



Snapdragon
stadium

CATERING MENU



HOSPITALITY™
AT SNAPDRAGON STADIUM



WELCOME

Dear Catering Guests,

Congratulations! You've chosen an exceptional way to enjoy your event at Snapdragon Stadium, with a premium dining experience brought to you by 386 Hospitality.

Why the 386 name? San Diego State freshman Marshall Faulk set a then- NCAA record for 386 rushing yards on a September Saturday evening against University of Pacific in 1991. The site? The very ground on which Snapdragon Stadium now proudly stands, the old Jack Murphy. Might we add that Marshall also scored seven touchdowns that night?

In short, 386 is a standard of best-in-class excellence that we expect to meet every day, with every guest. We value your feedback and encourage you to keep in touch following your time with us in-and-around Snapdragon Stadium. See you soon!

Susan Hawke

Susan Hawke
Executive General Manager, Food and Beverage
386 Hospitality
Snapdragon Stadium
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Breakfast

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Breakfast Buffets

Continental Breakfast

\$22.8

food price \$19 | service charge \$3.8

seasonal fresh fruit **GF/V**

assorted yogurts **GF/VG**

assorted muffins **VG**

danish and pastries with butter and jelly **VG**

orange juice

freshly brewed coffee

decaf and hot tea

Awaken the Dragon Buffet

\$45.6

food price \$38 | service charge \$7.6

seasonal fresh fruit **GF/V**

assorted yogurts **GF/VG**

assorted muffins **VG**

danish and pastries with butter and jelly

organic scrambled eggs **GF/VG**

home fries **GF/V**

applewood smoked bacon **DF/GF**

country sausage links **DF/GF**

orange juice

freshly brewed coffee

decaf and hot tea

Breakfast Additions

Omelet Station **GF**

Two chef attendants required.

\$15.6

food price \$13 | service charge \$2.6

French Toast **VG**

\$15

food price \$12.5 | service charge \$2.5

served with butter, maple syrup, fruit compote, whipped cream and powdered sugar

Waffle Station **VG**

\$15.6

food price \$13 | service charge \$2.6

whipped cream, fresh berries, butter, maple syrup, house jam

Smothered Biscuits

\$10.8

food price \$9 | service charge \$1.8

buttermilk biscuits, sausage gravy, chopped chives

From the Bakery

Bagel Basket **VG**

\$5.4

food price \$4.5 | service charge \$.9

assortment of bagels served with house made shmeared and honey cinnamon butter

Breakfast Pastries **VG**

\$7.8

food price \$6.5 | service charge \$1.3

assortment of danish, muffins and pastries

Loaf Cakes **VG**

\$6.6

food price \$5.5 | service charge \$1.1

fresh breakfast breads to include lemon, zucchini and banana nut

Assorted Scones **VG**

\$7.2

food price \$6 | service charge \$1.2

chef's selection of savory and sweet scones

Brioche Cinnamon Rolls **VG**

\$7.2

food price \$6 | service charge \$1.2

cinnamon sugar, vanilla icing

Morning Starters

Seasonal Fresh Fruit **GF/V**

\$7.8

food price \$6.5 | service charge \$1.3

pineapple, melons and berries

Yogurt Parfaits **GF/VG**

\$12

food price \$10 | service charge \$2

yogurt, granola, and seasonal berries

Steel Cut Oats **GF/V**

\$7.2

food price \$6 | service charge \$1.2

steel cut oats served with brown sugar, honey, cranberries, shaved almonds, 2% milk, almond milk

Kind Bars **GF/VG**

\$6

food price \$5 | service charge \$1

assorted Kind bars

If applicable, additional fees, including but not limited to the following, may be included in your event proposal and agreement:

SERVICE	AMOUNT	SERVICE	AMOUNT
Chef Attendant	\$250	Equipment Rental	Varies
Bartender	\$250	Additional Servers	Varies
Tray Passer	\$100 - \$200	ABC Permit	Varies
Corkage	\$50	*Prices subject to change	

386 HOSPITALITY™
AT SNAPDRAGON STADIUM

DF | Dairy-Free **GF** | Gluten-Friendly **V** | Vegan **VG** | Vegetarian

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Breakfast Entrées

Quiche

\$15.6

food price \$13 | service charge \$2.6

choose from the following:

- quiche lorraine
- broccoli and cheddar **VG**
- spinach and tomato **VG**

Breakfast Burritos

\$15.6

food price \$13 | service charge \$2.6

choose from the following:

- egg, bacon, cheddar cheese, and potatoes
- egg, sausage, cheddar cheese, and potatoes
- egg, cheese and potatoes **VG**

*gluten-friendly wraps available upon request at an additional charge

Breakfast Croissant Sandwich

\$15.6

food price \$13 | service charge \$2.6

choose from the following:

- egg, bacon and cheddar cheese
- egg, ham and swiss cheese
- egg, spinach and pepperjack **VG**

Prime Rib Hash Breakfast Bowl **GF**

\$18

food price \$15 | service charge \$3

seasoned breakfast potatoes, peppers and onions, fried egg, house salsa

Sweet Longanisa Breakfast Bowl **GF**

\$18

food price \$15 | service charge \$3

garlic fried rice, grilled longanisa sausage, fried egg roma tomatoes, chili oil

Spiced Chickpea Fritters Breakfast Bowl **VG**

\$18

food price \$15 | service charge \$3

quinoa potatoes, fresh arugula, roma tomatoes, fried eggs, mint yogurt sauce

Breakfast Sides

Applewood Smoked Bacon **DF/GF**

\$8.4

food price \$7 | service charge \$1.4

Chicken Apple Sausage **DF/GF**

\$8.4

food price \$7 | service charge \$1.4

Country Potatoes **GF/V**

\$6

food price \$5 | service charge \$1

seasoned potatoes tossed with peppers and onions



Spinach and Tomato Quiche

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Lunch

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Deli Buffet

\$46.8

food price \$39 | service charge \$7.8

served with fresh breads and rolls, lettuce, tomatoes, sliced onions, pickles, traditional condiments, chips, and fresh baked cookies

*gluten-friendly bread available upon request at an additional charge

choose three meats:

- turkey breast
- smoked roast beef
- black forest ham
- genoa salami
- capicola
- tuna salad
- egg salad

choose two salads:

Macaroni Salad **VG**

elbow macaroni, hard cooked egg, celery, onion, salt and pepper

Bacon Potato Salad **GF**

red bliss potatoes, hard cooked eggs, celery, red onion, mustard, mayonaise, applewood bacon, scallions

Barrio Caesar Salad **VG**

street corn, cotija cheese, torn croutons, roasted poblano Caesar dressing

choose three cheeses:

- swiss
- provolone
- cheddar
- pepper jack

Wedge Salad

baby iceberg, thick cut bacon, tomatoes, blue cheese dressing and crispy onions

Classic Green Salad **GF / VG**

wild greens, cherry tomatoes, red onions, english cucumbers, candied walnuts, gorgonzola cheese

Boxed Lunch

\$36

food price \$30 | service charge \$6

includes chips, whole fruit, cookie and bottled water

*gluten-friendly bread available upon request at an additional charge

Cali Turkey

squaw bread, roasted turkey, white cheddar cheese, avocado aioli, red onions, tomatoes, lettuce

Italian Picnic Sandwich

soft french roll, salamis, mortadella, pickled peppers, red onion, lettuce, vinegar and oil

Ham and Swiss

lettuce, tomato, red onion and dijonnaise

Caprese Wrap **VG**

tomato basil tortilla, fresh mozzarella, tomatoes, arugula, pesto aioli, basil, balsamic reduction



Bacon Potato Salad

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Hors d'Oeuvres - Cold

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Cold

Tuna Poke GF

\$10.2

food price \$8.5 | service charge \$1.7

yuzu aioli, seaweed salad, roasted seaweed chips, furikake, edamame

Shrimp Ceviche DF/GF

\$10.2

food price \$8.5 | service charge \$1.7

jumbo shrimp, roma tomatoes, red onions, pickled fresno peppers, cucumber, cilantro, serrano citrus, tortilla chips

SD Shrimp Cocktail DF/GF

\$10.2

food price \$8.5 | service charge \$1.7

garlic lime roasted shrimp, pico de gallo, cocktail sauce

Firecracker Shrimp

\$12

food price \$10 | service charge \$2

crispy wonton shrimp stuffed with crab, cream cheese and jalapeños served with sweet chili sauce

Prosciutto and Melon Skewers DF/GF

\$6.6

food price \$5.5 | service charge \$1.1

with balsamic honey

Cucumber Gazpacho GF/V

\$6.6

food price \$5.5 | service charge \$1.1

with lemon basil olive oil

Smoked Salmon Crostini

\$7.8

food price \$6.5 | service charge \$1.3

with whipped cream cheese, pesto and everything bagel spice

Yellowtail Tostada DF/GF

\$10.2

food price \$8.5 | service charge \$1.7

blue corn tortilla with golden tomato, peppers, shallots, and fine herbs

Tomato Caprese Skewer GF/VG

\$8.4

food price \$7 | service charge \$1.4

cherry tomato, fresh basil, fresh mozzarella and balsamic glaze

Pear and Blue Cheese Crostini VG

\$10.2

food price \$8.5 | service charge \$1.7

baked pear, blue cheese fondue, balsamic reduction, microgreens

Chilled Lobster Bao Bun

\$14.4

food price \$12 | service charge \$2.4

steamed bun, lime mayo dressed New England lobster meat, escabeche onions and fresno chilies, micro cilantro



Shrimp Ceviche

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Hors d'Oeuvres - Hot

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Hot

Crab Cakes

\$16.8

food price \$14 / service charge \$2.8

with apple fennel slaw and basil aioli

Steak Crostini

\$6.6

food price \$5.5 / service charge \$1.1

with horseradish cream caramelized onion, and red wine reduction

Crispy Pork Belly **DF / GF**

\$6.6

food price \$5.5 / service charge \$1.1

with shanghai sweet and sour sauce and peanut chili crunch

Lemon Garlic Chicken Skewers **DF / GF**

\$10.2

food price \$8.5 / service charge \$1.7

with aleppo pepper hummus and herb salsa verde

Grilled Cheese and Tomato Bisque **VG**

\$7.2

food price \$6 / service charge \$1.2

fire roasted tomato bisque soup served with a mini honey grilled cheese

Chicken Tinga Empanada

\$12

food price \$10 / service charge \$2

with chimichurri aioli

Short Rib Sliders

\$10.2

food price \$8.5 / service charge \$1.7

with blue cheese fondue and red onion jam

Umami Chicken Slider

\$9.6

food price \$8 / service charge \$1.6

hawaiian bun, sriracha aioli, white cheddar cheese, pickled vegetables

Mini Carnitas Tostada **DF / GF**

\$9.6

food price \$8 / service charge \$1.6

with avocado salsa, shredded lettuce, and pickled onions

Coconut Shrimp Tempura

\$9

food price \$7.5 / service charge \$1.5

coconut battered shrimp, sweet chili sauce

Beet Tartare **GF / V**

\$9

food price \$7.5 / service charge \$1.5

marinated roasted red beets, quinoa crunchies, fresh herbs



Coconut Shrimp Tempura

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Party Platters and Displays

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Fresh Seasonal Fruit **GF / V**

\$7.8

food price \$6.5 / service charge \$1.3

pineapple, melons, berries

Garden Vegetables **GF / V**

\$7.8

food price \$6.5 / service charge \$1.3

served with harissa spiced hummus and green goddess dip

Cheese and Charcuterie

\$19.2

food price \$16 / service charge \$3.2

imported and domestic cheeses, cured meats, roasted nuts, jams, assorted gourmet crackers and breads

Beer Caramelized Onion Dip **VG**

\$7.8

food price \$6.5 / service charge \$1.3

served with everything bagel spiced kettle chips

Chips and Salsa **GF / V**

\$6.6

food price \$5.5 / service charge \$1.1

corn tortilla chips served with red and green molcajete salsas

Guacamole and Chips **V**

\$9

food price \$7.5 / service charge \$1.5

tortilla chips served with house made guacamole

Sushi Platter

\$38.4

food price \$32 / service charge \$6.4

assorted selections of cut rolls, nigiri, sashimi, pickled ginger, wasabi and soy sauce

Mediterranean Platter **VG**

\$8.4

food price \$7 / service charge \$1.4

garlic hummus, olives, marinated artichokes, roasted eggplant dip, cucumber, baby carrots, fried pita chips



Cheese and Charcuterie

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Action Stations

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- Two chef attendants per 100 guests

Build Your Own Salad

\$18

food price \$15 | service charge \$3

includes choice of two lettuces, four vegetables, two cheeses, two dressings and croutons

- add grilled chicken; per person \$6
- add hard boiled egg; per person \$3

Vegetables GF/V

choose four:

- broccoli
- tomatoes
- onion
- olives
- cucumbers
- carrots

Dressings GF

choose two:

- ranch dressing VG
- caesar dressing VG
- italian vinaigrette V
- balsamic vinaigrette V
- champagne vinaigrette V



Lettuce V

choose two:

- mixed greens
- chopped romaine
- spinach

Cheeses GF/VG

choose four:

- feta
- parmesan
- blue cheese
- shredded cheddar



Nacho Station

\$22.2

food price \$18.5 | service charge \$3.7

nacho bar served with tortilla chips, queso, jalapeños, sour cream, pico de gallo, red and green molcajete salsas

- add barbacoa; per person \$8
- add pollo asado; per person \$6
- add carnitas; per person \$6
- add roasted mushrooms; per person \$6
- add freshly made guacamole; per person \$5

South of the Border Dogs

\$15.6

food price \$13 | service charge \$2.6

bacon wrapped dogs served with pico de gallo, sauteed jalapeños and onions, cotija cheese, and chipotle crema

*gluten-friendly buns available upon request at an additional charge



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Street Taco Station GF

\$23.4

food price \$19.5 | service charge \$3.9

served with mini corn tortillas, chopped onion, fresh cilantro, grilled jalapeño, salsa verde, salsa roja and lime crema

Tacos

choice of two:

- barbacoa **DF**
- pork carnitas **DF**
- mahi mahi **DF**
- pollo asado **DF**
- potato **GF/V**
- mushroom **DF/VG**

- extra protein option; per person **\$8**



Slider Station

\$16.2

food price \$13.5 | service charge \$2.7

served with traditional condiments

Sliders

choice of two:

angus beef

cheddar cheese, pickles, caramelized onions, chipotle thousand island dressing, on a potato bun

short rib

braised beef short ribs, fresno pepper and apple slaw, on a potato bun

hot chicken slider

crispy chicken breast tossed in hot honey, pickles, cole slaw, on a potato bun

portobello mushroom **VG**

mushroom patty, red onions, tomatoes, sprouts, roasted red pepper hummus, on a potato bun

**plant based and gluten-friendly options available upon request at an additional charge*

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- Two chef attendants per 100 guests

Poke Station GF

\$24

food price \$20 | service charge \$4

sticky rice, wasabi, spicy sriracha mayo, ginger ponzu, edamame, pickled onion, pickled ginger, crispy fried garlic, furikake, seaweed salad

choice of two:

- ahi tuna crudo **DF**
- farm raised salmon **VG**
- crispy tofu **GF/VG**
- roasted beet **V**



Stir Fry Station

\$37.2

food price \$31 | service charge \$6.2

toasted sesame seeds, crispy fried garlic, bean sprouts, baby bok choy, toasted nori, sliced jalapeño peppers, shaved onions

Protein

choice of two:

- chicken marinated in Korean spices **DF**
- szechuan beef **DF/GF**
- crispy tofu **GF/V**

Grain

choice of one:

- jasmine rice **GF/V**
- brown rice **GF/V**
- yakisoba noodles **V**

Flatbread Station

\$19.2

food price \$16 | service charge \$3.2

choose from two of the following:

- italian sausage, marinara sauce, fresh basil, and mozzarella cheese
- grilled chicken parmesan, red onion and pesto
- zucchini, peppers, olives, spinach, pesto and feta **VG**



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Grilled Cheese Station

\$24.6

food price \$20.5 / service charge \$4.1

served with housemade kettle chips

choice of two:

traditional grilled cheese VG

sourdough bread with melted cheddar cheeses

ham and swiss

sourdough bread with black forest ham, caramelized onion and melted swiss cheese

short rib

braised short rib with onions, peppers and melted swiss cheese

brie and apple VG

sourdough bread with honey, apple and melted brie

*gluten-friendly bread available upon request at an additional charge



Pasta Station

\$25.2

food price \$21 / service charge \$4.2

includes:

- penne pasta
- pomodoro sauce
- pesto cream
- mushrooms
- squash
- tomatoes
- onions
- spinach
- artichokes

- add grilled chicken \$5

- add grilled shrimp \$7

- add cheese tortellini pasta \$5 VG

*gluten-friendly pasta available upon request at an additional charge

If applicable, additional fees, including but not limited to the following, may be included in your event proposal and agreement:

SERVICE	AMOUNT	SERVICE	AMOUNT
Chef Attendant	\$250	Equipment Rental	Varies
Bartender	\$250	Additional Servers	Varies
Tray Passer	\$100 - \$200	ABC Permit	Varies
Corkage	\$50	*Prices subject to change	

386 HOSPITALITY™
AT SNAPDRAGON STADIUM

DF / Dairy-Free GF / Gluten-Friendly V / Vegan VG / Vegetarian

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Carving Station

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- Two chef attendants per 100 guests

Carving Station

served with dinner rolls and butter

Roasted Turkey Breast

\$25.2

food price \$21 / service charge \$4.2

served with cranberry chutney and gravy

Roasted Pork Loin **DF / GF**

\$38.4

food price \$32 / service charge \$6.4

served with spicy garlic tomato sauce and apple mostarda

New Zealand Lamb Rack **DF / GF**

\$36

food price \$30 / service charge \$6

served with pistachio mint chimichurri

Roasted Beef Strip Loin **GF**

\$36

food price \$30 / service charge \$6

served with mushroom demi and horseradish gremolata

Whole Roasted Salmon **GF**

\$36

food price \$30 / service charge \$6

served with caper brown butter and lemon

BBQ Brisket **GF**

\$33.6

food price \$28 / service charge \$5.6

oak smoked beef brisket, served with pickled vegetables and tangy bbq sauce



Whole Roasted Salmon

If applicable, additional fees, including but not limited to the following, may be included in your event proposal and agreement:

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Chef Attendant	\$250	Equipment Rental	Varies
Bartender	\$250	Additional Servers	Varies
Tray Passer	\$100 - \$200	ABC Permit	Varies
Corkage	\$50	*Prices subject to change	

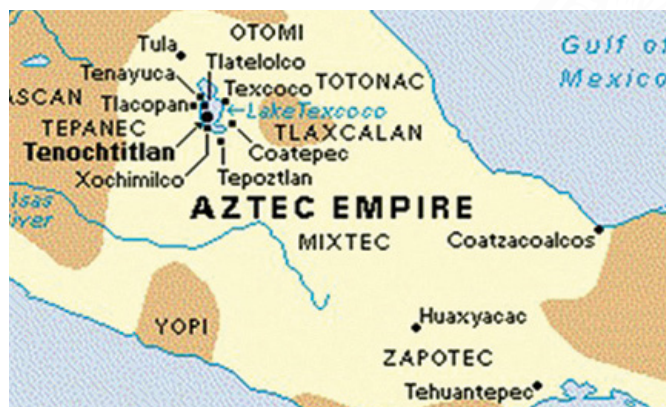
386 HOSPITALITY™
AT SNAPDRAGON STADIUM

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MENÚ AZTECA

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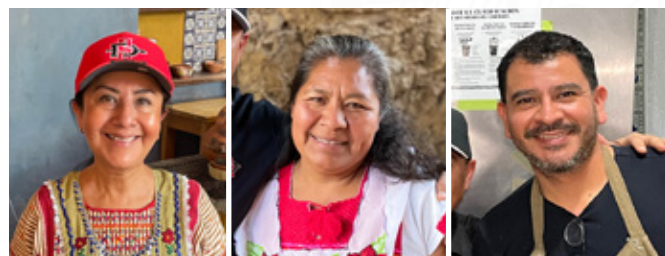
Menú Azteca is a culinary celebration intended to honor the Aztec culture. In collaboration with SDSU's Aztec Identity Initiative, Menú Azteca provides choices that are authentic to or inspired by the indigenous Mexican people (known as Aztecs) and the ancestral homes of the greater Aztec Empire (including Oaxaca, Mexico).

Chefs from SDSU Dining, SDSU Catering, and 386 Hospitality at Snapdragon Stadium participate in recurring culinary delegations to Oaxaca.

The chefs train with some of the most renowned culinary professionals in the region, bringing new, Oaxacan-inspired recipes and techniques back to SDSU and Snapdragon Stadium.



L-R: SDSU Catering General Manager Isaac Duarte, UTK Chef de Cuisine Navilla Montes de Oca, Associate Director Robert Isner, 386 Hospitality Executive Sous Chef Ryan Tuskan



Chef Celia Florian

Cocinera Vicky Hernandez

Chef Rodolfo Castellanos

These cultural immersions are designed to significantly diversify SDSU's culinary offerings and contribute to the University's mission to "Transcend Borders".

Menú Azteca is now available for ordering through SDSU Catering as well as Catering and Suites at Snapdragon Stadium. The ultimate intention is to also offer some items from the menu at everyday locations available to the public both on campus and at the stadium.

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Bartender	\$250	Additional Servers	Varies
Tray Passer	\$100 - \$200	ABC Permit	Varies
Corkage	\$50	*Prices subject to change	

386 HOSPITALITY™
AT SNAPDRAGON STADIUM

DF | Dairy-Free GF | Gluten-Friendly V | Vegan VG | Vegetarian

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MENÚ AZTECA

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Appetizers

-  **Ceviche Chamoy** **DF / GF**
\$8.4
food price \$7 / service charge \$1.4
mahi mahi, papaya, jicama, red onions, cucumber, cilantro, citrus chamoy, tortilla chips
-  **Empanadas Fritas con Epazote** **GF / VG**
\$9.6
food price \$8 / service charge \$1.6
chipotle crema, micro cilantro
-  **Platanos Fritos** **GF / VG**
\$4.8
food price \$4 / service charge \$.8
black bean corn relish, cotija cheese, guajillo crema

Starters

-  **Street Corn** **GF / VG**
\$6
food price \$5 / service charge \$1
roasted kernels, cotija cheese, lime mayo, chili lime salt
-  **Oaxacan Fruit Platter** **GF / V**
\$6
food price \$5 / service charge \$1
papaya, mango, jicama, cucumber, mamey, pineapple

Soup

-  **Caldo de Camaron** **DF / GF**
\$7.2
food price \$6 / service charge \$1.2
carrots, celery, dried shrimp, peppers, potatoes, spices, served with fried corn tortillas

Salads

-  **Ensalada de Tomates Criollos** **GF / VG**
\$7.2
food price \$6 / service charge \$1.2
native tomatoes, Verdolaga greens, radishes, fried garbanzos, quesillo Oaxaca, lime vinaigrette
-  **Cactus Salad** **GF / V**
\$6
food price \$5 / service charge \$1
pickled red onions, roasted poblano peppers, carrots, cilantro


Sides

-  **Mole Negro** **GF / V**
\$3.6
food price \$3 / service charge \$.6
savory chili chocolate sauce
-  **Black Beans** **GF / VG**
\$3.6
food price \$3 / service charge \$.6
refried in garlic and herbs, topped with queso fresco
-  **Verduras Oaxaqueñas** **GF / V**
\$4.8
food price \$4 / service charge \$.8
calabesita, chayote, cactus, poblano peppers and herbs
-  **Chile de Agua Salsa** **GF / V**
\$3.6
food price \$3 / service charge \$.6
assorted Kind bars
-  **Molcajete Salsa** **GF / V**
\$3.6
food price \$3 / service charge \$.6
roasted tomatoes, onions, garlic and pepper



Street Corn

Chef's Notes:

Aztec-Inspired menu items feature historic and contemporary culinary influences from the Oaxaca region of Mexico, the ancestral home of the Zapotec and Mixtec people who were tributary states in the Aztec Empire. These are identified with the modern icon for a nopal  (cactus).

Aztec Authentic menu items only use ingredients that would have been available to indigenous Mexico people prior to European contact. These are identified on our menus with the icon for corn  from the Aztec sun-center (calendar).

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Chef Attendant	\$250	Equipment Rental	Varies
Bartender	\$250	Additional Servers	Varies
Tray Passer	\$100 - \$200	ABC Permit	Varies
Corkage	\$50	*Prices subject to change	

386 HOSPITALITY™
AT SHADYBROOK STADIUM

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MENÚ AZTECA

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Entrées

-  **Chicken Enmoladas GF**
\$14.4
food price \$12 / service charge \$2.4
Oaxacan Cheese, pickled red onions, roasted poblano peppers, carrots, cilantro
-  **Tamal Azteca GF/V**
\$12
food price \$10 / service charge \$2
served with Mole Colorado and cactus salad
-  **Tlaydas "Oaxacan Pizza" GF/VG**
\$12
food price \$10 / service charge \$2
thin crust tortilla, refried black beans, avocado, lettuce, tomato, crema, quesillo
-  **Hoja Santa Quesadillas GF/VG**
\$14.4
food price \$12 / service charge \$2.4
Oaxacan cheese, squash flower, salsa
-  **Guajillo Shrimp DF/GF**
\$14.4
food price \$12 / service charge \$2.4
roasted pepper and onions, blister tomatoes, served with corn tortillas
-  **Conejo al Oregano DF/GF**
\$16.8
food price \$14 / service charge \$2.8
oregano braised rabbit, citrus garlic sauce, charred lemon

Action Stations

-  **Memelas GF**
\$7.2
food price \$6 / service charge \$1.2
blue corn tortillas, black beans, salsa macha, queso fresco
-  **Tacos GF**
\$21.6
food price \$18 / service charge \$3.6
chicken tinga, arrachera, lengua, achiote potatoes

Desserts

-  **Chocolatl Azteca GF/VG**
\$9.6
food price \$8 / service charge \$1.6
spicy truffle chocolates
-  **Nicuatole GF/V**
\$8.4
food price \$7 / service charge \$1.4
strawberry mango salsa
-  **Churros VG**
\$6
food price \$5 / service charge \$1
cinnamon sugar, cajeta, chocolate sauce
*gluten-friendly available upon request at an additional charge

Drinks

-  **Café de Olla GF/V**
\$8.4
beverage price \$7 / service charge \$1.4
-  **Chocolate de Agua GF/V**
\$8.4
beverage price \$7 / service charge \$1.4
-  **Prickly Pear**
\$20.4
beverage price \$17 / service charge \$3.4
tequila, prickly pear cactus syrup, orange liqueur, fresh lime juice



MENÚ AZTECA
is a culinary celebration
intended to honor
the Aztec culture.

For more information about our Menú Azteca.

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Chef Attendant	\$250	Equipment Rental	Varies
Bartender	\$250	Additional Servers	Varies
Tray Passer	\$100 - \$200	ABC Permit	Varies
Corkage	\$50	*Prices subject to change	

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AT SNAPDRAGON STADIUM

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Plated Dinner

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Salads

Barrio Caesar Salad **VG**

\$6

food price \$5 / service charge \$1

street corn, cotija cheese, torn croutons, roasted poblano Caesar dressing

Wedge Salad

\$9

food price \$7.5 / service charge \$1.5

baby iceberg, thick cut bacon, tomatoes, blue cheese dressing and crispy onions

Quinoa Crunch **GF / VG**

\$12

food price \$10 / service charge \$2

Tuscan kale with crispy red quinoa, grapes, candied pecans, feta and green goddess dressing

Classic Green Salad **GF / V**

\$8.4

food price \$7 / service charge \$1.4

wild greens, cherry tomatoes, red onions, english cucumbers, candied walnuts, gorgonzola cheese

Mandarin Chicken Salad **DF / GF**

\$9.6

food price \$8 / service charge \$1.6

napa cabbage chop, red cabbage, scallions, shredded carrots, mandarin oranges, chicken, sesame vinaigrette dressing

Strawberry Fields Salad **GF / VG**

\$8.4

food price \$7 / service charge \$1.4

shaved fennel, arugula, fava beans, ricotta salata, poppy seed vinaigrette

Grilled Peach and Burrata Salad **GF / VG**

\$15.6

food price \$13 / service charge \$2.6

baby arugula, grilled peach, cherry tomatoes, shaved red onions, basil mint vinaigrette, microgreens



Classic Green Salad

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Chef Attendant	\$250	Equipment Rental	Varies
Bartender	\$250	Additional Servers	Varies
Tray Passer	\$100 - \$200	ABC Permit	Varies
Corkage	\$50	*Prices subject to change	

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Plated Dinner

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Entrées

Petit Filet **GF**

\$40.8

food price \$34 | service charge \$6.8

roasted garlic mashed potatoes, baby vegetables, mushroom demi

Double Bone Grilled Lamb Chops **GF**

\$72

food price \$60 | service charge \$12

parsnip puree, baby vegetables, mint chimichurri

Rock Lobster Tail **GF**

\$78

food price \$65 | service charge \$13

potato dauphinoise, baby vegetables, buerre blanc sauce

Pan Seared Salmon **GF**

\$37.2

food price \$31 | service charge \$6.2

roasted cauliflower puree, baby vegetables, blood orange buerre blanc sauce

Jidori Chicken Breast **GF**

\$25.2

food price \$21 | service charge \$4.2

herb crusted chicken, rice pilaf, marsala sauce

Vegetarian Arancini **VG**

\$30

food price \$25 | service charge \$5

fried cheesy risotto balls served with red pepper romanesco and grilled asparagus and a microgreen ensalata

Short Rib and Prawns **GF**

\$96

food price \$80 | service charge \$16

black truffle potato puree, baby vegetables, bordelaise sauce

Duck Breast with Cherry Gastrique **GF**

\$60

food price \$50 | service charge \$10

pan seared duck breast, seasonal baby vegetables, potato puree, cherry gastrique sauce

Dessert

New York Cheesecake **VG**

\$12

food price \$10 | service charge \$2

with strawberry compote and whipped mascarpone

Classic Crème Brulee **GF / VG**

\$14.4

food price \$12 | service charge \$2.4

with fresh berries

Lemon Meringue **VG**

\$9.6

food price \$8 | service charge \$1.6

vanilla lemon curd, italian meringue

Tiramisu **VG**

\$16.8

food price \$14 | service charge \$2.8

with espresso, creme and mascarpone mousse

Chocolate Marquis **GF / VG**

\$12

food price \$10 | service charge \$2

decadent layers of chocolate cake, chocolate mousse and chocolate glaze

Coconut Panna Cotta **GF / V**

\$14.4

food price \$12 | service charge \$2.4

vanilla coconut custard, lemon curd, fresh berries, toasted coconuts



Petit Filet

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Bartender	\$250	Additional Servers	Varies
Tray Passer	\$100 - \$200	ABC Permit	Varies
Corkage	\$50	*Prices subject to change	

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Dinner Buffets

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Build Your Own Dinner Buffet

buffet style service with choice of two salads, two sides, two entrées, and two desserts

\$63.6

food price \$53 | service charge \$10.6

Salads

choose two:

Barrio Caesar Salad **VG**

street corn, cotija cheese, torn croutons, roasted poblano Caesar dressing

Wedge Salad

baby iceberg, thick cut bacon, tomatoes, blue cheese dressing and crispy onions

Quinoa Crunch Salad **GF/VG**

Tuscan kale with crispy red quinoa, grapes, candied pecans, feta and green goddess dressing

Classic Green Salad **GF/VG**

wild greens, cherry tomatoes, red onions, english cucumbers, candied walnuts, gorgonzola cheese

Sides

choose two:

Crispy Brussels Sprouts **GF/V**

with balsamic glaze

Seasonal Vegetables **GF/V**

with olive oil and garlic

Broccolini **GF/V**

aged balsamic vinaigrette

Street Corn **GF/VG**

with cilantro lime butter

Roasted Fingerling Potatoes **GF/V**

with garlic and herbs

Whipped Yukon Gold Potato **GF/VG**

yukon gold potatoes whipped with butter

Mushroom Farro **VG**

cremini mushrooms and parmesan

Cilantro Lime Rice **GF/V**

Jasmine Rice **GF/V**

Baked Mac and Cheese **VG**

sharp white cheddar and potato chip crust

Papas Bravas **GF/V**

Entrées

choose two:

Churrasco Steak **DF/GF**

chimichurri grilled skirt steak

Slow Roasted Salmon **GF**

garnished with microgreens and served with lemon saffron aioli

Blackened Pork Loin **DF/GF**

with apple fennel slaw and herbed mustard

Garlic and Lime Pollo Asado **DF/GF**

served with a black bean and corn relish

Roasted Beef Strip Loin **GF**

served with mushroom demi and horseradish cream sauce

Eggplant Parmesan **VG**

eggplant, marinara sauce, mozzarella and parmesan cheese

Beef Brisket **DF/GF**

slow oak smoked beef brisket served with housemade BBQ sauce

Vegetarian Arancini **VG**

with red pepper romanesco

Desserts

choose two:

Cheesecake Bites **VG**

assorted cheesecake bites

Fresh Baked Cookies **VG**

an assortment of chocolate chip, white chocolate Macadamia, and oatmeal raising cookies

Brownies and Blondies **VG**

an assortment of double chocolate brownies and frosted blondies

Churro Bites **VG**

tossed in cinnamon sugar with cajete and chocolate dipping sauce

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Chef Attendant	\$250	Equipment Rental	Varies
Bartender	\$250	Additional Servers	Varies
Tray Passer	\$100 - \$200	ABC Permit	Varies
Corkage	\$50	*Prices subject to change	

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- **By the Dozen** *Minimum order of 2 dozen per item

Cheesecake Bites **VG**

\$115.2

food price \$96 | service charge \$19.2

assorted cheesecake bites

Churro Bites **VG**

\$115.2

food price \$96 | service charge \$19.2

warm churro bites served with dulce de leche and chocolate sauce

Dessert Bars **VG**

\$115.2

food price \$96 | service charge \$19.2

an assortment of seasonal dessert bars

Fresh Baked Cookies **VG**

\$72

food price \$60 | service charge \$12

an assortment of chocolate chip, white chocolate Macadamia, and oatmeal raisin cookies

Brownies and Blondies **VG**

\$102

food price \$85 | service charge \$17

an assortment of double chocolate brownies and frosted blondies

Mini Tarts by the Dozen **VG**

\$108

food price \$90 | service charge \$18

vanilla bean pastry cream, seasonal berries, honey glazed, fresh mint



Brownies and Blondies

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Tray Passer	\$100 - \$200	ABC Permit	Varies
Corkage	\$50	*Prices subject to change	

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Beverages

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Hosted Bar

Call Brands

American Lager, import and craft beers, house wine, call brand spirits, mixers, soda and water

- One Hour **\$43.2**
beverage price \$36 | service charge \$7.2
- Two Hours **\$57.6**
beverage price \$48 | service charge \$9.6
- Three Hours **\$72**
beverage price \$60 | service charge \$12
- Additional Hours **\$16.8**
beverage price \$14 | service charge \$2.8

Premium Brands

American Lager, import and craft beers, premium wine, premium brand spirits, mixers, soda and water

- One Hour **\$50.4**
beverage price \$42 | service charge \$8.4
- Two Hours **\$67.2**
beverage price \$56 | service charge \$11.2
- Three Hours **\$84**
beverage price \$70 | service charge \$14
- Additional Hours **\$22.8**
beverage price \$19 | service charge \$3.8

Beer and Wine

American Lager, import and craft beer, house wine, soda and water

- One Hour **\$27.6**
beverage price \$23 | service charge \$4.6
- Two Hours **\$44.4**
beverage price \$37 | service charge \$7.4
- Three Hours **\$55.2**
beverage price \$46 | service charge \$9.2
- Additional Hours **\$10.8**
beverage price \$9 | service charge \$1.8

Non-Alcoholic

Pepsi, Diet Pepsi, Starry, Water

- One Hour **\$15.6**
beverage price \$13 | service charge \$2.6
- Two Hours **\$20.4**
beverage price \$17 | service charge \$3.4
- Three Hours **\$25.2**
beverage price \$21 | service charge \$4.2
- Additional Hours **\$6**
beverage price \$5 | service charge \$1



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Chef Attendant	\$250	Equipment Rental	Varies
Bartender	\$250	Additional Servers	Varies
Tray Passer	\$100 - \$200	ABC Permit	Varies
Corkage	\$50	*Prices subject to change	

386 HOSPITALITY™
AT SNAPDRAGON STADIUM

All food, beverage and other items include a 20% service charge, plus applicable sales tax. Please note that 58% of this service charge is considered a gratuity and will be paid to employees working this function and 42% is to cover other expenses and will be allocated to 386 Hospitality. All service charges are taxable and subject to change. Additional gratuity can be added at your discretion based on service you have received.

Beverages

Please submit orders two weeks in advance with final guest counts due one week in advance of your event. All menu items are available at all times of day. All menu items are priced "per guest" unless otherwise noted. Minimum is 25 servings per item. Please let us know of any guest dietary restrictions so we may offer suggestions and accommodate. Many items can be made gluten-friendly, dairy-free, vegan, or vegetarian (added costs may apply).

Consumption and Non-Hosted

American Lager (12oz)

\$12

beverage price \$10 | service charge \$2

Imported Beer (12oz)

\$13.2

beverage price \$11 | service charge \$2.2

Craft Beer (12oz)

\$14.4

beverage price \$12 | service charge \$2.4

House Wine

\$15.6

beverage price \$13 | service charge \$2.6

Premium Wine

\$18

beverage price \$15 | service charge \$3

Call Brand Liquor

\$17.4

beverage price \$14.5 | service charge \$2.9

Premium Brand Liquor

\$18

beverage price \$15 | service charge \$3

Cutwater Canned Cocktails

\$16.8

beverage price \$14 | service charge \$2.8

Non-Alcoholic

Water (2 Gallons)

\$36

beverage price \$30 | service charge \$6

Lemonade (2 Gallons)

\$42

beverage price \$35 | service charge \$7

Iced Tea (2 Gallons)

\$42

beverage price \$35 | service charge \$7

Regular and Decaf Coffee, and Hot Tea (Gallon)

- served with traditional coffee condiments

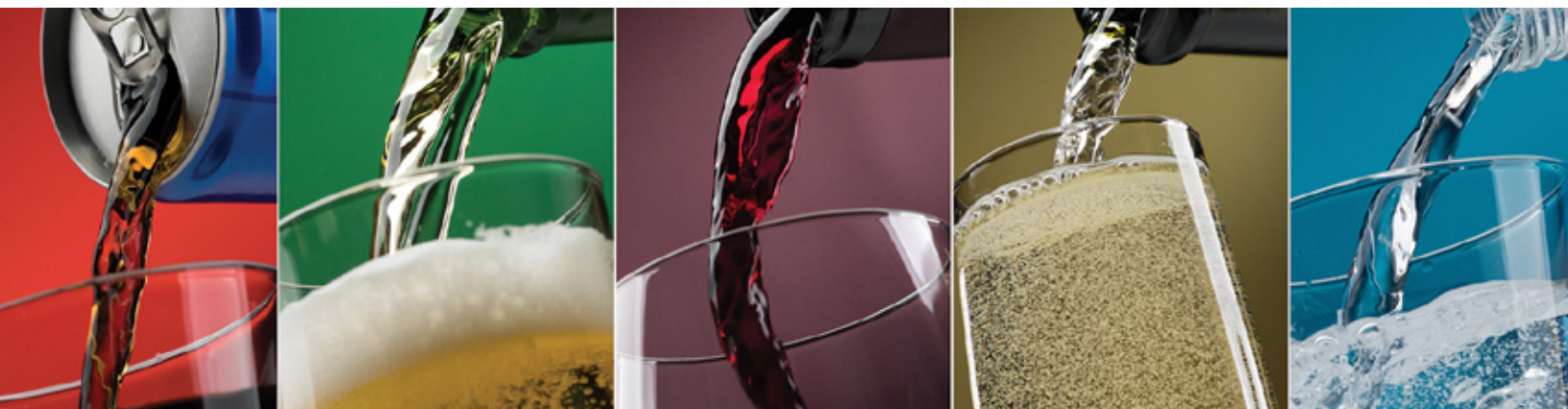
\$62.4

beverage price \$52 | service charge \$10.4

Soda & Water (12oz)

\$6

beverage price \$5 | service charge \$1



If applicable, additional fees, including but not limited to the following, may be included in your event proposal and agreement:

SERVICE	AMOUNT	SERVICE	AMOUNT
Chef Attendant	\$250	Equipment Rental	Varies
Bartender	\$250	Additional Servers	Varies
Tray Passer	\$100 - \$200	ABC Permit	Varies
Corkage	\$50	*Prices subject to change	

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Policies and Procedures

Contact

For any questions or to make changes to your scheduled event, please reach out to our Catering Team at 386Hospitality@sdsu.edu or call **619.859.0666**.

The hours or availability are **8am-4:30pm Monday through Friday**. These times, however, may occasionally differ due to scheduled events.

Timelines

Please have orders submitted 14 days in advance. At least 7 days prior to the event, please submit a guest count guarantee, agreed upon start and end times and the minimum sales agreement. Any dietary restrictions or requirements should be discussed at this time as well to ensure the culinary team can make accommodations. A 50% deposit is required seven days prior to the event date to ensure the event space is booked and the card will be placed on file for the final charges. The 50% deposit is non-refundable within the seven days prior to the event date.

We ask that the event host provides at least 14 days in advance if the event needs to be canceled, otherwise the card on file will be billed the full amount. At the conclusion of the event, an itemized bill will be presented and the card on file will be billed the full remaining amount in addition to any taxes, fees, or additional gratuity.

Guest Count Guarantees

The minimum number of guests for each catering package is 25. The cost provided is "per guest" and can be altered up to seven days prior to the event function. Please note that a food and beverage minimum will be established once the final guest count has been received that is directly correlated to the estimated final guest count.

Pricing

Pricing is subject to change without notice and menu items may vary due to seasonal availability. To receive accurate menu pricing for your event, please discuss your menu choices with the catering team. Pricing includes eco-friendly disposable plates, cutlery, and drinkware for the event. Linen, china, glassware and other special requests can be made for an additional fee. Please discuss with the catering team as early as possible to ensure enough time is allotted to source the necessary items.

Service Charge and Tax

All food, beverage, and other items include a 20% service charge, plus applicable sales tax. Please note that 58% of this service charge is considered a gratuity and will

be paid to employees working this function and 42% is to cover other expenses and will be allocated to 386 Catering (check on name). All service charges are taxable and subject to change. Additional gratuity can be added at your discretion based on the service you have received.

Payment

A credit card on file will be required 14 days prior to the event to confirm the accommodation. If you would prefer to utilize a different card for payment on the event day, please inform the catering team prior to closing out your check. A final invoice will be presented after completion of each event listing all final charges.

Alcohol Regulations

The following guidelines have been established for the consumption of alcohol at any catered events. In order to maintain the regulations of our liquor license and abide by state laws, the event host must ensure no minors (under 21) or intoxicated individuals consume alcohol during the scheduled event. The catering team will also play a part in ensuring a safe and enjoyable experience, so we reserve the right to check identification and refuse service as necessary to intoxicated individuals. Alcohol purchased for the event will not be allowed to be removed from the event space at the conclusion. No outside alcohol will be allowed to be brought into the event*.

Food and Beverage Service

All food and beverage presented at Snapdragon Stadium must be prepared by the on-site culinary team. No food or beverages will be allowed to be brought into or taken out of Snapdragon Stadium. Exceptions can be made for finished desserts (i.e. cakes, cookies) with prior approval from the catering manager. A plating fee will apply on a per person basis as outlined in your contract.

If applicable, additional fees, including but not limited to the following, may be included in your event proposal and agreement:

SERVICE	AMOUNT	SERVICE	AMOUNT
Chef Attendant	\$250	Equipment Rental	Varies
Bartender	\$250	Additional Servers	Varies
Tray Passer	\$100 - \$200	ABC Permit	Varies
Corkage	\$50	<i>*Prices subject to change</i>	

**The only exception is for sealed product approved by the food and beverage team. Product would need to be brought in prior to the event day. A \$50 corkage fee plus tax and service charge per case will be applied.*

Policies and Procedures

Nutritional Information and Allergies

In order to make menu choices easily discernible we have noted the items that are "Vegan", "Vegetarian", "Gluten-Friendly", and "Dairy-Free" on the menu. If any other changes need to be made to your menu, please speak with the catering manager to explore possible options. Please ensure that the catering team is aware of any allergens before the contract is finalized to allow enough time to develop an alternative option. If you have any questions, please let the catering team know. Some allergens, such as nuts, may come in contact with other ingredients before arriving to our kitchens. We cannot always guarantee that there is no exposure to the allergen, but we can make special efforts to ensure your safety to the best of our ability.

Ancillary Charges

A fee of \$250 will be applied per order to services of guest counts under 25.

A late ordering fee of 20% will be applied to all food and beverage orders placed less than 5 business days (excluding holidays and weekends) prior to your event.

Concession Services

In the event that a client would like to have a concession stand open to sell items during an event that is on a Non-Game Day, a minimum sales guarantee will be required per stand or cart that is opened. If the sales guarantee is not met, the client will be billed for each stand or cart that was opened for their event.

