



**SAVOR...**  
San Francisco

# Exhibitor Catering Menu

2018

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## GENERAL INFORMATION

PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.

### EXCLUSIVITY

- All food and beverage items in the Exhibit Halls must be supplied and prepared through SAVOR... San Francisco. **THIS INCLUDES BOTTLED WATER.**
- No food, beverage, or alcohol will be permitted to be brought into or removed from a San Francisco Convention Facility by the client or any of the client's guests or invitees without written approval by SAVOR... San Francisco.
- SAVOR... San Francisco reserves the right to assess a charge for such exclusions.

### BILLING AND PAYMENTS

- **ALL PRICES ARE SUBJECT TO CHANGE.** This includes menu prices, service charge and sales tax.
- All food and beverage orders require full payment two (2) weeks prior to your first scheduled food function. We accept American Express, MasterCard, VISA and Discover.
- Any orders over \$10,000 require payment via ACH Wire Transfer or Company Check. Please make checks payable to SMG F&B, LLC.
- Initial order, as well as additional services on site, will be billed to the customer's credit card.

### SERVICE AND LABOR CHARGES, SALES TAX

- A 22% service charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to application tax laws and regulations.

### CANCELLATION

- Full charges will be applied to the cancellation of any menu items received within 72 hours (3 business days) prior to delivery date.

### STAFFING

- Requires four hour minimum at \$140+tax; up to 8 hours: \$280+tax.
- Catering personnel are covered by Union Local 2's collective bargaining agreement
  - o Catering employees will deliver food and beverage, service, and clean related areas.

### POLICY AND RESTRICTIONS

- Exhibitor Booth Catering **DOES NOT** supply tables or electrical for your booth. You **MUST** order through your service contractor.
- Compostable service ware is used on all food and beverage functions.
- Exhibitors are not permitted to utilize company/product branded cups, napkins, bottled water, etc.
- Latex-Free Meeting - Exhibitors are prohibited from using latex products such as gloves, balloons and other latex-based promotional items due to the significant prevalence of latex sensitivity among anesthesiologists.
- Alcoholic beverages are strictly prohibited (with the exception of the Grand Opening Reception on Saturday, October 13 from 10:30am-11:50am). The orders for the Grand Opening Reception will be handled through the association directly
- To ensure the availability of menu items, we encourage you to place your order by September 19, 2018

To place an order, please contact one of our exhibitor sales managers:

Janice Vargas 415-974-4048  
[jvargas@moscone.com](mailto:jvargas@moscone.com)

Robert Duncan 415-267-6427  
[rduncan@moscone.com](mailto:rduncan@moscone.com)

# BEVERAGES

- Served individually.
- ASSORTED PEPSI SOFT DRINKS**  
(12oz.)  
\$5.50
- AQUAFINA BOTTLED WATER**  
(16.9oz.)  
\$5.50
- ASSORTED BOTTLED JUICES (10oz.)**  
\$6.75
- SNAPPLE ICED TEA**  
\$7.50
- SPARKLING WATER (12oz.)**  
\$6.50 (flavored available)
- GATORADE**  
\$7.50
- ENERGY DRINKS (Rockstar or AMP)**  
\$7.50
- MILK, (1/3 quart)**  
\$5.25

- Served by the gallon.
- ICED TEA OR LEMONADE**  
\$62.50
- APPLE, CRANBERRY, GRAPE OR TOMATO JUICE**  
\$87.50
- FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE**  
\$100
- PEET'S REGULAR COFFEE**  
\$94.50
- PEET'S DECAFFEINATED COFFEE**  
\$94.50
- MIGHTY LEAF TEA SELECTIONS**  
\$94.50
- REFRIGERATED SPRING WATER KIT**  
Water dispenser, 5 gallon bottle of Spring Water, and 3.5 ounce compostable cups. Requires electrical (110V/20 amp) in Lobbies and Exhibit Halls.  
\$155 (\$51.25/5 gallon replenishment)
- ICE**  
20 lbs. - \$30 40 lbs. - \$40

# BREAKFAST

Served with freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and orange juice. Includes compostable service. 25 guest minimum.



- CONTINENTAL**  
Assorted Breakfast Pastries to include Muffins, Danish, Scones and Croissants with Sweet Butter and Fruit Preserves  
\$26
- HEART HEALTHY CONTINENTAL**  
Assorted Nonfat Yogurts and Low-fat Granola, Sliced Seasonal Fresh Fruit, Dried Fruits, Assorted Low-fat Muffins, Low-fat Cream Cheese and Fruit Preserves  
\$34.75

# BREAKFAST ENHANCEMENTS

Priced per serving. Includes compostable service.

- OATMEAL OR CREAM OF WHEAT**  
Brown Sugar, Raisins and Low-fat Milk  
\$8
- HOUSEMADE GRANOLA**  
Served with Organic Yogurt and Fruit  
\$8
- SEASONAL FRUIT PARFAIT**  
Fresh Seasonal Fruit Layered with Granola and Low-fat Yogurt  
\$9.50
- BREAKFAST BURRITO**  
Scrambled Eggs, Chorizo Sausage, Peppers and Jack Cheese or Scrambled Eggs, Peppers and Jack Cheese (vegetarian option)  
\$11

- CROISSANT SANDWICH**  
Eggs, Country Ham and Cheddar Cheese or Eggs and Cheddar Cheese (vegetarian option)  
\$10.50
- ENGLISH MUFFIN SANDWICH**  
Eggs with Sausage, Ham or Bacon and Cheddar Cheese or Eggs and Cheddar Cheese (vegetarian option)  
\$10.50
- EGG SANDWICH**  
Eggs with Roasted Tomatoes, Spinach, and Fontina Cheese on Focaccia  
\$11.50

All orders are subject to a 22% service charge and 8.50% sales tax. Prices subject to change.

## A LA CARTE SNACK AND BREAK ITEMS

Includes compostable service.

Priced per serving. (Serves 10-12 Guests each)  
**BREAKFAST BREADS or COFFEE CAKE**  
 \$70

Priced per dozen.  
**ASSORTED MUFFINS OR DANISH**  
 \$70

**CHOCOLATE, ALMOND  
 OR BUTTER CROISSANTS**  
 \$70

**ASSORTED DOUGHNUTS**  
 \$52

**ASSORTED SCONES**  
 \$72.50

**ASSORTED BAGELS AND  
 WHIPPED CREAM CHEESE**  
 \$65

**WHOLE FRESH FRUIT**  
 \$59

**ASSORTED YOGURTS**  
 \$66.75

**ASSORTED ENERGY BARS**  
 \$72.50

**ASSORTED GRANOLA BARS**  
 \$52.50

**SOFT GOURMET PRETZELS**  
 \$95.50

Priced per dozen  
**INDIVIDUAL BAGS OF PRETZELS,  
 SUN CHIPS OR LAYS POTATO CHIPS**  
 \$50.50 (Please select one)

**ASSORTED BAGS OF KETTLE CHIPS**  
 \$67

**RICE KRISPIES TREATS**  
 \$62

**HÄAGEN-DAZS ICE CREAM BARS**  
 \$83

**BROWNIES**  
 \$64.50

**TOFFEE BLONDIES**  
 \$64.50

**VARIETY OF CANDY BARS**  
 \$60

**ASSORTED BISCOTTI**  
 \$44.50

**FRESHLY BAKED COOKIES**  
 White Chocolate Macadamia, Chocolate Chip,  
 Peanut Butter and Oatmeal Raisin  
 \$62

**CUPCAKES**  
 \$83



# REFRESHMENT BREAKS

Priced per serving. Includes compostable service. 25 guest minimum.

### MORNING COFFEE BAR

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas, Fresh Squeezed Orange Juice  
\$14

### SWEET & SALTY

Haagen-Dazs Ice Cream Bars, Chocolate Covered Espresso Beans, Almond Clusters, Bagged Peanuts and Popcorn, Assorted Soft Drinks, Bottled Water  
\$24.50

### SPA BREAK

Assorted Bottled Fruit Smoothies, Oatmeal Cookies, Granola Bites, Assorted Fruits and Berries, Trail Mix, Assorted Flavored Mineral Waters  
\$25.75

### MISSION DOLORES

Tri-Colored Tortilla Chips, Guacamole, Salsa, Spicy Jalapeños, Mexican Wedding Cookies, Assorted Soft Drinks, Bottled Water  
\$28

### NORTHERN CALIFORNIA CHEESE BREAK

Laura Chenel Goat Cheese, Sonoma Cheddar, Point Reyes Bleu, Brie and Monterey Jack. Served with Artisan Breads and Crackers, Dried Figs, Roasted Almonds, Grapes, Assorted Soft Drinks and Bottled Water  
\$26

### AFTERNOON BEVERAGE BREAK

Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas  
\$16.25

# SPECIALTY PLATTERS

Includes compostable service.

### DELUXE IMPORTED AND DOMESTIC CHEESE TRAY

Serves 100  
Chef's selection of Imported and Domestic Cheeses with Sliced Sourdough Baguettes and Assorted Crackers. Garnished with Seasonal Fresh Fruit.  
\$975



### ANTIPASTO PLATTER

Serves 100  
Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts.  
\$1,050



### FRESH SLICED FRUIT TRAY

Serves 100  
Selected Seasonal Fruit, may include Honeydew, Cantaloupe, Watermelon, Strawberries and Pineapple.  
\$1,025

### DELUXE CRUDITÉS ASSORTMENT

Serves 100  
Chef's selection of Fresh Seasonal Vegetables served with Ranch Dressing.  
\$675



### CHARCUTERIE BOARD

Serves 50  
A Classic Selection of Fine Pates, Thinly Sliced Cured and Smoked Meats and Sausages, Imported Cheeses and Classic Condiments.  
\$700

## EXECUTIVE BOX LUNCH - \$41.25

Four compartment. Includes compostable service. 25 guest minimum.  
Sandwich, wrap or entrée salad includes a choice of side salad, dessert and fruit.  
To accompany your box lunches, we suggest adding assorted bottled soft drinks and water.

### SANDWICHES

**MESQUITE TURKEY WITH SMOKED BACON**  
Mesquite Turkey, Smoked Bacon, Sharp Cheddar, Basil Aioli and Red Onion on Focaccia

**ROAST BEEF**  
Slow Roasted Beef with Crumbled Bleu Cheese, Balsamic Onion Jam and Watercress on Dutch Crunch

**VEGETARIAN WALDORF**  
Crunchy Waldorf Tofu Salad, Sharp Cheddar, Celery, Apples and Walnuts on Organic Whole Grain Bread

**FAJITA SPICED TRI-TIP**  
Beef Tri-Tip with Peppers, Onions, Chipotle Mayonnaise, Jack Cheese, Arugula, Tomato on Ciabatta

**CALIFORNIA CHICKEN**  
Grilled Chicken Breast, Chive Cream Cheese, Smoked Mozzarella, Artichoke Spinach Aioli, Organic Eight Grain Roll

**HULI HULI CHICKEN**  
With Roasted Pineapple, Crunchy Slaw, & Sriracha Aioli

### WRAPS

**GREEN CHILI PORK WRAP**  
Roasted Pork Loin, Cilantro Rice, Tomatillo Salsa, Shredded Jack Cheese, Avocado, Purple Cabbage, Spinach Tortilla

**CRISPY CHICKEN WRAP**  
Southern Fried Chicken, Buttermilk Ranch, Spicy Cole Slaw, Tomatoes, Chipotle Tortilla

**COBB SALAD WRAP**  
Turkey, Ham, Bacon, Cheddar Cheese, Mixed Greens, Tomato, Cream Cheese Spread, Tomato Tortilla

**ASIAN VEGETABLE WRAP**  
Soba Noodles, Shredded Carrots, Red Peppers, Ginger Marinated Mushrooms, Napa Cabbage, Hoisin Sauce, Spinach Tortilla

### ENTRÉE SALADS

**THAI BEEF SALAD**  
Seared Strips of Beef with Thai Spice, Bean Sprouts, Carrots, Cucumber, Spinach, Arugula, Mint, Basil, Sesame Ginger Dressing, Onion Flatbread

**MEDITERRANEAN CHEF SALAD**  
Sliced Cucumbers, Roasted Peppers, Garbanzo Beans, Crumbled Feta Cheese, Cherry Tomatoes, Red Wine Oregano Vinaigrette

### CHOOSE ONE SALAD, ONE DESSERT AND ONE FRUIT OPTION

#### SIDE SALADS

- Red Bliss Potato Salad
- Penne Pasta Salad
- Rye Berry Salad
- Orzo Pasta Salad
- Lentil and Garbanzo Bean Salad

#### DESSERTS

- Dark Chocolate Brownie
- Apple Cranberry Bar
- Lemon Bar
- Apricot Bar
- Chocolate Orange Bar

#### FRUIT

- Fresh Fruit Salad
- Fresh Whole Fruit

## VALUE EXPRESS BOX LUNCH - \$31.50

Three compartment. Includes compostable service. 25 guest minimum.  
Sandwich or wrap includes a choice of side salad and dessert.

**ROASTED TURKEY SANDWICH**  
Roasted Turkey with Sun Dried Tomato Aioli, Monterey Jack Cheese, Romaine and Tomato on a Baguette

**HAM AND CHEESE SANDWICH**  
Thinly Sliced Honey Baked Ham, Swiss Cheese, Dijon Mustard, Lettuce and Tomato on a Baguette

**ROAST BEEF SANDWICH**  
Slow Roasted Beef with Cheddar, Horseradish Aioli, Lettuce and Tomato on a Baguette

**VEGETARIAN WRAP**  
Hummus, Cucumbers, Roasted Peppers and Mixed Greens wrapped in a Spinach Tortilla

### PLEASE CHOOSE ONE SALAD AND ONE DESSERT ONLY, FOR ALL BOX LUNCHES

#### SIDE SALADS

- Red Bliss Potato Salad
- Penne Pasta Salad
- Orzo Pasta Salad

#### DESSERTS

- Apple
- Chocolate Chip Cookie
- Old Fashioned Oatmeal Cookie

## RECEPTION

50 pieces minimum per selection. Includes compostable service.

### COLD HORS D'OEUVRES



#### CUCUMBER CUPS

Mini Chickpeas Roasted Peppers and Mint Herbed  
Goat Cheese with Lemon Zest  
Curried Chicken with Currants  
\$6.50

#### BELGIAN ENDIVE SPEARS

Chicken Caesar  
Roquefort Cheese and Glazed Walnuts  
Grilled Shrimp and Fennel Aioli  
\$7.50

#### GOAT CHEESE TRUFFLES

Roasted Tomatoes and Grilled Bread  
\$7.50

### HOT HORS D'OEUVRES

#### MINI QUICHE (one selection per 50 pieces)

Artichoke and Parmesan  
Spinach Florentine  
Lorraine (with Ham)  
Mushroom and Swiss Cheese  
Tomato and Basil  
\$6.50

#### CRISPY SPRING ROLLS

Chicken, Shrimp or Vegetarian  
Sweet and Sour, Hot Mustard  
and Soy Dipping Sauces  
\$7.50

#### MUSHROOM PROFITEROLES

Walnuts and Cream cheese  
\$6.50

#### ARTICHOKE AND PARMESAN FRITTERS

Baby Artichoke Hearts, Parmesan Crust  
\$6.50

#### PORTOBELLO MUSHROOM PUFFS

Roma Tomatoes, Roasted Peppers,  
Jack and Goat Cheeses  
\$6.50

#### SPICY CHICKEN WINGS

Ranch Dressing and Celery Sticks  
\$6.50

#### PARMESAN CRISP

Parmesan Baked Crostini with Seasonal Vegetables, Basil  
Puree, and Chives  
\$6.50

#### GRILLED THAI LETTUCE WRAPS

Thinly Sliced Thai Marinated Beef or Chicken  
with Red Peppers in a Lettuce Cup  
\$8

#### ROASTED VEGETABLE SKEWERS

Roasted Zucchini, Peppers, Onions, and Mushrooms  
Served with a Balsamic Reduction  
\$7

#### TEA SANDWICHES

Smoked Salmon with Cream Cheese  
Cucumber with Watercress  
Egg Salad  
\$9

#### CROSTINIS (one selection per 50 pieces)

Prosciutto, Seasonal Fruit, Crescenza Cheese  
Roasted Lamb, Goat Cheese, Fig Jam  
Smoked Duck, Pear Ginger Chutney, Radicchio  
Herb Crusted Beef, Roasted Peppers, Salsa  
Verde  
\$9



#### BEEF SLIDERS

Mini Cheeseburgers with Condiments  
\$8.50

#### POT STICKERS

Chinese Chicken and Vegetarian Dumplings  
Soy and Rice Wine Vinegar Dipping Sauce  
\$6.50

#### WILD MUSHROOM BEGGARS PURSE

Savory Seasonings and Buttery Phyllo  
\$7.50

#### KABOBS (one selection per 50 pieces)

Chicken, Garlic, Ginger, Spices, Lime Juice  
Szechuan Beef, Garlic, Ginger, Teriyaki Sauce  
Spicy Shrimp, Onion, Peppers, Tomato, Oregano  
\$8

All orders are subject to a 22% administrative charge/fee and 8.5% sales tax. Prices subject to change.

## BOOTH TRAFFIC BUILDERS

Includes compostable service.

### BAKED IN THE BOOTH COOKIES

Baked right in your booth, the smell of fresh cookies is a sure fire way to keep customers lingering! Choose up to 3 flavors from Chocolate Chip, Peanut Butter, Oatmeal-Raisin, and White Chocolate and Macadamia Nut cookies. A portion of the cookies will be pre-baked and served on a platter. Rental of small cookie oven includes one booth attendant and 500 cookies.  
\$2,500

\$220.50 for every 50 additional servings  
Client to provide: 110 volt/20 amp dedicated circuit, 6 foot table and trash removal

### HOT CHOCOLATE BAR

Serves approximately 200

The hot chocolate bar puts a new twist on this drink as visitors choose from a variety of toppings. Whipped cream, marshmallows, chocolate shavings and peppermint sticks add flavor and flare! The hot chocolate bar also includes hazelnut, vanilla and caramel flavored syrups.

\$2,000

Client to provide: 110 volt/20 amp dedicated circuit, 6 foot table and trash removal

### ESPRESSO AND CAPPUCCINO SERVICE

Experienced staff will serve up fresh Cappuccinos, Lattes, Espresso, Mochas and Americanos for your guests. Complete your coffee shop scene by adding an assortment of fresh pastries and crispy biscotti for dipping. Rental of espresso machine includes cart, supplies and staff to prepare and serve beverages.

300 cup service - \$2,675 - \$7.40/each additional serving

600 cup service - \$4,175 - \$6.30/each additional serving

900 cup service - \$4,850 - 4.45/each additional serving

Client to provide: 110V/20 amp and 208 volt/20 amp dedicated circuit and trash removal

### ICE CREAM CART

Choose from our premium Häagen-Dazs ice cream bars: vanilla, chocolate, or vanilla almond crunch to hand out to special guests and potential clients.

Service includes rental of ice cream cart.

\$1,500/200 bars

\$90 per dozen for additional servings

Client to provide: 110 volt/20 amp dedicated circuit and trash removal

### SOFT GOURMET PRETZELS

These delicious soft pretzels come with a tabletop warmer to keep your pretzels fresh during the show. Package include four dozen pretzels in three flavors: Bavarian, Asiago Cheese and Cinnamon & Sugar and served with Nacho Cheese and Mustard dipping sauces. Server also included.

\$700

\$95.50 per dozen for additional servings

Client to provide: 6 foot table/counter and trash removal

### SENSATIONAL SMOOTHIE STAND (NON ALCOHOLIC)

Freshly blended smoothies may include banana, piña colada, mojito, strawberry, mango, passion fruit, cappuccino or raspberry. Service includes rental of smoothie machine, staff to operate and 9 oz. compostable cups.

300 smoothies - \$2,525

600 smoothies - \$4,125

900 smoothies - \$5,380

\$5.75 each for additional servings

Client to provide: 110 volt/20 amp dedicated circuit, 6 foot table and trash removal



**COMPANY INFORMATION**

Company Name:		Tel No.:	
Customer Name:		Cell No.:	
Billing Address:		Fax No.:	
City:		State:	
		Zip Code:	
		Country:	
Email Address:			

**INFORMATION AND POLICIES**

SAVOR.../FMIC holds the exclusive rights to all food and beverage within the San Francisco Convention Facilities (SFCF). No one is allowed to bring food or beverage into the facility without the express written approval of SAVOR.../FMIC. The Customer is required to pay for any electrical outlets that may be needed to support their food and beverage service and any decorator items such as pipe and drape, draped tables, etc. A \$20 labor charge will be added to deliveries less than \$100.

SAVOR... Will use compostable serviceware on all food and beverage functions held in the SFCF. China service is available at an additional charge. Final guarantees are due three full business days prior to all functions. A 100% non refundable advance payment is required for any function. Mastercard, Discover, Visa, and American Express are accepted up to \$10,000. Balances over \$10,000 must be paid by check or wire transfer. On-site re-orders require advance notice; 45 minutes for beverages; 90 minutes for food.

**EVENT INFORMATION**

Event Name						
Booth/Room No:		Building:	North	South	West	Authorized for Additions?
	Full Name:		On-Site Cell Number:		Yes	No
On-Site Contacts:						

**ORDER INFORMATION**

Delivery Date:	Service START TIME	Service END TIME	Qty:	Item Description:	Unit Price:	Total Price:

**\*\*All orders should be received by September 19, 2018\*\***

Fax Order Forms To: (415) 974-4074

or Contact:

Janice Vargas 415-974-4048  
jvargas@Moscone.com

Robert Duncan 415-267-6427  
rduncan@Moscone.com

Make Checks Payable To:

SMG Food and Beverage, LLC  
747 Howard Street

San Francisco, CA 94103

A. Food and Beverage Total: \$

B. 22% Administrative Charge/Fee of (A) \$

C. Subtotal of (A) and (B) \$

D. Delivery Charge (if applicable) \$

E. Subtotal of (C) and (D) \$

F. 8.50% Tax of (E) \$

TOTAL ESTIMATED CHARGES ( E & F ) \$

\$
\$
\$
\$
\$
\$
\$