



SAVOR... CATERING BY SMG

The Albuquerque Convention Center

Catering Menu





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. SMG practices responsible alcohol service and therefore reserves the right to refuse alcohol service to intoxicated or underage persons, in addition to the right to terminate the service of alcoholic beverages if your event is in violation of Federal, State, County or City laws relating to the service of alcoholic beverages.

Menus & Decoration

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

Pricing

A 20% service charge will be applied to all food and beverage sales (including alcohol). A 6.75% 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 Banquet Event Order 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.

Please note that our Executive Chef and Catering Sales Staff are available and pleased to prepare a custom menu to suit your specific needs. China Service in the Exhibit Hall may incur additional charges.

All charges are subject to 20% Service Charge and 6.75% Gross Receipts Tax.

Prices are subject to change.



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. . 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.

Locally Grown and Organic

Whenever possible the ACC strives to use locally grown & sustainable products, as well as eco friendly disposable ware. If your group has special organic or eco-friendly requirements please make your Catering Sales Manager aware as they can assist you on specialized menus, however they may result in higher costs.

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.

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Plated Breakfast

Plated Breakfast Selections Include Starbucks Coffee & Tazo Hot Tea, as well as Chilled Orange Juice. Please speak with your Catering Sales Manager about adding Green Chile to your meal.
25 Guest Minimum

DOWNTOWN DESAYUNO

Scrambled Eggs, Choice of Ham, Bacon or Sausage, and Breakfast Potatoes served with an Assortment of Breakfast Breads
\$14

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 an Assortment of Breakfast Breads
\$15

NORTH OF THE BORDER

Scrambled Eggs, Pork Carne Adovada, Hash Brown Breakfast Potatoes, Flour Tortillas, and Assortment of Breakfast Breads
\$16

Breakfast Enhancements

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*
\$4



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25 Guest Minimum

BASIC CONTINENTAL

Assorted Breakfast Breads and Pastries, Butter, and Individual Jellies,
\$13

MESA CONTINENTAL

Sliced Seasonal Fresh Fruit, Yogurt, Granola, Assorted Breakfast Breads and Pastries, Butter, and Individual Jellies
\$16

DESERT SUNRISE

Fluffy Scrambled Eggs with New Mexican Green Chile and Monterey Jack Cheese, Sausage Links or Smoked Bacon, and Breakfast Hash-Brown Potatoes, Whole Fruit, Assorted Breakfast Breads and Pastries
\$17

ALBUQUERQUE FRITTATA

Grilled Vegetable Frittata, Fire-Roasted Red Pepper Coulis, Sausage Links, Smoked Bacon, Potatoes, Whole Fruit, Assorted Breakfast Breads and Pastries
\$18

Breakfast Enhancements

NEW MEXICAN BREAKFAST BURRITOS

Scrambled Eggs, Monterey Jack Cheese, Green Chiles, Diced Bacon, and Potatoes wrapped in a Flour Tortilla with a side of Pico de Gallo,
\$5

BREAKFAST SANDWICHES

*Choose one, or a combination of the following:
Egg and Cheese Croissant Sandwich, Sausage, Egg, and Cheese English Muffin, or Bacon, Egg, and Cheese Bagel*
\$5

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*
\$8

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Express Box Lunches

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

HERBED CHICKEN CAESAR SALAD

*Grilled Chicken Breast served over Romaine Lettuce, Parmesan Cheese, Garlic Crou-
tons and Cherry Tomato, with Chef's Choice of Seasonal Fruit,
and Dark Fudge Brownie*
\$15

MEDITERRANEAN GREEK SALAD

*Vegetarian Salad with Cherry Tomatoes, Feta Cheese, Kalamata Olives,
Red Onions, Served with a Greek Vinaigrette,
Cumin Spiced Hummus, and Pita Bread and Baklava*
\$16

BUERQUE BASICS

*Choice of deli-style Ham, Smoked Turkey, Roast Beef, Tuna Salad, or
Grilled Vegetables, all with Cheese, Shredded Lettuce, Tomato,
and Red Onion, on Fresh Ciabatta Bread, with Potato Chips, and Chef's Choice
of Seasonal Fresh Fruit and Fresh Baked Cookie*
\$16

MONZANO WRAP

*Deli-Style Smoked Turkey, Ham, Roast Beef, Sesame Chicken, 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 Gourmet Brownie*
\$15



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Plated Hot Lunch

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,
Roasted Garlic Risotto with Julienne Vegetables*
\$24

COCINERO'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
\$24

SOUTHWESTERN PORK ROAST

Chile Rubbed Pork Loin, served with Cherry Salsa with a New Mexican Zinfandel Reduction, Sweet Potato Mash, and Grilled Vegetables
\$26

MISO-MARINATED SALMON

Pan-Seared Sockeye Salmon with a Thai Sweet-Chile Glaze, served over White Rice and Sautéed Spinach, with a Miso-Butter Sauce and Green Onions
\$27

RIO GRANDE STRIP STEAK

Black Pepper and Sea Salt, Au Jus, Horseradish, Rosemary-Garlic-Chile New Potatoes, Grilled Asparagus, and Hearth Baked Tomatoes
\$26

CHICKEN PARMESAN

Panko and Parmesan breaded Chicken Breast, Served with a Burgundy Marinara Sauce, Grilled Asparagus and Classic Creamy Polenta
\$23

ANCHO MARINATED CHICKEN BREAST

Ancho marinated Chicken Breast with Sautéed Peppers and Onions and Topped with Pepper Jack Cheese, Served with Roasted Seasonal Vegetables, and Red Chile Whipped Yukon Gold Potatoes
\$23

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Plated Cold Lunch

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
\$20

CHINESE CHICKEN SALAD

Boneless Breast of Chicken, Rice Wine and Sweet Soy Marinade, Asian Greens, Bean Sprouts, Enoki Mushrooms, Water Chestnuts, Toasted Sesame Seeds and Sesame-Ginger Dressing
\$22

ROUTE 66 SALAD

Wild Rice, Green Chiles, Artichoke Hearts, Cherry Tomatoes, and Red Peppers on a bed of Mixed Greens with Herb Vinaigrette, and topped with Mesquite Grilled Chicken Breast
\$20

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
\$25



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Buffet Lunch

Buffet Luncheon Selections Include Choice of Dessert, served with 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 BBQ Brisket with Honey-Barbecued Boneless Chicken Breast, Green Beans, Baked Beans, Corn Muffins with Honey Butter
\$17

CHEF'S DELI BUFFET

Traditional Potato Salad and Tri-Color Pasta Salad served with a Selection of Smoked Turkey, Roast Beef, Ham, Grilled Vegetables, and Choice of Tuna Salad or Chicken Salad, Cheeses Include Swiss, Provolone, and Cheddar Cheeses, with Leaf Lettuce, Ripe Tomatoes, Red Onions, Gourmet Breads and Rolls, Pickle Spears and Condiments
\$21

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 toppings: Steamed Broccoli, Sautéed Mushrooms, Beef Chili, Cheese Sauce, Shredded Cheddar Cheese, Crumbled Bacon, Sour Cream, Whipped Butter and Scallions, Fresh Rolls, and Butter
\$16

MISSION FAJITA BUFFET

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, Green Chile, Guacamole, Sour Cream, and Fresh Tortilla Chips
\$18



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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. Please speak with your Catering Sales Manager about adding Green Chile to your meal.

50 Guests Minimum

BROILED FILET MIGNON

*Choice Filet of Beef, Caramelized-Shallot Demi-Glace,
Roasted Rosemary-Garlic Potatoes, and Herb Baked Tomato with Grilled Asparagus*
\$40

NEW MEXICAN GRILLED STRIP LOIN

Grilled Strip Loin Steak with Red Chile Demi Glace and Melted Asadero, Southwest Polenta, and Grilled Mixed Vegetables
\$31

CHEF'S CORDON BLUE

Chicken Breast Pounded and Rolled with Serrano Ham, and Pepper Jack Cheese and Breaded with a Parmesan-Chimayo Panko Breading, Served with Red Chile Au Gratin Potatoes, and Grilled Asparagus
\$29

ACHIOTE CHICKEN

Achiote Marinated, Grilled Chicken Breast and Red Chile Compound Butter, with Whipped Sweet Potato, and Calabacitas
\$26

PINION & PISTACHIO CRUSTED PORK LOIN

Toasted Pinion and Pistachio Crusted Pork Loin Stuffed with Apples and Served with a Chipotle Kahlua Cream Sauce, with Pequillo whipped Potatoes, and Sautéed Chayote Squash
\$32



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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. Please speak with your Catering Sales Manager about adding Green Chile to your meal.
50 Guests Minimum

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,*
\$36

SANDIA PEAK

*Baby Spinach Salad with Roasted Red Peppers, Artichokes, Cucumbers, Sun Dried Tomatoes and Feta 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*
\$38

MISSION TACO BUFFET

*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, Red & Green Chile, and Fresh Tortilla Chips*
\$34



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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

ALBUQUERQUE HOUSE SALAD

Mixed Baby Greens, Tomato, Cucumber with Salsa Ranch Dressing

PACIFIC RIM SALAD

Asian Greens, Crisp Bean Sprouts, Water Chestnuts, Julienne Roasted Red Pepper, 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*
\$6

GRAPEVINE

*Mixed Baby Greens, Chevre Cheese, Ripe Red and Green Grapes, Spiced Pecans,
with Basil-Citrus Vinaigrette*
\$5

NAPA VALLEY

*Mixed Greens, Citrus Segments, Candied Pine Nuts, Ripe Tomato,
with Raspberry Vinaigrette*
\$5

NOB HILL

*Baby Spinach, Crumbled Bleu Cheese, Apple Slices, Fresh Basil,
and Toasted Walnuts with Balsamic Vinaigrette*
\$4



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Desserts

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

DOUBLE CHOCOLATE MOUSSE CAKE

MARBLE CHEESECAKE

MIXED BERRY PARFAIT
(Seasonal Berries)

HOMEMADE CARROT CAKE

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
\$3

TIRAMISU

Light, and fluffy, served with a Sugared-Espresso Sauce
\$3

CLASSIC CRÈME BRULEE

Available in a variety of great flavors!
\$4

TURTLE CHEESECAKE

\$4



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Breaks

25 Guest Minimum Based on 30 minutes of Service

MORNING WAKE UP

Freshly Brewed Starbucks Coffee, Hot Tea, Freshly Squeezed Orange Juice
\$5

AFTERNOON BASICS

Assorted Soft Drinks, Bottled Water, Freshly Brewed Starbucks Coffee, Hot Tea
\$7

MID-DAY PICK ME UP

*Assorted Mini Cookies, Sliced Fresh Fruit, Assorted Soft Drinks, Bottled Water,
Freshly Brewed Starbucks Coffee, Hot Tea*
\$11

POWER BREAK

*Freshly Brewed Coffee, Hot Tea, Energy Drinks, Bottled Water, Granola Bars,
Whole Fresh Fruit*
\$14

SANDIA SIESTA

*Tri-Color Tortilla Chips, Guacamole, Salsa, Sliced Fresh Fruit, Assorted Soft
Drinks, Bottled Water, Freshly Brewed Starbucks Coffee, Hot Tea*
\$12

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*
\$14

TAKE ME OUT TO THE BALL GAME

*Warm Pretzels with Cheese, Cracker Jacks, Bagged Peanuts, Popcorn, Assorted Soft
Drinks, Bottled Water, Freshly Brewed Starbucks Coffee, Hot Tea*
\$15



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Break Additions

BAGELS AND CREAM CHEESE

\$28/dozen

BREAKFAST BREADS AND PASTRIES - ASSORTED

\$24/dozen

MUFFINS - ASSORTED

\$28/dozen

2" x 2" BROWNIES

\$36/dozen

JUMBO COOKIES - ASSORTED FRESHLY BAKED

\$22/dozen

MINI COOKIES - ASSORTED FRESHLY BAKED

\$11/dozen

CANDY BARS - ASSORTED

\$24/dozen

CHOCOLATE DIPPED STRAWBERRIES

\$24/dozen

GRANOLA BARS

\$24/dozen

FRESH FRUIT - WHOLE

\$2/per piece

YOGURTS - ASSORTED

\$24/dozen



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Beverage Breaks

ASSORTED SOFT DRINKS

\$3/each

BOTTLED WATER

\$3/each

COFFEE - STARBUCKS

\$39/gallon

HOT TEA - TAZO

\$39/gallon

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

\$39/gallon

ASSORTED BOTTLED FRUIT JUICES

\$3/each

FRUIT PUNCH

\$28/gallon

ICED TEA

\$28/gallon

LEMONADE

\$28/gallon



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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 200 - 4 ounce portions

\$695

MESQUITE GRILLED TRI-TIP

Serves 25

\$185

ROAST BREAST OF TURKEY

Serves 50

\$300

ROAST TENDERLOIN OF BEEF

Serves 25

\$500

WHOLE BAKED HAM

Serves 50

\$175

CHIMAYO PEPPER ROASTED PORK LOIN

Served with an Orange Marmalade and Sun-Dried Cranberry Sauce

Serves 35

\$250



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Hot Appetizers

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

NEW MEXICAN QUESADILLAS

Smoked Chicken, Three-Cheese, and Grilled Vegetable Quesadilla Triangles
\$225

CALIFORNIA STYLE PIZZETTAS

BBQ Chicken, Pepperoni, Sausage and Cheese Mini Pizzas
\$200

CHICKEN WINGS

Spicy, Jumbo Wings with Ranch Dressing and Celery Sticks
\$175

CRAB CAKES

Lightly Breaded, Served with a Caper-Remoulade Sauce
\$225

CRISPY SPRING ROLLS

Chicken, Shrimp, or Vegetarian with a Saigon-Soy Dipping Sauce
\$250

TEQUILA GRILLED SHRIMP

*Jumbo Shrimp marinated in Tequila, Cilantro, Garlic, Canola Oil,
Field Honey, Lime & Lemon Juice*
\$350



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100 Pieces per Selection

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TAQUITOS

Tortillas filled with Marinated Chicken or Beef
\$200

JERK CHICKEN SKEWERS

Authentic Caribbean Marinade with a Jerk Dipping Sauce
\$275

EMPANADAS

Filled with Chicken or Beef, and served with Salsa
\$250

SATAY SKEWERS

Hoisin glazed Chicken or Beef Skewers, served with a Thai Peanut Sauce
\$275

SCALLOPS WRAPPED IN BACON

Bay Scallops, Smoked Bacon
\$300

SESAME CHICKEN TENDERS

Crispy Sesame and Garlic Crust, Honey Mustard Dip
\$250



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Cold Appetizers

100 Pieces per Selection

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SHRIMP SHOOTERS

Chilled Shrimp Ceviche, served in a Shot Glass, with a Spicy Cocktail Sauce

\$350

ASSORTED BRUCHETTA

A trio of Bruschetta with Classic Basil, White Bean and Bacon, and a Kalamata Olive Tapenade, all served with Fresh Crostini

\$200

ANTIPASTO SKEWERS

Fresh Mozzarella, Sun dried Tomato, Kalamata Olive, and Artichoke, skewered and drizzled with Balsamic Gastrique.

\$350

SEARED AHI TUNA

Japanese Pepper Spiced Ahi Tuna, Seared Rare, served on Sliced English Cucumbers with Wasabi Cream Cheese

\$325

CALIFORNIA "SUSHI MAKI" ROLLS

Avocado, Crab, and Cucumber in our California Roll

\$300

ASSORTED PETIT FOURS

\$32/dozen

CHEESECAKE SQUARES 2" x 2"

\$28/dozen



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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

\$285

CHARCUTERIE BOARD

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

\$350

DELUXE CRUDITES ASSORTMENT

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

\$225

DELUXE IMPORT AND DOMESTIC CHEESE PLATTER

A Discriminating Selection of Imported and Domestic Cheeses, served with Assorted Crackers

\$325

FRESH SLICED FRUIT TRAY

Selected Seasonal Fruit to include Honeydew, Cantaloupe, Watermelon, Strawberries, and Pineapple

\$225

GRILLED VEGETABLE PLATTER

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

\$175

SIDE OF SMOKED SALMON

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

\$350



Please note that our Executive Chef and Catering Sales Staff are available and pleased to prepare a custom menu to suit your specific needs.
China Service in the Exhibit Hall may incur additional charges.
All charges are subject to 20% Service Charge and 6.75% Gross Receipts Tax.



**SAVOR...
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Themed Receptions

Packages include disposable service, standard linen color selection and buffet decor.
Our catering staff is happy to assist you with additional themed receptions.

FRIDAY MARKET

*Carving Station with Whole Roast Turkey, Slow Roasted Baron of Beef, Mini Rolls,
Appropriate Condiments, Fresh Market Salad, Pasta Salad, Fruit Salad*
\$24

MANZANO MISSION

*Mini Empanadas, Marinated Chicken, Beef, and Mahi Taco Bar,
Fresh Tortilla Chips, Guacamole and Salsa*
\$21

ALL AMERICAN

*All-Beef Hot Dogs, Fried Chicken Tenders, BBQ Baby Back Ribs, Devilled Eggs,
Traditional Potato Salad, Creamy Cole Slaw, Sliced Fresh Fruit, Crudités with Ranch*
\$27

Specialty Items

WATER KIT

Water Dispenser, 5 Gallon bottle of Water and 3 ounce Disposable Cone Cups
\$30

Water Replenishment—5 Gallon Bottle of Water and Disposable Cone Cups
\$15

SMOOTHIE BAR*

*Strawberry-Banana, Mango and Mixed Berry smoothies complete with cups, straws,
and attendant to operate machine and serve your guests*
Includes 50 Smoothies— \$300
Additional Smoothies at \$5 each

ANTIQUÉ POPCORN MACHINE*

Rental per show of Amusement Park-Style Popcorn Maker (limited availability)
Supplies purchased separately
\$195

POPCORN SNACK PACK

*Pre-measured Popcorn Kernels, Butter and Seasoning to make 250, 20oz bags
included.*
\$150

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BAR

CASH 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 Lite, Budweiser, Bud Light

*Bottle
\$4*

IMPORTED BEER

Heineken, Corona

*Bottle
\$5*

COCKTAILS

\$6

**WINE BY THE
GLASS**

\$6

WINE BY THE BOTTLE

*Please speak with our
Catering Sales*

NON ALCOHOLIC BEVERAGES

\$3

BARTENDER FEE

If a bartender is needed for pouring of pre-purchased beverages
a \$75 fee will be incurred for a maximum of 4 hours of service.



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