



PASADENA
CONVENTION CENTER



CATERING MENU



Greetings!

Welcome to Pasadena, a world-renowned destination for innovation technology and the Rose Parade – where the natural beauty and entertainment options are matched only by the warmth and energy of an exciting community.

We are thrilled to be your exclusive hospitality partner at the Pasadena Convention Center. Our style is collaborative and our team is delighted to work with you to ensure your experience here in California is smooth, successful and enjoyable. We are committed to delivering the finest food, amenities and service to impress your guests.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients to crisp, sincere and attentive service, our goal is to provide world-class hospitality for every one of our guests.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today! Here's to your successful event in Pasadena.



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Gluten Free Items (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 or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment and may come into contact with products containing gluten and common allergens such as nuts.

Vegetarian Items (V)

Vegan Items (VG)



Breakfast Menus



Breakfast

PLATED BREAKFASTS

Prices listed are per guest. Minimum of 25 guests.

Accompanied by orange juice, freshly brewed coffee, decaffeinated coffee, hot tea and sliced assorted tea breads along with butter and preserves.

Marengo Sunrise 29

Brioche french toast

Scrambled eggs

Choice of one (1):

- Applewood smoked bacon
- Chicken apple sausage

Seasonal berries jam and maple syrup

Quiche 29

Mushrooms and leeks with red pepper coulis

Applewood smoked bacon

Country potatoes

Frittata (GF, V) 29

Asparagus, spinach and portobello mushroom

Crispy potatoes

Paseo 30

Fluffy scrambled eggs topped with cheese

Choice of two (2):

- Applewood smoked bacon
- Chicken apple sausage
- Vegetarian sausage (V)

Crispy potatoes

Hot sauce, fresh salsa and ketchup

The Green (VG) 30

Tofu scramble with kale and mushrooms

Crispy potatoes and roasted tomato

Vegan croissants

Add a small seasonal fruit cup for an extra \$3 per person.

Egg Substitute or Egg Whites for an extra \$1.50 per person.

*Cage-free eggs facility.



Breakfast

CONTINENTAL BREAKFAST BUFFETS

Minimum order of 25 guests with a 90-minute maximum service timeframe.
Additional charge for extended service time.

Accompanied by orange juice, freshly brewed coffee, decaffeinated coffee, and hot tea.

Continental 20

Breakfast pastries, muffins and bagels
Butter, preserves and cream cheese

Executive Continental 23

Sliced fresh seasonal fruit
Breakfast pastries, bagels and assorted
tea breads
Butter, preserves and cream cheese

Healthy Boost 25

Sliced fresh seasonal fruit
Assorted low-fat yogurts with granola
Bran and English honey wheat muffins
Bagels (VG) and cream cheese
Butter and preserves

Choice of one (1):

- Assorted cereals with milk
- House-made oatmeal with brown sugar, raisins, milk and butter

*Gluten free and vegan options available upon request at an additional fee.

*Cage-free eggs facility.



Breakfast

BREAKFAST BUFFETS

Minimum order of 25 guests with a 90-minute maximum service timeframe.
Additional charge for extended service time.

Accompanied by orange juice, freshly brewed coffee, decaffeinated coffee, and hot tea.

Pasadena Sunrise 30

- Sliced fresh seasonal fruit
- Scrambled eggs with shredded monterey jack and cheddar cheese
- Country potatoes sautéed with bell peppers and onions
- Freshly baked breakfast pastries, muffins, butter, and preserves
- Hot sauce, fresh salsa and ketchup

Choice of two (2):

- Applewood smoked bacon
- Chicken apple sausage
- Vegetarian sausage (V)

All American 29

- Texas French toast
- Scrambled eggs with cheddar cheese
- Tater tots
- Applewood bacon (GF)
- Sausage patty
- Maple syrup, butter, ketchup and hot sauce

Los Robles (VG) 30

- Tofu scramble with mushrooms, cauliflower and arugula
- Crispy potatoes with peppers and onions
- Sliced seasonal fruit
- Vegan croissants
- Hot sauce and ketchup

*Cage-free eggs facility.



Breakfast

BREAKFAST ENHANCEMENTS

Minimum order of 12 per station with a 90-minute maximum service timeframe.

Buttermilk Biscuit Sandwich (each) 7
Scrambled eggs, pork sausage and cheddar cheese, hot sauce, fresh salsa and ketchup

English Muffin Breakfast Sandwich (each) 7
Scrambled eggs, Canadian bacon and cheddar cheese, hot sauce, fresh salsa and ketchup

Flaky Croissant Sandwich (each) 7
Scrambled eggs, smoked ham and cheddar cheese, hot sauce, fresh salsa and ketchup

Fruit and Yogurt Parfait (each) 7
Fresh melons and berries with low-fat yogurt and granola

Coconut Chia Parfait (GF, VG) (each) 7
Fresh berries, toasted coconut, and seasonal jam, mint garnish

Quinoa Berry Bowl (GF, VG) (each) 7
Quinoa, seasonal berries, toasted almond, coconut yogurt, chocolate and coconut crumble

Breakfast Burrito (each) 8.50
Flour tortilla with country potatoes, scrambled eggs and cheddar cheese with choice of filling

Choice of one (1):

- Chorizo
- Bacon
- Sausage
- Grilled vegetables (V)

Hot sauce, fresh salsa and ketchup

Chicken and Waffle Station (person) 12
Crispy chicken breast and Belgian waffles, with warm maple syrup, whipped cream and butter

*Cage-free eggs facility.



Breakfast

BREAKFAST STATIONS

Minimum of 25 per station with a 90-minute maximum service timeframe.

Each station requires one (1) uniformed chef for every fifty (50) guests. A \$175 labor fee applies for each uniformed chef. For additional enhancements, please refer to our A La Carte section of the menu.

Pancake and French Toast Station (person) 15

- Fluffy buttermilk pancakes – made to order
- Dulce de leche French toast boats with homemade jam
- **Toppings:** warm maple syrup, whipped cream, chocolate chips, sprinkles, fresh berries, mixed nuts and butter

Omelet Station (person) 15

- Cooked-to-order omelets
- Whole eggs and egg whites
- **Toppings:** mushrooms, peppers, onions, bacon, ham, spinach, tomatoes, cheddar cheese, feta cheeses and fresh herbs
- Hot sauce, salsa and ketchup

*Cage-free eggs facility.



A la Carte & Break Menus



A la Carte

NON-ALCOHOLIC BEVERAGES

Hot Tea (gallon)	65	Water Bubbler (5 gallon jug)	60
Selection of Tazo teas and honey		Daily charge	
		Each additional 5 gallon jug (day)	30
Coffee (gallon)	72	Canned Water (16 oz, each)	5.50
Freshly brewed coffee or Decaffeinated coffee		Canned Sparkling Mineral Water (each)	6
Spa Water (3 gallons)	55	Assorted Bottled Fruit Juices (10 oz, each)	5
<u>Choice of one (1):</u>		Assorted Canned Pepsi Sodas (12 oz, each)	5
· Citrus infused water		Energy Drink (each)	6
· Berry infused water		Individual Cartons of Milk (each)	2.50
· Cucumber and mint infused water		Whole Milk, 2% Milk, Chocolate Milk	
Each additional gallon	10	Ice (increments of 10 lbs)	15
Assorted Fruit Juices (gallon)	50		
Orange, apple, cranberry			
Lemonade or Strawberry Lemonade (gallon)	50		
Fruit Punch (gallon)	50		
Freshly Brewed Iced Tea (gallon)	50		



A la Carte

FROM THE BAKERY

Minimum order of three (3) dozen.

Assorted Muffins (dozen)	45
Muffins (GF) (dozen) Sugar free or gluten free	46
Assorted Danish (dozen)	45
Assorted Tea Breads (dozen) Lemon poppy seed and banana walnut	45
Assorted Bagels (VG) (dozen) Cream cheese	45
Lemon Bars (dozen)	45
Assorted Croissants (dozen) Plain, almond, chocolate	45

Vegan Croissants (VG) (dozen)	46
South of the Border Postres (dozen) <i>Choice of two (2):</i> Buñuelos, churros, and cinnamon sugar cookies	45
Freshly Baked Cookies (dozen) Chocolate chip and oatmeal cranberry	45
Gluten Free Cookies (GF) (dozen)	46
Vegan Cookies (VG) (dozen)	46
Assorted Brownies (dozen) Blondies and fudge	45
Gluten Free Brownies (GF) (dozen)	46
Coconut Macaroons (dozen) Plain or chocolate dipped	45

Assorted Chocolate Dipped Biscotti (dozen)	45
Assorted Granola Bars (dozen)	40
Full Size Assorted Candy Bars (dozen)	43
Half Sheet Cake* (approx. 40-60 slices) Choice of fruit or cream filling	200

Full Sheet Cake* (approx. 80-120 slices) <i>Choice of one (1) fruit or cream filling:</i> Butter cream, strawberries and cream, raspberry lemon, carrot, tiramisu, chocolate ganache	350
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*Custom cake artwork available upon request for an additional \$150**. Additional labor fees to apply for cake cutting.



A la Carte

FROM THE PANTRY

Minimum order of 3 dozen.

Assorted Ice Cream Novelties (dozen)	55	Cage-Free Hard-Boiled Eggs (dozen)	28
Premium Ice Cream Novelties (dozen) Häagen-Dazs® product	75	Soft Pretzels (dozen) Served with mustard and nacho cheese	46
Individual Bag of Chips (each)	3	Freshly Popped Popcorn 100 person minimum Additional \$150++ fee for popcorn cart rental with attendant	350
Signature House-Made Corn Tortilla Chips (GF) (person) Served with salsa · Add Guacamole (person) 25 person minimum order	6 2	Individual Popcorn Boxes (person) 25 person minimum order	3.75
Signature House-Made Potato Chips (GF) (person) Served with trio of dips: onion, garlic and red pepper 25 person minimum order	6	Oatmeal (person) House-made oatmeal with brown sugar, raisins, milk and butter	5
Individual Snack Bags (each) · Trail mix · Snack mix · Pretzel Twists	3	Sliced Fresh Seasonal Fruit (person)	6.50
		Whole Fresh Fruit (dozen)	24
		Assorted Individual Yogurt (each)	3
		Assorted Individual Cereals and Milk (each)	5



Themed Breaks

BREAK SERVICE

Minimum order of 25 guests with a 30-minute service timeframe.

Build Your Own Trail Mix Station 14

- Assortment of chocolate M&M's, mixed nuts, raisins, dried cranberries
- Mini pretzel twists and snack mix
- Berry spa water

Healthy Break 14

- String cheese, fruit yogurts and hard-boiled eggs (one piece of each, per person)
- Assortment of whole fresh fruit and granola bars
- Cucumber mint spa water

Chef's Signature Energy Break 14

- Assorted mini donuts
- Assorted iced coffee: vanilla, toffee nut and caramel

Movie Break 14

- Freshly popped theatre popcorn and soft pretzels with mustard (one piece of each, per person)
- Movie theatre candy bars
- Assortment of canned soft drinks and bottled water

Ball Park Break 15

- Gourmet soft pretzel with mustard
- Mini hot dogs (one piece of each, per person)
- Assortment of individual bags of dry roasted peanuts and Cracker Jack™
- Lemonade

Nacho Bar 16

- House-made chili (V)
- Tri-colored tortilla chips
- Sour cream, guacamole, house salsa, chopped green onions and tomatoes, jalapeños and nacho cheese
- Agua Fresca
- Add Chicken or Beef (person) 2



Boxed Lunch & Buffets



Lunch

GOURMET BOXED LUNCHES

Minimum order of 25 guests. Please choose no more than three (3) selections in a single order. Each lunch includes individual canned spring water.

INDIVIDUAL BOXED LUNCH (person) 30

Sandwich or Wrap – Choice of one (1):

- Smoked turkey sandwich, brie cheese, cranberry aioli on baguette
- Grilled chicken sandwich, havarti cheese, chipotle pesto on baguette
- Tuna salad sandwich, celery, tomato, onions, lettuce on multigrain bread
- Roasted beef and Swiss cheese on baguette
- Quinoa and hummus wrap, mixed greens, piquillo peppers and tomatoes (VG)
- Black forest ham sandwich, cheddar cheese
- Roasted turkey breast, provolone cheese, pesto, spinach tortilla wrap
- Chicken Caesar salad wrap, spinach tortilla
- Southwest roast beef wrap, Swiss cheese, roasted pepper aioli, sun dried tomato tortilla

Salad – Choice of one (1):

- Mixed greens salad, shredded carrots, cucumbers. Herb ranch dressing
- Mixed greens, quinoa and tomatoes, peppers. Lemon vinaigrette
- Pesto pasta salad
- Orzo pasta and arugula, feta, olives. Red wine vinaigrette

Snack – Choice of one (1):

- Whole fruit (apple, banana or orange)
- Kettle chips
- Salted pretzels

Dessert – Choice of one (1):

- Cookie
- Brownie

Gluten free and vegan sandwich or wrap available upon request. Gluten free and vegan brownie or cookie available upon request.



Lunch

LUNCH/DINNER BUFFETS

Minimum order of 25 guests with a 90-minute maximum service timeframe.
Additional charge for extended service time. Accompanied by freshly brewed iced tea.
*For Gluten Free and Vegan options, there will be a 5% surcharge.

The Deli (Lunch only) 44

- Mixed green salad, herb ranch and balsamic vinaigrette dressing
- Assorted pre-made sandwiches on baguettes:
 - Roasted turkey breast with provolone cheese
 - Roast beef with Swiss cheese
 - Black forest ham with cheddar cheese
 - Grilled vegetable with herb mascarpone
- Appropriate condiments
- Flavored aioli: red pepper, pesto and garlic
- Chef's house-made potato chips
- Sliced fresh seasonal fruit
- Assorted cookies

Add Seasonal Vegetable Soup 3

Market on Green (V) 48/58

- Seasonal greens and quinoa, chickpeas and red onions. Champagne vinaigrette
- Baked ziti pasta, mushrooms, spinach and Parmesan cream sauce
- Ratatouille (GF, VG): eggplant, sweet peppers, squash, tomato ragu and basil
- Spiced cauliflower rice, peas, carrots and tomatoes
- Maple roasted market vegetables with fresh herbs
- Garlic bread sticks
- Chocolate and walnut tart

Add Roasted Cauliflower Soup, Brown Butter 3



Lunch

LUNCH/DINNER BUFFETS continued

Minimum order of 25 guests with a 90-minute maximum service timeframe.
Additional charge for extended service time. Accompanied by freshly brewed iced tea.
*For Gluten Free and Vegan options, there will be a 5% surcharge.

Tour of Italy

48/58

- Tomato and mozzarella caprese salad: pickled red onion and basil. Balsamic vinaigrette
- Pan seared chicken marsala
- Orecchiette pasta and beef ragout, Parmesan cheese and fresh herbs
- Charred broccolini, lemon and garlic
- Rustic Italian breads and butter
- Tiramisu cake and mini cannolis

Add Roasted tomato bisque with fresh herbs 3

The Arroyo Fiesta

48/58

- Harvest salad: charred corn, black beans, queso fresco, tomatoes. Avocado ranch dressing
- Chicken al pastor, charred pineapples and cilantro
- Carne asada style skirt steak, confit garlic and salsa verde
- Oregano roasted cauliflower
- Spanish rice
- Black beans
- Warm flour tortillas
- Tres leches cake

Add Tortilla soup with crispy tortilla strips (V) 3

Rose Bowl BBQ Tailgate

48/58

- Watermelon arugula salad: ricotta salata, toasted walnuts, and radicchio tossed in citrus champagne vinaigrette
- Potato salad: baby red potatoes and chopped eggs tossed in an herb aioli
- Grilled chicken breast: marinated in chef's signature barbeque sauce
- BBQ beef brisket: marinated in chef's signature barbeque sauce
- Grilled corn on the cob
- Brown sugar baked beans
- Cornbread muffins with butter
- Assorted mini fruit pies



Lunch

LUNCH/DINNER BUFFETS continued

Minimum order of 25 guests with a 90-minute maximum service timeframe.
Additional charge for extended service time. Accompanied by freshly brewed iced tea.
*For Gluten Free and Vegan options, there will be a 5% surcharge.

Pacific Rim

48/58

- Spinach and frisse, pineapple, oranges, toasted coconut. Honey lime vinaigrette
- Macaroni salad
- Shoyu chicken: grilled and slathered with sweet Shoyu sauce
- Grilled spicy garlic shrimp
- Fried rice
- Fire roasted vegetables: zucchini, yellow squash, bell peppers, onions and tomatoes
- Hawaiian rolls and butter
- Guava and mango mousse cakes

Taste of the Far East

48/58

- Asian Salad: Chopped greens, carrots, red cabbage, bean sprouts, water chestnuts, mandarin oranges
- Soba Noodle Salad: Buckwheat noodles, mixed raw vegetables, carrots, bell peppers tossed with spicy honey dressing
- Stir-fry beef with broccoli
- Orange chicken
- Stir-fry vegetables
- Jasmine steamed rice
- Assorted cake bites
- Fortune cookies



Plated Lunch/Dinner



Lunch/Dinner

PLATED SELECTIONS

Minimum of 25 guests. Accompanied by coffee, hot and iced tea served with artisan rolls and sweet butter.

SALADS – *Choice of One (1):*

Asparagus and Artichoke Salad

Mixed greens, pickled mustard seeds, and radishes.
Champagne vinaigrette

Baby Iceberg Wedge

Blue cheese, pickled red onions, tomatoes, and
bacon. BBQ ranch dressing

Farm to Table Salad

Roasted gold and red beets, mixed baby greens, toasted
hazelnuts, goat cheese mousse, champagne vinaigrette

Endive and Frisee Salad

Orange segments, goat cheese, and candied
walnuts. Balsamic vinaigrette

Little Gem Caesar

Chopped romaine lettuce, aged parmesan cheese,
herb croutons with Caesar dressing

Local Tomatoes and Mozzarella

Pistachios and watercress. Balsamic vinaigrette



Lunch/Dinner

PLATED SELECTIONS

ENTRÉES – *Choice of One (1):*

Airline Chicken Breast 45/55
Garlic Mashed Potatoes and
grilled asparagus

**Pan-Roasted Airline
Chicken Breast** 45/55
Wild mushrooms fricassee,
local tomatoes and rosemary
roasted potatoes

**Herb Crusted Airline
Chicken Breast** 46/56
Carrot and squash puree, roasted
local mushrooms, natural jus
**Pairs nicely with 1000 Stories Chardonnay*

Peppercorn NY Strip 48/58
Gorgonzola scalloped potatoes,
glazed carrots with creamy
peppercorn sauce

Pan-Seared Salmon 46/56
Soft polenta, Brussels sprouts
with citrus beurre blanc

Seared Swordfish 50/60
Pea and farro porridge, pepitas
gremolata, citrus butter sauce
**Pairs nicely with Ecco Domani Pinot Grigio*

Braised Short Ribs 50/60
Cauliflower and potato puree,
glazed carrots, red wine jus
**Pairs nicely with High Heaven Red Blend*

Grilled Filet Mignon 56/66
Horseradish whipped potatoes,
broccolini and roasted garlic jus
**Pairs nicely with 14 Hands Merlot*

DUO PLATED SELECTIONS

Minimum of 25 guests. Accompanied by
coffee, hot and iced tea served with artisan
rolls and sweet butter.

ENTRÉE – *Choice of One (1):*

**Roasted Breast of Chicken
and Parma Wrapped Prawns** 60
Truffle Yukon gold potatoes,
baby carrots, chicken fumet

**Petite Beef Filet and
Sustainable Market Bass** 70
White cheddar scalloped potatoes,
charred asparagus and black pepper
demi glaze

DESSERT – *Choice of one (1):*
from Dessert Selections on page 25.

Lunch/Dinner

VEGETARIAN & SPECIALTY OPTIONS

Vegetarian and Gluten Free Meals will be charged at the same price as the selected menu. We traditionally prepare 5% (no more than 25 meals) of your guaranteed guest count for vegetarians unless otherwise notified.

Vegetable Wellington

Grilled vegetables layered with pesto, provolone cheese wrapped in puff pastry with marinara sauce

Cauliflower Steak (GF, VG)

Quinoa, romesco sauce, shishito peppers and Swiss chard

Grilled Vegetable Stack (GF, VG)

Grilled portobello mushroom, zucchini, yellow squash, roasted red bell pepper on a bed of quinoa served with a red pepper coulis

All special meals must be pre-ordered. Attendees must provide a special indicator (ticket or badge) so our staff is aware of the special request. The special meal indicator must be provided by the client and a copy must be provided to the Catering Sales contact prior to the event.

Special dietary and allergy restriction meals will be charged an additional 5% surcharge based on selected menu.



Lunch/Dinner

DESSERT OPTIONS

Choice of One (1):

NY Style Cheesecake

Seasonal berry jam

Hazelnut Crunch

Hazelnut buttercream layered with chocolate sponge and hazelnut wafer

Dulce De Leche

Macerated blueberries

Classic Tiramisu

Chocolate shavings, coffee glaze

Chocolate Flourless Cake (GF)

Orange chantilly cream

White Hawaiian Cake

Two layers of white sponge cake filled with pineapple mousse and topped with whipped cream and strawberries

Cherry or Blueberry Pie (VG)

Raspberry coulis

Coconut and Chia Pudding (VG)

Toasted coconut, mango and berry jam

DESSERT UPGRADE

Miniature Trio of Desserts

Additional (per person) 4



Reception Menu



A la Carte Reception

COLD HORS D'OEUVRE

Labor fees to apply for butler served hors d'oeuvres. Tray Pass Attendants (\$150) for every 75 guests. Priced by the dozen and based on three dozen minimum order.

*For Gluten free and vegan options, there will be a 5% surcharge.

VEGETARIAN

Fruit Skewers* (GF, VG)	44
Spicy mango glaze	
Sun-Dried Tomato & Basil Crostini (VG)	44
Truffle Whipped Potato Tart	44
Crispy shallots	
Tomato and Mozzarella Skewer	44
Balsamic glaze	
Burrata & Tomato Jam on Crispy Bread	44

Wild Mushroom Crostini	46
Parmesan and balsamic	
Endive Spear* (GF)	44
Blue cheese, pecans, orange supreme	
Red Pepper Hummus	44
Pickled onions served on a bouche	
BEEF	
Beef Crostini	46
Thinly sliced beef and triple cream finished brie with herb aioli	

PORK

Asparagus Wrapped in Prosciutto* (GF)	44
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POULTRY

Cashew Chicken Salad on Endive* (GF)	46
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SEAFOOD

Seared Ahi Tuna on a Wonton Crisp	60
Smoked Salmon Mousse	54
In a cornet with dill crème fraiche	
Snapper Ceviche* (GF)	48
Onions, tomato, cilantro on a spoon	



A la Carte Reception

HOT HORS D'OEUVRE

Labor fees to apply for butler served hors d'oeuvres. Tray Pass Attendants (\$150) for every 75 guests. Priced by the dozen and based on three dozen minimum order.

*For Gluten free and vegan options, there will be a 5% surcharge.

VEGETARIAN

Potato Taco* (GF, VG) 46

Vegetable Spring Rolls 46
Ginger and sweet chile sauce

**Spinach and Sundried
Tomato Spanakopita** 46
Tzatziki sauce

**Caramelized Onions and
Feta on Phyllo Cups** 46

Punjabi Vegetable Samosa 46
Mint yogurt sauce

Stuffed Mushrooms 46
Wild mushrooms and smoked gouda

Black Bean Empanadas 46
Salsa verde aioli

**Mini Grilled Cheese & Roasted
Tomato Bisque Shooters** 46

Mozzarella Arancini 44
Tomato jam

Popcorn Tofu* (GF, VG) 50
Spicy ketchup

POULTRY

Chicken Potstickers 46
Unagi sauce

Chicken Taquitos 46
Guacamole and salsa

Chicken Empanadas 46
Piquillo pepper aioli

Chicken Satay 46
Thai peanut sauce

SEAFOOD

Lump Crab Cake 50
Spicy remoulade

Lobster Empanada 48
Spicy sour cream

Coconut Crusted Shrimp 55
Sweet and sour aioli

BEEF & PORK

Beef Meatballs* (GF) 46
Parmesan, house-made marinara

Herb Marinated Beef Skewers* (GF) 60
Chimichurri sauce

Beef Empanadas 46
Sofrito crema

Beef Taquitos 46
Guacamole and salsa

Beef Short Rib and Mash 60
Served in spoon

Reception

GOURMET DISPLAYS

Prices listed per person, unless otherwise stated. Minimum order of 25 guests.
For Gluten Free and Vegan options, there will be a 5% surcharge.

Display of Sliced Seasonal Fruit 9
Melons and berries

Fresh Vegetable Crudité 10
Served in individual cups with assorted dips (Green Goddess, ranch and red pepper hummus)

House-Made Hummus and Pita 10
Classic, cilantro-lime, red pepper hummus, toasted pita bread with spicy olive blend

Imported and Domestic Cheese Board 15
Garnished with dried fruit and nuts, sliced baguettes, lavosh cracker breads and water crackers

Grilled Local Vegetables Antipasto Display 20
Herb marinated olives and roasted peppers, roasted portobello mushrooms and asparagus, gourmet cheese board with regional favorites, toasted specialty flat breads and lavosh crackers along with warm spinach and artichoke dip

Baked Brie En Croute 180
(Serves 25 guests)
Sweet or savory served with sliced baguettes, lavosh and water crackers

***Add Italian Cured Meats to Any Display** 10
(Additional charge per person)



Reception

CULINARY LIVE! STATIONS

Minimum order of 25 guests. Served with miniature rolls and appropriate condiments. Uniformed chef (\$175) is required for every 50 persons, per station. All Action Stations are 60 minutes.

Salad Station 12.50

- Oriental salad with sesame ginger dressing
- Baby wedge salad with dill bleu cheese dressing
- Mixed green salad with balsamic vinaigrette

Served in individual cups

Pasta Station 18

Choice of two (2) pastas:

- Tri-colored cheese tortellini with pesto sauce
- Penne rigate with bolognese sauce
- Cheese ravioli with marinara sauce
- Gnocchi with sage butter with vodka cream sauce

Served with crushed red pepper, parmesan cheese and breadsticks

Build Your Own Taco Station 20

(3 pieces | person)

Choice of three (3):

- Chicken tinga
- Carne asada
- Roasted mushroom

Flour tortillas

Served with salsa verde, roja, queso fresco, pickled onions, cilantro, shredded cheese, shredded lettuce, and lime wedges



Reception

CULINARY LIVE! STATIONS continued

Mashed Potato Bar 20

Garlic and shallot whipped potatoes

Served with assorted toppings:

Sour cream, chives, shredded cheddar cheese, sautéed mushrooms, crispy crumbled applewood smoked bacon and vegetarian chili

Mac and Cheese Bar 22

Choice of one (1):

- Classic cheddar with parmesan herb crust
- White cheddar and mushrooms with tomatoes
- Spinach and confit artichokes in Gruyère cream sauce

Served with fresh grated parmesan, bacon bits, green peas, crumble sausage, grilled chicken and fresh herbs

Slider Bar 22

(2 pieces | person)

Choice of three (3):

- Angus beef slider with Swiss cheese and bacon on a plain brioche bun
- Teriyaki chicken pineapple
- Pulled pork with spicy coleslaw
- Beef patty melt with smoked gouda and caramelized onions on marble rye
- Garden burger with tomato and baby gems lettuce

Served with house potato chips and assorted dips (onion, garlic and red pepper)



Reception

CARVED TO ORDER STATIONS

Minimum order of 25 guests. All receptions are 60 minutes.
Uniformed chef (\$175) is required for every 50 persons, per station.
Uniformed chef (\$175) is required for every 75 persons per station.
Served with miniature rolls and appropriate condiments.

Sage and Rosemary Seasoned Turkey Breast 300
(Serves 25 guests)

Served with orange cranberry sauce, whole grain mustard and garlic aioli

Crispy Porchetta 450
(Serves 35 guests)

Stuffed with mushrooms and fennel, served with natural jus and garlic aioli

Herb-Crusted Beef Tenderloin 550
(Serves 25 guests)

Served with horseradish cream, whole grain mustard and au jus

Prime Rib 695
(Serves 35 guests)

Seasoned with cracked black pepper and sea salt served with horseradish aioli, whole grain mustard and chimichurri



Reception

DESSERT STATIONS

Prices listed are per guest or dozen. Minimum of 25 guests.

S'mores & More (person) 15

Mud pies, s'mores and seasonal crème brûlée in mini cups

Assorted Cakes (dozen) 46

Miniature cheesecake, carrot cake, chocolate layer cake bites

Assorted Mini Cupcakes (dozen) 48

Vanilla, chocolate, carrot, red velvet, ginger lemon and strawberry mini cupcakes

Assorted Gourmet Mini Dessert Cups (dozen) 50

Deluxe Dessert Station* (person) 12

- Assorted mini mousse cups
- Mini crème brûlée*
- Apple pie a la mode*

*Requires Chef Attendant.

Pie Bar (person) 12

Assorted whole pies and hand pies (fruit empanadas, fruit & berry pies, and more), served with whipped cream, salted caramel, chocolate shavings and sprinkles

Caramel Miranda Station* (person) 12

Vanilla ice cream and caramel coated bowl topped with caramelized tropical fruit and coconut macadamia nut crumble

*Requires Chef Attendant.



Beverage Menu



Beverages

BAR PACKAGES

Specialty cocktails are available upon request. All bars include domestic and imported beer, wine, soft drinks and water. Hosted drink ticket pricing to be determined based upon tier level of drink selection. Drink tickets will be supplied by catering.

SOFT BAR

Hosted Bar Prices:

One Hour (per person)	20.50
Each Additional Hour (per person)	9.50

*A Selection of Domestic,
Imported and Craft Beers*

House Wine Varietals:

Canyon Road Chardonnay
Cavit Pinot Grigio
Two Vines Merlot
Frontera Cabernet Sauvignon

*Upgraded soft bar available based upon premium wine selection.

DELUXE BAR

Hosted Bar Prices:

One Hour (per person)	27.50
Each Additional Hour (per person)	12

Deluxe Spirits:

Ketel One Vodka
New Amsterdam Vodka
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan Rum
Camarena Silver Tequila
Jose Cuervo Especial Tequila
Dewar's White Label Scotch
Southern Comfort
Bulleit Bourbon
Seagrams 7 Whiskey
Jack Daniel's Whiskey
Hennessy V.S Cognac

1st Tier Wine Varietals

Includes Domestic, Imported & Craft Beer

PREMIUM BAR

Hosted Bar Prices:

One Hour (per person)	35
Each Additional Hour (per person)	15

Premium Spirits:

Grey Goose Vodka
Tito's Vodka
Bombay Sapphire Gin
Drumshanbo Gunpowder Gin
Bacardi 8 Rum
Herradura Silver Tequila
Dewar's 12 Scotch
Johnnie Walker Black Scotch
Woodford Reserve Bourbon
Crown Royal Whiskey
Grand Marnier Liqueur

2nd Tier Wine Varietals

Includes Domestic, Imported & Craft Beer

Beverages

BAR

HOSTED BAR PRICING

By the guest

Deluxe Spirits	10
Premium Spirits	12
Deluxe Wine	10
Premium Wine	12
Domestic Beer	9
Imported Beer	10
Craft Beer	10
Soda (12 oz)	5
Water (16 oz)	5
Juice (8 oz)	5

CASH BAR PRICING

By the drink

Deluxe Spirits	12
Premium Spirits	14
Deluxe Wine	12
Premium Wine	14
Domestic Beer	10
Imported Beer	11
Craft Beer	11
Soda (12 oz)	4.50
Water (16 oz)	4.50
Juice (8 oz)	4.50

Wine by the Bottle Starting at \$34.

Hosted Draft Beer Keg Cart

Domestic Beer Keg	700
Craft Beer Keg	800

(Each keg serves 90-100 cups)

*Bartender Fees to apply.

Bartender Fees

Bartender fee of \$175 will apply for the first 4 hours of service; \$50 per hour per bartender for each additional hour; One bartender required per 75 guests; Double bars are counted as two bars.

Hosted Drink Tickets

All hosted drink tickets are guaranteed and anything above the guaranteed amount will be charged on consumption. Drink tickets will be supplied by catering or by the client. If provided by the client, catering will require an advanced copy of ticket prior to the event.

Beverages Charged Based Upon On Consumption

All beverages are considered guaranteed unless requested to be charged on consumption. The client is responsible for 80% of the original estimated amount.



Beverages

WINE LIST

WHITES

Chardonnay

Canyon Road, <i>California</i>	35
14 Hands, <i>Washington</i>	40
1000 Stories, <i>California</i>	55

Pinot Grigio

Bertani, <i>Italy</i>	40
Ecco Domani, <i>Italy</i>	45

Sauvignon Blanc

Liquid Light, <i>Washington</i>	45
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Riesling

Chateau St Michelle, <i>Washington</i>	40
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Sparkling Wine / Champagne

Wycliff Brut, <i>California</i>	34
LaMarca Prosecco, <i>Treviso, Italy</i>	50
Chandon Brut Classic, <i>California</i>	70
Ferrari Brut, <i>Italy</i>	80

Bottle

REDS

Cabernet Sauvignon

Los Vascos Cabernet, <i>Chile</i>	35
Bonterra Organic, <i>California</i>	40
Chateau St. Jean, <i>California</i>	55

Merlot

14 Hands, <i>Washington</i>	35
Bonterra Organic, <i>California</i>	40

Pinot Noir

Mon Frère, <i>California</i>	55
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Red Blend

High Heaven, <i>Washington</i>	55
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Bottle

Wines selections are subject to change based upon market availability.



General Information



General Information

CATERING TERMS AND CONDITIONS

Exclusivity

We are the exclusive provider of food & beverage services within The Pasadena Convention Center & Civic Auditorium. If you have selected one of the above-mentioned venues for your event, thank you! All food and beverages, including bottled water, must be purchased from us.

To confirm these arrangements, please sign, date and return this Agreement with your deposit as indicated above. The deposit will be credited towards the total cost of the event; however, the deposit will not be refunded in the event you cancel within five (5) days of your first event. Deposits may be presented as checks, wire transfers, or money orders. The deposit will not bear interest. Catering shall not be required to provide any services hereunder, nor will we be required to commence planning for the event, unless and until customer has returned a signed copy of this Agreement to us and has paid the deposit to us within the required time period.

Deposit, Terms, Payment Schedule

- (1) In order to guarantee services, pre-payment is required on all contracts.
- (2) A ninety percent (90%) deposit and this signed Agreement is due thirty (30) days prior to the start of your event.
- (3) The remaining balance will be due a minimum of five (5) business days prior to the start of the event.
- (4) Any additional amounts due catering from the customer will be based on the actual number of persons/items served and any on site services requested and approved during your event. Unless credit terms have been extended, a completed credit card authorization form must be provided by the customer as a guarantee of payment for any additional on-site services rendered.

We accept MasterCard, Visa, American Express, and Discover. On-site charges will be reconciled daily. Approved credit balance(s) after the agreed terms, will be subject to interest at the monthly rate of 1.5% (or, if lower, the maximum legal rate).

(5) Customer shall, within ten (10) business days from the invoice date, advise catering in writing of any discrepancies so that we may review and, if necessary, make any proper adjustments.

Deposits – For Social Events (Non-Convention Related)

- (1) A ten percent (10%) non-refundable deposit based on the food and beverage minimum is required upon signing of the venue contract.
- (2) An additional deposit of sixty-five percent (65%) of the total estimated food and beverage balance is required thirty (30) days prior.
- (3) The remaining balance is required five (5) business days prior to the event by certified check, cashier's check or credit card.
- (4) Any additional charges incurred during the function will be due on completion of the event and must be paid by credit card.

Cancellation With Food and Beverage Minimums

SEE PCC CANCELLATION POLICY

- Cancellation 12 months or more prior to the arrival date: Base Rental Fee.
- 12 months to 90 days prior to the arrival date: Base Rental Fee plus 25% of F & B Minimum.
- 90 days prior to the arrival date: Base Rental Fee plus 50% of F & B Minimum.
- 31 to 90 days prior to the arrival date: Base Rental Fee plus 75% of F & B Minimum.
- 30 days prior to the arrival date: Base Rental Fee plus 100% of F & B Minimum.

Cancellation Without Food and Beverage Minimums

Cancellation of event (30) days prior to the event date is subject to 100% of the estimated food and beverage subtotal.

General Information

CATERING TERMS AND CONDITIONS continued

I. Catering Services

We shall cater and serve the menu(s) agreed to by the parties at customer's event(s) (collectively, the "Event"), which event shall be held at the facility as described in any Banquet Event Order ("BEOs") executed in furtherance of this agreement and made a part hereof. Catering and customer agree that the customer may have additional personnel authorized to make decisions on behalf of the organization's event. The customer shall inform us in writing who their authorized personnel are. To the extent BEOs are created hereafter, once such BEOs are signed (inclusive of the customer's authorized personnel), they shall be deemed to be part of, and are hereby incorporated into this agreement

II. Charges For Catering Services

A. Prices

A good faith estimate of food and beverage prices will be provided six (6) months in advance of the event's start date and will be confirmed at the signing of the agreement. Due to fluctuating market prices, however, catering reserves the right to make product substitutions based on specific commodity price increases.

B. Guaranteed Attendance

(1) The customer shall notify catering, not less than three (3) business days (excluding holidays and weekends) prior to the event, the minimum number of persons that customer guarantees will attend the event (the "Guaranteed Attendance"). The customer may not decrease after the final guarantee has been given.

(2) There may be applicable charges for events with minimal attendance.

(3) The guaranteed attendance shall not exceed the maximum capacity of the areas within the Facility in which the event will be held.

(4) Catering will be prepared to serve five percent (5%) above the guaranteed attendance, up to a maximum of twenty-five (25) meals (the "Overage").

(5) If this overage is used, the customer will pay for each additional person at the same price per person/per item, plus applicable service charge and sales tax.

(6) If customer fails to notify catering of the guaranteed attendance within the time required, (a) catering shall prepare for and provide services to persons attending the event based on the estimated attendance specified in the BEOs, and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

(7) Should additional persons attend the event in excess of the total of the guaranteed attendance plus the overage, catering will make reasonable efforts to accommodate such additional persons subject to product and staff availability. Customers will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and sales tax.

C. Per Person Charges/Per Items

If the BEOs provided for reflect per person charges, customer shall pay catering for every person served at each event at the per person charge specified on the BEOs provided. However, if the number of persons served at the event is less than the guaranteed attendance, the customer shall pay the per person charges based on the guaranteed attendance. We reserve the right to count guests using a mutually agreed upon counting method for an event which is billed on a per person basis. Should this guest count be less than the guaranteed attendance, the customer shall pay the guaranteed attendance.

If the BEOs provided for reflect a per item charges, customer shall pay us for every item served at each event at the per item charge specified on the BEOs provided.

D. Service/Administrative Charges; Taxes; Additional Charges

Customer shall pay to Catering:

(1) A service charge shall apply to all food and beverage charges. Current sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations. The service charge is added to your bill for this catered event/function (or comparable service). A portion of the total amount of this service charge is a "House" or "Administrative Charge" which is used to defray the cost of set up, break down, service and other house expenses.

General Information

CATERING TERMS AND CONDITIONS continued

The balance of the total amount of this service charge may be distributed to the employees providing the service. It is not purported to be a gratuity and no party of it will be distributed as gratuities to any employees providing services to the guests.

(2) If the customer is an entity claiming exemption from any form of taxation in the state where the facility is located, the customer must deliver to centerplate satisfactory evidence of such exemption from such sales tax thirty (30) days prior to the event to be relieved of its obligation to pay such sales tax.

E. Additional Services and Corresponding Fees

China service: in all carpeted meeting rooms, china service will automatically be used for all plated meals services, unless our high-grade and/or compostable disposable ware is requested.

All food and beverages events located in the exhibitor hall or concourse/foyer with the exception of plated meals, are accompanied by high-grade and/or compostable disposable ware. If china is preferred there would be a fee of \$1.50⁺⁺ per person, per service.

Special Meal Requests

The Pasadena Convention Center is not a gluten free or kosher facility; however, vegan, halal, and kosher requests can be accommodated. We cannot guarantee that cross contamination with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility. Halal and kosher meals would be ordered from an outside source at a special price.

All special meals must be pre-ordered. Attendees must provide a special indicator (ticket or badge) so our staff is aware of the special request. The special meal indicator must be provided by the client and a copy must be provided to the catering sales contact prior to the event. Special dietary and allergy restriction meals will be charged an additional 5% surcharge based on selected menu.

Minimums

All sales minimums are calculated using net sales (gross receipts minus sales tax & service charge). If any individually contracted catered service does not exceed a \$350 food and beverage sale, per four (4)-hour meal period, a fee of \$150 will apply to each meal function.

Linen Service

Catering provides its in house linen for all meal functions with our compliments. Standard banquet seating is for 10 people per table. There will be additional fees if less than 10 per table. Additional linen fees will apply for specialty linens or linens required for meeting and functions. Your catering sales professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

Holiday Service

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal and State holidays: New Year's Eve and Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Columbus Day, Veterans Day, Thanksgiving Day and Christmas Day. At the time of booking the event(s), we will notify the customer of estimated labor fees based on the information supplied by the customer.

Speaker Water/Water Service

Speaker water is provided for speakers in the podium or on the head table, provided compliments of catering. Water station for attendees or for exhibit show floors will incur additional charges. A service attendant may be provided by us to set up and replenish attendee water service at a rate of \$150 per (4) hours of consecutive service. All catering water services will provide quality plastic ware. Filter water coolers are available in our public space at no additional cost.

General Information

CATERING TERMS AND CONDITIONS continued

Delayed or Extended Service

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge of \$1.50⁺⁺ per attendee will apply, per each ½ hr.

Service Times

Catering requires unlimited access to function rooms a minimum of 2 hours prior to set up and 2 hours post event to strike/tear down for all seated and served services. If less than 2 hours additional labor fees would apply. Standard service time for food service functions are as follows:

- Breakfast Service 90 minutes | · Break Services 1 hour

If you would like a dedicated catering attendant beyond the service time stated above, additional labor fees will apply. A minimum of 1 attendant would be required. Attendant fee is \$150.00⁺⁺ each, per every 4 hours.

- Lunch Service 2 hours* | · Dinner Service 3 hours* | · Reception Service 2 hours

*Excluding functions classified as social banquets (awards, galas, weddings, etc.). For these functions, our catering staff will continue to clear the tables after plated service so that you do not incur additional labor fees; depending on length of extended service.

Bartender Fees

Bartender fee of \$175 per bartender will apply for the first four (4) hours of service; \$50/hour per bartender will apply for each additional hour. Bar service must conclude thirty (30) minutes prior to the end of the event.

Hosted Drink Tickets

All hosted drink tickets are guaranteed and anything above the guaranteed amount will be charged on consumption. Drink tickets will be supplied by us or by the client. If provided by the client, we will require an advanced copy of ticket prior to the event.

Beverages Charged Based Upon On Consumption

All beverages are considered guaranteed unless requested to be charged on consumption. The client is responsible for 80% of the original estimated amount.

Donated Wine & Champagne Product

Corkage fee for all donated product is \$20 plus service charge and tax, per bottle. Product must be received one day prior to the event. All donated product received by catering will be considered property of us and will not be returned. Donated product must be delivered to catering with a \$0 invoice and in its original, un-opened, manufacturer packaging.

Concessions/Portable Snack Carts

We reserve the right to determine which concessions/outlets are open for business and hours of operation pending the flow of business.

- If cash food operation is requested and sales do not exceed a minimum of \$1,000 per consecutive meal period (4-hours) a minimum labor charge of \$550 per meal period or the difference between sales & \$1,000 will apply, plus applicable sales tax.
- Portable snack carts have \$500 sales minimum per consecutive meal period (4-hours) or a \$275 labor fee will apply.
- *For additional concession hours, a minimum of \$250 in sales is required per additional hour open or a \$150 labor fee per hour opened will apply.

Note: Concessions is not a catered service. Concessions operation hours are subject to change based on the flow of business.

A Signed Acknowledgement Page Is Required Prior To The Event.

Printed Name: _____ Date: _____

Event Name: _____ Event Date: _____

Signature: _____



DARK HORSE
WINE





PASADENA
CONVENTION CENTER