



## QUINCEAÑERA

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**SAVOR... Catering** at the Ontario Convention Center offers premier caterign for on-site and off-site events.

The convention center is a gleaming landmark that lends prestige to meetings and events of all sizes with nearly a quartermillion square feet of flexible meeting space. With world-class catering menus and dedicated staff will ensure a successful and memorable event.

*Dear Quinceañera Guest:*

Congratulations and thank you for choosing **SAVOR... Catering** at the Ontario Convention Center to be a part of your very special day!

We have designed exceptional Quinceañera packages and menus to suit you and your guests needs for this memorable occasion. We can also customize any package to meet your special needs.

With **SAVOR... Catering** at the Ontario Convention Center, every Quinceañera is a one of a kind experience that furnishes more than food and fun, it creates the kind of cherished memories that will endure long after your guests depart.

Our menus display an eclectic range of international and regional items which are prepared with the freshest ingredients, premium meats & seafood and feature produce from local farms and growers. We look forward to meeting with you on your next visit to our facility and discussing the many possibilities that we offer to turn your Quinceañera day into a day that you and your guests will always remember.



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### Appetizers

50 Pieces per Selection

#### *Best Ever Deviled Eggs*

With olive tapenade or chipotle shrimp salad

**\$97**

#### *Seafood Ceviche Cups*

Lime marinated fish with cucumber, tomato, red onion and avocado in a chipotle tomato broth

**\$102**

#### *Roasted Squash Quesadilla*

With queso oaxaca and avocado salsa

**\$137**

#### *Sweet Pork Empanadas*

With cilantro-chipotle sour cream and mole sauce

**\$147**

#### *Roasted Artichoke Bottoms*

With balsamic chorizo and queso panela

**\$177**



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### Table Appetizers

Specialty Platters Serve 50 People

#### *Hot Chorizo-Queso Dip*

Jalapeno cheddar cheese sauce with savory chorizo and mushrooms served with tortilla chips and pico de gallo

**\$132**

#### *Farm Fresh Vegetables*

Farmers' selection of seasonal fresh vegetables served with ranch dressing

**\$172**

#### *Deluxe Cheese Platter*

Discriminating selection of imported and domestic cheeses served with assorted crackers and garnished with fresh fruit

**\$227**



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### Salads

#### *South West Salad*

Seasonal greens, tomato, roasted corn, black beans, green onions and crisp tortilla strips with avocado ranch dressing

#### *Chipotle Caesar Salad*

Crisp romaine lettuce, pico de gallo, chili croutons, queso fresco and smokey chipotle Caesar dressing

#### *Black Bean and Roasted Corn Salad*

Select black beans tossed with roasted corn, cilantro, jalapenos, peppers in a papita vinaigrette



CATERING • CONCESSIONS • SPECIAL EVENTS

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### Entrees

All selections include choice of one salad, iced tea and water

#### *Chicken with Roasted Red Pepper Cream Sauce*

Sautéed chicken with a roasted red pepper cream sauce served with roasted red potatoes and seasonal vegetables

**\$26**

#### *Pan Seared Chicken with "Mole de la Suegra"*

Charred chicken simmered in mole sauce with cherry tomato salsa, cumin-lime crème fraîche and goat cheese. Served with pinto beans, pineapple green rice and flour tortillas

**\$27**

#### *Street Taco Mesa*

Choice of al pastor, asada or achote chicken with corn tortillas, avocado tomatillo, roasted tomato salsa, cilantro-onion blend, grilled green onions, jalapenos, coriander black beans and Spanish rice

**\$28**

#### *Birria Family Pot*

Chili rubbed beef, pork and lamb braised in chili broth served with refried beans, Spanish rice, corn tortillas, onions-cilantro, guacamole, sour cream and roasted tomato salsa

**\$29**

#### *Skillet Seared Mahi Mahi*

With piquillo pepper sauce, almond caper butter, crispy rice stuffed squash blossoms and sautéed garden greens

**\$34**