

SAVOR... Stockton



Catering Menu

2017

Catering Contacts

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Terms and Conditions

SAVOR... Food & Beverage

The enclosed menus are only general suggestions as to selection and variety of entrees. We take great pride in creating creative customized menus to suit your catering event. Please inform your Catering representative of any food restrictions or allergies.

No food or beverage is allowed to be brought in from the outside. Please consult with your Catering Representative.

Supplemental Catering Fee and Sales Tax

All menu prices are subject to a 20% taxable supplemental catering fee and 8.75% sales tax. All prices and items are subject to change. Price quotations are subject to a variable increase to meet the unexpected changes in the cost of food, beverage and cost of operations that may occur prior to date of specified event.

Guarantees

When providing your initial order, an estimated attendance must be communicated to the catering representative. **SAVOR...** requires a final guarantee five (7) business days prior to the first event day. This figure is the number of guests for which you guarantee to pay and is not subject to reduction.

SAVOR... requires a final guest count three (5) business days prior to the first event day. We are always ready to prepare 5% over your guaranteed attendance. **SAVOR...Food & Beverage** will make every attempt to accommodate a larger increase in your count after the final guarantee.

Billing and Deposits

Payment of one half (50%) of the estimated charges for food and beverage is due and payable ten (10) business days prior to your event with the remaining balance due three (3) business days prior to the event. Adjustments based on actual guest counts exceeding the guarantee and beverage usage based on consumption will be made following the event and those charges are payable upon receipt of invoice. We accept Credit Card, Certified Checks, Money Orders or Cash.

Labor Fees

Certain specific menus or services may require additional staffing. In all cases the Catering Representative will inform the client of these charges and the client will agree to these charges five (5) days prior to the event's first day.

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Breakfast Selections

Priced Per Guest

Mexican Skillet	\$11.50
Ground Chorizo, Scrambled Eggs, Breakfast Potatoes, served with Flour Tortillas accompanied with Sour Cream, Green Onions and Red Salsa	
Country Style	\$11.50
Apple wood smoked Bacon, Sausage links, Buttermilk Biscuits, Country Gravy, and Breakfast Potatoes	
Continental	\$ 7.00
An assortment of Danish and Muffins	
Enhance your Breakfast with a fresh fruit platter	\$ 2.25
Priced Per Guest	

Boxed Lunch Selections

Priced Per Guest

All boxed lunches are served with Whole Fruit, Chocolate Chip Cookie and House Kettle Chips

Traditional Style	\$10.00
Your Choice of sliced Smoked Turkey Breast, Honey Ham or Roast beef on a Hoagie roll with your choice of Swiss, Provolone or Pepper Jack cheese	
Caesar Wrap	\$11.00
Wheat Tortilla filled with Caesar dressing spread, Romaine lettuce, Diced Tomato, Parmesan Cheese and a drizzle of Caesar dressing	
*Add Grilled Garlic Herb Chicken Breast	\$ 1.50
Priced per Guest	
Mediterranean Salad	\$12.00
Romaine and Iceberg lettuce tossed with Cherry Tomatoes, Kalamata Olives, Red Onion, Cucumber topped with Feta Cheese accompanied with Lemon Pepper vinaigrette	
* Add Grilled Garlic Herb Chicken Breast	\$ 1.50
Priced per Guest	

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Buffet Selections

Priced Per Guest

Fajitas Fiesta Fajita Style Seasoned Chicken served with Sautéed Peppers & Onions, Flour Tortillas, Sour Cream, Spanish Rice, Refried Beans, Chips & Salsa	\$15.00
Enhance your Fiesta by adding Seasoned Beef Strips and a Santa Fa Salad	\$ 3.00
A little Taste of Italy Garlic Rosemary Chicken Breast served with Chef's Choice of Pasta with Marinara, Vegetable Medley, and Caesar Salad with two dressings of your choice and Bread Sticks	\$15.00
Enhance the Taste by adding an additional Chicken Breast per Guest and House Made Alfredo sauce	\$ 3.00
Flavor of SAVOR... Chicken Caprese served with Rice Pilaf, Vegetable Medley, and Garden Salad with two dressings and Bread Sticks	\$14.00
Enhance your Flavor of SAVOR... by adding your choice of Meat or Vegetable Lasagna	\$ 2.00
Southern Style Southern Fried Chicken Served with Mash Potatoes & Gravy, Corn on the Cob, Garden Salad with two dressings and Buttermilk Biscuits	\$14.00
Enhance your Southern Meal by Adding Mac N Cheese	\$ 1.50

Kid Friendly Buffet Selections

Priced Per Guest

Chicken Tenders and Mac N Cheese Golden Fried Chicken Strips, Homemade Cheesy Mac N Cheese, Kernel Corn, Fresh Garden Salad served with two dressings on the side, and Bread Sticks	\$ 8.00
Enhance your buffet by adding French fries	\$ 1.50
Spaghetti and Meatballs Spaghetti tossed in Marinara sauce topped with Parmesan cheese. Served with Saucy Meatballs, Kernel Corn, Fresh Garden Salad with two dressings on the side and Bread Sticks	\$ 7.50

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Plated Selections

Not available at the Bob Hope Theater

Priced Per Guest

\$35.00

All plated selections are served with spring mix salad topped with Cherry Tomatoes, Cucumber, carrots & Homemade Croutons accompanied with dressing on the side and Artisan Dinner Rolls

Entree Selection

Choose of one of the following:

Chicken Masala

Beef Sirloin Steak

Prime Rib

Cod

Side Selection

Choose of two of the following:

Mash Potatoes

Rice Pilaf

Roasted Red Potatoes

Fettuccini Alfredo

Vegetable Medley

Garlic Asparagus

Broccoli & Cauliflower

Honey Glazed Carrots

Add Dessert to your Plated Selection

Priced Per Guest

\$5.00

Choose of one of the following:

New York Cheesecake with Strawberries

Chocolate Bunt Cake

Salted Caramel Crunch Cake

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Appetizer Selections

Steamy Starters

Priced per Platter

All platters serve 25 ppl

Chicken Wings 75ea	\$77.00
Your Choice of Traditional or Boneless wings with your choice of 2 sauces: Buffalo, BBQ or Garlic Parmesan	
Chimichurri Beef Skewers 50ea	\$67.00
Grilled Skewered Herb marinated Beef tri-tip drizzled with Cilantro Chimi churri Sauce and topped with Pickled Red Onions	
Chicken Quesadilla Triangles 50ea	\$65.00
6" tortillas stuffed with Seasoned Chicken, Bell Peppers, Onions and Cheese, served with Sour Cream	
Chicken Satay 50ea	\$63.00
Grilled Skewered Chicken Tenderloin marinated with ginger & sesame seeds served with a Peanut Dipping Sauce	
Pulled Pork Sliders 25ea	\$55.00
Tender Pulled Pork tossed with our Sweet Baby Ray's BBQ sauce served on a toasted mini bun	

Beginning Bites

Priced Per Platter

All platters serve 25 ppl

Antipasto Skewers 50ea	\$57.00
Fresh Mozzarella balls, sweet Cherry Tomatoes skewered and tossed with basil and Balsamic Vinaigrette Dressing	
Fresh Fruit platter	\$55.00
An array of Melons, Berries, Grapes and Tropical Fruit	
Artisan Cheese Platter	\$47.00
A display of assorted Cheeses, Meats, and Crackers garnished with Grapes and Strawberries	
Vegetable Crudit�	\$40.00
Fresh Veggies accompanied with Ranch dip and Green Goddess dip	
Chips and Salas	\$30.00
Freshly made Tortilla Chips served with house made Salsa Rojo and Salsa Verde	

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Stations Selections

Kid's Food Station

Priced Per Guest

Build your own Nacho Bar \$ 6.00

Fresh made Tortilla Chips served with Nacho Cheese, Jalapenos, Sour Cream and Red Salsa

Tenders and Fries \$ 6.00

Crispy Chicken Breast Strips served with Ranch & BBQ dipping sauce accompanied with French Fries & Ketchup

Pizza Party \$ 10.00

Freshly Prepared Pizza: Your choice of Cheese, Pepperoni, or Combination accompanied with Garden Salad and Served with Ranch or Italian Dressing

Tater Tot Stations

Arena only

Priced Per Guest

Build your own Tater Tot \$ 8.00

Crispy Tater Tots topped with your choice of Nacho Cheese, Seasoned Ground Beef, Jalapenos, Sour Cream, Green Onions, Bacon Bits, Salsa, and Black Olives

Dippin' Dot Station

Arena only

Priced Per Guest

Dippin' Dots \$ 5.00

Your Choice of 4 flavors of Dippin' Dots: Birthday Cake, Cookies 'N Cream, Rainbow, Rockin' Cherry (This Contains Pop Rocks), Chocolate Chip Cookie Dough, Vanilla, and Moose Track

(Some of Dippin' Dots contain NUTS. If you have an allergy to NUTS, we advise not to consume.)

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Action Station Menu

Not available at the Bob Hope Theater

Priced Per Guest \$25.00

The Carving Station includes a Salad station with a Fresh Garden Salad, Classic Caesar Salad and assorted toppings & dressings

Carving

Choose one of the following:

Sage Rubbed Turkey Breast
Honey Glazed Ham Rosemary
& Garlic Tri-tip Thyme Rubbed
Prime Rib Herb Crusted Roast
Beef Chipotle Pork loin

Side Dish

Choose two of the following:

Garlic Mashed Potatoes with Turkey Gravy
Rosemary Roasted Potatoes
Thyme Infused Rice
Sautéed Green Beans
Vegetable Medley

Soup Station

Choose one of the following:

Cheeseburger Soup
Clam Chowder Potato
Soup
Cream of Asparagus
Taco Soup

Add Dessert to your Plated Selection

Price per Guest \$3.00

Choose one of the following:

Apple Pie
Pumpkin Pie
Raspberry Cheesecake Chimichangas

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Dessert Selections

Tempting Taster

Priced Per Platter

All Platters serve 25

Raspberry Cheesecake Chimichangas 50ea	\$68.00
Rich creamy Cheesecake with Raspberry Sauce wrapped in a Wonton Wrap and deep fried to perfection	
Churros 50ea	\$49.00
Cinnamon-Sugar coated Mexican style pastry sticks served with a delicious sweet cream dipping sauce	
Cookies 50ea	\$48.00
Assortment of fresh baked Cookies	
Fudge Brownie 25ea	\$48.00
Rich Fudge Brownies	
Rice Krispy 25ea	\$35.00
A gooey and buttery treat	



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Beverage Selections

Priced Per Guest

Bottle Juice 10oz Billed based on consumption	\$1.50
Bottle Water 20oz Billed based on consumption	\$ 2.00
Bottle Water 12oz Billed based on consumption	\$ 1.00
Can Soda 7.5oz Billed based on consumption	\$ 1.00
Aluminum Bottle Soda 8.5oz Billed based on consumption	\$ 2.00
Coffee or Tea Billed based on consumption	\$ 1.00

Bar Packages

Priced Per Guest

A full bar includes a bartender, disposable glassware and basic bar accouterments. Each bar requires a minimum sales guarantee of \$500.00 per bartender per 100 guest count or a \$100.00 bartender fee will apply. Prices listed below are on a per Guest basis.

Full Hosted Bar

Cocktails, Beer and Wine
\$20 for the 1st hour
\$17 for the 2nd hour
\$15 for any additional hour

Cash Bar with Tickets

This allows guests to enjoy the entire inventory of libation using their tickets. Once tickets are exhausted, sales are on a cash basis

Full Cash Bar

This allows guests the freedom to select any beverage. All sales are on a cash basis.

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

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