

SAVOR... Corpus Christi
at American Bank Center

MENU



1901 N Shoreline Blvd, Corpus Christi, TX 78401
americanbankcenter.com • 361-826-4700

AmericanBank  CENTER
arena | convention center | selena auditorium



A LA CARTE

THIRST QUENCHING BEVERAGES

Brewed Coffee, Decaffeinated Coffee or Hot Teas.....	\$46.00 per gallon
Individual Bottled Fruit Juices (Orange, Cranberry, Grapefruit, Tomato and Apple Juice).....	\$3.50 each
Orange, Cranberry and Grapefruit Juice	\$34.75 per gallon
Infused water	\$35.00 per gallon
Lemonade or Fruit Punch.....	\$29.00 per gallon
Iced Tea.....	\$35.00 per gallon
Assorted 20 oz Bottle Soda (Coca-Cola products)	\$3.00 each
20 oz Bottled Water	\$3.00 each
Five Gallon Cooler Water Service	\$42.00
EACH COOLER WATER REFILL \$15.00 (5 GALLON)	

FROM THE BAKE SHOP

BAKED IN-HOUSE

Assorted Muffins.....	\$30.00 per dozen
Assorted Fruit, Cheese Danish	\$28.00 per dozen
Coffee Cake (whole cake, sliced feeds 15 PL).....	\$70.00 per cake
Croissants.....	\$28.00 per dozen
Buttermilk Biscuits.....	\$18.00 per dozen
Assorted Bagels, Cream Cheese, Butter.....	\$36.00 per dozen
Fresh Baked Gourmet Cookies: Chef's Choice.....	\$24.00 per dozen
Chocolate Brownies	\$26.00 per dozen

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FROM THE PANTRY

Seasonal Fresh Fruit, Berries	\$5.00 per person
Seasonal Whole Fresh Fruit.....	\$2.50 per person
Assorted Low Fat and Non-Fat Yogurts	\$3.50 per person
Cartons of Milk (half-pint)	\$4.00 per person
White- minimum order 50	
Chocolate-minimum order 50	
Assorted Cereals.....	\$7.00 each
Milk, Honey, and Brown Sugar	
Tortilla Chips, Salsa Fresca.....	\$3.00 per person
Freshly Prepared Guacamole.....	\$30.00 per quart
Kettle Chips and Dip (select one dip)	\$15.00 per pound
Caramelized Onion and Scallion Dip	
Fresh Herb and Buttermilk Dip	
Roasted Red Pepper Dip	
Each Additional Dip \$15.00 per pound	
Pretzel Twists (large snack bowl or 2 medium snack bowls).....	\$8.00 per bag
Mixed Nuts.....	\$29.00 per bag
Snack Mix: Traditional, Southwest, Cajun.....	\$21.00 per bag
Giant Soft Pretzels (Dijon and yellow mustard)	\$6.00 each
Sweet Pretzels (caramel, cinnamon and chocolate sauce)	\$6.00 each
Chewy Granola Bars	\$2.50 each
Nutri-Grain Bars (soft)	\$2.50 each
Assorted Mini Candy Bars (mixture chocolate).....	\$26.50 per pound
Assorted Ice Cream Novelties	\$3.00 each

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BREAKFAST

CONTINENTAL FLAIR

(25 people minimum)

THE LOW CARB CONTINENTAL..... \$12.00
 Hard Boiled Eggs, Greek Yogurt, Sliced Seasonal Fresh Fruit, Berries, Coffee, Decaf, Select Teas

THE MORNING BREEZE..... \$12.00
 Orange Juice, Cranberry Juice, Breakfast Pastries, Muffins, Bagels, Butter, Preserves, Cream Cheese, Coffee, Decaf, Select Teas

THE BAYFRONT DELUXE..... \$14.00
 Orange Juice, Cranberry Juice, Breakfast Pastries, Muffins, Bagels, Butter, Preserves, Cream Cheese, Seasonal Fruit, Berries, Coffee, Decaf, Select Teas

*If Client does not meet the 25 minimum, they can opt out and it will be an additional \$2.00 per person upgrade

ENHANCE YOUR CONTINENTAL BREAKFAST

Seasonal Whole Fresh Fruit..... \$2.50 each

Assorted Yogurts..... \$3.50 each

Buttermilk Biscuit Sandwich: Scrambled \$5.00 each
 Eggs, Cheddar Cheese, Pork Sausage

English Muffin Breakfast Sandwich: \$6.00 each
 Scrambled Eggs, Canadian Bacon, Cheddar Cheese

Veggie/Vegetarian (Chef's Choice) \$2.00 upgrade
 per person

Scrambled Eggs, Cheddar Cheese, Pork Sausage..... \$3.00 upgrade
 per person

Hot Oatmeal or Grits: Butter, Honey \$4.00 upgrade
 Cinnamon, Brown Sugar, Golden Raisins per person

No milk- carafes only for milk \$2.50 each

Build Your Own Breakfast Taco: Flour \$6.00 each
 Tortilla, Scrambled Eggs, Bacon, Cheese Potatoes

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BREAKFAST BUFFET

Served with Orange Juice, Cranberry Juice

BREAKFAST ON THE BEND	\$17.00
Danish, Muffins, Sweet Cream Butter, Seasonal Sliced Fruits, Scrambled Eggs topped with Roasted Vegetables and Smoked Gouda Cheese, Potatoes O'Brien Ham Steak	
LONE STAR BREAKFAST.....	\$19.00
Danish, Muffins, Croissants, Butters, Preserves, Seasonal Sliced Fruits, Scrambled Eggs, Pork Sausage, Bacon, Home Fries	
RIO GRANDE BUFFET	\$20.00
Seasonal Sliced Fruits, Assorted Low Fat Yogurts, Freshly Baked Breakfast Pastries, Muffins, Bagels, Butter, Preserves, Cream Cheese, Scrambled Eggs topped with Chorizo, Breakfast Potatoes, Bacon, Sausage	

PLATED BREAKFAST

Served with Orange Juice, Cranberry Juice

COASTAL BEND FRITTATA	\$16.00
Mushrooms, Spinach, Bacon, Provolone Cheese, Breakfast Potatoes	
SOUTH TEXAS QUICHE	\$17.00
Chorizo, Potatoes, Monterey Jack Cheese, Refried Beans, Bacon	

ENHANCE YOUR BREAKFAST BUFFET

Chef-Attended Station (Minimum 25 People)

OMELET AND EGG STATION.....	\$9.00 per person
Mushrooms, Peppers, Onions, Diced Ham, Chopped Spinach, Diced Tomatoes, Grated Cheese, Mexican Salsa, Egg substitute available upon request	
CREPE STATION.....	\$7.00 per person
Pancake Maple Syrup, Fresh Cream Butter, Sliced Strawberries, Blueberry, Sliced Apples	
BUTTERMILK BISCUIT AND SAUSAGE	\$5.00 per person
Served with Texas Country Gravy	

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MEETING BREAKS

IN BETWEEN MEETING SNACKS

(Per Person/Minimum 25)

THE REFRESHER COURSE	\$5.00
Coffee, Decaf, Select Teas	
GULF COAST BREAK.....	\$7.00
Cinnamon Churros, Assorted Cookies, Chocolate, Strawberry, Assorted Toppings	
CHOCOLATE FANTASY BREAK	\$9.00
Chocolate Chunk Cookies, Double Fudge Brownies, Chocolate Dipped Strawberries	
THE SALTY LIFE	\$6.00
Popcorn, Kettle Chips, Dips, Pretzel Twist (Choose 1-pepper dip, garlic dip, buttermilk ranch dip)	
THE TROPICAL TOUCH	\$7.00
Assorted Yogurts, Seasonal Sliced Fruit, Berries, Granola, Coconut	
GULF COAST SPECIAL.....	\$8.00
Nut Breads, Vegetable Crudités, Low-Fat Dips	

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GOURMET BOXED LUNCH

Each Boxed Lunch includes Whole Seasonal Fresh Fruit, Pasta Salad, Chips, Gourmet Chocolate Chip Cookie, 20 oz Bottled Water

BAYFRONT TRADITIONAL CROISSANT BOX LUNCH..... \$18.00

TURKEY AND SWISS CHEESE
ROAST BEEF AND CHEDDAR CHEESE
HAM AND AMERICAN CHEESE
CHICKEN SALAD
SAUTÉED VEGETABLE

SOUTH TEXAS GOURMET BOX LUNCH \$17.00

SOUTHWEST ROAST BEEF WRAP
GRILLED PEPPER WRAP
GRILLED CHICKEN WRAP
CHICKEN SALAD WRAP
SAUTÉED VEGETABLE WRAP

LUNCH BUFFETS

Includes Iced Tea, Water, Coffee (upon request)

THE CORPUS CHRISTI DELI CORNER..... \$18.00

Mixed Greens, Tomato, Cucumber, Carrot Curls, Creamy and Vinaigrette Dressings, Cole Slaw, Kettle Chips, Smoked Turkey Breast, Roast Beef, Cured Ham, Genoa Salami, Cheddar, Swiss, Provolone Cheese, Tomatoes, Lettuce, Onions, Dill Pickle Spears, Mayonnaise, Whole Grain, Yellow Mustard, Kaiser Rolls, French Baguette, Toasted Onion Roll, Dark Rye, Seasonal Fresh Fruit, Cookies, Brownies

LITTLE TASTE OF ITALY..... \$18.00

Classic Caesar Salad, Spaghetti and Meatballs, Chicken Fettuccine Alfredo, Chocolate Mousse Cannoli's

BUILD YOUR OWN TACO \$20.00

Ground Beef, Lettuce, Tomato, Onion, Cheese, Beans, Rice, Salsa, Sour Cream, Tortilla, Taco Shell

SOUTH TEXAS BUFFET..... \$22.00

Salad, Tortilla Croutons, Cherry Tomatoes, Chipotle Ranch Dressing, Spicy Vinaigrette, Tex Mex Slaw, Beef and Chicken Fajitas, Sautéed Onions, Bell Peppers, Warm Flour Tortillas, Cheese Enchiladas, Roasted Chili Sauce, Borracho Beans, Tex Mex Corn, Sour Cream, Shredded Cheese Blend, Black Olives, Salsa, Traditional Churros

TEXAS CHICKEN FRIED STEAK \$22.00

White Country Gravy, Red Skin Mashed Potato, Cut Sweet Corn

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PLATED LUNCH ENTREES

Includes Salad and Dessert. Also Water, Iced Tea, Coffee (upon request)
 FAMILY STYLE ADD \$2.00 Per Person or Dinner Roll ADD \$1.00 Per Person

SAUTEED CHICKEN BREAST.....	\$17.00
Tomatoes, Mushrooms, Mornay Sauce, Cilantro Infused Rice, Lemon Pepper Green Beans	
CHICKEN FETTUCINI ALFREDO	\$18.00
Over Buttered Fettuccini Noodles with Julienne Vegetables	
CHICKEN SCALLOPINI	\$18.00
Lemon Garlic Sauce, Angel Hair Pasta, Vegetable Medley	
GRILLED CHICKEN MARGARITA	\$19.00
Cilantro-Tequila, Zesty Lime Butter Sauce, Sweet Corn Whipped Potatoes, Vegetable Medley	
ROASTED LOIN OF PORK	\$19.00
Garlic, Fresh Herbs, Roasted Potatoes, Seasonal Vegetables	
GRILLED ATLANTIC SALMON.....	\$21.00
Beurre Blanc, Pecan Rice Pilaf, Seasonal Vegetables	
TEXAS CHICKEN FRIED STEAK	\$22.00
White Country Gravy, Red Skin Mashed Potatoes, Cut Sweet Corn	
ANCHO CHILI RUBBED FLAT IRON STEAK	\$24.00
Roasted Corn, Red Pepper Mashed Potatoes, Seasonal Vegetables	

LUNCH SALAD SELECTIONS (SELECT ONE)

Two Dressing of your Choice are included

Young Spring Greens.....	Romaine Grape Tomatoes, Cucumber, Carrot Matchsticks, Croutons
European Field Greens	Cherry Tomatoes, Red Onions, Croutons
Classic Caesar.....	Romaine, Garlic Croutons, Parmesan Cheese
SAVOR... Spinach Salad.....	Candied Pecans, Strawberries, Goat Cheese
Southwest Chopped	Greens, Romaine, Roasted Corn, Grape Tomatoes, Pinto Beans, Queso Ranchero, Cilantro, Tortilla Chips

DRESSINGS:

Ranch	Cilantro Vinaigrette
Chipotle Ranch	Green Goddess
Traditional Caesar	Balsamic
Spicy Caesar	French
Raspberry Vinaigrette	Thousand Island

LUNCH DESSERTS (SELECT TWO - ALTERNATING):

- Fruit Tart with Vanilla Bean Sauce, Toasted Almonds
- Granny Smith Apple Crisp with Caramel, Cinnamon Dust
- New York Vanilla Cheesecake with Raspberry Compote, White Chocolate Sauce
- Chocolate Mousse with Carmel Sauce
- Chocolate Indulgence with Double Chocolate Cake

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DINNER BUFFETS

Includes Iced Tea, Water, Coffee (upon request)

DOWN HOME BUFFET..... \$20.00
Salad Greens, Herb-Roasted Pork, Baked Chicken, Oven-Roasted Potatoes, Mac and Cheese, Lemon Peppered Green Beans, Cakes, Pies

SOUTH OF THE BORDER \$26.00
Romaine Salad, Tomatoes, Black Olives, Red Onions, Pepperjack Cheese, Croutons, Ranch Dressing, Spanish Corn Salad, Tortilla Chips, Salsa Fresca, Chicken Vera Cruz, Beef Brochette Ranchero, Spanish Rice, Acapulco Black Beans, Churros, Pastel Tres Leche (cake)

ASIAN CROSSROADS \$27.00
Spinach Salad, Spiced Pecans, Red Onions, Mandarin Oranges, Tomatoes, Thai Style Noodles, Salad, Hoisin Glazed Pork Loin, Sesame Crusted Chicken Breast, Jasmine Rice, Steamed Broccoli, Cashews, Mandarin Orange & Coconut Cake or Cheesecake

TEXAS HILL COUNTRY \$31.00
Field Greens, Homemade Parmesan Croutons, Cucumber Coins, Heirloom Tomatoes, Carrots, Sautéed Chicken Breast, Served with Lime Butter Sauce, Mesquite Smoked Tenderloin, Sweet Corn Mashed Potatoes, Texas Cheddar Mac & Cheese, Granny Smith Apple Crisp and Hill Country Cheesecake with Strawberry Topping

TASTE OF ITALY BUFFET \$31.00
Classic Caesar Salad, Shredded Parmesan Cheese, House Made Croutons, Pesto Pasta Salad, Chicken Parmesan, Meat Lasagna, Garlic Roasted Red Potatoes, Angel Hair Pasta (Marinara or Alfredo Sauce) Lemon Zest Green Beans, Garlic Bread

SOUTH TEXAS BBQ..... \$32.00
Potato Salad, Coleslaw, Cucumbers, Tomatoes, Curly Carrots, Smoked Beef Brisket, Grilled Chicken, Sausages, Peppers, Onions, Borracho Beans, Corn on the Cob, Texas Sheet Cake, Cajeta Bread Pudding, SAVOR... Signature BBQ Sauce

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PLATED DINNERS

Salad & Dessert, Rolls, Water, Iced Tea, Coffee (upon request)

FAMILY STYLE ADD \$2.00 Per Person

GRILLED CHICKEN BREAST VERA CRUZ	\$21.00
Sautéed Onion, Peppers, Tomatoes, Olives, Couscous, Sugar Snap Peas	
PECAN CRUSTED CHICKEN BREAST	\$22.00
Roasted Tomato Butter Sauce, Garlic Roasted Potato Medley, Steamed Broccoli Florets	
BAKED CHICKEN BREAST ROULADE	\$23.00
Boursin Cheese, Baby Spinach, Basmati Rice Pilaf, Ginger Lemon Zest Carrots	
GRILLED CENTER CUT BONELESS PORK CHOP.....	\$23.00
Caramelized Onion Gravy, Potatoes Au Gratin, Spring Peas, Roasted Red Pepper	
SAUTÉED PORK LOIN MEDALLIONS.....	\$24.00
Aromatic Vegetables, Aged Cheeses, Gravy	
CITRUS CRUSTED MAHI MAHI	\$28.00
Citrus Butter Sauce, Wild Rice Blend, Summer Squash Medley	
PORCINI DUSTED BEEF TENDERLOIN	\$30.00
Mushroom Demi-glace, Dauphanois Potatoes, Haricot Vert, Red Pepper Butter	

PLATED DINNER SALAD SELECTIONS (SELECT ONE) Two Dressing of your Choice are included:

Southwest Chopped ...Greens, Romaine, Roasted Corn, Tomato, Pinto Beans, Queso Ranchero, Cilantro, Tortilla Chips

Spring Greens, Matchstick Carrots, Cucumber Coins, Grape Tomatoes, Ranch

Spinach Candied Pecans, Strawberries, Goat Cheese

DRESSINGS:

Ranch	Cilantro Vinaigrette
Chipotle Ranch	Green Goddess
Traditional Caesar	Balsamic
Spicy Caesar	French
Raspberry Vinaigrette	Thousand Island

DINNER DESSERT SELECTIONS (SELECT TWO - ALTERNATING):

Fresh Berry Parfait, Whipped Ricotta
 Chocolate Torte, Strawberry Coulis, Whipped Cream
 New York Cheesecake, Caramel, Chocolate Sauce
 Vanilla Bean Panna Cotta, Orange Sauce

ADD A REFRESHING SORBET COURSE TO ANY DINNER

Lemon, Raspberry, Kiwi-Lime, Mango or Pink Champagne Served on Frozen Citrus Slices \$3.00

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STATIONS & HORS D'OEUVRES

ACTION STATIONS

CHEF'S COUNTRY RUB TURKEY (serves 50).....	\$200.00
Gourmet Mustards, Miniature Rolls	
GLAZED HAM (serves 50).....	\$220.00
Brown Sugar, Red Pepper Aioli, Rolls	
HERB CRUSTED TENDERLOIN OF BEEF (serves 30)	\$300.00
Horseradish Sauce, Grain Mustard, Rolls	
INSIDE ROUND OF BEEF (serves 75)	\$600.00
(35 to 40 lbs of beef on a bone) Horseradish Au Jus, Rolls	
STEAMSHIP ROUND OF BEEF (serves 150)	\$900.00
(60 to 75 lbs of beef) Horseradish Au Jus, Rolls	
POTINI BAR (per person)	\$8.00
Garlic Mashed Potatoes, Chopped Green Onions, Black Olive, Sour Cream, Bacon Bits, Shredded Cheese	
STIR FRY STATION (per person)	\$11.00
Fresh Vegetables, Fried Rice, Steamed Rice, Beef, Chicken Breast, Asian Inspired Sauces	

HORS D'OEUVRES

CHILLED SELECTIONS (serves 50)

PROSCIUTTO WRAPPED MELON	\$115.00
Raspberry Yogurt	
DEVILED EGGS WITH CRAB MEAT.....	\$130.00
CAPRESE SALAD ON A STICK.....	\$150.00
Tomatoes, Mozzarella, Fresh Basil	
CUCUMBER COINS, ROASTED RED PEPPER MOUSSE	\$165.00
OYSTERS ON THE HALF SHELL	\$180.00
Cocktail Sauce, Spicy Mustard	
JUMBO SHRIMP	\$185.00

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HORS D'OEUVRES

HOT SELECTIONS (Serves 50)

MINIATURE ASSORTED QUICHE.....	\$80.00
CHICKEN EMPANADA.....	\$80.00
SZECHUAN BEEF SATAY.....	\$80.00
ORIENTAL SPRING ROLLS, SWEET CHILE SAUCE.....	\$85.00
STEAMED POTSTICKER, RICE VINEGAR SOY.....	\$85.00
SPANAKOPITA.....	\$85.00
TANDOORI CHICKEN SKEWER.....	\$85.00
BACON WRAPPED ALMOND STUFFED DATES.....	\$85.00
CHICKEN CORDON BLEU.....	\$85.00
THAI CHICKEN SATAY, SWEET CHILI SAUCE.....	\$85.00
INDIAN CHICKEN SAMOSA.....	\$85.00
BRIE EN CROUTE, RASPBERRY PRESERVES.....	\$85.00
FETA CHEESE, SUNDRIED TOMATOES IN PHYLLO.....	\$90.00
PULLED PORK AREPA.....	\$90.00
FRIED 5-CHEESE RAVIOLI, MARINARA SAUCE.....	\$90.00
CRAB STUFFED MUSHROOM.....	\$95.00
SHRIMP ADOBO, CROSTINI, GARLIC AIOLI.....	\$95.00

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RECEPTION STATIONS

Minimum of Two (2) or More Stations (Priced per person - Minimum order 50)

DISPLAY OF SLICED SEASONAL FRUIT AND BERRIES	\$4.00
FRESH VEGETABLE CRUDITE	\$5.00
Savory Dipping Sauce	
GRILLED AND MARINATED VEGETABLE DISPLAY	\$6.00
Extra Virgin Olive Oil, Hummus, Pita Chips	
IMPORTED AND DOMESTIC CHEESE DISPLAY	\$6.00
Seasonal Fruit, Lavosh, Crackers	
NACHO STATION	\$5.00
Tortilla Chips, Jalapeno Cheddar Cheese, Refried Pinto Beans, Jalapeno Peppers, Salsa Fresca, Sour Cream, Guacamole	
ENHANCE YOUR NACHO STATION	\$3.00
Beef, Tomatoes, Black Olives, Scallions, Cilantro	
SOUTHWEST QUESADILLA STATION	\$8.00
Served with Roasted Tomatillo Salsa, Salsa Fresca and Guacamole	
Choose two (2):	
• Black Bean, Cotija Cheese , Roasted Chilies	
• Shredded Chicken, Poblano Chili, Smoked Gouda Cheese	
• Grilled Southwest Vegetables, Jalapeno Pepper Jack Cheese, Shredded Chicken	
• Bay Shrimp, Roasted Garlic, Cilantro, Monterey Jack Cheese	

DESSERT STATIONS

MINIATURE DESSERT PAR PIECE: (Priced per person - Minimum order 50)

Chocolate Covered Strawberries	\$2.00
Mini Tartlets	\$3.00
Mousse Shooters (chocolate, mango, pineapple rum)	\$3.00
Chocolate Truffles	\$3.00
Cobbler Shooters (cherry, peach blackberry)	\$3.00
French Pastries	\$4.00
Petit Fours	\$4.00
PETITE PATISSERIE STATION	\$15.00
Miniature French Pastries, Petit Fours, Mini Tartlets, Chocolate Truffles, Chocolate Strawberries	
ADD A REFRESHING SORBET COURSE TO ANY DINNER	
Lemon, Raspberry, Kiwi-Lime, Mango or Pink Champagne Served on Frozen Citrus Slices	\$3.00

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BAR SERVICE

We take this opportunity to remind you that Texas State law prohibits the serving of alcoholic beverages to patrons under the age of 21, and **that no alcoholic beverages may be brought into the American Bank Center for any reason.**

CASH BAR

All beverages consumed are paid for in cash by the individual guest. A bartender is provided free of charge if consumption is over \$375 per bar in the initial 3-hour period. Otherwise, a \$55 bartender fee per bar will be applied after which a charge of \$20.00 per bartender, per hour applies after the initial 3-hour period, regardless of the sales. We recommend one bartender per 150 guests.

HOSTED BAR

All beverages consumed are paid for by the host. Charges are based on consumption. A bartender is provided free of charge for all hosted bars, based on a 50-people minimum. If there are less than 50 people, a \$55 bartender fee per bar will be applied. After the initial 3-hour period, \$16.25 per bartender, per hour applies regardless of the sales. We recommend one bartender per 100 guests for a hosted bar.

PRICING

DOMESTIC BEER

A variety of regular, light and non-alcoholic beers:
Cash \$5.00 per bottle
Hosted \$5.00 per bottle

DELUXE LIQUORS

Ask Catering Sales Coordinator for varieties:
Cash \$10.00 per drink
Hosted \$10.00 per drink

HOUSE SELECT WINES

House Chardonnay, Merlot, Cabernet, Moscato,
White Zinfandel:

Cash \$8.00 per glass

Hosted \$8.00 per glass

Banquet: \$26.00 per bottle house wine (additional wines available)

THIRST QUENCHERS

Soft Drinks:

Cash \$4.00 each

Hosted \$4.00 each

NON-Package Bar and Additional Bar(s)

There will be a one-time Bar Set Up fee of \$100 per cash bar with a bartender fee of \$20 per hour, per bartender. If consumption is less than \$375, a \$55 bartender fee per hour, per bartender will be applied. We recommend one bartender per 150 guests.

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HOSTED FULL BAR PER HOUR

1 HOUR Deluxe	\$33.00 per person
2 HOURS Deluxe	\$29.00 per person
3 HOURS Deluxe	\$26.00 per person
4 HOURS Deluxe	\$23.00 per person
5 HOURS Deluxe	\$20.00 per person

HOSTED BEER AND WINE PER HOUR

1 HOUR	\$20.00 per person
2 HOURS	\$18.00 per person
3 HOURS	\$15.00 per person
EACH ADDITIONAL HOUR.....	\$4.00 per person

HOSTED KEGS

DOMESTIC BEERS	\$280.00 each
IMPORT/PREMIUM	\$320.00 each

Ask Catering Sales Coordinator for Varieties

SPECIAL EVENT ENHANCEMENTS

CHAMPAGNE TOAST AVAILABLE.....	\$55.00
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*Per bottle for House Champagne. Please ask for a custom quote on specific brands of champagne.

CAKE CUTTING	\$1.00 per person
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Includes plate, dessert fork, slicing and service to your guests.

LINENS FOR NON-FOOD TABLES	\$10.00 each
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Registration, Gift and/or Guest Book.

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SAVOR... CORPUS CHRISTI

FOOD SERVICE

SAVOR... Corpus Christi is the premier in-house caterer for the American Bank Center, Convention Center and Selena Auditorium and the exclusive Caterer for the American Bank Center Arena. We offer special event consulting and custom catering for all types of events. Please note that no food or beverages of any kind may be brought into the facility by the patron or any of the patron's guests. While our menus offer a variety of items to choose from, our catering representative and Executive Chef will be happy to work with you to create special menus.

BEVERAGE SERVICE

SAVOR... Corpus Christi offers a complete selection of beverages to compliment your function. Please note that the State Laws regulate alcoholic beverages and services. SAVOR... Corpus Christi is 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 anyone. Alcoholic beverages may not be removed from the premises.

CONTRACTING

A signed copy of the Catering Contract/Banquet Event Order must be returned to the Catering Department within seven (7) business days after receipt. The signed contract with its stated terms and addendum (if applicable) constitutes the entire agreement between you and SAVOR... Corpus Christi.

PRICING

Prices include all facility catering fees, delivery fees, linens and table skirting for all foodservice related tables, linens at guest tables, China service for all plated meals and buffets and appropriate service staff. Prices are quoted ninety (90) days in advance of an event, but are subject to change due to fluctuating market prices. However, once you have made your menu selection, the menu prices will be guaranteed sixty (60) days. A 21% administration fee and applicable sales tax will be applied to all food and beverage sales. If the client is a tax-exempt organization and the event is a fundraiser, SAVOR... Corpus Christi requires a copy of the Not-for-Profit Certificate with your signed Banquet Event Contract. If a certificate is not received prior to invoicing, appropriate Sales Tax will be charged and collected on all invoices.

GUARANTEE

An estimated number of guests is required at the initial event booking. A guaranteed number of attendees per event order is required by noon ten (10) business days prior to the function date, (business days are defined as Monday through Friday). If the guarantee is not received as stated, the Catering Department will charge for the number of people specified in the Event Contract. The guarantee is not subject to a reduction after the ten business day deadline. Increases in attendance given after the final guarantee deadline may be subject to additional charges. SAVOR... Corpus Christi will not be responsible or liable for serving these additional guests, but will do so based upon the availability of product.

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PAYMENT

A deposit of 75% of estimated charges is due 90 days prior to the event to guarantee catering services. Full payment of the remaining balance, based on the final guarantee, is payable by company or cashier's check ten (10) days prior to the event. Any adjustments, additions or replenishments of the contracted catering services will be reflected in a final invoice, with payment due 30 days from receipt of invoice. For your convenience, payment may also be made by MasterCard, Visa, Discover, or American Express.

CANCELLATION POLICY

Cancellation of contracted services less than two (2) weeks prior to event, will result in forfeiture of the deposit and all monies paid.

HOLIDAYS

There will be an additional labor fee for food and beverage service or preparatory days on the following holidays: New Year's Eve, New Year's Day, Martin Luther King Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day, Christmas Eve and Christmas Day.

DELAYED SERVICE

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by plus or minus 30 minutes or more, an additional labor charge may apply.

*Prices subject to change per Market Value

**A 21% Administration Fee and applicable Sales Tax will be applied to all orders

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