

---

# CLOVIS

## CIVIC CENTER

---



---

# *Catering Menu*

## *2018-2019*



*Executive Chef Sergio Martinez*



**SPECTRA**  
BY COMCAST SPECTACOR

# Breakfast

All choices include: Chilled Fruit Juices, Caffeinated/Decaffeinated Coffee with Sugar and Cream, and Iced Water (Hot Tea packets can be added for an extra charge)

## *Executive Continental*

Selection of Fresh Seasonal Fruit with Assorted Mini Danishes, Strawberry Rhubarb and Chocolate Cola Muffins, with a variety of Bagels with Cream Cheese, Fruit Preserves, and Whipped Butter  
**\$14 per person**

## *BYOB Bar*

### **(Build Your Own Burrito)**

Warm Flour Tortillas served with Scrambled Eggs, Smoked Bacon and Sausage, Hatch Green Chili, Shredded Cheese, Diced Tomatoes and Onions, Pickled Jalapenos with Red and Green Salsa  
**\$14 per person**

## *Rancher's Choice*

Scrambled Eggs served with Country Potatoes, Smoked Bacon and Sausage Links, Homemade Biscuits and Green Chili Country Gravy  
**\$16 per person**



All catered events are subject to a 20% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

# Lunches

All Lunches are served with Water and Iced Tea, House Salad, Soft Rolls, Seasonal Vegetables and Assorted Cakes (Caffeinated/Decaffeinated Coffee added for additional charge)

**For a plated lunch, it is an additional \$3.00 per person.**

## *Southwest Grilled Margarita Chicken*

Served with Wild Rice

**\$14 per person**

## *Blackened Chicken Alfredo*

Served with Garlic Bread Sticks

**\$14 per person**

## *Andouille Sausage and Chicken Jambalaya*

Served with Dirty Rice

**\$14 per person**

## *Island Teriyaki Chicken*

Served with Grilled Pineapple, Jasmine Rice, and Mango Salsa

**\$14 per person**

## *Chicken and White Wine Mushroom*

Served with Green Chili Mashed Potatoes

**\$14 per person**

## *Lemon Chicken Picatta*

Sautéed Chicken breast with Wild Rice

**\$15 per person**

## *Beef Milanese Napolitana*

Served on a bed of Steamed Rice and drizzled with Chimichurri Sauce

**\$16 per person**

## *Smoked Turkey Breast*

Served with Buttered Mashed Potatoes

**\$17 per person**

## *Grilled Pork Tenderloin*

Al Pastor with Avocado Crema served with Saffron Spanish Rice

**\$17 per person**



All catered events are subject to a 20% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

# Dinner

All Dinners are served with Water, Iced Tea, Caffeinated/Decaffeinated Coffee, House Salad, Soft Rolls, Seasonal Vegetables and Assorted Cakes

**For a plated, served dinner, it is an additional \$3.00 per person.**

## *Chicken Cordon Bleu*

Drizzled in Hollandaise Sauce and served with Roasted Red Pepper Mashed Potatoes  
**\$17 per person**

## *Beef Lasagna OR Chicken Lasagna*

Layers of Cheese, Meat, Spinach and Lasagna served with Garlic Breadsticks  
**\$17 per person**

## *Pork Tenderloin*

Soaked in Spiced Rum Apple Sauce served with Rosemary Oven-Roasted Potatoes  
**\$17 per person**

## *New York Roast*

Drizzled in a Chipotle Sauce served with Roasted Red Pepper Parmesan Mashed Potatoes  
**\$19 per person**

## *Baron of Beef Roast*

Served with Scallion Mashed Potatoes  
**\$20 per person**

## *Grilled Salmon*

Cooked in Lemon Burre Blanc served with a Wild Rice  
**\$23 per person**

## *Beef Wellington*

Seared, baked and served with Rosemary Oven-Roasted Potatoes  
**\$25 per person**

## *Leg of Lamb*

Topped with Fresh Mint Sauce and served with Rosemary Oven-Roasted Potatoes and Glazed Carrots  
**Market Price**  
(Ask a manager for pricing)



Updated 3/6/18 RS



All catered events are subject to a 20% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.