

Long Beach Convention Center

SAVOR...Catering by SMG

Reception Platters

Serves 50

ANTIPASTO PLATTER

Assorted Mediterranean Delights including Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts on a bed of Mixed Greens, served with Balsamic Vinaigrette
\$300.00

CHARCUTERIE BOARD

A Classic Selection of Fine Pate, Thinly Sliced Cured and Smoked Meats and Sausages, Imported Cheeses, and Classic Condiments
\$350.00

DELUXE CRUDITE ASSORTMENT

Gourmet Selection of Seasonal Fresh Vegetables, served with a Balsamic-Ranch Dipping Sauce and Hummus
\$300.00

DELUXE IMPORT AND DOMESTIC CHEESE PLATTER

A Discriminating Selection of Imported and Domestic Cheeses, served with Assorted Crackers
\$300.00

FRESH SLICED FRUIT TRAY

Selected Seasonal Fruit to include Honeydew, Cantaloupe, Watermelon, Strawberries, and Pineapple
\$250.00

GRILLED VEGETABLE PLATTER

Assorted and Seasonal Vegetables grilled to Perfection, Served with a Balsamic-Ranch Dipping Sauce
\$275.00

SIDE OF SMOKED SALMON

Sustainable Smoked Salmon served with Cocktail Breads, Bagel Chips, Hardboiled Eggs, Diced Red Onion, and Capers
\$325.00

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.