

SAVOR... MOBILE

Catering by SMG

Catering Menu



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www.mobileconventions.com

SAVOR... MOBILE

Catering Policies

Savor...Mobile is the exclusive food and beverage provider for the **Mobile Convention Center**. No food or beverage of any kind will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises, however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

Beverage Service

We offer a complete selection of beverages to compliment your function. The Alabama Office of Alcohol & Tobacco Control regulates alcoholic beverage sales and service. As the licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

Menus

The following menus are designed as guidelines to assist you in the selection of your food and beverages services. Please note that your Catering Sales Manager welcomes the opportunity to customize menus and services to create unusual or thematic events.

Pricing

A 22% service charge will be applied to all food and beverage sales (including alcohol). A 10% sales tax will be added to all food, non-alcoholic beverages, labor, rental, and service charges. The service charge is taxable under the Alabama State law. Guaranteed prices will be confirmed with a signed contract and specified deposit.

Labor

Catering personnel are scheduled as follows: breakfast and lunch shifts 4 hours, dinner shifts 4 hours. Shifts include set-up, service and breakdown. Any events requiring additional times for service will incur an overtime charge of \$25.00 per waiter per hour.

Contracts

A signed copy of the Catering Contract must be returned 2 weeks prior to your event. The signed contract with its stated terms and addendum (if applicable) constitutes the entire agreement between the client and Catering by SMG. Any on-site additions to these contracted arrangements will be accommodated upon receipt of a signed catering check listing the additional items requested.

Payment

A deposit of 100% of estimated charges is due, along with the signed contract, by the date specified in the Catering Contract to guarantee services. Any increases (above 5%) are due and payable prior to start of services. Any on-site adjustments, additions or replenishments of the contracted catering services will be reflected in a final notice, payable within 10 days of receipt. The Catering Department does not extend direct billing. As such, a guarantee payment is required for all functions. You may finalize your account by Company Check, Cashier's Check, American Express, Visa, MasterCard, or Cash. The Catering Department will process/pre-approve your credit card for any estimated balances due three (3) business days prior to your function date.

Cancellation Policy

Cancellation of contracted services must be made in writing a minimum of 4 weeks prior to the scheduled function. If the event is cancelled less than 14 days but more than 72 hours (3 business days) prior to the event, a fee of 75% of total estimated services will be charged. Any event cancelled less than 72 hours (3 business days) prior to the event would incur 100% of estimated charges.

Facility Services

Banquet prices include standard 90" linens, glassware, china and flatware for up to 1000 seated guests. For banquets over 1000 guests additional rental charges may apply. China service is available in the ballroom and meeting rooms. Requests for china service in Exhibit Hall may incur rental charges.

Decorations

Your Catering Sales Manager is available to assist in providing you pricing for thematic decorations and specialty linens to enhance your event.

Guarantees

The guaranteed number of attendance is required 72 hours or 3 business days prior to the date and time of the function [a business day is defined as Monday-Friday by 12 noon]. If the guarantee is not received as stated, the number specified on the contract will be your guarantee. The guarantee is not subject to reduction after the 72 hours deadline. Increases in the attendance given after the final guarantee deadline may be subject to additional charges. The catering department will not be responsible or liable for serving these additional guests, but will do so based on availability of product. The Catering Department will prepare food product for seated functions 5% over the final guarantee to a maximum of 30 guests. Additional seating will only be plated if needed.

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Snacks

<i>Mixed Nuts</i>	<i>\$18.00++ per pound</i>
<i>GoldFish Crackers</i>	<i>\$17.00++ per pound</i>
<i>Blue Cheese Herb Dip</i>	<i>\$15.00++ per quart</i>
<i>Roasted Red Pepper Humus Dip</i>	<i>\$15.00++ per quart</i>
<i>Pretzels</i>	<i>\$15.00++ per pound</i>
<i>Crab Dip</i>	<i>\$25.00++ per quart</i>
<i>Original Snack Mix</i>	<i>\$18.00++ per pound</i>
<i>Potato Chips</i>	<i>\$15.00++ per pound</i>
<i>Zesty Snack Mix</i>	<i>\$18.00++ per pound</i>
<i>*pound feeds approximately 25 people</i>	
<i>Herbed Dip</i>	<i>\$15.00++ per quart</i>
<i>Picante Sauce</i>	<i>\$15.00++ per quart</i>
<i>Fresh Baked Muffins</i>	<i>\$19.00++ per dozen</i>
<i>Assorted Freshly Baked Cookies</i>	<i>\$19.00++ per dozen</i>
<i>Brownies</i>	<i>\$21.00++ per dozen</i>
<i>Whole Fruit</i>	<i>\$1.75++ per person</i>
<i>Fresh Cut Fruit</i>	<i>\$3.50++ per person</i>

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Beverages

<i>Freshly Brewed Coffee (regular or decaf)</i>		<i>\$22.00++ per gallon (2 gallon minimum)</i>
<i>Hot Tea</i>		<i>\$1.00++ per tea bag</i>
<i>Ice Tea</i>		<i>\$22.00++ per gallon (3 gallon minimum)</i>
<i>Fruit Juice</i>		<i>\$12.00++ per carafe</i>
	<i>(Orange, Grapefruit, Cranberry or Apple)</i>	<i>\$2.00++ (10 oz bottle)</i>
<i>Water Service</i>		<i>\$28.00++ per five gallons</i>
<i>Bottled Water</i>		<i>\$2.00++ per opened container</i>
<i>Sodas (assorted canned)</i>		<i>\$2.00++ each</i>
<i>Sodas (assorted bottled)</i>		<i>\$3.00++ each</i>
<i>Lemonade</i>		<i>\$19.00++ per gallon (2 gallon minimum)</i>
<i>Milk (1/2 pint)</i>		<i>\$ 1.00++ per</i>
<i>Punch</i>		<i>\$25.00++ per gallon (price varies with recipe)</i>
<i>Sports Drink</i>		<i>\$3.00++ each</i>

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Continental Breakfast

Breadbasket Breakfast

Assorted Muffins and Breakfast Breads, Freshly Brewed Coffee, Hot Tea & Orange Juice

\$9.95++ per person

Breadbasket Breakfast with Fruit

Assorted Muffins & Breakfast Breads, Whole & Sliced Fresh Fruit, Freshly Brewed Coffee, Hot Tea & Orange Juice

\$10.95++ per person

Southern Continental

Diced Fresh Fruit, Assorted Breakfast Breads with Butter and Preserves, Sausage Biscuits, Assorted Fruit Juice, Freshly Brewed Coffee and Herbal Tea

\$11.25++ per person

Breakfast Buffet

Traditional

Assorted Pastries, Scrambled Eggs, Bacon, Sausage, Grits, Grated Cheese, Buttermilk Biscuits, Coffee and Orange Juice

\$11.50 ++ per person

Fresh Start

Sliced Fresh Seasonal Fruit, Assorted Mini Croissants filled with Scrambled Eggs, Sausage and Cheese, Hash Browns, Orange Juice and Coffee

\$10.95++ per person

Southern Connection

Sliced Fresh Seasonal Fruit, Pancakes (toppings \$1.00), Bacon & Sausage, Scrambled Eggs Orange Juice, and Coffee

\$11.50++ per person

Express Buffet

Assorted Doughnuts and Danish, Veggie Scrambled Eggs, Shredded Hashbrowns, Ham or Bacon, English Muffin, choice of Orange or Apple Juice and Coffee

\$11.50 ++ per person

There will be a \$2.00++ per person charge for changes from buffet to plated breakfast service.

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Deli Menu

*Sliced Turkey with Swiss Cheese
Sliced Ham with American Cheese
Sliced Roast Beef with Provolone Cheese*

All Sandwiches are served with Pasta Salad, Bag of Chips, Gourmet Cookie, Canned Soda or bottled water

*Assortment of Bread to include: Kaiser Roll, Onion Roll, Hoagie Roll
(Loaf White or Wheat may be available upon request)*

Croissant add \$3.00

\$13.95++ per person

Hot Sandwiches

*Beef or Chicken Philly Cheese Steaks
Spicy Potato Wedges
Gourmet Cookie, Canned Soda or Bottled Water, Assorted Breads and Condiments*

\$15.75++ per person

*Grilled or Fried Chicken Breast Sandwich on a Kaiser Roll
Pasta Salad or Potato Wedges, Gourmet Cookie, Canned Soda or bottled water, condiments*

\$14.75++ per person

*Grilled Hamburgers
Pasta Salad or Potato Wedges, Gourmet Cookie, Canned Soda or bottled water, condiments*

\$13.75++ per person

Items may be served as individual Boxed Lunches or buffet for make your own sandwiches.

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Hors D'oeuvres Hot

Ravioli w/Marinara Sauce	\$110.00++ per 50 pieces
Sausage Stuffed Mushrooms	\$110.00++ per 50 pieces
Chicken Tenders with Honey Mustard Sauce	\$125.00++ per 50 pieces
Mild Chicken Wings with Blue Cheese & Celery	\$125.00++ per 50 pieces
Hawaiian Meatballs	\$100.00++ per 50 pieces
Sweet & Spicy Chicken Wrapped in Bacon	\$120.00++ per 50 pieces
Egg Rolls with Soy Sauce and Hot Mustard	\$110.00++ per 50 pieces
Risotto Crab Cakes with Dill Sauce	\$135.00++ per 50 pieces
Mini Kabobs of Beef, Chicken or Vegetable	\$135.00++ per 50 pieces
Mushroom Palmeirs	\$135.00++ per 50 pieces
Cream Cheese Artichokes w/spicy Shrimp	\$150.00++ per 50 pieces

Hors D'oeuvres Cold

International and Domestic Cheese Display	Small Tray \$125.00++	Medium Tray \$250.00++	Large Display \$450.00++
Fresh Vegetable Display with a Herb Dill Dip	Small Tray \$125.00++	Medium Tray \$250.00++	Large Display \$395.00++
Antipasto Display	Small Tray \$150.00++	Medium Tray \$275.00++	Large Display \$425.00++
Pepperoni, Salami, Cauliflower, Sweet Red Peppers, Celery, Black Olives, Artichoke Hearts, Provolone and Mozzarella Cheeses served with Italian Bread			
Fresh Fruit with a Caramel or Chocolate Finger Sandwiches	Small Tray \$150.00++	Medium Tray \$275.00++	Large Display \$475.00++
Iced Jumbo Shrimp with Cocktail Sauce	\$125.00++ per 50 pieces		
Assorted Mini Desserts	Market Price++ per 50 pieces		
Assorted Canapés	\$135.00++ per 50 pieces		
Assorted Mini Cheesecakes	\$135.00++ per 50 pieces		
Assorted Petit Fours	\$150.00++ per 50 pieces		
Spinach and Artichoke Dip with Tri-Color Tortilla Chips	\$85.00++ per 50 pieces		
	\$30.00++ per quart		

Carving Station

Inside Round of Beef	\$450.00 ++ per 100 servings
Served with rolls horseradish sauce, mayonnaise and Dijon mustard (includes carver fee)	
Smoked Turkey Breast	\$395.00 ++ per 100 servings
Served with rolls, cranberry relish, spicy mustard and mayonnaise (includes carver fee)	
Honey Glazed Ham	\$425.00 ++ per 100 servings
Served with rolls, mayonnaise and spicy mustard (includes carver fee)	

Cold Salads

Potato Salad	\$30.00 ++ per gallon
Pasta Salad	\$30.00 ++ per gallon

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Lunch

- Sliced Smoked Ham with Pineapple Sauce \$14.75++*
- Baby Back Ribs \$14.95++*
- Chicken and Sausage Jambalaya \$13.25++*
- Chicken Primavera \$14.95++*
- Cranberry Roast Pork \$14.95++*
- Fresh Herb Baked Fish \$14.95++*
- Pork Chops, Fried/Baked/Bar-B-Q (choose one) \$14.75++*
- Red Beans and Rice w/ Smoked sausage \$13.25++*
- Roast Beef \$14.95++*
- Roasted Vegetables (as entrée) \$14.75++*
- Seafood Gumbo w/ Rice \$13.25++*
- Sirloin Tips with Mushroom Gravy \$14.95++*
- Sliced Roasted Turkey \$14.75++*
- Sweet and Sour Chicken or Pork \$14.95++*

Choose Two Side Items

- Baked Potato*
- Oven Roasted New Potatoes*
- Yukon Gold Oven Roasted Potatoes*
- Garlic Mashed Potatoes*
- Wild Rice*
- Rice Pilaf*
- Macaroni & Cheese*
- Penne Pesto Pasta*
- Glazed Carrots*
- Seasoned Green Beans*
- Seasonal Vegetable Medley*
- Sauteed Squash and Zucchini*
- Steamed Broccoli*
- Stir Fried or Roasted Vegetables*
- Green Beans Almandine*

Dessert

- Assorted Cakes*
- Fruit Pies*
- Cobblers*
- Bread Pudding w/ Bourbon Sauce*
- Pecan Pie add \$3.00++*
- Cheesecake with Fruit Topping add \$3.50++*
- Tiramisu Cake add \$4.00++*

Menu Items are served with, Salad, accompanying bread, tea, water, and coffee.

There will be a \$2.00++ per person charge to change from buffet to plated lunch.

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Dinner

Penne Chicken \$18.95++
Roasted Stuffed Pork Loin \$18.95++
Chicken Florentine \$19.95++
Chicken Kiev \$20.95++
8 oz. Slow Roasted Prime Rib \$24.95++
Yellow Fin Tuna - Blackened, Jerk, Pan Saute MARKET++
Potato Crusted Grouper Pan Sauteed MARKET++
Stuffed Grouper w/Lemon Garlic Sauce MARKET++
6 oz Petit Filet of Beef MARKET++

Choose Two Side Items

Three Potato Au Gratin
Herb Roasted New Potatoes
Baked Potato
Sweet Potato (Baked or Mashed)
Smoked Gouda Risotto Rice
Rice Pilaf
Garlic Butter Asparagus
Green Beans Almandine
Sugar Snaps with Roasted Red Peppers
Grilled Vegetable Medley
Sauteed Broccoli & Cauliflower
Sauteed Squash & Zucchini

Dessert

(Choose One)

Chocolate Cake
Red Velvet Cake
Pecan Pie
Cheesecake with Fruit Topping add \$3.50++
Tiramisu Cake add \$4.00++

(Or choose a dessert from the lunch menu)

Menu Items are served with accompanying salad, bread, tea, water, and coffee.

There will be a \$2.00++ per person charge to change from buffet to plated dinner.