

QUAKES
SAN JOSE



CATERING MENU

EARTHQUAKES STADIUM



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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

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 Crudit  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



LUNCH BUFFET

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

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

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



THE PERFECT PAUSE

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

\$24 PER PERSON

THE SPORTS FAN

Soft Bavarian Pretzels with Mustard and Warm Cheese Sauce
Popcorn and Snack Mix
Assorted Candy Bars and Fresh Baked Cookies
Soda and Bottled Water

\$26 PER PERSON

LA FIESTA

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

\$21 PER PERSON

BREAKS

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.



DISPLAYS

ARTISAN CHEESE DISPLAY

\$7.50 PER PERSON

Imported and Domestic Cheeses Paired with Fresh Crostinis, 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 Filet 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

Crispy Asian Slaw, Ginger Aioli and Flying Fish Roe

\$450.00

IMPOSSIBLE NACHOS

Southwestern Accoutrements

\$300.00

COTTON CANDY PORK BELLY

Charred Asparagus Tips, and Bourbon Syrup

\$400.00

SEA SCALLOPS

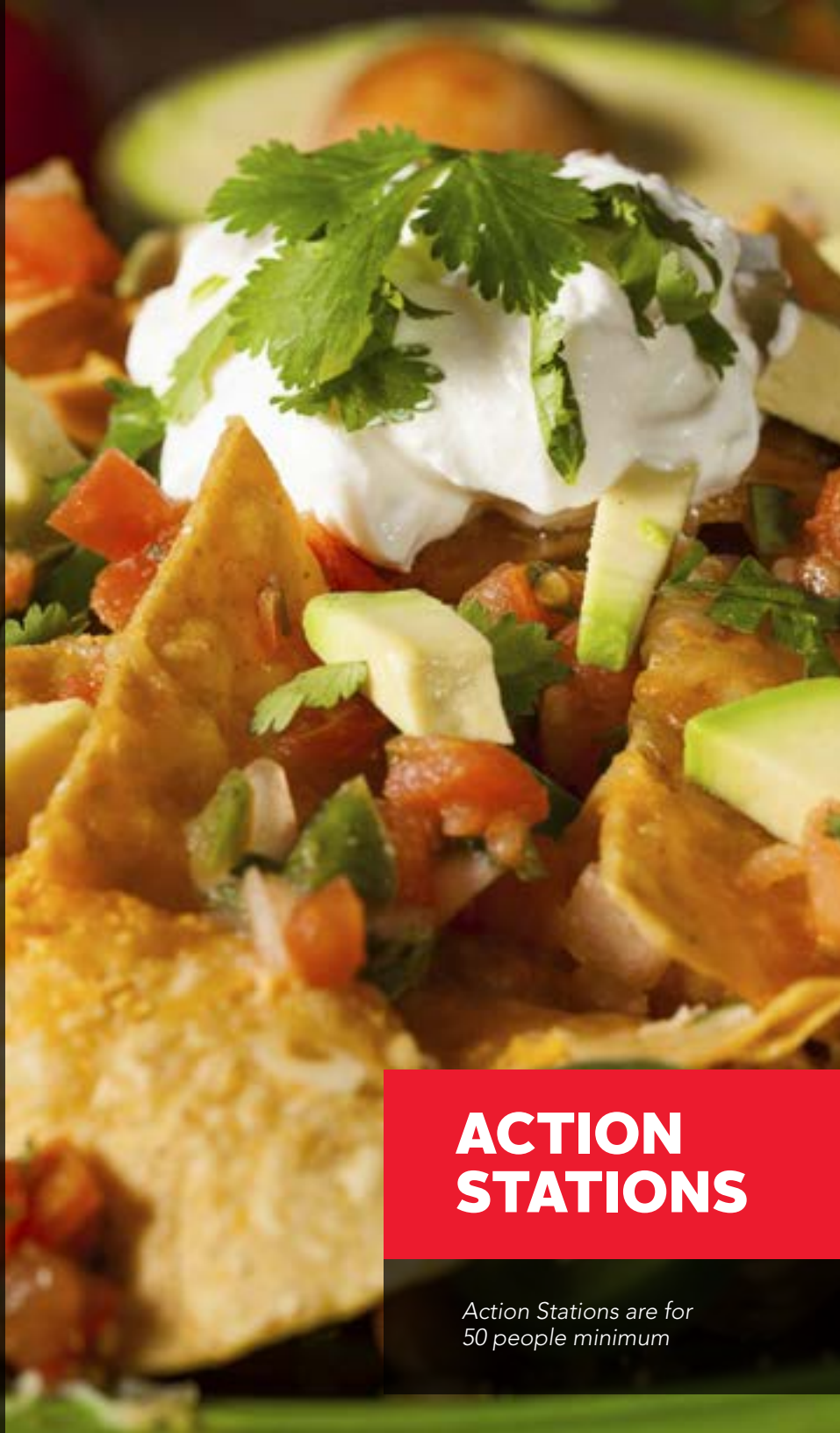
Pear Pico, Crispy Leeks and Coriander Dust

\$475.00

TRADITIONAL SMORES

Bruleed In Front of the Guest

\$300.00



ACTION STATIONS

Action Stations are for 50 people minimum

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

TAMARI SOAKED CHICKEN SKEWER

\$4.50 PER PIECE

Served with a Tangy Peanut Glaze

HERBED CHICKEN SKEWERS

\$4.50 PER PIECE

Roasted Tomato Sauce and Melted Mozzarella Cheese

CHILI SPICED BEEF SKEWER

\$4.50 PER PIECE

Korean BBQ Sauce

PEPPER CRUSTED BEEF

\$4.50 PER PIECE

Bloody Mary Demi Glaze

CAPRESE SKEWERS

\$4.50 PER PIECE

Fresh Mozzarella, Artichoke Hearts, Kalamata Olives and Balsamic Glaze

STUFFED MUSHROOMS

\$4.50 PER PIECE

Boursin, Roasted Red Pepper and Seasoned Bread Crumbs

SHRIMP SHOOTERS

\$7.25 PER SHOOTER

Cocktail Sauce and Mini Tabasco bottles

CRAB CAKES

\$6.00 PER PIECE

Light Lemon Cream Sauce and Spicy Remoulade

ENDIVE CUPS

\$4.50 PER PIECE

Choice of Smoked Chicken and Grape Salad,
Ham and Cornichon Salad or Herbed Cream Cheese

CUCUMBER CUPS

\$4.50 PER PIECE

Smoked Salmon Mousse and Caviar

RED POTATO CUPS

\$4.50 PER PIECE

Horseradish Crème Fraiche

HORS D'OEUVRES



BEVERAGES

Spectra will supply one bartender for every 100 guests guaranteed. \$500.00 minimum spending is required for each bar. If sales are not met up to a \$100 Bartender fee, per bar, will apply for all cash bar functions.

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

HOSTED BAR PRICING

Premium Brands	\$12.00
Domestic 12oz	\$8.50
Premium/Import 12oz	\$9.75
Soft Drinks 12oz	\$5.00
Bottled Water 20oz	\$5.00

BY THE HOUR PACKAGE

PREMIUM PACKAGE

1st hour	\$29.00
2nd hour	\$17.00
3rd hour	\$12.00

HOUSE PACKAGE

1st hour	\$25.00
2nd hour	\$15.00
3rd hour	\$11.00

Cash Bar prices include all applicable sales taxes. Hosted Bar prices do not include management fee and applicable sales taxes.



CATERING INFORMATION

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 assessed. 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

QUAKES
SAN JOSE 1974

