

The image shows the Tucson Convention Center, a modern building with a prominent overhanging roof supported by columns. In the foreground, there are several saguaro cacti and other desert landscaping. The sky is clear and blue.

SAVOR...
THE EXPERIENCE.
CATERING MENU

Tucson Convention Center

GENERAL INFORMATION.

Savor... is the exclusive caterer at Tucson Convention Center. Our event space provides a wonderful setting for the most private gatherings, business meetings and celebrations. Energize 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 kind meal experience.

CONTRACTS & PAYMENT

A signed catering contract, or confirmed e-mail confirming such agreement o costs must be returned four (4) weeks prior to your event. A deposit of 50% of estimated charges is due by the date specified in the catering contract to guarantee services. On site adjustments, additions or replenishment of the contracted catering services will be reflected in the final invoice, payable upon receipt.

GUARANTEES

Final meal guarantee number attending your event must be provided no later than 3 business days prior to your event, unless an alternate mutually agreed upon date. The client may find it necessary and desirable to increase final numbers and may do so no later than three (1) day prior to the event. Any contracted functions greater than 500 guests require a ten (10) day notification to insure additional products to be served can be secured through our vendors. Any adjustments or increases after the guarantee date constitutes a revised guarantee and is not subject to reduction.

TAXES & SERVICES CHARGES

The standard & current 8.7% Arizona sales tax rate will apply to all applicable items including food & beverages, equipment rentals, etc. A standard 21% service charge is added to all catering contracts. The service charge is not a gratuity and will be retained by Savor... to elevate service, amenities and to offer higher wages to attract and hire quality candidates to fill server positions. Prices noted on our menus within do not reflect sales tax or service charges. A preliminary cost estimate will be produced to help assess potential catered event charges.

CANCELLATIONS

Cancellation of any event must be submitted in writing to Savor... a minimum of three (3) weeks or 21 days prior to the scheduled function. If the event is cancelled less than 14 days, but more than three (3) business days prior to the event, a fee of 75% of the estimated services will be charged. Any event cancelled less than three (3) business days will be charged 100% of the estimated charges. All deposits are non-refundable. Written cancellations must be submitted by the individual(s) responsible for the original contract. All contracts subject to change during sporting events, concerts or inclement weather.

LABOR & RENTAL FEES

Savor... will determine and provide appropriate staffing based on your event needs. Bartending and additional attendant fees may be charged based on special needs and requests or as determined by the costs noted within. Events requiring specialty, additional china or specialty equipment may be subject to surcharge. Savor... will provide service equipment for a standard event, including but not limited to china, flatware and glassware, for up to 400 guests. Events larger than 400 guests may require additional rental fees to be paid for by the client.

ALCOHOL BEVERAGE SERVICE

Savor... is the official alcohol license holder for Tucson Convention Center. Savor... is responsible for the sale, service and administration of alcohol beverages in accordance with the laws and regulations of the State of Arizona & the City of Tucson. All beer, wine & liquor must be supplied by Savor... and consumed on the premises of Tucson Convention Center. We reserve the right, and have a legal obligation, to refuse service to intoxicated persons or to those who are underage.

EVENT MENU TASTING

Savor... will gladly arrange for a menu tasting of two (2) menu entrées for up to four (4) guests. Hors d'oeuvres, carving stations or chef attended stations are not included. Menu tastings may only be scheduled during non-event dates. Menu tastings exceeding four (4) guests will be charged per additional guest.

BANQUET SEATING & LINENS

Meal service is presented at eight (8) place settings unless otherwise specified. Seating diagrams and room layouts are available upon request and recommended. Savor... provides white standard tablecloths, white napkins, china 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.

CANDLES AND DECORATIONS

Confetti or helium balloons are strictly prohibited. Taping, nailing, screwing into walls, etc. not permitted. 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 is subject to disposal. All planned decor items must be reviewed with Savor... in advance.

Note: Candles are also strictly prohibited per the Fire Marshal.

SPECIAL DIETARY NEEDS ACCOMMODATION

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

ALL THE AFOREMENTIONED POLICIES WILL BE STRICTLY ADMINISTERED. ANY VIOLATION OF THESE WILL RESULT IN THE REMOVAL OF PRODUCT FROM THE SHOW FLOOR

BREAKFAST START YOUR DAY.

CONTINENTAL • BUFFETS • PLATED • ENHANCEMENTS





START YOUR DAY!

BREAKFAST.

- All breakfast selections include chilled orange juice
- and hot brewed regular & decaffeinated coffee.
- Hot tea available upon request.
- All prices per person and require a 25 person minimum.

CONTINENTAL

SUNRISE CONTINENTAL | 22

Assorted Lemon Poppy, Blueberry, Chocolate Muffins, Gluten Free Orange Cranberry Muffins, Zucchini Bread, Banana Nut Bread, Butter and Preserves with Sliced Seasonal Fruit Display

PREMIUM CONTINENTAL | 24

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

HEART HEALTHY CONTINENTAL | 27

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

Add Scrambled Egg 6

Add Breakfast Wraps 8

THE MENLO | 25

Locally made Conchas, Fruit Filled Empanadas, and Turnovers, Cream Horns and Fresh Fruit Display

DE "LOX" CONTINENTAL | 27

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 prices per person and require a 25 person minimum.

FARM FRESH | 28

Scrambled Eggs with choice of Hickory Smoked Bacon or Sausage and Herbed Sea Salt Breakfast Potatoes

ARIZONA DAYBREAK | 30

Scrambled Eggs with Chorizo, Blended Jack Cheese and Scallions, Paprika Dusted Home Fries with Roasted Peppers and Caramelized Onions, Warm Flour Tortillas and Fresh Fire Roasted Salsa

ALL AMERICAN | 31

Buttermilk Pancakes, Maple Syrup, Fresh Berry Compote, Whipped Butter, Scrambled Eggs, Hickory Smoked Bacon or Sausage

RISE AND SHINE | 31

Fluffy Spinach Frittata with Roasted Squash, Caramelized Onion and Parmesan Cheese, with Herb and Sea Salt Potatoes, Savory Chicken Sausage

CHEF ATTENDED ACTION STATIONS

One Chef Attendant per 50 guests recommended at 100.00 per Attendant.

All prices per person and require a 25 person minimum.

FRENCH TOAST | 15

Cinnamon Sugar French Toast accompanied by Warm Maple Syrup, Powdered Sugar, Candied Pecans, Fresh Berries and Whipped Butter

BREAKFAST BURRITO STATION | 12

Local Flour Tortillas, Scrambled Farm Fresh Eggs, Black Beans, Avocado, Pico de Gallo, Crema Crispy Potato, Green Chilis, Shredded Cheese, Ham, Bacon, Chorizo, and Salsa

OMELET | 12

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 | 12

Creamy Vanilla Greek Style Yogurt and Fresh Berry Yogurt with Assorted Toppings to choose from. Lemon Pound cake, House Made Granola, Fresh Seasonal Berries, Assorted Dried Fruit, Roasted Chopped Nuts, Honey and Semi Sweet Chocolate Chips



SAVOR...
TUCSON CENTER

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

PLATED BREAKFAST

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

All prices per person and require a 25 person minimum.

MORNING GLORY | 28

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

FLORENTINE FRITTATA | 30

Spinach Frittata with Caramelized Onion and Parmesan Cheese Topped with Truffled Heirloom Tomatoes & Basil, Savory Chicken Sausage and Herb and Sea Salt Potatoes

MACHACA CON HUEVOS | 30

Seasoned Shredded Beef with Sautéed Peppers, Onions and Scrambled Eggs, Warm Flour Tortilla and Fire Roasted Salsa and Herb and Sea Salt Potatoes

CLASSIC QUICHE LORRAINE | 30

Savory Egg Custard in Pastry with Bacon, Swiss Cheese, Caramelized Onions, and Chives. Herb and Sea Salt Potatoes and Lemon Dressed Arugula

BISCUITS & GRAVY | 28

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

BREAKFAST ENHANCEMENTS

All items are priced per dozen.

FRUIT YOGURT | 36

SLICED SEASONAL FRUIT DISPLAY | 78

One tray will feed 12 people

INDIVIDUAL CEREALS & MILK | 40

BISCUITS AND GRAVY | 60

Green Chili & Cheddar Herb Biscuits with Bacon Gravy

BREAKFAST SANDWICHES & WRAPS

All prices per person and a minimum of two dozen.

BREAKFAST SANDWICH | 8 ea.

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

BREAKFAST WRAP | 8 ea.

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 AND MUFFINS | 30

Choose from Blueberry, Lemon Poppy Seed, Banana Nut, Zucchini or Chocolate Chip

MINI DANISH SELECTION | 30

FRESH BAKED SCONES | 36

Blueberry, Chocolate and Cinnamon Sugar

PREMIUM PASTRIES | 40

Bear Claws, Apple Fritters, Large Fruit and Cheese Danish

ASSORTED BAGELS | 36

Served with Whipped Cream Cheese, Whipped Butter and Preserves

Add Smoked Salmon 8 per person

FLAKY CROISSANTS | 36

Served with Whipped Butter and Preserves

PAN DOLCE | 40

