



PREMIER
FOOD GROUP

CATERING
MENU

Long Beach Convention and
Entertainment Center

| BREAKFAST | BREAKS | LUNCH | DINNER | RECEPTIONS | BEVERAGES | CATERING INFORMATION |



Breakfast

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

A 25 guest minimum. Pricing based on a 90 minute service.

COLD BREAKFAST

Continental **22.00**

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

Premier Continental **24.00**

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

BREAKFAST BUFFET

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

A 25 guest minimum. Pricing based on a 90 minute service.

Chilaquiles Verdes Breakfast 29.00

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

Long Beach Scramble 31.00

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

Southern Breakfast 33.00

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

Premier Classic Breakfast 35.00

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

Farm To Table Buffet 38.00

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

PLATED BREAKFAST

Served with Selection of Breakfast Breads & Muffins, Sweet Whipped Butter, Preserves, Seasonal Sliced Fruit,

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

A 25 guest minimum. Pricing based on a 90 minute service.

California French Toast 29.00

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

Applewood Smoked Bacon and Wisconsin Cheddar Quiche 31.00

Served with Tri Color Breakfast Potatoes

The Pike Frittata 32.00

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

Chorizo Pasilla 34.00

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

Breaks



PASTRIES & SNACKS

Assorted Bagels with Cream Cheese	47.00 Dozen
Butter Croissants	47.00 Dozen
Assorted Muffins	47.00 Dozen
Assorted Doughnuts	47.00 Dozen
Assorted Breakfast Breads	47.00 Dozen
Brownie Squares	47.00 Dozen
Cheesecake Squares	47.00 Dozen
Carrot Cake Squares	47.00 Dozen
Chocolate Dipped Rice Krispies Squares	47.00 Dozen
Fresh Seasonal Whole Fruit	3.00 Per Piece
Assorted Granola Bars	47.00 Dozen
Protein Bars	47.00 Dozen
Assorted Candy Bars	47.00 Dozen
Assorted Yogurts	47.00 Dozen
Pecan Bars	47.00 Dozen
Apple Bars	47.00 Dozen
Assorted Freshly Baked Cookies	47.00 Dozen
Trail Mix	47.00 Dozen



Lunch Buffet

A 25 guest minimum. Pricing based on a 90 minute service.

LUNCH BUFFET

Served with Iced Tea and Water

Deli Buffet

39.00

Mixed Green Salad

German Style Potato Salad

Mini Sandwiches: Italian Sub, All Natural Roast Beef & Smoked Gouda, California Turkey & Swiss, Caprese. *Please choose 2 options.*

Mini Wraps: Chicken Caesar, Roasted Vegetable, Sustainable Tuna Salad Wrap. *Please choose 2 options.*

Condiments: Lettuce, Tomato, Onions, Pickles, Pepperoncini, Alfalfa Sprouts, Mayonnaise, Dijon Mustard, Pesto Aioli, Horseradish Cream

Salted Caramel Brownies

Taste of the Mediterranean Buffet

41.00

Hummus with Grilled Pita Bread

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

Spanakopita and Dolmas

Grilled Mary's Organic Lemon Oregano Chicken Breast

Israeli Cous Cous and County Line Farms Mixed Pepper Medley

Baklava

Hawaiian BBQ Buffet 42.00

- Hawaiian Sweet Rolls
- Premier Market Salad: Mixed Greens, Hot House Cucumbers, Radish, Toy Box Tomatoes and Champagne Vinaigrette
- Traditional Potato Mac Salad
- Mary's Organic BBQ'd Hawaiian Huli Huli Chicken- Pineapple Soy Marinated Chicken Breast
- Sautéed Weiser Family Farms Carrots, Celery and Mixed Pepper's, Scented with Ginger
- Steamed Jasmine Rice
- Hawaiian Haupia Cake

Italian Buffet 43.00

- Garlic Knots and Sun-Dried Tomato Focaccia
- Antipasto Salad and Caprese Stacks with Fresh Basil
- Penne Pasta with a Pesto Cream Sauce
- Mary's Organic Chicken Parmesan, San Marzano Tomato Sauce, Fresh Parmesan Cheese
- Tanaka Farms Garlicky Italian Green Beans
- Tiramisu

California Cuisine Buffet 44.00

- LA Baking Bakery Assorted Rolls
- Grilled Weiser Family Farms Vegetable Skewers with a Balsamic Glaze
- Baby Arugula, Valdivia Farms Baby Heirloom Tomatoes, Corn Fritter Croutons, Honey Dijon Vinaigrette
- Grilled Sustainable Sea Bass, Regier Farms Fruit Relish
- Seasonal California Vegetables, Chive Mashed Potatoes
- Apple Cobbler Bars

Premier Lunch Buffet 46.00

- Kalamata Olive & Rosemary Pretzel Rolls
- Fire Roasted Green Asparagus Salad with Toasted Pine Nuts, Honey Poppy Seed Vinaigrette
- County Line Harvest Farms Baby Lettuce, Baby Heirloom Tomatoes, Lemon-Lime and Mint Vinaigrette
- Angus Peppercorn Crusted Sirloin, Burgundy Mushroom Sauce, Fried Elephant Garlic Chips
- Flora Bella Farms Ratatouille, Garlic and Rosemary Roasted Fingerling Potatoes
- Mini Ricotta Cheesecake with Sour Cherry Compote

Boxed Lunches

SANDWICHES AND WRAPS

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

- Roasted Vegetables Wrap** 24.00
Bell Pepper, Zucchini, Red Onion, Cremini Mushrooms, Home-Made Hummus Spread, Fresh Baby Spinach, Herb Dressing in a Sundried Tomato Tortilla
- Caprese Sandwich** 24.00
Fresh Galbani Mozzarella, Ripe Californian Tomato, Basil Pesto, Tuscan Extra Virgin Olive Oil, Balsamic Glaze on Herb Focaccia
- California Turkey Sandwich** 25.00
Oven Roasted Turkey, Fresh Hass Avocado, Alfalfa Sprouts, Romaine Lettuce, Ripe Californian Tomatoes On a Whole Wheat Baguette
- Chicken Pesto** 25.00
Grilled Chicken Breast, Basil Pesto, Grana Padano Parmesan Cheese, Roasted Red Bell Pepper, Lettuce on Baguette
- Roast Beef Sandwich** 26.00
Black Pepper Roast Beef, Horseradish Cream, Green Leaf Lettuce, Swiss Cheese on French Baguette

SALADS

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

- California Berry Salad** 24.00
California Mixed Greens, Grilled Chicken Breast, Dried Cranberry, Point Reyes Blue Cheese, Candied Pecans, Harry's Berry Strawberries and Low Fat Raspberry Dressing
- Southwestern Chicken Caesar Salad** 25.00
Fresh Baby Romaine Hearts, Lime Marinated Chicken Breast, Black Beans, Yellow Corn, Smoked Paprika, Crumbled Cotija Cheese, Fried Tortilla Strips and Chipotle -Caesar Dressing
- Sustainable Tuna Salad** 25.00
Romaine Lettuce, Ripe Californian Tomato, Cucumbers, Capers, Italian Bread Croutons and Fresh Lemon Vinaigrette

Plated Lunch

TWO COURSE PLATED LUNCH

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

Thyme Roasted Chicken Breast 35.00

Confit Baby Heirloom Tomato, Fennel Puree, Herb Oil

Cherry- Brownie Bar

Pan Seared Salmon Filet 36.00

Celery Root Puree, Roasted Corn Succotash

Seven Layer Bar

Garlic Marinated Skirt Steak 37.00

Herb Roasted Fingerling Potato, Blistered Shitshito Peppers, Creamy Chimichurri

Strawberry Short Cake

SALAD CHOICE INSTEAD OF DESSERT:

Farmers Market Salad

Roasted Beet Salad

Poached Pear Salad

Watermelon and Arugula Salad

THREE COURSE PLATED LUNCH

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

Farmers Market Salad 38.00

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

Seasonal Vegetable Ravioli

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

Blood Orange Mascarpone Mousse

Sweet Mascarpone Cheese paired with a Blood Orange Mousse

Radish and Cucumber Salad 40.00

Green Goddess Dressing, Arugula & Frizzee, Herb Oil

Herb Crusted Chicken Breast

Parmesan Faro Risotto, Pomegranate Glaze, Crispy Potato

Limoncello Flute

Sicilian Lemon Gelato, Whipped Cream, Limoncello Sauce

Stone Fruit Salad 42.00

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

Chorizo Crusted Sustainable Sea Bass

Chorizo Hash, Pickled Beech Mushroom, Lemon Butter Sauce

Panna Cotta

Vanilla Bean Custard, Seasonal Berry Compote

Salt Roasted Baby Beet Salad 44.00

Whipped Burrata, Pumpernickel Crumble

Adobo Rubbed C.A.B. Petite Filet

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

Tiramisu

Espresso Soaked Lady Fingers, Fresh Italian Cream, Coco

VEGETARIAN, VEGAN, GLUTEN FREE PLATED OPTIONS

Garden Risotto

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

Vegetable Wellington

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

Grilled Vegetable Stack

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

Stir Fry Vegetables served with Organic Quinoa Pilaf

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

Fusilli Ala Norma

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

Premier Stuffed Pepper

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





Dinner

A 25 guest minimum

DINNER BUFFET

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

Long Beach Buffet

52.00

Life's a Choke Farms Shaved Asparagus with Lavender Smoked Ham and a Mango & Lime Vinaigrette

Heirloom Tomatoes, Persian Cucumbers, Hearts of Palm, Red Onion with a Sweet and Sour Vinaigrette

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

Baked Wild Mushroom Risotto Cake

Chef's Selection of Seasonal Vegetables

Assorted Fruit Tarts

Taste of Sicily

54.00

Panzanella Salad

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

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

Mary's Organic Crispy Chicken Breast with Asparagus, Artichokes, Peas, Fingerling Potatoes, Marsala Wine and Rosemary

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

Mocha Crunch Bars

Wicked Spoon Buffet **56.00**

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

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

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

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

Crème Brulee Cheese Cake

California Craving Buffet **58.00**

Artichoke Salad, Field Greens, Shaved Baby Artichokes, Kalamata Olives, Wong Farms Red & Yellow Teardrop Tomatoes, Asiago Cheese, Aged Red Wine Vinaigrette

Roasted Tomatoes with Avocado, Cucumber and Drunken Goat Cheese

R & R Farms Roasted NY Strip, Balsamic Caramel Sauce

Rosemary & Garlic Buttermilk Smashed Potatoes

Chef's Selection of Seasonal Vegetables

Apple Cobbler

Premier Dinner Buffet **60.00**

County Line Farms Roasted Beet Salad, Roasted Red & Yellow Beets, Candied Pistachios, Dried California Cranberries, Humboldt Fog Goat Cheese, Sherry Vinaigrette

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

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

Coast White Shrimp, Meyer Lemon Beurre Blanc

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

Salted Caramel Chocolate Cake

THREE COURSE PLATED DINNERS

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

Baby Spinach Salad 50.00

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

Dijon Herb Crusted Chicken Breast

Sage Cream Sauce, Roasted Fingerling Potatoes, Seasonal Vegetables

Pear and Blackberry Crisp

Vanilla Chantilly Cream

Organic Butter Lettuce Salad 54.00

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

Sustainable California Coast Halibut

Black Truffle Cream Sauce, Potato Au Gratin, Seasonal Vegetables

Sea Salt Caramel Torte

Caramel Apples, Caramel Cookie Sandwich

Scarborough Farms Petite Baby Greens 56.00

Shaved Baby Vegetables, Roasted Baby Beets, Green Goddess Dressing

Braised Beef Short Rib

Cabernet Demi Reduction, Tomato Fondue Polenta

Apple Hazelnut Crostata

Sea Salt, Caramel, Blackberries

Baby Arugula Panzanella Salad 60.00

Oven Dried Heirloom Tomatoes, Fresh Mozzarella, Focaccia Croutons,
Pinot Grigio Vinaigrette

Pan Roasted Rack of Lamb Persillade

Garlic Parsley Crumbs, Reduced Balsamic Vinegar,
Buttermilk Mashed Potatoes, Seasonal Chef Vegetables

Chocolate Orange Timbalo

Orange Infused Chocolate Mousse, Dark Chocolate Ganache



Reception

PLATTERS

Serves 50 Guests

Mediterranean Style Grilled Vegetables 450.00

Herb and Garlic Marinated Seasonal Vegetables, dressed with Balsamic Reduction

Market Fresh Sliced Fruit and Berries 450.00

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

Antipasto Platter 475.00

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

Deluxe Crudité Garden Board 475.00

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

Domestic Cheese Platter 500.00

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

Charcuterie Board 525.00

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

COLD APPETIZERS

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

50 Pieces per Selection

Belgian Endive Leaves With Smoked Salmon and Chived Sour Cream	5.00	Caprese Bruschetta With Vine Ripe Tomato, Fresh Mozzarella, Fresh Basil, and Balsamic Glaze	5.00
Crostini of Seared Beef With Arugula, Caramelized Onions and Blue Cheese Mousse	6.00	Chilled Andalusian Gazpacho Shooter With Raw Bell Pepper Garnish	5.00
Mini Peppers Stuffed with Orzo Cilantro and Cotija Cheese	5.00	Tiger Shrimp Cocktail With Green and Red 'Pepper Vodka' Cocktail Sauce	6.00
Albacore Tuna Carpaccio Mint, Capers, Meyer Lemon and Evoo	5.50	Smoked and Fresh Salmon Rilette Crostini Smoked and Poached Pacific Salmon with Fresh Dill, Lemon Zest and Light Aioli	6.00
Rock Shrimp Ceviche Shots Grilled Mango, Green Papaya and Micro Cilantro	6.00	Mini Goat Cheese & Cauliflower Tarts with Roasted Pepper Tapenade	5.00
Miso Black Cod Lettuce Cups Pickled Daikon & Carrots, Creamy Ponzu Sauce, Fried Katafi	6.00	Bagel and Lox Cone Salmon Roe, Dill, and Cream Fraiche	6.00
Grilled Vegetable Caprese Skewers Italian Parsley, Reduced Balsamic Vinegar	5.00	Maine Lobster Relish Sweet Corn and Mango with Yuzu (in Cone or on Spoon)	7.50
Lemon Grass Consommé Shooters With Wild Shrimp Relish and Grilled Mango	5.00	Chorizo Crostini Caramelized Onions, Spanish Cured Chorizo and Adobo Aioli	5.50
Mediterranean Chicken Tartlets Roasted Chicken, Greek Yogurt, Grapes and Pecans	5.00		

HOT APPETIZERS

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

50 Pieces per Selection

Chicken Parm Croquettes Béchamel Sauce, Parmesan Cream	5.50	Fried Artichoke and Fontina Ravioli San Marzano Checca Sauce	5.50
Shiitake Mushroom and Goat Cheese Spring Roll With Sweet & Sour Dipping Sauce	5.00	Pizzele with Smoked Duck Breast Vidalla Onion Marmalade	6.00
Chive and Scallion Pot stickers With Ponzu Sauce – Dim Sum	5.00	Lamb Lollipops Scottadito Garlic, Fresh Oregano, Reduced Aged Balsamic Vinegar	6.50
Shu Mai Shrimp Dumplings With Ginger-Soy Dipping Sauce	5.00	Roasted Sweet Corn Bisque Mini BLT Bite	5.00
Potato Crusted Salmon Skewer Sage and Dijon Mustard Cream Sauce	6.00	Grilled Flat Iron Steak Sliced Thin, Skewered with Aged Balsamic Vinegar	6.00
Balinese Chicken Satay With Hoisin-Peanut Dipping Sauce	5.50	Mini Rice Balls (Arancini) Black Truffle, Peas & Cheese or Short Rib Ragu	5.00
Braised Short Rib Skewer With Pearl Onion and Apple-Horseradish Dip	6.50	Mini Potato Latkes With Smoked Salmon Mousse and Lemon Mascarpone	6.00
Pork Belly Bao Buns Fried Pork Belly, Pickled Veggies, Cilantro, Basil, Hoisin Sauce	6.00	Lollipop Chicken Wings, Buffalo Sauce or Sweet Chile & Lime Glaze	5.50

SLIDER BAR

Minimum 30 Pieces per Selection.

Caprese Slider	5.00
Heirloom Tomato, Fresh Mozzarella, Pesto Aioli	
Fried Green Tomato	5.00
Corn Meal, Buttermilk, Spicy Slaw and Brioche Bun	
Buffalo Chicken	5.50
Chipotle Glaze, Blue Cheese Apple Slaw	
Chicken Parm	5.50
Baked with Mozzarella, Parmesan Cheese, San Marzano Pomodoro Sauce	
Pork Belly	6.00
Pickled Daikon & Carrots, Micro Cilantro, Siracha Hoisin Sauce	
Angus Beef	6.00
Pretzel Bun, Pepper Jack Cheese, Sautéed Mushrooms, Premier Burger Sauce	
Pulled Pork	6.00
Slow Braised Pork, BBQ Sauce, Coleslaw, Brioche Bun	

CHEF ATTENDED SMALL PLATES STATIONS

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

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

Salad Small Plate	8.00
Roasted Red and Yellow Beets, Arugula, Frisee, Candied Nuts, Humbolt Fog Goat Cheese, Sherry Vinaigrette	
Grilled Poblano Relleno	10.00
Organic Red Quinoa, Roasted Sweet Potato, Chipotle Tomatillo Sauce, Queso Fresco	
Sweet Pea Ravioli	11.00
Brown Butter, Micro Mint and Ricotta Salata	
Honey Roasted Turkey Breast	13.00
Cranberry-Orange Relish, Rosemary Scented Turkey Gravy, Sweet Potato Au Gratin	
Crispy Seared Maple Chicken Breast	14.00
Vermont Maple Syrup, Herbed Goat Cheese Polenta	
Grilled Sustainable Miso Glazed Skuna Bay Salmon	16.00
Jazmin Coconut Rice, Mango Salsa, Micro Cilantro	
Pan Seared Barramundi	16.00
Wasabi Mashed Potatoes, Citrus Heirloom Tomatoes	
Red Wine and Port Braised Short Rib	18.00
Grass Fed Beef, Garlic and Rosemary Roasted Fingerling Potatoes	



Beverages

BY THE GALLON

Freshly Brewed Coffee	75.00
Tazo™ Tea Selection	75.00
Orange Juice	50.00
Cranberry Juice	48.00

INDIVIDUALLY PACKAGED

Assorted Canned Soft Drinks (Pepsi)	4.50
Bottled Water	4.50
Mineral Water	4.50
Assorted Bottled Fruit Juice	5.00
Rockstar Energy Drink	5.50
Fruit Punch	50.00
Iced Tea or Lemonade	50.00

Espresso & Cappuccino Service	1,650.00
300 cup service per day - each additional serving \$5.50. Rental of espresso machine includes supplies and an attendant, for up to 4 hours of service, to operate and prepare your specialty beverages	
Espresso & Cappuccino Service	2,400.00
600 cup service per day - each additional serving \$4.00. Rental of espresso machine includes supplies and an attendant, for up to 4 hours of service, to operate and prepare your specialty beverages	
Espresso & Cappuccino Service	3,200.00
900 cup service per day - each additional serving \$2.75. Rental of espresso machine includes supplies and an attendant, for up to 4 hours of service, to operate and prepare your specialty beverages	
Keurig Package	350.00
Make-it-yourself Keurig single brew machine that contains four packages of 25 cups (100 cups total) with choice of: regular coffee and/or Earl Grey and Green teas, ten gallons water, condiments	

Ambient Water Kit	95.00
Water dispenser, 5 gallon bottle of spring water, and 125 7-ounce compostable cups	
Hot & Cold Water Kit	125.00
Hot and cold water dispenser, 5 gallon bottle of spring water and (125) 7-ounce compostable cups for both hot and cold beverages	
Spring Water Replenishment	60.00
5 gallon bottle of spring water and 100 compostable cups	
Show Office Coffee And Water Kit	250.00
Serves approximately 50 people. Includes a water kit and a self-service pour-over coffee brewer, 6 packets of Premium Ground Coffee, 2 packets of Decaffeinated Ground Coffee and 10 packets of Tazo™ Tea with appropriate condiments	



BAR PACKAGES

*Bar services will require that all guests show a valid form of ID per each transaction. No more than 2 beverages per person will be allowed for each bar transaction. Premier reserves the right to refuse bar service to any guest.

A full bar includes a bartender, disposable glassware and basic bar accoutrements. \$195++ bartender fee will apply for all bar. Prices listed below are on a per person basis

FULL HOSTED BAR

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

\$19 for the 1st hour	19.00
\$10 each additional hour	10.00

LIMITED HOSTED BAR

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

1st Hour	15.00
Each Additional Hour	8.00

CASH BAR WITH TICKETS

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

FULL CASH BAR

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

Ultra Premium Cocktails	15.00
Grey Goose Vodka, El Tesoro Tequila, JW Black Scotch, Hennessey VS Cognac	
Super Premium Cocktails	13.00
Effen Vodka, Beefeaters Gin, Bacardi Light Rum, Hornitos Plata Tequila, Makers Bourbon, Chivas Regal Scotch, Jameson Whiskey	
Cordials	12.00
Grand Marnier, Bailey's, Kahlua, Amaretto	
Premium Cocktails	11.00
Svedka Vodka, Seagrams Gin, Cruzan Rum, Sauza Signature Blue Tequila, Jim Beam Bourbon, Johnnie Walker Red Scotch, Seagram's 7 Crown Whiskey	
Carafe of Premium Wine*	38.00
Carafe of House Wine*	38.00
Wine by The Bottle*	
Premium Wine by the Glass*	10.00
House Wine by the Glass*	9.00
Imported Beer	10.00
Craft Beer	10.00
Domestic Beer	9.00
Canned Soda Pepsi Products	4.50
Bottled Water	4.50

*Selection of wines available. Please speak with our Catering Sales Manager.

Catering Information

Event Planning Timeline

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

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

GUARANTEES

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

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

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

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



CONTRACTS, DEPOSITS, AND PAYMENTS

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

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

A guarantee payment is required for all functions. Deposits are non-refundable and non-transferable. We request that you have a credit card on file for any additions to your orders. You may finalize your account by company check, cashier's check, Visa, MasterCard, American Express or cash. The Catering Sales Department will process/pre-approve your credit card for any estimated balance due five (5) business days prior to your function date. Amounts in excess of \$10,000 must have actual credit card present to be swiped and will be subject to a 3% convenience fee. Any on-site adjustments, additions or replenishments of contracted catering services will be reflected in a final invoice, payable upon conclusion of the event.

Checks are payable to: SMG Food and Beverage at 300 E. Ocean Boulevard, Long Beach, CA 90802. Premier shall not be required to provide any services hereunder, nor will the Caterer be required to commence planning for the event(s), unless and until the Customer has returned a signed copy of the agreement and paid the deposit to the Caterer.

SERVICE LOCATIONS AT OUR FACILITY

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

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

ADMINISTRATIVE FEE AND SALES TAX

SMG Food and Beverage will include to your hosted function a 16% service charge 6% Admin Fee and Applicable Staff Fees and a 10.25% sales tax (based on current sales tax in effect at time of service) as applicable Administrative Fee: All food and beverage charges are subjected to a 6% Administrative Fee. This Administrative Fee is retained to defray administrative cost; it's not intended to be a tip, gratuity or service charge and will not be distributed to employees.

LATE FEES

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

LABOR CHARGES

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

BEVERAGE CHARGES BASED UPON CONSUMPTION

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

DELIVERY FEES

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

SERVICE TIMES

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

OUTSIDE FOOD AND BEVERAGE

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

SPECIALTY MEALS

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

ADDITIONAL CATERING ARRANGEMENTS

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

CANCELLATION

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

- In the event a written cancellation notice is received less than 90 days, but more than 30 days, from the first scheduled Event, Customer shall pay to a Caterer a cancellation fee equal to 25% of the estimated Catering Order charge.
- In the event a written cancellation notice is received less than 30 days from the first scheduled Event, but before the Guaranteed Attendance is due, the customer shall pay to the Caterer a cancellation fee equal to 50% of the estimated Catering Order charge.
- Any cancellation received after the Guaranteed Attendance is due will result in a cancellation fee payable by Customer to Caterer equal to 100% of the estimated Catering Order charges.

Caterer may retain any cancellation fees due to the Caterer from deposits or other prepaid amounts paid by the customer.