

CATERING MENU 2022

SAVOR... Corpus Christi
at American Bank Center



Please consult with our Savor...Food & Beverage Team on menu availability and pricing. We're excited to help create your perfect menu.

A LA CARTE THIRST QUENCHING BEVERAGES

Brewed Coffee, Decaffeinated Coffee or Hot Teas // Sold Per Gallon // Request Pricing

Individual Bottle Fruit Juices (Orange, Cranberry, and Apple Juice) // Request Pricing

Orange, Cranberry and Grapefruit Juice // Sold Per Gallon // Request Pricing

Lemonade or Fruit Punch // Sold Per Gallon // Request Pricing

Iced Tea // Sold Per Gallon // Request Pricing

Assorted 20 oz Bottled Soda (Coke Products) // Request Pricing

20 oz Bottled Water // Request Pricing

5 gallon Water Cooler Service (Each Water Cooler Refill Is An Additional Charge) // Request Pricing

FROM THE BAKE SHOP

Sold By The Dozen

Assorted Muffins // Request Pricing

Assorted Fruit, Cheese Danish // Request Pricing

Croissants // Request Pricing

Buttermilk Biscuits // Request Pricing

Assorted Bagels, Cream Cheese, Butter // Request Pricing

Fresh Baked Gourmet Cookies: Chef's Choice // Request Pricing

Chocolate Brownies // Request Pricing

FROM THE PANTRY

Seasonal Fresh Fruit, Berries // Request Pricing

Seasonal Whole Fresh Fruit // Request Pricing

Assorted Low Fat and Non-Fat Yogurts // Request Pricing

Chewy Granola Bars // Request Pricing

Nutri-Grain Bars (soft) // Request Pricing

Assorted Cereal // Request Pricing

Cartons of Milk, half pint // Request Pricing

Tortilla Chips and Salsa // Request Pricing

Kettle Chips and Dip // Request Pricing
(Select One Dip) _____

Carmelized Onion and Scallion Dip, Fresh
Herb Buttermilk Dip, Roasted Red Pepper Dip,
Each additional Dip (Sold Per Pound)

Pretzel Twists // Sold by the Bag // Request Pricing

Snack Mix: Traditional, Southwest, or Cajun // Sold by the Bag // Request Pricing

BREAKFAST CONTINENTAL FLAIR

(25 people minimum)

THE LOW CARB CONTINENTAL // Request Pricing

Hard Boiled Eggs, Greek Yogurt, Sliced Seasonal Fresh Fruit, Berries, Coffee, Decaf, Select Teas

THE MORNING BREEZE // Request Pricing

Orange Juice, Cranberry Juice, Breakfast Pastries, Muffins, Bagels, Butter, Preserves, Cream Cheese, Coffee, Decaf, Select Teas

THE BAYFRONT DELUXE // Request Pricing

Orange Juice, Cranberry Juice, Breakfast Pastries, Muffins, Bagels, Butter, Preserves, Cream Cheese, Seasonal Fruit, Berries, Coffee, Decaf, Select Teas

*If Client does not meet the 25 minimum they can opt out and it will be an additional per person upgrade // Request Pricing

ENHANCE YOUR CONTINENTAL BREAKFAST

Seasonal Whole Fresh Fruit // Request Pricing

Assorted Yogurts // Request Pricing

Buttermilk Biscuit Sandwich: // Request Pricing

Scrambled Eggs, Cheddar Cheese, Pork Sausage

English Muffin Breakfast Sandwich: // Request Pricing

Scrambled Eggs, Canadian Bacon, Cheddar Cheese

Veggie/Vegetarian (Chef's Choice) // (Additional Upgrade Per Person)

Scrambled Eggs: // Request Pricing

Cheddar Cheese, Pork Sausage // (Additional Upgrade Per Person)

Build Your Own Breakfast Taco: // Request Pricing

Flour Tortilla, Scrambled Eggs, Bacon, Cheese Potatoes

BREAKFAST BUFFET

SERVED WITH ORANGE JUICE AND CRANBERRY JUICE
(Per Person/Minimum 25)

Breakfast On the Bend // Request Pricing

Danish, Muffins, Sweet Cream Butter, Seasonal Sliced Fruits, Scrambled Eggs with Roasted Vegetables and Smoked Gouda Cheese, Potatoes O' Brien, Ham Steak. Served with Orange Juice and Cranberry Juice.

Lone Star Breakfast // Request Pricing

Danish, Muffins, Croissants, Butter, Preserves, Seasonal Sliced Fruits, Scrambled Eggs, Pork Sausage, Bacon, Home Fries. Served with Orange Juice and Cranberry Juice.

Rio Grande Buffet // Request Pricing

Seasonal Sliced Fruits, Assorted Low Fat Yogurts, Freshly Baked Breakfast Pastries, Muffins, Bagels, Butter, Preserves, Cream Cheese, Scrambled Eggs topped with Chorizo, Breakfast Potatoes, Bacon, Sausage. Served with Orange Juice and Cranberry Juice.

Plated Breakfast

SERVED WITH ORANGE JUICE AND CRANBERRY JUICE
(Per Person/Minimum 25)

Coastal Bend Frittata // Request Pricing

Mushrooms, Spinach, Bacon, Provolone Cheese, Breakfast Potatoes. Served with Orange Juice and Cranberry Juice

South Texas Quiche // Request Pricing

Chorizo, Potatoes, Monterey Jack Cheese, Refried Beans, Bacon

Enhance Your Breakfast Buffet

CHEF ATTENDED STATION
(Per Person/Minimum 25)

Omelet and Egg Station // Request Pricing

Mushrooms, Peppers, Onions, Diced Ham, Chopped Spinach, Diced Tomatoes, Grated Cheese, Mexican Salsa, Egg substitute available upon request.

MEETING BREAKS

IN BETWEEN MEETING SNACKS
(Per Person/Minimum 25)

THE REFRESHER COURSE // Request Pricing
Coffee, Decaf, Select Teas

GULF COAST BREAK // Request Pricing
Cinnamon Churros, Assorted Cookies, Chocolate, Strawberry, Assorted Toppings

CHOCOLATE FANTASY BREAK // Request Pricing
Chocolate Chunk Cookies, Double Fudge Brownies, Chocolate Dipped Strawberries

THE TROPICAL TOUCH // Request Pricing
Assorted Yogurts, Seasonal Sliced Fruit, Berries, Granola, Coconut

THE SALTY LIFE // Request Pricing
Popcorn, Kettle Chips, Dip, Pretzel Twists (Choose one: Pepper Dip, Garlic Dip, Buttermilk Ranch Dip)

GOURMET BOXED LUNCH

Each Boxed Lunch includes Whole Seasonal Fresh Fruit, Pasta Salad, Chips
Gourmet Chocolate Chip Cookie & Bottled Water
Request Pricing

BAYFRONT TRADITIONAL CROISSANT BOX LUNCH // Request Pricing

- Turkey and Cheese
- Roast Beef and Cheese
- Ham and Cheese
- Chicken Salad
- Sauteed Vegetable

SOUTH TEXAS GOURMET BOX LUNCH // Request Pricing

- Southwest Roast Beef Wrap
- Ham and Cheese Wrap
- Turkey and Cheese Wrap
- Grilled Chicken Wrap
- Sauteed Vegetable Wrap

PLATED ENTREES

Includes Salad and Dessert, Water, Iced Tea

Assorted Roll // add Additional Per Person
(Per Person/Minimum 25)

*If Client does not meet the 25 minimum they can opt out and it will be an additional 5.00 per person upgrade

PRICE LOWEST TO HIGHEST

CHICKEN SCALLOPINI // Request Pricing

Lemon Garlic Sauce, Angel Hair Pasta, Vegetable Medley

GRILLED CHICKEN MARGARITA // Request Pricing

Cilantro -Tequila, Zesty Lime Butter Sauce, Sweet Corn Whipped Potatoes, Vegetable Medley

ROASTED LOIN OF PORK // Request Pricing

Garlic, Fresh Herbs, Roasted Potatoes, Seasonal Vegetables

GRILLED ATLANTIC SALMON // Request Pricing

Beurre Blanc, Pecan Rice Pilaf, Green Beans

ANCHO CHILI RUBBED FLAT IRON STEAK // Request Pricing

Roasted Corn, Red Pepper Mashed Potatoes, Seasonal Vegetables

GRILLED CHICKEN BREAST VERACRUZ // Request Pricing

Sautéed Onion, Peppers, Tomatoes, Olives, Cilantro Rice. Sugar Snap Peas

BAKED CHICKEN BREAST ROULADE // Request Pricing

Boursin Cheese, Baby Spinach, Basmati Rice Pilaf, Ginger Lemon Zest Carrots

GRILLED CENTER CUT BONELESS PORK CHOP // Request Pricing

Caramelized Onion Gravy, Potatoes Au Gratin, Spring Peas, Roasted Red Pepper

CITRUS CRUSTED MAHI MAHI // Request Pricing

Citrus Butter Sauce, Wild Rice Blend, Summer Squash Medley

PORCINI DUSTED BEEF TENDERLOIN // Request Pricing

Mushroom Demi-glace, Dauphinoise Potatoes, Haricot Vert, Red Pepper Butter

SALAD SELECTIONS

(Select One)

Two Dressings of your Choice are Included

Young Spring Greens // Request Pricing

Romaine Grape Tomatoes, Cucumber, Carrot Matchsticks, Croutons

Classic Caesar // Request Pricing

Romaine, Garlic Croutons, Parmesan Cheese

SAVOR... Spinach Salad // Request Pricing

Candied Pecans, Strawberries, Goat Cheese

Southwest Chopped // Request Pricing

Mixed Greens, Romaine, Roasted Corn, Grape Tomatoes, Pinto Beans, Queso Ranchero, Cilantro + Tortilla Chips

DRESSINGS:

Ranch

Chipotle Ranch

Caesar

Raspberry Vinaigrette

Balsamic

LUNCH DESSERTS

(Select Two - Alternating):

New York Vanilla Cheesecake with Raspberry Compote, White Chocolate Sauce // Request Pricing

Chocolate Indulgence with Double Chocolate Cake // Request Pricing

Tiramisu // Request Pricing

Dinner Buffets

(Please Select One)

Two Dressings of your Choice are included:

Corpus Christi Corner Deli // Request Pricing

Mixed greens, tomato, cucumber, carrot curls, creamy and vinaigrette dressings, cole slaw, kettle chips, smoked turkey breast, roast beef, cured ham, genoa salami, cheddar, swiss, provolone cheese, tomatoes, lettuce, onions, dill pickle spears, mayonnaise, whole grain and yellow mustard, Kaiser rolls, French baguette, toasted onion roll, dark rye, seasonal fresh fruit, cookies, and brownies.

Includes Iced Tea, Water, and Coffee (upon request)

South Texas Buffet // Request Pricing

Salad, tortilla croutons, cherry tomatoes, chipotle ranch dressing, spicy vinaigrette, tex mex slaw, beef and chicken fajitas, sauteed 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.

Includes Iced Tea, Water, and Coffee (upon request)

Down Home Buffet // Request Pricing

Salad greens, herb-roasted pork, baked chicken, oven-roasted potatoes, mac and cheese, lemon pepper green beans, cakes, and pies. Includes iced tea, water, and coffee (upon request).

Taste of Italy // Request Pricing

Classic 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 sauce), lemon zest green beans, garlic bread, dessert.

Includes iced tea, water, and coffee (upon request).

Texas BBQ // Request Pricing

Potato salad, coleslaw, cucumbers, tomatoes, curly carrots, smoked beef brisket, grilled chicken, sausages, peppers, onions, borracho beans, corn on the cob, Texas Sheet Cake, Cajeta bread pudding, Savor signature bbq sauce.

Includes iced tea, water, and coffee (upon request).

Station & Hors D'oeuvres Action Stations

Herb Crusted Tenderloin of Beef (serves 30) // Request Pricing
Horseradish Sauce, Grain Mustard, Rolls

Chef's Country rub Turkey (serves 50) // Request Pricing
Gourmet Mustards, Miniature Rolls

Glazed Ham (serves 50) // Request Pricing
Brown Sugar, Red Pepper Aioli, Rolls

Inside Round of Beef (serves 75) // Request Pricing
(35 to 40lbs of beef on a bone) Horseradish Au Jus, Rolls

Steamship Round of Beef (serves 150) // Request Pricing
(60 to 75lbs of beef) Horseradish Au Jus, Rolls

Potini Bar (serves 50) // Request Pricing
Garlic Mashed Potatoes, Chopped Green Onions, Black Olives, Sour Cream, Bacon Bits, Shredded cheese

Hors D'oeuvres

Chilled Selections (serves 50)

Prosciutto Wrapped Melon // Request Pricing
Raspberry Yogurt

Deviled Eggs with Crab Meat // Request Pricing

Caprese Salad on a Stick // Request Pricing
Tomatoes, Mozzarella, Fresh Basil

Oysters on the Half Shell // Request Pricing
Cocktail Sauce, Spicy Mustard

Jumbo Shrimp // Request Pricing

Chicken Empanada // Request Pricing

Hors D'oeuvres continued

Szechuan Beef Satay // Request Pricing

Oriental Spring Rolls, Sweet Chile Sauce // Request Pricing

Steamed Potsticker, Rice Vinegar Soy // Request Pricing

Spanakopita // Request Pricing

Tandoori Chicken Skewer // Request Pricing

Thai Chicken Satay, Sweet Chili Sauce // Request Pricing

Feta Cheese, Sundried Tomatoes, Phyllo // Request Pricing

Crab Stuffed Mushroom // Request Pricing

Shrimp Adobo, Crostini, Garlic Aioli // Request Pricing

Reception Stations

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

Display of Sliced Seasonal Fruit and Berries // Request Pricing

Fresh Vegetable Crudite // Request Pricing

Savory Dipping Sauce

Grilled and Marinated Vegetable Display // Request Pricing

Extra Virgin Olive Oil, Hummus, Pita Chips

Imported and Domestic Cheese Display // Request Pricing

Seasonal Fruit, Lavosh, Crackers

Nacho Station // Request Pricing

Tortilla Chips, Jalapeno Cheddar Cheese, Refried Pinto Beans, Jalapeno Peppers, Salsa Fresca, Sour Cream, Guacamole

Enhance Your Nacho Station // Beef, Tomatoes, Black Olives, Scallions, Cilantro

Southwest Quesadilla Station // Request Pricing

Served with Roasted Tomatillo Salsa, Salsa Fresco and Guacamole

Choose two (2);

Black Bean, Cotija Cheese, Roasted Chilies

Shredded Chicken, Poblano Chili, Smoked Gouda Cheese

Grilled Southwest Vegetables, Jalapeno Pepper Jack Cheese, Shredded Chicken

Dessert Stations

Miniature Dessert Per Piece: (Priced per person - Minimum order 50)

Request Pricing

Chocolate Covered Strawberries // Request Pricing

Mousse Shooters (Chocolate, Mango, Pineapple Rum) // Request Pricing

Chocolate Truffles // Request Pricing

Petit Fours // Request Pricing

BAR SERVICE

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

CASH BAR (100 SET-UP FEE)

All beverages consumed are paid for in cash by the individual guest. A bartender is provided free of charge if consumption is over 375.00 per bar in the initial 3-hour period. Otherwise, a 55.00 bartender fee per bar will be applied after which a charge of 20.00 per bartender, per hour applies after the initial 3-hour period, regardless of the sales. We recommend one bartender per 150 guests.

HOSTED BAR (NO SET-UP FEE)

All beverages consumed are paid for by the host. Charges are based on consumption. A bartender is provided free of charge for all hosted bars, based on a 50-guest minimum. If there are less than 50 guests, a 55.00 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.

REQUEST PRICING

DOMESTIC BEER // Request Pricing

A variety of regular, light and non-alcoholic beers

IMPORTED BEER // Request Pricing

Ask Catering Sales Coordinator for varieties

DELUXE LIQUORS // Request Pricing

Ask Catering Sales Coordinator for varieties (Sold Per Drink)

HOUSE SELECT WINES // Request Pricing

House Chardonnay, Merlot, Cabernet, White Zinfandel // (Sold Per Glass)

Banquet // (additional wines available)

THIRST QUENCHERS // Request Pricing

Soft Drinks

Bottled Water

HOSTED FULL BAR PER HOUR // Request Pricing

1 HR Deluxe

2 HR Deluxe

3 HR Deluxe

4 HR Deluxe

HOSTED BEER AND WINE PER HOUR // Request Pricing

1 HR

2 HRS

3 HRS

Hosted Kegs // Domestic // Imported // Request Pricing

SPECIAL EVENT ENHANCEMENTS

CHAMPAGNE TOAST AVAILABLE // Request Pricing

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

Cake Cutting // Request Pricing

SAVOR... CORPUS CHRISTI

FOOD SERVICE

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

BEVERAGE SERVICE

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

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

CONTRACTING

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

PRICING

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

GUARANTEE

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

PAYMENT

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

CANCELLATION POLICY

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

HOLIDAYS

An additional labor fee may apply for the following holidays: New Year's Eve, New Year's Day, Martin Luther King Day, President's Day, Memorial Day, Juneteenth, Independence Day, Labor Day, Thanksgiving Day, Christmas Eve and Christmas Day.

DELAYED SERVICE

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