

Long Beach Convention Center

SAVOR...Catering by SMG

Plated Hot Lunch

Three Course Luncheon Selections Include Choice of Salad, 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

POUNDED CHICKEN PICATTA

Sautéed, Pounded Chicken Breast, over Roasted-Garlic Risotto with Julienne Vegetables, Finished with a Lemon-Caper Sauce and Caper Berries

\$29.00

PETITE FILET OF BEEF

Filet of Beef served with a Cabernet-Shallot Reduction, Five-Cheese Au Gratin Potatoes, and Grilled Asparagus with Sea Salt

\$34.00

MISO-MARINATED SUSTAINABLE SALMON

Pan-Seared Salmon with a Thai Sweet-Chile Glaze, served over White Rice and Sautéed Spinach, with a Miso-Butter Sauce and Sliced Green Onions

\$31.00

CHEF JAFET'S LASAGNA

Choose Traditional Meat Lasagna, Roasted Chicken with Herb Sauce, or Portabello Mushroom with a Creamy Bechamel Sauce with Sauteed Vegetables

\$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.