

BOOTH
CATERING
MENU



AT THE ANAHEIM CONVENTION CENTER



TAKE A BREAK

Breaks increase productivity and creativity. Working for long stretches without breaks leads to stress and exhaustion. Taking breaks refreshes the mind, replenishes your mental resources, and helps you become more creative.



REFRESHERS

MORNING

ARTISAN BAKERY SELECTION

SCONES

MUFFINS

ASSORTED DONUTS

FRUIT AND CHEESE DANISH

\$50 per doz

SLICED BREAKFAST BREADS **\$42.50 per doz**

Banana nut, marble, lemon poppy, zucchini

COFFEE CAKE **\$42.50 per doz**

Cinnamon crumb, apple cheese, blueberry cheese

EXECUTIVE SELECTION

ASSORTED CROISSANT PACKAGES

Chocolate, almond and regular **\$60 per doz**

Fruit and cheese filled **\$60 per doz**

BLUEBERRY OATMEAL BREAKFAST COOKIES

\$44 per doz

CINNAMON ROLLS **\$79 per doz**

Traditional cinnamon roll or Kouign Amann

croissant cinnamon roll

ASSORTED EINSTEIN BAGELS **\$48 per doz**

with cream cheese

WHOLE WHEAT CROISSANTS OR

ENGLISH MUFFINS WITH PEANUT BUTTER

\$46 per doz

+ HAZELNUT AND ALMOND BUTTER **\$54 per doz**

AFTERNOON

FRESH BAKED CRAVEWORTHY COOKIES

\$54 per doz

Chocolate chunk, sugar butter, oatmeal raisin,

white chocolate macadamia, peanut butter

DESSERT BARS **\$48 per doz**

Guava streusel, lemon, pecan, blondie,

pineapple coconut, S'mores, raspberry streusel

BROWNIES **\$45 per dozen**

Double chocolate, fudge nut, peanut butter,

chocolate decadence, salted dulce de leche

CUPCAKE ASSORTMENT **\$65 per 20 pieces**

Vanilla bean, chocolate ganache, red velvet,

cappuccino, lemon merengue, caramel & sea salt

BREAKFAST BUFFETS

RISE AND SHINE \$19 per person

Assorted muffins, Danish and bagels, whipped cream cheese, sliced fruit

HEALTHY START \$20 per person

Fresh fruit salad with watermelon, cantaloupe, pineapple, grapes, Greek

yogurt, granola, bananas,

whole wheat English muffins and peanut butter

BACON AND EGGS \$28 per person

Fresh fruit salad; watermelon, cantaloupe, pineapple, grapes, scrambled

eggs*, breakfast potatoes,

bacon, freshly baked Croissants and Muffins

À LA CARTE ENHANCEMENTS

Minimum 12 servings

BREAKFAST SANDWICHES

\$8 each

Freshly baked croissant, bacon,

egg* and cheddar cheese

Freshly baked croissant,

sausage, egg* and cheddar

cheese

House-made butter biscuit, huevo

ranchero, ham, egg*, onion,

tomato, jalapeno, jack and cheddar

cheeses

House-made butter biscuit,

vegetarian egg*, potato, onion,

tomato, jalapeno, jack and cheddar

cheeses

BREAKFAST BURRITOS

Served with red fire roasted & tomatillo

salsa

\$8 each | 5 oz

Chorizo, flour tortilla, potato and cage

free scrambled eggs*, cheddar and

jack cheese, tomato, onion

 Vegetarian soy chorizo available

Spinach tortilla, roasted tomato, potato,

zucchini, goat cheese, scrambled

eggs*

Sausage, flour tortilla, bacon,

potato, cage free scrambled eggs*,

pepper jack

Beef machaca, potato, cage free

scrambled eggs*, jack cheese in house-

made Sonora flour tortilla

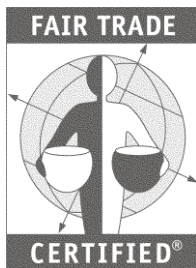
Huevo ranchero, ham, onion,

tomato, potato, cage free scrambled

eggs*, jack cheese, house-made

Sonora flour tortilla

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



FAIR TRADE

We purchase Fair Trade Certified coffee products for our guests. Fair Trade Certified products empower farmers and farm workers to lift themselves out of poverty by investing in their farms and communities, protecting the environment, and developing business skills necessary to compete in the global marketplace, all while ensuring that some profits go back to help build the schools and hospitals in the equatorial regions from where we source our coffees. We have disposed of the use of most PC (portion control) items and bring you natural sugar and chemical free sweeteners as well as local dairy creamers in bulk service for your beverage experience.

DRINKS

Our specialty juices and waters are infused with local fruits and organic herbs, some of which are grown right on property in our own rooftop garden.

INDIVIDUAL

ASSORTED SOFT DRINKS
PEPSI PRODUCTS*
\$4 each

PERRIER SPARKLING WATER
\$5 each

OUR PRIVATE LABELED RPET
ANAHEIM BOTTLED WATER
\$4.25 each

CHAMELEON COLD BREW
\$8 each
Black coffee, espresso, vanilla

MILK
\$4 per half pint
(Minimum 1 dozen)
2%, Non-Fat or Chocolate

TROPICANA JUICE ASSORTMENT
\$4 each
Orange, apple and cranberry

WATER COOLER
\$50 per day
(115-volt 5 amp electrical required)

ARROWHEAD WATER
\$85 each
(5 gallon)

BY THE GALLON

FRESH BREWED FAIR-TRADE COFFEE
\$69 per gallon

Regular and decaffeinated, includes half and half, 2% milk, soymilk, Truvia, Sugar in the Raw and Equal
+ ALMOND MILK, COCONUT MILK \$5 per quart
+ MONIN SYRUPS vanilla, sugar free vanilla, caramel, hazelnut, coconut \$20 per bottle

TAZO HERBAL TEAS \$69 per gallon
Includes honey and lemon

COLD BREWED COFFEE \$90 per gallon**
Fresh brewed chilled coffee, regular and decaffeinated, includes half and half, 2% milk, soymilk, Truvia, Sugar in the Raw, Equal and vanilla syrup

FRESH SQUEEZED LEMONADE \$40 per gallon

FRESH SQUEEZED STRAWBERRY LEMONADE
\$40 per gallon

BREWED ICED TEA \$40 per gallon
Served with lemon wedges
INFUSE IT with pineapple, mango or peach \$50 per gallon

AQUA FRESCA \$50 per gallon
Watermelon, pineapple or cantaloupe

JUICE \$45 per gallon
Orange, cranberry, apple or grapefruit

SPA WATER \$50 per gallon
Choice of spa water cucumber-lime-mint, strawberry-basil

KEURIG PACKAGE \$350 per package
Make-it-yourself Keurig single brew machine that contains four packages of 25 cups (100 cups total) with choice of: regular Starbucks coffee and/or Earl Grey and Green teas, five gallons water, condiments.
(Requires 120 volt. 15.3 amp electrical)

25 K-CUP REPLENISHMENT \$75 per package
Choice of Regular Starbucks, Starbucks decaf, Earl Grey and Green teas
replenish 10-gallon water, appropriate condiments

All individual items require a minimum order of one dozen per item, unless otherwise noted. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. * Coke Products available on request.



RECYCLE AND REUSE

Our Anaheim Water is bottled in 100% rPET, post-consumer recycled plastic bottles and has 65% smaller carbon footprint than traditional plastic bottles. The water is generated locally within our Anaheim Community and has high quality and taste for you and your guests.

Our 5-gallon Arrowhead® water comes from our local natural springs located just 80 miles from the Anaheim Convention Center. It is 100% natural spring water from the California San Bernardino mountains. Their Eco Sense® bottles are cleaned, re-filled, and re-used over 20 times before recycled into a variety of products, including children's playground equipment and sneakers. They are the first beverage manufacturer to build plants in America with LEED certification. They carefully preserve the land surrounding their springs and have supported the protection of more than 426,000 acres of natural lands and freshwater resources.

SNACKS

INDIVIDUAL

All individual items require a minimum order of one dozen per item, unless otherwise noted.

ASSORTED FULL SIZE CANDY BARS
\$42 per doz

SALTED CARAMEL COOKIE
\$42 per doz

JUSTIN'S PEANUT BUTTER CUPS
\$78 per doz 2-pack

CHEWY MARSHMALLOW BAR
\$60 per doz
with brown butter and sea salt

PERUVIAN CHOCOLATE BROWNIE
\$66 per doz

ICE CREAM BARS
\$60 per doz
Assortment of fudge bars, ice cream sandwiches, 50/50 bars, frozen fruit bars

MINI PRETZELS
\$39 per doz

PEANUTS
\$39 per doz

ALMONDS
\$39 per doz

CASHEWS
\$60 per doz

DEEP RIVER KETTLE CHIPS
\$39 per doz
Original, salt & vinegar, zesty jalapeno, mesquite BBQ, sweet Maui onion, rosemary olive oil

TRAIL MIX
\$60 per doz

BEEF JERKY
\$60 per doz

MOZZARELLA OR CHEDDAR
CHEESE STICKS
\$36 per doz

KASHI, CLIF, KIND AND THINK THIN BARS
\$60 per doz

PEELED DRIED FRUIT SNACKS
\$72 per doz
Mango and apple

DANG TOASTED COCONUT CHIPS
\$60 per doz

INDIVIDUAL VEGGIE CUPS
\$84 per doz
5 oz. watermelon radish, colored carrots, multi-colored cauliflower, celery, snap peas, red bell pepper and ranch dressing or red pepper hummus

MARKET FRESH WHOLE FRUIT
\$42 per doz
Apples, bananas, oranges

INDIVIDUAL CHIOBANI GREEK YOGURTS
\$51 per doz
Flavored and plain

HARD BOILED CAGE FREE EGGS
\$30 per doz

FRESH FRUIT CUPS
\$78 per doz
5 oz. cantaloupe, watermelon, pineapple, grapes

GREEK YOGURT PARFAITS
\$81 per doz
5 oz. fruit, granola (berry, kiwi, or pineapple)

COCONUT CHIA PARFAITS
\$81 per doz | 5 oz

SHARED

Minimum 12 servings

CHEFS FLASH FRIED
KETTLE CHIPS
\$4.50 per person
Ranch or French onion dip

HOUSE-MADE
TORTILLA CHIPS
\$4.50 per person
with red fire roasted
and tomatillo salsas

CALIFORNIA
GUACAMOLE
\$3.50 per person
+ MADE TO ORDER
\$5 per person
(Attendant required
\$150.00 per four-hour
shift)

CALIFORNIA MIXED
NUTS
\$6.75 per person

PITA CHIPS &
HOUSE-MADE
HUMMUS
\$6.50 per person
Roasted red pepper,
roasted garlic and
cilantro jalapeno

LOCAL SEASONAL
FRESH SLICED FRUIT
\$8 per person
Cantaloupe, watermelon,
pineapple, seasonal berries

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BOXED

Box lunches include whole fresh fruit, side salad (see selections below), individual bagged potato chips, fresh baked cookie. Box Lunch menus are designed for 50 or more people. Box lunch service is Grab N' Go drop off service for up to two hours. Service staff and tables are not provided for Grab N' Go menu items. For events over 2,000 people, please inquire with your sales manager for further menu selections.

SANDWICHES & WRAPS

Choice of green salad, pesto pasta salad, curry grain salad

TUNA SALAD SANDWICH \$29.50 per person
Albacore tuna salad on multi-grain bread

CHICKEN SALAD SANDWICH \$29.50 per person
Curried chicken salad on ciabatta

HAM AND CHEESE SANDWICH \$29.50 per person
Ham and swiss on pretzel croissant

ITALIAN HOAGIE \$29.50 per person
Genoa salami, pepperoni, cured ham and provolone

ROAST BEEF SANDWICH \$29.50 per person
Roast beef*, cheddar on asiago cheese batard

TURKEY SANDWICH \$29.50 per person
Smoked turkey and pepper jack cheese on multigrain wheat

CHICKEN RANCH WRAP \$29.50 per person
Romaine lettuce, grilled chicken, cheddar cheese, cucumber, with ranch dressing in a spinach tortilla


SPECIALTY

THE RUBEN \$34 per person
Thinly sliced corned beef, sauerkraut slaw, Swiss cheese, classic thousand island spread on marbled rye

ROAST TURKEY \$34 per person
Roast turkey on multigrain with sliced apple, Havarti cheese, watercress, Dijon mustard aioli


HEARST RANCH FLAT IRON \$37 per person
Rustic roll, thinly sliced flat iron steak*, romaine lettuce, goat cheese, balsamic onions, oven roasted tomatoes, black pepper and horseradish aioli

VEGETARIAN

PORTOBELLO SANDWICH 
\$29.50 per person
Focaccia, portobello mushroom, spinach, roasted red peppers and provolone

TOMATO AND MOZZARELLA 
\$29.50 per person
Olive ciabatta, fresh basil, pesto aioli

GLUTEN FREE

ITALIAN SUB WRAP 
\$34 per person
Genoa salami, smoked turkey, ham and provolone filled with roasted red peppers, pepperoncini and pesto, flourless tortilla

CHICKEN SALAD 
\$34 per person
Udi's gluten free bread filled with diced chicken, mayonnaise, diced green apple, dried cranberries, almond slivers and arugula

SALADS

KALE WALDORF
\$32 per person
Mixed Arugula and Kale, dried cranberries, sliced apples, candied walnuts, crumbled feta, red grapes, balsamic vinaigrette

COBB
\$32 per person
Frisee and Romaine, grilled chicken, sliced apples, blue cheese crumbles, bacon, candied walnuts, balsamic Vinaigrette dressing

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HORS D'OEUVRES

Minimum of 100 pieces per item. Butler service available for \$165 per butler, per two hours of service.



COLD

TOMATO CAPRESE SKEWERS
\$700

VIETNAMESE VEGETARIAN RICE PAPER SPRING ROLL
\$600

SHRIMP COCKTAIL SKEWER
\$800
with tequila cocktail sauce

CLASSIC DEVILED EGGS
\$500

CURRIED CHICKEN LETTUCE CUPS
\$600

AHITUNA IN CRISPY WONTON CUP
\$600

TRADITIONAL CALIFORNIA ROLL
\$700

SUSHI*
\$1800
Assorted and vegetarian
(minimum of 200 pcs)

SHARED

Minimum 12 servings

HOT DIPS A LA CARTE
\$800 per selection
Spinach artichoke dip and flatbread
cheesy chorizo dip and tortilla
chips Swiss, gruyere, white wine
fondue and crusty bread cubes

FARM FRESH SEASONAL CRUDITÉS
\$8 per person
Watermelon radish, colored
carrots, multi-colored cauliflower,
snap peas, celery watercress ranch,
hummus or house-made bleu
cheese dips

CALIFORNIA ARTISANAL CHEESES
\$12 per person
Selection of local cheeses with
crackers and crostini mustard,
honey

HOT

CHICKEN QUESADILLA
\$700
Cilantro dip

MINI BARBACOA ROLLED TACOS
\$700

BRAISED BEEF EMPANADA
\$700
Chipotle aioli

MARYLAND LIME CRAB CAKE
\$800
Pickled ginger aioli

TRIO TARTLETS
\$800
Sweet onion with gruyere, artichoke,
kalamata olive with feta, and Peking
duck with plum sauce

BALSAMIC FIG AND GOAT CHEESE FLATBREAD
\$700

BBQ SHRIMP AND GRITS
\$700
Tasso ham

LAMB LOLLIPOP
\$800
Chimichurri sauce

CRISPY ASIAGO ASPARAGUS
\$700

TRUFFLE AND WILD MUSHROOM ARANCINI
\$600

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SKEWERED

COCONUT CHICKEN
\$600

Spicy honey orange sauce

CHILI LIME CHICKEN KABOB
\$600

MALAYSIAN BEEF SATE
\$600

Peanut sauce

CHICKEN GUAJILLO
\$600

Mole and plantain

THAI CHICKEN SATAY
\$600

COCONUT LOBSTER
\$900

Apricot Sauce

TANDOORI CHICKEN
\$600

Cucumber yogurt sauce

PORK SATE (BITE)
\$600

Peanut lime sauce

CITRUS-CILANTRO BACON
WRAPPED SCALLOP (BITE)
\$700

with lime wedge

MINI BUNS

HEARST RANCH BEEF SLIDER
\$900

Caramelized onion, cheddar cheese

CARNITAS PULLED PORK
\$900

Anaheim chili crema, bolillo roll

MINI PHILLY CHEESESTEAK
SANDWICH
\$700

CHIPOTLE BBQ SHREDDED
CHICKEN SLIDER
\$800

Hawaiian bun

SAVORY PASTRY & TARTS

PETITE FIG & CAMELIZED
ONION PUFF
\$700

PORTOBELLO PUFF
\$600

FIG & MASCARPONE PHYLLO
BEGGARS PURSE
\$700

SMOKED CANDIED BACON JAM
TART
\$600

ASIAN FLARE

All served with Asian dipping sauces

VEGETABLE EGG ROLLS
\$600

PAD THAI CHICKEN AND
SHRIMP SPRING ROLL
\$600

LOBSTER SPRING ROLL
\$900

KOREAN BEEF SPRING ROLL
\$700

CRAB RANGOON
\$600
with sweet chili sauce

FIRECRACKER SHRIMP
\$800
in phyllo with mango slaw

CHICKEN POT STICKERS
\$600

EDAMAME POT STICKERS
\$600
with Japanese ponzu sauce

CHINESE STYLE DUCK
POT STICKERS
\$800

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SPECIALTY ITEMS

ESPRESSO MACHINE

Espresso service requires 2 dedicated 110-volt, 20 amp electrical and 1 eight-foot skirted table

ESPRESSO SERVICE

\$1,500 ++

Includes stainless steel espresso machine with 2 hours of unlimited espresso and cappuccino, condiments, cups, napkins, 1 barista & 1 attendant

+ ADDITIONAL RATE PER HOUR **\$400 ++**

NITRO BREW SERVICE

2 Hour minimum

Includes 100 x 12 oz servings \$1,500

+ ADDITIONAL RATE PER HOUR

Includes 50 additional servings per hour \$400

+ ADDITIONAL 50 SERVINGS **12 oz \$300**

ADD ONS

ADD NITRO BREW TO ESPRESSO SERVICE

100 servings / 12 oz \$650

+ ADDITIONAL 50 SERVINGS **12 oz \$300**

ADD COLD BREW TO ESPRESSO OR NITRO BREW SERVICE

48 servings / 12 oz \$300

+ ADDITIONAL 24 SERVINGS **12 oz \$150**

ADD ICED DRINKS TO ESPRESSO SERVICE

12 oz servings \$250

FROZEN BEVERAGES

Frozen beverage service requires 220 Volt, 30 amp - 24 hour electrical

FROZEN BEVERAGE SERVICE

\$1,850 ++

Includes 500 5oz servings attendant for 4 hours

+ ADDITIONAL SMOOTHIE **\$3.75 ++ each**

+ ADDITIONAL ATTENDANT RATE PER HOUR **\$42.50**

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SPECIALTY ITEMS

FLAVOR BURST ICE CREAM

Requires 220-volt, 30 amp, 3 phase - 24 hour electrical

ICE CREAM SERVICE

\$1,925 ++

Includes 500 5oz servings of flavor burst soft serve ice cream service with 550 cones and attendant for 6 hours

+ ADDITIONAL CONE **\$3.50++ each**

+ ADDITIONAL ATTENDANT TIME **\$42.50 per hour**

OTIS SPUNKMEYER COOKIES

Oven rental requires 2 dedicated 110-volt, 20 amp electrical

OTIS SPUNKMEYER COOKIES

\$220 ++

Case of Cookie Dough - makes 240 cookies

Choice of: Chocolate Chip, Oatmeal Raisin, Peanut Butter, White Chocolate Macadamia Nut

+ OVEN RENTAL (90"H x 20"D) **\$120+**

+ ATTENDANTS REQUIRED **\$170 per 4 hours minimum**

+ ADDITIONAL ATTENDANT TIME **42.50 per hour**

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THE BAR

Standard bar offerings to include: Svedka Vodka, Jack Daniels Whiskey, Tanqueray Gin, Sauza Blue Tequila, Dewar's White Label, Malibu Rum, Captain Morgan. House Premium Brands: Casa Noble Tequila, Johnnie Walker Black Whisky, Grey Goose Vodka, Bacardi 8, Knob Creek Bourbon. House Domestic Beer: Bud Lite, Coors Lite, O'Doul's (on request), House Import Beer: Corona, Heineken, Dos Equis. Contact Sales Manager for specialty alcoholic beverages and microbrews. A TIPS certified bartender is required for all alcoholic services. \$150 fee will apply per four-hour shift, per bartender.

BREW CITY ANAHEIM

The City of Anaheim has alcohol manufacturing roots dating back to the founding of the city in the 1800's. The climate for production of beer, wine and distilled spirits was perfect for the City's founding business leaders. What's old is new again and the alcohol beverage manufacturing industry is growing rapidly once again.

We partner with our Anaheim brew masters to bring you our local flare to enhance and theme your events. Anaheim has 18+ breweries within the City. Inquire with your sales manager on what options can make your event unique.

LOCAL CRAFT BREWS

Each Craft keg serves 165-12 oz. pours

ANAHEIM BREWERY
BOTTLE LOGIC
LEGENDS
GOLDEN ROAD
UNSUNG
\$750 each | 120/220 CAL

HOSTED BAR

Priced On Consumption

MIXED DRINKS, PREMIUM
\$10.50 ++

MIXED DRINKS, CALL
\$9 ++

HOUSE WINE
\$8 ++
Canyon Road Chardonnay, Pinot
Grigio, Cabernet Sauvignon, Pinot
Noir

PREMIUM WINE
\$12 ++
J Lohr Riverstone Chardonnay
J Lohr Seven Oaks Cabernet
Sauvignon

IMPORTED AND CRAFT BEER
\$8 ++

DOMESTIC BEER
\$7 ++

BOTTLED WATER
\$4 ++

SOFT DRINKS (PEPSI)
\$4 ++

Priced Per Person

PREMIUM
1hr \$30 ++
2hr \$37 ++
3hr \$44 ++
4hr \$51 ++
Add'l hr \$7 ++

BEER, WINE, SODA
1hr \$19 ++
2hr \$23 ++
3hr \$27 ++
4hr \$31 ++
Add'l hr \$4 ++

KEGS

Each Domestic or Imported keg serves 165-12 oz pours

DOMESTIC
\$550 each
Budweiser
Bud Light
Miller Genuine Draft
Miller Lite

IMPORTED
\$700 each
Heineken
New Castle

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AVIATION

A pop of lemon, gentle violet, dry cherries classic gin

COSMOPOLITAN

HONEYED HERB

Cilantro, vibrant lime, cooling cucumber, honey

MAI TAI

CLASSIC OLD FASHIONED

JALEPENO PINEAPPLE MARGARITA

\$13.50++



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THE BAR

WINE CELLAR

HOUSE WHITES

CHARDONNAY

Canyon Road, Napa
\$38 per bottle

PINOT GRIS

Canyon Road, Napa
\$38 per bottle

PREMIUM WHITES

One Case/12 Bottle Minimum

VIOGNIER

Freemark Abbey 
\$57 per bottle

PINOT GRIS

Cloudline, Oregon
\$43 per bottle

SAUVIGNON BLANC

Matanzas Creek, Sonoma County 
\$48 per bottle

MOSCATO

Mirassou, California
\$30 per bottle

CHARDONNAY

Kendall Jackson
Vintner's Reserve, California 
\$41 per bottle

Raymond Reserve, Napa

\$44 per bottle

La Crema, Sonoma Coast

\$52 per bottle

Sonoma Cutrer, Sonoma Coast

\$57 per bottle



SIP Certified



Produced under certified CA sustainable winegrowing alliance standards



Produced using sustainable growing methods

HOUSE REDS

CABERNET SAUVIGNON

Canyon Road
\$38 per bottle

PINOT NOIR

Canyon Road
\$38 per bottle

PREMIUM REDS

One Case/12 Bottle Minimum

PINOT NOIR

Carmel Road, Monterey 
\$42 per bottle

McMurray Ranch, Sonoma County

\$52 per bottle

La Crema, Sonoma Coast

\$58 per bottle

CABERNET

Louis Martini, Sonoma County 
\$39 per bottle

Kendall Jackson

Vintner's Reserve, California 
\$48 per bottle

Franciscan "Oakville

Estate", Carneros, Napa 
\$63 per bottle

TEMPRANILLO GARNACHA

Palacios Remondo
La Montesa/Rioja, Spain 
\$60 per bottle

MALBEC

Tamari Reserva/Uco Valley,
Argentina
\$45 per bottle

ZINFANDEL

Gnarly Head Old Vine,
Lodi, California 
\$33 per bottle

HOUSE SPARKLING

Pol Clement Brut

France
\$36 per bottle

PREMIUM SPARKLING

One Case/12 Bottle Minimum

Zonin Prosecco Brut

\$38 per bottle

Scharfenberger Brut NV,

Mendocino, California
\$45 per bottle

Domaine Chandon Brut,

California 
\$56 per bottle

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BOOTH CATERING ORDER FORM

TO PLACE ORDERS EMAIL COMPLETED FORM TO ACC-CATERING@ARAMARK.COM MAIN LINE:714-765-8800



SHOW NAME						
COMPANY						
ORDER CONTACT				ON-SITE CONTACT		
ADDRESS			CITY	STATE	ZIP	
EMAIL			TEL:		CELL	
HALL NAME			BOOTH #	GUEST #		

Aramark is the exclusive caterer for the Anaheim Convention Center. Outside food of any kind will not be permitted.
Deadline: All orders must be received 21 DAYS prior to first show day or a 15% late fee will be applied. Changes and/or cancellations must be received 3 BUSINESS DAYS in advance of service. Cancellations may not be made after that time without applicable fees.
Payment Policy: All estimated catered services must be paid in full prior to the start of your service.
Delivery Charge: A \$75.00 delivery fee will apply to all orders less than \$250.00
Multiple Delivery Fee: Dedicated attendant required for more than 1 drop off within a 4-hour window. \$170 + for 4 hrs and \$42.50 + per additional hour
Taxes and Administrative Charges All food and beverage items are subject to a 17% Administrative Charge and applicable California Sales Tax, currently at 7.75%. Please note that Administrative Charges are taxable in the state of California. Labor fees are subject to applicable California Sales Tax. This (Administrative/delivery) charge is not intended to be a tip, gratuity, or service charge for the benefit of employees; however please note that 14.45% of the Administrative charge is distributed to certain employees as additional wages.
Tables & Electrical Requirements: All tables and electricity required for catering services must be provided by the show decorator.
Once we receive your order, a sales professional will complete and send you a confirmation. Your order is not confirmed until you have approved and signed your final order with payment applied.

DAY / DATE	START / END TIMES	QTY	ITEM DESCRIPTION	ITEM PRICE	EXTENDED PRICE

PAYMENT INFORMATION MUST ACCOMPANY YOUR ORDER						
	VISA		MC		AMEX	DISC
CARD NUMBER		EXP		CVC		
CARDHOLDER NAME						
I hereby authorize Aramark Sports & Entertainment Services to apply all charges for services rendered for the above company to my credit card						

SUBTOTAL	
15% LATE FEE	
17% ADMIN FEE	
7.75% SALES TAX	
TOTAL DUE	

Food, Beverage and Alcohol Sampling Terms

Food and Beverages dispensed are limited to products manufactured, processed, or distributed by exhibiting firm.

All Food dispensed are limited to SAMPLE SIZE and must be distributed from exhibit location

- 1) Beverage samples are limited to a maximum of two fluid ounces of product
- 2) Food Items are limited to "Bite Size" portions of 1 oz.
- 3) Food and/or beverage items as traffic promoters (i.e. coffee, bar service) **MUST** be purchased through Catering Services.
- 4) Firms wanting to distribute sample food and/or beverage at non-industry related events, or larger portions must pay Catering Services a waiver fee equal to 50% of the Catering Services retail price for similar item.
- 5) Exhibiting Firms who wish to contract Catering Services to perform kitchen prep must ship product through the Catering Services Warehouse. Appropriate storage, handling, and labor fees will apply.

All Alcoholic Beverage Samples are limited to products manufactured, processed, or distributed by exhibiting firm. Sampling must be consumer education driven.

Approval is subject to the following provisions of Sections 25503.5 and 25503.55 of the California Code:

Beer:

- 1) Aramark TIPS certified bartender is required to pour samples
- 2) Portion may not exceed 2oz per pour and no more than 8 oz per person per day
- 3) Limited to one hour of sampling per day
- 4) Product must be part of Aramark's inventory. Aramark will purchase product via a licensed distributor. Exhibiting firm is responsible for all cost associated with the purchase of the product

Wine and Distilled Spirits:

- 1) Aramark TIPS certified bartender is required to supervise sampling. Manufacturer or wholesaler may pour samples
- 2) Wine sampling may not exceed 1oz per pour and no more than 3 tastings per person per day
- 3) Spirits sampling may not exceed 1/4oz per pour no more than 3 tastings per person per day
- 4) Product must be shipped to the Aramark warehouse. Exhibiting firm is responsible for all return shipping arrangements of remaining product

Beer, Wine and Distilled Spirits Corkage Fees:

- Wine 750ml: \$19.00++ per bottle
- Beer 12oz: \$3.50++ per bottle
- Beer Keg: \$350++ per keg
- Liquor 750ml: \$100.00++ per bottle
- Liquor 1 Liter: \$125.00++ per bottle

Catering Services at the Anaheim Convention Center follow all appropriate HACCP steps when handling and storing product.

Exhibiting Firm Must Provide a Certificate of Liability to Catering Services no later than three business days before the first day of the event. The coverage must include \$2,000,000 combined Single Limit Bodily Injury and Property Damage Liability, naming Aramark Sports & Entertainment Services, LLC, The City of Anaheim, its officer and employees as additional insured.

Exhibiting Firm is not authorized to sell any food or beverage items



Kitchen Preparation Guidelines

KITCHEN PREPARATION GUIDELINES:

Catering Services can provide kitchen preparation services to assist exhibiting firm's food and beverage sampling needs. Kitchen preparation needs must be submitted in writing to the catering services sales office at least 21 days prior to event start date. All kitchen preparation requests received less than 21 days prior to the start of the event will incur a 15% late processing fee.

The Following Guidelines must be followed when submitting kitchen preparation recipes for food and beverage sampling. A complete recipe list must be submitted in writing to the catering services sales office. Your recipe must include:

- 1) Complete recipe and preparation instructions, calculated into institutional sizes.
- 2) Quantity of product to be prepared by catering services.
- 3) Provide a list/quantity of all products from recipe that your exhibiting firm will be providing and a list/quantity of all products you want catering services to provide.
- 4) What times (s) and quantities would you like the kitchen prepared product send to your booth? (*a \$25 delivery fee will apply for each delivery*)
- 5) A description of any special instructions that may be needed. (i.e., how should your product be served/displayed, portioned, etc.)
- 6) A list of all miscellaneous serving supplies you will need catering services to provide for you. (i.e., utensils, chafers, bowls, plates, etc. (See booth supply/rental equipment for pricing). Please note that catering services does not supply complimentary utensils, etc. needed for booth sampling.

SHIPPING AND STORAGE GUIDELINES:

Aramark will ONLY store products contracted for kitchen preparation and alcohol sampling. All storage arrangements must be made at least 30 days prior to event in order to ensure space availability. Fees include:

\$250.00 per pallet per day; dry storage

\$375.00 per pallet per day; refrigerated storage

\$500.00 per pallet per day; freezer storage

1) All product to be stored must be received no earlier than two days prior to the event start date and no later than two days prior to the event start date.

2) Catering services warehouse hours are Monday-Friday 7am-3pm

3) Shipping address:

Aramark @ the Anaheim Convention Center

1850 West Street, R5

Anaheim, CA 92802

Attn: Manual Duran, Warehouse Manager

5) Please Include the following information on all boxes shipped:

Item Description

Dry, Refrigerated or Freezer Storage allocation

Name of Show and Exhibiting Firm and Booth Number

Name of Catering Sales manager

Number of Total Boxes (i.e., 1 of 10)

6) Prior to shipping your product, please inform your sales manager of the following:

What date to expect your shipment to arrive at the Aramark Warehouse

How many boxes total, what size and how many pallets if applicable

How we are to store your product; dry, refrigerated or freezer



Serving Sampling Product

Description	Price
Ice 20lb	\$25 each
Chafer with Two Sterno	\$35 perday
Additional Sterno (2pk)	\$6 per pk
Heat lamp	\$50 perday
Water Cooler Rental	\$50 perday
5 Gallon Water	\$85 each
Sheet Pan	\$5 perday
Full Pan 2" Deep	\$12 perday
Half Pan 2" Deep	\$10 perday
Hotel pan 2" Disposable	\$6 each
Hand Washing Kit	\$30 each
Cutting Board	\$15 perday
Bus Tub	\$10 perday
Lexan Tub	\$15 perday
Sugar Cane Biodegradables	
6" Plates (125 pk)	\$20 each
2 oz Portion Cup (250pk)	\$12 each
4 oz Portion Cup (250pk)	\$14 each
7 oz Portion Cup (550pk)	\$10 each

Description	Price
Hair Nets	\$1.50 each
Latex Gloves (100pk)	\$12 per pk
Bamboo Picks 3" (750 pk)	\$7.50 per pk
Cocktail Napkins	\$15 per box
Disposable PET Serving Tray 10"	\$8.50 each
Disposable PET Serving Tray 16"	\$9.50 each
Disposable PET Serving Tong	\$10 each
Disposable PET Serving Spoon	\$7.00 each
Disposable PET Serving Bowl 48oz	\$8.50 each
Ice service and disposables are available in concessions stands for cash and carry, designated ice stands will be available throughout the show floor.	
Ice 10 lb	\$10 each
Ice 20 lb	\$20 each



