

AmericanBank  CENTER

arena | convention center | selena auditorium

CATERING MENU

SAVOR...Corpus Christi
at American Bank Center

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SAVOR...

CREATING SOMETHING SPECIAL...

Let our professionals assist you in creating an event to remember at SMG managed American Bank Center.

From decadent nibbles passed on silver trays to elegant dinners and boxed meals for groups on-the-go, let us design a special plan to meet both your tastes and budget. Our commitment to superb cuisine and impeccable service are certain to enhance your special event.

SAVOR...Corpus Christi, catering by SMG is the in-house caterer for American Bank Center Convention Center, American Bank Center Selena Auditorium and the exclusive caterer for the American Bank Center Arena.

We're ready to help you create your own signature event. Discover the difference that an experienced, enthusiastic catering partner can make in...
creating something special.

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Please contact our Catering Sales Coordinator, Heather Schafer at (361) 826-4705 or HeatherS@cctexas.com.



A LA CARTE

THIRST QUENCHING BEVERAGES...

Brewed Coffee, Decaffeinated Coffee, \$46.00 per gallon
or Hot Teas

Individual Bottled Fruit Juices \$3.50 each
Orange Juice or Cranberry Juice \$34.75 per gallon

Lemonade or Fruit Punch \$29.00 per gallon
Iced Tea \$34.75 per gallon
Assorted Canned Soda \$2.00 each
Bottled Water \$2.50 each
Five Gallon Bottled Water Service \$42.00

FROM THE BAKE SHOP...

Assorted Muffins \$26.00 per dozen
Assorted Fruit, Cheese Danish \$28.00 per dozen
Coffee Cake (whole cake, sliced) \$70.00 per cake
Croissants \$28.00 per dozen

Buttermilk Biscuits \$17.25 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...

Fresh Fruit, Berries \$4.25 per person
Whole Fresh Fruit \$2.00 each
Low Fat and Non-Fat Yogurts \$2.50 each
Cartons of Milk \$4.00 each
Healthy Start Cereals, Whole Grain Instant \$7.25 each
Oatmeal, Milk, Honey, Brown Sugar

Bags of Chips \$2.00 each
Tortilla Chips, Salsa Fresca \$2.75 per person
Freshly Prepared Guacamole \$29.75 per quart
Potato Chips and Dip (select one) \$14.50 per pound
Carmalized Onion and Scallion Dip
Fresh Herb and Buttermilk Dip
Roasted Red Pepper Dip

Pretzel Twists \$7.50 per pound
Mixed Nuts \$29.00 per pound
Snack Mix: Traditional, Southwest, Cajun \$21.00 per pound
Giant Soft Pretzels \$5.00 each

Chewy Granola Bars \$2.50 each
Nutri-Grain Bars \$2.50 each
Assorted Mini Candy Bars \$26.50 per pound
Ice Cream Novelties \$2.75 each



BREAKFAST

CONTINENTAL FLAIR (25 people minimum)

THE LOW CARB CONTINENTAL \$11.25
Hard Boiled Eggs, Greek Yogurt, Fresh Fruit, Berries, Coffee, Decaf, Select Teas

THE MORNING BREEZE \$11.50
Orange Juice, Cranberry Juice, Breakfast Pastries, Muffins, Bagels, Butter, Preserves, Cream Cheese, Coffee, Decaf, Select Teas

THE BAYFRONT DELUXE \$13.50
Orange Juice, Cranberry Juice, Breakfast Pastries, Muffins, Bagels, Butter, Preserves, Cream Cheese, Seasonal Fruit, Berries, Coffee, Decaf, Select Teas

ENHANCE YOUR CONTINENTAL BREAKFAST

Whole Fresh Fruit \$2.50 each
Assorted Yogurts \$3.25 each
Buttermilk Biscuit Sandwich: Scrambled Eggs, Cheddar Cheese, Pork Sausage \$4.00 each

English Muffin Breakfast Sandwich: Scrambled Eggs, Canadian Bacon, Cheddar Cheese \$4.50 each

Hot Oatmeal, Grits: Butter, Honey, Cinnamon, Brown Sugar, Golden Raisins \$3.75 each

Build Your Own Breakfast Taco: Flour Tortilla, Scrambled Eggs, Bacon, Cheese Potatoes, Vegetarian available upon request \$5.50 each

BREAKFAST BUFFET

Orange Juice, Cranberry Juice, Coffee, Decaf, Select Teas

BREAKFAST ON THE BEND \$17.00
Danish, Muffins, Sweet Cream Butter, Seasonal Fruits, Scrambled Eggs, Roasted Vegetables, Smoked Ham, Gouda Cheese, Ham Steak, Potatoes O'Brien

LONE STAR BREAKFAST \$18.25
Danish, Muffins, Croissants, Butters, Jellies, Seasonal Fruits, Scrambled Eggs, Pork Sausage, Bacon, Home Fries

RIO GRANDE BUFFET \$19.25
Seasonal Fruit, Low Fat Yogurts, Freshly Baked Breakfast Pastries, Muffins, Bagels, Butter, Preserves, Cream Cheese, Scrambled Eggs, Chorizo, Breakfast Potatoes, Bacon, Sausage

COASTAL BEND FRITTATA \$18.00
Mushrooms, Spinach, Bacon, Provolone Cheese, Breakfast Potatoes

SOUTH TEXAS QUICHE \$19.00
Chorizo, Potatoes, Monterey Jack Cheese, Refried Beans, Bacon

ENHANCE YOUR BREAKFAST BUFFET

Chef-Attended Station (Minimum 25 People)

HOT OATMEAL, GRITS STATION \$4.50 per person
Butter, Brown Sugar, Honey, Cinnamon, Golden Raisins

OMELET AND EGG STATION \$7.00 per person
Mushrooms, Peppers, Onions, Diced Ham, Chopped Spinach, Diced Tomatoes, Grated Cheese, Mexican Salsa, Egg substitute available upon request

CREPE STATION \$5.25 per person
Pancake Maple Syrup, Fresh Cream Butter, Sliced Strawberries, Blueberry, Sliced Apples

MEETING BREAKS (per person)

THE REFRESHER COURSE	\$3.75
Coffee, Decaf, Select Teas	
GULF COAST BREAK	\$5.50
Cinnamon Churros, Assorted Cookies, Chocolate, Strawberry, Assorted Toppings	
CHOCOLATE FANTASY BREAK	\$6.25
Chocolate Chunk Cookies, Double Fudge Brownies, Chocolate Dipped Strawberries	
THE SALTY LIFE	\$5.25
Popcorn, Kettle Chips, Dips, Pretzel Twist	
THE TROPICAL TOUCH	\$6.25
Yogurts, Seasonal Fruit, Berries, Granola, Coconut	
GULF COAST SPECIAL	\$7.25
Nut Breads, Vegetable Crudites, Low-Fat Dips	

LUNCH

GOURMET BOXED LUNCH

BAYFRONT TRADITIONAL CROISSANT BOX LUNCH \$16.25

TURKEY AND SWISS CHEESE
Whole Fresh Fruit, Pasta Salad,
Gourmet Potato Chips,
Gourmet Chocolate Chip Cookie,
Bottled Water

ROAST BEEF, CHEDDAR CHEESE
Whole Fresh Fruit, Pasta Salad,
Gourmet Potato Chips,
Gourmet Chocolate Chip Cookie,
Bottled Water

HAM, AMERICAN CHEESE GRILLED
Whole Fresh Fruit, Pasta Salad,
Gourmet Potato Chips,
Gourmet Chocolate Chip Cookie,
Bottled Water

VEGETABLE
Whole Fresh Fruit, Pasta Salad,
Gourmet Potato Chips,
Gourmet Chocolate Chip Cookie,
Bottled Water

CHICKEN SALAD
Whole Fresh Fruit, Pasta Salad,
Gourmet Potato Chips,
Gourmet Chocolate Chip Cookie,
Bottled Water

SOUTH TEXAS GOURMET BOX LUNCH \$17.25

SOUTHWEST ROAST BEEF WRAP
Whole Fresh Fruit, Pasta Salad,
Gourmet Potato Chips,
Gourmet Chocolate Chip Cookie,
Bottled Water

GRILLED PEPPER WRAP
Whole Fresh Fruit, Pasta Salad,
Gourmet Potato Chips,
Gourmet Chocolate Chip Cookie,
Bottled Water

GRILLED CHICKEN WRAP
Whole Fresh Fruit, Pasta Salad,
Gourmet Potato Chips,
Gourmet Chocolate Chip Cookie,
Bottled Water

VEGETABLE
Whole Fresh Fruit, Pasta Salad,
Gourmet Potato Chips,
Gourmet Chocolate Chip Cookie,
Bottled Water

CHICKEN SALAD
Whole Fresh Fruit, Pasta Salad,
Gourmet Potato Chips,
Gourmet Chocolate Chip Cookie,
Bottled Water

LUNCHEON BUFFETS (Includes Iced Tea, Water)

THE CORPUS CHRISTI DELI CORNER \$17.25

Mixed Greens, Tomato, Cucumber, Carrot Curls
Creamy, Vinaigrette Dressings
Pasta Salad, Cole Slaw
Smoked Turkey Breast, Roast Beef, Cured Ham, Genoa Salami
Cheddar, Swiss, Provolone Cheese
Tomatoes, Lettuce, Onions, Dill Pickle Spears
Mayonnaise, Whole Grain, Yellow Mustard
Kaiser Rolls, French Baguette, Toasted Onion Roll, Dark Rye
Fresh Fruit, Cookies, Brownies, Fruit Bars

SOUTH TEXAS BUFFET \$21.50

Salad, Tortilla Croutons, Cherry Tomatoes, Chipotle Ranch Dressing, Spicy Vinaigrette
Tex Mex Slaw
Beef, 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

BUILD YOUR OWN TACO \$22.00

Ground Beef, Lettuce, Tomato, Onion, Cheese,
Beans, Rice, Salsa, Sour Cream,
Tortilla and Taco Shell

TASTE OF ITALY BUFFET \$22.50

Caesar Salad, Shredded Parmesan Cheese, House Made Croutons
Pesto Pasta Salad
Chicken Parmesan
Meat Lasagna
Garlic Roasted Red Potatoes
Angel Hair Pasta Marinara or Alfredo
Lemon Zest Green Beans, Garlic Bread
Tiramisu, Lemon Cream Cake

PLATED LUNCH ENTREES

Includes Baked Rolls, Water, Iced Tea, Coffee (on request)

FAMILY STYLE ADD \$2.00 PER PERSON

SAUTEED CHICKEN BREAST	\$16.25
Tomatoes, Mushrooms, Mornay Sauce, Cilantro Infused Rice, Lemon Pepper Green Beans	
CHICKEN FETTUCINI ALFREDO	\$17.25
Fresh Seasonal Vegetables	
CHICKEN SCALLOPINI	\$17.25
Lemon Garlic Sauce, Angel Hair Pasta, Vegetable Medley	
GRILLED CHICKEN MARGARITA	\$18.75
Lime Beurre Blanc, Spanish Rice, Sautéed Calabacita	
ROASTED LOIN OF PORK	\$18.75
Garlic, Fresh Herbs, Roasted Potatoes, Seasonal Vegetables	
GRILLED ATLANTIC SALMON	\$19.50
Beurre Blanc, Pecan Rice Pilaf, Seasonal Vegetables	
SLICED SIRLOIN OF BEEF	\$22.00
Caramelized Onion Demi-glace, Yukon Gold Potatoes, Sugar Snap Peas	
ANCHO CHILI RUBBED FLAT IRON STEAK	\$23.50
Roasted Corn, Red Pepper Mashed Potatoes, Seasonal Vegetables	

SALADS

LUNCH SALAD SELECTIONS (SELECT ONE)

- Garden Romaine Grape Tomatoes, Cucumber, Carrot Matchsticks, Green Goddess Dressing
- European Field Greens Cherry Tomatoes, Red Onions, Croutons, Raspberry Vinaigrette
- Classic Caesar Romaine, Garlic Croutons, Parmesan Cheese, Traditional Dressing

DESSERTS

LUNCH DESSERTS (SELECT ONE)

- Fruit Tart Vanilla Bean Sauce, Toasted Almonds
- Key Lime Pie Orange Sauce
- Granny Smith Apple Crisp Caramel, Cinnamon Dust
- NY Vanilla Cheesecake Raspberry Compote, White Chocolate Sauce
- Chocolate Indulgence Double Chocolate Cake



DINNER

DINNER BUFFETS Iced Tea, Water, Coffee (on request)

TASTE OF ITALY	\$18.50
Classic Caesar Salad, Spaghetti and Meatballs, Fettuccine Alfredo, Dinner Roll, Chocolate Mousse Cannoli's	
DOWN HOME BUFFET	\$19.50
Salad Greens, Herb-Roasted Pork, Baked Chicken, Oven-Roasted Potatoes, Buttered Egg Noodles, Lemon Peppered Green Beans, Cakes, Pies	
SOUTH OF THE BORDER	\$28.00
Romaine Salad, Tomatoes, Black Olives, Red Onions, Pepperjack Cheese, Croutons, Ranch Dressing, Spanish Corn Salad, Tortilla Chips, Salsa Fresca, Chicken Vera Cruz, Beef Brochette Ranchero, Spanish Rice, Acapulco Black Beans, Churros, Arroz Con Leche, Whipped Cream, Cinnamon	
ASIAN CROSSROADS	\$28.50
Spinach Salad, Spiced Pecans, Red Onions, Mandarin Oranges, Tomatoes, Thai Style Pasta Salad, Hoisin Glazed Pork Loin, Sesame Crusted Chicken Breast, Jasmine Rice, Steamed Broccoli, Cashews, Sweet Dessert Dumplings, Sliced Fresh Fruit	
PARIS, TEXAS	\$31.00
Field Greens, Salad Nicoise, Green Beans, Chopped Egg, Olives, Tomatoes, Braised Chicken, Beef Tenderloin Bordelaise, Potatoes Au Gratin, Rice Pilaf, Haricot Vert, Chocolate Mouse, Berries, Gateau Fraise	
SOUTH SEA BREEZE	\$31.00
Field Green Salad, Mango, Almonds, Strawberry Pineapple Vinaigrette, Tropical Fruits, Broiled Salmon, Orange Ginger Relish, Tender Pork Loin, Sweet Honey Glaze, Orzo, Stir Fried Vegetables	
SOUTH TEXAS BBQ	\$30.00
Potato Salad, Coleslaw, Cucumbers, Tomatoes, Curly Carrots, Hickory Pulled Pork, Grilled Chicken, Sausages, Peppers, Onions, Borracho Beans, Corn on the Cob, Texas Sheet Cake, Cajeta Bread Pudding, Savor Signature BBQ Sauce	

PLATED DINNERS Salad & Dessert (see Start to Finish Selections) Rolls, Water, Iced Tea, Coffee (on request)

FAMILY STYLE ADD \$2.00 PER PERSON

GRILLED CHICKEN BREAST VERA CRUZ	\$20.50
Sautéed Onion, Peppers, Tomatoes, Olives, Couscous, Sugar Snap Peas	
PECAN CRUSTED CHICKEN BREAST	
Roasted Tomato Butter Sauce, Garlic Roasted Potato Medley, Steamed Broccoli Florets	
BAKED CHICKEN BREAST ROULADE	\$22.50
Boursin Cheese, Baby Spinach, Basmati Rice Pilaf, Ginger Lemon Zest Carrots	
BRAISED GARLIC STUDED PORK SHOULDER	\$22.75
Pan Jus Lie, Smashed Red Potatoes, Seasonal Vegetable	
SAUTEED PORK LOIN MEDALLIONS	\$23.75
Marsala Cream Sauce, Horseradish Mashed Potatoes, Key Largo Vegetable Blend	
SEARED BEEF BRACIOLE	\$24.50
Aromatic Vegetables, Aged Cheeses, Gravy	
CITRUS CRUSTED MAHI MAHI	\$27.50
Citrus Butter Sauce, Wild Rice Blend, Summer Squash Medley	
PORCINI DUSTED BEEF TENDERLOIN	\$29.00
Mushroom Demi-glace, Dauphin Oise Potatoes, Haricot Vert, Red Pepper Butter	

SALADS

DINNER SALAD SELECTIONS

Southwest Chopped	Greens, Romaine, Roasted Corn, Tomato, Pinto Beans, Queso Ranchero, Cilantro, Tortilla Chips, Poblano Vinaigrette
Spring	Greens, Matchstick Carrots, Cucumber Coins, Grape Tomatoes Ranch
Spinach	Pecans, Strawberries, Goat Cheese, Raspberry Vinaigrette
Traditional Caesar	Romaine, Croutons, Parmesan Cheese, Classic Dressing

ADD A REFRESHING SORBET COURSE TO ANY DINNER

\$3.00 PER PERSON

Lemon, Raspberry, Kiwi-Lime, Mango or Pink Champagne Served on Frozen Citrus Slices

DINNER DESSERT SELECTIONS

Fresh Berry Parfait, Whipped Ricotta

New York Cheesecake, Caramel, Chocolate Sauce

Chocolate Torte, Strawberry Coulis, Whipped Cream

Vanilla Bean Panna Cotta, Orange Sauce

MINIATURE DESSERT PAR PIECE: (per person)

French Pastries	\$4.00	Petit Fours	\$3.50
Mini Tartlets	\$3.00	Chocolate Truffles	\$2.50
Chocolate Covered Strawberries	\$1.75	Cobbler Shooters (cherry, peach blackberry)	\$3.00
Mousse Shooters (chocolate, mango, pineapple rum)	\$3.00		

DEVIL EGG STATION: (per person)

CHOOSE 5 (FIVE) TOPPINGS

\$8.00

- Capers
- Pickle Relish
- Roasted Red Peppers
- Jalapenos
- Green Olives
- Pecans
- Bacon
- Goat Cheese
- Shredded Cheddar
- Horseradish
- Black Olives
- Ham
- BBQ Pork
- Lump Crabmeat
- Baby Shrimp

ACTION STATIONS

CHEF'S COUNTRY RUB TURKEY (serves 50)	\$200.00
Gourmet Mustards, Miniature Rolls	
HERB CRUSTED TENDERLOIN OF BEEF (serves 30)	\$300.00
Horseradish Sauce, Grain Mustard, Rolls	
GLAZED HAM (serves 50)	\$220.00
Brown Sugar, Red Pepper Aioli, Rolls	
STEAMSHIP ROUND OF BEEF (serves 150)	\$900.00
Horseradish Au Jus, Rolls	

RECEPTION STATIONS (per person)

POTINI BAR	\$7.50
Garlic Mashed Potatoes, Chopped Green Onions, Black Olive, Sour Cream, Bacon Bits, Shredded Cheese	
STIR FRY STATION	\$10.25
Fresh Vegetables, Fried Rice, Steamed Rice, Beef, Chicken Breast, Asian Inspired Sauces	
PETITE PATISSERIE STATION	\$15.00
Miniature French Pastries, Petit Fours, Mini Tartlets, Chocolate Truffles, Chocolate Strawberries	

PARTY FOOD

HORS D'OEUVRES PACKAGE (2) pieces per person \$4.00 (3) pieces per person \$5.50

Choose 1 Hot Item and 1 Cold Item, Or 2 Hot Items or 2 Cold Items

HOT SELECTIONS

Beef Empanadas
BBQ Pork, Biscuit Doughminia
Assorted Quiche
Oriental Spring Rolls
Thai Chicken Satay, Sweet Chili Sauce
Spanakopita

COLD SELECTIONS

Prosciutto, Wrapped Melon
Mediterranean Skewers
Bruschetta, Wild Mushrooms

HORS D'OEUVRES CHILLED SELECTIONS (serves 50)

PROSCIUTTO WRAPPED MELON	\$115.00
Raspberry Yogurt	
DEVILED EGGS WITH CRAB MEAT	\$130.00
CAPRESE SALAD ON A STICK	\$150.00
Tomatoes, Mozzarella, Fresh Basil	
CUCUMBER COINS, ROASTED RED PEPPER MOUSSE	\$165.00
JUMBO SHRIMP	\$185.00
OYSTERS ON THE HALF SHELL	\$180.00
Cocktail Sauce, Spicy Mustard	

HORS D'OEUVRES HOT SELECTIONS | PRICED PER PIECE (minimum order 50)

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

RECEPTION STATIONS (per person)

DISPLAY OF SLICED SEASONAL FRUIT AND BERRIES	\$4.00
FRESH VEGETABLE CRUDITE	\$4.25
Savory Dipping Sauce	
GRILLED AND MARINATED VEGETABLE DISPLAY	\$4.00
Extra Virgin Olive Oil, Hummus, Pita Chips	
IMPORTED AND DOMESTIC CHEESE DISPLAY	\$5.50
Seasonal Fruit, Lavosh, Crackers	
NACHO STATION	\$5.50
Tortilla Chips, Jalapeno Cheddar Cheese, Refried Pinto Beans, Jalapeno Peppers, Salsa Fresca, Sour Cream, Guacamole	
ENHANCE YOUR NACHO NACHO STATION	\$2.25
Beef, Tomatoes, Black Olives, Scallions, Cilantro	
SOUTHWEST QUESADILLA STATION	\$8.00
Choose two (2)	
// Black Bean, Cotija Cheese , Roasted Chilies	
// Shredded Chicken, Poblano Chili and Smoked Gouda Cheese	
// Grilled Southwest Vegetables and Jalapeno Pepper Jack Cheese	
// Braised Pork in Ancho Chili Sauce, Toasted Pumpkin Seeds and White Cheddar Cheese	
// Bay Shrimp, Roasted Garlic, Cilantro and Monterey Jack Cheese	
Served with Roasted Tomatillo Salsa, Salsa Fresca and Guacamole	
PASTA STATION	\$8.50
Choice of two (2) Pastas and Sauces	
Tri-Colored Cheese Tortellini, Spinach and Cheese Agnolotti or Penne Rigatoni Vodka Cream, Marinara or Pesto Sauces	
Crushed Red Pepper, Parmesan Cheese	

BAR SERVICE

CASH BAR

All beverages consumed are paid for in cash by the individual guest. A bartender is provided free of charge if consumption is over \$3.75 per bar, per initial 3-hour period. Otherwise, a \$55 bartender fee per bar will be applied. After the initial 3-hour period, a charge of \$16.25 per bartender, per hour applies regardless of the sales. We recommend one bartender per 100 guests.

HOSTED BAR

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, \$16.25 per bartender, per hour applies regardless of the sales. We recommend one bartender per 100 guests for a hosted bar.

DOMESTIC BEER

A variety of regular, light and non-alcoholic beers:

Cash \$4.00 per bottle

Hosted \$3.50 per bottle

DELUXE LIQUORS

Ask Administrator for varieties:

Cash \$7.00 per drink

Hosted \$6.50 per drink

HOUSE SELECT WINES

House Chardonnay, Merlot, Cabernet, Moscato, White Zinfandel:

Cash \$6.00 per glass

Hosted \$5.50 per glass

Banquet: \$26.00 per bottle house wine (additional wines available)

CORDIALS

Ask Administrator for varieties:

Cash \$7.00 per drink

Hosted \$6.50 per drink

THIRST QUENCHERS

Soft Drinks:

Cash \$3.00 each

Hosted \$2.50 each

Bottled Water:

Cash \$3.00 each

Hosted \$2.50 each

HOSTED FULL BAR PER HOUR

1 HRS	Deluxe	\$15.75 per person
2 HRS	Deluxe	\$18.75 per person
3 HRS	Deluxe	\$21.75 per person
4 HRS	Deluxe	\$24.75 per person
5 HRS	Deluxe	\$28.75 per person

HOSTED BEER AND WINE PER HOUR

1 HRS	\$11.00 per person
2 HRS	\$14.00 per person
3 HRS	\$15.75 per person
EACH ADDITIONAL HOUR	\$2.75 per person

HOSTED BAR

DOMESTIC BEERS \$280.00 each

Ask Administrator for Varieties

A 21% service fee and applicable sales tax will be applied to all orders.

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 for consumption into the American Bank Center.

SPECIAL EVENT ENHANCEMENTS

CHAMPAGNE TOAST AVAILABLE \$55.00*

*Per bottle for House Champagne. Please ask for a custom quote on specific brands of champagne.

CAKE CUTTING \$1.00 per person

Includes plate, dessert fork, slicing and service to your guests.

LINENS FOR NON-FOOD TABLES \$10.00 each

Registration, Gift and/or Guest Book.

A 21% service fee and applicable sales taxes will be applied to all orders.

FOOD SERVICE...

SAVOR...Corpus Christi is the 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 any one. 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 the 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% service charge 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 five (5) 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 five 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. At our discretion, SAVOR...Corpus Christi will set and be prepared to serve 5 percent over the final guarantee, to a maximum of 30 people.

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 five (5) 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 invoice date. For your convenience, payment may also be made by MasterCard, Visa, Discover, or American Express.

CANCELLATION POLICY...

Cancellation of contracted services less than two (2) weeks but more than 72 hours prior to event, SAVOR...Corpus Christi is to be reimbursed for any and all labor and unrecoverable product expenses incurred in conjunction with planning for the event. Any event cancelled less than 72 hours prior to event will result in forfeiture of the deposit.

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 30 minutes or more, an additional labor charge may apply.