

CATERING MENU

2026

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LONG BEACH CONVENTION
AND ENTERTAINMENT CENTER CATERING

**EXCEPTIONAL EXPERIENCES,
POWERED BY LEGENDS GLOBAL**

At the Long Beach Convention and Entertainment Center all catering is proudly delivered by Legends Global, our exclusive in-house food and beverage partner. Together, we bring your hospitality vision to life by designing dining moments that feel authentic, unforgettable, and distinctly yours.

**FOOD IS MORE THAN A MEAL,
IT'S PART OF THE MEMORY.**

Whether it's a signature dish, refreshing beverage, locally inspired menu, or shared meal that becomes tradition, every item crafted by the Long Beach Convention and Entertainment Center and Legends Global connects people to a lasting impression of world-class hospitality.

OUR APPROACH

Locally Inspired – We collaborate with chefs, farmers, and artisans to honor the flavors of our community and create menus that reflect the unique character of the Long Beach Convention and Entertainment Center.

Sustainability – Our partnership and practices with Legends Global are fortified by a commitment to sustainability and social responsibility. Guided by integrity and intention, we drive measurable impact by strengthening communities, advancing equity, and protecting our environment. In food and beverage, this means humanely raised proteins, cage-free eggs, plant-based ingredients, sustainable seafood, and reducing waste through recycling and composting.

Inclusive Hospitality – Our Sales Team, Chefs, and Managers are ServSafe Allergen certified and trained to meet dietary needs, ensuring every guest feels safe, welcome, and cared for.

OUR PROMISE

At the Long Beach Convention and Entertainment Center, catering is designed to tell a story, celebrating community, sparking memories, and uniting people in powerful ways.

CLASSIC CUISINE AND FUSION FUN



JESUS CIBRIAN
DIRECTOR OF CULINARY

Chef Jesus has extensive experience in the world of culinary arts, having worked in the culinary field for over 35 years.

Originally from Puerto Vallarta, Chef Jesus received his formal training from Secatur Cooking School in Vallarta, and then studied further at the California Culinary Academy in San Francisco CA. In 2008, Chef Jesus joined a select group of Executive Chefs who have participated in one of the culinary profession's most challenging experiences, the Pro-Chef 1 and 2 Certification Program at the Culinary Institute of America in New York. Chef Jesus placed first among 30 of his distinguished peers with one of the highest scores in the history of the program.

Chef Jesus served as Executive Chef at some of the country's top Stadiums, Arenas and Convention Centers including those in Long Beach, California, Phoenix, Arizona; Tampa, Florida; Santa Clara, California; and Las Vegas, Nevada. In addition to having earned several awards and citations, Chef Jesus has effectively managed staffs of over 100 full and part-time culinary professionals who consistently helped him to produce cuisine that far exceeded clients' expectations.

Among his professional accomplishments, there is one that stands above all others. In recognition of talent and experience, Chef Jesus won the distinctive honor of being named Senior Executive Chef for the Olympic Village at the 2004 Olympics in Athens, Greece. Chef Jesus directed the food and beverage operations that served over two million meals for more than 15,000 athletes, trainers, officials and volunteers.

Chef Jesus looks forward to the opportunity to delight you and your guests.....you can find him in the kitchen eagerly preparing for your arrival!

CLASSIC CUISINE AND FUSION FUN



VICTOR JUAREZ
EXECUTIVE CHEF

Executive Chef Victor Juarez developed a love of the culinary arts in humble beginnings of his native homeland of El Salvador. Juarez began working in the hotel restaurant industry and he quickly garnered a reputation as an up-and-coming chef as he rose through the ranks at such establishments as the Hilton Hotel, The Historic Mission Inn and the Morongo Hotel. Juarez mastered the intricacies of preparing French, Northern Italian and California cuisines. As the Executive Chef he earned many culinary awards including AAA's "Four Diamond" award for Duane's, and a trio of honors from the Southern California Restaurant Writers Association that included the "Golden Scepter" Award in the American category, "Best of Award of Excellence" for wine, and the "Gold" Award both for the Mission Inn Restaurant, and Las Campanas Mexican Restaurant. Chef Juarez was honored and chosen to participate in a dinner event at the James Beard Foundation in New York City. Juarez continues his culinary mastery by attending seminars at the CIA Culinary Institute of America in California.

The last 13 years, Executive Chef Victor Juarez lead Fuego, the modern, Latin infused indoor-outdoor restaurant and lounge at Hotel Maya, with a unique menu that stems from his Southern California culinary sensibilities.

Today, Executive Chef Juarez has joined the team at The Long Beach Convention and Entertainment Center overseeing all food preparation and execution for the Convention Center 400,000 square-foot meeting space. Here, is where the legacy of creating unique menus, and showcasing fusion style menus continues.

Prior to joining The Convention and Entertainment Center in June 2024, and serving at Hotel Maya, Chef Juarez spent a year as executive chef at Morongo Casino Resort and Spa in Cabazon, Ca, leading all culinary efforts for the property's nine restaurants and lounges.



BREAKFAST START YOUR DAY.

MORNING COLLECTIONS • ENHANCEMENTS



LONG BEACH
Convention & Entertainment Center

START YOUR DAY!

BREAKFAST

CONTINENTAL ITEMS

Beverage selection - Fresh Brewed Coffee, Decaf, and Hot Tea, Spa Water, and Choice of Orange or Cranberry Juice.

Classic Continental 50

Selection of Morning Bakery Items including Muffins and Croissants with Artisan Jams and Whipped Butter, Fresh Fruit Cups, and Seasonal Whole Fruit.

Signature Continental 53

Selection of Morning Bakery Items including Muffins and Croissants with Artisan Jams and Whipped Butter, Hard Boiled Eggs, Bagels with Cream Cheese, Fresh Fruit Cups, and Seasonal Whole Fruit

Power Continental 56

Bundt Cakes, Crostini Bar with Jam, Avocado, and Whipped Butter, Mini Cheddar and Mozzarella Sticks, Petite Omelet with Farm Fresh Eggs, Fresh Berries with Honey Syrup.

Vegetarian Breakfast 50

Multigrain and Wheat Toast, Avocado Spread, Watermelon Cubes, Seasonal Whole Fruit, Morning Vegetarian Burrito.

MINI-ADDITIONS

Hot Natural Oatmeal 12

Served with sides of Sliced Almonds, Raisins, Brown Sugar, Dried Cranberries and Milk.

Breakfast Burrito 16

Scrambled Eggs, Hashbrown Potatoes, Cheddar Cheese, and Choice of Bacon or Sausage.

Vegetarian Breakfast Burrito 16

Scrambled Eggs, Hashbrown Potatoes, Cheddar Cheese, and Pico de Gallo.

Sausage Breakfast Biscuit 17

Baked Biscuit Sandwich with Sausage Patty, Egg, and American Cheese.

Mini Croissant Sandwich 17

Butter Croissant Sandwich with Bacon, Egg, and Cheddar Cheese.

Chicken Breakfast Biscuit 17

Southern Crispy Chicken, Home-Baked Biscuit, and Orange-Honey.

Spinach and Mushroom Frittata 16

Creamy Spinach and Mushroom Egg Frittatas with Onions and Swiss Cheese

*Minimum order of 25 per selection.
Attendant fee applies for every 75 guests.
China Service available upon request. See page 40 for rates.
Linen available upon request. See page 40 for rates.
Dietary Substitutions available upon request.
Additional fees may apply.*

All menu prices are subject to an administrative fee which is entirely distributed to employees providing the service as a gratuity. Services on and before 09/30/2026 will have an 11% administrative fee. Services on and after 10/01/2026 will increase to a 12% administrative fee. All sales are subject to a 10.5% sales tax applicable and subject to change. Prices subject to change. See General Information on pages 37-41 for more information.

START YOUR DAY!

BREAKFAST

MORNING BUFFETS

Beverage selection - Fresh Brewed Coffee, Decaf, and Hot Tea, Spa Water, and Choice of Orange or Cranberry Juice.

The Terrace Breakfast 60

Scrambled Eggs with Jack and Cheddar Cheese and Scallions, Crispy Smoked Bacon, Tater Tots with Caramelized Onions and Bell Peppers, Herb Crusted Heirloom Broiled Tomatoes.

The Promenade Breakfast 63

Petite Omelet with American Cheese, Sage Pork Link Sausages, Pancakes, and Baked Cinnamon Apples.

The Seaside Breakfast 65

Scrambled Eggs with Fresh Chives, Chicken Apple Breakfast Sausage, Belgian Waffles, Sweet Potato Hash with Sweet Peppers and Caramelized Onions.

The Market Breakfast 63

Hard Boiled Eggs, Fresh Cut Fruit and Berries, Overnight Oat Cups, Mini Cheddar and Mozzarella Sticks, Peanut Butter Wheat Toast

BREAKFAST ACTION STATIONS

*Enhancements to full breakfasts.
Requires chef attendant per station.*

Omelet's Made-To-Order 22

Made to order Chef's Omelets with your choice of Ham, Sausage, or Bacon. With Spanish Onions, Bell Pepper, and Cheddar-Jack Cheese.

Crepes Your Way 19

Choice of: Sweet Crepes with Berry Marmalade, Bananas, Nutella, Chocolate Fudge, Caramel, and Whipped Toppings.

OR

Savory Chicken Alfredo, Honey Ham with Gruyere Cheese or Seasonal Roasted Vegetables.

Blintz For Breakfast 18

Golden Sweetened Cheese Blintz served with Fresh Berries, Marmalade, and Confectioner Sugar.

Belgian Style Waffles 18

Belgian Style Waffles with your choice of toppings: Maple Syrup, Warm Berries, Bananas Foster, Honey-Flavored Butter, Whipped Topping.

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BREAKS AND BITES

SNACKS • SWEETS



LONG BEACH
Convention & Entertainment Center

BREAKS AND BITES

By the Dozen

Cinnamon Rolls with Cream Cheese Icing	95
Chef's Selection Of Muffins including Banana, Honey-Bran, and Orange Cranberry	81
Bagged Donut Holes Dusted with Cinnamon Sugar	89
Mini Chocolate Croissants Dusted with Powdered Sugar	82
Belgian Chocolate Brownies	87
Bagged Cinnamon Sugar Churros	94
Mini Bundt Cakes including Red Velvet, Vanilla, and Chocolate	82
Bagged Funnel Cake Fries with Caramel Sauce	94
Fresh Berry Cups with Agave Syrup Drizzle	107
Seasonal Whole Fruit	47
Bagged Pretzel Bites with Whole Grain Mustard	99
Chia Overnight Oat Cups with sides of Sliced Almonds, Dried Cranberries, and Agave Syrup	107
Protein Bars	113
Granola Bars	63

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PROUDLY BAKING!

HOPE'S COOKIES

By the Dozen

INTRODUCTION AND STORY

It seems like every year, since 1996, Philadelphia's Main Line Today and/or Philadelphia Magazine declare that Hope's Cookies are the Best in the Philadelphia area.

Several years ago, a cookie loving, Philadelphia college student named Hope Spivak had a natural idea: why couldn't store bought cookies have the same quality and freshness of the home baked variety? Why indeed?

Discovering the answer led to a journey which took Hope from her Mom's homey kitchen ultimately to her own state-of-the-art facility where she watches over every aspect of the operation to bring you the world's finest all-natural Hope's Country Fresh Cookies.

Creating the perfect cookie didn't just happen overnight. It took plenty of time, testing and tasting, and the talents of a team of master bakers. The results speak for themselves. Order a batch of Hope's award-winning cookies and you'll taste ingredients that are 100% natural. We use no chemicals, no artificial colors or flavors, and no preservatives. We also use only the richest dark and white chocolates, imported Dutch cocoa, all-natural peanut butter, Hawaiian macadamia nuts, fresh creamery butter and pure vanilla. While most other cookie doughs use flour or sugar as the leading ingredients, Hope's cookies contain 35% chocolate as the leading ingredient - enough to please even the most discerning chocolate lovers! That's why they're 100% delicious too!

Our commitment to quality is your assurance of getting nothing but the finest, freshest cookie again and again. Enjoy a natural phenomenon!

Chocolate Chip	81
Oatmeal Raisin	81
Sugar Cookies	81
Toffee Crunch	81

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BUILD YOUR BOX

SANDWICHES • WRAPS



LONG BEACH
Convention & Entertainment Center

A WIDE VARIETY TO CHOOSE FROM!

BUILD YOUR BOX

All Boxes include: Canned Water or Soda and Whole Fresh Fruit.

Choice of 1 Sandwich, 1 Side Salad, 1 Bag of Chips, and 1 Dessert	68
Choice of 1 Sandwich, 1 Bag of Chips, and 1 Dessert	58
Choice of 1 Sandwich and 1 Bag of Chips	46

SANDWICHES

Muffaletta Sandwich

Thinly-sliced Salami, Mortadella, Spicy Capicola, Ham, Provolone Cheese, Olive Tapenade, Pepperoncini, Roasted Peppers, Capers, Fresh Basil on a Baguette

Mozzarella And Roasted Vegetable Sandwich

Fresh Mozzarella, Green Leaf Lettuce, Roasted Tomatoes, Grilled Eggplant, Zucchini, Thyme Olive Oil, on Ciabatta Bread.

Turkey Pretzel Croissant Sandwich

Sliced Roasted Turkey, Green Leaf Lettuce, Red Onion, Provolone Cheese, Cranberry Spread.

Honey Ham Sandwich

Sliced Honey Ham Sandwich with Swiss Cheese, Lettuce, and Tomatoes on a soft Hoagie Roll with sides of Mustard and Mayonnaise.

Chicken Wrap

Pulled Chicken, Cucumber, Tomatoes, Romaine Lettuce, Shallots, Chives, Boursin Cheese Spread, in a Spinach Flour Tortilla.

Grilled Vegetable Wrap

Hummus and Basil Spread, Sweet Peppers, Zucchini, Asparagus, Red Onion, Organic Arugula, Balsamic Reduction, in a Wheat Flour Tortilla Wrap.

*Minimum order of 25 per selection.
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A WIDE VARIETY TO CHOOSE FROM!

BUILD YOUR BOX

SIDE SALADS

Tortellini Pasta Salad

Tossed in Lemon Juice and Olive Oil, Shaved Onions, Parsley, Red Grape Tomatoes, Shaved Parmesan Cheese.

Penne Pesto Salad

Artichoke, Shaved Onions, Roasted Tomatoes, Basil, Pesto.

Potato Salad

Red Potatoes, Green Onions, Green Peas, Hard-Boiled Egg, Dijon-Mayonnaise Dressing.

Cous-Cous Salad

Tri-Color Peppers, Peas, Black Olives, Green Onions, Garlic Aioli.

Caesar Salad

Classic Composed Caesar Salad with Garlic Croutons, Shaved Parmesan Cheese, Caesar Dressing.

Quinoa Salad

Parsley, Mint, Marinated Tomatoes, Baby Kale, Chickpeas, Red Onions, Cranberry Vinaigrette.

BAGGED SIDES

Lay's Brand Potato Chips

Skinny Pop Popcorn

Pretzels

SIDE DESSERT

Fudge Brownie

Salted Caramel Bar

Apple Strudel

Lemon Sweet Bar

Chocolate Chip Cookie

Mini Bundt Cake

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BUFFETS

LUNCH AND DINNER

LUNCH 10 AM – 4 PM • DINNER 4 PM – END OF DAY

SPECIALTY SHORT BUFFETS

LUNCH BUFFET | 11:00 AM – 2:00 PM

DINNER BUFFET | 2:00 PM - CLOSE

Includes Spa Water.

65

70

Grilled Teriyaki Chicken

Soba Noodle Salad with Julienne Carrots, Cilantro, Scallions, Bell Peppers, Sesame Dressing; Soy Ginger Marinated Broiled Chicken with Sesame Seeds and Scallions; Jasmine Steamed Rice; Stir Fried Vegetables including Asian Cabbage, Celery, Red Peppers, Onions and Straw Mushrooms.

Sauteed Chicken al Prosecco

Garden Greens with Carrots, Cucumbers, Peppers, Tomatoes and Olives; Italian Vinaigrette Sauteed Chicken with Prosecco Wine Sauce; Artichoke, Basil and Sundried Tomato Rigatoni; Baked Pasta with Mozzarella Cheese and Roasted Red Bell Peppers; Rustic Bistro Vegetables with Carrots, Cauliflower and Green Beans.

South of The Border Buffet

Caesar Salad with Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Caesar Dressing; Chicken Fajitas, with Grilled Poblano Peppers and Onions; Warm Flour Tortillas; Fiesta Rice; Rancho Beans; Roasted Salsa.

Substitute Beef Fajitas for +3.00

Southern Buffet

Apple Cider Potato Salad with Sweet Onions, Fresh Herbs, Olive Oil, Whole Grain Mustard, and Bell Peppers; Old-Fashion Beef Brisket Meat Loaf with House BBQ Glaze; Classic Baked Beans; Garlic Mashed Potatoes and Savory Gravy; Corn Bread; Sauteed Green Beans.

Deli Buffet

Primavera Pasta Salad Tossed with Basil Vinaigrette; Kettle-Style Potato Chips; Sliced Deli Meats and Cheeses; Sliced Tomatoes, Lettuce, and Onions; Mayonnaise and Mustard; Soft Sub Rolls and Sliced Breads; Whole Fruit.

Homemade Lasagna Buffet

Green Bean Salad with Roasted Peppers, Onions, and Julienne Carrots tossed with Italian Style Vinaigrette; Baked Meat Lasagna with Layers of Braised Meat, Tomato Sauce, Cheese, and Pasta; Roasted Bistro Vegetables including Carrots, Zucchini, Squash, and Cauliflower; Soft Garlic Breadsticks.

Citrus Chicken Buffet

Summer Pasta Salad, Composed of Sweet Peppers, Green Pea, California Black Olives, Kale tossed in an Italian Vinaigrette; Citrus Chicken with Roasted Lemons-Capers Sauce; Pan Roasted Cauliflower with Agave Glazed Carrots and Asparagus.

Parmesan Crusted Salmon Buffet

Cucumber and Tomato Salad with Sliced Red Onion, tossed in an Oregano Vinaigrette; Parmesan Crusted Salmon, with a Lemon Butter Sauce; Paella Saffron Rice; and Charred Brussel Sprouts.

*Minimum order of 25 per selection.
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Linen available upon request. See page 40 for rates.
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SANDWICH MARKET BUFFET

Selection of Two Salads, Four Sandwiches, and Two Desserts
Includes Spa Water

75

SANDWICHES

Muffaletta

Thinly-sliced Salami, Mortadella, Spicy Capicola, Ham, Provolone Cheese, Olive Tapenade, Pepperoncini, Roasted Peppers, Capers, Fresh Basil on a Baguette

Vegetarian Focaccia

Vegetable Ratatouille, California Mixed Greens, Vine Ripe Tomatoes, Brie Cheese on a Thin Focaccia Bread.

Roasted Turkey

Sliced Turkey Breast, Swiss Cheese, Tomato, Bibb Lettuce, Sliced Cucumber, Avocado Spread on a French Baguette.

Ham and Swiss

Sliced Honey Ham Sandwich with Swiss Cheese, Lettuce, and Tomatoes on a Soft Hoagie Roll with sides of Mustard and Mayonnaise.

Roast Beef

Sliced Roasted Beef, Mushroom Tapenade Spread, Caramelized Onions, Bibb Lettuce, Brie Cheese on a Telera Roll.

Grilled Chicken

Grilled Chicken, Pesto Spread, Organic Arugula, Sun-Dried Tomatoes, Lemon Zest on a Telera Roll.

Grilled Vegetable Wrap

Basil Spread, Sweet Peppers, Zucchini, Asparagus, Red Onion, Romaine Lettuce and Tomatoes, Organic Arugula wrapped in a Wheat Flour Tortilla.

SALADS

Tortellini Salad

Tortellini Pasta with Fresh Bell Peppers, Scallions, Parsley, Tomatoes, and Cubed Provolone Cheese, tossed in a Basil Pesto Vinaigrette.

Summer Salad

Seasonal Spring Mix, Heirloom Tomatoes, Golden Sweet Peppers, Crumbled Feta Cheese, and Toasted Pine-Nuts, tossed in a Honey-Lemon Vinaigrette.

Edamame Salad

Edamame Beans, Fresh Ginger, Julienne Red Onions and Carrots tossed in a Sesame Seed Soy Vinaigrette.

Quinoa Salad

Parsley, Mint, Marinated Tomatoes, Baby Kale, Chickpeas, Red Onions, tossed in a Cranberry Vinaigrette.

SIDE DESSERT

Fudge Brownie

Salted Caramel Bar

Apple Strudel Sweet Bar

Lemon Sweet Bar

Fruit Salad

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BUFFETS AROUND THE WORLD

LUNCH BUFFET | 11:00 AM – 2:00 PM

90

DINNER BUFFET | 2:00 PM - CLOSE

98

Includes Spa Water.

HOMESTYLE HEARTY FAVORITES

Macaroni Salad with Tangy-Sweet Dressing, Celery, Onions, Bell Peppers and Cheddar Cheese
Marinated Mushroom Salad with Olives, Scallions and Artichokes
Build Your Own Philly Cheesesteak Subs in a Soft Roll with Grilled Onions, Peppers, and Provolone Cheese
Grilled Chicken with Chardonnay Sauce
Roasted Red Potatoes
Sauté Succotash Vegetables with Corn and Lima Beans
Minnesota Wild Rice Blend
Fudge Brownies and Lemon Bars

PAN-ASIAN COMFORT CLASSICS

Soba Noodle Salad with Scallions, Julienne Bell Peppers and Carrots, Sesame Dressing
Korean Cucumber Salad with Sliced Cucumbers, Korean Chili Flakes, Sweet Soy Sauce, Rice Vinegar, Green Onions, Garlic, Toasted Sesame Seeds and Seaweed
Pan Fried Beef and Broccoli with Dark Soy Sauce Glaze
Chicken Lo Mein Noodles tossed in a Savory Asian Sauce
Stir Fry Vegetables with Carrots, Celery, Peppers, Onions, Bok Choy and Cabbage
Steamed Jasmine Rice
Almond Cookies and Custard Tarts

SAVORY AND FRESH ASIAN BISTRO

Edamame Quinoa Salad with Soy Ginger Sesame Dressing
Garden Greens Salad with Asian Cabbage Tomatoes, Cucumbers, and Miso Dressing
Orange Chicken with a Citrus Chili Sauce Glaze
Mongolian Beef with Peppers and Onions with Slightly Spicy Sauce
House Fried Rice, with Egg, Scallions and Ginger
Steamed Brown Rice
Mandarin Orange Cake and Mochi Ice Cream

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BUFFETS AROUND THE WORLD

LUNCH BUFFET | 11:00 AM – 2:00 PM

90

DINNER BUFFET | 2:00 PM - CLOSE

98

Includes Spa Water.

MARKET-STYLE MEXICAN TABLE

Black Bean and Corn Salad with Cilantro Vinaigrette
Mexican Fruit Salad with Mango, Papaya, Pineapple, Agave Syrup and Toasted Coconut
Savory Chicken Mole topped with Toasted Sesame Seeds
Beef Enchiladas with Pasillas Chiles Sauce, Queso Fresco, Green Onions and Crema
Cilantro Rice
Simmered Black Beans with Chorizo
Calabacitas, Mexican Style Squash with Tomatoes, Onions, Garlic, and Cotija Cheese
Tres Leches Cake and Caramel Flan

SOUTHWEST KITCHEN

Chopped South of the Border Salad with Romaine Lettuce, Black Beans Roasted Corn, Diced Tomatoes, Jicama, Cucumbers and Red Onions, served with Chipotle Ranch Dressing
Tortilla Soup with Vegetables including Potatoes, Chayote Squash, Celery, Carrots and Onions, cooked in a Rich Savory Broth, topped with Tortilla Strips and Cheese
Grilled Fish Tacos with Pickled Cabbage, Avocado Crema, and Limes
Chicken Fajitas Sautee with Peppers and Onions, served with Warm Flour Tortillas
Arroz de La Casa Cooked with Tomatoes Peas and Carrots
House Fried Corn Chips and Roasted Salsa
Grilled Vegetables Platter with Mild Chiles, Mexican Cactus, Spanish Onions, Heirloom Tomatoes, Mexican Squash and Jalapenos, drizzled with Cilantro Chimichurri
Sweet Custard Empanadas and Churros with Cinnamon Sugar

AEGEAN HARVEST

Greek Green Salad with Romaine Lettuces, Kalamata Olives, Tomatoes, Bell Peppers, Feta Cheese and Oregano Vinaigrette
Dolmas stuffed with a Flavorful Greek Style Rice Pilaf, drizzled with Lemon Vinaigrette
Chicken Souvlaki served with Fresh Cucumber Tomato Salad and Tzatziki Yogurt Dip
Grilled Tenderloin of Beef Kabobs with Fresh Vegetables, drizzled with Roasted Garlic Olive Oil
Citrus Greek Rice Pilaf
Grilled Herb Olive Oil Brushed Pita Bread
Display of Sundried Fruits and Nuts
Honey Drizzled Baklava and Greek Lemon Olive Oil Cake

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BUFFETS AROUND THE WORLD

LUNCH BUFFET | 11:00 AM – 2:00 PM

90

DINNER BUFFET | 2:00 PM - CLOSE

98

Includes Spa Water.

CLASSIC TRATTORIA GATHERING

Caprese Salad with Fresh Mozzarella, Tomatoes and Green Basil, Olive Oil and Balsamic Glaze
House Caesar Salad with Chopped Romaine Lettuce, Garlic Crostini, Parmesan Cheese, Roasted Peppers, Caesar Dressing
Chicken Parmesan with Roasted Tomato Sauce
Baked Ziti Pasta with Sweet and Spicy Sausages in a Creamy Tomato Sauce
Roasted Italian Potatoes with Olive Oil, Garlic and Fresh Herbs
Grilled Vegetable with Zucchini, Squash, Eggplant, Tomatoes and Onions
Sweet Cannoli with Mini-Chocolate Chips and Italian Cookies

PACIFIC-INSPIRED COMFORT

Hawaiian Macaroni Salad
Grilled Pineapple with Teriyaki Glaze
Hand-Carved Pacific Island Roasted Pork Loin
Mahi-Mahi with Pineapple Mango Relish
SPAM Fried Rice with Green Onions, Peas, Carrots and Egg
Roasted Sweet Potatoes and Yams
Hawaiian Rolls and Paradise Cake Flavored with Guava and Passionfruit

CLASSIC ITALIAN FEAST

Panzanella Salad with Garlic Croutons, Ripe Tomatoes, Cucumbers, Red Onions and Basil, tossed in an Italian Vinaigrette
Rotelli Pasta Salad with Artichokes, Olives, Pepperoncini, Provolone Cheese, tossed in a Basil Vinaigrette
Meat Lasagna with Savory Baked Tomato Sauce, Ricotta, Parmesan and Mozzarella Cheese
Chicken Marsala sauteed in Olive Oil with Mushrooms, served with a Rich Creamy Marsala Wine Sauce
Saffron Risotto cooked in a Flavorful Chicken Broth
Breaded Eggplant Parmigiana with Roasted Tomato Sauce, topped with Parmesan Cheese
Garlic Bread Sticks
Tiramisu Cake and Panna Cotta with Glazed Berries

*Minimum order of 25 per selection.
Attendant fee applies for every 75 guests.
China Service available upon request. See page 40 for rates.
Linen available upon request. See page 40 for rates.
Dietary Substitutions available upon request.
Additional fees may apply.*

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BUILD YOUR OWN BUFFET

All Buffets include: Fruit infused spa water and a choice of bread with butter.

Red meat options limited to 1 choice per buffet.

LUNCH 11:00 AM – 2:00 PM | DINNER 2:00 PM - CLOSE

Choice of 2 Proteins, 2 Salads, 1 Starch, 2 Vegetables, and 2 Desserts

Choice of 2 Proteins, 1 Salad, 1 Starch, 1 Vegetable, and 1 Dessert

Choice of 1 Protein, 1 Salad, 1 Starch, 1 Vegetable, and 1 Dessert

Choice of 1 Protein, 1 Salad, 1 Starch, and 1 Vegetable

LUNCH 93 DINNER 98

LUNCH 84 DINNER 89

LUNCH 74 DINNER 79

LUNCH 70 DINNER 75

SALADS

SoCal Arugula and Kale Salad

Arugula, Kale, Red Onions, Blistered Tomatoes, Balsamic Dressing.

Snap Pea Salad

Iceberg Lettuce, Carrots, Snap Peas, Sesame Dressing, Crispy Rice Noodles, side of Toasted Almonds.

Summer Salad

Seasonal Spring Mix, Heirloom Tomatoes, Golden Sweet Peppers, Crumbled Feta Cheese and Toasted Pine Nuts, Honey-Lemon Vinaigrette.

Garden Greens

Romaine Lettuce, Carrots, Cucumbers, Peppers, Tomatoes and Olives.

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Caesar Dressing.

Greek Chickpea Salad

Romaine Lettuce, Tomatoes, Herbed Feta Cheese, Red Pepper, Kalamata Olives, Red Onion, Garlic, Oregano, Parsley, Lemon Juice Olive Oil.

Spinach and Kale Salad

Spinach, Kale, Strawberries, Black Berries, Candied Pecans, Mint, Goat Cheese, Hearts of Palm, Herbed Feta Cheese, Champagne Vinaigrette.

Pasta Primavera Salad

Seasonal Roasted Vegetables, Lemon Olive Oil Vinaigrette.

Caprese Salad

Mozzarella, Tomato, Basil and Balsamic Glaze.

Tomato and Cucumber Salad

Cucumbers, Tomatoes, Sliced Red Onion, Tossed in an Oregano Vinaigrette.

Quinoa Salad

Parsley, Mint, Persian Cucumber, Baby Kale, Chickpea, Marinated Tomatoes, Red Onion, Cranberry Vinaigrette.

Mushroom Salad

Marinated in Extra Virgin Olive Oil Vinaigrette with Garlic, Peppers, Onions, and Fresh Herbs.

Cous-Cous Salad

Tri-Color Peppers, Peas, Black Olives, Green Onions, Garlic Aioli.

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BUILD YOUR OWN BUFFET

All Buffets include: Fruit infused spa water and a choice of bread with butter.
Red meat options limited to 1 choice per buffet.

PROTEINS

Barbeque Sliced Sirloin Steak

Smoked Barbeque Sauce and Fried Onions.

Merlot Braised Boneless Short Ribs

Mushrooms and Pearl Onions.

Broiled Beef Fajitas

Grilled Bell Peppers and Onions..

Citrus Chicken

Roasted Lemon-Capers Sauce

Broiled Chicken Fajitas

Grilled Bell Peppers and Onions.

Seared Chicken Breast

Fried Onions and Lemon Caper Butter Sauce.

Chicken Provencal

Green Olives, Tomatoes, Shallots, Thyme, White Wine, Garlic.

Fillet of Salmon

Maple Glaze, Chives.

Pepper Crusted Mahi-Mahi

Achiote Braised Fennel, Tomatoes, Green Olives, Natural Jus.

Chipotle Shrimp Stir-Fry

Achiote Butter Sauce, Fried Bean Sprouts, Balsamic Glaze.

Pork Tenderloin

Fig Apple Sauce.

Ratatouille Casserole

Zucchini, Yellow Squash, Onions, Spinach, Fire Roasted Tomato Sauce.

Baked Rigatoni Pasta

Mozzarella Cheese and Roasted Red Bell Peppers.

Baked Vegetarian Ziti

with Creamy Alfredo Sauce

STARCHES

Rice Verde

Cilantro, Tomatillos, and Parsley.

Roasted Fingerling Potatoes

Thyme, Shallots, and Sea Salt.

Rice Pilaf

Cooked in a Rich Chicken Broth.

Penne Pasta

with Pomodoro Sauce.

Potatoes Au Gratin

Thin Sliced Potatoes in Creamy Gruyere Sauce.

Five Cheese Macaroni

with Cheddar, Jack, Mozzarella, Parmesan, and Romano.

Fried Rice

Scallions, Eggs, Green Peas, and Diced Carrots.

Garlic Mashed Potatoes

Yukon Gold Potatoes with Cream, Garlic Butter, topped with Chives

Steamed Jasmine Rice

topped with Parsley

Herbed Lemon Quinoa

with Parsley, Thyme, and Oregano cooked in a Rich Vegetable Broth

Parmesan Risotto

Onion and White Wine.

Lo Mein

Pan Fried Chinese-Style Soft Noodles with Soy Sauce, Ginger, Garlic, Carrots, Scallions, and Bell Peppers.

*Minimum order of 25 per selection.
Attendant fee applies for every 75 guests.
China Service available upon request. See page 40 for rates.
Linen available upon request. See page 40 for rates.
Dietary Substitutions available upon request.
Additional fees may apply.*

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BUILD YOUR OWN BUFFET

All Buffets include: Fruit infused spa water and a choice of bread with butter.

VEGETABLES

Rustic Bistro Vegetables

Carrots, Cauliflower, and Green Beans.

Stir Fried Vegetables

Asian Cabbage, Celery, Red Peppers, Onions, and Straw Mushrooms.

Roasted Root Vegetables

Golden Beets, Sweet Yams, Carrots, Watermelon Radish, and Asparagus.

Charred Brussel Sprouts

with Balsamic Glaze.

Grilled Asparagus

with Crunchy Garlic and Parmesan Cheese.

Roasted Cauliflower

Oven Roasted Trio of Cauliflower flavored with Parmesan Cheese, Garlic, Smoke Paprika, Kosher Salt, and Black Pepper.

Mediterranean Vegetables

with Artichoke and Kalamata Olives.

BREADS

Classic Rolls with Butter

Cornbread with Honey Butter

Garlic Bread Sticks

Corn and Flour Tortillas with Roasted Salsa

Olive Oil Brushed Pita Bread and Hummus

DESSERTS

Raspberry Sweet Bars

Lemon Sweet Bars

S'more Bars

Salted Caramel Brownies

"Hope's" Cookies

Mixed Berries Cups

with Grand Marnier Drizzle and Whipped Cream.

Assorted Mini Cheesecakes +3

Cinnamon Sugar Dusted Churros +3

Baklava +3

Crème Brûlée +3

Belgian Chocolate Cake +3

Cream Puffs +3

with Seasonal Berries.

Tres Leches Cake +3

Petite Tart Platter +3

*Minimum order of 25 per selection.
Attendant fee applies for every 75 guests.
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RECEPTIONS BITES AND STATIONS

SMALL BITES • CHEF PLATTERS • INTERACTIVE STATIONS

SMALL BITES

Tray-passed service option available for an additional attendant fee of \$275 per tray passer.

COLD APPETIZERS

Mediterranean Antipasto Skewer	13
with Artichoke, Olives, Mozzarella, Tomato, Black Garlic Glaze.	
Ahi Tuna Poke Spoons	13
Fresh Ahi Tuna, Ginger, Cilantro, Soy, Serrano Cream.	
Crudit� Vegetable Cone	12
Hummus, Carrots, Celery, Red Bell Pepper, Green Beans.	
Classic Shrimp Cocktail	13
Citrus Broth Poached Tiger Shrimp served with Tangy Horseradish Cocktail Sauce and Lemon Wedge.	
Toasted Avocado Crostini	12
Cilantro Chimichurri, Queso Fresco.	
Home-Style Kettle Potato Chips	12
Queso Dip	
Caprese Skewer	12
Vine-Ripened Tomato, Mozzarella Cheese, Fresh Basil, and Balsamic Glaze.	
Fried Tofu Bites	12
Choice of Spicy Chutney or Sweet and Sour Sauces.	
California Rolls	18
Local Popular Sushi Roll with Avocado, Cucumber, Flavored Crab, Sesame Seeds, Rolled in a Nori Seaweed Sheet, served with Pickled Ginger and Wasabi.	

*Minimum order of 50 per selection.
Attendant fee applies for every 75 guests.
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Additional fees may apply.*

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SMALL BITES

Tray-passed service option available for an additional attendant fee of \$275 per tray passer.

HOT APPETIZERS

Bacon Wrapped Tiger Shrimp with Apricot Chili Glaze.	14
Potato Tacos Rich Mexican Seasoning Mashed Potato Tacos served in a Pan-Fried Corn Tortilla with Shredded Cabbage, Sliced Radishes, Cotija Cheese, and Mild Salsa.	13
Arancini Choice of Mushroom or Provolone.	12
Pizza Puffs Small Pizza Puffs with Mozzarella Cheese, Roasted Tomato Sauce with your choice of Pepperoni or Vegetarian with Artichoke, Bell Pepper, and Chives	13
Beef Empanada with Chipotle Ranch Dip.	14
Chicken En Croute Seared Chicken Morsel Wrapped in Puff Pastry with Bearnaise Sauce.	13
Artichoke Beignet with Marinara Sauce.	12
Edamame Potsticker with Ginger Soy Sauce.	12

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SLIDER BAR

HOT SLIDERS

Mini Beef and Bacon	16
Seared Beef Patty, Cheddar Cheese, Bacon and Chef Spread on a Brioche Bun.	
Al Pastor Jack Fruit	16
Shredded Jack Fruit, Pickled Cabbage, Sweet Grilled Pineapple Marmalade on a Brioche Bun	
Pork Belly	16
Slices of Grilled Pork Belly with Cabbage Slaw, Carrots, and Scallions served with Sriracha Mayo Spread on a Brioche Bun.	
Fried Chicken	16
Nashville Hot Chicken Style with Pickles, Creamy Coleslaw, and Hot Honey on a Brioche Bun.	
BBQ Pulled Pork or Chicken	16
Shredded Tender BBQ Pork or Chicken with Pickles and Marinated Onions on a Brioche Bun	

COLD SLIDERS

Thai Chicken	15
Shredded Chicken tossed with Spicy Peanut Dressing, Cabbage Slaw, on a Bao Bun.	
BLTT	15
Applewood Bacon, Lettuce, Turkey, Tomato, on a Brioche Bun.	
Grilled Vegetable	15
Herb Roasted Shiitake Mushroom, Zucchini, Fresh Greens, Hummus Spread, on a Soft Roll.	
Caprese	15
Fresh Mozzarella Cheese, Heirloom Sliced Tomato, Basil Spread and Balsamic Glaze on a Brioche Bun.	

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Additional fees may apply.*

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SKEWERS, BROCHETTES, KABOBS

SKEWERS

Appetizer - \$12

Hibachi Beef

with Teriyaki Sauce

Balsamic Beef

with Balsamic Glaze

Black Pepper Beef

with Chimichurri

Lime Chicken

with Chipotle Aioli

Orange Chicken

with Citrus Sweet n Sour Sauce

Greek Chicken

with Tzatziki Sauce

Garlic Shrimp

with Cocktail Sauce

Sesame Soy Salmon

with Sweet Honey Glaze

Portobello Mushroom

with Sweet Chili Glaze

Grilled Zucchini

with Lemon-Dill Sauce

Thai Tofu

with Peanut Sauce

BROCHETTES

Antipasto - \$15

Hibachi Beef

with Onion

Balsamic Beef

with Cherry Tomato

Black Pepper Beef

with Mushroom

Lime Chicken

with Red Bell Pepper

Orange Chicken

with Red Bell Pepper

Greek Chicken

with Zucchini

Garlic Shrimp

with Cherry Tomato

Sesame Soy Salmon

with Pineapple

Portobello Mushroom

with Pineapple

Grilled Zucchini

with Onion

Thai Tofu

with Cabbage

KABOBS

Entrée - \$19

Hibachi Beef

Zucchini, Mushroom, Onion

Balsamic Beef

Cherry Tomato, Mushroom, Onion

Black Pepper Beef

Mushroom, Bell Pepper, Onion

Lime Chicken

Red Bell Pepper, Zucchini, Onion

Orange Chicken

Red Bell Pepper, Onion, on Rice

Greek Chicken

Zucchini, Artichoke, Onion

Garlic Shrimp

Cherry Tomato, Artichoke, Onion

Sesame Soy Salmon

Pineapple, Bell Pepper, Onion

Portobello Mushroom

Pineapple, Artichoke, Onion

Grilled Zucchini

Onion, Cherry Tomato, Bell Pepper

Thai Tofu

Cabbage, Broccoli, Carrots

*Minimum order of 50 per selection.
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Dietary Substitutions available upon request.
Additional fees may apply.*

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DESSERTS ALA CART

BY THE DOZEN

Chocolate Fudge Brownie Bars	96
Salted Caramel Bars	96
Lemon Sweet Bars	96
Almond Sweet Bars	96
Apple Strudel Sweet Bars	96
Raspberry Sweet Bars	96
Mixed Berry Cups	96
with Grand Marnier Drizzle and Whipped Cream.	
Sweet Custard Empanadas	96
Mini Cheesecake Rounds	144
Honey Drizzled Baklava	144
Crème Brûlée	144
Tres Leches Cake Bites	144
Tiramisu Cake Bites	144
Cream Puffs	144
with Seasonal Berries	

BY THE 10" CAKE

Red Velvet	250
Chocolate Ganache	250
Vanilla	250
Tiramisu	250

*Minimum order of 3 dozen per selection.
Attendant fee applies for every 75 guests.
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Linen available upon request. See page 40 for rates.
Dietary Substitutions available upon request.
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CHEF ACTION STATIONS

Requires a Chef Attendant per station

Tostada Station 30

Petite Tostadas with your Choice of Beef Picadillo, Pollo Asada, or Pork Carnitas, served with Shredded Lettuces, Mild Salsa Pickled Red Onions and Queso Fresco

Pasta Station 30

Penne and Rotellini Pasta; Pomodoro, Alfredo and Arrabiatta Sauce; Chicken, Italian Sausage, Grilled Shrimp, Portobello Mushrooms, Roasted Vegetables, Fresh Basil, Bell Peppers, Onions, Spinach, Artichoke, served with Garlic Bread, Grated Cheese, and Crushed Red Peppers

Pizza Trailer 30

Only available in outdoor spaces

Fresh Baked, Wood Fired Pizza. Choices of Cheese, Pepperoni, or Margherita. Upgrade to Flatbreads for 2.00 more per guest

Baja Tacos 27

Two Petite Corn Tortilla Tacos. Choice of Chicken, Carne Asada, Fried Fish, or Al Pastor Jackfruit, served with Beans, Fiesta Rice, Salsa Roja, Salsa Verde, Pico de Gallo, Onions and Cilantro

Loaded Potato Station 26

Baked Russet Potatoes with Bacon, Cheddar Cheese, Whipped Butter, Sour Cream, and Green Onion.

Mac n Cheese Station 29

Creamy Mac n Cheese with a choice of Bacon, Grilled Chicken, Pulled Pork, with topping choices of Cheddar Cheese, Parmesan, Blue Cheese, Chives, Roasted Broccoli, Caramelized Onions, Jalapenos, Toasted Breadcrumbs, Crispy Fried Onions, Buffalo Sauce, BBQ Sauce, Ranch Drizzle

Stir Fry Station 29

Choice of Teriyaki Chicken or Tofu, Carrots, Broccoli, Mushrooms, Napa Cabbage, Baby Corn, Onions, Edamame, Green Peas, Soy Sauce, Siracha, Sesame Seeds, Chili, Peanuts, over Jasmine Rice
Upgrade to Beef for 3.00 more per guest

Sweet S'more Station 22

Freshly Toasted Marshmallows with Choice of Toppings: Graham Crackers, Chocolate, Cinnamon Sugar, Caramel Sauce, Peanut Butter Chips, Coconut Shreds

"Designer" Cupcakes and Cookies 25

Interactive Decorating Station. Choice of Cupcakes (Vanilla, Red Velvet, and Chocolate) or Hope's Chocolate Chip Cookies. Vanilla, Chocolate Fudge, Red Velvet Frostings, Sprinkles, Chocolate Shavings, Candy, Nuts and other Fun Toppings.

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ENHANCE YOUR RECEPTION

SPECIALTY CHEF DISPLAYS

California Garden Display 34

"Seasonal Local and Regional Selections" of Marinated Artichoke, Grilled Eggplant, Roasted Heirloom Tomatoes, Olives, Chilled Grilled Asparagus, Broiled Carrots, Sweet Peppers, Roasted Chilled Cauliflower, Zucchini, Mushrooms, Balsamic Onions, Hummus Dip, Lavash, and Crostini.

Fresh Fruits and Berries 25

Dragon Fruit, Pineapple, Watermelon, Berries drizzled with Honey Lime Syrup.

Board From Abroad 34

Mortadella, Capicola, Red Wine Salami, Prosciutto, Pamplona, Brie, Sharp Cheddar, Cured Gouda, Roasted Peppers, Artichokes, Olives, Pepperoncini, Lemon Basil Bocconcini, Lavash and Crostini.

Artisan Cheese Board 26

Manchego, Smoked Gouda, Brie, Asiago, Artichoke, Green Olives, Fresh Berries, Fig Marmalade, Roasted Almonds, Crackers and Crostini.

Mediterranean Inspired Chef's Platter 30

Al Fresco Grilled Asparagus, Fresh Marinated Feta and Mozzarella Bocconcini Cheese, Olives, Persian Cucumbers, Tzatziki Dip, Grilled Pita Chips, Dolmas, Roasted Peppers, Dried Figs, Apricots, and Red Pepper Hummus.

The Molcajete 24

Fire Roasted Salsas, Pico de Gallo, Guacamole, Queso Dip, served with House Fried Tortilla Chips.

Chef's "Bite Sized" Dessert Display 30

Fresh Baked "Hope" Cookies, Belgian Chocolate Brownies, Lemon and Almond Sweet Bars, Mini Cupcakes, and Mousse Cups.

CARVING STATIONS

Requires a Chef Attendant and a \$25 Carving Fee per station. Served with Petite Rolls and Butter.

Roasted Prime Rib 49

With Horseradish, Au Jus, Grain Mustard

Sirloin Strip 45

With Horseradish, Au Jus, Grain Mustard

Smoked Turkey Breast 38

With Cranberry Compote and Rosemary Gravy

Herb-Crusted Pork Loin 32

With Brandy Glaze

Cedar Planked Salmon 42

With Lemon-Dill Butter

ENHANCEMENTS

Two-Tier Dessert Display 7

with Purchase of a Dessert Selection

Restrictions may apply

Ice Step Display 750

with Purchase of a Cold Appetizer Selection

Restrictions may apply

Center Pieces, Décor, and More

Ask your Catering Sales Representative for more information. **Restrictions may apply**

*Minimum order of 50 per selection.
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BEVERAGES

COFFEE AND COCKTAILS

COFFEE • BEVERAGES • BAR PACKAGES

BEVERAGES

BY THE GALLON

Freshly Brewed Coffee and Decaf 122
with Dairy and Non-Dairy Milks,
Creamers and Sweeteners

Hot Tea Selection 122
with an assortment of Black, Green,
and Herbal Teas

Chilled Fruit Juice 122
Choice of Apple, Orange, or Cranberry

Iced Tea 130
Choice of Traditional Black Tea,
Raspberry Tea, or Peach Tea,
with Fruit Garnishes on the side.

Lemonade 130
Choice of Classic or Strawberry,
with Fruit Garnishes on the side.

Aguas Frescas 130
Choice of Horchata, Watermelon,
Mango, or Honeydew.
Dedicated server to dispense drinks.

Milk Tea Station 130
Thai Milk Tea.

CAN-TO-BOTTLE

Canned Pepsi Products 8
Pepsi, Diet Pepsi, Starry

Canned Aquafina Water 8
16oz. Refillable

Canned Bubly Sparkling Water 8
Blackberry or Lime

Canned Aquafina Sparkling Water 9
Unflavored

Bottled Fruit Juice 10
Orange, Cranberry, or Apple

Bottled Iced Tea 10
Choice of Sweetened or Unsweetened

Bottled Starbucks Frappuccino's 10
Vanilla, Mocha, or Caramel

Canned Energy Drinks 9
Rockstar or Celsius

*On Consumption requires minimum order of 50 per selection.
Only applies to standard canned beverages.
Canned Beverages subject to Delivery Fee.
Attendant required for By the Gallon Beverages.
Attendant fee applies for every 75 guests.
China Service available upon request. See page 40 for rates.
Linen available upon request. See page 40 for rates*

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BEVERAGES

PACKAGES AND KITS

Espresso and Cappuccino Cart	2,850
300 cup service. Includes rental of Espresso Machine and supplies to operate and prepare specialty beverages for up to four hours. <i>Requires 60amp electrical. Requires 6ft x 3ft available space to place cart + room for service staff to operate. Service Staff charged separately.</i>	
Gourmet Freshly Brewed Coffee Service	2,350
4 hours service. 300 Servings. Includes Flavored Syrups, Sweeteners, Creamers and Non-Dairy Creamers, and all equipment. <i>Service Staff charged separately.</i>	
Keurig Kit	600
Keurig single-brew machine with four packages of 25 pods (100 pods total). Coffee and Tea pod selection available upon request. <i>Requires 110v.20amp electrical.</i>	
Nespresso Kit	950
Nespresso single-brew machine with four packages of 25 pods (100 pods total). Coffee and Tea pod selection available upon request. <i>Requires 110v.20amp electrical.</i>	
Ambient Water Kit	180
Water dispenser, 5-gallon bottle of spring water and 125 compostable cups. <i>Runner fee charged separately.</i>	
Hot and Cold Water Kit	214
Water dispenser, 5-gallon bottle of spring water and 125 compostable cups for both hot and cold beverages. <i>Requires 110v.20amp electrical. Runner fee charged separately.</i>	
Spring Water Replenishments	90
5-Gallon jug of spring water and 125 compostable cups.	

*Electrical setup and scheduling is the responsibility of the client.
Runner fee required for each block of up to 12 water kits.
China Service available upon request. See page 40 for rates.*

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BAR PACKAGES

Bar services will require that all guests show a valid form of ID per transaction.

No more than 2 beverages per person will be allowed for each bar transaction.

Caterer reserves the right to refuse service to any guest. Prices are estimates.

Final billing will be based on actual consumption.

Spirit, Wine, and Beer lists available upon request and subject to change.

\$1,000 minimum per bar.

BARS

Full Hosted Bar

25/person/hour

Includes House Selection of American, Imported, and Craft Beers, Hard Seltzers/RTDs, Cocktails, Wine, and Non-Alcoholic Beverages.

Limited Hosted Bar

25/person/hour

Includes House Selection of American, Imported, and Craft Beers, Hard Seltzers/RTDs, Wine, and Non-Alcoholic Beverages.

Margarita Bar

25/person/hour

Classic or Strawberry Margaritas on the Rocks.

Mimosa Bar

25/person/hour

Orange, Cranberry, or Pineapple Juices.

Mocktail Bar

25/person/hour

Classic Mocktails and Non-Alcoholic Beverages.

Non-Hosted Bar with Tickets

This allows guests to enjoy the entire inventory of libations using their tickets.

Once tickets are exhausted, additional beverages are available for guests to purchase.

Tickets are provided by the client. Contact the Catering Sales Department for more information.

Non-Hosted Bar

This allows guests to enjoy the entire inventory of libations available for purchase.

Client is responsible for \$1000 minimum per bar and labor costs.

*Bartender fee applies for every 75 guests.
China Service available upon request. See page 40 for rates.*

All menu prices are subject to an administrative fee which is entirely distributed to employees providing the service as a gratuity. Services on and before 09/30/2026 will have an 11% administrative fee. Services on and after 10/01/2026 will increase to a 12% administrative fee. All sales are subject to a 10.5% sales tax applicable and subject to change. Prices subject to change. See General Information on pages 37-41 for more information.

BAR PACKAGES

Bar services will require that all guests show a valid form of ID per transaction.

No more than 2 beverages per person will be allowed for each bar transaction.

Caterer reserves the right to refuse service to any guest. Prices are estimates.

Final billing will be based on actual consumption.

Spirit, Wine, and Beer lists available upon request and subject to change.

\$1,000 minimum per bar.

PRICED BY THE DRINK

Cocktail	16
Premium Cocktail	19
Specialty Cocktail	21+
Prosecco Sparkling Wine - Glass	15
Prosecco Sparkling Wine - Bottle	53
House Wine - Glass	15
House Wine - Bottle	53
Premium Wine - Glass	17
Premium Wine - Bottle	60+
American Beer – 12oz	12
Imported Beer – 12oz	14
Craft Beer – 12oz	14
Non-Alcoholic Beer – 12oz	14
Mocktail	12
Bubly Sparkling Flavored Water – 16oz	8
Canned Pepsi Products – 16oz	8
Canned Aquafina Water – 16oz	8
Ready-To-Drink "RTD" Cocktails – 12oz	15

*Bartender fee applies for every 75 guests.
China Service available upon request. See page 40 for rates.*

All menu prices are subject to an administrative fee which is entirely distributed to employees providing the service as a gratuity. Services on and before 09/30/2026 will have an 11% administrative fee. Services on and after 10/01/2026 will increase to a 12% administrative fee. All sales are subject to a 10.5% sales tax applicable and subject to change. Prices subject to change. See General Information on pages 37-41 for more information.



GENERAL INFORMATION

CATERING INFORMATION

All catering at Long Beach Convention and Entertainment Center is proudly delivered by Legends Global, our exclusive in-house partner. We collaborate with local chefs and artisans to create menus that reflect our community and elevate every event. From signature dishes to shared meals, every detail is designed to be authentic, memorable, and distinctly yours.

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:

Final guaranteed attendance must be given to Catering Sales prior to the start of service subject to the following:

- Events up to 400 people require the final guarantee five (5) business days prior to the first event.
- Events between 401-2,000 people require the final guarantee ten (10) business days prior to the first event.
- Events over 2,000 people require the final guarantee fifteen (15) business days prior to the event.

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.

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.

- 90 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 50% deposit.

- 60 days prior to your event we require catering locations, approximate numbers of guests and finalized menu choices.

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.

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, ACH, 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 are subject to a 4% fee.

INITIALS _____

PAYMENT

Amounts in excess of \$10,000 must have actual credit card present to be swiped and are subject to a 4% 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 and 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 15 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.

EMPLOYEE, SERVICE, 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 menu prices for banquets and other catered events are subject to an Administrative Fee. 100% of this Administrative Fee is distributed to employees providing the service as a gratuity. Services on and before 09/30/2026 will have an 11% administrative fee. Services on and after 10/01/2026 will increase to a 12% administrative fee. All sales are subject to a 10.5% sales tax as applicable and subject to change.

The 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 \$275 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.

Service Staff \$275 each (4 hours minimum) including:

- Bussing Attendant
- Runner Fee
- Tray Passer
- Chef Attendant

Bartender \$275 each (4 hours minimum)

Captain Fee \$290 each (when requested by the client)

Breakfast, Lunch and Dinner: \$84 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 75 guests. Beverages/ Breaks - \$84 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. Holiday premium rate of 1.5x will apply to all services occurring on observable and federal holidays.

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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 Representative for any additional information

SPECIALTY MEALS

We ask that ten (15) 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 Representative 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 \$8. Floor length linens are \$16.

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 \$4.00/per guest additional charge for Morning and Afternoon Refreshment Breaks, \$6.00/per guest for Meals and Receptions, and \$2.00/per guest for Barware.

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.

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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.

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

INITIALS _____

