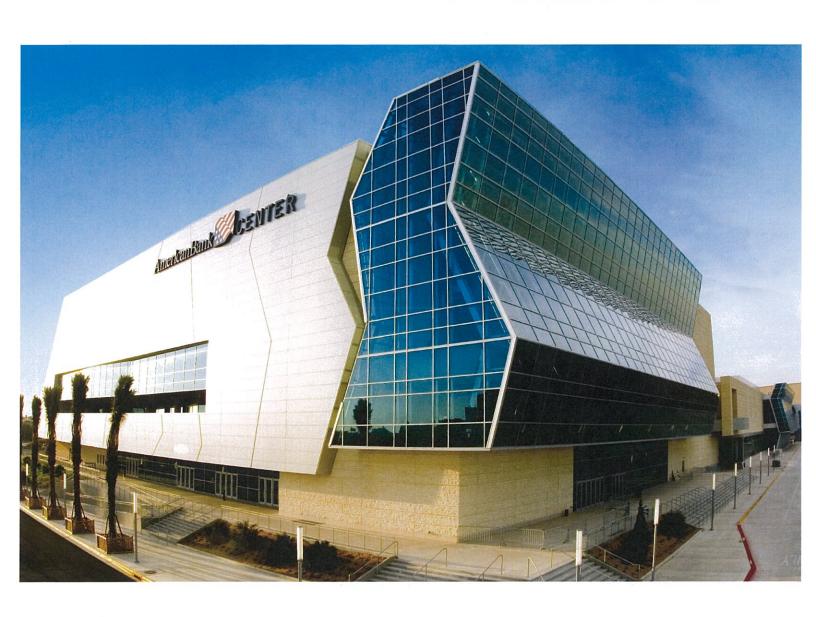
SAVOR...Corpus Christi at American Bank Center

MENU





1901 N Shoreline Blvd, Corpus Christi, TX 78401 americanbankcenter.com • 361-826-4700





A LA CARTE

THIRST QUENCHING BEVERAGES

Brewed Coffee, Decaffeinated Coffee or Hot Teas	\$46.00 per gallon
Individual Bottled Fruit Juices (Orange, Cranberry, Grapefruit, Tomato and Apple Juice)	\$3.50 each
Orange, Cranberry and Grapefruit Juice	\$34.75 per gallon
Infused water	\$35.00 per gallon
Lemonade or Fruit Punch	\$29.00 per gallon
Iced Tea	\$35.00 per gallon
Assorted 20 oz Bottle Soda (Coca-Cola products)	\$3.00 each
20 oz Bottled Water	\$3.00 each
Five Gallon Cooler Water Service	\$42.00
EACH COOLER WATER REFI LL \$15.00 (5 GALLON)	

FROM THE BAKE SHOP

BAKED IN-HOUSE

Assorted Muffins	\$30.00 per dozen
Assorted Fruit, Cheese Danish	\$28.00 per dozen
Coffee Cake (whole cake, sliced feeds 15 PL).	\$70.00 per cake
Croissants	\$28.00 per dozen
Buttermilk Biscuits	\$18.00 per dozen
Assorted Bagels, Cream Cheese, Butter.	\$36.00 per dozen
Fresh Baked Gourmet Cookies: Chef's Choice	\$24.00 per dozen
Chocolate Brownies	\$26.00 per dozen





FROM THE PANTRY

Seasonal Fresh Fruit, Berries	\$5.00 per person
Seasonal Whole Fresh Fruit.	\$2.50 per person
Assorted Low Fat and Non-Fat Yogurts	\$3.50 per person
Cartons of Milk (half-pint)	\$4.00 per person
Assorted Cereals	\$7.00 each
Tortilla Chips, Salsa Fresca	\$3.00 per person
Freshly Prepared Guacamole	\$30.00 per quart
Kettle Chips and Dip (select one dip) Caramelized Onion and Scallion Dip Fresh Herb and Buttermilk Dip Roasted Red Pepper Dip Each Additional Dip \$15.00 per pound	\$15.00 per pound
Pretzel Twists (large snack bowl or 2 medium snack bowls).	\$8.00 per bag
Mixed Nuts	\$29.00 per bag
Snack Mix: Traditional, Southwest, Cajun.	\$21.00 per bag
Giant Soft Pretzels (Dijon and yellow mustard)	\$6.00 each
Sweet Pretzels (caramel, cinnamon and chocolate sauce)	\$6.00 each
Chewy Granola Bars	\$2.50 each
Nutri-Grain Bars (soft)	\$2.50 each
Assorted Mini Candy Bars (mixture chocolate)	\$26.50 per pound





BREAKFAST

CONTINENTAL FLAIR

(25 people minimum)

THE LOW CARB CONTINENTAL	\$12.00
THE MORNING BREEZE Orange Juice, Cranberry Juice, Breakfast Pastries, Muffins, Bagels, Butter, Preserves, Cream Cheese Select Teas	
THE BAYFRONT DELUXE	At a second and a second a second and a second a second and a second a second and a

^{*}If Client does not meet the 25 minimum, they can opt out and it will be an additional \$2.00 per person upgrade

ENHANCE YOUR CONTINENTAL BREAKFAST

Seasonal Whole Fresh Fruit	\$2.50 each
Assorted Yogurts	\$3.50 each
Buttermilk Biscuit Sandwich: Scrambled	\$5.00 each
English Muffin Breakfast Sandwich:	\$6.00 each
Veggie/Vegetarian (Chef's Choice)	\$2.00 upgrade per person
Scrambled Eggs, Cheddar Cheese, Pork Sausage	\$3.00 upgrade per person
Hot Oatmeal or Grits: Butter, Honey	\$4.00 upgrade per person
No milk- carafes only for milk	\$2.50 each
Build Your Own Breakfast Taco: Flour	\$6.00 each





BREAKFAST BUFFET

Served with Orange Juice, Cranberry Juice

BREAKFAST ON THE BEND. Danish, Muffins, Sweet Cream Butter, Seasonal Sliced Fruits, Scrambled Eggs topped with Roasted V Smoked Gouda Cheese, Potatoes O'Brien Ham Steak	
LONE STAR BREAKFAST Danish, Muffins, Croissants, Butters, Preserves, Seasonal Sliced Fruits, Scrambled Eggs, Pork Sausag Fries	
RIO GRANDE BUFFET	

PLATED BREAKFAST

Served with Orange Juice, Cranberry Juice

COASTAL BEND FRITTATA	\$18.00
SOUTH TEXAS QUICHE	\$19.00

ENHANCE YOUR BREAKFAST BUFFET

Chef-Attended Station (Minimum 25 People)

Mushrooms, Peppers, Onions, Diced Ham, Chopped Spinach, Diced Tomatoes, Grated Cheese, Mexic Egg substitute available upon request	
CREPE STATION Pancake Maple Syrup, Fresh Cream Butter, Sliced Strawberries, Blueberry, Sliced Apples	\$7.00 per person
BUTTERMILK BISCUIT AND SAUSAGE	\$5.00 per person



MEETING BREAKS

IN BETWEEN MEETING SNACKS

(Per Person/Minimum 25)

THE REFRESHER COURSE\$5.0 Coffee, Decaf, Select Teas	0
GULF COAST BREAK\$7.0 Cinnamon Churros, Assorted Cookies, Chocolate, Strawberry, Assorted Toppings	0
CHOCOLATE FANTASY BREAK	0
THE SALTY LIFE\$6.0 Popcorn, Kettle Chips, Dips, Pretzel Twist (Choose 1-pepper dip, garlic dip, buttermilk ranch dip)	0
THE TROPICAL TOUCH	0
GULF COAST SPECIAL\$8.0 Nut Breads, Vegetable Crudités, Low-Fat Dips	0



GOURMET BOXED LUNCH

Each Boxed Lunch includes Whole Seasonal Fresh Fruit, Pasta Salad, Chips, Gourmet Chocolate Chip Cookie, 20 oz Bottled Water

BAYFRONT TRADITIONAL CROISSANT BOX LUNCH......\$18.00

TURKEY AND SWISS CHEESE ROAST BEEF AND CHEDDAR CHEESE HAM AND AMERICAN CHEESE CHICKEN SALAD SAUTÉED VEGETABLE

SOUTHWEST ROAST BEEF WRAP GRILLED PEPPER WRAP GRILLED CHICKEN WRAP CHICKEN SALAD WRAP SAUTÉED VEGETABLE WRAP

LUNCH BUFFETS

Includes Iced Tea, Water, Coffee (upon request)

THE CORPUS CHRISTI DELI CORNER
LITTLE TASTE OF ITALY\$18.00 Classic Caesar Salad, Spaghetti and Meatballs, Chicken Fettuccine Alfredo, Chocolate Mousse Cannoli's
BUILD YOUR OWN TACO
SOUTH TEXAS BUFFET\$22.00 Salad, Tortilla Croutons, Cherry Tomatoes, Chipotle Ranch Dressing, Spicy Vinaigrette, Tex Mex Slaw, Beef and Chicken Fajitas, Sautéed Onions, Bell Peppers, Warm Flour Tortillas, Cheese Enchiladas, Roasted Chili Sauce Borracho Beans, Tex Mex Corn, Sour Cream, Shredded Cheese Blend, Black Olives, Salsa, Traditional Churros
TEXAS CHICKEN FRIED STEAK





PLATED LUNCH ENTREES

Includes Salad and Dessert. Also Water, Iced Tea, Coffee (upon request) FAMILY STYLE ADD \$2.00 Per Person or Dinner Roll ADD \$1.00 Per Person

SAUTEED CHICKEN BREAST Tomatoes, Mushrooms, Mornay Sauce, Cilantro Inf	
CHICKEN FETTUCINI ALFREDO Over Buttered Fettuccini Noodles with Julienne Ve	
CHICKEN SCALLOPINI Lemon Garlic Sauce, Angel Hair Pasta, Vegetable M	
GRILLED CHICKEN MARGARITA Cilantro-Tequila, Zesty Lime Butter Sauce, Sweet C	
ROASTED LOIN OF PORK	\$19.00 egetables
GRILLED ATLANTIC SALMON Beurre Blanc, Pecan Rice Pilaf, Seasonal Vegetables	\$21.00 s
TEXAS CHICKEN FRIED STEAK	Cut Sweet Corn \$22.00
ANCHO CHILI RUBBED FLAT IRON STEAK Roasted Corn, Red Pepper Mashed Potatoes, Seaso	onal Vegetables \$24.00
	ELECT ONE) Two Dressing of your Choice are included Romaine Grape Tomatoes, Cucumber, Carrot Matchsticks, Croutons
European Field Greens	Cherry Tomatoes, Red Onions, Croutons
Classic Caesar	Romaine, Garlic Croutons, Parmesan Cheese
SAVOR Spinach Salad	Candied Pecans, Strawberries, Goat Cheese
Southwest Chopped	Greens, Romaine, Roasted Corn, Grape Tomatoes, Pinto Beans,
	Cilantro Vinaigrette

Ranch Chipotle Ranch Traditional Caesar Spicy Caesar

Raspberry Vinaigrette

Green Goddess

Balsamic

French

Thousand Island

LUNCH DESSERTS (SELECT TWO - ALTERNATING):

Fruit Tart with Vanilla Bean Sauce, Toasted Almonds Granny Smith Apple Crisp with Caramel, Cinnamon Dust New York Vanilla Cheesecake with Raspberry Compote, White Chocolate Sauce Chocolate Mousse with Carmel Sauce Chocolate Indulgence with Double Chocolate Cake





DINNER BUFFETS

Includes Iced Tea, Water, Coffee (upon request)

	ME BUFFET	
Romaine Sala Salad, Tortilla	THE BORDERad, Tomatoes, Black Olives, Red Onions, Pepperjack Cheese, Croutons, Ranch Dressing, Spanish Co a Chips, Salsa Fresca, Chicken Vera Cruz, Beef Brochette Ranchero, Spanish Rice, Acapulco Black Be tel Tres Leche (cake)	rn
Spinach Salad	SSROADSd, Spiced Pecans, Red Onions, Mandarin Oranges, Tomatoes, Thai Style Noodles, Salad, Hoisin Glaze Crusted Chicken Breast, Jasmine Rice, Steamed Broccoli, Cashews, Mandarin Orange & Coconut C	ed Pork
Field Greens, Served with L	COUNTRY	Breast,
Classic Caesa	ALY BUFFET	n, Meat
Potato Salad,	AS BBQ	eppers,

PLATED DINNERS

Salad & Dessert, Rolls, Water, Iced Tea, Coffee (upon request)
FAMILY STYLE ADD \$2.00 Per Person

GRILLED CHICKEN BREAST VERA CRUZ Sautéed Onion, Peppers, Tomatoes, Olives, Cous	scous, Sugar Snap Peas	\$21.00			
PECAN CRUSTED CHICKEN BREAST	otato Medley, Steamed Broccoli Florets	\$22.00			
BAKED CHICKEN BREAST ROULADE Boursin Cheese, Baby Spinach, Basmati Rice Pila	f, Ginger Lemon Zest Carrots	\$23.00			
GRILLED CENTER CUT BONELESS PORK CHO Caramelized Onion Gravy, Potatoes Au Gratin, S	DPpring Peas, Roasted Red Pepper	\$23.00			
SAUTÉED PORK LOIN MEDALLIONS Aromatic Vegetables, Aged Cheeses, Gravy		\$24.00			
CITRUS CRUSTED MAHI MAHI	quash Medley	\$28.00			
PORCINI DUSTED BEEF TENDERLOIN Mushroom Demi-glace, Dauphanois Potatoes, H	aricot Vert, Red Pepper Butter	\$30.00			
PLATED DINNER SALAD SELECTIONS (SELECT ONE) Two Dressing of your Choice are included: Southwest ChoppedGreens, Romaine, Roasted Corn, Tomato, Pinto Beans, Queso Ranchero, Cilantro, Tortilla Chips					
Spring	Greens, Matchstick Carrots, Cucumber Coins, Grape Tomato	es, Ranch			
Spinach	Candied Pecans, Strawberries, Goat Cheese				
DRESSINGS: Ranch Chipotle Ranch Traditional Caesar Spicy Caesar Raspherry Vinaignette	Cilantro Vinaigrette Green Goddess Balsamic French				

DINNER DESSERT SELECTIONS (SELECT TWO - ALTERNATING):

Thousand Island

Fresh Berry Parfait, Whipped Ricotta Chocolate Torte, Strawberry Coulis, Whipped Cream New York Cheesecake, Caramel, Chocolate Sauce Vanilla Bean Panna Cotta, Orange Sauce

ADD A REFRESHING SORBET COURSE TO ANY DINNER	
Lemon, Raspberry, Kiwi-Lime, Mango or Pink Champagne Served on Frozen Citrus Slices\$	3.00

*Prices subject to change per Market Value
**A 21% Administration Fee and applicable Sales Tax will be applied to all orders



Raspberry Vinaigrette

STATIONS & HORS D'OEUVRES

ACTION STATIONS

CHEF'S COUNTRY RUB TURKEY (serves 50)
GLAZED HAM (serves 50). \$220.00 Brown Sugar, Red Pepper Aioli, Rolls
HERB CRUSTED TENDERLOIN OF BEEF (serves 30) \$300.00 Horseradish Sauce, Grain Mustard, Rolls
INSIDE ROUND OF BEEF (serves 75)\$600.00 (35 to 40 lbs of beef on a bone) Horseradish Au Jus, Rolls
STEAMSHIP ROUND OF BEEF (serves 150) . \$900.00 (60 to 75 lbs of beef) Horseradish Au Jus, Rolls
POTINI BAR (per person) \$8.00 Garlic Mashed Potatoes, Chopped Green Onions, Black Olive, Sour Cream, Bacon Bits, Shredded Cheese
STIR FRY STATION (per person) \$11.00 Fresh Vegetables, Fried Rice, Steamed Rice, Beef, Chicken Breast, Asian Inspired Sauces
HORS D'OEUVRES CHILLED SELECTIONS (serves 50)
PROSCIUTTO WRAPPED MELON
TO COMMENCE OF THE PROPERTY OF
Raspberry Yogurt
Raspberry Yogurt DEVILED EGGS WITH CRAB MEAT. \$130.00 CAPRESE SALAD ON A STICK. \$150.00
Raspberry Yogurt DEVILED EGGS WITH CRAB MEAT. \$130.00 CAPRESE SALAD ON A STICK. \$150.00 Tomatoes, Mozzarella, Fresh Basil





HORS D'OEUVRES HOT SELECTIONS (Serves 50)

MINIATURE ASSORTED QUICHE\$80.00	
CHICKEN EMPANADA\$80.00	
SZECHUAN BEEF SATAY\$80.00	
ORIENTAL SPRING ROLLS, SWEET CHILE SAUCE	
STEAMED POTSTICKER, RICE VINEGAR SOY\$85.00	
SPANAKOPITA\$85.00	
TANDOORI CHICKEN SKEWER\$85.00	
BACON WRAPPED ALMOND STUFFED DATES \$85.00	
CHICKEN CORDON BLEU \$85.00	
THAI CHICKEN SATAY, SWEET CHILI SAUCE \$85.00	
INDIAN CHICKEN SAMOSA\$85.00	
BRIE EN CROUTE, RASPBERRY PRESERVES \$85.00	
FETA CHEESE, SUNDRIED TOMATOES IN PHYLLO	
PULLED PORK AREPA \$90.00	
FRIED 5-CHEESE RAVIOLI, MARINARA SAUCE	
CRAB STUFFED MUSHROOM \$95.00	
SHRIMP ADOBO, CROSTINI, GARLIC AIOLI \$95.00	





RECEPTION STATIONS

Minimum of Two (2) or More Stations (Priced per person - Minimum order 50)

DISPLAY OF SLICED SEASONAL FRUIT AND BERRIES	4.00
FRESH VEGETABLE CRUDITE	5.00
GRILLED AND MARINATED VEGETABLE DISPLAY	5.00
IMPORTED AND DOMESTIC CHEESE DISPLAY	5.00
NACHO STATION	
ENHANCE YOUR NACHO STATION	3.00
SOUTHWEST QUESADILLA STATION	3.00
- Plack Pean Catile Change Peanted Chilies	

- Black Bean, Cotija Cheese, Roasted Chilies
- Shredded Chicken, Poblano Chili, Smoked Gouda Cheese
- Grilled Southwest Vegetables, Jalapeno Pepper Jack Cheese, Shredded Chicken
- Bay Shrimp, Roasted Garlic, Cilantro, Monterey Jack Cheese

DESSERT STATIONS

MINIATURE DESSERT PAR PIECE: (Priced per person - Minimum order 50)

Chocolate Covered Strawberries \$2.00
Mini Tartlets\$3.00
Mousse Shooters (chocolate, mango, pineapple rum)
Chocolate Truffles
Cobbler Shooters (cherry, peach blackberry). \$3.00
French Pastries\$4.00
Petit Fours\$4.00
PETITE PATISSERIE STATION
ADD A REFRESHING SORBET COURSE TO ANY DINNER Lemon, Raspberry, Kiwi-Lime, Mango or Pink Champagne Served on Frozen Citrus Slices



BAR SERVICE

We take this opportunity to remind you that Texas State law prohibits the serving of alcoholic beverages to patrons under the age of 21, and that no alcoholic beverages may be brought into the American Bank Center for any reason.

CASH BAR (\$100 SET-UP FEE)

All beverages consumed are paid for in cash by the individual guest. A bartender is provided free of charge if consumption is over \$375 per bar in the initial 3-hour period. Otherwise, a \$55 bartender fee per bar will be applied after which a charge of \$20.00 per bartender, per hour applies after the initial 3-hour period, regardless of the sales. We recommend one bartender per 150 guests.

HOSTED BAR (NO SET-UP FEE)

All beverages consumed are paid for by the host. Charges are based on consumption. A bartender is provided free of charge for all hosted bars, based on a 50-people minimum. If there are less than 50 people, a \$55 bartender fee per bar will be applied. After the initial 3-hour period, \$20.00 per bartender, per hour applies regardless of the sales. We recommend one bartender per 100 guests for a hosted bar.

PRICING

DOMESTIC BEER

A variety of regular, light and non-alcoholic beers: Cash \$5.00 per bottle Hosted \$5.00 per bottle

DELUXE LIQUORS

Ask Catering Sales Coordinator for varieties: Cash \$10.00 per drink Hosted \$10.00 per drink

IMPORTED BEER

Ask Catering Sales Coordinator for varieties: Cash \$6.00 Hosted \$6.00

HOUSE SELECT WINES

House Chardonnay, Merlot, Cabernet, Moscato, White Zinfandel:
Cash \$8.00 per glass
Hosted \$8.00 per glass
Banquet: \$26.00 per bottle house wine (additional wines available)

THIRST QUENCHERS

Soft Drinks: Cash \$4.00 each Hosted \$4.00 each

NON-Package Bar and Additional Bar(s)

There will be a one-time Bar Set Up fee of \$100 per cash bar with a bartender fee of \$20 per hour, per bartender. If consumption is less than \$375, a \$55 bartender fee per hour, per bartender will be applied. We recommend one bartender per 150 guests.

HOSTED FULL BAR PER HOUR	
1 HOUR Deluxe	\$33.00 per person
2 HOURS Deluxe	\$29.00 per person
3 HOURS Deluxe	\$26.00 per person
4 HOURS Deluxe	\$23.00 per person
5 HOURS Deluxe	\$20.00 per person
HOSTED BEER AND WINE PER HOUR 1 HOUR. 2 HOURS. 3 HOURS. EACH ADDITIONAL HOUR.	\$18.00 per person \$15.00 per person
HOSTED KEGS	
DOMESTIC BEERS	\$280.00 each
IMPORTED	\$320.00 each
Ask Catering Sales Coordinator for Varieties	
SPECIAL EVENT ENHANCEMENTS	
CHAMPAGNE TOAST AVAILABLE*Per bottle for House Champagne. Please ask for a custom quote on specific brands of champagne.	\$55.00
CAKE CUTTING	\$1.00 per person
LINENS FOR NON-FOOD TABLES	\$10.00 each







SAVOR... CORPUS CHRISTI

FOOD SERVICE

SAVOR... Corpus Christi is the premier in-house caterer for the American Bank Center, Convention Center and Selena Auditorium and the exclusive Caterer for the American Bank Center Arena. We offer special event consulting and custom catering for all types of events. Please note that no food or beverages of any kind may be brought into the facility by the patron or any of the patron's guests. While our menus offer a variety of items to choose from, our catering representative and Executive Chef will be happy to work with you to create special menus.

BEVERAGE SERVICE

SAVOR... Corpus Christi offers a complete selection of beverages to compliment your function. Please note that the State Laws regulate alcoholic beverages and services. SAVOR... Corpus Christi is responsible for the administration of these regulations.

Alcoholic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to anyone. Alcoholic beverages may not be removed from the premises.

CONTRACTING

A signed copy of the Catering Contract/Banquet Event Order must be returned to the Catering Department within seven (7) business days after receipt. The signed contract with its stated terms and addendum (if applicable) constitutes the entire agreement between you and SAVOR... Corpus Christi.

PRICING

Prices include all facility catering fees, delivery fees, linens and table skirting for all foodservice related tables, linens at guest tables, China service for all plated meals and buffets and appropriate service staff. Prices are quoted ninety (90) days in advance of an event, but are subject to change due to fluctuating market prices. However, once you have made your menu selection, the menu prices will be guaranteed sixty (60) days. A 21% administration fee and applicable sales tax will be applied to all food and beverage sales. If the client is a tax-exempt organization and the event is a fundraiser, SAVOR... Corpus Christi requires a copy of the Not-for-Profit Certificate with your signed Banquet Event Contract. If a certificate is not received prior to invoicing, appropriate Sales Tax will be charged and collected on all invoices.

GUARANTEE

An estimated number of guests is required at the initial event booking. A guaranteed number of attendees per event order is required by noon ten (10) business days prior to the function date, (business days are defined as Monday through Friday). If the guarantee is not received as stated, the Catering Department will charge for the number of people specified in the Event Contract. The guarantee is not subject to a reduction after the ten business day deadline. Increases in attendance given after the final guarantee deadline may be subject to additional charges. SAVOR... Corpus Christi will not be responsible or liable for serving these additional guests, but will do so based upon the availability of product.



PAYMENT

A deposit of 75% of estimated charges is due 90 days prior to the event to guarantee catering services. Full payment of the remaining balance, based on the final guarantee, is payable by company or cashier's check ten (10) days prior to the event. Any adjustments, additions or replenishments of the contracted catering services will be reflected in a final invoice, with payment due 30 days from receipt of invoice. For your convenience, payment may also be made by Master-Card, Visa, Discover, or American Express.

CANCELLATION POLICY

Cancellation of contracted services less than two (2) weeks prior to event, will result in forfeiture of the deposit and all monies paid.

HOLIDAYS

There will be an additional labor fee for food and beverage service or preparatory days on the following holidays: New Year's Eve, New Year's Day, Martin Luther King Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day, Christmas Eve and Christmas Day.

DELAYED SERVICE

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by plus or minus 30 minutes or more, an additional labor charge may apply.



