



PENNSYLVANIA CONVENTION CENTER

# Catering Menu







BREAKFAST



# Continental

All breakfasts include freshly brewed coffee, decaf, hot tea and fruit juice.

Orders with less than 15 guests will be subject to a \$200 service fee. All services are provided on a high grade disposable ware.

## **Rise and Shine**

Fresh Baked Bagels with Cream Cheese,  
Butter and Jellies  
\$13.00

## **Morning Dew**

Fresh Sliced Fruit, Honey Yogurt Dip and Kind Bars  
\$14.00

## **Broad Street**

Whole Fruit, Breakfast Breads and  
Chef Selected Danish  
\$15.00

## **Daybreak**

Assorted Donuts and House Made Muffins  
\$15.00

## **Morning Glory**

House Made Muffins and Fresh Baked Scones  
with Yorkshire Cream  
\$17.25

## **Ben Franklin Starter**

Fresh Sliced Fruit, Breakfast Breads and  
Fresh Baked Bagels with Cream Cheese,  
Butter and Jellies  
\$23.00

## **Jump Start**

Fresh Baked Bagels with Cream Cheese,  
Butter and Jellies, House Made Mini Muffins,  
Chef Selected Danish, Whole Fruit and Kind Bars  
\$23.25

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# Hot Buffet

All breakfasts include freshly brewed coffee, decaf, hot tea and fruit juice.

Orders with less than 15 guests will be subject to a \$200 service fee. All services are provided on a high grade disposable ware.

## **The Terminal \$30.00**

Scrambled Eggs, Apple Wood Smoked Bacon, Pork Sausage Links, Home Fried Potatoes, Sliced Seasonal Fruit,  
Fresh Baked Bagels with Cream Cheese, Butter and Jellies, and House Made Muffins

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## BREAKFAST

# Buffet Enhancements

Enhancements require a minimum of 15 guests. All pricing listed is per person.

Breakfast enhancements must be purchased in conjunction with a continental or hot breakfast package, if not ordered in conjunction with a package, please contact the Catering Sales Department for pricing.

### Breakfast Meats

Apple Wood Smoked Bacon	\$6.00
Turkey Bacon	\$6.50
Turkey Sausage	\$5.50
Pork Sausage	\$3.50

### Breakfast Accompaniments

Cold Smoked Salmon Platter	\$18.75
Seasonal Fresh Fruit Platter	\$9.00
House Made Vanilla Yogurt, Granola and Seasonal Fruit Parfaits	\$8.00
Assorted Cold Cereals with Assorted Milks Skim, 2% and Whole	\$6.00
Individual Fruit Cups	\$8.50
Assorted Individual Yogurt Cups & Granola on the side	\$4.50

### A La Carte Pastries

(per dozen)	
Bagel Assortment	\$66.00
Donut Assortment	\$60.00
House Made Muffins	\$48.00
Fresh Baked Scones	\$60.00
Fresh Baked Mini Danish	\$48.00
Breakfast Breads	\$65.00
Croissants	\$80.00

### Breakfast Entrees

Scrambled Eggs	\$5.50
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### Pancakes

Plain, Blueberry, Pumpkin, Apple Cinnamon Spice	\$6.25
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### Belgian Style Waffles

Warm Syrup, Butter and Strawberry Preserves	\$8.00
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### Breakfast Sandwiches

Egg and American Cheese, on English Muffin	\$8.50
Egg and Cheddar Cheese on Croissant	\$8.50
Add Pork Sausage	\$1.50
Add Applewood Bacon	\$1.50

### Vegan Gluten Free Sandwich

Scrambled Tofu Rancheros on Vegan and Gluten Free Bread	\$12.00
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### Steel Cut Oats

Dried Fruit, Berries, Brown Sugar, Nuts	\$7.50
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### Chef Prepared Omelet Station

Requires Culinary Attendant- each attendant is charged at \$185.00 for two hours of service	\$15.00
Eggs, Egg Whites, Peppers, Onions, Tomatoes, Mushrooms, Broccoli, Bacon, Cheddar Cheese, Feta Cheese	
Egg Beaters Add	\$2.00 per person



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# Plated Breakfast

All breakfasts include seasonal mini muffin garnish, freshly brewed coffee, decaf, hot tea and fruit juice.

Orders with less than 15 guests will be subject to a \$200 service fee. All plated meal functions include china. If event is held in the Exhibit Hall or Grand Hall, please contact your sales representative for additional charges.

## Liberty Bell

Vegetable Strata with Home  
Fried Potatoes and Local Select  
Turkey Bacon  
\$27.75

## Love Park

Baked Challah French Toast  
with Home Fried Potatoes and  
PA Dutch Apple Smoked Wood  
Bacon  
\$28.00

## Ross House

Cage Free Scrambled Eggs with  
Home Fried Potatoes and Pork  
Sausage Links  
\$27.00

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# Plated Enhancements

Breakfast enhancements must be purchased in conjunction with a plated breakfast package, if not ordered in conjunction with a package, please contact the Catering Sales Department for pricing.

## Chef's Selected Pastry Basket

\$10.50 (feeds 10)

## Seasonal Fresh Fruit Plate

\$9.00 per person



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## SNACKS

# Break Packages

All services are provided on a high grade disposable ware. All prices are per person unless otherwise noted. Orders with less than 15 guests will be subject to a \$200 service fee.

### Mid-Morning Healthy

Assorted Prepackaged Granola Bars, Individual Yogurt Cups and Whole Fresh Fruit  
\$8.50

### Sweet and Salty

House Made Potato Chips, Mini Federal Pretzels, Four Onion Dip, Spicy Mustard, Assorted Cookies and Brownies  
\$9.50

### Afternoon Healthy

Garlic-Lemon Hummus, Pita, Carrot and Celery Sticks and House Made Trail Mix  
\$11.00

### Sweet Treats

Rice Krispy Treats, Lemon Bars, Oreos and Mini Chocolate Chip Cookies  
\$11.50

### Build Your Own Trail Mix

Mini Chocolate Chips, Honey Roasted Pecans, Flax Seeds, Assorted Dried Fruits, Mini Pretzels, Pepitas and Toasted Almonds  
\$13.50

### Popcorn Break

Freshly Popped Butter Popcorn with an Assortment of Toppings to include Old Bay, Parmesan Cheese, and Sea Salt & Vinegar  
\$13.00

*Requires Attendant - each attendant is charged at \$185.00 for four hours of service. Client is responsible for the electrical connection charges for the popcorn machine.*

### Mini Cup Cakes

Vanilla, Red Velvet and Chocolate  
\$14.75

### Candy Shoppe

M&M's, Hershey Kisses, Assorted Mini Candy Bars, Swedish Fish, and Yogurt Covered Raisins  
\$15.50



# Snacks

All services are provided on a high grade disposable ware.  
All prices are per dozen unless otherwise noted.

## Soft Pretzels

with Spicy Mustard \$38.00

## Miniature Soft Pretzels

with Spicy Mustard \$25.00

## Frozen Novelties

\$54.00

*Freezer rental required, number to be determined upon quantity requested. May require Attendant(s)- each attendant is charged at \$185.00 for four hours of service. Client is responsible for the electrical connection charges for the freezer(s).*

Assorted Ice Cream Pops & Cones

Cherry & Lemon Water Ice Cups

## Assorted Prepackaged Snacks

\$30.00

## Whoopie Pies

\$80.00

## Assorted Granola Bars

\$20.00

## Whole Fruit

\$31.00

## Chocolate Dipped Strawberries

\$65.00

## Pretzels, Popcorn, Spicy Snack Mix

\$25.00 per pound

## Rice Krispy Treats

\$35.00

## Assorted Cookies & Brownies

\$35.00

# Beverages

All services are provided on high grade disposable ware.  
All prices are per item unless otherwise noted.

## Assorted Soft Drinks

\$5.50

## Bottled Water

\$4.00

## Mineral Water

\$4.00

## Assorted Fruit Juices

\$5.50

## Energy Drinks

\$7.00

## Lemonade

\$50.00 per gallon

## Unsweetened Iced Tea

\$45.00 per gallon

## Fresh Brewed Coffee, Decaf and Hot Tea

\$65.00 per gallon

## Herb Infused Water

Chef's Selection of Seasonal Fruits & Herbs

\$40.00 per gallon

## Upscale Coffee Condiments

Whipped Cream, Chocolate Shavings,

Cinnamon Sticks, Assorted Syrups and Creamers

\$6.00 per person

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## BUFFETS





# Deli & Salad Lunch Buffets

All buffets include freshly brewed coffee, decaf, hot tea and water station.

Orders with less than 15 guests will be subject to a \$200 service fee.

## Deli Style Lunch

Recommended for up to 100 guests.

For services over 100 guests, additional labor charges will apply.

Smoked Turkey, Roast Beef, Egg Salad,  
Grilled Vegetables, Imported and Domestic Cheeses, Green Leaf Lettuce, Sliced Tomatoes, Shaved Red Onion, Pickle Spears, Pasta Salad, Condiments, Bread and Rolls, Caesar Salad with Dressing and Fresh Baked Cookies  
\$33.00

## Premade Sandwich

Smoked Turkey with Gouda, Roast Beef with Cheddar, Vegan and Gluten Free Grilled Portobello Wrap, Ham and Mortadella with Provolone, Caprese with Tomato, Basil and Mozzarella, Pasta Salad, House Made Chips, Fresh Baked Cookies and Whole Fresh Fruit  
\$38.00

## Soup and Salad

Recommended for up to 100 guests.

For services over 100 guests, additional labor charges will apply.

Seasonal Soup with Deconstructed Salad to Include Mixed Greens, Crisp Romaine, Grape Tomatoes, Chick Peas, Croutons, Shredded Carrot, Hard Boiled Eggs, Ham, Grilled Chicken, Cheddar Cheese, Balsamic and Ranch Dressings, Rolls and Butter, Potato Salad, Creamy Coleslaw and Fresh Baked Brownies  
\$34.50

## Soup Options

### Select One

Pasta Fagioli  
Garden Vegetable  
(Vegan and Gluten Free)  
Cream of Mushroom  
Chicken Tortilla  
Manhattan Clam Chowder

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## BUFFETS

# Hot Lunch and Dinner Buffets

All buffets include freshly brewed coffee, decaf, hot tea and water station.

Orders with less than 15 guests will be subject to a \$200 service fee. All services are provided on a high grade disposable ware.

### **Around Town**

Mediterranean Salad with Chopped Romaine, Feta Cheese, Tomato Wedges, Cucumbers, Kalamata Olives and House-Made Oregano Lemon Vinaigrette

Seared Chicken with Fennel, Roasted Red Pepper, Black Olives, Lemon and Extra Virgin Olive Oil

Garlic Sautéed Swiss Chard

Cumin Crusted Salmon with Cilantro Lime Rice

Cinnamon Rice Pudding

\$54.00

### **Taste of Philly**

Caesar Salad with Brioche Croutons, Parmesan Cheese, Crispy Pancetta Cracklings and Classic Caesar Dressing

Philly Cheesesteaks with Caramelized Onions, Cheese Sauce, Hot Peppers and Club Rolls

Grilled Italian Sweet Sausage with Peppers, Onions, Fennel and Club Rolls

Three Cheese Tortellini Pomodoro

Vegetarian Hoagies

Broccolini Salad

Tiramisu

\$48.00

### **Surf and Turf**

Baby Spinach with Fried Shallots, Toasted Walnuts, Goat Cheese, Oven Roasted Cherry Tomatoes and Bacon-Sherry Vinaigrette

Roasted Swai with Tomato & Garlic Relish and Seasonal Vegetables

Grilled Flat Iron Steak with Caramelized Onion, Peppercorn Demi and Pomme Puree

Assorted Miniature Cheesecakes

\$55.50

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### From the Grill

Baby Wedge Salad with Sundried Tomatoes, Bacon Lardons,  
Pickled Red Onions and Blue Cheese Dressing  
Striploin Tournedos with Maître d' Butter and Smashed Red Bliss Potato  
Airline Chicken Breast with Thyme, Lemon Jus and Roasted Brussel Sprouts  
House Baked Flourless Chocolate Cake with Vanilla Bean and Caramel Sauce  
\$52.50

### Asian Bistro

Shrimp Fried Rice with Stir Fry Vegetables  
Korean Braised Short Rib Fried Rice with Stir Fry Vegetables  
Crispy Tofu with Sticky Rice with Sesame Green Beans & Sweet Chili Sauce  
Fortune Cookies and Fresh Sliced Fruit  
\$47.00

### Italian Market

Roma Tomatoes with Fresh Mozzarella, Field Greens and Basil Vinaigrette  
Chicken Cacciatore  
Pappardelle Shrimp Scampi  
Baked Penne with Garlic Roasted Vegetables  
Hand Filled Cannoli  
\$44.00

### New Orleans

Cucumber Tomato and Herb Salad  
Hush Puppies  
Blackened Catfish with Stewed Okra and Tomatoes  
Chicken and Andouille Jambalaya  
Red Beans and Rice  
Powdered Beignets  
\$46.00



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## BOXED LUNCH





# Boxed Lunches

All Box Lunches Consist of Plain Potato Chips, Cookie and Bottled Water

## **Smoked Turkey**

Gouda Cheese on Marble Rye  
\$30.00

## **Veggie**

Grilled Portobello on Ciabatta Bread  
\$30.00

## **Italian, Ham and Mortadella**

on Olive Ciabatta  
\$30.00

## **Roast Beef**

Cheddar Cheese on Pretzel Roll  
\$30.00

## **Tomato, Basil and Mozzarella**

on Ciabatta  
\$30.00

## **Mixed Greens Salad**

Mixed Greens, Grape Tomatoes, Cucumbers, Red Onions,  
Carrots and Chef's Selection of Dressing  
(Gluten Free and Vegan)  
\$30.00

Add protein to Salad \$3.00

## **Boxed Lunch Upgrades**

Substitute Soda  
add \$2.00

Apple  
add \$1.75



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## PLATED ENTREES





# Plated Salad Entrees

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Entrée price includes dessert, bread basket and butter, coffee, decaf, hot tea and water.

Pre-set iced tea glasses, additional \$2.00 per person.

## **Cobb Steak Salad**

Grilled Flat Iron Steak with Hard Boiled Egg, Crumbled Blue Cheese, Avocado, Tomatoes, Apple Wood Smoked Bacon, Red Onion and House Made Ranch Dressing, Fresh Baked Assorted Bread Basket  
\$29.50

## **Asian Salmon Salad**

Sesame Teriyaki Salmon with Romaine, Shaved Napa Cabbage, Jicama, Carrot Curls, Crisp Wontons, Cucumber, Kimchi and Ponzu-Mustard Vinaigrette, Fresh Baked Assorted Bread Basket  
\$32.00

## **Chicken Bruschetta Salad**

Herbed Grilled Chicken Breast with Plum Tomatoes, Red Onion, Red Peppers, Green Olives, Fontina and Basil Infused White Balsamic Vinaigrette, Toasted Rosemary Focaccia Bread Basket  
\$32.00

## **Dessert**

### **Choice of One**

#### **Red Velvet Cake**

Two layers of rich, moist southern style red velvet cake with cream cheese filling and frosting

#### **Limoncello Cake**

Almond cake soaked in limoncello syrup, layered with lemon curd and white chocolate mousse garnished with white chocolate shavings

#### **Chocolate Entremet Square**

Devil's food cake layered with a dark chocolate mousse and a rich dark chocolate icing

#### **White Chocolate Raspberry Mousse Cake**

Almond pound cake with raspberry and white chocolate mousse layers, garnished with pink chocolate shavings

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## PLATED ENTREES

# Plated Entrees

Spring/Summer

All orders for less than 15 guests will be subject to a \$200 service fee. All plated meal functions include china. If event is held in the Exhibit Hall or Grand Hall, please contact your sales representative for additional charges.

Entrée price includes salad, dessert, rolls and butter, coffee, decaf, hot tea and water.

Pre-set iced tea glasses, additional \$2.00 per person.

### LUNCH PLATED

#### Entrée Selection

April-August

##### Herbed Crusted Frenched Chicken Breast

Pomme Puree, Rapini, Baby Carrot and Spring Garlic Jus  
\$47.75

##### Grilled Ribeye

Balsamic Glazed Pearl Onion, Broccoli Rabe, Shredded Carrot and Truffle Demi-Glace  
\$57.75

##### Seared Salmon

Sweet Pea Risotto, Spaghetti Vegetables and Red Pepper Gastrique  
\$54.50

##### Roast Loin of Cod

Basil Crust, Spring Vegetables, White Bean Cassoulet and Citrus Butter Sauce  
\$52.25

##### Pan Seared Baseball Cut Sirloin

Potato Gratin, Roasted Mushrooms and Black Garlic Demi  
\$57.00

### DINNER PLATED

#### Entrée Selection

April-August

##### Herbed Crusted Frenched Chicken Breast

Pomme Puree, Rapini, Baby Carrot and Spring Garlic Jus  
\$56.00

##### Roasted Chicken Breast

Wild Mushroom Duxelles, Brie Risotto Cake, Chef's Selection of Seasonal Vegetables and Garlic Thyme Jus  
\$56.75

##### Grilled Ribeye

Balsamic Glazed Pearl Onion, Broccoli Rabe, Shredded Carrot and Truffle Demi-Glace  
\$61.00

##### Seared Salmon

Sweet Pea Risotto, Spaghetti Vegetables and Red Pepper Gastrique  
\$59.75

##### Roast Loin of Cod

Basil Crust, Spring Vegetables, White Bean Cassoulet and Citrus Butter Sauce  
\$57.75

##### Pan Seared Baseball Cut Sirloin

Potato Gratin, Roasted Mushrooms and Black Garlic Demi  
\$71.50

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# Plated Entrees

Fall/Winter

All orders for less than 15 guests will be subject to a \$200 service fee. All plated meal functions include china. If event is held in the Exhibit Hall or Grand Hall, please contact your sales representative for additional charges.

Entrée price includes salad, dessert, rolls and butter, coffee, decaf, hot tea and water.

Pre-set iced tea glasses, additional \$2.00 per person.

## LUNCH PLATED

### Entrée Selection

September-March

#### Frenched Chicken Breast

Frenched Chicken Breast  
Truffle Crispy Skin, Chateau Potatoes,  
Roasted Fennel and Watercress Sauce  
\$47.75

#### Slow Roasted Chicken Confit

Swiss Chard, Pancetta Crackling and  
Orange-Sage Pomme Puree  
\$48.75

#### Cabernet Braised Short Ribs

Gingered Sweet Potato, Rapini and Crab Butter  
\$54.75

#### Beet Marinated Sea Bass

Roasted Tri-Color Potatoes, Lemon-Garlic Spinach  
and Fennel-Chive Butter  
\$64.50

#### Olive Oil Poached Arctic Char

Spaghetti Vegetables, Romesco and Pomme Frites  
\$58.00

#### Grilled Angus Filet

Parsnip Puree, Charred Carrot and Patty Pan  
Squash, Red Wine and Chocolate Jus  
\$62.50

## DINNER PLATED

### Entrée Selection

September-March

#### Frenched Chicken Breast

Truffle Crispy Skin, Chateau Potatoes,  
Roasted Fennel and Watercress Sauce  
\$50.75

#### Slow Roasted Chicken Confit

Swiss Chard, Pancetta Crackling and  
Orange-Sage Pomme Puree  
\$52.00

#### Cabernet Braised Short Ribs

Gingered Sweet Potato, Rapini and Crab Butter  
\$56.75

#### Beet Marinated Sea Bass

Roasted Tri-Color Potatoes, Lemon-Garlic Spinach  
and Fennel-Chive Butter  
\$73.00

#### Olive Oil Poached Arctic Char

Spaghetti Vegetables, Romesco and Pomme Frites  
\$62.00

#### Grilled Angus Filet

Parsnip Puree, Charred Carrot and Patty Pan  
Squash, Red Wine and Chocolate Jus  
\$71.00

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## PLATED ENTREES

# Plated Dual Entrees

All orders for less than 15 guests will be subject to a \$200 service fee. All plated meal functions include china. If event is held in the Exhibit Hall or Grand Hall, please contact your sales representative for additional charges.

Entrée price includes salad, dessert, rolls and butter, coffee, decaf, hot tea and water.

Pre-set iced tea glasses, additional \$2.00 per person.

## LUNCH AND DINNER

### **Citrus Salmon and Filet**

Red Wine Demi, Rapini, Shitake Mushrooms and Tri-Colored Fingerling Potatoes

\$109.50

### **Bone-In Chicken Breast and Grilled Shrimp**

Sweet Pea Risotto, Charred Asparagus and Carrot, Red Pepper Coulis

\$92.50

### **Coffee-Chocolate Crusted Sirloin and Orange Scented Block Cut Cod**

Chive Infused Potato Puree, Asparagus and Crispy Shallots

\$105.25

### **Barolo Braised Short Rib and Herbed Salmon**

Sherry Gastrique, Blue Cheese Mashed Potatoes and Wilted Spinach

\$88.50



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# Salads

Select one of the following options for your plated entrée/dual entrée.

## Hearts of Romaine Caesar Salad

Romaine, Toasted Rosemary Focaccia, Sundried Tomato Pesto, Shaved Parmesan and Traditional Caesar Dressing

## Caprese Salad

Locally Grown Tomatoes, Arugula, Frisee, Fresh Mozzarella, Toasted Pine Nuts, Basil Pesto and Extra Virgin Olive Oil

## Mixed Greens Salad

Lola Rosa, Radicchio, Green Oak, Shaved Fennel, Carrots, Jicama and Barrel Aged Red Wine Vinaigrette

## Goat Cheese Salad

Baby Arugula, Baby Beets, Shaved Radish, Toasted Pistachios and Bacon Vinaigrette

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# Desserts

Select one of the following options for your plated entrée/dual entrée.

## Red Velvet Cake

Two layers of rich, moist southern style red velvet cake with cream cheese filling and frosting

## Limoncello Cake

Almond cake soaked in limoncello syrup, layered with lemon curd and white chocolate mousse, garnished with white chocolate shavings

## Chocolate Entremet

Devil's food cake layered with a dark chocolate mousse and a rich dark chocolate icing

## White Chocolate Raspberry Mousse Cake

Almond pound cake with raspberry and white chocolate mousse layers, garnished with pink chocolate shavings

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## HORS D'OEUVRES





# Hors d'oeuvres

All hors d'oeuvres are priced for orders of 50 pieces.

Butlers are available to pass items for \$185 for two hours and \$50 per hour each thereafter. All services are provided on a high grade disposable ware.

## HOT

### Pretzel Franks

Victory Beer Mustard  
\$215.00

### Cheesesteak Spring Rolls

Sriracha Ketchup  
\$250.00

### Chicken Satay

Thai Peanut Sauce  
\$285.00

### Mediterranean Ratatouille Tarts

Curry Aioli  
\$300.00

### Peking Style Chicken Pot Stickers

Shanghai Black Vinegar  
\$315.00

### Pan Seared Mini Crab Cakes

Jalapeno Aioli  
\$380.00

### Cocktail Beef Sliders

Caramelized Onions, Sweet Pickles and House Sauce  
\$350.00

### Vegetable Spring Rolls

Sweet Chili Sauce  
\$185.00

### Roasted Root Vegetable Skewers

Rosemary Salt  
\$300.00

### Roasted Pork Belly Skewers

Tomato Jalapeno Jam  
\$300.00

## COLD

### Bruschetta

Plum Tomatoes and Fresh Basil  
\$175.00

### Seared Scallops

Jalapeno Aioli and Fried Leeks  
\$375.00

### Spicy Tuna Tartar Spoon

Jicama-Water Cress Slaw  
\$350.00

### Flatiron Steak Crostini

Hoisin, Plum Sauce Glazed Onion, White and Black  
Sesame Seeds  
\$280.00

### Smoked Plum Chicken Salad Crostini

\$275.00

### Shrimp Cocktail

Bloody Mary Cocktail Sauce  
\$350.00

### Sushi

Spicy Tuna, California Roll, Eel Roll,  
Salmon Nigiri with Soy Sauce,  
Wasabi and Pickled Ginger  
\$400.00

### Patacones, Fried Plantain and Verdure

(Mixed Vegetables)  
\$225.00

### Chilled Moroccan Spiced Shrimp

Curry-Apricot Dip  
\$325.00

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## RECEPTION



# Reception Stations

All orders for less than 15 guests will be subject to a \$200 service fee. All services are provided on a high grade disposable ware.

## South Philly

Beef and Chicken Steak Meat, Caramelized Onions, Sautéed Wild Mushrooms, Cheese Sauce, Hot Peppers, Sweet Peppers, Banana Peppers, Ketchup, Italian Rolls, Mini Soft Pretzels with Spicy Mustard, and Hand Filled Mini Cannoli  
\$21.50

## Passyunk Avenue

Prosciutto, Hard Salami, Mortadella, Sopressata, Parmesan, Sharp Provolone, Garlic Roasted Peppers, Grilled Zucchini, Yellow Squash, Roasted Eggplant, Marinated Artichokes, Giardinere, Calabrese Cured Olives, Hot Pepper Shooters, Artisan Flatbreads, Crackers  
\$19.00

## Build Your Own Nacho Bar

Signature Chili, Slow Roasted Pulled Chicken, Chili Con Queso, Pico de Gallo, House Made Guacamole, Sour Cream, Jalapenos, Freshly Prepared Corn Tortilla Chips  
\$17.00

## Mediterranean Dips, Spreads and Bread Display

Greek Olive Tapenade, Baba Ganoush, Lemon-Garlic Hummus, Arugula Pesto, Roasted Peppers Agro Dolce, Eggplant Caponata, Grilled Pita, Assorted Lavash, French Baguettes, Rosemary Focaccia, Assorted Crackers, Infused Oil  
\$18.00

## Farm Table

Crudités with Buttermilk Ranch, Imported and Domestic Heritages Cheese Selection with Fig Jam and Flat Breads, Spinach Artichoke Dip with Pumpernickel and French Baguettes  
\$17.50

## Asian Fusion

Peking Style Chicken Pot Stickers, Vegetable Spring Rolls, Vegetable ShuMai, Sushi-Spicy Tuna, California Roll, Eel Roll, Salmon Nigiri with Soy Sauce, Wasabi, Pickled Ginger, Sweet Chili Sauce and Chinese Mustard  
\$31.50

## Artisan Bruschetta

### Served Ambient

Prosciutto, Fresh Mozzarella, Roasted Red Pepper, Arugula

Wild Mushroom, Truffle Oil, Boursin Crème, Fresh Micro Herbs

Bruschetta, Tomato, Red Onion, Basil, Extra Virgin Olive Oil  
\$16.50

## Gourmet Macaroni and Cheese Station

### Selection two of the following options.

Macaroni Sautéed with Spanish Chorizo, Manchego, Gouda-Wine Cream Sauce

Macaroni Sautéed with Maine Lobster, Pancetta, Triple-Crème Brie Sauce

Classic Macaroni Sautéed with Aged Cheddar and Gruyere Cheese Sauce

\$18.50

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## RECEPTION

# Reception Station Enhancements

Orders of less than 15 guests will be subject to a \$200 service fee. All services are provided on a high grade disposable ware.

Any station requiring electric will be charged to the client.

Station enhancements must be purchased in conjunction with a reception station, if not ordered in conjunction with a package, please contact the Catering Sales Department for pricing.

### **Grilled, Raw and Pickled Vegetables**

Buttermilk Dressing

\$7.50

### **Imported and Domestic Heritage Cheese Platter**

with Quince Paste, Fig Jam, Crackers and Flatbreads

\$11.00

### **Chili Con Queso**

with Cumin and Cilantro Scented Tortilla Chips

\$9.00

### **Spinach-Artichoke and Crab Dip**

with Artisan Flatbreads

\$10.00

### **Tri-Hummus**

Roasted Garlic, Roasted Red Pepper, Edamame with Mini Pita Points

\$9.00

### **Baked Brie En Croute**

Raspberry Preserve, Sea Salt, Toasted Sliced Almonds with

French Baguette

\$18.50

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*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*Prices subject to additional fees and taxes.*



# Action Stations

Orders of less than 15 guests will be subject to a \$200 service fee. All services are provided on a high grade disposable ware.

Chef attendants are required for these stations. They are charged at \$185.00 for two hours of service.

Any station requiring electric will be charged to the client.

## Asian Stir Fry

Vegetable Chow Fun, Honey-Soy Marinated Chicken and Beef Served over Sticky Rice, Scallions, Chili Garlic Sauce, Fortune Cookies and Chopsticks  
\$23.50

## Pasta Station

Garlic Bread Sticks, Red Pepper Flakes, Parmesan Cheese  
\$22.00

### Select One Action Station:

Penne, Roasted Red Pepper, Arugula, Kalamata Olives, Pomodoro Sauce

Orecchiette, Italian Sausage, Wild Mushroom, Artichoke Hearts, Garlic Pesto

Farfalle, Sweet Peas, Shrimp, Diced Tomatoes, Garlic and Oil

### Select One Stationary Station:

Cavatappi, Spinach, Roasted Red Pepper, Grilled Chicken, Vodka Cream Sauce

Fusilli, Primavera, Roasted Vegetables, Parmesan Cream

Rigatoni, Bolognese, Shaved Parmesan Cheese

## Risotto Station

Garlic Bread Sticks, Rosemary Focaccia

### Actioned Risotto

Grana Padana, Diced Tomatoes, Kennett Square Mushrooms, Roasted Garlic

### Stationary Risotto

Shrimp, Asparagus, Sundried Tomatoes, Pancetta  
\$23.00

## Carving Stations

Salt & Pepper Crusted Roast Prime Rib of Beef, Rosemary Jus, Garlic Aioli  
\$900.00 (Feeds 40)

Coffee Crusted Top Round of Beef, Pan Jus, Horseradish Sauce  
\$725.00 (Feeds 50)

Sage Butter Basted Turkey Breast, Pan Gravy, Cranberry Orange Chutney  
\$625.00 (Feeds 40)

Bourbon Orange-Honey Glazed Baked Ham, Bourbon Mustard, Orange Honey Glaze, Southern Cheddar Biscuits  
\$565.00 (Feeds 40)

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*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*Prices subject to additional fees and taxes.*



## BEVERAGES



# Bar Packages

## HOSTED CONSUMPTION BAR

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests for hosted bars and bars using drink tickets. Bartenders are charged at \$185.00 for two hours of service and \$50.00 per hour/per bartender will apply thereafter.

All services are provided on a high grade disposable ware. All local taxes and fees apply. Pricing is subject to change.

HOSTED CONSUMPTION BAR	PRICING
Standard Spirits	\$ 9.50
Premium Spirits	\$ 10.50
Super Premium Spirits	\$ 11.50
Domestic Beer	\$ 6.50
Imported Beer	\$ 7.50
Craft Beer	\$ 8.50
Non-Alcoholic Beer	\$ 5.50
Standard Wine by the Glass	\$ 9.50
Premium Wine by the Glass	\$ 10.50
Super Premium Wine by the Glass	\$ 11.50
Assorted Soft Drinks	\$ 5.50
Bottled Water/Mineral Water	\$ 4.00
Assorted Fruit Juices	\$ 5.50

## CASH BAR

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 250 guests for cash bars. Bartenders are charged at \$185.00 for two hours of service and \$50.00 per hour/per bartender will apply thereafter. All services are provided on a high grade disposable ware. All local taxes and fees apply. Pricing is subject to change.

Cash Bars will be subject to minimum sales of \$500.00 per bar. Should cash bar sales not reach the sales minimum, client will be responsible for the difference. All cash bars will require electric and will be charged to the client.

CASH BAR	PRICING
Standard Spirits	\$ 10.00
Premium Spirits	\$ 11.00
Super Premium Spirits	\$ 12.00
Domestic Beer	\$ 7.00
Imported Beer	\$ 8.00
Craft Beer	\$ 9.00
Non-Alcoholic Beer	\$ 6.00
Standard Wine by the Glass	\$ 10.00
Premium Wine by the Glass	\$ 11.00
Super Premium Wine by the Glass	\$ 12.00
Assorted Soft Drinks	\$ 6.00
Bottled Water/Mineral Water	\$ 4.00
Assorted Fruit Juices	\$ 6.00

## OPEN BAR PACKAGES

Our onsite personnel must dispense all beverages. Bartender are staffed one (1) per 100 guests for hosted bars and bars using drink tickets. Bartenders are charged at \$175.00 for two hours of service and \$50.00 per hour/per bartender will apply thereafter. All services are provided on a high grade disposable ware

One Hour	\$ 25.00 per person
Two Hours	\$ 50.00 per person
Three Hours	\$ 55.00 per person
Four Hours	\$ 60.00 per person
Five Hours	\$ 65.00 per person

Premium Open Bar add	\$ 2.00 per person
Super Premium Open Bar add	\$ 5.00 per person



# Event Planning

## Food & Beverage Order Specifications

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than **45 days** prior to the date of your first scheduled service.

## Confirmation of Orders

Upon receipt of all written food and beverage specifications, your sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by our team no less than 30 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

The Catering Agreement (contract) outlines specific agreements between the customer and the caterer. The signed Catering Agreement, along with the required deposits, must be received by Aramark no less than 60 days in advance of the first scheduled event. A 10% deposit is required at the time the contract is returned. An additional 65% is due 30 days prior and the balance is due no less than three days prior to the first event. If the signed Catering Agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. The Event Orders, when completed, will form part of your contract.

## Special Events

There are a number of "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings and VIP functions. These functions typically require customized menus. In addition to logistical planning, specialty equipment and additional labor may be needed to successfully orchestrate such events.

Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges. Please discuss this with your sales professional.

Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and the caterer.

## Menu Proposals

In addition to designing menus for "special events", our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change.







### **Floor Plans For Catering Functions**

Your sales professional will review both the guest seating arrangements (floor plan) and the “behind the scenes” logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the Aramark sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guest’s view. The costs for additional equipment such as this, which should be provided by the customer’s decorating company, will be the responsibility of the Customer.

Additionally, as safety is always important, Aramark reserves the right to specify floor plans and layouts of all setups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.

## **Payment and Credit**

### **Acceptable Forms Of Payment**

Aramark accepts certified or cashier’s checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds, credit card payment or a wire transfer will be required. If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate on-site orders. A 3% processing fee applies to all credit card charges. All wire transfers must include a \$35.00 bank processing fee in addition to the total amount.

### **Payment Policy**

Aramark’s policy requires full 100% payment in advance based on the initial contracts. Any reamaining balance after the event is to be paid within 30 days of receipt of final invoice.



## STANDARDS AND GUIDELINES

# Taxes & Fees

### Administrative Fee and Tax

All food and beverage items are subject to a 23% administration fee and applicable sales tax, currently at 8%. All alcoholic beverages are subject to a 10% state liquor tax. In some areas, the administrative fee may be subject to applicable sales tax. The administrative charge is not intended to be tip, gratuity or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

Labor fees are subject to applicable sales tax, currently at 8%.

### Electric Needs

For any food and beverages services ordered which require electric, the client will be responsible for any necessary charges associated with the electrical needs of catering services. These charges will appear on the individual Aramark catering event contracts associated with the services

### Table Standards and Labor Charges

The Aramark/SFS banquet minimum standard for a plated/seated meal is for service at tables of ten guests with (1) server per (25) guests. Any tables set in anything other than rounds of 10 will be subject to additional labor charges.

For buffet meals, the Aramark/SFS minimum standard is (1) server per 100 guests for a disposable event and (1) server per (22) guests for a china event. An additional labor fee will be applied for any set that requires tables that seat less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$50 per hour plus applicable Sales Tax with a four (4) hour minimum. Events whose total time extends past the combined required set-up and standard event time, or events with less than the required set up time, will be assessed and charged additional labor charges accordingly. Our menus are designed to provide seamless event execution, any deviations from the menu and its intended presentation will result in additional labor charges in order to successfully run your event. Please discuss your options and preferences further with your Catering Sales Manager. Adherence to our service guidelines will ensure the smooth and successful execution of your food and beverage event.

### Staffing Ratios Chart

EVENT TYPE	RATIO (staff per guests)	EVENT RATE (hour minimum)	FOR EACH ADDITIONAL HOUR	REQUIRED SET UP TIME	STANDARD EVENT TIME
Disposable Buffet ( <i>any meal</i> )	1 per 100	\$185.00	\$50.00	2 hours	2 hours
Disposable Reception	1 per 100	\$185.00	\$50.00	2 hours	2 hours
China Reception	1 per 40	\$185.00	\$50.00	2 hours	2 hours
China Buffet ( <i>Breakfast &amp; Lunch</i> )	1 per 22	\$185.00	\$50.00	2 hours	2 hours
China Buffet ( <i>Dinner</i> )	1 per 22	\$185.00	\$50.00	2.5 hours	2.5 hours
China Sit Down ( <i>Breakfast &amp; Lunch</i> )	1 per 25	\$185.00	\$50.00	2 hours	2 hours
China Sit Down ( <i>Dinner</i> )	1 per 25	\$235.00	\$50.00	2.5 hours	2.5 hours

(This chart shows our standard staffing ratios in the first column. In the second and third column you will see the cost to staff above the standard ratios. The standard event column will show you the time frame overtime would start to be applicable.)

## China Service

All plated meal functions (breakfast, lunch and dinner) are served with china and glassware, unless otherwise specified by the Customer. Any plated meal functions in the Grand Hall or Exhibit Halls will be subject to a \$3.00 per person china charge. All other events and exhibitor hospitality catering are accompanied by high-grade disposable ware. If a client would like to upgrade any of those services previously mentioned, a china charge of \$3.00 per person applies in addition to applicable labor charges to meet the staffing ratio requirements. For any china bar services that are not accompanied by food, the client must hire wait staff to bus glass ware. Staffing requirements for china bars are one (1) wait staff per 200 guests in addition to the required bartenders.

## Tablecloths

All rounds for meal functions are dressed with standard non-floor length house linen. Your sales professional will be able to assist with any custom linen and décor details at additional charges. Events that require tablecloths for non-food functions may be clothed for \$12.00++ per standard house tablecloth. Specialty linens will be priced at the fair market value. Aramark/SFS is not responsible for any non-Aramark linen.

## Coat Check Rates

### Hosted Coat & Baggage Check

Hosted coat and baggage checks are \$3.00 per person. The estimates are charged based on the guaranteed attendance provided to Aramark/SFS for the accompanying food and beverage function. In the event that the total actual number of attendees or items checked exceeds the guarantee by more than 25%, a flat fee of \$250.00 per event plus the cost of additional items checked will apply. This additional fee covers any necessary staff and equipment required to provide service for the additional guests and/or items checked.

### Cash Coat & Baggage Check

NUMBER OF ATTENDEES	PRICE (up to 6 hours)	PRICE (each additional hour)	NUMBER OF STAFF
Up to 1000	\$350.00	\$75.00	2
Up to 1500	\$650.00	\$75.00	3
Up to 2000	\$800.00	\$75.00	4
Up to 3000	\$950.00	\$75.00	5

Attendees pay \$3.00 per item checked

If additional attendants are called in on a show day due to demand, client will be charge a flat fee of \$150.00 per attendant in conjunction with client approval.

### Coat & Baggage Check Staffing Variables

The following variables are taken into consideration when staffing for coat & baggage check for your event.

Such variables may affect standard pricing as listed above.

- Demographics of your group
- The season of the year in which the event is being held
- Heavy arrival and departure days
- Guest arrival, all at once or staggered throughout the event
- Type of event



# Convention Cafes & Restaurants

### Overview

Great culinary concepts extend beyond the boundaries of imaginative banquet fare. Your Aramark/SFS sales professional will discuss how best to use our convention cafes and restaurants to serve event exhibitors and attendees. Please review all exhibit floor plans with your Aramark/SFS sales professional to ensure adequate food service areas.

### Convention Cafes And Restaurants

#### Permanent & Temporary Food and Beverage Locations

Aramark/SFS reserves the right to open and close convention cafes & restaurants based on sales history, show demand and in consultation with show management. Each location sales must meet a minimum of \$2,500.00 in total cash sales per four-hour period. Each additional hour beyond the four hour period must meet a total of \$550.00 in sales. If sales total less than the applicable sales minimums, the client will be responsible for the difference.

In some cases, a Temporary Dining Unit (portable food and beverage outlet) rather than one of our permanent café or restaurant locations will be requested or deemed necessary. Client is responsible for paying for the electric for all portable concession stands. Aramark will include these charges on the individual event contracts based on the electrical requirements for the portable stand concept.

### Vouchers

Concessions Vouchers are available upon client request. Value of voucher will be determined by the client. If you are looking for total meal coverage, with voucher amount, please contact your sales manager for more information. Concessions vouchers follow the same guarantees as catering functions. Vouchers can be charged on consumption for any voucher turned in above the guarantee. Vouchers are to be charged for full face value amount. There is no returned cash value to clients or guests.



# Catering Guidelines

## Guarantees

To ensure the success of your event(s), it is necessary we receive your "final guarantee" (confirmed attendance) for each meal function by the following schedule:

- Events up to 500 people require the final guarantee three (3) business days prior to the first event.
- Events between 501 – 1500 people require the final guarantee five (5) business days prior to the first event.
- Events over 1501 people require the final guarantee seven (7) business days prior to the first event.

Please note the above schedule excludes weekends and holidays.

Once the final guarantee is due, the count may not be decreased. For plated meal functions, the caterer shall be prepared to serve 5% over the final guarantee, up to 50 meals. Caterer will be prepared to serve the guarantee for all other meal functions. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

## Cancellation Policy

Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee to Aramark equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

## Minimum Requirement For Meal Functions

There is a minimum guarantee of 15 people for all meal functions (seated or buffet) and break services. If the guarantee is less than 15 people, a \$200 fee plus tax will apply.

# Exhibitor Food & Beverage Policy

The caterer is the exclusive provider of all food and beverages. As such, any requests to bring in outside food and beverages will be at Aramark's discretion and will be considered on a case by case basis. Please inquire with your sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies and sample products.