

SAVOR...

THE EXPERIENCE.

CATERING MENU

Tucson Convention Center



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SAVOR...
TUCSON CONVENTION CENTER

Local Vendors

MEATS AND POULTRY

Merit Foods
meritfoods.net

PRODUCE AND MUSHROOMS

Peddlers Son
peddlersson.com

BREADS AND PASTRIES

Viros Bakery
virosbakery.com

El Triunfo Bakery

La Estrella Bakery
estrellabk@aol.com

BEVERAGES

Whiskey Del Bac
whiskeydelbac.com

Rune Winery
runewines.com

To learn more about how we buy local and partner with some of the best farms, kitchens and vendors in this area, click 'Collaboration' at savorasmglobal.com

WELCOME TO SAVOR **EXPERIENCES** & **SUSTAINABILITY**

Our Mission

Our mission is to enrich the guest experience by building upon your vision through food: listening, learning, growing, harvesting, cooking and breaking bread together.

At SAVOR, we aspire to design a visitor encounter so aligned, delicious, and indelible that it will live as your signature food experience for years to come.

Curating stories through food creates a powerful bond between people, place and time. In an instant, a flavor, taste or familiar aroma transports us all to a memory—a snapshot in time. That is the power of food. We strive to build on those moments.

We seek out partnerships with local chefs, restaurateurs and farmers, who will help us shape a singular dining experience known only at our venue, set within the unique backdrop of our community.

Sustainability

ASM Global Acts is a commitment to social equity and global sustainability.

As a world leader in venue management, we leverage our position to influence behavior and create a culture of Environmental Stewardship within our venues and communities we serve.

We keep taking action to minimize our carbon footprint, and committed to the following environmental targets:

- Increase plant-based menu options by 35% by 2024 within Savor venues.
- Decrease food waste by 75% by 2026 within Savor venues.
- Eliminate single use plastic in front of house by 2027.

Allergens & Food Safety

We are focused on providing an inclusive environment to all, whether your guests have an allergy, intolerance or dietary preference, our team is trained to meet your needs.

Our Sales Team, Chefs and Managers have all passed a ServSafe Allergen course and understand how to prepare safe food for your guests. We will offer the best guidance and suggestions to provide a safe and welcoming dining environment for your event.

Speak with our Catering Staff about any dietary concerns as early as possible to ensure the most seamless service.



VIRGINIA WOOTERS , EXECUTIVE CHEF

UNBRIDLED CULINARY PASSION

Executive Chef Virginia Wooters oversees all aspects of the culinary operations here at the Tucson Convention Center. Chef Wooters is diligent in ensuring all guests are happy and satisfied with what the kitchen delivers every day. Our Chef possesses the quality of creating great comfort meals which will make you feel right at home here in the Old Pueblo. Her versatility and adaptability makes her the perfect fit for our 233,000 square foot multi-venue complex.

A true Tucsonan, Chef's experience began as a dishwasher at Canyon Ranch, where in four years she became Demo Chef. At 24, Chef made history by becoming the first female chef to work at Fox Restaurants chain. Her perseverance makes her the best in her craft.

In 2000, Chef Wooters received her culinary degrees from the Western Culinary in Portland, Oregon, and worked at The Sweet Oregon Grill. In 2009, it was time for Chef to return home to her family in the Old Pueblo. Here, she assisted in successfully opening several restaurants throughout Tucson.

In January 2022 she joined the ASM Global family here as Executive Chef. While Chef's specialties are Latin Cuisine and comfort food, she brings a mixture of all the different types of cooking she has done over the years.

When Chef Wooters is not working, she loves to cook at home, hang out with her dog Ophelia, her cat Doug, get a good work out in, read and enjoy good music!

SAVOR... The Experience of our culinary staff in action as they create some of their classic cuisine and modern creations
www.savorasmglobal.com





BREAKFAST **START YOUR DAY.**

CONTINENTAL • BUFFETS • PLATED • ENHANCEMENTS



START YOUR DAY!

BREAKFAST.

*All breakfast selections include chilled orange juice,
hot brewed regular & decaffeinated coffee.
Hot tea available upon request.*

*All selections priced per person and require a 25-person minimum.
If the minimum is not met, a \$100 surcharge will be applied.*

CONTINENTAL

SUNRISE CONTINENTAL (GF/VEG) | 22

Assorted Lemon Poppy, Blueberry, Chocolate Muffins, Gluten Free Orange Cranberry Muffins, Sour Cream & Blueberry Buckle Cakes with Layers of Cinnamon Sugar Streusel, Butter and Preserves with Sliced Seasonal Fruit Display

PREMIUM CONTINENTAL (VEG) | 24

An Assortment of Danish, Croissants, Scones, Bagels with Cream Cheese, Butter, Preserves, and Sliced Seasonal Fruit Display

HEART HEALTHY CONTINENTAL (VEG/V) | 28

Low Fat Banana Oat Muffins, Bran Muffins with Fruit Preserves, Vanilla Greek Yogurt, Steel Cut Oatmeal Station with Granola, Honey, Chopped Nuts, Dried Fruit, Fresh Berries, Almond Milk, Low-Fat Milk, Cubed Pineapple and Melon Bowls

Add Scrambled Egg 6

THE MENLO (VEG) | 26

Locally made Conchas, Fruit Filled Empanadas, Cream Horns, Assorted Pan Dulce and Fresh Fruit Display

DE "LOX" CONTINENTAL | 29

Assorted Bagels and Artisan Breads, House Smoked Salmon, Capers, Herb Whipped Cream Cheese, Hard Boiled Eggs, Sliced Onions, Tomatoes, Cucumbers, Avocado Spread, Sprouts, Olive Oil, Everything Bagel Seasoning, Sea Salt, with Fresh Fruit Display



BUFFETS

All Buffets come with an Assortment of Breakfast Pastries, Fresh Cut Seasonal Fruit, Coffee, Hot Tea and Orange Juice.

All selections priced per person and require a 25-person minimum. If the minimum is not met, a \$100 surcharge will be applied.

FARM FRESH (GF) | 28

Scrambled Eggs with Choice of Hickory Smoked Bacon, Sausage and Herbed Sea Salt Breakfast Potatoes

AMANECER - CHILAQUILES ROJAS (GF) | 30

Salsa-soaked Corn Tortillas layered with Scrambled Eggs, Cheese, topped with Avocado Crema, Queso Fresco, Cilantro and Scallions. Pico de Gallo, Black Beans and local Chicken-Jalapeno Sausage served on the side

RISE AND SHINE | 31

Buttermilk Pancakes, Maple Syrup, Fresh Berries, Whipped Cream, Butter, Scrambled Eggs, Hickory Smoked Bacon and Sausage

GET BAKED (GF) | 31

Baked Egg Casserole with Diced Ham, Bell Pepper, Mushroom, Cheddar-Jack Cheese Blend with Shredded Hashbrown Crust. Served with Herbed Sea Salt Potatoes, Bacon and Sausage

CHEF ATTENDED ACTION STATIONS

One Chef Attendant per 50 guests are recommended at \$100.00 per Attendant.

GREAT EGG-SPECTATIONS (GF/VEG/V) | 14

Omelet Made to Order with a Selection of Hickory Smoked Bacon, Ham, Grilled Onions, Peppers, Cheddar and Swiss Cheeses, Tomatoes, Mushrooms, Spinach, Green Chile, Vegan Chorizo

BREAKFAST PARFAIT (VEG) | 13

Creamy Vanilla Greek Style Yogurt and Fresh Berry Yogurt with Assorted Toppings, Lemon Pound Cake, House Made Granola, Fresh Seasonal Berries, Dried Fruits, Roasted Chopped Nuts, Honey and Semi Sweet Chocolate Chips

BUTTER TOGETHER (VEG) | 12

Organic Rolled Oats and Cream of Wheat, Seasonal Fresh Fruit, Dried Fruits and Berries, Roasted Pecans, Chopped Herbs, Glazed Walnuts, Brown Sugar, Mini Chocolate Chips, Flaked Coconut, Agave, Maple Syrup, Butter, 2% Milk and Dairy Alternatives



PLATED BREAKFAST

All Plated Meals include our Signature Blueberry Mesquite Streusel Topped Muffins with Whipped Butter, Coffee, Hot Tea and Orange Juice.

All selections priced per person and require a 25-person minimum. If the minimum is not met, a \$100 surcharge will be applied

MORNING GLORY (GF) | 28

Fluffy Scrambled Eggs with Cheese, choice of Hickory Smoked Bacon, Sausage or Canadian Bacon and Herbed Sea Salt Potatoes

TAMALE AND EGGS (GF) | 30

Locally Sourced Green Chile and Cheese Tamales with Over-Easy Eggs, Salsa Verde, Herbed Sea Salt Potatoes, and locally made Chicken-Jalapeno Sausage

MACHACA CON HUEVOS | 30

Seasoned Shredded Beef with Sauteed Peppers, Onions and Scrambled Eggs, Mexican Manchego, Warm Flour Tortilla, Fire Roasted Salsa and Herbed Sea Salt Potatoes

CLASSIC QUICHE LORRAINE | 30

Savory Egg Custard in Pastry with Bacon, Swiss Cheese, Caramelized Onions and Chives, served with Herbed Sea Salt Potatoes and a Cup of Fresh Seasonal Fruit

BISCUITS & GRAVY | 28

Green Chile and Cheddar Herb Buttermilk Biscuits, Smokey Bacon Gravy, Sunny Side Up Eggs with Herbed Sea Salt Breakfast Potatoes

BREAKFAST ENHANCEMENTS

All items are priced per dozen.

FRUIT YOGURT (VEG/GF) | 36

SLICED SEASONAL FRUIT DISPLAY (V/GF) | 78

One tray will feed 12 people

INDIVIDUAL CEREALS & MILK | 48

BISCUITS & GRAVY | 60

Green Chile & Cheddar Herb Biscuits with Bacon Gravy

BREAKFAST SANDWICH | 96 doz.

(Minimum of 2 doz.)

Eggs on a Locally Made Concha with Bacon, House Made Prickly Pear-Strawberry Jam, White Cheddar, and Arugula

BREAKFAST WRAP | 96 doz.

(Minimum of 2 doz.)

Scrambled Eggs, Chorizo, Cheddar Cheese and Roasted Peppers Wrapped in a Flour Tortilla and served with Fire Roasted Salsa

BREAKFAST BREADS

All items are priced per dozen.
Minimum one dozen per variety.

BREADS & MUFFINS (VEG/GF) | 30

Choose from Blueberry, Lemon Poppy Seed, Banana Nut, Zucchini, Gluten-Free Cranberry Orange or Double Chocolate Chip

MINI DANISH SELECTION (VEG) | 30

Apple Cinnamon, Raspberry, Lemon Custard and Maple Pecan

FRESH BAKED SCONES (VEG) | 36

Blueberry, Raspberry, White Chocolate Chunk, and Apple Cinnamon

PREMIUM PASTRIES (VEG) | 40

Bear Claws, Apple Strudel, Large Fruit and Cheese Danish

ASSORTED BAGELS (VEG/GF) | 36

Everything, Blueberry, Cinnamon Raisin, Plain and Gluten-Free Plain, served with Whipped Cream Cheese, Whipped Butter and Preserves

Add Smoked Salmon 8 per person

FLAKY CROISSANTS (VEG/GF/V) | 36

Butter, Multi-Grain Chocolate Pistachio, Pretzel, Vegan Elderberry, Served with Whipped Butter and Preserves

PAN DULCE (VEG) | 40

A Variety of Locally Made Mexican Sweet Breads and Pastries

COFFEE CAKES (VEG) | 38

Sour Cream & Blueberry Buckle Moist Breakfast Cakes with layers of Cinnamon Sugar Streusel, Served with Whipped Butteand Pastries



BREAKS **TIME TO RECHARGE.**

SNACKS • BAKERY • CRACKERS & MIXES • DIPS • REFRESHING DRINKS



TIME TO RECHARGE!

BREAKS.

ANYTIME SNACKS

ASSORTED DESSERT BARS (VEG) | 60 doz.

CHOCOLATE FUDGE BROWNIES (VEG) | 60 doz.

LEMON SQUARES (VEG) | 60 doz.

BLONDIES (VEG) | 60 doz.

FRESH BAKED COOKIES (VEG) | 60 doz.

Snickers Doodles, Strawberry-White Chocolate, Chocolate Chip, Gluten-Free Chocolate Chip

BISCOTTI COOKIES (VEG) | 60 doz.

Double Chocolate, Almond, Nutella, Cranberry Pistachio or Lemon Poppy

PREMIUM ICE CREAM BARS (VEG/GF) | 72 doz.

HELADOS

(MEXICAN ICE CREAM BARS) (VEG/GF) | 72 doz.

Strawberry, Butter Pecan

SEASONAL DICED

FRUIT & BERRIES (VEG/GF/V) | 8 per person.

Served in Cups Dusted with Tajin and Chamoy

CHIPS, DIPS & SNACKS

*All priced per guest. Bulk options available.
Please coordinate with our Catering Staff.*

TORTILLA CHIPS WITH GUACAMOLE (VEG/GF/V) | 8

TORTILLA CHIPS WITH
HOUSE MADE SALSA (VEG/GF/V) | 6

POTATO CHIPS & DIP (VEG/GF) | 7

PITA CHIPS & HUMMUS (VEG) | 8

PARTY MIX (VEG/V) | 6

TRAIL MIX (VEG/GF/V) | 7

HONEY ROASTED PEANUTS (VEG/GF/V) | 8

PREMIUM MIXED NUTS (VEG/GF/V) | 10

BUTTERED OR
CARAMEL POPCORN (VEG/GF) | 10

GRANOLA BARS (VEG/GF/V) | 3

CANDY BARS (VEG/GF) | 4

ASSORTED BAGS OF CHIPS (VEG/GF/V) | 3

MINI PRETZELS (VEG/V) | 18 per lb. (Serves 12)

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Prices do not include 21% administrative fee or 8.7% sales tax.



BREAK PACKAGES

All prices per person and require a 25 person minimum.

CHOCOHOLIC (VEG) | 21

Chocolate Covered Strawberries, Chocolate Chip Cookies, Fudge Brownies, Chocolate Truffles, Dark Chocolate Covered Espresso Beans, Milk

CORNER CAFÉ (VEG/GF) | 20

Coffee with Flavored Syrups, Specialty Herbal Teas, Hot Cocoa, Sour Cream Coffee Cake with Whipped Butter, Beverage Accompaniments; Cinnamon Sticks, Chocolate Shavings, Honey, Lemon, Whipped Cream

ENERGY BREAK (VEG) | 20

Assorted Granola Bars, Oatmeal Cookies, Trail Mix, Fresh Fruit Platters, Assorted Life-Cider Energy Drinks, Chef's Choice of Aguas Frescas

SAVOR KETTLE CHIP BAR (VEG/GF) | 18

Kettle Chips with Assorted Toppings; Blue Cheese, Balsamic Glaze, Zesty Cheese Sauce, BBQ Spice, Cool Ranch Spice, Grated Parmesan Cheese, Cajun Ranch Dip, Bacon and Scallions, Assorted Sodas, Bottled Water

HEALTH NUT (VEG/GF/V) | 19

Yogurt Fruit Parfaits, Granola Bars, Fruit Kabobs, Yogurt Covered Raisins, Crunchy Celery with Peanut Butter, Iced or Hot Tea, Chef's Choice of Aguas Frescas

SWEET & SALTY (VEG) | 20

Buttered and Caramel Popcorns, Deluxe Roasted Salted Nuts, M&M's, Chocolate Bark, Iced Tea, Lemonade

COOKIE MONSTER (VEG) | 18

Dark Chocolate Pistachio Sea Salt, Cranberry Walnut Oatmeal, Cinnamon Roll Sugar Cookies, Gluten Free Ginger Cookies, Orange Cranberry Biscotti, Coffee, Hot Tea, Individual Milks

THE TAILGATER | 24

Mini Corn Dogs, Buffalo Wings, with Celery Sticks and Blue Cheese Dip, Potato Chips with French Onion Dip, Popcorn, Dry Roasted Peanuts, Assorted Sodas

GAME DAY | 29

Spicy Chicken Wings with Celery Sticks and Ranch, Cheeseburger Sliders with Caramelized Onions and Dill Pickles, Kettle Chips, Assorted Sodas

SOUTH OF THE BORDER (GF) | 21

Tostitos Locos, Chicharonnes, Mexican Street Corn Cup, Frutas Frescas con Tajin, Horchata, Limonada



REFRESHING! **BEVERAGES.**

BEVERAGES BY THE GALLON

COFFEE, TEA, JUICE & HOT CHOCOLATE

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Chocolate or Hot Tea with Lemon | 48 per gallon
Add Assorted Flavored Syrups | 5 per person
Chocolate Shavings, Cinnamon Sticks and Fresh Whipped Cream

Orange, Grapefruit, Cranberry and Apple Juice | 42
Iced Tea | 48 **Cinnamon Honey Tea** | 48
Fruit Punch | 48 **Lemonade** | 48
Hot Chocolate | 48 **Prickly Pear Lemonade** | 48
Chef's Choice of Aguas Frescas | 48

A LA CARTE

Aquafina Bottled Water | 5
Bottled Sparkling Water | 5
Assorted Pepsi Soft Drinks | 5
Assorted Bottle Juices | 5
Individual Milk | 4
Assorted Life Cider Energy Drink | 6
Gatorade | 5
Five Gallon Bottle | 25
Purified Water Dispenser rental | 50
Aguas Frescas in a 3-Gallon Dispenser | 100

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LUNCH SO MANY CHOICES.

BUFFETS • PLATED ENTRÉES • BOXED LUNCHES • ADD-ONS



SO MANY CHOICES! **LUNCH.**

BOXED LUNCHES | 25

All Boxed Meals include Chips, Gourmet Cookie and Bottled Water. Minimum of 25 per option.

TURKEY CHOP-CHOP (GF)

Feta, Grape Tomatoes, Shallot, Roasted Corn, Pepitas, Golden Raisins, Red Wine-Shallot Vinaigrette

APPLE & CURRY ROASTED CHICKEN SALAD

Diced Apples, Pecans, Celery, Onion, Scallion, Parsley, in a Creamy Yellow Curry Dressing, on locally made Sourdough Bread, with Lettuce and Tomato

GRILLED VEGETABLE WRAP (VEG)

Grilled Eggplant, Red Onion, Squash, Bell Peppers, Romaine Lettuce, Faro Grains, Garlic Hummus Spread, Wrapped in a Spinach Tortilla

TURKEY & PROSCIUTTO

Oven Roasted Turkey Breast, Thinly Sliced Prosciutto, Provolone, Espelette Aioli, Sliced Tomatoes, and Shredded Romaine on Thick Sliced 9-Grain Bread

HAM & JAM & MAN

Ham, Tomato Jam, Sliced Mexican Manchego and Arugula on a Multi Grain Ciabatta Roll

ROAST BEEF & CHEDDAR TORPEDO

Shaved Roast Beef, White Cheddar, Balsamic Onions, Roasted Red Bell Pepper, Greens, Horsey-Chive Aioli and Dijon on Locally Made Torpedo Roll

HEARTS OF PALM SALAD STUFFED PITA (VEG)

Hearts of Palm, Celery, Onion, in a Yogurt, Tahini-Dill Dressing, with Sprouts, Cucumber, Radish and Tomatoes

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LUNCH BUFFETS

Lunch Entrees include Iced Tea, Freshly Brewed Coffee and Hot Tea upon request.
If the minimum is not met, a \$100 surcharge will be applied.

SOUP & SALAD BAR | 34

Southwest Homestyle Vegetable Soup (VEG/GF/V)

Salad Bar (VEG/GF/V)

Romaine Lettuce and Spring Mix Greens
with Julienne Carrots and Radishes

Toppings

Grilled Chicken, Cherry Tomatoes, European
Cucumber, Pickled Beets, Artichoke, Olives,
Shredded Cheddar-Jack, Bleu Cheese, Boiled
Egg, Bacon Bits, Sunflower Seeds, Roasted
Chickpeas, Croutons, Albacore Tuna Salad,
Assorted Dressings

Cavatappi Pasta Salad (VEG)

Tossed with Sundried Tomato, Baby Spinach,
Red Onion, Cherry Tomato, Torn Basil, Fresh
Pearl Mozzarella, Imported Parmesan, dressed
with Roasted Garlic Balsamic

Caesar Salad (VEG)

Traditional Caesar Salad with Shaved Parmesan
and Seasoned Croutons

Assorted Deli Rolls & Breads (VEG)

Assorted Cookies (VEG)

Snicker Doodles, Strawberry-White Chocolate,
Chocolate Chip, Gluten-Free Chocolate Chip

CORNER DELI | 34

Old Fashioned Macaroni Salad (VEG)

Assorted Deli Meats & Cheeses

Sliced Honey Ham, House Roasted Turkey,
Roast Beef, Salami, Dried Cranberry and
Walnut Chicken Salad, Cheddar, Swiss
and Provolone

Condiments

Mayonnaise, Deli Mustard, Creamy Horseradish,
Lettuce, Sliced Red Onion, Tomatoes, Pickle
Spears, Pepperoncini and Italian Dressing

Kettle Chips (VEG/GF/V)

Assorted Deli Rolls & Breads (VEG)

Assorted Cookies (VEG)

Snicker Doodles, Strawberry-White Chocolate,
Chocolate Chip, Gluten-Free Chocolate Chip

Vegan Macaroni Salad (VEG/V)

Tofurkey and Vegan Cheddar

ALL-AMERICAN COOK OUT | 36

Garden Salad with Ranch & Italian Dressings (VEG/GF)

Classic Potato Salad (VEG/GF)

Ranch Style Beans (GF)

Kettle Chips (VEG/GF/V)

Angus Burgers

Served with Cheddar, American and Swiss
Cheeses, Red Onion, Lettuce and Tomato,
Pickles Chips, Mayonnaise, Mustard
and Ketchup

All Beef Hot Dogs

Served with Coney Chili, Shredded Cheddar
Cheese, Chopped Onion and Sweet Relish

All American Apple Pie (VEG)

Plant Based Burgers (VEG/V)

Served with Vegan Cheddar and Ranch Beans

LA COMIDA DEL BARRIO | 44

Street Corn & Kale Salad (VEG/GF)

Baby Kale, Charred Corn, Red Onion, Diced Avocado,
Cotija Cheese, in a Chipotle Ranch Dressing Topped
with Crispy Blue Corn Tortilla Strips

Southwestern Bowtie Pasta Salad (VEG)

Black Beans, Diced Poblanos, Cherry Tomatoes,
Yellow Bell Pepper, Cilantro, Scallions, tossed in
Agave Lime Vinaigrette

Beef Brisket in Guajillo Braise (GF)

Braised with local Chiles and Spices
Served with a Tomatillo-Cilantro Relish

Prickly Pear Agave Glazed Chicken Breast (GF)

With Pico de Gallo

Sharp Cheddar Mashed Potatoes (VEG/GF)

With Green Chile

Calabacitas (VEG/GF)

Green Chile Cheddar Cornbread (VEG)

With Whipped Butter

Apple Cinnamon Churro (VEG)

With Dulce de Leche Dip

Prickly Pear Agave Vegan Chicken (GF/VEG/V)

Served with Roasted Potatoes and Vegan Calabacitas





LA TAQUERIA | 37

Spicy Watermelon Salad (VEG/GF)

Mixed Greens, Cucumber, Cilantro, Mint, Cotija Cheese, Pepitas, Roasted Jalapeno-Lime Dressing

Local Green Chile & Cheese Burritos (VEG)

Build Your Own Taco Bar

Pollo al Carbon and Carne Asada Served with Cabbage, Jalapeno, Tomatoes, Onion Medley, Queso Fresco, Crema, Red Salsa, Green Salsa, Guacamole, Warm Corn and Flour Tortillas

Refried Beans (GF)

Spanish Rice (VEG)

Tres Leches Cheesecake (VEG)

Jackfruit Vegan Carnitas (VEG/GF/V)

Served with Vegan Refried Beans and Rice

FAR EAST | 38

Wonton Salad (VEG)

Shredded Napa Cabbage, Cilantro, Carrots, Bell Peppers, Mandarins, Cucumbers, Sugar Snap Peas, Crispy Wontons & Ginger-Soy Dressing

Miso Soup with Scallion & Tofu (VEG/GF/V)

Egg Rolls (VEG/V)

Ginger Scallion Beef with Baby Bok Choy (GF)

Orange Chicken

Steamed White Rice (VEG/GF/V)

Fortune Cookies (VEG)

Macha Green Tea & White Chocolate Mousse (VEG/GF)

Served with Whipped Cream, Toasted Coconut and Slivered Almonds

Vegan Ginger Scallion Beef (VEG/GF/V)

Served with Teriyaki Grilled Tofu Steaks with Veggies

TAVOLO ITALIANO | 42

Antipasto Salad (VEG/GF/V)

Romaine Lettuce, Arugula, Genoa Salami, Banana Peppers, Roasted Red Bell Peppers, Cured Olives, Roasted Roma Tomatoes in Garlic and Oil, Artichokes, Provolone Cheese, Red Wine Vinaigrette, Sesame Breadsticks

White Vegetable Lasagna (VEG)

Garden Vegetables, Creamy Bechamel and Three Cheeses

Chicken Parmesan

San Marzano Tomato Sauce, Fresh Mozzarella and Parmesan Cheeses, Garnished with Garlic and Olive Oil Rigatoni

Italian Roasted Seasonal Vegetables (VEG/GF/V)

Breadsticks with Garlic & Herbs (VEG)

Butterscotch Budino with Salted Caramel (VEG)

Plant Based Italian Sausage (VEG/GF/V)

Served with Peppers over Polenta with Vegan Antipasto Salad



PLATED LUNCHES

Lunch Entrees include your choice of Salad and Dessert, Fresh Baked Bread & Butter, Iced Tea, Coffee and Hot Tea upon request.

SALADS

TUCSON CAESAR (VEG)

Hearts of Romaine, Garlic Herb Croutons, Aged Parmesan, Oven Dried Tomatoes, Pepitas

ROCKET & MELON SALAD (VEG/GF)

Wild Arugula, diced Seasonal Melons, Dates, Mesquite Spiced Pecans, Aged Manchego, Sherry Vinaigrette

BEET, BERRY, & BUTTER LETTUCE (VEG/GF)

Roasted Beets, Fresh Strawberries, Crows' Dairy Local Goat Cheese, Toasted Pistachios, Prickly Pear Poppy Seed Vinaigrette

BARRIO CHOP-CHOP (VEG/GF)

Chopped Romaine Lettuce, Corn, Black Beans, Cherry Tomatoes, Avocado, Tortilla Strips, Green Chile Ranch Dressing

AZ FIELD GREENS (VEG/GF)

Organic Lettuces, Jicama, Pomegranate Arils, Queso Fresco, White Balsamic-Guajillo Chile Vinaigrette

BABY SPINACH & APPLE SALAD (VEG/GF)

Organic Baby Spinach, Diced Apples, Dried Apples, Shaved Fennel, Smoked Almonds, Feta Cheese, Apple Cider-Whole Grain Mustard Vinaigrette

HOUSE SALAD (VEG/V)

Mixed Greens, Cherry Tomatoes, sliced Cucumber, Radish, Julienne Carrot, and Croutons, served with Ranch and Italian Dressings

ENTRÉES - SELECT ONE

CHICKEN BREAST MOLE | 40

Roasted Yuca and Potato, Chayote Squash & Carrot Sautee

LEMON-HERBED SEARED CHICKEN BREAST (GF) | 39

Natural Jus Gravy with Whipped Potatoes and Broccolini

BBQ SPICED BLACKENED CHICKEN (GF) | 40

Garlic Smashed Red Potatoes, Grilled Pineapple and Cherry Heirloom Tomato Salsa, Cilantro-Lime Cream Sauce, and Chef's Vegetable Medley

CHURRASCO FLAT IRON STEAK | 42

Sliced Churrasco Style Tri Tip, Chimichurri Sauce, Rosemary Roasted Yukon Gold Potatoes and Grilled Vegetables

GRILLED BISTRO TENDER MEDALLIONS (GF) | 41

Olive Oil Steak Fries, Broccolini, Burgundy Demi-Glace, and Roasted Mushrooms

TANDOORI SALMON (GF) | 40

Turmeric Basmati Rice, Fried Cauliflower Seasoned with Smoked Paprika, Lemon, and Parsley, Cucumber Raita

DESSERTS - SELECT ONE

Carmel Apple Blossoms (VEG)

Salted Margarita Key Lime Pie (VEG)

Flourless Chocolate Torte (VEG/GF)

Strawberry Shortcake Layer Cake (VEG)

Old Fashioned Chocolate Layer Cake (VEG)

Carrot Cake with Cream Cheese Frosting (VEG)

Dulce de Leche Cheesecake (VEG)

Vegan Chocolate Cake (VEG/GF/V)

Our Chef can provide vegan options for menu selections. Please coordinate with our Catering Staff.



PLATED ENTRÉE SALADS

*Includes Your Choice of One Dessert Selection, Fresh Baked Bread, Butter and Iced Tea.
All selections priced per person and require a 25-person minimum.
If the minimum is not met, a \$100 surcharge will be applied.*

GRILLED CHICKEN & ROASTED VEGETABLE SALAD (GF) | 30

Broccoli, Cauliflower, Eggplant, Zucchini, Yellow Squash, Mushrooms, Tomatoes, Carrots, Garlic, Seasonal Mixed Greens, Fresh Cilantro, Fresh Basil, Tahini Drizzle and Lemon Vinaigrette

TRADITIONAL COBB SALAD (GF) | 30

Romaine and Watercress, Roasted Turkey, Bacon, Eggs, Cucumbers, Tomatoes, Cheddar and Blue Cheese with Avocado Dressing

BLACKENED SHRIMP MEXICAN STREET CORN & KALE SALAD (GF) | 30

Baby Kale, Charred Corn, Red Onion, Grape Tomatoes, Diced Avocado, Cotija Cheese, in a Cilantro-Lime Dressing Topped with Crispy Blue Corn Tortilla Strips

SMOKED PAPRIKA CHICKEN & CITRUS SALAD (GF) | 30

Organic Spring Mix, Radicchio, Shaved Fennel, Avocado, Orange, Grapefruit, Mint, Red Onion, Pecorino Cheese, Pinon Nuts, White Balsamic Vinaigrette

ARIZONA RANCHERO SALAD | 33

Grilled Steak, Avocado, Chickpeas, Organic Tri Colored Quinoa, Tomatoes, Cucumbers, Roasted Jalapenos, Cornbread Croutons, Pickled Onions, Oaxacan Cheese, Fresh Cilantro, Parsley, Cumin Toasted Pepitas, with Apple Cider-Honey Vinaigrette

ZA'ATAR SEARED SALMON SALAD | 33

Organic Baby Kale, Spinach, Sundried Tomatoes, Israeli Cous Cous, Cucumber, Bell Pepper, Kalamata Olives, Feta, Golden Raisins, Pita Chips and Creamy Oregano Dressing

Our Chef can provide vegan options for menu selections. Please coordinate with our Catering Staff.



DINNER **CHEF CRAFTED.**

BUFFETS • PLATED ENTRÉES • CARVING STATIONS



CHEF CRAFTED & SEASONAL!

DINNER.

DINNER BUFFETS

Buffets Include Artisan Bread Display, Freshly Brewed Coffee and Hot Tea Upon Request. All selections priced per person and require a 25-person minimum. If the minimum is not met, a \$100 surcharge will be applied.

MANGIA! | 48

Antipasto Bar (VEG/GF/V)

Salad Greens and Arugula, Marinated Cremini Mushrooms, Peidmontese Peppers, Eggplant Caprese, Roasted Roma Tomatoes in Olive Oil, Olive Medley, Fagiola Pasta Salad, Cubed Provolone Cheese, Locally Baked Garlic Bread Sticks, Extra Virgin Olive Oil, and Aged Balsamic

Grilled Swordfish (GF)

Romesco Sauce with a Truffled Tomato, Olive and Almond Salsa

Three Cheese Cannelloni (VEG)

Alfredo, Marinara and Pesto Sauce

Short Rib Pappardelle

Red Wine Braised Beef Short Rib, Mushrooms, and Kale, in Herbed Jus

Citrus Olive Oil Cake (VEG)

Served with Blood Orange and Raspberries

Vegan Meatballs (VEG/V)

San Marzano Tomato Sauce, Fresh Basil, and Garlic Topped with Vegan Mozzarella

SOUTHERN COMFORT | 42

Strawberry Spinach Salad (VEG/GF)

Red Onion, Golden Raisins, Sliced Apples, Goat Cheese, Lemon Poppy Seed Vinaigrette

Southern Fried Chicken w/ Mashed Potatoes & Country Gravy

Shrimp & Cheesy Grits (GF)

With Peppers, Onions, Scallions, and Bacon

Southern Style Green Beans w/ Ham (GF)

Texas Chocolate Sheet Cake w/ Pecans (VEG)

Vegan Fried Chicken (VEG/V)

With Roasted Potatoes and Green Beans



TASTE OF SONORA | 48

Santa Rita Salad (GF)

Romaine Greens, Cheddar Cheese, Black Beans, Roasted Corn, Chopped Scallions, Cherry Tomatoes, Sliced Olives, Blue Corn Tortilla Garnish served with Prickly Pear Vinaigrette and Avocado Cilantro Dressing

Puerto Penasco Cocktail (GF)

Bay Scallops and Shrimp, Avocado, Cucumber, Tomato, Cilantro, Citrus and Clamato Cocktail Juice

Braised Achiote Pork Shank (GF)

With Pickled Red Onions

Chipotle Grilled Chicken

Manchego Cream Sauce with Charred Corn

Garlic & Rosemary Roasted Yukon Potatoes (VEG/GF/V)

Local Seasonal Vegetables (VEG/GF/V)

Arbio Rice & Veggie Stuffed Bell Pepper (VEG/GF/V)

Served with Garlic Rosemary Potatoes and Seasonal Vegetables

Dessert (VEG)

- Sopapillas with Powdered Sugar & Hot Honey
- Raspberry & Cream Cheese Mini Chimichangas
- Mexican Hot Chocolate Cookies

BON APPETIT | 52

Salad Verte (VEG/GF/V)

Organic Spring Mix, Roasted Beets, Poached Asparagus, Shaved Shallots, & Walnuts, Dijon Vinaigrette

Salad Niçoise (VEG/GF)

Bibb Lettuce, French Green Beans, Niçoise Olives, Heirloom Tomatoes, Egg, New Potatoes, Capers and Anchovy

Champignon Pate (GF)

Chicken Liver, Mushroom, Cognac and Butter

Brie En Croute (VEG)

Seasonal Fruit Filling

Sole Meuniere

Lightly Breaded and Pan Seared with Fresh Herbs and Lemon

Herbs de Provence Roasted Chicken (GF)

Leeks, Shallots, Apple in Herbed Calvados Jus

Roti de Boeuf et Petxits A la Bearnaise (GF)

Seared Sirloin Roast with a Tarragon Butter Sauce

Haricot Verts with Shallot and Tomato Concasse (VEG/GF)

Potatoes Dauphinoise (GF)

Vegan Beef Bourguignon (VEG/GF/V)

Vegan Beef Tips with Mushrooms, Mirepoix, Vegan Demi Based Sauce and French Fingerling Potatoes

Dessert (VEG)

- Classic Cream Puffs
- White and Dark Chocolate Mousse with Fresh Berries and Chantilly

PLATED DINNERS

Dinner Entrees Include Your Choice of Salad, Dessert, Fresh Baked Bread with Butter, Freshly Brewed Coffee. Hot Tea available upon request. All selections priced per person and require a 25-person minimum. If the minimum is not met, a \$100 surcharge will be applied.



SALAD COURSE (SELECT ONE)

TUCSON CAESAR (VEG)

Hearts of Romaine, Garlic Herb Croutons, Aged Parmesan, Oven Dried Tomatoes, Pepitas, Caesar Dressing

ROCKET SALAD (VEG/GF)

Wild Arugula, Green Apples, Dried Cherries, Local Spiced Pecans, Aged Manchego, Sherry Vinaigrette

BEET & BERRY SALAD (VEG/GF)

Organic Spring Mix, Roasted Beets, Fresh Strawberries, Mesquite Spiced Pecans, Crows' Dairy local Goat Cheese, Prickly Pear Poppy Seed Vinaigrette

ITALIAN CHOPPED SALAD (VEG/GF)

Romaine, Radicchio, Fresh Mozzarella, Chickpeas, Olives, Banana Peppers, Cherry Tomatoes, Marcona Almonds, Creamy Parmesan Red Wine Dressing

THE WEDGE (GF)

Iceberg Lettuce, Heirloom Cherry Tomatoes, Bacon, Red Onions, Bleu Cheese Crumbles, Toasted Almonds, Crispy Shallots, a Danish Bleu Cheese Dressing

AZ FIELD GREENS (VEG/GF)

Organic Spring Mix, Jicama, Pomegranate Arils, Pepitas, Queso Fresco, White Balsamic -Guajillo Chile Vinaigrette

ENTRÉES (SELECT ONE)

SEARED AIRLINE CHICKEN BREAST | 44

With Roasted Mushrooms, Acorn Squash, Haricot Vert, Dried Cranberry Spelt, Chicken Demi Glaze

GRILLED MARGARITA CHICKEN (GF) | 44

Corn Arepa with Oaxacan Cheese, Black Bean Roasted Corn Salsa, Chile de Arbol Sauce, Cilantro Lime Chimichurri

GRILLED PORK FLAT IRON (GF) | 44

Whipped Goat Cheese, Chorizo & local Squash Succotash, Smoked Honey, Tiny Greens

POMEGRANATE GLAZED NORWEGIAN SALMON (GF) | 44

Brown Butter Carrot Puree, Brussel Sprouts Sautéed with Golden Raisins & Bacon

BURGUNDY BRAISED SHORT RIBS (GF) | 47

Creamy White Polenta, Roasted Root Vegetables, Fried Leeks

BUTTER SEARED FILET MIGNON (GF) | 54

Chive Whipped Potatoes, Baby Seasonal Vegetables, Merlot Demi-Glace Sauce

BASEBALL CUT PRIME GRADE SIRLOIN (GF) | 45

Skillet Seared Sirloin with Herbed Butter, Wild Mushrooms, Parsnip Potato Puree, Haricot Vert

Our Chef can provide vegan options for menu selections. Please coordinate with our catering staff.

DESSERTS (SELECT ONE)

COCONUT WHITEOUT (VEG)

Triple Layered White, Apricot Marmalade, Vanilla Custard, Whipped Cream and Shredded Coconut

FLOURLESS CHOCOLATE TORTE (VEG/GF)

Rich, Dense, and Fudgy, Fresh Raspberries, Chantilly

CHOCOLATE MOUSSE TUXEDO CAKE (VEG)

Milk Chocolate Mousse, White Chocolate Mousse, Pastry Cream, Sponge Cake, Chocolate Ganache

VANILLA CHEESECAKE W/ BLUEBERRIES & LEMON (VEG)

Smooth and Creamy, Rich Cream Cheese Filling, Graham Cracker Crust, Fresh Blueberries, and Lemon Crème Anglaise

MOCHA CRUNCH CAKE (VEG)

Layers Of Bavarian Mocha Cake, Cream and Butter Brickle Pieces, Chocolate Ganache and Toffee Frosting

VEGAN CHOCOLATE CAKE (VEG/GF/V)

Gluten Free Chocolate Cake with Vegan Chocolate Mousse

TIRAMISU (VEG)

Delicate Lady Fingers soaked in Espresso and Rum, Fluffy Mascarpone Cheese and Cocoa



RECEPTIONS BITS & BITES.

FLAVORFUL HOT & COLD HORS D'OEUVRES



FLAVORFUL SMALL BITES! **RECEPTIONS.**

COLD PLATTERS

PRICED PER GUEST

CRUDITÉ (VEG/GF) | 10

Display of Fresh Cut Seasonal Vegetables, served with Traditional Buttermilk Vegetable Dip, and Sun-Dried Tomato Dip

CHEESE BOARD (VEG) | 14

Domestic and International Cheese Selection Served with Local Artisan Breads and Gourmet Crackers Garnished with Seasonal Fruits

ANTIPASTO | 16

Dry Cured Italian Salami, Prosciutto de Parma, Chef Selection of Antipasti Vegetables and Accomtremnt, Parmesan Reggiano, Fontina Cheese, Fresh Mozzarella, locally baked Artisan Breads and Grissini

MEDITERRANEAN PLATTER (VEG) | 18

Spanakopita Dip, with Feta & Spinach, Goat Cheese Stuffed Peppadeux Peppers, Garbanzo Hummus, Falafel and Greek Olive Blend, Crispy Sesame Breadsticks, Grilled Pita Bread, Celery Sticks, Carrot Sticks

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SAVOR...
TUCSON CONVENTION CENTER



COLD HORS D'OEUVRES

PRICED PER PIECE

Minimum 2 Dozen Per Piece

TEA SANDWICHES | 4

- Roast Beef, Radish, Cheddar on White
- Cucumber and Pimento Cheese on Wheat (VEG)
- Egg Salad & Watercress on White

TORTILLA PINWHEELS | 4

- Spinach Tortilla with Green Chile, Olive, Scallion, Pepperjack, Cilantro Pesto Cream Cheese (VEG)
- Salami, Provolone, Herb Cream Cheese, Lettuce, Roasted Red Bell and Banana Pepper, Tomato Basil Tortilla
- Turkey, Bacon, Cranberry Chipotle Cream Cheese, Sprouts, Flour Tortilla

ARTISAN CONES | 6

- Ahi Tuna Poke, Cucumber, Radish, Chile-Garlic Mayo, in a Black Sesame Cone
- Caprese Salad, Tomato, Basil, Roasted Garlic Olive Oil, Balsamic (VEG)
- Cashew Chicken Salad, Ginger-Soy Dressing Wonton Cone

KABOBS | 6

- Old Bay Shrimp and Bell Pepper (GF)
- Prosciutto, Melon, Fresh Mozzarella (GF)
- Seasonal Fruit (VEG/GF/V)

CROSTINI | 5

- Candied Walnuts, Caramelized Onions and Brie (VEG)
- Whipped Feta, Sundried Tomato, Olive, Parsley and Lemon (VEG)
- Heirloom Tomato, Arugula, Chevre Cheese on 9-Grain (VEG)

COLD CANAPES | 6

- Shrimp and Avocado Wonton Cups
- Prickly Pear Jackfruit in a Plantain Cup with Mango Salsa (VEG/GF/V)
- Caesar Salad Bites Romaine Leaves with Chipotle Caesar Chicken Salad (VEG)

QUICHE TARTELETTES | 5

- Smoked Salmon with Dill
- Mushroom, Jarsburg Swiss Cheese and Chives (VEG)
- Roasted Cherry Tomato and Sharp White Cheddar (VEG)

Our Chef can provide vegan options for menu selections. Please coordinate with our catering staff



HOT HORS D'OEUVRES

PRICED PER PIECE

Minimum 2 Dozen Per Piece

WARM CROSTINI | 5

- Roasted Berry and Lemon Ricotta with Basil (VEG)
- White Bean, Parmesan and Mushroom (VEG)
- Apple, Bacon, Boursin, Thyme

LOCAL TAMALE BITES | 5

- Green Corn and Cheese (VEG/GF)
- Chipotle Chicken (GF)
- Machaca Beef (GF)

PHYLLO | 5

- Sun Dried Tomato and Feta (VEG)
- Raspberry and Brie (VEG)
- Buffalo Chicken with Blue Cheese

PUFF PASTRY | 6

- Beef Wellington
- Dijon Chicken En Croute
- Spinach and Swiss (VEG)

EMPANADA | 6

- Beef and Manchego Cheese
- Green Chile, Black Bean and Pepper Jack Cheese (VEG)
- Chicken, Chiles and Cheese

SPRING ROLL | 6

- Cubano with Pork, Ham, Pickle and Swiss
- Peking Duck with Hoisin and Scallion
- Asian Mushroom, Ginger, Carrot and Green Onion (VEG)

FRITO MISTO | 5

- Parmesan Artichoke Fritter with Goat Cheese and Marinara Dip (VEG)
- Crab Rangoon with Sweet Chile Sauce
- Prickly Pear Chicken Flauta

SOPES | 5

- Chicken with Cilantro Crema, Radish, Corn, and Cilantro (GF)
- Beef with Refried Beans, Cabbage, Pickled Onions, Queso Fresco (GF)
- Vegetarian with Black Bean & Vegan Chorizo (VEG/GF/V)

MUSHROOM CAPS | 5

- Blue Crab
- Sausage and Herb Stuffed
- Spinach and Parmesan (VEG)

VEGAN | 5

- Falafel Bites witj Tahini (VEG/GF/V)
- Meatballs with Chimichurri (VEG/V)
- Sweet Potato and Blue Corn Taquitos (VEG/GF/V)



SAVORY STATIONS

Chef Attendants Available At \$100.00 Per Attendant. One Chef Attendant Per 50 Guests Is Recommended. Two-Hour Service Maximum. Savory Stations can be a combination of Chef Attendant Action and Static Presentations. All stations are priced per person and require a 25-person minimum.

APERITIVOS MEXICANOS | 24

- Shredded Chicken Taquitos (GF)
- Street Corn Shrimp (GF)
- Vegan Black Bean and Corn with Vegan Queso Fresco

NACHO BAR | 22

- Queso Fundido, Cheddar Cheese Sauce, Vegan Chorizo in Fundido, Pollo al Carbon, Ground Beef, Red Salsa, Green Salsa, Pico de Gallo, Olives, Green Onion, Pickled & Fresh Jalapenos (GF)

PASTA AMORE! | 24

- Cavatappi Pasta & Cheese Tortellini (VEG)
- Roasted Tomato & Garlic Cream Sauce (VEG/GF/V)
- Accoutrements
- Diced Chicken, Sauteed Mushrooms, Italian Sausage, Pesto, Roasted Red Peppers, Artichokes, Shredded Parmesan, Vegan Italian Sausage
- Rustic Rosemary Ciabatta, Bread Sticks & Tomato Basil Focaccia

SONORAN STREET TACOS | 24

- Chopped Carne Asada, Pollo Al Carbon (GF)
- Soft Flour & Corn Tortillas
- Assorted Toppings: Shredded Cabbage Slaw, Fire Roasted Salsa, Crema Fresca, Fresh Lime, Diced Onions, Queso Fresco
- Tortilla Chips
- Vegan Jackfruit Carnitas (VEG/GF/V)
- Vegetarian Refried Beans (VEG/GF)

SLIDERS | 23

- Cheeseburger with American Cheese, Pickles, Diced Onions, Ketchup & Mustard on Sesame Seed Bun
- Chicken Pesto, Fresh Mozzarella, Sliced Tomato on Brioche Roll
- Ham, Pickles, Dijon, and Havarti on Poppy Seed Hawaiian Roll
- Kettle Chips with Garden Vegetable Dip (GF)
- Vegan Chicken Pesto and House Made Soy Ricotta, Vegan Parmesan and Fresh Roma Tomato on Vegan Roll (VEG/V)

PACIFIC RIM DIM SUM | 26

- Pork with Pickled Veg Bahn Mi
- Corn with Edamame Pot Stickers (VEG)
- Chicken Pot Stickers
- Crab Rangoons
- Sesame Ginger Chicken Meatballs with Scallions and Daikon Sprouts
- Coconut Shrimp with Sweet Chili Sauce
- Butter Lettuce Wraps, Mixed Vegetables, Crisp Rice Noodles (VEG/GF/V)
- Sweet Chili Sauce and Spicy Mustard



CARVING STATIONS

All carving stations will come with fresh bread service. Carvers will be available at \$100.00 per attendant. One carver per 50-75 guests is recommended. Two-hour service maximum. All carvings require a 25-person minimum. If the minimum is not met, a \$100 surcharge will be applied

ROASTED TURKEY BREAST WITH APRICOT GLAZE (GF) | 240

With Cranberry and Orange Chutney (Serves Approximately 25)

PINEAPPLE GLAZED HAM (GF) | 290

With Honey Mustard Sauce (Serves Approximately 50)

SLOW COOKED BBQ BRISKET (GF) | 360

Agave and Ancho Barbeque Sauce (Serves Approximately 25)

PEPPERCORN CRUSTED ROAST SIRLOIN (GF) | 360

Red Wine Demi-Glace, Rosemary Roasted Mushrooms (Serves Approximately 30)

HERB RUBBED PRIME RIB (GF) | 525

With Au Jus and Horseradish Cream Sauce (Serves Approximately 30)

APPLE & BACON STUFFED PORKLOIN (GF) | 275

With Ancho Chile and Cider Jus, Chile Dusted Cracklin's (Serves Approximately 25)

MESQUITE PLANK BAKED SALMON (GF) | 375

Honey Cilantro Lime Glazed Norwegian Salmon served with Pumpkin Seed Pesto (Serves Approximately 20)

SAVOR THE SWEETS

CHOCOLATE DIPPED STRAWBERRIES (VEG/GF) | 44 per doz.

ASSORTED CUPCAKE BAR (VEG) | 55 per doz.

Vanilla, Chocolate, Red Velvet, Peanut Butter & Lemon. Specialty Cupcakes Are Available. Please coordinate with our Catering Staff

DESSERT SHOOTERS (VEG) | 40 per doz.

Minimum 2 doz per type

- Lemon Meringue
- Chocolate on Chocolate Mousse Cup
- Tiramisu Trifle
- Raspberry Pistachio

VERY BERRY SHORTCAKE STATION (VEG) | 36 per doz.

Southern Shortcake Biscuits, Fresh Seasonal Berries in Vanilla Bean Syrup, Whipped Cream

MINI CHEESECAKE ASSORTMENT (VEG) | 40 per doz.

New York Vanilla, Marble, Chocolate, Raspberry, Blueberry, Salted Caramel

MINI PETIT FOUR ASSORTMENT (VEG) | 48 per doz.

Lemon Dome & Almond Cakes, Opera Cakes, Raspberry Shortbread, Apricot & Pistachio Cakes, Cocoa Tarts, Toffee Pecan Cakes, Chocolate Shortbreads, Chocolate Eclairs

HALF SHEET CAKES-SERVES 48 (VEG) | 150

Cake Cutting Fee \$4 Per Person for cakes purchased elsewhere. Includes plates and silverware.

Our Chef can provide vegan options for menu selections. Please coordinate with our Catering Staff.

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Prices do not include 21% administrative fee or 8.7% sales tax.



BEVERAGES **SODA & COCKTAILS.**

DELUXE & PREMIUM BRANDS • WINE & BEER • HOURLY PACKAGES



REFRESHING!

BEVERAGES.

HOST BAR or CASH BAR

COCKTAILS

Premium Brand | 12 Titos Vodka, Cuervo 1800 Tequila, Bombay Sapphire Gin, Jack Daniels Bourbon, Bacardi Rum, Dewars Scotch, Crown Royal Canadian Whiskey, Crown Apple Whiskey

Locally Distilled WHISKEY DEL BAC | 15

Domestic Beer 8-16.9oz Craft Beer 9-16.9oz

Draft Beer Kegs Available - Please call for pricing.

WINE BY THE GLASS/BOTTLE

House Wine 8 | 30 Mondavi Woodbridge, Merlot, Chardonnay

Premium Wine 10 | 40 Geyser Peak California Cabernet Sauvignon & Sauvignon Blanc

Local Premium Wine 12 | 48 RUNE WINERY - Brigand Posse, Westward

Tropical Moscato 10 | 30 Ginger Lime, Peach, Passionfruit

NON-ALCOHOLIC

Soda | 5 Juice | 5 Aquafina Bottled Water | 5

Our Catering Staff will work with you on additional cocktails and/or wine choices. Bartenders Fee \$35 hour for a minimum of 4 hours. Bars must achieve \$460 in sales or the client will be billed for the difference.

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SAVOR...
TUCSON CONVENTION CENTER

GENERAL INFORMATION.

Savor... is the exclusive caterer at the Tucson Convention Center. Our event spaces provide a wonderful setting for business meetings, banquets and memorable celebrations. Enhance your special event with legendary catering services hosted in our unique and vibrant spaces. Our culinary team will provide your guests with exceptional fare from start to finish. Choose from one of our crafted menus or let us work with you to create a one of a kind meal experience.

CONTRACTS & PAYMENT

A signed catering contract (Banquet Event Order/BE0) or confirmation e-mail must be returned four (4) weeks prior to your event. A 50% deposit is due by the agreed date to guarantee services. On-site adjustments, additions or replenishment of the contracted services will be reflected in the final invoice and payable upon receipt. The final invoice will be sent via email three (3) days BEFORE the event for full payment. An email payment link can be sent for secure payment.

GUARANTEES

A guaranteed number of attendees/quantity of food is required no less than three (3) business days prior to the event. This guarantee must be submitted by noon Monday through Friday, excluding holidays. If the guarantee is not received, SAVOR...Tucson reserves the right to charge for the most recent number of persons/quantity specified on the Banquet Event Order contract. Cancellations and reductions of guarantee are subject to full charges within three (3) business days prior to the event. Attendance higher than the guarantee will be charged the actual event attendance. Increases greater than 20% will be subject to a 20% additional fee based on the menu price (F&B).

TAXES & ADMINISTRATIVE FEES

The current 8.7% Arizona sales tax rate will apply to all applicable items including food, beverages, equipment rentals, etc. A 21% administrative fee is added to all catering contracts. Prices noted on our menus do not reflect sales tax or administrative fees. A preliminary cost estimate will be provided.

CANCELLATIONS

Cancellations must be submitted in writing to Savor... three (3) weeks prior to the scheduled event dates. Fees for any cancellation that is less than 21 days, but more than 14 days will be charged at the discretion of the F&B Director. If the event is cancelled less than 14 days, but more than three (3) business days prior to the event, a 75% fee of the estimated services will apply. Any cancellations less than three (3) business days will be charged 100%.

LABOR & RENTAL FEES

Savor... will determine and provide staffing based on your event needs. Bartending and additional attendant fees may be charged based on special needs, requests or as determined by the costs noted above. Savor... will provide standard equipment, including but not limited to dinnerware, flatware and glassware. Any event requiring specialty dinnerware or equipment may be subject to a surcharge.

ALCOHOL BEVERAGE SERVICE

Savor... is the official alcohol license holder for the Tucson Convention Center. Savor... is responsible for the sale, service and administration of alcoholic beverages in accordance with the laws and regulations of the State of Arizona and the City of Tucson. All beer, wine and liquor must be supplied by Savor...

and consumed on the premises of the Tucson Convention Center. No alcoholic beverages may be brought onto the premises from any outside sources. We reserve the right, and have a legal obligation, to refuse service to intoxicated persons or to those who are underage.

Bars are subject to a \$140 Bartender fee for four (4) hours minimum of bar service. Bar sales must meet a minimum of \$460 per bar. Should the minimum not be met, the client will be charged the difference.

EVENT MENU TASTING

Savor... will gladly arrange for a menu tasting of two (2) menu entrées for up to six (6) guests. Carving stations, chef attended stations and alcoholic beverages are not included. Menu tastings may only be scheduled during non-event dates. Menu tastings exceeding six (6) guests will be charged per additional person.

BANQUET SEATING & LINENS

Meal service is presented at ten (10) place settings unless otherwise specified. Seating diagrams and room layouts are available from our Event Services team upon request and are recommended. Savor... provides black standard tablecloths, black napkins, dinnerware and flatware for your event at no additional charge. Specialty linen colors, sizes and designs are available for rental at an additional charge. Specialty linens provided by the client must be delivered by 10:00am the day prior to your event and must be collected within 48 hours after the event.

CANDLES AND DECORATIONS

Confetti, helium balloons and glitter are strictly prohibited. Only painters tape may be used for wall decor, please confirm with Event Services team. Delivery, placement, and removal of all decor items is the sole responsibility of the client. Any items left after an event, without prior arrangement, will become the

property of Savor... and are subject to disposal. All planned decor items must be reviewed with the Event Services and Catering staff in advance.

With the exception of tea lights floating in water, all CANDLES ARE STRICTLY PROHIBITED per the Fire Marshal.

ACCOMMODATIONS FOR DIETARY RESTRICTIONS

Savor... will gladly customize meal selections to accommodate special diets including gluten-free, vegan and vegetarian needs. Please consult with your Catering Coordinator for further assistance.

ALL THE AFOREMENTIONED POLICIES WILL BE STRICTLY ADMINISTERED. ANY VIOLATION OF THESE WILL RESULT IN THE REMOVAL OF THE PRODUCT(S) FROM THE EVENT.