

Savoury's Catering Menus



2024

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.

45 DAYS OUT	30 DAYS OUT	5 DAYS OUT
SPECS DUE	SIGNED BEO’s DUE	GUARANTEES DUE

A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

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 \$40 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 the food and /or the quality of the event.

Service Charge

A twenty-four percent (24%) service charge will be added to all food, beverage, labor and rental 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 catering sales manager for available colors. An additional linen fee will be applied for any set that requires tables 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 \$180 labor charge will apply.

Chefs and Carvers- Culinary staff is required for some menu items and are charged at \$180 each for three hours and \$40 per hour thereafter.

Bartenders - Bartenders are required for cash and hosted bars and are charged at \$180 for the first three hours and \$40 per hour thereafter.

Cashiers - Cashiers are required for cash bars and are charged at \$180 for the first three hours and \$40 per hour thereafter. Cashiers will accept credit cards only. No cash accepted at any bars or concessions.

Bar set up fee – A \$200 set up fee will apply for each cash or hosted bar.

A 24% 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, Decaf Coffee and Gourmet Tazo Teas
Minimum guarantee of 25 people required. If less than 25 people, a labor charge of \$180++ will be added

The Executive Continental

Assorted Bottled Juices

Sliced Fresh Fruit

Individual Yogurt Cups

Chef's assortment of Breakfast Pastries

The Upper Crust

Assorted Bottled Juices

Sliced Fresh Fruit

Vanilla Greek Yogurt

With Granola Toppings

Hard Boiled Eggs

Fresh Baked Bagels,

Cream Cheese, Butter & Preserves



A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Breakfast

Breakfast Buffet

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

Minimum guarantee of 25 people required. If less than 25 people, a labor charge of \$180++ will be added

Sunrise Buffet

Individual Bottled Juices

Cut Fresh Fruit

Farm Fresh Scrambled Eggs

Smoked Bacon

Breakfast Potatoes

Freshly Baked Breakfast Pastries

Desert Breakfast Buffet

Individual Bottled Juices

Cut Fresh Fruit

Breakfast Brioche

Scrambled Eggs, Cheese and Canadian Bacon on a Brioche Bun

Freshly Baked Breakfast Pastries

Nature's Feast

Individual Bottled Juices

Cut Fresh Fruit

Vanilla Greek Yogurt
With Granola Toppings

Fluffy Scrambled Eggs with Scallions

Country Sausage Links

Seasoned Breakfast Potatoes

Freshly Baked Breakfast Pastries



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Breakfast

Breakfast Buffet Enhancements

The following menu items may be ordered in addition to any of the previous breakfast buffets.

* A Chef fee of \$180++ per 100 guests will be added per Action Stations

Hot Oatmeal Station (GF, Vegan)

Steel Cut Oatmeal with toppings to include Dried Fruits, Cinnamon, Brown Sugar, Granola, Nuts, Honey, Butter, 1% and Soy Milk

Griddle Station *

Choice of Pancakes, French Toast or Belgian Waffles with Fresh Fruit Toppings Whipped Butter & Vermont Maple Syrup

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

Breakfast Brioche Sandwich

Scrambled Eggs, Cheese and Sausage on a Brioche Bun

Breakfast Croissant Sandwich

Scrambled Eggs, Cheese and Canadian Bacon on a Flaky Croissant

Southwest Breakfast Burrito

Scrambled Eggs, Spicy Sausage, Shredded Cheese and Breakfast Potato Rolled in a Warm Flour Tortilla Served with Fresh Salsa

Yogurt Parfait

Layers of Yogurt, Fresh Fruit and Granola

Hard Boiled Eggs

Chilled and Peeled (2)



A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Plated Breakfasts

All Breakfast Options are served with Freshly Brewed Regular Coffee, Decaf Coffee and Gourmet Tazo Teas
(Ice Water on Request)

****Minimum guarantee of 25 people required. If less than 25 people, a labor charge of \$180++ will be added****

Add Fruit Cup for \$6++ 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

Country Breakfast

Chilled Orange Juice

Cheese Omelet

Choice of Smoked Bacon or Country Pork Sausage

Seasoned Breakfast Potatoes

Freshly Baked Breakfast Pastries
with Butter and Preserves

Southwestern Sunrise (GF)

Chilled Orange Juice

Huevos Rancheros
Served atop a Corn Tortilla with Fried Egg,
Black Beans & Rice

Savoury Breakfast

Chilled Orange Juice

Spinach Tomato Quiche
Tomatoes, Spinach and Parmesan Cheese are embraced by melted
Swiss Cheese on top of a Flaky Egg Crust

Smoked Bacon

Breakfast Potatoes

Freshly Baked Breakfast Pastries
with Butter and Preserves

A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Breakfast

Morning Refreshment Breaks

Pricing is based on a 15 - 30 minute break

Minimum guarantee of 25 people required. If less than 25 people, a labor charge of \$180++ will be added



The Morning Break

Whole Fresh Fruit

Assortment of Fresh Baked Donuts

Regular & Decaf Coffee

Assorted Gourmet Tazo Teas

Coffee Break

Whole Fresh Fruit

Assorted Mini Muffins and Tea Breads

Regular & Decaf Coffee

Assorted Gourmet Tazo Teas

The Energy Break

Whole Fresh Fruit

Granola Bars

Trail Mix Packs

Bottled Juice & Bottled Waters

Fresh Juicing and Smoothie Station

Delicious and Nutritious Organic Fruits and Vegetables juiced to order to include Carrot, Ginger and Orange Juice and Green Apple, Spinach and Pineapple Juice

*** server required for each 100 guests**

Yogurt Break

Bowls of Vanilla Greek Yogurt with toppings to include Flavored Granola, Dried Fruits, Nuts, and various Fresh Berries

Bottled Juice & Bottled Waters

Extreme Bloody Mary Bar

Vodka and Bloody Mary Mix with Olives, Pepperoncinis, Bacon, Asparagus, Celery, Lemons, Limes and Tabasco

Does not include Bartender fee of \$180.00++ each

Minimum order of 100

A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Morning Breaks

Afternoon Refreshment Breaks

Pricing is based on a 15 - 30 minute break

Minimum guarantee of 25 people required. If less than 25 people, a labor charge of \$180++ will be added

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

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

Give Me a Break

Large Soft Pretzels with Yellow Mustard

Novelty Ice Creams

Assorted Soft Drinks and Bottled Waters

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

*** server required for each 100 guests**

Ice Cream Float Station *

Root Beer Floats

Vanilla Ice Cream with A&W Root Beer

Coke Floats

Vanilla Ice Cream with Coca-Cola

*** server required for each 100 guests**

POP It's OVER – Popcorn Break

Butter, Cheese and Caramel Popcorn

Assorted Soft Drinks

Bottled Waters



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A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Afternoon Breaks

Bistro Box Lunches

All lunches include a bottled water

Minimum guarantee of 25 required per selection, with a maximum of 3, including Vegan, GF



Ham and Cheese Croissant

Freshly Sliced Tavern Ham, Mild Cheddar Cheese and Green Leaf Lettuce on a Butter Croissant

Individual Bag of Chips

Whole Fresh Fruit

Chocolate Chip Cookie

Bottled Water

Packets of Mayonnaise and Mustard, Salt and Pepper and Napkin

Asian Chicken Salad

Fresh Cabbage Mix, All White Meat Chicken Strips, Sliced Water Chestnuts, Mandarin Oranges, Sliced Almonds and Crispy Rice Noodle packet with Sweet Sesame Dressing

Individual Bag of Chips

Whole Fresh Fruit

Chocolate Chip Cookie

Bottled Water

Napkin and Silverware Packet

Turkey and Pretzel Sandwich

Oven Roasted Sliced Turkey Breast, Sliced Cheddar Cheese and Green Leaf Lettuce on a Soft Pretzel Bun

Individual Bag of Chips

Whole Fresh Fruit

Chocolate Chip Cookie

Bottle Water

Salt and Pepper and Napkin

Chicken Caesar Wrap

Chopped Romaine Lettuce, Grilled Chicken Strips and Shredded Parmesan Cheese rolled in a Flour Tortilla

Individual Bag of Chips

Whole Fresh Fruit

Chocolate Chip Cookie

Bottled Water

Salt and Pepper and Napkin

A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Bistro Box Lunches

Bistro Box Lunches

All lunches come with a bottled water

Minimum guarantee of 25 required per selection, with a maximum of 3, including Vegan, GF

Chicken Caesar Salad (GF)

Chopped Romaine Lettuce with Grilled Chicken Strips, Shredded Parmesan and Crouton Packet and Caesar Dressing

Individual Bag of Chips

Gluten Free Cookie

Bottled Water

Salt and Pepper and Napkin

Quinoa Salad (GF, Vegan)

Quinoa with Peppers, Red Onion, Jicama, Garbanzo Beans, Butternut Squash, Tomatoes and chopped Parsley, tossed in Herb Citrus Vinaigrette

Individual Bag of Chips

Whole Fresh Fruit

Gluten Free / Vegan Snack Bar

Bottled Water

Salt and Pepper and Napkin

Rosemary Ham Brioche

Sliced Rosemary Ham with Brie Cheese, Tomato, Arugula and Apple Butter on a Brioche Bun

Individual Bag of Chips

Whole Fresh Fruit

Chocolate Chip Cookie

Bottled Water

Salt and Pepper and Napkin



A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Bistro Box Lunches

Lunch Buffets

Iced Tea and Ice Water included with Buffets

Minimum guarantee of 25 people required. If less than 25, a labor charge of \$180++ will be added.

“It’s a Wrap” Buffet

Roasted Vegetable & Red Quinoa Salad (GF, Vegan)

with Butternut Squash, Artichoke Hearts, and Garbanzo Beans tossed in a Red Pepper Blood Orange Vinaigrette. Served with Pita Wedges

Fresh Seasonal Fruit Salad (GF, Vegan)

Italian Wrap

Capicola, Ham and Salami with Green Leaf Lettuce and Provolone Cheese rolled in a Flour Tortilla

Southwest Chicken Wrap

Grilled Chicken Strips with Romaine Lettuce, Pepper Jack Cheese, Black Bean and Tri-color Tortilla Strips wrapped in a Flour Tortilla

Turkey and Cheese Wrap

Roasted Turkey Breast, Green Leaf Lettuce and Swiss Cheese wrapped in a Flour Tortilla

Mini Dessert Bites



Sub Stop Buffet

Traditional Caesar Salad

Romaine Lettuce with Freshly Grated Parmesan, Homemade Croutons and Caesar Dressing

Pasta Salad (Vegan)

Pre-made Sub Sandwich Slices

Sub Sandwiches to include Turkey, Ham and Vegetarian, served on an assortment of Freshly Baked Breads and Rolls, Gluten Free on Request

Pickle Spears and Pepperoncinis

Individual Bags of Chips (GF, Vegan)

Chef’s Choice Dessert



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Lunch Buffets

Iced Tea and Ice Water included with Buffets

Minimum guarantee of 25 people required. If less than 25 people, a labor charge of \$180++ will be added



Everything Buffet

Purple Kale Salad (GF, Vegan)

Mix of Green and Purple Kale with Spinach, Broccoli Florets, Roasted Pepita, Radishes, Onion, Red Grapes, Pear and Blackberries, served with a Blackberry Peppercorn Dressing

Lemony Heart of Palm Salad (GF, Vegan)

Arugula and Endive Lettuce mixed with shaved Hearts of Palm, Jicama, Red Onion, Radish and Celery tossed with Lemon and Olive Oil

Everything Bagel Chicken

Garlic, Onion and Sesame Crusted Chicken Breast with a Scallion Cream Cheese Sauce

Everything Bagel Plant Based Chicken (GF, Vegan)

With Vegan Sauce

Colorful Petite Potatoes (GF, Vegan)

Vegetable Medley (GF, Vegan)

Assorted Cakes

Comfort Food Buffet

Roasted Vegetable and Red Quinoa Salad (GF, vegan)

with Butternut Squash, Artichoke Hearts, and Garbanzo Beans, tossed in a Red Pepper Blood Orange Vinaigrette

Tri-Color Cheese Tortellini Pasta Salad (Veg)

with Cherry Tomatoes, bite-sized Mozzarella balls, Jack Fruit, Kalamata Olives, Pepperoncini, julienne Red Onion, and Italian Parsley, tossed in Olive Oil, white Vinegar, coarse Sea Salt, Oregano & Basil with a Black Pepper Chive Dressing

Country Pot Roast (GF)

Rosemary and Thyme roasted and braised country Pot Roast

Honey BBQ Chicken (GF)

over baked beans with Honey BBQ sauce

Roasted Sweet Potatoes (GF, Vegan)

Assorted Pies

Cherry and Apple

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Lunch Buffets

Lunch Buffets

Iced Tea and Ice Water included with Buffets

Minimum guarantee of 25 people required. If less than 25 people, a labor charge of \$180++ will be added.



Pacific Rim Buffet

Napa Cabbage Salad (GF, Vegan)

Napa Cabbage Blend, Bok Choy, Iceberg, Spinach, Cucumber, Cilantro, Cremini Mushrooms, Pickled Red Onion and a Chiffonade of Carrots with Tamarind Lemon Dressing

Soba Noodle Salad (GF, Vegan)

Soba Noodles, Edamame, Sugar Snap Peas, Julienne Carrots and Cilantro tossed with Ginger Sesame Sauce and topped with Sesame Seeds

Korean BBQ Miso Blueberry Chicken (GF)

Garnished with Toasted Cashews, Blueberries and Green Onions

Tamarind Ginger Tri-Tip (GF)

Glazed with Thai Chili Sauce, garnished with Mandarin Oranges, toasted Almonds and Green Onions

Vegetable Fried Rice (Vegan)

Classic Fried Rice with Peas and Carrots, pan seared with Soy splash and Spices

Assorted Cakes

Southwestern Buffet

Southwestern Salad (GF, Vegan)

Mixed Greens, Black Beans, Tomatoes, Corn and Green Onions topped with Tortilla Strips and served with Cumin Ranch Dressing (Cotija cheese on the side)

Quinoa Chayote Salad (GF, Vegan)

Red Quinoa, Chayote Squash, Jicama, Chickpeas, Cherry Tomato and Cilantro tossed with a Chili Lime Vinaigrette and garnished with Roasted Sweet Drop Peppers

Ranchero Cheese Enchiladas (GF)

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

Cilantro, Tequila and Lime Grilled Chicken (GF)

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

Spanish Style Rice (GF)

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

Assorted Cakes



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Lunch Buffets

Lunch Buffets

Iced Tea and Ice Water included with Buffets

Minimum guarantee of 25 people required. If less than 25 people, a labor charge of \$180++ will be added

Mediterranean Buffet

Greek Salad (GF, Vegan)

Romaine & Iceberg with Kalamata Olives, Cucumbers, Chickpeas, Tomatoes, & Red Onions served with Red Wine Vinaigrette (Feta Cheese on the side)

Petite Cheese Lasagna Pillow

Hand-rolled Lasagna Noodles stuffed with Ricotta Cheese, served over a rich Garlic Tomato Wine Sauce, and finished with Mozzarella Cheese and Parsley

Lemon Chicken Piccata (GF)

Citrus and Garlic Rubbed Char -Grilled Chicken Breast topped with Lemon Caper Cream Sauce

Vegan Pasta Primavera (Vegan)

Fusilli Pasta with Spinach, Tomatoes, Zucchini, Squash, Carrots and Parsley tossed with a light Garlic and Lemon Oil

Green Beans Almondine (GF, Vegan)

Assorted Cakes

Little Tuscany

Tuscan Caesar Salad

Crispy Romaine Lettuce, Chopped Kale and Radicchio tossed with Shaved Parmesan and Garlic Croutons served with Italian Herb Vinaigrette

Antipasto Salad (GF)

Mixed Greens, Salami, Pepperoncinis, Green and Black Olives, Chickpeas, Cherry Tomatoes and Mozzarella Cheese Balls tossed with Italian Herb Vinaigrette

Chicken Parmesan (GF)

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

Penne Pasta (Vegan)

Served in a Marina Sauce

Beef Meatballs and Vegan Meatballs

Fresh Vegetable Mix (GF, Vegan)

Assorted Cheesecakes

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Lunch Buffets

Iced Tea and Ice Water included with Buffets

Minimum guarantee of 25 people required. If less than 25 people, a labor charge of \$180++ will be added



Savoury Charbroiled Buffet

Fresh California Garden Salad (GF, Vegan)

Mixed Greens with julienne Vegetables, Artichoke Hearts
Garbanzo Beans, Beets, Mushrooms, Tomatoes and Cucumbers
served with Ranch Dressing and Balsamic Vinaigrette

Quinoa Salad (GF, Vegan)

White Quinoa with Peppers, Red Onion, Jicama, Butternut
Squash, Tomatoes and chopped Parsley, tossed in an Herb Citrus
Vinaigrette

Charbroiled Honey Whiskey BBQ Chicken (GF)

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

Grilled Flank Steak (GF)

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

Roasted Red Skin Potatoes (GF, Vegan)

Herb and Paprika spiced Roasted Potatoes

Roasted Vegetables (GF, Vegan)

Assorted Cakes

Palm Buffet

Mesclun and Organic Arcadian Harvest Blend (GF)

With Coachella Valley Dates, Mushrooms, Red Pear Tomatoes,
Candied Pecans, Bacon, Hard Boiled Eggs, and Black Olives, served
with Blood Orange Vinaigrette

Vegetable Palm Salad (GF, Vegan)

Lemon Marinated Artichokes, Hearts of Palm, Spinach, Grilled
Squash, Yellow Pear Tomatoes, Italian Parsley and Cracked
Pepper tossed with White Wine Citrus Dijon Vinaigrette

Creamy Spinach Parmesan Chicken (GF)

Chicken Breast topped with Creamy Spinach Parmesan Sauce

Pesto Rubbed Skirt Steak (GF)

with Cheddar Cheese Jalapeno Crust and White Bean Mushroom
Ragu

Fingerling Roasted Potatoes (Vegan)

Roasted with Garlic and Paprika

Assorted Cakes

A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Lunch Buffets

Three Course Plated Luncheon - Salads

Plated Luncheons include a choice of One Salad, One Entrée and One Dessert, Freshly Baked Rolls and Butter, Iced Tea and Ice Water included

Minimum guarantee of 25 people required. If less than 25 people, a labor charge of \$180++ will be added

LUNCHEON SALAD OPTIONS

Oasis Salad (GF)

Field Greens topped with Toasted Almonds, Local Dates and Goat Cheese, served with Apple Vinaigrette

Mediterranean Salad (GF)

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

Garden Salad (GF, Vegan)

Mixed Greens topped with Shredded Cabbage, Carrots and Cherry Tomatoes served with Creamy Ranch Dressing

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 (GF)

Shaved Hearts of Palms with Romaine and Butter Lettuce topped with Candied Pecans, Dried Cranberries and Gorgonzola, served with Pomegranate Vinaigrette



A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Plated Lunches

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 and Ice Water included

****Minimum guarantee of 25 people required. If less than 25 people, a labor charge of \$180++ will be added****

Lasagna Rolls

Lasagna Noodles rolled with Ricotta Cheese, covered with a Rich Garlic Tomato Bolognese and topped with Mozzarella Cheese, garnished with Parmesan Cheese and served with a Ratatouille of Vegetables

Quinoa and Herb Crusted Chicken (GF)

Red Quinoa and Herb Crusted Breast of Chicken served over Blood Orange Sauce with Garlic Parmesan Risotto and a Medley of Vegetables

Kale Chicken (GF)

Grilled Chicken Breast atop a bed on Blanched Kale Salad, garnished with Papaya, Mango and Pineapple Salsa and Crispy Kale, served with Roasted Caulilini, Baby Carrots and Green Beans

Lemon Chicken Piccata (GF)

Citrus and Garlic Rubbed Chicken Breast topped with Lemon Caper Cream Sauce, served with Red Skin Mashed Potatoes and a Medley of Vegetables

Parmesan Chicken (GF)

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

Chicken Pomodoro (GF)

Chicken Breast pan seared in Garlic and Shallots, with Basil, Mascarpone & Ricotta Cheese over a pool of Tomato Pomodoro, served with Sweet Potato Mash and Fresh Vegetables

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Plated Lunches

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 and Ice Water include

Minimum guarantee of 25 people required. If less than 25 people, a labor charge of \$180++ will be added



Pinot Noir Braised Beef (GF)

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

Grilled Beet and Potato Cake (GF, Vegan)

Plant Based Burger served on Warm Salad of Spaghetti Squash and Red Quinoa with Cracked Pepper and Sea Salt Roasted Root Vegetables

Petite Filet (GF)

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

Roasted Vegetable Hummus Bowl (GF, Vegan)

Roasted Butternut Squash and Spinach with Grilled Asparagus, Zucchini, Mushrooms and Artichokes, served over a Red Quinoa and Hummus Sauce

Macadamia Crusted Whitefish (GF)

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

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Plated Lunches

Plated Luncheon - Desserts

Plated Luncheons include a choice of One Salad, One Entrée and One Dessert, Freshly Baked Rolls and Butter, Iced Tea and Ice Water included

Minimum guarantee of 25 people required. If less than 25 people, a labor charge of \$180++ will be added



LUNCHEON DESSERT OPTIONS

Chocolate Mousse Cake

Airy Chocolate Sponge Cake layered and covered with Creamy Chocolate Mousse and capped with Chocolate Rosettes

Chocolate Ganache Cake

Moist Chocolate Sponge Cake layered with Smooth Ganache Cream, iced with Chocolate Ganache and Topped with Chocolate Rosettes

Red Velvet Cake

Two Layers of Moist Chocolate Cake blanketed with Cream Cheese Frosting and Garnished with Cake Crumbs

Lemon Coconut Cake

Three Layers of Fluffy White Sponge Cake filled with a Tangy Lemon Curd, Iced with White Cream and Garnished with Coconut Shavings

Carrot Cake

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

Gourmet New York Cheesecake

Extra thick version of a dessert classic, created from a rich Cream Cheese filling and a crunchy Graham Cracker Crust

Chocolate Pecan Crunch Cheesecake

Classic Cheesecake with the addition of a layer of a rich blend of roasted Pecans, Butter and Sugar, topped with Swirls of Cream Caramel

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Plated Lunches

Two Course Plated Luncheon – Salad Entree

Plated Luncheon Entrée Salads include a choice of One Dessert, Freshly Baked Rolls and Butter, Iced Tea, Iced Tea and Ice Water included

Minimum guarantee of 25 people required. If less than 25 people, a labor charge of \$180++ will be added

Fiesta Salad (GF)

Seasoned Chicken atop Shredded Lettuce, Tomatoes, Corn, Pinto Beans, Black Olives, Cilantro and Shredded Cheddar Cheese, with Pico de Gallo and Sour Cream served with Cumin Garlic Ranch Dressing

Chef's Salad (GF)

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 Dressing

Baja Chicken Caesar Salad (GF)

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

Southern Turkey Cobb (GF)

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

Chinese Chicken Salad (GF)

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



A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Plated Salad Entree

Dinner Buffet

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

Minimum guarantee of 25 people required. If less than 25 people, a labor charge of \$180++ will be added



Tex-Mex Buffet

Southwestern Salad (GF, Vegan)

Mixed Greens, Black Beans, Corn, Green Onions and Tortilla Strips, served with Chili Lime Vinaigrette (Cotija Cheese on the side)

Fresh Fruit Salad (GF, Vegan)

Pineapple, Melons & Seasonal Fruits

Rio Grande Beef Brochettes (GF)

Tender Chunks of Sirloin rubbed with Ancho Chili, Cumin and Garlic, skewered with Tomatoes, Peppers and Onions, marinated in a Cilantro and Citrus Dressing, over BBQ Three Bean Risotto

Hominy Pepper Crusted Chicken (GF)

Over Garlic Corn Meal Mash, topped with Chili Verde and Roasted Tomatoes

Cowboy Baked Beans (GF, Vegan)

Goat Cheese on the side

Mexican Rice (GF, Vegan)

With Okra and Roasted Corn

Fresh Baked Bread

Chef's Choice Dessert

Country BBQ

Country Garden Salad (GF, Vegan)

Mixed Field Greens, Cherry Tomatoes, Cucumber and Red Onion, served with Apple Vinaigrette (Shredded Cheese on the side)

Vegetable & Quinoa Salad (GF, Vegan)

Seasonal Roasted Vegetable and Quinoa tossed in a Blood Orange Vinaigrette

Roasted Poblano & 3 Bean Chili (GF)

Served with Grated Cheese and Onions

Jack Daniels Marmalade Short Ribs

Over Black Pepper and Corn Mashed Potatoes, topped with Shoestring Onions

Honey BBQ Chicken Breast (GF)

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

Medley of Vegetables (GF, Vegan)

Cornbread Muffins

Chef's Choice Dessert

California Bounty Buffet

Field Greens and Jicama Salad (GF, Vegan)

Tossed with Sun Dried Tomatoes, Dried Cranberries and Candied Pecans, served with Balsamic Vinaigrette

Marinated Vegetable and Pasta Salad (Vegan)

Grilled Sonora Breast of Chicken

Served over Linguine with Tomato Cilantro Sauce

Grilled Whitefish Medallions (GF)

in a Ginger Lime Sauce

Carved Top Sirloin Roast Beef (GF)

in a Rich Cabernet Sauce

Garlic Mashed Potatoes (GF)

Chef's Medley of Vegetables (GF, Vegan)

Assorted Rolls

Chef's Choice Dessert

A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Dinner Buffets

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 25 people required. If less than 25 people, a labor charge of \$180++ will be added

DINNER SALADS

Fresco Salad (GF, Vegan)

Mixed Greens topped with Julienne Vegetables, Sliced Mushrooms and Roma Tomatoes, with Tarragon Vinaigrette

Classic Caesar Salad

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

Savoury's Retro Salad (GF)

Wedge of Iceberg Lettuce with Sliced Beefsteak Tomatoes and Crumbled Bleu Cheese served with Blue Cheese Vinaigrette

Mediterranean Salad (GF)

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

Citrus Salad (GF)

Butter Lettuce, Belgium Endive and Red Oak Leaf, tossed with Walnuts, Feta Cheese and Tangerines, served with Apple Vinaigrette

California Salad (GF)

Field Greens, Green Beans, Gorgonzola Cheese, Candied Pecans and Local Chopped Dates, served with Blood Orange Vinaigrette



A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Plated Dinner Salads

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 25 people required. If less than 25 people, a labor charge of \$180++ will be added



Macadamia Chicken (GF)

Macadamia Nut and Kahlua Baked Chicken Breast with Blood Orange Sauce, served over a Pineapple Citrus Risotto with Broccolini and Rainbow Carrots

Mongolian Barbecue Short Ribs of Beef (GF)

Boneless Short Ribs of Beef served over Wasabi Mashed Potatoes and Roasted Vegetables

Chicken Marsala (GF)

Boneless Breast of Chicken dressed with Mushroom Marsala Wine Sauce, served with Garlic Mashed Potatoes and a Ratatouille of Vegetables

Medallions of Beef Pinot Noir (GF)

Choice Filet Mignon sautéed with Wild Mushrooms and Pink Peppercorns in a Pinot Noir Reduction, served with Garlic Celery Root Mashed Potatoes and Al Dente Almond French Green Beans with Slivered Almonds

Tuscany Parmesan Chicken (GF)

Tender Breast of Chicken Stuffed with Mascarpone, Sun-dried Tomatoes and Artichokes, encased in Italian Herb Parmesan Crust and served with Arrabiata Sauce, Mushroom Risotto, Green Beans, Roasted Shallots and a Petite Pepper

A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Plated Dinners

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 25 people required. If less than 25 people, a labor charge of \$180++ will be added



Basil Potato Crusted Salmon (GF)

Served over Gluten Free Cucumber Couscous and Grilled Vegetables topped with Garlic Lime Vinaigrette

Portobello Mushroom Tower (GF, Vegan)

Grilled Portobello Mushroom layered with Moroccan Spiced Jack Fruit, Artichoke, Shallots, Grilled Peppers, Zucchini, Butternut Squash and Heirloom Tomatoes topped with Pomodoro Sauce

Kung Pao Halibut (GF)

Cashew and Chili Crusted Halibut served over Basmati Rice and Baby Bok Choy Stir Fry

Roasted Cauliflower Steak (GF, Vegan)

With Olive Oil, Parsley and Firecracker Spice, served over Pesto Sauce and accompanied by Heirloom Cherry Tomatoes

Almond Crusted Pork Tenderloin (GF)

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

A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Plated Dinners

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 25 people required. If less than 25 people, a labor charge of \$180++ will be added

Beef Tenderloin and Macadamia Chicken (GF)

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

Steak Diane and Lobster Ravioli

Pillow Ravioli filled with Ricotta, Parmesan and Romano 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

Steak Au Poivre and Thai Ginger Halibut (GF)

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 French Green Beans, Asparagus and Roasted Peppers

European Duet of Shrimp & Beef Tenderloin (GF)

Leek and Scallion wrapped Shrimp Medallion topped with Garlic Sherry Beurre Blanc, paired with a Noisette of Tenderloin Forrestier, served with Parisienne Gratin Onion Potatoes and a Medley of Vegetables



A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Plated Dinners

Three Course Plated Dinners - Desserts

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 25 people required. If less than 25 people, a labor charge of \$180++ will be added

DINNER DESSERTS

Chocolate Mousse Cup

Chocolate encompasses an elegant Dark Chocolate Cake topped with Whipped Cream and Chocolate Shavings

Dark Chocolate Flourless (GF)

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

Apple Brown Butter Tart

Sliced Apples with Vanilla Cream cupped in a Buttery Tart Shell set on a pool of Caramel or Vanilla Anglaise

Individual Cheesecake

Rich Cream Cheese filling with a twist of Lemon and Orange Juice on a Graham Cracker Crust, garnished with Fresh Seasonal Berries

Individual White Chocolate Cheesecake

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



A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Plated Dinner Desserts

Reception Displays

Minimum of 3 stations required for receptions with a maximum service time of 2 hours

*Chef charge of \$180++ per 100 guests is added for each action station

Minimum guarantee of 100 people required.

Domestic Cheeses Display

With Cocktail Breads & Crackers, Garnished with Grape Bunches and Seasonal Berries

Imported Cheese Display

With Cocktail Breads & Crackers, Garnished with Grape Bunches and Seasonal Berries

Sliced Seasonal Fruits, Melons & Berries

Crudité of Garden Vegetables

With Peppercorn Ranch Dip, Hummus & Pita Chips

Wheel of Wisconsin Brie Cheese

Baked in Brioche with Apples and Walnuts, served with toasted French Bread

Deli Display

Home-style Turkey, Deluxe Ham and Lean Roast Beef, with Cheddar and Swiss Cheeses, garnished with Cherry Peppers, Pepperoncinis and Pickle Spears, Mini Rolls, Mayonnaise and Mustard

Antipasto Display

Antipasto Display of the Finest Selection of Italian Meats – Mortadella, Cotto Salami, Peppered Salami, Imported Cheeses, with a salad of Pepperoncini, Artichoke Heart, Red Onion and Kalamata Olives



A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Carving Stations

Minimum of 3 stations or displays required for receptions with maximum service time of 2 hours

*Chef charge of \$180++ per 100 guests is added for each action station.

Minimum guarantee of 100 people required.

Horseradish Infused Baron of Beef (GF)*

Served with Fresh Baked Dinner Rolls, Creamed Horseradish, Mayonnaise and Natural Au Jus

Spiral Carved Pit Ham (GF)*

Served with Fresh Baked Dinner Rolls, Red Cabbage Confit, Mayonnaise and Yellow Mustard

Pepper Crusted Tenderloin of Beef (GF)*

Red Wine Mushroom & Peppercorn Brandy Sauce, served with Fresh Baked Dinner Rolls, Creamed Horseradish, Mayonnaise and Mustard

Korean BBQ Flank Steak Tacos*

With Shredded Cabbage, Lime, Red Onion, Cilantro and Mocado, served with Lettuce, Flour or Corn Tortillas and Lettuce Cups

Sage & Garlic Rubbed Tom Turkey (GF)*

With Fresh Baked Dinner Rolls, Mayonnaise, Mustard and Orange Cranberry Chutney



A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Reception Carving Stations

Reception Stations

Minimum of 3 stations or displays required for receptions with maximum service time of 2 hours

*Chef charge of \$180++ per 100 guests is added for each action station.

Minimum guarantee of 100 people required.



Salad Cup Station*

Baja Chicken Caesar Salad (GF)

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 (GF)

Organically Grown Mesclun Greens and Mache tossed with Local Dates, Dried Cranberries, Candied Pecans, Crumbled Gorgonzola, Green Beans and Tarragon Balsamic Vinaigrette

"It's all about the Hummus"

(GF, Vegan without cheese and crackers)

Garlic Cumin Hummus and Roasted Red Pepper Hummus served in a Lettuce Cup with toppings of Quinoa, Kalamata Olives, Butternut Squash, Feta Cheese, Roasted Cauliflower, Accompanied with Pita Chips & Naan Bread

Bruschetta, Spreads and Dips Station*

Assorted Crostinis, Breadsticks, Lahvosh and Crackers, displayed with:

- Olive Tapenade
- Spinach and Artichoke Dip
- Chopped Roma Tomatoes, Fresh Basil, Mozzarella and Balsamic Dressing

Fresca Station

Sliced Fruit Cups (GF, Vegan)

Slices of Fresh Watermelon, Jicama, Cucumber, Cantalope and Pineapple topped with choice of Tajin or Chamoy

Fresh Jamaica

Sweetened Hibiscus Tea

Horchata

Creamy Rice Milk with Cinnamon and Vanilla

A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Reception Stations

Reception Stations

Minimum of 3 stations or displays required for receptions with maximum service time of 2 hours

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Minimum guarantee of 100 people required.



South Pacific Bamboo Cone*

Buckwheat Noodles (GF, Vegan)

Buckwheat Noodles, Cucumber, Bok Choy, Napa Cabbage and Asian Apple Cole Slaw in a Lime Sake Dressing

Chinese Chicken Salad

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

Korean BBQ Short Rib Fries

Freshly made Shoestring French Fries topped with slowly braised Beef Short Ribs, Asian Pear Kimchi, Crispy Rice Noodles and Boom Boom Sauce

Parmesan Fries (GF, Veg)

Freshly made Shoestring French Fries laced with Parmesan

Pacific Rim Station

Mongolian Beef (GF)

With Wasabi Mashed Potatoes

Soba Noodle Salad (GF, Vegan)

Edamame, Snap Peas, Carrot and Cilantro tossed with Ginger Sesame Sauce and topped with Sesame Seeds

Asian Take Out Station *

Kung Pao Chicken

Over Fried Rice and Wok Charred Vegetables

Mini Vegetarian Egg Rolls

With Sweet and Sour Plum Sauce

A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Reception Stations

Reception Stations

Minimum of 3 stations or displays required for receptions with maximum service time of 2 hours

*Chef charge of \$180++ per 100 guests is added for each action station.

Minimum guarantee of 100 people required.



Macaroni and Cheese Station

Roasted Garlic, Gouda, Mascarpone and Cheddar

Macaroni and Cheese

With toppings to include Crumbled Bacon, Sautéed

Mushrooms, Caramelized Onions, Jalapenos, Roasted Broccoli and Pico de Gallo

Risotto Bar (GF)

Garlic Parmesan Risotto with toppings to include Mushrooms,

Chives, Bacon, Edamame, Artichoke Hearts, Broccoli,

Caramelized Onions and Shredded Colby Jack Cheese

Pasta Station

Fusilli Pasta (Vegan)

With Vegetables in a Marinara Sauce

Chicken Penne

With Mushrooms in a Alfredo Pesto Sauce

GF Option available on request

Beef & Vegetable Kabob Station* (GF)

Firecracker Spiced Beef Sirloin Kabob

Accompanied by Cilantro and Dijon Aioli

Citrus Glazed Veggie Kabobs

Mushrooms, Onions, Zucchini, Yellow and Red Peppers

Chicken & Vegetable Kabob Station* (GF)

Macadamia Nut Crusted Chicken Kabobs

Chunks of Chicken basted with Pineapple Papaya Ginger Glaze

Kona Vegetable Kabobs

Pineapple Chunks, Onions, Mushrooms and colorful Bell Peppers, with Kona Ginger Sweet and Sour Glaze

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Reception Stations

Reception Stations

Minimum of 3 stations or displays required for receptions with maximum service time of 2 hours

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Minimum guarantee of 100 people required.



Chicken Strip Station

Hand Breaded Parmesan Crusted Strips of Chicken served with Spicy Aioli, Cilantro Ranch and BBQ Sauce, set on a bed of Apple Lime Slaw

Slider Station *

Pulled Pork Sliders

Tangy Pulled Pork topped with Island Slaw and served on Sweet Hawaiian Rolls

Sliced Turkey with Cheese

Sliced Turkey Breast, Kimchi, Bacon, Dijon Tarragon on Sweet Hawaiian Rolls

House Made Potato Chips

Loaded Tot Station

Crispy Tater Tots served with toppings of Bacon Bits, Jalapenos, Diced Tomatoes, Sour Cream and Nacho Cheese Sauce

Soup and Panini Station *

Tomato Basil Soup (GF)

Chicken Pesto Panini

Sliced Chicken Breast and Mozzarella Cheese with Pesto Sauce topped Arugula on Sourdough Bread

Three Cheese Grilled Cheese

Gruyere, Cheddar and Swiss Cheese melted on Sourdough Bread

Brats and Dogs Station

Grilled Hot Dogs, Brats or Plant Based Brat

Choice of Hot Dog or Pretzel Bun with toppings to include Sauerkraut, Ketchup, Mustard, Pickle Relish, Diced Onions, Pickle Spears, Jalapenos & Cheese Sauce

Add Vegetarian Chili

A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Reception Stations

Reception Stations

Minimum of 3 stations or displays required for receptions with maximum service time of 2 hours

*Chef charge of \$180++ per 100 guests is added for each action station.

Minimum guarantee of 100 people required...



Street Taco Station

Carne Asada, Chicken Tinga and Fried Avocado Street Tacos

Condiments to include Cilantro, Onions, Lime Wedges, Salsa Verde, Pico de Gallo, Crème Fraiche and Queso Fresco with Corn or Flour Tortillas

Fish Taco Station

Whitefish Tacos and Peewee Potato Tacos

Condiments to include Cabbage, Cilantro, Onions, Lime Wedges, Salsa Verde, Pico de Gallo and Spiced Aioli with Corn or Flour Tortillas

South of the Border

Quesadilla Station

Cotija, Asiago and Jack Cheese Quesadillas with Anaheim Chilies and Cilantro

Chicken Taquitos

Condiments of Lime Cilantro Sour Cream, Chipotle Tequila Corn Relish, Salsa Verde & Salsa Roja

Fajita Station

Tortilla Chips

With Fresh Salsa and Guacamole

Chicken Fajitas

Served with Grilled Peppers and Onions with Flour Tortillas
Add Beef - \$4++ Add Shrimp - \$6++

Deep Fried Jack and Cheddar Quesadilla

Deep Fried Tortilla stuffed with Beef Barbacoa or Grilled Peppers, Mushrooms and Onions, with toppings of Sour Cream, Cotija Cheese and Boom Boom Sauce

Sope Station

Crispy fried Sopos filled with choice of Refried Beans or Beef Barbacoa topped with Cabbage Blend, Cotija Cheese, Red Radish and Salsa Verde

A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Reception Stations

Reception Stations

Minimum of 3 stations or displays required for receptions with maximum service time of 2 hours

*Chef charge of \$180++ per 100 guests is added for each action station.

Minimum guarantee of 100 people required.

Chocolate Dipping Station*

Refreshing Strawberry, Melon & Pineapple Skewers, Marshmallows and Pretzels with Dark and White Melted Chocolate and Assorted Sprinkles

Classic Dessert Station *

Cherries Jubilee and Bananas Foster

Flambéed to order and served over Vanilla Ice Cream



Pastry Station

Assortment of Specialty Cookies, Mini Pastries, Tarts and Streusel Bars

Brulee Waffle Bar

Sugar Coated Belgium Waffles

with toppings of Fresh Berries, Nutella, Caramel Sauce, Chocolate Sauce and Whipped Cream

Apple Peach Cobbler & Warm Chocolate Bread Pudding a la mode

Served with Vanilla Ice Cream

Fried Cheesecake Station*

New York Cheesecake or Banana Caramel Cheesecake

Deep fried and served with Chocolate, Caramel and Raspberry Sauce with Colorful Sprinkles, Whipped Cream and Fresh Berries

A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Hors d'oeuvres - Hot

Minimum order of 50 pieces of any selection

Spanakopita

Mushroom Quiche

Brie and Pear in Phyllo Purse

Parmesan Breaded Artichoke Hearts

Vegetable Brochette (Vegan)

Kale and Vegetable Dumpling (Vegan)

Mushroom Stuffed with Ratatouille

Coachella Date stuffed with Boursin Cheese
and Wrapped in Bacon

Vegetable and Cheese Quesadillas

Beef Empanada

Beef Taquito

Roast Pork Lumpia

BBQ Pork Flautas

Coachella Valley Date Rumaki

Chicken Wellington

Chicken Quesadilla Cornucopia

BBQ Chicken and Pineapple Mini Pizza

Mini Beef Wellingtons

Braised Short Rib Shumai

Beef Brochettes with Bell Pepper and
Onions

Szechuan Teriyaki Beef Satay

Coconut Shrimp with Thai Ginger Orange
Dipping Sauce

Spicy Southwest Shrimp Taco Cup

Thai Chicken Satay with Spicy Peanut
Sauce

Chicken Tikka Masala Satay

Mini Mac & Cheese Crock Pots

Wild Mushroom Arancini Balls

Caprese Puff



A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Hors d'oeuvres - Hot

Hors d'oeuvres - Cold

Minimum order of 50 pieces of any selection

Fresh Fruit Skewers (GF, Vegan)

Antipasto Skewer (GF)

Boursin on Artichoke Heart (GF)

Buffalo Mozzarella, Cherry Tomato and Pesto on Focaccia

Tomato Bruschetta on Toast

Butternut Squash, Cranberries, Kale and Pecans on Endive (GF, Vegan)

Brie Cheese with Fig Marmalade on Walnut Bread

Ahi Tuna with Caviar on Baguette

Bay Shrimp in a Cucumber Cup

Ancho Chili rubbed Beef Tenderloin atop Potato Pancake

Beef and Boursin Cheese with Asparagus on Crostini

Grilled Mango Chicken atop Crostini

Grilled Chicken Baja Cone with Corn and Black Beans, topped with Cumin Aioli

Ahi and Pineapple Pipettes with Ginger Lime Sweet and Sour Sauce (GF)

Smoked Salmon Pinwheel with Herbed Cream Cheese on Cucumber

Chinese Chicken Salad Wontons
Wonton filled with Chinese Chicken Salad and Drizzled with a Sesame Peanut Ginger Sauce

Herbed Goat Cheese with Walnut on Zucchini (GF)

Fresh Burrata and Roma Tomato atop a Crostini

Tall Shrimp with Pesto Sauce on Crostini

Watermelon Cube with Feta, Shaved Basil and Balsamic Vinaigrette (GF)

Stilton Bleu Cheese Tenderloin atop a Toasted Crostini



A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Hors d'oeuvres - Cold

A la Carte Selections

Beverages

Regular Coffee

Decaf Coffee

Hot Tazo Teas

Iced Tea

Lemonade

Tropical Punch

Orange Juice

Spa Water Station

- Cucumber Mint
- Fresh Berries
- Lemon and Lime

(3 gal min. per flavor)

Assorted Soft Drinks

Bottled Water

Flavored Sparkling Water

Perrier Mineral Water

Bottled Juices

Bottled Gatorade

Energy Drink

A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

A la Carte

A la Carte Selections

Baked Goods

Assorted Brownies
Dessert Bars
Assorted Cookies
Mini Dessert Bites
Bagels with Cream Cheese
Baked Plain Croissants
Fresh Baked Doughnuts
Assorted Breakfast Breads
Crumb Cake (Gluten Free)
Assorted Muffins
Banana Muffins (Gluten Free)
Breakfast Pastries
Cupcakes (mini)
Cupcakes (regular)
Cupcakes (Gluten Free)
Rice Krispy Bars

Snacks

Deluxe Mixed Nuts
Large Hot Pretzel
w/ Yellow Mustard
Potato Chips & Onion Dip
Tortilla Chips with Salsa
Add Guacamole
Mini Twist Pretzels
Trail Mix
Individual Yogurt Cups
Whole Fresh Fruit
Hard Boiled Eggs (2 pack)
Individual Bags of Chips
Candy Bars
Granola Bars
Chocolate Dipped Strawberries
Novelty Ice Cream Bars
Premium Ice Cream Bars

A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

A la Carte

Bar Packages

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 \$200++ per bar per 100ppl.

A bartender fee of \$180++ for the first 3 hours and \$40++ per hour thereafter per bar will be added to all bar packages.



Hosted Bar – Full Service

Per Person Premium Deluxe
First hour
Each Add'l

Hosted Bar – Limited Service

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

Per Person
First hour
Each Add'l

Hosted Bar – By Consumption Prices

Deluxe Drinks
Premium Drinks
Wine (per glass)
Imported Beer
Craft/IPA Beer
Domestic Beer
Soft Drinks
Bottled Waters
Mineral Waters

No-Host Bar Prices

Deluxe Drinks
Premium Drinks
Wine (per glass)
Imported Beer
Craft/IPA Beer
Domestic Beer
Soft Drinks
Bottled Waters
Mineral Waters

Cashiers are mandatory for no-host bars. A cashier is required for each bartender. A cashier labor fee of \$180++ for the first 3 hours and \$40++ per hour thereafter per cashier will be added.

Cashiers will accept credit cards only. No cash accepted at bars.



A 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Bar Packages

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 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
- 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
- Practicing recycling procedures for cardboard, glass, plastic, aluminum, wood and paper products
- Placing 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 24% taxable service charge and state sales tax will be added to all items. Prices are subject to change without notice.

Green Practices


CALIFORNIA Like no place else™

