

Make it Memorable...



DINNER, RECEPTION & BAR MENUS 2019-2020



300 E. Green Street | Pasadena | CA | 91101

DINNER BUFFETS

Minimum of twenty-five (25) guests with a 90-minute maximum service timeframe (Additional charge for extended service time)

Accompanied by Freshly Brewed Coffee and Hot Tea, Artisan Rolls, Sweet and Herb Butter

HAVE IT YOUR WAY DINNER BUFFET

\$58

SALAD | *Choice of Two (2)*

MIXED GREEN SALAD

Shredded Carrots, Cherry Tomatoes, Sliced Mushrooms, Shredded Cheese and Herb Garlic Croutons served with Ranch and Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Chopped Romaine Lettuce topped with Croutons and Shaved Parmesan Cheese with Classic Caesar Dressing

WATERMELON ARUGULA SALAD

Fresh Watermelon, Baby Wild Arugula, Ricotta Salata, Toasted Walnuts, and Radicchio tossed in Citrus Champagne Vinaigrette

CREAMY BROCCOLI SALAD

Broccoli Florets tossed with Cashews, Golden Raisins, Carrots, Red Bell Peppers, Green Scallions and Creamy Poppy Seed Dressing

MEDITERRANEAN QUINOA SALAD

Quinoa, Diced Cucumber, Kalamata Olives, Red Bell Peppers, Red Onion, Green Scallions, Diced Roma Tomatoes, Dill and Feta Cheese tossed in Champagne Vinaigrette

PESTO PASTA SALAD

Fresh Pesto tossed with Grilled Vegetables and Bow Tie Pasta

ENTRÉE | *Choice of Two (2)*

PAN-SEARED CHICKEN BREAST

White Wine Caper Reduction

THYME AND ROSEMARY CHICKEN BREAST

Madeira Mushroom Sauce

FLORENTINE CHICKEN

Spinach Cream Sauce

ROASTED SALMON FILET

Lemon Dill Beurre Blanc Sauce

BEEF TRI-TIP

Crimini Mushrooms and Caramelized Onions

BBQ BEEF BRISKET

Chef's Signature BBQ Sauce

GRILLED VEGETABLE PENNE PASTA

Marinara or Alfredo Sauce

ACCOMPANIMENTS | *Choice of Two (2)*

HERB ROASTED POTATOES ^{GF}

MASHED YUKON GOLD POTATOES ^{GF}

WILD RICE PILAF

HERB JASMINE RICE ^{GF}

FRESH SEASONAL VEGETABLE MEDLEY ^{GF}

ROASTED ROOT VEGETABLES ^{GF}

Turnips, Golden and Red Beets, Yams

ROASTED BABY CARROTS ^{GF}

CILANTRO-LIME CAULIFLOWER RICE ^{GF}

DESSERT | Assortment of Cake Bites



Centerplate 300 East Green Street, Pasadena, CA 91101 (626) 793-2122 pasadenacenter.com

A 24% service charge and current sales tax will be added to all food, beverage, and labor fees. – 07.2019

PLATED DINNER SELECTIONS

Minimum of twenty-five (25) guests.

Accompanied by Freshly Brewed Coffee and Hot Tea, a Mini French Baguette and Butter

SALAD | *Choice of One (1)*

BABY WILD ARUGULA SALAD

Poached Bartlett Pears, Toasted Walnuts and Goat Cheese paired with Creamy Pear Vinaigrette

MACHA BLEND SALAD WITH GRILLED PEAR

Macha and Golden Peashoot Blend, Baby Heirloom Tomatoes, Crumble Goat Cheese, Shaved Rainbow Carrots with Artichoke Dressing

BABY MIXED GREEN SALAD

Sliced Fresh Strawberries, Feta Cheese and Candied Pecans with Balsamic Vinaigrette

DEL MAR CHICORY SALAD

Radicchio, Frisee, Baby Wild Arugula, Whipped Ricotta, Blood Orange Segments, Pomegranate and Candied Pistachios with Lemon Anchovy Aioli

BABY ROMAINE SALAD

Dried Figs, Sliced Peaches, Cherry Tomato, Roasted Cipollini Onions, Crumbled Feta Cheese and Roasted Marcona Almonds with Shallot Vinaigrette

ENTRÉE | *Choice of One (1)*

PAN SEARED CHICKEN BREAST \$48

Choice of One (1) Sauce | Mushroom Balsamic Cream Sauce, Lemon Caper Reduction or Bourbon Mustard Pan Sauce

STUFFED CHICKEN FLORENTINE \$50

Baby Spinach in a Citrus-Pear Sauce

PAN-SEARED SALMON \$52

Choice of One (1) Sauce | Pesto Cream Reduction or Saffron vin Blanc

FLAT IRON STEAK \$54

Choice of One (1) Sauce | Creamy Portobello Marsala or White Truffle Wine Reduction

PACIFIC SEABASS \$54

Choice of One (1) Sauce | White Wine Cream Sauce or Cilantro Miso Glaze

BEEF SHORT RIBS \$60

Pan Reduction Sauce

CENTER CUT FILET MIGNON \$65

Black Cherry Mustarda

ACCOMPANIMENTS | *Choice of Two (2)*

MASHED YUKON GOLD POTATOES 

HERB JASMINE RICE 

BULUGA LENTILS 

ROASTED BALSAMIC GLAZED BRUSSEL SPROUTS

ROASTED RAINBOW BABY CARROTS 

GRILLED ASPARAGUS 

HERICOTS VERTS 

SEASONAL VEGETABLE MEDLEY 

DESSERT | *Choice of One (1)* from Dessert Selections

Customized plated dinners available starting at \$46 | guest.

Please speak to your Catering Sales Representative.



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PLATED COMBINATION ENTRÉES

Minimum of twenty-five (25) guests.

Accompanied by Freshly Brewed Coffee and Hot Tea, a Mini French Baguette, Sweet and Herb Butter

\$62 | [CHOICE OF TWO \(2\)](#)

SALMON FILET

Dill Buerre Blanc

FLAT IRON STEAK

Classic Béarnaise

Topped with Crispy Onions

PAN SEARED CHICKEN BREAST

Mushroom Madeira

CRAB CAKE

Mustard Remoulade

\$64 | [CHOICE OF TWO \(2\)](#)

STUFFED CHICKEN FLORENTINE

Baby Spinach in a Citrus-Pear Sauce

SHRIMP CAKE

Chunks of Shrimp mixed with Fresh Herbs and

Spices served with Remoulade

HALIBUT

White Wine Reduction

BEEF FILET

Mushroom Ragout

\$76 | [CHOICE OF TWO \(2\)](#)

CHILEAN SEA BASS

Cilantro Miso

RACK OF LAMB

Pomegranate Red Wine Reduction

PRAWNS

Three Jumbo Shrimp with Vodka Cream Sauce

BONE MARROW CRUSTED BEEF FILET MIGNON

Red Wine Reduction

ACCOMPANIMENTS | *Choice of Two (2)*

MASHED YUKON GOLD POTATOES ^{GF}

HERB JASMINE RICE ^{GF}

BULUGA LENTILS ^{GF}

ROASTED BALSAMIC GLAZED BRUSSEL SPROUTS

ROASTED BABY CARROTS ^{GF}

GRILLED ASPARAGUS ^{GF}

HERICOTS VERTS ^{GF}

SEASONAL VEGETABLE MEDLEY ^{GF}

DESSERT | *Choice of One (1)* from Dessert Selections



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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

ROASTED CAULIFLOWER STEAK

Roasted Cauliflower, Beluga Lentils with Red Pepper Romesco Sauce

STUFFED PORTOBELLO MUSHROOM

Sautéed Spinach, Parmesan Cheese, Roasted Red Peppers, Creamy Red Skin Potatoes topped with Buttery Herb Breadcrumbs on a bed of Rustic Tomato Sauce

GRILLED VEGETABLE STACK

Grilled Portobello Mushroom, Zucchini, Yellow Squash, Roasted Red Bell Pepper on a bed of Quinoa served with a Red Pepper Couli

FIRE ROASTED POLENTA CAKE

Roasted Cauliflower, Butternut Squash, Red Onion, Edamame, Red Bell Pepper and Zucchini accented with Crushed Sea Salt and placed on top of an Herb Polenta Cake

ROASTED PORTOBELLO NAPOLEON

Stuffed with Balsamic Glazed Onions, Roasted Peppers, wrapped with Zucchini and Yellow Squash on a bed of Roasted Spicy Pepper Coulis and Quinoa

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.

 Gluten Free  Vegetarian  Vegan



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DINNER DESSERT OPTIONS

CHOICE OF ONE (1)

FRESH FRUIT TART

Fresh Seasonal Fruit layered in a Tart Shell with Chocolate and Vanilla Custard

NEW YORK CHEESECAKE

Grand Marnier Scented Strawberries and Whipped Cream

PRALINE MOUSSE CHARLOTTE

Sponge Cake layered with Chocolate Ganache and Hazelnut Mousse

STRAWBERRY SHORTCAKE

Fresh Strawberries and Toasted Sweet Coconut Crust

TIRAMISU LADY FINGERS

Soaked in Espresso and layered with Mascarpone Custard

WHITE HAWAIIAN CAKE

Two Layers of White Sponge Cake filled with Pineapple Mousse and topped with Whipped Cream and Strawberries

PISTACHIO MOUSSE

Two Layers of White Sponge Cake filled with Pistachio Mousse and topped with Pistachio Glaze

CHOCOLATE DECADENCE

Two Layers of Chocolate Sponge Cake filled with Chocolate Ganache and Fresh Raspberries and topped with Chocolate Frosting and Raspberry Glaze Swirls

CHOCOLATE FLOURLESS CAKE

Slice of Chocolate Decadence topped with Chocolate Ganache

DESSERT UPGRADE

MINIATURE TRIO OF DESSERTS

Additional \$4 | person

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RECEPTION PACKAGES

Service time is sixty (60) minutes. Labor fees apply for butler served hors d'oeuvres.

THE ROSE RECEPTION \$48

GOURMET DISPLAYS

Grilled Local Vegetable Antipasto Display | Herb Marinated Olives and Roasted Peppers, Gourmet Cheese Board with Regional Favorites, Toasted Specialty Flat Breads and Lavosh Crackers along with Warm Spinach and Artichoke Dip

HORS D' OEUVRES

(3 pieces | person)
Stuffed Mushrooms | Wild Mushrooms and Smoked Gouda
Chicken Satay | Thai Peanut Sauce
Crostini | Thinly Sliced Beef and Triple Cream finished Brie with Herb Aioli

Choice of One (1) Station

REGIONAL BAJA TACO STATION

(4 pieces | person)

Choice of Two (2)

- Fish
- Chicken
- Potato
- Carne Asada

Served with Cilantro, Onion, Salsa Verde, Salsa Roja, Pico de Gallo and Corn Tortilla Chips
Guacamole for \$2 | person

PASTA STATION

(6 ounces | person)

Choice of Two (2) Pastas

- Tri-Colored Cheese Tortellini
- Penne Rigate
- Cheese Ravioli
- Gnocchi with Sage Butter

Choice of Two (2) Sauces

- Vodka Cream Sauce
- Marinara Sauce
- Pesto Sauce
- Bolognese Sauce

Served with Crushed Red Pepper, Parmesan Cheese and Breadsticks

SLIDER BAR*

(3 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
Add Shoe String Fries \$2 | person

MUCHO SOPES STATION

\$20

(3 pieces | person)

Choice of Three (3)

- Carne Asada
- Shredded Chicken
- Pulled Pork
- Grilled Vegetables

Served with Salsa Verde, Pico de Gallo, Sour Cream and Guacamole

*Chef Attended Stations

\$175 Uniformed Chef Fee Required for Every 75 Guests | Station



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RECEPTION PACKAGES

Service time is sixty (60) minutes. Labor fees apply for butler served hors d'oeuvres.

THE PLATINUM RECEPTION \$52

GOURMET DISPLAYS

Grilled Local Vegetable Antipasto Display | Herb Marinated Olives and Roasted Peppers, Gourmet Cheese Board with Regional Favorites, Toasted Specialty Flat Breads and Lavosh Crackers along with Warm Spinach and Artichoke Dip

SALAD STATION

Oriental Salad | Sesame Ginger Dressing
Baby Wedge Salad | Dill Bleu Cheese Dressing
Mixed Green Salad | Balsamic Vinaigrette
Served in Individual Cups

MASHED POTATO BAR

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

OR

PASTA STATION

-Tri-Colored Cheese Tortellini

-Penne Rigate

Choice of Two (2) Sauces

-Vodka Cream Sauce

-Marinara Sauce

-Pesto Sauce

-Bolognese Sauce

Served with Crushed Red Pepper, Parmesan Cheese and Breadsticks

HORS D' OEUVRES

(3 pieces | person)

-Sun-Dried Tomato and Basil Crostini

-Seared Ahi Tuna on a Wonton Crisp

-Chipotle Steak Churrasco

CARVING BOARDS* | Choice of One (1)

-Herb Roasted Turkey Breast | Whole Grain Mustard and Cranberry Relish

-Herb Crusted Prime Rib Roast | Creamy Horseradish Au Jus

-Salmon En Croute | Salmon Filet, White Rice, Mushroom Duxelle, Chopped Egg and Fresh Dill wrapped in Flaky Puff Pastry

All Options Served with Silver Dollar Rolls

*Requires Chef Attendant

***Add an Additional \$12 | per person for all 3**

*Chef Attended Stations

\$175 Uniformed Chef Fee Required for Every 75 Guests | Station



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A LA CARTE RECEPTION

Labor fees to apply for butler served hors d'oeuvres. Tray Pass Attendants (\$150) for every seventy-five (75) guests.



COLD HORS D' OEUVRES

Priced by the dozen and based on three (3) dozen minimum order




CHEF'S SIGNATURE ITEMS

- Cashew Chicken Salad on Endive \$44 
- Panzanilla Skewer | Grilled Baguette, Bocconcini Mozzarella, Cherry Tomatoes and Fresh Basil \$48
- Potato Bilini with American Caviar \$46
- Crispy Pork Belly and Watermelon with a Hoisin Dressing \$50
- Oyster Shooters \$65





BEEF & PORK

- Asparagus wrapped in Prosciutto \$44 
- Crostini | Thinly Sliced Beef and Triple Cream finished Brie with Herb Aioli \$44
- Prosciutto and Melon \$44 

VEGETARIAN

- Fruit Skewers | Spicy Mango Glaze \$42  
- Sun-Dried Tomato and Basil Crostini \$42
- Anti-Pasti Skewer | Artichoke, Tomato, Kalamata Olives and Mozzarella \$42 
- Panzanilla Crostini \$42

SEAFOOD

- Baby Bliss Potato | Crème Fraiche and American Caviar \$42 
- Lomi Lomi Salad in a Cornet with Tobiko & Chive \$44
- Lobster Salad served in a Cucumber Cup \$46
- Caribbean-Style Ceviche | Sole, Pineapple, and Rum served on a Fried Plantain \$44 
- Assorted Sushi Rolls \$60 
- Opal Basil wrapped Grilled Shrimp \$60 
- Seared Ahi Tuna on a Wonton Crisp \$60

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A LA CARTE RECEPTION

Labor fees to apply for butler served hors d'oeuvres. Tray Pass Attendants (\$150) for every seventy-five (75) guests

HOT HORS D' OEUVRES

Priced by the dozen and based on three (3) dozen minimum orders


CHEF'S SIGNATURE ITEM

Potato Taco \$44  

Beef Short Rib and Mash served in spoon \$60

Risotto topped with Shrimp served in spoon \$60

Bacon wrapped Brussel Sprouts \$44 

IMPOSSIBLE VE-Balls with Pineapple and Teriyaki Sauce \$52 

VEGETARIAN

Vegetable Spring Roll | Ginger and

Sweet Chile Sauce \$50

Punjabi Vegetable Samosa | Mint Yogurt Sauce \$42

Warm Pear and Brie Bouchee \$42

Stuffed Mushrooms | Wild Mushrooms and

Smoked Gouda \$44

Mini Grilled Cheese | Roasted Tomato Bisque

Shooter \$44

Artichoke and Parmesan Fritter | Smoked Tomato

Aioli \$50

Mac 'N Cheese Bites | Elbow Macaroni in Four

Cheese Sauce with Buttery Breadcrumbs \$62

IMPOSSIBLE Lettuce Wraps \$52 

SEAFOOD

Crab Cake Trio | Pesto Aioli, Remoulade and Fruit Salsa \$50

Lobster Empanada | Spicy Sour Cream \$48

Coconut Crusted Shrimp | Pineapple Chile Chutney \$52

Bacon wrapped Scallop \$52 

POULTRY

Assorted Dim Sum | Vegetable and Chicken Pot Stickers, Vegetable Spring Roll, Pork Bun \$44

Assorted Flat Bread Pizzas \$44

Chicken Taquitos | Guacamole and Salsa \$44

Buffalo Chicken Wings | Bleu Cheese

Dressing \$50

Sweet and Spicy BBQ Chicken Wings | Ranch Dressing \$50

Chicken Satay | Thai Peanut Sauce \$52

Rosemary Chicken Skewer | Whole Grain


Mustard \$52 

Chili-Lime Chicken Kabob \$52

Mediterranean Chicken Skewer | Figs and

Roasted Tomatoes \$58 

BEEF & PORK

Marinated Grilled Beef Satay | Horseradish Cream \$44 

Beef Empanadas | Chipotle Crema \$44

Beef Taquitos | Guacamole and Salsa \$44

Chipotle Steak Churrasco \$54 

Stuffed Dates | Gorgonzola wrapped with Prosciutto \$56

Lamb Lollypop | Cannellini Bean Salad \$88 

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GOURMET DISPLAYS

Minimum order of twenty-five (25) guests

DISPLAY OF SLICED SEASONAL FRUIT, MELONS AND BERRIES

\$8 | person

FRESH VEGETABLE CRUDITÉ

\$9 | person

Assorted Dips

HOUSE-MADE HUMMUS AND PITA

\$9 | person

Classic, Cilantro-Lime, Red Pepper Hummus
Toasted Pita Bread with Spicy Olive Blend

GRILLED LOCAL VEGETABLES ANTIPASTO DISPLAY

\$14 | person

Herb Marinated Olives and Roasted Peppers,
Gourmet Cheese Board with Regional Favorites,
Toasted Specialty Flat Breads and Lavosh
Crackers along with Warm Spinach and
Artichoke Dip

IMPORTED AND DOMESTIC CHEESE BOARD

\$14 | person

Garnished with Dried Fruit and Nuts, Sliced
Baguettes, Lavosh Cracker Breads and Water
Crackers

BRUSCHETTA AND FLAT BREAD STATION

\$14 | person

Served with Extra Virgin Olive Oil and a variety of
Toasted Flat Breads
Specialty Toppings | Lemon and Artichoke
Relish, Herb Roasted Eggplant and Tomato
Caponata Green Olive Tapenade, Fresh Tomato,
Basil and Garlic

BAKED BRIE EN CROUTE

\$175

(Serves 25 guests)

Sweet or Savory served with Sliced Baguettes,
Lavosh and Water Crackers

Add Italian cured meats to any display for an additional \$6 | person



Centerplate

Making it better to be there since 1921

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CULINARY LIVE!

Minimum order of twenty-five (25) guests.

Served with Miniature Rolls and Appropriate Condiments. Uniformed chef (\$175) is required for every fifty (50) persons, per station. All Action Stations are sixty (60) minutes.

RECEPTION STATIONS

SALAD STATION

\$12

Oriental Salad | Sesame Ginger Dressing
Baby Wedge Salad | Dill Bleu Cheese Dressing
Mixed Green Salad | Balsamic Vinaigrette
Served in Individual Cups

MINI BIBIMBAP BOWLS

\$16

Choice of One (1)
-Chicken Bowls
-Vegetarian Bowls
Served with Steamed Rice, Asian Vegetables, and Red Chili Bean Paste

PASTA STATION

\$16

Choice of Two (2) Pastas
-Tri-Colored Cheese Tortellini
-Penne Rigate
-Cheese Ravioli
-Gnocchi with Sage Butter
Choice of Two (2) Sauces
-Vodka Cream Sauce
-Marinara Sauce
-Pesto Sauce
-Bolognese Sauce
Served with Crushed Red Pepper, Parmesan Cheese and Breadsticks

MASHED POTATO BAR

\$16

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

REGIONAL BAJA TACO STATION

\$18

(3 pieces | person)
Choice of Three (3)
Fish, Chicken and Potato Tacos
Carne Asada Street Tacos with Cilantro and Onion
Corn Tortilla Chips
Served with Salsa Verde, Pico de Gallo and Guacamole

SOUTHWEST QUESADILLA STATION

(2 pieces | person)

Choice of Three (3)
-Carne Asada with Queso Fresco
-Shrimp with Mexican Cheese
-Pork Carnitas with Munster Cheese
-Grilled Chicken with Spicy Jack and Cheddar Cheese
-Grilled Vegetables with Spicy Jack Cheese
Corn Tortilla Chips
Served with Salsa Verde, Pico de Gallo, Sour Cream and Guacamole

MUCHO SOPES STATION

\$20

(3 pieces | person)
Choice of Three (3)
-Carne Asada
-Shredded Chicken
-Pulled Pork
-Grilled Vegetables
Served with Salsa Verde, Pico de Gallo, Sour Cream and Guacamole



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RECEPTION STATIONS

Minimum order of twenty-five (25) guests.

All receptions are sixty (60) minutes. Uniformed chef (\$175) is required for every fifty (50) persons, per station.

POKE BAR

\$20

Spicy Tuna, Yellowfin Tuna and Crab Salad
Served with Mazui Rice and Fresh Greens with a Spicy Peanut Dressing
Condiments | Yellow Corn, Scallions, Seaweed Salad, Chopped Peanuts

SLIDER BAR \$18

(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
Add Shoe String Fries \$2 | person

CARVED TO ORDER STATIONS

Uniformed chef (\$175) is required for every seventy-five (75) persons | station.

Served with Miniature Rolls and Appropriate Condiments

SAGE AND ROSEMARY SEASONED TURKEY BREAST

\$290

(Serves 25 guests)
Served with Orange Cranberry Sauce, Whole Grain Mustard and Garlic Aioli

HERB-CRUSTED BEEF TENDERLOIN

\$535

(Serves 25 guests)
Served with Horseradish Cream, Whole Grain Mustard and Au Jus

PEPPER-ROASTED PORK LION

\$395

(Serves 35 guests)
Served with Apple Fennel Chutney and Spicy Mustard

PRIME RIB

\$695

(Serves 35 guests)
Seasoned with Cracked Black Pepper and Sea Salt
Served with Horseradish Aioli and Whole Grain Mustard

SALMON EN CROUTE

\$425

(Serves 30 guests)
Salmon Filet, White Rice, Mushroom Duxelle, Chopped Egg and Fresh Dill wrapped in Puff Pastry



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DESSERT STATIONS

S'MORES & MORE

\$15 | person

Mud Pies, S'mores and Seasonal Crème Brûlée in Mini Cups

MINIATURE CHEESECAKE, CARROT CAKE, CHOCOLATE LAYER CAKE BITES

\$44 | dozen

ASSORTED MINI CUPCAKES

\$48 | dozen

Vanilla, Chocolate, Carrot, Red Velvet, Ginger Lemon and Strawberry Mini Cupcakes

ASSORTED GOURMET MINI DESSERT CUPS

\$50 | dozen

ASSORTED PETIT FOURS AND MACAROONS

\$50 | dozen

DELUXE DESSERT STATION

\$10 | person

-Assorted Mini Mousse Cups

-Mini Crème Brûlée*

-Apple Pie A La Mode*

*Requires Chef Attendant

CARAMEL MIRANDA STATION

\$10 | person

Vanilla Ice Cream | Caramel coated bowl topped with Caramelized Tropical Fruit and Coconut Macadamia Nut Crumble

*Requires Chef Attendant

OH LA LA CREPES STATION

\$10 | person

Toppings | Nutella, Berries, Bananas, Whipped Cream

*Requires Chef Attendant

FRIED ICE CREAM

\$10 | person

Vanilla Ice Cream | Chocolate and Caramel Sauce

*Requires Chef Attendant



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WINE LIST

WHITES

CHARDONNAY

Canyon Road <i>California</i>	\$32
Fetzer Sundial <i>California</i>	\$32
Bonterra Organic <i>Mendocino, California</i>	\$35
Storypoint <i>California</i>	\$45
William Hill <i>California</i>	\$45

SAUVIGNON BLANC

Fetzer <i>Echo Ridge, California</i>	\$32
Sterling Vineyards <i>Napa Valley, California</i>	\$45

PINOT GRIGIO

Placido <i>Delle Venezie, Italy</i>	\$35
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RIESLING

Pacific Rim <i>Columbia Valley, Washington</i>	\$45
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SPARKLING WINE/CHAMPAGNE

Martinelli's Sparkling Cider	\$18
Wycliff Brut	\$35
La Marca Prosecco <i>Treviso, Italy</i>	\$50
Chandon Brut Classic <i>California</i>	\$70

REDS

CABERNET SAUVIGNON

Beringer Main & Vine <i>California</i>	\$32
Fetzer Valley Oaks <i>California</i>	\$32
Bonterra Organic <i>Mendocino, California</i>	\$35
Little Black Dress <i>California</i>	\$35
Chateau St. Jean <i>California</i>	\$45

MERLOT

Fetzer Eagle Peak <i>California</i>	\$32
Walnut Crest "Select"	\$32
Bonterra Organic <i>Mendocino, California</i>	\$35
Sterling Vintner's Collection <i>Central Coast, California</i>	\$45

PINOT NOIR

Fetzer <i>California</i>	\$32
The Monterey Vineyard <i>Monterey, California</i>	\$45
Sanctuary <i>Bien Nacido, California</i>	\$115

Wines selections are subject to change based upon market availability



Centerplate 300 East Green Street, Pasadena, CA 91101 (626) 793-2122 pasadenacenter.com

A 24% service charge and current sales tax will be added to all food, beverage, and labor fees. – 07.2019

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 Centerplate.

SOFT BAR

Hosted Bar Prices: one hour \$18.50 | person; \$8.50 | person for each additional hour

A Selection of Domestic, Imported and Craft Beers

House Wine Varietals

**Upgraded soft bar available based upon premium wine selection.*

DELUXE BAR

Hosted Bar Prices: one hour \$24 | person; \$11 | person for each additional hour

Ketel One Vodka	Dewar's White Label Scotch	1st Tier Wine Varietals
Tanqueray Gin	Southern Comfort	
Bacardi Superior Rum	Bulleit Bourbon	Includes Domestic,
Captain Morgan Rum	Seagrams 7 Whiskey	Imported & Craft Beer
Camarena Silver Tequila	Jack Daniel's Whiskey	
Jose Cuervo Especial Tequila	Hennessy V.S Cognac	

PREMIUM BAR

Hosted Bar Prices: one hour \$30 | person; \$14 | person for each additional hour

Grey Goose Vodka	Johnny Walker Black Scotch	2nd Tier Wine Varietals
Bombay Sapphire Gin	Woodford Reserve Bourbon	
Bacardi 8 Rum	Crown Royal Whiskey	Includes Domestic,
Herradura Silver Tequila	Grand Marnier Liqueur	Imported & Craft Beer
Dewar's 12 Scotch		



BAR

HOSTED BAR PRICING

Deluxe	\$9
Premium	\$11
Deluxe Wine	\$9
Premium Wine	\$11
Domestic Beer	\$8
Imported Beer	\$9
Craft Beer	\$9
Soda (12oz)	\$4
Water (16oz)	\$4
Juice (8oz)	\$4

CASH BAR PRICING

Deluxe	\$10
Premium	\$12
Deluxe Wine	\$10
Premium Wine	\$12
Domestic Beer	\$9
Imported Beer	\$10
Craft Beer	\$10
Soda (12oz)	\$4.50
Water (16oz)	\$4.50
Juice (8oz)	\$4.50

WINE BY THE BOTTLE STARTING AT \$32.

HOSTED DRAFT BEER KEG CART

Domestic Beer \$700 | Keg

Craft Beer \$800 | Keg

(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 | 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 Centerplate or by the Client. If provided by the client, Centerplate 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.

CORKAGE FEE

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 Centerplate will be considered property of the Centerplate and will not be returned. Donated product must be delivered to Centerplate with a \$0 invoice and in its original, un-opened, manufacturer packaging.



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CATERING TERMS AND CONDITIONS

Centerplate is 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!

EXCLUSIVITY

Centerplate retains the exclusive right to provide all food and beverage in the Pasadena Convention Center & Civic Auditorium. All food and beverages, *including bottled water*, must be purchased from Centerplate. 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. Centerplate shall not be required to provide any services hereunder, nor will Centerplate be required to commence planning for the Event, unless and until Customer has returned a signed copy of this Agreement to Centerplate and has paid the deposit to Centerplate 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 Centerplate 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 Centerplate in writing of any discrepancies so that Centerplate 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.



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CATERING TERMS AND CONDITIONS

(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 PCOC 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.

I. CENTERPLATE'S SERVICES

Centerplate 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. Centerplate 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 Centerplate in writing who their authorized personnel are. To the extend 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, Centerplate reserves the right to make product substitutions based on specific commodity price increases.

B. GUARANTEED ATTENDANCE

(1) The Customer shall notify Centerplate, 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.



CATERING TERMS AND CONDITIONS

(4) Centerplate 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 Centerplate of the Guaranteed Attendance within the time required, (a) Centerplate 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, Centerplate 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 Centerplate 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. Centerplate reserves 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 Centerplate 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 Centerplate:

(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. 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.



CATERING TERMS AND CONDITIONS

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

Centerplate 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), Centerplate will notify the Customer of estimated labor fees based on the information supplied by the Customer.



CATERING TERMS AND CONDITIONS

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

Centerplate 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.

SPEAKER WATER/WATER SERVICE

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

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 Centerplate or by the Client. If provided by the client, Centerplate 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.



CATERING TERMS AND CONDITIONS

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 Centerplate will be considered property of Centerplate and will not be returned. Donated product must be delivered to Centerplate with a \$0 invoice and in its original, un-opened, manufacturer packaging.

CONCESSIONS/PORTABLE SNACK CARTS

Centerplate reserves 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.

SECURITY

At the discretion of the Facility, to maintain adequate security measures, you may be required to provide security for certain events. Security personnel will be at the Customer's sole expense. Please consult with your Facility event manager for details.

III. MISCELLANEOUS PROVISIONS

A. LIQUOR LAWS

Centerplate and Customer shall comply with all applicable local and state liquor laws, and further agree that neither Customer nor any of the Customer's guests will provide or require Centerplate to provide alcoholic beverages to any minors or to any persons who, in the opinion of Centerplate, are intoxicated. Alcohol must be consumed in the designated areas. Centerplate reserves the right to suspend or stop alcohol service during an Event.

B. CHANGES IN SERVICE

The dates and times of service specified on the BEOs and the other terms and conditions of this Agreement may be changed only by a written addendum signed by both the Customer and Centerplate. Any additional expenses arising from changes made at the Customer's request will be paid by the Customer.



CATERING TERMS AND CONDITIONS

C. FORCE MAJEURE

The performance of this Agreement by either party is subject to acts of God, acts of terrorism, war, government authority, or any other emergency that makes it impossible or illegal for Centerplate to provide the services or for Customer to hold the Event. Either party may terminate this Agreement, without penalty, for any of the above reasons by serving written notice upon the other party. If the force majeure event occurs within fourteen (14) days of the Event date(s), Customer shall pay to Centerplate a cancellation charge calculated to compensate Centerplate for its actual out-of-pocket product and labor costs incurred and documented.

D. DISPUTE RESOLUTION

Centerplate and Customer shall attempt to resolve any dispute promptly by negotiation between executives of each party who have authority to settle the dispute.

E. INDEMNIFICATION

Each party to the Agreement shall indemnify, defend and hold harmless the other party and Centerplate's Facility client and their respective officers, directors, agents, subcontractor and employees and each of them, from and against any and all demands, claims, actions or liabilities or whatsoever kind and nature including judgments, interest and reasonable attorney's fees and other costs, fee, expenses and charges (collectively, "Claims"), arising out of or caused by the indemnifying party's negligence or willful misconduct in connection with the Event(s). The terms of this section shall survive the termination or expiration of this Agreement.

F. INSURANCE

If requested by the Customer at least then (10) business days prior to the Event(s), Centerplate agrees to provide a Certificate of Insurance. Centerplate shall not be obligated to provide insurance coverage greater than the coverage currently provided to the owner or manager of the Facility.

G. MEETINGS

Customer and Centerplate shall each designate a representative to meet as follows:

- (1) No later than five (5) business days before the start of the Event(s) to review BEOs, guarantees, and any other necessary charges or business requirements.
- (2) On a daily basis during the Event to review the previous day's services, verify charges, and discuss upcoming services.
- (3) Within twenty-four (24) hours after the conclusion of the Event, to review and discuss all services provided at the Event and final charges.



CATERING TERMS AND CONDITIONS

H. AUTHORITY

The person signing this Agreement on behalf of the Customer represents and warrants that he/she has full authority to legally bind the Customer on the date signing this Agreement, and the person signing the Agreement shall be jointly and severally liable for all amounts payable under this Agreement if such representation and warranty is untrue. Each person signing this Agreement represents and warrants that their execution and delivery of this Agreement does not require the consent or approval of any other person, entity or governmental agency or authority.

I. ASSIGNMENT

Customer may not assign this Agreement or any of the Customer's rights hereunder without the prior written consent of Centerplate.

ATTORNEY'S FEES

If Centerplate institutes suit or other action against the Licensee to enforce this contract or seek damages with respect to a default of the Licensee's obligations hereunder, Centerplate shall be entitled to recover all costs and reasonable attorney's fees.

J. BINDING EFFECT

This Agreement shall be binding upon the parties hereto, and their respective permitted successors and assigns.

K. INTEGRATION

This Agreement states the entire agreement of the parties with regard to the matters described herein and supersedes all previous agreements, oral or written.

L. NOTICES

All notices required under this Agreement and the BEOs shall be given in writing and addressed as shown on the first page of this Agreement.

M. WAIVER

The failure of either party to exercise any right or remedy under this Agreement on one or more occasions shall not constitute a waiver, express or implied, of such right or remedy, then or in the future, or otherwise constitute a precedent for any future conduct, actions, or inaction unless specifically stated in writing signed by the waiving party.

N. RELATIONSHIP OF PARTIES

Centerplate is an independent contractor. Nothing herein shall be construed to create a partnership, joint venture, agency or employment relationship between the parties.



CATERING TERMS AND CONDITIONS

O. GOVERNING LAW

This Agreement shall be governed by and construed in accordance with the laws of the State of California, without giving effect to its conflicts of law rules.

P. COUNTERPARTS

This Agreement may be executed in one or more counterparts and each such counterparts, for all purposes, shall be deemed to be an original, but all of such counterparts together shall constitute one and the same instrument, binding upon the parties, notwithstanding that all of the parties may not have executed the same counterpart.

Q. MODIFICATION

No modification of any of the terms or conditions of this Agreement shall be effective unless such modification is expressed in writing and signed by the party against who enforcement of such modification is sought.

A SIGNED ACKNOWLEDGEMENT PAGE IS REQUIRED PRIOR TO THE EVENT.

Printed Name _____
Date _____
Event Name _____
Event Date _____
Signature _____

