



# SAVOR...

## Catering Menu

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### Tucson Convention Center

● BREAKFAST ● BREAKS ● LUNCH ● DINNER ● RECEPTIONS ● BEVERAGES ● CATERING INFORMATION ●



# Breakfast

*All Breakfast Selections include Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Orange Juice.*

*All Hot Breakfast Selections require a 25 person minimum. Fewer than 25 people may be subject to a surcharge.*

## CONTINENTAL

**Sunrise Continental** **16.00**  
 An assortment of Croissants, Breakfast Breads, Butter and Preserves with Sliced Seasonal Fruit Display

**Deluxe Continental** **17.00**  
 An assortment of Danish, Muffins, Scones and Bagels with Cream Cheese, Butter and Preserves, Fresh Cut Seasonal Fruit and Berries

**Heart Healthy Continental** **18.00**  
 Low Fat Bran Muffins with Fruit Preserves, Vanilla Yogurt with Granola, Low Fat Banana Oatmeal Muffins, Fresh Cut Seasonal Fruit and Berries, and Steel Cut Oatmeal with Dried Fruit and Nuts, Brown Sugar and Honey

Add Scrambled Eggs 3.00 per person

Add Breakfast Wraps 5.00 per person  
 Minimum 12 people

## BREAKFAST BUFFET

All Buffets include Assorted Breakfast Pastries with Butter and Preserves, Fresh Cut Seasonal Fruit and Berries.

- Farm Fresh 22.00**  
Scrambled Eggs with choice of Hickory Smoked Bacon or Sausage with Breakfast Potatoes
- Buenos Dias 24.00**  
Scrambled Eggs and Baked Chilaquiles, Sauteed Onions and Peppers, Queso Fresco, Pico de Gallo, House Made Salsa, Warm Tortillas
- Add Chorizo To Eggs or Chilaquiles 1.50 per person
- All American 23.00**  
Buttermilk Pancakes, Real Maple Syrup, Fresh Berry Compote, Whipped Butter, Scrambled Eggs, Hickory Smoked Bacon or Sausage
- Rise and Shine 26.00**  
Egg Frittata with Spinach, Yellow Squash, Bell Peppers, Ricotta, Fresh Herbs, Roasted Root Vegetable Hash, Hickory Smoked Bacon or Honey Roasted Virginia Ham

## ACTION STATION ACCOMPANIMENTS

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

- French Toast 10.00**  
Cinnamon Sugar French Toast accompanied by Warm Maple Syrup, Powdered Sugar, Candied Pecans, Fresh Berries, and Whipped Butter
- Chicken Fried Steak and Eggs 15.00**  
House Recipe Chicken Fried Steak, Buttermilk Biscuits, Sausage Gravy, Eggs cooked to order
- Omelet 10.00**  
Omelets made-to-order with a selection of Hickory Smoked Bacon, Ham, Grilled Onions, Peppers, Cheddar and Swiss Cheeses, Tomatoes, Mushrooms and Spinach. Chef Attendant required
- Breakfast Parfait 10.00**  
Creamy Vanilla Greek Style Yogurt and Fresh Berry Yogurt with assorted toppings to choose from: Lemon Pound Cake, Housemade Granola, Fresh Local Seasonal Berries, Assorted Dried Fruit, Roasted Chopped Nuts and Semi Sweet Mini Chocolate Chips

## PLATED

*All Plated Meals include Assorted Scones with Butter and Preserves.*

<b>Morning Glory Breakfast</b>	<b>22.00</b>
Fluffy Scrambled Eggs with Cheese and choice of Hickory Smoked Bacon, Sausage or Honey Roasted Ham and Breakfast Potatoes	
<b>Chilaquiles</b>	<b>22 .00</b>
Fried Corn Tortilla Chips, Scrambled Eggs, Spanish Chorizo, Homemade Tomatillo Salsa, Cotija Cheese, Pico de Gallo, Sliced Jalapeño and Crema Poblana	
<b>Breakfast Chimichanga</b>	<b>22.00</b>
Slow Braised Machaca Beef, Peppers, Onions, Scrambled Eggs. Served with Arizona Home Fries, Salsa Verde and Salsa Roja	
<b>Classic Quiche Lorraine</b>	<b>24.00</b>
Savory Egg Custard in Pastry with Bacon, Swiss Cheese, Caramelized Onion, and Chives, with Fresh Seasonal Fruit	
<b>Huevos Rancheros</b>	<b>24.00</b>
Sunny Side Up Eggs Served on Corn Tortillas, Nopales, Black Bean and Tomatillo Relish, Ranchero Salsa, and Queso Fresco	
Add Chorizo	1.50 per person

## BREAKFAST ENHANCEMENTS

*Per dozen*

<b>Fresh Fruit Mini Danish</b>	<b>24.00</b>
<b>Fruit Yogurts</b>	<b>36.00</b>
<b>Biscuits and Gravy</b>	<b>36.00</b>
<b>Individual Cereals and Milk</b>	<b>40.00</b>
<b>Assorted Breakfast Breads</b>	<b>32.00</b>
Choose from Cranberry-Orange, Banana Nut, or Zucchini	
<b>Assorted Muffins</b>	<b>34.00</b>
Blueberry, Banana Nut, Heart Healthy Bran, Chocolate	
<b>Scones</b>	<b>38.00</b>
Blueberry, Chocolate, Cinnamon Sugar	
<b>Locally Made Breakfast Pastries</b>	<b>40.00</b>
Bear Claws, Apple Fritters, Boston Crème Filled, Maple Bacon Long Johns	
<b>Locally Baked Donuts</b>	<b>32.00</b>
Assorted Varieties of Old Fashioned and Cake Donuts	
<b>Bagels</b>	<b>36.00</b>
With Cream Cheese, Butter & Preserves	
<b>Flaky Croissants</b>	<b>34.00</b>
With Butter & Preserves	
<b>Breakfast Sandwich</b>	<b>47.00</b>
Eggs with your Choice of Country Ham, Smoked Bacon or Sausage on English Muffin with American Cheese	
<b>Breakfast Wrap (1 dozen min. per type)</b>	<b>60.00</b>
Flour Tortilla filled with Scrambled Eggs, Cheddar Cheese, Peppers and Onions served with Homemade Salsa	
Add your choice of Smoked Bacon, Sausage or Chorizo Sausage	72.00

# Breaks



## ANYTIME SNACKS

Granola Bars	24.00 per dozen
Seasonal Whole Fruit	36.00 per dozen
Seasonal Sliced Fruit	60.00 (serves approx. 12)
Assorted Dessert Bars	38.00 per dozen
Chocolate Fudge Brownies	32.00 per dozen
Chocolate Dipped Strawberries	38.00 per dozen
Lemon Squares	32.00 per dozen
Blondies	32.00 per dozen
Candy Bars	3.00 each
Ice Cream Cup Novelties	3.00 each
Premium Ice Cream Bars	5.00 each
Assorted Bags of Chips	2.00 each
Individual Flavored Popcorn Bags	4.00 each
Fresh Baked Cookies Peanut Butter, Chocolate, Oatmeal	30.00 per dozen
Biscotti Cookies Double Chocolate, Almond, Nutella, Cranberry Pistachio or Lemon Poppy	32.00 per dozen

## CHIPS, DIPS & SNACKS

*Serves approximately 12 people.*

Tortilla Chips & Homemade Salsa	48.00
Potato Chips & Dip	48.00
Pita Chips & Hummus	52.00
Mini Pretzels	14.00
Party Mix	25.00
Trail Mix	26.00
Honey Roasted Peanuts	20.00
Premium Mixed Nuts	30.00

## BEVERAGES

### BY THE GALLON

*(3 Gallon Minimum Required)*

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea With Lemon	38.00
Add Assorted Flavored Syrups, Chocolate Shavings, Cinnamon Sticks and Fresh Whipped Cream	5.00 per person
Orange, Grapefruit, Cranberry and Apple Juice	35.00
Freshly Brewed Iced Tea	38.00
Fruit Punch	35.00
Lemonade	35.00
Hot Chocolate	35.00
Spiced Apple Cider	35.00

### A LA CARTE

Aquafina Bottled Water	3.50
Bottled Sparkling Water	4.00
Assorted Pepsi Soft Drinks	4.00
Assorted Bottle Juices	4.00
Milk	3.00
Rockstar Energy Drink	6.00
Gatorade	4.00
Purified Water Service Five Gallon Dispenser	50.00
Five Gallon Bottle	15.00
Seasonally Infused Three Gallon Water Dispenser	100.00

## BREAKS

*Break Packages are designed for a minimum of 25 people, one hour maximum service.*

### **Chocoholic 14.00**

Chocolate Dipped Pretzels, Chocolate Chip Cookies and Fudge Brownies with Chocolate and Regular Milk

### **Corner Café 12.00**

Freshly Brewed Coffee with Flavored Syrups, Specialty Herbal Teas, Assorted Breakfast Breads. Beverage Accompaniments: Cinnamon Sticks, Chocolate Shavings, Honey, Lemon, Mint Leaves and Whipped Cream

### **Energy Break 14.00**

Assorted Granola Bars, Oatmeal Cookies, Trail Mix, Seasonal Whole Fruit, Energy Drinks and Infused Water

### **Artisanal Cheese Break 16.00**

Regional Assortment of Local Artisan Cheeses served with Crusty Breads and Crackers, Dried Fruit and Nuts, Local Honey, Grapes, Assorted Italian Sodas and Bottled Water

### **Savor Kettle Chip Bar 12.00**

SAVOR Kettle Chips with assorted toppings: Bleu Cheese, Balsamic Glaze, Zesty Cheese Sauce, Cajun Ranch, Bacon and Scallions, Assorted Soda and Bottled Water

### **Health Nut 14.00**

Yogurt Fruit Smoothies, Granola Bars, Fruit Kabobs, Yogurt Covered Raisins and Almonds, Peanut Butter Pretzels, Iced or Hot Tea and Infused Water

### **Going Granola Bar 14.00**

Low Fat Vanilla Yogurt, Granola, Dried Fruits, Nuts and Berries, Mini Chocolate Chips, Honey, Iced Tea and Infused Water

### **Sweet and Salty 14.00**

Butter and Caramel Popcorn, Premium Mixed Spicy Nuts, M&Ms, Chocolate Toffee and Pretzels, Iced Tea and Lemonade

### **The Tailgater 19.00**

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

### **Game Day 20.00**

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



# Lunch

## BOXED MEALS

*All Boxed Meals include Chips, Whole Fruit, Gourmet Cookie and Bottled Water. A minimum of 25 per type*

<b>Greek Salad</b>	<b>21.00</b>
Tomatoes, Cucumbers, Artichokes, Olives, Banana Peppers, Chickpeas, Scallions with Oregano Vinaigrette, Crispy Pita Chips and a Fruit Cup	
Add Grilled Chicken	2.00
<b>Turkey Chopped Salad</b>	<b>21.00</b>
Slow Roasted Turkey, Hearts of Romaine Lettuce, Raddichio, Diced Cucumbers, Tomatoes, Bacon, Egg, Bleu Cheese with Honey Dijon and a Fruit Cup	
<b>Grilled Vegetable Wrap</b>	<b>21.00</b>
Grilled Eggplant, Red Onion, Squash, Red Bell Pepper, Fresh Tomato, Cucumber, Organic Lettuce Blend, Quinoa, Cream Cheese, in a Spinach Tortilla with a Fruit Cup	
<b>Nine Grain Turkey Sandwich</b>	<b>21.00</b>
Slow Roasted Turkey, Muenster Cheese, Shaved Red Onion, Cucumber, Alfalfa Sprouts, Organic Lettuce Blend and Lemon Chive Spread on Nine Grain Bread with a Pasta Salad Cup	



**Grilled Chicken Foccacia Sandwich 21.00**

House marinated Grilled Chicken Breast, Fresh Pesto, Provolone Cheese, Lettuce, Tomato, Caramelized Onion Spread on Foccacia Bread with a Pasta Salad Cup

**Black Forest Ham and Brie Ciabatta Sandwich 21.00**

Black Forest Ham, Brie Cheese, Arugula and Cherry Bacon Compote on Ciabatta bread with a Pasta Salad Cup

**Thinly Sliced Slow Roasted Beef Wrap 21.00**

Slow Roasted Beef, Horseradish and Chive Cream Cheese, Fresh Tomato, Arugula, Provolone Cheese, Crispy Fried Onions on Sun Dried Tomato Tortilla with a Pasta Salad Cup

## PLATED LUNCHES

*Lunch selections require a 25 person minimum. Fewer than 25 people may be subject to a 100.00 surcharge.*

### CHILLED SALADS

*All Salads include Fresh Baked Bread with Butter, your choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea*

**Armenian Grilled Chicken Salad 22.00**

Baby Spinach, Israeli Cous Cous, Grape Tomato, Scallion, Cucumber, Bell Pepper, Parsley, Pita Chips, Lemon Sumac Dressing

**Traditional Cobb Salad 21.00**

Romaine and Watercress, Smoked Turkey, Bacon, Eggs, Cucumbers, Tomatoes, Cheddar and Bleu Cheeses and Cobb Vinaigrette

**Salmon Nicoise Salad 26.00**

Grilled Salmon, Red Potatoes, Egg, Heirloom Cherry Tomato, Haricot Verts, Imported Olives, Fresh Radish, Butter Lettuce, White Wine Vinaigrette

**Arizona Ranchero Salad 24.00**

Romaine, Charred Corn, Black Beans, Red and Yellow Pear Tomatoes, Panela Cheese, Poblano Cilantro Vinaigrette. Choice of Grilled Chicken or Grilled Steak

**Chopped Chicken Salad Plate 23.00**

Chopped Chicken, Spinach, Dried Cranberries, Red Onion, Celery, Local Tomatoes, Cucumber Slices, Ancho Citrus Dressing

## HOT LUNCHES

*Lunch entrees include your choice of Salad and Dessert, Fresh Baked Bread with Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea.*

### SALADS

#### **Tucson Caesar Salad**

Hearts of Romaine, Roasted Corn, Grilled Red Pepper, Manchego Cheese, Jalapeño Cheddar Croutons, Caesar Dressing

#### **Artichoke & Heirloom Cherry Tomato Salad**

Crumbled Gorgonzola Cheese on top of Mixed Greens and Red Wine Vinaigrette

#### **Butter Lettuce Salad**

Frisee Greens, Jicama, Mango, Fresh Radish, Lime Vinaigrette

#### **Barrio Chop Chop**

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

#### **Organic Greens with Citrus and Chèvre Salad**

With Organic Greens, Shaved Fennel, Citrus, Herbed Goat Cheese, Sweet and Spicy Walnuts, Balsamic Vinaigrette

#### **Spanish Manchego and Arugula Salad**

Arugula and Ruby Arcadia Greens Blend, Roasted Plum Tomatoes, Manchego Viejo Cheese, Shaved Cucumber, Fresh Radish, Cilantro Mint Vinaigrette

## ENTREES

#### **Citrus Marinated Grilled Chicken Breast 24.00**

Braised Leek Whipped Potatoes, Steamed Snap Peas, Grilled Pineapple Buerre Blanc

#### **Rosemary and Garlic Rubbed Roasted Chicken 24.00**

Parmesan Risotto Cake, Roasted Pepper Coulis, Blanched Broccolini

#### **Stuffed Pork Loin 24.00**

With Sautéed Spinach, Pancetta, Fontina Cheese with a Marsala and Sage Demi, Wild Mushroom Orzo and Seasonal Vegetables

#### **Sliced Santa Maria Style Tri Tip 29.00**

Santa Maria Tomato Relish, Piquito-style Beans and Grilled Garlic French Bread (Served Family Style)

#### **Ranchero Steak Carne Asada 29.00**

Mexican Rice, Pinto Beans, Grilled Onion and Peppers, Corn Tortillas served with family style Salsa, Guacamole, Shredded Lettuce, Tomatoes

#### **Seared Salmon 28.00**

Potato Rosti with Leek and English Peas, Shitake Jus

## DESSERTS

#### **Individual Fruit Cobbler with Cinnamon Whipped Cream**

#### **Seasonal Fruit Tart**

#### **Crème Brulee**

#### **Lemon Cream Layer Cake**

#### **Triple Chocolate Mousse Torte**

## LUNCH BUFFETS

Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea. There will be an additional charge for Dinner portions.

Buffet selections require a 25 person minimum. Under 25 people may be subject to a 100.00 surcharge.

### Soup & Salad Bar 22.00

Chef's Soup of the Day

Mixed Greens with Assorted Dressings

Salad Toppings: Tomatoes, Cheddar Cheese, Crumbled Bleu Cheese, Croutons, Chopped Egg, Almonds, Broccoli, Garbanzo Beans, Olives, Cucumbers and Applewood Smoked Bacon Bits

Chicken Salad

Assorted Artisanal Rolls and Butter

Fresh Seasonal Fruit Salad

Gourmet Cookies

### Traditional Deli 24.00

Pasta Salad with Kalamata Olives, Julienne Vegetables and Pesto Dressing

Assorted Deli Meats: Sliced Honey Ham, House Roasted Turkey, Roast Beef and Albacore Tuna Salad

Assorted Cheeses: Sliced Swiss, Cheddar and Provolone Cheeses

Condiments: Mayonnaise, Dijon Mustard, Creamy Horseradish, Lettuce, Sliced Red Onion, Tomatoes, and Pickles

Kettle Potato Chips

Assorted Deli Rolls and Breads

Fresh Baked Cookies and Brownies

### All American Cookout 24.00

Classic Potato Salad

Apple Cider Cole Slaw

Barbecue Baked Beans

All Beef Hamburgers and Hot Dogs served with Cheddar, American and Swiss, Red Onions, Lettuce, Sliced Tomatoes, Pickles, Mayonnaise, Mustard, Relish, Ketchup, Hot Dog Chili and Shredded Cheddar

Homemade Potato Chips with Onion Dip

Lemon Bars

### Barrio Street Fare 28.00

Barrio Chop Chop Salad

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

Arizona Macaroni Salad

BBQ Brisket

Slow Roasted Angus Brisket, Piña de Arbol Barbecue Sauce, Grilled Red Onion Relish

Mesquite Rubbed Roasted Chicken

Oven Roasted Sweet Potatoes with Agave Nectar and Sage

Calabacitas

Stewed Squash with Corn, Tomato, Chiles and Southwest Cheese Blend

Jalapeño Corn Bread with Whipped Butter

Tequila Lime Bread Pudding

**The Taco Stand** **28.00**

Jicama Vegetable Salad  
Mango Vinaigrette

Mini Beef Chimichangas

Make your own Taco Bar  
Pollo al Carbon and Carne Asada served with Cabbage, Jalapeño,  
Tomato, Onion Medley, Queso Fresco, Crema, Red and Green Salsas,  
Guacamole and Warm Corn and Flour Tortillas

Refried Pinto Beans

Roasted Poblano Rice

Trés Leches Cake

**Viva l'Italia** **29.00**

Rustic Panzanella Salad

Locally Baked Artisan Bread, Vine Ripe Tomatoes, Artichoke,  
Red Onion, Cucumber, Imported Olives, Torn Herbs, Capers,  
Dressed with Red Wine Vinaigrette

Spaghetti with Fried Zucchini and Parmesan

Sicilian Style Meatballs with Sugo Rosso Marinara

Chicken Marsala

Seared Chicken Cutlet, Porcini Mushrooms, Marsala Wine Sauce

Italian Vegetable Medley

Rosemary Breadsticks

Lemon Polenta Torte



# Dinner

## PLATED DINNERS

*Dinner Entrees include your choice of Salad and Dessert, Fresh Baked Bread with Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea upon request.*

*Dinner selections require a 25 person minimum. Fewer than 25 people may be subject to a surcharge.*

## SALADS

### **Tucson Caesar Salad**

Hearts of Romaine, Roasted Corn, Grilled Red Pepper, Manchego Cheese, Jalapeño Cheddar Croutons, Caesar Dressing

### **Lolla Rossa, Arugula & Orange Salad**

With Fried Red Onion Strips, Toasted Almonds and Cilantro Ginger Vinaigrette

### **Pear Salad**

Organic Mixed Greens, Frisée, Grilled Pear, Shaved Fennel, Walnuts, Salemlille Bleu Cheese, Pear Vinaigrette

### **Beefsteak Caprese Salad**

Fresh Mozzarella, Frisee, Fresh Basil, Imported Olive Oil, Aged Balsamic, Garlic Crostini

### **Bibb Lettuce & Raspberry Salad**

With Gruyere Cheese, Sourdough Croutons, Toasted Almonds and Raspberry Vinaigrette

### **Arcadian Garden Salad**

Hot House Cucumber, Heirloom Cherry Tomato, Local Radish, Shredded Carrot, House Croutons, Ranch Dressing and House Vinaigrette

## ENTREES

<b>Seared Airline Chicken Breast</b>	<b>29.00</b>
Chicken Demi-Glace Sauce, Roasted Fingerling Potatoes with Gorgonzola, Chef's Selection of Seasonal Vegetables	
<b>Stuffed Chicken Breast</b>	<b>30.00</b>
Prosciutto, Spinach, and Mozzarella, Warm Cous Cous Salad with Seasonal Vegetables in Vinaigrette	
<b>Mediterranean Spiced Grilled Chicken</b>	<b>33.00</b>
Topped with Artichoke and Olive Relish, with Oregano and Rice Pilaf	
<b>Achiote Pork Loin</b>	<b>28.00</b>
Medallions of Roast Pork Loin with Jalapeño Prickly Pear Glaze, Parmesan Polenta, Chef's Selection of Seasonal Vegetables	
<b>Sesame Seared Salmon</b>	<b>32.00</b>
Sticky Rice, Baby Bok Choy, Shiitake Mushrooms, Mirin Sauce	
<b>Braised Short Ribs</b>	<b>38.00</b>
With Risotto Milanese and Chef's Selection of Seasonal Vegetables	
<b>Butter Seared Filet Mignon</b>	<b>42.00</b>
Duchess Potato, Baby Seasonal Vegetables, Merlot Demi-Glace Sauce	
<b>Grilled New York Steak</b>	<b>36.00</b>
Twice Baked Potato, Seasonal Vegetables, Wild Mushroom Demi-Glace Sauce, Onion Rings	

## DESSERTS

<b>Pineapple Upside Down Cake</b>
<b>Frangipane Tart</b>
<b>Chocolate Pot de Crème</b>
<b>New York Cheesecake</b>
<b>Tiramisu</b>

## DINNER BUFFETS

*Buffets include Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea upon request. Artisan Bread Display included with all Dinner Buffets.*

*Dinner selections require a 25 person minimum. Under 25 people may be subject to a surcharge.*

**La Tratorria 34.00**

- Antipasti Bar
- Arugula and Arcadian Salads, Marinated Cremini Mushrooms, Piemonte Style Roasted Bell Peppers, Eggplant Caprese, Roasted Roma Tomato in Olive Oil, Olive Medley, Cavatelli Genoese, Shaved Imported Parmesano Reggiano, Garlic Crostini, Extra Virgin Olive Oil and Aged Balsamic
- Sole Rollantini alla Coze
- Baked Sole Roulade garnished with Mussels, Linguini , Tomato, Fresh Herbs, in Brodo di Pesce
- Chicken Marengo
- Slow and Savory Stewed Chicken, Mushrooms and Bell Peppers
- Basil and Pea Risotto
- Seasonal Italian Vegetables
- Tiramisu and Assorted Biscotti

**Southern Belle 38.00**

- Kentucky Wedge Salad Bar
- Bibb Lettuce, Red Onion, Tomatoes, Radish, Candied Pecan, Bleu Cheese, Crumbled Bacon, Seasonal Fruit, Herb Buttermilk Dressing and Peach Dressing
- Gemelli Salad
- Haricot Verts, Golden Bell Pepper, Pistachio, Arugula, Lemon Zest and Champagne Vinaigrette
- Fried Catfish
- Pickled Cucumber Slaw, Remoulade Sauce and Lemon
- Smothered Chicken with Mashed Potato
- Slow and Savory Cider Brined Pork Loin, Cheesey Grits and Broccolini
- Stewed Collard Greens
- Seasonal Cobbler
- Strawberry Buttermilk Cake

**Southwest d' Elegance** **34.00**  
Santa Rita Topopo Salad  
Romaine, Baby Greens and Torn Cilantro with Roasted Sweet Corn,  
Black Beans, Scallions, Red Bell Pepper, Edamame, Cotija Cheese,  
Avocado, Prickly Pear Dressing and Green Chili Ranch Dressings  
Individual Shrimp Ceviche  
Grilled Salmon with Citrus Salsa Verde  
Grilled Chicken with Chili Agave Glaze  
Stone Fruit Wild Rice Pilaf  
Local Seasonal Vegetables  
Challah Bread Pudding with Ancho Chocolate Sauce  
Panna Cotta Parfait

**French Bistro** **44.00**  
Salad Verte  
Baby Greens and Frisee, Dried Cherries, Boursin Stuffed Endive,  
Champagne Vinaigrette  
Salad Nicoise  
Bibb Lettuce, French Green Bean, Nicoise Olives,  
Heirloom Tomato, Egg, New Potato, Capers and Anchovy  
Champignon Pate  
Chicken Liver, Mushroom, Cognac, Butter  
Brie En Croute  
Seasonal Fruit Filling  
Loup d' Mer  
Mediterranean Sea Bass, Braised Fennel & Vermouth Fume  
Chicken Supremes De Volaille  
Breast of Chicken, Champignon Mushrooms, Madeira Cream Sauce  
Rôti de Boeuf et Petits Pois À la Français  
Butter Seared Sirloin Roast, French Style Petit Peas,  
Demi-Glace Sauce  
Seasonal Vegetable Medley  
Roasted Fingerling Potato  
Seasonal Frangipane Tarts  
Cream Puffs





# Receptions

## COLD PLATTERS

<b>Crudite</b>	6.00
Display of Fresh Cut Seasonal Vegetables, served with Traditional Buttermilk Vegetable Dip, Bleu Cheese Dip and Sun Dried Tomato Dip	
<b>Cheese</b>	8.00
Domestic and International Cheese Selection served with Local Artisan Breads and Gourmet Crackers garnished with Seasonal Fruit Garnish	
<b>Antipasto</b>	9.00
Dry Cured Italian Salami, Prosciutto de Parma, Chef Selection Antipasti Vegetables and Accoutrement, Auricchio Provolone, Fresh Mozzarella, Locally Baked Artisan Breads and Grissini's	
<b>Chilled Jumbo Shrimp</b>	39.00 per dozen
With Bloody Mary Cocktail Sauce	

## COLD HORS D'OEUVRES

*Priced per piece, minimum 2 dozen per piece*

### STUFFED BAGUETTES

Italian Salami, Piquillo Pepper, Kalamata Olive, Goat Cheese, Cream Cheese and Fresh Herbs 3.25

Crab, Shrimp, Scallion and Cream Cheese 3.50

Smoked Salmon, Cream Cheese and Chive 3.50

### ENDIVE

Ricotta and Chèvre Cheeses with Almond, Golden Raisin and Honey Oil Drizzle 3.50

Shrimp and Mango Salad 3.75

Roasted Carrot & Harissa Hummus 3.25

### SOPES

Black Bean, Cheddar, Roasted Corn with Chili de Arbol Salsa 3.25

Grilled Shrimp with Cabbage and Pineapple Habanero Salsa 3.50

Shredded Chicken with Avocado Salsa Verde and Cotija Cheese 3.25

### BASKETS

Ahi and Micro Salad and Sweet Wasabi Vinaigrette 4.50

Aloha Shrimp Salad with Cabbage, Jicama, Radish and Mango Vinaigrette 4.50

Curried Chicken Salad 4.50

## KABOBS

Beef Kofta with Harrisa 3.25

Antipasto Genoa Salami, Marinated Mozzarella, Artichoke, Olive, Pimiento, Tomato 3.50

Seasonal Fruit Kabobs 3.50

## CROSTINI

Champignon Mushrooms and Fontina Cheese 3.50

Nova Lox with Dijon Crème Fraiche and Fresh Dill 4.00

Smoked Duck with Gingered Pear Chutney and Radicchio 3.50

## COLD CANAPES

Ahi Poke on Rice Cracker 4.00

Rosemary Shortbread with Cambazola Cheese and Fruit Chutney 3.75

Chilled Avocado Soup with Corn and Lobster 4.00

## SWEET BITES

Apple Pie Spring Rolls with Cinnamon Crème Fraiche Dip 3.25

Mini Cannoli 3.50

Lemon Cheesecake Crescent Rolls 3.25

## HOT HORS D'OEUVRES

*Minimum 2 dozen per piece*

### MINI QUICHE

Classic Lorraine with Gruyere, Bacon Lardons	3.25
Wild Mushroom and Leek	3.25
Southwestern with Chorizo, Peppers, Cheddar Jack Blend	3.25

### PHYLLO

Sonoran Chicken Beggars Purse	3.50
Spanikopita	3.50
Sun Dried Tomato Phyllo Rolls	3.25

### PUFF PASTRY

Beef Wellington	4.00
Fig and Caramelized Onion	3.50
Ham and Cheese Pinwheel	3.25

### EMPANADA

Beef and Manchego Cheese	3.25
Black Bean and Corn	3.25
Chicken with Chiles and Cheese	3.25

### DIM SUM

Vegetable Spring Rolls with Sweet and Sour	3.25
Chicken Pot Stickers with Ponzu	3.25
Filipino Lumpia with Sweet Chili Sauce	3.25

### STUFFED MINI PEPPERS

Goat Cheese and Chorizo	3.25
Taco Stuffed, Ground Beef, Sharp Cheddar and Scallion	3.25
Guero Chili Stuffed with Bacon, Shrimp and Cotija Cheese	3.75

### SLIDERS

Crispy Pork Belly, Challah Roll, Daikon and Carrot Slaw and Green Onion Aioli	4.00
Chicago Style Beef Sliders	3.25
Hot Brown Turkey Melt Slider with Bacon, Tomato and Swiss Cheese	3.75

### FRITTO MISTO

Parmesan Artichoke Fritter with Goat Cheese and Marinara Dip	3.00
Panko Crusted Crab Cakes with Remoulade Sauce	4.50
Prosciutto, Pea and Provolone Arancini	3.50

### SATAYS

with Thai Peanut Sauce and Cucumber Salad

Chicken	3.50
Beef	3.50
Tofu and Peppers	3.50

**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 presentation*

*All Stations require a 25 person minimum.*

**Pacific Rim Dim Sum 18.00**  
 Beef and Pickled Vegetable Bao  
 Corn and Edamame Pot Stickers  
 Chicken Pot Stickers  
 Filipino Lumpia  
 Chicken Satay on Cucumber Salad  
 Vietnamese Summer Rolls with Shrimp, Glass Noodle  
 and Vegetables

**Aperitivos Mexicanos 16.00**  
 Shredded Beef Taquitos  
 Green chili and Pork Quesadillas  
 Pollo Sliders, Avocado Crema, Grilled Salsa and Pickled Vegetables  
 Nacho Bar  
 Queso Fundito, Cheddar Cheese Sauce, Chicken and Chili Meat,  
 Red And Green Salsa, Pico De Gallo, Olives, Green Onion,  
 Pickled and Fresh Jalapeño

**Charcuterie and Cheese 18.00**  
 Chicken Liver Pate  
 Toscano Salami, Mortadella, Soprasetta, Marinated Vegetables,  
 Olive Medley  
 Brie Cheese En Croute, Manchego Viejo, Aged Gouda, Stilton  
 Assorted Seasonal Jams and Chutney  
 Assorted Crackers, French Baguette

**Pasta Amore! 15.00**  
 Gemelli Pasta and Cheese Tortellini  
 Roasted Tomato Sauce and Garlic Cream Sauce  
 Toppings include: Diced Chicken, Sautéed Mushrooms,  
 Italian Sausage, Pesto, Roasted Red Peppers, Artichokes, Shredded  
 Parmesan  
 Rosemary Rustic Ciabatta, Bread Sticks and Tomato Basil Focaccia

**Sonoran Street Tacos 18.00**  
 Chopped Skirt Steak and Cilantro Lime Grilled Shrimp  
 on Soft Corn Tortillas  
 Assorted Toppings: Shredded Cabbage Slaw, Spicy Chipotle Salsa,  
 Crema Fresca, Fresh Lime, Diced Onions, Queso Fresco  
 and Avocado Salsa  
 SAVOR Tortilla Chips  
 Vegetarian Refried Beans  
 Salsa Fresca

## CARVINGS

All Carving Stations will be served with Fresh Baked Tiny Rolls.

Carvers available at 100.00 per attendant. One Carver per 50 guests is recommended. Two hour service maximum.

All Carvings require a 25 person minimum

<b>Roasted Turkey Breast with Apricot Glaze</b> With Cranberry-Orange Chutney (serves 25)	<b>175.00</b>
<b>Pineapple Glazed Ham</b> With Honey Mustard Sauce (serves 30)	<b>175.00</b>
<b>Slow Cooked BBQ Brisket</b> Piña de Arbol BBQ Sauce (serves 25)	<b>225.00</b>
<b>New York Strip</b> With Red Wine Peppercorn Sauce (serves 25)	<b>300.00</b>
<b>Herb Rubbed Prime Rib</b> With Au Jus and Horseradish Cream Sauce (serves 30)	<b>375.00</b>
<b>Porchetta</b> Pork Loin Stuffed with Italian Sausage, Fennel and Orange Zest with Extra Virgin Olive Oil (serves 20)	<b>175.00</b>
<b>Salmon En Croute</b> Salmon with Creamed Spinach and Mushrooms baked in Pastry (serves 25)	<b>275.00</b>

## SAVOR THE SWEETS

Cake Cutting Fee 2.50 per person

**Assorted Cupcake Bar** **39.00 per dozen**  
Vanilla, Chocolate, Red Velvet, Jelly Roll, Peanut Butter and Lemon Specialty Cupcakes are available. For more details, please ask your Catering Specialist.

**The Dessert Six Shooter** **12.00**  
Lemon Curd and Vanilla Wafers  
S'mores Shooter  
Very Berry Cheesecake  
Chocolate Mousse with Raspberry Tiramisu  
Peanut Butter Cup

**Very Berry Shortcake Station** **12.00 per person**  
Southern Shortcake Biscuits, Pound Cake, Strawberry & Blueberry Compotes, and Whipped Cream

**Cheesecake Lollipops** **39.00 per dozen**  
Coconut, Strawberry Pistachio, Double Chocolate

**French Mini Assortment** **39.00 per dozen**  
Assorted Petit Fors, Eclairs, Cream Puffs, Mini Tartlets

**Half Sheetcakes** **2.00 per person**  
Minimum 48 people



# Beverages

## HOST BAR PACKAGES

*Martinis, Cognacs, and Cordials may be subject to alternative pricing.*

	Hosted Bar	Cash Bar
<b>COCKTAILS</b>		
Deluxe Brand	7.00	8.00
Premium Brand	8.00	9.00
Martinis	9.00	9.00
Domestic Beer	7.00	8.00
Imported Beer	8.00	9.00
<b>WINE BY THE GLASS</b>		
Deluxe Wine	8.00	9.00
Premium Wine	9.00	10.00
<b>NON-ALCOHOLIC</b>		
Soda	4.00	4.00
Juice	3.00	3.00
Bottled Water	3.50	3.50
Sparkling Water	4.00	4.00

**HOURLY PACKAGE SERVICES**

*Unlimited consumption option for any number of guests for up to 4 hours of service.*

**Deluxe Brand, Imported & Domestic Beer, Fine Wines, Soda and Waters**

4 Hours 26.00 per person  
Each Additional Hour 7.00 per person

**Premium Brand, Imported & Domestic Beer, Fine Wines, Soda and Waters**

4 Hours 30.00 per person  
Each Additional Hour 7.00 per person

**BEER, WINE & SOFT DRINK PACKAGE**

*One Bartender per 100 guests is required. Specialty Bars require one Bartender per 50 guests. Bartender Fee is 100.00 per Bartender. Bartender Fee is waived for each bar that exceeds 750.00 in sales.*

**Imported & Domestic Beer, Fine Wines and Soda**

4 Hours 24.00 per person  
Each Additional Hour 7.00 per person  
Draft Beer Kegs Available Please call for Pricing

# Catering Information

SAVOR...Tucson is the exclusive food and beverage provider for the Tucson Convention Center. No food or beverage of any kind will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to certified agencies feeding the underprivileged.

## MENUS

Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date. The catering representative handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. Our culinary team is happy to customize the perfect menu for your event.

## PRICING

Prices quoted do not include 21% administrative fees or sales tax unless otherwise noted. A 21% administrative fee will apply to all food, beverage, and labor charges. Current state and local taxes will apply to all food, beverage, labor and equipment rentals. Customers claiming tax exempt status must provide satisfactory evidence of such exemption for the state of Arizona. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.





## ADMINISTRATIVE FEE

All food and beverage charges are subject to a 21 percent (21%) Administrative Fee. This Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

## LINEN

SAVOR provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

## GUARANTEES

A guaranteed number of attendees/quantities 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/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within 3 business days prior to event. Attendance higher than the guarantee will be charged the actual event attendance. Increases greater than 20% will be subject to 20% additional fee based on the menu price (F&B).

## OVERSET POLICY

SAVOR...Tucson will be prepared to provide service staff and have seats available for 5% over-set up to a maximum over-set of 20 guests for plated meals and buffet meals with complete table setups only. There will be an additional charge for each over-set of 20 guests above 5%.

## SERVICE STAFF

Guest to server ratio is 1 server per 30 guests for plated meal functions and 1 server per 50 guests at buffet functions. This is for service at rounds of (10). Rounds of less than (10) guests or a request for additional staffing is subject to labor fees.

## EVENT TIMELINE

All service times are based on two-hour breakfast or lunch service and three-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled.

## BEVERAGE SERVICES

We offer a complete selection of beverages to compliment your function. Please note alcoholic beverages and service are regulated by the Arizona Department of Liquor License Controls. As licensee, SAVOR...Tucson is responsible for the administration of these regulations. No alcoholic beverages may be brought onto the premise from outside sources.

We reserve the right to refuse alcohol service to intoxicated or underage persons or for any reason as deemed appropriate by SAVOR management. Alcoholic beverages may not be removed from the premises.

All Bars are subject to a \$100 Bartender fee per Bartender for (4) hours of service. (1) Bartender fee will be waived for every \$750 in cash or hosted sales. One (1) bartender per 100 guests is required. All bars close one hour before end of event.

## CONTRACTS

A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specified function sheets constitute the entire agreement between the Client and SAVOR...Tucson. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract on their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and confirmed by both parties.

## CANCELLATIONS

Any event cancelled less than 3 business days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary. This is determined on an event by event basis.

## PAYMENT/DEPOSIT

An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due, based on the guarantee, is payable 3 days prior to the event. Payment can be made in cash, certified check, or credit card. For additions, a major credit card is required to guarantee payment of any replenished or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the show/function.

## CONTACT INFORMATION

Please contact the SAVOR Catering Team at Tucson Convention Center for assistance in planning your event. For more information got to [www.tucsonconventioncenter.com](http://www.tucsonconventioncenter.com)



**Jana Doyle**  
Catering Sales Manager  
(520) 837.4775  
[jana.doyle@tucsonaz.gov](mailto:jana.doyle@tucsonaz.gov)



**Tucson Convention Center**  
260 S Church Avenue  
Tucson, AZ 85701  
(520) 791-4101