

CATERING MENU

SAFE CREDIT UNION

Convention & Performing Arts District

WELCOME TO SACRAMENTO!

Sodexo Live! is the exclusive provider of food and beverage within the SAFE Credit Union Convention & Performing Arts District.

We offer custom designed catering and retail food & beverage services for all types of events. Concessions, the sale, or provision of alcoholic or non-alcoholic beverages, and the provision of snacks, treats or candies are included under our exclusive rights.

All food and beverage samples brought into these premises must have the approval of SodexoLive! in writing prior to the event and adhere to the published Sampling Guidelines.

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our guests seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrées marketed to the mainstream, and light options are all very popular among our attendees.

Our culinary staff is available to assist event planners throughout their planning process and design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests. We look forward to serving you!

Jana Acosta

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Sodexo Live! at the SAFE Credit Union Convention & Performing Arts District
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INDEX

BREAK SERVICE 5

A LA CARTE 6

BREAKFAST 9

PLATED LUNCHES 13

GOURMET BOXED LUNCH 17

BUFFETS 18

PLATED DINNER 22

DINNER BUFFET 25

RECEPTION DISPLAYS & STATIONS 27

RECEPTION HORS D'OEUVRES 32

BEVERAGES 35

FINE PRINT 40

SAFE CREDIT UNION | Convention & Performing Arts District

CATERING SERVICES

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Gluten-free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do not operate a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten.

Vegetarian Items V **Vegan Items** VG





BREAK SERVICE / A LA CARTE

BREAK SERVICE

BREAK SELECTIONS

Maximum 45 minute service. Labor fees will apply if additional time is requested. All break service items are priced per dozen, unless otherwise noted. *Gluten-Free option available as an upgrade.

ASSORTED DESSERT BARS | 60
Three dozen minimum per choice
Choose up to three (3):

- Fudge brownie
- Crispy marshmallow
- Lemon pound cake
- Cheesecake
- Salted caramel
- Chocolate peanut butter
- Butterscotch blondie*
- Brown sugar apple blondie*
- Berry oatmeal crumble*

HOUSE-BAKED MULTI-GRAIN BARS | 60
Mixed berry (Nut Free)

HOUSE-BAKED MULTI-GRAIN BARS | 60
Peanut (Contains Nuts)

FRESHLY BAKED COOKIES ASSORTMENT | 60

MULTI-GRAIN MINI CROISSANTS | 60
Butter, fruit preserves

FRESHLY BAKED DANISH ASSORTMENT | 60

HOUSE-MADE MUFFIN ASSORTMENT* | 60

FRESHLY BAKED SCONE ASSORTMENT | 60

BAGELS WITH CREAM CHEESE | 60

ASSORTED CUPCAKES | 72

GRUYÈRE CRUFFINS | 72

BREAKFAST BREADS* | 57

WHITE & DARK CHOCOLATE DIPPED STRAWBERRIES | 71
Three dozen (36) minimum

WHOLE FRESH FRUIT (each) | 6
One dozen (12) minimum

INDIVIDUAL YOGURTS (each) | 8
One dozen (12) minimum

SEASONAL FRESH FRUIT TRAY (per guest) | 16
Ten (10) guest minimum

ICE CREAM BARS ASSORTMENT (each) | 9
Two dozen (24) minimum

HÄAGEN-DAZS® ICE CREAM BARS (each) | 11
Two dozen (24) minimum

GUNTHER'S® ICE CREAM
Three (3) gallon tub (each) | 260

GUNTHER'S® SORBET
Three (3) gallon tub (each) | 260



A LA CARTE

DRY SNACKS

Maximum 45 minute service. Labor fees will apply if additional time is requested. All dry snacks are priced per pound unless otherwise noted.

SNACK MIX | 40
Rye bread chips, mini pretzel sticks, sesame seed bread sticks

HOUSE-MADE TRAIL MIX | 40
Peanuts, cashews, raisins, cranberries, pineapple

FANCY MIXED NUTS | 69

ROSEMARY MARCONA ALMONDS | 78

HOUSE-MADE HERB & PARMESAN POTATO CHIPS | 51

PRETZEL TWISTS | 32

BOWL OF BULK CANDY* | 39
M&M's®, Reese's Pieces® or Jelly Belly® jelly beans
*Additional options available upon request.

CARAMEL POPCORN | 49

PRE-POPPED POPCORN | 39
Approximately 10 individual bags per pound

KIND® BARS (dozen) | 96

GRANOLA BARS (dozen) | 63

ASSORTED FULL-SIZE CANDY BARS (dozen) | 63

INDIVIDUAL PACKAGED SNACKS (each) | 5
- Miss Vickie's® Chips
- Nature's Bakery® Oatmeal Bars
- Mixed Nuts or Almonds
- Cheez-its®
- Whisps® Cheddar Crisps
- PopCorner® Chips
- Popcorn
- Snack Mix
- Dot's® Pretzels
- Trail Mix



A LA CARTE

NON-ALCOHOLIC BEVERAGES

Maximum 45 minute service. Labor fees will apply if additional time is requested. All beverages are priced per gallon unless otherwise noted.

THREE GALLON MINIMUM:

HOUSE-BLEND TRADITIONAL & DECAFFEINATED COFFEE | 110

TAZO® HOT TEA ASSORTED VARIETIES | 110

ICED TEA | 105

FRUIT PUNCH OR LEMONADE | 105

CHILLED JUICE | 105
Orange, apple or cranberry

SEASONALLY INFUSED WATER | 105

INDIVIDUAL DRINKS OFFERED ON CONSUMPTION:

SOFT DRINKS ASSORTED (each) **|** 7
Coca-Cola, Diet Coke, Starry

INDIVIDUAL STILL OR SPARKLING WATER (each) **|** 7

INDIVIDUAL DRINKS NOT ON CONSUMPTION (pre-order only):

INDIVIDUAL BOTTLED JUICES (each) **|** 7
Orange, apple cranberry

RED BULL® (each) **|** 10

PURE LEAF® BOTTLED TEAS (each) **|** 10

GATORADE OR ELECTROLYTE BEV (each) **|** 10





BREAKFAST MENUS

BREAKFAST

CONTINENTAL

Maximum 90-minute service. Labor fees will apply if additional time is requested. All breakfasts are priced per person, unless otherwise noted. 50 guest minimum.

Some Gluten-Free options available as an upgrade.

Includes: assorted juices, house-blend coffee, decaf coffee and Tazo tea assortment.

EYE OPENER | 33
House-baked muffins, scones, breakfast breads

UPPER CRUST | 36
House-baked muffins, scones, multi-grain mini croissants with preserves, sliced seasonal fruit display

PROTEIN POWER | 40
Egg bites (bacon and cheddar OR mushroom and Swiss), Gruyère cruffins, sliced seasonal fruit display

**Upgrade your Breakfast Experience with Peach Bellinis, Featuring Wycliff Brut Sparking Wine*

CONTINENTAL ADDITIONS:

A la carte 1.00 per item additional.
Additional .75 labor fee per item to cut in half.

BREAKFAST BURRITO* | 12
Cage-free eggs, cheese, potatoes, peppers, onions, pork sausage
*Vegetarian Option, Gluten-Free Bowl Option

BACON, EGG & CHEESE CROISSANT | 13
*Vegetarian Optional

ENGLISH MUFFIN BREAKFAST SANDWICH | 12
Cage-free egg, pork sausage, cheddar
*Vegetarian Optional

OATMEAL | 11
Brown sugar, raisins, nuts, milk and butter

APPLEWOOD SMOKED BACON | 8

PORK BREAKFAST SAUSAGE | 8

IMPOSSIBLE® SAUSAGE | 9

CHICKEN APPLE SAUSAGE | 12

HARD-BOILED EGGS | 7

CAGE-FREE SCRAMBLED EGGS | 9

INDIVIDUAL YOGURT | 8

FRESH FRUIT YOGURT PARFAIT | 12



Gluten-free Selections Vegetarian Items Vegan Items

BREAKFAST

PLATED

Maximum 90-minute service. Labor fees will apply if additional time is requested.
All breakfasts are priced per person, unless otherwise noted. 50 guest minimum.

Includes: house-baked mini muffins, house-blend coffee, decaf coffee and Tazo tea assortment.

SOUTHWESTERN FRITTATA | 42
Cage-free eggs, Jack and cheddar cheese, green chile, onion, red pepper, house-made fire roasted salsa

CRUSTLESS QUICHE | 44
Cage-free eggs, onion, kale, red pepper, green pepper, fresh herbs, rustic tomato sauce

EGG SOUFFLÉ IN PASTRY CUP | 46
Cage-free eggs, leek, green onion, Gruyère cheese and thyme baked in croissant pastry, mornay sauce

**Upgrade your Breakfast Experience with Peach Bellinis Featuring Wycliff Brut Sparking Wine*

ACCOMPANIMENTS:

Choice of one (1) meat:

- Applewood smoked bacon
- Chicken apple sausage
- Pork sausage patty

Choice of one (1) starch:

- Fingerling breakfast potatoes
- Roasted Yukon and yam hash
- Three onion potato cake

Add Orange Juice (per guest) | +4



Gluten-free Selections Vegetarian Items Vegan Items

BREAKFAST

BUFFETS

Maximum 90-minute service. Labor fees will apply if additional time is requested. All breakfasts are priced per person, unless otherwise noted. 75 guest minimum.

*Gluten-Free option available as an upgrade.

BUILD YOUR OWN | 51

Breakfast buffets include: assorted pastries*, sliced seasonal fresh fruit, house-blend coffee, decaf and assorted Tazo tea

Choice of one (1):

- Cage-free scrambled eggs
- Scrambled eggs with peppers and onions
- Frittata with mornay sauce

Choice of one (1):

- Tater tots
- Diced country potatoes
- Herbed potatoes

Choice of two (2):

- Pork sausage links
- Applewood smoked bacon
- Chicken apple sausage
- Impossible® sausage patty





LUNCH MENUS

LUNCH

CHILLED PLATED LUNCHES

Maximum 90-minute service. Labor fees will apply if additional time is requested.
All lunches are priced per person, unless otherwise noted. 50 guest minimum.

Served with locally-sourced bread and butter and iced tea.

SPRING/SUMMER FARM-TO-FORK SALAD* | 47

Sliced chicken breast, butter lettuce, watermelon radish, snap peas, Delta asparagus, shaved fennel, summer squash, grated Parmesan, citrus vinaigrette

**Spring/Summer availability only*

FALL/WINTER FARM-TO-FORK SALAD** | 47

Sliced chicken breast, winter greens, pear, candy stripe beets, multi-colored carrots, goat cheese, toasted pecans, pomegranate vinaigrette

***Fall/Winter availability only*

SOUTHWEST SALAD* | 47

Ancho marinated grilled chicken, lettuce, black beans, cotija cheese, black olives, guacamole, tomatoes, cilantro, sour cream, salsa

**Option:* Grilled Tri-tip Beef (instead of chicken) | +9

GRILLED FLANK STEAK SALAD | 54

Grilled flank steak, crispy romaine, cherry tomatoes, cucumber, sliced red onion, Gorgonzola cheese, balsamic vinaigrette



Gluten-free Selections Vegetarian Items Vegan Items

LUNCH

HOT PLATED LUNCHES

Maximum 90-minute service. Labor fees will apply if additional time is requested.
All lunches are priced per person, unless otherwise noted. 50 guest minimum.

Served with starter salad, chef's choice seasonal vegetables,
locally-sourced bread and butter and iced tea.

BRAISED SHORT RIB STYLE POT ROAST | 60

- **Spring/Summer:** dry rub roasted, corn and tomato salsa, and creamy herbed white polenta
- **Fall/Winter:** bourbon braised, pan gravy with garlic roasted mashed potatoes

PAN SEARED SALMON | 58

Dill butter sauce with wild rice pilaf

GRILL ROASTED CHICKEN | 53

Chicken breast, poultry jus with garlic roasted mashed potatoes

HERB ROASTED CHICKEN | 53

Seasoned chicken breast and tangerine beurre blanc, crispy onions, with creamy herbed white polenta

MEDITERRANEAN GRILLED CHICKEN | 53

Served with Greek rice



LUNCH

VEGETARIAN/VEGAN ENTRÉES

Maximum 90-minute service. Labor fees will apply if additional time is requested. All lunches are priced per person, unless otherwise noted.

Served with starter salad, locally-sourced bread and butter and iced tea. Priced to match main entrée selection.

MOROCCAN SPICED CHICKPEA CAKE

Red pepper coconut curry, apricot-date chutney, basmati rice, sauteed baby spinach

RISOTTO CAKE

Rustic roasted red pepper sauce and spinach, beech mushrooms

HARISSA ROASTED CAULIFLOWER STEAK

Black lentils, red pepper coconut curry, gremolata

LUNCHEON STARTER SALADS

Choice of one (1) salad included with Hot Entrée selection:

- **House Salad** – butterleaf and romaine, English cucumber, radish, cherry tomatoes, croutons and creamy herb dressing
- **Tri-color Caesar Salad** – romaine, kale, radicchio, shaved Parmesan, croutons, Caesar dressing
- **Mixed Greens Salad** – cherry tomatoes, carrot, jicama, pumpkin and sunflower seeds with miso ginger dressing
- **Spring/Summer Salad** – baby spinach, blueberries, red onion, feta, almonds, lemon poppy seed dressing *(Spring/Summer availability only)*
- **Fall/Winter Greens Salad** – beets, goat cheese, cherries, toasted pecans, balsamic fig vinaigrette *(Fall/Winter availability only)*



LUNCH

LUNCHEON DESSERTS

Maximum 90-minute service. Labor fees will apply if additional time is requested. All lunches are priced per person, unless otherwise noted.
Coffee service included with dessert.

Additional +8.00 when accompanied by Lunch Entrée, A la Carte +9.00.

- **Rustic Apple Pie** – berry compote and whipped cream
- **Cheesecake** – with seasonal fresh fruit
- **Flourless Chocolate Decadence** – with raspberry coulis VG
- **Avocado Chocolate Mousse** – with fresh berries VG
- **Caramel Banana Nut Bread Pudding**



LUNCH

GOURMET BOX LUNCHES

All served in compostable boxes. Maximum 90-minute service. Labor fees will apply if additional time is requested. All lunches are priced per person, unless otherwise noted. 75 guest minimum.

Maximum of three (3) box lunch choices and (1) side choice. All sandwiches or wraps include: choice of one side, chips, gourmet cookie, soft drink or bottled water.
*Gluten-Free bread is an additional +3.

GRILLED TRI-TIP SANDWICH OR WRAP* | 50
Grilled tri-tip steak, white cheddar, caramelized onions, baby spinach, tomatoes and horseradish aioli on a French roll or in an onion herb wrap

CENTRAL VALLEY CHICKEN SANDWICH OR WRAP* | 50
Grilled chicken, provolone, caramelized onion, lettuce and basil aioli on a multi-grain croissant or in a whole wheat wrap

ROASTED TURKEY SANDWICH OR WRAP* | 50
Roasted turkey, pepper jack cheese, romaine, tomato, and garlic aioli on a ciabatta roll or in a spinach wrap

GRILLED VEGETABLE SANDWICH* | 50
Grilled vegetables, portabella, brie, spinach, herb aioli on herb focaccia

SANDWICH OR WRAP ACCOMPANIMENTS:

Boxed salads excluded.

Choice of one (1) side:

- **Tomato, Mozzarella, Basil Salad**
- **Lemon Dill Orzo Salad**
- **Yukon Potato Salad**
- **Black Bean and Corn Salad**
- **Crudite & Hummus**
- **Whole Fruit**

CHICKEN CAESAR SALAD* | 50
Grilled chicken, crispy romaine, tomato, Parmesan cheese and Caesar dressing
House-made croutons in portion cup for GF option

QUINOA SALAD* | 50
Mixed baby greens, quinoa, tomato, cucumber, Kalamata olives, feta, spinach and arugula, lemon vinaigrette
Feta cheese in portion cup for Vegan option

PERFECT GREEN SALAD* | 50
Mixed greens, quinoa, English cucumber, herbs, Garbanzo beans, red onion, pistachio, feta, garlic lemon vinaigrette
Feta cheese in portion cup for Vegan option



Gluten-free Selections Vegetarian Items Vegan Items

LUNCH

BUFFETS

Maximum 90-minute service. Labor fees will apply if additional time is requested. All lunches are priced per person, unless otherwise noted. 75 guest minimum.

Additional +10 surcharge will be added if ordered for Dinner.

CALIFORNIA LUNCH BUFFET | 69

SALADS – *Choice of two (2):*

- **Caesar Salad**
- **Mixed Green Salad** – cucumber, tomato, carrots, croutons with house-made vinaigrette and creamy herb dressings
- **Quinoa Salad** – with cherry tomatoes, baby greens, spinach and fresh herb vinaigrette
- **California Chopped Kale Salad** – Kale, bell pepper, carrots, edamame, grapes, corn, cilantro, champagne vinaigrette

ENTRÉES – *Choice of two (2):*

3rd Choice available as an upgrade.

- **Tri-tip Steak** – with crispy fried onions
- **Baked Salmon** – lemon butter sauce
- **Lemon Thyme Chicken** – white wine demi-glace
- **Fire Roasted Eggplant** – with quinoa, Mediterranean salsa verde

ACCOMPANIED BY:

- **Chimichurri & Garlic Roasted Fingerling Potatoes**
- **Wild & Long Grain Rice** – with red peppers and pine nuts
- **Seasonal Vegetables**
- **Locally-sourced Bread**
- **Chef's Choice Dessert**
- **House-Blend Coffee, Tea and Iced Tea**



Gluten-free Selections Vegetarian Items Vegan Items

LUNCH

BUFFETS

Maximum 90-minute service. Labor fees will apply if additional time is requested. All lunches are priced per person, unless otherwise noted. 75 guest minimum.

Accompanied by freshly brewed coffee, tea and iced tea. Additional +10 surcharge will be added if ordered for Dinner.

SOUTHWEST LUNCH BUFFET | 61

- **Jicama Green Salad** – queso fresco, tomatoes, chipotle dressing
- **Enchiladas** – sweet potato, black bean, vegan cheese
- **Chicken Taco Dorados**
- **Cilantro Rice** (Arroz Verde)
- **House-Made Pinto Beans**
- **Guacamole, Sour Cream, Fire-roasted Salsa**
- **Tri-color Tortilla Chips**
- **Tres Leches Cake**

MEDITERRANEAN LUNCH BUFFET | 60

- **Greek Salad** – cucumber, red onion, tomato, Kalamata olive, red bell peppers, fresh dill, feta cheese
- **Grilled Chicken** – with Tzatziki sauce
- **Falafel**
- **Veggie Pasta** – with cauliflower, peppers and walnut pesto
- **Greek Lemon Rice**
- **Pita Bread**
- **Baklava Cheesecake Bar**



LUNCH

BUFFETS

Maximum 90-minute service. Labor fees will apply if additional time is requested. All lunches are priced per person, unless otherwise noted. 75 guest minimum.

Accompanied by freshly brewed coffee, tea and iced tea. Additional +10 surcharge will be added if ordered for Dinner.

ITALIAN LUNCH BUFFET | 61

- **Caesar Salad**
- **Steamed Penne Rigate** – with marinara and Alfredo sauce
- **Chicken Piccata**
- **Lemon Roasted Eggplant Verde** – with quinoa and Mediterranean salsa verde
- **Seasonal Vegetables**
- **Focaccia Bread**
- **Tiramisu Bars**

DELI LUNCH BUFFET | 60

- **Tossed Green Salad** – with house-made vinaigrette and creamy herb dressing
- **Greek Penne Pasta Salad**
- **Meats** – roast turkey, honey glazed ham, dry Italian salami
- **Cheeses** – cheddar, pepper jack, provolone
- **Sliced Breads & Deli Rolls** – locally-sourced
- **Condiments** – lettuce, tomato, pickle, onion, mayonnaise, mustard
- **House-made Kettle Chips**
- **Fresh-Baked Cookies and Brownies**





DINNER MENUS

DINNER

PLATED DINNER

Labor fees will apply if additional time is requested. All dinners are priced per person, unless otherwise noted. 50 guest minimum.

All hot entrées include locally-sourced bread and a choice of dinner salads, dessert and coffee service.

FILET MIGNON | 97
Espresso rub 6 oz filet mignon, red wine demi-glace, fried leeks

GLAZED SHORT RIBS | 94
Cider braised short ribs

HERB MARINATED SALMON | 86
Lemon beurre blanc

CENTRAL VALLEY CHICKEN | 80
Rosemary and goat cheese stuffed, port wine sauce

LEMON THYME CHICKEN | 78
White wine demi-glace

BAKED CHICKEN BRUSCHETTA | 78
Mozzarella, balsamic glazed cherry tomatoes

DUAL ENTRÉES:

STEAK & CRAB CAKE | MP*
Beef tenderloin 4 oz steak tri-color pepper sauce, parsley mushrooms, glazed onions and Dungeness crab cake, tarragon shallot butter

BEEF & CHICKEN | MP*
Petite 4 oz filet mignon, red wine demi-glace and chicken with lemon dill cream sauce

*MP (Market Price) item pricing confirmed 90 days prior to event date.



Gluten-free Selections Vegetarian Items Vegan Items

DINNER

PLATED DINNER

Labor fees will apply if additional time is requested.
All dinners are priced per person, unless otherwise noted.

All hot entrées include locally-sourced bread and a choice of dinner salads, dessert and coffee service. Priced to match main entrée selection.

VEGAN/GLUTEN FREE ENTRÉES:

MOROCCAN SPICED CHICKPEA CAKE
Red pepper coconut curry, apricot-date chutney, basmati rice, sauteed baby spinach

RISOTTO CAKE
Rustic roasted red pepper sauce and chef's choice seasonal vegetables

HARISSA ROASTED CAULIFLOWER STEAK
Black lentils, red pepper coconut curry, gremolata

ACCOMPANIMENTS – *Choice of two (2):*

- **Rustic Herbed Mashed Potatoes**
- **Butternut Squash Risotto Cake**
- **Brussels Sprouts & Butternut Squash Medley**
- **Multi-colored Baby Carrots**
- **Chef's Choice Farm-to-fork Seasonal Vegetables**



DINNER

PLATED DINNER

DINNER SALADS - *Choice of one (1):*

- **Belgian Endive & Pear Salad** – field greens, blue cheese, croutons, toasted walnut vinaigrette (V)
- **Red & Yellow Heirloom Tomato Salad*** – mixed greens, mozzarella, orange, basil vinaigrette *Seasonal (V) (GF)
- **Grilled Baby Artichokes Salad** – shaved Parmesan, organic greens, Kalamata olives, sun-dried tomatoes, herb vinaigrette (V) (GF)
- **Delta Asparagus Salad*** – egg, chives, lemon vinaigrette *Seasonal (V) (GF)
- **Cherry Field Greens Salad** – port soaked dried cherries, feta, candied walnuts, balsamic grilled red onions, balsamic vinaigrette (V) (GF)
- **Shaved Rainbow Carrots Salad** – mixed greens, pistachios, cumin seed, pomegranate vinaigrette (VG) (GF)

DINNER DESSERTS – (V) *Choice of two (2):*

A la Carte +10/person. Includes coffee service.

- **Fresh Fruit Tart** (GF)
- **Seasonal Fruit & Caramel Cheesecake** (GF)
- **Pear Almond Tart** (GF)
- **Chocolate Trio Bambino**
- **White Chocolate Raspberry Cake**
- **Roasted Almond Chocolate Truffle Slice**
- **Cinnamon Roll Cheesecake**

(VG) (GF) Gluten-Free and Vegan options available as an upgrade.



DINNER

DINNER BUFFET | 89

All dinners are priced per person, unless otherwise noted. 75 guest minimum.

SALADS - *Choice of two (2):*

- **Tri-color Caesar Salad**
  *Gluten-Free and Vegetarian options with croutons on the side
- **Strawberry Spinach Salad** – toasted almonds, poppy seed dressing
- **Green Bean Salad** – with stone ground mustard vinaigrette, and caramelized onions
- **Apple & Nut Salad –** baby greens, spiced nuts, blue cheese, port wine vinaigrette

ENTRÉES - *Choice of two (2):*

Additional Entrees +10/person

- **Slow Roasted Glazed Short Ribs**
- **Prime Rib** – with au jus and horseradish
- **Grilled Chicken Breast** – with saffron sauce and Mediterranean salsa
- **Roasted Salmon** – with garlic, parsley, olive oil chimichurri

STARCHES – *Choice of two (2):*

- **Roasted Garlic Mashed Potatoes**
- **Au Gratin Potatoes**
- **Rosemary Roasted Tri-color Fingerlings**
- **Wild Mushroom Risotto**
- **Cheese Tortellini** – with sun-dried tomato butter

ACCOMPANIED BY:

- **Locally-sourced Rolls**
- **Chef's Choice Roasted Seasonal Vegetables**
- **Chef's Choice Dessert Display**
- **House-blend Coffee**



Gluten-free Selections Vegetarian Items Vegan Items



RECEPTION MENUS

RECEPTION

ON DISPLAY

All display items are priced per person, unless otherwise noted. 75 guest minimum.
Maximum service time is 90 minutes. Additional labor fees apply if extended.

CHARCUTERIE DISPLAY | 20
Dry Italian salami, prosciutto, smoked duck breast, Serrano ham, caper berries, cornichons, seasoned mustards, house-baked seasoned breadsticks

GOURMET INTERNATIONAL & LOCAL CHEESE DISPLAY | 18
Selection of the finest local and imported cheeses, dried fruits, nuts, house-baked seasoned breadsticks, assorted crackers and baguettes

FRUIT DISPLAY | 16
Lavish array of the season's best local and imported fruits, tequila lime sauce

MARKET FRESH CRUDITÉ VEGETABLE DISPLAY | 14
Seasonally inspired vegetables with three dipping sauces: creamy herb, sun-dried tomato hummus, pesto aioli

VEGETARIAN ANTIPASTO DISPLAY | 14
Grilled and roasted vegetables, marinated mushrooms, olives, roasted garlic, artichokes, peppers, cheeses, breadsticks

CROSTINI BAR | 15
House-made crostini with assorted toppings that may include the following:

Choose up to three (3):

- **Bruschetta** – red and yellow tomatoes (v)
- **Mediterranean Salsa** – with artichoke hearts, Kalamata olives, sun-dried tomatoes and capers (v)
- **Goat Cheese and Artichoke Puree**
- **White Bean Spread with Sage** (v)
- **Edamame Hummus** (v)
- **Roasted Cauliflower Hummus** (v)

POACHED PRAWNS (per piece) **|** 9
(100-piece minimum) Lemon wedges and cocktail sauce



Gluten-free Selections (gf) Vegetarian Items (v) Vegan Items (vg)

RECEPTION

THE CUTTING BOARD STATIONS

An additional +250 will be charged for each Uniformed Attendant.
Maximum service time is 90 minutes. Additional labor fees apply if extended.

STEAMSHIP OF BEEF *(serves 150 guests)* | MP*
Dijon mustard and herb crusted steamship of beef, served with fresh deli rolls, au jus, mayonnaise, horseradish and creamed horseradish

PRIME RIB *(Serves 50 guests)* | MP*
Pepper crusted and roasted prime rib served with deli rolls, au jus, Dijon mustard, mayonnaise, horseradish and creamed horseradish

BEEF FILET *(Serves 20 guests)* | MP*
Roasted filet of beef, served with deli rolls, Dijon mustard, mayonnaise, horseradish and creamed horseradish

*MP (Market Price) item pricing confirmed 90 days prior to event date.

TURKEY BREAST *(Serves 50 guests)* | 740
Herb brined boneless turkey, oven roasted served with assorted deli rolls, Dijon mustard, mayonnaise, and cranberry sauce

CLOVE STUDDED GOURMET HAM *(Serves 50 guests)* | 700
Honey glazed smoked ham served with deli rolls, Dijon mustard, honey mustard, and spicy brown mustard

LIME MARINATED PORK LOIN *(Serves 50 guests)* | 680
Boneless pork loin marinated with lime served with chile pasilla and roasted corn relish



RECEPTION

THEMED STATIONS

All 'Themed' items are priced per person, unless otherwise noted. 75 guest minimum. An additional +250 will be charged for each Uniformed Attendant necessary.

These stations are intended as a compliment or addition to other hors d'oeuvres and are equivalent to approximately three (3) portions per person. Maximum service time is 90 minutes. Additional labor fees apply if extended.

STREET TACO BAR | 26

Chicken and beef, cilantro and onions, crema, fresh sliced jalapeños, tri-color tortilla chips, fire-roasted and verde salsa, corn tortillas

SOUTHWEST STATION | 22

Chicken Taco Dorados, avocado relish, roasted chile and cilantro quesadilla, tri-color tortilla chips, fire-roasted and verde salsa

ASIAN NOODLE BAR | 23

Udon noodles and glass noodles,
Thai green coconut curry chicken, spicy orange beef, stir-fry Asian vegetables

Toppings: scallions, cilantro, peanuts, black sesame seeds, fried wonton strips

Sauces & Condiments: teriyaki, Sriracha and tamari

FIESTA NACHO BAR | 23

Freshly fried corn tortilla chips, spicy ground beef, refried beans, house-made salsa, fresh guacamole, chopped tomatoes, onions, black olives, queso sauce, jalapeños and sour cream

ITALIAN STATION | 23

Cheese tortellini in basil cream sauce, penne with beef Bolognese, fresh grated Parmesan cheese, fresh baked breadsticks

SKEWER STATION | 18

Choose up to three (3):

- **Beef & Vegetable**
- **Chicken & Vegetable**
- **Lamb & Vegetable**
- **Seasonal Vegetable** VG
- **Balsamic Garlic Mushroom** VG
- **Caprese:** tomato, mozzarella, basil VG



RECEPTION

THEMED STATIONS continued

All 'Themed' items are priced per person, unless otherwise noted. 75 guest minimum.
An additional +250 will be charged for each Uniformed Attendant necessary.

These stations are intended as a compliment or addition to other hors d'oeuvres and are equivalent to approximately three (3) hors d'oeuvre sized portions per person. Maximum service time is 90 minutes. Additional labor fees apply if extended.

SUSHI AND SASHIMI BAR | 36

Selection of assorted Nigiri Maguro (red tuna), Shiro Maguro (white tuna), Sake (fresh salmon), Ebi (steamed shrimp) and a selection of rolls including California

CRAFT BREWERS STATION | 22

Stout meatballs, crostini with jalapeño IPA hummus and beer queso, beer battered Brussels sprouts with maple mustard sauce, and chili lime beer chicken skewers

COMFORT FOOD STATION | 22

Grilled white cheddar cheese triangles, tomato bisque shooters, mac & cheese bites, mini sliders

MINI REUBEN STATION | 17

Petite grilled Reuben sandwiches, Swiss cheese, corned beef, sauerkraut, Dijon mustard. House-made potato chips

SPUD STATION | 16

Creamy mashed potatoes served in a martini glass

Toppings: bacon, salsa, scallion, tomato, Parmesan, blue cheese, cheddar cheese, sour cream

CHIPS STATION | 16

Selection of root vegetable chips with spinach artichoke jalapeño dip, dill ranch dip, and curry dipping sauce

FALAFEL BAR | 21

Pita and flatbread, falafel bites, Greek lemon rice, Tzatziki, hummus, marinated olives and vegetables



RECEPTION

DESSERT STATIONS

All items are priced per person, unless otherwise noted. 75 guest minimum.
An additional +250 will be charged for each Uniformed Attendant necessary.
Maximum service time is 90 minutes. Additional labor fees apply if extended.

BANANAS FOSTER STATION | 18

For groups less than 300.
Action required, labor fees apply.

Sliced bananas, flamed rum, butter and sugar, vanilla bean ice cream

ICE CREAM SOCIAL | 14

Vanilla and chocolate ice cream

UPGRADE: GUNTHER'S ICE CREAM | 17

Toppings: chocolate fudge, caramel sauce, whipped cream, chopped nuts, Heath bar crumbles, rainbow sprinkles, and Maraschino cherries

DESSERT STATION | 18

Choose up to three (3):

- Godiva Brownie Chocolate
- Strawberry Shortcake
- Red Velvet Cheesecake Trifle
- Nutella Chocolate Truffle
- Coconut Cream Pie
- Pineapple-Passion Fruit Sponge Cake Mojito
- Caramel Banana Nut Bread Pudding
- Banana Caramel Pie
- S'mores
- Matcha White Chocolate Mousse
- Pumpkin Pie, Whiskey Brown Sugar Glaze
- Apple Crumble
- Mixed Berry

Gluten-Free and Vegan options available as an upgrade.



RECEPTION

COLD HORS D'OEUVRES

All items are priced per piece, unless otherwise noted.
Minimum of 75 pieces per item. Maximum service time is 90 minutes. Additional labor fees apply if extended.

CHARCUTERIE CONES | 16
Prosciutto, salami, cheese, fresh fruit, green olive, cornichons

AHI TUNA IN SESAME CONE | 9

CROSTINI – ARUGULA, BURRATA, FIG, PROSCIUTTO | 9
Balsamic glaze

CROSTINI – BURRATA, CANDIED MEYER LEMON, FRIED LEEKS | 9

AHI POKE & CUCUMBER BITE | 9

HEIRLOOM TOMATO GAZPACHO SHOOTER* | 9
Salt and pepper rim *Seasonal

ROASTED GARLIC PRAWNS | 9

BRIE APPLE TARTLET | 8

RED GRAPES, BLEU CHEESE, TOASTED PISTACHIOS | 8

ROASTED BABY RED POTATOES | 8
Herb cream cheese

FRIED BLUE CHEESE STUFFED OLIVES | 8

DEVILED EGGS | 8
Toppings: bacon, caviar, chives, lemon zest, capers

CAPRESE SKEWER* | 8
*Seasonal

BRUSCHETTA* | 8
Red and yellow tomatoes, basil, olive oil *Seasonal

RED BOSC PEARS* | 8
Gorgonzola cheese, spiced walnuts *Seasonal

GRILLED ASPARAGUS & RED PEPPER COULIS | 8

GRILLED ASPARAGUS & PROSCIUTTO* | 8
*Seasonal

TOFU BANH MI VEGAN SLIDER | 8

PLANNING FOR A SUCCESSFUL RECEPTION

We suggest the following guidelines for estimating consumption of hors d'oeuvres and alcoholic beverages.

HORS D'OEUVRES

FOR A RECEPTION PRECEDING DINNER:
30 – 60 Minutes: 3 to 5 pieces per guest

FOR A RECEPTION WITHOUT DINNER:
30 – 60 Minutes: 5 to 8 pieces per guest
60 – 90 Minutes: 8 to 13 pieces per guest

ALCOHOLIC BEVERAGES

First hour: 2 drinks per guest. Each hour thereafter: 1 drink per guest



RECEPTION

HOT HORS D'OEUVRES

All items are priced per piece, unless otherwise noted. Minimum of 75 pieces per item.
Maximum service time is 90 minutes. Additional labor fees apply if extended.

COCONUT PRAWN SKEWER | 9
Ginger apricot chutney

PETITE BEEF WELLINGTON | 9

CHORIZO CUPCAKE | 9
Garlic mashed potatoes, candied bacon, salsa

PARMESAN CRUSTED CHICKEN LOLLIPOP | 8
With cranberry garlic parmesan sauce

CHICKEN PARMESANA CROSTINI | 9

CRAB CAKE | 9
Lime tarragon crème fraiche

CORN & ZUCCHINI FRITTER | 8
Smoked tomato compote

PORK EMPANADA | 8
Pumpkin seed salsa

BEEF EMPANADA | 9
Mole sauce

AVOCADO EGG ROLL | 8
Tamarind dipping sauce

VEGETARIAN SAMOSA | 8
Cilantro chutney, mango chutney

CHICKEN SATAY SKEWER | 8
Spicy peanut sauce

SPANAKOPITA TRIANGLE | 8
Mint tzatziki

ITALIAN SAUSAGE QUATTRO FORMAGGIO MUSHROOM | 8

SWEDISH MEATBALL | 8

ASIAN VEGETARIAN SPRING ROLL | 8
Hot mustard

CHICKEN POT STICKER | 8
Plum dipping sauce

SOUTHWESTERN CHICKEN TACO DORADO | 8
Guacamole

CARNITAS MASA CAKE | 8
Avocado salsa

BACON WRAPPED BEER BRAT | 8
Mustard dipping sauce

CHICKEN PARMESAN SLIDER | 9

BEEF SLIDER | 9
Grilled onion and aioli

CHICKEN AND WAFFLE BITE | 10
Sriracha honey sauce





BAR BEVERAGES

BEVERAGES

Whether hosted or provided as a no-host service, we offer a selection of Bar Service packages to fit your needs.

SodexoLive! is the sole liquor license holder for SAFE Credit Union Convention & Performing Arts District and Memorial Auditorium, and is responsible, in accordance with the state Alcoholic Beverage Control regulations, for the administration of the sales and service of all alcoholic beverages within these venues.

All bar and beverage service is subject to a $250 per bartender fee and has a minimum of 3-hours ($75/hour) and a guarantee of $1,000 beverage sales per bar within each 3-hour period.

HOSTED BAR SERVICE

Billed on consumption, subject to service charge & sales tax.

DOMESTIC BEER | 9.25

PREMIUM BEER | 10.25

HOUSE WINE | 12.50

- Sycamore Lane Chardonnay
- Ruffino Lumina Pinot Grigio
- Sycamore Lane Cabernet Sauv.
- Sycamore Lane Merlot

PREMIUM WINE | 13.50

- Franciscan Chardonnay
- Franciscan Pinot Grigio
- Franciscan Cabernet

HOUSE COCKTAILS | 12

PREMIUM COCKTAILS | 14

SPRING WATER | 6

SOFT DRINKS | 6

CASH BAR SERVICE

Beverages are priced per drink and include local sales tax.

DOMESTIC BEER | 10.25

PREMIUM BEER | 11.25

HOUSE WINE | 13.50

- Sycamore Lane Chardonnay
- Ruffino Lumina Pinot Grigio
- Sycamore Lane Cabernet Sauv.
- Sycamore Lane Merlot

PREMIUM WINE | 14.50

- Franciscan Chardonnay
- Franciscan Pinot Grigio
- Franciscan Cabernet

HOUSE COCKTAILS | 13

PREMIUM COCKTAILS | 15

SPRING WATER | 7

SOFT DRINKS | 7



BEVERAGES

WINE BY THE BOTTLE – SPARKLING

SPARKLING

WYCLIFF BRUT – *California* | 42
Ripe apple and pear are layered with hints of honey and citrus in Wycliff Brut. The fresh cool, fresh stone and tree fruit flavors are balanced with a light body and mouth feel.

J VINEYARDS – *California* | 72
A cuvée sparkling wine with beautiful depth and nuance, the layered, vibrant palate has notes of lemon meringue, Georgia peach, wild raspberry and dried cranberry, with hints of caramel, slivered almond candied ginger and Danish pastry developed over years of aging en tirage.

PROSECCO

RUFFINO – *Veneto, Italy* | 52
Intense sensations of apples and peaches drive a pleasant aftertaste that is reminiscent of fruity and floral aromas. Crisp, clean, and delicate with fine bubbles caressing the palate.

SPARKLING ALTERNATIVE (Non-Alcoholic)

MARTINELLI'S SPARKLING CIDER –
Watsonville, California | 18
Pasteurized 100% carbonated apple juice from U.S. grown fresh apples, vitamin C, without water, alcohol, concentrates, sweeteners or chemical preservatives.

LUMINARA SPARKLING ***(Alcohol-Removed)*** –
Napa Valley, California | 42
Fresh pear, citrus blossom and crisp apple aromas are lifted by delicate, persistent bubbles. Bright acidity creates precision and balance, while subtle floral notes linger gracefully through a clean, refreshing finish.

WINE BY THE BOTTLE – WHITE/ROSÉ

CHARDONNAY

SYCAMORE LANE – *California* | 42
Exhibits enticing aromas of fresh apple, pear, citrus and peach flavors. This white wine has a slightly toasted and creamy tone.

FRANCISCAN ESTATE – *California* | 43
Hints of freshly sliced pineapple and lemon flower greet the nose. Refreshing on the palate with juicy notes of pear and apple.

CHATEAU STE MICHELLE
"MIMI" – *Washington* | 51
Crafted in a lightly oaked, fresh style which allows the bright, elegant fruit to shine through.

SAUVIGNON BLANC

KIM CRAWFORD – *New Zealand* | 51
A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit.

ROSÉ

CHATEAU STE. MICHELLE – *Washington* | 45
72% Syrah, 28% Merlot. Fresh and lively rosé offers bright aromas of watermelon and raspberry with flavors of wild strawberry, citrus zest and hints of melon. It is soft and flavorful on the palate with a long, crisp finish.



BEVERAGES

WINE BY THE BOTTLE – RED

CABERNET SAUVIGNON

SYCAMORE LANE – *California* | 42
Exhibits an enticing aroma of fresh red cherries and sweet oak vanilla with a hint of varietal herbal tones. The medium-bodied, juicy, cherry-like flavors are supported and enhanced by moderate tannins and a toasty wood character.

PRATI BY LOUIS M. MARTINI – *California* | 51
Opening with notes of ripe red and black cherry, its lush layers of fresh raspberry, strawberry jam and pomegranate are balanced with hints of oak and vanilla. Light-bodied and bright, it's rich in heritage and easy-drinking deliciousness.

PINOT NOIR

KALI HART BY TALBOTT – *California* | 62
Approachable and bright, and opens with aromas of crushed cranberry, plum and red currant. This rich red fruit compote flavor continues on the palate, where it is accentuated by soft, silky tannins and a long, luscious finish.

MERLOT

CHATEAU SOUVERAIN – *California* | 45
Opens with dark red fruit aromas reminiscent of black cherry, plum, and fresh blueberries complemented by hints of brown spice and baking chocolate.

MURPHY-GOODE – *California* | 53
Aromas and flavors of black cherry, blueberry, and blackberry all tied together with just a kiss of toasty vanilla.



BEVERAGES

HOUSE SPIRITS

JACK DANIEL'S TENNESSEE WHISKEY
With only the finest grains, pristine water from the Cave Spring Hollow, mellowed drop-by-drop through sugar maple charcoal, and aged in new, handcrafted white oak barrels.

DEWAR'S WHITE LABEL SCOTCH
Award-winning, full and as round as it's always been.

NEW AMSTERDAM VODKA
An American premium, 80 proof vodka made from the finest quality grains. It is five times distilled for unparalleled smoothness and is filtered three times to create a soft finish.

TANQUERAY GIN
Distilled four times. A perfectionist who kept it simple. Four botanicals, juniper, coriander, angelica and licorice to create the perfect balance.

BACARDI SUPERIOR RUM
The original rum, aged between one to two years in carefully selected oak barrels.

CAMARENA REPOSADO TEQUILA
Aged in oak barrels for 60 days. Soft and smooth on the palate imparting flavors of vanilla and caramel onto Camarena's natural agave sweetness and notes of soft spice.

PREMIUM SPIRITS

BULLEIT BOURBON
Bulleit Bourbon is made with small-batch techniques inspired by those pioneered by Augustus Bulleit over 50 years ago.

JOHNNIE WALKER RED SCOTCH WHISKY
Our Pioneer Blend, it crackles with spice and is bursting with vibrant, smoky flavors – followed by a mellow bed of vanilla and fresh zestiness.

GREY GOOSE VODKA
This extraordinary vodka is made from the best ingredients from France, soft winter wheat and Gensac spring water.

BOMBAY SAPPHIRE GIN
Every drop contains 10 hand-selected botanicals from exotic locations around the world. Smooth and exotic, it delivers classic cocktails and new favorites with style and sophistication.

BACARDI SUPERIOR RUM
A light and aromatically balanced rum. Subtle notes of almonds and lime are complemented by hints of vanilla.

CAMARENA REPOSADO TEQUILA
Aged in oak barrels for 60 days. Soft and smooth on the palate imparting flavors of vanilla and caramel onto Camarena's natural agave sweetness and notes of soft spice.

HENNESSY V.S. COGNAC
On the nose, Hennessy Very Special brings together an intense and fruity character with oaky notes.





FINE PRINT

FINE PRINT

CATERING POLICIES & SERVICES

PRICING
Prices, along with menus, are often provided well in advance of an event. Due to fluctuating market prices, our menu prices are subject to change.

SodexoLive! will gladly lock in and guarantee menu selection pricing for your event with a signed contract, signed event orders and a deposit per our stated deposit policy.

Please note that we require a minimum of 5 working business days (Monday – Friday) in advance of the deadline to complete all the necessary paperwork. Pricing for banquet meals is based on round tables of 8 or 10. Other scenarios may require additional labor, linen, or food and beverage charges.

If more than one entrée choice is offered at the event, the price of each entrée will be that of the higher priced entrée. A 26.5% service charge and applicable sales tax will be added to all food and beverage sales. A portion of the total amount if this service charge is a "house or administrative charge" which is used to defray the cost of set-up, breakdown, service and other house expenses.

If the customer is a tax-exempt organization, copies of the pertinent tax-exempt certificate from the California State Board of Equalization are required with your signed Banquet Contract. If the certificates are not received prior to invoicing taxes will be collected.

PAYMENT POLICIES
To guarantee services, pre-payment is required on all contracts. A deposit of 100% of the total contract value will be required a minimum of 14 days in advance of the first function.

Final payment for event charges in addition to those estimated on the contract must be paid after the event by a company, certified or cashier's check or they will be assessed to the credit card used to authorize the event.

If the event is of a nature that additional charges may be incurred, a completed credit card authorization form must be provided by the customer as a guarantee of payment for services rendered.

GUARANTEES
Guaranteed guest count is required 5 business days (Monday – Friday) prior to your event. Catering will prepare 3% over (not to exceed an additional thirty meals) any guaranteed count given five business days (Monday – Friday) prior on all sit-down meal events. Three percent overage preparation does not pertain to box lunches, continental breakfasts, buffets, or receptions. Final guest count is required 3 business days (Monday - Friday) prior to your event.

CANCELLATION
A charge will be assessed for cancellation of contracted services within 60 days of an event. The charge will be calculated to cover material and labor costs (including administrative) incurred by SodexoLive! because of the anticipated event as well as the foregone profit margin associated with the canceled event should the date not be rebooked by another customer.

Any event canceled within 31-60 days will be charged 25% of the total charges. Within 6-30 days 50% will be charged. And 5 days or less (Monday – Friday) prior to the event requires payment in full for the estimated revenue based on the menu and event arrangements.

LIABILITY
Neither the SAFE Credit Union Convention and Performing Arts District nor SodexoLive! can assume responsibility for the damage to or loss of any merchandise or articles left in the facilities before, during or following the event.

CONTRACTS
To execute your event, a signed copy of the Banquet Event Orders and Banquet Contract must be returned to SodexoLive!. The signed contract with its stated terms constitutes the entire agreement between the client and catering. A signed contract with deposit will lock in prices within the policy stated above.

FINE PRINT

CATERING POLICIES & SERVICES

ADDITIONAL LABOR FEES

Continental Breakfast, Plated Meals and Boxed Lunches:

50 person minimum, $125 Labor Fee.

All Buffets or 'On Display' Reception Items:

75 person minimum, $275 Labor Fee.

Concessions

Concession stands for private events will be subject to a set-up fee of $250 per stand and minimum sales of $2,000 per 3-hour period. If the minimum is not met, the difference between sales and $2,000 will be charged.

Linen Fees

White or black table linens are provided for banquet style seating for round tables of 8 or 10 guests when such tables are used for seating at a plated, continental or buffet meal service. House linen is not floor length.

Table Linen:	$13 per Table
Black Spandex for Highboy:	$17 per Table

WATER SERVICE FEES

Water service is provided for podiums, head tables and meal functions. The following additional options are available:

Electric Water Dispenser:
$110 per Day
Includes Two, 3-gallon Jugs of Water

Additional 3-gallon Jug of Water:
$47 per Jug

Water Pitchers – Table Service:
$11 per Table
Set at individual tables (3-hour period)
(Minimum of 10 tables)

SUPPLEMENTAL STAFFING

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices provided the guaranteed minimum sales requirements are met. When you request additional staffing, over and above what is normally provided, the following hourly rates will apply.

Please note that a three (3) hour minimum per staffing member applies.

Banquet/Beverage Server:	$225 (3-hour period)
Bartender:	$250 (3-hour period)
Chef/Carver:	$250 (3-hour period)

ADVANCE BANQUET CONTRACT TERMS

1. **Banquet Event Orders:**
   Event specifications and menu choices are required at least 60 days prior to your event start date.
2. **BEO & Contract Signatures:**
   Signatures are required at least 30 days prior to your event start date.
3. **Payment Due Date:**
   100% Payment is required 14 days prior to your event start date.
4. **Guaranteed Attendance:**
   The minimum number of persons that will attend the Event is due 5 business days prior to event start date.

SAFE CREDIT UNION | Convention & Performing Arts District

THANK YOU

Jana Acosta, General Manager
Email: jana.acosta@sodexo.com
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SAFE CREDIT UNION

Convention & Performing Arts District

