

SAVOR...

East Building - Hall E Meeting Room Menu

2019 ASCO[®]
ANNUAL MEETING

OFFICIAL CONTRACTOR

Please submit all orders by:

Friday, May 3, 2019

Catering Representatives:

Carrie Fish
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Exclusive Catering Company

McCormick Place Convention Center



SAVOR...



WITH OUR GUESTS IN MIND

From our commitment to purchase locally, to our use of antibiotic-free poultry and meats, to the socially and environmentally responsible coffee we serve, even the way we clean and sanitize our dishes, SAVOR... Chicago's ongoing commitment to environmental stewardship is at the heart of everything we do. We set the standard for excellence in sustainability in convention centers.

Our commitment to purchasing locally currently includes making 30% of our purchases from local producers and suppliers as well as growing more than 6,000 pounds of produce in our 2.5 acre Rooftop Garden. We are proud of our pledge to do our part to reduce the overuse of antibiotics by using chicken, pork and beef in our menu that is raised without the routine use of antibiotics. With each meal we serve we are encouraging ranchers and farmers to move away from overemployment of medicine in raising farm animals. Finally, SAVOR... Chicago made McCormick Place the first convention center in the country to make the switch to e-water for sanitizing,

SAVOR...Chicago has been recognized for its sustainability leadership and innovation including Green Seal* certification, International APEX certification in sustainability for the entire McCormick Place campus, certification by the Green Meetings Industry Council, an Illinois Governor's Award for sustainability and recognition from the Environmental Protection Agency (EPA) for leadership, education and outreach, including winning the EPA's National Food Recovery Challenge.

ILLINOIS GOVERNOR'S SUSTAINABILITY AWARD

The Illinois Governor's Sustainability Award recognizes the organization that demonstrates a commitment to economy, society and the environment through outstanding and innovative sustainability practices. In recognizing SAVOR...Chicago, the Governor commended SAVOR's green practices, "Your organization's commendable green practices serve as a model of environmental stewardship for residents, businesses and institutions throughout our state. Implementing energy efficiency upgrades, fuel savings, pollution and waste reductions, and other sustainability improvements requires vision, strong leadership, and the dedication of individuals throughout an organization."

GREEN SEAL CERTIFICATION

In 2013, through association with the University of Chicago's Green Restaurant Research Team and the Green Chicago Restaurant Coalition, SAVOR...Chicago was the first convention center to receive Green Seal certification for environmentally responsible food purchasing, operations and management.

SAVOR...Chicago meets Green Seal™ Standard GS-55 based on purchase of sustainably-sourced food, waste minimization, use of verified environmentally-preferable products, and conservation of energy and water. GreenSeal.org

APEX/ASTM INTERNATIONAL FOOD AND BEVERAGE SUSTAINABILITY STANDARD

Spearheaded by the U.S. Environmental Protection Agency and their relationship with the Green Meeting Industry Council, these standards were developed in collaboration between APEX (the Convention Industry Council's Accepted Practices Exchange) and ASTM, an ANSI certified international standard development organization. These standards were developed with the goal of creating more sustainable meetings and events. These measurable standards hold both suppliers and planners accountable for implementation and are complimentary to other meeting industry recognized standards. The eight categories of the standards include staff management and environmental policy, communication, waste management, energy, air quality, water, procurement and community partners.

As per ASCO's "Policies for Exhibitors and Other Organizations at ASCO's Meetings".

- The distribution of alcoholic beverages is prohibited.
- Exhibitors who will be providing food and beverage to attendees, must order at their own expense, porter service exclusively provided by Freeman, the general services contractor.

ENVIRONMENTAL PROTECTION AGENCY (EPA) RECOGNITION

2015 EPA Recognition of Outstanding Waste Reduction Efforts
2013 National Winner of EPA Food Recovery Challenge

2013 EPA Honorable Mention for Education and Outreach
2013 EPA Honorable Mention for Leadership

SAVOR...

BREAKFAST SANDWICHES AND ENHANCEMENTS

Items are sold per dozen. Bars are sold per person with a minimum of twelve guests.

ENGLISH MUFFINS • \$90.00

Sausage, Egg and White Cheddar Cheese
or
Egg and White Cheddar Cheese

CROISSANTS • \$102.00

Applewood Bacon, Egg and Fontina Cheese
or
Egg, Roasted Vegetable and Fontina Cheese

BURRITOS • \$96.00

Roasted Poblano Pepper, Egg, Chorizo, Potato
and Monterey Jack Cheese
Served with Salsa Roja
or
Roasted Poblano Pepper, Egg, Potato and
Monterey Jack Cheese
Served with Salsa Roja

BISCUITS • \$96.00

Country Ham, Egg and Smoked Gouda Cheese
or
Egg, Portobello Mushroom, Roasted Tomato
and Smoked Gouda Cheese

FRUIT & YOGURT PARFAIT • \$81.00

Greek Yogurt with Seasonal Fruit Preserves and
locally produced, Gluten-Free Maple Pecan Granola

BERRIES & CREME FRAICHE CONES • \$90.00

Fresh Berries uniquely displayed in Waffle Cones
Served with Honey “touched” Crème Fraiche



Low Fat Plain Cream Cheese available upon request.

MAKE YOUR OWN

GREEK YOGURT PARFAIT BAR • \$10.50

Locally Made Greek Yogurt with a variety of
toppings to include locally produced, Gluten-Free
Maple Pecan Granola, Fresh Berries, Bananas
Foster, Almonds, Seasonal Fruit Compote and
Vanilla Infused Honey

BAGEL BAR • \$10.00

Selection of Sliced Bagels to include Plain,
Cinnamon Raisin, Blueberry, Asiago and Poppy
Served with a variety of Cream Cheese
“Schmears” to include Plain, Strawberry,
Honey-Cinnamon, Chive and Smoked Salmon

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made
within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

BREAKFAST ADDITIONS

Sold per dozen unless otherwise stated. Minimum order of one dozen per selection.

FRESHLY BAKED MUFFINS • \$42.50

Blueberry, Chocolate Chip, Banana Nut or Assorted

BREAKFAST BREAD SLICES • \$41.50

Zucchini, Banana, Lemon Poppy or Assorted

BAGELS AND CREAM CHEESE • \$42.50

Plain, Cinnamon Raisin, Everything, Poppy or Assorted

Served with Regular and Light Cream Cheese

FRESHLY BAKED DANISH • \$42.50

Raspberry Palmier, Classic Cheese, Caramel Apple, Almond or Assorted

FRESHLY BAKED CROISSANTS • \$48.00

Plain, Chocolate, Whole Wheat or Assorted



BISCOTTI • \$40.00

CINNAMON ROLLS • \$44.00

Orange-Cream Cheese Icing

BOXES OF CEREAL WITH MILK • \$54.00

Assorted General Mills Brand Cereals

ASSORTED YOGURTS • \$48.00

Assorted Regular and Low-Fat Flavors

ASSORTED GREEK YOGURTS • \$50.00

ASSORTED WHOLE FRUIT • \$32.00

SLICED SEASONAL FRUIT PLATTER • \$75.00

A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip
Serves 10

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SAVOR...

BOX LUNCHES

For orders of 12 or less there is a **3 selection maximum**. For orders of 13 or more there is a **4 selection maximum**.

Sandwiches can be made into Low Carb Lettuce Wraps and will be served with Fruit Salad and Almonds.

Gluten Free Bread is available upon request with advance notice and an additional fee of \$2.00 per box.

BOX SANDWICHES • \$27.00

Served with a Bag of Gourmet Potato Chips, Farfalle Pasta Salad and a Chocolate Chip Cookie

Classic Chicken Salad Sandwich

Lettuce and Tomato on Sourdough Ciabatta

Grilled Chicken Breast Sandwich

Provolone Cheese, Lettuce, Oven-Dried Tomatoes and Pesto Mayo on Asiago Cheese Pocket Bread

Grilled Flank Steak Sandwich

Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

Herb Roasted Turkey Breast Sandwich

Swiss Cheese, Lettuce, Tomato and Dijonaise on Brioche

“The Italian” Sandwich

Genoa Salami, Capicola, Provolone Cheese, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll

Hickory Smoked Ham Sandwich

White Cheddar Cheese and Honey Mustard on a Pretzel Roll

Grilled Zucchini and Roasted Tomato Sandwich (Vegetarian)

Avocado, Brie and Tarragon Mayo on a Croissant

Grilled Portobello Mushroom Sandwich (Vegan)

Lettuce, Oven-Roasted Tomato, Red Pepper Hummus and Sundried Tomato on Focaccia



BOX SALADS • \$27.00

Served with an Artisan Roll, Butter and a Chocolate Chip Cookie

Baby Spinach and Strawberry Salad

Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

Classic Chicken Caesar Salad

Hearts of Romaine, Parmesan Ribbons and Focaccia Croutons with Caesar Dressing

LA Grilled Chicken Cobb Salad

Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Avocado, Bleu Cheese and Cheddar Cheese with Red Pepper Ranch

Southwestern Turkey Salad

Mixed Baby Greens, Sweet Bell Pepper, Monterey Jack Cheese, Chile Spiced Corn and Tomato Relish, Roasted Turkey Breast, Tortilla Strips and Cilantro with Creamy Cotija-Lime Dressing

Italian Beef Chop Salad

Herbed Rubbed Flank Steak, Hearts of Romaine, Iceberg, Roma Tomato, Provolone, Crispy Prosciutto, Avocado and Bleu Cheese with Red Wine Vinaigrette

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SAVOR...

LUNCH SANDWICH PLATTERS

All Sandwich Platters are served with Individual Bags of Potato Chips and appropriate condiments. Each platter serves approximately six people. Gluten Free Bread is available upon request with advance notice and an additional fee of \$12.00 per platter.

CHEF'S DELICATESSEN PLATTER • \$115.00

Make your own Deli Sandwiches with Roast Beef, Turkey Breast, Ham, Swiss Cheese and Cheddar Cheese with Lettuce, Sliced Tomato, Condiments and a Selection of Sliced Breads

CLASSIC CHICKEN SALAD SANDWICH PLATTER • \$90.00

Red Grapes, Celery, Pecans, Leaf Lettuce and Chervil Mayo on Sourdough Ciabatta

HERB ROASTED TURKEY BREAST SANDWICH PLATTER • \$90.00

Herb Roasted Turkey Breast, Swiss Cheese, Lettuce, Tomato and Dijonaise on Brioche

GRILLED FLANK STEAK SANDWICH PLATTER • \$90.00

Grilled Flank Steak, Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

HICKORY SMOKED HAM SANDWICH PLATTER • \$90.00

White Cheddar Cheese and Honey Mustard on Pretzel Roll

THE ITALIAN SANDWICH PLATTER • \$90.00

Genoa Salami, Capicola, Provolone, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll



GRILLED CHICKEN BREAST PLATTER • \$90.00

Provolone Cheese, Lettuce, Oven-Dried Tomatoes and Pesto Mayo on Asiago Cheese Pocket Bread

CAPRESE SANDWICH PLATTER • \$90.00

Vine Ripened Tomatoes, Fresh Mozzarella, Hearts of Romaine, Basil and Balsamic Drizzle on Crusty Baguette

GRILLED PORTOBELLO SANDWICH PLATTER • \$90.00

Lettuce, Oven-Roasted Tomato, Red Pepper Hummus and Sundried Tomato on Focaccia

GRILLED ZUCCHINI AND ROASTED TOMATO SANDWICH PLATTER • \$90.00

Avocado, Brie and Tarragon Mayo on a Croissant

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SAVOR...

LUNCH SALAD PLATTERS

All Salad Platters are served with Individual Bags of Potato Chips and appropriate condiments.

GREEK VEGETABLE SALAD PLATTER • \$70.00

Mixed Greens, Hummus, Cucumbers, Roasted Peppers, Feta Cheese, Oregano and Red Onion with Greek Dressing

BABY SPINACH AND STRAWBERRY SALAD PLATTER • \$65.00

Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

L.A. GRILLED CHICKEN COBB SALAD PLATTER • \$87.00

Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Avocado, Bleu Cheese and Cheddar Cheese with Red Pepper Ranch

MEDITERRANEAN COUSCOUS SALAD PLATTER • \$70.00

Large Couscous Pasta, Baby Spinach, Marinated Artichokes, Tomato, Red Onion, Cucumber, Kalamata Olives and Feta with Lemon-Oregano Vinaigrette

SIDE SALADS

Side Salads serve approximately six people.

MESCLUN SIDE SALAD • \$25.00

Mesclun Greens, Grape Tomato, Radish and Shaved Carrot With Italian Dressing

FRESH FRUIT SIDE SALAD • \$25.00

Seasonal Fruit with Agave Nectar

HOT STUFF

All items are served in boxes. Orders of four or more boxes will be served in a chafing dish. Each box serves approximately six people unless otherwise stated.

FIESTA CHICKEN BURRITO • \$50.00

Diced Chicken, Beans, Peppers, Onions and Chihuahua Cheese with Salsa Roja

FAMOUS KIELBASA SAUSAGE • \$50.00

on a Soft Roll with Appropriate Condiments

FAMOUS VIENNA FOOT LONG HOT DOG • \$45.00

All Beef Hot Dog on a Steamed Bun with Appropriate Condiments

CHICAGO STYLE DEEP DISH PIZZA • \$50.00

Cheese, Pepperoni, Sausage or Vegetable Pizza
8 slices per Pizza

SONOMA QUINOA SIDE SALAD • \$25.00

Mango, Edamame, Baby Spinach and Almonds with Balsamic Vinaigrette

CHEESE TORTELLINI SIDE SALAD • \$25.00

Roasted Market Vegetables and Creamy Pesto Dressing

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SAVOR...

BREAK PACKAGES

Each package serves approximately twelve people. Service is “drop and go” only to a booth.

TRAIL MIX BAR • \$15.00

Honey Toasted Oats, Almonds, Peanuts,
Dried Cherries, Dried Apricots, Dried
Bananas, Chocolate Chips, Toasted
Coconut, M&Ms and Yogurt Covered
Pretzels
Assorted Whole Fruit



MINI 'WICHES • \$18.00

Nutella and Banana
Brie and Apple
Cinnamon Raisin Bread with Cream
Cheese
House Made Granola Bars
Assorted Whole Fruit

MIDWEST COMFORT • \$18.00

Cinnamon Spice Glazed Walnuts
Warm Soft Pretzel Sticks with Warm “PBR”
Cheddar Cheese Sauce and Honey
Mustard
Wisconsin Cheese Curds with Sriracha Aioli

“MY KIND OF TOWN” • \$17.00

“Lemon Head” Mousse Cups,
Individual Bags of “ChiTown Mix”
Popcorn with Gourmet Cheddar and
Caramel Corn
Green River Floats with Chicago’s own
Green River mixed with Oberweis Ice
Cream

CANDY SHOPPE • \$15.00

Jar displays of M&Ms Candy, Lemonheads,
Chocolate Covered Pretzels, Jelly Beans,
Licorice Sticks, Skittles and Starburst Candy



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SAVOR...

GARRETT POPCORN



Garrett Popcorn Shops® use only the highest quality, wholesome ingredients. Garrett Popcorn coats every kernel with the secret family recipes in old-fashioned copper kettles. GARRETT . . . LIKE NO OTHER®

INDIVIDUAL BAGS

Choose up to 2 flavors

- Garrett Mix®, combination of CaramelCrisp® & CheeseCorn
- CaramelCrisp®
- CheeseCorn
- Buttery

Small Bag, 2 cups • \$6.50

Medium Bag, 4 cups • \$9.00

Large Bag, 6.5 cups • \$13.00

Minimum order of 50 bags

ONE TIME DAILY DELIVERY FEE • \$150.00



LIMITED TIME RECIPES

Ask your Catering Sales Manager for the seasonal and limited time recipes!

CUSTOMize your GARRETT Popcorn

Ask your Catering Sales Manager about this great opportunity to increase your brand awareness.

Pocket bags • \$0.50 per bag

Bag labels • \$0.50 per label

GARRETT CART

Service for up to 4 hours • \$1,775.00

- Labor • \$275.00
- Equipment • \$200.00
- Grocery • \$950.00
- Rental • \$350.00

Choose up to 4 flavors

- Garrett Mix®, combination of CaramelCrisp® & CheeseCorn
- CaramelCrisp®
- CheeseCorn
- Buttery

Package includes:

- Approximately (400) 1 cup Snack Bags
- Attendant to scoop and serve
- Garrett Snack Bags, scoops and napkins
- Garrett branded cart

Additional:

- Bags • \$400.00 per 100 bags
- Hours • \$275.00 for up to an additional 4 hours



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SAVOR...

ANYTIME SNACKS

Minimum order of one dozen per item listed as “per dozen”.

PER DOZEN

- Freshly Baked Cookies • **\$35.00**
- Fudge Brownies • **\$40.00**
- Rice Krispy Treats • **\$40.00**
- Lemon Bars • **\$44.00**
- Chocolate Dipped Strawberries • **\$42.00**
- Blondie Bars • **\$40.00**
- Assorted Energy Bars • **\$48.00**
- Assorted Quaker Granola Bars • **\$36.00**
- Bags of Stacy’s Pita Chips • **\$48.00**
- Bags of Assorted Chips • **\$36.00**
- Novelty Ice Cream or Fruit Bars • **\$54.00**
- Premium Ice Cream or Fruit Bars • **\$72.00**

PER POUND

- Premium Mixed Nuts • **\$28.00**
- Honey Roasted Peanuts • **\$23.00**
- Miniature Pretzels • **\$20.00**
- Miniature Hershey’s Chocolates • **\$25.00**

SERVES 8-10 PEOPLE

- Potato Chips & French Onion Dip • **\$26.00**
- Pita Chips & Hummus • **\$30.00**
- Tortilla Chips and Salsa • **\$26.00**



FRUIT INFUSED WATER, 3 Gallons • **\$42.00**

A healthy green alternative to soda and manufactured bottled water (includes 3 gallon water dispenser)

FLAVORS:

- Classic Lemon
- Cucumber-Mint
- Grapefruit-Rosemary
- Pineapple-Blackberry
- Mango Lime and Basil
- Kiwi-Strawberry

STARBUCKS Regular Coffee • **\$62.50**

STARBUCKS Decaffeinated Coffee • **\$62.50**

Regular Coffee, Gallon • **\$52.50**

Decaffeinated Coffee, Gallon • **\$52.50**

Hot Tea, Gallon • **\$44.00**

Hot Chocolate, Gallon • **\$42.00**

Orange Juice, Gallon • **\$40.00**

Iced Tea, Gallon • **\$40.00**

Lemonade, Gallon • **\$40.00**

Pepsi, Diet Pepsi & Sierra Mist, Case (24) • **\$66.00**

Aquafina Bottled Water, Case (24) • **\$72.00**

Bubly Sparkling Water, Case (24) • **\$90.00**

(Lime, Grapefruit, Mango & Cherry)

Bottled Juice, Case (24) • **\$96.00**

Bottled Iced Tea, Case (12) • **\$48.00**

Rock Star Energy Drink, Case (12) • **\$60.00**

Starbucks Frappuccino, Case (12) • **\$72.00**

Milk Pint, Case (12) • **\$30.00**

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SAVOR...

RECEPTION PLATTERS

DELUXE IMPORTED AND DOMESTIC CHEESE

Chef's Selection of Imported and Domestic Cheese garnished with Seasonal Fresh Fruit, Almonds, Dried Apricots, Sliced Sourdough Baguette and Assorted Crackers

Small Platter Serves 12 • \$110.00

Medium Platter Serves 25 • \$220.00

Large Platter Serves 50 • \$440.00

SLICED SEASONAL FRUIT PLATTER

A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip

Small Platter Serves 10 • \$75.00

Medium Platter Serves 25 • \$185.00

Large Platter Serves 50 • \$370.00

DELUXE CRUDITÉS AND DIP PLATTER

Chef's Selection of Seasonal Fresh Vegetables served with Green Goddess Dip and Red Pepper Hummus

Small Platter Serves 12 • \$90.00

Medium Platter Serves 25 • \$180.00

Large Platter Serves 50 • \$350.00

RUSTIC CHARCUTERIE BOARD

Prosciutto, Speck Tirolese, Soppressata and Mortadella al Pistachio paired with Italian Cheese; Ubriaco, Robiola and Teleggio Olives, Peppers, Sliced Sourdough and Crackers

Small Platter Serves 12 • \$115.00

Medium Platter Serves 25 • \$230.00

Large Platter Serves 50 • \$460.00

ITALIAN ANTIPASTO PLATTER

Capicola, Genoa Salami and Mortadella Basil Marinated Fresh Mozzarella, Fontina, Provolone and Gorgonzola

Marinated Roasted Red Peppers, Balsamic "Baby Bella" Mushrooms and Charred Cipollini Onions

Sicilian Olive Salad, Tomato Basil Bruschetta, Sundried Tomato Focaccia, Italian Flat Breads and Rosemary Infused Bread Sticks

Small Platter Serves 12 • \$115.00

Medium Platter Serves 25 • \$230.00

Large Platter Serves 50 • \$460.00



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SAVOR...

COLD HORS D'OEUVRES

Sold per twenty-five pieces

GRAPE & GOAT CHEESE LOLLIPOP • \$110.00

Grape and Goat Cheese Lollipops
Rolled in Crushed Pistachios

FRESH VEGETABLE SPRING ROLLS • \$112.50

Sweet Soy Drizzle

CAPRESE SPICED CHICKEN WONTON CUP • \$105.00

Sweet Chile Sauce, Kimchi Slaw

NY STRIP LOLLIPOPS • \$130.00

Red Onion Jam, Horseradish Cream and Micro Arugula

PETITE AHI TUNA TACO • \$130.00

Spicy Avocado Puree, Pickled Ginger and Micro Cilantro



BEEF TENDERLOIN CROSTINI • \$118.00

Horseradish Cream, Baby Arugula,
Sweet Red Onion Confit and Crispy Crostini

CAPRESE SKEWERS • \$105.00

Grape Tomato, Mozzarella, Basil and Balsamic

CURRIED CHICKEN LETTUCE WRAP • \$115.00

Tied with Fresh Chives

SHRIMP COCKTAIL • \$137.50

Horseradish Cocktail Sauce and Lemon-Basil Aioli

SEARED SCALLOP • \$130.00

Grapefruit Yuzu Marmalade, Pink Peppercorn and Chervil

LOBSTER "BLT" STUFFED CHERRY TOMATO • \$130.00

Lobster, Bacon, Chervil and Lemon Aioli

GORGONZOLA, BALSAMIC FIG AND PECAN CROSTINI • \$105.00

WHIPPED BRIE, BACON AND PICKLED BLUEBERRY CROSTINI • \$105.00

Grilled Crostini

BOURSIN CHEESE AND RIESLING POACHED PEAR PARMESAN CRISP PINWHEEL • \$105.00

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SAVOR...

HOT HORS D'OEUVRES

Sold per twenty-five pieces

CHICKEN POT STICKER • \$105.00

Rice Vinegar, Soy and Chile Flake Dipping Sauce

SEARED BLUE CRAB CAKE • \$125.00

Citrus Aioli

BEEF BULGOGI SATAY • \$118.00

Grilled Scallion and Sesame Seeds

BACON WRAPPED DIVER SCALLOP • \$130.00

Red Pepper Romesco Sauce

WILD MUSHROOM ARANCINI • \$118.00

Smoked Tomato Jam



PORTOBELLO MUSHROOM SLIDER • \$118.00

Roasted Tomato and Red Pepper Aioli

SMOKED GOUDA AND BEEF SLIDER • \$130.00

Red Onion Jam and Black Truffle Aioli

PANKO CRUSTED PORTOBELLO MUSHROOMS • \$118.00

Red Pepper Aioli

TOGARASHI CRUSTED SHRIMP SATAY • \$130.00

Pickled Red Onion and Sweet Chili Sauce

SZECHUAN PEPPERCORN CRUSTED LAMB SATAY • \$118.00

Pickled Ginger and Sweet Soy Sauce

MONTEREY JACK CHEESE AND TURKEY SLIDER • \$118.00

Sweet Pickle and Spicy Ketchup

WHITE CHEDDAR MAC & CHEESE BITE • \$105.00

Spicy Tomato Jam

ARTICHOKE AND PARMESAN FRITTERS • \$105.00

Lemon Aioli

BACON WRAPPED ALMOND STUFFED FIG • \$118.00

Piquillo Pepper Sauce

BACON WRAPPED ROASTED JALAPENO • \$118.00

Cheddar Cheese and Chipotle Ranch

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SAVOR...

RECEPTION CARVING STATION

Minimum guarantee of 25 people per station. Pricing is per person. A Chef Attendant is required for each Carving Station.
Chef Attendants are \$275.00 each for up to four hours of service.

CARVING STATIONS

ARGENTINIAN GARLIC MOJO TRI-TIP • \$19.00

Traditional Chimichurri Sauce
Warm Rosemary Flatbread
Tomato, Red Onion and Arugula Salad
Oven Baked Sweet Plantains

CRÉOLE CAJUN TURKEY BREAST • \$16.00

Cajun Remoulade and Honey Mustard
Honey Corn Bread Muffins
Black Eyed Pea Salad
Vegetable Jambalaya



A LA CARTE

CHILI RUBBED PORK TENDERLOIN • \$12.00
Chili Orange Sauce

FIRE ROASTED BEEF TENDERLOIN • \$20.00
Gorgonzola-Peppercorn Sauce

A LA CARTE SIDES

SEASONAL GREEN SALAD • \$4.00

TRADITIONAL CAESAR SALAD • \$4.00

GRILLED SEASONAL VEGETABLES • \$4.00

YUKON MASHED POTATOES • \$4.00

JASMINE RICE • \$4.00

ROASTED BABY POTATOES • \$4.00

with Garlic and Rosemary

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SAVOR...

RECEPTION STATIONS

Mix and match to create the ideal menu for your attendees. Pricing is per person with a minimum of twenty-five people per station. Minimum 3 stations.

LONE STAR BBQ SHACK • \$18.00

Dixie Cole Slaw
Bourbon and Brown Sugar Pulled Pork Slider
House Smoked Beef Brisket Sliders
Poblano Chile and Portobello Mushroom
Quesadilla's
SAUCE BAR
House-Made BBQ Sauces and Salsa
Smoky Bourbon and Brown Sugar
Memphis Style Fire Starter
Caution: contains a bit of a kick!
"Carolina Gold" Style Mustard and Black
Pepper
Sweet and Tangy Alabama White
Green Chile-Lime Salsa

CEVICHERIA • \$15.00

Individually served in petite glasses
Citrus Poached Shrimp with Mango, Basil,
Golden Tomatoes and Habanero Vinaigrette
Crab with Tomatillo, Avocado, Citrus and
Cilantro Vinaigrette
Tequila Cured Salmon with Pineapple Mango
Wild Mushrooms with Epazote, Garlic Confit
and Chipotle Vinaigrette
Pico de Gallo and Plantain Chips

SEAFOOD DISPLAY • \$32.00

East Coast Wellfleet Oysters and West Coast
Kumamoto Oysters served on the Half Shell
Compliments of Mignonette, Spicy Cocktail
Sauce with Horseradish and Fresh Lemons
Jumbo Shrimp Shooters with Mojito Aioli and
Traditional Horseradish Cocktail Sauce
Togarashi Spiced Ahi Tuna, Avocado Mousse
and Crispy Plantain
Lobster "Cocktails" with Fresh Mango,
Pineapple and Thai Chili

DIM SUM STATION • \$20.00

Fresh Shitake Mushroom Spring Rolls
Ramen Noodle Salad in mini take out
containers
Shrimp Shumai
Steamed Salt and Pepper Edamame with
Chili Flake
Vegetarian Whole Wheat Bao Buns
Sushi Maki Roll Assortment; California, Tuna
and Spicy Salmon
Spicy Asian Mustard, Sweet Chili Garlic,
Wasabi, Soy and Pickled Ginger

MIXED UP MAC & CHEESE • \$18.00

Petite Apple and Fennel Salad with Baby
Spinach and Mandarin Oranges
Cavatappi Pasta with Lobster, Gruyere, White
Cheddar, Roasted Grape Tomato, Baby
Spinach and Buttered Bread Crumbs
Orrechietta Pasta with Smoked Gouda,
Fontina, Roasted Portobello, Tomato and
Wilted Greens
Rotini Pasta with Buffalo Chicken, Celery,
Carrots, Caramelized Onion and Gorgonzola
Cream Sauce

SALAD SHAKER BAR • \$18.00

Pre-Made Individual Salads
Chopped Romaine, Bleu Cheese Crumble,
Petite Pasta, Diced Red Onion and Avocado
Baby Spinach, Sliced Strawberries, Glazed
Pecans, Crimson Beets and Goat Cheese
Farfalle Pasta, Sweet Red Pepper and Pesto
PROTEIN and DRESSING BAR
Diced Chicken, Chopped Bacon or Sliced
Tenderloin, Roasted Tomato Vinaigrette,
Balsamic Vinaigrette or Creamy Ranch

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

A TOUR OF CHICAGO DINNER STATIONS

A culinary tour of the Chicago neighborhoods that will be sure to give your guests a memorable “Sweet Home Chicago” experience. These stations focus on a colorful display of cuisines that are highlighted in some of Chicago’s most popular neighborhoods. Customize the number of stations specifically to your group, whether it be a “Quick”, “Partial” or the extravagant “Full” tour. Chef Attendants are \$275.00 each for up to four hours of service.

MAG MILE • \$21.00 (chef attendant)

“24 Carrots” Salad with Roasted Heirloom Carrots, Spiced Pecans, Local Goat Cheese, Baby Mache, Maple Orange Vinaigrette
Horseradish, Rosemary and Sea Salt Crusted Tenderloin served with
Zinfandel-Peppercorn Demi-Glace,
Horseradish-Chive Cream Sauce, Soft Buttery Rolls
Mini Twice Baked Potatoes

BRONZEVILLE • \$18.00

Vegetable Jambalaya
BBQ Pulled Chicken Sliders with Sweet and Spicy BBQ Sauce, Pickle Chip on a Soft Potato Roll
Mojo Shrimp Skewers with Applewood Bacon and Southern Comfort Glaze

SWEET HOME CHICAGO • \$14.00

Frango Mint Brownie Bites, Eli’s Cheesecake Bites, Neiman Marcus Bars, Petite Lemon Head Parfaits
Coffee, Decaffeinated Coffee and Hot Tea

ITALIAN VILLAGE • \$16.00

Bruschetta Trio of Tomato & Basil, Spinach Artichoke and White Bean Rosemary
Served with Toasted Italian Crostini
Fontina and Truffle Arancini with Spicy Romesco Sauce, Parmesan and Italian Parsley
Chicken Pesto Sliders with Basil Grilled Chicken, Roasted Tomato, Provolone and Pesto Aioli on Mini Focaccia Bread

PILSEN • \$17.00

Petite Cups of Guacamole with Crispy Corn Tortilla Chips
Black Bean, Squash and Goat Cheese Empanadas with Chipotle Salsa
Pork Carnita “Fajitas” with Roasted Poblano Peppers, Onions and Salsa Verde

DEVON STREET • \$16.00

Spicy Punjabi Snack Mix served in Bamboo Cones
Potato and Pea Samosa’s with Cilantro and Tamarind Chutney
Tandoori Chicken Skewers with Cucumber Raita

GREEK TOWN • \$16.00

Greek Village Salad with Tomato, Cucumber, Feta Cheese, Red Onion and Oregano Vinaigrette
Classic Spanakopita with Sundried Tomato and Red Pepper Dipping Sauce
Grilled Lemon Chicken Skewers with Charred Lemon and Cucumber Tzatziki

CHINA TOWN • \$16.00

Fresh Vegetable Spring Rolls with Crispy Ramen Noodle Salad in mini take out containers
Jumbo Crab Rangoon with Sweet Chile Dipping Sauce
Mongolian Beef Bao Buns with Sweet Plum and Scallion Sauce



Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

Cappuccino/Latte Service

The finest quality, fresh roasted espresso for your beverages a custom blend of Colombian, Costa Rican, Java Robust and Brazilian beans produced by an award-winning roaster.

Cappuccino Service for up to 8 hours • \$1,900.00

Package includes:

- One professionally attired Barista
 - Decorative or non-decorative cappuccino machine
 - 400 Espresso based beverages served in disposable cups (additional cups may be purchased when placing initial order)
- Espresso based beverages including Americano, Cappuccino, Latte and Espresso

ONE TIME SET-UP FEE • \$200.00

Upgraded Drinks • \$200.00

Vanilla Lattes, Mochas and Hot Chocolate

ADDITIONAL BEVERAGES • \$475.00 per 100

ADDITIONAL HOURS • \$150.00 per hour

REQUIRED POWER

(2) dedicated 120V/20AMP circuits per machine

DECORATED MACHINE 21"L x 21"D x 18"H

NON—DECORATED MACHINE 32"L x 20"D x 45"H



Smoothie Service

We use only 100% all natural fruit in our smoothies. All flavors can be blended independently or combined together to create a custom flavor. This service features a high-volume ice blending machine

Smoothie Service for up to 8 hours • \$1,900.00

Package includes:

- One professionally attired Barista
- 400 Smoothies served in disposable cups

Choose 2 Flavors (duration of show dates)

Mango Tropic • Strawberry • Pineapple Paradise

ONE TIME SET-UP FEE • \$200.00

ADDITIONAL FLAVOR • \$150.00

ADDITIONAL SMOOTHIES • \$475.00 per 100

ADDITIONAL HOURS • \$150.00 per hour

REQUIRED POWER

(1) dedicated 120V/20AMP circuit per machine

BLENDER 14"L x 17"D x 30"H

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS DINNER

Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

Fresh Baked Cookie Service

Who can resist the temptation brought on by the aroma of Fresh Oven-Baked Cookies? Offer your guests a special treat with a choice of the following flavors:

Chocolate Chip • Peanut Butter • White Chocolate Cherry
Oatmeal Raisin • Sugar • White Chocolate Macadamia

Cookie Service for up to 8 hours • \$1,095.00

- Labor • \$550.00
- Equipment • \$145.00
- Grocery • \$400.00

Package includes:

- One Attendant to bake and serve cookies
- Convection cookie oven
- 320 cookies (2 cases/1-2 flavors)

Cookie Service for up to 4 hours • \$635.00

- Labor • \$550.00
- Equipment • \$145.00
- Grocery • \$400.00

Package includes:

- One Attendant to bake and serve cookies
- Convection cookie oven
- 160 cookies (1 case/1 flavor)

ONE TIME DELIVERY FEE • \$50.00

ONE TIME PICK UP FEE • \$50.00



REQUIRED POWER

120V/20AMP dedicated circuit per machine
OVEN 19.25”L x 20”D x 9.75”H

Convection Cookie Oven Cooking time is 18 minutes per one and a half dozen cookies.

Convention service for 4-8 hours

One time set-up fee \$50.00 and one time pick up fee of \$50.00

Convection Cookie Oven Rental - Cooking time: 18 minutes
(1-1/2 dozen cookies)

One attendant for up to 8 hours to bake and serve the cookies
Service includes 320 cookies (2 cases/2 flavors)

ADDITIONAL COOKIES • \$225.00

Per case of 160 cookies

One flavor per case; cases cannot be divided

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

Sundae Bar

Soft Serve Ice Cream or Non-Fat Frozen Yogurt. Offer your guests a tasty treat in a cone or a cup with a choice of the following flavors:

Chocolate • Vanilla

Topping to include Sprinkles, Sliced Strawberries, Oreo Cookie Crumbles, Chopped Nuts, Whipped Cream, Caramel and Chocolate Sauces

Sunday Service for up to 8 hours • \$1,765.00

- Labor • \$550.00
- Equipment • \$145.00
- Grocery • \$400.00

Package includes:

- Approximately (380) 4oz servings
- Soft Serve machine rental; table top or standing
- One Attendant to serve
- Cones or Cups and Toppings

ADDITIONAL SOFT SERVE • \$570.00

- Approximately (380) 4oz servings

REQUIRED POWER

120V/20AMP dedicated circuit per machine



Root Beer Float Cart

Featuring Goose Island Root Beer with Soft Serve Ice Cream

Float Service for up to 8 hours • \$1,765.00

- Labor • \$550.00
- Equipment • \$145.00
- Grocery • \$400.00

Package includes:

- Approximately (300) 10oz servings
- Cups, straws, napkins and spoons
- Soft Serve machine rental; table top or standing
- One Attendant to serve

ADDITIONAL FLOATS • \$500.00

- Approximately (100) 10oz servings



Ice Cream Bar Cart

DOVE • \$275.00

Package includes:

- 50 Ice Cream Bars
- Vanilla and Chocolate

HAAGAN-DAZS • \$350.00

Package includes:

- 50 Ice Cream Bars
- Milk Chocolate Dipped Vanilla and Milk Chocolate Dipped Vanilla with Almonds



ICE CREAM CART RENTAL • \$125.00 per day

ONE TIME DELIVERY FEE • \$50.00

ONE TIME PICK UP FEE • \$50.00

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

Hot Jumbo Pretzel Service

Traditional Pretzel Service • \$175.00

Package includes:

- 50 Traditional Pretzels
- Mustard Packets

Traditional Pretzel with Cheese Service • \$200.00

Package includes:

- 50 Traditional Pretzels
- Individual Containers of Nacho Cheese

Specialty Pretzel Service • \$215.00

Package includes:

- 50 Pretzels

Choose 1 Flavor

Apple Cinnamon • Pizza • Jalapeno Cheese

PRETZEL WARMER RENTAL • \$125.00 per day

ONE TIME DELIVERY FEE • \$50.00

ONE TIME PICK UP FEE • \$50.00

REQUIRED POWER

110V/15AMP dedicated circuit per machine



Warm Roasted Nuts

Roasted Peanut Service for up to 8 hours • \$1,350.00

Peanuts Roasted with Honey

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve

Roasted Almond Service for up to 8 hours • \$1,480.00

Almonds roasted with Sambal, Brown Sugar and EVOO

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve

Pistachio Service for up to 8 hours • \$1,620.00

Pistachios roasted with Cinnamon and Chipotle Seasoning

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve

ADDITIONAL PEANUTS • \$65.00 per 80 2oz servings

ADDITIONAL ALMONDS • \$75.00 per 40 2oz servings

ADDITIONAL PISTACHIOS • \$110.00 per 40 2oz servings

REQUIRED POWER

120V/20AMP dedicated circuit per machine

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

Water Cooler

SAVOR...Chicago is not responsible for supplying electricity.

Hot and Cold Water Cooler

FIRST DAY RENTAL • **\$125.00**

Each additional day rental • **\$38.00**

Purified Water Jugs

Five gallon, each • **\$38.00**

Includes 100 flat bottom cups



Electrical requirements

110v/15amp circuit

Please contact your General Service Contractor t ricticity.

Fresh Popcorn Service

Popcorn service for up to 8 hours • \$1,095.00

Package includes:

- Antique Popcorn Machine Rental
- One attendant to pop and serve the Popcorn
- 2 cases of 4oz bags of Popcorn
- White Popcorn bags
- Logo popcorn bags available upon request with an additional fee and 3 week lead time



Popcorn service for up to 4 hours • \$635.00

- Antique Popcorn machine rental
- One attendant to pop and serve the Popcorn
- Approximately (100) 4oz bags of Popcorn (1 case)
- White Popcorn bags
- Logo popcorn bags available upon request with an additional fee and 3 week lead time

ONE TIME DELIVERY FEE • \$50.00

ONE TIME PICK UP FEE • \$50.00

ADDITIONAL POPCORN • \$210.00 per case (100) 4oz bags

REQUIRED POWER

120V/20AMP dedicated circuit per machine

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

MISTIFY

Mistify and captivate your clients and guests while they visit your Booth! Guests will be wowed by the interactive, liquid nitrogen Dessert and Cocktail Bar. Right before your eyes, at -321 °F, we create the smoothest, most delectable Ice Cream and Frozen Cocktails. Freshly Frozen Creations in a mesmerizing cloud of mist! Below are examples of popular packages, but the possibilities to create a customized experience are endless! Contact your Catering Sales Manager to create the perfect *ice* breaker!

Frozen Coffee and Sorbet

SERVICE FOR UP TO 8 HOURS • \$4,900.00

Package includes:

- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium
- (Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins



ONE TIME SET-UP FEE • \$700.00 AND SERVER FEE • \$550.00

SERVICE FOR UP TO 4 HOURS • \$2,950.00

Package includes:

- (400) 2oz servings
- 1 trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium
- (Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins



Choose 2 flavors (duration of show dates)

Strawberry Sorbet • Strawberry-Lime Sorbet

Pineapple-Coconut Sorbet • Mango-Citrus Sorbet

Cafe Latte • Mocha Latte



ONE TIME SET-UP FEE • \$700.00 AND SERVER FEE • \$275.00

100 ADDITIONAL SERVINGS • \$600.00

TOPPINGS BAR • \$1.00 PER SERVING

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

SAVOR...Chicago is the exclusive food and beverage provider for McCormick Place Convention Center. All food and beverage items must be supplied and prepared by SAVOR...Chicago. No food or beverage of any kind is permitted to be brought into the facility by the patron or any of the patron's guests or invitees (exclusive of the Exhibitor Personal Consumption Policy). Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

MENU SELECTION

The menus have been designed to maximize the guest's satisfaction. To assure availability of menu items, please provide the Catering Sales Manager with the food and beverage selections a minimum of four (4) weeks prior to the first function. Every effort will be made to accommodate requests for special, religious or dietary requirements that SAVOR...Chicago is made aware of.

PRICING

Published pricing does not include administrative fee (currently 21.50%) or applicable taxes. Pricing is subject to change without notice and will be guaranteed when contracted.

GUARANTEES

In order to ensure the success of the function(s) and the satisfaction of the guests, food and beverage quantity guarantees must be received by the Catering Sales Manager no later than five (5) full business days (Monday – Friday) prior to the event for functions up to 1,000 guests. Function of 1,001 guests or more must be guaranteed ten (10) full business days prior to the event. Functions with 5,000 guests or more must be guaranteed fifteen (15) full business days prior to the event. The Customer may be required to provide a guarantee earlier if special products or preparations are required. If the guarantee is not received, SAVOR...Chicago reserves the right to charge for the expected number of guests or quantities specified on the banquet event order(s). If the attendance is higher than the given guarantee the charge will be for the actual function attendance. Increases and/or new orders made within seventy-two business hours of the function are subject to an additional 20% fee based on the menu price. Plated or Buffet functions with a guarantee of less than 25 guests will be subject to labor fees.

OVERSET

SAVOR...Chicago will prepare to serve 3% over the final guarantee (for seated meal functions only) up to a maximum of 30 guests. The Customer will be charged for the greater of the actual number of guests served or the final guarantee amount. SAVOR...Chicago reserve the right to make reasonable menu substitutions as necessary. Functions requiring over preparation greater than 3% will be subject to additional labor fees.

SERVICE STAFF

Guest to server ratio is based on the type of function. The standard is one server per twenty guests for plated meal functions and one server per forty guests for buffet functions. This is for service at rounds of ten. If there are rounds of less than ten guests, additional staffing requests or guarantees for less than twenty-five guests for plated or buffet functions labor fees will be applied. Holiday labor rates may apply.

EVENT TIMELINE

Breakfast and lunch is based on up to a three hour service and dinner is based on up to four hours of service. Extended service time will be subject to additional labor fees. Function start or end times that deviate more than thirty minutes from the time indicated on the banquet event order will have additional labor fees per hour, per server scheduled.

BEVERAGES

SAVOR...Chicago offers a complete selection of beverages to complement each function. Alcoholic beverages and services are regulated by the Liquor Control Board. SMG/SAVOR...Chicago, as licensee, is responsible for the administration of these regulations. No alcoholic beverages may be brought onto the premise from outside resources; nor may it be removed from the premise. We reserve the right to refuse alcohol service to intoxicated or underage persons. Where applicable, Customer is responsible to pay all minimum sales guarantees included on Banquet Event Orders. Customer will receive credit for cash sales, not to exceed amount of minimum sales guarantee listed on the Banquet Event Order for that function.

PAYMENT/DEPOSIT/CONTRACT

An initial deposit in the amount noted on the catering contract is due on the date specified. The amount of the deposit is 50% of the estimated catering expenditure based on planned functions. The signed contract and deposit are due forty-five days in advance of the event. The actual revenue will be based on the signed banquet event order(s) and guarantee(s). The remaining balance of the deposit is due fourteen days in advance of the first function. Payment can be made via credit card (for contracts less than \$20,000), ACH wire or company check. Credit card payments greater than \$20,000 will incur an additional fee of 2.5%.

CANCELLATION

In the event that a group should cancel with McCormick Place, the catering deposit will be refunded based on a sliding scale. Please refer to the catering contract for specific details. In the event that an individual function should cancel after the guarantee date, the group shall pay liquidated damages determined by food cost and labor.

