# Catering Menu





# **Catering Contacts**

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# **Booking Contacts**

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# **Terms and Conditions**

### **SAVOR...** Food & Beverage

The enclosed menus are only general suggestions as to selection and variety of entrees. We take great pride in creating creative customized menus to suit your catering event. Please inform your Catering representative of any food restrictions or allergies.

No food or beverage is allowed to be brought in from the outside. Please consult with your Catering Representative.

### **Supplemental Catering Fee and Sales Tax**

All menu prices are subject to an 20% taxable supplemental catering fee and 9% sales tax. All prices and items are subject to change. Price quotations are subject to a variable increase to meet the unexpected changes in the cost of food, beverage and cost of operations that may occur prior to date of specified event.

#### **Guarantees**

When providing your initial order, an estimated attendance must be communicated to the catering representative. SAVOR...requires a final guarantee five (5) business days prior to the first event day. This figure is the number of guests for which you guarantee to pay and is not subject to reduction.

SAVOR...requires a final guest count three (3) business days prior to the first event day. We are always ready to prepare 5% over your guaranteed attendance. SAVOR...Food & Beverage will make every attempt to accommodate a larger increase in your count after the final guarantee.

### **Billing and Deposits**

Payment of one half (50%) of the estimated charges for food and beverage is due and payable ten (10) business days prior to your event with the remaining balance due three (3) business days prior to the event. Adjustments based on actual guest counts exceeding the guarantee and beverage usage based on consumption will be made following the event and those charges are payable upon receipt of invoice. We accept Credit Card, Certified Checks, Money Orders or Cash.

#### **Labor Fees**

Certain specific menus or services may require additional staffing. In all cases the Catering Representative will inform the client of these charges and the client will agree to these charges five (5) days prior to the event's first day.



# **Breakfast Selections**

**Priced Per Guest** 

Mexican Skillet	\$11.50
Ground Chorizo, Scrambled Eggs, Breakfast Potatoes, served with Flour Tortillas accompanied with Sour Cream,	
Green Onions and Red Salsa	
Country Style	\$11.50
Apple wood smoked Bacon, Sausage links, Buttermilk Biscuits, Country Gravy, and Breakfast Potatoes	
Continental	\$ 7.00
An assortment of Danish and Muffins	
Enhance your Breakfast with a fresh fruit platter	\$ 2.25
Priced Per Guest	

# **Boxed Lunch Selections**

Priced Per Guest

All boxed lunches are served with Whole Fruit, Chocolate Chip Cookie and House Kettle Chips

Traditional Style \$10.00

Your Choice of sliced Smoked Turkey Breast, Honey Ham or Roast beef on a Hoagie roll with your choice of Swiss, Provolone or Pepper Jack cheese

Caesar Wrap \$11.00

Wheat Tortilla filled with Caesar dressing spread, Romaine lettuce, Diced Tomato, Parmesan Cheese and a drizzle of Caesar dressing

\*Add Grilled Garlic Herb Chicken Breast

\$ 1.50

Priced per Guest

Mediterranean Salad \$12.00

Romaine and Iceberg lettuce tossed with Cherry Tomatoes, Kalamata Olives, Red Onion, Cucumber topped with Feta Cheese accompanied with Lemon Pepper vinaigrette

\* Add Grilled Garlic Herb Chicken Breast

\$ 1.50

Priced per Guest



# **Buffet Selections**

Priced Per Guest

Fajitas Fiesta Fajita Style Seasoned Chicken served with Sautéed Peppers & Onions, Flour Tortillas, Sour Cream, Spanish Rice, Refried Beans, Chips & Salsa	\$15.00
Enhance your Fiesta by adding Seasoned Beef Strips and a Santa Fa Salad	\$ 3.00
A little Taste of Italy Garlic Rosemary Chicken Breast served with Chef's Choice of Pasta with Marinara, Vegetable Medley, and Caesar Salad with two dressings of your choice and Bread Sticks	\$15.00
Enhance the Taste by adding an additional Chicken Breast per Guest and House Made Alfredo sauce	\$ 3.00
Flavor of SAVOR Chicken Caprese served with Rice Pilaf, Vegetable Medley, and Garden Salad with two dressings and Bread Sticks	\$14.00
Enhance your Flavor of SAVOR by adding your choice of Meat or Vegetable Lasagna	\$ 2.00
Southern Style Southern Fried Chicken Served with Mash Potatoes & Gravy, Corn on the Cob, Garden Salad with two dressings and Buttermilk Biscuits	\$14.00 I
Enhance your Southern Meal by Adding Mac N Cheese	\$ 1.50

# **Kid Friendly Buffet Selections**

Priced Per Guest

Chicken Tenders and Mac N Cheese Golden Fried Chicken Strips, Homemade Cheesy Mac N Cheese, Kernel Corn, Fresh Garden Salad served with two dressings on the side, and Bread Sticks	\$ 7.50
Enhance your buffet by adding French fries	\$ 1.50
Spaghetti and Meatballs Spaghetti tossed in Marinara sauce topped with Parmesan cheese. Served with Saucy Meatballs, Kernel Co Garden Salad with two dressings on the side and Bread Sticks	\$ 7.00 orn, Fresh



# **Plated Selections**

Not available at the Bob Hope Theater
Priced Per Guest
\$30.00

All plated selections are served with spring mix salad topped with Cherry Tomatoes, Cucumber, carrots & Homemade Croutons accompanied with dressing on the side and Artisan Dinner Rolls

### **Entree Selection**

Choose of one of the following:

Chicken Masala Beef Sirloin Steak Prime Rib Cod

### **Side Selection**

Choose of two of the following:

Mash Potatoes
Rice Pilaf
Roasted Red Potatoes
Fettuccini Alfredo
Vegetable Medley
Garlic Asparagus
Broccoli & Cauliflower
Honey Glazed Carrots

#### **Add Dessert to your Plated Selection**

Priced Per Guest \$5.00

Choose of one of the following:

New York Cheesecake with Strawberries
Chocolate Bunt Cake
Salted Caramel Crunch Cake

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Pulled Pork Sliders 25ea

# **Appetizer Selections**

### **Steamy Starters**

Priced per Platter
All platters serve 25ppl

Chicken Wings 75ea  Your Choice of Traditional or Boneless wings with your choice of 2 sauces: Buffalo, BBQ or Garlic Parmesa	\$77.00
Chimichurri Beef Skewers 50ea Grilled Skewered Herb marinated Beef tri-tip drizzled with Cilantro Chimi churri Sauce and topped with Pickled Red Onions	\$63.00
Chicken Quesadilla Triangles 50ea 6" tortillas stuffed with Seasoned Chicken, Bell Peppers, Onions and Cheese, served with Sour Cream	\$63.00
Chicken Satay 50ea Grilled Skewered Chicken Tenderloin marinated with ginger & sesame seeds served with a Peanut Dipping	\$61.00 g Sauce

Tender Pulled Pork tossed with our Sweet Baby Ray's BBQ sauce served on a toasted mini bun

# **Beginning Bites**

\$55.00

Priced Per Platter
All platters serve 25ppl

Antipasto Skewers 50ea Fresh Mozzarella balls, sweet Cherry Tomatoes skewered and tossed with basil and Balsamic Vinaigrette Dressing	\$57.00
Fresh Fruit platter An array of Melons, Berries, Grapes and Tropical Fruit	\$55.00
Artisan Cheese Platter A display of assorted Cheeses, Meats, and Crackers garnished with Grapes and Strawberries	\$47.00
Vegetable Crudité Fresh Veggies accompanied with Ranch dip and Green Goddess dip	\$40.00
Chips and Salas Freshly made Tortilla Chips served with house made Salsa Rojo and Salsa Verde	\$28.00



# **Stations Selections**

### **Kid's Food Station**

**Priced Per Guest** 

Build your own Nacho Bar

\$ 5.75

Fresh made Tortilla Chips served with Nacho Cheese, Jalapenos, Sour Cream and Red Salsa

Tenders and Fries

\$ 5.75

Crispy Chicken Breast Strips served with Ranch & BBQ dipping sauce accompanied with French Fries & Ketchup

Pizza Party

\$8.00

Freshly Prepared Pizza: Your choice of Cheese, Pepperoni, or Combination accompanied with Garden Salad and Served with Ranch or Italian Dressing

#### **Tater Tot Stations**

#### Arena only

Priced Per Guest

Build your own Tater Tot

\$8.00

Crispy Tater Tots topped with your choice of Nacho Cheese, Seasoned Ground Beef, Jalapenos, Sour Cream, Green Onions, Bacon Bits, Salsa, and Black Olives

### **Dippin' Dot Station**

#### Arena only

**Priced Per Guest** 

Dippin' Dots \$ 5.00

Your Choice of 4 flavors of Dippin' Dots: Birthday Cake, Cookies 'N Cream, Rainbow, Rockin' Cherry (This Contains Pop Rocks), Chocolate Chip Cookie Dough, Vanilla, and Moose Track

(Some of our Dippin' Dots contain NUTS. If you have an allergy to NUTS, we advise not to consume.)



## **Action Station Menu**

Not available at the Bob Hope Theater Priced Per Guest \$25.00

The Carving Station includes a Salad station with a Fresh Garden Salad, Classic Caesar Salad and assorted toppings & dressings

#### **Carving**

Choose one of the following:

Sage Rubbed Turkey Breast Honey Glazed Ham Rosemary & Garlic Tri-tip Thyme Rubbed Prime Rib Herb Crusted Roast Beef Chipotle Pork Ioin

#### **Side Dish**

Choose two of the following:

Garlic Mashed Potatoes with Turkey Gravy
Rosemary Roasted Potatoes
Thyme Infused Rice
Sautéed Green Beans
Vegetable Medley

#### **Soup Station**

Choose one of the following:

Cheeseburger Soup Clam Chowder Potato Soup Cream of Asparagus Taco Soup

#### Add Dessert to your Plated Selection

Price per Guest \$3.00 Choose one of the following:

Apple Pie Pumpkin Pie Raspberry Cheesecake Chimichangas



# **Dessert Selections**

### **Tempting Taster**

Priced Per Platter All Platters serve 25

Raspberry Cheesecake Chimichangas 50ea Rich creamy Cheesecake with Raspberry Sauce wrapped in a Wonton Wrap and deep fried to perfection	\$68.00
Churros 50ea Cinnamon-Sugar coated Mexican style pastry sticks served with a delicious sweet cream dipping sauce	\$49.00
Cookies 50ea Assortment of fresh baked Cookies	\$48.00
Fudge Brownies Rich Fudge Brownies	\$48.00
Rice Krispy 25ea A gooey and buttery treat	\$35.00



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# **Beverage Selections**

Priced Per Guest

Spa Water Package	\$ 1.25
Bottle Juice Billed based on consumption	\$ 3.00
Bottle Water Billed based on consumption	\$ 1.50
Can Soda featuring Coke products Billed based on consumption	\$ 1.00
Coffee Billed based on consumption	\$ 0.90
Tea Billed based on consumption	\$ 0.60

# **Bar Packages**

**Priced Per Guest** 

A full bar includes a bartender, disposable glassware and basic bar accounterments. Each bar requires a minimum sales guarantee of \$350.00 per bartender per 100 guest count or a \$75.00 bartender fee will apply. Prices listed below are on a per Guest basis.

Full Hosted Bar Cocktails, Beer and Wine \$18 for the 1<sup>st</sup> hour \$10 for the 2<sup>nd</sup> hour \$8 for any additional hour

#### Cash Bar with Tickets

This allows guests to enjoy the entire inventory of libation using their tickets. Once tickets are exhausted, sales are on a cash basis

#### Full Cash Bar

This allows guests the freedom to select any beverage. All sales are on a cash basis.

\*Bar services will require that all guests show a valid form of ID per each transaction. No more than 2 beverages per Guest will be allowed for each transaction. SAVOR...CATERING by SMG reserves the right to refuse bar service to any guest.