

Long Beach Convention Center

SAVOR...Catering by SMG

Plated Cold Lunch

Two Course Luncheon Selections Include Choice of Entrée, and Dessert, served with Fresh Rolls and Whipped Flavored Butters, Water, Lemonade or Iced Tea, Starbucks Coffee & Tazo Hot Tea upon request.

25 Guest Minimum

CALIFORNIA COBB SALAD

Diced Turkey, Avocado, Roasted Red Peppers, Scallions, Ripe Tomato, Chopped Egg, Crisp Smoked Bacon, and Shredded Manchego Cheese, over Mixed Leaf Lettuces, served with Creamy Cilantro Ranch Dressing
\$25.00

THAI CHILI CHINESE CHICKEN SALAD

Glazed Julienne Chicken, over Asian Salad Greens, Bean Sprouts, Red Peppers, Straw Mushrooms, Sugar Snap Peas, Shredded Carrots, Water Chestnuts, Toasted Sesame Seeds and Sesame-Ginger Dressing
\$26.00

MEDITERRANEAN PLATE

Cumin Spiced Hummus, Dilled Hummus, Tomato-Cucumber-Mint Tabbouleh, Wild Rice Salad, and Sliced Cucumber with Tzatziki Sauce, on a Bed of Mixed Greens served with Toasted Pita Triangles
\$26.00

SEARED SUSTAINABLE TUNA SALAD

Japanese Pepper-Seared Ahi Tuna, sliced and served over Mesclun Mixed Greens, Napa Cabbage, Bean Sprouts, Sugar-Snap Peas, Thinly Sliced Red Onion, Tomato, Crunchy Wasabi Peas, Crisp Wontons, and Sesame-Ginger Vinaigrette
\$29.00

Please note that our Executive Chef and Catering Sales Staff are available and pleased to prepare a custom menu to suit your specific needs.

All charges are subject to 20% Service Charge and 8.25% Sales Tax.

Prices are subject to change.