



CONGRESSMAN SOLOMON P. ORTIZ
INTERNATIONAL CENTER

Catering Menu



SPECTRA
BY COMCAST SPECTACOR

TABLE OF CONTENTS

General Info	3
Breakfast.....	9
Break Service	10
Brunch.....	12
Luncheon.....	14
Buffet	15
Plated Lunch + Dinner	16
Reception + Stations.....	19
Bar Options.....	23
AV/Equipment.....	25

GENERAL INFORMATION

Building Management

The Congressman Solomon P. Ortiz International Center (The Ortiz Center) is owned by Port Corpus Christi and professionally managed by Spectra by Comcast Spectacor. (www.SpectraExperiences.com).

Spectra Venue Management and Food Services & Hospitality manages all aspects of facility, associated parking lots and food & beverages services at the Ortiz Center for the Port Corpus Christi Authority.

Active Cargo Dock

As part of the Port Corpus Christi Authority, the plaza and James Storm Pavilion of the Ortiz Center is an active dock. Ships, barges or other vessels may be moored at the docks outside of the facility. We work closely with the Port to minimize visual obstructions, but cannot guarantee an unobstructed view.

Menu Selection and Custom Menus

Choose a menu from the listed suggestions or have us design a custom menu for your particular needs. Vegetarian, Gluten Free and other special dietary plates are available upon request.

Custom menus must be finalized (4) weeks prior to the event date to ensure sourcing availability.

Food & Beverage Service

To ensure food safety and quality, Buffets and Live Action stations will be available for a maximum period of 1½ hours at the pre-determined time.

We offer a complete selection of alcoholic and non-alcoholic beverages to compliment your function. As the Mixed Beverage Licensee for the Ortiz Center, Spectra is responsible for the administration of all laws and regulations of the Texas Alcoholic Beverage Commission (TABC).

In compliance with TABC regulations, it is illegal to bring into the establishment any alcoholic beverages or to consume alcoholic beverages in our associated parking lots. We are required to ask patrons to present a valid ID to order or consume any alcoholic beverages. No more than 2 alcoholic beverage drinks may be served at one time. TABC regulations require that we refuse alcohol service to those that appear intoxicated or to any underage persons. Alcoholic beverages may not be removed from the premises.

Concessions

Many events use the facility without utilizing our catering. Such as graduation ceremonies, expos, or showcasing events. In any event, Spectra reserves the right to present and sell concessions. No other caterer is permitted to sell food or beverage products on the premises without prior written approval by the General Manager.

Food and Beverage Sampling

Exhibitors may distribute food and beverage samples in authorized spaces, but must not be in competition with products or services by Spectra. Any exhibitor giving samples must have a permit on file with the Corpus Christi Department of Health. All samples must be made in a commercial kitchen by a licensed caterer. No homemade samples are allowed for the safety of our guests. Samples are limited to 2 ounces of food or non-alcoholic beverages. No alcoholic beverage samples may be distributed without prior approval of the General Manager.

Exclusive Caterer

Spectra Food Services & Hospitality maintains the exclusive right to provide all food & beverage and concession services at the Ortiz Center. Any exceptions must be requested and obtain the prior approval of the General Manager. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at the Ortiz Center's sole discretion.

Proposals and Price Quotes

Proposals and price quotations are based on our menu and current market prices. Prices quoted are guaranteed for 30 days. Menu pricing may fluctuate with current market value.

Should you choose a menu in advance, a price increases due to the market may occur; however, rarely is it a significant amount. Spectra reserves the right to substitute menu items due to market availability and will make every effort to inform our clients of these substitutions.

Decorations

All event bookings include black, white or ivory table linens and choice of linen napkins. Your Sales Manager is happy to assist you with custom color linen orders for an additional charge.

We have a variety of florists, decorators, audio-visual teams, entertainment and other vendors that we recommend. Please ask your sales manager for a list of our vendor partners, as well as our vendor policies and restrictions.

Decoration setup and teardown times are dependent upon building availability. Availability of room and building times vary daily. All decorations and floral arrangements brought into the facility must meet with the approval of local fire codes.

Day of Event

The Ortiz Center may have simultaneous events scheduled on property at any given time. All efforts are made to ensure overlapping events and guests do not affect each other.

Vendors

Live entertainment and DJs are welcomed at the Ortiz Center. We require clients provide details of these vendor's needs/requirements 30 business days prior to event date.

We are delighted to help arrange for every facet of your event. Clients are welcome to arrange for vendors or contract with Spectra for additional services. All outside vendors must be pre approved by the Ortiz Center and provide a Certificate of Liability listing the Port Corpus Christi, Congressman Solomon P. Ortiz International Center and Ovations Food Services LP, d/b/a Spectra Food Services & Hospitality as additionally insured in the amount of one million dollars.

Guarantee Policy

A final guarantee of attendance is required (5) business days prior to your event. In the event Spectra does not receive a final guarantee prior to (5) business days, the expected number will become the guarantee number. We will make every attempt to accommodate any increase in guarantee numbers after the (5) business days, however, the guarantee may not decrease inside this time period.

Insurance

At the Ortiz Center we require all parties of 50 people or more to obtain event insurance. A Certificate of Liability listing the Port Corpus Christi, Congressman Solomon P. Ortiz International Center and Ovations Food Services LP, d/b/a Spectra Food Services & Hospitality as additionally insured in the amount of one million dollars is due to your sales manager 30 days prior to your event.

Payment

Spectra accepts Visa, MasterCard, American Express and Discover, as well as, cashier's checks, cash and personal checks. Most events require a deposit at time of booking. We do not accept "payment upon conclusion" as a form of payment.

No personal checks will be accepted within 30 days of the event. Should overpayment occur, we will process refunds the day after event.

No service will commence until the signed License Agreement is returned to Spectra. Tax exempt clients must provide a tax-exempt form prior to the date of the event.

Deposit

25% of total due with signed contract
50% of total due 6 months prior to event date
75% of total due 3 months prior to event date
100% of total due 5 days prior to event date

Sales Tax

All food/beverage/audio-visual/equipment is subject to 8.25% Texas state sales tax. Taxes are subject to change. Tax-exempt groups must provide tax-exempt form prior to the date of event.

Cancellation

Our cancellation policy is listed in the Spectra License Agreement under section H: Special Conditions. Cancellation must be received in writing.

Management Charge

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. Management Charge is also assessed on audiovisual services and room rental.

Exhibits

Floor Plans – A preliminary exhibit floor plan is required sixty (60) days prior to the first contract day. Exhibit floor plans must first be sent to your Sales Manager for review to ensure compliance with Corpus Christi Fire Code. The Ortiz Center must approve all floor plans prior to move-in. Floor plans are not considered approved without being signed and stamped “Approved” from the Ortiz Center. An approved copy of the floor plan will be returned to the Client.

The Client is cautioned not to sell exhibit space until the Ortiz Center has approved the floor plan. This is to ensure that exits, aisles and fire protection equipment are clear and unobstructed, as well as, to avoid costly changes involving exhibits. Changes in proposed plans may be required to achieve the safe and orderly operation of the facility, compliance with the contract and Ortiz Center policies and procedures and coordination of use of the pre-function/lobby areas of the facility by joint users.

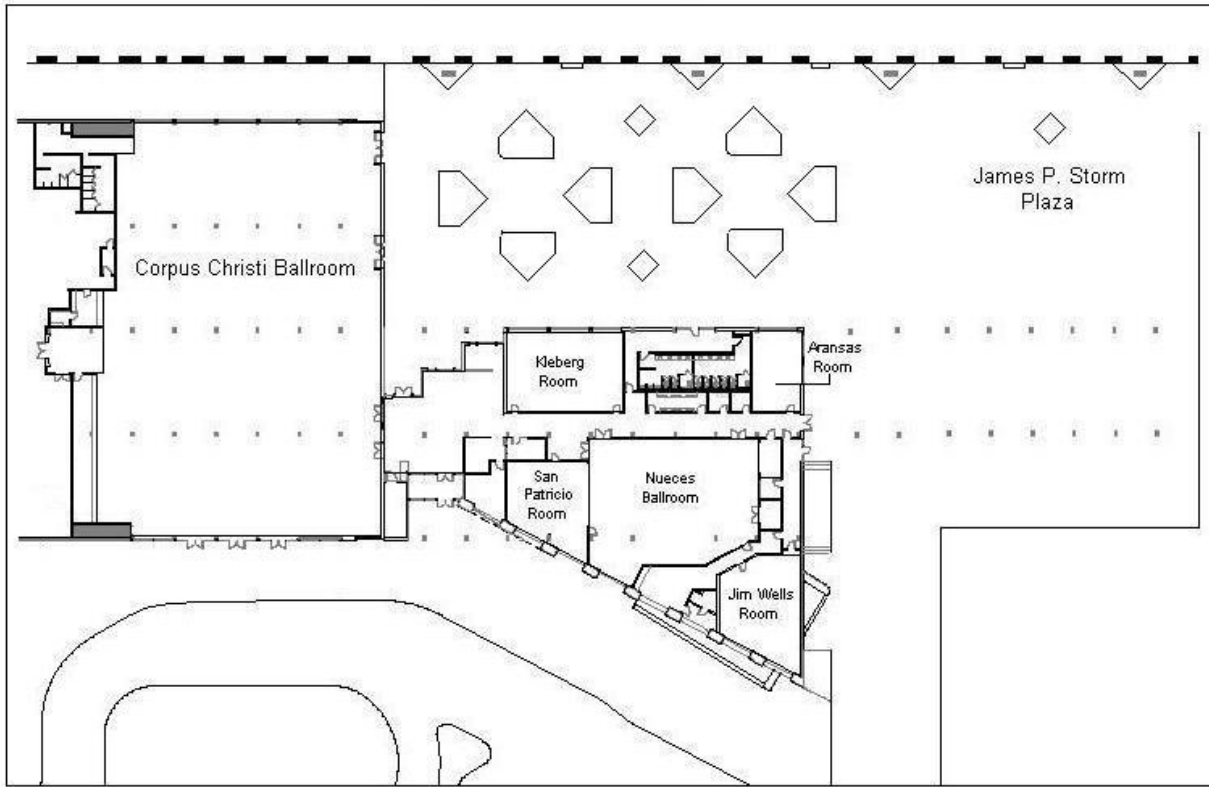
All floor plans must clearly indicate a minimum of two (2) freight- free aisles, one North to South and one East to West. Freight- free aisles must be designated with signage or tape placed by Client or General Service Contractor.

Required specifications for exhibit floor plans - (any exception must be submitted in writing to your Event Manager or Sales Manager):

- All entrance and exit points must have a minimum of fifteen feet (15') of clear space on all sides.
- All aisles must be at least ten feet (10') wide.
- No more than two hundred feet (200') of aisle travel is permitted from any location to the nearest exit.
- Dead-end corridors should be no longer than twenty feet (20').
- All fire extinguishers and alarm call stations must be visible, accessible and kept clear of obstruction at all times.
- Visual or physical obstructions of fire exits are not permitted.
- Facility graphics, restroom, and concession areas must be clear and not blocked.

If the final floor plan is different from the initial plan submitted and approved, the final plan must be resubmitted and processed for approval at least thirty days before the scheduled move-in or fees may apply.

An exhibitor list, both in alphabetical and numerical order, is required so prompt service may be provided to exhibitors. Exhibits in the ballroom require prior written approval. Utilities in the ballroom are limited to each individual exhibit and the cost for providing utility and technical services to exhibits is the responsibility of the Client. No sharing of utilities between exhibitors is allowed and will result in \$150 service fee, plus utility fees, per day. The Client must arrange for booth cleaning each day of the exhibit. For health and sanitation purposes, no food or beverage shall be permitted in the exhibit spaces overnight.



	Rounds	Classroom	U-Shape	Hollow Square	Theatre	Cocktail	Sq Ft
Corpus Christi Full	800	1000	N/A	N/A	1200	2000	16,555
Corpus Christi A	150	175	60	70	300	200	3,610
Corpus Christi B	300	355	N/A	N/A	700	400	8,058
Corpus Christi BCDE	500	400	N/A	N/A	900	700	12,945
Corpus Christi CDE	150	175	60	70	300	200	3,496
Corpus Christi C,D,E	40	45	30	15	60	75	1,178
Nueces Room	150	175	60	70	250	200	3,140
Kleberg Room	80	50	30	35	85	125	1,405
San Patricio Room	50	40	25	25	60	60	975
Aransas Room	30	30	15	20	30	40	580
Jim Wells Room	50	40	24	30	60	75	1,150
James Storm Plaza							

BREAKFAST

Quick Continental

Seasonal Whole Fruit Display
Fresh Baked Mini Pastries
Water + Coffee + Chilled Orange Juice

9.5 per person

Deluxe Continental

Sliced Seasonal Fruit
Assorted Berry Yogurts
Fresh Baked Mini Pastries
Water + Coffee + Chilled Orange Juice

12.5 per person

Classic Morning Breakfast

Sliced Seasonal Fruit Display
Fresh Baked Buttermilk Biscuits + Preserves
Scrambled Eggs
Breakfast Potatoes
Bacon **or** Sausage Links (*add \$2 per person for dual proteins*)
Water + Coffee + Chilled Orange Juice

14.5 per person

Hot and Healthy Breakfast

Sliced Seasonal Fruit Display
Vegetable Frittata
Turkey Bacon **or** Sausage Links (*add \$2 per person for dual proteins*)
Water + Coffee + Chilled Orange Juice

13.5 per person

ALA CARTE BREAKFAST

Interactive Omelet's + Eggs to Order (<i>Chef Attendant Included</i>)	6 per person
Buttermilk Pancakes + Maple Syrup + Whipped Butter	3.5 per person
Waffles + Maple Syrup + Whipped Cream + Butter	4.5 per person
Southern Biscuits + Country Gravy	3.5 per person
Breakfast Taquitos (Smoked Bacon + Egg or Country Potato + Egg)*	3.25 each
Ham Croissants (Smoked Ham + Egg + American Cheese)*	4.5 each
Sausage Biscuits (Sausage + Egg + Sharp Cheddar)*	3.5 each
Fresh Baked Pastries	25 dozen
Bagels + Cream Cheese	26 dozen
Sliced Seasonal Fruit	4.25 per person
Assorted Whole Fruit	2 per person

*(25) piece minimum

THEMED BREAKS

Sweet & Savory Temptations

Signature Cookies + Brownies + Housemade Potato Chips + Trail Mix
Hydration Station + Soft Drinks

9 per person

At The Movies

Signature Cookies + Assorted Candies + Fresh Popped Popcorn
Soft Baked Pretzels + Chili Con Queso + Hydration Station + Soft Drinks

10.5 per person

Texas Fiesta

Tri-color Chips + Chili Con Queso + Salsa + Steak Quesadilla
Sour Cream + Pico de Gallo + Churros + Hydration Station + Soft Drinks

10 per person

Light & Healthy

Granola Bars + Crudité's + Ranch Dip + Mixed Nuts + Hydration Station

8.5 per person

BREAK SERVICE

Sliced Seasonal Fruit	4.25 per person
Assorted Whole Fruit	2 per person
Granola Bars + Kashi Bars	2.25 each
Traditional Trail Mix	2.5 each
Brownies + Dessert Bars	28 dozen
Fresh Baked Cookies	18 dozen
Deluxe Mixed Nuts (2 lbs)	35 each
House Made Potato Chips (serves 25)	35 per basket
Tri-Colored Chips + Salsa (serves 25)	45 per basket
Fresh Popped Popcorn (25 bags)	36 per basket
Fresh Baked Pretzels (25 each)	55 per basket
Fresh Fruit Cup (Small/Large)	3.95/4.95 each
Fresh Berry Yogurt Parfait (Small/Large)	3.75/4.75 each
Fresh Berry Greek Yogurt Parfait (Small/Large)	4.50/5.50 each

BEVERAGES

Freshly Brewed Coffee (gallon)	26 gallon
Decaffeinated Coffee (gallon)	28 gallon
Freshly Brewed Iced Tea (gallon)	18 gallon
Fruit Juices (10 oz)	3.5 each
Soft Drinks (12 oz)	2.25 each
Bottled Water (16 oz)	2.25 each

Beverage Stations*

Hydration Station	2 per person
Fresh Brewed Iced Tea + Hydration Station	3 per person
Full Beverage Station (Iced Tea + Water + Coffee + Decaf)	4.5 per person

*Stations are for a maximum of 4 hours and remain in the same location all day

LIGHTER LUNCHESES

*Includes fresh baked cookies and dessert bars, Iced Tea and Water.
Make it a Boxed Lunch with bottled water for 2 per person additional*

FRESH SALADS

Includes house baked dinner rolls with fresh baked cookie and dessert bar platter

Grilled Chicken Caesar

14 per person

Romaine + Grilled Chicken + Garlic Croutons + Caesar Dressing + Parmesan Crisp
Grilled Steak + 2 per person
Marinated Grilled Shrimp Skewer + 4 per person
Grilled Salmon Filet + 6 per person

Strawberry Fields

14 per person

Spring Mix + Strawberries + Red Onion + Feta + Almonds + Balsamic Vinaigrette
Grilled Chicken Breast + 2 per person

Classic Cobb

16 per person

Romaine + Roast Turkey + Ham + Swiss + Cheddar + Tomato + Egg + Ranch

SANDWICH PLATTERS

served with Housemade Chips, Pickle Spears, Fresh Baked Cookies and Desert Bars
Choice of Pasta Salad - Potato Salad - Fresh Fruit Salad - Caesar Salad - Garden Salad
Box It Up for \$2 (Includes bottled water)

Handcrafted Sandwiches

14 per person

Turkey & Provolone on Focaccia + Ham & Swiss Croissant + Roast Beef & Cheddar Baguette
Tomato - Mozzarella - Basil Caprese vegetarian option available upon request

Gourmet Wraps Platter

14 per person

Chicken Caesar + Cool Turkey + Roast Beef & Horseradish
Roasted Vegetable vegetarian option available upon request

BUILD YOUR OWN

Build Your Own Deli

19 per person

Roasted Turkey Breast + Honey Baked Ham + Roast Beef + Tuna Salad +
Monterrey Jack + Sharp Cheddar + Deli Breads and Rolls + Relish Tray + Condiments

Soup and Salad Bar

19 per person

Spinach and Romaine Lettuce + Assorted Fresh Vegetables + Assorted Toppings +
Ranch Dressing and Balsamic Vinaigrette + Chef's Choice Soup + Fresh Baked Rolls

THEMED BUFFETS

Minimum 25 Guests required for Themed Buffets.

Dinner pricing includes larger entrée portion with regular and decaf coffee service

	Lunch	Dinner
<p>Texas Hospitality</p> <p>Ortiz Garden Salad + Ranch Dressing Housemade Chicken Fried Steak + Pepper Gravy Garlic Mashed Potatoes + Sautéed Green Beans Fresh Baked Corn Bread + Whipped Honey Butter Pecan Pie + Apple Pie</p>	18	22.5
<p>Build Your Own Salad Bar</p> <p>Crisp Romaine + Spring Mix + Garden Fresh & Roasted Vegetables Balsamic Grilled Chicken + Marinated Grilled Steak Assorted Toppings + Choice of two Dressings + Fresh Baked Dinner Roll</p> <p>Substitute Grilled Salmon or Grilled Shrimp Skewer - Add \$3.25 per person</p>	19	22
<p>South of the Border</p> <p>Tortilla Soup OR Fiesta Tostada Salad Cheese Enchiladas Southwestern Chicken OR Beef Fajitas + Roasted Onions + Peppers Spanish Rice + Pinto Beans Salsa Fresca + Shredded Cheddar + Sour Cream + Flour Tortillas + Tabasco Vanilla Flan + Churros <i>Add on: Tri-Colored Tortilla Chips and Seven-Layer Dip + 3.5 per person</i></p>	21	24.5
<p>Taste of Asia</p> <p>Asian Cabbage Slaw Steamed Jasmine OR Fried Rice + Stir Fry Noodles Beef and Broccoli + Sesame Ginger Chicken Sriracha + Soy Sauce + Chopsticks Almond Cookies + Fortune Cookies <i>Substitute: Shrimp and Vegetables \$2.00 per person</i></p>	22	25.5
<p>Italian Bistro</p> <p>Italian Insalata - Romaine + Olives + Pepperoni + Red Onion + Italian Vinaigrette Chicken Parmesan + Roasted Vegetable Penne Pasta in Garlic Cream Sauce Fresh Baked Garlic Bread Italian Cannolis + Tiramisu</p>	21.5	26.5
<p>Southern Charm</p> <p>Creamy Cole Slaw OR Red Bliss Potato Salad Glazed Sliced Beef Brisket + Barbecued Chicken + Jack Daniels BBQ Sauce Cheddar Au Gratin Potatoes + Smokehouse Green Beans Homemade Cobbler</p>	22.5	26.5

PLATED

STARTERS (SELECT ONE)

Tortilla Soup

Crispy Tortilla Strips + Cilantro + Shredded Cheddar + Lime Wedges

Tomato Basil Soup

Creamy Tomato Basil Soup

Ortiz House Salad

Mixed Greens + Cucumber + Tomato + Shredded Carrots + Red Onion + Sesame Cracker + Choice of 2 Dressings

Classic Caesar

Chopped Romaine Lettuce + Housemade Croutons + Shaved Parmesan + Lemon Garnish + Caesar Dressing

Black Bean + Roasted Corn Ensalata

Black Beans + Roasted Corn + Diced Tomato + Red Onion + Monterrey Jack + Tortilla Strips + Cilantro Lime Vinaigrette + Buttermilk Ranch Dressing

Dressings: *Buttermilk Ranch + Blue Cheese + Aged Balsamic Vinaigrette + Raspberry Vinaigrette + Sun-Dried Tomato + Fat Free Italian*

PREMIUM STARTERS

Caprese +1.5

Sliced Tomato + Fresh Mozzarella + Basil + Celery Salt + Pepper + Balsamic + EVOO

Deconstructed Baby Spring Mix +1.5

Sun-dried Cherries + Gorgonzola Crumbles + Mandarin Oranges + Toasted Walnuts + Sliced Red Onion + Herb Flatbread

Family Style Antipasto +\$2

Romaine + Roasted Vegetables + Marinated Olives + Pepperoncini + Petit Balsamic Mozzarella + Garlic Rubbed Grilled Bread

ENTREES

Includes choice of salad, starch, vegetable and dessert with fresh baked rolls, iced tea and water

Dinner pricing includes larger entrée portion with regular and decaf coffee service

Make it a Buffet for +\$4 per person

	Lunch	Dinner
Chicken Piccata White Wine Lemon Reduction + Capers	16.5	22.5
Parmesan Encrusted Chicken Roasted Garlic Cream Sauce + Balsamic Tomatoes	16.5	22.5
Rotisserie Italian Herb Chicken Chop Caramelized Onions + White Wine + Italian Herbs	17	23
Chicken Chop with Mustard & Stone Fruit Relish Seasonal Stone Fruit + Red Wine + Mustard Seeds + Herbs	17.5	23.5
Chicken Cordon Bleu Stuffed with Melted Swiss + Ham + Chardonnay Cream	18	23
Rustic Chicken Cacciatore Peppers + Onions + Tomato + Capers + White Wine + Fresh Italian Herbs	18	23
Charbroiled Marinated Flank Steak Flame Grilled Scallions + Chimichurri or Sauce Beurre Rouge	22	26
Beef Tenderloin Herbed Butter or Mushroom Demi Glace	26	28
Slow Roasted Prime Rib Au Jus + Horseradish Cream <i>(Buffet requires Chef Attendant)</i>	26	29
Mesquite Grilled Texas Rib Eye Cabrales Herb Butter + Crispy Onions + House Steak Sauce	28	32
Herb Crusted Pork Loin Caramelized Onion-Apple Compote or Mustard and Stone Fruit Relish	17.5	22.5
Pesto Grilled Pork Chop Center Cut Pork Chop + Pesto	17.5	22.5
Orange Rosemary Salmon Steak Fresh Rosemary + Orange Glaze	19	24
Coconut Encrusted Mahi Mahi Coconut Flakes + Citrus Cream + Orange Zest	20	25

ACCOMPANIMENTS

STARCHES

Dauphinaise Potatoes
Herb Roasted Red Potatoes
Smoked Gouda Au Gratin Potatoes
Garlic Mashed Potatoes
Roasted Potato Medley
Pecan Florentine Rice
Orzo Pasta + Sundried Tomatoes

VEGETABLES

Seasonal Vegetable Medley
Sautéed Zucchini + Squash + Red Peppers
Hericot Vert + Balsamic Drizzle
Fine Green Beans + Yellow Beans + Carrots
Asparagus + Baby Carrots + Red Peppers
Asparagus + Lemon Zest

DESSERTS

(25 or more guests may select two dessert options)

New York Cheesecake + Strawberry Coulis
Triple Chocolate Torte
Key Lime Pie
Wild Berry Pie
Lemon Cream Torte
Strawberry Shortcake
Classic Tiramisu

Premium Desserts

Chocolate + White Chocolate Mousse + Fresh Berries
Gran Mariner Crème Brûlée
Mango Mousse Cake

+ 4 per person

BRUNCH

STATION STYLE BRUNCH

Multiple stations and/or hors d'oeuvres can be put together when creating a custom brunch. A minimum of four stations/hors d'oeuvres are required when creating such menu.

BLT Crostini Crumbled Bacon + Sliced Tomato + Hearts Romaine + Sriracha Mayo	4.5 per person
Bagel + Lox Mini Bagels + Smoked Salmon + Cream Cheese + Diced Eggs + Red Onion + Capers	6 per person
Gazpacho Shooters Traditional Gazpacho + Toast Point	4 per person
Tomato Basil Shooter with Grilled Cheese Creamy Tomato Basil Soup + Mini Grilled Cheese	6 per person
Finger Sandwiches Chicken Salad, Cucumber + Boursin + Micro Greens and Prosciutto + Asparagus + Cantaloupe	5.50 per person
Deconstructed "Pig in a Blanket" Puff Pastry + Muenster + Cocktail Frank	4.25 per person
Mini Croissant Sandwiches Turkey and Provolone + Ham and Cheddar + Chicken Salad + Grilled Veggie and Boursin	5.50 per person
Quiche Display Florentine + Lorraine + Roasted Veggie	4.75 per person
Chicken and Waffle Sliders Housemade Waffle + Hand Breaded Chicken Tender + Maple-Bourbon Drizzle	6.50 per person
Poached Salmon Display (Serves approx. 60-80 guests) Lemon + Capers + Red Onions + Fresh Dill Cream Cheese + Crostini	425 per display

INTERACTIVE BRUNCH STATIONS

Waffle Station Braised Short Rib + Lemongrass Cilantro Waffle + Mint Lime Micro Greens Asian Shredded Pork + Scallion & Pickled Ginger Waffle + Jalapeno Sesame Glaze Pecan Encrusted Chicken Tender + Buttermilk Waffle + Bourbon Glaze	12 per person
Slider Bar Angus Beef + Pulled Pork + Chicken Fried Chicken	8 per person
Omelet Station Ham + Bacon + Spinach + Onion + Mushrooms + Peppers + Tomato + Cheddar	6 per person

BRUNCH BARS

Includes one drink per person and includes TABC Certified Bartender

Bloody Mary Bar

10.25 per person

Assorted Rimming Salts + Peppered Bacon + Lemon Wedges + Celery Stick
Spanish Olives + Pepperoncini + Cocktail Onions + Grape Tomatoes + Cheese
Cubes + Celery Salt + Salt + Pepper + Tabasco + Worcestershire

Sparkling Bar

7 per person

Mimosa + Bellini + Poinsettia

RECEPTION

*Multiple stations and/or hors d'oeuvres can be put together when creating a custom buffet.
A minimum of four stations/hors d'oeuvres are required when creating such menu.*

HORS D'OEUVRES (50 piece minimum order)

Iced Jumbo Shrimp + Cocktail Sauce in a shot glass	3.5
Brazilian Citrus Marinated Shrimp Cocktail in a shot glass	3.5
Blackened Chicken Canapé + Mango Salsa	2.5
Marinated Beef Pinwheel + Chipotle Mayonnaise	2.25
Smoked Salmon Canapé + Cream Cheese + Capers	3.25
Pork Potsticker + Hoisin Sauce	2.25
Chicken Diablo + Jalapeno Wrapped in Bacon	2.25
Smoked Chicken Quesadillas + Roasted Red Peppers	2.5
Cilantro Lime Grilled Shrimp Quesadilla	2.75
Southwestern Egg Roll + Chipotle Ranch	2.5
Mini Vegetarian Spring Roll + Sweet Red Chili Sauce	2.25
Mini Beef Wellington + Demi Glaze	3.5
Chicken Minis + Bleu Cheese + BBQ + Ranch	2.75
Firecracker Shrimp + Sweet Red Chili Sauce	3.5
Maryland Lump Crab Cakes + Creole Remoulade Sauce	4
Bruschetta: Buffalo Mozzarella + Sliced Tomato + Fresh Basil	2.75
Prosciutto Wrapped Asparagus	3.50
Coconut Fried Shrimp + Sweet Red Chili Sauce	2.95
Ahi Tuna Wonton	3.25
Prosciutto + Melon Skewers	2.75
Mushroom Polenta Squares with Caramelized Onion	2.95
Risotto Truffle Balls	3.25
Corn Cup Shooters	2.75
Thai Beef Cucumber Cups	3.25
Shrimp Nachos	3.25
Mini Twice Baked Potatoes	2.75
Mini Caesar Salad on Parmesan Crisp	2.95
Creamy Tomato Basil Soup + Mini Grilled Cheese Shooter	3.75
Fried Mac n Cheese	2.75
Caprese Skewer + Balsamic Drizzle	2.95
Chicken Satay + Peanut Sauce	2.75

DISPLAY STATIONS (Serves approximately 75 guests)

The International and Domestic Smoked Gouda + Sharp Cheddar + Garlic Boursin + Balsamic Mozzarella Gorgonzola + Gourmet Crackers + Sesame Flatbread	325 per tray
Seasonal Fresh Fruit Display Assortment of Fresh Cut Seasonal Fruit	275 per tray
Crudités Assortment of Fresh Cut Vegetables + Ranch and Bleu Cheese Dip	225 per tray
Balsamic Roasted Vegetable Display Eggplant + Zucchini + Squash + Fennel + Asparagus + Red Onions + Rosemary Infused Olive Oil Grilled Baguette	275 per tray
Tuscan Antipasto Marinated Artichoke Hearts + Kalamata Olives + Genoa Salami + Pepperoni + Fire Roasted Red Peppers + Smoked Gouda + Garlic Boursin + Balsamic Mozzarella + Artisan Breads	425 per tray

CARVING STATIONS

Chef Attendant required \$75

Herb Crusted Pork Tenderloin (serves 20-24 guests) Caramelized Apple and Onion Compote + Sauce Catalane	125 each
Roasted Leg of Lamb (serves 14-18 guests) Mushroom Duxelle + Sauce Perigourdine	140 each
Roast Breast of Turkey (serves 28-32 guests) Herb Mayonnaise + Cranberry Orange Relish	200 each
Smoked Barbeque Beef Brisket (serves 46-50 guests) Jack Daniels BBQ Sauce	250 each
Hardwood Smoked Spiral Sliced Ham (serves 20-24 guests) Cherry Pineapple Chutney + Dijon Mustard	125 each
Slow Roasted Prime Rib (serves 40-80 guests) Au Jus + Creamy Horseradish Sauce	375 each
Herb Scented Top Round of Beef (serves 50-75 guests) Creamy Horseradish Sauce + Demi Glaze	300 each
Beef Steamship Round (serves 100-125 guests) Au Jus + Creamy Horseradish Sauce	795 each

ACTION STATIONS

Action Stations require one chef attendant per 100 guests

South Texas Fajitas **8.5 per person**

Spiced Marinated Steak **or** Chicken Breast + Sautéed Onions + Fresh Cilantro + Bell Peppers + Jalapeño + Sour Cream + Guacamole + Cheddar + Tortillas

Gourmet Mac and Cheese **7.5 per person**

Shaved Parmesan + Smoked Gouda + Aged Cheddar + Garlic Cream Sauce with Smoked Bacon + Charbroiled Chicken + Mushrooms + Roasted Peppers

Pasta Al Dente **7 per person**

Penne Pasta + Marinara + Garlic Cream Sauce + Pesto Sauce
Italian Meatballs + Grilled Chicken + Flaked Red Pepper + Shaved Parmesan
Accompanied with fresh baked Garlic Bread

Southern Charm Potato Bar **6.5 per person**

Yukon Gold Mash + Sweet Potato Mash
Accompanied with Clarified Butter + Brown Sugar + Cheddar Cheese + Bacon Bits + Sour Cream + Scallions + Candied Pecans + Country Gravy

Gordita Bar **7 per person**

Mini Masa Cakes + Shredded Pork + Black Beans Spread + fresh Guacamole + Monterrey Jack Cheese

Third Coast Tacos **9 per person**

Grilled Mahi Mahi + Corn Tortillas + Mango Salsa + Cilantro Vinaigrette Slaw + Jalapeno Sour Cream

Craft Mini Burger Bar **11 per person**

Roasted Apple + Brie Burger with caramelized red onion confit
Bourbon Barbeque Bacon Burger with frizzled onion
Bruschetta Burger with sundried tomato + fresh mozzarella +fried basil

Dim Sum Bar **7 per person**

Pork Potstickers + Chicken Sate + Crispy Vegetarian Spring Rolls
Accompanied with Hoisin Sauce + Peanut Sauce + Spicy Mustard

Enhancements – Add \$3.25 each

Fresh Ahi Tuna Poke Wontons * Spicy Crab Salad * Hoisin Beef Bao Bun * Black Bean Bun

Summer Rolls Station **11 per person**

Lemongrass Chicken Roll + Shrimp Mango Roll + Tofu Vegetable Roll
Accompanied with Mixed Greens with Honey-Lime Vinaigrette + Asian Slaw + Nuoc Cham (Vietnamese Dipping Sauce) and Spicy Peanut Sauce

ACTION STATIONS (Continued)

Gourmet Waffle Station **12 per person**

Braised Short Rib + Lemongrass Cilantro Waffle + Mint Lime Micro Greens
Asian Shredded Pork + Scallion & Pickled Ginger Waffle + Jalapeno Sesame Glaze
Pecan Encrusted Chicken Tender + Buttermilk Waffle + Bourbon Glaze

Nacho Bar **6.25 per person**

Tri-Colored Nachos + Housemade Queso + Assorted Toppings and Condiments

Enhancements – Add \$2.50 per person

Grilled Chicken **or** Grilled Steak

Tossed Greens Bar **6.75 per person**

Crisp Romaine + Spring Mix + Garden Fresh Vegetables + Roasted Vegetables +
Assorted Toppings + Choice of two Dressings

Enhancements – Add \$2.50 per person

Grilled Chicken **or** Grilled Steak

Premium Enhancements – Add \$3.25 per person

Grilled Salmon **or** Grilled Shrimp Skewer

DESSERT STATIONS

Interactive S'mores Station **6 per person**

Marshmallows + Chocolate + Peanut Butter Cups + Graham Crackers

Cupcake Bar **4 per person**

Chocolate Cupcakes + Vanilla Cupcakes + Red Velvet Cupcakes

Interactive Cupcake Bar **5.5 per person**

Hand piped in front of your guests with creamy butter cream frosting
Guests top from a selection of Chopped Nuts + Chocolate Shavings +
Candy Sprinkles + Toasted Coconut

Mousse Bar **6 per person**

Chocolate & White Chocolate Mousse + Fresh Berries + Chocolate Shavings

Build Your Own Dessert Display (choose 3) **8 per person**

Chocolate Mousse Cups

Cake Pops

Macaroons

Cheesecake Bites

Petit Fours

Additional Selections \$2 per person

Panna Cotta Shooter

Assorted Cupcakes

Mini Tiramisu

Fresh Baked Cookies

Dessert Bars + Brownies

Interactive Crepes Station **7.5 per person**

Cream Cheese Stuffed Crepes + Seasonal Berries + Chocolate Shavings +
Chocolate Sauce + Powdered Sugar

BAR OPTIONS

One Bartender per 100 guests suggested

CASH/HOSTED BAR

Standard Bar

Call or Premium Liquor	100 per Server 6.5 / 7.75
Domestic or Imported Beer	4.75 / 5.25
House or Premium Wine	6 / 8.25
Soft Drinks and Bottled Water	2.25

Full Bar

Call Liquor	150 per Server 6.5
Domestic Beer	4.75
House Premium Wine	6
Premium Liquor	7.75
Premium Beer	5.25
Premium Wine	8.25
Soft Drinks and Bottled Water	2.25

BAR ADDITIONS

Domestic Keg Beer *(serves approximately 100 guests)* 450 each
Budweiser, Bud Light, Michelob Ultra, Zeigenbach, Coors Light, Miller Lite

Premium Keg Beer *(serves approximately 100 guests)* 550 each
Montego, Sierra Nevada, Shock Top, Dos XXX, Shiner

Frozen Margaritas - Lime or Strawberry 600 full
Full serves approximately 140 guests/half serves approximately 70 guests 350 half

By the Bottle

House Wine	25 bottle
Premium Wine	35 bottle
House Champagne	30 bottle

Remote Bar 750 bar minimum

SPECTRA BAR SELECTIONS

Spirits

Vodka
Gin
Rum
Tequila
Scotch
Bourbon
Canadian
Liqueur

Call

Pinnacle
New Amsterdam
Cruzan
Jose Cuervo
J&B
Jack Daniels
Canadian Club
Amaretto
Banana
Crème De Menthe

Premium

Grey Goose
Boodles/Bombay Saffire
Bacardi/Maliby/Meyers
1800 Gold
Jonnie Walker Red
Woodford Reserve / Jack Fire
Crown Royal
Cointreau

Beer

Domestic

Michelob Ultra
Bud Light
Miller Lite

Premium

Shiner
Dos XXX

Wine

Red

House

La Terre Cabernet

Premium

Castle Rock Pinot Noir

White

La Terre Chardonnay
Sycamore Lane Pinot Grigio

14 Hands Chardonnay
Jacob's Creek Moscato

Sparkling

Chateau St. Michele

Spectra offers a complete selection of beverages to compliment your function. As the licensee, we are responsible for the administration of all laws, ordinances and regulations.

Texas Alcoholic Beverage Commission states that it is ILLEGAL to take any alcoholic beverage into any establishment with a mixed beverage permit (distilled spirits in addition to beer/wine).

By law, any guest that takes in or consumes any alcoholic beverage that has been brought into the licensed establishment, to include bottles of spirits, wine or beer or who leave the licensed establishment with an alcoholic beverage are subject to arrest and prosecution under Texas statute.

Texas State Law prohibits serving of alcoholic beverages to persons under the age of 21 or bringing alcoholic beverages for consumption onto the Ortiz Center/Port of Corpus Christi property. This includes the Ortiz Center parking lots.

EQUIPMENT

Audio Components

Wireless Countryman Microphone	65
Wireless Handheld Microphone	65
Wireless Lavalier Microphone	75
Tabletop Panel Microphone	65
Standing Podium with Microphone	80
Standing Podium	25
Tabletop Podium	20
Microphone Stand	15
Tabletop Microphone Stand	10
Portable Sound System with (2) Speakers	50
Portable Powered Speakers	40
Conference Center In House Sound System (Patch in fee)	25
Ballroom In House Sound System (Patch in fee)	250
8 Channel Mixer	40

Video Components

9 X 12 Screen with Projector	250
9 X 12 Screen	175
8 X 8 Tripod Screen with Projector	150
Dropdown Screen with Projector	150
Presenters Wireless Remote	15
Projector Table with Tape Down Service (client bringing projector)	25
DVD or VCR Player	30
Laptop Rental	125

Tables/Linen

Clothed/Skirted Tables for display/auction (10 complimentary with CC ballroom, 2 complimentary with all other rooms)	25 each
8' Tables/5' Tables	12 each
Classroom 8' tables	10 each
72" Rounds/60" Rounds	15 each
30" Cocktail Tables (adjustable height 30"/36"/42")	12 each
Table Skirts	15 each
Table linens (special colors)	5 each
Linen Napkins (special colors)	0.50 each
Additional Guest Tables with linen only	20 each
Additional Guest Tables with Full Table Set	50 each
Additional Guest Tables with Full Table Set, Salad and Dessert	6.75 per person

Dance Floor

15 X 15 - 24 X 24	300
30 X 30	400
Additional Sections	6 per 3 X 3 section

Staging

12 X 8	150
12 X 16	200
12 X 24	300
12 X 32	350

Labor

Audio/Visual Tech Service	25 per hour
Bartender (Standard Bar)	100 per (5) hour event
Bartender (Premium Bar)	150 per (5) hour event
Security coverage	45 per hour
Spectra Staff for Specialty Setup	20 per hour
Housekeeping Staff	16 per hour
Lift Operator with Ortiz Center Lift	30 per hour
Coat Check Attendant	16 per hour
Stage Reconfigure Fee	100
Screen Reconfigure Fee	125 per screen

Pipe and Drape

12' high, 8'-10' sections	8 per section
8' high, 8'-10' sections	6 per section
3' high, 8'-10' sections	4 per section
Booths 8'x10', 10'x10'	75 per booth

Miscellaneous

Copies	0.10 per page
Fax	0.50 per page
Phone Line	25 per line
Electrical Power (110v, 20 amps)	40 per drop
Electrical Power (220v, 100 amps)	125 per drop
Extension Cord	10 each
Power Strip	15 each
Coat Racks	25 each
Polycom Speakerphone	25 a day
Flip Chart Easel with Markers	25
Dry Erase Board with Markers (3x4)	25
Tripod Easel	15
Internet Connection	75
Internet Switch	50
Additional event time (Corpus Christi Ballroom)	200 per hour
Additional event time (Conference center)	100 per hour
Table Stands	1 each
Simple Centerpieces	3 each
Lounge Set	200 each