

SAVOR...
THE EXPERIENCE.

Reno-Sparks



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SAVOR...
RENO-SPARKS





SAFETY IS OUR PRIORITY!

Our five-step Venue Shield program puts the safety of our guests and staff first! These procedures are designed to provide multiple layers of safety and sanitation throughout our venue and at every event.



STAFF TO COMPLETE HEALTH CHECK BEFORE ALL SHIFTS



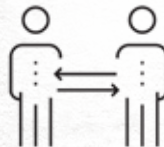
INCREASED CLEANING PROCEDURES THROUGHOUT THE VENUE



STAFF TO WEAR PROVIDED FACE MASKS AT ALL TIMES



HAND SANITIZERS AVAILABLE TO CUSTOMERS AND STAFF



SOCIAL DISTANCING OF 6 FEET OR MORE TO BE OBSERVED

For more information regarding the ASM Global Venue Shield program, please visit our website at www.asmglobal.com/p/our-story/news-releases/hygienshield

Local Reno-Sparks Vendors

Holley Family Farms

holleyfamilyfarms.com

Glory Cloud Coffee

glorycloudcoffee.com

Keva Juice

keva.com

Jack's Popcorn

jackspopcorncompany.com

New West Beverage

nwdreno.com

Misbeehaven Farm LLC

misbeehavenfarm.com

Great Basin Community Food Co-Op

greatbasinfood.coop

To learn more about how we buy local and partner with some of the best farms, kitchens and vendors in this area, click 'Collaboration' at savorasmglobal.com

WELCOME TO SAVOR **EXPERIENCES &** **SUSTAINABILITY**

Our Mission

Our mission is to enrich guest experience, building upon your vision through food – listening, learning, growing, harvesting, cooking and breaking bread together.

At SAVOR, we aspire to design a visitor experience so aligned, so delicious, and so indelible that it will live as your signature food offering for years to come.

Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory—a snapshot in time with family and friends. That is the power of food. We strive to build on those moments.

We seek out partnerships with local chefs, restaurateurs and farmers, who will help us shape a singular dining experience known only at your venue, set within the unique backdrop of your community.

We showcase who we are by focusing on where we are and customizing experiences.

Sustainability

Our sustainability Initiatives aimed at minimizing our carbon footprint include purchasing locally produced and sustainably raised products, sourcing sustainable seafood, using non-petroleum-based products, and recycling and composting our waste whenever possible.

Allergens & Food Safety

We are focused on providing an inclusive environment to all your attendees. Whether your guests have a food allergy, food intolerance or dietary preference our teams are trained to meet your needs.

Our Sales Team, Chefs and Managers have all taken and passed a ServSafe Allergen course and understand how to prepare safe food for your guests. We will offer the best in guidance and suggestions to provide a safe and welcoming dining environment for your event.

Speak with your Sale Representative about any anticipated dietary concerns as early as possible to ensure the most seamless service.

GENERAL INFORMATION.

As the Reno-Sparks Convention Center's exclusive caterer, SAVOR is renowned for its world class service, cutting edge cuisine and a wide variety of menus that can be customized to any event or special occasion. SAVOR's culinary team uses the freshest, seasonal, and locally sourced ingredients to create unique and memorable dining experiences for you and your guests. To assist you with every detail and facilitate your planning, a dedicated catering sales professional will assist you from start to finish to ensure a seamless event.

MENUS

Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date. The catering representative handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. Our culinary team is happy to customize the perfect menu for your event.

PRICING

Prices quoted do not include 21% Administrative Fees, 8.625% Sales Tax or 13.5% Alcohol Tax unless otherwise noted. All food and beverage charges are subject to a 21% Administrative Fee. This Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Gratuity is optional. Current state and local taxes will apply to all food, beverage, labor and equipment rentals. Customers claiming tax exempt status must provide satisfactory evidence of such exemption for the state of Nevada. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted. There is will be a cake cutting fee of \$2 per slice requested.

LINEN

SAVOR provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

GUARANTEES

A guaranteed number of attendees/quantities of food is required no less than five (5) business days prior to the event. This guarantee must be submitted by noon Monday through Friday, excluding holidays. If the guarantee is not received, SAVOR... Reno-Sparks reserves the right to charge for the most recent number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within 5 business days prior to event. Attendance higher than the guarantee will be charged the actual event attendance. Increases greater than 20% will be subject to 20% additional fee based on the menu price (F&B).

Guaranteed greater than or equal to 2,000:

1. Initial guarantee due 30 days prior to event
2. Final guarantee due 5 days prior to event
3. Increase greater than 20% will be subject to 20% additional fee based on the menu price (F&B)

OVERSET POLICY

SAVOR will be prepared to provide service staff and have seats available for 5% over-set up to a maximum over-set of 20 guests for plated meals and buffet meals with complete table setups only. There will be an additional charge for each over-set of 20 guests above 5%.

SERVICE STAFF

Guest to server ratio is 1 server per 30 guests for plated meal functions and 1 server per 50 guests at buffet functions. This is for service at rounds of (10). Rounds of less than (10) guests or a request for additional staffing is subject to labor fees. Holiday labor rates will apply for events scheduled on holidays.

Service Staff – Guidelines – 25/1 Ratio

Breakfast service times are for a total of 3.5 hours—1 hour set up, 1.5 hour service, and 1 hour clean up.

Lunch service times are for a total of 4.5 hours—1.5 hours set up, 1.5 hour service, and 1.5 hour clean up.

Dinner service times are for a total of 5.5 hours—2 hours set up, 2 hours service, and 1.5 hour clean up.

Reception service times are for a total of 4.5 hours—1 hour set up, 2 hours service, and 1.5 hour clean up.

Additional time provided by service staff on the service times will be billed at \$25.00 per hour per staff member and \$75 per Catering Attendant.

EVENT TIMELINE

All service times are based on 1.5 hour breakfast, 1.5 hour lunch or two-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled.

BEVERAGE SERVICES

We offer a complete selection of beverages to compliment your function. Please note alcoholic beverages and service are regulated by the Nevada Liquor Control Commission. As licensee, SAVOR is responsible for the administration of the following regulations.

No alcoholic beverages may be brought onto the premise from outside sources.

We reserve the right to refuse alcohol service to intoxicated or underage persons or for any reason as deemed appropriate by SAVOR management.

Alcoholic beverages may not be removed from the premises.

All Bars are subject to a \$150 Bartender Fee per Bartender for (4) hours of service.

CONTRACTS

A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the Client and SAVOR. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract on their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and confirmed by both parties.

No food or beverage may be brought onto the premises from outside sources.

CANCELLATIONS

Any event cancelled less than 5 business days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event by event basis.

PAYMENT/DEPOSIT

An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due, based on the guarantee, is payable 5 days prior to the event. Payment can be made in cash, certified check or credit card. For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the show/function.

A 3% service fee will be added to all credit card payments.

ALLERGIES

SAVOR... Reno-Sparks facilities are not certified Gluten Free, Vegan or Vegetarian. We cannot guarantee that cross contact 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.



ALL THE AFOREMENTIONED POLICIES WILL BE STRICTLY ADMINISTERED. ANY VIOLATION OF THESE WILL RESULT IN THE REMOVAL OF PRODUCT FROM THE SHOW FLOOR

BREAKFAST START YOUR DAY.

CONTINENTAL • ENHANCEMENTS • BUFFETS • PLATED



START YOUR DAY!

BREAKFAST.

- **CONTINENTAL BREAKFAST**

- *Minimum 25 guests. For events under 25 guests a 100.00 labor fee will apply.*

- **CONTINENTAL BREAKFAST | 16**

- Fresh Orange Juice, Fresh Brewed Coffee, Regular and Decaffeinated, Hot Tea, Water Service

- Your choice of two in-house baked breakfast pastries. To include, assorted Danishes (V), assorted Muffins (V), Croissants (V) or Scones (V) and Fresh Sliced Fruit

- *See the next page for ways to enhance your Continental Breakfast.*



(GF) Gluten Free (V) Vegetarian (VEG) Vegan (NF) Nut Free

All orders are subject to a 21% administrative charge/fee and applicable sales tax. Prices subject to change.

SAVOR...
RENO-SPARKS

ENHANCE YOUR BREAKFAST

Minimum of 25 guests.

**SCRAMBLED EGGS WITH
CHEDDAR & CHIVES (GF, V) | 8**

**HAM BAKED EGGS WITH SMOKED
CHEDDAR & CARAMELIZED ONIONS (GF) | 7**

**MANCHEGO, PIQUILLO
PEPPER & SCALLION QUICHE (V) | 7**

APPLEWOOD SMOKED BACON (GF) | 6
2 pieces per

PORK SAUSAGE PATTY OR LINK (GF) | 6
2 pieces per

**SEASONAL SLICED
SEASONAL FRUIT AND BERRIES | 8**

ASSORTED WHOLE FRUIT | 4 each

STEEL-CUT OATMEAL (GF, V) | 6
Served with Golden Raisins, Brown Sugar,
Milk, Cinnamon and Toasted Nuts

BREAKFAST BURRITO | 8

Warm Flour Tortilla filled with Scrambled
Eggs, Chorizo, Cojita Cheese, Black Bean Spread
and Salsa

**BUTTERMILK BISCUITS
AND PEPPERY PORK SAUSAGE GRAVY | 7**

BUTTERMILK BISCUIT SANDWICH | 7
House Baked Biscuits, Egg, Pork Sausage
and Cheddar Cheese

**LOCAL HONEY SOAKED
SPANISH TORRIJAS (FRENCH TOAST) (V) | 8**
Honey, Whipped Cream, and Cardamon
Berry Compote

**SMOKED TROUT,
BAGEL AND FLATBREAD BAR | 14**

Assorted Bagels and Flatbreads, Smoked Trout,
Horseradish Cream, Capers, Chives, Pickled
Red Onions, Tomatoes, and Hard-Boiled Egg

**SOUTHERN STYLE JOHNNY CAKES WITH APPLE
BUTTER, NUTELLA AND HOMEMADE JAM | 9**

ASSORTED BAGELS | 36 per doz.

ASSORTED REGULAR MUFFINS | 52 per doz.

ASSORTED MINI MUFFINS | 32 per doz.

ASSORTED REGULAR DANISH | 52 per doz.

ASSORTED MINI DANISH | 32 per doz.

CINNAMON ROLLS | 39 per doz.

ASSORTED REGULAR SCONES | 50 per doz.

ASSORTED MINI SCONES | 30 per doz.

PLAIN CROISSANTS | 48 per doz.

CHOCOLATE CROISSANT | 50 per doz.

ASSORTED DONUTS | 42 per doz.

ASSORTED YOGURTS | 38 per doz.

Minimum of 12

FRUIT AND YOGURT PARFAIT (V) | 7

Lemon Curd, Fresh Seasonal Fruit, Berries,
Low Fat Yogurt with Honey Granola

ASSORTED CEREALS WITH MILK | 8 each





BREAKFAST BUFFETS

Minimum of 25 guests.

BACK COUNTRY BREAKFAST | 32

Fresh Orange Juice, Fresh Brewed House
Roasted Coffee, Regular and Decaffeinated,
Hot Tea

Ambrosia Fruit Salad (GF, V, VEG)

Scrambled Eggs with Wild Onions (V)

Grilled Tri-tip Steak with Charred Veggie
Sweet Peppers (GF)

Smoked Potato & Mushroom Hash (GF, V, VEG)

HEART HEALTHY BREAKFAST | 28

Fresh Orange Juice, House Coffee, Regular and
Decaffeinated and Hot Herbal Teas

Oatmeal Bran Muffins (V)

Yogurt Chia Seed Parfait with Crisp Oatmeal
Topping (GF, V)

Scrambled Egg Whites and Wilted Greens (GF, V)

Sweet Potato Hash with Scallions & Herbs (GF, V, VEG)

PLATED BREAKFAST

*All plated breakfasts are served with Seasonal
Fruit Cup, assorted Danish and Muffins. Fresh Brewed
Roasted Coffee, Regular and Decaffeinated and
Hot Herbal Teas. Prices are per person.*

TRADITIONAL BREAKFAST (GF) | 30

Fluffy Cage Free Scrambled Eggs, Sage Pork
Sausage and Home Fried Potatoes

EGG WHITE FRITTATA (GF) | 32

Oven Roasted Tomatoes, Spinach, Feta, Home Fried
Potatoes (GF, V, VEG), Turkey Sausage (GF)

HUEVOS RANCHEROS (GF) | 34

Marinated Skirt Steak, Cage Free Scrambled Eggs,
Spiced Pinto Beans, Corn Tortillas and served with
Ranchero Sauce

CHICKEN FRIED STEAK & WAFFLES | 38

Crispy Waffles, Poached Egg, Peppered Milk Gravy,
Arugula





BREAKS **TIME TO RECHARGE.**

SNACKS • BAKERY • CRACKERS & MIXES • DIPS • REFRESHING DRINKS





TIME TO RECHARGE! **BREAKS.**



• **MORNING & AFTERNOON BREAKS**

• *Prices are per person (except where noted) with 25 guests minimum.*
• *All Breaks are based on 30 minutes of service and may be extended for an additional charge.*

• **ASSORTED POTATO CHIPS**
(GF, V, VEG, NF) | **4 each**

• **WARM TORTILLA CHIPS (GF, V, VEG, NF),**
GUACAMOLE (GF, V, VEG, NF), AND
PICO DE GALLO (GF, V, VEG, NF) | 8

• **BLT DEVILED EGGS (GF, NF) | 5 each**

• **INDIVIDUAL BAGGED MIXED NUTS (V, GF) | 9 each**

• **ASSORTED**
FLAVORED POPCORN CORN | 8 | 10 (pre-bagged)

• Cocoa, Smoked Paprika, Parmesan
Truffle, Butter and BBQ

• **ASSORTED GRANOLA BARS | 5 each**

• **INDIVIDUAL CHEDDAR CHEX MIX | 5 each**

WARM BAKED COOKIES | 38 per doz.

Chocolate Chip, Oatmeal Raisin, Red Velvet,
Peanut Butter

ASSORTED CHOCOLATE
& ALMOND MINI BISCOTTI (VEG) | 38 per doz.

CHOCOLATE DOUBLE CHUNK BROWNIES | 44 per doz.

YOGURT COVERED PRETZELS (V) | 24 per lb.

CITRUS SCENTED POUND CAKE (V, NF) | 38 per doz.

ASSORTED CANDY BARS | 5 each

GUMMY WORMS | 14 per lb.

(GF) Gluten Free (V) Vegetarian (VEG) Vegan (NF) Nut Free

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SAVOR...
RENO-SPARKS



BREAK PACKAGES

DEATH BY CHOCOLATE | 19

Chocolate Truffles (GF, V, VEG), Chocolate Dipped Macaroons (GF, V, VEG), Fudge Brownies (V) and Chocolate Chip Cookies (V), Roasted Coffee, Regular and Decaffeinated and Hot Herbal Teas.

HEALTHY BREAK | 21

Fresh Crudité's (GF, V, VEG) with Creamy Avocado Dip (GF,V) and Spicy Tomato Dip (GF, V, VEG), House Made Trail Mix (VEG), Open Faced Avocado Sandwich with Local Farmers Cheese & Hemp Seeds (V, NF), BLT Deviled Eggs (GF,V), served with Hibiscus & Ginger Infused Water

RENO BREAK | 23

Grilled & Marinated Local Vegetable Antipasto Display with Herb Marinated Olives and Roasted Peppers (GF,V), Gourmet Cheese & Fruit Board with Local Farm Favorites (GF), Toasted Specialty Flat Breads (VEG), Warm Spinach and Kale Dip (V) with Lavosh (VEG), served with Freshly Brewed Pomegranate Iced Tea

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SAVOR...
RENO-SPARKS

LUNCH SO MANY CHOICES.

FRESH MARKET BOXES • ENTRÉES • BUFFETS • PLATED





SO MANY CHOICES! LUNCH.

PLATED LUNCHES

Minimum 25 guests. For events under 25 guests a 75.00 labor fee will apply.
Includes Tea & Water service.

Select (1) one each Salad, Entrée and Dessert

SALAD

SIMPLY GREENS (GF, V)

Local Greens, Avocado, Cotija Cheese, Pickled Fennel, Marcona Almonds Golden Grape Tomato, Mojito Vinaigrette

CLASSIC CAESAR

Hearts of Romaine, Shaved Parmesan, Focaccia Crostini, Blistered Cherry Tomato, Cracked Peppercorns, Creamy Caesar Dressing

ZINFANDEL AND HONEY POACHED PEAR (GF, V)

Baby Field Greens, Bleu Cheese, Candied Pecans, Blackberries, Orange Segments, Aged Balsamic Vinaigrette

ENTRÉES

ROASTED GARLIC

GLAZED CHICKEN BREAST (GF) | 32

Caramelized Shallot & Smoked Cheddar Whipped Yukon Potatoes, Broccolini, Baby Carrots, Balsamic Butter Sauce

COFFEE RUBBED FLAT IRON STEAK | 40

Roasted Root Vegetables, Charred Asparagus, House Made Steak Sauce

BROWN SUGAR AND THYME RUBBED KING SALMON (GF) | 35

Bonaito and Andouille Sausage Hash, Smoked Wild Mushrooms, Lemon Beurre Blanc

MISO GLAZED JAPANESE EGGPLANT (GF, V, VEG) | 29

Sesame Baby Bok Choy, Lemongrass Jasmine Rice, Ginger-Tomato Broth

DESSERTS

CARDAMOM RICE PUDDING

with Cinnamon Anise Stone Fruit Compote, Pistachio Dust (GF, V)

DULCE DE LECHE CHEESECAKE

with Crushed Raspberry, Lime Coulis (GF, V)

3 LAYER CARROT CAKE

with Orange Raisin Mint Salsa (V)



(GF) Gluten Free (V) Vegetarian (VEG) Vegan (NF) Nut Free

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SAVOR...
RENO-SPARKS

TWO COURSE LUNCH ENTRÉE SALADS

ALASKAN SALMON & SALAD BOWL (GF) | 28

Baby Kale, Red Quinoa, Avocado, Corn, Broccoli, Cranberries, Walnuts, Tomato, Cucumber, Honey Orange Dressing

HERB GRILLED CHICKEN AND BERRIES (GF) | 26

Grilled Chicken Breast, Watercress, Blackberries, Blueberries, Red Grapes, Goat Cheese, Shaved Apples and Pecans. Served with Rosemary Lime Dressing

SHRIMP SALAD (GF) | 28

Tender Butter lettuce, Crisp Iceberg, Shrimp Salad, Sundried Tomato, Carrots, Mango, Pickled Red Onion, Local Hilmar Blue Cheese, Crushed Peanuts and Lemon Tarragon Dressing

DESSERTS

CARDAMOM RICE PUDDING

with Cinnamon Anise Stone Fruit Compote, Pistachio Dust (GF, V)

DULCE DE LECHE CHEESECAKE

with Crushed Raspberry, Lime Coulis (GF, V)

3 LAYER CARROT CAKE

with Orange Raisin Mint Salsa (V)

BOXED LUNCHES

BOXED SANDWICHES

All Sandwiches include Bag of Potato Chips, Chocolate Chip Cookie, & Whole Fruit (all include Mayonnaise & Mustard Packages)

LATIN SPICED CHICKEN SALAD | 26

Manchego, Arugula, Tomato and Sweet & Spicy Bread

GRILLED FLANK STEAK | 29

Red Onion Confit, Smoked Cheddar and Watercress on Everything Brioche

HERB ROASTED TURKEY BREAST | 26

Swiss, Lettuce, Tomato on Herbed Focaccia

CAPRESE WRAP (V) | 25

Tomato, Fresh Mozzarella, Basil, Romaine, Balsamic Reduction and Olive Oil in a Roasted Garlic Wrap

BOXED SALADS

All Salads Include Artisan Roll, Butter and a Chocolate Chip Cookie

BABY SPINACH AND STRAWBERRY SALAD (GF,V) | 22

Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

ADD A PROTEIN Chicken \$5 or Shrimp \$8

GRILLED CHICKEN COBB SALAD (GF) | 28

Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Avocado, Bleu Cheese, Cheddar Cheese and Red Pepper Ranch

LATIN STYLE TURKEY SALAD (GF) | 28

Baby Iceberg, Sweet Bell Pepper, Queso Asadero, Chile Spiced Corn and Tomato Relish, Roasted Turkey Breast, Tortilla Strips, Cilantro, Creamy Lime Dressing

Add on assorted soft drinks & water for Box Lunches upon consumption | 4 per person



LUNCH BUFFETS

Minimum 25 guests. For events under 25 guests a \$100 labor fee will apply. Includes Tea & Water service. Customized options available. Please speak to catering Sales Manager .

MIDTOWN | 39

- Chef's Soup of the Day (GF,V,VEG)
- Assorted Rolls (V) with Whipped Butter (V)
- Baby Spinach Salad with Strawberries, Walnuts and Bleu Cheese (GF,V) with Lemon Poppy Vinaigrette (GF,VEG)
- Quinoa Salad with Mango, Red Onion, Pepper, Almonds, Cranberries, Coconut, Pomegranate Dressing (GF,VEG)
- Beef Tri Tip Pot Roast with Parsley-Mint Salsa Verde and Grilled Sweet Onions (GF)
- Herb and Honey Mustard Glazed Organic Salmon with Red Pepper Relish (GF)
- Grilled Zucchini Rolls with Ratatouille Stuffing, Goat Cheese and Balsamic Drizzle (GF, V)
- Garlic Mashed Potatoes
- Chef Selection of Mini Desserts (V)

SOUTHERN KITCHEN | 34

- Biscuits (V) with Orange Cranberry Whipped Butter (GF,V) and Local Honey (GF,V)
- Baby Greens with Glazed Pecans, Strawberries, Watonga Farms Cheddar, Oranges (GF,V) Honey-Dijon Vinaigrette (GF,V)
- Hardwood Smoked Beef Brisket with Persimmon BBQ Sauce (GF)
- Blackened Chicken Breast with Charred Sweet Corn and Tomato Relish (GF)

- Triple Cheese Mac and Cheese with Buttered Bread Crumbs (V)
- Warm Seasonal Fruit Cobbler (V) with Vanilla Whipped Cream (GF,V)
- Traditional Banana Pudding (V)

EL MERCADITO | 33

- House Made Guacamole, Salsa and Tortilla Chips (GF,VEG)
- Latin Chopped Salad with Romaine Hearts, Tomato, Sweet Corn, Black Beans, Scallions, Black Olives and Queso Blanco Cheese. (GF,V) Served with Chipotle Ranch (GF,V)
- Skirt Steak and Chicken Fajitas with Roasted Onions and Poblano Peppers (GF) Served with Warm Flour Tortillas (V), Sour Cream (GF,V), Salsa Verde (GF,VEG) and Chihuahua Cheese (GF,V)

- Grilled Vegetable Quesadillas (V)

- Mexican "Fiesta" Rice (GF,V)
- Vegetarian Boracho Beans (GF,V)
- Individual Caramel Flan (GF), Cinnamon Sugared Churros (V)

LITTLE ITALY | 35

- Focaccia (V) & Parmesan Basil Bread Knots (V) with Oregano Whipped Butter (V,GF)

- Italian Salad with Iceberg, Salami, Garbanzo, Mozzarella, Tomato, and Black Olives (GF, NF) served with Creamy Italian (GF,V,NF) and Red Wine Dressing (GF,V,NF)

- Sausage & Meatballs with Bell Peppers, Onions and Marinara (NF)

- Chicken Marsala with Tomato & Marsala Mushroom Sauce (NF)

- Cavatappi pasta with Kale, Sundried Tomato, Lima Beans, Yellow Squash, in a Herbed Parmesan Broth (NF)

- Garlic, Shallot & Herbs sautéed Broccoli Rapini, Cipollini Onions and Bell Peppers

- Assorted Italian Pastries

"BATTLE BORN" DELI | 31

- Choice of Soup: Chicken Tortilla Soup (GF,NF), Roasted Zucchini Tomato Bisque (GF,V,NF) or Texas Chili (NF)

- Garden Salad with Assorted Toppings to include Chef Choice of Creamy Dressing (GF,V,NF) and Vinaigrette Dressing (4)

- Cilantro, Scallion, Jicama, Celery Seed Coleslaw (GF,V,NF)

- Assorted Deli Meats (GF,NF) Roast Beef, Smoked Turkey, Ham, Salami and Capicola. Assorted Cheese (GF,V,NF) Swiss, Cheddar and Provolone

- Albacore Tuna Salad with Dill, Celery, Onion, Lemon, Mayonnaise and Capers (GF,NF)

- Fresh Kaiser Buns (VEG,NF) with Lettuce, Tomato, Red Onion, Pickles, Mustard and Mayonnaise

- Chef Choice of Desserts (V)



DINNER CHEF CRAFTED.

SEASONAL INGREDIENTS • PLATED ENTRÉES



CHEF CRAFTED & SEASONAL!

DINNER.



PLATED DINNER

Minimum 25 guests. For events under 25 guests a \$100 labor fee will apply.
Includes Tea & Water service.

Select (1) one each Salad, Entrée and Dessert

SALADS

LOCAL GREEN CUPS (GF,V)

Local Bibb lettuce, Cucumber, Farmers Cheese, Pickled Onion, Candied Walnuts, Tomato, Lemon Vinaigrette

CLASSIC CAESAR

Hearts of Romaine, Shaved Pecorino, Mini Croutons, Torched Cherry Tomato, Cracked Peppercorns, Anchovy with Creamy Caesar Dressing

GINGER & MOSCATO

POACHED GOLDEN BEET (GF,V)

Baby Arugula, Endive, Bleu Cheese, Pistachios, Orange Segments, Champagne Vinaigrette

ENTRÉES

CRISPY CHICKEN BREAST | 41

Creamy Toasted Cous Cous with Pearl Onions, Corn & Sundried Tomato, Seasonal Vegetables, Sofrito Sauce

SOY & HERB MARINATED BEEF TENDERLOIN | 56

Potato Risotto with Wild Mushrooms & Herbs, Seasonal Vegetables, Anise Demi Glaze

ORANGE & CORIANDER CRUSTED MAHI MAHI (GF) | 43

Coconut Jasmine Rice, Seasonal Vegetables, Juniper Berry Cream Sauce

CREAMY POLENTA (GF,VEG) | 35

Roasted Root Vegetables, Red Pepper Coulis

DESSERTS

VANILLA PANNA COTTA

with Passion Fruit Sauce, Chocolate Swizzle Stick (GF,V)

TURTLE CHEESECAKE

with Fresh Berries, Caramel Sauce (V)

3 CHOCOLATE MOUSSE CAKE

with Strawberry Cinnamon Compote, Wafer Crumbs (V)

(GF) Gluten Free (V) Vegetarian (VEG) Vegan (NF) Nut Free

All orders are subject to a 21% administrative charge/fee and applicable sales tax. Prices subject to change.

SAVOR... RENO-SPARKS



DINNER BUFFETS

Minimum 25 guests. Includes Coffee, Iced Tea & Water Service

SOUTH VIRGINIA STREET | 49

Assorted Artisan Baguettes, Rolls & Flatbreads (V)
Whipped Sea Salt Butter (GF,V)

Local Greens, Feta Cheese, Pistachio, Beets,
Red Onion, Jubilee Tomato, (GF,V) Citrus
Vinaigrette (GF, V, VEG)

Tomato Bisque (GF,V) with Herbed Cheese Croutons

Basil and Lemon Marinated Roasted Shrimp with
Wild Mushroom Ratatouille (GF)

Grilled Bone-in Beef Short Ribs, Merlot Demi-Glace,
Pickled Cipollini Onions

Creamy Rosemary Polenta, Fresh Mozzarella,
Haricot Vert Green Beans, Caramelized Shallots,
Dried Cherries, Thyme (GF, V, VEG)

Ginger Infused Stone Fruit Salad (GF, V, VEG)

Chef Selection of Mini Desserts (V)

KIETZKE LANE | 46

Artisan Pretzel, Onion, Country and Brioche
Rolls (V), Whipped Sea Salt Butter (V)

Butternut Squash Bisque with Candied Pumpkin
Seeds (GF)

Heirloom Jubilee Tomato & Mozzarella Caprese,
Kalamata Olives, Basil, Preserved Lemon (GF,V)

Pan Seared Local Seasonal Fish, Cioppino Broth,
Clams, Cannellini Beans, Tomato & Fennel (GF)

Honey Balsamic Glazed Chicken Breast,
Caramelized Peaches, Capers and Shallots (GF)

Meyer Lemon Ricotta Ravioli, Grilled Zucchini,
Tomato, Basil and Roasted Garlic Alfredo (V)

Chef Selection of Mini Desserts (V)

All buffets will follow Venue Shield guidelines.



All orders are subject to a 21% administrative charge/fee and applicable sales tax. Prices subject to change.

SAVOR...
RENO-SPARKS

RECEPTIONS BITES & BUFFETS.

HOT & COLD HORS D'OEUVRES • PLATTERS • FLAVORFUL STATIONS



SMALL BITES & FILLING BUFFETS!

RECEPTIONS.



COLD HORS D'OEUVRES

Suggested 3-5 pieces per person prior to dinner per hour. Suggested 7-9 pieces per person if no dinner is planned per hour. Priced per piece.

GORGONZOLA, BALSAMIC FIGS AND PECAN ON CROSTINI (V) | 5

CAPRESE SKEWERS (GF,V) | 5

Grape Tomato, Mozzarella, Basil and Balsamic Pipette

CITRUS MARINATED OLIVE AND GOAT CHEESE LOLLIPOPS (GF,V) | 6

Rolled in Crushed Pistachios

LATIN SPICED CHICKEN SALAD IN FILO CUP (GF,V) | 7

Cilantro Chimichurri

BEEF TENDERLOIN CROSTINI | 8

Horseradish Cream, Baby Arugula, Sweet Red Onion Confit, Crispy Crostini

PETITE AHI TUNA TARTAR TACO (GF) | 8

Spicy Avocado Puree, Pickled Ginger and Micro Cilantro

LOBSTER "BLT" STUFFED CHERRY TOMATO (GF) | 9

HOT HORS D'OEUVRES

Suggested 3-5 pieces per person prior to dinner per hour. Suggested 7-9 pieces per person if no dinner is planned per hour. Priced per piece.

MALAYSIAN SHRIMP SPRING ROLLS | 5

Sesame Cilantro Sweet Chili Sauce

BEEF & BLEU CHEESE WELLINGTON IN CROUTE | 6

Madeira Demi

TURKEY CHORIZO & SMOKED GOUDA SLIDER | 6

Red Onion Jam and Black Garlic Aioli

MOJO PORK SLIDER | 6

Sweet Pickle and Spicy Ketchup

ARTICHOKE & SUNDRIED TOMATO CROQUETTE (V) | 7

Horseradish Cream, Baby Arugula, Sweet Red Onion Confit, Crispy Crostini

BACON WRAPPED CHORIZO STUFFED DATE (GF) | 8

Piquillo Pepper Sauce

VEGAN CURRY SAMOSA (VEG) | 8

Smoked Tomato Jam

(GF) Gluten Free (V) Vegetarian (VEG) Vegan (NF) Nut Free

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SAVOR...
RENO-SPARKS



SPECIALTY PLATTERS

Feeds approx. 10 guests.

DELUXE IMPORTED AND DOMESTIC CHEESE PLATTER (GF,V) | 88

Chef's Selection of Imported and Domestic Cheese garnished with Berries, Nuts, Dried Fruits, Sliced Sourdough Baguette and Assorted Crackers

SLICED SEASONAL FRUIT PLATTER (GF,V) | 78

A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Local Honey Dip

DELUXE CRUDITÉS AND DIP PLATTER (GF,V) | 68

Chef's Selection of Seasonal Fresh Vegetables served with Lemon Parmesan & Pistachio Ginger Dip

RUSTIC CHARCUTERIE BOARD (GF) | 115

Washoe Valley Local Charcuterie—(representative selection) Prosciutto, Dry Sausages, Soppressata and Mortadella al Pistachio paired with International Cheese, Grain Mustard, Fig Jam, Olives, Marinated Peppers Grilled Sour Dough Bread & Flat Crackers (VEG)

(GF) Gluten Free (V) Vegetarian (VEG) Vegan (NF) Nut Free

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SAVOR...
RENO-SPARKS

RECEPTION STATIONS

SAVOR understands the goals that meeting planners are focused on. We prepare late afternoon and evening event menus that are designed to provide a filling reception menu, or a cruise around networking dinner. For a reception, a station or two can add a more filling option, while for a dinner 3-4 stations provide a full meal. Priced per person. Some examples of our stations are:

SOUTHERN FLARE | 18

Vegetable Jambalaya (GF, V, VEG)

Cajun Pulled Chicken Sliders – Spicy Remoulade,
Sweet Pickle Chip, Soft Potato Roll

Shrimp Etouffee with Homey Grits

Bread Pudding (V), Assorted Mini Petite Fours (V),
Strawberry Shortcake Cookie (V)

SOUTHWESTERN | 17

Petite Cups of Guacamole, Refried Beans, Sour
Cream & Cheese, Crispy Corn Tortilla Chips (GF,V)

Chicken Tamales with Tomatillo Cotija Cheese
Salsa (GF)

Pork Carnitas “Fajitas”—Roasted Poblano Peppers
and Onions, Guasacaca, Corn Tortillas (GF)

Raspberry Cheesecake Chimichangas (V), Tres
Leche Cake Shooter (V)

LATIN SOUTH AMERICA | 27

Tomato & Mozzarella Empanadas, Spicy
Chimichurri (V)

“Matambre” Rolled Beef Flank with Spinach,
Egg, & Peppers with Salsa Gulf (GF)

Garlic Butter Parsley Sautéed Prawns, (GF)
Crusty Bread for Dipping (VEG)

Mini Caramel Flan (V), Rice Pudding Shooter
(GF,V) and Churros (V)

ITALIAN VILLAGE | 19

Gigantic Beans, Ricotta Salata, Broccolini Rapini,
Sundried Tomato, Basil Lemon Dressing (GF,V)

Chicken Scaloppini with Wild Mushrooms,
Capers in a Creamy Chicken Broth

Stewed Mussels & Clams with Tomato, Onion,
Preserved lemon and Parsley (GF)

Assorted Mini Italian Desserts (V)

ASSORTED CARVING STATION | Market Price

Served with Rolls and your choice of:
Grain Mustard & Tarragon Crusted beef
Tenderloin, Malbec Jus

Worcester & Thyme Charred Beef Striploin,
Spicy Chimichurri

Texas Smoked Bacon & Fig Wrapped Pork
Tenderloin, Mustard sauce

Roasted Turkey Breast, Sage Citrus Gravy

Miso & Wonton Crusted Salmon, Soy Ginger
Sesame Glaze

ASSORTED GOURMET CUPCAKE STATION | 12

Flavors include: Jelly Roll, Lemon Meringue,
Peanut Butter Cup, Chocolate on Chocolate,
Vanilla Bean and red Velvet

ICE CREAM STATION | 12

Chocolate, Vanilla and strawberry Ice Cream and
Assorted toppings including Chopped Nuts, Rainbow
Sprinkles, Cherries, Chocolate sauce, Strawberry
Topping and Whipped Cream

CHURRO STATION | 12

Assorted toppings including Chocolate & Caramel
sauce, Chocolate Sprinkles, Mini M&M, Mini Reese's
Pieces, Crushed Pineapple and Whipped Cream





BEVERAGES **SODA & COCKTAILS.**

WINE & BEER • BAR PACKAGES • CRAFT COCKTAILS



REFRESHING! BEVERAGES.

COLD BEVERAGES

ASSORTED SODAS | 4

BOTTLED WATER | 4

**BOTTLED LIPTON ICED
SWEET & UNSWEETENED TEA | 7**

ASSORTED BOTTLED JUICES | 7

**BOTTLED PERRIER OR
SAN PELLEGRINO STILL & SPARKLING | 7**

MONSTER ENERGY DRINKS (16OZ.) | 8

ICED TEA | 38 per gal.

REGULAR & DECAF COFFEE | 57 per gal.

LEMONADE | 38 per gal.

FRUIT PUNCH | 40 per gal.

FRESHLY SQUEEZED ORANGE JUICE | 42 per gal.

BEVERAGE SERVICE | 26 per 4 hrs.

Coffee, Hot Tea, Bottled Water & Assorted Soft Drinks

WATER COOLER KIT | 55

Chilled Water Dispenser

Includes 5 Gallons of Spring Water and Disposable 7oz. Cups

5 GALLON COOLER REFILL | 30

SPA WATER | 42 per gal.

Infused with Seasonal Fresh Fruits





BEVERAGE PACKAGES

HOSTED CONSUMPTION OR CASH BAR

ASSORTED SODAS (20OZ.) | 4

BOTTLED WATER 20OZ. | 4

DOMESTIC BEER | 8

Miller Lite, Coors, Coors Light

IMPORTED BEER | 9

LOCAL & CRAFT BEER | 9

HOUSE WINE BY THE GLASS | 8

PREMIUM WINE BY THE GLASS | 9

PREMIUM COCKTAIL | 10

Svedka Vodka, Tanqueray Gin,
Cruzan Rum, Sauza Tequila,
Early Times Whiskey, Dewar's Scotch

PLATINUM COCKTAIL | 12

Ketel One Vodka, Bombay Sapphire Gin,
Bacardi Rum, Patron Tequila, Jim Beam
Whiskey, Johnnie Walker Black Scotch

PLATINUM PACKAGE

Mixers, Premium & Specialty Beer,
Premium Wine, Platinum Cocktails

20 per hour per person (2 hour minimum)

Each additional hour of service | 9

PREMIUM PACKAGE

Mixers, Premium & Specialty Beer, House
Wine, Premium Cocktails

18 per hour per person (2 hour minimum)

Each additional hour of service | 7

BEER & WINE PACKAGE

Mixers, Premium & Specialty Beer, House
Wine

18 per hour per person (2 hour minimum)

Each additional hour of service | 7

NON-ALCOHOLIC PACKAGE

Bottled Soda and Water

6 per hour per person



INTERNATIONAL COFFEE BAR

Coffee, Decaffeinated Coffee, Kahlua, Grand
Mariner, Bailey's Irish Cream, Sambuca,
Flavored Syrups,
Chocolate Shavings, Cinnamon Sticks &
Fresh Whipped Cream

\$15 per person (2 hour maximum)



WINE BY THE BOTTLE

WHITES

WOODBIDGE CHARDONNAY | 39

Layers of baked apple and pineapple with whispers of vanilla and caramel.

WOODBIDGE SAUVIGNON BLANC | 39

Enticing aromas of roasted pears, lemon citrus and subtle baking spice with elegant layers of pineapple and crème brûlée flavors. This full-bodied Chardonnay offers a luscious texture and balanced acidity with a long, flavorful finish.

LA CREMA CHARDONNAY | 42

"Pair With Life" medium-bodied and food-friendly, featuring ripe notes of honeydew melon, juicy pear and apple crumble. Backed by delicate hints of meyer lemon and nutmeg, this elegantly structured Chardonnay is smooth and well-balanced, with crisp acidity and a creamy mouthfeel.

WOODBIDGE PINOT GRIGIO | 40

Luminous pear and apple notes animated with aromas of lime and lemon.

BLUSH

SEVEN DAUGHTERS MOSCATO | 38

Refreshingly dry with ripe cherry and strawberry notes and a dose of minerality on the finish.

WOODBIDGE ROSÉ | 38

Refreshingly dry with ripe cherry and strawberry notes and a dose of minerality on the finish.

ROSEHAVEN ROSÉ | 55

A Rosé well worth taking the time to savor. Strikingly elegant, clean and crisp. Featuring aromatic layers of guava, raspberry and strawberry, all interlaced with revealing citrus notes. Simply gorgeous!

FLUER DE MER PROVENCE ROSÉ | 120

Grenache, Cinsault, Carignan, Mourvedre, Syrah, other select reds. Aromas and flavors of fresh red berries, cherry, watermelon, subtle citrus, and Mediterranean herbs. Soft and refreshing acidity cleans out the palate nicely.



WINE BY THE BOTTLE

REDS

WOODBIDGE CABERNET SAUVIGNON | 38

76% Cabernet Sauvignon, 9% Petite Sirah, 6% Petit Verdot, 9% Other Red Varietals. Rich blackberry meld with hints of mocha, vanilla, and oak.

WOODBIDGE PINOT NOIR | 38

MARK WEST PINOT NOIR | 42

ATHENA CABERNET SAUVIGNON | 49

Intense aromas of blackberry and currants are layered with molasses and hints of clove. Big Wine full of bold flavor. California appellation.

RED ROCK MERLOT | 53

Zinfandel and Syrah added layers of ripe strawberry and cherry with notes of pepper. Dark plum, boysenberry and blueberry aromas and flavors are complemented by intriguing toffee notes and the firm structure of Cabernet.

ALAMOS MALBEC | 65

Layers of dark cherry and blackberry and a velvety mouthfeel. Aromas of violet intertwine with spice and vanilla, while balanced tannins create a velvety mouthfeel and expansive finish.

LOUIS M. MARTINI

CALIFORNIA CABERNET SAUVIGNON | 75

Cabernet Sauvignon, Petite Sirah, Merlot, Malbec. Full-bodied and intricately layered wine. Vibrant black cherry and rich mocha are primary on the palate, with black currant, pomegranate and vanilla spice rounding out the dense layers. The structure is both supple and round, offering approachability now and a generous, seamless texture with aging.

J VINEYARDS MULTI-APPELLATION PINOT NOIR | 85

BUBBLES

WILLIAM WYCLIFF BRUT | 32

Ripe apple and pear are layered with hints of honey and citrus in Wycliff Brut. The fresh cool, fresh stone and tree fruit flavors are balanced with a light body and mouthfeel. Wycliff Brut captures delicate fruit flavors with a crisp finish.

DARK HORSE CALIFORNIA SPARKLING | 52

Opens with enticing aromas of fresh apples and pears. Delicate bubbles burst with lively fruit notes that combine with hints of toasted oak, giving way to a layered, lasting finish.

LAMARCA PROSECCO | 69

Opening with aromas of fresh-picked citrus and honeysuckle blossoms, the crisp, clean palate brings fruity flavors of green apple, juicy peach and ripe lemon, framed by hints of minerality. The finish is light and refreshing with a tantalizing hint of sweetness.



EXHIBIT BOOTH TRAFFIC BUILDERS.

HOT SNACKS • ICE CREAM • COFFEE & COCKTAILS





HOT SNACKS & COOL TREATS!

TRAFFIC BUILDERS.

Includes compostable service. All services come with one SAVOR server included in price.

**Client to supply electrical 110V/20 amp if in Exhibit Hall*

***Client to supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

BAKED IN THE BOOTH COOKIES**

- Baked right in your booth, the smell of fresh cookies is a sure fire way to keep customers lingering!
- Choose up to 3 flavors from Chocolate Chip, Peanut Butter, Oatmeal-Raisin, and White Chocolate and Macadamia Nut cookies. A portion of the cookies will be pre-baked and served on a platter. Rental of small cookie oven includes one booth attendant and 500 cookies.

\$2,915

\$275 for every 50 additional servings

ICE CREAM CART*

- Choose from our premium Häagen-Dazs ice cream bars: vanilla, chocolate, or vanilla almond crunch to hand out to special guests and potential clients. Service includes SAVOR server and rental of ice cream cart.

\$1,760/200 bars

\$98 per dozen for additional serving

SOFT GOURMET PRETZELS**

These delicious soft pretzels come with a tabletop warmer to keep your pretzels fresh during the show. Package include four dozen pretzels in three flavors: Cinnamon & Sugar, Asiago and Bavarian.

\$800

\$105 per dozen for additional servings

BAR FOOD PACKAGE

Serves approximately 100

The bar food package will provide your guests with the classic finger foods that everyone loves. Package includes 3 pounds each of Pretzels, Deluxe Mixed Nuts, Party Snack Mix, and 100 pieces each of Crispy Spring Rolls, Spicy Chicken Wings and Pot Stickers.

\$2,500

SAVOR...
RENO-SPARKS

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CALIFORNIA WINE HARVEST

Serves approximately 100

Sample some of the best wines from throughout California right in your own booth. Prospective clients will delight in tasting wines from the Central Coast and Napa Valley while snacking on an assortment of cheese and crackers. Service includes 36 bottles of wine, 1 Deluxe Import & Domestic Cheese Tray, server, and compostable cups. Client to provide a 6 foot table or counter.

\$3,100



HOT CHOCOLATE BAR**

Serves 200

The hot chocolate bar puts a new twist on this drink as visitors choose from a variety of toppings. Whipped cream, marshmallows, chocolate shavings and peppermint sticks add flavor and flare! The hot chocolate bar also includes hazelnut, vanilla and caramel flavored syrups.

\$2,300

MARGARITA MADNESS**

Choose either classic or strawberry flavored margaritas to serve your guests. Our Margarita Madness package makes 300 servings and includes rental of the machine, staff to operate and 9 oz. compostable cups

\$4,200

\$14 each for additional servings

MIMOSAS

Serves 200

A mimosa bar is the perfect way to start the morning! Service includes champagne, orange juice, Martinelli's Sparkling Cider, plastic champagne flutes and orange slices for garnish.

Client must provide a 6 foot table or counter.

\$3,000

\$15 each for additional servings

