Ready to celebrate?

Spartan Catering will create an elegant event that your graduates deserve to honor their achievements and an experience that your guests will be certain to enjoy. The 2018 Commencement Packages have been developed specifically to capture your vision, support your budget and offer exceptional service including full setup an clean up. Customize your event with fresh florals and themed decor to make it special.

To elevate your event consult with our catering chef to form a distinctive menu or meet with our sales team to discuss additional options and more!

For additional information, please call the Catering Sales Office at (408) 924-1756 or send an email to Hannah Jeon, Catering Sales Manager; hannah.jeon@sjsu.edu.

We look forward to working with you.
Bachelor Package | $9.00 per guest

Hummus Duo with Original and Edamame Hummus, Carrot Sticks, Cucumbers and Pita Chips
Vegetable Samosas with Raita (2 per person)
Fresh Fruit Tray
White Chocolate Blondies
Lemonade, Ice Water with Lemon

Doctorate Package | $16.00 per guest

Fresh Fruit Display
Hummus Duo with Original and Roasted Red Pepper Hummus, Carrot Sticks, Cucumbers and Pita Chips
Chicken Skewer (Rosemary Lemon, 2 per person)
Veggie Samosas with Mango Chutney (2 per person)
Grilled Pesto Shrimp Skewers (1 per person)
Assorted Dessert Bars (3 Flavors)
Lemonade, Ice Water with Lemon

Masters Package | $12.00 per guest

Cubed Domestic Cheese Platter with Dried Fruit and Crackers
Crab Cakes with Cajun Aioli (2 per person)
BBQ Meatballs (3 per person)
Mini-Vegetarian Quiche (2 per person)
Assorted Dessert Bars (3 flavors)
Lemonade, Ice Water with Lemon

Create Your Own | $9.50 per guest

Choose one of the following:
Domestic Cubed Cheese Tray with Berries and Crackers
OR Fresh Fruit Tray
Choose one of the following: (serves 2 pieces per guest)
Mini-Vegetarian Quiche OR Crudités Platter with Roasted Red Pepper Hummus
Choose one of the following: (serves 2 pieces per guest)
Vegetarian Spring Rolls with Sweet Thai Chili Sauce
OR Chicken Empanadas
OR BBQ Meatballs
OR Buffalo Chicken Wings with Ranch Dressing

Includes White Chocolate Blondies, Lemonade and Ice Water

All packages include appropriate disposable products, linen and service equipment. Our catering staff will setup and breakdown at the designated times on the Banquet Event Order. Onsite staffing is subject to additional charges. No substitutions for any of the packages.
**Hors D'oeuvres**  
(50 pieces per order)

- Spanakopita $90
- Vegetarian Spring Rolls with Sweet Thai Chili Dipping Sauce $90
- Assorted Mini Quiche $90
- BBQ Meatballs $80
- Chicken Empanadas $100
- Crab Cakes with Lemon Aioli $100
- Buffalo Chicken Wings with Ranch Dressing $110

**Displays and Platters**  
(Serves 25)

- Domestic Cubed Cheese Platter with Berries and Crackers $90
- Fresh Fruit Tray $90
- Warm Crab and Corn Dip served with Pita Chips $95
- Vegetable Crudite with Ranch $85

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Desserts Ordered by the Dozen

Oreo Cookie Bars, Raspberry Sammies, Lemon Burst, and Chocolate Pecan Bars $18
Assorted Fresh Baked Cookies $15
White Chocolate Blondies $17

Sheet Cakes

Full Sheet Cake with simple decoration (serves up to 96 guests) $150
Half Sheet Cake with simple decoration (serves up to 48 guests) $80
Cake Flavors: Vanilla, Chocolate, Red Velvet, Carrot
Frosting Flavors: Chocolate, Vanilla
Beverages per Item  
1 gallon minimum

- Starbucks Coffee (Regular or Decaf)  
  $36/gal
- Tazo Specialty Tea  
  $24/gal

Beverages by the Gallon  
approximately 13 servings

- Fruit Punch  
  $13
- Lemonade  
  $13
- Flavored Lemonade  
  $15  
  (Contact Sales Office for flavor choices)
- Iced Water with Lemon  
  $4
- Iced Tazo Tea with Lemon  
  $16

All events include appropriate disposable products, linen and service equipment. Our catering staff will setup and breakdown at the designated times on the Banquet Event Order. Onsite staffing and cake cutting is subject to additional charges.