



Exhibit Catering Menu



Welcome to New Orleans!

Welcome to New Orleans, “The Big Easy,” a world-renowned destination for food, wine, and free-spirited fun – where the historic beauty and entertainment options are matched only by the warmth and energy of an exciting community.

Centerplate is a leading global event hospitality company, and we are thrilled to be your exclusive hospitality partner at the Ernest N. Morial Convention Center. Our style is collaborative, and our New Orleans team is delighted to work with you to ensure your experience here in this special location is smooth, successful, and enjoyable. We are committed to delivering the finest food, amenities, and service to impress your guests.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced, and quality ingredients to crisp, sincere, and attentive service, our goal is to provide world-class hospitality for every one of our guests.

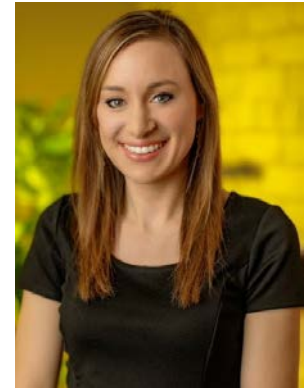
Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today!

Here’s to your successful event in New Orleans.

Linsey Marriott

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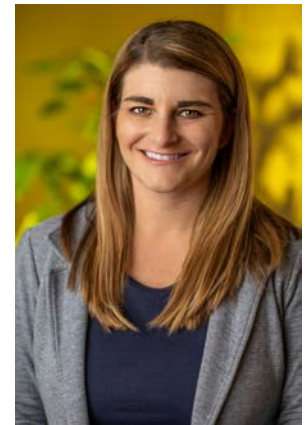
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TASTE OF NEW ORLEANS

Assorted Zapp's Chips **per dozen**

Assorted Chee Wees **per dozen**

Individually Wrapped Pralines **per dozen**
3-dozen minimum

Individually Wrapped King Cakes **per dozen**
3-dozen minimum

Duo of Beignets* **per dozen bags**
Dusted with Powdered Sugar
3-dozen minimum



Creole Sausage & Shrimp Skewers* **per dozen**
Ravigote Sauce
3-dozen minimum

Crawfish Pies* **per dozen**
Remoulade Sauce
3-dozen minimum

Meat Pies* **per dozen**
Hurricane Sauce
3-dozen minimum

Louisiana Crab Cake Bites* **per dozen**
Meyer Lemon Remoulade
3-dozen minimum

Crab Stuffed Mushrooms* **per dozen**

Boudin Balls* **per dozen**
Horseradish Creme
3-dozen minimum

Alligator Bites* **per dozen**
Creole Tarter Sauce
3-dozen minimum

Chili & White Corn **per dozen**
Hush Puppies*
3-dozen minimum

Ratatouille Brochettes **per dozen**
3-dozen minimum

Classic Shrimp Cocktail **per dozen**
3-dozen minimum

Creoleaise Chicken Tarts **per dozen**
3-dozen minimum

Crawfish Slaw **per dozen**
Tabasco Aioli
3-dozen minimum

Mini Muffuletta Sandwiches **per platter**
Serves 15-20

Finger Sandwiches **per platter**
Serves 15-20

**Booth attendant is required for above service, additional fees apply*



BREAKFAST OPTIONS

Minimum of 10 guests per item

Breakfast Burrito* each

Scrambled Egg, Cajun Sausage, Potato, Cheese in Warm Tortilla with Tabasco and Fresh Salsa

Stuffed Biscuit Sandwich* each

Buttermilk Biscuit with Applewood Bacon, Egg, Cheese

Little Piggy Breakfast Sandwich* each

Pulled Pork, Applewood Smoked Bacon, Cheddar Cheese, Egg Patty on English Muffin

English Muffin Breakfast Sandwich* each

Scrambled Egg, Tasso Ham, Cheddar Cheese

Garden District Breakfast* each

Scrambled Eggs, Sausage Patty, Hash Browns
Fresh Fruit Cup, Breakfast Pastry
Bottled Juice

Iberville Breakfast* each

Vegetarian Frittata, Bacon, Hash Brown Cakes,
Fresh Fruit Cup, Breakfast Pastry
Bottled Juice

Uptown Breakfast Box each

Blueberry Muffin, Fruit Cup, Granola Bar, Yogurt
Bottled Juice



**Booth Attendant is required for all above service, additional fees apply*



SNACKS & PLATTERS

Individual Bags of Pretzels

2-dozen per order

Individual Bags of Salted Peanuts

2-dozen per order

Individual Bags of Trail Mix

2-dozen per order

Nature Valley® Granola Bars

2-dozen per order

Kellogg's® Nutri-Grain® Bars

2-dozen per order

Full Size Candy Bars

2-dozen per order

Assortment of Yoplait Yogurts

2-dozen per order

Yogurt Parfaits

Fresh Seasonal Fruit, Vanilla Yogurt & Granola

2-dozen per order

Whole Fruit

2-dozen per order

Tortilla Chips & Salsa (serves 20)

Potato Chip & French Onion Dip (serves 20)

Crudité & Ranch Dip (serves 20)

Carrot, Celery, Cherry Tomato, Bell Peppers with Ranch

Pita Crackers & Hummus (serves 20)

Imported & Domestic Cheese Display (serves 20)

Served with Crackers

Cheese & Charcuterie (serves 20)

Cheese, Crackers, Cured Meats & Pickled Vegetables

Fresh Fruit Display (serves 20)

Yogurt Dipping Sauce



FROM THE BAKERY

Assorted Muffins per dozen
3-dozen minimum

Assorted Danish per dozen
3-dozen minimum

Assorted Bagels & Cream Cheese per dozen
3-dozen minimum

Assorted Cookies per dozen
Chocolate Chip, Oatmeal Raisin, White Macadamia and Peanut Butter
3-dozen minimum

Assorted Brownie per dozen
Fudge & Walnut
3-dozen minimum

Lemon Bars & Blondies per dozen
3-dozen minimum

Rice Krispy® Treats per dozen
3-dozen minimum

Half Sheet Cake* (40 slices) each

Full Sheet Cake* (80 slices) each

*Choice of fruit or cream filling. Includes disposable cake knife, plates, forks and napkins
Custom artwork is available upon request



BENTO & BREAK BOXES

Minimum of 10 boxes per item

Cheese, Salami, Pita Chips & Hummus **each**

Quinoa Salad, Nuts, Dried Fruit, Chocolate Covered Strawberries **each**

Carrots, Celery, Peanut Butter & Trail Mix **each**

Chicken Salad, Grapes, Cheese & Crackers **each**



Big Easy each

Zapp's Chips

Individually Wrapped Praline

8oz Bottle of Water

Super Charged each

House Made Granola Bars

Trail Mix

Fruit Cup

8 oz. Bottle of Water

Sweet & Salty each

Pretzels

House-Made Bark

Mixed Nuts

8oz Bottle of Water



BOXED LUNCHES

Minimum of 10 boxes per item

Mardi Gras **each**

- Served on an artisan French roll with lettuce
- Hickory Smoked Turkey & Provolone Cheese
- Cajun Roast Beef & Cheddar Cheese
- Smoked Ham & Jack Cheese
- Roasted Northshore Vegetables & House-made Hummus

Streetcar Salads **each**

- Cajun Chicken Caesar Salad with Spiced Chicken Breast, Romaine Hearts, Tomato Gems, Croutons, Parmesan Cheese & Creamy Caesar Dressing
- French Market Chef's Salad with Local Mixed Greens, Chopped Ham, Hard-Boiled Egg, Goat Cheese, Olives, Applewood Bacon & Red Wine Vinaigrette
- Farmer's Market Vegetable Salad with Assorted Greens, Local Vegetables, Chickpeas, Kidney Beans & Sugarcane Vinaigrette

French Quarter Wraps **each**

- Smoked Turkey with Brie Mousse, Greens & Satsuma Chutney
- Cajun Roast Beef with Greens, Roasted Red Peppers & Herbed Creole Garlic Cheese
- Roasted Eggplant with Squash, Peppers, Sun Dried Tomatoes & Greens

Fleur De Lis **each**

- New Orleans Classic Muffuletta Sandwich
- Cajun Turkey Breast with Arugula & Tomatoes on a Kalamata Olive Baguette
- Herb Grilled Chicken Breast with Pepper Jack Cheese & Garden Pesto on a Ciabatta Roll
- Marinated Roasted Portobello Mushroom with Roasted Red Peppers & Garlic Herb Cheese on a Ciabatta Roll



All Boxed Lunches are served with individual bag of Zapp's® Chips, Fresh Whole Fruit, Chocolate Chip Cookie & Bottled Water

Jazz Up your meal with enhanced side items: Pasta Salad, Sliced Seasonal Fruit, Cake Bloc & Bottled Water



COLD LUNCH BOWLS

Minimum of 10 orders per item

Grilled Shrimp Salad Bowl **each**

Arugula Rocket Lettuce, Fingerling Potato, Cherry Tomato, Haricot Verts, and Lemon Grass Vinaigrette

Chili Lime Chicken Breast Keto Bowl **each**

Chili Lime Grilled Chicken Breast, Roasted Cilantro Cauliflower Rice, Southwest Charred Corn with Pico De Gallo, Cotija Cheese

Chili Lime Vegetarian Keto Bowl **each**

Chili Lime Grilled Tofu, Roasted Cilantro Cauliflower Rice, Southwest Charred Corn with Pico De Gallo, Cotija Cheese

Asian Chicken Noodle Bowl **each**

Soy Marinated Chicken served a top Edamame, Purple Cabbage, Cilantro, Shredded Carrots, Garlic, Ginger & Green Onions with Peanut Sauce

Includes Zapp's Chips & Bottled Water



RECEPTION ITEMS

Hibachi Beef Skewers* per dozen

Green onion & teriyaki glaze

3-dozen minimum

Chicken Tandoori Skewers* per dozen

Greek yogurt and herb dip

3-dozen minimum

Crispy Creole Cheese & Crab Pocket* per dozen

Sweet chili fruit dip

3-dozen minimum

Mac n' Cheese Bites* per dozen

Fried golden

3-dozen minimum

Tempura Shrimp* per dozen

Sweet chili sauce

3-dozen minimum

Raspberry & Brie Bites* per dozen

Raspberries & brie in puff pastry

3-dozen minimum

Antipasto Brochettes per dozen

Mozzarella, roasted tomato &
kalamata olive in basil marinade

3-dozen minimum

Smoked Candied Bacon Jam Tart per dozen

Hardwood smoked bacon,
blue cheese in a quinoa tart shell

3-dozen minimum

Crispy Asiago Asparagus per dozen

Asparagus spear, Asiago cheese, hand wrapped in
crisp buttery phyllo

3-dozen minimum



**Booth attendant is required for above service, additional fees apply*



ENHANCED STATIONS+

Client to supply: electrical (if applicable) · 6' countertop · trash removal · clean up

Ice Cream Cart

(100) Assorted Ice Cream Novelties – Strawberry Bars, Fudge Bars
Ice Cream Cones, Chocolate Bars & Ice Cream Sandwiches
Additional ice cream available (24 assorted ice creams per order)

Creole Creamery Ice Cream Co. Cart*

(3) 3-gallon Tubs of Creole Creamery Ice Cream
Our Favorite Flavors: Cookie Monster, Creole Cream Cheese, Bananas
Foster, Chocolate Amaretto Cheesecake, Lavender Honey, Cafe Au Lait,
Mint Chocolate Chip, Vanilla, Nectar Sherbet, and French 75 Sorbet

More Flavors Available Upon Request
Additional gallons available
Sundae Bar Enhancement available

Infused Hydration Station

Three decorative dispensers filled with your flavor choice of
a refreshing infused water
Consult your catering sales manager for suggested flavors of infused
beverages. Includes disposable cups, napkins, stirrers, and sweeteners.
Approximately (50) 7 oz servings per container

House Made GraNOLA Bar

Four Flavors: Peanut Butter, Cranberry-White Chocolate Chip, Chocolate
Chip Pecan, and Dried Cherry-Almond-Marshmallow
All Granola Bars are to Individually Wrapped
Includes disposable plates and napkins
(200) Bars per order {50 of each flavor}

Freshly Baked Gourmet Chocolate Chip Cookie Station*

Featuring Otis Spunkmeyer premium gourmet chocolate chip cookies
Includes: (264) chocolate chip cookies, oven, napkins and appropriate supplies
Additional cases of cookies available (240 per case)

Gourmet Pretzel Station*

Includes: (180) freshly baked gourmet soft pretzels
Served with yellow mustard, napkins and appropriate supplies
Additional cases of pretzels available (45 per case)

Cinnamon Roll Station*

Includes: (240) freshly baked cinnamon rolls
Served with vanilla icing, oven, napkins, and appropriate supplies
Additional cased of cinnamon rolls available (120 per case)

Build your Own Trail Mix

Penny Glass Jars filled with your choice of Sweet & Savory Treats
Select (5) from the following: Mixed Nuts, Plain M & M's, Dried Fruit Mix, Raisins,
Banana Chips, Yogurt Pretzels, Granola, Traditional Snack Mix, or Cajun Snack Mix
(5) pounds per Item {25 lbs total}
Includes Jars, Scoops and Bags
Additional Selections Available per pound

Iced Coffee Bar* each

Includes: (10) gallons iced coffee, 2% and half & half
Assortment of Flavored Syrups, Whipped Topping & Assorted Shaker Toppings
Additional milks options available upon request

**Booth Attendant is required for above service, additional fees apply
+One time setup fee applies per station*



SPECIALTY BEVERAGE CARTS

Big Easy Frozen Beverages

Your choice of one of the following services:

- A Bananas Foster Signature Coffee Frappe
Iconic dessert and coffee combination
- B Frozen Coffee
Delicious, Cool and Caffeinated
- C Frozen Lemonade
Tart, Smooth and Creamy
- D Mardi Gras Vanilla Shake
Classic, Festive and Fun
- E Pat O'Brien's Frozen Hurricane
Sweet, Fruity with Regional Inspiration (non-alcoholic)
- F *Mango and Strawberry Smoothie*
Refreshing Strawberry, Mango or Layered Strawberry-Mango

Packages include:

1-6 hours of service | 400 - 7 oz drinks

Two day minimum

One time set up fee is required

Additional service hours available

Additional beverages available (100 cup increments)

Client to provide: 6' hospitality counter or rented 6' draped counter.

Client is responsible for pre-arranging the correct electrical power supply - please request this from your catering sales manager.

Client is responsible for trash removal and clean up.

Cappuccino Station

Includes: espresso, Americano, cappuccino, latte, macchiato and traditional condiments

Orleans Cappuccino Station

Includes: bananas foster, mochas and hot chocolate

Packages include:

1-6 hours of barista service | 400 - 6 oz drinks

Two day minimum

One time set up fee is required

Add iced coffee to any package

Additional service hours available

Additional beverages available (100 cup increments)

Client to provide: 6' hospitality counter or rented 6' draped counter.

Client is responsible for pre-arranging the correct electrical power supply - please request this from your catering sales manager.

Client is responsible for trash removal and clean up.



Specialty Booth Attendant is required for above service, additional fees apply



BEVERAGES

Bottled Fruit Juices per case
Orange, Cranberry & Apple

Assorted Canned Soda per case
Coke, Diet Coke, Sprite

Assorted Vitamin Water per case

Dasani Bottled Water per case

Perrier® Sparkling Water per case

Red Bull (8oz) per case
Regular or Sugar Free

Ice, 16lb bag

Daily Beverage Refresh
Cups & ice for beverages already ordered in booth

Water Cooler each
3-day rental, additional days available

Additional 5-Gallon Jug each

(24) Beverages per case
(1) Case minimum required per item

Freshly Brewed Coffee or Hot Tea per gallon
3-gallon minimum

Freshly Brewed Starbucks® Coffee per gallon
3-gallon minimum

NOLA Coffee per gallon
3-gallon minimum
Included freshly brewed coffee, assortment of flavored syrups,
swizzle sugar sticks & cinnamon shaker

Starbucks® NOLA Coffee per gallon
3-gallon minimum
Included freshly brewed Starbucks® coffee, assortment of flavored syrups,
swizzle sugar sticks & cinnamon shaker

Iced Coffee per gallon
3-gallon minimum



**Booth Attendant is required for above service, additional fees apply*

POLICIES & SERVICES

All food and beverage items in the exhibit halls must be purchased through the food and beverage department. This includes bottled water.

· Exhibitor catering does not supply tables or electrical for your booth.

Please order this equipment through your service contractor.

· All food and beverage orders require full payment in advance.

We accept American Express, Discover, Mastercard, Visa or company check. Please make checks payable to Centerplate.

· MCCNOFB requires payment by credit card for all advance and on-site orders.

· Disposable service ware is used on all food and beverage functions on the exhibit floor.

· Menu items and prices are subject to change without notice.

CDC, State & Local Policies Guidelines & Recommendations

Centerplate will adhere to all CDC, State & Local policies. We reserve the right to modify or cancel a service if we are no longer able to execute due to changes from authorities or if a safe working environment is not available at time of service.

Cancellation Policy

Full charges will be applied to cancellation of any menu items received within 5 business days, prior to delivery.

Staffing

Booth Attendant* \$45 per hour

Chef* \$75 per hour

Delivery Fee \$30 per trip

*Minimum of (5) hours

A 21% service charge and current sales tax will be added to all food, beverage and labor fees. Menu items and prices may be subject to change without notice.

A \$30.00 delivery fee will be applied to all above orders. Exhibitor booth catering does not supply tables for your booth. You must order these through your service contractor.

Service Charges and Tax

A 21% "house" or "administrative" charge will apply to all food, beverage, labor and fees (including corkage). Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

The "house" or "administrative" charge of 21% is added to your bill for the catered event/function (or comparable service) which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

If the customer is an entity claiming exemption from taxation in the state where the facility is located, the customer must deliver to MCCNOFB satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.



HOW TO ORDER

VISIT OUR WEBISTE:

<https://mccnoexpresscatering.ezplanit.com>

- Select your event
- Select your location **Exhibit Hall (Trade Shows)**
- Make your menu selections
 - Click on the item you would like to order
 - Update the quantity and select **Add to Cart** once finished
 - Repeat until all items have been successfully added to cart
- Once you have completed your order, click **Your Cart** in the upper right corner, confirm cart and select **Checkout**

- First time ordering? Sign up for an account by clicking **Create Your Account**
 - Complete all fields, including a mobile number for the person onsite and select **Register Account**
- Returning user? Log in to your account

- Checkout
 - Enter your Booth Number or Exhibitor Meeting Room Number (MR#)
 - Add any notes or delivery instructions
 - Note any allergies for our team to be aware of
 - Enter payment info by clicking **Change Payment Method**, followed by **Add New Card** and enter card info
 - Confirm order is correct and select **Place Order**

*You will receive an email indicating your order has been placed and is pending approval. You will hear from our catering team within 1-2 business days, confirming the order. Your card will not be charged at the time of ordering.

Advance order deadline is November 18, 2022

Order deadline is November 28, 2022





MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

