



Convention &
Performing Arts District



CATERING MENU

WELCOME TO SACRAMENTO!

Sodexo Live!, formerly Centerplate, is the exclusive provider of food & 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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Convention &
Performing Arts District

Gluten-free Selections (GF)

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 (V) 53 Three dozen minimum per choice <i>Choose up to three (3):</i> <ul style="list-style-type: none">• Fudge brownie• Crispy marshmallow (GF)• Lemon pound cake• Cheesecake• Salted caramel• Chocolate peanut butter• Butterscotch blondie*• Brown sugar apple blondie*• Berry oatmeal crumble*	Multi-grain Mini Croissants (V) 53 Butter, fruit preserves	Whole Fresh Fruit (VG, GF) 6 (each)
House-baked Multi-Grain Bars (V) 53 Mixed berry (Nut Free)	Freshly Baked Danish Assortment (V) 53	Individual Yogurt (each) (VT) 7
House-baked Multi-Grain Bars (V) 53 Peanut (Contains Nuts)	House-made Muffin Assortment* (V) 53	Seasonal Fresh Fruit Tray (VG, GF) (per guest) 13
Assorted Freshly Baked Cookies (V) 53	Freshly Baked Scone Assortment (V) 50	Ice Cream Bar Assorted (VT) (each) 7
	Bagels with Cream Cheese (V) 53	Häagen Dazs Ice Cream Bar (VT) (each) 9
	Breakfast Breads* (V) 50	Gunther's® Ice Cream (VT) 240 Three gallon tub (each)
	White & Dark Chocolate Dipped Strawberries (V, GF) 69 Three dozen minimum	Gunther's® Sorbet (VG, GF) 240 Three gallon tub (each)



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 (V) 38

House-made Trail Mix (VG, GF) 38

Peanuts, cashews, raisins, cranberries, pineapple

Fancy Mixed Nuts (VG, GF) 64

Rosemary Marcona Almonds (VG, GF) 73

House-made Herb & Parmesan Potato Chips (V, GF) 45

Pretzel Twists (V) 30

Bowl of Bulk Candy (V) 36

M&M's, Reese's Pieces or Jelly Belly® jelly beans

Caramel Popcorn (V, GF) 45

Pre-Popped Popcorn (VG, GF) 35

Approximately 10 individual bags per pound

Kind Bars (dozen) 96

Granola Bars (dozen) 60

Assorted Full Size Candy Bars (dozen) 60

Individual Bags of Miss Vickie's Chips 5



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 94

Starbucks® Brand Coffee 105

Tazo® Hot Tea Assorted Varieties 94

Iced Tea 94

Fruit Punch or Lemonade 94

Chilled Juice 94
Orange, apple or cranberry

Infused Water 94

Individual Drinks Offered on Consumption:

Soft Drinks Assorted (each) 6
Pepsi, Diet Pepsi, Sierra Mist

Individual Still or Sparkling Water (each) 6

S.Pellegrino (8.45 oz. bottle, each) 6

Individual Drinks Not on Consumption (pre-order only):

Individual Bottled Juices (each) 6
Orange, apple cranberry

Red Bull® (each) 9

Pure Leaf® Bottled Teas (each) 9



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.

*Some Gluten-Free options available as an upgrade.

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

Eye Opener (V) 28

House-baked muffins, scones, breakfast breads

Upper Crust (V) 31

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

Protein Power (V) 34

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.

Breakfast Burrito* 10

Cage-free eggs, cheese, potatoes, peppers, onions, pork sausage

*Vegetarian Option, Gluten-Free Bowl Option

Bacon, Egg & Cheese Croissant 11

*Vegetarian Optional

Oatmeal (VG, GF) 9

Brown sugar, raisins, nuts, milk and butter

Applewood Smoked Bacon (GF) 6

Pork Breakfast Sausage (GF) 6

Chicken Apple Sausage (GF) 9

Hard-Boiled Eggs (V, GF) 5

Cage-free Scrambled Eggs (V, GF) 7

Individual Yogurt (V, GF) 7

Fresh Fruit Yogurt Parfait (V, GF) 10



BREAKFAST

PLATED

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

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

Southwestern Frittata (V, GF) 37

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

Crustless Quiche (V, GF) 39

Cage-free eggs, onion, kale, red pepper, green pepper, fresh herbs, rustic tomato sauce

Egg Soufflé in Pastry Cup (V) 41

Cage-free eggs, leek, green onion, Gruyère cheese and thyme baked in croissant pastry, mornay sauce

Accompaniments

Choice of one (1) meat:

- Applewood smoked bacon (GF)
- Chicken apple sausage (GF)
- Pork sausage patty (GF)

Choice of one (1) starch:

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

Add orange juice (per guest) +3

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



BREAKFAST

BUFFETS

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

*Gluten-Free option available as an upgrade.

Build Your Own

44

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 **(V, GF)**
- Scrambled eggs with peppers and onions **(V, GF)**
- Frittata with mornay sauce **(V, GF)**

Choice of one (1):

- Tater tots **(VG, GF)**
- Diced country potatoes **(VG, GF)**
- Herbed potatoes **(VG, GF)**

Choice of two (2):

- Pork sausage links **(GF)**
- Applewood smoked bacon **(GF)**
- Chicken apple sausage **(GF)**
- Impossible sausage patty **(VG, GF)**



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.

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

Spring/Summer Farm-to-Fork Salad (GF) 41

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

Fall/Winter Farm-to-Fork Salad* (GF) 41

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

**Fall/Winter availability only*

Southwest Salad* (GF) 41

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)* +8

Grilled Flank Steak Salad (GF) 46

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



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.

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

Braised Short Rib Style Pot Roast 54

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

Pan Seared Salmon 52

Dill butter sauce with wild rice pilaf **(GF)**

Grill Roasted Chicken 47

Chicken breast, poultry jus with garlic roasted mashed potatoes **(GF)**

Herb Roasted Chicken 47

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

Mediterranean Grilled Chicken Skewers 47

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 Chick Pea Cake (VG, GF)

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

Risotto Cake (VG, GF)

Rustic roasted red pepper sauce and spinach, beech mushrooms

Kale Mushroom Ravioli (VG, GF)

House-roasted tomato sauce and chef's choice seasonal vegetables

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 **(V)**
- **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 **(VG, GF)**
- **Spring/Summer Salad** – baby spinach, blueberries, red onion, feta, almonds, lemon poppy seed dressing *(Spring/Summer availability only)* **(V, GF)**
- **Fall/Winter Greens Salad** – beets, goat cheese, cherries, toasted pecans, balsamic fig vinaigrette *(Fall/Winter availability only)* **(V, GF)**



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 \$7 when accompanied by Lunch Entrée, A la Carte \$8.

- **Rustic Apple Pie** – berry compote and whipped cream
- **Cheesecake** – with seasonal fresh fruit
- **Flourless Chocolate Decadence** – with raspberry coulis (VG/GF)
- **Avocado Chocolate Mousse** – with fresh berries (VG/GF)
- **Almond Bread Pudding** – with creme anglaise



LUNCH

GOURMET BOX LUNCHES

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

Maximum of three (3) box lunch choices and (1) side choice. All sandwiches or wraps include: choice of one side, Miss Vickie's kettle-style chips and gourmet cookie. *Gluten-Free bread - \$2.

Grilled Tri-tip Sandwich or Wrap* 39

Grilled tri-tip steak, white cheddar, caramelized onions, baby spinach, tomatoes and horseradish aioli on a French roll or in an onion herb wrap

Black Forest Ham Sandwich or Wrap* 39

Black Forest ham, Swiss cheese, spring mix and whole grain mustard on a ciabatta roll or in an onion herb wrap

Central Valley Chicken Sandwich or Wrap* 39

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* 39

Roasted turkey, pepper jack cheese, romaine, tomato, and garlic aioli on a ciabatta roll or in a spinach wrap

Sandwich or Wrap Accompaniments:

Boxed salads excluded.

Choice of one (1) side:

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

Chicken Caesar Salad* 39

Grilled chicken, crispy romaine, tomato, Parmesan cheese and Caesar dressing

**House-made croutons in portion cup for GF option*

Quinoa Salad* 39

Mixed baby greens, quinoa, tomato, herb, feta, spinach and arugula, lemon vinaigrette

**Feta cheese in portion cup for VG/GF option*



LUNCH

BUFFETS

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

A \$10 surcharge will be added if ordered for Dinner.

California Lunch Buffet 61

Salads – Choice of two (2):

- **Caesar Salad**
- **Jicama Green Bean Salad (VG, GF)**
- **Mixed Green Salad** – cucumber, tomato, carrots, croutons with house-made vinaigrette and creamy herb dressings **(V)**
- **Quinoa Salad** – with cherry tomatoes, baby greens, spinach and fresh herb vinaigrette **(VG, GF)**

Entrées – Choice of two (2):

3rd Choice available as an upgrade.

- **Tri-tip Steak** – with crispy fried onions
- **Baked Salmon** – lemon butter sauce **(GF)**
- **Turkey Breast** – with Poblano cream sauce **(GF)**
- **Grilled Chicken** – with rustic tomato and basil sauce **(GF)**
- **Fire Roasted Eggplant** – with quinoa, Mediterranean salsa verde **(VG, GF)**

Accompanied By:

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



LUNCH

BUFFETS

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

Accompanied by freshly brewed coffee, tea and iced tea. A \$10 surcharge will be added if ordered for Dinner.

Southwest Lunch Buffet 53

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

Mediterranean Lunch Buffet 55

- **Cucumber Salad** – red onion, tomato, fresh dill, feta cheese (V, GF)
- **Tri-tip Steak** – with Tzatziki sauce (GF)
- **Veggie Pasta** – with cauliflower, peppers and walnut pesto (V)
- **Roasted Garlic and Onion Fingerling Potatoes** (VG, GF)
- **Herb Lagana 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.

Accompanied by freshly brewed coffee, tea and iced tea. A \$10 surcharge will be added if ordered for dinner.

Italian Lunch Buffet 53

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

Deli Lunch Buffet 51

- **Tossed Green Salad** – with house-made vinaigrette (VG) and creamy herb dressing (V)
- **Greek Penne Pasta Salad (V)**
- **Meats** – roast turkey, honey glazed ham, dry Italian salami (GF)
- **Cheeses** – cheddar, pepper jack, provolone (V, GF)
- **Sliced Breads & Deli Rolls**
- **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.

All hot entrées include locally-sourced bread and a choice of dinner salads.

Filet Mignon 6oz (GF) 80

Espresso rub filet mignon, red wine demi-glace, fried leeks

Glazed Short Ribs (GF) 78

Cider braised short ribs

Herb Marinated Salmon (GF) 69

Lemon beurre blanc

Bone-in Pork Chop (GF) 66

Honey mustard pan sauce

Central Valley Chicken (GF) 65

Rosemary and goat cheese stuffed, port wine sauce

Lemon Thyme Chicken (GF) 63

White wine demi-glace

Baked Chicken Bruschetta 65

Mozzarella, balsamic glazed cherry tomatoes

Dual Entrées

Steak & Crab Cake 84

Beef tenderloin 4 oz steak tri-color pepper sauce, parsley mushrooms, glazed onions and Dungeness crab cake, tarragon shallot butter

Beef & Chicken (GF) 84

Petite 4 oz filet mignon, red wine demi-glace and chicken with lemon dill cream sauce



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.

Vegan/Gluten Free Entrées

Black Bean Cake (VG, GF)

Red velvet beet compote, strawberry chipotle sauce, micro greens and chef's choice seasonal vegetables

Moroccan Spiced Chickpea Cake (VG, GF)

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

Risotto Cake (VG, GF)

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

Kale Mushroom Ravioli (VG, GF)

House-roasted tomato sauce and chef's choice seasonal vegetables

Accompaniments – *Choice of two (2):*

- **Rustic Herbed Mashed Potatoes (V, GF)**
- **Farm-to-fork Black Japonica Rice Pilaf (GF)**
- **Butternut Squash Risotto Cake (V)**
- **Brussels Sprouts & Butternut Squash Medley (VG, GF)**
- **Multi-colored Baby Carrots (VG, GF)**
- **Chef's Choice Farm-to-fork Seasonal Vegetables (VG, GF)**



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 – Choice of two (2):

Additional \$8 when accompanied with dinner entrée, A la Carte \$9. 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**

*Gluten-Free and Vegan options available as an upgrade.



DINNER

DINNER BUFFET

83

All dinners are priced per person, unless otherwise noted.

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 (VG, GF)
- **Green Bean Salad** – with stone ground mustard vinaigrette, and caramelized onions (VG, GF)
- **Apple & Nut Salad** – baby greens, spiced nuts, blue cheese, port wine vinaigrette (V, GF)

Entrées - Choice of two (2):

Additional Entrees \$9/person

- **Slow Roasted Glazed Short Ribs (GF)**
- **Prime Rib** – with au jus and horseradish (GF)
- **Grilled Chicken Breast** – with saffron sauce (GF) and Mediterranean salsa
- **Salmon Persillade**

Starches – Choice of two (2):

- **Roasted Garlic Mashed Potatoes (V, GF)**
- **Au Gratin Potatoes (V)**
- **Rosemary Roasted Tri-color Fingerlings (VG, GF)**
- **Wild Mushroom Risotto (V)**
- **Cheese Tortellini** – with sun-dried tomato butter (V)

Accompanied By:

- **Locally-sourced Rolls**
- **Chef's Choice Roasted Seasonal Vegetables (VG, GF)**
- **Chef's Choice Dessert Display**
- **House-blend Coffee**



RECEPTION MENUS



RECEPTION

ON DISPLAY

All display items are priced per person, unless otherwise noted.

Charcuterie Display 19

Dry Italian salami, prosciutto, smoked duck breast, serrano ham, caper berries, cornichons, seasoned mustards, house-baked seasoned breadsticks

Gourmet International & Local Cheese Display 17

Selection of the finest local and imported cheeses, dried fruits, nuts, house-baked seasoned breadsticks, assorted crackers and baguettes

Cocktail Sandwich Platter 16

Mini muffalettas and chicken salad on mini whole wheat croissant

Pesto Torte 13

Layers of cream cheese, pesto, sun-dried tomatoes served with crackers and sliced fresh baguette

Fruit Display 13

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

Market Fresh Crudité Vegetable Display 12

Seasonally inspired vegetables with three dipping sauces: creamy herb, sun-dried tomato hummus, pesto aioli

Vegetarian Antipasto Display 12

Grilled and roasted vegetables, marinated mushrooms, olives, roasted garlic, artichokes, peppers, cheeses, breadsticks

Crostini Bar 12

House-made crostini with assorted toppings that may include the following:

Choose up to three (3):

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

Poached Prawns (per piece) 8

(100-piece minimum) Lemon wedges and cocktail sauce



RECEPTION

THE CUTTING BOARD STATIONS

An additional \$175 will be charged for each Uniformed Attendant.

Steamship of Beef (Serves 150 guests) 1550

Dijon mustard and herb crusted steamship of beef, served with fresh deli rolls and condiments

Prime Rib (Serves 50 guests) 875

Pepper crusted and roasted prime rib served with deli rolls and condiments

Beef Filet (Serves 20 guests) 840

Roasted filet of beef, served with deli rolls and condiments

Turkey Breast (Serves 50 guests) 720

Herb brined boneless turkey, oven roasted served with assorted deli rolls and condiments

Clove Studded Gourmet Ham (Serves 50 guests) 680

Honey glazed smoked ham served with assorted mustards and deli rolls

Lime Marinated Pork Loin (Serves 50 guests) 660

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 (50) person minimum. An additional \$175 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.

Street Taco Bar (GF) 22

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

French Station (GF) 22

Sautéed chicken with shallots, tomatoes, fresh tarragon, cognac garlic mushrooms, salad of baby greens, crumbled goat cheese, toasted hazelnut vinaigrette

Southwest Station (GF) 19

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

Asian Noodle Bar 21

Udon noodles and glass noodles, (GF) 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 (GF) 19

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 19

Cheese tortellini in basil cream sauce, beef ravioli in fire roasted tomato sauce, fresh grated Parmesan cheese, fresh baked breadsticks

Skewer Station (GF) 15

Choose up to three (3):

- **Beef & Vegetable**
- **Chicken & Vegetable**
- **Lamb & Vegetable**
- **Seasonal Vegetable (VG)**
- **Balsamic Garlic Mushroom (VG)**
- **Caprese:** tomato, mozzarella, basil (VG)
- **Antipasto:** artichoke, grilled zucchini, provolone, Kalamata olives (VG)



RECEPTION

THEMED STATIONS continued

All 'Themed' items are priced per person, unless otherwise noted (50) person minimum. An additional \$175 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.

Sushi and Sashimi Bar (GF) 34

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 19

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 19

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

Local & Seasonal Soup Station 18

Spring/Summer:

- Heirloom Tomato Gazpacho **(VG, GF)**
- Cream of Asparagus **(GF)**
- Corn Chowder **(GF)**

Fall/Winter:

- Tomato Bisque **(VG, GF)**
- Pozole **(GF)**
- Roasted Cream of Mushroom **(GF)**

Mini Reuben Station 16

Petite grilled Reuben sandwiches, Swiss cheese, corned beef, sauerkraut, Dijon mustard

Spud Station (GF) 14

Creamy mashed potatoes served in a martini glass

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

Chips Station 15

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

Falafel Bar 20

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 (50) person minimum.
An additional \$175 will be charged for each Uniformed Attendant necessary.

Bananas Foster Station (GF) 18

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

Crepe Suzette Station 18

Crepes flambé with Grand Marnier, vanilla bean ice cream

Ice Cream Social (GF) 13

Vanilla and chocolate ice cream

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

Dessert Station 14

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.

Charcuterie Cones (GF) 16

Prosciutto, salami, cheese, fresh fruit, green olive, cornichons

Ahi Tuna in Sesame Cones 8

Crostini – Arugula, Burrata, Fig, Prosciutto 8

Balsamic glaze (V)

Crostini – Burrata, Candied Meyer Lemon, Fried Leeks 8

Ahi Poke & Cucumber Bites (GF) 8

Hoisin BBQ Duck Scallion Pancakes 8

Heirloom Tomato Gazpacho Shooter* (VG) 8

Salt and pepper rim *Seasonal

Roasted Garlic Prawns (GF) 8

Cambazola Apple Tartlet 7

Red Grapes, Bleu Cheese, Toasted Pistachios (V, GF) 7

Roasted Baby Red Potatoes (V, GF) 7

Herb cream cheese

Fried Blue Cheese Stuffed Olives (V) 7

Deviled Eggs (GF) 7

Toppings: bacon, caviar, chives, lemon zest, capers

Caprese Skewers* (V, GF) 7

*Seasonal

Bruschetta* (VG) 7

Red and yellow tomatoes, basil, olive oil *Seasonal

Red Bosc Pears* (V, GF) 7

Gorgonzola cheese, spiced walnuts *Seasonal

Grilled Asparagus & Red Pepper Coulis 7

Grilled Asparagus & Prosciutto* (VG, GF) 7

*Seasonal

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.

Coconut Prawn Skewers 8
Ginger apricot chutney

Petite Beef Wellington 8

Chorizo Cupcake (GF) 8
Garlic mashed potatoes,
candied bacon, salsa

**Parmesan Crusted
Chicken Lollipop** 7

Chicken Parmesana Crostini 8

Crab Cakes 8
Lime tarragon crème fraiche

Corn and Zucchini Fritter 7
Smoked tomato compote

Pork Empanadas 7
Pumpkin seed salsa

Beef Empanadas 8
Mole sauce

Avocado Egg Roll (V) 7
Tamarind dipping sauce

Vegetarian Samosas (V) 7
Cilantro chutney,
mango chutney

Chicken Satay Skewers (GF) 7
Spicy peanut sauce

Spanakopita Triangles (V) 7
Mint tzatziki

**Italian Sausage Quattro
Formaggio Mushrooms (GF)** 7

Swedish Meatballs 7

Asian Vegetarian Spring

Rolls & Hot Mustard (V) 7

Pork Pot Stickers 7
Plum dipping sauce

**Southwestern Chicken
Taco Dorados & Guacamole (GF)** 7

Carnitas Masa Cakes (GF) 7
Avocado salsa

Bacon Wrapped Beer Brat (GF) 7
With mustard dipping sauce

Tofu Banh Mi Vegan Sliders (VG) 7

Chicken Parmesan Sliders 8

Chicken and Waffle Bites 9
With 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 \$200 per bartender fee and has a minimum of 3-hours (\$67/hour) and a guarantee of \$500 beverage sales per bar within each 3-hour period.

HOSTED BAR SERVICE

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

Domestic Beer	9
Premium Beer	10
House Wine	12
• Canyon Road Chardonnay	
• Cavit Pinot Grigio	
• Frontera Cabernet Sauvignon	
• Two Vines Merlot	
Premium Wine	13
• Bonterra Chardonnay	
• Bonterra Pinot Grigio	
• Bonterra Cabernet	
House Cocktails	11
Premium Cocktails	13
Spring Water	6
Soft Drinks	6

CASH BAR SERVICE

Beverages are priced per drink and include local sales tax.

Domestic Beer	10
Premium Beer	11
House Wine	13
• Canyon Road Chardonnay	
• Cavit Pinot Grigio	
• Frontera Cabernet Sauvignon	
• Two Vines Merlot	
Premium Wine	14
• Bonterra Chardonnay	
• Bonterra Pinot Grigio	
• Bonterra Cabernet	
House Cocktails	12
Premium Cocktails	14
Spring Water	7
Soft Drinks	7



BEVERAGES

WINE BY THE BOTTLE – SPARKLING

Brut Sparkling

William Wycliff – *California* 41

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.

Prosecco

Lunetta – *Veneto, Italy* 50

This lovely Prosecco is fragrant, with enticing aromas of apple and peach. Refreshing and dry with crisp fruit flavors.

Blanc de Blanc

Sterling Vineyards – *California* 63

The aromas of green apple, lemon citrus, pear and lemon cream are distinctive. The palate is fresh with fruit-forward flavors, zippy acidity and a creamy mouth with a long smooth finish. This is a sophisticated and elegant wine with balanced fruit, structure and acidity.

Sparkling Alternative (Non-Alcoholic)

Martinelli's Sparkling Cider –
Watsonville, California 17

Pasteurized 100% carbonated apple juice from U.S. grown fresh apples, vitamin C, without water, alcohol, concentrates, sweeteners or chemical preservatives.

WINE BY THE BOTTLE – WHITE/ROSÉ

Chardonnay

Canyon Road – *California* 41

Aromas of ripe stonefruit layered with balanced oak notes, caramelized vanilla, and browned caramel.

Bonterra – *Mendocino, California* 44

100% organically grown grapes. An initial impression of rich, buttery cream quickly turns to aromas of honey and lightly toasted almonds.

William Hill – *Central Coast, California* 49

Opens with lavish, fruit-forward aromas. On the creamy, silky palate, ripe tree fruit notes of peach, pear and baked apple blend seamlessly with a fresh-cut citrus character.

Sauvignon Blanc

Sterling Vintners' Collection – *California* 49

Vivid aromas of passion fruit, fresh pink grapefruit, lemon citrus and subtle fresh cut grass notes. Juicy flavors of citrus and stone fruit ring true.

Rosé

Chateau Ste. Michelle – *Washington* 44

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

Canyon Road - *Central Valley, California* 41

The sultry aromas of fresh blackberry and cassis dusted with cocoa leap from the glass, giving way to notes of juicy dark fruit, hints of vanilla, and a velvety soft mouth feel.

Chateau St. Jean - *California* 49

Vivid aromas of blackberries, fresh plum and chocolate follow through to rich flavors of black cherries, fresh berry pie and notes of black tea. The wine is well-structured with a juicy mouth feel and a full, lingering finish.

Pinot Noir

Edna Valley - *Central Coast, California* 52

Light bodied, rich in style. Aromas of blackberry and dark cranberry are supported by hints of crushed violet and black cherry. A vibrant acidity and silky mouth feel lead to a lingering, pleasing finish.

Merlot

14 Hands - *Columbia Valley, California* 44

This round, structured Merlot is packed with rich flavors and aromas of blackberry, plum, cherry and mocha. Balanced in style, the wine is soft, approachable and food friendly.

Sterling Vintner's Collection - *Central Coast, California* 52

93% Merlot, 7% Cabernet Sauvignon. Rich black cherry, cocoa, and brambly berries lay the foundation for this satisfying wine. Hints of sage and pepper bring layers of varietal interest, joined by subtle oak nuances from 12 months aging.



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 Reposada 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 Reposada 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.



GENERAL INFORMATION



GENERAL INFO

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 first catered 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 25% service charge and applicable sales tax will be added to all food and beverage sales.

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.

GENERAL INFO

CATERING POLICIES & SERVICES

Additional Labor Fees

Continental Breakfast, Plated Meals and Boxed Lunches:
25 person minimum, \$100 Labor Fee.

All Buffets or 'On Display' Reception Items:
50 person minimum, \$250 Labor Fee.

Concessions

Concession stands for private events will be subject to a set-up fee of \$225 per stand and minimum sales of \$1500 per 3-hour period. If the minimum is not met, the difference between sales and \$1500 will be charged.

Linen

White or Black Table Linens are provided for banquet style seating for round tables of 8 or 10 when such tables are used for seating at a plated, continental or buffet meal service.

Table Linen:	\$12 per Table
Black Spandex for Highboy:	\$17 per Table
Black Spandex Chair Cover:	\$8 per Chair
"Boxed" Table Linen:	\$29 per Table

Water Service

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

Stainless Steel Water Dispensers: \$105 per Day
Includes Two, 3-gallon Bottles of Water

Additional 3-gallon Bottles of Water: \$47 per Bottle

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 Serve:	\$175 (3-hour period)
Bartender:	\$225 (3-hour period)
Chef/Carver:	\$225 (3-hour period)





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