



**BON APPÉTIT CATERING**  
**AT NVIDIA**

# BON APPÉTIT AT NVIDIA

Welcome to Bon Appétit catering services at NVIDIA. We have created the following menus to assist in your event planning - large or small. The following menus are set for all our catering offerings at NVIDIA. Should your guests have any dietary or food restrictions, we will be happy to work with you.

To provide you with the highest level of service while minimizing cost, we have established the following guidelines to assist you when ordering.

We look forward to serving you!

## **ORDERING**

Orders must be submitted by 2:00 p.m. two business days prior to the event.

Orders placed after 2:00 pm, two business days prior to the event are subject to product availability and will be curated from the café offerings if the item on the catering menu is not available. We will make every effort to accommodate your needs, but your menu selection will be limited, and delivery time is not guaranteed. All orders placed after 2:00 pm, two business days prior to the event will incur a \$45.00 fee.

A minimum 24-hour notice is necessary for cancellation to avoid being charged full cost.

All orders will be confirmed via email, orders placed after 4pm will be replied to the following morning.

## **MINIMUMS**

There is a \$40.00 minimum for delivered orders. No minimum for orders picked up in the Café.

There is a 10-order minimum per entrée.

30-minute set-up time preferred prior to event. Please reserve your meeting space accordingly.

## **PRICING**

Prices include disposable place settings. Catering orders are subject to local sales tax. Prices are subject to change due to seasonal availability.

## **ADDITIONAL CHARGES**

Standard china settings are available for \$5.00 per person. House black linen is also available for \$5.00 per person. All upgraded linens, floral arrangements, formal dinnerware, specialty rental items and décor will be priced according to event specifications.

## **LABOR**

For catering requests, the catering department will recommend the appropriate staffing. Depending on the size and scope of your order, you will receive a quote for labor costs. All events after 2:30 pm will require additional staffing. All weekend events and any events requiring specialized service (such as tray passing, bartenders or culinary staffing) will also require additional staffing.

Additional staffing will be charged at \$50.00 per hour, per staff member, for a minimum of five hours.

## **CONNECT WITH US**

For all standard catering please use the link: [www.endeavor.catertrax.com](http://www.endeavor.catertrax.com)

For any specialty catering please email us: [NVcatering-SC@nvidia.com](mailto:NVcatering-SC@nvidia.com)

For assistance or special orders feel free to contact the catering office:  
408.566.6006 or email: [NVcateringSC@nvidia.com](mailto:NVcateringSC@nvidia.com)

# BREAKFAST

## buffet

each buffet is designed for a minimum of 10 guests, scheduled for a maximum of two hours

### included in each buffet selection:

seasonal fruit platter

freshly brewed Starbucks regular and decaffeinated coffee, plus assorted Numi teas

coffee dairy, sugar, lemon, and honey

chilled orange juice

### the scout

your choice of apricot, cherry almond or bacon cheddar scones, banana or lemon-poppy seed bread, apple spiced, and carrot-bran muffins served with European-style butter, apricot preserves, seasonal fruit platter, fresh brewed Starbucks regular and decaffeinated coffee, plus assorted Numi teas, coffee dairy, sugar, lemon, honey and chilled orange juice.

\$12.00 per person

### the bagel fix

assorted bagels including plain, sesame, onion and cinnamon-raisin with cream cheese, chive cream cheese, peanut butter, European-style butter and apricot preserves served with fresh brewed Starbucks regular and decaffeinated coffee, plus assorted Numi teas, coffee dairy, sugar, lemon, honey and chilled orange juice.

\$12.00 per person

add smoked salmon, tomatoes, red onion, cucumber and chopped egg for an additional cost.

**mañana**

breakfast burritos wrapped in flour tortillas with scrambled cage-free eggs, potatoes, jack cheese, seasonal roasted vegetables, salt, pepper and your choice of pork sausage or soy-rizo served with salsa and sour cream on the side, fresh brewed Starbucks regular and decaffeinated coffee, plus assorted Numi teas, coffee dairy, sugar, lemon, honey and chilled orange juice.

\$14.00 per person

**the healthy agenda**

house-made granola, bircher muesli, raspberries, Chex cereal made without gluten containing ingredients, 1% milk, Greek yogurt, brown sugar and seasonal dried fruit served with fresh brewed Starbucks regular and decaffeinated coffee, plus assorted Numi teas, coffee dairy, sugar, lemon, honey and chilled orange juice.

\$12.00 per person

**the farmhouse**

assorted mini scones, European-style butter and apricot preserves, scrambled cage-free eggs with Vermont cheddar, roasted red bliss potatoes with caramelized onions and peppers, smoked bacon and turkey sausage served with fresh brewed Starbucks regular and decaffeinated coffee, plus assorted Numi teas, coffee dairy, sugar, lemon, honey and chilled orange juice.

\$16.00 per person

## **additions**

Glaum Egg Ranch cage-free hard-boiled eggs

\$1.50 each

scrambled eggs

\$3.95 per person

turkey sausage (2pcs)

\$5.00 per person

pork sausage (2pcs)

\$5.00 per person

bacon (2pcs)

\$5.00 per person

seasonal fruit platter

\$5.50 per person

whole fresh fruit

\$1.00 per person

parfait of Greek yogurt, fresh seasonal fruit, and granola

\$3.50 per person (8 oz.)

smoked salmon, tomatoes, red onion, cucumber, and chopped egg

\$5.50 per person

## **bakery**

### **scones**

apricot, cherry-almond, or bacon-cheddar; European-style butter and apricot preserves

\$2.00 each

### **croissants**

croissants with European-style butter and apricot preserves

\$2.00 each

### **muffins**

apple-spiced and carrot-bran

\$2.00 each

### **tea breads**

banana-espresso or lemon-poppy seed

\$25.00 per loaf (serves 12)

### **assorted bagels**

plain, sesame, onion, and cinnamon-raisin with cream cheese; European-style butter and apricot preserves

\$2.75 each

# SANDWICHES AND WRAPS

## boxed sandwiches or wraps

includes a piece of fruit, bag of chips, house-made chocolate chip cookie, and eco-friendly cutlery in a biodegradable box

all sandwiches made with artisan bread; wraps with flour tortillas  
minimum of five orders per sandwich selection requested

**sea salt roast beef** - tomatoes, arugula, horseradish cream, and aged cheddar

**sustainably caught tuna** - olive tapenade, tomato, arugula, and lemon caper aioli

**roast chicken** - achiote spice, avocado puree, Pepper Jack, lime, and cilantro aioli

**rosemary roast turkey** - smoked Gouda, tarragon aioli, baby lettuce, and tomato

**smokehouse ham** - Swiss cheese, lettuce, tomato, and dijonaise

**herbed portobello mushroom** - piquillo peppers, Monterey Jack cheese, pesto, and mixed greens

**roast Hodo Soy tofu** - grilled seasonal vegetables, mixed greens, and dijonaise

\$12.50 per person

made without gluten-containing ingredients available for an additional \$2.00 per person

## make your own sandwich carvery board

each buffet is designed for a minimum of 10 guests, scheduled for a maximum of two hours

rosemary roast turkey breast, sea salt-roasted beef tri-tip, smokehouse ham, and grilled marinated Hodo Soy tofu

smoked Gouda, Vermont cheddar, and Monterey Jack cheese

bibb lettuce, sliced red onion, vine-ripe tomatoes, and artisanal pickles

selection of mustards and vegan mayonnaise

ciabatta, focaccia, and French roll

house-made potato chips

\$12.00 per person

made without gluten-containing ingredients available for an additional \$2.00 per person

# SALADS

## salad additions

add roast chicken \$3.50 per person

add Hodo Soy tofu \$3.50 per person

add sustainably caught tuna \$6.00 per person

add grilled flank steak \$4.00 per person

## boxed salads

includes a piece of fruit, bag of chips, house-made chocolate chip cookie and eco-friendly cutlery in a biodegradable box.

minimum of five orders per salad selection requested

**Mt Tam** - baby kale, cherry tomatoes, radish, cucumber, green olives, farro, pickled red onion, and parmesan cheese with goddess dressing

**Caesar** - hearts of romaine, herbed croutons, and aged parmesan with creamy Caesar dressing

**Napa cabbage** - tatsoi, cabbage, radish, cucumber, carrot, edamame, and crisp rice noodles with soy-ginger vinaigrette

**Mediterranean**- romaine with Roma tomatoes, cucumber, red onion, bell peppers, feta cheese, kalamata olives, and artichoke hearts with Italian herb vinaigrette

**Acapulco** - spinach, black beans, avocado, corn, radish, tomato, cotija cheese, and crisp seasoned tortilla strips with spicy ranch dressing

**Thai noodle** - grilled tofu, soba noodles, cucumbers, cabbage, carrots, scallions, and mint with Thai peanut dressing

\$9.00 per person

## salad bowls

salads can also be served in a bowl. Each salad bowl serves (5) people

\$24.00

# LUNCH OR DINNER COLLECTIONS

## hot buffet

each buffet is designed for a minimum of 10 guests, scheduled for a maximum of two hours

### emerald Thai

Thai noodle salad - grilled tofu, soba noodles, cucumbers, cabbage, carrots, scallions, and mint with Thai peanut dressing

red Thai chicken curry, kaffir coconut, bamboo, watercress, ginger, red chilis

steamed jasmine rice

garlic ginger bok choy

almond cookie

\$12.00 per person

add vegan yellow curry, Hodo Soy tofu \$3.00 per person

add fried vegetable spring roll, sweet Thai chili dipping sauce \$2.00 per person

### curry it up

halal butter chicken, garam masala spiced yogurt

**dal, slow cooked lentils**

steamed basmati rice and naan

gulab jamon

raita and chutneys

\$14.00 per person

add paneer masala or Hodo Soy tofu \$3.00 per person

add pea and potato cocktail samosas \$2.00 per person

## hot buffet continued...

### the garden

green thumb- asparagus, beets, watercress, avocado, parmesan, chervil, spiced sunflower seeds, champagne-tarragon vinaigrette

herbed portobello napoleon, squash, eggplant, tomatoes, basil marinara

cauliflower steak, capers, lemon, parsley

quinoa pilaf, preserved lemon

chocolate brownie, vegan and gluten free

\$14.00 per person

add roast chicken or Hodo Soy tofu \$3.50 per person

### la dolce vita

Caesar - hearts of romaine, herbed croutons, and aged parmesan with creamy Caesar dressing

beef Bolognese with molinari sausage and sunfred meats with penne pasta

Genovese basil pesto with Farfalle

toasted garlic bread

chocolate laced lady finger cookie

\$15.00 per person

### Arguello taco bar

corn, radish, and cotija salad with cilantro-lime vinaigrette

choice from carne asada or chicken chili verde

roasted seasonal vegetables black beans and Spanish rice

queso fresco, lime crema, and shredded lettuce

warm corn and flour tortillas

tortilla chips, roasted tomatillo salsa, and pico de gallo

mini churro, cinnamon, sugar

\$16.00 per person

add carne asada or chicken chili verde for \$4.00 per person

add roast Hodo Soy tofu to the vegetables for \$3.00 per person

add gulf prawns \$6.00 per person

## hot buffet continued...

### **silk road**

tatsoi, cabbage, radish, cucumber, carrot, edamame, and crisp rice noodles with soy-ginger vinaigrette

kung pao chicken with bell peppers, celery, and peanuts

Chinese eggplant and Hodo Soy tofu in garlic sauce

steamed jasmine rice

fortune cookie

\$18.00 per person

add roast king salmon teriyaki \$10.00 per person

### **coyote creek**

baby kale, cherry tomatoes, radish, cucumber, and parmesan cheese with goddess dressing

pan-roasted chicken breast, wild mushrooms, and caramelized shallots

crème fraiche crushed potatoes

roast squash with Brentwood corn

shortbread cookie

\$20.00 per person

add wild salmon and niçoise olives with a basil and tomato emulsion \$10.00 per person

### **cal mare**

Mediterranean salad - romaine, Roma tomatoes, cucumber, feta cheese, Kalamata olives, and artichoke hearts with Italian herb vinaigrette

grilled chicken breast with Greek yogurt tzatziki

roasted fennel, braised greens, and preserved lemon

farro pilaf and charred scallions with harissa

mini baklava

\$20.00 per person

add green pepper and herb falafels \$3.00 per person

## **pizza party**

each selection is designed to serve four with eight slices

cheese pizza - marinara, provolone, mozzarella, asiago, parmesan

pepperoni pizza - marinara, pepperoni, provolone, mozzarella, asiago, parmesan

\$16.00 per pizza

daily pizza special, available in both meat and vegetarian options

\$18.00 per pizza

made without gluten-containing ingredients available for an additional \$1.00 per person

## **pizza additions**

add side Caesar - chopped romaine, herbed croutons, and aged parmesan with creamy Caesar dressing

\$3.00 per person

## winter seasonal menu

*create your own buffet*

*all buffets include assorted fresh baked rolls, regular and decaf coffee and select teas. offered to groups of 15 guests or more. for fewer guests, please consult with our culinary team for a custom menu.*

\$35 per person with two entrees and one dessert

\$45 per person with three entrees and two desserts

### fall salad

*choose one*

- shaved fennel, persimmon, endive, grilled radicchio with dill vinaigrette
- rocket arugula, butternut squash, candied walnuts, gorgonzola, dried cranberry with pear vinaigrette
- kale with apple, crispy prosciutto, pecorino romano, citrus vinaigrette and balsamic drizzle
- little gems with pomegranate, pear, pumpkins seed, pistachios, feta, dried cherry and poppy seed dressing

### entree

*choose either two or three entrees.*

### ranch

- sliced roasted turkey, apple-sage gravy
- seared chicken breast with pan jus, thyme and wild mushrooms
- braised short ribs with zinfandel reduction and porcini dust
- grilled pork tenderloin medallions with sherry and fig compote

### seafood

- wild salmon with ginger and roasted grape glaze
- cioppino seafood stew, tomatoes, sourdough croutons
- pan seared mahi mahi, roasted cauliflower florets and sunchoke puree

### earth

- delcada squash with quinoa, pistachio and dried cranberry
- grilled vegetable strudel, ricotta

### **starch**

#### ***choose one***

- butternut squash risotto, parsnip chips
- whipped sweet potato with brown butter and vanilla
- soft creamy polenta, white cheddar
- salsa verde roasted fingerling potatoes

### **vegetable**

#### ***choose one***

- crispy brussel sprout tossed with balsamic and fig reduction
- harvest squash tossed in maple butter and nutmeg
- baby carrots with apple cider glaze
- caramelized cauliflower with preserved lemon and crispy caper

### **dessert**

#### ***choose either one or two desserts.***

- apple frangipane tart
- vanilla bean panna cotta, honey persimmon compote
- pumpkin mousse, candied pepitas
- white chocolate mousse tart and pomegranate seeds

### **autumn appetizers**

- butternut squash arancini with brown butter béchamel and crispy sage with citrus \$4.5
- braised pork slider with apple slaw and honey butter \$4.75
- southern fried chicken bites with fig and cider gastrique and blue cheese \$5.95
- shredded lamb with sweet potato, mushroom jus and fennel citrus salad \$6.25
- pumpkin agnolotti with maple glaze and crushed hazelnut \$4.5
- short rib and wild mushroom spring roll with bordelaise and ricotta \$6.05
- seared salmon mouse with ginger and parsnip blini and asian pear \$5.75

# AFTERNOON BREAK

snacks are designed for a minimum of 10 guests

**house-baked cookies** - chocolate chip, snickerdoodle, peanut butter, oatmeal raisin

\$12.00 per dozen

**brownies and bars** - chocolate fudge, lemon, salted caramel nut bar

\$18.00 per dozen

**cupcakes** - chocolate, classic vanilla buttermilk, carrot cake

\$30.00 per dozen

**mini cupcakes**

\$18.00 per dozen

**biscotti** - dark chocolate dipped almond biscotti

\$18.00 per dozen

**tea breads**

banana-espresso bread \$25.00 per loaf (serves 12)

lemon-poppy seed bread \$25.00 per loaf (serves 12)

**trail mix** - assorted nuts, dried fruits, chocolate chips, and toasted coconut

\$5.00 per person

**granola bars** - individually wrapped Kind bars

\$3.00 per person

**soft-baked pretzels** - served warm with Guinness beer-mustard glaze  
\$2.50 per person

**crudités** - raw and steamed vegetables with ranch and classic hummus  
\$5.00 per person

**Mediterranean** - house-made pita chips with hummus, tzatziki, and olive tapenade  
\$2.50 per person

**house-made potato chips** - choose from ranch, French onion, or blue cheese dip  
\$2.50 per person

**Arguello tortilla chips** - roasted tomatillo salsa and pico de gallo  
\$2.50 per person  
add guacamole \$4.00 per person

**artisanal cheeseboard** - a selection of three local cheeses, crackers, and dried fruit  
\$14.00 per person  
add cured meat \$6.00

**picnic cheeseboard** - cheddar, brie, Swiss, and rustic crackers  
\$6.00 per person

**roasted nuts** - freshly roasted sea salt tossed mixed nuts  
\$5.00 per person

**marinated olives**  
\$3.00 per person

**whole fresh fruit**  
\$1.00 per person

# RECEPTION APPETIZERS

price per piece

## vegetarian

crispy risotto arancini with fontina stuffing and smoked tomato aioli \$2.00

phyllo cup - fennel, pear, tomatoes, walnuts, chives, and tarragon \$2.00

mini grilled brie cheese with tomato jam \$2.00

black-bean sliders coleslaw, house pickles, and chipotle mayonnaise \$4.00

\*roasted vegan tacos, Mexican squash, and blue corn tortilla \$2.00

## seafood

\*tuna poke, seaweed, white soy, macadamia nut, and chili \$5.00

lobster roll, celery, lemon mayonnaise, and griddled Hawaiian bread \$6.00

\*shrimp ceviche, peppers, mango, red onion, cilantro, coconut, and blue corn chips \$4.00

crab cake, breadcrumbs, Meyer lemon aioli, and chervil \$4.00

\*fingerling potato, crème fraiche, and caviar \$3.00

## meat & poultry

\*chicken tinga street taco, minced onion, and cilantro \$3.00

croque monsieur, smokehouse ham, Gruyere cheese, and dijon mustard \$3.00

\*Thai chili glazed beef tataki, scallions, red bell peppers, and daikon \$4.00

fried chicken sliders, cabbage slaw, house pickles, and kimchi mayonnaise \$5.00

\*tandoori chicken skewers, onion, and cilantro \$2.00

Sicilian meatballs, charred fennel marinara, bread crumbs, and parmesan \$2.00

*\* made without gluten containing ingredients*

# BEVERAGES

## **coffee service (1-3 hours)**

freshly brewed Starbucks coffee, decaffeinated coffee, half-and-half, 1% milk, sugar, fair trade Numi teas, lemon, and honey

\$3.00 per person

## **spa water**

\$0.50 per person

## **iced tea, lemonade**

\$1.50 per person

## **assorted sodas - Diet Coke, Coke, Sprite**

\$1.50 per can

## **sparkling or still water**

\$2.00 per bottle