



To begin planning your meeting or event, please contact Bon Appétit Catering.

Pam Costa-Miller
General Manager
(408) 536-4048

Ally Shelden
Assistant General Manager
(408) 536-6485

Linens

We can provide linens, china and glassware for an additional fee. A 48- hour notice is required. Unretrievable catering ware will be charged to department event.

Orders require a 24 hour notice

Adobe San Jose seasonal catering menu



fast fresh convenient

"freshly prepared, value offerings
for your casual catering needs"





Salad

Heirloom Tomato Caprese

fresh mozzarella, truffle sea salt, micro basil, fig-balsamic glaze, and California olive oil

White Peach and Arugula Salad

local white peaches, pine nuts, goat cheese, cucumbers, caramelized onions, and white balsamic vinaigrette

Wedge Salad

butter lettuce, tomatoes, scallions, bacon, gorgonzola, blue cheese dressing, and shaved red onion

Sandwiches

Heirloom Tomato & Chicken Caprese Baguette

fresh mozzarella, basil leaves, sun-dried tomato pesto, and balsamic reduction
(order without chicken for a vegetarian sandwich)

Turkey and Brie

caramelized onions, baby arugula, and black garlic aioli

Roasted Portobello and Baby Spinach Wrap

roasted squash, quinoa, and roasted red pepper hummus

Barbecue Flank Steak Sandwich

cilantro-grilled corn aioli, heirloom tomato, grilled red onion, and arugula

Entrée

Grilled Wild Salmon

grilled spinach, wild mushroom risotto with arugula, and strawberry beurre blanc

Chimichurri Flat Iron Steak

roasted red potatoes, asparagus, and summer corn salsa

Portobello Napoleon

roasted broccolini and asparagus, steamed spinach, summer squash, bell pepper, goat cheese, balsamic, and romesco sauce

Moroccan-Style Marinated Grilled Chicken Breast

roasted vegetable cous cous and apricot salsa

All orders require a 24 hour notice.

