

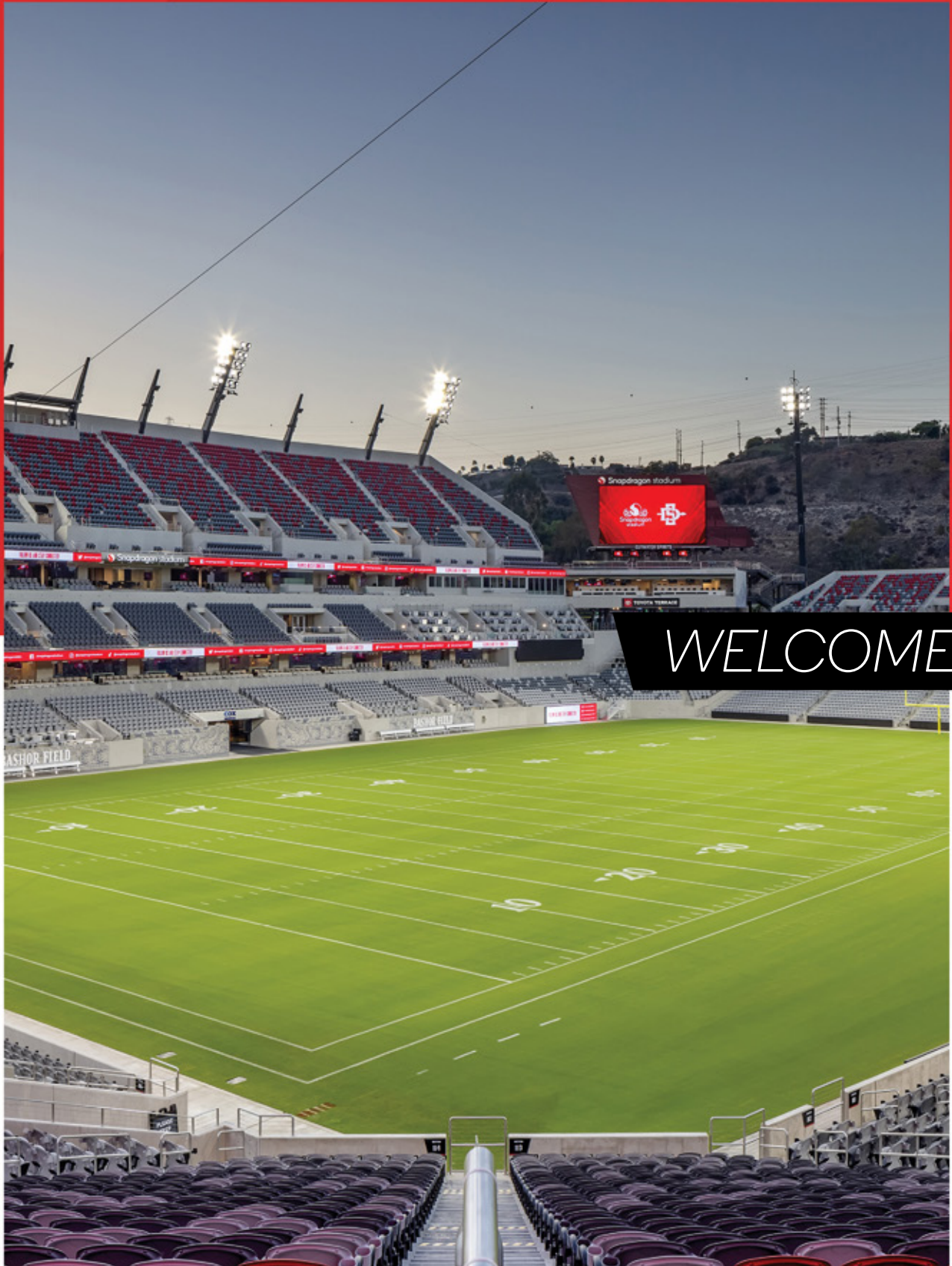


Snapdragon  
stadium

# CATERING MENU



HOSPITALITY™



*WELCOME*



# THE TIME IS NOW

---

*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  
shawke@sdsu.edu



**Snapdragon**  
stadium

 **386 HOSPITALITY™**





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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

danish and pastries with butter and jelly

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

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

## From the Bakery

### Bagel Basket **VG**

**\$5.4**

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

assortment of bagels served with house made shmeor 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

## 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**

**\$11.4**

food price \$9.5 | service charge \$1.9

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



Yogurt Parfaits

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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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## Breakfast Entrées

### Quiche

priced per person • minimum 25 guests

**\$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**

## Breakfast Sides

### Applewood Smoked Bacon **DF / GF**

**\$8.4**

food price \$7 / service charge \$1.4

### Country Sausage Links **DF / GF**

**\$8.4**

food price \$7 / service charge \$1.4

### Chicken Apple Sausage **DF / GF**

**\$9.6**

food price \$8 / service charge \$1.6

### Country Potatoes **GF / V**

**\$6**

food price \$5 / service charge \$1

seasoned potatoes tossed with peppers and onions



Spinach & Tomato Quiche

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# Lunch

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## Deli Buffet

**\$45.6**

food price \$38 | service charge \$7.6

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

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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 & 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

### Yellow Tail 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

## 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 & 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

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# Party Platters & 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 & 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 & Salsa **GF / V**

**\$6.6**

food price \$5.5 / service charge \$1.1

corn tortilla chips served with red and green molcajete salsas

## Guacamole & 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



Cheese & Charcuterie

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# Action Stations

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• Two 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

\$21.6

food price \$18 / service charge \$3.6

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

\$22.8

food price \$19 | service charge \$3.8

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

\$15.6

food price \$13 | service charge \$2.6

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 attendants per 100 guests

## Poke Station **GF**

**\$22.8**

food price \$19 | service charge \$3.8

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

**\$36**

food price \$30 | service charge \$6

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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- Two attendants per 100 guests

## Grilled Cheese Station

**\$24**

food price \$20 | service charge \$4

served with housemade kettle chips

**choice of two:**

**traditional grilled cheese VG**

sourdough bread with melted cheddar cheeses

**ham & 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*

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# Carving Station

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• Two 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

### Blackened 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



Whole Roasted Salmon

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

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# MENÚ AZTECA

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 "per guest" - minimum 25 guests - unless otherwise noted. 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).



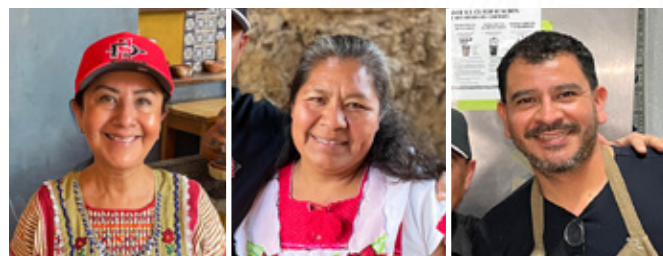
Menú Azteca is a culinary celebration intended to honor the Aztec culture. In collaboration with SDSU's Aztec Identity Initiative, Menú Azteca provides choices that are authentic to or inspired by the indigenous Mexican people (known as Aztecs) and the ancestral homes of the greater Aztec Empire (including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

Four chefs from SDSU Dining, SDSU Catering, & 386 Hospitality at Snapdragon Stadium were part of an SDSU culinary delegation to Oaxaca in 2023.

They trained with some of the most renowned chefs in the region, with the plan to bring new, Oaxacan-inspired recipes and techniques back to SDSU and Snapdragon Stadium.



L-R; Catering Chef Ben Castaneda; Executive Chef Enrique Hernandez; Executive Chef Tiago Battastini; Senior Gen. Manager Carlos Vargas



Chef Celia Florian

Cocinera Vicky Hernandez

Chef Rodolfo Castellanos

The trip was 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 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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## 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 & 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 & pepper



Street Corn

### Chef's Notes:

**Aztec-Inspired** menu items feature historic & 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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Bartender	\$250	Additional Servers	Varies
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Corkage	\$50	*Prices subject to change	

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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 & 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  
food price \$7 / service charge \$1.4
-  **Chocolate de Agua GF/V**  
\$8.4  
food price \$7 / service charge \$1.4
-  **Prickly Pear**  
\$20.4  
food 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.



Memelas

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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



Classic Green Salad

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## Entrées

### Petit Filet **GF**

**\$34.8**

food price \$29 | service charge \$5.8

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, beurre blanc sauce

### Pan Seared Salmon **GF**

**\$37.20**

food price \$31 | service charge \$6.2

roasted cauliflower puree, baby vegetables, blood orange beurre 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 & Prawns **GF**

**\$96**

food price \$80 | service charge \$16

black truffle potato puree, baby vegetables, bordelaise 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



Petit Filet

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

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# Desserts

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• By the Dozen \*Minimum 2 dozen order

## 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 & Blondies **VG**

**\$102**

food price \$85 | service charge \$17

an assortment of double chocolate brownies and frosted blondies



Brownies & Blondies

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Chef Attendant	\$250	Equipment Rental	Varies
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Corkage	\$50	*Prices subject to change	

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# Beverages

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## Hosted Bar

### Call Brands

domestic beer, 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

domestic, 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 & Wine

domestic, 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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## Consumption & Non-Hosted

**Domestic Beer (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**

**\$16.8**

beverage price \$14 | service charge \$2.8

**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

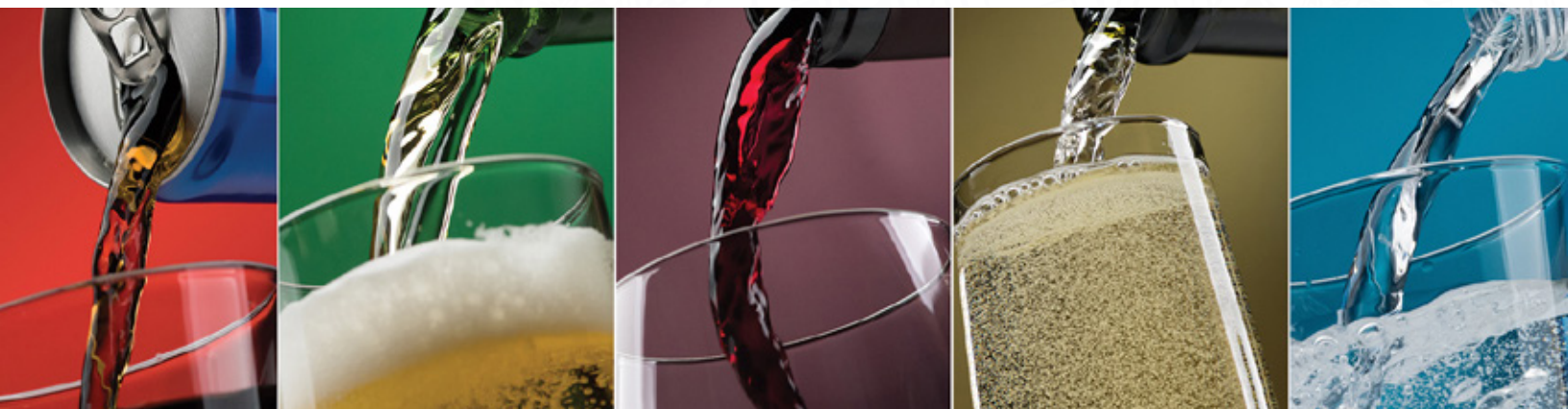
**\$62.4**

beverage price \$52 | service charge \$10.4

**Soft Drinks & Bottled Waters (12oz)**

**\$6**

beverage price \$5 | service charge \$1



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HOSPITALITY™

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.

# Policies & Procedures

## Contact

For any questions or to make changes to your scheduled event, please reach out to our Catering Team at [386Hospitality@sdsu.edu](mailto:386Hospitality@sdsu.edu) or call 619.859.0666.

The hours or availability are **9am-5pm Monday through Friday**. These times, however, may occasionally differ due to scheduled events.

## Timelines

At least 14 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 750ml bottles of wine, which can be approved by the catering team in advance of the event to be brought directly into the event space. A \$50 corkage fee will apply to each bottle.*



# Policies & Procedures

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## 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 \$200 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.

