

# Welcome



  
**SANTA CLARA**  
SILICON VALLEY CENTRAL®  
CONVENTION CENTER

# *A La Carte Coffee Break Beverage Service*



**Starbucks Organic Certified Fair Trade Regular & Decaffeinated Coffee, and Tazo Tea**

**Starbucks Frappucino and Double Shots**

**Assorted Sodas & “Santa Clara” Bottled Water, Chilled Orange, Tomato, Grapefruit, and Cranberry Juice**

**Fresh Lemonade or Iced Tea & Fruit Punch**

**Fresh Smoothies, Choose 3 different Varieties**

Big Gnarly Wave – Banana

Tropical Thunder – Mango and Pineapple

Very Berry – Strawberry and Blue Berry



# Buffet Breakfast Fare



All Breakfast Buffets Include, Starbucks Fair Trade Coffee and Tazo Tea Selection

## **Omelet Station\***

Sautéed to order, with Cage Free Eggs, Egg Whites, and Egg Beaters  
assorted of Meats, Cheeses, and Vegetables

## **Mission City Sunrise**

Fresh Squeezed Orange  
Assorted Danish, Muffins, Breakfast Breads  
Butter, Preserves, and Marmalades  
Fresh Sliced Seasonal Fruit Platter  
Cage Free Scrambled Eggs  
Nueske Apple Wood Smoked Bacon  
Ranch Style Potato

## **Morning Star**

Fresh Squeezed Orange Juice  
Assorted Danish, Muffins, and Breakfast Breads  
Butter, Preserves, and Marmalade.  
Fresh Sliced Seasonal Fruit Platter  
Individual Yogurts  
Egg White Frittata with Shiitake Mushrooms, Sautéed Spinach, Tomato Basil Relish  
Apple Wood Smoked Bacon  
Obrien Potato

\* Requires (1) chef per 30 people



# Continental Breakfast Fare



All Continental Breakfast Include, Starbucks Fair Trade Coffee and Tazo Tea Selection

## **Early Start Continental**

Cranberry and Orange Juice  
Seasonal Whole Fruits  
Assorted Breakfast Breads  
Assorted Marmalades, Preserves & House Honey Butter

## **Convention Center Continental**

Cranberry and Orange Juice  
Assorted Danish, Muffins, Breakfast Breads  
Assorted Marmalades, Preserves, Cream Cheese & House Honey Butter  
Fresh Sliced Seasonal Fruit Platter

## **Santa Clara Sunrise**

Apple and Orange Juice  
Assorted Danish, Muffins, and Bagels  
Assorted Marmalades, Preserves, Cream Cheese & House Honey Butter  
Fresh Sliced Seasonal Fruit Platter  
Cage-Free Scrambled Eggs with Sharp Cheddar  
Ranch Potatoes  
Applewood Smoked Bacon  
or Chicken Apple Sausage



# Plated Breakfast



Includes Starbucks Fair Trade Coffee and Tazo Tea Selection

## **Santa Clara Breakfast**

Fresh Squeezed Orange Juice  
Yogurt Parfait topped with Granola and Fresh Fruit  
Fluffy Farm Fresh Scrambled Eggs with Tomatoes and Scallions  
O'Brien Potatoes with Sweet Peppers and Onions  
Country Sausage or Applewood Smoked Bacon  
Breakfast Basket of Freshly Baked Cinnamon Rolls  
Assorted Marmalades, Preserves and House Honey Butter

## **Monterey Breakfast**

Fresh Squeezed Orange Juice  
Fresh Sliced Fruit with Chipotle Lime Honey Yogurt Sauce  
Custard Style French Toast with Maple Syrup and Candied Walnuts  
Applewood Smoked Bacon or Chicken Link Sausages  
Basket of Fresh Assorted Muffins  
Assorted Marmalades, Preserves and House Honey Butter

## **San Francisco Breakfast**

Fresh Squeezed Orange Juice  
Seasonal Sliced Fresh Fruit with Organic Citrus Honey Yogurt Sauce  
Swiss Chard and Crimini Mushroom Gruyere Frittata  
or Smoked Bacon with Onion and Sharp Cheddar  
Roasted Potatoes with Sun-Dried Cranberries and Bell Peppers  
Basket of Assorted Muffins and Scones  
Assorted Marmalades, Preserves and House Honey Butter





# Breakfast Enhancements

**Today's Freshly Baked Muffins, Croissants, Danish, Cinnamon Rolls**

**Assortment of Fresh Bagel with Cream Cheese**

**Assorted Breakfast Breads**

Banana Nut, Lemon Poppy Seed, or Zucchini

**Variety of Cold Breakfast Cereals**

**Create Your Own Yogurt Parfait**

House made Granola, with Seasonal Fresh Berries, Honey and Plain Yogurt

**Individual Low Fat Yogurt Parfaits**

**Ruby Red Grapefruit, Shaved Pecorino, Rosemary Syrup Martini**

**Organic Whole Fruit**

By the dozen

**Individual Fruit Yogurts**

**Baja Breakfast Burrito**

Chorizo, Scrambled Eggs, Green Chile, Pepper Jack Cheese, Wrapped in a Warm Flour Tortilla.

**Breakfast Sandwich**

Choice of Scrambled Eggs, Sharp Cheddar Cheese, Portobello Mushroom on a Croissant

**Warm Croissant Filled with Black Forest Ham, Gruyere Cheese and Fully Scrambled Eggs**

# Take a Break



These Breaks are designed for 50 or more people with 30 minute service

## **For the Love of Chocolate**

Chocolate Truffle Bites  
Double Fudge Chocolate Brownie  
Chocolate Covered Pretzels  
Chocolate Chip Cookies  
Hot Chocolate, Starbucks Coffee, Decaf and Tazo Teas

## **Mission Valley Break**

Artisan Cheeses, Dried Fruits, and California Olives  
Sliced Baguettes  
Warm Artichoke & Spinach Dip with Pita  
Spiced Cashews  
House Lemonade  
Starbucks Coffee, Decaf, and Tazo Teas

## **Fresh Start**

Seasonal Fresh Fruit  
Individual Lowfat Yogurts  
Bowls of Fresh Seasonal Berries  
Spiced Pecans, and Almonds  
Assorted Vitamin Waters  
Starbucks Coffee and Decaf, Tazo Teas

## **After School Break**

The Candy Shop  
Carmel Corn  
Rice Krispy Treats  
Assorted Mini Candy Bars  
Assorted Sodas and Water

## **South of Mission**

Tortilla Chips with Fresh House made  
Salsa & Guacamole  
Mini Taquitos  
Cheese Quesadillas  
Horchata & Aqua Fresca  
Bunellos with Honey



# Lunch Buffets



## La Cantina

Ensalada Fresca

Iceberg Lettuce, Cucumber, Tomato, Roasted Red Pepper, Salsa Ranch, Chotija Cheese  
Grilled Corn Salad, Black Beans, Jicama, Red Onion Chipotle Vinaigrette

Spanish Rice & Frijoles

Chicken Fajitas and Fresh Vegetable Fajitas

Warm Flour Tortillas Shredded Lettuce, Diced Tomato, Sour Cream, Guacamole, and  
Pico de Gallo and Tomatillo Salsa.

Bunuelos

Beef Fajitas additional

## Mediterranean

Panzanella Bread Salad, Arugula and Mustard Vinaigrette

Greek Salad, Fennel, Kalamata Olives, Tomato, Cucumber, Red Onion

Pan Roasted Chicken, Artichokes & Black Olive Relish, Herb Jus

Pan Seared Pacific Salmon, Eggplant Caponata, and Lemon Butter

Fresh Seasonal Vegetables

Herb Rice Pilaf

Stuffed Shells with Smoked Tomato Sauce

Tiramisu & Cannolis

## West Coast

California Tabbouleh Salad

Harvest Salad with Baby Frisee, Humboldt Fog Crumbled Bleu, Oakdale Walnuts,  
Pear-Balsamic Vinaigrette

Braised Short Ribs, Cipollini Onions

Oven Roasted Chicken Breast with a Stoneground Mustard Sauce

Garlic Mashed Potato

Olive Oil Roasted Vegetables

Chocolate Mousse Tartlet

Local Honey Panna Cotta

## The Deli

Chop Chop Salad, Chick Peas, Tomato, Grilled Asparagus, Green Onions, Zucchini,  
Roasted Corn, Dijon, White Balsamic Vinaigrette

Fingerling Potatoes and Fennel Salad

Sliced Deli Meats to include Roasted Turkey Breast, Honey Ham, Roast Beef

Swiss, Cheddar and Provolone Cheese, With Artisan Bread Selection

Roasted Vegetables

Kettle Potato Chips

Assorted Baked in House Gourmet Cookies

# Plated Lunches



## SALADS

### **Watercress & Sweet Barlett Pear**

Wild Arugula, Toasted Oakdale Walnuts, Shaved Pecorino, Herb Vinaigrette

### **Hearts of Romaine**

Classic Caesar Dressing, Shaved Parmigianino, Sourdough Croutons

### **Harvest Salad**

Baby Frisee, Micro Greens, Candied Pecans, Local Crumbled Bleu

### **Bloomsdale Baby Spinach**

Baby Frisee, Toasted Almonds, Fried Shallot, Dried Cherry Vinaigrette

### **Sonoma Field Greens**

Toasted Pine Nuts, Local Goat Cheese, Champagne Vinaigrette

## MAIN COURSE

### **Roasted Chicken Breast**

Braised Greens, Creamy Mascarpone Polenta, Marsala Shittake Jus

### **Grilled Certified Black Angus Hanger Steak**

Wilted Greens, Creamy Herb Mash Potatoes, Black Olive, Roasted Garlic Jus

### **“24 Hour” Braised Short Rib**

Gorgonzola Mashed Potato, Sweet Onion Fondue, Cabernet & Thyme Jus

### **Macadamia Crusted Fresh Fish**

Grilled Pineapple, Chili, Salsa, Coconut Scented Jasmine Rice, Bok Choy

### **Pan Roasted Local Fresh Fish**

Wilted Garlicky Bloomsdale Spinach, Warm Cannellini Bean Salad

\* Please inquire about our sustainable/seasonal fish.

## DESSERTS

### **Tiramisu**

The Italian Classic with Creamy Mascarpone, Coffee Flavored Lady Fingers

### **Fresh Seasonal Fruit Tart**

### **Double Baked Chocolate Pudding**

*Limited to groups less than 300*

Scharffenberger Dark Chocolate Twice Baked, Chantilly Cream

### **Vanilla Panna Cotta with Seasonal Fruit**

### **Dark Chocolate Espresso Cake**

Mocha Anglaise

### **Apple Brown Butter Tart**

### **Mango Mousse Cake**

# Chef Crafted Boxed Lunches



Served with individual bags of kettle chips, seasonal hand fruit and your choice of soft drink or bottled water.

## Choose One Side Salad:

- Greek Salad, Cucumber, Fennel, Kalamata, Olives, Pear Tomato, Feta
- Roasted Fingerling Potato Salad with Chipotle Vinaigrette
- Black Bean, Fire Roasted Corn, Red Pepper, Chick Pea Salad

## Choose One Sandwich or Salad:

- Roast Beef Sandwich on Baguette  
With Tillamook Cheddar, Red Onion Marmalade, Roma Tomato, Peppery Arugula
- Herb Roasted Boars Head Turkey Breast  
With Red Leaf Lettuce, Vine Ripe Tomato, Bermuda Onion on Dark Rye Bread
- Italian Ciabatta  
Molonari Salami, Mortadella, Coppa Vine Ripe Tomato, Green Leaf Lettuce  
Balsamic Vinaigrette.
- Cobb Salad  
Romaine Lettuce, Grilled Chicken, Egg, Bleu Cheese, Bacon, Tomato
- Tuna Nicoise Salad  
Albacore Tuna, French Beans, Potato, Nicoise Olives, Egg
- Vegetable Wrap  
Tortilla, Portabella Mushrooms, Roasted Peppers, Parmesan,  
Grilled Yellow & Green Squash, Tabbouleh

## Choose One Dessert:

- Cliff Snack Bars, Cookie, or Brownie.



# Dinner Buffets



Minimum order 50 Guests

## **Wine Country**

Tomato, Basil, and Bocconcini, with Light Balsamic Vinaigrette  
Greek Salad, Cucumber, Fennel, Red Onion, Feta, and Kalamata Olives  
Rosemary Roasted Fingerling Potato  
Fresh Seasonal Vegetables  
Pan Seared Salmon, Chardonnay Cream  
Oven Roasted Chicken, Artichoke, Fried Garlic Glaze  
Tiramisu, Fruit Tart

## **West Coast**

Tender Romaine Leaves, Classic Caesar Dressing  
Garlic Mashed Potato  
Fresh Seasonal Vegetable  
Thyme Roasted Top Sirloin, Red Wine Bordelaise  
Fresh Seasonal Fish, Ratatouille, Bouillbaisse Jus  
Meyer Lemon Tartlet & Chocolate Torte



# Soup, Salads, and Appetizers



## **Watercress & Sweet Barlett Pear**

Wild Arugula, Toasted Oakdale Walnuts, Shaved Pecorino, Apple Cider Vinaigrette

## **Hearts of Romaine**

Classic Caesar Dressing, Shaved Parmigianino, House Croutons

## **Harvest Salad**

Baby Frisee, Micro Greens, Candied Pecans, Crumbled Bleu, Sherry Vinaigrette

## **Bloomsdale Baby Spinach**

Baby Frisee, Toasted Almonds, Fried Shallot, Cherry Vinaigrette

## **Sonoma Field Greens**

Toasted Pine Nuts, Goat Cheese, Champagne Vinaigrette

## **Cilantro and Ginger Roasted Jumbo Prawns**

Thai Red Curry and Lemongrass Sauce

## **Pan Seared Diver Scallop**

BBQ Chicken, Pumpkin Coulis

## **Lobster Bisque**

En Croute

## **Wild Mushroom Bisque**

En Croute, White Truffle Oil, Chives

# Platted Dinner



## **Fresh Seasonal Fish**

Ratatouille, Bouillabaisse Jus, Gnocchi

## **Pacific Salmon**

Thyme, Roasted Fingerling Potato, Sauce Genovaise

## **\*Alaskan Halibut**

Provençal of Roasted Vegetables, Herb Fingerling Potato, Olive, Caper Relish

## **Adobo Marinated Poussin (Baby Chicken)**

Peruvian Mashed Potato, Haricot Verts, Chimi-Churri Sauce

## **Herb Roasted Kurobuta Porklion**

Braised Bok Choy, Roasted Pumpkin, Wasabi Infused Natural Jus

## **Braised Short Rib**

Horseradish Mashed Potato, Sweet Onion Fondue, Cabernet Jus

## **Grilled Black Angus Filet Mignon**

Sweet Potato-Carrot Mash, Glazed Cipollini Onion,  
Seasonal Vegetable, Sauce Bordelaise

## **Grilled Petite Filet Mignon & Prawns**

Smashed Yukon Gold Potato, Madeira Jus, & Scampi Cream

## **Roasted Chicken Breast**

Creamy Mascarpone Soft Polenta, Pancetta, Seasonal Vegetable, Port Reduction

## **Grilled Australian Lamb Chops**

Potato Anna, Provençal Style Vegetable, Bourbon Mint, Lamb Jus

All Dinners include Artisan Bread Service, Starbucks Organic Coffee and Tazo Teas

\* Halibut Season Runs Sept.-Nov. Swordfish will be Available Dec.-Feb.

# Dinner Desserts



## **Tiramisu**

The Italian Classic with Creamy Mascarpone, Coffee Flavored Lady Fingers

## **Fresh Seasonal Fruit Tart**

## **Double Baked Chocolate Pudding**

Callebaut Dark Chocolate Twice Baked, Chantilly Cream

## **Mango Mousse Cake**

## **Dark Chocolate Espresso Cake**

Mocha Anglaise

## **Key Lime Mousse Tart**

## **Chocolate Torte with Orange and Balsamic Caramel**

## **Apple Tart Tartin with Cardamon Creme Anglaise**





## Hot Hors D Oeuvres

A minimum order of 50 pieces applies to each Hors d' oeuvres

**Indian Vegetable Samosa**

**Tempura Shrimp with Sweet & Sour Sauce**

**Spinach and Feta Cheese Filo (Spanikopita)**

**Mini Beef Wellington**

**Petite Lamb Chops Mustard Herb Crust**

**Chicken on Sugar Cane Stick with Mango Sauce**

**West Coast Crab Cake with Remoulade Sauce**

**Mini Sliders on Brioche with Whole Grain Mustard**

**Vegetable Egg Roll with Thai Sweet Chili Sauce**

**Chicken and Mushroom Wellington**

**Tri of Onion Confit with Gorgonzola in Filo Cup**

**Bacon Wrapped Diver Scallop**

**Beef Satay with Spicy Peanut Sauce**

**Coconut Shrimp**

**Chicken Satay with Spicy Sweet Chili Sauce**



## Cold Hors D Oeuvres



A minimum order of 50 pieces applies to each Hors d' oeuvres

**Cucumber Cup with Roasted Corn and Black Bean Salsa**

**Tamari Ahi Poke on Crisp Wonton**

**Seared Ahi, Shichimi Spice, Daikon, Wakame**

**Pear and Gorgonzola Crostini**

**Humboldt Fog Bleu Cheese Date wrapped in Pancetta**

**Heirloom Cherry Tomato, with Boursin  
and Cream Cheese in Tartlet**

**Deviled Egg with Black American Caviar**

**Peppered Beef Tenderloin Crostini**

**Shrimp Salad on Castroville Artichoke Bottom**

**Smoked Salmon Pinwheel on Pumpnickel Round**

**Sour Cream and American Caviar on New Potato Round**

**Smoked Duck Crepe with Apricot**

**Seared Ahi Tuna with Nori and Wasabi Caviar on Toast Square**

**Smoked Chicken, Papaya Salsa and Cream Cheese  
on Multi Grain**

**Lobster Medallion on Pumpnickel with  
Tarragon Mayonnaise**

**Assorted California Maki Roll**

# Carving Stations



\*Requires a Chef Attendant at \$125.00 each plus tax.

## **Roasted Breast of Turkey\***

Cranberry Relish

Roasted Giblet Gravy, Wheat Rolls

## **Hand Carved Fish Taco's\***

Seasonal Fresh Fish, Warm Corn Tortillas, Roasted Salsa, Housemade, Guacamole, Shredded Lettuce, Chipotle Sour Cream, Black Bean, Roasted Corn, Nopales Salad.

## **Bourbon Glazed Kurobuta Pork Baron\***

Gourmet Napa Valley Mustards, Apple & Peach Chutney

Buttermilk Biscuits'

## **Carved Sirloin of Beef\***

Horseradish Sour Cream

Red Onion Marmalade

Silver Dollar Rolls



# Reception Stations

\*Requires Attendant at \$125.00 Each plus Tax

## **Local & Domestic Cheese Display**

With Flatbread & Crackers

## **Italian Antipasto**

Marinated Vegetables, Italian Meats, Olives, Boconcinni, Baguettes and Flatbreads

## **Fresh Slice Fruit**

And Seasonal Berries Display

## **Mediterranean**

Selection of Hummus , Baba Ghanoush, California Olives  
Pita, and Lavosh

## **Vegetable Crudités**

Broccoli, Asparagus, Roasted Peppers, Portabella Mushrooms, Artichokes, Squash, Celery

## **Pacific Rim**

Dim Sum Station, Potstickers, Char Su Bao, Eggroll, Shrimp Siu Mai,  
Served with Asian Dipping Sauces

## **Today's Pasta Station\***

Orecchiette with Sautéed to Order, Fresh Rock Shrimp,  
Chorizo Sausage, Mushrooms, Pomodoro.  
Fresh Herbs, Garlic, and Parmesan Cheese  
Housemade Garlic Bread

## **Warm Baked Brie En Croute**

Pistachio with Raspberries, or Apples and Walnuts. Flatbreads, and Crackers

## **Black Angus Beef Sliders**

Mini Hamburgers with Caramelized Onions, Jack Cheese, Grain Mayo

## **Chilled Seafood Station**

- Jumbo Shrimp
- Crab Claws
- Smoked Mussels

Served with Lemon Wedges and Cocktail Sauce

# Beverage Menu

ARAMARK is pleased to offer the following premium beverages for your guests' enjoyment:

## **Spirits**

Jack Daniel's Bourbon, Johnnie Walker Black Scotch, Crown Royal Blended Whiskey, Jim Beam Bourbon, Tanqueray Gin, Smirnoff & Absolut Vodka, Jose Cuervo Especial Tequila and Bacardi Rum

## **Domestic and Imported Beer**

Budweiser, Bud Light, Corona Extra, Heineken, Amstel Light, and O'Doul's Non-Alcoholic

## **Microbrew Beer**

Gordon Biersch Marzan and Sierra Nevada Pale Ale

## **Wine**

Cypress by J. Lohr

## **Champagne**

J. Roget  
St. Michelle Brut  
Freixenet Cordon Negro Brut

## **Soft Drinks, Bottled Water and Juices**

Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist  
Santa Clara Bottled Water and assorted Tropicana Bottled Juices

## **Hosted Consumption Bar/Cash Bar**

Spirits  
Domestic Beer  
Imported Beer  
Non Alcoholic Beer  
Microbrews  
Wine by the Glass  
Soft Drinks  
Bottled Water  
Bottled Juices  
Cordials/specialty

Also available for your guests' pleasure are a wide variety of Cordials, Specialty Microbrews, Martinis, Blended Margaritas, Pina Coladas, Daiquiris, Ice Cream and Coffee Drinks. Please ask your sales manager to tailor a beverage menu for your specific event.

\*\*ARAMARK personnel must dispense all alcoholic beverages. Bartenders are staffed one (1) per 100 guests for a hosted bar and (1) per 125 guests for a cash bar.