

EXHIBITOR MENU

2024 ASCO®
ANNUAL MEETING

Hall E Exhibitor Meeting Rooms

VIBRANT FLAVORS

GARDEN TO PLATE

Please submit all orders by **Tuesday, April 30, 2024** to:

Catering Sales Manager:

Andrew Warren @ 312-791-6548

awarren@mccormickplace.com or

infoovg@mccormickplace.com



McCORMICK PLACE®
C H I C A G O

BREAKS & REFRESHMENTS

Prices do not include taxes and administrative fees.



CONTINENTAL BREAKFAST BOXES

PRICED PER DOZEN

DANISH	360.00
Raspberry Danish, Hard Boiled Egg, Greek Yogurt and Grapes	
CROISSANT	360.00
Petite Plain and Chocolate Croissant, Butter, Raspberry Preserves, Brie Cheese and Grapes	
BREAKFAST BREAD	360.00
Banana Bread, Butter, Nut Free Snack Mlx, Cheddar Cheese, Fruit and GreekYogurt	
SCONES	360.00
Blueberry and Cinnamon Chip Scones, Cottage Cheese, Hard Boiled Egg and Berries	
SMOKED SALMON	408.00
Smoked Salmon, Plain Bagel, Cream Cheese, Tomato, Cucumber, Hard Boiled Egg and Fruit Salad	

BREAKFAST ADDITIONS

PRICED PER DOZEN

CHEF'S DAILY ASSORTMENT OF BREAKFAST PASTRIES.....	58.00
FRESHLY BAKED MUFFINS	49.00
Blueberry, Chocolate Chip, Banana Nut or Assorted (orders over 2 dozen)	
BAGELS AND CREAM CHEESE	50.00
Choice of Plain, Cinnamon Raisin, or Whole Grain served with Cream Cheese	
FRESHLY BAKED DANISH	49.00
Raspberry, Classic Cheese, Almond, Caramel Apple or Assorted (orders over 2 dozen)	
BREAKFAST BREADS	49.00
CINNAMON CHIP SCONES	49.00
CROISSANTS.....	110.00
BISCOTTI.....	80.00
ASSORTED WHOLE FRUIT.....	36.00
ASSORTED GREEK YOGURTS	50.00
ASSORTED YOGURTS.....	48.00
Assorted Regular and Low-Fat Flavors	
INDIVIDUAL CEREAL WITH MILK.....	54.00
General Mills Cereals	
HARD BOILED EGGS (2 per cup, Peeled).....	72.00
Served with Salt and Pepper Packets	

BREAKFAST ENHANCEMENTS

PRICED PER DOZEN

FRUIT & YOGURT PARFAIT.....	90.00
Vanilla Yogurt with Seasonal Fruit Preserves and locally produced Gluten-Free Maple Pecan Granola	
FRUIT CUP.....	90.00
Assorted Fresh Cut Seasonal Fruit	

BREAKFAST SANDWICHES

PRICED PER DOZEN

ENGLISH MUFFINS.....	102.00
Sausage, Egg and White Cheddar Cheese or Egg and White Cheddar Cheese	
BISCUITS.....	105.00
Country Ham, Egg and Smoked Gouda Cheese or Egg, Portobello Mushroom, Roasted Tomato and Smoked Gouda	
BURRITOS	105.00
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	
CROISSANTS	114.00
Applewood Bacon, Egg and Fontina Cheese or Egg, Roasted Vegetable and Fontina Cheese	
HEALTHY STARTS	114.00
Egg White, Roasted Red Pepper, Baby Spinach, Turkey Sausage and Low Fat Swiss on a Whole Wheat Focaccia Roll or Egg White, Roasted Red Pepper, Baby Spinach and Low Fat Swiss on a Whole Wheat Focaccia Roll	
PLANT BASED BREAKFAST WRAP	114.00
Roast Poblano Pepper, Just Egg, Wicked Kitchen Chorizo, Follow Your Heart Cheddar and House made Salsa Roja in a Tortilla Wrap	

BOXED LUNCHES

Prices do not include taxes and administrative fees.

BOXED LUNCHES

30.00 PER PERSON

Each box includes individual bag of chips, pasta salad and cookie.

For orders of 12 or less there is a 2 selection maximum.

For orders of 13 or more there is a 3 selection maximum.

GRILLED CHICKEN BREAST

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

GRILLED FLANK STEAK

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

HERB ROASTED TURKEY BREAST

Swiss Cheese, Lettuce, Tomato and Dijonaise on Whole Wheat Focaccia

THE ITALIAN

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

HICKORY SMOKED HAM

White Cheddar Cheese, Lettuce, Tomato and Honey Mustard on a Croissant

CAPRESE

Vine Ripened Tomatoes, Fresh Mozzarella Basil, Hearts of Romatine and Balsamic Drizzle on Ciabatta

PLANT BASED DELI-STYLE TUNA

House Made Good Catch Tuna Salad, Celery, Dill, Vegan Mayonnaise And Sweet Relish With Sliced Local Tomatoes, Served On A Ciabatta Roll

PLANT BASED SALMON AVOCADO

Good Catch Teriyaki Salmon Cakes, Avocado, Cherry Tomatoes, Green Onions And Mixed Greens On A Whole Grain Wrap

GRILLED PORTOBELLO MUSHROOM SANDWICH

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



BOXED SALADS

Prices do not include taxes and administrative fees.

BOXED SALADS

30.00 PER PERSON

Each box includes artisan roll, butter and cookie.
For orders of 12 or less there is a 2 selection maximum. For
orders of 13 or more there is a 3 selection maximum.

BABY SPINACH & STRAWBERRY SALAD

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

LA GRILLED CHICKEN COBB SALAD

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

SOUTHWEST 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
and Balsamic Drizzle on Ciabatta

PLANT BASED NICOISE SALAD

Good Catch Tuna, Roma Tomatoes, Bibb Lettuce, Green Beans, Red
Potatoes, Mustard Vinaigrette

SONOMA QUINOA SALAD

Red Quinoa, Edamame, Mango, Red Onion, Red Pepper,
Cranberries, Almonds, Coconut, Cilantro and Baby Spinach with
Lime Vinaigrette

CAULIFLOWER LENTIL SALAD

Roasted Peppers, Onions, Red Lentils, Baby Spinach with Sherry
Vinaigrette

SANDWICH PLATTERS

Prices do not include taxes and administrative fees.

SANDWICH PLATTERS

Each box includes individual bag of chips and condiments

Priced for 6 Guests

CHEF'S DELICATESSEN PLATTER...128.00

Make your own Deli Sandwiches

Roast Beef, Turkey Breast, Ham, Swiss Cheese and Cheddar Cheese with Lettuce, Sliced Tomato, Condiments and a Selection of Sliced Breads

HERB ROASTED TURKEY BREAST...102.00

Herb Roasted Turkey Breast, Swiss Cheese, Lettuce, Tomato and Dijonaise on Whole Wheat Focaccia

GRILLED FLANK STEAK.....102.00

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

HICKORY SMOKED HAM.....102.00

White Cheddar Cheese, Lettuce, Tomato and Honey Mustard on a Croissant

ITALIAN.....102.00

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

GRILLED CHICKEN BREAST.....102.00

Provolone Cheese, Lettuce, Oven-Dried Tomatoes and Pesto Mayo on a Focaccia Roll

CAPRESE.....102.00

Provolone Cheese, Lettuce, Oven-Dried Tomatoes and Pesto Mayo on a Focaccia Roll

GRILLED PORTOBELLO.....102.00

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

PLANT BASED DELI-STYLE TUNA...102.00

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

PLANT BASED SALMON

AVOCADO.....102.00

Good Catch Teriyaki Salmon Cakes, Avocado, Cherry Tomatoes, Green Onions And Mixed Greens On A Whole Grain Wrap



SALAD PLATTERS

Prices do not include taxes and administrative fees.

SALAD PLATTERS

Each box includes individual bag of chips and condiments

Priced for 6 Guests

GREEK VEGETABLE SALAD.....\$80.00

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

BABY SPINACH & STRAWBERRY.....80.00

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

L.A. GRILLED CHICKEN COBB...\$102.00

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

MEDITERRANEAN COUSCOUS....\$80.00

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

MESCLUN SIDE SALAD.....32.00

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

FRESH FRUIT.....32.00

Agave Nectar

SONOMA QUINOA.....32.00

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

CHEESE TORTELLINI.....32.00

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

SNACKS

Minimum Order of One Dozen Per Item.

Prices do not include taxes and administrative fees.

INDIVIDUALLY WRAPPED (Pricing is per dozen)

Chocolate Dipped Graham Crackers	53.00
Chocolate Pretzel Rods.....	53.00
Kind Bars.....	53.00
Bird Seed Bars.....	50.00
Assorted Energy Bars.....	56.00
Assorted RX Bars.....	86.00
Assorted Quaker Granola Bars	44.00
Bags of Stacy's Pita Chips	50.00
Bags of Assorted Chips.....	38.00
Individual Trail Mix.....	74.00
Individual Bag of Nuts	74.00
Garrett Chicago Mix Popcorn	80.00
Skinny Pop Popcorn.....	50.00
Sabra Hummus and Pretzel Cup.....	74.00
Sabra Guacamole and Tortilla Cup.....	74.00
Mozzarella or Cheddar Cheese Sticks	38.00
Beef Jerky Sticks.....	86.00
Novelty Ice Cream or Fruit Bars	54.00
Premium Ice Cream or Fruit Bars	77.00
Freshly Baked Cookies	42.00
Fudge Brownies	45.00
Rice Krispy Treats.....	48.00
Lemon Bars.....	51.00
Biscotti.....	79.00
Chocolate Dipped Strawberries.....	79.00
Assorted Cake Pops.....	136.00
Assorted Dessert Bars	48.00

BETTER THAN ICE CREAM (Plant Based)..... \$84.00

Individual Wicked Kitchen Ice Cream Novelties -

A selection of Chocolate Almond Sticks, Red Berry Cones and Berry White Sticks



SNACKS

Prices do not include taxes and administrative fees.

PER POUND

Premium Mixed Nuts.....	42.00
Honey Roasted Peanuts.....	24.00
Miniature Pretzels.....	22.00
Miniature Hershey's Chocolates.....	27.00

SERVES 8-10 PEOPLE

Potato Chips & French Onion Dip.....	26.00
Pita Chips & Hummus.....	30.00
Tortilla Chips and Salsa.....	26.00

SNACK CUPS

Minimum of 12 per selection (Priced by the Each)

Red Grapes and Cubed Cheddar Cheese	7.50
Domestic Cheese and Crackers.....	7.50
Diced Salami and Gouda.....	7.50
Individual Crudités - Carrots, Celery, Radish, Cucumber, Tomato and Ranch Dressing	7.50
Italian Antipasto Cups - Artichoke, Sundried Tomato, Olives, Pepperoni, Provolone and Zesty Italian Dressing.....	7.50
Petite Trail Mix Cups.....	7.50
Hard Boiled Eggs (2 per cup) with Salt and Pepper Packets	6.00

SNACK PACKS • \$16.00

Minimum of 12 per selection

- Tomato-Basil Bruschetta, Crostini, Prosciutto and Fresh Mozzarella Cheese
- Local Gouda, Candied Pecans and Cheese Crisps
- Turkey Breast, Hooks Cheddar Cheese, Strawberries and Almonds
- Greek Town Mezze Hummus, Pita, Baba Ganoush and Cucumber Slices
- Grilled Chicken Breast, Hard Boiled Egg, Provolone Cheese and Marinated Tomatoes



GARRETT POPCORN

Prices do not include taxes and administrative fees



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

PRICED PER DOZEN

small bag (2 cups).....	84.00
medium bag (4 cups).....	114.00
large bag (6.5 cups).....	162.00

FLAVORS

Garrett mix®: combination of caramelcrisp® & cheesecorn, caramelcrisp®, cheesecorn, buttery
one-time delivery fee 50.00

LIMITED TIME FLAVORS

ask your catering sales manager for the seasonal and limited time offerings

CUSTOMIZE YOUR GARRETT POPCORN BAG

INCREASE YOUR BRAND AWARENESS

pocket bags.....	1.00 PER BAG
bag labels.....	1.00 PER LABEL



GARRETT CART..... 2,000.00

INCLUDES

approximately (400) 1 cup snack bags
attendant to scoop and serve
Garrett snack bags, scoops and napkins
Garrett branded cart

CHOOSE UP TO 4 FLAVORS

Garrett mix®: combination of caramelcrisp® & cheesecorn, caramelcrisp®, cheesecorn, buttery

ADDITIONS

bags..... 100 BAGS | 500.00

hours..... UP TO 4 ADDITIONAL HOURS | 375.00

BEVERAGES

HOT BEVERAGES (3 GALLON MINIMUM) PRICED PER GALLON

STARBUCKS Regular Coffee.....	75.00
STARBUCKS Decaffeinated Coffee.....	75.00
Regular Coffee.....	68.00
Decaffeinated Coffee.....	68.00
Hot Tea.....	65.00
Hot Chocolate.....	65.00

COLD BEVERAGES BY THE GALLON

Orange Juice (by the gallon).....	44.00
Iced Tea (by the gallon).....	44.00
Lemonade (by the gallon).....	44.00

INFUSED WATER (PRICED PER 3 GALLONS) INCLUDES WATER DISPENSER

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

SOFT DRINKS BY THE CASE

Pepsi, Diet Pepsi, & Starry (24pk).....	78.00
Aquafina Bottled Water (24pk).....	78.00
Bubly Sparkling Water (24pk).....	78.00
Bottled Juice (24pk).....	102.00
Bottled Iced Tea (12pk).....	51.00
Energy Drink (12pl).....	63.00
Starbucks Frappuccino (12pk).....	75.00
Milk Pint (12pk).....	33.00



EXHIBIT ENGAGEMENT BUILDER

Prices do not include taxes and administrative fees Exhibitor responsible for ordering tables, electrical, and trash removal from general service contractor. .



FRESH BAKED COOKIES

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 | OATMEAL RAISIN | SUGAR | WHITE CHOCOLATE MACADAMIA

COOKIE SERVICE

FOR UP TO 8 HOURS 1,275.00

INCLUDES:

one attendant to bake and serve cookies
convection cookie oven rental
400 cookies (2 cases/1-2 flavors)

FOR UP TO 4 HOURS 800.00

INCLUDES:

one attendant to bake and serve cookies
convection cookie oven rental
200 cookies (1 case/1 flavor)

ADDITIONAL COOKIES

CASE OF COOKIES (200 COOKIES) 320.00

one flavor per case; cases cannot be divided
required power: 120v/20amp dedicated circuit per machine
one time delivery fee: 50.00 | one-time pick-up fee 50.00



EXHIBIT ENGAGEMENT BUILDER

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BARISTA BAR

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.

BARISTA BAR SERVICE

FOR UP TO 8 HOURS.....2,275.00

Price does not include fees for power.

INCLUDES:

one professionally attired barista
contemporary cappuccino machine
400 espresso based beverages served in disposable cups (additional cups may be purchased)
beverages including americano, cappuccino, latte and espresso

SPECIALTY DRINKS UPGRADES 225.00

vanilla lattes, mochas and hot chocolate

ADDITIONS:

iced americanos and lattes75.00
additional beveragesper 100 | 565.00
additional hoursper hour | 200.00
required power: (2) 120v/20amp dedicated circuit per machine
one-time set-up fee: 250.00

FROZEN BEVERAGE

STATIONS

Our collection of classic and inspired frozen beverages over many ways to draw traffic to your booth. Each service is sold individually for the duration of the show.

FROZEN BEVERAGE SERVICE

FOR UP TO 8 HOURS.....2,275.00

Price does not include fees for power.

INCLUDES:

one professionally attired attendant
400 beverages served in disposable cups
high-volume ice blending machine

CHOOSE 1 SERVICE FOR THE DURATION OF THE SHOW:

Garrett's Caramel Corn Frappe
frozen fun with Chicago's original caramel corn since 1949
Frozen Coffee
Delicious, Cool and Caffeinated
Eli's Cheesecake Shake
popular cake shake with Chicago's iconic Eli's Cheesecake since 1980
Frozen Lemonade
tart, smooth and creamy
Strawberry & Mango Smoothie
choice of strawberry, mango or layered combination

ADDITIONS:

add blueberry boba pearls to beverages..... 150.00
additional beveragesper 100 | 565.00
additional hoursper hour | 200.00

required power: (2) 120v/20amp dedicated circuit per machine | one-time set-up fee: 250.00

EXHIBIT ENGAGEMENT BUILDERS

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SUNDAE BAR.....2150.00 | 8HRS

Service for 8 Hours or Until Product Runs Out

PACKAGE INCLUDES:

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

CHOCOLATE | VANILLA ICE CREAM

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

ADDITIONAL SOFT SERVE..... 750.00

APPROX 380 (4oz) Servings

ROOTBEER FLOAT.....2150.00 | 8HRS

PACKAGE INCLUDES:

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

ADDITIONAL FLOATS 690.00

APPROX 100 (10oz) Servings

ICE CREAM BAR CART

DOVE 300.00 | HAAGAN-DAAS 400.00

50 ICE CREAM BARS

ONE ATTENDANT TO SERVE375.00 | 4HRS MIN

ICE CREAM CART RENTAL150.00 | DAY

ONE TIME DELIVERY FEE50.00

ONE TIME PICK UP FEE.....50.00

HOT JUMBO PRETZEL SERVICE

TRADITIONAL PRETZEL SERVICE.....225.00

PACKAGE INCLUDES:

- o 50 Traditional Pretzels
- o Mustard Packets

TRADITIONAL PRETZEL WITH CHEESE SERVICE...250.00

PACKAGE INCLUDES:

- o 50 Traditional Pretzels
- o Individual Containers of Nacho Cheese

SPECIALTY STUFFED PRETZEL SERVICE.....350.00

MUST BE ORDERED TWO WEEKS IN ADVANCE

PACKAGE INCLUDES:

- o 48 Pretzels (Choice of 1 Flavor)
- Grilled Cheese | Pizza | Jalapeno Cheese | Spinach & Feta | Sweet Cream Cheese

ONE ATTENDANT TO SERVE375.00 | 4HRS MIN

PRETZEL WARMER RENTAL.....150.00 | DAY

ONE TIME DELIVERY FEE50.00

ONE TIME PICK UP FEE.....50.00



EXHIBIT ENGAGEMENT BUILDERS

Prices do not include taxes and administrative fees

Exhibitor responsible for ordering tables, electrical, and trash removal from general service contractor.



WARM ROASTED NUTS

Limited number of machines available per show

ROASTED PEANUT SERVICE.....2,150.00

FOR UP TO 8 HOURS

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.....2,350.00

FOR UP TO 8 HOURS

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.....2,150.00

UP TO 8 HOURS

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 \$160.00
{80} 2oz servings

ADDITIONAL ALMONDS \$225.00
{40} 2oz servings

ADDITIONAL PISTACHIOS \$530.00
{40} 2oz servings



EXHIBIT ENGAGEMENT BUILDERS

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WATER COOLER

REQUIRED POWER 110V/15AMP

HOT AND COLD WATER WITH TOUCHLESS SERVICE

FIRST DAY RENTAL.....138.00

EACH ADDITIONAL DAY RENTAL.....40.00

PURIFIED WATER JUGS

FIVE GALLON, EACH.....40.00

INCLUDES 100 FLAT BOTTOM CUPS

PREMIUM ICE CREAM, FROZEN COFFEE & SORRET

REQUIRED POWER 120V/20AMP

SERVICE FOR UP TO 4 HOURS....4000.00

Package Includes:

- (400) 2oz servings
- 1 trained & licensed attendat to create and serve
- Elegant LED bar & podium (Color Matching Available)
- 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.....50.00

ATTENDANT FEE.....375.00

100 ADDITIONAL SERVING.....800.00

TOPPINGS BAR (PER SERVING).....1.00





COLD HORS D'OEUVRES

Sold Per 25 Pieces Prices do not include taxes and administrative fees.
Attendants are available for \$375.00 each for up to four hours of service.

GRAPE & GOAT CHEESE LOLLIPOP...130.00
Rolled in Crushed Pistachios

GORGONZOLA, BALSAMIC FIG AND PECAN
CROSTINI.....125.00

WHIPPED BRIE, BACON AND PICKLED
BLUEBERRY CROSTINI.....125.00
Grilled Crostini

BOURSIN CHEESE AND RIESLING POACHED PEAR
PARMESAN CRISP PINWHEEL.....125.00

CAPRESE SKEWERS.....125.00
Grape Tomato, Mozzarella, Basil and Balsamic

CURRIED CHICKEN LETTUCE WRAP.....130.00
Fresh Chives

SPICED CHICKEN WONTON SALAD CUPS.....130.00
Sweet Chili Sauce, Kimchi Slaw with Wonton Strips

NY STRIP LOLLIPOPS.....155.00
Red Onion Jam, Horseradish Cream and Micro Arugula

PETITE AHI TUNA TACO.....220.00
Spicy Avocado Puree, Pickled Ginger and Micro Cilantro

SEARED SCALLOP.....220.00
Grapefruit Yuzu Marmalade, Pink Peppercorn and Chervil

BEEF TENDERLOIN CROSTINI.....155.00
Horseradish Cream, Baby Arugula, Sweet Red Onion Confit
and Crispy Crostini

LOBSTER "BLT" STUFFED CHERRY TOMATO.....155.00
Lobster, Bacon, Chervil and Lemon Aioli

SHRIMP COCKTAIL.....155.00
Horseradish Cocktail Sauce and Lemon Basil Aioli

PLANT BASED COLD HORS D'OEUVRES

GOOD CATCH TUNA CAPONATA
BRUSCHETTA.....130.00
Olive Oil, Kalamata and Herbs

GOOD CATCH TUNA SALAD SLIDER.....130.00
Deli style Tuna, Vegan Mayonnaise, Pickled Onion
and Tomato

HOT HORS D'OEUVRES

Sold Per 25 Pieces Prices do not include taxes and administrative fees.
Attendants are available for \$375.00 each for up to four hours of service.

BACON WRAPPED ALMOND STUFFED
FIG.....140.00
Piquillo Pepper Sauce

BACON WRAPPED DIVER SCALLOP.....220.00
Red Pepper Romesco Sauce

BACON WRAPPED ROASTED
JALAPENO140.00
Cheddar Cheese and Chipotle Ranch

WHITE CHEDDAR MAC & CHEESE
BITES.....125.00
Spicy Tomato Jam

VEGETABLE OR CHICKEN POT STICKER. 125.00
Rice Vinegar, Soy and Chili Flake Dipping Sauce

SEARED BLUE CRAB CAKE.....155.00
Citrus Aioli

FRENCH ONION TARTLETS.....125.00

PORTOBELLO MUSHROOM SLIDER.....140.00
Roasted Tomato and Red Pepper Hummus

SMOKED GOUDA AND BEEF SLIDER.....150.00
Red Onion Jam and Black Truffle Aioli

MONTEREY JACK CHEESE AND TURKEY
SLIDER.....140.00
Sweet Pickle and Spicy Ketchup

ARTICHOKE AND PARMESAN FRITTERS.. 125.00
Lemon Aioli

THREE CHEESE ARANCINI.....\$140.00
Smoked Tomato Jam

PANKO CRUSTED PORTOBELLO
MUSHROOMS.....140.00
Red Pepper Aioli

TOGARASHI CRUSTED SHRIMP
SATAY.....155.00
Pickled Red Onion and Sweet Chili Sauce

BEEF BULGOGI SATAY.....155.00
Grilled Scallion and Sesame Seeds

SZECHUAN PEPPERCORN CRUSTED
LAMB SATAY.....155.00
Pickled Ginger and Sweet Soy Sauce

PLANT BASED HOT HORS D'OEUVRES

GOOD CATCH SALMON
TERIYAKI BITES.....150.00
With Green Onions and Sesame

WICKED KITCHEN SPICED BEEF AND JALAPENO
QUESADILLA.....150.00
Vegan Cheddar and Tomato

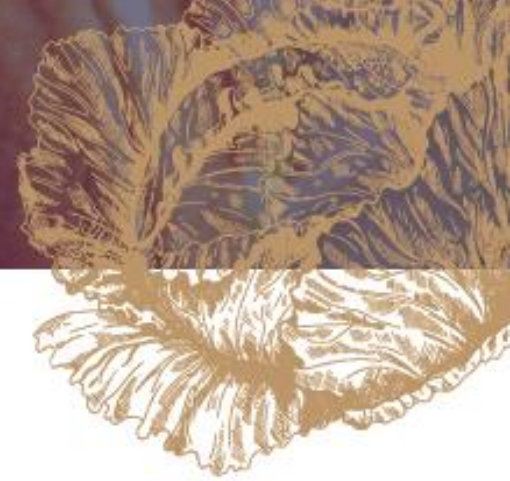
WICKED KITCHEN MEATBALL AND PARMESAN
ARANCINI.....150.00
Served with Nona's Gravy

WICKEDKITCHEN BUFFALO MEATBALLS.....150.00
Served with Vegan Ranch

WICKED KITCHEN BBQ MEATBALL SLIDER.....150.00
With Jalapenos, Pickles and Mayonnaise

WICKED KITCHEN CHORIZO AND GRILLED PEPPER
SLIDERS.....150.00
With Basil and Sweet Peppers

GOOD CATCH SALMON SLIDER.....150.00
Pickled Onions





RECEPTION PLATTERS

Attendant Service Required. Service Attendants are available at 375.00 each up to four hours of service
 Prices do not include taxes and administrative fees.

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.....	150.00
Medium Platter Serves 25.....	290.00
Large Platter Serves 50.....	550.00

SLICED SEASONAL FRUIT PLATTER

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

Small Platter Serves 12.....	115.00
Medium Platter Serves 25.....	226.00
Large Platter Serves 50.....	440.00

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.....	155.00
Medium Platter Serves 25.....	298.00
Large Platter Serves 50.....	570.00

RUSTIC CHARCUTERIE BOARD

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

Small Platter Serves 12.....	155.00
Medium Platter Serves 25.....	298.00
Large Platter Serves 50.....	570.00

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.....	125.00
Medium Platter Serves 25.....	240.00
Large Platter Serves 50.....	450.00

GRILLED AND MARINATED VEGETABLES

Balsamic Marinated Portobello Mushrooms, Zucchini with Basil, Roasted Garlic Rubbed Yellow Squash, Charred Red Onion, Roasted Red Pepper and Oven Dried Tomatoes with Balsamic Syrup

Small Platter Serves 12.....	138.00
Medium Platter Serves 25.....	260.00
Large Platter Serves 50.....	500.00



OVG Hospitality has created an enhanced foodservice experience while being committed to your health and safety. We adhere to the Cook County Health Department's meticulous food service standards and require staff to be ServSafe-certified by the National Restaurant Association in proper food handling. As your health and safety is at the forefront of our service as we welcome you back, below is a list of some of the additional safety protocols we have put in place:

FOR INFORMATION PLEASE CONTACT INFOOVG@MCCORMICKPLACE.COM

STAFF

- Staff may be required to wear face masks and gloves during food preparation and serving depending upon service restrictions at the time of service.
- All staff may go through employee health screening upon arrival prior to reporting to their assigned area.
- Social distancing in food preparation areas.
Implemented cleaning and disinfecting protocols that focus on high contact/touch points both in back and front of house.

MENU & SERVICE UPDATES

- Offering increased options for pre-packaged food and beverage products.
- Adjusted menu items where applicable to be displayed in individual portions instead of bulk.
- Increased action stations with chef to individually prepare items over buffet service.
- Using single-use sustainable products, such as compostable.
- Modified beverage stations with touchless or attended service when possible and based upon service restrictions at the time of service.
- All condiments will be individually packaged single serve options wherever possible.
- Social Distancing may be implemented that is consistent with local government regulations and guidance at the time of service.

CATERING LAYOUT

- Following table seating capacities that are consistent with local government regulations and guidance.
- One-way guest flow on buffets is recommended to be used to minimize contact between guests, plates, glasses and cutlery where possible.
- We ask you to allow for additional set up and move out time for all catered functions to allow for additional environmental hygiene cleaning measures to be completed before and after events.

POLICIES

OVG Hospitality is the exclusive food and beverage provider for McCormick Place Convention Center. All food and beverage items must be supplied and prepared by OVG Hospitality. No food or beverage of any kind is permitted into the facilities by the patron or any of the patron's guests or invitees (exclusive of 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 OVG Hospitality is made aware of.

PRICING

Published pricing does not include administrative fees (23%) or applicable taxes. A good faith estimate, of food and beverage prices, will be provided in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases. OVG Hospitality reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Please discuss the styles of service for all buffet services and the additional costs with your Catering Manager.

SERVICE CHARGES

All catered events are subject to a 21.5% management fee. 21.438% of this Management Charge is distributed as tips/gratuities to the employees who provide service to guests in connection with the catered event. The remaining 1.562% of this Management Charge is the sole property of the McCormick Place, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. This portion of the Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of this portion of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

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 through Friday) prior to the event for functions up to 1,000 guests. Functions 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, OVG Hospitality 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 (5) business days 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.

OVG Hospitality 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 as the final guarantee amount. OVG Hospitality reserves 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 (1) server per twenty (20) guests for plated meal functions and one (1) server per forty (40) guests at buffet functions. Due to the current health crisis, additional health and safety regulations may be implemented requiring additional service, please discuss the styles of service for all buffet services and the additional costs with your Catering Manager. Additional staffing requests or guarantees for less than twenty-five (25) 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 (3) hour service and dinner is based on up to four (4) hours of service. Extended service time will be subject to additional labor fees. Function start or end times that deviate more than thirty (30) minutes from the time indicated on the banquet event order will have additional labor fees per hour, per server scheduled.

BEVERAGES

OVG Hospitality offers a complete selection of beverages to compliment your function. Alcoholic beverages and services are regulated by the Liquor Control Board, OVG Hospitality..., 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 premises. 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.

AS PER ASCO'S "POLICIES FOR EXHIBITORS AND OTHER ORGANIZATIONS AT ASCO'S MEETINGS".

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

PAYMENT/DEPOSIT/CONTRACTS

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 (45) 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 (14) days in advance of the first function. A 3.5% fee will be assessed on all payments made by credit card. This fee will be due at the time of credit card payment and is non-refundable. No transaction fee will be assessed on payments made by check, ACH, cash, or debit card.]

CANCELLATIONS

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, payment in full for the estimated revenue based on the menu and event arrangements is required.

RETAIL/CONCESSIONS SERVICE

Appropriate operation of concession outlets will occur during all show hours. OVG Hospitality reserves the right to determine which carts/outlets are open for business and hours of operation pending the flow of business. Should additional service locations be requested, a minimum sales guarantee and related charge may apply.

WITH OUR GUESTS IN MIND

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 a substantial part 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. The McCormick Place is the first convention center in the country to make the switch to e-water for sanitizing.

McCormick Place 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 McCormick Place, the Governor commended the Center'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, McCormick Center was the first convention center to receive Green Seal certification for environmentally responsible food purchasing, operations and management.



OVG Hospitality meets Green Seal™ Standard GS55 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.



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