

2022 EXHIBITOR MENU



SAMPLING

Food and/or beverage products may be sampled without waiver fee, if the product being sampled is manufactured, produced and/or distributed by the exhibiting company.

Sample sizes are as follows:

Alcohol

Contact your Catering Sales Manager

Food

Not more than 2 ounces

Non-Alcoholic Beverages

Not more than 4 ounces

BAR SERVICES

For all events with alcohol service, a certified Levy Restaurants bartender is required. Bartenders are charged at \$175 per bartender with a 4 hour minimum. Each additional hour or portion thereof will be \$43.75 per bartender. Alcohol cannot be brought into or removed from the premises.

ELECTRICAL NEEDS

All electrical needs for food and beverage items are included with the catering orders. Please contact your general contractor to confirm adequate power is available for the food and beverage items. Any menus/items that require additional power are marked with an "*E".

BREAKFAST



SIGNATURE NEW ENGLAND BREAKFAST EXPERIENCE

Signature spread of maple glazed morning buns, seasonal sliced fruit, orange and cranberry juices, and our Signature Reserve coffee.

25.00 PER GUEST

BREAKFAST SANDWICHES

Bacon, Egg, and Cheese on a Pretzel

Ham, Egg, and Cheese on a English Muffin

Sausage, Egg White and Cheese on a Croissant

Egg White, Spinach and Cheese on a Whole Wheat Bagel

Spicy Sausage, Egg and Cheese Burrito

*E 96.00 PER DOZEN

FROM OUR BAKE SHOP

A Selection of Fresh Baked Muffins

Assorted Bagels and Local Spreads

Revolutionary Morning Scones

Flaky Danish Pastry

Plain and Filled Croissants

*E 50.00 PER DOZEN



SIGNATURE NEW ENGLAND BREAKFAST EXPERIENCE CONTINUED

— ENHANCEMENTS —

Assorted Cereals

60.00 PER DOZEN

Cranberry-Apricot Yogurt Parfaits

60.00 PER DOZEN

Yogurt (Plain, Greek, Fruit or Lowfat)

60.00 PER DOZEN

Market Whole Fruit

40.00 PER DOZEN

Seasonal Sliced Fresh Fruit Platter

78.00 SERVES 10





REFRESHMENTS

NON ALCOHOLIC REFRESHMENTS

SIGNATURE RESERVE COFFEE

67.00 PER GALLON

SIGNATURE RESERVE DECAFFEINATED

67.00 PER GALLON

ASSORTED HOT TEAS

67.00 PER GALLON

WICKED GOOD HOT CHOCOLATE+

Mini Marshmallows, Chocolate
Shavings and Whipped Cream

67.00 PER GALLON

AQUAFINA BOTTLED WATER

Case of 24 - 16.9 oz. bottles

108.00 PER CASE

ASSORTED PEPSI PRODUCTS

Case of 24 - 12 oz. cans

108.00 PER CASE

BUBLY SPARKLING WATER

Case of 24 - 12 oz. cans

108.00 PER CASE

INDIVIDUAL BOTTLED JUICE

Case of 24 - 15.2 oz. bottles

114.00 PER CASE

ALL NATURAL SPA WATER+

Refreshing Still Water with Fruit
(not blended)

60.00 PER GALLON

ALL NATURAL FRUIT INFUSED WATER+

Watermelon-Mint, Cucumber-Lemon,
Cranberry-Lime, Ginger-Orange or
Apple-Rosemary

60.00 PER GALLON

ICED TEA+

Classic or Blended with Strawberry,
Cranberry-Lime or Blueberry

50.00 PER GALLON

LEMONADE+

Classic or Blended with Strawberry,
Cranberry-Lime, or Blueberry,
Ginger-Orange or Apple-Rosemary

50.00 PER GALLON

KEURIG COFFEE MACHINE *E

85.00 PER DAY

K-CUPS (BOX OF 24)

Select from the following: Green Mountain
House Blend, Decaf House Blend, French
Vanilla, Hazelnut and Celestial Decaf
Green Tea

56.00 PER CASE

WATER COOLER RENTAL *E

80.00 PER DAY

5-GALLON WATER JUG

35.00 EACH

ICE (PER 5LB BAG)

7.00 PER BAG

+3.00 GALLON MINIMUM PER FLAVOR



SWEET TREATS

THE SWEET

MACARON MADNESS

Vanilla, Pistachio, Coffee, Raspberry, Lemon and Chocolate

38.00 PER DOZEN

GOURMET BROWNIES

Espresso, Chocolate Chunk, Turtle and Fudge

41.00 PER DOZEN

CHOCOLATE COVERED STRAWBERRIES⁺

45.00 PER DOZEN

CANDY BARS⁺

36.00 PER DOZEN

CANDYLAND OF NEW ENGLAND

Salt Water Taffy, Boston Baked Beans, Boardwalk Fudge, Bit-o-Honey, Toffee, Old Fashioned Candy Sticks, Charleston Chews, Licorice, Current and Nostalgic Favorites

9.50 PER GUEST

WHOOPIE PIES

Chocolate, Carrot Cake and Red Velvet

36.00 PER DOZEN

RICE KRISPIE TREATS

Classic, Hand-Dipped Chocolate and Peanut Butter

39.00 PER DOZEN

BCEC COOKIES (JUMBO)

41.00 PER DOZEN

SIGNATURE COOKIES

Assorted Freshly Baked Cookies

35.00 PER DOZEN

HERSHEY KISSES^{*}

12.00 PER POUND

BULK CANDY^{*}

Ask your catering sales manager for details.

20.00 PER POUND

⁺3 DOZEN MINIMUM

^{*}3 POUND MINIMUM



SAVORY TREATS

THE SAVORY

GARDEN FRESH CRUDITÉS
with Buttermilk Ranch Dipping Sauce
55.00 SERVES 10

DELUXE MIXED NUTS
18.00 PER POUND

ASSORTED GRANOLA BARS
40.00 PER DOZEN

ASSORTED ENERGY BARS
55.00 PER DOZEN

ARTISANAL BAVARIAN PRETZEL+ *E
Traditional Salted Bavarian with Pimento
Cheese and Brown Mustard
Chipotle and Yellow Mustard with
Warm Sam Adams Boston Lager Cheese
Cinnamon Sugar with Vanilla Bean Sauce
108.00 PER DOZEN

POTATO CHIPS AND GOURMET DIPS
Kettle-Style Potato Chips with Roasted
Garlic Parmesan, French Onion and
Blue Cheese Dips
125.00 SERVES 25

ASSORTED INDIVIDUAL BAGS OF
POTATO CHIPS
Including Cape Cod Chips, Stacy's
Pita Chips, Smartfood Popcorn and
Pop Chips
42.00 PER DOZEN

FARMSTEAD CHEESE DISPLAY
Chef's Selection of Local and Imported
Cheeses with Flavored Honey, Fresh
Seasonal Berries, Dried Fruit Garnish,
Artisan Breads and Crackers
350.00 SERVES 25

HUMMUS TRIO
Traditional Chickpea, White Bean and
Edamame Hummus, Served with Crispy
Carrots, Celery, Crackers and Pita Chips
225.00 SERVES 25

ENERGY MIX
Pre-Packaged Assortment of Dried Papaya,
Yogurt Coated Raisins, Roasted Almonds,
Roasted Peanuts, Dried Cranberries,
Chocolate Chunks and Banana Chips
108.00 PER DOZEN

+3 DOZEN MINIMUM



BOXED LUNCHES

CHEF'S BEST

BOXED LUNCHES

INCLUDES

Aquafina Water

Whole Fresh Fruit

Bag of Cape Cod Chips

Giant Chocolate Chip Cookie

OUR SELECTION

SANDWICHES

SMOKED TURKEY ON WHEAT BREAD

Bacon, Tomato, Lettuce and Herb Aioli

ROAST SIRLOIN OF BEEF ON FOCACCIA

Tomatoes, Sweet Onion Jam and Boursin Cheese

"ZLT" FLATBREAD SANDWICH

Grilled Zucchini, Tomatoes, Jalapeño Jack
Cheese and Sun-Dried Tomato Pesto

SALAD

ROASTED VEGETABLES

Quinoa Tabbouleh, Tomatoes, Parsley, and Lemon Dressing

34.00 PER LUNCH

A blurred background image of a buffet table. In the foreground, several small glass bowls containing appetizers like cherry tomatoes and olives are visible. Numerous silver serving utensils, including tongs and spoons, are scattered across the table. The background shows more food items and a green wall, all out of focus.

SMALL BITES & RECEPTIONS

NEW ENGLAND SPECIALTIES

Slow-Cooked Boston Baked Beans with Caramelized Onions and Brown Bread

4.50 EACH

Individual Yankee Pot Roast with braised Beef Tips, Sweet Peas, Carrots and Potatoes topped with Mini Buttermilk Herb Biscuit

5.00 EACH

Mini Lobster Rolls with Griddled Brioche

7.50 EACH

"Soup Sip" Clam Chowder

5.50 EACH

HAND CRAFTED MINI SLIDERS

Slow-Roasted Prime Rib with Smoked Cheddar, Caramelized Onions and BBQ Sauce

5.50 EACH

Breaded Chicken Parmesan with Marinara and Fresh Mozzarella

5.50 EACH

Homemade Meatloaf with Crispy Onions and Sautéed Wild Mushrooms

5.50 EACH

Mediterranean Turkey Slider with Spinach and Feta

5.50 EACH

EMPANADAS

Slow Braised Ground Beef, Manzanilla Olives, Poblano Peppers

5.25 EACH

Simmered Ground Chicken, Poblano, Chimichurri

5.25 EACH

Slow Cooked Black Beans, Tomato, Onion

5.25 EACH

SUMPTUOUS SATAYS

Thai Peanut Ginger Chicken with Sweet Chili Sauce

6.00 EACH

Sizzling Short Rib with Thai Peanut Sauce

6.00 EACH

Basil-Garlic Shrimp with Chili Lime Mint Sauce

6.00 EACH

MINI CHILLED SHRIMP SHOOTERS

Classic Fisherman's Wharf-Style with Lemon Horseradish Cocktail Sauce

6.50 EACH

Bayou-Blackened with Remoulade Sauce

6.50 EACH

Pesto-Marinated with Lemon Aioli

6.50 EACH

MODERN MINIS

Mini Calabasitas Tacos with Cilantro and Black Beans

5.50 EACH

Breaded Parmesan Stuffed Peppadew

5.50 EACH

Olive Manchego Bites

5.50 EACH

Ratatouille Tart

5.50 EACH

Caribbean Plantain Tart, Mango and Black Bean Relish

5.50 EACH

Fig and Blue Cheese Flatbread with Sweet Imported Fig Preserves, Creamy Blue Cheese and Green Onions *E

5.75 EACH

ARANCINIS

Lobster Arancini, Sherry Cream, Basil

5.75 EACH

Portabello Arancini, Garlic, Spinach, Mozzarella

5.75 EACH

Sausage Arancini, Peppers, Onions

5.75 EACH

HOPERS D'OEUVRES

SMALL BITES

MASHED POTATO BAR

Lobster Mashed Potatoes

Yukon Gold Mashed Potatoes and Braised Short Ribs with a Cabernet Reduction

Sweet Mashed Potatoes with Cinnamon, Brown Sugar, Butter and Candied Pecans

12.00 PER GUEST *E

ARTISANAL CHARCUTERIE

Cured and Carved Bone-in Beef

Smoked Pork Loin

New England Salumi

Salt Cod Brandade

Cornichon, Olives, Mustard and Chutney

13.50 PER GUEST

MAC-N-CHEESE MADNESS

CHOOSE 3

Buffalo Chicken with Jack and Blue Cheese

Smoked Pork with Green Chile and Cheddar

Cheetos-Crusted

Chorizo and Jack Cheese with Tortilla Crust

White Cheese with Spinach and Artichokes

Smoked Cheddar with BBQ Potato Chip Crust

11.00 PER GUEST *E

GOURMET FOCACCIA

Fennel Sausage with Wild Mushroom and Asiago Cheese

Classic Clam Sauce and Farmer's Cheese

Pulled Chicken with Cilantro Pesto and Four Cheeses

Roma Tomatoes with Basil and Fresh Mozzarella

11.00 PER GUEST

FARMSTEAD CHEESE DISPLAY

Chef's Selection of Local Imported Cheeses with Flavored Honey, Fresh Seasonal Berries, Dried Fruit Garnish, Artisan Breads and Crackers

14.00 PER GUEST



TRAFFIC BUILDERS



NEW ENGLAND NUT ROASTER

With rotating flavors throughout the day, the tantalizing aromas are sure to lead guests to your booth. Chef attendant included. *E

FLAVORS:

Apple Pie Cashews

Curried Coconut Macadamia Nuts

Snickerdoodle Walnuts

APPROXIMATELY 350 (.75OZ/SERVINGS)

2,900.00

STROLLING HYDRATION STATION

A flat bottomed juice bag filled with your selection of all natural juices, flavored waters and teas. Chef attendant included. Ask about branding opportunities.

FLAVORS:

Blueberry-Lemonade Cheesecake

Green Tea with Chai

Apple-Rosemary

APPROXIMATELY 240 SERVINGS

1,200.00

WALKING WAFFLE BITES

“Small Bites” waffles on a stick drizzled with white and dark chocolate, cinnamon and sugar, or “all natural”, these conversation novelties will have attendees directing their colleagues to your booth in short order. Chef attendant included. *E

FLAVORS:

Red Velvet

Mocha

Cinnamon Roll

Assorted toppings included

APPROXIMATELY 240 SERVINGS

1,200.00

CHOCOLATE GYRO STATION

A chef attendant will freshly prepare and fill crepes with delicate fillings like Banana Compote or Nutella and Marshmallow Fluff. Atop the crepe, swirled milk and white Belgian chocolate will be shaved from the rotating spit; sure to be the talk of the show! Chef attendant included. *E

FLAVORS:

Roasted Banana Compote

Nutella and Marshmallow Fluff

APPROXIMATELY 240 SERVINGS

1,450.00

ICE CREAM BARS

Ice Cream Cooler includes: 10 dozen assorted ice cream bars and napkins. *E

ATTENDANT INCLUDED.

630.00

CHLOE'S FRUIT POPS

10 dozen assorted popsicles. *E

FLAVORS:

Strawberry

Mango

Chocolate

REQUIRES SPACE FOR INCLUDED TABLE
TOP FREEZER

2,000.00

CAMPFIRE S'MORES PACKAGE

Roasted marshmallow sandwich with milk
chocolate and graham crackers. *E

ATTENDANT INCLUDED

APPROXIMATELY 250 SERVINGS

2,000.00

BEN & JERRY'S FLAVORS

10 dozen assorted 4 oz. ice cream cups *E

FLAVORS:

Chocolate Chip Cookie Dough

Chocolate Fudge Brownie

Cherry Garcia

Strawberry Cheesecake

Americone Dream

(Vanilla Ice Cream with Fudge Covered Waffle
Cone Pieces & Caramel Swirl)

REQUIRES SPACE FOR INCLUDED TABLE
TOP FREEZER

810.00

CHOCOLATE CHIP COOKIE STOP

Cookie oven includes: one case of 240 cookies,
napkins, plates, and serving platter. Additional
cases of cookies are 480.00 each. *E

ATTENDANT INCLUDED

630.00 PER CASE

TRAVEL LOG BUILDERS

MARKEY LTD ESPRESSO SERVICE

Our Baristas are fully trained to engage and look after your guests and get the most from our state-of-the-art espresso machines.

With our team you can have peace of mind that we have your best interests at heart. Let us clean, maintain and entertain whilst you and your team achieve your goals.

The friendly crew will ensure your guests have a memorable visit, featuring drinks that you would see in any world-class espresso bar including Cappuccino, Caffè Latte, Americano, Espresso and all of the other favorites, as well as herbal teas and hot chocolate.

Includes a combination of 8 oz. cups for coffees and teas & 4 oz. cups for espresso drinks, two trained Baristas to serve, counter, all equipment, consumables, stock, water and electrical supply.

Markey counter (supplied) measures, D 32", W 81", H 32". If a counter is provided (by the client) these are the basic minimum dimensions required.

POWER REQUIREMENTS:

Coffee machine: 5kW, 30 Amp at 208 volts

Grinder: 350W, 5 Amp at 110 volts

Refrigerator: 10 Amp at 115 volts

UP TO 1,500 SERVINGS

3,700.00 PER DAY

MARKEY LTD VEGETABLE & FRUIT JUICE BAR

Using the freshest of locally sourced fruits and vegetables two trained Baristas will juice the most naturally delicious and nutritionally beneficial drinks you can get. Hands down!

Utilising an array of raw ingredients our creations aim to strengthen the immune system, boost energy levels and rejuvenate the body.

Includes 7 oz. cups, two trained Baristas to serve, counter, all equipment, consumables, stock and electrical supply.

Markey counter (supplied) measures, D 32", W 81", H 32". If a counter is provided (by the client) these are the basic minimum dimensions required.

FLAVORS MAY INCLUDE,

WAKE UP CALL | Carrot, Apple, Ginger and Orange Juice

LEAN AND GREEN | Celery, Cucumber, Spinach, Green Apple and Pineapple

MOVE TO THE BEET | Carrot, Celery, Apple and Beets

POWER REQUIREMENTS:

Juice machines: 3 x 20 Amp at 110 volts (usually three machines are running)

Refrigerator: 2 x 10 Amp at 115 volts

UP TO 500 SERVINGS

3,600.00 PER DAY

*Additional orders may be added up to 1 week ahead of the first show day with a minimum of 100 servings at 5.00 each

GELATO BAR

Traditional, creamy and super tasty artisan gelato. An instant crowd pleaser and perfect attraction to your booth.

Watch as traffic gathers on your stand for a total sensory sensation.

Two trained Baristas will scoop and serve with an array of flavors from which to choose. Our menu includes intensely delicious dairy-free sorbets and creamy gelato.

Includes 5 oz. cups, two trained staff to serve, gelato display cabinet, all equipment, consumables and stock and electrical supply.

Gelato cabinet measures, D 29", W 49", H 50"

FLAVORS MAY INCLUDE,

Chocolate | Pistachio | Vanilla Bean | Dulce de Leche | Raspberry | Lemon

OUR GELATO FREEZER CAN DISPLAY UP TO 6 FLAVORS

POWER REQUIREMENTS:

Gelato cabinet: 3 kW, single phase, 15 Amp at 110 volts. A 24-hour power supply is required for the gelato cabinet.

UP TO 500 SERVINGS

3,600.00 PER DAY

*Additional orders may be added up to 1 week ahead of the first show day with a minimum of 100 servings at 5.00 each



MARKEY LTD FROZEN YOGURT OR SOFT SERVE ICE CREAM BAR

Fresh, natural, creamy and of course addictively delicious!

This Markey fully staffed service is a visually stunning and taste bud pleasing way to really treat your guests and get the most out of your show-floor presence.

Complete with state-of-the-art frozen yoghurt machinery and a vast array of healthy and wholesome toppings to choose from this colourful attraction will certainly have you noticed and remembered.

Includes 5 oz. cups, two trained Baristas to serve, counter, all equipment, consumables, stock and electrical supply.

Markey counter (supplied) measures, D 32", W 81", H 32". If a counter is provided (by the client) these are the basic minimum dimensions required.

FLAVORS MAY INCLUDE,

FROZEN YOGURT | Non-Fat Vanilla or Natural Tart base

SOFT SERVE ICE CREAM | Vanilla or Chocolate

TOPPINGS FOR BOTH MAY INCLUDE | Strawberries, Blueberries, Pineapple, Granola, Milk Chocolate Chips, Sliced Almonds, Coconut, Caramel, Honey

POWER REQUIREMENTS:

Frozen Yogurt/Soft Serve machine: 3 kW, single phase, 20 Amp at 110 volts

Refrigerator: 10 Amp at 115 volts

UP TO 500 SERVINGS

3,600.00 PER DAY

*Additional orders may be added up to 1 week ahead of the first show day with a minimum of 100 servings at 5.00 each

MARKEY LTD SMOOTHIE BAR

Classic, Superfood, Breakfast or even Custom tailored to suit your theme we've got you covered with our huge range of healthy and tasty Smoothies.

This high energy, visually stunning and attention-grabbing solution is a great alternative to hot drinks and will create even more interest (and traffic) to your stand and products. Let our two Markey Baristas engage your guests and look after your team whilst chopping and blending their way to a flavour rich experience.

Includes 7 oz. cups, two trained Baristas to serve, counter, all equipment, consumables, stock and electrical supply.

Markey counter (supplied) measures, D 32", W 81", H 32". If a counter is provided (by the client) these are the basic minimum dimensions required.

FLAVORS MAY INCLUDE,

CLUB TROPICANA | Mango, Watermelon, Coconut Water, Orange Juice

ZINGER | Strawberries, Pomegranate Juice, Non-Fat Vanilla Yoghurt and Honey

FANTASTIC FIVE | Strawberries, Blueberries, Raspberries, Blackberries, Cranberry Juice

GREEN MACHINE | Banana, Pineapple, Spinach, Coconut Milk and Water

POWER REQUIREMENTS:

Blenders: 4 x 13 Amp at 110 volts

Refrigerator: 10 Amp at 115 volts

UP TO 500 SERVINGS

3,600.00 PER DAY

*Additional orders may be added up to 1 week ahead of the first show day with a minimum of 100 servings at 5.00 each

FROZEN FUN SERVICES

Specialty frozen beverages throughout the country are trending. We specialize in cold beverage production. Our frozen beverages below introduce classic, tart, creamy, sweet & fruit flavors. Choose (1) service for the duration of the show.

2,800.00 Includes 400/7 oz. beverages of 6 hours of continuous service, and one professional attired attendant.

One Time Delivery Charge 275.00 per Service.

*Additional servings may be added up to 1 week ahead of the first show day in increments of 100.

A. Frozen Coffee

B. Frozen Lemonade

C. Little Italy Cannoli Shake

D. Slushy - choose (1) flavor for duration of show

· Celtic Swirl (Lime)

· Red Sox Swirl (Cherry)

E. The Shake Factory¹

· Includes (1) custom colored beverage

· Additional charge for (1) additional color

POWER REQUIREMENTS:

(2) 20 Amp lines at 110 volts

Work Space 6 ft. single level counter

¹The Shake Factory 2 color max.

Please allow 10-15 business days for a proof. Colors will be matched to your brand's pantone within 75%-100%. We will contact you if we cannot match your color.

BOSTON CREAM PIE MINIS

A salute to the iconic Boston dessert invented at the Omini Parker House Hotel and became the official state dessert of Massachusetts in 1996. The Boston creme pie was originally called pudding pie cake due to all cakes being made in pie tins in the early 1800's.

A professional attired attendant will freshly bake aromatic vanilla-bean cakes with all the rich goodness of a Boston cream pie! For a more aromatic service, you may also choose to add chocolate chips into the cake.

Includes 400 individually boxed desserts or 6 hours of continuous service, and two professional attired attendants.

*Additional servings may be added up to 1 week ahead of the first show day in increments of 100.

Choose (1) flavor for the duration of the show:

· Original Boston Cream Pie

· Chocolate Chip Boston Cream Pie

· Boston Strawberry Cream Pie

POWER REQUIREMENTS:

(2) 20 Amp lines at 110 volts

WORK SPACE:

8ft. single level counter

3,800.00

600.00 Add Branding to Your Packaging

275.00 One Time Delivery Charge per service



BOSTON CREAM PIE
BAKE SHOPPE 



VEHICLES THAT RUN ON FUN!

There are only three things we all need in life: food, coffee, and beer.

PRESS & GATHER

MOBILE BARISTA CART

\$2,500 inclusive

HOT BREW

Regular and Decaffeinated Coffee

COLD BREW COFFEE

Cold Brew
Nitro Coffee

COLD BREW TEA

Mint Green Tea
Wild Berry Tea
Sweet Peach Tea

TAP/TUK

Beer & Wine Car
\$7,000 inclusive

DRAFT BEER

Bud Light Draft

BOTTLED BEER

Harpoon IPA
Samuel Adams Lager

WINE

Boston Winery Merlot
The Black Dog American White

A FUN EXPERIENCE FOR FUN PEOPLE!

MOBILITY

No need to worry about the need for electric because your eTuk is self sufficient. You pick the location and we make it happen.

EXPERIENCE

The ultimate versatile vehicle that's perfect for mobile vending and entertaining conference attendees.

OPPORTUNITY

Custom branding of the eTuks allow an innovative branding opportunity for sponsorship packages.

THE ULTIMATE BEVERAGE EXPERIENCE, TO CREATE LONG LASTING MEMORIES.

Enhance your attendee experience with our exclusive carts!

Each cart provides up to 500 servings for a two hour rental period.

Contact your Catering Sales Manager for additional information.



CHOCOLATE THERAPY SWEET REMEDIES

Based in Framingham, Chocolate Therapy makes a healthy indulgence that people can feel good about. The company's line of award-winning, truffles, caramel and more feature surprising flavor combinations with taste and texture of flavors infused with therapeutic, local ingredients, such as olive oil, cinnamon, pomegranate, lavender, blueberries and more. These truffles indulge your senses and soothe the soul! Please speak with your catering manager for additional options.

YEAR-ROUND 4pc. BOXED COLLECTIONS

DARK CHOCOLATE

Aristaeus - Dark Chocolate ganache w/Olive Oil and Sea Salt

The Cure - Dark Chocolate ganache w/Cayenne, Cinnamon and Bay Leaf

Strawberry Modena - Dark Chocolate ganache w/Strawberry purée, Balsamic Vinegar

Pom Balm - Dark Chocolate ganache w/Pomegranate molasses

MILK CHOCOLATE

Heavenly Hazelnut - Milk Chocolate ganache w/Hazelnut butter, crisps crepes

Vitamin C - Milk Chocolate ganache w/Lemon, Lime and Blood Orange purée

Milk Chocolate Golden Heart - Milk Chocolate ganache

Raspberry Gemme - Milk Chocolate ganache w/Raspberry fruit purée

DAIRY FREE (Dark Chocolate)

Note: Pricing does not include a one-time \$275.00 fee for customized mold

*Custom individual logo chocolates (transfer sheet on top) also available for a one-time fee of \$200.00

Castaway - Creamy Dark Chocolate w/Sesame seeds & Coconut oil

Dark Chocolate Hazelnut - Dark Chocolate ganache w/Hazelnut paste & Hazelnuts

Black Coffee - Dark Chocolate ganache w/Coffee & Soymilk

Peanut Butter Cup - Dark Chocolate w/Peanut Butter & Coconut Oil

BRUNCH TRUFFLES

Mimosa - White Chocolate ganache w/Oranges & Sparkling Wine

Coconut Cake - Dark Chocolate ganache w/Coconut

French Toast - White Chocolate ganache w/Maple Syrup & Crisp Crepes

Berry Compote - Dark Chocolate ganache w/Mixed Berries puree'

Boxed Collections \$10.00 a box
5 dozen box minimum (60)
Branded box logo available for an additional fee
Add 2.00 more for ribbon



MINI CUSTOM CHOCOLATE BAR WITH COMPANY LOGO

Choice of dark chocolate or milk or white chocolate
\$7.00 per bar
8 dozen bar minimum (96)



BEVERAGES



BAR SELECTIONS

HOSTED DELUXE BAR

COCKTAILS

Featuring Tito's Vodka, Bombay Sapphire Gin, Hornitos Tequila, Bacardi 8 Rum, Maker's Mark Bourbon, Dewar's White Label Scotch Whisky, Macallan 12 Scotch Whisky Jameson Irish Whiskey, Jack Daniel's Whiskey and Sweet and Dry Vermouth.

11.00 PER DRINK

WINE BY THE GLASS

Pinot Grigio

Chardonnay

Pinot Noir

Cabernet Sauvignon

Brut

Brut Rosé

9.00 PER GLASS

BEER

IMPORTED/PREMIUM BEER

7.50 EACH

DOMESTIC BEER

7.00 EACH

NON-ALCOHOLIC

BOTTLED WATER

4.50 EACH

SOFT DRINKS

4.50 EACH

JUICES

5.00 EACH

HOSTED PREMIUM BAR

COCKTAILS

Featuring Svedka Vodka, Bombay Gin, Bacardi Superior Rum, Jim Beam Bourbon, Jose Cuervo Especial Tequila, Dewar's White Label Scotch Whisky and Sweet and Dry Vermouth.

10.00 PER DRINK

WINE BY THE GLASS

Pinot Grigio

Chardonnay

Pinot Noir

Cabernet Sauvignon

Brut

Brut Rosé

9.00 PER GLASS

BEER

IMPORTED/PREMIUM BEER

7.50 EACH

DOMESTIC BEER

7.00 EACH

NON-ALCOHOLIC

BOTTLED WATER

4.50 EACH

SOFT DRINKS

4.50 EACH

JUICES

5.00 EACH

*Beverages are billed on consumption unless otherwise noted. Levy bartender(s) required and bartender fees apply. Cash bar options are available.

WHITE WINE

CHARDONNAY
Kendall-Jackson
60.00

CHARDONNAY
Sonoma-Cutrer
75.00

CHARDONNAY
Stag's Leap Karia
105.00

CHARDONNAY
Cakebread
145.00

SAUVIGNON BLANC
Kim Crawford
60.00

PINOT GRIGIO
Love Story
55.00

PINOT GRIGIO
Santa Margherita
85.00

RIESLING
Chateau Ste. Michelle
42.00

RED WINE

PINOT NOIR
Meiomi
70.00

PINOT NOIR
La Crema
64.00

CABERNET SAUVIGNON
Josh Craftsman's Collection
45.00

CABERNET SAUVIGNON
Louis Martini
70.00

MERLOT
Murphy Goode
45.00

MALBEC
Alamos
40.00

RED BLEND
19 Crimes
40.00

RED BLEND
Conundrum
55.00

RED BLEND
The Prisoner
120.00

BUBBLY

SPARKLING
Chandon Brut
65.00

CHAMPAGNE
Nicolas Feuillatte Brut
155.00

ROSÉ

ROSE
Fleur de Mer
60.00

SPARKLING ROSÉ
Chandon
85.00

LOCAL

CABERNET SAUVIGNON
Boston Winery, Mass.
60.00

BLACK DOG SHARK
IN THE POND
Boston, Mass.
48.00

BREAD AND ROSES ROSE
Boston Winery, Mass.
46.00

WINE BY THE BOTTLE

EXHIBITOR CATERING ORDER FORM

EXHIBITING COMPANY INFORMATION	
COMPANY NAME: (Include Booth Name if Different)	
BILLING ADDRESS:	
CITY, STATE, ZIP CODE:	
MAIN TELEPHONE NUMBER:	COUNTRY:
MAIN FAX NUMBER:	
EMAIL ADDRESS:	

SITE INFORMATION	
EVENT NAME:	
BOOTH NUMBER:	BOOTH SIZE:
ON-SITE CONTACT NAME:	
ON-SITE CONTACT CELL NUMBER:	

DATE	DELIVERY TIME/ SERVICE END TIME	ITEM DESCRIPTION	QTY	PRICE

Mail, or Scan (Along With Any Floor Plans) To:
EIMAN KARIM - SENIOR CATERING SALES MANAGER

Levy Restaurants | Boston Convention & Exhibition Center

617.954.1046 | ekarim@levyrestaurants.com

CONTACT INFO

BOSTON CONVENTION & EXHIBITION CENTER

415 Summer Street
Boston, MA 02210
(617) 954-2382

JOHN B. HYNES VETERANS MEMORIAL CONVENTION CENTER

900 Boylston Street
Boston, MA 02115
(617) 954-2189

Signature
BOSTONTM