



### ***Food & Beverage Policies***

***Savor...Albuquerque Catering by SMG is the exclusive food and beverage provider for the Albuquerque Convention Center. No food or beverage of any kind will be permitted to be brought into the facilities by the Licensee or any of the Licensee's guests or invitees. Food items may not be taken off the premises, however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.***

### ***Beverage Service***

*We offer a complete selection of beverages to compliment your function. The New Mexico Office of Alcohol & Gaming Division regulates alcoholic beverage and service. As the licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverage may not be removed from the premises.*

### ***Menus***

*The following menus are designed as guidelines to assist you in the selection of your food and beverages services. Please note that your Catering Sales Manager welcomes the opportunity to customize menus and services to create unusual or thematic events.*

### ***Pricing***

*A 19% service charge will be applied to all food and beverage sales (including alcohol). A 6.875% Gross Receipt Tax will be added to all food, non-alcoholic & alcoholic beverages, labor, rental, floral and service charges. The service charge is taxable under the New Mexico State law. Guaranteed prices will be confirmed with a signed contract and specified deposit.*

### ***Labor***

*Catering personnel are scheduled as follows: breakfast and lunch shifts 4 hours, dinner shifts 4 hours. Shifts include set-up, service and breakdown. Any events requiring additional times for service will incur an overtime charge of \$25.00 per waiter per hour.*

### ***Use License Agreement and Banquet Event Orders***

*The signed Use License Agreement with its stated terms, signed Banquet Event Orders (BEO's) and addendums (if applicable) constitutes the entire Agreement between Licensee and Savor...Albuquerque Catering by SMG. Any on-site additions to these contracted arrangements will be accommodated based on availability and upon receipt of a signed BEO listing the additional items requested.*



### ***Payment***

*A deposit of 50% of the total amount catering service based on signed BEO's is due by the date specified by the Catering Sales Manager to ensure services. The remaining balance is due five (5) business days prior to Event move-in when guarantee numbers are due. Any on-site adjustments, additions or replenishments of the contracted catering services will be reflected on the Catering Summary provided at the conclusion of the Event. A guarantee payment is required for all functions. You may finalize your account by Company Check, Cashier's Check, Visa, Mastercard or cash. The Catering Department will process/pre-approve credit card payments for any balance due five (5) business days prior to Event move-in.*

### ***Cancellation Policy***

*Cancellation of contracted catering services must be made in writing a minimum of four (4) weeks prior to Event move-in. If the catering function is cancelled (14) days or more prior to Event move-in, a fee of 25% of the total contracted catering services will apply. If the catering function is cancelled less than 14 days but more than (3) business days prior to Event move-in, a fee of 75% of the total contracted catering services will apply. Any catering service cancelled less than (3) business days prior to Event move-in would incur a fee equal to 100% of the contracted catering services.*

### ***Facility Services***

*Banquet prices include standard linens, glassware, china and flatware for up to 1200 seated guests. For banquets over 1200 guests additional rental charges may apply. China service is available in the ballroom and meeting rooms. Requests for china service in Exhibit Hall may incur rental charges.*

### ***Decorations and Floral***

*Your Catering Sales Manager is available to assist you with fresh floral, thematic decorations and specialty linens to enhance your event.*

### ***Guarantees***

*The guaranteed number of attendance is required 5 business days prior to the date and time of the function {a business day is defined as Monday-Friday by 12 noon}. If the guarantee is not received as stated, the number specified on the signed BEO will be your guarantee. The guarantee is not subject to reduction after the 5 business day deadline. Increases in the attendance given after the final guarantee deadline may be subject to additional charges. The catering department will not be responsible or liable for serving these additional guests, but will do so based on availability of product. The Catering Department will prepare food product for seated functions 5% over the final guarantee to a maximum of 30 guests. Additional seating will only be plated if needed.*



## **Plated Breakfast**

25 Guest Minimum

### **DOWNTOWN DESAYUNO**

*Scrambled Eggs, Choice of Ham, Bacon or Sausage, and Breakfast Potatoes served with Chilled Orange Juice, Starbucks Coffee, Tazo Hot Tea, and an Assortment of Breakfast Breads*  
\$13.75

### **ALBUQUERQUE FRITTATA**

*A Local Favorite! Fresh Eggs, Grilled Vegetables, Monterey Jack and Provolone Cheese, baked until light and fluffy, Fire-Roasted Red Pepper Coulis, with choice of Bacon, Sausage, or Ham and Breakfast Potatoes served with Starbucks Coffee, Tazo Hot Tea and an Assortment of Breakfast Breads*  
\$15.25

### **HUEVOS RANCHEROS**

*A Local Favorite! Scrambled Eggs, layered Tortillas, with Red & Green Chile Salsa, and Monterey Jack and Cheddar Cheese, served with Refried Beans Starbucks Coffee, Tazo Hot Tea, and an Assortment of Breakfast Breads*  
\$14.75

### **NORTH OF THE BORDER BREAKFAST**

*Choice of Omelet-Traditional Cheese, Classic Denver or Hearty Mushroom, Peppers and Onions Served with choice of Bacon, Sausage, or Ham and Breakfast Potatoes, accompanied by Starbucks Coffee, Tazo Hot Tea, and an Assortment of Breakfast Breads*  
\$15.75

## **Buffet Breakfast**

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25 Guest Minimum

**BASIC CONTINENTAL**

*Assorted Breakfast Breads and Pastries, Butter, and Individual Jellies, served with Chilled Orange Juice, Starbucks Coffee and Tazo Hot Tea*  
\$12.00

**MESA CONTINENTAL**

*Sliced Seasonal Fresh Fruit, Yogurt, Granola, Assorted Breakfast Breads and Pastries, Butter, and Individual Jellies served with Starbucks Coffee and Tazo Hot Tea*  
\$14.00

**DESERT SUNRISE**

*Fluffy Scrambled Eggs with New Mexican Green Chile and Monterey Jack Cheese, Sausage Links, Smoked Bacon, and Breakfast Hash-Brown Potatoes, Sliced Seasonal Fresh Fruit, Assorted Breakfast Breads and Pastries served with Starbucks Coffee and Tazo Hot Tea*  
\$16.00

**ALBUQUERQUE FRITTATA**

*Grilled Vegetable Frittata, Fire-Roasted Red Pepper Coulis, Sausage Links, Smoked Bacon, Breakfast Potatoes, Sliced Seasonal Fresh Fruit, Assorted Breakfast Breads and Pastries served with Starbucks Coffee and Tazo Hot Tea*  
\$18.00

**Breakfast Enhancements**

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25 Guest Minimum

### **STARTERS**

*Add any of the following to enhance a plated breakfast or breakfast buffet:  
Fresh Seasonal Fruit Cup, Yogurt and Granola Parfait, Seasonal Berries  
and Whipped Cream, or Seasonal Melon Wedge and Cottage Cheese*  
\$3.00

### **NEW MEXICAN BREAKFAST BURRITOS**

*Scrambled Eggs, Monterey Jack Cheese, Green Chiles, Diced Bacon, Potatoes  
and Pico de Gallo, wrapped in a Flour Tortilla*  
\$4.75

### **BREAKFAST SANDWICHES**

*Choose one, or a combination of the following:  
Egg and Cheese Croissant Sandwich,  
English Muffin, Egg, Sausage, and Cheese Sandwich, or  
Bagel, Egg, Bacon, and Cheese Sandwich*  
\$4.75

### **OMELETTE STATION**

*Chef attended, made to order with a variety of ingredients, including:  
Diced Ham, Smoked Bacon, Sausage, Bell Peppers, Mushrooms,  
Onions, Tomatoes, and Assorted Cheeses*  
\$6.50

### **Express Box Lunches**

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To accompany your Express Box Lunches meal function,  
we suggest adding assorted soft drinks and bottled water.

25 Guest Minimum

**SESAME CHICKEN WRAP**

*Grilled Sesame Chicken, Wild Rice Salad, Sugar Snap Peas, Bean Sprouts, Mixed Greens, wrapped in a giant Spinach-Tortilla with Lime-Ginger Vinaigrette and Chef's Choice of Seasonal Fresh Fruit and Fresh Baked Cookie*  
\$15.75

**HERBED CHICKEN CAESAR SALAD**

*Grilled Chicken Breast served over Romaine Lettuce, Parmesan Cheese, Garlic Croutons and Cherry Tomato, with Chef's Choice of Seasonal Fruit, and Dark Fudge Brownie*  
\$15.75

**BUERQUE BASICS**

*Choice of deli-style Ham, Smoked Turkey, Roast Beef, Tuna Salad, or Grilled Vegetables, all with Cheese, Red & Green Chiles, Shredded Lettuce, Tomato, and Red Onion, on Fresh Telera Torta Bread, with Pasta Salad, and Chef's Choice of Seasonal Fresh Fruit and Fresh Baked Cookie*  
\$14.75

**MEDITERRANEAN GREEK SALAD**

*Vegetarian Salad with Cherry Tomatoes, Feta Cheese, Kalamata Olives, Red Onions, Served with a Greek Vinaigrette and Tangy Tabbouleh, Cumin Spiced Hummus, Pita Bread and Baklava*  
\$16.00

**MONZANO WRAP**

*Deli-Style Smoked Turkey, Ham, Roast Beef, or Grilled Vegetables, wrapped in a Jumbo-Flour Tortilla with Lettuce, Tomato and Pesto Cream Cheese Spread served with Chef's Choice of Seasonal Fresh Fruit, and Carrot Cake*  
\$15.00

**Plated Hot Lunch**

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Three Course Luncheon Selections Include Choice of Salad, Entrée, and Dessert, served with Fresh Rolls and Butter, Water, Iced Tea and Starbucks Coffee & Tazo Hot Tea upon request.

25 Guest Minimum

**SANDIA PEAK CHICKEN PICATTA**

*Sautéed, Pounded Chicken Breast, Lemon-Picatta Sauce, Caper-Roasted-Garlic Risotto with Julienne Vegetables and Caper Berries*  
\$22.75

**CONCINERO'S COMBINATION PLATE**

*Pork Chile Verde and Chicken & Cheese Enchiladas topped with Roasted Corn-Chile Relish, served with New Mexican Rice, Refried Beans, and Fresh Tortillas*  
\$20.00

**SOUTHWESTERN PORK ROAST**

*Chile Rubbed Pork, served with Cherry Salsa with a New Mexican Zinfandel Reduction, Sweet Potato Mash, and Grilled Vegetables*  
\$24.25

**MISO-MARINATED SALMON**

*Pan-Seared Salmon with a Thai Sweet-Chile Glaze, served over White Rice and Sautéed Spinach, with a Miso-Butter Sauce and Green Onions*  
\$26.25

**GRILLED HALIBUT**

*Citrus Marinated Grilled Halibut, lightly seasoned, topped with a Coconut Milk-Christmas Chile Cream Sauces with Confetti Rice, and Sautéed Nopales*  
\$26.25

**RIO GRANDE STRIP STEAK**

*Black Pepper and Rock Salt, Au Jus, Horseradish, Rosemary-Garlic-Chile New Potatoes, Grilled Asparagus, and Hearth Baked Tomatoes*  
\$24.75

**Plated Cold Lunch**

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Two Course Luncheon Selections Include Choice of Entrée and Dessert, served with Fresh Rolls and Butter, Water, Lemonade or Iced Tea and Starbucks Coffee & Tazo Hot Tea upon request.

25 Guest Minimum

**ZIA COBB SALAD**

*Diced Turkey, Avocado, Green Chiles, Scallions, Ripe Tomato, Chopped Egg, Crisp Smoked Bacon, Nopales, Monterey Jack Cheese, and Creamy Cilantro Ranch Dressing*  
\$18.00

**CHINESE CHICKEN SALAD**

*Boneless Breast of Chicken, Rice Wine and Sweet Soy Marinade, Asian Greens, Bean Sprouts, Straw Mushrooms, Water Chestnuts, Toasted Sesame Seeds and Sesame-Ginger Dressing*  
\$19.50

**ROUTE 66 SALAD**

*Wild Rice, Green Chiles, Artichoke Hearts, Nopales, Cherry Tomatoes, and Red Peppers on a bed of Mixed Greens with Herb Vinaigrette, and topped with Mesquite Grilled Chicken Breast*  
\$19.75

**SEARED (SUSTAINABLE) TUNA SALAD**

*Japanese Pepper-Seared Ahi Tuna, sliced and served over Baby Mixed Greens, Napa Cabbage, Bean Sprouts, Sugar-Snap Peas, Thinly Sliced Red Onion, Tomato, Crunchy Wasabi Peas, Crisp Wontons, and Sesame-Ginger Vinaigrette*  
\$21.50

**Buffet Lunch**

Buffet Luncheon Selections Include Choice of Dessert, served with

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Fresh Rolls and Butter, Water, Lemonade or Iced Tea and Starbucks Coffee & Tazo Hot Tea upon request.

25 Guest Minimum

### **RANCHITO BARBEQUE**

*Jicama-Cilantro Chipotle Cole Slaw and Potato Salad, served with Baby Back Pork Ribs, Honey-  
Barbecued Boneless Chicken Breast, Corn on the Cob, Baked Beans,  
Corn Muffins with Honey Butter*  
\$16.00

### **CHEF'S DELI BUFFET**

*Traditional Potato Salad and Tri-Color Pasta Salad served with a Selection of Smoked Turkey, Roast Beef,  
Ham, Italian Salami, Grilled Vegetables, Tuna Salad, Chicken Salad, Swiss, Jack, Provolone, and Cheddar  
Cheeses, Leaf Lettuce, Ripe Tomatoes, Red Onions, Gourmet Breads and Rolls, Pickle Spears  
and Condiments*  
\$18.50

### **DRESS YOUR OWN BAKED POTATOES**

*Tri-Color Pasta Salad and House Salad with Italian Herb Vinaigrette and Ranch Dressing, served with  
Light and Fluffy Jumbo Baked Potatoes with choice of toppings: Steamed Broccoli, Sautéed Mushrooms,  
Beef Chili, Shredded Cheddar Cheese, Crumbled Bacon, Sour Cream, Whipped Butter and Scallions, Fresh  
Rolls, and Butter*  
\$15.75

### **MISSION FAJITA BUFFET**

*Mini Empanadas and Baja Style Caesar Salad, served with Grilled Marinated Chicken and Beef, Soft Flour  
and Corn Tortillas, Spanish Rice, Refried Beans, Shredded Cheese, Lettuce, Diced Tomatoes, Salsas,  
Guacamole, Sour Cream, and Fresh Tortilla Chips*  
\$17.25

## **Plated Dinner**

Three Course Dinner Selections Include Choice of Salad, Entrée, and Dessert, served with Fresh Rolls and Butter, Water, Lemonade or Iced Tea and Starbucks Coffee & Tazo Hot Tea upon request.

50 Guests Minimum

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**BROILED FILET MIGNON**

*Choice Filet of Beef, Caramelized-Shallot Demi-Glace, Roasted Rosemary-Garlic Potatoes, and Herb Baked Tomato with Grilled Asparagus*  
\$34.75

**SURF & TURF**

*Grilled Petite Filet Mignon with Demi-Glace and Broiled Wild Pacific (Sustainable) Salmon with a Lemon-Butter Sauce, Confetti Rice, and Grilled Mixed Vegetables*  
\$36.50

**CENTER CUT PAN ROASTED PORK CHOP**

*Two Chipotle-Honey Glazed Pork Chop, Arugula Whipped Potatoes and Seasonal Vegetables*  
\$32.00

**PICANTE CHICKEN**

*Ancho Chile Marinated Chicken Breast, with a Chile-Garlic Compound Butter, topped with Backfin Blue Crab Meat, and Blue Cheese Hollandaise, served with "Smashed" Red Potatoes and Baby Mixed Vegetables*  
\$20.75

**JUMBO SHRIMP AND TENDERLOIN**

*Sautéed Jumbo Prawns with Scampi Butter, Tournedo of Beef Tenderloin, Sauce Perigueux, Parsley New Potatoes, and Grilled Asparagus*  
\$38.75

**Buffet Dinner**

Dinner Selections Include Choice of Dessert, served with Fresh Rolls and Butter, Water, Iced Tea and Starbucks Coffee & Tazo Hot Tea upon request.

50 Guests Minimum

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### **ALBUQUERQUE FIESTA**

*Mixed Green Salad with Goat Cheese, Sliced Tomatoes, Cucumbers, Walnuts, and Citrus Vinaigrette,  
Crispy Chopped Romaine and Bibb Lettuce Salad with Sliced Radishes, Tomatoes, Herbed Croutons and  
Balsamic Vinaigrette,  
Lemon, Chile & Garlic Roasted Chicken  
Grilled Strip Loin with Charred Onions and Port Reduction  
Rosemary Roasted Yukon Gold Potatoes,  
Creamy Polenta with Parmesan and Herbs,  
Roasted Baby Vegetables with Shallot-Thyme Butter,  
\$34.50*

### **SANDIA PEAK**

*Baby Spinach Salad with Roasted Red Peppers, Artichokes, Cucumbers,  
Sun Dried Tomatoes and Feta Vinaigrette,  
Butter Lettuce and Belgian Endive Salad with Fresh Herbs, Candied Pecans,  
Grilled Pears and Champagne Vinaigrette,  
Grilled Breast of Chicken with Red Pepper Compote,  
Tender Roasted Beef with Mirepoix and Horseradish  
Grilled Asparagus with Balsamic Roasted Mushrooms and Shallots  
Butter Braised Baby Carrots with Parsley and Orange Zest  
5-Cheese Potato & Onion Gratin with Thyme,  
Wild Rice Pilaf with Toasted Almonds  
\$36.50*

### **MISSION TACO BUFFET**

*Mini Empanadas and Baja Style Caesar Salad, served with Grilled Marinated Chicken, Beef, and Fried  
Fish, with Soft Flour and Corn Tortillas, Spanish Rice, Refried Beans, Shredded Cheese, Lettuce, Diced  
Tomatoes, Salsas, Guacamole, Sour Cream, and Fresh Tortilla Chips  
\$26.00*

## **Salads**

Please choose one of the following salads with your meal to complete your selection.

### **CLASSIC CAESAR**

*Chopped Romaine, Garlic Croutons, Shaved Parmesan, Traditional Dressing*

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### **ALBUQUERQUE HOUSE SALAD**

*Mixed Baby Greens, Tomato, Cucumber with Salsa Ranch Dressing*

### **PACIFIC RIM SALAD**

*Asian Greens, Crisp Bean Sprouts, Water Chestnuts, Rice Wine Vinaigrette*

## **Elegant Salads**

These upgraded salad selections incur charges additional to your meal pricing.

### **BUTTER LEAF**

*Red Leaf and Bibb Butter Lettuce, Toasted Sliced Almonds,  
Mandarin Orange Segments, with Citrus Vinaigrette*

*\$3.00*

### **GRAPEVINE**

*Mixed Baby Greens, Chevre Cheese, Ripe Red and Green Grapes, Spiced Pecans,  
with Basil-Citrus Vinaigrette*

*\$3.00*

### **NAPA VALLEY**

*Mixed Greens, Citrus Segments, Candied Pine Nuts, Ripe Tomato,  
with Raspberry Vinaigrette*

*\$3.00*

### **NOB HILL**

*Baby Spinach, Crumbled Bleu Cheese, Apple Slices, Fresh Basil,  
and Toasted Walnuts with Balsamic Vinaigrette*

*\$3.00*

## **Desserts**

Please choose one of the following desserts with your meal to complete your selection.

### **DOUBLE CHOCOLATE MOUSSE CAKE**

### **MIXED BERRY PARFAIT**

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**HOMEMADE CARROT CAKE**

**BLOOD ORANGE CHEESECAKE**

**NEW YORK STYLE CHEESECAKE**

### **Elegant Desserts**

These upgraded dessert selections incur charges additional to your meal pricing.

#### **BLACK FOREST CAKE**

*Layers of Deep, Dark Chocolate Delight*

*\$2.00*

#### **TIRAMISU**

*Light, and fluffy, served with a Sugared-Espresso Sauce*

*\$2.00*

#### **CLASSIC CRÈME BRULEE**

*Available in a variety of great flavors!*

*\$3.00*

#### **SPECIALTY CHEESECAKE**

*Ask your Sales Person about available flavors!*

*\$2.00*

### **Breaks**

25 Guest Minimum Based on 30 minutes of Service

#### **MORNING WAKE UP**

*Freshly Brewed Starbucks Coffee, Hot Tea, Freshly Squeezed Orange Juice*

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\$5.00

**AFTERNOON BASICS**

*Assorted Soft Drinks, Bottled Water, Freshly Brewed Starbucks Coffee, Hot Tea*  
\$6.00

**MID-DAY PICK ME UP**

*Assorted Mini Cookies, Sliced Fresh Fruit, Assorted Soft Drinks, Bottled Water,  
Freshly Brewed Starbucks Coffee, Hot Tea*  
\$11.00

**POWER BREAK**

*Freshly Brewed Coffee, Hot Tea, Energy Drinks, Bottled Water, Energy and Granola Bars,  
Whole Fresh Fruit*  
\$12.00

**SANDIA SIESTA**

*Tri-Color Tortilla Chips, Guacamole, Salsa, Sliced Fresh Fruit, Assorted Soft Drinks,  
Bottled Water, Freshly Brewed Starbucks Coffee, Hot Tea*  
\$10.00

**SUGAR RUSH**

*Assorted Mini Cookies, Freshly Baked Brownies, Popular Candy Bars, Sliced Fresh Fruit,  
Assorted Soft Drinks, Bottled Water, Freshly Brewed Starbucks Coffee, Hot Tea*  
\$13.00

**TAKE ME OUT TO THE BALL GAME**

*Assorted Ice Cream Bars, Cracker Jacks, Bagged Peanuts, Popcorn, Assorted Soft Drinks, Bottled Water,  
Freshly Brewed Starbucks Coffee, Hot Tea*  
\$12.00

**Break Additions**

**BAGELS AND CREAM CHEESE**

\$24.00/dozen

**BISCOTTI - CHOCOLATE DIPPED**

\$18.00/dozen

**BREAKFAST BREADS AND PASTRIES - ASSORTED**

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\$22.00/dozen

**2" x 2" BROWNIES**

\$22.00/dozen

**1" x 1" BROWNIES**

\$11.00/dozen

**CANDY BARS - ASSORTED**

\$24.00/dozen

**Mini 2" x 2" CHEESECAKE SQUARES**

\$22.00/dozen

**CHOCOLATE DIPPED STRAWBERRIES**

\$24.00/dozen

**COOKIES - ASSORTED FRESHLY BAKED JUMBO**

\$22.00/dozen

**COOKIES - ASSORTED FRESHLY BAKED MINI**

\$11.00/dozen

**BUTTER CROISSANTS**

\$24.00/dozen

**Break Additions**

Continued

**ENERGY BARS**

\$24.00/dozen

**FRESH FRUIT - WHOLE**

\$2.00/ per piece

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**GRANOLA BARS**

\$24.00/dozen

**MUFFINS - ASSORTED**

\$24.00/dozen

**PETIT FOURS**

\$24.00/dozen

**YOGURTS - ASSORTED**

\$20.00/dozen

**Beverage Breaks**

**ASSORTED SOFT DRINKS**

\$3.00/each

**BOTTLED WATER**

\$3.00/each

**COFFEE - STARBUCKS**

\$39.00/gallon

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**COFFEE - STARBUCKS FRAPPUCCINO BOTTLE**

\$4.00/each

**ORANGE, GRAPEFRUIT, APPLE, CRANBERRY OR TOMATO JUICE**

\$39.00/gallon

**ASSORTED BOTTLED FRUIT JUICES**

\$3.00/each

**FRUIT PUNCH**

\$20.00/gallon

**ICED TEA OR LEMONADE**

\$20.00/gallon

**Carvery**

Carved items include mini sandwich rolls and appropriate condiments.  
All carved items require an Albuquerque Staff Carver at \$75+ tax for three hours.

**STEAMSHIP OF BEEF**

Serves 250

\$695.00

**MESQUITE GRILLED TRI-TIP**

Serves 25

\$175.00

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**ROAST BREAST OF TURKEY**

Serves 50

\$250.00

**ROAST TENDERLOIN OF BEEF**

Serves 25

\$225.00

**WHOLE BAKED HAM**

Serves 50

\$150.00

**CHIMAYO PEPPER ROASTED PORK LOIN**

Served with an Orange Marmalade and Sun-Dried Cranberry Sauce

Serves 35

\$250.00

**Hot Appetizers**

100 Pieces per Selection

All appetizers are served stationary.

Tray-passed service option is available for an additional charge.

**BARBECUED BABY BACK RIBS**

*Tender and Juicy Ribs with a Spicy BBQ Sauce*

\$200.00

**CALIFORNIA STYLE PIZZETTAS**

*BBQ Chicken, Pepperoni, Sausage and Cheese Mini Pizzas*

\$200.00

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**CHICKEN WINGS**

*Spicy, Jumbo Wings with Ranch Dressing and Celery Sticks*  
\$175.00

**COCONUT SHRIMP**

*Crispy Coconut Crusted Shrimp with Lime-Plum Sauce*  
\$250.00

**CRAB CAKES**

*Lightly Breaded, Served with a Caper-Remoulade Sauce*  
\$225.00

**CRISPY SPRING ROLLS**

*Chicken, Shrimp, or Vegetarian with a Saigon-Soy Dipping Sauce*  
\$200.00

**TEQUILA GRILLED SHRIMP**

*Jumbo Shrimp marinated in Tequila, Cilantro, Garlic, Canola Oil,  
Field Honey, Lime & Lemon Juice*  
\$250.00

**Hot Appetizers**

100 Pieces per Selection

All appetizers are served stationary.

Tray-passed service option is available for an additional charge

**TAQUITOS**

*Tortillas filled with Marinated Chicken or Beef*  
\$200.00

**GERMAN POTATO PANCAKES WITH DOMESTIC CAVIAR**

*Crispy Hand-Made Latkes Served with Sour Cream and Caviar*  
\$200.00

**JERK CHICKEN SKEWERS**

*Authentic Caribbean Marinade with a Jerk Dipping Sauce*  
\$225.00

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Prices are subject to change.



### **MUSHROOM POCKETS**

*Savory Mushroom Duxelle folded between Fillo Dough*  
\$200.00

### **EMPANADAS**

*Filled with Chicken or Beef, and served with a "Mo Hotta - Mo Betta" Salsa*  
\$250.00

### **SATAY SKEWERS**

*Hoisin glazed Chicken or Beef Skewers, served with a Thai Peanut Sauce*  
\$250.00

### **SCALLOPS WRAPPED IN BACON**

*Bay Scallops, Smoked Bacon*  
\$250.00

## **Hot Appetizers**

100 Pieces per Selection

All appetizers are served stationary.

Tray-passed service option is available for an additional charge

### **SESAME CHICKEN TENDERS**

*Crispy Sesame and Garlic Crust, Honey Mustard Dip*  
\$250.00

### **NEW MEXICAN QUESADILLAS**

*Smoked Chicken, Three-Cheese, and Grilled Vegetable Quesadilla Triangles*  
\$225.00

## **Cold Appetizers**

100 Pieces per Selection

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All appetizers are served stationary.  
Tray-passed service option available for an additional charge.

**JUMBO SHRIMP SHOOTERS**

*Chilled Shrimp Cocktail, served in a Shot Glass, with a Spicy Cocktail Sauce*  
\$225.00

**ASSORTED CROSTINI**

*Variety of Savory Tastes atop Sliced Baguettes*  
\$175.00

**Cold Appetizers**

100 Pieces per Selection  
All appetizers are served stationary.  
Tray-passed service option available for an additional charge.

**SHRIMP AND SNOW PEA SKEWERS**

*Served with a Honey-Lime-Cilantro Dipping Sauce*  
\$225.00

**ANIPASTO SKEWERS**

*Fresh Mozzarella, Sundried Tomato, Kalamata Olive, and Artichoke, skewered and drizzled with Balsamic Gastrique.*  
\$250.00

**SEARED AHI TUNA**

*Japanese Pepper Spiced Ahi Tuna, Seared Rare, served on Jasmine-Infused Rice balls*  
\$225.00

**TRUFFLE, PROSCIUTTO, AND ASPARAGUS**

*Fresh Asparagus wrapped in Prosciutto Ham, Parmesan Cheese, and Fillo Dough with Truffle Oil*  
\$300.00

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**CUCUMBER CUPS**

*Crab Salad, Boursin Cheese, and Bell Pepper Salsa*  
\$200.00

**CALIFORNIA "SUSHI MAKI" ROLLS**

*Avocado, Crab, and Cucumber in our California Roll*  
\$275.00

**Reception Platters**

Serves 50

**ANTIPASTO PLATTER**

*Assorted Mediterranean Delights including Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts on a bed of Mixed Greens, served with Balsamic Vinaigrette*  
\$250.00

**CHARCUTERIE BOARD**

*A Classic Selection of Fine Pate, Thinly Sliced Cured and Smoked Meats and Sausages, Imported Cheeses, and Classic Condiments*  
\$275.00

**DELUXE CRUDITES ASSORTMENT**

*Gourmet Selection of Seasonal Fresh Vegetables, served with a Balsamic-Ranch Dipping Sauce and Hummus*  
\$175.00

**DELUXE IMPORT AND DOMESTIC CHEESE PLATTER**

*A Discriminating Selection of Imported and Domestic Cheeses, served with Assorted Crackers*  
\$225.00

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**FRESH SLICED FRUIT TRAY**

*Selected Seasonal Fruit to include Honeydew, Cantaloupe, Watermelon, Strawberries, and Pineapple*  
\$175.00

**GRILLED VEGETABLE PLATTER**

*Assorted and Seasonal Vegetables grilled to Perfection, Served with a Balsamic-Ranch Dipping Sauce*  
\$175.00

**SIDE OF SMOKED SALMON**

*(Sustainable) Smoked Salmon served with Cocktail Breads, Bagel Chips, Hardboiled Eggs, Diced Red Onion, and Capers*  
\$300.00

**Themed Receptions**

Packages include disposable service, standard linen color selection and buffet decor. Our catering staff is happy to assist you with additional services such as china, silver, and glassware services, custom decor and props, ice carvings, flowers, specialty linen, liquor, beer and wine services.

**PACIFIC TRADING**

*Shrimp Cocktail, Shucked Pacific North West Oysters, Smoked Salmon with Toast Points, and Dungeness Crab Cakes*  
\$25.00 per person

**DIM SUM AND THEN SOME**

*Spring Rolls, Pot stickers, Mini Baked Pork Buns, Fried Wonton, Shu Mai, Deluxe Chow Mein, Chinese Chicken Salad, and Soba Noodle Salad*  
\$17.00 per person

**FRIDAY MARKET**

*Carving Station with Whole Roast Turkey, Slow Roasted Baron of Beef, Mini Rolls, Appropriate Condiments, Fresh Market Salad, Pasta Salad, Fruit Salad, Whole Fruits*  
\$21.00 per person

**MEDITERRANEAN**

*Dilled Hummus, Tabouleh, Feta Cheese, Pita Bread, Lavosh, and Cucumber Salad*  
\$10.00 per person

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### **MANZANO MISSION**

*Mini Empanadas, Marinated Chicken, Beef, and Mahi Taco Bar,  
Fresh Tortilla Chips, Guacamole and Salsa  
\$15.00 per person*

### **RAINBOW LAGOON**

*All-Beef Hot Dogs, Fried Chicken Tenders, BBQ Baby Back Ribs, Devilled Eggs.  
Traditional Potato Salad, Creamy Cole Slaw, Sliced Fresh Fruit, Crudité's with Ranch  
\$19.00 per person*

### **SNACK ATTACK**

*Pretzels, Gourmet Potato Chips and Dip, Mixed Nuts, Tortilla Chips, Guacamole, Fire-Roasted Tomato  
Salsa, and Pico de Gallo  
\$6.00 per person*

## **BAR**

A full bar includes a bartender, disposable glassware and basic bar accoutrements.  
Each bar requires a minimum sales guarantee of \$550 within 4 hours or a  
\$125 bartender fee will apply.

### **DOMESTIC BEER**

*Miller Genuine Draft, Miller Lite, Budweiser, Bud Light  
Bottle  
\$4.00*

### **IMPORTED BEER**

*Heineken, Corona  
Bottle  
\$4.75*

### **WINE BY THE GLASS**

*\$5.00*

### **PREMIUM WINE BY THE GLASS**

*Please speak with our Catering Sales*

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**WINE BY THE BOTTLE**

*Please speak with our Catering Sales*

**NON ALCOHOLIC BEVERAGES**

\$3.00

**COCKTAILS**

\$5.00

**Specialty Items**

\*Please note that special setup requirements may be necessary for items listed below.

**WATER KIT**

*Water Dispenser, 5 Gallon bottle of Water and 3 ounce Disposable Cups*

\$30.00

**WATER REPLENISHMENT**

*5 Gallon Bottle of Water and Disposable Cups*

\$15.00

**SMOOTHIE BAR\***

*Strawberry, Banana, and Vanilla smoothies complete with cups, straws, and attendant to operate machine and serve your guests*

*Includes 50 Smoothies*

*Additional Smoothies at \$ 5.00 each*

\$300.00

**SELF SERVICE COFFEE KIT\***

*Serves approximately 50 people*

*Includes a Self-Service Pour-over Coffee Brewer,*

*10 packets of Premium Ground Coffee,*

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*2 packets of Decaffeinated Ground Coffee, and 10 packets of International Tea with all accoutrements*  
*\$130.00*

**ANTIQUÉ POPCORN MACHINE\***

*Rental per show of Amusement Park-Style Popcorn Maker (limited availability)*  
*Supplies purchased separately*  
*\$195.00*

**POPCORN SNACK PACK**

*Pre-measured Popcorn Kernels, Butter and Seasoning to make 250, 20oz bags included.*  
*\$195.00*

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