


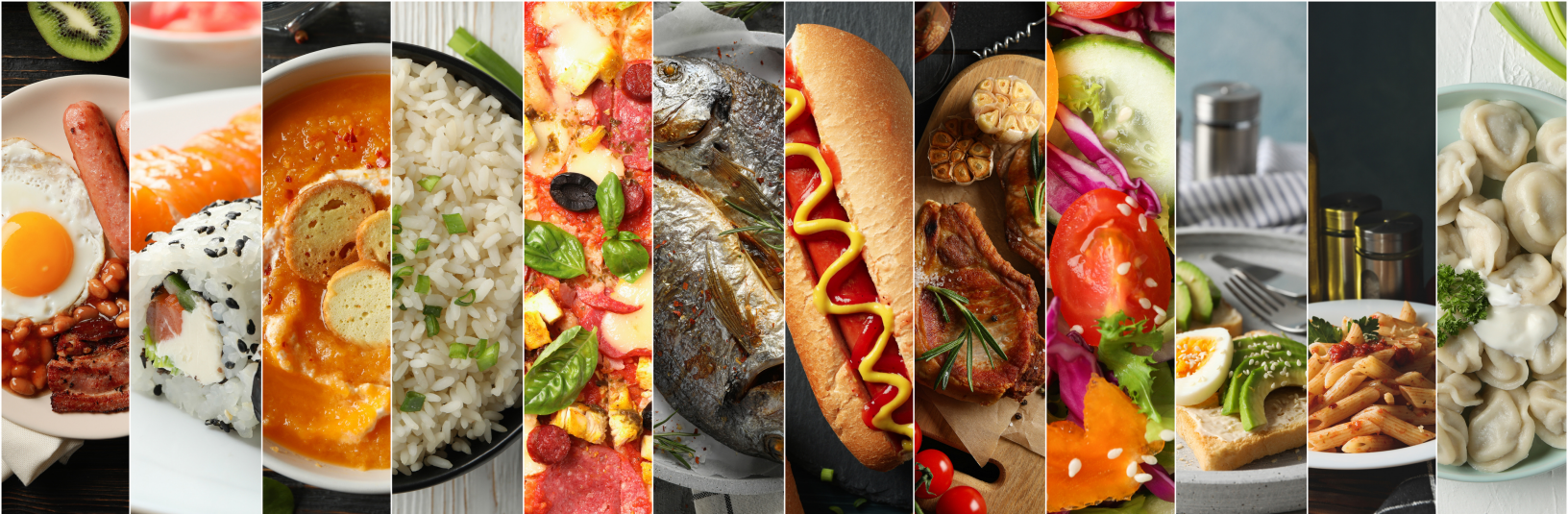
SAVOR... *each moment*



BRANSON
CONVENTION CENTER

Managed by  ASM
GLOBAL

200 S. Sycamore Street Branson, Mo 65616 - (417) 336-5401



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The Branson Convention Center is happy to make custom menus for all events. Please utilize our Catering Menu for options or talk with our Events Team to work with our Chef to create a personalized menu.

DIETARY RESTRICTIONS We are happy to accommodate dietary restrictions with advance notice at no additional fee. However, if a special meal is requested at the time of the meal, an additional fee will be added per each request.

BREAKFAST



BREAKFAST

CONTINENTAL

90 MINUTES

THE HEALTHY CONTINENTAL

\$16

Individual yogurt with granola*

Assorted whole fruit*,**

White and wheat toast with butter and jelly

CONTINENTAL BREAKFAST

\$18

Assorted muffins and pastries with butter

Assorted whole fruit*,**

White and wheat toast with butter and jelly

EXECUTIVE CONTINENTAL BREAKFAST

\$25

Seasonal fruit salad bowl*,**

Yogurt sauce*

Assorted muffins and pastries

White and wheat toast with butter and jelly

Fresh bagels

Fresh fruit preserves and cream cheese*

**SERVED WITH ASSORTED JUICES, FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE, AND ASSORTED HERBAL TEAS.**

BREAKFAST Prices are based on a twenty-five person minimum (unless otherwise noted); events with fewer than twenty-five guests will be subject to a \$75 fee.

Please add 23% Service Charge and applicable sales tax to all selections.

BREAKFAST

BUFFET

90 MINUTES

LAKEVIEW BREAKFAST

\$26

Scrambled eggs with farmer's cheese*

Applewood smoked Bacon* or sausage*

Country fried potatoes with onions*

BREADS, PICK ONE

Biscuits and sausage gravy

White and wheat toast with butter and jelly

Bagels with cream cheese

TABLE ROCK BREAKFAST

\$30

Scrambled eggs with farmer's cheese*

Applewood smoked Bacon* and sausage*

Country fried potatoes with onions*

Seasonal fruit salad bowl*,**

Berries with yogurt sauce*

ENTRÉES, PICK ONE

Biscuits and sausage gravy

Pancakes with butter and syrup

French toast with powdered sugar, butter and syrup

BREADS, PICK ONE

Breakfast pastries

White and wheat toast with butter, and jelly

Bagels with cream cheese

**SERVED WITH ASSORTED JUICES, FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE, AND ASSORTED HERBAL TEAS.**

BREAKFAST Prices are based on a twenty-five person minimum (unless otherwise noted); events with fewer than twenty-five guests will be subject to a \$75 fee.

Please add 23% Service Charge and applicable sales tax to all selections.

BREAKFAST PLATED

THE BRANSON BREAKFAST

\$27

Sourdough french toast with powdered sugar and maple syrup
served with country fried potatoes, peppers, and
vidalia onions*, and breakfast pastries served family style

MEATS, PICK ONE

Applewood smoked bacon* or country sausage*

TANEYCOMO

\$28

Scrambled eggs with farmer's cheese*,
served with country fried potatoes, peppers, and
vidalia onions*, and breakfast pastries served family style

MEATS, PICK ONE

Applewood smoked bacon* or country sausage*

THE BRANSON BISCUIT

\$28

Freshly baked biscuits topped with sausage country gravy.
served with country fried potatoes, peppers and
vidalia onions*, and breakfast pastries served family style

**SERVED WITH ASSORTED JUICES, FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE, AND ASSORTED HERBAL TEAS.**

BREAKFAST Prices are based on a twenty-five person minimum (unless otherwise noted); events with fewer than twenty-five guests will be subject to a \$75 fee.

Please add 23% Service Charge and applicable sales tax to all selections.

BREAKFAST

ENHANCEMENTS AND STATIONS

SMOOTHIE SHOOTER STATION

\$7

Strawberry, strawberry banana, and blueberry smoothie display*, serving size 2oz

CEREAL STATION

\$6

Assorted cereal including one gluten free option and 2% milk

OATMEAL BAR

\$8

Oatmeal served with toppings**

~Brown sugar, butter, and assorted dried fruit*

YOGURT PARFAIT BAR

\$9

Vanilla yogurt*, homemade granola*, fresh seasonal berries*,
pineapple slices*, dried fruit & nuts*

LOCAL HONEY SMOKED SALMON DISPLAY

\$MP

Served with cream cheese, capers, onions, cucumbers & bagel chips

OMELET STATION

\$14

Made to order omelets, served with toppings of:

diced vine ripened tomatoes*, bell peppers*, onions*, applewood smoked bacon*,
country sausage*, smoked ham*, and shredded cheddar cheese*

Chef Attendant Required \$75 fee

**ALL ACTION STATION ACCOMPANIMENTS AVAILABLE ONLY AS
AN ACCOMPANIMENT TO ANY BREAKFAST BUFFET OR PLATED
BREAKFAST. FOR STATIONS REQUIRING A CHEF ATTENDANT
(1) ATTENDANT PER EVERY 50 GUESTS \$75 FEE PER
ATTENDANT. PICK 2 ENHANCEMENTS ONLY.**

BREAK



BREAK

A LA CARTE

Made Fresh

(Priced by the Dozen, Minimum 1 dozen)

Gourmet Rice Krispy Treats*	\$40
Fudge Brownies	\$40
Assorted Cookies	\$40
Gourmet Sweet Breakfast Breads	\$40
Assorted Donuts	\$44
Assorted Fruit Danish	\$44
Assorted Muffins	\$44
Assorted Mini Muffins	\$22
Plain Bagels (served with assorted cream cheese)	\$44
Assorted Cake Truffle Balls	\$46
Giant Pretzels (with cheese sauce or stone-ground mustard)	\$54
Assorted Cupcakes	\$54
Freshly Sliced Seasonal Fruit*,** (per person)	\$8

Pre-Packaged

(Priced Individually, Minimum of 12 ordered)

Assorted Granola Bars	\$4
Assorted Candy Bars	\$5
Assorted Individual Bags of Chips and Pretzels	\$4
Assorted Individual Fruit Yogurt*	\$5
Individual Bags of Trail Mix**,**	\$5
Assorted Cereal with Milk	\$6
Assorted Whole Seasonal Fruit*,**	\$3
orange, banana, and apple	
Peanut Butter Crackers	\$4
Assorted Ice Cream Bars	\$6

**BREAK ITEMS WILL BE AVAILABLE FOR A MAX OF 2 HOURS.
PRE-PACKAGED ITEMS ARE CHARGED BASED ON
CONSUMPTION.**

BREAK

A LA CARTE

Per 25 People

	Buttered Popcorn	\$100
	Snack Mix	\$125
Pretzel Bites with stone-ground mustard or cheese sauce, serving size 5 pieces		\$150
	Hummus with Pita Chips and Veggies	\$175
	Tortilla Chips with House Made Pico and Queso	\$200

1 Gallon Minimum Required

	Fruit Punch	\$38
	Lemonade	\$38
	Orange Juice	\$42
	Milk	\$42
	Freshly Brewed Starbucks® Coffee	\$70
	Regular and decaffeinated	
	Starbucks® Coffee Enhancements:	
Per Person Assorted Flavored Syrups, Chocolate Shavings and Whipped Cream		\$8
	Freshly Brewed Starbucks® Iced Tea	\$60
	Water Cooler one - time fee	\$40
	5 gallon filter water jug	\$15

Individual Serving

	Starbucks® Hot Tea	\$5
	Hot Chocolate	\$5
	Assorted Sodas	\$4
	Bottled Water	\$4
	Milk 2% or Chocolate, per container	\$5
	Assorted Bottled Juice	\$5
	Bottled Sparkling Water, Perrier	\$6
	PowerAde™	\$6

LUNCH



LUNCH

BUFFET

90 MINUTES

SOUP AND SALAD BAR

\$32

Chef's soup of the day

Soup Attendant fee of \$75 - If Requested

Fresh artisan salad greens*, chef's choice dressings*,

Toppings of diced tomatoes*, vermont cheddar cheese*,
garlic croutons, diced hard boiled egg*, kalamata olives*,
diced cucumbers*, and crisp crumbled bacon*

Seasonal fruit salad*

Pasta salad

Assorted miniature rolls and assorted crackers with butter

SALADS, PICK ONE

Chicken salad*

Albacore tuna salad*

SPLIT RAIL PICNIC

\$32

ENTREES, PICK TWO

Grilled bratwurst with kraut*

Grilled hot dog*

Grilled hamburger*(cheese on the side)

All served with condiments, lettuce, tomato, onion, pickles, and buns

SIDES, PICK THREE

Baked beans*

Mexican street corn*

Coleslaw*

Potato salad*

Kettle Chips*

Macaroni salad

**SERVED WITH ICED TEA, FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE, WATER, AND CHEF'S SELECTION OF
ASSORTED DESSERTS.**

LUNCH Prices are based on a twenty-five person minimum (unless otherwise noted);
events with fewer than twenty-five guests will be subject to a \$75 fee. Please add

23% Service Charge and applicable sales tax to all selections.

LUNCH

BUFFET 90 MINUTES

THE SYCAMORE STREET DELI

\$33

Thinly sliced cuts of - glazed ham, breast of turkey, and roast beef

Swiss and cheddar cheeses*

Potato chips*

Shredded lettuce*

Sliced tomatoes*

Bread and butter pickles*

Dressings of—mustard, mayonnaise and horseradish*

Assorted gourmet breads

SALADS, PICK TWO

Pasta salad

Seasonal Fruit salad*

Mixed green salad* with one choice of dressing*

THE CHEF'S SELECTIONS

\$38

Chef's choice of two entrees

SAVOR... House salad* with ranch & vinaigrette dressing*

Chef's choice of second salad*

Chef's choice vegetable*

Chef's choice of starch

Amazin' Asian

\$40

Crispy fried chicken bites served with

Springfield famous cashew sauce and sweet & sour sauce

Beef and broccoli

Fried spring rolls

Veggie lo main

Fried rice*

**SERVED WITH ICED TEA, FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE, WATER, AND CHEF'S SELECTION OF
ASSORTED DESSERTS.**

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LUNCH

BUFFET

90 MINUTES

THE TUSCAN

\$41

SALADS

Italian tossed salad*

Caesar salad* - with croutons on the side

ENTRÉES, PICK TWO

Chicken alfredo with bowtie pasta

Baked bowtie bolognese

Classic meat lasagna

Vegetable and cheese lasagna (vegetarian)*

Penne lentil Bolognese with Impossible meat**,*

Served with garlic french bread

SIDES, PICK TWO

French green beans with roasted peppers & onions*

Three cheese risotto*

Country ratatouille*

SOUTH OF THE BORDER

\$41

Chopped salad with tomatoes*, black beans, and grilled corn*,

with a chipotle buttermilk dressing

Served with cilantro rice, slow cooked black beans*

flour tortillas, hard shell corn tortillas*, shredded lettuce*,

shredded cheese*, queso fresco*, sour cream*, and grilled jalapenos

Tortilla chips with warm queso* chef's homemade salsa*, and guacamole*

MEATS, PICK TWO

Ancho chili ground beef*

Chipotle smoked pulled chicken*

Skirt steak (fajita style)

**SERVED WITH ICED TEA, FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE, WATER, AND CHEF'S SELECTION OF
ASSORTED DESSERTS.**

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LUNCH

BUFFET 90 MINUTES

THE TANEYCOMO BBQ

\$42

SALADS, PICK TWO

Pasta salad

Seasonal Fruit salad*

Mixed green salad* with one choice of dressing*

Loaded baked potato salad*

Coleslaw*

MEATS, PICK TWO

Smoked pork butt * with BBQ sauce*

Smoked pulled brisket* with BBQ sauce*

Fried catfish with tartar sauce

Buttermilk fried chicken

SIDES, PICK TWO

Country fried potatoes with onions and peppers*

Macaroni & cheese casserole

Baked beans*

Green beans*

Mashed potatoes*

Mexican street corn*

BREAD, PICK ONE

Buttermilk biscuits with butter and honey

Honey corn bread

**SERVED WITH ICED TEA, FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE, WATER, AND CHEF'S SELECTION OF
ASSORTED DESSERTS.**

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LUNCH

BOXED

PREPACKAGED BOX LUNCHES

\$24

Includes: Sandwich, fruit cup, bag of chips, and fresh baked cookie

DECONSTRUCTED BOX LUNCHES

\$26

TURKEY CLUB

Sliced smoked turkey*, crisp bacon*, swiss cheese*,
lettuce and tomato* on a ciabatta roll

HAM CLUB

Ham*, crisp bacon*, swiss cheese*, lettuce and tomato* on a ciabatta roll

B.L.T.A. CHICKEN WRAP

Tomato basil flour tortilla, grilled chicken*, pepper bacon*, avocado*,
leaf lettuce*, tomato*, chipotle mayo*

ITALIAN HOAGIE

Pastrami*, black forest ham*, genoa salami*, shredded lettuce*, tomato*,
and pepperoncini peppers* on a ciabatta roll

VEGETARIAN WRAP**

Spinach tortilla*, marinated & grilled vegetables*, spring mix*, and pesto aioli*

ACCOMPANIMENTS, Pick One

Pasta salad in a cup

Fruit cup*,**

Chips* (included)

Fresh baked cookie (included)

SERVE WITH BOTTLED WATER OR SOFT DRINK

LUNCH Prices are based on a twenty-five person minimum (unless otherwise noted);
events with fewer than twenty-five guests will be subject to a \$75 fee. Please add

23% Service Charge and applicable sales tax to all selections.

LUNCH

PLATED SALADS

CAESAR

\$23

Crisp hearts of romaine*, shaved parmesan cheese*, and seasoned croutons tossed with creamy caesar dressing*

SAVOR... HOUSE**

\$23

Fresh artisan salad greens*, grape tomatoes*, sliced cucumbers*, and julienne carrots* served with ranch dressing and italian vinaigrette*

PROTIENS

Grilled chicken*

+\$2

Salmon*

+\$4

Shrimp*

+\$6

Grilled skirt steak*

+\$6

**SERVED WITH ICED TEA, FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE, WATER, AND CHEF'S SELECTION OF
ASSORTED DESSERTS.**

LUNCH Prices are based on a twenty-five person minimum (unless otherwise noted); events with fewer than twenty-five guests will be subject to a \$75 fee. Please add

23% Service Charge and applicable sales tax to all selections.

LUNCH

PLATED

FIRST COURSE

SALADS, PICK ONE

CLASSIC CAESAR

Crisp hearts of romaine, shaved parmesan cheese*, and seasoned croutons tossed with creamy caesar dressing**

SAVOR HOUSE

Fresh artisan salad greens, grape tomatoes*, sliced cucumbers*, and julienne carrots* served with ranch dressing and italian vinaigrette**

BCC SALAD

Fresh artisan salad greens, toasted almonds*, dried tropical fruit*, and feta cheese* served with chef's cranberry vinaigrette**

MAIN COURSE

ENTREES, PICK ONE

VEGETARIAN LASAGNA

\$29

Layered vegetables and cheese

MARINATED GRILLED CHICKEN BREAST*

\$34

With a roasted pepper cream sauce

CITRUS BRINED PORK CHOP*

\$34

With a fire roasted apple and raisin compote

PAN FRIED SNAPPER*

\$MP

With a mango salsa

PAN SEARED SALMON*

\$MP

With a herb beurre blanc sauce

MARINATED FLANK STEAK*

\$39

With a peppercorn demi

**SERVED WITH ICED TEA, FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE AND WATER.**

LUNCH Prices are based on a twenty-five person minimum (unless otherwise noted); events with fewer than twenty-five guests will be subject to a \$75 fee. Please add

23% Service Charge and applicable sales tax to all selections.

LUNCH

PLATED

ACCOMPANIMENTS

SIDES, PICK TWO

Seasonal vegetable medley*,**
Steamed asparagus*,**
French green beans with bacon and onions*
Mashed maple sweet potatoes
Italian three cheese risotto
Wild rice*
Smashed yukon potatoes*
Herb roasted potatoes*
Cilantro rice*

THIRD COURSE

DESSERTS, PICK ONE

Double layer chocolate mousse cake
Chocolate turtle cheesecake
Double layer carrot cake
Cheesecake with seasonal compote
Seasonal assorted cake
Carmel apple pie
Cherry pie

**SERVED WITH ICED TEA, FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE AND WATER.**

LUNCH Prices are based on a twenty-five person minimum (unless otherwise noted);
events with fewer than twenty-five guests will be subject to a \$75 fee. Please add

23% Service Charge and applicable sales tax to all selections.

DINNER



DINNER

BUFFET 90 MINUTES

THE BRANSON BUFFET

\$60

SALADS, PICK TWO

GARDEN SALAD**

Field greens, tomato*, cucumber*, radish*, and carrots* served with
balsamic vinaigrette* and ranch*

CAESAR SALAD

Hearts of romaine, rosemary croutons, parmesan cheese* tossed
in a classic creamy caesar dressing**

GRILLED VEGETABLE PASTA SALAD

Asparagus, green onions*, and red bell peppers* tossed in a
balsamic vinaigrette with fusilli pasta*

TORTELLINI SALAD

Three Cheese tortellini with strips of salami, sun dried tomatoes*,
kalamata olives*, and shredded asiago cheese* tossed in a garlic vinaigrette**

MEATS, PICK TWO

*Top sirloin with port wine demi and roasted grape tomatoes**

Pan seared salmon with herb beurre blanc sauce

*Smoked pork loin with a fire roasted apple and raisin compote**

*Citrus brined grilled chicken with smoked chili sauce**

*Impossible meat Bolognese with lentil penne**

SIDES, PICK TWO

*Oven roasted sweet potatoes with vermont maple butter**

Granny smith apple corn bread stuffing

*Wild rice pilaf with cranberries and almonds**

*Oven roasted rosemary potatoes**

*Smashed yukon potatoes**

*Herb three cheese risotto**

*Mashed maple sweet potatoes**

*Cilantro rice**

Four cheese mac and cheese

*Au gratin potatoes**

*Green beans, caramelized onion and peppers**

Seasonal vegetable medley,***

**SERVED WITH ICED TEA, FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE, WATER, AND CHEF'S SELECTION OF
ASSORTED DESSERTS.**

DINNER Prices are based on a fifty-person minimum (unless otherwise noted);
events with fewer than fifty guests will be subject to a \$75 fee. Please add 23%

Service Charge and applicable sales tax to all selections.

DINNER PLATED

FIRST COURSE

SALADS, PICK ONE

CLASSIC CAESAR

Crisp hearts of romaine, shaved parmesan cheese*, and seasoned croutons tossed with creamy caesar dressing**

SAVOR HOUSE**

Fresh artisan salad greens, grape tomatoes*, sliced cucumbers*, and julienne carrots* served with ranch dressing and italian vinaigrette**

BCC SALAD

Fresh artisan salad greens, toasted almonds*, dried tropical fruit*, and feta cheese* served with chef's cranberry vinaigrette**

MAIN COURSE

ENTREES, PICK ONE

GRILLED CAPRESE CHICKEN*

\$47

With buffalo mozzarella, roma tomatoes, and fresh basil sauce

SAUTÉED CHICKEN FLORENTINE*

\$47

With spinach cream sauce

GRILLED FLAT IRON STEAK*

\$55

With a three peppercorn demi

VEGETARIAN LASAGNA*

\$47

Layered noodles, vegetables and cheese

BONELESS PORK CHOP*

\$48

With a fire roasted apple and raisin compote

MEDITERRANEAN SALMON

\$MP

Sautéed filet of salmon topped with artichokes and tomato provençal

GRILLED FILET OF BEEF*

\$MP

With a madeira demi

PRIME RIB*

\$MP

**SERVED WITH ICED TEA, FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE AND WATER.**

DINNER Prices are based on a twenty-five person minimum (unless otherwise noted); events with fewer than twenty-five guests will be subject to a \$75 fee.

Please add 23% Service Charge and applicable sales tax to all selections.

DINNER

PLATED

ACCOMPANIMENTS

SIDES, PICK TWO

Seasonal vegetable medley*,**
Steamed Asparagus*,**
French green beans with bacon and onions*
Mashed maple sweet potatoes
Italian three cheese risotto
Wild rice*
Smashed yukon potatoes*
Herb roasted potatoes*
Cilantro rice*

THIRD COURSE

DESSERTS, PICK ONE

Double layer chocolate mousse cake
Chocolate turtle cheesecake
Double layer carrot cake
Cheesecake with seasonal compote
Seasonal assorted cake
Carmel apple pie
Cherry pie

**SERVED WITH ICED TEA, FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE AND WATER.**

DINNER Prices are based on a twenty-five person minimum (unless otherwise noted); events with fewer than twenty-five guests will be subject to a \$75 fee.

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HORS D'OEUVRES



HORS D'OEUVRES

Preceding Dinner

Six (6) Pieces per Person

Happy Hour

Eight (8) Pieces per Person

In Place of Dinner

Twelve (12) Pieces per Person

***Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-born illness, especially if you have certain medical conditions. May contain raw or under cooked ingredients.**

CHILLED HORS D'OEUVRES

(Priced per piece)

Olive Tapenade Crostini	\$4
Caprese Crostini	\$4
Assorted Finger Sandwiches	\$5
Veggie Crudit� Shooter*	\$4
Cured Salmon Philo Cup	\$6
Shrimp Shooter ~ served with cocktail sauce*	\$7

HOT HORS D'OEUVRES

(Priced per piece)

Bacon Wrapped Shrimp w/ Honey Dijon Thyme Sauce*	\$9
Swedish, Asian or BBQ Meatballs	\$5
Jalapeno Poppers	\$5
Vegetable Spring Rolls	\$4
Stuffed Mushrooms	\$5
Tandoori Grilled Pineapple Skewer*	\$4
Spanakopita Phyllo pastry filled with feta cheese & Spinach	\$5
Smoked Chicken Quesadillas served with Pico De Gallo	\$5
Chicken Skewers*	\$5
Beef Skewers*	\$6
Smoked Brisket Sliders	\$7
Smoked Pulled Pork Sliders	\$7
Cheeseburger Sliders	\$7
Chicken Strips	\$4

Prices are per piece minimum order fifty (50) pieces and based on a two (2) hour service time. Please add 23% Service Charge and applicable sales tax to all selections.

Gluten Free* Vegan**

HORS D'OEUVRES

RECEPTION DISPLAYS

(Priced Per Person)

GARDEN FRESH VEGETABLE CRUDITÉS	\$14
<i>Variety of fresh vegetables* served with hummus*, buttermilk dip, and pita chips</i>	
SEASONAL FRESH FRUIT DISPLAY*	\$15
DOMESTIC AND INTERNATIONAL CHEESE DISPLAY	\$19
<i>Cheeses from around the world* served with assorted flatbreads, nuts*, and dried fruit*</i>	
CHARCUTERIE DISPLAY	\$19
<i>Chef's assorted domestic and imported cheeses*, cured meats, pickled and cured vegetables* served with sliced baguettes and flat breads</i>	

RECEPTION STATIONS

(Priced Per Person for 2 Hours, minimum of 2 stations)

POTATO BAR	\$19
<i>Mashed potatoes*, crumbled bacon*, sour cream*, chives*, cheddar cheese*, potato wedges, sweet potato wedges*, tarragon mayonnaise*, dijonnaise*, spicy ketchup*, ketchup*, sea salt*, curry Aioli*, and hot sauce*</i>	
TACO BAR	\$23
<i>Ground tenderloin*, shredded chicken*, salsa*, shredded cheese*, sour cream*, fresh guacamole*, diced tomatoes*, shredded lettuce*, pico de Gallo*, queso fresco*, chili verde*, corn tortillas*, and warm flour tortillas</i>	
PICNIC CLASSICS	\$21
<i>Mini corndogs, with accompaniments (chili, shredded cheese, ketchup, mustard, relish), miniature cheeseburger sliders, and chicken strips with assorted sauces</i>	
MEDITERRANEAN GRILL	\$25
<i>Marinated chicken* and beef skewers*, pot stickers, yogurt cucumber sauce*, tabbouleh*, hummus*, warm pita bread, and Turkish tomato salad* with crumbled feta*</i>	

HORS D'OEUVRE Prices are based on a twenty-five-person minimum (unless otherwise noted); events with fewer than twenty-five guests will be subject to a \$75 fee. Please add 23% Service Charge and applicable sales tax to all selections.

HORS D'OEUVRES

CHEF'S SPECIALTY STATIONS

CARVING STATIONS

(All carving stations require a chef carver at \$75.00 per attendant,
1 chef carver per 75 people)

\$300

SMOKED RACK OF PORK LOIN*

Served with mayonnaise, mustard*,
dried fruit port wine sauce*, and silver dollar rolls
(Serves up to thirty guests)*

\$325

ROASTED BREAST OF TURKEY*

Served with mayonnaise, spicy mustard*,
cranberry sauce*, and silver dollar rolls
(Serves up to thirty guests)*

\$400

TOP ROUND OF BEEF*

Served with mayonnaise, mustard*, horseradish*, and silver dollar rolls
(Serves up to fifty guests)*

\$400

HONEY GLAZED HAM*

Served with horseradish, mayonnaise*, mustard*, and silver dollar rolls
(Serves up to fifty guests)*

\$550

PEPPERED PRIME RIB OF BEEF AU JUS*

Served with au jus sauce, mayonnaise*, mustard*, and silver dollar rolls
(Serves up to forty guests)*

HORS D'OEUVRE Prices are based on a twenty-five-person minimum (unless otherwise noted); events with fewer than twenty-five guests will be subject to a \$75 fee. Please add 23% Service Charge and applicable sales tax to all selections.

Gluten Free* Vegan**

BAR SELECTIONS



BAR SELECTIONS

Please select either the Standard or Premium Liquor Package based on you and your guests' preferences.

Client will be invoiced for the actual usage following the event, with payment due upon receipt of invoice.

STANDARD LIQUORS

Clan McGregor Scotch, Seagram's 7 Whiskey, Jim Beam White Label Bourbon, Svedka Vodka, Beefeater Gin, Cruzan Rum, and Sauza Gold Tequila

PREMIUM LIQUOR

Dewar's Scotch, Crown Royal, Jack Daniels, Absolut Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, and Jose Cuervo Gold Tequila

HOSTED BAR SERVICE

Bartender per seventy-five (75) guests is recommended for bar service. Bartender fees are \$50.00 per bartender per hour. All mixers are included with the bar set-up. Hosted bar service is charged based on the actual consumption at the rates listed below.

Domestic Beer	\$7
Imported Beer	\$7.5
Craft Beer	\$7.5
Wine (standard)	\$8
Wine (premium)	\$10
Cocktails (standard)	\$7
Cocktails (premium)	\$9
Cordials	\$9
Soda	\$4
Sparkling Water	\$4
Bottled Water	\$4

For your required advanced deposit, we will estimate hosted bar consumption based on two (2) drinks per guest, per hour, for the first two (2) hours and one (1) drink per guest for each additional hour at an average cost of \$6.00 per drink Charges are based on actual number of drinks consumed. Please add 23% Administrative Fee and applicable sales tax to all hosted beverage services.

BAR SELECTIONS

HOURLY PACKAGE BAR

(25 Guest Minimum)

Bartender per seventy-five (75) guests is recommended for bar service.

Bartender fees are \$50.00 per bartender per hour.

All mixers are included with the bar set-up

First Hour Per Person

Each Additional Hour Per Person

<u>SL</u>	<u>PL</u>
\$22	\$28
\$17	\$23

CASH BAR SERVICE

Bartender and one cashier for every one hundred and twenty-five guests is recommended for cash bar service.

Bartender fees are \$50.00 per bartender per hour

Domestic Beer	\$7
Imported Beer	\$7.5
Craft Beer	\$7.5
Wine (standard)	\$8
Wine (premium)	\$10
Cocktails (standard)	\$7
Cocktails (premium)	\$9
Cordials	\$9
Soda	\$4
Sparkling Water	\$4
Bottled Water	\$4

For your required advanced deposit, we will estimate hosted bar consumption based on two (2) drinks per guest, per hour, for the first two (2) hours and one (1) drink per guest for each additional hour at an average cost of \$6.00 per drink Charges are based on actual number of drinks consumed. Please add 23% Administrative Fee and applicable sales tax to all hosted beverage services.

POLICIES

FOOD AND BEVERAGE POLICIES

SAVOR... Branson is the exclusive food and beverage provider for the Branson Convention Center. No food or beverage of any kind will be permitted to be brought into the facility by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

BEVERAGE SERVICE

We offer a complete selection of beverages to complement your function. The Missouri Alcohol and Beverage Commission regulate alcoholic beverages and service. SAVOR... Branson holds the alcohol license and 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 intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

MENUS

The following menus are designed as guidelines to assist you in the selection of your food and beverage services. Please note that our Events Team welcomes the opportunity to customize menus and services to create unique or thematic events.

PRICING

All food and beverage charges are subject to twenty-three percent (23%) Service Charge and will be applied to all food and beverage sales, including alcohol. Current sales tax of 10.85% will be added to all food, beverages, rental, and Administrative Fees. The Service Charge is taxable under the Missouri State Board of Equalization Regulation.

Guaranteed prices will be confirmed with a signed contract and specified deposit. Pricing listed is subject to change without notice.

LABOR

Service labor charges may be added to any functions that do not meet minimum revenue considerations.

- All buffet meals of less than twenty-five people will incur a Labor Fee of \$75.00
 - Bartender Fee is \$50 per bartender per hour – two hours minimum
 - Excessive cleaning fee is \$25 per hour per team member
 - Chef Attendants are \$75 per attendant
 - Butler Passing \$100 per attendant

POLICIES

BANQUET EVENT ORDER

A signed copy of the Banquet Event Order must be returned four weeks prior to your event. The signed contract with its stated terms and addendum (if applicable) constitutes the entire agreement between the client and SAVOR... Branson. Any on site additions to these contracted arrangements will be accommodated, based upon availability, upon receipt of a catering check listing the additional items requested. This request must be signed by an authorized representative of the client and received prior to delivery of any additional items.

PAYMENT

One hundred percent of estimated charges are due 30 days prior to your event, along with the signed contract, by the date specified in the contract to guarantee services. Any increases in final guarantee (above 3%) are due and payable prior to start of services. Any on-site adjustments, additions or replenishment of the contracted catering services will be reflected in a final invoice, payable within ten days of receipt. The Sales & Events Department does not extend direct billing. As such, a guaranteed payment is required for all functions. You may finalize your account by Company Check, Cashier's Check, Visa, MasterCard, American Express or Cash. SAVOR... Branson will process and or pre-approve your credit card for any estimated balance due three business days prior to your function date.

GUARANTEES

- The guaranteed number of attendees is required seventy-two hours or three business days prior to the date and time of the function. (A business day is defined as Monday-Friday by twelve noon).
- In addition, any functions of over one thousand attendees, or consisting of multiple entrees, will require that final guarantees be received one hundred and twenty hours or five business days in advance of the event.
- If the guarantee is not received as stated, the number specified on the contract will be your guarantee. The guarantee is not subject to reduction after the seventy-two-hour deadline.
- Increases in attendance given after the final guarantee deadline may be subject to additional charges.
- Dietary needs to be provided seventy-two-hours before meal function. If restrictions are provided after this time we will accommodate as best as possible.
- SAVOR... Branson will not be responsible or liable for serving these additional guests but will do so based on availability of product. SAVOR... Branson will prepare food product for seated functions 3% over the final guarantee to a maximum of thirty people. Additional seating will only be placed if needed.

DIETARY RESTRICTIONS

We are happy to accommodate dietary restrictions with advance notice at no additional fee. However, if a special meal is requested at the time of the meal, an additional fee will be added per each request. Vegan Options** and Gluten Free* options are available at an extra cost which must be preordered.