

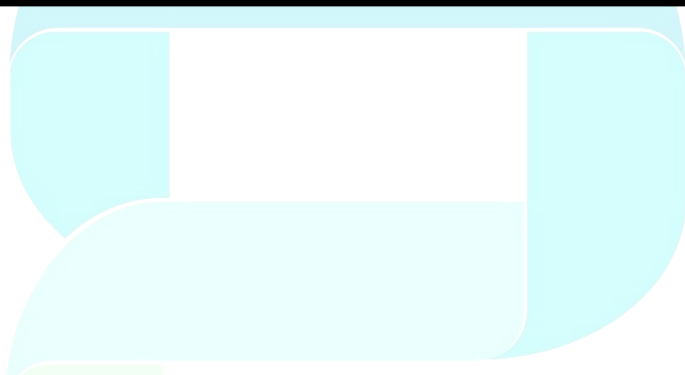


PREMIER

Let's talk about hospitality
Locally sourced. Chef inspired.

2018

CATERING MENU



Let's talk about
Locally sourced.

A 25 guest minimum. Pricing based on a ninety minute service.

COLD BREAKFAST

Beverage Selection to include: Freshly Brewed Coffee, Decaf, Tazo Hot Tea, Water, and Chilled Orange Juice

CONTINENTAL \$22

Selection of Breakfast Breads, Muffins, Seasonal Whole and Sliced Fruits,
Served with Sweet Whipped Butter, and Seasonal Fruit Preserve

PREMIER CONTINENTAL \$24

Selection of Breakfast Breads, Muffins, Seasonal Whole and Sliced Fruit,
Vanilla Yogurt and House-Made Granola,
Served with Sweet Whipped Butter, Seasonal Fruit Preserve

BUFFET BREAKFAST

Served with Selection of Breakfast Breads & Muffins, Sweet Whipped Butter, Preserves,
Seasonal Sliced Fruit, Freshly Brewed Coffee, Decaf, Tazo Hot Tea, Water, and Chilled Orange Juice

CHILAQUILES VERDES BREAKFAST \$29

Cage Free Eggs, Fresh Tortilla Chips, Roasted Tomatillo Salsa, Chicken Chorizo Sausage,
Pico de Gallo, Shredded Cheese, Sour Cream

LONG BEACH SCRAMBLE \$31

Cage Free Scrambled Eggs, Side of Cheddar & Jack Cheese, Chicken Breakfast Sausage,
Roasted Yukon Gold Potato Hash

SOUTHERN BREAKFAST \$33

Cage Free Eggs and Roasted Hatch Green Chile, Brown Sugar Bourbon Glazed Ham,
Baked Grits, Cranberry Muffins, Buttermilk Biscuits

PREMIER CLASSIC BREAKFAST \$35

Baked Cage Free Eggs, Brioche French Toast, Applewood Smoked Bacon,
Chicken Breakfast Sausage, Home Fries, Lemon Vanilla Yogurt Parfait

FARM TO TABLE BUFFET \$38

Organic Cage Free Eggs, All Natural Applewood Bacon, Smoked Sausage, Cinnamon Roll
French Toast, Steel Cut Oatmeal, Roasted Breakfast Potatoes, Seasonal Vegetable Ratatouille Hash,
Vanilla Parfait, Homemade Granola

A 25 guest minimum. Pricing based on a ninety minute service.

PLATED BREAKFAST

Served with Selection of Breakfast Breads & Muffins, Sweet Whipped Butter, Preserves, Seasonal Sliced Fruit, Freshly Brewed Coffee, Decaf, Tazo Hot Tea, Water, and Chilled Orange Juice

CALIFORNIA FRENCH TOAST \$29

Cinnamon Roll French Toast, Seasonal Fruit Compote, Country Sausage and Scrambled Eggs

APPLEWOOD SMOKED BACON AND WISCONSIN CHEDDAR QUICHE \$31

Served with Tri Color Breakfast Potatoes

THE PIKE FRITATTA \$32

Cage Free Eggs, Grilled Seasonal Vegetables, Smoked Gouda & Mozzarella Cheese, Sundried Tomato, Pan Roasted Breakfast Potatoes

CHORIZO PASILLA \$34

Flank Steak, Chorizo and Pasilla Hash, Scrambled Egg, Pico de Gallo

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GRAB & GO MEALS: SANDWICHES AND WRAPS

ROASTED VEGETABLES WRAP \$24

Bell Pepper, Zucchini, Red Onion, Cremini Mushrooms, Home-Made Hummus Spread, Fresh Baby Spinach, Herb Dressing in a Sundried Tomato Tortilla

CAPRESE SANDWICH \$24

Fresh Galbani Mozzarella, Ripe Californian Tomato, Basil Pesto, Tuscan Extra Virgin Olive Oil, Balsamic Glaze on Herb Focaccia

CALIFORNIA TURKEY SANDWICH \$25

Oven Roasted Turkey, Fresh Hass Avocado, Alfalfa Sprouts, Romaine Lettuce, Ripe Californian Tomatoes On a Whole Wheat Baguette

CHICKEN PESTO \$25

Grilled Chicken Breast, Basil Pesto, Grana Padano Parmesan Cheese, Roasted Red Bell Pepper, Lettuce on Baguette

ROAST BEEF SANDWICH \$26

Black Pepper Roast Beef, Horseradish Cream, Green Leaf Lettuce, Swiss Cheese on French Baguette

Meal includes side of Quinoa Salad and Freshly Baked Otis Meyer Chocolate Chip Cookie

GRAB & GO MEALS: SALADS

CALIFORNIA BERRY SALAD \$24

California Mixed Greens, Grilled Chicken Breast, Dried Cranberry, Point Reyes Blue Cheese, Candied Pecans, Harry's Berry Strawberries and Low Fat Raspberry Dressing

SOUTHWESTERN CHICKEN CAESAR SALAD \$25

Fresh Baby Romaine Hearts, Lime Marinated Chicken Breast, Black Beans, Yellow Corn, Smoked Paprika, Crumbled Cotija Cheese, Fried Tortilla Strips and Chipotle -Caesar Dressing

SUSTAINABLE TUNA SALAD \$25

Romaine Lettuce, Ripe Californian Tomato, Cucumbers, Capers, Italian Bread Croutons and Fresh Lemon Vinaigrette

Meal includes Potato Chips and Freshly Baked Otis Meyer Chocolate Chip Cookie

A 25 guest minimum. Pricing based on a ninety minute service.

LUNCH BUFFET

Served with Iced Tea and Water

DELI BUFFET \$39

Mini Sandwiches: Italian Sub, All Natural Roast Beef & Smoked Gouda, California Turkey & Swiss, Caprese

Mini Wraps: Chicken Caesar, Roasted Vegetable, Sustainable Tuna Salad Wrap

Condiments: Lettuce, Tomato, Onions, Pickles, Pepperoncini, Alfalfa Sprouts, Mayonnaise,

Dijon Mustard, Pesto Aioli, HorseRadish Cream

German Style Potato Salad, Mixed Green Salad

Salted Caramel Brownies

TASTE OF THE MEDITERRANEAN BUFFET \$41

Hummus with Grilled Pita Bread

Classic Greek Salad with Cucumber, Tomatoes, Kalamata Olives, Feta Cheese, Oregano Vinaigrette

Spanakopita and Dolmas

Grilled Mary's Organic Lemon Oregano Chicken Breast

Israeli Cous Cous and County Line Farms Mixed Pepper Medley

Baklava

HAWAIIAN BBQ BUFFET \$42

Hawaiian Sweet Rolls

Premier Market Salad:

Mixed Greens, Hot House Cucumbers, Radish, Toy Box Tomatoes and Champagne Vinaigrette

Traditional Potato Mac Salad

Mary's Organic BBQ'd Hawaiian Huli Huli Chicken- Pineapple Soy Marinated Chicken Breast

Sautéed Weiser Family Farms Carrots, Celery and Mixed Pepper's, Scented with Ginger

Steamed Jasmine Rice

Hawaiian Haupia Cake

ITALIAN BUFFET \$43

Garlic Knots and Sun-Dried Tomato Focaccia

Antipasto Salad and Caprese Stacks with Fresh Basil

Penne Pasta with a Pesto Cream Sauce

Mary's Organic Chicken Parmesan, San Marzano Tomato Sauce, Fresh Parmesan Cheese

Tanaka Farms Garlicky Italian Green Beans

Tiramisu

A 25 guest minimum. Pricing based on a ninety minute service.

CALIFORNIA CUISINE BUFFET \$44

LA Baking Bakery Assorted Rolls

Grilled Weiser Family Farms Vegetable Skewers with a Balsamic Glaze

Baby Arugula, Valdivia Farms Baby Heirloom Tomatoes, Corn Fritter Croutons, Honey Dijon Vinaigrette

Grilled Sustainable Sea Bass, Regier Farms Fruit Relish

Seasonal California Vegetables, Chive Mashed Potatoes

Apple Cobbler Bars

PREMIER LUNCH BUFFET \$46

Kalamata Olive & Rosemary Pretzel Rolls

Fire Roasted Green Asparagus Salad with Toasted Pine Nuts, Honey Poppy Seed Vinaigrette

County Line Harvest Farms Baby Lettuce, Baby Heirloom Tomatoes, Lemon-Lime and Mint Vinaigrette

Angus Peppercorn Crusted Sirloin, Burgundy Mushroom Sauce, Fried Elephant Garlic Chips

Flora Bella Farms Ratatouille, Garlic and Rosemary Roasted Fingerling Potatoes

Mini Ricotta Cheesecake with Sour Cherry Compote

TWO COURSE PLATED LUNCH

Served with Selection of Freshly Baked Breads and Rolls, Sweet Whipped Butter, Iced Tea, and Water

Thyme Roasted Chicken Breast \$35

Confit Baby Heirloom Tomato, Fennel Puree, Herb Oil

Cherry- Brownie Bar

Pan Seared Salmon Filet \$36

Celery Root Puree, Roasted Corn Succotash

Seven Layer Bar

Garlic Marinated Skirt Steak \$37

Herb Roasted Fingerling Potato, Blistered Shitshito Peppers, Creamy Chimichurri

Strawberry Short Cake

SALAD CHOICE INSTEAD OF DESSERT:

Farmers Market Salad

Roasted Beet Salad

Poached Pear Salad

Watermelon and Arugula Salad

A 25 guest minimum. Pricing based on a ninety minute service.

THREE COURSE PLATED LUNCH

Served with Selection of Freshly Baked Breads and Rolls, Sweet Whipped Butter, Iced Tea, and Water

FARMERS MARKET SALAD

Fresh California Mesclun Mix, Shaved Radishes, Cucumbers, Weiser Farm Carrots, Toy Box Tomatoes, Lemon-California Extra Virgin Olive Oil Vinaigrette

SEASONAL VEGETABLE RAVIOLI

With a Light Tarragon Cream Sauce, Edamame, Asparagus, Sugar Snaps Peas and Tomato

BLOOD ORANGE MASCARPONE MOUSSE

Sweet Mascarpone Cheese paired with a Blood Orange Mousse

\$38

RADISH AND CUCUMBER SALAD

Green Goddess Dressing, Arugula & Frizzee, Herb Oil

HERB CRUSTED CHICKEN BREAST

Parmesan Faro Risotto, Pomegranate Glaze, Crispy Potato

LIMONCELLO FLUTE

Sicilian Lemon Gelato, Whipped Cream, Limoncello Sauce

\$40

STONE FRUIT SALAD

Market Stone Fruit, Goat Cheese, Candied Walnuts, Baby Lettuces

CHORIZO CRUSTED SUSTAINABLE SEA BASS

Chorizo Hash, Pickled Beech Mushroom, Lemon Butter Sauce

PANNA COTTA

Vanilla Bean Custard, Seasonal Berry Compote

\$42

SALT ROASTED BABY BEET SALAD

Whipped Burrata, Pumpernickel Crumble

ADOBO RUBBED CERTIFIED ANGUS BEEF PETITE FILET

Garlicky Spinach, Seasonal Mushroom Medley, Crispy Prosciutto Demi-Glace Sauce

TIRAMISU

Espresso Soaked Lady Fingers, Fresh Italian Cream, Coco

\$44

A 25 guest minimum. Pricing based on a ninety minute service.

DINNER BUFFETS

Served with Selection of Freshly Baked Breads and Rolls, Sweet Whipped Butter and Water

LONG BEACH BUFFET \$52

Life's a Choke Farms Shaved Asparagus with Lavender Smoked Ham and a Mango & Lime Vinaigrette
Heirloom Tomatoes, Persian Cucumbers, Hearts of Palm, Red Onion with a Sweet and Sour Vinaigrette

Mary's Organic Chicken Breast Stuffed with Ricotta, Spinach and Roasted Garlic with a Roasted Chicken Jus

Baked Wild Mushroom Risotto Cake, Chef's Selection of Seasonal Vegetables

Assorted Fruit Tarts

TASTE OF SICILY \$54

Panzanella Salad

Crusty Bread, Cherry Tomatoes, Onions, Cucumber, Peppers, EVOO and Fresh Basil

Prosciutto di Parma, Melon and Weiser Family Farms Baby Arugula Salad

Mary's Organic Crispy Chicken Breast with Asparagus, Artichokes, Peas, Fingerling Potatoes

Marsala Wine and Rosemary

Spinach and Ricotta Ravioli with a Fresh Tomato Basil Sauce (Checca)

Mocha Crunch Bars

WICKED SPOON BUFFET \$56

Grilled Portabella Mushrooms, Sun Dried Tomato Tapenade, Crispy Polenta Wafers

Weiser Family Farms Baby Spinach, Tomatoes, Chopped Egg, Blue Cheese, Parsley Bacon Vinaigrette

Grilled Hibachi Style Sustainable California Black Cod with a Red Wine Truffle Sauce

Sticky Sesame Rice, Braised Shitake Mushrooms, Baby Bok Choy & Water Chestnuts

Crème Brulee Cheese Cake

CALIFORNIA CRAVING BUFFET \$58

Artichoke Salad

Field Greens, Shaved Baby Artichokes, Kalamata Olives, Wong Farms Red & Yellow Teardrop Tomatoes,

Asiago Cheese, Aged Red Wine Vinaigrette

Roasted Tomatoes with Avocado, Cucumber and Drunken Goat Cheese

R & R Farms Roasted NY Strip, Balsamic Caramel Sauce

Rosemary & Garlic Buttermilk Smashed Potatoes, Chef's Selection of Seasonal Vegetables

Apple Cobbler

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300 East Ocean Blvd, Long Beach CA 90802. 562-499-7565

A 25 guest minimum. Pricing based on a ninety minute service.

PREMIER DINNER BUFFET \$60

County Line Farms Roasted Beet Salad

Roasted Red & Yellow Beets, Candied Pistachios, Dried *California* Cranberries,

Humboldt Fog Goat Cheese, Sherry Vinaigrette

Farm to Table Seasonal Chopped Salad, Roasted Heirloom Tomato or Champagne Vinaigrette

Sustainable R & R Farms Roasted Filet Mignon with Bordelaise Sauce and Butter Poached California

Coast White Shrimp, Meyer Lemon Beurre Blanc

Roasted Sweet & Sour Brussel Sprouts with Toasted Hazelnuts and Potatoes Au Gratin

Salted Caramel Chocolate Cake



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THREE COURSE PLATED DINNERS

Served with Selection of Freshly Baked Breads and Rolls, Sweet Whipped Butter and Water

BABY SPINACH SALAD

Pancetta Lardons, Brioche Croutons, Point Reyes Blue Cheese, Apple Cider Vinaigrette

DIJON HERB CRUSTED CHICKEN BREAST

Sage Cream Sauce, Roasted Fingerling Potatoes, Seasonal Vegetables

PEAR AND BLACKBERRY CRISP

Vanilla Chantilly Cream

\$50

ORGANIC BUTTER LETTUCE SALAD

Baby Heirloom Tomatoes, Carrots, Dried Cranberries, Pomegranate Seeds, Blood

Orange Vinaigrette

SUSTAINABLE CALIFORNIA COAST HALIBUT

Black Truffle Cream Sauce, Potato Au Gratin, Seasonal Vegetables

SEA SALT CARAMEL TORTE

Caramel Apples, Caramel Cookie Sandwich

\$54

SCARBOROUGH FARMS PETITE BABY GREENS

Shaved Baby Vegetables, Roasted Baby Beets, Green Goddess Dressing

BRAISED BEEF SHORT RIB

Cabernet Demi Reduction, Tomato Fondue Polenta

APPLE HAZELNUT CROSTATA

Sea Salt, Caramel, Blackberries

\$56

BABY ARUGULA PANZANELLA SALAD

Oven Dried Heirloom Tomatoes, Fresh Mozzarella, Focaccia Croutons,

Pinot Grigio Vinaigrette

PAN ROASTED RACK OF LAMB PERSILLADE

Garlic Parsley Crumbs, Reduced Balsamic Vinegar, Buttermilk Mashed Potatoes,

Seasonal Chef Vegetables

CHOCOLATE ORANGE TIMBALO

Orange Infused Chocolate Mousse, Dark Chocolate Ganache

\$60

A 25 guest minimum. Pricing based on a ninety minute service.

VEGETARIAN, VEGAN, GLUTEN FREE PLATED OPTIONS

GARDEN RISOTTO

Parmesan Risotto, Asparagus, Heirloom Carrots, Radish, Baby Beets, Mushroom Soil, Herb Oil

VEGETABLE WELLINGTON

Eggplant, Zucchini, Red Pepper, Onion, Summer Squash, Red Pepper Coulis, Crispy Sweet Potato

GRILLED VEGETABLE STACK

Layered Marinated Seasonal Vegetables, Balsamic Drizzle, Micro Herb Oil and Jasmine Rice

STIR FRY VEGETABLES SERVED WITH ORGANIC QUINOA PILAF

Purple Cauliflower, Sugar Snap Peas, Wieser Farms Baby Carrots, Sweet Maui Onions, Mini Baby Peppers Served Over Organic Quinoa Pilaf

FUSILLI ALA NORMA

Sautéed Japanese Eggplant, Baby Heirloom Tomatoes, Fresh Basil, EVOO, Roasted Garlic, Light Tomato Sauce, With or Without Ricotta Salata

PREMIER STUFFED PEPPER

Seasonal Vegetable Ratatouille, Organic Quinoa, Spaghetti Squash in a Paprika Champagne Cream Sauce

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SLIDER BAR

Caprese Slider

Heirloom Tomato, Fresh Mozzarella, Pesto Aioli

\$5

Fried Green Tomato

Corn Meal, Buttermilk, Spicy Slaw and Brioche Bun

\$5

Buffalo Chicken

Chipotle Glaze, Blue Cheese Apple Slaw

\$5.50

Chicken Parmesan

Baked with Mozzarella, Parmesan Cheese, San Marzano Pomodoro Sauce

\$5.50

Pork Belly

Pickled Daikon & Carrots, Micro Cilantro, Siracha Hoisin Sauce

\$6

Angus Beef

Pretzel Bun, Pepper Jack Cheese, Sautéed Mushrooms, Savor Burger Sauce

\$6

Pulled Pork

Slow Braised Pork, BBQ Sauce, Coleslaw, Brioche Bun

\$6

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COLD APPETIZERS

Tray-passed service option available for an additional fee for attendant of \$195+.
50 Pieces per Selection

Belgian Endive Leaves

With Smoked Salmon and Chived Sour Cream
\$5

Crostini of Seared Beef

With Arugula, Caramelized Onions and Blue
Cheese Mousse
\$ 6

Mini Peppers Stuffed with Orzo

Cilantro and Cotija Cheese
\$5

Albacore Tuna Carpaccio

Mint, Capers, Meyer Lemon and Evoo
\$5.50

Rock Shrimp Ceviche Shots

Grilled Mango, Green Papaya and Micro Cilantro
\$6

Miso Black Cod Lettuce Cups

Pickled Daikon & Carrots, Creamy Ponzu Sauce,
Fried Katafi
\$6

Grilled Vegetable Caprese Skewers

Italian Parsley, Reduced Balsamic Vinegar
\$5

Lemon Grass Consommé Shooters

With Wild Shrimp Relish and Grilled Mango
\$5

Mediterranean Chicken Tartlets

Roasted Chicken, Greek Yogurt, Grapes and
Pecans
\$5

Caprese Bruschetta

With Vine Ripe Tomato, Fresh Mozzarella, Fresh
Basil, and Balsamic Glaze
\$5

Chilled Andalusian Gazpacho Shooter

With Raw Bell Pepper Garnish
\$5

Tiger Shrimp Cocktail

With Green and Red 'Pepper Vodka' Cocktail
Sauce
\$6

Smoked and Fresh Salmon Rilette

Crostini

Smoked and Poached Pacific Salmon with Fresh
Dill, Lemon Zest and Light Aioli
\$6

Mini Goat Cheese & Cauliflower Tarts

with Roasted Pepper Tapenade
\$5

Bagel and Lox Cone

Salmon Roe, Dill, and Cream Fraiche
\$6

Maine Lobster Relish

Sweet Corn and Mango with Yuzu (in Cone or on
Spoon)
\$7.5

Chorizo Crostini

Caramelized Onions, Spanish Cured Chorizo and
Adobo Aioli
\$5.5

A 25 guest minimum. Pricing based on a ninety minute service.

HOT APPETIZERS

Tray-passed service option available for an additional fee for attendant of \$195+.
50 Pieces per Selection

Chicken Parmesan Croquettes
Béchamel Sauce, Parmesan Cream
\$5.5

Fried Artichoke and Fontina Ravioli
San Marzano Checca Sauce
\$5.5

Shiitake Mushroom and Goat Cheese
Spring Roll
With Sweet & Sour Dipping Sauce
\$5

Pizzelle with Smoked Duck Breast
Vidalla Onion Marmalade
\$6

Chive and Scallion Pot stickers
With Ponzu Sauce – Dim Sum
\$5

Lamb Lollipops Scottadito
Garlic, Fresh Oregano, Reduced Aged
Balsamic Vinegar
\$6.5

Shu Mai Shrimp Dumplings
With Ginger-Soy Dipping Sauce
\$5

Roasted Sweet Corn Bisque
Mini BLT Bite
\$5

Potato Crusted Salmon Skewer
Sage and Dijon Mustard Cream Sauce
\$ 6

Grilled Flat Iron Steak,
Sliced Thin, Skewered with Aged
Balsamic Vinegar
\$6

Balinese Chicken Satay
With Hoisin-Peanut Dipping Sauce
\$5.5

Mini Rice Balls (Arancini)
Black Truffle, Peas & Cheese or Short Rib Ragu
\$5

Braised Short Rib Skewer
With Pearl Onion and Apple-Horseradish Dip
\$ 6.5

Mini Potato Latkes
With Smoked Salmon Mousse and
Lemon Mascarpone
\$6

Pork Belly Bao Buns
Fried Pork Belly, Pickled Veggies, Cilantro, Basil,
Hoisin Sauce
\$ 6

Lollipop Chicken Wings,
Buffalo Sauce or Sweet Chile & Lime Glaze
\$5.5

A 25 guest minimum. Pricing based on a ninety minute service.

RECEPTION PLATTERS

Served 50 Guests

Mediterranean Style Grilled Vegetables
Herb and Garlic Marinated Seasonal Vegetables,
dressed with Balsamic Reduction

\$425

Market Fresh Sliced Fruit and Berries
A Selection of Seasonal Fresh Fruit and Seasonal Berries
served with House Made Raspberry Coulis

\$425

Antipasto Platter

Assorted Mediterranean delights including Genoa Salami, Provolone Cheese, Fire Roasted Bell Peppers, Herb Marinated Zucchini & Squash, Cured Olives, Cherry Peppers, Pepperoncini, Marinated Artichoke Hearts, Hummus, served with Lavosh and Selection of Crackers

\$450

Deluxe Crudité Garden Board

Farmer's Market Selection of Fresh Seasonal Vegetables
served with Ranch Dressing and Home Made Hummus

\$450

Domestic Cheese Platter

Sharp Cheddar, Monterey Jack, Aged Manchego, Smoked Gouda, Alpine Swiss,
Toasted Nuts, Dried Fruits, served with selection of Crackers, Fig Spread
and French Baguette

\$475

Charcuterie Board

Various Cured and Uncured Meats:

Prosciutto di Parma, Black Forest Ham, Smoked Turkey, Genoa Salami,
Mortadella, Dijon and Whole Grain Mustards, Cornichons and
Garden Vegetable Giardiniera

\$500

A 25 guest minimum. Pricing based on a ninety minute service.

SMALL PLATES

Chef Attended Small Plates Stations

Minimum of 50 pieces required per item. All action stations require a Culinary Attendant.

Minimum of 50 guests. Culinary Attendant at \$200++

Salad Small Plate

Roasted Red and Yellow Beets, Arugula, Frisee, Candied Nuts, Humbolt Fog Goat Cheese,
Sherry Vinaigrette

\$8

Grilled Poblano Relleno

Organic Red Quinoa, Roasted Sweet Potato, Chipotle Tomatillo Sauce, Queso Fresco

\$10

Sweet Pea Ravioli

Brown Butter, Micro Mint and Ricotta Salata

\$11

Honey Roasted Turkey Breast

Cranberry-Orange Relish, Rosemary Scented Turkey Gravy, Sweet Potato Au Gratin

\$13

Crispy Seared Maple Chicken Breast

Vermont Maple Syrup, Herbed Goat Cheese Polenta

\$14

Grilled Sustainable Miso Glazed Skuna Bay Salmon

Jasmine Coconut Rice, Mango Salsa, Micro Cilantro

\$16

Pan Seared Barramundi

Wasabi Mashed Potatoes, Citrus Heirloom Tomatoes

\$16

Red Wine and Port Braised Short Rib

Grass Fed Beef, Garlic and Rosemary Roasted Fingerling Potatoes

\$18

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BREAKS: PASTRIES & SNACKS

Assorted Bagels with Cream Cheese
\$45/Dozen

Fresh Seasonal Whole Fruit
\$3/ Per Piece

Butter Croissants
\$45/Dozen

Assorted Granola Bars
\$45/Dozen

Assorted Muffins
\$45/Dozen

Protein Bars
\$45/Dozen

Assorted Doughnuts
\$45/Dozen

Assorted Candy Bars
\$42/Dozen

Assorted Breakfast Breads
\$45/Dozen

Assorted Yogurts
\$45/Dozen

Brownie Squares
\$45/Dozen

Pecan Bars
\$45/Dozen

Cheesecake Squares
\$45/Dozen

Apple Bars
\$45/Dozen

Carrot Cake Squares
\$45/Dozen

Assorted Freshly Baked Cookies
\$45/Dozen

Chocolate Dipped Rice Krispies
Squares
\$45/Dozen

Trail Mix
\$45/Dozen

A 25 guest minimum. Pricing based on a ninety minute service.

BEVERAGES

Starbucks™ Freshly Brewed Coffee \$72

Starbucks Tazo™ Tea Selection \$72

Orange Juice \$48

Cranberry Juice \$48

Assorted Canned Soft Drinks (Pepsi) \$4.5

Bottled Water \$4.5

Mineral Water \$4.5

Assorted Bottled Fruit Juice \$5

Rockstar Energy Drink \$5.5

Fruit Punch \$45

Iced Tea or Lemonade \$45

ESPRESSO & CAPPUCINO SERVICE - 300 CUPS
300 cup service per day - each additional serving \$5.50. Rental of espresso machine, includes supplies and attendant to operate and prepare your specialty beverages
\$1,650

ESPRESSO & CAPPUCINO SERVICE - 600 CUPS
600 cup service per day - each additional serving \$4.00. Rental of espresso machine, includes supplies and attendant to operate and prepare your specialty beverages
\$2,400

ESPRESSO & CAPPUCINO SERVICE - 900 CUPS
900 cup service per day - each additional serving \$2.75. Rental of espresso machine, includes supplies and attendant to operate and prepare your specialty beverage
\$3,200

AMBIENT WATER KIT

Water dispenser, 5 gallon bottle of spring water, and 125 7-ounce compostable cups
\$95.00

HOT & COLD WATER KIT

Hot and cold water dispenser, 5 gallon bottle of spring water and (125) 7-ounce compostable cups for both hot and cold beverages
\$125.00

SPRING WATER REPLENISHMENT

5 gallon bottle of spring water and 125 compostable cups
\$60.00

A 25 guest minimum. Pricing based on a ninety minute service.

SHOW OFFICE COFFEE AND WATER KIT

Serves approximately 50 people

Includes a water kit and a self-service
pour-over coffee brewer,

6 packets of Starbucks™ Premium Ground Coffee,

2 packets of Starbucks™ Decaffeinated Ground Coffee

and 10 packets of Tazo™ Tea with appropriate condiments

\$250.00

KEURIG PACKAGE

Make-it-yourself

Keurig single brew machine that contains four
packages of 25 cups (100 cups total) with choice of: regular
coffee and/or Earl Grey and Green teas, ten gallons
water, condiments

\$350.00



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BAR PACKAGES

FULL HOSTED BAR

Cocktails, Domestic, Imported, and Craft Beers,
California Wine Selections, Canned Sodas and Bottled Water

\$19 for the 1st hour

\$10 each additional hour

LIMITED HOSTED BAR

Includes House Selection of Domestic, Imported, and Craft Beers,
California Wine Selection, Canned Soda, Bottled Water

\$15 for the 1st hour

\$8 each additional hour

CASH BAR WITH TICKETS

This allows guests to enjoy the entire inventory of libations using their tickets.
Once tickets are exhausted, sales are on a cash basis. Tickets are provided by the client.

FULL CASH BAR

Allows guests the freedom to select any beverage. All sales are on a cash basis.

**Bar services will require that all guests show a valid form of ID per each transaction. No more than 2 beverages per person will be allowed for each bar transaction. Premier reserves the right to refuse bar service to any guest. A full bar includes a bartender, disposable glassware and basic bar accoutrements. \$195++ bartender fee will apply for all bar. Prices listed below are on a per person basis.*

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PRICE LIST

Domestic Beer \$9

Imported Beer \$10

Craft Beer \$10

House Wine by the Glass \$9

Premium Wine by the Glass \$10

Carafe of House Wine \$32

Carafe of Premium Wine \$36

Wine by The Bottle

Please speak with our Catering Sales Manager

Canned Soda Pepsi Products \$4.50

Bottled Water \$4.50

Premium Cocktails \$11

Absolut Vodka: Original, Mandarin, Citron, Beefeater Gin, Captain Morgan Rum, Bacardi Light Rum, Jim Beam Bourbon, Seagrams 7 Whiskey, Famous Grouse Scotch, and Cuervo Gold Tequila

Super Premium Cocktails \$13

Grey Goose, Pyrat Rum, Makers Mark Bourbon, Jack Daniels Whiskey, Tanqueray Gin, Johnny Walker Scotch, and Patron Silver Tequila

Cordials \$12

Remy Martin Cognac, Kahlua, Baileys, Midori, Amaretto

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TERMS AND CONDITIONS

EVENT PLANNING TIMELINE

There are some important decisions for you to consider regarding the catering and execution of your event. Your Catering Sales Manager is ready to assist you in making these decisions a seamless part of your planning. The timeline below will help you in creating the environment and presentation needed for a successful event.

- 90 days prior to your event (or before) we request an initial order. At this time you will be issued a catering agreement and it will be due 10 business days from issue date along with a required deposit.
- 45 days prior to your event you must provide catering locations, approximate numbers of guests and finalized menu choices.
- 10 business days prior to your event we require guest guarantee minimums along with any remaining balance. Once minimums are stated, they can increase, however they cannot be reduced.
- 3 business days prior to your event the final guest count is due.

GUARANTEES

When providing your initial order, a minimum estimated attendance guarantee must be communicated to the Catering Sales Department. Contract minimums and full payment prior to your event will be based on the minimum estimated attendance. When changes are determined on a per person basis, a "final guaranteed attendance" must be given to Premier no later than 12:00 PM (PST) for each event order based on the following schedule*:

- Events up to 400 people require the final guarantee three (3) business days prior to the first event.
- Events between 401-2,000 people require the final guarantee five (5) business days prior to the first event.
- Events over 2,000 people require the final guarantee seven (7) business days prior to the event.

This figure is the number of guests for which you guarantee to pay and is not subject to reduction. We will be ready to prepare 5% over your Guaranteed Attendance up to 1,000 guests (50 meals). SMG Food and Beverage will make every attempt to accommodate increases in your count after the final guarantee is due, however, any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% will no longer apply. Once minimums are stated on initial sales orders and signed, they cannot be reduced.

The Guaranteed Attendance (a) shall not exceed the maximum capacity of the areas within the Facility in which the Event(s) will be held, and (b) shall not decrease by more than 25% (or more than 1,000 people, whichever is lower) of the estimated attendance specified on the catering Order(s). SMG Food and Beverage shall be entitled to charge and collect from the Customer any reasonable costs incurred by the Caterer in the event the Guaranteed Attendance figure provided by the Customer is not within the limits stated in this paragraph.

CONTRACTS, DEPOSITS, AND PAYMENTS

Once initial contact and event information is communicated to your sales manager you will receive a contract for the entire event. You will be issued catering sales orders for each service.

- 90 days prior to your move-in day for your event we require a signed copy of the sales order and the food and beverage agreement and a deposit of 25% of the total estimated amount.
- 45 days prior to your move-in day, we require a second deposit of 25% of the total estimated amount.
- 10 days prior to your move-in day, we require final payment in full for all functions based on your contracted attendance

A guarantee payment is required for all functions. Deposits are non-refundable and non-transferable. We request that you have a credit card on file for any additions to your orders. You may finalize your account by company check, cashier's check, Visa, MasterCard, American Express or cash. The Catering Sales Department will process/pre-approve your credit card for any estimated balance due five (5) business days prior to your function date. Amounts in excess of \$25,000 must have actual credit card present to be swiped and will be subject to a 3% convenience fee. Any on-site adjustments, additions or replenishments of contracted catering services will be reflected in a final invoice, payable upon conclusion of the event. Checks are payable to: SMG Food and Beverage at 300 E. Ocean Boulevard, Long

A 25 guest minimum. Pricing based on a ninety minute service.

Beach, CA 90802. Premier shall not be required to provide any services hereunder, nor will the Caterer be required to commence planning for the event(s), unless and until the Customer has returned a signed copy of the agreement and paid the deposit to the Caterer.

SERVICE LOCATIONS AT OUR FACILITY

Premier is delighted to be able to offer our food and beverage services in any of the meeting rooms, ballrooms, exhibit halls or lobby spaces of the Long Beach Convention & Entertainment Center. Please keep in mind the services ordered for specific locations are to be served and consumed in those locations. Services may not be moved to an additional location after the start time listed on your sales order. Services requested for additional locations will be placed on a new sales order at the price point of the initial order.

The Caterer reserves the right to approve, and make changes to, all floor plans and layouts of all events areas where the Caterer's services are to be provided, as deemed necessary in Caterer's sole discretion, to enable the safe and efficient conduct of Caterer's services by Caterer's staff. Without limiting the generality of the foregoing, Caterer reserves the right to specify the locations and configuration of all décor, tables, buffets, and service stations, as well as staging and breakdown areas. Customer's displays, exhibits, and decorations must comply with the building code and fire ordinances of the Long Beach Fire department.

SERVICE CHARGE AND SALES TAX

A 22% Service Charge and a 10.25% sales tax will be applied to all food, beverage and additional services. Please note that the Service Charge is taxable (per California State Board of Equalization Regulation #1603). All prices and items are subject to change.

LATE FEES

Initial orders not received within 10 business days of your event will be subject to 15% surcharge. Customer shall pay interest at the rate of 1.5% per month (or, if lower, the maximum legal rate) on all payments not made within thirty (30) days following the date such payments are due, which interest shall accrue from the date due until the date of payment. Further, Customer agrees to be liable for all costs and expenses incurred by the Caterer to collect past due payments.

LABOR CHARGES

A \$195.00 labor fee will be charged for hosted or cash and carry services (bar or food). Should your event end time be delayed more than 30 minutes, a labor charge will be added including event staff overtime charged by the full hour.

BEVERAGE CHARGES BASED UPON CONSUMPTION

Beverage charges based upon consumption apply only to each order that is a quantity of 50 beverages or more. Orders less than 50 beverages are based upon the actual amount ordered. If the total amount of consumed beverages ordered is less than 50% of the initial order, a restocking fee of 25% of the cost of the remaining non-consumed beverages will apply.

DELIVERY FEES

A delivery fee of \$50.00 will be applied per order to services of guest counts under 25 or under \$550.00. Services requested prior to 6:30am and after 9:00pm will also be assessed a delivery fee.

SERVICE TIMES

Premier food and beverage service time frames are based on ninety minutes. If services extend past two hours additional labor fees may apply

OUTSIDE FOOD AND BEVERAGE

Premier is the sole provider of food and beverage at the Long Beach Convention and Entertainment Center and the Aquarium of the Pacific. Patrons, exhibitors or attendees may not bring food or beverage of any kind into the facility to any event. Please contact your Catering Sales Manager for food sampling guidelines and any other dietary needs (Kosher, etc.).

SPECIALTY MEALS

We ask that three (3) business days prior to your event that a specialty meal guest count be given with your guarantee. Specialty meal types include: Vegan, Kosher, Halal, Gluten Free, and Allergies. For Vegetarians, we traditionally prepare 3% of your guaranteed guest count unless otherwise notified. Ask your Catering Sales Manager about pricing.

A 25 guest minimum. Pricing based on a ninety minute service.

ADDITIONAL CATERING ARRANGEMENTS

Our Catering Sales Department will be happy to arrange for flowers, entertainment, ice carvings, as well as custom linens, theme props and décor. Our Catering Sales Department will be happy to discuss all of the options available and approximate costs

CANCELLATION

Should it be necessary for the Customer to cancel a function after this agreement has been signed, SMG Food and Beverage will be entitled to liquidation damages equivalent to no less than 50% for the total estimated charges for the canceled function. Neither the Deposit nor any other prepaid amounts will be refunded to the Customer in the event of cancellation, except as follows

- In the event a written cancellation notice is received less than 90 days, but more than 30 days, from the first scheduled Event, Customer shall pay to a Caterer a cancellation fee equal to 25% of the estimated Catering Order charge.
- In the event a written cancellation notice is received less than 30 days from the first scheduled Event, but before the Guaranteed Attendance is due, the customer shall pay to the Caterer a cancellation fee equal to 50% of the estimated Catering Order charge.

•Any cancellation received after the Guaranteed Attendance is due will result in a cancellation fee payable by Customer to Caterer equal to 100% of the estimated Catering Order charges.
Caterer may retain any cancellation fees due to the Caterer from deposits or other prepaid amounts paid by the customer.



PREMIER

Let's talk about hospitality
Locally sourced. Chef inspired.