



Orange County Convention Center

Orlando



EXHIBITOR MENU

Please note- popcorn and alcohol are not permitted



CHEF SPOTLIGHT

EXECUTIVE CHEF JAMES KATURAKES

James Katurakes, known as Chef K., has been the Executive Chef at the Orange County Convention Center since 1998. He is classically trained by some of the world's best chefs and consistently cooks for large events, which is no small feat. He is presently in charge of a \$4.2-million kitchen and a production crew of 75.

"I've been in this building for 26 years, and the opportunities that have presented themselves from the partnership between Sodexo Live! and the Orange County Convention Center are unmatched. With Sodexo Live!, we have a unique position to bring experience and talent to the building and to our clients so that we can present our guests with the best possible food and overall experience for their events. Sodexo Live! offers its know-how in hospitality and culinary excellence to create tailor-made offers and transfix places and events. With the Convention Center being as renowned as it is, we are fortunate to host clients from across the globe and utilize those resources to provide world-class hospitality."

– Chef Katurakes

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SODEXO LIVE! EXHIBITOR SALES SUPPORT (407) 685-9857

CATERING PAYMENT POLICY

Customer hereby agrees that one hundred percent (100%) of the projected payment for the event shall be paid at least thirty (30) days prior to the event. Any deposit shall be credited toward the total payment for the event; deposits may be presented as checks, wire transfers, or money orders. The deposit will not bear interest.

Catering shall not be required to provide any services hereunder; nor will catering be required to commence planning for the event unless and until customer has returned a signed agreement to us and has complied with the payment requirements.

MINIMUM SPEND

Exhibitor agrees to a minimum spend of \$150, any orders less than this amount will access a fee of \$75.

GLUTEN-FREE SELECTIONS

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do not operate a dedicated gluten-free, or allergen-free preparation and service space.

Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.

VEGAN SELECTIONS



Click on any of the INDEX items to jump immediately to that page.

A wooden table is elegantly set with a variety of baked goods and fresh fruit. In the foreground, a white plate holds several golden-brown, flaky pastries. To the left, small white bowls are filled with dark red grapes. Further back, more plates of pastries and muffins are visible, along with bowls of mixed fruit including strawberries and yellow berries. The background is softly blurred, showing more of the table setting and a bright, airy atmosphere.

A LA CARTE

NON-ALCOHOLIC BEVERAGES

All services include the appropriate condiments, cups and napkins.

PREMIUM COFFEE | 246

Three gallon units (approximately 40 cups)

PREMIUM DECAFFEINATED COFFEE | 246

Three gallon units (approximately 40 cups)

HERBAL TEA | 246

Three gallon units (approximately 40 cups)

KEURIG® STARBUCKS® K-CUPS COFFEE SERVICE (per show) | 450

Includes machine rental

96 K-Cups total, to include 24 each of the following flavors: Veranda Blend® Blonde, Pike Place® Roast Coffee, Café Verona®, and Decaf House Blend, with sweeteners, creamers, bio-degradeable cups, lids, sleeves and napkins
Power requirements: 1 each, 120volt/15amps/multistrip

ADDITIONAL STARBUCKS® K-CUPS | 125

(24 ct, per case) Minimum order of 1 case per selection.

- Veranda Blend® Blonde
- Pike Place® Roast Coffee
- Café Verona®
- Decaf House Blend

ICED TEA | 135

Three gallon units (approximately 38 cups)

SOUTHERN SWEET TEA | 135

Three gallon units (approximately 38 cups)

LEMONADE | 135

Three gallon units (approximately 38 cups)

TROPICAL FRUIT PUNCH | 135

Three gallon units (approximately 38 cups)

ASSORTED INDIVIDUAL FRUIT JUICES | 126 (per case of 24)

ASSORTED PEPSI® PRODUCTS, INCLUDING DIET AND BUBLY | 96 (per case of 24)

AQUAFINA® BOTTLED WATER | 96 (per case of 24)

PERRIER® SPARKLING WATER | 108 (per case of 24)

GATORADE® | 108 (per case of 24)

RED BULL® ENERGY DRINK | 144 (per case of 24)

STARBUCKS® FRAPPUCCINO | 144 (per case of 24)

OPTIONAL: ADD AN ATTENDANT | 225 for up to 4-hours of service



HANDCRAFTED DONUTS

All services include the appropriate condiments, disposable plates, cutlery and napkins. Minimum of five (5) dozen per day. +75 delivery fee applied to any orders of less than the stated minimum.

STANDARD 3.25" DONUTS (per dozen) | 50

Minimum of five (5) dozen, per selection

OVERSIZED JUMBO 5" DONUTS (per dozen) | 60

Minimum of five (5) dozen, per selection

CLASSIC FLAVOR OPTIONS

- Classic Glazed
- Chef's Choice Cake
- Chocolate Iced
- Chocolate Iced & Sprinkles
- Blue (Vanilla) Iced & Sprinkles
- Strawberry Iced & Sprinkles
- Purple Glazed Ube 

CUSTOM UPGRADES

Themed Colors (per donut) | +2

Eatable Disk Logo (per donut) | +3

Flavored Icing (per donut) | +2



CUSTOM FLAVOR OPTIONS

Available for vanilla iced donuts only. Minimum of five (5) dozen, per flavor. Max of (5) custom flavors, per order.

FRUITY:

- Apple
- Black Cherry
- Blackberry
- Blueberry
- Grape
- Green Apple
- Orange Cream
- Peach
- Pineapple
- Raspberry
- Strawberry-Kiwi

SAVORY:

- Butter Rum
- Butterscotch
- Caramel
- Coconut
- Cinnamon Roll
- Coffee
- English Toffee
- Maple
- Marshmallow
- Peanut Butter
- Root Beer

GOURMET DONUTS: +2.50 each

Available upon request.

- Maple Double Bacon
- Cookies & Cream
- Apple Streusel
- Café Mocha
- Fruity Pebbles
- And so much more!



FROM THE BAKERY

All services include the appropriate condiments, disposable plates, cutlery and napkins. Add an Optional Booth Attendant for +225 for up to 4 hours of service .

FRESHLY BAKED BREAKFAST PASTRIES | 60

Minimum of one dozen per selection

- Assorted “over the top” muffins
- Assorted strudel danish
- Assorted mini breakfast loaves
- Assorted croissants (including multigrain)
- Assorted bagels with cream cheese, butter and preserves

VEGETABLE BISCUITS (dozen) | 50

Freshly baked served with butter, preserves and honey

ASSORTED GOURMET COOKIES (dozen) | 52

DOUBLE FUDGE BROWNIES (dozen) | 60

PROTEIN BREAKFAST BITES 🌱 (dozen) | 48

With gluten free steel rolled oats, cinnamon, raisins, dark chocolate chips and honey

WHOOPIE PIES | 60

Minimum of one dozen per flavor

- Red Velvet
- Chocolate Cream
- Lemon

MINI BUNDT CAKES | 64

Minimum of one dozen per flavor

- Limoncello
- Chocolate Raspberry
- Orange Cream

PETITE DESSERT PASTRIES (dozen) | 62

COCONUT MACAROONS 🌱 (dozen) | 65

GOURMET CUPCAKES (dozen) | 62

Minimum of one dozen per flavor:

- Carrot raisin and walnuts with vanilla icing
- Red velvet with cream cheese icing
- Picasso with chocolate chunks, chocolate fudge, mini marshmallows and chocolate shavings
- Banana nut cream with chocolate icing
- Berries and cream with vanilla icing

HALF SHEET CAKE* | 200

Chocolate or vanilla cake with vanilla, cream cheese, chocolate fudge or fresh whipped cream toppings

FULL SHEET CAKE* | 300

100 slices approximately

Choice of raspberry, peach, or strawberry-blueberry fillings with vanilla, cream cheese, chocolate fudge or fresh whipped cream toppings

FULL SHEET CAKE WITH CUSTOM CHOCOLATE SILK SCREEN LOGO* | 550

Choice of raspberry, peach, or strawberry-blueberry fillings with vanilla, cream cheese, chocolate fudge or fresh whipped cream toppings

Submit logo (PDF) two weeks prior to event.

*Requires Booth Attendant at +225 for up to 4 hours service



FROM THE PANTRY

All services include the appropriate condiments, disposable plates, cutlery and napkins.

ASSORTED FRUIT YOGURT 🌱 (dozen) | 60

Individual containers

WHOLE FRESH FRUITS 🌱 🍃 (dozen) | 48

BULK CANDY 🍬 (pound) | 25

Assortment of individually wrapped hard candies

GRANOLA BARS (dozen) | 48

Individually packaged

INDIVIDUAL BAGS OF POTATO CHIPS (dozen) | 48

INDIVIDUAL BAGS OF PRETZELS (dozen) | 48

TRADITIONAL CHEX® SNACK MIX (dozen) | 45

Individual size bags

ASSORTED ICE CREAM NOVELTIES (dozen) | 54

A selection of ice cream sandwiches, cones, sherbet cups and strawberry shortcake on a stick

Freezer rental required at +100 per unit

Power requirements: 120volt/10amps/single phase

PREMIUM ICE CREAM NOVELTIES (dozen) | 84

A selection of Dove® ice cream bars, M&M's® cookie sandwiches and Snickers® cones

Freezer rental required at +100 per unit

Power requirements: 120volt/10amps/single phase

OPTIONAL: ADD AN ATTENDANT | 225

for up to 4 hours of service





BREAKS & BREAKFAST

BREAK SERVICE PACKAGES

Please contact your Catering Manager to discuss Break Services. Prices listed are per guest. Minimum of 25 guests. A +75 fee will be applied for services less than the stated minimum. All Breaks are priced based on a menu mix with fixed quantities for an event duration of 30 minutes.*

CITRUS BREAK | 16.75

Bountiful baskets of seasonal whole fresh fruits, Key lime cheesecake bars, lemon bars, orange glazed sugar cookies and lemon drop Jelly Belly® jelly beans

DEATH BY CHOCOLATE BREAK | 19.75

Chocolate dipped Oreo® cookies, pretzel rods, strawberries, peanuts, double fudge brownies and double chocolate chip cookies

SNACK ATTACK BREAK | 17.75

Sweet and salty trail mix, Ruffles® potato chips, crunchy pretzel twists, Goldfish®, assorted freshly baked cookies, Rice Krispies® treats and M&M's® candies

POWER BREAK | 21

A selection of whole grain and oat muffins, vegetable breads, assorted dried fruits, whole seasonal fresh fruit, energy and granola bars

EYE OPENER ENERGY BREAK | 16

Whole fresh fruit basket, individual fruit yogurts, assorted dried fruits and healthy trail mix in individual bags

FRUIT AND CHEESE BREAK 🍷 | 20.25

Whole fresh fruit basket, assorted regional and imported cheeses with fruit garnish, plantain chips, Terra® chips and rice crackers

MILK AND COOKIES BREAK | 17.50

Whole fresh fruit basket, freshly baked chocolate chip, oatmeal, peanut butter with peanut butter chips and sugar cookies, individual half pints of 2% milk and skim

SOUTH FLORIDA SPICE BREAK | 19

Mojo spiced gourmet nuts, crispy fried plantain chips with spicy Caribbean black bean dip, chipotle spiced mango salsa with tri-color tortilla chips and toasted crostini with habanero grilled corn salsa

FARM STAND FRUIT & VEGGIE BREAK 🍷 | 24.50

Fresh vegetable crudité display with herb ranch dip, sliced seasonal fresh fruits with honey yogurt dip, rice crackers, plantain chips, cheddar and brie cheese

HARVEST BREAK | 21

Grilled local vegetable antipasto display, herb marinated olives, roasted peppers, gourmet cheese board with regional favorites, toasted specialty flat breads, crackers, sofrito vinaigrette hummus and tri-color tortilla chips

NOSTALGIC CANDY BREAK | 16

Good & Plenty®, Hot Tamales®, Raisinets®, Goobers®, Jaw Breakers®, Snow Caps® and Malt Balls (selections based upon availability)

*Replenished items, with service time above 30 minutes, will be charged on an a la carte basis.



CONTINENTAL BREAKFASTS

Served with coffee, decaffeinated coffee and herbal tea.

Prices listed are per guest. Minimum of 25 guests.

Pricing based on one hour period of service. Replenished items, with service time above 1 hour, will be charged on an a la carte basis.

A +75 fee will be applied for services less than the stated minimum.

DAY BREAK CONTINENTAL BREAKFAST | 26.50

Apple, cranberry and Florida orange juices, freshly baked breakfast pastries, bran muffins and multigrain croissants served with butter and preserves

SUNRISE CONTINENTAL BREAKFAST | 31.75

Apple, cranberry, Florida orange and V-8 juices, sliced fresh fruit display, freshly baked breakfast pastries, bran muffins, multigrain croissants and bagels served with butter, preserves and cream cheese

HEALTHY START CONTINENTAL | 29.75

Apple, cranberry, Florida orange and V-8 juices, seasonal fresh fruits and berries with non-fat yogurt and toasted granola, whole grain muffins with margarine and fruit preserves

THE PARK AVENUE CONTINENTAL | 40.50

Apple, cranberry and Florida orange juices, fruit cocktail bar with yogurt and seasonal fruit and berries, mini gourmet breakfast muffins, tropical fruitizzas, fresh bagels and thinly sliced smoked salmon served with tomatoes, onions, capers and cream cheese

BREAKFAST ENHANCEMENTS

Prices listed are per guest. Minimum of 25 per selection.

WHOLE WHEAT ENGLISH MUFFIN AND EGG WHITE | 12.75

With sautéed peppers, American cheese and fresh spinach

PREMIUM BUTTERMILK BISCUIT SANDWICH | 11.25

Scrambled eggs, sausage and cheddar cheese

BREAKFAST BURRITO | 12.75

Scrambled eggs with chorizo and Monterey Jack cheese in a grilled flour tortilla with salsa fresca

EGG GRATIN BOWL 🌱 | 8.50

Oven poached with cheddar cheese, sea salt and pepper

FARMERS SCRAMBLED EGG MEAT TRIO BOWL 🌱 | 9.75

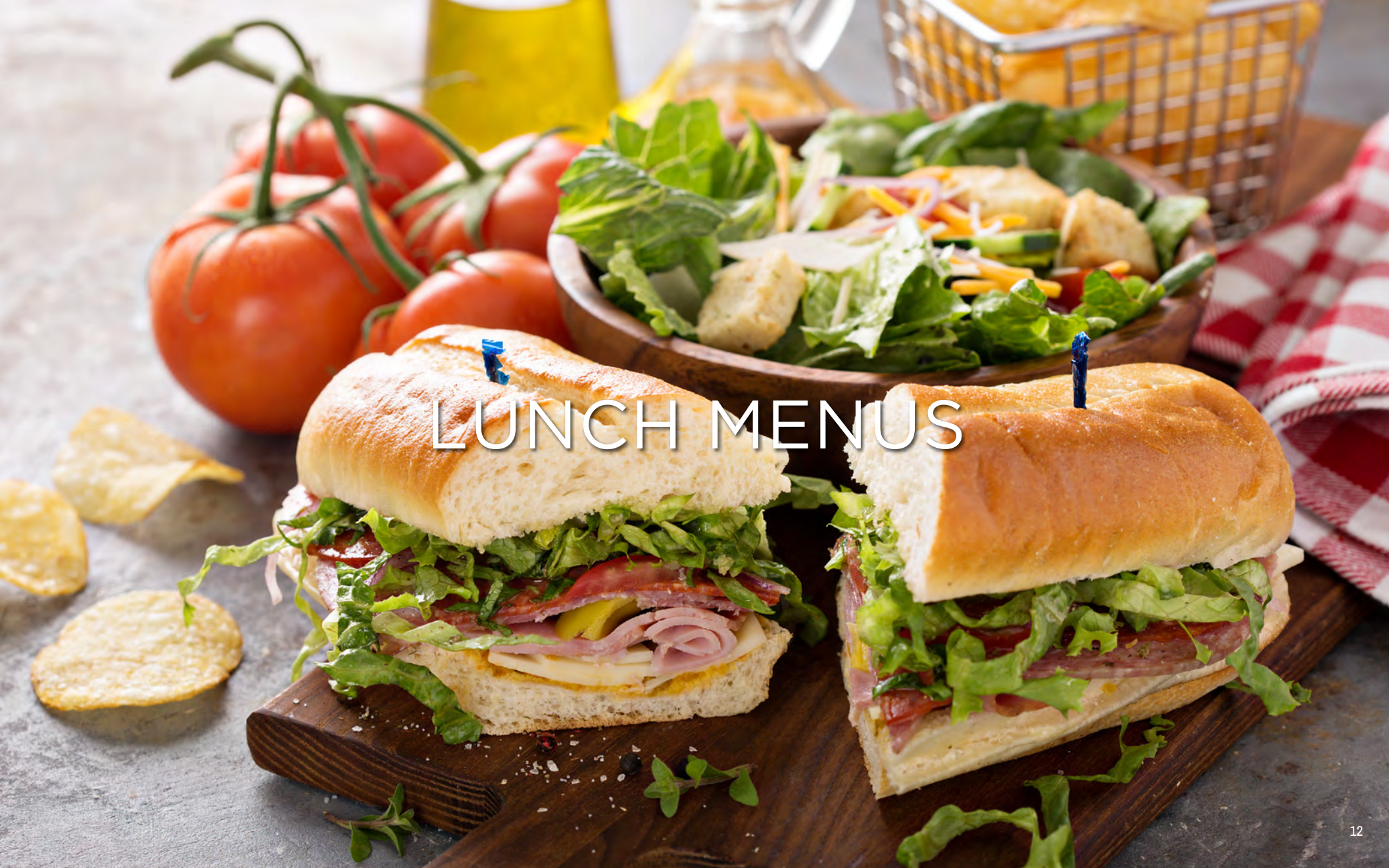
With sage sausage, bacon, ham and potatoes

VEGETARIAN SCRAMBLED EGG BOWL 🌱 | 8.50

Caprese style with roma tomato, basil and fresh buffalo mozzarella

*Breakfast Pairing: Orange Raspberry Sunrise
Mimosa with Benvolio Prosecco*



A detailed food photograph featuring two sandwiches on a wooden cutting board in the foreground. The sandwiches are filled with lettuce, tomato, onion, and meat. Behind them is a wooden bowl of salad with lettuce, tomatoes, and croutons. To the left are several ripe tomatoes on the vine and some potato chips. In the background, there's a glass of yellow liquid and a basket of more chips. A red and white checkered cloth is on the right. The text "LUNCH MENUS" is centered over the sandwiches.

LUNCH MENUS

BOXED LUNCHES

Prices listed are per guest. All Boxed Lunches are served with whole fresh fruit, cookies, chips and appropriate condiments.

TRADITIONAL BOXED LUNCH | 34

Served on a soft roll

Please select from the following:

- Premium roast turkey and cheddar cheese
- Natural roast beef and cheddar cheese
- Black Forest ham and Swiss cheese
- Grilled vegetables with herb oil
- Chicken and cheddar cheese

GOURMET SALAD BOXED LUNCH | 38.25

Please select from the following:

- **Chicken Niçoise** 🌿 with gourmet greens, sliced red skin potato, gold and green beans, heirloom tomatoes, hard-boiled egg, chick peas, capers, niçoise olives and Italian vinaigrette
- **Super Chicken Caesar Salad** 🌿 with super greens, blueberries, strawberries, toasted almonds and Caesar dressing

GOURMET WRAP BOXED LUNCH | 38.25

Please select from the following:

- Southwest roast beef with grilled peppers and chipotle aioli
- Premium roast turkey with smoked cheddar and pesto aioli
- Grilled vegetables with wilted spinach and a balsamic glaze

PREMIUM BOXED LUNCH | 38.25

Please select from the following:

- Premium roast turkey and Swiss with cranberry orange chutney on focaccia bread
- Natural roast beef with Boursin® cheese, roasted red pepper and onion marmalade on Artisan bread
- Salami, capicola, ham and pepperoni with provolone cheese and olive tapenade on an Italian sub roll
- Tomato, mozzarella, basil and olive oil on Artisan bread

UPGRADE YOUR BOXED LUNCH SELECTION

Substitute:

- **Composed Salad** instead of Chips | +5 per guest
- **Dessert Bar** instead of a Cookie | +5 per guest
- **Sliced Fruit** instead of a Whole Fruit | +5.50 per guest



EXHIBIT BOOTH DELI LUNCHEONS

All Deli Luncheons are served with Terra® Chips and appropriate condiments.
Service to include disposable plates, cutlery and napkins.

TRADITIONAL SANDWICH PLATTER | 250

12 sandwiches total, cut in half

- Premium roast turkey and cheddar cheese on a soft roll
- Natural roast beef and cheddar cheese on a soft roll
- Black Forest ham and Swiss cheese on a soft roll
- Grilled vegetables with herb oil on a soft roll

GOURMET WRAP PLATTER | 275

12 wraps total, cut in half

- Premium roast turkey with smoked cheddar and pesto aioli
- Southwest roast beef with grilled peppers and chipotle aioli
- Grilled vegetables with wilted spinach and balsamic glaze

PREMIUM SANDWICH PLATTER | 275

12 sandwiches total, cut in half

- Premium roast turkey and Swiss with Dijonnaise on a focaccia roll
- Natural roast beef with Boursin® cheese, roasted red pepper and onion marmalade on a Kaiser roll
- Salami, capicola, ham and pepperoni with provolone cheese and olive tapenade on an Italian sub roll
- Tomato, mozzarella, basil and olive oil on multigrain bread

*Platters only available on Exhibit Floor

OPTIONAL:

ADD AN ATTENDANT

for up to 4 hours of service | 225



EXHIBIT BOOTH DELI LUNCHEONS

EXHIBIT BOOTH DELI ENHANCEMENTS

Serves 10 guests

BAKED THREE-POTATO SALAD BOWL 🌱 | 80

Yukon gold, sweet and red bliss potatoes with sour cream, grain mustard dressing and flat leaf parsley

BIBB AND MIXED GREENS SALAD BOWL 🌱 | 80

Bibb lettuce and mixed greens with carrots, cucumbers, red cabbage and mandarin orange with sesame Tamari dressing

CAPRESE SALAD PLATTER 🌱 | 100

Fresh sliced mozzarella, sliced tomatoes, basil and olive oil

EDAMAME SALAD BOWL 🌱 | 80

Soy beans, white beans, red beans, corn, red pepper, red onions and rice wine vinaigrette

FUSILLI PASTA SALAD BOWL | 90

Pasta with diced red peppers, yellow peppers, red onions, sundried tomatoes, cherry tomatoes, basil and Italian vinaigrette dressing





RECEPTION

COLD HORS D'OEUVRES

Please contact your Catering Manager to determine service presentations. Prices listed are per piece.
Minimum of 50 pieces per selection. Add a Booth Attendant, at +225 (for up to 4 hours of service).

ASSORTED MINI PINWHEEL SANDWICH | 5.25

TOMATO AND FRESH MOZZARELLA SHOOTER 🌱 | 6.25

PROSCIUTTO-WRAPPED MELON 🌱 | 7.50

On bamboo skewer

CARIBBEAN CEVICHE SHOOTER 🌱 | 7.50

ASIAN SPOON AHI TUNA TATAKI 🌱 | 7.50

With plantain chip

VEGETARIAN SUMMER ROLL 🌱 | 7.50

With peanut dipping sauce

CAPRESE SLIDER | 7.50

With tomato, fresh mozzarella,
grilled squash, basil and pesto aioli

TANDOORI CHICKEN SLIDER | 7.50

With pickled carrots, cucumbers and
tzatziki sauce on a Hawaiian roll

ITALIAN SLIDER | 7.50

Prosciutto, smoked mozzarella, olive
tapenade, roasted peppers and fresh
basil on focaccia bread

SMOKED SALMON ON WONTON CRISP | 8.50

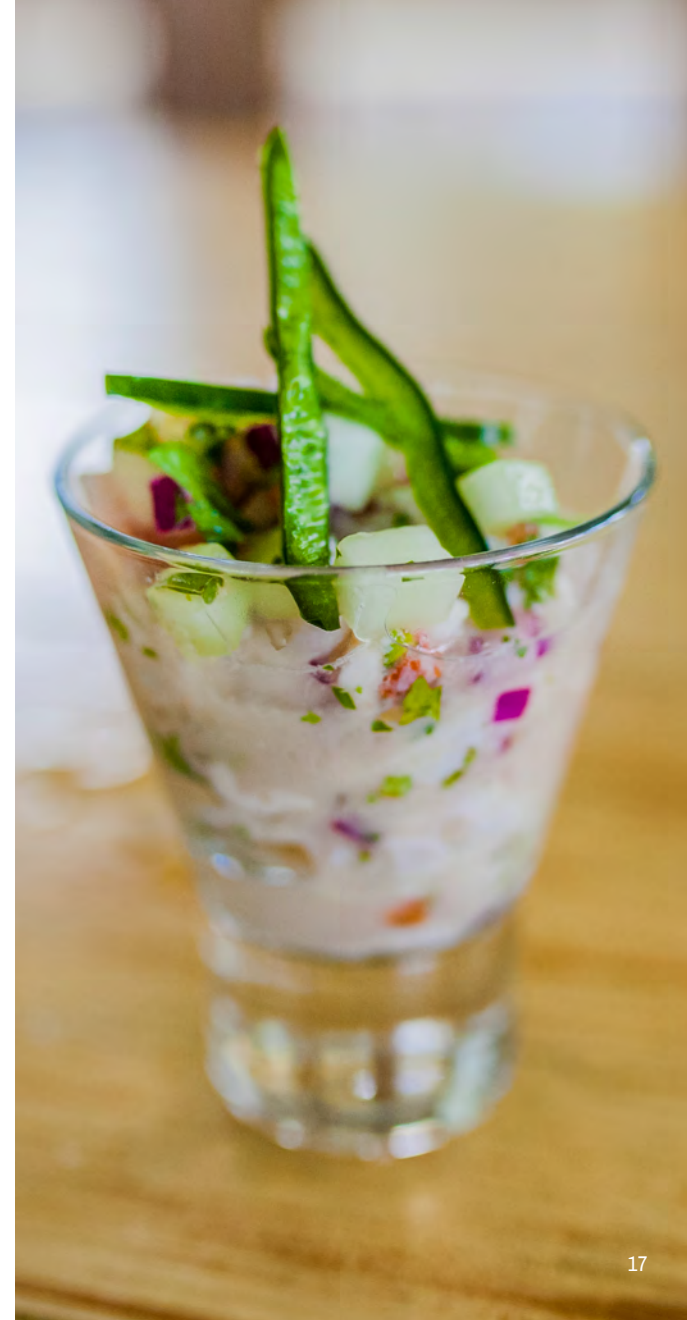
With wasabi aioli

CALIFORNIA ROLL | 8.50

With soy dipping sauce,
wasabi and pickled ginger

JUMBO SHRIMP COCKTAIL 🌱 | 8.50

With lemons and cocktail sauce



HOT HORS D'OEUVRES

Please contact your Catering Manager to determine service presentations. Prices listed are per piece.
Minimum of 50 pieces per selection. Add a Booth Attendant, at +225 (for up to 4 hours of service).

WEDGE FRIED PICKLES | 4.25

With ranch dipping sauce

VEGETABLE POT STICKER | 6.25

With ponzu sauce

JAMAICAN JERK CHICKEN SATÉ 🌿 | 6.50

VEGETABLE SPRING ROLL | 6.50

With sweet and sour dipping sauce

NEW ZEALAND SHEPHERD'S PIE | 6.50

PORTOBELLO MUSHROOM CRISP | 7.50

With smoked chipotle aioli

ARANCINI RISOTTO AND CHEESE | 7.25

Ball with pomodoro sauce

CUBAN SPRING ROLL | 7.50

Black beans and cheddar cheese,
served with sour cream and chives

SHRIMP AND ANDOUILLE SAUSAGE SKEWERS | 7.50

With peppers, onion and BBQ sauce

SHISHITO SHRIMP TERIYAKI SKEWERS | 11

TURKEY SLIDER AND STUFFING | 8.50

With cranberry sauce on a sweet bun

MOJO PORK SLIDER | 8.50

With aioli, pickled red onion, tomato
and Swiss cheese on a sweet bun

KEY WEST PAN GRILLED CRAB CAKES | 11



HOT HORS D'OEUVRES continued

Please contact your Catering Manager to determine service presentations. Prices listed are per piece.

Minimum of 50 pieces per selection. Add a Booth Attendant, at +225 (for up to 4 hours of service).

ARGENTINE CHICKEN EMPANADA | 7.50

With garlic aioli

CHICKEN CORDON BLEU | 7.50

With Gruyère cheese and dijonnaise

BEEF EMPANADA | 8.50

CHICKEN BREAST SLIDER | 8.50

With Pepper Jack cheese
and chipotle aioli

ITALIAN CHICKEN PARMESAN SLIDER | 8.50

With mozzarella and marinara sauce

CORNERED BEEF REUBEN AND SWISS SLIDER | 8.50

With sauerkraut and Thousand Island dressing

BARBEQUE PULLED PORK SLIDER | 8.50

With smoked cheddar on sweet bun

MINI CUBAN SLIDER | 8.50

With Swiss cheese on Cuban loaf

CHICKEN QUESADILLA | 9.50

MINI BEEF WELLINGTON | 8.50

VEGETABLE CHEESE QUESADILLA | 8.50

ANGUS BEEF SLIDER | 9.75

With American cheese, mustard,
mayonnaise and ketchup

BRAZILIAN CHURRASCO STEAK 🍖 | 10.50

With chimichurri dipping sauce



RECEPTION DISPLAYS

	Serves 25 guests	Serves 50 guests
IMPORTED AND DOMESTIC CHEESE DISPLAY Garnished with seasonal fruit, sliced baguettes and assorted crackers	338	675
SLICED SEASONAL FRUITS AND BERRIES DISPLAY 🍓 Served with a fruit yogurt dip	238	475
FRESH VEGETABLE CRUDITÉS DISPLAY 🥬 With creamy mojito dip and spicy Florida ranch dip	263	525
ROASTED GARLIC HUMMUS Served with crisp pita chips and cucumber-carrot relish	163	325



A photograph of four tall, clear glass tumblers filled with smoothies, arranged in a row on a dark, textured surface. From left to right, the smoothies are green, yellow-orange, red, and orange. Each glass has a silver straw. The smoothies are garnished with various fruits: a kiwi slice and blueberries for the green one; a cantaloupe wedge and blueberries for the yellow-orange one; a strawberry and blueberries for the red one; and a kiwi slice and a blood orange half for the orange one. The background is a blurred indoor setting with green plants and wooden slats.

EXHIBITOR FAVORITES

EXHIBITOR FAVORITES

Tables and electrical power required for any equipment is the responsibility of the customer.

JUST LIKE GRANDMA USED TO MAKE

DAVID'S® COOKIES AND OVEN (per day) | 250

Includes one case of cookie dough, an oven,
oven mitt, spatula, tray, plastic plates and napkins

Each case includes 213, 1.5 ounce cookies

Flavor options: Please indicate your choice on the order form:
Chocolate Chip, S'mores, Peanut Butter with Peanut
Butter Chips, Sugar, or White Chip Macadamia Nut
(by the case of 213)

Power requirements: 120volt/15amps/single phase
4ft table required.

Dimensions: 14¼"H x 19"W x 18"D, Weighs approximately 40 lbs.

Bakes 3 dozen cookies in 10 - 15 minutes.

ADDITIONAL CASE OF DAVID'S® COOKIES | 250

Booth Attendant required to serve | 225
(for up to 4 hours of service)



EXHIBITOR FAVORITES continued

Tables and electrical power required for any equipment is the responsibility of the customer.

PUT A SPECIALTY COFFEE BARISTA IN YOUR BOOTH

CAPPUCCINO/ESPRESSO

MACHINE RENTAL (per day) | 375

Power requirements: 208volt/30amp/single phase
per machine, 120volt/15amp/single phase per grinder.

Machine Dimensions: 21"H x 22"W x 22"D.

PER SERVING COST | 5

Cappuccino, Espresso, and Latte

Personnel, product, cups, whole white milk and
condiments included

Minimum of 500, eight ounce cups per day required.

ADD FLAVORED SYRUPS | +1

Vanilla, Caramel and Mocha

Above options are applied to all 500 cups per day.

ADD OPTIONAL MILK PRODUCTS (per serving) | +1

Almond, soy or oat milk

Above options are applied to all 500 cups per day.

OUT OF THIS WORLD!

LIL' ORBITS® MINI DONUTS (per serving) | 6

Deep fried and powdered on the spot

Personnel, product, bags and napkins included

Flavor options: powdered sugar, cinnamon and plain

Minimum of 250 bags (six pieces per bag) required.

LIL' ORBITS® MINI DONUTS

CART RENTAL (per day) | 300

Power requirements: 2 each, 120volt/20amps/single phase.

Cart Dimensions: 71" L x 32" W.



EXHIBITOR FAVORITES continued

Tables and electrical power required for any equipment is the responsibility of the customer.

REFRESHING AND HEALTHY

FROZEN YOGURT | 5.25

Personnel, product, cups and spoons included.

Choice of two flavors: vanilla, chocolate, low-fat vanilla, low-fat chocolate, strawberry, key lime or mango

Minimum of 250, four ounce servings per day required.

FROZEN YOGURT MACHINE

RENTAL (per day) | 250

Power requirements: 2 each, 208volt/30amps/single phase.

4ft table required for a table top machine.

Machine Dimensions: 60"H x 33"D x 26.5"W.

ASSORTED TOPPINGS:

Available at an additional cost.

Contact your Booth Catering Sales Manager to inquire about additional toppings.

"CHILL OUT"

HAND SCOOPED HÄAGEN DAZS®

ICE CREAM BY THE TUB | 325

Personnel, product, cups and spoons included.

Approximately 75 single scoops, three ounce servings per tub.

FLAVORS TO INCLUDE:

Vanilla, chocolate, strawberry, mint chocolate chip, butter pecan, cookie dough, etc.

ICE CREAM FREEZER RENTAL (per day) | 100

Power Requirements: 120volt/15amps/single phase.

Freezer Dimensions: 35"H x 49"W x 26"D.

ASSORTED TOPPINGS: Available at an additional cost.

Contact your Booth Catering Sales Manager to inquire about additional toppings.



EXHIBITOR FAVORITES continued

Tables and electrical power required for any equipment is the responsibility of the customer.

GO TO THE OASIS

FROZEN SMOOTHIE SERVINGS | 5.50

Personnel, product, cups and napkins included

Please indicate your choice of two flavors: mocha, caramel, mango, strawberry, piña colada or banana

Minimum of 250, six ounce cups per day required.

FROZEN SMOOTHIE MACHINE

RENTAL PER DAY (per day) | 250

Power Requirements: 120volt/10amps/single phase.

Machine Dimensions: 29"H x 14"W x 16"D.

6ft table required for a table top machine.

LEMONADE STAND

FRESH SQUEEZED LEMONADE | 4.75

Personnel, product and cups included

Minimum of 250, six ounce servings per day
required 6ft table required.



EXHIBITOR FAVORITES continued

Tables and electrical power required for any equipment is the responsibility of the customer.

A DIFFERENT TWIST

GIANT HOT GOURMET PRETZELS | 6.75

Personnel, product and napkins included

Please indicate your choice of flavor on the order form: plain, salted or cinnamon sugar

Minimum of 250 pretzels per day required.

GOURMET PRETZEL MACHINE RENTAL (per day) | 250

Power Requirements: Two each, 120volt/15amps/single phase.

6ft table required for a table-top machine.

Machine Dimensions: 42.5"H x 17"W x 19"D.

ADD DIPPING SAUCES (each) | +2

Cheese sauce or marinara sauce

GOIN' NUTS

FRESHLY ROASTED PECANS OR ALMONDS | 6

Personnel included

Choice of Natural or Glazed

Minimum of 250 bags.

ROASTED NUTS CART RENTAL (per day) | 250

Power Requirements: 208volt/20amps/3phase.

Cart Dimensions: 81.5" H x 35" W x 65" L.



A close-up photograph of three cocktails on a dark, reflective bar surface. In the foreground, a whiskey drink in a lowball glass is filled with ice, a black straw, and garnished with a lemon wedge and a cherry. Behind it to the left is a pink drink in a tall glass with a lime wedge and a mint sprig. To the right is a martini in a classic glass with olives. The background is blurred with bokeh lights.

BEVERAGES

WATER SERVICES

WATER COOLER RENTAL (per show) | 200

To include one, 5-gallon container of spring water and cups.
Power requirements: 120volt/5amps/single phase.

ADDITIONAL FIVE-GALLON CONTAINERS OF SPRING WATER | 38.50

Cups included

WATER COOLER DEPOSIT | 350

Charged if not returned at the end of the event.

CUBED ICE (10LBS. BAG) | 10

PERSONNEL | 225

Provides up to 4 hours of service

- **BOOTH ATTENDANT**
- **HOSTED / CREDIT CARD BARTENDER**
- **CHEF FOR YOUR BOOTH**

Additional hours +\$6.25

*A Bartender is required for all bars and will be added at \$225 per bartender with a minimum of up to 4 hours of service.
Bar Front is included with hosted bar:
Dimensions are approximately 5'W x 4'H



STANDARDS & GUIDELINES



SUSTAINABLE SOLUTIONS AT THE ORANGE COUNTY CONVENTION CENTER

By focusing on minimizing the footprint of our operations and partnering with local businesses that support sustainable initiatives, we have become a hub for sustainable events.

HOW CAN YOU HELP?

By making impactful decisions for your next event. Below are some great opportunities to incorporate sustainable options into your food and beverage program. Please ask your Catering Sales Manager for more information and applicable pricing.

HYPER-LOCAL ONSITE GARDENS

Our team partners with local “farmerpreneur” Urban Smart Farms to operate the Center-to-Table Gardens, a 2,000 sq. ft. indoor aeroponic farm with over 80 grow towers. Annually, the gardens produce 50,000+ fresh, nutritious non-GMO lettuces, herbs, and edible flowers that our chefs use to make delicious farm-to-fork dishes for your guests. From meeting rooms to meal halls and show floors, we can help you find creative ways to incorporate these innovative grow towers into your next event.

THE HONEY FRAMES CO.

This unique experience will captivate your guests. Sourced straight from a bee farm just north of Orlando, a three-pound honeycomb is suspended over a personalized engraved board to give your guests access to fresh, deliciously sweet golden honey. This added touch is perfect for any buffet-style catered event. You won't find this anywhere else, so be sure to learn more about the opportunity to provide this one-of-a-kind experience for your guests.

DELIBERATE DONATIONS

Traditionally, post-event food donations have been a challenge to coordinate for a variety of reasons. The Sodexo Live! team has re-engineered this process by working with clients on the front-end to be deliberate with donation options on the back end. During the event preparation, with pre-approval from the client, Sodexo Live! chefs will prepare the catering overage percentage (usually 3%) of your food in pans ready to be easily donated at the end of the event if not served to your guests.

By proactively preparing these extra portions for donation in advance, it allows us to safely hold the food at the proper temperature for service or to quick chill for donation if not served. Please let us know if you'd like to be “deliberate” in planning food for your events.

HARVEST CONCEPT

The OCCC and Sodexo Live! are proud to offer bona fide “center-to-table” food options for your guests. Our Harvest concept utilizes lettuces and herbs grown in the Center-to-Table Gardens and turns them into healthy, nutritious salads and wraps right before your eyes.

With grow towers built into the front service counter, your guests can see the freshness and learn how easy it is to grow their own food. Show your guests how much you value sustainable choices by adding this eco-friendly concept to events held near the Citrus Café located in the West Concourse Central Lobby.



STANDARDS & GUIDELINES

EXCLUSIVITY

Catering maintains the exclusive right to provide all food and beverage in the Orange County Convention Center. All food and beverages, including water, must be purchased from us.

MENU SELECTION

Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your Catering Sales Manager – together with our Executive Chef – will be happy to design menus to suit your special occasion.

CONTRACTS

In order to execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to catering prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and catering. In addition, full payment for all services must be received in advance of your first event.

TERMS, PAYMENT SCHEDULE

We have implemented an Incentive Pricing Program.

30-Day Advanced Orders

- Initial orders received 30 days or more in advance of your first event date will receive our Incentive Pricing. Advanced orders may be selected from any of our published menus, or our Executive Chef and his team of skilled culinarians would be happy to create custom menus tailored to fit your specific group and budget needs. As your program grows and new orders are needed, no penalties will apply as long as initial orders were placed 30 days in advance, except where additional labor may be required.

Short Term Orders

- Initial orders received inside 30 days or less from the start of your first event may be charged a 15% administrative fee due to the additional expenses incurred securing food, beverage, and staffing. While Short Term Orders will still have access to our full menu offerings, please be aware that inside of 30 days, some products and services may not be available. Please contact your Catering Sales Manager for specific details or questions

On Site Orders

- Initial orders received 7 days or less prior to the start of your first event may be charged a 20% administrative fee due to the extra efforts required to secure food, beverage and staffing in such short notice. Depending on demands for onsite orders, please be aware that some products or services may not be available and may become chef's choice; your Catering Sales Manager can provide specific details. Last-minute request for new orders may require additional labor fees

FOOD AND BEVERAGE PRICING

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. We reserve 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.

PAYMENT POLICY

Customer hereby agrees that one hundred percent (100%) of the projected payment for the event shall be paid at least thirty (30) days prior to the event. Any deposit shall be credited toward the total payment for the event; deposits may be presented as checks, wire transfers, or money orders. The deposit will not bear interest.

100% Prepayment is required for all events to occur. Catering shall not be required to provide any services hereunder, nor will catering be required to commence planning for the event unless and until customer has returned a signed agreement to us and has complied with the payment requirements.

SERVICE CHARGES AND TAX

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

If the Customer is an entity claiming exemption from taxation in the state where the facility is located, please provide us 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.

MINIMUM SPEND

Exhibitor agrees to a minimum spend of \$150, any orders less than this amount will access a fee of \$75.

STANDARDS & GUIDELINES continued

GUARANTEES

The Customer shall notify catering, not less than five (5) business days (excluding holidays and weekends) prior to the event, the minimum number of guests the customer guarantees will attend the event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance. If customer fails to notify us of the guaranteed attendance within the time required, (a) we shall prepare for and provide services to guests attending the event on the basis of the estimated attendance specified in the BEOs and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

Catering will be prepared to serve three percent (3%) above the guaranteed attendance, up to a maximum of thirty (30) meals (the overage).

- If this overage is used, the customer will pay for each additional guest at the same price per guest/per item, plus applicable service charges and sales tax. Should additional guests attend the event in excess of the total of the guaranteed attendance plus the overage, we will make every attempt to accommodate such additional guests subject to product and staff availability. Customer will pay for such additional guests and/or a la carte items at the same price per guest or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by twenty percent (20%) or more from the original contracted number of guests, an additional charge of twenty percent (20%) per guaranteed guest may apply.

Meal functions of 2,500 and above are considered "Specialty Events" and may require customized menus. Your Catering Sales Manager and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In some cases, additional labor and equipment fees may be applied to successfully execute these events. The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.

PER PERSON CHARGES/PER ITEMS

If the BEOs provided for reflect per person charges, customer shall pay catering for every person served at each event at the per person charge specified on the BEOs provided. However, if the number of persons served at the event is less than the guaranteed attendance, the customer shall pay the per person charges on the basis of the guaranteed attendance. We reserve the right to count guests using a mutually agreed upon counting method for an event which is billed on a per person basis. Should this guest count be less than the guaranteed attendance, the customer shall pay the guaranteed attendance.

If the BEOs provided for reflect per item charges, customer shall pay catering for every item served at each event at the per item charge specified on the BEOs provided.

VOUCHERS

We require a guarantee for all hosted retail vouchers. The guarantee will be based upon eighty percent (80%) of the total number of hosted vouchers to be distributed. The vouchers will be charged at full face value regardless of the actual purchase amount. The guarantee will be detailed on a banquet event order, with the charges included, as part of the banquet contract.

The client must also agree to provide payment for any additional retail vouchers redeemed beyond the guarantee number. Catering must approve the design and content of the voucher in advance. Vouchers must include: "No Cash Value / No Change Given Back."

Client to create and print their own vouchers with their logo, Sodexo Live! logo cannot be utilized. Printed vouchers must be the size of a dollar bill 6.14" x 2.61", on matted paper with a weight either 20#, 60#, or 65#, as they are reconciled through a counting machine each day.

SUSTAINABILITY

Catering at the Orange County Convention Center is committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations. Catering actively participates in all Orange County Convention Center's current sustainability programs, including waste reduction, diversion through organic recycling, energy & water conservation, local & regional procurement, and corporate social responsibility. We source and utilize the finest and freshest ingredients to create first class dining experiences. We support the Central Florida based vendors and farms to incorporate local, seasonal items whenever possible.

We partner with community based organizations to minimize the waste of leftover items that provide for Central Florida's under served. We offer full china service or appropriate compostable and recyclable service ware at every food and beverage event. Certain parameters shall apply for specific event locations, including additional costs if necessary.

STANDARDS & GUIDELINES continued

CANCELLATION POLICY

A charge will be assessed for cancellation of contracted services within thirty (30) days of an event. Any event cancelled within five (5) business days, prior to the event, requires payment in full for the estimated revenue based on the menu and event arrangements.

FORCE MAJEURE

If for any reasons beyond its control, including strikes, labor disputes, accidents, government regulation or authority, pandemics, acts of war, acts of terrorism, or acts of God (each a "Force Majeure Event"), it becomes illegal or impossible for either party to perform its obligations hereunder, such non-performance is excused and such party may terminate this Agreement without further liability of any nature.

If a Force Majeure event occurs within thirty (30) days of the event date(s), catering shall refund to customer any deposit held less its actual out-of-pocket expenses for specialty products and/or equipment acquired for the event plus any associated labor costs actually incurred (collectively "Associated Costs").

For the avoidance of doubt, none of the following shall be deemed a Force Majeure Event (a) financial distress or the inability of either party to make a profit or avoid a financial loss, (b) changes in market prices or conditions, and (c) a party's financial inability to perform its obligations hereunder.

ECO-FRIENDLY SERVICES

A complete line of "green" products and services are available. Your assigned Catering Sales Manager will be glad to discuss "green" options available for your events.

LINEN SERVICE AND SPECIAL EVENT PLANNING

We provide in-house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Floral, décor and entertainment services can be arranged on your behalf. Our catering professionals will manage all aspects of your special event giving you the opportunity to address other conference and/or show requirements.

STANDARDS & GUIDELINES continued

MEETINGS

Customer and catering shall each designate a representative to meet as follows:

1. No later than five (5) business days before the start of the event(s) to review BEOs, guarantees, and any other necessary changes or business requirements.
2. On a daily basis during the event to review the previous day's services, verify charges, and discuss upcoming services.
3. Within twenty-four (24) hours after the conclusion of the event, to review and discuss all services provided at the event and final charges.

HOLIDAY SERVICE

There will be an automatic labor fee for food and beverage service or preparatory days on the following federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day. Catering will notify the customer of estimated labor fees based on the information supplied by the customer.

CHINA SERVICE

In all carpeted meeting rooms, china service will automatically be used for all meal services, unless our high-grade and/or compostable disposable ware is requested. All food and beverage events located in the exhibit halls, with the exception of plated meals, are accompanied by high-grade and/or compostable disposable ware. If china is preferred, the following fee will apply:

- Breakfast, lunch, receptions, dinners, refreshment, or coffee breaks
+2 - 4.00++ per guest, per meal period or per break based upon selected menu

FOOD STORAGE, DELIVERY AND PRODUCTION SERVICES

If an organization requires food preparation, heating, cold and dry storage, or other kitchen services, arrangements must be made at least four (4) weeks in advance of the start of the event. Charges for these services will be based on the requirements of the arrangements. Please contact your catering sales manager for more information.

SUPPLEMENTAL STAFFING FEES

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices, provided the guaranteed minimum sales requirements are met. When you request additional staffing, over and above what are normally provided, the following hourly rates will apply. Please note that an up to four (4) hour minimum, per staff member, applies.

Banquet Staff:	+56.25 per hour
Chef/Carver:	+56.25 per hour
Bartender:	+56.25 per hour

FOOD AND NON-ALCOHOLIC BEVERAGE SAMPLING POLICY

All food and non-alcoholic beverage samples, brought into the Orange County Convention Center, must have written approval from us prior to the event and adhere to the following guidelines:

- A company/organization may only distribute samples of food and non-alcoholic beverage products, that the company/organization produces or distributes in its normal day-to-day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.
- Food samples are limited to two (2) ounce portions.
- Beverage samples are limited to two (2) ounce portions.
- A written description, that details the product and portion size to be sampled, must be submitted in advance to catering. Approval of sampling arrangements to the sampling company/organization will be provided in writing only.

LIABILITY

The sampling company/organization will be fully responsible for any and all liabilities that may result from the consumption of their products and shall waive any and all liability against Sodexo Live! and Orange County Convention Center.

STANDARDS & GUIDELINES continued

RETAIL/CONCESSION SERVICE

Appropriate operation of concession outlets will occur during all show hours, starting one half-hour before doors open to the event. We reserve the right to determine which carts/outlets are open for business and hours of operation pending the flow of business. Should additional food stands be requested, a minimum sales guarantee and related charge may apply.

Failure to comply with any portion of these requirements may result in the immediate termination of sampling activity by the offending party for the remaining duration of the show.





THANK YOU

Sodexo Live! Catering Company
Exhibitor Booth Catering Assistance
(407) 685-9857