUPS</td>
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<tr>
<td>RED POTATO CUPS</td>
<td>$4.50 per piece</td>
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**BREAKFAST**

- Build Your Own Buffet
- Breakfast Displays
- Lunches
- Info Lunches
- Lunches

**BEVERAGES**

- Action Stations
- Beverage Displays
SOFT DRINK SELECTIONS
RC Cola, Diet RC Cola, 7UP, Diet 7UP, Ginger Ale, Squirt, Snapple, PEET’s Coffee and Teas

HOUSE LIQUOR SELECTIONS
Varieties including selections comparable to Jim Beam, Bullet Bourbon, Johnny Walker Red, New Amsterdam Vodka, Bombay Gin, Bacardi Rum, El Jimador

TOP SHELF LIQUOR SELECTIONS
Varieties including selections comparable to Jack Daniel’s Whiskey, Crown Royal, Ketel One, Bombay Sapphire, Johnny Walker Red, Patron Silver, Premium Wines, Imported and Domestic Beer

DOMESTIC BEER
Bud Light, Budweiser, and Coors Light

IMPORT BEER
Stella Artois, Sierra Nevada Torpedo, Sierra Nevada Pale Ale, Firewalker 805

HOUSE WINE
Please check with your Spectra representative

TOP SHELF WINE
Please check with your Spectra representative

BAR PRICING

<table>
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<tr>
<th>HOSTED BAR PRICING</th>
<th>PREMCIUM BRANDS</th>
<th>Domestic 12oz</th>
<th>Premium/Import 12oz</th>
<th>Soft Drinks 12oz</th>
<th>Bottled Water 20oz</th>
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<tr>
<td></td>
<td>$12.00</td>
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<td>$9.75</td>
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<tr>
<th>BY THE HOUR PACKAGE</th>
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<tbody>
<tr>
<td>PREMIUM PACKAGE</td>
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<tr>
<td>1st hour $12.00</td>
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<tr>
<td>2nd hour $17.00</td>
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<td>3rd hour $12.00</td>
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<table>
<thead>
<tr>
<th>HOUSE PACKAGE</th>
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</thead>
<tbody>
<tr>
<td>1st hour $15.00</td>
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<tr>
<td>2nd hour $11.00</td>
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</tbody>
</table>

Cash Bar prices include all applicable sales taxes. Hosted Bar prices do not include management fee and applicable sales taxes.
OUTSIDE FOOD & BEVERAGE
Spectra Food Services and Hospitality maintains the right to provide all food and beverage, and concession services at Avaya Stadium. Any exceptions must be requested and obtained by prior written approval. Food items may not be taken off the premises.

BEVERAGE SERVICE
Spectra Food Services and Hospitality offers a complete selection of beverages to compliment your function. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without the prior consent of the General Manager. If approval is received, a corkage fee will be accessed. We reserve the right to ask patrons for proper identification for alcohol beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

DIETARY CONSIDERATIONS
Spectra Food Services and Hospitality is happy to address special dietary requests for individual guests.

CHINA SERVICE
Upscale disposable ware are standard for all catering services. If China is requested for event additional charges will apply.

LINENS
All banquet prices include black spandex table linens. Additional colors or cloth napkins are available at additional charge.

MENU SELECTION
Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food functions must be finalized at least 30 days prior to event.

MANAGEMENT CHARGE & TAXES
All Catered Suites events are subject to a 20% Management Charge, which is built into the price of each item. This management charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party’s costs and expenses in connection with the event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The management charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the management charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. There will also be a sales tax of 9.25% added to your final bill.

GUARANTEES
A final Guarantee of attendance is required four working days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify Spectra Food Services and Hospitality of the exact count of each item three working days prior to the event. Split menus, which are not included in a package, are to be charged at the higher entrée price. Billing will be based on either your minimum guarantee (even if few guests actually attend) or the actual guest count, whichever is greater. The final guarantee can be increased up to three working days prior to your event with a 5% surcharge.
EARTHQUAKES STADIUM
HOME OF THE SAN JOSE EARTHQUAKES

SPECTRA