



SAVOR . . .
El Paso CATERING BY SMG

El Paso Convention & Performing Arts Center

PLATED DINNER ENTREES

*Three Course Dinner Selections Include Choice of Salad, Entrée, and
Dessert, served with Fresh Rolls and Butter, Water & Iced Tea
Coffee available upon request*

TILAPIA W/MANGO SALSA

*Seared Tilapia Filets, with a Splash of Hornitos Tequila & Topped with Mango Salsa
Cilantro Rice, Seasoned Black Beans, Sautéed Sliced Zucchini*

\$23.95

STUFFED CHICKEN BREAST

*Grilled Mesquite Breast of Chicken Stuffed with a Southwestern Wild Rice,
Fresh Peppers & Asadero Cheese Topped with a Green Chile Sauce
Sautéed Squash Medley and Chipotle Mashed Potatoes*

\$23.95

PICANTE CRAB AND CHICKEN

*Marinated Chicken Breast bathed with a Chile-Garlic Compound Butter, topped with Blue Crab Meat, and Blue Cheese
Hollandaise, served with "Smashed" Red Potatoes, and Baby Mixed Vegetables*

\$29.95

SCAMPI PROVENCAL

*Jumbo Prawns Sautéed in Garlic, White Wine, Lemon Juice, Fresh Roma Tomatoes and Kalmata Olives
Served over Rice Pilaf with Broccoli Florets*

\$30.95

LEMON GARLIC GRILL

*Petit Filet of Beef with a Medallion of Chicken Breast
Topped with a Garlic Herb Butter & Lemon Garlic Glaze,
Served with Green Beans Almandine
Herbed Wild Rice Pilaf
Broiled Roma Tomato*

\$36.95

BEEF RIBEYE STEAK

*10oz Beef Ribeye Steak seasoned then Grilled and topped with Garlic Herb Butter
Served with Wild Rice and Garlic Roasted Mashed Potatoes & Grilled Asparagus*

\$36.95

*Please Note That Our Executive Chef and Catering Sales Manager Are Available To Prepare A Custom Menu To Suit
Your Specific Needs. A 72-business hour guarantee is required. Events with 1000 people in attendance or greater,
a 96-business hour guarantee is required.*