A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

**Continental Breakfast**

All Breakfast Options are served with Freshly Brewed Regular Coffee, Decaffeinated Coffee and Gourmet Tazo Teas.

**Minimum guarantee of 25 required**

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**The Traditional Continental**
- Assorted Bottled Juices
- Sliced Fresh Fruit
- Assorted Breakfast Pastries and Muffins
- Butter, Jam & Preserves

$19.95 pp++

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

$21.95 pp++

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**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**

Replace Whole Fruit with Sliced Fruit for additional $2.00++ pp

### Sunrise Buffet
- Individual Bottled Juices
- Whole Fruit
- Farm Fresh Scrambled Eggs
- Applewood Smoked Bacon
- Breakfast Potatoes
- Freshly Baked Breakfast Pastries
- Butter, Jam and Preserves
- **$27.95 pp++**

### Desert Breakfast Buffet
- Individual Bottled Juices
- Whole Fruit
- Breakfast Sandwich
  - Sausage, Cheese & Egg on English Muffin
- Freshly Baked Breakfast Pastries
- Butter, Jam and Preserves
- **$26.95 pp++**

### Nature’s Feast
- Individual Bottled Juices
- Whole Fruit
- Greek Yogurt
  - With Granola Toppings
- Fluffy Scrambled Eggs with Scallions
- Country Sausage Links
- Seasoned Breakfast Potatoes
- Freshly Baked Breakfast Pastries with Butter, Jam and Preserves
- **$29.95 pp++**

A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
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

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

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
+$8.00++ each

Southwest Breakfast Burrito
Scrambled Eggs, Spicy Sausage, Shredded Cheese, Breakfast Potato and Fresh Salsa Rolled in a Warm Flour Tortilla
+$8.00++ each

A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
## Morning Refreshment Breaks

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

<table>
<thead>
<tr>
<th>Break</th>
<th>Items</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Morning Break</strong></td>
<td>Whole Fresh Fruit, Assortment of Fresh Baked Donuts, Regular &amp; Decaf Coffee, Assorted Gourmet Tazo Teas</td>
<td>$12.95 pp++</td>
</tr>
<tr>
<td><strong>The Energy Break</strong></td>
<td>Whole Fresh Fruit, Granola Bars, Trail Mix Packs, Bottled Juice &amp; Bottled Waters</td>
<td>$11.95 pp++</td>
</tr>
<tr>
<td><strong>Coffee Break</strong></td>
<td>Whole Fresh Fruit, Assorted Mini Muffins, Assorted Tea Breads, Regular &amp; Decaf Coffee, Assorted Gourmet Tazo Teas</td>
<td>$14.95 pp++</td>
</tr>
<tr>
<td><strong>Yogurt Break</strong></td>
<td>Bowls of Greek, Plain &amp; Vanilla Yogurt with toppings to include Flavored Granola, Dried Fruits, Nuts, and various Fresh Berries, Bottled Juice &amp; Bottled Waters</td>
<td>$15.95 pp++</td>
</tr>
</tbody>
</table>

A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
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

A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
Bistro Box Lunches

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

The Oasis

Turkey Sandwich
Smoked Turkey with Provolone Cheese, Leaf Lettuce and Bell Peppers on a Fresh Baked Croissant or Soft French Roll
Individual Bag of Chips
Chocolate Chip Cookie
Packets of Mayonnaise and Mustard, Salt and Pepper and Napkin
$26.95 ++pp

The Coachella

Chicken Caesar Wrap
Tender Chicken Strips, Romaine Lettuce, Parmesan Cheese and Creamy Caesar Dressing rolled in a Spinach Tortilla
Individual Bag of Chips
Chocolate Chip Cookie
Salt and Pepper and Napkin
$26.95 ++pp

The California

Choice of:
Chef's Salad, Cobb Salad or Chicken Caesar Salad
French Roll with Butter
Chocolate Chip Cookie
Ranch & Italian Dressing Packets, Napkin and Silverware Packet
$26.95 ++pp

The Springs

Southwestern Turkey Wrap
Smoked Turkey with Romaine Lettuce, Bacon Crumbles, Pepper Jack Cheese and Garlic Cream Cheese Spread, wrapped in a Sun-dried Tomato Tortilla
Individual Bag of Chips
Chocolate Chip Cookie
Salsa, Salt and Pepper and Napkin
$26.95 ++pp

A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

**Bistro Box Lunches**

- **The Mesquite**
  - Mesquite Fire Roasted Chicken Breast
  - With Roasted Bell Peppers, Romaine and Jack Cheese on Rosemary Focaccia Bread
  - Individual Bag of Chips
  - Chocolate Chip Cookie
  - Packets of Mayonnaise and Mustard, Salt and Pepper and Napkin
  - $26.95 ++pp

- **The San Andreas**
  - Black Forest Ham Sandwich
  - Sliced Ham with Swiss Cheese, Lettuce and Bell Peppers on a Fresh Baked Ciabatta Bread
  - Individual Bag of Chips
  - Chocolate Chip Cookie
  - Packets of Mustard and Mayonnaise, Salt and Pepper and Napkin
  - $26.95 ++pp

- **The Vegan (Vegan – Gluten Free)**
  - Chunky Grilled Vegetable & Rice Bowl
  - With Quinoa, Brown Rice & Grilled Vegetables - Roasted Peppers, Zucchini, Butternut Squash and Jicama
  - Individual Bag of Chips
  - Gluten Free Chocolate Chip Cookie
  - Salt and Pepper and Napkin
  - $29.95 ++pp
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**

**Deli Buffet**

- Garden Salad with Assorted Dressings
- Dill Potato Salad
- Whole Fruit
- Deli Display
  - Sliced Chicken Breast, Lean Smoked Ham, Roasted Turkey Breast, Sliced Provolone, Swiss, Jack and Cheddar Cheeses
- Garnish Platter
  - Grilled Vegetables, Sliced Tomatoes, Red Onions, Pepperoncinis, Dill Pickle Spears, Leaf Lettuce, Mustard, Mayonnaise, and Horseradish
- Baskets of Assorted Rolls and Sliced Breads
- Chef’s Selection of Assorted Cakes

$34.95 ++pp

**Sub Stop Buffet**

- Traditional Caesar Salad
  - Romaine Lettuce with Freshly Grated Parmesan, Homemade Croutons and Caesar Dressing
- Country Potato Salad
- Pre-made Sub Sandwich Slices
  - Sub Sandwiches to include Turkey, Ham, Chicken and Vegetarian, served on an assortment of Freshly Baked Breads and Rolls
- Pickle Spears and Pepperoncinis
- Individual Bags of Chips
- Assortment of Cookies

$34.95 ++pp

A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
Lunch Buffets (continued)

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**

Barbecue Buffet

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

Quinoa Salad
With Israeli Couscous, Peppers, Red Onion, Chopped Parsley, Diced Tomatoes with Herb Citrus Vinaigrette

Fire Roasted Mesquite Grilled BBQ Chicken
On a bed of Jicama & Caramelized Onions

Grilled Flank Steak
Cumin, Garlic, Cilantro and Lime Flame Broiled Flank Steak sliced and topped with Roasted Corn and Peppers

BBQ Spiced Roasted Red Skin Potatoes

Grilled Vegetables

Assortment of Fresh Baked Rolls with Butter

Fruit Cobbler Bars

$39.95 ++pp

Mediterranean Buffet

Greek Salad
Romaine Lettuce with Feta Cheese, Kalamata Olives, Cucumbers, Tomato Slices & Red Onions served with Red Wine Vinaigrette

Lasagna Rolls
Rolls of Lasagna Noodles, Italian Spiced Beef and Ricotta Cheese covered with a Rich Garlic Tomato Wine Sauce and Parmesan Cheese

Chicken Fontina
Rosemary and Garlic Rubbed Chicken Breasts in Sun-Dried Tomato Pesto Sauce, topped with Fontina Cheese

Vegetable Linguini
Linguini tossed with Vegetables and Olive Oil, sprinkled with Cracked Pepper

Assortment of Fresh Baked Rolls with Butter

Assorted Cakes

$39.95++ pp

A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
Lunch Buffets (continued)

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**

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**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

Cheese Enchiladas Rancheros

Hominy Pepper Crusted Chicken Breast
Served over a bed of Sriracha Honey BBQ Sauce, topped with lime infused Red Onions, Cilantro & Cotija Cheese

Mexican Pilaf
With Okra and Roasted Corn

Black Beans

Assorted Rolls with Butter

Chef’s Selection of Assorted Cakes

$39.95 ++pp

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**Southwestern Buffet**

Baja Caesar Salad
Romaine Lettuce topped with Tortilla Strips and Grated Parmesan Cheese with Creamy Caesar Dressing

Southwestern Coleslaw
Fresh Jicama & Roasted Corn tossed with Roasted Chili & Garlic Scallion Vinaigrette

Corn Tamales with Chipotle Hummus Sauce

Cilantro, Tequila and Lime Grilled Chicken
Tender Breast of Chicken covered with Anaheim Chili Verde Salsa and sprinkled with Tortilla Strips

Spanish Style Rice

Black Beans

Assorted Rolls with Butter

Chef’s Selection of Assorted Cakes

$39.95 ++pp

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A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
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

Gourmet Selection of Cakes

$39.95++ pp

**“Grab & Go” Buffet**

Shaker Salad
Chicken Caesar Salad, Turkey Cobb Salad and Vegetable with Quinoa Salad

Whole Fresh Fruit

Wraps
Chicken Caesar Wrap, Southwestern Turkey Wrap

Individual Bags of Chips

Individually Wrapped Cookies

$39.95++ pp

Minimum guarantee of 150 people

A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
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**

<table>
<thead>
<tr>
<th>LUNCHEON SALAD OPTIONS</th>
<th>LUNCHEON DESSERT OPTIONS</th>
<th>Carrot Cake</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Oasis Salad</strong></td>
<td><strong>Chocolate Grand Marnier</strong></td>
<td>Sweet Spice Cake</td>
</tr>
<tr>
<td>Field Greens topped with Toasted</td>
<td>Rich Bittersweet Chocolate, Orange</td>
<td>Shreds of Carrots</td>
</tr>
<tr>
<td>Almonds, Red Grapes &amp; Shaved</td>
<td>Cream &amp; Grand Marnier iced with</td>
<td>Chunks of Pineapple</td>
</tr>
<tr>
<td>Parmesan, served with Apple Vinaigrette</td>
<td>Chocolate Ganache and topped with a</td>
<td>Minced Raisins</td>
</tr>
<tr>
<td></td>
<td>Chocolate Coin</td>
<td>covered with Cream</td>
</tr>
<tr>
<td><strong>Mediterranean Salad</strong></td>
<td><strong>Chocolate Fantasy</strong></td>
<td>Cheese Icing</td>
</tr>
<tr>
<td>Romaine Lettuce, Feta Cheese,</td>
<td>Moist Chocolate Cake layered with</td>
<td>Oreo Cookie Cheesecake</td>
</tr>
<tr>
<td>Kalamata Olives, Cucumbers,</td>
<td>Dark Chocolate filing and topped with</td>
<td>Freshly crumbled Oreo</td>
</tr>
<tr>
<td>Tomato Slices and Red Onions,</td>
<td>Chocolate Icing and Dark Chocolate</td>
<td>Cookies nestle around</td>
</tr>
<tr>
<td>served with Red Wine Vinaigrette</td>
<td>Wafers</td>
<td>Vanilla Cream Cheese</td>
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<tr>
<td></td>
<td></td>
<td>accompanied by Carmel</td>
</tr>
<tr>
<td><strong>Garden Salad</strong></td>
<td><strong>Flourless Chocolate</strong></td>
<td>Sauce and Berry Garnish</td>
</tr>
<tr>
<td>Mixed Greens topped with</td>
<td>Smooth, Moist Chocolate Cake with</td>
<td></td>
</tr>
<tr>
<td>Shredded Cabbage, Carrots and</td>
<td>Bittersweet Chocolate and Cocoa</td>
<td></td>
</tr>
<tr>
<td>Cherry Tomatoes, served with</td>
<td>Butter topped with Powdered Sugar</td>
<td></td>
</tr>
<tr>
<td>Italian and Ranch Dressings</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Heart of Caesar Salad</strong></td>
<td><strong>Tiramisu</strong></td>
<td>Tiramisu</td>
</tr>
<tr>
<td>Hearts of Romaine topped with</td>
<td>Classic Italian Dessert of Coffee,</td>
<td>Strawberry Cream Cake</td>
</tr>
<tr>
<td>Roasted Garlic Croutons and Freshly Shaved</td>
<td>Kahlua, Chocolate Mousse and Mascarpone</td>
<td>topped with Whipped Cream</td>
</tr>
<tr>
<td>Parmesan Cheese, drizzled with</td>
<td>Butter topped with Powdered Sugar</td>
<td>accompanied by Blueberry</td>
</tr>
<tr>
<td>Creamy Garlic Cumin Caesar</td>
<td></td>
<td>Ginger Sauce</td>
</tr>
<tr>
<td>Dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Palm Salad</strong></td>
<td><strong>Oreo Cookie Cheesecake</strong></td>
<td></td>
</tr>
<tr>
<td>Shaved Hearts of Palms with</td>
<td>Graham Cracker Crumbs filled with</td>
<td></td>
</tr>
<tr>
<td>Baby Greens and Butter Lettuce</td>
<td>velvety Cream Cheese dressed with</td>
<td></td>
</tr>
<tr>
<td>topped with Chopped Apples,</td>
<td>bits of Apples drizzled with Carmel</td>
<td></td>
</tr>
<tr>
<td>Dried Cranberries and Gorgonzola,</td>
<td>Syrup.</td>
<td></td>
</tr>
<tr>
<td>served with Pomegranate Vinaigrette</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
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**

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, 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++

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 Potato and Fresh Vegetables
$36.95 pp++

Petite Filet
Petite Filet Mignon laced with a Red Wine Shallot Reduction, served with Grilled Vegetables and Garlic Mashed Potatoes
$44.95 pp++

Pinot Noir Braised Beef
Boneless Beef braised with Pinot Noir Mushroom Reduction, served over Garlic Mashed Potatoes, Green Beans & Carrots
$41.95 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++

A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
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). Additional $2.00 pp++ for Parmesan Bowl, Tortilla Bowl or Lahvosh Ring.

**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

$31.95 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

$31.95 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

$31.95 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

$31.95 pp ++

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

$31.95 pp ++

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A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
Dinner Buffet

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

**Chef Charge of $120.00 is added to each 100 guests at any action station

**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 Buffet

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
Assorted Cakes and Pies

$54.95++ 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
Assorted Gourmet Cakes

$58.95 ++ pp

A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
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

A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
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.**

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**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

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**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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A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
Three Course Combination 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.**

**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
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

A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
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

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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.**

Bruschetta and Tapenade Station
Assorted Crostinis, Lahvosh 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

Salad Station *
Baja Caesar Salad
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
$19.95++ pp

Pasta Station *
Freshly Prepared Pasta Cooked to Order Choice of Fusilli or Penne Pasta with Chunky Pomodoro or Pesto Cream Sauce
Toppings to include, Diced Roasted Chicken, Garlic, Shallots, Fresh Basil, Crushed Chilies, Zucchini, Summer Squash, Broccoli, Roasted Red Peppers & Mushrooms
$18.95++ pp

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Reception Stations (continued)

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.

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

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

$18.95++ 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

A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
Reception Stations (continued)

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.

**Mini Panini Grilled Sandwich Station *

Southwest Caesar Turkey Baguette
Oven Roasted Sage and Garlic Rubbed Turkey Breast, Smoked Bacon and Fontina Cheese dressed with Cumin Pepita Southwest Caesar Dressing

Croque Monsieur
Boar’s 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

A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
Hot Hors d’oeuvres

Minimum order of 25 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
Artichoke Fritter stuffed with Feta Cheese
Chicken & Chili Empanadas
Chicken Satay with Spicy Peanut Sauce
Grilled Cheese Quesadillas
$4.50++ per piece

Roasted Mushroom Caps
Stuffed with Brie & Gorgonzola
Artichoke Fritter stuffed with Feta Cheese
Stilton Blue Cheese Tenderloin on Crostinis
Blackened Pork Tenderloin in Tortilla Cup
Chicken Satay with Spicy Peanut Sauce
Mini Beef Wellingtons
Beer Battered Shrimp with Mango Salsa
Coconut Shrimp with Dipping Sauce
Date Rumaki
Tempura Shrimp
Mongolian Ginger Beef with Wasabi Potatoes
Mini Black Forest Panini
Mini Mac & Cheese Crock Pots topped with Streusel Topping
Mini Burger Sliders with Cheddar Cheese, Caramelized Onions and Secret Sauce
$6.50++ per piece

Tempura Portobello Mushroom
Chicken & Veggie Quesadilla
Spicy Buffalo Chicken Quesadilla
Mini Tomato Basil Soup Shooter
Ginger, Mango and Butternut Squash Soup Shooter with Cinnamon Cream Swirl
$5.50++ per piece

Firecracker Chicken Satay
Spicy Thai Spices with Papaya Relish
Beef Galbi Satay

Beef Brochettes with Chipotle Vinaigrette

Tempura Portobello Mushroom
Chicken & Veggie Quesadilla
Spicy Buffalo Chicken Quesadilla
Mini Tomato Basil Soup Shooter
Ginger, Mango and Butternut Squash Soup Shooter with Cinnamon Cream Swirl
$5.50++ per piece

Artichoke Fritter stuffed with Feta Cheese

A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
Cold Hors d’oeuvres
Minimum order of 25 pieces of any selection

Ahi and Pineapple Pipettes with Ginger Lime Sweet and Sour Sauce
Tempura Sriracha Shrimp Martini over refreshing Couscous Salad
Citron Vodka Honeydew Shooters
Grand Marnier Papaya Cantaloupe Shooters
Watermelon Shooters
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
Stilton Bleu Cheese Crusted Beef Tenderloin with Caramelized Onions atop a Toasted Crostini

Seared Ahi on a Wonton Triangle Crisp
Salmon on Toast Points w Crème Fraiche
Sushi (Vegetable or California Roll)
Southwestern Rolls
Choice of Beef, Turkey or Vegetables rolled in a Wheat Tortilla with Cream Cheese, Tomato, Onions and Sprouts
Chinese Chicken Salad Wontons
Wonton Cups filled with Chinese Chicken Salad & Drizzled with a Sesame Peanut Ginger Sauce
Fresh Fruit Skewers
Fresh Burrata and Roma Tomato atop a Crostini
Blackened Pork with Black Bean and Corn Salad in a Tortilla Cup

$6.50++ per piece

A 22% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.
### Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular Coffee</td>
<td>$60.00++/gal</td>
</tr>
<tr>
<td>Decaf Coffee</td>
<td>$60.00++/gal</td>
</tr>
<tr>
<td>Hot Tazo Teas</td>
<td>$60.00++/gal</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$60.00++/gal</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$50.00++/gal</td>
</tr>
<tr>
<td>Tropical Punch</td>
<td>$50.00++/gal</td>
</tr>
<tr>
<td>Orange Juice</td>
<td>$50.00++/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>

### Hot Breakfast Items

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>English Breakfast Sandwich</td>
<td>$8.00++/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>$8.00++/ea</td>
</tr>
<tr>
<td>(Sausage, Cheese, Scrambled Eggs, Breakfast Potato and Salsa, rolled in a Flour Tortilla)</td>
<td></td>
</tr>
</tbody>
</table>

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# A la Carte Selections (continued)

## Baked Goods
- Assorted Brownies: $38.00++/doz
- Dessert Bars: $38.00++/doz
- Assorted Cookies: $38.00++/doz
- Lemon Bars: $38.00++/doz
- Mini Dessert Bites: $38.00++/doz
- Cinnamon Rolls w/icing: $38.00++ /doz
- Bagels with Cream Cheese: $41.00++/doz
- Baked Plain Croissants: $36.00++/doz
- Baked Flavored Croissants: $38.00++/doz
- Coffee Cake (serves 12): $38.00++/ea
- Fresh Baked Doughnuts: $38.00++/doz
- Cupcakes (mini): $38.00++/doz
- Cupcakes (regular): $50.00++/doz
- Assorted Breakfast Breads: $38.00++/loaf
- Assorted Muffins: $38.00++/doz
- Breakfast Pastries: $38.00++/doz

## Snacks
- Blended Deluxe Nuts: $30.00++/lb
- Large Hot Pretzel: $5.00++/ea
- Potato Chips & Onion Dip: $5.50++/pp
- Tortilla Chips with Salsa: $6.00++/pp
- Add Guacamole: $2.00++/pp
- Pretzels: $15.00++/lb
- Trail Mix: $30.00++/lb
- Individual Mini Yogurt Cups: $3.00++/ea
- Whole Fresh Fruit: $3.00++/ea
- Hard Boiled Eggs: $3.00++/ea
- Individual Bags of Chips: $3.00++/ea
- Candy Bars: $3.00++/ea
- Granola Bars: $3.00++/ea
- Rice Krispy Bars: $3.00++/ea
- Chocolate Dipped Strawberries / Bananas: $6.00++/ea
- Novelty Ice Cream Bars: $4.00++/ea
- Premium Ice Cream Bars: $6.00++/ea

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Specialty Items

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**Popcorn**
Machine Rental - $500.00++ / day
Includes up to 300 servings, popcorn scoop, bags and napkins
*Requires 110 volt, 20 amp electrical *

**Cotton Candy Machine**
Machine Rental - $350.00 ++ / day
Includes your choice of blue or pink cotton candy and 250 paper cone sticks

**Personalized Bottled Water**
One time set-up charge - $500.00++
12 case minimum order
$100.00++ / case of 24

**Margarita Machine**
Machine Rental - $350.00++ / day
Margarita Salt, Straws, Beverage Napkins and 10 oz. disposable cups are included
Attendant / Bartender is required
2 hour minimum @ $120.00++ / hr. = $240.00++

**Margarita Drink Mix**
Flavors – Lime, Strawberry, Pina Coladas, Rum Runner, Hurricane, Cherry, Banana & More
$180.00++ / batch of 64 non-alcoholic drinks
$300.00++ / batch of 88 alcoholic drinks (must be ordered in full batches only)
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.

One bar set up for every 100 guests is included. Set up fee for additional requested bars - $150.00++ each.

A bartender fee of $120.00++ for the first 3 hours and $30.00 ++ per hour thereafter per bar will be added to all bar packages.

### Bar Packages

<table>
<thead>
<tr>
<th>Hosted Bar – Full Service</th>
<th>Hosted Bar – Limited Service</th>
<th>Cash Bar Prices</th>
</tr>
</thead>
<tbody>
<tr>
<td>Per Person</td>
<td>Imported and Domestic Beers, Red and White House Wines, Soft Drinks and Bottled Waters</td>
<td>Deluxe Drinks</td>
</tr>
<tr>
<td>Premium</td>
<td></td>
<td>$10.00</td>
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<tr>
<td>Deluxe</td>
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<td>$9.00</td>
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<tr>
<td>First hour</td>
<td></td>
<td>Premium Drinks</td>
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<tr>
<td>$18.00</td>
<td></td>
<td>$8.00</td>
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<tr>
<td>$20.00</td>
<td></td>
<td>Wine (per glass)</td>
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<td>$12.00</td>
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<tr>
<td>$14.00</td>
<td></td>
<td>Imported Beer</td>
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<tr>
<td>Each Add’l</td>
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<td>$8.00</td>
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<tr>
<td>$10.00</td>
<td></td>
<td>Craft/IPA Beer</td>
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<tr>
<td>$12.00</td>
<td></td>
<td>$8.00</td>
</tr>
<tr>
<td>Hosted Bar – By Consumption Prices</td>
<td></td>
<td>Domestic Beer</td>
</tr>
<tr>
<td>Deluxe Drinks</td>
<td></td>
<td>$7.00</td>
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<tr>
<td>$9.00++</td>
<td></td>
<td>Soft Drinks</td>
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<tr>
<td>Premium Drinks</td>
<td></td>
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Keeping Green

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 with the intent of creating a healthier workplace, home, community and planet
- 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
- Prefilled water glasses on request only
- 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

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