Savoury's
Catering Menus
2019

A 22% taxable service charge and state sales tax will be added to all items. Custom menus will incur additional charges. Prices are subject to change without notice. 9/19
Catering Policies and Guidelines

Exclusivity
All food and beverage items served at the Palm Springs Convention Center must be provided by Savoury's Catering. Event guests and exhibitors may not bring food or beverage of any kind into the facility. Please contact your Catering Sales Manager for food sampling guidelines.

Alcoholic Beverages
As a licensee, Savoury's is responsible for the sale and service of all alcoholic beverages in accordance with the CA Department of Alcoholic Beverage Control. Therefore, in compliance with state law, all beer, wine and liquor must be supplied and served by Savoury's.

Planning Timelines
Your dedicated Catering Sales Manager is available to help you with any menu customization and planning for a successful meeting. Detailed events specifications must be received a minimum of forty-five (45) days prior to the first event. This will allow time for detailed Banquet Event Orders (BEO's) to be produced so that we can adequately prepare for your unique program. Signed BEO's must be received by Savoury's no less than thirty (30) days prior to the first event. Late event specifications will be subject to a ten percent (10%) surcharge.

Guarantees
Your Catering Sales Manager must be notified of the number of guests attending each event no less than five (5) business days prior to the first event of the program. This number will constitute the guarantee, not subject to reduction, and charges will be made accordingly. If no guarantee is received by the required deadline, the estimated attendance as stated on BEOs will be used as the guarantee. Savoury's will prepare meals for five percent (5%) over the guarantee, up to a maximum of thirty (30) meals. Should the count increase within the final guarantee timeline, approval from Savoury's will be required and the five percent (5%) overage will no longer apply. The new guarantee will be the set amount.

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Service Times
To ensure quality, integrity and safety of food and beverage products served, food service time is limited to a 2-hour maximum for breakfast and lunch, and a 3-hour maximum for dinner and reception. Should your function times (food, service and program) exceed the above hours, a labor charge will be added to your final bill at the rate of $35.00 per server, per hour. Please submit a detailed timeline to your sales manager which includes serving start, break and end times (when applicable). Any deviation from the scheduled program may negatively impact food and/or the quality of the event.

Service Charge
A twenty-two percent (22%) service charge will be added to all food and beverage charges. This service charge is subject to California state sales tax. The service charge is not directly distributed to the staff as wages or gratuity.

China Service
China and glassware are included for services in meeting rooms and for all plated meal functions. Continental breakfasts, refreshment breaks, receptions, exhibit hall catering and all outdoor events will be accompanied by biodegradable disposable service ware. Additional fees will apply for china/glassware service in these areas.

Linen Service
Standard guest tables for meal functions are 72” rounds with seating for 10 guests and will be dressed with complimentary 85x85 square tablecloths. Please inquire with your sales manager for available colors. An additional linen fee will be applied for any set that requires tables set with less than the standard. Upgraded floor length linens are available for rental.

Labor Charges
Waiters - For all breaks and meal functions, a minimum guarantee of 25 guests is required. If this minimum is not met, a $150.00 labor charge will apply.

Chefs and Carvers - Culinary staff is required for some menu items and are charged at $150.00 each for three hours and $35.00 per hour thereafter.

Bartenders - Bartenders are mandatory for cash and hosted bars and are charged at $150.00 for the first three hours and $35.00 per hour thereafter.

Cashiers - Cashiers are mandatory for cash bars and are charged at $150.00 for the first three hours and $35.00 per hour thereafter.

Bar set up fee – A $175.00 set up fee will apply for each cash or hosted bar.

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## Continental Breakfast
All Breakfast Options are served with Freshly Brewed Regular Coffee, Decaffeinated Coffee and Gourmet Tazo Teas.
**Minimum guarantee of 25 required**

### The Traditional Continental
- Assorted Bottled Juices
- Sliced Fresh Fruit
- Assorted Breakfast Pastries and Muffins

$19.95 pp++

### The Executive Continental
- Assorted Bottled Juices
- Sliced Fresh Fruit
- Individual Mini Yogurt Cups
- Assorted Muffins & Bagels
- Cream Cheese, Butter, Jam & Preserves

$21.95 pp++

### The Upper Crust
- Assorted Bottled Juices
- Sliced Fresh Fruit
- Greek Yogurt
- With Granola Toppings
- Hard Boiled Eggs
- Assortment of Flavored Bagels, Plain & Flavored Cream Cheese, Butter, Jam & Preserves

$24.95 pp++
Breakfast Buffet
All Breakfast Options are served with Freshly Brewed Regular Coffee, Decaffeinated Coffee and Gourmet Tazo Teas.
**Minimum guarantee of 25 required**

Sunrise Buffet
Individual Bottled Juices
Sliced Fresh Fruit
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Breakfast Potatoes
Freshly Baked Breakfast Pastries
$27.95 pp++

Nature’s Feast
Individual Bottled Juices
Sliced Fresh Fruit
Greek Yogurt
With Granola Toppings
Fluffy Scrambled Eggs with Scallions
Country Sausage Links
Seasoned Breakfast Potatoes
Freshly Baked Breakfast Pastries
$29.95 pp++

Desert Breakfast Buffet
Individual Bottled Juices
Sliced Fresh Fruit
Breakfast Sandwich
Sausage, Cheese & Egg on English Muffin
Freshly Baked Breakfast Pastries
$26.95 pp++
Breakfast Buffet Enhancements

The following menu items may be ordered in addition to any of the previous breakfast buffets.
* A Chef fee of $120.00++ per 100 guests will be added per Action Stations

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**Hot Oatmeal Station**
Steel Cut Oatmeal with toppings to include Apple Slices, Cinnamon, Brown Sugar, Granola, Pecans, Almonds, Caramel, Honey & Butter
$9.95++ pp

**Griddle Station***
Choice of Pancakes, French Toast or Belgian Waffles with Fresh Fruit Toppings Whipped Butter & Vermont Maple Syrup
$12.95++ pp

**Omelet Station***
Made to order Omelets with toppings to include Shredded Cheese, Bacon Bits, Diced Ham, Sliced Mushrooms, Chopped Onions, Diced Tomatoes, Bell Peppers and Salsa
$16.95++ pp

**Breakfast Yogurt Parfait**
Layers of Yogurt, Fresh Fruit & Granola
$10.95++ pp

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**Croissant Breakfast Sandwich**
Scrambled Eggs, Cheese and Canadian Bacon on a Flaky Croissant
$9.00++ each

**English Breakfast Sandwich**
Scrambled Eggs, Cheese and Sausage on a Toasted English Muffin
$9.00++ each

**Southwest Breakfast Burrito**
Scrambled Eggs, Spicy Sausage, Shredded Cheese, Breakfast Potato and Fresh Salsa Rolled in a Warm Flour Tortilla
$9.00++ each

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Plated Breakfasts

All Breakfast Options are served with Freshly Brewed Regular Coffee, Decaffeinated Coffee and Gourmet Tazo Teas (Ice Water on Request).
**Minimum guarantee of 25 required** Add Fruit Cup for $2.00++ pp

Euro Breakfast
Chilled Orange Juice
Choice of Belgian Waffle or French Toast
With Fresh Fruit Toppings Whipped Butter & Vermont Maple Syrup
Country Sausage Link
$26.95 pp++

Country Scramble
Chilled Orange Juice
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Seasoned Breakfast Potatoes
Freshly Baked Breakfast Pastries
Butter, Jam and Preserves
$28.95 pp++

Southwestern Sunrise
Chilled Orange Juice
Huevos Rancheros
Served atop a Tortilla with Fried Egg, Black Beans & Rice
$27.95 pp++

Traditional Eggs Benedict
Chilled Orange Juice
Eggs Benedict
Toasted English Muffin with a Poached Egg, your choice of Grilled Canadian Bacon or Smoked Salmon and topped with a Rich, Creamy Hollandaise Sauce
Breakfast Potatoes
Freshly Baked Breakfast Pastries
Butter, Jam and Preserves
$29.95 pp++

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Morning Refreshment Breaks

Pricing is based on a 15 - 30 minute break
**Minimum guarantee of 25 required**

The Morning Break
Whole Fresh Fruit
Assortment of Fresh Baked Donuts
Regular & Decaf Coffee
Assorted Gourmet Tazo Teas
$14.95 pp++

Coffee Break
Whole Fresh Fruit
Assorted Mini Muffins
Assorted Tea Breads
Regular & Decaf Coffee
Assorted Gourmet Tazo Teas
$16.95 pp++

The Energy Break
Whole Fresh Fruit
Granola Bars
Trail Mix Packs
Bottled Juice & Bottled Waters
$14.95 pp++

Yogurt Break
Bowls of Greek, Plain & Vanilla Yogurt with
toppings to include Flavored Granola, Dried Fruits,
Nuts, and various Fresh Berries
Bottled Juice & Bottled Waters
$16.95 pp++

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Afternoon Refreshment Breaks

Pricing is based on a 15 - 30 minute break
**Minimum guarantee of 25 required**

The Southwest
Cheese Quesadillas & Tortilla Chips
With Fresh House Made Salsa Roja and Salsa Verde, Sour Cream and Sliced Jalapenos
Assorted Soft Drinks and Bottled Water
$16.95 pp++

Give Me a Break
Large Soft Pretzels with Yellow Mustard
Novelty Ice Creams
Assorted Soft Drinks and Bottled Waters
$15.95++ pp

POP It’s OVER – Popcorn Break
Assorted Flavors of Fresh Popcorn
Assorted Soft Drinks and Bottled Waters
$14.95++ pp

Life is Sweets
Assortment of Cookies
Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin and Peanut Butter
Assorted Brownies
Chocolate Fudge and Peanut Butter Brownie
Assorted Whole Fruit
Assorted Soft Drinks and Bottled Water
$19.95++ pp

Ice Cream Sundae Break
Vanilla and Chocolate Ice Cream
Chocolate, Butterscotch and Carmel Sauce with toppings of Crushed Nuts, Cherries, M&Ms, Sprinkles and Whipped Cream
$17.95++

Ice Cream Float Station
Root Beer Floats
Vanilla Ice Cream with A&W Root Beer
Coke Floats
Vanilla Ice Cream with Coca-Cola
$12.95++ pp

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Bistro Box Lunches

Beverages are not included in the prices shown
**Minimum guarantee of 25 required per selection**

### The Oasis
Turkey Croissant
Roasted Turkey, Mild Cheddar Cheese and Green Leaf Lettuce on a Butter Croissant
Individual Bag of Chips
Whole Fresh Fruit
Chocolate Chip Cookie
Packets of Mayonnaise and Mustard, Salt and Pepper and Napkin
$26.95 ++pp

### The Coachella
Zesty Turkey Wrap
Roasted Turkey, Margherita Pepperoni, Sliced Red Onions and Pepperoncinis with Green Leaf Lettuce wrapped in a Grilled White Tortilla with Hot Pepper Relish Mayo on the side
Individual Bag of Chips
Whole Fresh Fruit
Chocolate Chip Cookie
Salt and Pepper and Napkin
$26.95 ++pp

### The Greens
Asian Chicken Salad
Mixed Mesclun Greens, Diced All White Meat Chicken Breast, Shredded Red Cabbage and Carrots, Cherry Red Tomatoes, Crispy Rice Noodles and Sweet Sesame Dressing
Individual Bag of Chips
Whole Fresh Fruit
Chocolate Chip Cookie
Napkin and Silverware Packet
$26.95 ++pp

### The Springs
Ham and Pretzel Sub
Freshly Sliced Tavern Ham, Sliced Swiss Cheese and Dijon Mustard on a House Made Pretzel Roll
Individual Bag of Chips
Whole Fresh Fruit
Chocolate Chip Cookie
Salt and Pepper and Napkin
$26.95 ++pp

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Bistro Box Lunches

Beverages are not included in the prices shown
**Minimum guarantee of 25 required per selection**

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**The Mesquite**

BBQ Chicken Salad
Freshly Chopped Romaine Lettuce, Diced All White
Meat Chicken Breast, Shredded Cheddar & Jack
Cheese, Diced Red Onion, Kidney Beans, Sweet Cherry
Tomatoes, Corn Masa Tortilla Strips with BBQ
Vinaigrette

Individual Bag of Chips
Chocolate Chip Cookie
Packets of Mayonnaise and Mustard, Salt and
Pepper and Napkin

$26.95 ++pp

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**The San Andreas**

Sweet Sesame Wrap
Diced All White Meat Chicken Breast, Shredded Red
Cabbage and Carrots with Green Leaf Lettuce
Wrapped in Grilled White Tortilla with Sweet Sesame
Dressing on the side

Individual Bag of Chips
Whole Fresh Fruit
Chocolate Chip Cookie
Salt and Pepper and Napkin

$26.95 ++pp

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**The Vegan (Vegan – Gluten Free)**

Fire Roasted Vegetable Bowl
With Red Quinoa, White Rice, Black Beans, Roasted
Red Bell Pepper, Zucchini, Yellow Squash and Eggplant
topped with Broccoli and served with Fat Free Italian
Dressing

Individual Bag of Chips
Whole Fresh Fruit
Gluten Free Chocolate Chip Cookie
Salt and Pepper and Napkin

$29.95 ++pp

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Lunch Buffets

Iced Tea, Regular Coffee, Decaf Coffee, Gourmet Teas (Ice Water on Request) included with Buffets

**Minimum guarantee of 50 people required. If less than 50, contact your Catering Sales Manager for modified menus.**

Pacific Rim Buffet

**Napa Cabbage Salad**
Napa Cabbage, Iceberg, Spinach, Cucumber, Cilantro, Edamame, raw sliced Cremini Mushrooms, Pickled Red Onion and a Chiffonade Carrots with Chili Lime Dressing

**Korean BBQ Miso Blueberry Chicken**
with Toasted Cashews and Sesame Seeds, garnished with Green Onions

**Green Vegetable Pot Sticker**
Spinach infused Wonton filled with a blend of Onions, Mushrooms and Squash with a spicy Ponzu Lime Sauce

**Vegetable Fried Rice**
Classic Fried Rice with Peas and Carrots, pan seared with Soy splash and spices

**Wok Charred Vegetables**
Savoy Cabbage, Onion, Carrots, Red & Green Peppers, Bok Choy, and Green Beans pan seared with Ginger, Garlic, Crushed Pepper and Sea Salt

**Assorted Banquet Cakes**

$39.95++ pp

Mediterranean Buffet

**Greek Salad**
Chopped Kale and Cabbage with Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, & Red Onions served with Red Wine Vinaigrette

**Petite Cheese Lasagna Pillow**
Hand-rolled Lasagna Noodles stuffed with Ricotta Cheese served over a rich Garlic Tomato Wine Sauce finished with Parmesan Cheese and Parsley

**Tuscan Chicken**
Tender Breast of Chicken rubbed with Basil Pesto, topped with roasted Shallots and a medley of Olives and Sun-dried Tomatoes on a bed of fresh Arrabiata Sauce

**Wild Mushroom Risotto**
With Portobello and White Mushrooms, topped with Parmesan Cheese and Parsley Flakes

**Green Beans Almondine**
with Roasted Peppers

**Assorted Banquet Cakes**

$39.95++ pp

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Lunch Buffets

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**Southwestern Buffet**

**Southwestern Salad**
Mixed Greens, Cotija Cheese, Black Beans, Corn and Green Onions topped with Tortilla Strips and served with Cumin Ranch and Citrus Vinaigrette.

**Poblano Potato Salad**
Cooked Red Skin Potatoes mixed with chopped Roasted Poblanos and fresh Green Onions

**Ranchero Cheese Enchiladas**
Tender Corn Tortillas stuffed with Jack and Cheddar Cheese blend, rolled in a Roasted Chile and Cumin spiced Enchilada sauce, topped with Cheddar Cheese and sliced Black Olives

**Cilantro, Tequila and Lime Grilled Chicken**
Tender Breast of Chicken marinated in Garlic, Lime, Tequila, Cilantro, topped with Fire Roasted Green Molcajete Salsa

**Spanish Style Rice**
South American spiced Rice finished in a light Tomato broth, tossed with Green Peas and diced Carrots

**Pico de Gallo Roasted Cauliflower**
Roasted Cauliflower infused with Pico de Gallo spices with crispy Anaheim and Bell Peppers

**Assorted Dessert Bars**
$39.95 ++pp

**Savory Charbroiled Buffet**

**Fresh California Garden Salad**
Mixed Greens with julienne Vegetables, Mushrooms, Tomatoes and Cucumbers served with Ranch Dressing and Balsamic Vinaigrette

**Quinoa Salad**
Barley, Wild Rice, and Quinoa with Peppers, Red Onion, Jicama, Butternut Squash, Tomatoes and chopped Parsley, tossed in an Herb Citrus Vinaigrette

**Charbroiled Honey Whiskey BBQ Chicken**
Charbroiled Breast of Chicken with a Honey Whiskey BBQ glaze, topped with roasted Anaheim Chilies, Pork Belly Crisps and Caramelized Onions

**Grilled Flank Steak**
Cumin, Garlic, and Cilantro spice rubbed Flank Steak, sliced and topped with fire roasted Ranchero Sauce, garnished with Roasted Corn and Cotija Cheese

**Spanish Style Rice**
South American spiced Rice finished in a light Tomato broth, tossed with Green Peas and diced Carrots

**Roasted Red Skin Potatoes**
Sage and Lemon spiced Roasted Potatoes

**Roasted Vegetables**
A fresh blend of roasted Broccoli, Cauliflower, Shallots and Cherry Tomatoes

**Assorted Banquet Cakes**
$43.95 ++pp

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Lunch Buffets

Iced Tea, Regular Coffee, Decaf Coffee, Gourmet Teas (Ice Water on Request) included with Buffets

**Minimum guarantee of 50 people required. If less than 50, contact your Catering Sales Manager for modified menus**

**Italian Buffet**

**Swiss Chard & Romaine Salad**
Cherry Tomatoes, Red Onion, Cucumber, Red Bell Pepper, White Beans, shaved Parmesan Cheese and Walnuts, with a Blackberry Peppercorn Dressing

**Tortellini & Fusilli Pasta Salad**
A mix of tri-colored Cheese stuffed Tortellini and Fusilli Pasta tossed in an Italian Vinaigrette with crispy Peppers and Onions

**Linguini with Basil Pesto**
Al dente Gluten Free Linguini tossed in a Basil Pesto Sauce with Cracked Black Pepper and Sea Salt

**Eggplant Parmesan**
Eggplant breaded in Oregano and Italian seasoned Bread Crumbs, topped with a Basil and Tomato Fresca sauce and finished with Mozzarella and chopped Olives

**Chicken Parmesan**
Tender Breast of Parmesan crusted Chicken served over Tomato, Basil and Mushroom Pomodoro Sauce

**Spiced Rainbow Carrots and Green Beans**

**Assorted Banquet Cakes**

$39.95 ++pp

**Wholesome Buffet**

**Antioxidant Kale Salad**
Kale, Spinach, Broccoli, Grapes, diced Pear, Red Onion, and Blackberries, topped with roasted Pepita Seeds and served with Blackberry Peppercorn Dressing

**Shirazi Salad**
Tomato Wedges, Cucumber, Chickpeas, and Red Onion tossed in fresh Parsley, Olive Oil, Lemon Juice and fresh Cracked Black Pepper

**Mesclun and Organic Arcadian Harvest Blend**
With Mushrooms, Red Pear Tomatoes, Candied Pecans, Bacon, Hard Boiled Eggs, and Black Olives, served with Blood Orange Vinaigrette and Honey Dijon Vinaigrette

**Quinoa Crusted Chicken**
Tender Breast of Chicken brushed with Dijon and Thyme, coated with puffed Quinoa served over Asian Pear Kimchi accompanied by a Sriracha Hummus Sauce

**East Indian Spiced Roasted Vegetables**
Roasted Carrots, Broccoli, Cauliflower, Red Peppers and Lentils, tossed in a blend of Turmeric and Cumin

**Flatbread with Roasted Garlic & Red Pepper Hummus**

**Assorted Banquet Cakes**

$45.95 ++pp

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Lunch Buffets

Iced Tea, Regular Coffee, Decaf Coffee, Gourmet Teas (Ice Water on Request) included with Buffets

**Minimum guarantee of 150 people required. If less than 50, contact your Catering Sales Manager for modified menus**

“It’s a Wrap” Buffet

Spinach and Romaine Salad
With Toasted Flaxseed, Cranberries, Pecans and Feta Cheese with Apple Balsamic Vinaigrette

Creamy Cole Slaw

Fresh Seasonal Fruit Salad

Greek Zorba Chicken Lahvosh Roll
Rosemary Chicken with Grilled Peppers, Onions, Tomatoes, Pepperoncinis, Feta Cheese, Romaine and Chopped Olive Aioli, wrapped in a Wheat Tortilla

Thai Vegetable Spicy Noodle Salad Roll
Julienne Cucumbers, Carrots, Onions, Peppers and Cabbage mixed with Asian Noodles and Spicy Ginger Peanut Dressing, wrapped in a Spinach Tortilla

Grilled Steak Fajita Wrap
Char –Grilled Flank Steak folded with Julienne Peppers, Onions, Tomatoes, Lettuce and Jack Cheese, wrapped in a Sun-Dried Tomato Tortilla

Mini Dessert Bites

$41.95++ pp

“Lighter Side” Buffet

Roasted Vegetable & 5 Grain Quinoa Salad

Whole Fresh Fruit Wraps

Chicken Caesar Wrap, Southwestern Turkey Wrap

Individual Bags of Chips

Mini Dessert Bites

$36.95++ pp

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Three Course Plated Luncheon

Plated Luncheons include a choice of One Salad, One Entrée and One Dessert, Freshly Baked Rolls and Butter, Iced Tea, Regular Coffee, Decaf Coffee and Gourmet Teas (Ice Water on Request).

**Minimum guarantee of 50 required**

### LUNCHEON SALAD OPTIONS

**Oasis Salad**
Field Greens topped with Toasted Almonds, Red Grapes & Shaved Parmesan, served with Apple Vinaigrette

**Mediterranean Salad**
Romaine Lettuce, Feta Cheese, Kalamata Olives, Cucumbers, Tomato Slices and Red Onions, served with Red Wine Vinaigrette

**Garden Salad**
Mixed Greens topped with Shredded Cabbage, Carrots and Cherry Tomatoes served with Italian and Ranch Dressings

**Heart of Caesar Salad**
Hearts of Romaine topped with Roasted Garlic Croutons and Freshly Shaved Parmesan Cheese, drizzled with Creamy Garlic Cumin Caesar Dressing

**Palm Salad**
Shaved Hearts of Palms with Baby Greens and Butter Lettuce topped with Chopped Apples, Dried Cranberries and Gorgonzola, served with Pomegranate Vinaigrette

### LUNCHEON DESSERT OPTIONS

**Chocolate Grand Marnier**
Rich Bittersweet Chocolate, Orange Cream & Grand Marnier iced with Chocolate Ganache and topped with a Chocolate Disk

**Chocolate Fantasy**
Moist Chocolate Cake layered with Dark Chocolate filling and topped with Chocolate Icing and Dark Chocolate Wafers

**Flourless Chocolate**
Smooth, Moist Chocolate Cake with Bittersweet Chocolate and Cocoa Butter, topped with Powdered Sugar

**Tiramisu**
Classic Italian Dessert of Coffee, Kahlua, Chocolate Mousse and Mascarpone, topped with Powdered Cocoa

### Carrot Cake
Sweet Spice Cake with shredded of Carrots, Chunks of Pineapple and Minced Raisins covered with Cream Cheese Icing

### Oreo Cookie Cheesecake
Freshly crumbled Oreo Cookies nestled around Vanilla Cream Cheese, accompanied by Caramel Sauce and Berry Garnish

### Apple Caramel Cheesecake
Graham Cracker Crumb filled with velvety Cream Cheese, dressed with bits of Apples and drizzled with Caramel Syrup.

### Tres Leches Strawberry
Strawberry Cream Cake topped with Whipped Cream accompanied by Blueberry Ginger Sauce

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Three Course Plated Luncheon - Entrees

Plated Luncheons include a choice of One Salad, One Entrée and One Dessert, Freshly Baked Rolls and Butter, Iced Tea, Regular Coffee, Decaf Coffee and Gourmet Teas (Ice Water on request).

**Minimum guarantee of 50 required**.

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**Three Cheese Ravioli**
Ravioli stuffed with Ricotta, Parmesan and Basil Mascarpone Cheeses, mixed with Grilled Portobello Mushrooms in Pomodoro Sauce or Cream Sauce

$34.95 pp++

**Lasagna Rolls**
Rolls of Lasagna Noodles, Italian Spiced Beef and Ricotta Cheese covered with a Rich Garlic Tomato Wine Sauce and Parmesan Cheese, served with a Ratatouille of Vegetables and Warm Garlic Bread

$36.95 pp++

**Macadamia Crusted Whitefish**
Crispy, Flaky Whitefish dressed with Thai Ginger Au Poivre sauce, served over a Wasabi Risotto Cake and a Medley of Vegetables

$38.95 pp++

**California Chicken**
Breast of Chicken Pan Seared with Pepper Garlic and deglazed with Chardonnay Citrus Wine Sauce, topped with Tomato, Avocado and Jack Cheese served over Butternut Garlic Risotto and Garden Vegetables

$36.95 pp++

**Lemon Chicken Piccata**
Citrus and Garlic Rubbed Char-Grilled Chicken Breast topped with Lemon Caper Wine Sauce, served with Red Skin Mashed Potatoes and a Medley of Vegetables

$36.95 pp++

**Pinot Noir Braised Beef**
Boneless Beef braised with Pinot Noir Mushroom Reduction, served over Garlic Mashed Potatoes, Green Beans & Carrots

$41.95 pp++

**Petite Filet**
Petite Filet Mignon laced with a Red Wine Shallot Reduction, served with Grilled Vegetables and Garlic Mashed Potatoes

$44.95 pp++

**Chicken Pomodoro**
Zucchini wrapped Breast of Chicken Pan Seared in Garlic and Shallots, folded with Mascarpone, Basil and Ricotta Cheese over a pool of Tomato Pomodoro, served with Garlic Carrot Mashed Potatoes and Fresh Vegetables

$36.95 pp++

**Parmesan Chicken**
Parmesan Crusted Tender Breast of Chicken topped with Sage Butter Sauce served with Herb & Garlic Risotto, with a Medley of Vegetables

$36.95 pp++

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Two Course Plated Luncheon - Salad Entree

Plated Luncheon Entrée Salads include a choice of One Dessert, Freshly Baked Rolls and Butter, Iced Tea, Regular Coffee, Decaf Coffee and Gourmet Teas (Ice Water on Request).

**Minimum guarantee of 50 required**

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**Chinese Chicken Salad**
Fresh Ginger Chicken Breast on Mixed Greens, Rice Noodles, Mandarin Oranges, Green Onions and Toasted Almonds, Served with Light, Tangy Sesame Dressing

$34.95 pp ++

**Baja Chicken Caesar Salad**
Seasoned Baked Chicken Strips on Crispy Romaine Lettuce, topped with Black Beans, Tri-Color Tortilla Strips and Grated Parmesan Cheese, served with Creamy Caesar Dressing

$34.95 pp ++

**Chef’s Salad**
A Bed of Mixed Greens, topped with Julienne Strips of Turkey, Ham, Cheddar Cheese, Swiss Cheese, Sliced Black Olives, Tomato Wedges and Sliced Eggs, served with Creamy Ranch and Italian Dressings

$34.95 pp ++

**Southern Turkey Cobb**
Mixed Greens topped with Fresh Turkey, Sliced Tomatoes, Chopped Eggs, Crumbled Bleu Cheese, Bacon Bits and Avocado Slices, served with Peppercorn Ranch Dressing

$34.95 pp ++

**Fiesta Salad**
Seasoned Chicken atop Shredded Lettuce, Tomatoes, Corn, Pinto Beans, Black Olives, Cilantro and Shredded Cheddar Cheese, with Fresh Salsa and Sour Cream served with Cumin Garlic Ranch Dressing

$34.95 pp ++

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Dinner Buffet

Iced Tea, Regular and Decaf Coffee (Ice Water on Request). included with Dinner Buffets

**Minimum guarantee of 50 people required. If less than 50, contact your Catering Sales Manager for modified menus.**

Tex-Mex Buffet
Southwestern Salad
Mixed Greens, Cotija Cheese, Black Beans, Corn and Green Onions, topped with Tortilla Strips and served with Citrus Vinaigrette and Cilantro Ranch Dressings

Potato Salad with Green Chilies
Fresh Fruit Salad
Pineapple, Melons and Seasonal Fresh Fruits

Rio Grande Beef Brochettes
Tender Chunks of Sirloin Dry Rubbed with Ancho Chili, Cumin and Garlic, skewered with Tomatoes, Peppers and Onions, marinated in a Cilantro and Citrus Dressing, served over BBQ Three Bean Risotto

Hominy Pepper Crusted Chicken Breast
Served over Garlic Corn Meal Mash, topped with Chili Verde and Roasted Tomatoes

Tex Mex Ham Hocks and Beans
Topped with Goat Cheese

Mexican Pilaf
With Okra and Roasted Corn

Country’s Cornbread
Chef’s Choice Dessert

$56.95++ pp

Country BBQ
Country Garden Salad
Mixed Field Greens, Cherry Tomatoes, Cucumber, Red Onion and Shredded Cheese, served with Creamy Garlic Ranch and Herb Italian Dressings

Cabbage and Carrot Slaw

Classic Macaroni Salad
Roasted Poblano and Three Bean Chili
Served with Grated Cheese and Onions

Jack Daniels Mustard Marmalade Short Ribs
Over Black Pepper and Corn Mashed Potatoes, topped with Shoestring Onions

Honey BBQ Chicken Breast
Cumin, Garlic and Chili Rubbed Breast of Chicken char-grilled and basted with a Hickory and Honey BBQ Glaze, served over Jicama Succotash and topped with Feta Cheese, Cilantro, Onions and Lime Wedges

Chef’s Medley of Vegetables
Fresh Baked Rolls
Chef’s Choice Dessert

$57.95++ pp

California Bounty Buffet
Field Greens and Jicama Salad
Tossed with Sun Dried Tomatoes and served with Balsamic Vinaigrette

Marinated Vegetable and Pasta Salad
Grilled Sonora Breast of Chicken
Served over Tomato Linguine with Cilantro Sauce

Grilled Whitefish Medallions in a Ginger Lime Sauce
Carved Top Sirloin Roast Beef
in a Rich Cabernet Sauce

Garlic Mashed Potatoes
Chef’s Medley of Vegetables
Assorted Rolls
Chef’s Choice Dessert

$58.95 ++ pp

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Three Course Plated Dinners

Plated Dinners include a choice of One Salad, One Entrée and One Dessert, Freshly Baked Rolls and Butter, Regular Coffee, Decaf Coffee, Gourmet Teas (Ice Water on Request).

**Minimum guarantee of 50 people required.**

DINNER SALADS

**Fresco Salad**
Mixed Greens topped with Julienne Vegetables, Sliced Mushrooms and Roma Tomatoes, with Italian and Ranch Dressings

**Classic Caesar Salad**
Romaine Lettuce with Roasted Garlic Croutons, Parmesan Cheese and Creamy Caesar Dressing

**Savoury’s Retro Salad**
Wedge of Iceberg Lettuce with Sliced Beefsteak Tomatoes and Crumbled Bleu Cheese served with Blue Cheese Vinaigrette

**Mediterranean Salad**
Romaine, Iceberg, Feta Cheese, Kalamata Olives, Pepperoncinis, Tomatoes and Onions, served with Red Wine Vinaigrette

**California Salad**
Field Greens, Green Beans, Gorgonzola Cheese, Candied Pecans and Apple Slices, served with Rice Wine Tarragon Balsamic Infusion

**Citrus Salad**
Butter Lettuce, Belgium Endive and Red Oak Leaf, tossed with Walnuts, Feta Cheese and Tangerines, served with Walnut Oil and Apple Vinaigrette

**Trio of Montecito Greens**
Baby Mache and Arugula tossed with Crumbled Bleu Cheese and Crispy Bacon, served with Pomegranate Vinaigrette

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Three Course Plated Dinners

Plated Dinners include a choice of One Salad, One Entrée and One Dessert, Freshly Baked Rolls and Butter, Regular Coffee, Decaf Coffee, Gourmet Teas (Ice Water on Request).  
**Minimum guarantee of 50 people required.**

### Chicken Florentine
Boneless Breast of Chicken stuffed with Spinach, Ricotta Cheese and Sun-Dried Tomatoes, accompanied by a Mushroom Risotto Cake, dressed in Sherry Wine Sauce and served with a Medley of Vegetables

$44.95 ++ pp

### Chicken Marsala
Boneless Breast of Chicken stuffed with Long Grain White Rice, Mushrooms, Vegetables and Spices, dressed with Marsala Wine Sauce and served with Three Cheese Ravioli Pomodoro and a Ratatouille of Vegetables

$44.95 ++ pp

### Macadamia Chicken
Macadamia Nut and Kahlua Baked Chicken Breast, served over a Pineapple Citrus Risotto Cake with a Broccolini and Mushroom Meuniere

$44.95 ++ pp

### Basil Potato Crusted Salmon
Served over Cucumber Couscous and Grilled Vegetables topped with Garlic Lime Vinaigrette

$48.95 ++ pp

### Rosemary and Garlic Rubbed Prime Rib
Served with Dauphinois Potatoes, Green Beans and Carrots, accompanied by Natural Au Jus and Creamed Horseradish

$49.95 ++ pp

### Mongolian Barbecue Short Ribs of Beef
Boneless Short Ribs of Beef served over Wasabi Mashed Potatoes and Wok Charred Vegetables

$51.95 ++ pp

### Kung Pao Halibut
Peanut and Chili Crusted Halibut served over Basmati Rice and Baby Bok Choy Stir Fry

$51.95 ++ pp

### Medallions of Beef Pinot Noir
Choice Filet Mignon sautéed with Wild Mushrooms and Pink Peppercorns in a Pinot Noir Reduction, served with Garlic Celery Root Mashed Potatoes and Crispy Almond French Green Beans

$56.95 ++ pp

### Almond Crusted Pork Tenderloin
Pan Seared and Oven Roasted Pork Tenderloin with Honey Dijonaise Wine Sauce, served with Ginger Sweet Potatoes and a Fresh Vegetable Medley

$54.95 ++ pp

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Plated Dinners include a choice of One Salad, One Entrée and One Dessert, Freshly Baked Rolls and Butter, Regular Coffee, Decaf Coffee, Gourmet Teas (Ice Water on Request).

**Minimum guarantee of 50 people required.**

**Three Course Combination Plated Dinners**

- **Beef Tenderloin and Macadamia Chicken**
  Choice Petite Filet Mignon laced with a Red Wine and Shallot Reduction, accompanied by a Macadamia Kahlua Chicken Breast topped with Chive Lemon Beurre Blanc Sauce, served with Red Bliss Sour Cream Potatoes and a Jardinière of Carrots and French Green Beans

  $76.95++ pp

- **European Duet of Shrimp & Beef Tenderloin**
  Leek and Scallion wrapped Shrimp Medallion topped with Garlic Sherry Beurre Blanc, paired with a Noisette of Tenderloin Forstiere, served with Parisienne Gratin Onion Potatoes and a Medley of Vegetables

  $79.95++ pp

- **Steak Diane and Lobster Ravioli**
  Pillow Ravioli filled with Ricotta, Parmesan and Basil Mascarpone Cheeses, dressed with a Sherry Wine Lobster Sauce, garnished with a Jardinière of Carrots and Leeks, accompanied by a Classic Steak Diane Medallion of Beef set atop Garlic Mashed Potatoes in a Wine Dijon Scallion Reduction

  $76.95++ pp

- **Steak Au Poivre and Thai Ginger Halibut**
  Peppercorn Crusted Beef Tenderloin served over a Wild Mushroom Risotto Cake, accompanied by Thai Ginger Seasoned Halibut on Crispy Leek and Carrot Salad, served with a Bouquet of French Green Beans, Asparagus and Roasted Peppers

  $79.95++ pp

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Three Course Plated Dinners - Desserts

All Dinner Entrees are served with Freshly Baked Rolls, Butter, Regular Coffee, Decaf Coffee, Gourmet Teas (Ice Water on Request).

**Minimum guarantee of 50 people required. If less than 50, contact your Catering Sales Manager for modified menus.**

DINNER DESSERTS

Chocolate Hazelnut Crunch
Creamy Bittersweet Chocolate Mousse covers a Hazelnut flavored flourless cake topped with a Ribbon of White Chocolate

Venetian Cherry Chocolate
Crunchy Milk Chocolate Hazelnut and Cherry Base with a Crème Brulee core nestled in a bed of Bittersweet Dark Chocolate Mousse

Dark Chocolate Flourless
Smooth, Moist Chocolate Cake with Bittersweet Chocolate and Cocoa Butter topped with Powdered Sugar

Berries & Cream Mousse
Sweet Butter Crust layered with White Chocolate Mousse and Raspberry Mousse, Garnished with Fresh Berries

New York Style Cheesecake
Rich Cream Cheese filing in a Graham Cracker Crust with Vanilla Bean Anglaise, garnished with Fresh Seasonal Berries

Apple Caramel Cheesecake
Rich Cream Cheese filing on a bed of Graham Cracker Crumbs, topped with bits of Apple drizzled with Caramel Syrup

Crème Brulee Cheesecake
Rich Cream Cheese filing on a Graham Cracker Crust blanketed with Caramelized Sugar

White Chocolate Cheesecake
Combination of White Chocolate and Cream Cheese Filling, topped with a Whipped Cream Frosting and a Swirl of Dark Chocolate

Plated Dinner Desserts

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Reception Displays

Minimum of 2 stations required for receptions with a maximum service time of 2 hours
**Minimum guarantee of 100 people required. If less than 100, contact your Catering Sales Manager for modified menus.**

Domestic Cheeses
With Cocktail Breads & Crackers, Garnished with Grape Bunches and Seasonal Fresh Fruits
$11.95++ pp

Imported Cheeses
With Cocktail Breads & Crackers, Garnished with Grape Bunches and Seasonal Fresh Fruits
$15.95++ pp

Sliced Seasonal Fruits, Melons & Berries
With Chantilly Yogurt Dip
$12.95++ pp

Crudité of Garden Vegetables
With Peppercorn Ranch Dip, Hummus & Pita Chips
$12.95++ pp

Wheel of Wisconsin Brie Cheese
Baked in Brioche with Apples and Walnuts, served with toasted French Bread
$15.95++ pp

Deli Display
Home-style Turkey, Deluxe Ham and Lean Roast Beef, with Cheddar and Swiss Cheeses, Garnished with Cherry Peppers, Pepperoncini and Pickle Spears, Mini Rolls, Mayonnaise & Mustard
$19.95++ pp

Antipasto Display
Antipasto Display of the Finest Selection of Italian Meats – Mortadella, Cotto Salami, Peppered Salami, Imported Cheeses, with Pepperoncini, Artichoke Hearts, Red Onion & Kalamata Olive Salad.
$24.95++ pp

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Carving Stations

Minimum of 2 stations or displays required for receptions with maximum service time of 2 hours
**Chef charge of $120.00 per 100 guests is added for each action station.
**Minimum guarantee of 100 people required. If less than 100, contact your Catering Sales Manager for modified menus.* *

Horseradish Infused Baron of Beef **
Served with Silver Dollar Rolls, Horseradish, Mayonnaise and Natural Au Jus

$995.00++ each (serves 100)

Spiral Carved Pit Ham **
Served with Silver Dollar Rolls, Red Cabbage Confit and Yellow Mustard

$15.95++ per person

Sage & Garlic Rubbed Tom Turkey **
With Silver Dollar Rolls, Mayonnaise, Mustard and Orange Cranberry Sauce

$16.95++ per person

Horseradish Crusted Tenderloin of Beef **
Red Wine Mushroom Reduction & Peppercorn Brandy Sauce, served with Silver Dollar Rolls

$23.95++ per person

Steak Au Poivre**
Peppercorn Crusted Choice Beef Tenderloin carved to order accompanied by Sauce Au Poivre, Creamed Horseradish, Hollandaise Sauce and Petite Rolls

$24.95++ per person

Korean BBQ Flank Steak Taco**
With Shredded Cabbage, Lime, Red Onion and Salsa served with Flour or Corn Tortillas

$24.95++ per person

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**Reception Stations**

Minimum of 2 stations or displays required for receptions with maximum service time of 2 hours

*Chef charge of $120.00 ++ per 100 guests is added for each action station.

**Minimum guarantee of 100 people required. If less than 100, contact your Catering Sales Manager for modified menus.**

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**Coachella Salad Station**
Organically Grown Mesclun Greens and Butter Lettuce with Butternut Squash, Sorghum, Quinoa, Dried Cranberries & Toasted Pecans, tossed with Juniper Berry Citrus Vinaigrette

**Watermelon & Asian Pear Salad**
Watermelon, Asian Pear, Arugula, Mache and Feta Cheese with Cilantro Champagne Vinaigrette

$24.95++pp

**Salad Cup Station**

**Ventura Salad**
Arugula & Mache with Butternut Squash, Sorghum, Quinoa and Crumbled Feta with Juniper Berry Citrus Vinaigrette Pipette.

**Apple, Pear & Ginger Cole Slaw**
With Toasted Pecans, Dried Apricots, Pineapple and Cranberries tossed with Cilantro Balsamic Dressing and garnished with Merlot Microgreens

$23.95++ pp

**Market Style Salad & Fruit Bar Station**
Abundant display of Romaine Lettuce, Baby Greens & Kale complimented by Sliced Honeydew, Watermelon, Grapes, bowls of Roasted Butternut Squash, Roasted Peppers, Tomatoes, Mushrooms, Candied Pecans, Crumbled Gorgonzola, Dried Cranberries, Shards of Parmesan Cheese, Croutons, served with Balsamic Vinaigrette, Cumin Caesar and Ranch Dressings

$24.95++pp

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**Baja Caesar Salad Station**
Coachella Valley Crisp Romaine and Seasoned Chicken Strips tossed with Roasted Corn, Black Beans, Tri-Color Tortilla Strips, Chopped Cilantro, Shards of Parmesan Cheese and Creamy Garlic Cumin Caesar Dressing

**California Salad**
Organically Grown Mesclun Greens and Mache tossed with Granny Smith Apples, Dried Cranberries, Candied Pecans, Crumbled Gorgonzola, Green Beans and Tarragon Balsamic Vinaigrette

Artisan Bread Display
Assortment of Fresh Baked Breads

$24.95++ pp

**Pasta Station**

**Three Cheese Ravioli Forestiere**
Three Cheese Ravioli sautéed to order with Shiitake & Porcini Mushrooms and Fresh Herbs, deglazed with Marsala Wine and garnished with Parmesan Cheese

$19.95++ pp

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Reception Stations

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**Minimum guarantee of 100 people required. If less than 100, contact your Catering Sales Manager for modified menus.* *

**Bruschetta and Tapenade Station**
- Assorted Crostinis, Lavish and Italian Cracker Bread displayed with
  • Chopped Roma Tomatoes, Fresh Basil, Mozzarella and Balsamic Dressing
  • Spanish Olive and Bleu Cheese Tapenade
  • Pesto and Artichoke Tapenade

  $16.95++ pp

**Macaroni and Cheese Station**
- Roasted Garlic, Smoked Gouda, Mascarpone and Cheddar Macaroni and Cheese
  With toppings to include Crumbled Bacon, Sautéed Mushrooms, Caramelized Onions, Jalapenos and Pico de Gallo

  $16.95++ pp

**Chicken & Vegetable Kabob Station**
- Macadamia Nut Crusted Chicken Kabobs
  Chunks of Chicken basted with Pineapple Papaya Ginger Glaze

  Vegetable Kabobs
  With Kona Ginger Sweet and Sour Glaze

  $19.95++ pp

**Beef & Vegetable Kabob Station**
- Middle Eastern Beef Sirloin Bar Kabob
  Accompanied by Yogurt & Cucumber Tzatziki Sauce

  Citrus & Za’atar Spiced Veggie Kabobs
  Mushrooms, Onions, Zucchini, Yellow and Red Peppers

  $23.95++ pp

**Firecracker Chicken Kabob**
- served over Jicama Red Onion Slaw dressed with a Honey Lemon Sriracha Glaze and Basmati Rice

  Grilled Vegetables Mushrooms, Onions, Zucchini, Yellow and Red Peppers

  $19.95++ pp

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Reception Stations

Minimum of 2 stations or displays required for receptions with maximum service time of 2 hours
*Chef charge of $120.00 + per 100 guests is added for each action station.
**Minimum guarantee of 100 people required. If less than 100, contact your Catering Sales Manager for modified menus.**

**BBQ Short Rib**
Honey Mustard Whiskey Braised Boneless Beef Short Ribs served over Arugula and Sweet Potato Hash Brown Cake with Caramelized Onion Ragu and Balsamic Drizzle

$23.95++ pp

**Sriracha & Miso Crusted Beef Tenderloin**
Served over a Sweet Potato Hash Brown Cake with Braised Spinach and Caramelized Onions

$24.95++ pp

**Jack Daniels Mustard Marmalade Beef Short Ribs**
Over Garlic Corn Mashed Potatoes and topped with Shoestring Onions

$24.95++ pp

**Shrimp Scampi Sauté**
Rock Shrimp sautéed in Butter, Garlic and Chardonnay, Finished with Cream & Dijon Mustard dressed with Chopped Chives & Tomatoes

$26.95++ pp

**Baja Fresh**

**Nopales Rellenos**
With Fire Roasted Pork served over Bleu Cheese Grits & dusted with Asiago Cheese, topped with Cilantro and Lime Infused Red Onion Pepper Slaw

$21.95++ pp

**South Pacific Bamboo Cone**

**Soba Noodles and Tofu Asian Cole Slaw**
Soba Noodles, Cucumber, Bok Choy, Napa Cabbage and Asian Apple Cole Slaw in a Lime Sake Dressing, topped with Maui Onion Straws

**Miso BBQ Pork and Pineapple Caesar Salad**
Crisp Romaine, Hawaiian Bread Croutons, Pepitas and Parmesan Cheese with Sesame Ginger Caesar Dressing

$25.99++ pp

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Reception Stations

Minimum of 2 stations or displays required for receptions with maximum service time of 2 hours
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**Minimum guarantee of 100 people required. If less than 100, contact your Catering Sales Manager for modified menus.

Fajita Station *
Tri-color Tortilla Chips
With Fresh Salsa and Guacamole

Chicken Fajitas
Served with Flour Tortillas, Shredded Lettuce, Grated Cheese & Pico de Gallo
Add Beef - $2.00+ Add Shrimp - +$4.00++
$19.95++ pp

South of the Border
Beef or Chicken Taquitos
With Lime Cilantro Sour Cream Dip

Quesadilla Station
Cotija, Asiago and Jack Cheese Quesadillas with Anaheim Chilies and Cilantro, served with Chipotle Tequila Corn Relish and Salsa Rojo
$19.95++ pp

Taco Station
Mini Grilled Whitefish Tacos
With Leeks, Cabbage, Cilantro, Onions, Lime Wedges and Cumin Garlic Tequila Aioli

Carne Asada Street Tacos
With Cilantro, Onions, Salsa Verde, Salsa Fresco and Guacamole

Chicken Tinga Taco
With Anaheim Chilies, Goat Cheese and choice of Corn or Flour Tortillas
$23.95++ pp

Asian Take Out Station *
Kung Pao Chicken
Over Basmati Rice and Wok Charred Bok Choy

Mini Vegetarian Egg Rolls
With Sweet and Sour Plum Sauce
$17.95++ pp

Pacific Rim Station
Mongolian Beef
Over Wasabi Mashed Potatoes

Mini Vegetarian Egg Rolls
With Sweet and Sour Plum Sauce
$18.95++ pp

Asian Fusion Station
Mando Ahi Poke Cones
Jumbo Chucks of Ahi Tuna tossed in Ginger Sesame Sambal Sauce, served over Citrus Pear and Cabbage Kimchi

California Roll Slaw Cones
Sushi Rolls filled with Avocado, & Shrimp, served atop Citrus Pear Cabbage, Kimchi & Kale Slaw accompanied by Soy Sauce, Wasabi and Pickled Ginger
$27.95++ pp

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Reception Stations

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Mini Panini Grilled Sandwich Station *

Mini Tomato Basil Soup Shooter
Croque Monsieur
Boars head Black Forest Ham, Swiss Cheese and Caramelized Onions dressed with Light Garlic Dijon Honey Mustard Dressing

$17.95++ pp

Chicken Wing Station

Chicken Wings with Sweet Thai Chili Hot Sauce
Classic BBQ Chicken Wings
Carrots and Celery Sticks
With Ranch or Bleu Cheese Dressing

$15.95++ pp

Pastry Station

Assortment of Cookies, Mini Pastries, Tarts and Dessert Bars
Freshly Brewed Regular and Decaf Coffee

$18.95++ pp

Classic Dessert Station *

Cherries Jubilee and Bananas Fosters
Flambéed to order and served over Haagen Dazs Vanilla Ice Cream
Freshly Brewed Regular and Decaf Coffee

$19.95++ pp

Liquid Nitrogen
Ice Cream Station*

Assorted Hand Made Ice Cream and Sorbet
Freshly Brewed Regular and Decaf Coffee

$24.95++pp

Apple Peach Cobbler & Warm Chocolate Bread Pudding a la mode
Freshly Brewed Regular and Decaf Coffee

$18.95++ pp

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Hors d’œuvres - Hot

Minimum order of 50 pieces of any selection

Spicy Buffalo Wings
Spanakopita
Assorted Dim Sum
Fried Potstickers, Wontons, and Shumai
Mini Egg Rolls (Chicken, Vegetable or Pork)
With Plum & Hot Mustard Dipping Sauces
Chicken & Chili Empanadas
Mini Margarita Calzones
Hawaiian BBQ Chicken Pizzette
Goat Cheese & Sundried Tomato Pizzette
Chicken Cashew Lumpia
Kalua Pork Lumpia
Chicken Asiago Filo Blossom
Chicken Buffalo Filo Blossom
Steak Fiesta Filo Blossom
$5.50++ per piece

Roasted Mushroom Caps
Stuffed with Brie & Gorgonzola
Artichoke Fritter stuffed with Feta Cheese
Beef Galbi Satay
Firecracker Spicy Thai Chicken Satay
with Papaya Relish
Lobster & Shrimp Mini Burritos with Mango and Black Beans
Tempura Portobello Mushroom
Grilled Cheese Quesadillas
Chicken & Veggie Quesadilla
Spicy Buffalo Chicken Quesadilla
Mini Tomato Basil Soup Shooter
Ginger, Mango and Butternut Squash Soup Shooter with Cinnamon Cream Swirl
Beef Brochettes with Bell Pepper and Onions
Teriyaki Glazed Beef & Scallion Skewer
Chicken Brochettes with Bell Pepper and Onions
Vegetable Brochettes
$5.50++ per piece

Stilton Blue Cheese Tenderloin atop a Toasted Crostini
Blackened Pork Tenderloin in Tortilla Cup
Chicken Satay with Spicy Peanut Sauce
Mini Beef or Chicken Wellentons
Beer Battered Shrimp with Mango Salsa
Coconut Shrimp with Dipping Sauce
Date Rumaki
Tempura Shrimp
Mini Black Forest Ham Panini
Mini Mac & Cheese Crock Pots topped with Streusel Topping
Mini Burger Sliders with Cheddar Cheese, Caramelized Onions and Secret Sauce
Beef Kabob with Red and Green Pepper
$6.50++ per piece

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Hors d’oeuvres - Cold

Minimum order of 50 pieces of any selection

Fresh Fruit Skewers
Antipasto Skewer
Olive Tapenade in Eggplant Cup
Boursin stuffed Artichoke Heart
Gorgonzola and Grape atop Toast
Grilled Mango Chicken atop Polenta
Brie and Mandarin Orange Brioche
Buffalo Mozzarella, Cherry Tomato & Pesto on Focaccia
Tomato Bruschetta on Toast
Cherry Tomato with Herbed Cheese in Tartlet
Deviled Eggs with Tobiko
Hummus in Cucumber Cup
Goat Cheese Mousse in Heirloom Tomato
Curry Chicken Salad on Edible Spoon
Seared Ahi on a Wonton Triangle Crisp
Smoked Salmon Pinwheel with Herbed Cream Cheese
Sushi (Vegetable or California Roll)
Chinese Chicken Salad Wontons
Wonton Cups filled with Chinese Chicken Salad & Drizzled with a Sesame Peanut Ginger Sauce
Baby Potato with Crème Fraîche and Caviar
Fresh Burrata and Roma Tomato atop a Crostini
Blackened Pork with Black Bean and Corn Salad in a Tortilla Cup
Bay Shrimp Salad in Cucumber Cup
Tuna Tartare in Cucumber Cup
Tempura Sriracha Shrimp Martini over refreshing Couscous Salad

$5.50++ per piece

Goat Cheese and Sundried Tomato in Coupelle
Wild Mushroom on Polenta Cake
Fig with Gorgonzola wrapped in Prosciutto in Tartlet
Asparagus wrapped in Prosciutto on Focaccia
Ahi and Pineapple Pipettes with Ginger Lime Sweet and Sour Sauce
Baby Artichoke with Ratatouille and Parmesan Cheese
Seared Ahi with Wasabi Cream on Daikon
Roasted Vegetable Napoleon with Herb Cheese
Ancho Chili rubbed Beef Tenderloin atop Potato Pancake
Mini Korean BBQ Skirt Steak Lettuce Wrap
Grilled Chicken Baja Cone with Corn and Black Beans, topped with Cumin Aioli

$5.50++ per piece

$6.50++ per piece

Goat Cheese and Sundried Tomato in Coupelle
Wild Mushroom on Polenta Cake
Fig with Gorgonzola wrapped in Prosciutto in Tartlet
Asparagus wrapped in Prosciutto on Focaccia
Ahi and Pineapple Pipettes with Ginger Lime Sweet and Sour Sauce
Baby Artichoke with Ratatouille and Parmesan Cheese
Seared Ahi with Wasabi Cream on Daikon
Roasted Vegetable Napoleon with Herb Cheese
Ancho Chili rubbed Beef Tenderloin atop Potato Pancake
Mini Korean BBQ Skirt Steak Lettuce Wrap
Grilled Chicken Baja Cone with Corn and Black Beans, topped with Cumin Aioli

$5.50++ per piece

$6.50++ per piece
# A la Carte Selections

## Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular Coffee</td>
<td>$65.00++/gal</td>
</tr>
<tr>
<td>Decaf Coffee</td>
<td>$65.00++/gal</td>
</tr>
<tr>
<td>Hot Tazo Teas</td>
<td>$65.00++/gal</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$65.00++/gal</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$55.00++ / gal</td>
</tr>
<tr>
<td>Tropical Punch</td>
<td>$55.00++/gal</td>
</tr>
<tr>
<td>Orange Juice</td>
<td>$55.00++/gal</td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td>$4.00++/ea</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$4.00++/ea</td>
</tr>
<tr>
<td>Mineral Water</td>
<td>$4.00++/ea</td>
</tr>
<tr>
<td>Bottled Juices</td>
<td>$4.00++/ea</td>
</tr>
<tr>
<td>Bottled Gatorade</td>
<td>$5.00++/ea</td>
</tr>
<tr>
<td>Energy Drink</td>
<td>$6.00++/ea</td>
</tr>
<tr>
<td>Spa Water Station</td>
<td>$18.00++/gal</td>
</tr>
</tbody>
</table>

**Notes:**
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## Hot Breakfast Items

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>English Breakfast Sandwich</td>
<td>$9.00++/ea</td>
</tr>
<tr>
<td>(Sausage, Cheese, Scrambled Egg on Toasted English Muffin)</td>
<td></td>
</tr>
<tr>
<td>Breakfast Croissant</td>
<td>$9.00++/ea</td>
</tr>
<tr>
<td>(Canadian Bacon, Cheese &amp; Scrambled Eggs on a Flaky Croissant)</td>
<td></td>
</tr>
<tr>
<td>Breakfast Burrito</td>
<td>$9.00++/ea</td>
</tr>
<tr>
<td>(Sausage, Cheese, Scrambled Eggs, Breakfast Potato and Salsa, rolled in a Flour Tortilla)</td>
<td></td>
</tr>
</tbody>
</table>
## A la Carte Selections

<table>
<thead>
<tr>
<th>Baked Goods</th>
<th>Snacks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Brownies</td>
<td>Blended Deluxe Nuts</td>
</tr>
<tr>
<td>$38.00++/doz</td>
<td>$30.00++/lb</td>
</tr>
<tr>
<td>Dessert Bars</td>
<td>Large Hot Pretzel</td>
</tr>
<tr>
<td>$38.00++/doz</td>
<td>$5.00++/lb</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>Potato Chips &amp; Onion Dip</td>
</tr>
<tr>
<td>$38.00++/doz</td>
<td>$5.50++/pp</td>
</tr>
<tr>
<td>Lemon Bars</td>
<td>Tortilla Chips with Salsa</td>
</tr>
<tr>
<td>$38.00++/doz</td>
<td>$6.00++/pp</td>
</tr>
<tr>
<td>Mini Dessert Bites</td>
<td>Add Guacamole</td>
</tr>
<tr>
<td>$38.00++/doz</td>
<td>$2.00++/pp</td>
</tr>
<tr>
<td>Cinnamon Rolls w/icing</td>
<td>Pretzels</td>
</tr>
<tr>
<td>$38.00++/doz</td>
<td>$15.00++/lb</td>
</tr>
<tr>
<td>Bagels with Cream Cheese</td>
<td>Trail Mix</td>
</tr>
<tr>
<td>$42.00++/doz</td>
<td>$30.00++/lb</td>
</tr>
<tr>
<td>Baked Plain Croissants</td>
<td>Individual Mini Yogurt Cups</td>
</tr>
<tr>
<td>$38.00++/doz</td>
<td>$3.00++/ea</td>
</tr>
<tr>
<td>Baked Flavored Croissants</td>
<td>Whole Fresh Fruit</td>
</tr>
<tr>
<td>$42.00++/doz</td>
<td>$3.00++/ea</td>
</tr>
<tr>
<td>Fresh Baked Doughnuts</td>
<td>Hard Boiled Eggs</td>
</tr>
<tr>
<td>$38.00++/doz</td>
<td>$3.00++/ea</td>
</tr>
<tr>
<td>Cupcakes (mini)</td>
<td>Individual Bags of Chips</td>
</tr>
<tr>
<td>$38.00++/doz</td>
<td>$3.00++/ea</td>
</tr>
<tr>
<td>Cupcakes (regular)</td>
<td>Candy Bars</td>
</tr>
<tr>
<td>$50.00++/doz</td>
<td>$3.00++/ea</td>
</tr>
<tr>
<td>Assorted Breakfast Breads</td>
<td>Granola Bars</td>
</tr>
<tr>
<td>$38.00++/loaf</td>
<td>$3.00++/ea</td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td>Rice Krispy Bars</td>
</tr>
<tr>
<td>$38.00++/doz</td>
<td>$3.00++/ea</td>
</tr>
<tr>
<td>Breakfast Pastries</td>
<td>Novelty Ice Cream Bars</td>
</tr>
<tr>
<td>$38.00++/doz</td>
<td>$5.00++/ea</td>
</tr>
<tr>
<td></td>
<td>Premium Ice Cream Bars</td>
</tr>
<tr>
<td></td>
<td>$6.00++/ea</td>
</tr>
</tbody>
</table>

A 22% taxable service charge and state sales tax will be added to all items. Custom menus will incur additional charges. Prices are subject to change without notice. 9/19
Bar Packages

The sale and service of alcoholic beverages is regulated by the California Alcoholic Beverage Commission. The Catering Department is responsible for the administration of these regulations; therefore, it is the policy of the Palm Springs Convention Center that liquor cannot be brought onto the premises from outside sources or individuals, or removed from the premises.

Bar set up fee of $175.00++ per bar per 100ppl.

A bartender fee of $150.00++ for the first 3 hours and $35.00++ per hour thereafter per bar will be added to all bar packages.

A 22% taxable service charge and state sales tax will be added to all items. Custom menus will incur additional charges. Prices are subject to change without notice. 9/19

Hosted Bar – Full Service

<table>
<thead>
<tr>
<th>Per Person</th>
<th>Premium</th>
<th>Deluxe</th>
</tr>
</thead>
<tbody>
<tr>
<td>First hour</td>
<td>$18.00</td>
<td>$20.00</td>
</tr>
<tr>
<td>2nd hour</td>
<td>$12.00</td>
<td>$14.00</td>
</tr>
<tr>
<td>Each Add’l</td>
<td>$10.00</td>
<td>$12.00</td>
</tr>
</tbody>
</table>

Hosted Bar – Limited Service

Imported and Domestic Beers, Red and White House Wines, Soft Drinks and Bottled Waters

<table>
<thead>
<tr>
<th>Per Person</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>First hour</td>
<td>$16.00</td>
</tr>
<tr>
<td>Each Add’l</td>
<td>$10.00</td>
</tr>
</tbody>
</table>

Hosted Bar – By Consumption Prices

<p>| | | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Deluxe Drinks</td>
<td>$9.00++</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Premium Drinks</td>
<td>$8.00++</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wine (per glass)</td>
<td>$7.00++</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$7.00++</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Craft/IPA Beer</td>
<td>$7.00++</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$6.00++</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$4.00++</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bottled Waters</td>
<td>$4.00++</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mineral Waters</td>
<td>$5.00++</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Cash Bar Prices

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Deluxe Drinks</td>
<td>$10.00</td>
</tr>
<tr>
<td>Premium Drinks</td>
<td>$9.00</td>
</tr>
<tr>
<td>Wine (per glass)</td>
<td>$8.00</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$8.00</td>
</tr>
<tr>
<td>Craft/IPA Beer</td>
<td>$8.00</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$7.00</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$4.00</td>
</tr>
<tr>
<td>Bottled Waters</td>
<td>$4.00</td>
</tr>
<tr>
<td>Mineral Waters</td>
<td>$5.00</td>
</tr>
</tbody>
</table>

Cashiers are mandatory for cash bars. A Cashier is required for each Bartender. A Cashier labor fee of $150.00++ for the first 3 hours and $35.00++ per hour thereafter per cashier will be added. Set up fee for each bar will be $175.00++
Savoury's is focused on sustainable food service practices.

Along with consistently delivering high-quality catering services, our menus are created from locally grown, pesticide and hormone free foods. We utilize eco-friendly goods in both the kitchen and the service areas by using products like paper plates and plastic serving ware made from 100% biodegradable and compostable materials. Savoury's also maintains an extensive recycling program as well as a new composting program through the City of Palm Springs by partnering with the Palm Springs Convention Center, Palm Springs Disposal Service and CAL BIO-MASS.

Our staff is committed to operating a business that is beneficial to the community as well as the planet. We take great pride in recycling, community reinvestment, supporting local agriculture and farming, and using eco-friendly goods.

Savoury's Green Practices:
- Aim to contribute back to the community and the environment by being informed about green practices and consistently performing those practices daily
- Strive to incorporate new sustainability ideas, improve current practices and constantly review existing systems for best use
- Strive to be a resource to employees, vendors, clients and the general public regarding renewable resource and energy efficiency
- Offer ongoing education to employees about the value of green practices
- Utilizing biodegradable and compostable disposable products such as plates, cups, napkins and flatware for all buffets
- Providing Bar service with biodegradable and compostable cups and napkins
- Donating excess food to local food assistance programs and homeless shelters
- Utilizing locally grown and raised food products
- Providing customized recycling stations
- Staffing sustainability stations to assist guests in proper disposal of food waste, biodegradable waste and compostable waste
- Practicing recycling procedures for cardboard, glass, plastic, aluminum, wood and paper products
- Placing informational signage to assist customers near trash containers, recycling stations and wherever disposables are used
- Composting of food waste and biodegradable products for all events

A 22% taxable service charge and state sales tax will be added to all items. Custom menus will incur additional charges. Prices are subject to change without notice. 9/19