



EXECUTIVE SUITES CATERING MENU 2009-2010 SEASON

WELCOME to the Executive Suites at HP Pavilion at San Jose. Your suite offers one of the finest experiences in sports and entertainment in the country. As the caterer to HP Pavilion, ARAMARK is committed to the highest standards of quality and service.

The menu for the 2009-10 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!



EXECUTIVE SUITES CATERING INFORMATION

MENUS

As the exclusive caterer of HP Pavilion at San Jose, ARAMARK is committed to the highest standards of quality and service. Our menus offer a comprehensive selection of innovative culinary creations from which to choose. All food is prepared and delivered fresh to your suite from our suite kitchen. In addition to our suite menu, we will gladly customize a menu for any occasion. Please contact the suite-catering department and a sales representative will be happy to plan a menu. We will also assist with personalized dining requirements, such as dietary or religious restrictions.

ORDERING

All orders should be placed two (2) business days prior to an event to ensure item availability and the utmost in presentation, service and quality. Orders may be placed by ARAMARK's on-line ordering system, by fax or by telephone. To facilitate this process, we will provide each suite administrator with order forms, which may be completed and faxed to us prior to 3:00 PM on the day indicated below for each event.

ORDERING DEADLINES

Orders Due By 3:00 PM

Monday
Tuesday
Wednesday
Thursday
Thursday
Thursday
Friday

Prior to Event Day

Wednesday
Thursday
Friday
Saturday
Sunday
Monday
Tuesday

Online ordering: www.hppsj.com
Fax ordering: 408.999.5998
Telephone ordering: 408.999.5999

Please specify suite number, suite owner's name, the date and time of the event, as well as, the name and phone number of the person placing the order. We advise you to appoint one person to place all food and beverage orders for your suite in order to develop effective communication and to avoid duplication of orders.

Unless a specific time is indicated, all food and beverages will be delivered to the suites on a schedule to be determined by the Suite Catering kitchen. Please contact our Suite Catering staff or your suite attendant for details.

CANCELLATIONS

No charges will be assessed to suite holders for orders cancelled at least 24 hours in advance. Suite orders not cancelled within the 24 hour minimum will be assessed 50% of the total food and beverage order and 100% of the private attendant fee (if applicable).

EXCLUSIVITY

ARAMARK is the exclusive caterer for HP Pavilion at San Jose. It is not permissible for suite holders or guests to bring food and/or beverage from outside the building into the suites without proper authorization and incurring handling fees.

SERVICE CHARGE

A service charge of 19% will be added to all food and beverage orders.

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 HP Pavilion 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 HP Pavilion 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.

BEVERAGE RESTOCKING

Each suite has a private, locked liquor cabinet and a refrigerator. Upon request, ARAMARK catering staff will stock each cabinet and refrigerator with the quantity and selection of beverages chosen by the suite holder. Our staff will check the inventory of the cabinet and refrigerator at the conclusion of each event. If restocking is necessary, the suite holder will be charged for the items being replaced.

If you prefer, you may order beverages on an individual basis. Please notify the suite catering office to make appropriate arrangements. Please provide ARAMARK with a list of individuals authorized to open the liquor cabinets. The suite administrator can make any additions or changes in advance of the event.

PRIVATE SUITE ATTENDANT

ARAMARK suite catering can provide a private suite attendant at a charge of \$125 per event. Private attendants can be requested with 7 days notice through the suite catering office.

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.

Please look for the logo next to the items that signify our partnership on the following pages.



EXECUTIVE SUITES CATERING

PAYMENTS

Listed below are the payment options for our suite holders. Please take the time to review your options and decide which payment arrangements will best suit the needs of you and your guests. Then, simply sign the payment agreement and return it to the ARAMARK Suite Catering office at your earliest convenience.

Option #1 CREDIT CARD ON FILE

As a suite holder, you may place a credit card on file with the ARAMARK Suite Catering office to be used for food and beverage charges. At the end of an event, you will just be required to sign the customer summary, eliminating the need to present a credit card. Copies of the customer summaries will be sent to you from the ARAMARK Suite Catering office to assist in the reconciliation of your credit card.

Option #2 PAYMENT AT THE CONCLUSION OF THE EVENT

Payment at the conclusion of an event is an option in which the guests of the suite are responsible for all food and beverage charges incurred during each individual session. If you choose this option, we ask that you advise your guests in advance that they will be responsible for payment. Just as if you were setting up a "tab" at a bar, our suite attendants will be required to ask for a credit card at the beginning of the event. All charges will be posted to this credit card during the course of the event and a signature will be required at the end of the event. Should the guests decide to pay cash, the credit card voucher will be discarded.

Option #3 ESCROW ACCOUNT

An escrow account is a convenient way to pay for your purchases in advance without using a credit card. Prior to the beginning of the season, you would send a check payable to the ARAMARK Suite Catering office for a specific amount to be deposited in an escrow account, from which food and beverage charges would be deducted. An escrow account may be initiated with a minimum balance of \$5,000. However, we recommend \$10,000 for the initial payment. When your balance drops below \$1,000, you will be asked to replenish your account. In the event that your balance reaches \$0, a credit card will be required for all charges until the account is funded.

Option #4 ADVANCE PAYMENT

Advance payment for food and beverage arrangements in the suite is always an option. The Suite Catering office will provide you, in advance, with a total of all charges for the order and arrangements can then be made for payment. All advance payments (whether cash, credit card or certified check) must be received at least 72 hours prior to the event day. We ask that you advise your guests that they will be responsible for any additional orders over and above the initial order. Any food or beverages purchases that occur during the event and that are over and above the initial order will be handled on an a la carte basis and our suite attendants will be required to ask for payment at the time the order is placed.

For suites with shared ownership, each partner in the suite must establish a separate account with the ARAMARK suite catering office. In order to ensure the proper posting of charges, it will be necessary to provide the suite catering office with a calendar of days each partner will be using the suite.

Visa, MasterCard 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.



EXECUTIVE SUITES CATERING FREQUENTLY ASKED QUESTIONS

IS THE GRATUITY INCLUDED?

Additional gratuities are at the discretion of the suite host/guest. If you would like to give your suite attendant a tip, you may add it to your final invoice at the time it is presented or you may designate a tip when placing the order. Your suite attendant will receive a portion of the service charge.

IS THE SUITE OPEN WHEN THE GUESTS ARRIVE?

Suite guests are allowed to access the suite one and a half hours prior to the start of an ice hockey game and one hour prior to all other events.

HP Pavilion Suite Concierge staff will check suite tickets and open suites for guests. ARAMARK food and beverage staff members are not authorized to unlock suites.

CAN THE FOOD AND BEVERAGE BE ORDERED UNTIL THE END OF THE GAME?

During a hockey game, all food orders cease at the end of the first period and all beverage orders cease at the end of the second period. For all other events, the suite attendant will inform the suite host of order cut-off times.

DO I NEED TO WAIT UNTIL I AM IN THE SUITE TO PLACE AN ORDER?

We recommend placing your food and beverage orders in advance by the deadlines indicated in the ordering procedures. If the deadline is missed, an order from the Event Menu may be placed at any time from 2 days prior to the event until the kitchen is closed during the event. The Event Day Menu selections are limited.

WHAT IS A PAR BAR?

The automatic restocking program is a service ARAMARK provides to suite holders. At the beginning of the season, types and amounts of beverages are established by the suite administrators. The suites are then stocked with the beverages ordered. At the conclusion of each event, a suite attendant conducts an inventory of the remaining stock. The difference between the opening inventory and the closing inventory is noted and the amount is charged to the suite holder. The inventory is then restocked to the original inventory amount. Please note: soda, juices mixers and beer are sold by the six packs on the menu, but are restocked in single cans or bottles.

WHAT IS AN ORDER CONFIRMATION?

When an order is received in the suites catering office, whether by fax, telephone or online, it must be entered into the ARAMARK system. This will produce a computer-generated copy. This copy is the order confirmation that you will receive within 24 hours via fax. If you have not received confirmation within this time, please contact the suite catering office at 408.999.5999 to confirm that your order has been received.



PACKAGES



EP



The Santa Clara Street

Price is per person (Minimum Order of 6)

\$55



POTATO CHIPS

Kettle Potato Chips with Garlic Dip and Onion Dip

CROSTINI WITH BOURSIN GARLIC-HERB CHEESE

Tomato-Basil Relish and Balsamic Reduction Drizzle

SALAD OF BABY FRENCH GREEN BEANS

Red Onions, Toasted Pinenuts and Grape Tomatoes with
Tarragon Aioli Dressing

CRAB STUFFED GULF PRAWNS

Lemon Butter Sauce

BRAISED SHORT RIBS

Red Wine Demi-Glace, Buttermilk Mashed Potatoes and
Brussel Sprouts with Applewood Smoked Bacon

ASSORTED BROWNIE SAMPLER

Rockslide Brownies, Toffee-Almond Crunch Blondies and
7 Layer Stacks

Chef's Suggested Enhancement!

ADD AN ANTIPASTO PLATTER \$11

Italian Meats, Cheeses and Vegetables with Ciabatta Bread

ADD THE LOS GATOS BEVERAGE PACKAGE \$240

One Six Pack Pepsi, Diet Pepsi, Sierra Mist, Aquafina,
Sam Adams, Sierra Nevada

1-750ml. Chardonnay, Freemark Abbey, Napa Valley

2-750ml. Cabernet Sauvignon, Cinnabar Mercury Rising



The Autumn Street

Price is per person (Minimum Order of 6)

\$60



GREEN TEA-WASABI GLAZED ALMONDS

VIETNAMESE VEGETABLE PARCELS

Asian Vegetables with Fresh Cilantro in Rice Paper with
Ponzu Dipping Sauce

ORGANIC BABY SPINACH SALAD

Mandarin Orange, Cucumber, Red Onion and Carrots with
Black Sesame Seeds and Sesame-Ginger Vinaigrette

ASIAN CORN PUDDING

Fire Roasted Red Peppers and Fresh Cilantro

EGG FRIED RICE

Jasmine Rice Fried with Carrots, Peas and Bean Sprouts

TERIYAKI CHICKEN, HOISIN MANGO BABY BACK RIBS, SESAME-GINGER GRILLED SKIRT STEAK

MANGO PASSION CHEESECAKE

Tart Fruit Curd with a Glaze of Passion Fruit and Mango

Chef's Suggested Enhancement!

ADD THE ASIAN DIM SUM \$15

Hot Mustard and Sweet & Sour Sauces

ADD THE SILICON VALLEY BEVERAGE PACKAGE \$255

One Six Pack Pepsi, Diet Pepsi, Sierra Mist, Aquafina,

Bud Light, Gordon Biersch Marzen

1-750ml. Chardonnay, Freemark Abbey, Napa Valley

2-750ml. Cabernet Sauvignon, Hess Estate 'Allomi Vineyard'



The Stockton Street

Please Order for 6 or 12 People

\$27 per person



POPCORN BASKET

CAESAR SALAD

Crispy Romaine Lettuce with Garlic-Herb Croutons,
Shredded Parmesan Cheese and Classic Caesar Dressing

MOZZARELLA STUFFED BREADSTICKS

Finished with Parmesan Cheese, Marinara Sauce

SPICY BUFFALO WINGS

Chicken Wings, Red Chile Pepper Sauce, Celery
Sticks, Blue Cheese Dressing

16" ROUND TABLE PIZZAS

Choose Any of Our 5 Pizzas

COOKIE BASKET

Cinnamon-Sugar, Oatmeal Raisin, Chocolate Chip,
Double Chocolate Chip

Chef's Suggested Enhancement!

ADD A FRESH FRUIT DISPLAY \$7

ADD THE SOUTH BAY BEVERAGE PACKAGE \$180

One Six Pack Pepsi, Diet Pepsi, Sierra Mist, Aquafina,
Corona, Smirnoff Ice
1 Btl. Jose Cuervo Especial, 1 Margarita Mix,
Salt, Lemons & Limes



The Montgomery Street

Price is per person (Minimum Order of 6)

\$55



PRETZEL TWISTS

Honey Mustard Sauce

ROASTED BEET AND AVOCADO SALAD

Organic Pea Shoots, Orange Blossom Honey Vinaigrette

ARTISAN CHEESE DISPLAY

Small Farm Cheese Selection, Toasted Flat Bread,
Dried Apricots, Figs and Nuts

PACIFIC CRAB CAKES

Citrus Aioli and Mango Salsa

GRILLED ANGUS TOP SIRLOIN STEAKS

Basted with our Special Blend of Fresh Lemon, Garlic, Spices and Herbs

OVEN ROASTED YUKON GOLD POTATOES

WARM BUTTERSCOTCH-APPLE CRISP

French Vanilla Ice Cream

Chef's Suggested Enhancement!

ADD AN ORDER OF SHRIMP SCAMPI \$22

Sautéed in Garlic Butter with White Wine, Lemon & Herbs
Served Over Saffron Rice Pilaf

ADD THE LOS GATOS BEVERAGE PACKAGE \$240

One Six Pack Pepsi, Diet Pepsi, Sierra Mist, Aquafina,
Bud Light, Gordon Biersch Marzen
1-750ml. Chardonnay, Freemark Abbey, Napa Valley
2-750ml. Cabernet Sauvignon, Cinnabar Mercury Rising



The Alameda

Price is per person (Minimum Order of 6)

\$45



FIESTA SNACK MIX

Spiced Peanuts, Corn Sticks, Cashews, Sesame Sticks and Almonds

SEVEN LAYER DIP

Refried Beans, Guacamole, Salsa Rojas, Sour Cream,
Cheddar Cheese, Black Olives and Jalapeno Peppers
Served with Pavilion Fried Corn Tortilla Chips

PINEAPPLE JICAMA SALAD

With Avocado, Red Onion, Fresh Cilantro,
Chilis Serranos and Lime Juice

MEXICAN TAPAS

Mesquite Chicken Quesadillas, Chorizo Empanadas,
House Made Sopas Filled with Carnitas, Queso Fresco and Salsa Rojas

CARNE ASADA

Grilled Marinated Skirt Steak with Fire Roasted Red Peppers,
Red and Yellow Pear Tomatoes and Scallions,
Salsa Rojas and Guacamole

LEMON BARS

Baked Lemon-Sugar Pastry Bars

Chef's Suggested Enhancement!

ADD AN ORDER OF JUMBO SHRIMP COCKTAIL \$18 

ADD THE SOUTH BAY BEVERAGE PACKAGE \$180

One Six Pack Pepsi, Diet Pepsi, Sierra Mist, Aquafina,
Corona, Smirnoff Ice
1 Btl. Jose Cuervo Especial, 1 Margarita Mix,
Salt, Lemons & Limes



**SPECIALTIES
& FAVORITES**





Pavilion Specialties

Price is per person (Minimum Order of 6)



GRILLED ANGUS FILET MIGNON \$32

Zinfandel Demi Glace, Roasted Garlic Mashed Potatoes,
Bistro Vegetables

SEARED STRIPED BASS \$29

Ratatouille, Risotto and Olive Basil Tapenade

GRILLED ANGUS TOP SIRLOIN STEAKS \$24

Basted with our Special Blend of Fresh Lemon, Garlic, Spices and Herbs
Oven Roasted Yukon Gold Potatoes

CARNE ASADA \$16

Grilled Marinated Skirt Steak with Fire Roasted Red Peppers, Red and
Yellow Pear Tomatoes and Scallions, Salsa Rojas and Guacamole

MASCARPONE LASAGNA \$15

Roasted Vegetables with Three Pepper Marinara

BBQ CHICKEN, RIBS, AND TRI TIP \$21

Honey BBQ Glaze with Baked Macaroni and Cheese

PESTO GRILLED BREAST OF CHICKEN \$15

Three Cheese Ravioli with White Wine, Olive Oil, Basil and Tomato

SHRIMP SCAMPI STYLE \$22

Sautéed in Garlic Butter with White Wine, Lemon and Herbs
Served over Saffron Rice Pilaf

CRAB STUFFED PRAWNS \$27

Lemon Butter Sauce



Arena Favorites

Price is per person (Minimum Order of 6)



MUCHOS NACHO BAR \$10

Build Your Own Nachos with Pavilion Fried Corn Tortilla Chips,
Warm Cheese Sauce, Jalapenos, Salsa Roja,
Sour Cream and Guacamole

ROUND TABLE PIZZA \$38

Fresh Baked 16" Pizzas
Choose Pepperoni, Cheese, Hawaiian,
Gourmet Veggie or Combination

MINIATURE CORN DOGS \$7

Bite-Size Franks, Crunchy Cornmeal Coating,
Ketchup, Mustard

MINI BEEF SLIDERS \$8

Mini Angus Beef Burgers with Pickles, Onions and Mustard

MOZZARELLA STUFFED BREAD STICKS \$7

Finished with Parmesan Cheese, Marinara Sauce

SPINACH AND ARTICHOKE DIP \$9

Baked in a Sourdough Bread Bowl
and served with Crostini

BAKED MACARONI AND CHEESE \$6

Home-style, Loaded with Cheese



Pavilion Burgers

Price is per person (Minimum Order of 6)



All Pavilion Burgers are made with Angus Beef Patties and Served on an Onion Kaiser Roll with Tomatoes, Lettuce, Pickles, Onions and Golden Jo-Jo Potatoes

HAMBURGER \$9

A Plain and Simple Burger for the Purist!

CLASSIC CHEESE BURGER \$9

Melted American Cheese

ALL AMERICAN BACON CHEESE BURGER \$10

Two Slices of Applewood Smoked Bacon and Melted American Cheese

CAJUN BURGER \$10

Sautéed Cajun Spiced Onions and Melted Pepper Jack Cheese

MUSHROOM BURGER \$10

Sautéed Mushrooms, Melted Swiss Cheese

JALAPEÑO-GUACAMOLE BURGER \$10

Guacamole, Sliced Jalapenos and Melted Pepper Jack Cheese



Sausages and Hot Dogs

Price is per person (Minimum Order of 6)



JUMBO HOT DOGS \$6

Perfectly Seasoned All Beef Franks

HOT LINKS \$7

The Favorite American Hot Sausage Made with
Beef, Pork and Fresh Onions

SPICY ITALIAN SAUSAGES \$7

Coarsely Ground Pork Sausages in a Natural Casing

SMOKED CHICKEN BASIL SAUSAGES \$7

Hickory Smoked Chicken Sausages with Fresh Basil and Garlic

BAVARIAN BRATWURST \$7

Coarsely Ground Pork Sausages with Fresh Onion and Seasoning

OKTOBERFEST BOCKWURST \$7

Traditional White Sausages made with Pork and Veal



Chicken Sandwiches

Price is per person (Minimum Order of 6)



Chicken Sandwiches are made with a Fresh Natural Chicken Breast and Served On a Ten Grain Whole Wheat Roll with Tomatoes, Lettuce, Pickles, Onions and Golden Jo-Jo potatoes

PESTO GRILLED CHICKEN \$9

Melted Gruyere Cheese

CHICKEN CORDON BLEU \$10

Covered with Sliced Ham and Melted Swiss Cheese

RANCH STYLE CHICKEN \$10

Juicy Breaded Chicken Breast with Applewood Smoked Bacon, Melted Provolone Cheese and Ranch Dressing

BUFFALO CHICKEN \$10

Breaded Chicken Breast Covered with Our Tangy Buffalo Sauce and Crumbled Blue Cheese



Sandwiches

Price is per person (Minimum Order of 6)



SANDWICH TRIO PLATTER \$12

ROAST BEEF

Gruyere Cheese, Grilled Onions, Pickles, Tomatoes,
Lettuce and Thousand Island Dressing on a Sourdough Roll

BUTTER BASTED TURKEY BREAST

Havarti Cheese, Tomatoes, Lettuce and
Cranberry Aioli on a Pretzel Bun

HICKORY SMOKED HAM

Vermont White Cheddar Cheese, Pickles, Tomatoes,
Lettuce and Whole Grain Mustard on a Ciabatta Roll

GRILLED VEGETABLE WRAP \$8

Marinated and Grilled Vegetables with Fresh Tomato,
Avocado, Mushrooms and Basil Mayonnaise in a Spinach Tortilla

BBQ PULLED PORK WRAP \$12

Shredded Smoked Pork, Black Beans, Grilled Onions,
Pepper Jack Cheese, Avocado, Lettuce, Tomato and
BBQ Sauce in a Chipotle Tortilla

BUTTER BASTED TURKEY WRAP \$12

Turkey Breast, Pepper Jack Cheese, Lettuce,
Tomato, Avocado and Chipotle Aioli in a Tomato Tortilla

BARBECUED PULLED PORK SANDWICH \$12

Smoked Pork Simmered in BBQ Sauce, Lettuce,
Tomatoes, Red Onions and Pickles with Fresh Sourdough Rolls

PRIME RIB CHEESESTEAK \$15

Thinly Sliced Slow Roasted Prime Rib of Angus Beef
with Grilled Onions, Peppers and Melted Vermont White Cheddar
Served with Soft Torpedo Rolls



APPETIZERS





Cold Appetizers

Price is per person (Minimum Order of 6)



FRESH FRUIT DISPLAY \$7

Central Valley Watermelon, Cantaloupe,
Honeydew and Berries with Grand Marnier Dip

BLACK SESAME CRUSTED AHI \$12

Asian Slaw, Wasabi Vinaigrette

SUSHI PLATTER \$22

California Rolls, Spicy Tuna Rolls,
Nigiri Sushi, Vegetable Maki, Wasabi,
Pickled Ginger and Soy Sauce

JUMBO SHRIMP COCKTAIL \$18 

Jumbo Mexican Shrimp, Horseradish Cocktail Sauce and Lemons

SEVEN LAYER DIP \$7

Refried Beans, Guacamole, Salsa Rojas, Sour Cream,
Cheddar Cheese, Black Olives and Jalapeno Peppers
Served with Pavilion Fried Corn Tortilla Chips

ARTISAN CHEESE DISPLAY \$9

Small Farm Cheese Selection, Toasted Flat Bread,
Dried Apricots, Figs and Nuts

FARMERS MARKET CRUDITÉS \$7

Crisp Garden Vegetables, Ranch Dip

CROSTINI WITH BOURSIN GARLIC-HERB CHEESE \$10

Tomato-Basil Relish and Balsamic Reduction Drizzle

ANTIPASTO PLATTER \$11

Italian Meats, Cheeses and Vegetables with Ciabatta Bread



Hot Appetizers

Price is per person (Minimum Order of 6)



SPICY BUFFALO WINGS \$9

Chicken Wings, Red Chile Pepper Sauce, Celery Sticks and Blue Cheese Dressing

TERIYAKI SESAME WINGS \$9

Teriyaki Glazed Chicken Wings, Sesame Seeds and Rice Sticks

BBQ PULLED PORK SLIDER \$8

Cole Slaw on Soft Roll

MEXICAN TAPAS \$15

Mesquite Chicken Quesadillas, Chorizo Empanadas, House Made Sopas Filled with Carnitas, Queso Fresco and Salsa Rojas

PACIFIC CRAB CAKES \$19

Citrus Aioli and Mango Salsa

ASIAN DIM SUM \$15

Vegetable Spring Rolls, Coconut Shrimp, Pork Potstickers and Sesame Chicken Skewers
Soy Sauce, Sweet Chile Sauce and Hot Mustard

BABY BACK RIBS \$15

Slow Baked Pork Ribs & Honey BBQ Glaze

CHICKEN TENDERS \$9

Breaded Natural Chicken Breast Strips with Ranch Dip, Honey-Mustard and Barbecue Sauces

SPINACH AND ARTICHOKE DIP \$9

Baked in a Sourdough Bread Bowl
and served with Crostini

SHRIMP SOPES DIABLO \$10

Spiced Gulf Shrimp on Masa-Harina Sopas



EPQ

SALADS





Salads

Price is per person (Minimum Order of 6)



GARDEN SALAD \$7

Organic Field Greens, Tomatoes, Sweet Peppers,
Balsamic Vinaigrette

TUNA NIÇOISE SALAD \$12

Searched Tuna, Hard Boiled Egg, Haricot Vert, Niçoise Olives,
Pear Tomatoes and Gold Potatoes with Sherry Vinaigrette

NORTHWESTERN SHRIMP LOUIS \$16

Succulent Shrimp on a Bed of Shredded Romain Lettuce
with Hard Boiled Egg, Julienned Carrot and Fresh Tomato
with Zesty Louis Dressing

RED BLISS POTATO SALAD \$7

Hard Boiled Egg, Celery, Herbed Mayonnaise Dressing

CLASSIC CAESAR SALAD \$7

Romaine Hearts, Parmesan Cheese, Croutons,
Caesar Dressing

Add Grilled Chicken Breast \$10

THREE CHEESE TORTELLINI VEGETABLE SALAD \$8

Grilled Italian Vegetables, Marinated Artichoke Hearts,
Sun-dried Tomatoes and Basil Pesto Vinaigrette

PAVILION ANTIPASTO SALAD \$8


A Blend of Romaine and Spring Lettuce with Grape Tomatoes,
Salami, Pepperoni, Mushrooms, Red Onions, Kalamata Olives,
Sliced Carrots, Cucumbers, Mozzarella and Croutons
with Balsamic Vinaigrette

MEXICAN SHRIMP SALAD \$14

Plump and Tender Mexican White Shrimp
with Cucumber, Tomato, Red Onion,
Avocado, Mango, Cilantro and a Chili-Lime Vinaigrette



SNACKS & DESSERTS





Snacks

Price is per person (Minimum Order of 6)



THE SNACK BAR \$8

Kettle Potato Chips, Garlic Dip, Onion Dip,
Fiesta Snack Mix, Popcorn Basket

POPCORN BASKET \$3

Bottomless

POTATO CHIPS \$6

Kettle Potato Chips, Garlic Dip, Onion Dip

TORTILLA CHIPS \$5

Pavilion Fried White Corn Tortilla Chips with
Salsa and Guacamole

PRETZEL TWISTS \$3

Honey Mustard Sauce

PEANUTS \$4

Roasted In-the-Shell Peanuts

MIXED NUTS \$4

Blend of Almonds, Cashews, Pecans,
Peanuts and Hazelnuts

FIESTA SNACK MIX \$4

Spiced Peanuts, Corn Sticks, Cashews, Sesame Sticks and Almonds

CANDY BASKET \$4

Kit Kat Bars, Plain and Peanut M&M's, Reeses Peanut Butter Cups



Desserts

Price is per person (Minimum Order of 6)



ITALIAN CREAM CAKE \$10

White Cake and Light Lemon Cream Filling with
Crunchy Vanilla Crumb Topping

CHOCOLATE FUDGE CAKE \$11

Dark Chocolate Cake Layered with Thick and Creamy
Chocolate Fudge

COOKIE BASKET \$4

Chocolate Chip, Oatmeal Raisin, Cinnamon-Sugar,
White Chocolate-Macadamia Nut

KEY LIME PIE \$9

Authentic Florida Key Lime Custard
Smothered with Sweet Whipped Cream

BROWNIE SAMPLER \$8

Rockslide Brownies, Toffee-Almond Crunch Blondies
and 7 Layer Stacks

GOURMET PASTRY DESSERT BARS \$8

Oatmeal Cranberry Bars, Caramel Apple Granny Bars
and Lemon Bars

WARM BUTTERSCOTCH-APPLE CRISP \$8

French Vanilla Ice Cream

DULCE DE LECHE DOMES \$10

A Creamy Caramel Mousse Filled with a Core of Pure Caramel,
Glazed in Dark Chocolate and Drizzled with Milk Chocolate

PASSION-MANGO CHEESECAKE \$10

Passion Fruit and Mango Infused Cheesecake topped with a Tart
Fruit Curd and Finished with a Glaze of Passion Fruit and Mango



BEVERAGES





Thirst Quenchers

Per 6 Pack



SOFT DRINKS AND MIXERS \$15

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper,
Diet Dr. Pepper, Mountain Dew, Mug Root Beer
Tropicana Twister, Ginger Ale, Club Soda,
Tonic Water, Lipton Iced Tea, Lipton Green Tea with Citrus,
Tropicana Lemonade

ENERGY AND COFFEE DRINKS \$32

Mountain Dew Amp
Starbuck's Mocha Frappuccino

BOTTLED WATERS AND SPORTS DRINKS \$17

Aquafina Bottled Water
Sobe Life Water Pomegranate/Cherry
Gatorade Fruit Punch, Lemon Lime and G2 Grape
Sparkling Mineral Water

FRUIT JUICES \$17

Orange, Grapefruit, Cranberry, Pineapple,
Apple and Tomato

COFFEE SERVICE - AIRPOT (12) 8 OZ. SERVINGS

Organic Green Mountain Premium Coffee \$40
Organic Green Mountain Premium Decaf Coffee \$40
Herbal and Black Tea Service \$21

BAR MIXERS BY THE BOTTLE

Margarita, Bloody Mary and Sweet and Sour Mix \$16



Beverage Packages

Service for 12



SOUTH BAY PACKAGE \$180

- 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 Smirnoff Ice
- 1- 750 ml. Jose Cuervo Especial Tequila
Margarita Mix, Margarita Shaker Cup
- Salt Ring, Limes, Lemons

LOS GATOS PACKAGE \$240

- 1- Six Pack Pepsi
- 1- Six Pack Diet Pepsi
- 1- Six Pack Sierra Mist
- 1- Six Pack Aquafina Bottled Water
- 1- Six Pack Sam Adams Beer
- 1- Six Pack Sierra Nevada Pale Ale
- 1- 750 ml. Chardonnay, Freemark Abbey, Napa Valley
- 2- 750 ml. Cabernet Sauvignon, Cinnabar 'Mercury Rising'

SILICON VALLEY PACKAGE \$255

- 1- Six Pack Pepsi
- 1- Six Pack Diet Pepsi
- 1- Six Pack Sierra Mist
- 1- Six Pack Aquafina Bottled Water
- 1- Six Pack Bud Light
- 1- Six Pack Gordon Biersch Marzen
- 1- 750 ml. Chardonnay, Freemark Abbey, Napa Valley
- 2- 750 ml. Cabernet Sauvignon, Hess Estate 'Allomi Vineyard'



BEER WINE
& LIQUOR





Beer

Per Six Pack



DOMESTIC BEER \$30

Miller Genuine Draft
Miller Lite
Budweiser
Bud Light
Coors Light
O'Douls (Non-Alcoholic)

IMPORTS AND MICROBREWS \$32

Gordon Biersch Marzen
Samuel Adams
Anchor Steam
Sierra Nevada Pale Ale
Corona
Heineken
Heineken Light
Blue Moon
Smirnoff Ice



Liquor

Per 750 ml. Bottle



VODKA

Grey Goose \$78

Ketel One \$65

Absolut \$54

Smirnoff \$40

GIN

Bombay Sapphire \$60

Beefeater \$48

RUM

Myers's Dark \$55

Captain Morgan Spiced \$49

Bacardi Silver \$37

TEQUILA

Patron Reposado \$98

Don Julio Blanco \$95

Sauza Hornitos \$66

Jose Cuervo Especial \$44

SCOTCH WHISKEY

Glenlivet Single Malt 12 Year \$72

Chivas Regal 12 Year \$58

WHISKEY

Crown Royal \$65

Jameson Irish \$60

Jack Daniel's \$55

Seagram's 7 Crown \$45

COGNAC

Remy Martin VSOP \$88

Courvoisier VS \$66

LIQUEURS

Grand Marnier \$74

Bailey's Irish Cream \$50

Kahlua \$42



Liquor Packages

Service for 6



COSMOPOLITAN \$85

1 - 750 ml. Absolut Vodka

1 - 375 ml. Triple Sec

6 - Cranberry Juice

Limes

MARGARITA \$75

1 - 750 ml. Jose Cuervo Especial Tequila

2 - Quarts Margarita Mix

Limes, Salt Ring

Margarita Shaker

TEAL ON ICE \$95

1 - 750 ml. Grey Goose Citron Vodka

1 - 375 ml. Blue Curacao

6 - Pineapple Juice

MARTINI \$85

1 - 750 ml. Absolut Vodka

1 - 375 ml. Dry Vermouth

Stuffed Jumbo Olives

TWISTED APPLE-TINI \$70

1 - 750 ml. Smirnoff Vodka

1 - 375 ml. Apple Pucker Liqueur

2 - Quarts Sweet and Sour Mix

BLOODY MARY \$85

1 - 750 ml. Absolut Vodka

2 - Quarts Bloody Mary Mix

Worcestershire Sauce, Tabasco Sauce

Celery, Limes



WINE BY THE BOTTLE



SPARKLING WINES

Veuve Cliquot Ponsardin \$98
Roederer Estate Brut, Anderson Valley \$51
Chandon, Brut Classic 187 ml \$14

CHARDONNAY

Cakebread, Napa Valley \$75
Miner Vineyards, Napa Valley \$68
Rombauer Vineyards, Napa Valley \$65
Stags' Leap, Napa Valley \$53
Ferrari-Carano, Alexander Valley \$50
Cuvaision, Carneros \$47
La Crema, Sonoma Coast \$44
Freemark Abbey, Napa Valley \$39

SAUVIGNON BLANC/PINOT GRIGIO

Cakebread Sauvignon Blanc, Napa Valley \$56
Groth Sauvignon Blanc, Napa Valley \$44
Brassfield Estate Pinot Grigio, High Valley \$40

CABERNET SAUVIGNON

Caymus Vineyards, Rutherford, Napa Valley \$146
Chateau St. Jean, 'Cinq Cepages', Sonoma Valley \$110
Jordan, Alexander Valley \$97
BV Tapestry, Napa Valley \$87
Provenance, Rutherford, Napa Valley \$69
Hess Estate, 'Allomi Vineyard', Napa Valley \$54
Cinnabar Vineyards, 'Mercury Rising', Bordeaux Blend \$45
Robert Mondavi, 'Solaire', Central Coast \$38

MERLOT

Duckhorn Vineyards, Napa Valley \$98
Rubicon, Napa Valley \$73
Flora Springs, Napa Valley \$43

ZINFANDEL

Ridge Vineyards, Paso Robles \$65
Dynamite Vineyards, North Coast \$38

PINOT NOIR

Gary Farrell, Russian River Valley \$84
Morgan, 'Twelve Clones', Santa Lucia Highlands \$69
Byron, Santa Maria Valley \$58
Cambria, 'Julia's Vineyard', Santa Maria Valley \$45