

SAVOR...

THE EXPERIENCE.

Catering Menu

Long Beach Convention Center



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SAVOR...
LONG BEACH

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

Our Mission

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

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

Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory—a snapshot in time with family and friends. 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.

We showcase who we are by focusing on where we are and customizing experiences.

Sustainability

We are a leader in environmental sustainability.

ASM Global is committed to reducing our environmental impact and ecological footprint. Our goal is to serve as an industry leader in environmental program implementation and stewardship through a partnership with our guests, team members, partners, and communities.

Our sustainability initiatives include purchasing locally produced and sustainably raised products, sourcing sustainable seafood, using non-petroleum-based products, and recycling and composting our waste whenever possible.

Allergens & Food Safety

We are focused on providing an inclusive environment to all your attendees. Whether your guests have a food allergy, food intolerance or dietary preference our teams are trained to meet your needs.

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

Speak with your Sale Representative about any anticipated dietary concerns as early as possible to ensure the most seamless service.



BREAKFAST **START YOUR DAY.**

MORNING COLLECTIONS, CHEF & PLATED CONCEPTS • ENHANCEMENTS



START YOUR DAY! **BREAKFAST.**

MORNING COLLECTIONS

Beverage selection to include: Freshly Brewed Coffee, Decaf, Tea, Natural Water, and Chilled Orange Juice

PREMIER CONTINENTAL | 38

Selection of Breakfast Pastries featuring Bear Claws, Danish, Croissants, Seasonal Berry Cups & Whole Fruit, including Imported Bananas

MORNING START | 44

Selection of Pastries including Breakfast Breads, Chocolate, & Butter Croissants, Seasonal Fruit Cups, Berry Flavored Yogurt, Granola

POWER CONTINENTAL | 48

Selection of Breakfast Breads, Peanut Butter Toast, Individual Gouda, Mozzarella and Cheddar Cheeses, Seasonal Fruit & Berry Cups, Hard Boiled Eggs

A 25 guest minimum.

Attendant fee applies for every 100 guests.

China Service 3.50 per person.

ENHANCEMENTS

CROISSANT SANDWICH | 13

Fried Egg, Shaved Honey Ham, Sharp Cheddar Cheese

Vegetarian version available with plant-based sausage.

HOUSE BURRITO | 12

Scrambled Eggs with Chorizo Sausages, Pico De Gallo, Monterrey Jack Cheese, Pan Fried shredded Potatoes

Vegetarian version available with plant-based chorizo.



CHEF'S MORNING TABLE CONCEPTS

All Chef's Tables include European assortment of Breakfast Pastries (Croissants and Danishes), Fresh Fruits & Berries, Freshly Brewed Coffee, Decaf, Hot Tea, Natural Water and Chilled Orange Juice

EASY BREAKFAST | 46

Scrambled Eggs with Cheddar Cheese, Sage-flavored Pork Link Sausages, Applewood Smoked Bacon Strips, Sautéed Breakfast Potatoes with Roasted Peppers

THE FULL PLATE | 49

Grilled Sliced Cured Ham, Applewood Smoked Bacon Strips, Chicken Link Sausages, Individual Sharp Cheddar Cheese Omelet, Hash Brown Potatoes

OVER THE TOP MORNING FEAST | 56

Belgium Waffles with Maple Syrup & Whip Butter, Pan-fried Potatoes with Chorizo Sausages, Applewood Smoked Bacon Strips & Chicken Sausages, Spinach & Roasted Tomato Egg Custard Quiche

MORNING PLATED CONCEPTS

Services include selection of Freshly Baked Breads and Seasonal Fruit Cups, Freshly Brewed Coffee, Decaf, Hot Tea, Natural Water and Chilled Orange Juice

MORNING START | 48

Scrambled Eggs with Scallions, Applewood Smoked Bacon, Pesto Crusted Broiled Tomato, Fried Potatoes

FRITTATA | 50

Egg & Mascarpone Cheese, Sautéed Spinach & Mushrooms, Roasted Sliced Rose Potatoes with Italian Fried Parsley, Broiled Parmesan Zucchini, Grilled Caramelized Pork Belly

PLANT-BASED BREAKFAST | 46

Vegan Eggs, Vegetarian Chorizo, Roasted Medley of Potatoes and Grilled Tomato

*A 25 guest minimum.
Attendant fee applies for every 100 guests.
China Service 3.50 per person.*

All orders are subject to a 16% administrative charge/fee and applicable sales tax. Prices subject to change.

SAVOR...
LONG BEACH



BREAKS **TIME TO RECHARGE.**

SNACKS • PASTRIES • FRESH FRUIT



THE FARMERS MARKET WINDOW!

BREAKS.

MORNING & AFTERNOON BREAKS

All items below | 66 per doz.

FRESH BAGELS WITH CREAM CHEESE

FLAVORED CROISSANTS

Butter, Chocolate, Almond

ASSORTED DANISH

BEAR CLAWS

SLICED BREAKFAST BREADS

CINNAMON ROLLS

FUDGE BROWNIES

CHOCOLATE-DIPPED RICE CRISPIES BARS

FRESHLY BAKED COOKIES

All items below priced as listed.

FRESH GRAPES CUPS | 6 ea.

FRESH BERRIES CUPS | 7 ea.

SEASONAL FRUIT CUPS | 6 ea.

WHOLE FRUIT | 38 per doz.

BERRIES & YOGURT PARFAIT | 8 ea.

PROTEIN CUPS | 12 ea.

with Hard Boiled Egg, Cheddar Cheese,
Peanut Butter and Crackers

A 25 guest minimum.

Attendant fee applies for every 100 guests.

China Service 3.50 per person.

A group of business professionals in an office setting, smiling and eating pizza together. The scene is bright and cheerful, with people in business attire. The text is overlaid on the image.

ON THE GO MEAL PACKAGES.

SANDWICHES • WRAPS • SALADS



BOLD SELECTIONS. **ON THE GO.**

SPECIALTY LUNCH MEAL

Includes Natural Water.

COLD SELECTIONS

SHAVED PEPPERY BEEF PASTRAMI SANDWICH | 48

Swiss Cheese, Caramelized Onions on a Pretzel Roll, Wholegrain Mustard Spread, Kettle Sea Salt Chips, Pasta Salad, Apple Strudel Pastry

MEDITERRANEAN VEGETARIAN SANDWICH | 46

Chickpeas Hummus Spread, Roasted Eggplant Caponata, Shaved Romaine Lettuce on Pita Bread, Feta-Cucumber-Tomato Salad and Tzatziki Dip, Baklava Sweet Pastry

CITRUS-CRANBERRY CHICKEN SALAD WRAP | 47

Seasonal Greens and Roasted Tomatoes in a Spinach Wrap, Cous-Cous Basil Salad, Fresh Sliced Fruit, Chocolate Fudge Brownie

TURKEY, TOMATO AND PROVOLONE GRILLED FLAT BREAD SANDWICH | 46

Baby Kale, Arugula, Celery, Carrots Salad, Blood Orange Vinaigrette, Garnished with Shaved Coconut and Raisins, Pecan Sweet Bar

CROISSANT HONEY HAM SANDWICH | 48

Thin-sliced Ham, Sharp Cheddar Cheese, Tomatoes, Spring Mix Lettuce, Primavera Pasta Salad, Salted Caramel Brownie

CHICKEN CAPRESE SALAD | 45

Basil-cruste Grilled Chicken, Fresh Mozzarella, Vine-ripe Tomatoes, Arugula, Balsamic Vinaigrette, Fresh Berries, Chocolate S'more Bar

A 25 guest minimum.

Attendant fee applies for every 100 guests.

China Service 3.50 per person.

**SAVOR...
LONG BEACH**

All orders are subject to a 16% administrative charge/fee and applicable sales tax. Prices subject to change.

SPECIALTY LUNCH MEAL

Includes Natural Water.

HOT SELECTIONS

MERLOT BRAISED BEEF FRICASSEE | 58

Root Vegetables, Roasted Garlic Smashed Pan fried Red Potatoes, Charred Brussel Sprouts, Artisan Bread, Warm Apple Cobbler

CHICKEN, SHRIMP AND ANDOUILLE SAUSAGES JAMBALAYA | 51

Creole Vegetables & Tasso Ham Succotash, Southern Collard Greens, Warm Pecan Bar

SLICED BEEF BRISKET AND BBQ GLAZED BROILED CHICKEN | 48

Pork Belly Baked Beans, Sauté Blue Lake Green Beans and Glazed Carrots, Honey Corn Bread

GRILLED SESAME CHICKEN | 46

Jasmin Rice, Stir Fried Bock Choy and Asian Noodles, Shiitake Mushrooms and Green Onions, Warm Fruit Strudel

FRESH DILL AND PARSLEY CRUSTED SEARED SALMON | 55

Paella Saffron Rice, Zucchini and Squash Warm Lentil Salad, Chocolate Chip Brioche Bread Pudding with Vanilla Sauce

PORK CARNITAS | 48

Tender, marinated, pan-fried Mexican Pork, Fiesta Rice, Black Beans, Vegetable Picadillo, Warm Flour Tortillas, Caramel Churros

*A 25 guest minimum.
Attendant fee applies for every 100 guests.
China Service 3.50 per person.*



A vibrant, blurred background image of a social gathering. In the foreground, a buffet table is laden with various dishes, including bowls of green salad, bread, and other prepared foods. Several people are seen in the background, some in business attire, engaged in conversation and serving themselves. The overall atmosphere is bright and lively.

SANDWICHES **& CHEF STATIONS**

INSPIRED CONCEPTS FROM ALL AROUND THE WORLD

DELICIOUS SANDWICHES AND **STATIONS.**

THE SANDWICH MARKET | 58

Includes Natural Water.

SUMMER SALAD

Seasonal Spring Mix, Heirloom Tomatoes, Golden Sweet Peppers, Crumbled Feta Cheese & Toasted Pine-nuts, Honey-lemon Vinaigrette

MEDITERRANEAN ROASTED POTATO SALAD

Artichokes, Roasted Pimentos, Scallions, Pancetta Bits, Garlic Aioli

PORTOBELLO MUSHROOM SANDWICH

Roasted Garlic Spread, Caramelized Red Onions, Balsamic Glaze, Ciabatta Bread

CHICKEN PESTO SANDWICH

Grilled Chicken Breast, Basil Pesto, Grana Padano Parmesan Cheese, Roasted Red Bell Pepper, Spring Mix Lettuce, Baguette

BEEF FAJITA SANDWICH

Tex-Mex Seasoned Beef, Sautéed Onions and Peppers, Chipotle Spread, Sourdough Roll

TRIO OF CHEF'S DESSERTS

A 25 guest minimum.

Attendant fee applies for every 100 guests.

China Service 3.50 per person.



CHEF STATIONS

The following menus feature a selection of Freshly Baked Breads and Rolls, Butter, Natural Water.

THE ATLANTIC CATCH | 85

Roasted Root Vegetables Salad, Crumbled Goat Cheese & Balsamic Glaze
Baby Iceberg Wedge Salad with Scallions, Bacon Bits, Tomatoes, Shaved Red Onions, Buttermilk Creamy Ranch
Seared Atlantic Salmon Filet, Buttery Cucumber Dill Sauce
Grilled Chicken Rigatoni Pasta, Pomodoro Sauce
Charred Brussel Sprouts
Roasted Parsley Potatoes
N.Y. Cheesecake with Berries

PAN-PACIFIC | 78

Soba Noodle Salad, Peppers, Carrots, Zucchini, Scallions, Cilantro, Sesame Ginger Dressing
Japanese Cucumber Salad, Fresh Tomatoes, Carrots, Red Onions, Sesame Seeds
Pan-fried Orange Chicken
Korean Beef Bulgogi
Stir Fried Vegetables
Jasmine Rice
Mandarin Citrus Cake

MEXICAN SEASIDE | 75

Baby Romaine Cesar Salad
Pico De Gallo Salad, Cucumbers, Jicama & Oranges
Charbroiled Chicken, Creamy Pasilla Pepper Sauce
Smashed Fingerling Potatoes, Cilantro Chimichurri
Braised Cod Fish Veracruz Style, Julienne Peppers, Onions, Olives, Tomatoes & Capers
Calabacitas Con Queso (Broiled Zucchini, Cotija Cheese & Squash)
Tres Leches Cake

MEDITERRANEAN SEASHORE | 86

Greek Salad, Oregano Vinaigrette
Caprese Platter, Tomatoes, Basil, Fresh Mozzarella, Balsamic Glaze
Chicken Provencal, Green Olives, Tomatoes, Shallots, Thyme, White Wine, Garlic
Spanish Seafood Paella, Saffron Rice, Shrimp, Fresh Catch Fish & Mussels
Moroccan Roasted Vegetables, Russet Potatoes, Sweet Garlic Potatoes, Green Bell Peppers, Red Onions, Broccoli, Mushrooms, Salt, Sliced Lemons, Paprika, Cumin, Coriander, Cinnamon, Turmeric, Harissa-Olive Oil
Italian Tiramisu

THE BAYOU | 82

Muffuletta Salad, Marinated Giardiniera Vegetables and Provolone Cheese
New Orleans Salad, Crisp Greens, Bacon, Parmesan, Croutons, Hardboiled Egg with Creamy Herb Dressing
Blackened Fresh Catch Fish
Chicken Sausage Jambalaya
Red Beans and Rice
Braised Collard Greens
Bayou Brownie

LAND AND SEA | 95

Roasted Golden Beet Salad, Toasted Almonds, Heirloom Tomatoes, Goat Cheese, Fresh Mint Vinaigrette
Radicchio Arugula & Baby Kale Salad, Pickled Red Onions, Parmesan Cheese Croutons, Shaved Carrots, Cucumber, Champagne Vinaigrette
Merlot Braised Boneless Short Ribs, Mushrooms & Pearl Onions
Pan Seared Mahi-Mahi Filet, Lobster Sauce
Roasted Seasonal Baby Vegetable
Potato Au Gratin
Petite Tarts Platter

*A 25 guest minimum.
Attendant fee applies for every 100 guests.
China Service 3.50 per person.*



PLATED **COLLECTIONS.**

SALADS • ENTRÉES • DESSERTS • SPECIAL DIETARY OPTIONS



CHEF CRAFTED & SEASONAL!

PLATED MEALS.

THREE COURSE PLATED MEALS

Served with selection of Freshly Baked Breads and Rolls, Sweet Whipped Butter, Natural Water. Coffee and Iced Tea served as enhancements request.

SALADS

A 25 guest minimum.

CAESAR SALAD

Baby Romaine Lettuces, Shaved Parmesan Cheese, Garlicky Crostini with Creamy Caesar Dressing

SEASONAL HARVEST SALAD

Baby Lettuce, Market Berries, Goat Cheese, Candied Pecans with Honey Champagne Dressing

OVEN ROASTED BEET & BABY KALE SALAD

Arugula & Watercress, Goat Cheese, Roasted Yellow Tomatoes with Balsamic Vinaigrette

SHAVED VEGETABLE SALAD

Mesclun Lettuces, Fennel, Carrots, Radish, Burrata Cheese, Pistachios with Green Goddess Dressing

HEIRLOOM TOMATO SALAD

Arugula, Heirloom Tomatoes, Fresh Mozzarella with Basil Vinaigrette

BABY GEM SALAD (VEGAN AND GLUTEN FREE)

Frisee, Cherry Tomatoes, Persian Cucumber, and Shaved Radish with Lemon Vinaigrette



ENTRÉES

ROASTED HERB CRUSTED PORK CHOP | 70

Garlic Mashed Potatoes, Roasted Baby Carrots & Cauliflower Florets, Cherry Demi Glaze

PARMESAN BAKED CHICKEN | 69

Root Vegetable Hash, Baby Zucchini and Saffron Risotto, Roasted Chicken Volute

ROTISSERIE STYLE CHICKEN BREAST | 72

Grilled Banana Squash, Asparagus, Charred Tomatoes, Fried Potatoes, Tomato Jam

BURGUNDY BRAISED BONELESS SHORT RIB | 85

Potato Au Gratin, Sunburst Squash, Haricots Verts, and Herb Gremolata

PAN SEARED FILET OF BEEF & ROASTED JUMBO SHRIMP | 120

Pomme Puree, Confit Shallot, Sautéed Spinach with a Truffle Red Wine Jus Reduction

PAN SEARED FILET OF SALMON | 82

Roasted Peewee Potatoes, Asparagus wrapped with Prosciutto, Spaghetti Squash, Grilled Asparagus

A 25 guest minimum.

Attendant fee applies for every 100 guests.

China Service 3.50 per person.



VEGETARIAN, VEGAN, GLUTEN FREE PLATED OPTIONS

SAFFRON GARDEN RISOTTO

Arborio Rice, Saffron Broth, Asparagus, Heirloom Carrots, Roasted Baby Beets, Wild Mushrooms, Herb Oil

ROASTED VEGETABLE STACK

Layered Marinated Seasonal Vegetables, Balsamic Drizzle, Microgreens Herb Oil

ROASTED CAULIFLOWER STEAK

Served with Romesco Sauce, Roasted Baby Vegetables, Chimichurri, and Polenta Cakes

SAUTÉ RIGATONI PASTA WITH PLANT-BASED MEATBALLS

Roasted Herbed Tomatoes, Grilled Eggplant, Asparagus, Natural Basil Pesto, and Toasted Pine-nuts

DESSERTS (SELECT ONE)

SEASONAL FRUIT TART

Mixed Glazed Fresh Fruit Pastry Cream in a Pie Tart Shell

CHOCOLATE TRIO MOUSSE

White, Milk, and Dark Chocolate Mousse Layers on top of a Chocolate Cake

CRÈME BRULÉE TART

Classic Vanilla Custard and Caramelized Sugar in a Brown Butter Crust

FUDGE CHOCOLATE TART

Served with Grand Marnier-marinated Berries

COCOA DULCE DE LECHE CAKE

With a Creamy Brulee Center and Fresh Vanilla Whipping Cream

A 25 guest minimum.

Attendant fee applies for every 100 guests.

China Service 3.50 per person.



RECEPTIONS BITES & STATIONS.

HOT & COLD HORS D'OEUVRES • PLATTERS • SMALL PLATE STATIONS



SMALL BITES & SMALL PLATES!

RECEPTIONS.

COLD APPETIZERS

Tray-passed service option available for an additional fee for attendant of \$225++.

CAPRESE SKEWER | 8

Vine Ripe Tomato, Galvani Mozzarella, Fresh Basil, and Balsamic Glaze

RATATOUILLE

BRUSCHETTA (VEGETARIAN/VEGAN) | 8

Seasonal Vegetables and Tomato on a Crostini with Fresh Herbs

TIGER SHRIMP SHOOTER | 9

With Chimichurri and Cocktail Sauce

AHI TUNA CRUDO SPOONS | 9

Sustainable Ahi, Ginger, Chili and Citrus

VEGETABLE STUFFED SHITAKE MUSHROOMS (VEGETARIAN/VEGAN) | 8

With Hoisin Sauce

SALMON TARTAR | 8

Soy Aioli, Charred Scallion, and Togarashi

HOT APPETIZERS

Tray-passed service option available for an additional fee for attendant of \$225++.

FONTINA AND CHICKEN CROQUETTE | 9

With Sun-dried Tomato and Panko Crust

DUCK AND LEMONGRASS SPRING ROLL | 9

With Sweet and Sour Dipping Sauce

GOAT CHEESE WONTON | 8

With Roasted Garlic Aioli Dipping Ssuce

ARANCINI - MINI RICE BALLS | 8

Choice of Black Truffle, Short Rib, Cajun, or Vegetarian

ROASTED TOMATO BISQUE SHOOTER | 8

With Crispy Parmesan

JERK CHICKEN SATAY | 8

With Caribbean Spices and Cilantro Crema

HIBACHI BEEF SKEWERS | 9

With Scallion and Garlic Sauce

A 25 guest minimum.

Attendant fee applies for every 100 guests.

China Service 3.50 per person.

A 25 guest minimum. Attendant fee applies for every 100 guests.

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SAVOR...
LONG BEACH



SPECIALTY SMALL PLATES (COLD)

MEDITERRANEAN STYLE

GRILLED VEGETABLES | 18 per person

Herb and Garlic Marinated Seasonal Vegetables, with Balsamic Reduction

FRESH FRUIT AND BERRIES | 19 per person

Seasonal Fresh Fruit and Berries served with House Made Raspberry Coulis

ANTIPASTO PLATTER | 23 per person

Assorted Mediterranean delights including Genoa Salami, Provolone Cheese, Fire Roasted Bell Peppers, Herb Marinated Zucchini and Squash, Cured Olives, Cherry Peppers, Pepperoncini, Marinated Artichoke Hearts, Hummus, served with Lavosh and selection of Crostini

DELUXE CRUDITÉ GARDEN BOARD | 14 per person

Farmer's Market Selection of Fresh Seasonal Vegetables served with Ranch Dressing and Home Made Hummus

DOMESTIC CHEESE PLATTER | 23 per person

Sharp Cheddar, Monterey Jack, Aged Manchego, Smoked Gouda, Alpine Swiss, Toasted Nuts, Dried Fruits, served with selection of Crackers

CHARCUTERIE BOARD | 23 per person

Various Cured and Uncured Meats, Prosciutto di Parma, Black Forest Ham, Smoked Turkey, Genoa Salami, Mortadella, Dijon and Whole Grain Mustards, Cornichons and Garden Vegetable Giardiniera

A 25 guest minimum.

Attendant fee applies for every 100 guests.

China Service 3.50 per person.

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SLIDER BAR

Only Available for Receptions.

HOT SELECTIONS | 11

MINI PHILLY CHEESE STEAKS

Shaved Sirloin, Peppers, Onions, Provolone Cheese on a Brioche Bun

CAROLINA HOT CHICKEN SLIDER

With Red Cabbage and Pickles

BEEF AND BACON SLIDER

Cheddar Cheese , Caramelized Onion, Burger Sauce on a Sesame Seed Bun

BBQ PORK SLIDER

Shredded Tender BBQ Pork with Bread & Butter Pickles and Marinated Onions

COLD SELECTIONS | 11

SESAME SEARED AHI TUNA

Wasabi Aioli-Cream Slaw on a Brioche Bun

GLAZED PORK BELLY BANH MI

Sriracha Mayo, Sliced Cucumbers, Cilantro, Asian Pickled Carrots and Onions, Bao Bun

TOMATO AND MOZZARELLA SLIDER

Heirloom Tomato, Fresh Mozzarella, Basil Pesto on a Ciabatta Bun

Minimum 50 pieces per selection.

Attendant fee applies for every 100 guests.

China Service 3.50 per person.

CHEF ATTENDED SMALL PLATES STATIONS (HOT)

All action stations require a Culinary Attendant of \$225++

CRISPY SEARED CHICKEN BREAST | 25

Sautéed Mushrooms, Wild Rice Pilaf and Safron Sauce

TERIYAKI CHICKEN SKEWERS | 26

Vegetable Fried Rice and Sesame Seeds

SUSTAINABLE CAJUN CRAB CAKES | 29

With Remoulade and Cilantro

SUSTAINABLE PAN SEARED SEA BASS | 29

Orzo Risotto, Confit Baby Tomatoes and Opal Basil Vinaigrette

PEPPER CRUSTED FILET OF BEEF | 30

Garlic Mashed Potatoes, Sautéed Oyster Mushroom and Demi-Glace

BURGUNDY BRAISED BONELESS SHORT RIBS | 30

Sliced Pan-fried Potatoes, Roasted Root Vegetables, Merlot Wine Reduction Brown Sauce

Additional Vegetarian options, as well as Vegan and Gluten Free are available on request.

*Minimum 50 pieces per selection.
Attendant fee applies for every 100 guests.
China Service 3.50 per person.*






**FLAVOR FOCUSED
PLANT-BASED ITEMS.**

Powered by Wicked Kitchen

FLAVOR FOCUSED. PLANT-BASED. DELICIOUS.

At the heart of **SAVOR**'s food vision is the basic element of hospitality. Providing great food, friendly service and a welcoming environment are at the core of how we plan and deliver our events. That includes providing for our guests who have specific dining preferences, such as vegan, vegetarian or flexitarian as well as those who are simply looking for more plant-based options.

To make all our customers feel at home we have prepared the following **SAVOR** Plant-Based Menu section. **All items here are vegan, including items such as burgers, meatballs, seafood, eggs, cheese, butter and other dairy products, which are made entirely from plant-based ingredients.**

Many of the items include ingredients from Wicked Kitchen , our culinary driven, internationally known vegan partners. The **SAVOR** International Chef Team and the Wicked Kitchen Culinary Team spent many hours collaborating on this delicious plant-based menu. We hope you enjoy eating these items as much as we did creating them!



Salmon Teriyaki Bites



Chorizo Sausage

All menu items in this section contain no added animal protein.

All orders are subject to a 16% administrative charge/fee and applicable sales tax. Prices subject to change.

SAVOR...
LONG BEACH






Deli-Style Tuna Sandwich

BREAKFAST

BREAKFAST SANDWICHES

POBLANO, EGG & CHORIZO WRAP | 13

Roast Poblano Pepper, Just Egg, Wicked Kitchen Chorizo, Follow Your Heart Cheddar and House made Salsa Roja in a warm Tortilla Wrap   

EGG & CHORIZO ENGLISH MUFFIN | 12



English Muffin, Wicked Kitchen Chorizo, Just Egg and Cheddar Cheese   

BOX LUNCHES

BOX SANDWICHES

Served with a Bag of Gourmet Potato Chips, Pasta Salad and a Chocolate Chip Cookie  

DELI-STYLE TUNA SANDWICH | 45

House made Good Catch Tuna Salad, Celery, Dill, Mayonnaise and Sweet Relish with Sliced Local Tomatoes, served on a Ciabatta Roll  

SALMON AVOCADO WRAP | 45

Good Catch Teriyaki Salmon, Avocado, Cherry Tomatoes, Green Onions and Mixed Greens on a Whole Grain Wrap  

PLATED LUNCH

Minimum guarantee of 25 people for plated functions. All Plated Lunch options include Rolls with Butter, Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea.

ENTRÉES

CACCIATORE WITH MEATBALL AND CHORIZO | 52

Pasta, Wicked Kitchen Meatballs and Wicked Kitchen Chorizo French Green Beans and Caramelized Shallots   

ROAST SALMON WITH CHIMICHURRI SAUCE | 60

Good Catch Salmon, Yellow Rice, Green Beans 

AHI TUNA NICOISE | 58

Good Catch Tuna, Tomato, Marinated French Beans, Fingerling Potato, Olives, Egg, Butter Lettuce with Lemon-Dijon Vinaigrette 

2-Course Meal

Guests may pick up the salad choice from our entrée plated meals.

All menu items in this section contain no added animal protein.

All orders are subject to a 16% administrative charge/fee and applicable sales tax. Prices subject to change.

SAVOR...
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Meatballs

BREAKS & RECEPTIONS

HORS D'OEUVRES


GOOD CATCH SALMON TERIYAKI BITES (Hot) | 9 

WICKED KITCHEN SPICED BEEF AND JALAPENO QUESADILLA (Hot) | 8   

WICKED KITCHEN MEATBALL AND PARMESAN ARANCINI (Hot) | 8   

WICKED KITCHEN BUFFALO MEATBALLS (Hot) | 10   

WICKED KITCHEN BBQ MEATBALL SLIDER (Hot) | 10   

WICKED KITCHEN CHORIZO AND GRILLED PEPPER SLIDERS (Hot) | 10   

GOOD CATCH SALMON SLIDER (Hot) | 11  

GOOD CATCH TUNA CAPONATA BRUSCHETTA (Cold) | 8  

GOOD CATCH TUNA SALAD SLIDER (Cold) | 10  



Meatball and Parmesan Arancini

PLATED DINNERS

Our SAVOR and Wicked Kitchen Culinary Teams are pleased to offer custom menu creation so you can develop a plant-based dinner menu tailored to your discerning guests. Here is a sample custom dinner experience from the summer season.

Baby Greens, Butternut Squash, Shaved Candy Stripe Beets, Pomegranate Seeds and Puffed Quinoa with Balsamic Vinegar and Olive Oil

Roasted Mushrooms with Polenta, Red Wine Reduction, Roast Carrots and Shallots

Vanilla Bean Panna Cotta with Peach Compote and Candied Basil

Perfectly Paired Wine, Coffee, Decaffeinated Coffee and Hot Tea

All menu items in this section contain no added animal protein.

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**SAVOR...
LONG BEACH**



BEVERAGES **SODA & COCKTAILS.**

COFFEE & BEVERAGES • WINE & BEER • BAR PACKAGES

REFRESHING! BEVERAGES.

BY THE GALLON

[FRESHLY BREWED COFFEE](#) | 99

[HOT TEA SELECTION](#) | 99

[ORANGE JUICE](#) | 79

[FRUIT PUNCH](#) | 79

[ICED TEA](#) | 79

[LEMONADE](#) | 79

INDIVIDUALLY PACKAGED

[ASSORTED SOFT DRINKS \(PEPSI\)](#) | 4

[CANNED WATER](#) | 5

[MINERAL WATER](#) | 6

[ASSORTED BOTTLED FRUIT JUICE](#) | 8

[BOTTLED ICED TEA](#) | 8

Labor is not included in pricing.

COFFEE & WATER PACKAGES

[ESPRESSO & CAPPUCCINO SERVICE](#) | 2,375

Espresso & Cappuccino Service
300 cup service per day - each additional serving \$5.50. Rental of espresso machine includes supplies and an attendant, for up to 4 hours of service, to operate and prepare your specialty beverages

[KEURIG PACKAGE](#) | 500

Make-it-yourself Keurig single brew machine that contains four packages of 25 cups (100 cups total) with choice of: regular coffee and/or Earl Grey and Green teas, ten gallons water, condiments

[AMBIENT WATER KIT](#) | 150

Water dispenser, 5 gallon bottle of spring water, and 125 7-ounce compostable cups

[HOT & COLD WATER KIT](#) | 175

Hot and cold water dispenser, 5 gallon bottle of spring water and (125) 7-ounce compostable cups for both hot and cold beverages

[SPRING WATER REPLENISHMENT](#) | 75

5 gallon bottle of spring water and 125 compostable cups

Attendant fee applies for every 100 guests.

China Service 3.50 per person.

All orders are subject to a 16% administrative charge/fee and applicable sales tax. Prices subject to change.

SAVOR...
LONG BEACH



BAR PACKAGES

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

A full bar includes a bartender, disposable glassware and basic bar accoutrements. \$225++ bartender fee will apply for each bar.

FULL HOSTED BAR

Includes House Selections Domestic, Imported, and Craft Beers, Cocktails, California Wine Selections, Canned Sodas and Waters

FIRST HOUR | 28

EACH ADDITIONAL HOUR | 23

LIMITED HOSTED BAR

Includes House Selection of Domestic, Imported, and Craft Beers, California Wine Selection, Canned Soda, Waters

FIRST HOUR | 24

EACH ADDITIONAL HOUR | 19

CASH BAR WITH TICKETS

This allows guests to enjoy the entire inventory of libations using their tickets. Once tickets are exhausted, sales are on a cash basis. Tickets are provided by the client.

Prices listed are per person.

Bartender fee applies for every 100 guests.

China Service 3.50 per person.

All orders are subject to a 16% administrative charge/fee and applicable sales tax. Prices subject to change.

SAVOR...
LONG BEACH



FULL CASH BAR

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

A full bar includes a bartender, disposable glassware and basic bar accoutrements. \$225++ bartender fee will apply for each bar.

PREMIUM COCKTAILS | 16

COCKTAILS | 14

HOUSE WINE BY THE BOTTLE* | 42

HOUSE WINE BY THE GLASS* | 10

PREMIUM WINE BY THE GLASS* | 12

IMPORTED BEER | 12

CRAFT BEER | 12

DOMESTIC BEER | 10

MINERAL WATER | 6

CANNED SODA PEPSI PRODUCTS | 4

CANNED WATER | 5

Prices listed are per item.

Bartender fee applies for every 100 guests.

China Service 3.50 per person.

** Selection of wines available.*

Speak with our Catering Sales Manager.

All orders are subject to a 16% administrative charge/fee and applicable sales tax. Prices subject to change.

SAVOR...
LONG BEACH

GENERAL INFORMATION.

As the Long Beach Convention Center's exclusive caterer, SAVOR is renowned for its world class service, cutting edge cuisine and a wide variety of menus that can be customized to any event or special occasion. SAVOR's culinary team uses the freshest, seasonal, and locally sourced ingredients to create unique and memorable dining experiences for you and your guests. To assist you with every detail and facilitate your planning, a dedicated catering sales professional will assist you from start to finish to ensure a seamless event.

EVENT PLANNING TIMELINE

There are some important decisions for you to consider regarding the catering and execution of your event. Your Catering Sales Manager is ready to assist you in making these decisions a seamless part of your planning. The timeline below will help you in creating the environment and presentation needed for a successful event.

- 120 days prior to your event (or before) we request an initial event order outline. At this time, you will be issued a catering agreement and it will be due 10 business days from issue date along with a required 20% deposit.
- 60 days prior to your event we require catering locations, approximate numbers of guests and finalized menu choices.
- 7 business days prior to your event we require guest guarantee minimums along with any remaining balance. Once minimums are stated, they can increase, however they may not be reduced.

GUARANTEES

When providing your initial order, a minimum estimated attendance guarantee must be communicated to the Catering Sales Department. Contract minimums and full payment prior to your event will be based on the minimum estimated attendance. When changes are determined on a per person basis, a "final guaranteed attendance" must be given to Catering Sales 5 business days before service date.

This figure is the number of guests for which you guarantee to pay and is not subject to reduction. We will be ready to prepare 5% over your Guaranteed Attendance up to 1,000 guests (50 meals). Food and Beverage will make every attempt to accommodate increases in your count after the final guarantee is due, however, any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply. Once minimums are stated on initial sales orders and signed, they cannot be reduced.

The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event(s) will be held. Food and Beverage shall be entitled to charge and collect from the Customer any reasonable costs incurred by the Caterer in the event the Guaranteed Attendance figure provided by the Customer is not within the limits stated in this paragraph.

You will be charged for the greater of the actual number of guests served or the final guarantee amount. Increases made within the 5 day deadline are subject to approval and may be subject to an additional charge. We reserve the right to make reasonable substitutions as necessary.

Food and Beverage shall not be required to provide any services hereunder, nor will the Caterer be required to commence planning for the event(s), unless and until the Customer has returned a signed copy of the agreement and paid the deposit to the Caterer.

CONTRACTS, DEPOSITS, AND PAYMENTS

Once initial contact and event information is communicated to your Catering Sales Manager you will receive a contract for the entire event. You will be issued catering sales orders for each service.

- 120 days prior to your move-in day for your event we require a signed food and beverage agreement and a 20% deposit based on rental reduction or initial specs.
- 7 days prior to your move-in day, we require final payment in full for all functions and signed event orders based on your contracted attendance

A guarantee payment is required for all functions. Deposits are non-refundable and non-transferable. We request that you have a credit card on file for any additions to your orders. You may finalize your account by company check, cashier's check, Visa, MasterCard, American Express or cash. The Catering Sales Department will process/pre-approve your credit card for any estimated balance due five (5) business days prior to your function date.

Note: Credit card payments carry a 3% fee.

PAYMENT

Amounts in excess of \$10,000 must have actual credit card present to be swiped and will be subject to a 3% convenience fee. Any on-site adjustments, additions or replenishments of contracted catering services will be reflected in a final invoice, payable upon conclusion of the event.

Checks are payable to **SMG Food and Beverage at 300 E. Ocean Boulevard, Long Beach, CA 90802.**

SERVICE LOCATIONS AT OUR FACILITY

We are delighted to be able to offer our food and beverage services in any of the meeting rooms, ballrooms, exhibit halls or lobby spaces of the Long Beach Convention & Entertainment Center. Please keep in mind the services ordered for specific locations are to be served and consumed in those locations. Services may not be moved to an additional location after the start time listed on your event order. Services requested for additional locations will be placed on a new event order at the price point of the initial order.

The Caterer reserves the right to approve, and make changes to, all floor plans and layouts of all events areas where the Caterer's services are to be provided, as deemed necessary in Caterer's sole discretion, to enable the safe and efficient conduct of Caterer's services by Caterer's staff. Without limiting the generality of the foregoing, Caterer reserves the right to specify the locations and configuration of all décor, tables, buffets, and service stations, as well as staging and breakdown areas. Customer's displays, exhibits, and decorations must comply with the building code and fire ordinances of the Long Beach Fire department.

LATE FEES

Initial orders not received within 10 business days of your event will be subject to 15% surcharge. Customer shall pay interest at the rate of 1.5% per month (or, if lower, the maximum legal rate) on all payments not made within thirty (30) days following the date such payments are due, which interest shall accrue from the date due until the date of payment. Further, Customer agrees to be liable for all costs and expenses incurred by the Caterer to collect past due payments.

EMPLOYEES, SERVICE AND LABOR CHARGES, SALES TAX

Catering service personnel are covered by Union Local 11's collective bargaining agreement. Catering personnel will deliver food and beverage, serve and clean related areas. Catering personnel are not permitted to perform any general cleaning duties (non-food service related) or act as badge checkers, ticket takers, or security personnel. All food and beverage charges are subject to a 16% administrative charge/fee and local sales tax (currently 10.25%). The 16% administrative charge/fee is also taxable under SBOE Regulation #1603. Sales tax-exempt organizations are required to provide a copy of their California Franchise Tax Board Certificate of Exemption no later than one week prior to the event.

Labor provided for seated breakfast and lunch functions is two hours, with three hours provided for seated dinner functions. The labor shifts include setup, service, and cleaning time; any additional labor required outside of the standard shift length is subject to charges at plus tax, per server, per hour.

LABOR CHARGES

- A \$225.00 labor fee will be charged for hosted or cash and carry bar services. Should your event end time be delayed more than 30 minutes, a labor charge will be added including event staff overtime charged by the full hour.
- Bussing Attendant \$150++ each (4 hours minimum) Applicable for food truck parties
- Runner Fee \$150++ each (4 hours minimum) – Applicable for water kits and other deliveries
- Tray Passer \$225++ each (4 hours minimum)
- Bartender \$225++ each (4 hours minimum)
- Chef Attendant \$225++ each (4 hours minimum)
- Service Staff \$225++ each (4 hours minimum) – Meals and Breaks
- Captain Fee \$250++ each (when requested by the client)
- Water kits - \$300++ daily labor fee for 8 hours, one attendant per 12 water kits

- Breakfast, Lunch and Dinner: \$75 delivery fee will be assessed for services with 25 people or less. For higher guest counts one labor charge will be assessed per each buffet line per 100 guests.
- Beverages/ Breaks - \$75 delivery fee will be assessed for services less than 25 guests. For amounts higher than 25 guests one attendant fee will be assessed per every two stations.

BEVERAGE CHARGES BASED UPON CONSUMPTION

Beverage charges based upon consumption apply only to each order that is a quantity of 50 beverages or more. Orders less than 50 beverages are based upon the actual amount ordered.

SERVICE TIMES

Food and beverage service time frames are based on 2 hours of service. If services extend past two hours additional labor fees may apply.

OUTSIDE FOOD AND BEVERAGE

Patrons, exhibitors or attendees may not bring food or beverage of any kind into the facility or to any event. Please contact your Catering Sales Manager for any additional information.

SPECIALTY MEALS

We ask that ten (10) business days prior to your event that a specialty meal guest count be given with your guarantee. Specialty meal types include: Vegan, Kosher, Halal, Gluten Free, and Allergies. For Vegetarians, we traditionally prepare 3% of your guaranteed guest count unless otherwise notified. Ask your Catering Sales Manager about pricing.

ADDITIONAL CATERING ARRANGEMENTS

Our Catering Sales Department will be happy to arrange for flowers, entertainment, ice carvings, as well as custom linens, theme props and décor. Our Catering Sales Department will be happy to discuss all the options available and approximate costs. Linen charges apply for all functions. Standard linens are \$5. Floor length linens are \$15.

CANCELLATION

Should it be necessary for the Customer to cancel a function after their agreement has been signed, Food and Beverage will be entitled to liquidation damages equivalent to 50% of the total estimated charges for the canceled function. Neither the Deposit nor any other prepaid amounts will be refunded to the Customer in the event of cancellation, except as follows

- Any cancellation received after the Guaranteed Attendance is due will result in a cancellation fee payable by Customer to Caterer equal to 100% of the estimated Catering Order charges.
- Caterer may retain any cancellation fees due to the Caterer from deposits or other prepaid amounts paid by the customer.

ALCOHOLIC BEVERAGES

All alcoholic beverage sales and consumption are regulated by the California Alcoholic Beverage Control. We are responsible for the administration of these regulations. We require that all alcoholic beverages be dispensed only by our employees or agents. It is acknowledged that California state law prohibits the sampling and distribution of all hard alcoholic beverages.

MISCELLANEOUS

China Service: Compostable service is standard for all functions except seated breakfast, lunch and dinner service in meeting rooms and ballrooms. China service is available at a \$3.50++/per guest additional charge for morning and afternoon refreshment breaks, and \$5.00++/per guest additional charge for all other functions.

LIABILITY

Licensee shall indemnify, defend and hold harmless Licensor, the City of Long Beach and their respective officers, directors, agents, and employees (the "Indemnitees") from and against any and all losses, liabilities, claims, damages and expenses (including reasonable costs of investigation and attorneys' fees) (collectively, the "Losses") occurring at the Facility (whether within or without an Authorized Area) caused to Licensor, the City of Long Beach and/or persons and/or property in, on, or near the Facility before, during, or after an Event, by (i) Licensee's failure to comply with any and all federal, state, foreign, local, and municipal regulations, ordinances, statutes, rules, laws, constitutional provisions, and common laws (collectively, the "Laws") applicable to Licensee's performance of this Agreement and/or activities at the Facility, including without limitation, health and safety laws, the Civil Rights Act, the American with Disabilities Act and intellectual property laws, (ii) any unlawful acts on the part of Licensee or its officers, directors, agents, employees, subcontractors, licensees, or invitees, (iii) the negligent acts, errors and/or omissions or the willful misconduct of Licensee or its officers, directors, agents, employees, subcontractors, licensees, or invitees, (iv) the material breach or default by Licensee or its officers, directors, agents, or employees of any provisions of this Agreement, (v) any and all rigging from or to the physical structure of the Facility or any fixture thereto, set-up, alterations, and/or improvements at or to the Facility necessitated by and/or performed with respect to the Event.

ALLERGIES

Long Beach facilities are not certified Gluten Free, Vegan or Vegetarian. We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility.

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