



PENNSYLVANIA CONVENTION CENTER

Local Good Food

CATERING MENU





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CONTINENTAL BREAKFAST

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

ALL BREAKFASTS INCLUDE FRESHLY BREWED COFFEE, DECAF COFFEE, HOT TEA, AND FRUIT JUICE.

KEEP IT GOING \$29.50

Sliced Fruit & Berries Platter, In-House Baked European Danishes (W, M, E, SE, TN) Assorted Individual Greek Yogurts, Granola (S) Cage Free Hard Boiled Eggs (E)

TIME TO GET GOING \$26.25

Seasonal Whole Fruit, Assorted Individual Greek Yogurts, Granola (S), Fresh Baked Bran Muffins (E, W), Assorted Prepackaged Breakfast Cereal Bars

DAYBREAK \$23.00

Seasonal Whole Fruit, Assorted Donut Holes (W, M, E, S), House-Made Muffins (W, M, E, S), Cage Free Boiled Eggs (E)

JUST WAKING UP \$25.50

Sliced Fruit & Berries Platter, In-House Baked European Danishes (W, M, E, SE, TN), Croissants (W, M, S), Assorted Individual Greek Yogurts, Whole Wheat Bagels (W) with Cream Cheese (M), Peanut Butter (PN), Butter (M) & Jellies

HOT BUFFETS BREAKFAST

ALL BREAKFASTS INCLUDE FRESHLY BREWED COFFEE, DECAF COFFEE, HOT TEA, WATER AND FRUIT JUICE.

BREAKFAST MEATS AND EGGS \$43.50

Cage Free Scrambled Eggs (M, E)
Apple Wood Smoked Bacon
Artisan Style Chicken Apple Sausage
Yukon-Yam Potato Hash
Sliced Fruit & Berries Platter
Assorted European Danishes (W, M, E, SE, TN)
Assorted Muffins (W, M, E, S)

THE TRADITIONAL \$38.50

Cage Free Scrambled Eggs (M, E)
Apple Wood Smoked Bacon
Pork Sausage Links
House-Made Potatoes with Roasted Red Pepper & Diced Onion
Sliced Fruit & Berries Platter
Assorted Bagels (W, S, SE) with Cream Cheese (M), Butter (M) & Jellies

FRITTATAS TRIO \$42.50

BBQ Chicken Tinga Frittata with Smoked White Cheddar (E, M)
JUST* Eggs Spinach-Chickpea Frittata with Tomato Relish
Beef Brisket Barbacoa Frittata with Red Pepper Hollandaise (E, M)
Sliced Fruit & Berry Platter
Assorted Breakfast Breads (W, E, M, S, TN)
Fresh Baked Bran Muffins (E, W)
Assorted Individual Greek Yogurts
Granola (S)

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Wheat (W) | Milk (M) | Egg (E) | Tree Nuts (TN) | Soy (S) | Sesame (SE) | Shellfish (SF) | Peanuts (PN) | Fish (F)

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ACCOMPANIMENTS

BREAKFAST

BREAKFAST ENTRÉES

EUROPEAN BREAKFAST PLATTER **\$17.50**

Prosciutto, Salami, Smoked Turkey, Smashed Avocado, Tomato Jam, Brie (M), Gruyere (M), French Baguette (W), Seven Grain Bread (W, SE), Butter (M) & Jam

RED VELVET WAFFLE **\$11.00**

Buttermilk Waffle (W, E, M), Caramelized-Vanilla Infused Bananas (M), Chocolate Scented Syrup (M, S) & Whipped Butter

FRENCH TOAST (W, E, M) **\$11.00**

Topped with Drunken Whiskey Strawberries, Warm Maple Syrup, & Butter (M)

STEEL CUT OATS **\$10.00**

Dried Fruits, Fresh Berries, Brown Sugar, Sliced Almonds (TN), Honey

PANCAKES **\$10.50**

Plain Cream Cheese Infused, Warm Maple Syrup, Butter (W, M, E)

TRADITIONAL CAGE FREE-SCRAMBLED EGGS (E, M) **\$9.00**

EGG BITES **Per Dozen \$30.00**

- » Three Cheese (E, M)
- » Bacon and Cheese (E, M)

» ADD SALSA AND CHEESE TO EGG OPTIONS **\$3.00** Chunky Salsa, Pico de Gallo, Queso Fresco (M)

BREAKFAST MEATS **\$7.75**

CHOOSE ONE

- » Pork Sausage
- » Turkey Bacon
- » Turkey Sausage
- » Apple Wood Smoked Bacon
- » Maple Glazed Cayenne Pepper Bacon

All prices are per person unless otherwise noted. Enhancements require a minimum of 15 guests. Breakfast enhancements must be purchased in conjunction with a continental or hot breakfast package. All services are provided on compostable ware.

Any hot items added to a continental package will have wait staff charges added to the service. Wait staff are charged at \$250.00 for 2 hours of service.

BREAKFAST SANDWICHES **\$11.00**

- » Egg, American Cheese, English Muffin (W, E, M, S)
- » Egg, Cheddar Cheese, Croissant (W, E, M, S)

ADD MEAT **\$2.50**

- » Pork Sausage
- » Turkey Bacon
- » Turkey Sausage
- » Stuffed Biscuit, Applewood Bacon, Cheddar Cheese (W, E, M, S)
- » Apple Wood Smoked Bacon
- » Maple Glazed Cayenne Pepper Bacon

VEGAN GLUTEN FRIENDLY SANDWICHES

\$13.00

- » Scrambled Tofu Rancheros on Vegan & Gluten Friendly Wrap (S)
- » Vegan Turmeric Tofu Scrambled on Vegan & Gluten Friendly Wrap (S)
- » Vegan Scrambled Tofu on Vegan & Gluten Friendly Wrap (S)

VEGAN BREAKFAST MEATS

CHOOSE ONE

\$9.50

- » Vegan Sausage Patties (W, S)
- » Vegan Bacon (W, S)

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ACTION STATIONS

BREAKFAST

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

Chef attendants are required for these stations.
They are charged at \$250.00 for 2 hours of service.
Any station requiring electric will be charged to the client.

OMELETS \$20.00

Cage Free Scrambled Eggs (E, M), Egg Whites (E), Apple Wood Smoked Bacon Crumbles, Smoked Ham, Smoked Turkey, Shredded Cheddar (M), Roasted Mushrooms, Diced Tomato, Spinach

RED VELVET BELGIAN WAFFLES (W, E, M) \$18.50

Fruit Compote, Whipped Cream (M), Warm Maple Syrup, Caramel (W, M, S), Butter (M)

PLATED

BREAKFAST

All prices are per person unless otherwise noted.
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.

ALL BREAKFASTS INCLUDE FRESHLY BREWED COFFEE, DECAF COFFEE, HOT TEA, WATER, AND FRUIT JUICE.

BROAD STREET BRAWLER \$37.75

Cage Free Scrambled Eggs (E, M), Smothered Potato Hash with Onion, Peppers, and Cheddar Cheese (M), Apple Wood Smoked Bacon, Oil-Cured Tomato

LOVE PARK \$38.75

Baked Challah French Toast (W, E, M), Warm Farro & Tomato (W), Apple Wood Smoked Bacon, Warm Maple Syrup, Butter (M)

MAIN LINE \$41.00

Turkey Kielbasa and Smoked Gouda Frittata (E, M), Apple Wood Smoked Bacon, Yukon-Yam Potato Hash, Oil-Cured Tomato

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A LA CARTE

All services are provided on compostable ware.

BREAKFAST BY THE DOZEN

Seasonal Whole Fruit	\$38.00
Fresh Baked Bagel Assortment with Cream Cheese, Butter & Jellies (W, M, S, SE)	\$70.00
Assorted Donuts (W, M, S, TN)	\$73.50
Assorted Muffins (W, M, S, E)	\$59.50
Assorted In-House Baked European Danishes (W, E, M, SE, TN)	\$56.25
Assorted Breakfast Breads (W, E, M, S, TN)	\$70.50
Assorted Prepackaged Breakfast Cereal Bars	\$43.25
Assorted Prepackaged Granola Bars	\$32.50
Cage Free Hard Boiled Eggs (E)	\$52.00
Assorted Prepackaged KIND Bars	\$110.00

VEGAN OPTIONS

Plant-Based Croissants (W)	\$136.00
“Morning Glory” Muffins (W)	\$117.00

GLUTEN FRIENDLY OPTIONS

Assorted Muffins	\$95.00
» Cranberry Orange (E, M), Banana Nut (E, M, TN), Chocolate (E, M, S)	
Assorted Bagels (E) with Cream Cheese, Butter & Jellies (M)	\$110.00

BY THE PERSON

Sliced Fruit & Berries Platter	\$11.00
Individual Fruit Cups	\$11.00
Assorted Individual Greek Yogurt	\$6.50
» ADD Granola (S)	\$2.25 \$7.50
Assorted Chobani Greek Yogurt Drinks	
Apple of My Eye Overnight Oats (S, TN)	\$13.50
Whole Grain Rolled Oats, Coconut Milk, Almond Milk, Cinnamon & Agave with Honey Granola Crisps topped with Apple Pie Filling	
Minimum of 4 dozen must be ordered	

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PACKAGES

BREAKS

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PACKAGES

MID-MORNING HEALTHY \$14.00

Assorted Prepackaged Granola Bars, Assorted Individual Greek Yogurts, Granola (S), Seasonal Whole Fruit

SWEET AND SALTY \$16.25

House Made Potato Chips, Four Onion Dip (E, M), Miniature Philly Soft Pretzels (W, M), Spicy Mustard, Assorted Cookies & Brownies (W, E, M, S)

AFTERNOON HEALTHY \$17.50

Garlic-Lemon Hummus, Pita Points (W, M), Carrots, Celery Sticks, House Made Trail Mix (TN)

SWEET TREATS \$15.75

Rice Krispies Treats, Oreos, Mini Chocolate Chip Cookies (All prepackaged items)

THE CARNIVAL \$14.75

Miniature Philly Soft Pretzels (W, M) with Spicy Mustard, Assorted Prepackaged Gourmet Popcorn Bags

BE HEALTHY \$17.25

Baby Carrots with Hummus, Prepackaged Smartfood Popcorn, Assorted Prepackaged Granola Bars, Prepackaged Apple Slices, Peanut Butter (PN)

ON THE BORDER \$9.25

White Corn Tortilla Chips, Pico de Gallo, Classic Guacamole

PRETZEL PARTY \$11.50

Soft Pretzel Rivets (W, M) with Cheese (M), Mustard, and Chocolate Dips (M, S)

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A LA CARTE

SNACKS

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SNACKS BY THE DOZEN

Seasonal Whole Fruit	\$38.00	Assorted Tastykakes (W, E, M, S, PN) \$80.00
Philly Soft Pretzels, Spicy Mustard (W, M)	\$44.25	Assorted Prepackaged Candy Bars \$77.75
Miniature Philly Pretzels, Spicy Mustard (W, M)	\$35.50	<i>Plain M&M's, Reese's, Peanut Butter Cups, Hershey Milk Chocolate Bar, Twix, Sour Patch Kids, Gummy Bears</i>
Assorted Prepackaged Snacks <i>Gluten Friendly Options are Smartfood Popcorn and Lays Potato Chips</i>	\$34.00	Cupcakes (E, S, M, W) <i>Chocolate, Vanilla, Carrot, Red Velvet, Lemon</i>
Prepackaged Quaker Caramel Rice Crisps	\$43.50	» Full Size \$92.00
Assorted Prepackaged Granola Bars	\$32.50	» Mini Size \$54.00
Prepackaged Trail Mix	\$52.00	Lemon Bars (W, M, E, S) \$77.75
Prepackaged PopCorners <i>Plain, White Cheddar</i>	\$102.75	Assorted Cookies (W, M, E, S) \$40.00
Prepackaged Pringle Snack Packs <i>Plain, Sour Cream & Onion</i>	\$82.25	Brownies (W, M, E, S) \$42.00
Prepackaged Sun Chips <i>Garden Salsa, Cheddar, Plain</i>	\$53.25	Frozen Novelties \$70.25
Prepackaged Good Heath Veggie Sticks	\$49.75	» Assorted Ice Cream Pops & Cones
Prepackaged Skinny Pop 100 Calorie Original Popcorn	\$79.50	» Cherry & Lemon Water Ice Cups
Cheese Sticks (M)	\$28.00	<i>Freezer rental required, number to be determined upon quantity requested. Freezer rental charges are \$100.00 each/per day. May require attendant(s)- each attendant is charged at \$250.00 for 4 hours of service. Client is responsible for the electrical connection charges for the freezer(s).</i>

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A LA CARTE

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SNACKS

SPECIALTY COOKIES BY THE DOZEN

Vegan Fudge Brownie Cookies	\$65.00
Vegan Cranberry Oat Cookies	\$44.25
Vegan Chocolate Chip Cookies (W)	\$65.00

BY THE PLATTER

Platter Feeds 25

Hummus Duo Roasted Garlic, Roasted Red Pepper, Pita Points (W, M)	\$256.50
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Farmers Crudité Rainbow Carrots, Broccolini, Bell Peppers, Cucumbers, Radishes, Cauliflower, Celery, Grape Tomatoes, Buttermilk Ranch Dressing (M, E)	\$216.00
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Homestead Cheese Board Humboldt Goat (M), Cheddar (M), Fontina (M), Smoked Gouda (M), Brie (M) & Boursin (M), Fig Jam, Seasoned Pepitas, Grapes, Crostini (W), Assorted Cracker Basket (W, S, M, SE)	\$297.00
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Charcuterie Board Stuffed Pepper Shooter, Genoa Salami, Capicola, Pepperoni, Swiss (M), Pepper Jack (M) & Cheddar (M), Whole Grain Mustard, Garlic Herb Olives, Assorted Cracker Basket (W, S, M, SE)	\$297.00
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SNACKS BY THE POUND

Tiny Twist Pretzels (W)	\$13.00
House Made Potato Chips and Onion Dip (M, E)	\$43.25
White Corn Tortilla Chips with Pico de Gallo	\$43.25
Mixed Nuts (TN, S, PN)	\$94.50
California Trail Mix (TN) <i>Banana Chips, Apricots, Raisins, Golden Raisins, Almonds</i>	\$41.00

INDIVIDUAL SNACKS

Sabra Hummus & Pretzel Cups (W)	\$13.00
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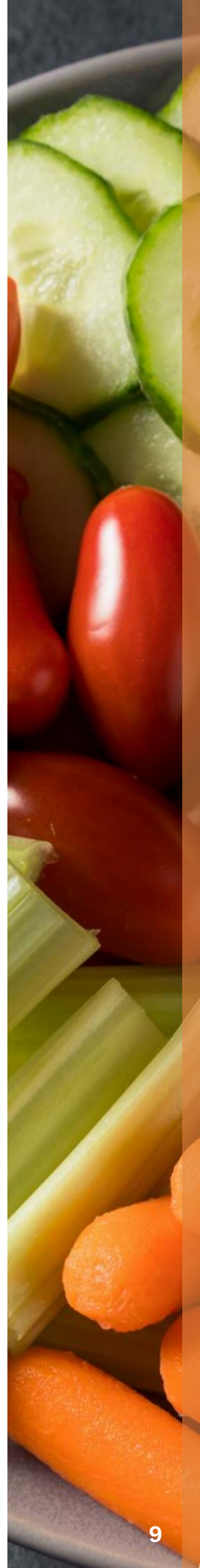
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SNACK BOXES

All prices are per box.

BREAK

MINIMUM ORDER OF 6 DOZEN SNACK BOXES IN TOTAL

HUMMUS SAMPLER (W, M, S) \$15.00

Pesto Hummus, Classic Hummus, Baby Carrots, Grape Tomatoes, Mini Wheat Pitas

CHEESE AND GRAPES (W, M) \$11.50

Cheddar, Provolone, Crackers, Grapes

FRUIT AND CHEESE (W, M, SE) \$17.50

Swiss, Cheddar, Smoked Gouda, Blueberries, Dried Apricots, Breadsticks

PEPPERONI AND CHEESE (W, M) \$11.50

Pepperoni, Cheddar, Crackers

CRUDITE (M, E) \$9.75

Baby Carrots, Celery, Ranch Dip

BEST FRIENDS (W, E, S, PN) \$17.50

Peanut Butter, Grapes, Apple, Cheddar, Hard Boiled Egg

PROTEIN POWER BOX (W, E, M, S) \$17.50

Hard Boiled Egg, Grapes, Cheddar, Honey Granola

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BEVERAGES

BY THE GALLON

Freshly Brewed Coffee	\$78.00
Freshly Brewed Decaf Coffee	\$78.00
Hot Tea	\$78.00
<i>Included is PC Creamers, Oat Milk, Sugar, and Sweeteners</i>	
» Upscale Coffee Condiments per person	\$8.00
<i>Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Assorted Syrups, Creamers</i>	
Lemonade	\$60.00
Unsweetened Iced Tea	\$55.00
Seasonal Fruit & Herb Infused Water	\$55.00

INDIVIDUAL DRINKS

Assorted Soft Drinks	\$6.50
Bottled Water	\$5.00
Mineral Water	\$5.00
Assorted Fruit Juices	\$6.50
Energy Drinks	\$8.00
Assorted Naked Juices	\$12.00
Powerade	\$8.00
Simply Juice Smoothies	\$11.50
Saxbys Cold Brew Cans	\$12.00

WATER COOLER

One-time Rental Fee	\$100.00
Includes Cooler, Initial 5-Gallon Water Jug, Flat Bottoms Cups	
Refresh	\$45.00
Includes 5-Gallon Water Jug, Flat Bottoms Cups	





BOXED LUNCH

All prices are per box.

SANDWICHES, WRAPS & STANDARD SALAD

ALL BOXED LUNCHES INCLUDE PLAIN POTATO CHIPS, WHOLE FRUIT, COOKIE, AND BOTTLED WATER.

BOXED LUNCH \$38.00

» ROASTED TURKEY (W, M, S, SE)

Asiago Cheese, Caramelized Onions, Spinach-Artichoke Spread, Rustic Hero

» ITALIAN COMBO (W, M, S, SE)

Hot Ham, Genoa Salami, Prosciutto, Provolone, Sun-dried Tomato Purée, Seeded Semolina Hero

» TARRAGON CHICKEN SALAD (W, E, M, S, SE)

Lettuce, Croissant

» ROAST BEEF AND CHEDDAR (W, E, M, S, SE)

Pretzel Roll, Horseradish Spread

» VEGAN SMASHED CHICKPEA WRAP (W, S)

Vegan Mayo, Red & Green Peppers, Scallions, Shredded Carrots, Green Leaf, Sun-Dried Tomato Wrap

» GRILLED VEGETABLE WRAP (S, SE)

Zucchini, Yellow Squash, Eggplant, Roasted Peppers, Hummus, Gluten Free Wrap

» GARDEN GREENS SALAD

Grape Tomatoes, Cucumbers, Green Bell Peppers, Red Onions, Red Roma Vinaigrette

» ADD GRILLED CHICKEN \$5.00

LUNCH UPGRADES

PESTO PASTA SALAD (W, E, M)

\$10.00

Penne Pasta, Grape Tomatoes, Mozzarella, Basil Pesto

TORTELLINI PASTA SALAD (W, E, M, S)

\$10.00

Tri-Color Tortellini, Sun-dried Tomato, Parmesan, Basil, Italian Dressing

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BOXED LUNCH

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GRAIN BOWLS AND UPGRADED SALADS

ALL BOXED LUNCHES INCLUDE PLAIN POTATO CHIPS, COOKIE, AND BOTTLED WATER.

GRAIN BOWLS **\$44.00** **ADD CHICKEN** **\$5.00**

» **SIZZLING SAZON BOWL (W, E, M, S, PN)**

Chipotle Grilled Chicken, Arroz Con Gandules, Black Beans & Corn, Pepitas, Pickled Red Onions, Pico de Gallo, Soffrito Sazon Aioli

» **VEGGIE BUDDAH BOWL (W, S, SE)**

Soba Noodles, Carrots, Red Peppers, Edamame, Shishito Peppers, Hoisin Sesame Dressing

» **CURRIED CAULIFLOWER BOWL (SE)**

Black Lentils, Curried Cauliflower, Roasted Carrot, Braised Kale, Chickpeas, Craisins, Lemon Tahini Dressing

» **LENTIL POT BOWL (E, M, TN)**

Black Lentils, Chickpeas, Sweet Potatoes, Braised Kale, Pickled Red Cabbage, Carrots, Almonds, Green Goddess Dressing

» **SPICY SEOUL BOWL (W, E, S, SE)**

Brown Fried Rice, Beef Barbacoa, Pickled Red Cabbage, Carrots, Pickled Cucumbers, Scallions, Sesame Seeds, Kogi Spicy Gochujang Sauce

SALADS **\$44.00** **ADD CHICKEN** **\$5.00**

» **CHICKEN CAESAR SALAD (W, M, E, F)**

Arcadian Blend, Grilled Chicken Breast, Seasoned Croutons, Shaved Parmesan, Caesar Dressing

» **COBB SALAD (M, E)**

Arcadian Blend, Grilled Chicken Breast, Hard-Boiled Egg, Bacon, Red Roma Vinaigrette

» **GREEK SALAD (M)**

Arcadian Blend, Feta, Kalamata Olives, Pepperoncini, Grape Tomatoes, Red Onion, Cucumbers, Champagne Vinaigrette

» **PICNIC BASKET SALAD**

Baby Kale, Baby Arugula, Baby Spinach, Radicchio, Roasted Apple, Raisins, Balsamic Vinegar

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DELI & SALAD BUFFETS

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LUNCH

ALL BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAF COFFEE, HOT TEA, AND WATER.

PREMADE SANDWICHES **\$47.50**

HOUSE MADE CHIPS, ASSORTED FRESH BAKED COOKIES (W, M, E, S), AND SEASONAL WHOLE FRUIT

FARM GREENS SALAD (M, E, S)

Frisee, Carrots, Radishes, Fennel, Cherry Tomatoes, Green Goddess Dressing

CHOOSE FOUR SANDWICHES

» ROASTED TURKEY (W, M, S, SE)

Asiago Cheese, Caramelized Onions, Spinach-Artichoke Spread, Rustic Hero

» ITALIAN COMBO (W, M, S, SE)

Hot Ham, Genoa Salami, Prosciuttini, Provolone, Sun-dried Tomato Purée, Seeded Semolina Hero

» TARRAGON CHICKEN SALAD (W, M, E, S, SE)

Lettuce, Croissant

» ROAST BEEF AND CHEDDAR (W, M, E, S, SE)

Pretzel Roll, Horseradish Aioli

» VEGAN SMASHED CHICKPEA WRAP (W, S)

Vegan Mayo, Red & Green Peppers, Scallions, Shredded Carrots, Green Leaf, Sun-Dried Tomato Wrap

» GRILLED VEGETABLE WRAP (S, SE)

Grilled Zucchini, Yellow Squash, Eggplant, Roasted Peppers, Hummus, Gluten Free Wrap

SOUP + SALAD **\$46.50**

Recommended for up to 100 guests. For services over 100 guests, additional labor charges will apply.

Seasonal Soup with Deconstructed Salad to Include:

Farm Greens, Crisp Romaine, Grape Tomatoes, Chickpeas, Croutons (M, E), Shredded Carrots, Hard Boiled Eggs (E), Albacore Tuna (F), Roasted Turkey Breast, Grilled Chicken, Shredded Cheddar Cheese (M), Blue Cheese Crumbles (M)

Balsamic and Ranch Dressings (M, E)

Rolls (W) and Butter (M)

Herbed Saffron Farro Salad (W)

Fresh Baked Brownies (W, M, E, S)

SOUP OPTIONS

CHOOSE ONE

» PASTA FAGIOLI (W, E)

» ITALIAN WEDDING (W,E)

» MANHATTAN CLAM CHOWDER (SF)

» CHICKEN AND CORN TORTILLA

» NEW ENGLAND CLAM CHOWDER (M, SF)

» GARDEN VEGETABLE

» TOMATO BASIL

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BUFFET YOUR WAY HOT BUFFET

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All services are provided on compostable ware.

LUNCH & DINNER

ALL BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAF COFFEE, HOT TEA, WATER, ROLLS (W) AND BUTTER (M)

SALAD CHOOSE ONE

CAESAR (M,E,W)

Romaine, Pecorino Pepato, Hand Torn Croutons, Lemon-Caper Vinaigrette

FARM GREENS (M, E, S)

Frisee, Carrots, Radishes, Fennel, Cherry Tomatoes, Green Goddess Dressing

CHOPPED BABY WEDGE (M, E)

Sun-dried Tomatoes, Bacon Lardons, Pickled Red Onions, Blue Cheese Dressing

GREEK (M, E)

Romaine, Feta Cheese, Grape Tomatoes, Red Onions, Cucumbers, Olives, Oregano-Lemon Vinaigrette

BABY ARUGULA (M)

Burrata, Pancetta Crisps, Olive Cured Tomatoes, Basil Oil, Balsamic Reduction

PROTEIN CHOOSE TWO

\$67.00
at this price point

ROASTED PORK LOIN (M)

Shaved Sharp Provolone, Spicy Red Pepper & Broccoli Rabe Relish

HERB GRILLED CHICKEN BREAST

Roasted Garlic Jus

BEEF BOLOGNESE (W, M, E)

Rigatoni, Whipped Ricotta, Extra Virgin Olive Oil, Cracked Black Pepper

SMOKED BOURBON GLAZED TURKEY

Orange Maple Mustard

PROTEIN CHOOSE TWO

\$76.25
at this price point

HOUSE SMOKED BEEF BRISKET

Tomato Bacon Jam

MEDITERRANEAN SALMON (F)

Shaved Fennel, Plum Tomatoes, Crushed Kalamata Olives, Lemon Juice

BRAISED SHORT RIBS

Red Wine Demi

CRAB CAKES (W, E, SF)

Sweet Pepper-Fennel Chutney

VEGAN ENTRÉES

THREE BEAN SALAD (W, S)

3 Bean Salad with Edamame, Cannellini, Black Beans and Roasted Potato

DIRTY RICE (S)

Green Bell Peppers, Onions, Celery, and Seasoned and Browned Tofu

VEGETARIAN ENTRÉES

ONE POT HAMBURGER HELPER (W, S, M, E)

Cavatappi Pasta with Impossible Meat and Pomodoro Sauce

PASTA PRIMAVERA (M, E)

Gluten Friendly Penne, Roasted Vegetables, Lemon Olive Oil Drizzle, Parmesan Shavings

TO ADD THIRD ENTRÉE, THERE WILL BE AN ADDITIONAL COST OF \$12 PER PERSON

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BUFFET YOUR WAY

HOT BUFFET

CONT'D

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LUNCH & DINNER

ALL BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAF COFFEE, HOT TEA, WATER, ROLLS (W) AND BUTTER (M)

STARCH CHOOSE ONE

- » HERB ROASTED PEE-WEE POTATOES
- » POTATO DAUPHINOISE (M)
- » CORIANDER SAFFRON RICE
- » WHIPPED RED POTATOES (M)

VEGETABLE CHOOSE ONE

- » CHARRED BALSAMIC CARROTS
- » ROASTED BRUSSEL SPROUTS
- » SEA SALT GRILLED JUMBO ASPARAGUS
- » HARISSA ROASTED CAULIFLOWER
- » HARICOT VERT

DESSERT CHOOSE ONE

MINI DESSERT BARS (M, E, S, TN, W)

Salted Caramel, Marble Brownie, Rain Forest, Blueberry Linz, and Raspberry Almond

MINI ASSORTED BROWNIE BITES (M, E, S, TN, W)

Raspberry Cream Cheese, Blondie, Plain Chocolate, and Cream Cheese Zebra

SHOOTER QUARTET (M, S, E, TN, W)

Tiramisu, Chocolate Mousse, Lemon Crumble, Raspberry Pistachio

MINI CAKES (W, E, M, S, TN)

Carrot, Limoncello, Red Velvet

SLICED FRUIT & BERRIES

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HOT BUFFETS

LUNCH & DINNER

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ALL BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAF COFFEE, HOT TEA, AND WATER STATION.

SARDINIA \$73.50

CHEF'S CAESAR (W, M, E, F)

Romaine Lettuce, Shaved Parmesan Cheese, Pumpnickel Dust, Caesar Dressing

FOCACCIA SQUARES (W, M, E)

HERB SEARED CHICKEN BREAST

Smoked Pomodoro Fennel

BRAISED SHORT RIB RAGU (W, M, E)

Rigatoni, Fresh Mozzarella

ROASTED TOMATO RISOTTO CAKES

Smoked Yellow Pepper Purée

BROCCOLINI

Olive Cured Tomatoes, Roasted Garlic-Extra Virgin Olive Oil Purée

TIRAMISU (W, M, E)

SABROSA \$69.25

CHOPPED ROMAINE (M, E)

Pickled Onions, Tomatoes, Bell Peppers, Corn Tortilla Strips, Avocado Ranch Dressing

CHIPOTLE BRAISED BEEF

CHICKEN ROJA

CORIANDER CAULIFLOWER

Chunky Charred Salsa Roja

SPANISH RICE & BEANS

SIDES

Corn Taco Shells

Flour Tortillas (W)

Queso Fresco (M), Pickled Red Cabbage, Pico de Gallo, Guacamole, Cilantro Cream (M)

CINNAMON SUGAR CHURROS (W, E, S)

BLOCK & IRON \$76.25

BABY SPINACH (W, M, TN)

Fried Shallots, Toasted Walnuts, Goat Cheese, Dried Cherries, Sherry Vinaigrette

BRIOCHE (W) ROLLS & BUTTER (M)

SEARED BLOCK CUT BASS (M, F)

Saffron Herb Butter Sauce

GRILLED FLAT IRON STEAK

Peppercorn Demi

CHICKPEA QUINOA PILAF

Braised Greens, Roasted Cippolini Onion Sauce

ROASTED PEE-WEE POTATOES

ASSORTED FRENCH MACARONS (M, E, S, TN)

FOUNDING FLAVORS \$68.00

ROASTED CORN & ROMAINE SALAD

Seasoned Roasted Corn, Heirloom Cherry Tomatoes, Sunflower Seeds, Cucumber, Raspberry Vinaigrette

CIABATTA ROLLS (W) & BUTTER (M)

CHICKEN BRUSCHETTA

with Balsamic Glaze

GARLIC & ROSEMARY GRILLED HANGER STEAK

with Natural Jus

ROASTED SQUASH & SWEET POTATO MEDLEY

With Quinoa

ROASTED BRUSSEL SPROUTS

ASSORTED CAKE POPS (W, M, E, S)

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PLATED ENTRÉES

LUNCH & DINNER

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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 (W) AND BUTTER (M), FRESHLY BREWED COFFEE, DECAF COFFEE, HOT TEA AND WATER.

Pre-set iced tea glasses are an additional \$3.00 per person.

» CHOOSE ONE of following options from each category below

SALAD

GREEN OAK (M, E)

Little Gem, Yellow and Red Grape Tomatoes, Shredded Rainbow Carrots, Roasted Pearl Onions, Buttermilk-Parmesan Dressing

FARM GREEN (M)

Honey Roasted Apples, Parmesan, Cranberries, Citrus Vinaigrette

BABY ARUGULA (M)

Burrata, Pancetta Crisps, Smoked Cured Tomatoes, Basil Oil, Balsamic Reduction

BABY KALE (M, TN)

Pickled Baby Beets, Shaved Radishes, Toasted Pistachios, Goat Cheese Snow, Cherry-Bacon Vinaigrette

ROASTED RAINBOW CARROTS (SE, TN)

Arugula, Chickpea Purée, Charred Scallion, Mint, Toasted Sliced Almonds, Honey Lemon Tahini

ENTRÉE SELECTION

LUNCH | DINNER

HERB CRUSTED CHICKEN BREAST (W)

Orzo Pasta Salad, Broccolini, Baby Carrots, Spring Garlic Jus

\$60.00 | \$63.00

PAN SEARED BRANZINO (F)

Roasted Fingerling Potatoes, Braised Greens, Sun-dried Tomato Relish, Lemon Garlic Jus

\$70.25 | \$73.00

SMOKED AIRLINE CHICKEN BREAST

Butternut Squash Risotto, Roasted Brussel Sprouts, Garlic Thyme Jus

\$60.00 | \$64.00

HERB CRUSTED FILET (W, F)

Duck Fat Pee-Wee Potatoes, Haricot Vert, Oil-Cured Tomatoes, Natural Jus

\$75.00 | \$78.00

SEARED SALMON (F)

Saffron Couscous, Spaghetti Vegetables, Red Pepper Gastrique

\$68.50 | \$73.00

SMOKY BARREL CUT STRIPLOIN (M)

Potato Gratin, Roasted Mushrooms, Pea Purée, Black Garlic Demi

\$70.50 | \$73.00

BRAISED SHORT RIB (M)

Chive Potato Purée, Roasted Asparagus, Farm Mushrooms, Red Wine Demi Reduction

\$70.00 | \$72.00

DESSERT

CARAMELIZED APPLE TARTLET (W, M, E, TN)

CHOCOLATE MOUSSE DOME (M, E, S, TN)

LEMON MERINGUE TARTLET (W, M, E)

SEA SALTED CARAMEL MOUSSE DELIGHT (M, E)

SLICED FRUIT & BERRIES

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HORS D'OEUVRES

Butlers are available to pass items for \$250.00 for 2 hours.
All services are provided on compostable ware.

ALL HORS D'OEUVRES ARE PRICED FOR ORDERS OF 50 PIECES

HOT

PRETZEL FRANKS (W, S) Victory Beer Mustard	\$225.00
CHEESESTEAK SPRING ROLL (W, M, S) Sriracha Ketchup	\$265.00
MEDITERRANEAN RATATOUILLE TART Curry Aioli (E)	\$310.00
NASHVILLE HOT CHICKEN SKEWER (W, M, E) Dill Pickle Crème (M)	\$320.00
PAN SEARED MINI CRAB CAKES (W, E, SF, S, SE) Citrus Caper Aioli (E)	\$395.00
EDAMAME DUMPLINGS (W, SE, S) Sweet Chili Sauce	\$195.00
CAROLINA PULLED PORK & CORN BREAD (W, E, S) Tender Pulled Pork in BBQ Sauce Layered into a Rich Corn Muffin Batter	\$325.00
KOREAN BBQ BEEF SHORT RIB BAO BUN (W, S) Beef Short Rib, Pickled Red Onion, Cilantro Leaves	\$340.00
THAI GREEN CURRY PHYLLO STAR (W, S) Green Curry, Coconut Milk, Peas, Carrots, and Cauliflower	\$290.00
BEEF BOURGUIGNON PUFF (W, M, E, S) Tender Beef Marinated in Bourguignon Wine Sauce, Layered in Puff Pastry	\$310.00
PLANT-BASED ANCHO CHILI BEEF QUESADILLA (W, S) Salsa Verde	\$330.00
VEGETABLE TIKKIS Vegan Cucumber Raita	\$295.00
ROASTED RATATOUILLE (W, M, E, S) Chinese Eggplant and Black Beans	\$200.00

COLD

TOMATO BASIL BRUSCHETTA Garlic Baguette (W)	\$200.00
HOUSE SMOKED CHICKEN SALAD (E) Pumpnickel Crostini (W)	\$290.00
SHRIMP COCKTAIL (SF) Sriracha Cocktail Sauce	\$375.00
SUSHI (SF, SE, F) Spicy Tuna, California Roll, Eel Roll, Philly Roll, Soy Sauce (W, S), Wasabi, Pickled Ginger	\$390.00
GOAT CHEESE & FIG TARTLET (W, M, SE, TN, S) Whipped Goat Cheese, Black Mission Fig, Beetroot Basket	\$210.00
PERUVIAN SHRIMP CEVICHE (SF) Shrimp, Coconut Milk, Lime	\$370.00
GREEN CHILI AREPA Plant-Based Green Chili Arepas, Pineapple Jicama Salsa	\$215.00
SHAVED NY STRIP Plum Sauce, Glazed Onion, Sesame Seeds, Sour Dough Crostini (W,SE)	\$290.00
HOUSE SMOKED SALMON (F) Turmeric, Ginger, Mint, Coriander Chutney	\$300.00
ANTIPASTO KABOB (M) Balsamic Reduction	\$390.00
HOISIN MUSHROOM PHYLLO CUPS (W, S, SE)	\$390.00
FRIED FALAFEL (W, S) With Harissa Aioli (E), and Pickled Vegetables	\$285.00
BLOODY MARY GAZPACHO With Roasted Olives and Gerkins	\$255.00
POTATO PANCAKE (W, E, M, S) With Saffron Infused Cauliflower Couscous	\$200.00
WALKING NACHOS (S) Corn Fritos with BBQ Jackfruit, Roasted Corn, and Lime Creme Veganaise	\$275.00

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RECEPTION

STATIONS

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FARM TABLE

\$33.50

HUMMUS DUO

Roasted Garlic, Roasted Red Pepper, Pita Points (W, M)

FARMERS CRUDITÉ

Rainbow Carrots, Broccolini, Bell Peppers, Cucumbers, Radishes, Cauliflower, Celery, Grape Tomatoes, Buttermilk Ranch Dressing (M, E)

HOMESTEAD CHEESE BOARD

Humboldt Goat (M), Cheddar (M), Fontina (M), Smoked Gouda (M), Brie (M), Boursin (M), Fig Jam, Grapes, Seasoned Pepitas, Crostini & Assorted Cracker Basket (W, M, S, SE)

PASSYUNK AVENUE

\$36.50

CHARCUTERIE BOARD

Stuffed Pepper Shooter, Genoa Salami, Capicola, Pepperoni, Swiss (M), Pepper Jack (M), Cheddar (M), Whole Grain Mustard, Garlic Herb Olives, Assorted Cracker Basket (W, M, S, SE)

MEZZ (V)

Zucchini, Yellow Squash, Asparagus, Roasted Peppers, Carrots, Roasted Brussel Sprouts, Roasted Red Pepper Hummus, Baba Ghanoush (S), Cucumber Yogurt (M), Pita (W, M), Assorted Flatbreads and Crackers (W, M, S, SE)

MAC N' CHEESE DUO

\$32.50

- » Classic Elbows (W) with Aged NY Yellow Cheddar (M), Gruyere (M)
- » Classic Elbows (W) **Add a Topping:** Beef Short Rib, Spanish Chorizo, BBQ Chicken, Grilled Vegetables, Lobster (SF) (+market price)

Gluten Friendly pasta available upon request

TACO TRIO

\$40.25

Adobo Smoked Brisket
Chicken Rojo
Black Bean and Corn

Includes: Corn Taco Shells, Flour Tortillas (W), Queso Fresco (M), Pico de Gallo, Pickled Red Cabbage, Jalapeño Lime Crema (M)

SOUTH PHILLY

\$36.50

Beef and Chicken Cheesesteak Meat with Caramelized Onions
Cheese Sauce (M)

Plant-Based Meatballs with Spicy Marinara (W, S)

Includes: Hot Peppers, Sweet Peppers, Ketchup, Club Rolls (W)

Miniature Philly Soft Pretzels (W, M), Spicy Mustard

CHINATOWN

\$39.00

Shrimp Spring Rolls (W, S, SF) with Sweet Chili Sauce
Edamame Dumplings (W, S, SE) with Sweet Chili Sauce
Chicken Teriyaki Fried Rice (W, S, SE)

Kimchi Fried Rice

Assorted Sushi (SF, SE, F) with Soy Sauce (W,S), Wasabi, and Pickled Ginger

Fortune Cookies (W, S)

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RECEPTION

PHILLY THEMED STATION

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THE READING TERMINAL

\$75.00

MINIMUM 150 PEOPLE

ITALIAN MARKET

9th Street Cured Meats and Charcuterie Cheese Boards **(W, M, S, SE)**

Farmers Crudité with Buttermilk Ranch Dressing **(M, E)**

Mini Cannoli **(W, M, E, S)**

Chocolate and Caramel Raw Cake **(SE, TN)**

SOUTH PHILLY

Beef and Chicken Cheesesteak Meat with Caramelized Onions
Cheese Sauce **(M)**

Plant-based Meatballs with Spicy Marinara **(W, S)**

Includes: Hot Peppers, Sweet Peppers, Ketchup, Club Rolls **(W)**

Miniature Philly Soft Pretzels **(W, M)**, Spicy Mustard

CHINATOWN

(SERVED IN CHINESE TO-GO CONTAINERS)

Shrimp Spring Rolls **(W, S, SF)** with Sweet Chili Sauce

Edamame Dumplings **(W, S, SE)** with Sweet Chili Sauce

Chicken Teriyaki Fried Rice **(W, S, SE)**

Kimchi Fried Rice

Assorted Sushi **(SF, SE, F)** with Soy Sauce **(W, S)**, Wasabi, and Pickled Ginger

Fortune Cookies **(W, S)**

5th STREET TAQUERIA

Adobo Smoked Brisket Taco

Black Bean and Corn Taco

Includes: Corn Taco Shells, Flour Tortillas **(W)**, Pico de Gallo, Queso Fresco **(M)**,
Pickled Red Cabbage, Jalapeno Lime Crema **(M)**

Cinnamon Sugar Churros **(W, E, S)**

Lime and Mango Raw Cake **(TN)**

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ACTION STATIONS

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Chef attendants are required for these stations. They are charge at \$250.00 for 2 hours of service.
Any station requiring electric will be charged to the client.*

BAO BUN	\$33.50
Duck Confit, Crispy Tofu (S) , Hoisin Sauce (W, S) , Pickled Onion, Cilantro Leaves	
CARVED SMOKED BRISKET	\$34.50
Roasted Brussels Sprouts. Steak House BBQ, Crispy Onions (W) , Dinner Rolls (W) and Butter (M)	
CARVED SMOKED PRIME RIB	\$38.00
Roasted Brussels Sprouts, Horseradish Creme (M) , Beef Au Jus, Mini Brioche Rolls (W) and Butter (M)	
SALMON EN CROUTE (W, M, F)	\$32.50
Cucumber Dill Crème (M) , Roasted Cauliflower Au Gratin (M)	
CARVED SMOKED BOURBON GLAZED TURKEY	\$30.00
Tomato Tamarind Chutney, Pretzel Dinner Roll (W)	
KALE & MUSHROOM RAVIOLI (S)	\$28.50
Vegan Blush Cream, Roasted Tomatoes, Asparagus Tips	
CARVED SMOKED WATERMELON	\$23.00
Roasted Broccoli Salad	

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DESSERT STATIONS

All prices are per person unless otherwise noted.
Orders must be a minimum of 15 people.
All services are provided on compostable ware.

SHOOTERS QUARTET (M, S, E, TN, W) PER DOZEN **\$100.00**
Tiramisu, Chocolate Mousse, Lemon Crumble, Raspberry Pistachio

ASSORTED BEIGNETS (W, E, M, S, TN) PER DOZEN **\$100.00**
Red Berry Compote, Chocolate Hazelnut, Caramel

ASSORTED MINI CHEESECAKES (E, M, S, TN, W) PER DOZEN **\$70.00**
Berry, Plain, Mocha, Chocolate

ASSORTED FRENCH MACARONS (M, E, S, TN) PER DOZEN **\$70.00**

MINI CINNAMON SUGAR CHURRO (W, M, E, S) PER BATCH (24) **\$32.00**
with Chocolate Sauce

MINI CHOCOLATE COVERED PHILLY CHEESECAKE BITES (W, M, E, S) PER DOZEN **\$50.75**

CAKE POPS (W, E, S, M) PER DOZEN **\$50.75**
Chocolate, Vanilla, Funfetti, Red Velvet
**CUSTOMIZATION AVAILABLE, SEE SALES MANAGER

BUILD YOUR OWN ICE CREAM SUNDAE PER PERSON **\$18.75**
Chocolate and Vanilla Ice Cream (M)

CHOOSE ONE DAIRY FREE FLAVOR
Mango Sorbet *OR* Raspberry Sorbet

TOPPINGS

Chocolate Syrup (M, S), Caramel Sauce (M, S), Sliced Strawberry Topping, Walnuts (TN), Oreo Crumbs (W, S), Whipped Cream (M), Maraschino Cherries, Rainbow Jimmies, M&M's (M, S)

Freezer rental required, number of freezers to be determined based on quantity ordered.
Freezer rental charges are \$100 each / day.
Attendants are required. Each attendant is charged at \$250.00 for 2 hours of service.
Client is responsible for the electric connection charges for the freezer(s).

PHILADELPHIA WATER ICE STATION PER PERSON **\$18.75**
Cherry, Lemon, Mango

Freezer rental required, number of freezers to be determined based on quantity ordered.
Freezer rental charges are \$100 each / day.
Attendants are required. Each attendant is charged at \$250.00 for 2 hours of service.
Client is responsible for the electric connection charges for the freezer(s).

GLUTEN FRIENDLY & VEGAN DESSERTS

RASPBERRY AND PASSION FRUIT RAW CAKE (TN) PER DOZEN **\$55.00**

LIME AND MANGO RAW CAKE (TN) PER DOZEN **\$55.00**

CHOCOLATE AND CARAMEL RAW CAKE (TN, SE) PER DOZEN **\$55.00**

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BAR PACKAGES

Our on-site personnel must dispense all beverages.
Bartenders are staffed 1 per 250 guests for cash bars and 1 per 100 guests for hosted/ticket bars.
Bartenders are charged at \$250.00 for 2 hours of service.
All services are provided on compostable ware.

Special requests are available.
Items not in our standard inventory will not be on consumption.

HOSTED CONSUMPTION BAR

SPIRITS PER DRINK

STANDARD SPIRITS	\$13.00
PREMIUM SPIRITS	\$14.00
SUPER PREMIUM SPIRITS	\$15.00

BEER

DOMESTIC BEER	\$8.50
IMPORTED BEER	\$9.50
NON-ALCOHOLIC BEER	\$8.50
CRAFT BEER	\$10.50
RTD CANNED COCKTAILS	\$13.00

WINE BY THE GLASS

STANDARD WINE	\$13.00
PREMIUM WINE	\$14.00
SUPER PREMIUM WINE	\$15.00
SPARKLING WINE	\$14.00

NON-ALCOHOLIC

ASSORTED SOFT DRINKS	\$6.50
BOTTLED WATER/ MINERAL WATER	\$5.00
ASSORTED FRUIT JUICES	\$6.50

OPEN BAR PACKAGES

STANDARD OPEN BAR PER PERSON

ONE HOUR	\$29.00
TWO HOURS	\$57.00
THREE HOURS	\$63.00

OPEN BAR UPGRADES PER PERSON

PREMIUM	ADD \$3.00
SUPER PREMIUM	ADD \$6.00

CASH BAR

Cash bars subject to minimum sales of \$750.00 per bar per 2 hours. 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.

SPIRITS

STANDARD SPIRITS	\$15.00
PREMIUM SPIRITS	\$16.00
SUPER PREMIUM SPIRITS	\$17.00

BEER

DOMESTIC BEER	\$10.00
IMPORTED BEER	\$11.00
CRAFT BEER	\$12.00
RTD COCKTAILS	\$15.00

WINE BY THE GLASS

STANDARD WINE	\$15.00
PREMIUM WINE	\$16.00
SUPER PREMIUM WINE	\$17.00
SPARKLING WINE	\$16.00

NON-ALCOHOLIC

ASSORTED SOFT DRINKS	\$7.00
BOTTLED WATER/ MINERAL WATER	\$6.00
ASSORTED FRUIT JUICES	\$7.00

Prices subject to a 24% administration fee, 8% sales tax, and 10% city liquor tax. Prices are subject to change.





BAR MENU

*Our on-site personnel must dispense all beverages.
Bartenders are staffed 1 per 250 guests for cash bars and 1 per 100 guests for hosted/ticket bars.
Bartenders are charged at \$250.00 for 2 hours of service.
All services are provided on compostable ware.*

*Special requests are available.
Items not in our standard inventory will not be on consumption.*

BEER

DOMESTIC BEER

MILLER LITE
YUENGLING

IMPORTED BEER

STELLA ARTOIS
MODELO

CRAFT BEER

KONA BIG WAVE
YARDS TRASH TALK IPA
WHITE CLAW *GF Black Cherry or Mango*

RTD COCKTAILS

STATESIDE *Black Cherry or Orange*
SURFSIDE ICED TEA

WINE

STANDARD WINE

THE APPLICANT CHARDONNAY
MORANDE PRIVATE COLLECTION
CABERNET

PREMIUM WINE

ROBERT MONDAVI PRIVATE SELECTION
CHARDONNAY
ROBERT MONDAVI PRIVATE SELECTION
CABERNET

SUPER PREMIUM

STAG'S LEAP KARIA CHARDONNAY
ROBERT MONDAVI PRIVATE SELECTION
CABERNET

SPARKLING WINE

LA MARCA PROSECCO
KORBEL BRUT
FETE D'OR ROSE

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LIQUOR

STANDARD LIQUOR

SVEDKA VODKA

CAPTAIN MORGAN RUM

BEEFEATER GIN

JACK DANIELS

SEAGRAMS VO WHISKEY

DEWAR'S SCOTCH

JOSE CUERVO

PREMIUM LIQUOR

TITO'S VODKA

BACARDI RUM

TANQUERARY GIN

FOUR WALLS WHISKEY

MAKER'S MARK BOURBON

JOHNNIE WALKER RED SCOTCH

1800 SILVER TEQUILA

SUPER PREMIUM LIQUOR

KETEL ONE VODKA

BACARDI 8 RUM

HENDRICKS GIN

KNOB CREEK BOURBON

HENNESSY COGNAC

JOHNNIE WALKER BLACK SCOTCH

PATRON SILVER TEQUILA

Prices subject to a 24% administration fee, 8% sales tax, and 10% city liquor tax.

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MOCKTAILS

	HOSTED	CASH
DOLCE VITA STRAWBERRY MARGARITA	\$10.00	\$11.00
DOLCE VITA BLACKBERRY DAQUARI	\$10.00	\$11.00
DOLCE VITA MOJITO	\$10.00	\$11.00
DOLCE VITA SPRITZ	\$10.00	\$11.00

*Prices subject to a 24% administration fee, 8% sales tax, and 10% city liquor tax.
Prices are subject to change.*



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. Once the initial event orders are prepared, all edits and changes must be made on the event order and returned to a sales representative. 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 Services 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 **30 days** in advance of the first scheduled event. A 100% deposit is required at the time the contract is returned. If the signed Catering Agreement is not received at least **30 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 several "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, galas, and VIP functions. These functions typically require customized menus. In addition to logistical planning, additional equipment and 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. These charges are the responsibility of the customer. Please discuss this with your sales professional.

Specifications for these events are to be received no less than **60 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 decrease 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.

STAFFING & LABOR

TABLE STANDARDS AND LABOR CHARGES

The Aramark banquet minimum standard for a plated/seated meal is for service at tables of 10 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 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 more or less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$65.00 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 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	Ration (staff per guest)	Cost Per Staff	For Each Added Hour	Required Set Up Time	Standard Event Time
Disposable Buffet <i>Any Meal</i>	1 per 100	\$250.00	\$65.00	2 hours	2 hours
Disposable Reception	1 per 100	\$250.00	\$65.00	2 hours	2 hours
China Reception	1 per 40	\$250.00	\$65.00	2 hours	2 hours
China Buffet <i>Breakfast & Lunch</i>	1 per 22	\$250.00	\$65.00	2 hours	2 hours
China Buffet <i>Dinner</i>	1 per 22	\$325.00	\$65.00	2.5 hours	2.5 hours
China Sit Down <i>Breakfast & Lunch</i>	1 per 25	\$250.00	\$65.00	2 hours	2 hours
China Sit Down <i>Dinner</i>	1 per 25	\$325.00	\$65.00	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 ratio. The standard event column will show you the time frame overtime would start to be applicable.

STAFFING & LABOR

HOLIDAY SERVICE

There will be additional labor charges on the following holidays; New Years Eve, New Years Day, Martin Luther King Day, Easter Sunday, Juneteenth, July 4th, Labor Day, and Christmas Day.

CHINA SERVICE

All plated meal functions (breakfast, lunch, and dinner) are served with china and glassware, unless otherwise specified by the Customer. All plated meal functions in the Grand Hall or Exhibit Halls will be subject to a \$5.00 per person china charge. All other events and exhibitor hospitality catering are accompanied by compostable ware. If a client would like to upgrade any of those services previously mentioned, a china charge of \$5.00 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

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 1,000 people require the final guarantee of five (5) business days prior to the first event.
- Events over 1001 people require the final guarantee of 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 dietary restriction 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 guaranteed 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 \$200.00 fee plus tax will apply.

COAT CHECK & FEES

HOSTED COAT & BAGGAGE CHECK

Hosted coat and baggage checks are \$4.00 per person. The estimates are charged based on the guaranteed attendance provided to Aramark 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 10%, a \$5.00 per item charge will be added to the final event order. For events less than 200 attendees, the minimum charge of \$600.00 will be applied to the event (to a maximum of 6 hours).

When the number of hosted checked items exceeds the guarantee provided, additional items will be charged at \$5.00 per item.

CASH COAT & BAGGAGE CHECK

Number of Attendees	Price (up to 6 hours)	Additional Hours	Number of Staff
Up to 500 guests	\$800.00	\$75.00	2
Up to 1000 guests	\$1000.00	\$150.00	4
Up to 1500 guests	\$1500.00	\$225.00	6
Up to 2000 guests	\$2000.00	\$300.00	8
Up to 2500 guests	\$2500.00	\$375.00	10
Up to 3000 guests	\$3000.00	\$450.00	12

***Ratios are 1 staff per 250 guests, with a minimum of 2 per event ***

Items will be checked and securely stored in a designated area for a charge of \$4.00 per checked item.

For every \$1,000.00 in daily revenue generated from checked items, there will be a \$500.00 credit to the event order.

If additional attendants are called in on a show day due to demand, client will be charged a fee of \$300.00 per attendant for a 6-hour shift in conjunction with client approval. If the event is a Public Show that chooses not to pay the attendant fees, the guest will pay \$5.00 per checked item.

If the event is a public show that chooses not to pay the attendant fees, the guests will pay \$5.00 per checked item.

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

EXHIBITOR FOOD & BEVERAGE POLICY

Aramark is the **exclusive** provider of all food and beverage. As such, any requests to bring in outside food and beverage 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. Corkage fees may apply.

Exhibitor Forms are available on request. Exhibitors are required to place their order **20 business days** in advance of the show to avoid a 10% late fee. Orders placed on-site are subject to a 20% late fee.

CONCESSION STANDS

OVERVIEW

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

CONVENTION STANDS AND PORTABLE FOOD + BEVERAGE OUTLETS

Aramark reserves the right to open and close concession stands and portables based on sales history, show demand and in consultation with show management. Each location sales must meet a minimum of \$3,000.00 in total cash sales per four-hour period. Each additional hour beyond the four-hour period must meet a total of \$750.00 in sales. Concession minimums are charged in advanced based on hours of operation. Minimums are adjusted daily based on the cash sales. If sales total less than the applicable sales minimums, the client will be responsible for the difference. In some cases, a portable food and beverage outlet, rather than one of our permanent stands will be requested or deemed necessary. Client is responsible for paying the electrical set up fees 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. The value of the 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 the full face value amount. There is no returned cash value to clients or guests. Vouchers are not to be used as a replacement for a catering event. If the intention is to use the vouchers to feed the attendees within a specific timeframe, please contact your Aramark sales manager to discuss the appropriate catering options available for the success of your event.

PAYMENT & CREDIT

ACCEPTABLE FORMS OF PAYMENT

Aramark accepts certified or cashier's checks, money orders, American Express, MasterCard, Discover, 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, ACH or a wire transfer will be required. If the customer prefers to pay by company check, ACH 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 international 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 remaining balance after the event is to be paid within **30 days** of receipt of final invoice.

TAXES & FEES

ADMINISTRATIVE FEE AND TAX

All food and beverage items are subject to a 24% administration fee and applicable sales tax, currently at 8%. All alcoholic beverages are subject to a 10% city liquor tax. The administrative fee is 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 and equipment 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.

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 decor details at additional charges. Events that require tablecloths in a roundtable setting for non-food functions may be clothed for \$15.00+ per standard house tablecloth. Specialty linens, including floor length, will be priced at the current market value. Aramark is not responsible for any receiving, placing or collecting non Aramark linen.