

VISIT US

408.299-2000

72 N ALMADEN AVE
SAN JOSE CA 95110
SP2SANJOSE.COM

★ EST. 2013 ★



WE'RE OPEN

MON = CLOSED
TUES = 3PM-10PM (KC 9:30PM)
WED = 11:30AM-10PM (KC 9:30PM)
THUR = 11:30AM-11:30PM (KC 9:30PM)
FRI = 11AM-2:00AM (KC 10:30PM)
SAT = 10AM-2:00AM (KC 10:30PM)
SUN = 10AM-8:00PM (KC 7PM)
*KC = KITCHEN CLOSES

EXECUTIVE CHEF - PAUL NUNO

COMMUNAL BAR + RESTAURANT

- SMALL BITES -

*ITEMS ARE PRICED PER PIECE
*MUST ORDER A MINIMUM OF 15 PER ITEM

*V = Vegetarian *VG = Vegan *GF = Gluten Free

- DASHI POACHED PRAWNS | SOY, HARISSA, YUZU | \$4
- TUNA TARTARE | BLACK SESAME RICE CRACKER, CALABRIAN CHILI, SOY | \$4
- PETITE KOBE BURGERS | BRIOCHE BUN, PEPPERJACK, REMOULADE | \$4
- PETITE SMOKED SALMON SANDWICH | DILL CRÈME FRAICHE, SHAVED CUCUMBER, MINT | \$4
- PETITE CROQUE MONSIEUR | SAUCE MORNAY, ROSEMARY HAM, GRUYERE | \$3
- STUFFED BABY BELLA MUSHROOM *V *GF *VG | TOMATO FONDUE, BASIL, PARMESAN | \$3
- FRIED CAULIFLOWER BITES *V | AJI AMARILLO AIOLI, SALSA VERDE | \$3
- DEVILED EGGS *V *GF | ESPILETTE, BACON, CANDIED FRESNO CHILE, CHIVES | \$3
- SEASONAL VEGETABLE SKEWER *V *GF *VG | VADOUVAN VINAIGRETTE | \$3
- FRENCH HERB AND PARMESAN POPCORN *V | \$3
- HOT CHICKEN SLIDERS | SHAVED ROMAINE, CALABRIAN CHILI AIOLI, HOUSE PICKLES | \$4

- SALADS & BOWLS -

EACH ROUND TRAY/BOWL SERVES ABOUT 15/20 PPL

- FRUIT MEDLEY *V | SEASONAL FRUIT, CINNAMON-HONEY STRAUSS GREEK YOGURT, GRANOLA, MINT | 180
- HOUSE SALAD *V *GF *VG | MIXED GREENS, SHAVED SEASONAL VEGETABLES, PICKLED YUM YUM PEPPERS, RED WINE VINAIGRETTE | 150
- HARVEST CHICKEN SALAD | MIXED GREENS, SHAVED SEASONAL VEGETABLES, DRIED CHERRIES, CRISPY CHICKPEAS, CHICKEN, RICOTTA SALATA, WHITE BALSAMIC VINAIGRETTE | 180
- BACON, BEET & APPLE SALAD | WILD ARUGULA, BEETS, APPLES, HERB CREME FRAICHE, PISTACHIOS, GOAT CHEESE, HOBBS BACON, AGED BALSAMIC | 180

- SIDES & ENTREES -

*EACH TRAY SERVES ABOUT 25/30 PPL
*EACH TRAY IS 2 INCHES DEEP AND WILL FIT INTO CHAFING DISH
*SP2 WILL PROVIDE CHAFING DISH & STERNOS FOR ADDITIONAL COST

- ROASTED BROCCOLINI *GF | BACON BITS, CONFIT GARLIC, CALABRIAN CHILI VINAIGRETTE, PARMIGIANO REGGIANO | 180
- BRABANT POTATOES *V *GF | SOFFRITO WITH ROASTED YUKON GOLD POTATOES AND HERBS | 200
- ROASTED BRUSSEL SPROUTS & PARMIGIANO REGGIANO *V *GF | VADOUVAN VINAIGRETTE, LEMON ZEST | 170
- ROASTED CAULIFLOWER *V *GF | KIMCHI SALSA VERDE, CILANTRO | 160
- GINGER SOY GLAZED BABY BACK RIBS (80PCS) | 300
- CAMPANELLE PASTA MACARONI & CHEESE *V | GRANA PADANO, GRUYERE, CHEDDAR, SAUCE MORNAY, PANKO, HERBS | 250
- PAPPARDELLE PASTA BOLOGNESE | PAPPARDELLE PASTA, BEEF AND PORK BOLOGNESE, PIQUILLO PEPPER, GRANA PADANO | 300
- ROASTED VADOUVAN SPICED CHICKEN *GF | AGAVE GLAZED WITH CHICKEN DEMI | 250
- GARLIC & FRENCH HERB MARINATED NY STEAK *GF | SAUCE BORDELAISE | 400
- ROASTED ESPELETTE SPICED SALMON | YUZU-KOSHO TERIYAKI GLAZE | 375

WOOD-FIRED OVEN:

*Items are priced per Pizza/flatbread

- CLASSIC MARGHERITA *V | 16
TOMATO SAUCE, MOZZARELLA, FRESH BASIL
- MUSHROOM & DUCK CONFIT PIZZA | 20
WHITE SAUCE, CARAMELIZED ONIONS, MUSHROOMS, CHILI FLAKE, THYME, BLUE CHEESE, MOZZARELLA, PARMESAN, ARUGULA, AGED BALSAMIC
- HOBBS PEPPERONI PIZZA | 19
TOMATO SAUCE, MOZZARELLA, GRANA PADANO, HOBBS PEPPERONI

DESSERTS:

*must order a minimum of 30 per item

- PETITE OREO PANNA COTTA | 4
OREO CUSTARD, ROASTED BANANA BUTTER, KUMQUAT, DARK CHOCOLATE
- VANILLA BEAN BREAD PUDDING *V | 4
AGAVE, MARCONA ALMONDS, WHIPPED CREAM
- CARMELIA CHOCOLATE BREAD PUDDING *V | 4
CAMEL CUSTARD INFUSED WITH HENNESSY
- SEASONAL FRUIT TARTLET | 4
PASTRY CREAM, SEASONAL FRUIT COMPOTE
- BUILD YOUR OWN SUNDAE *GF | 7
SEASONAL HOUSE COMPOTE, CANDIED NUTS, CARAMEL & CHOCOLATE SAUCE (SORBET OPTIONAL)

BANQUET CATERING MENU (V.191217)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

CATERING & PRIVATE EVENTS: EVENTS@SP2SANJOSE.COM

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