



BOOTH SERVICES  
CATERING MENU





# EARLY RISER

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

15 people minimum order

## Signature Sunrise

Assorted danish, muffins, bagels  
 cream cheese, fruit preserves  
 Starbucks Fair Trade Certified coffee and decaf  
 Herbal tea  
 \$14 per person

## The Bagel Bar

Assortment of fresh bagels  
 whipped butter, peanut butter, honey  
 fruit preserves, cream cheese  
 assorted individual juices  
 Starbucks Fair Trade Certified coffee and decaf  
 Herbal tea  
 \$15 per person

## Morning Agenda

Assorted scones, bagels, muffins  
 cream cheese, fruit preserves, butter  
 whole fresh fruit  
 assorted bottled juices  
 Starbucks Fair Trade Certified coffee and decaf  
 Herbal tea  
 \$17 per person

## All American Breakfast

Scrambled eggs\*, breakfast potatoes, bacon,  
 biscuits  
 individual assorted juices  
 Starbucks Fair Trade Certified coffee and decaf  
 Herbal tea  
 \$22 per person

## Croissant Breakfast Sandwich

Choice of bacon, sausage patty, or shaved honey cured ham, farm  
 fresh cage free scrambled egg\*, Tillamook cheddar cheese.  
 \$7 each

## Breakfast Burrito

Hearst Ranch steak\*, flour tortilla, cage free scrambled eggs\*,  
 cheese, peppers and onions, Weiser Farms breakfast potatoes and  
 Anaheim chili salsa  
 \$7 each

Whole Fresh Fruit	\$2.50 each
Sliced Fresh Fruit	\$8 per person
Individual Yogurts	\$3.50 each

## From the Bakery

Sliced Breakfast Breads  
 Assorted Muffins  
 Bagel Assortment, cream cheese  
 Danish, Pastries, Mini Croissants  
 Coffee Cake Squares  
 Artisan Scones  
 Cinnamon Buns  
 Donut Assortment  
 \$40 per dozen



# BEVERAGES

## Hot Beverages

Starbucks Fair Trade Coffee  
Regular and decaffeinated  
includes half and half, Soy milk,  
2% milk, Sugar in the Raw,  
Truvia and Equal

\$59 per gallon

## Herbal Teas

includes honey and lemon

\$59 per gallon

## Starbucks Coffee Kit (100 cups)

\$300 each

Make it yourself coffee kit that contains  
BUNN pour-over coffee maker  
Seven bags regular coffee, three bags decaf coffee,  
five gallons water, appropriate condiments  
(requires 120 volt. 15.3 amp electrical)

## Keurig Kit (100 cups)

\$300 each

Make it yourself Keurig single brew machine  
Contains four packages of 25 K cups each with choice of:  
regular Starbucks coffee  
decaffeinated Starbucks coffee  
Earl Grey and Green teas  
ten gallons water, appropriate condiments  
(requires 120 volt. 15.3 amp electrical)

## Cold Beverages

Assorted Soft Drinks (Pepsi)

\$3.50 each

Tropicana Juice Assortment

orange, grapefruit, apple, cranberry

\$3.50 each

Anaheim Private Label

Bottled Water

\$3.50 each

Sparkling Water

\$4 each

Sobe Life Water

\$5 each

Fruit Punch

\$30 per gallon

Fresh Squeezed Lemonade -

Choice of lemon, strawberry or cherry flavors

\$40 per gallon

Brewed Iced Tea served with lemon wedges

\$40 per gallon

Infused Iced Tea - ginger, mango or peach

\$40 per gallon

Aqua Fresca

watermelon, pineapple or cantaloupe

\$50 per gallon

Flavored Water

Spa water with cucumber and lime,  
Strawberry with fresh basil

\$40 per gallon

Water Cooler Rental

(115 volt 5 amp electrical required)

\$50 per day

Arrowhead Water -5 gallon

\$75 each



# CROWD PLEASERS

## Sweet

<b>Hershey's Miniature Chocolate Bars</b>	\$30 per pound
Assorted Full Size Candy Bars	\$3.50 each
California Raisins	\$3.00 each
Cracker Jacks, Rice Crispy Treats	\$4.00 each
Baked Cookies	\$40 per dozen
Dessert Bars	\$40 per dozen
Brownies	\$40 per dozen
Cupcakes	\$55 per dozen

## Savory

Chex Mix	\$3.25 each
Mini Pretzels, Peanuts	\$3.25 each
<b>"Pop's" Gourmet Popcorn</b>	\$5.00 each
<b>Vicky's Potato Chips</b>	\$3.25 each
Trail Mix	\$4.00 each

## Healthy

Mozzarella Cheese Sticks or Tillamook Cheddar Cheese	\$2.00 each
Kashi Health Bars	\$5.00 each
Clif Energy Bars	\$5.00 each
Granola Bars	\$2.75 each

## Chilled

Novelty Ice Cream Bars	\$5.00 each
Frozen Fruit Juice Bars	\$3.75 each
Haagen-Dazs Gourmet Ice Cream Bars	\$9.00 each

## Logo Sheet Cake

Full sheet (Serves 90) or half sheet (Serves 45)  
 Market price, artwork additional cost  
 Please contact a sales representative for details

Antique Brass Espresso Machine  
 Hot fresh cappuccino, latte or mocha  
 (900 servings)

Additional Cups	\$3,150 per day
One barista attendant included for up to 6 hours per day.	\$3.50 each
• Requires dedicated 220 volt, 30 amp electrical hook-up and one eight foot skirt table	
Additional barista hours	\$37.50 per hour

## Frozen Beverage Service

500 (5oz) servings	\$1,850 per day
Additional frozen beverage	\$3.75 each
• One attendant included for 4 hours. Requires 110 volt, 20 amp, 24 hour electrical	
Additional attendant hours	\$37.50 per hour

## Flavor Burst Ice Cream

550 cones	\$1,925 per day
Additional cones	\$3.50 each
• One attendant included for 6 hours. Requires 220 volt, 30 amp, 3 phase and 24 hour electrical	

## Antique Popcorn Machine Rental

• 67Hx34Wx25D; Requires 110 volt, 20 amp electrical hook-up	\$225 per day
Popcorn Packs (300 Servings)	\$450 per case
Includes bags	

## Otis Spunkmeyer Cookies

Choice of: chocolate chip, oatmeal raisin, peanut butter, white chocolate macadamia nut	
Includes 240 cookies	\$220 per case
Oven rental	\$120 per day
• <b>9"H X 20" D; Requires 110 volt, 20 amp and electrical hook up</b>	
Attendant required (4hr minimum)	\$150 each
Additional hour	\$37.50 Per Hour



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### The Main Sandwich Event

Includes choice of our signature sandwiches (minimum of 5 per selection)

- Roma basil baguette filled with prosciutto and provolone cheese
- Focaccia filled with Portobello mushrooms, spinach and roasted red peppers
- Sourdough boule filled with roast beef and ham
- Baguette filled with peppered turkey and apple ginger chutney
- Ciabatta filled with grilled chicken, caramelized onions and arugula

Tossed green salad with two dressings and pasta salad

Grilled seasonal vegetables, chips, fresh baked cookies and assorted sodas

\$27 per person

### The Classic Sandwich Collection

Includes choice of our classic sandwiches, (minimum of 5 per selection)

- Tuna Salad Sandwich
- Ham and Cheese Sandwich
- Italian Wrap
- Roast Beef\* Sandwich
- Turkey Sandwich
- Chicken Salad Sandwich
- Chicken Caesar Sandwich
- Vegetarian Sandwich

Tossed green salad with two Dressings and pasta salad,

Chips, fresh baked cookies and assorted sodas

\$25 per person

### Bistro Designer Box

Select from our Premium signature sandwiches (minimum of 5 per selection)

Enjoy it with pasta salad, whole fresh fruit,

Cookie and soft drink

\$28 per box

### Classic Sandwich Box Lunch

Select from our Classic sandwiches (minimum of 5 per selection)

Enjoy it with pasta salad, whole fresh fruit

Cookie and soft drink

\$26 per box

### Build Your Own Philly Cheesesteak Sandwich

Hot roast beef\* and French rolls

provolone cheese, sautéed peppers, onions and mushrooms

Kettle chips

\$22 per person

### Little Italy

Meat or vegetarian lasagna.

Served with Caesar salad and garlic breadsticks.

\$25 per person



# AFTER HOURS

## Cold Hors D'oeuvres

Curry Chicken Bouchée

Herbed Goat Cheese, roasted tomato, black olive on a polenta round

Spicy Southwest Chicken Salad Spinach Wrap

\$425 per 100

Smoked Salmon and Nori Pinwheel on a mini multi-grain baguette

Tomato Caprese Skewers

Ham Wrapped Asparagus

Vietnamese Vegetarian Spring Roll rolled in rice paper

Chilled Hearst Ranch Tenderloin\*, horseradish cream

Bruschetta Duet:

Roma tomato and basil tapenade, crème fraiche

Smoked Chicken, cream cheese, papaya salsa on a mini multi grain baguette

\$600 per 100

## Hot Hors D'oeuvres

Vegetable Egg Rolls, hoisin sauce

Chicken Potstickers

Spinach Spanakopita

Breaded Mushroom Cap, boursin cheese

Adobo Chicken Quesadilla, cilantro dip

Braised Beef Empanada, chipotle aioli

Laguna Beach Crab Cake, chipotle aioli

\$600 per 100

## Savory Bites

15 people minimum order

House-Made Kettle Chips with Ranch & French Onion Dip

\$4.50 per person

Tortilla Chips with Salsa

\$4.50 per person

California Guacamole Pita Chips with

\$3.50 per person

House-Made Hummus and Spinach Dips

\$6.50 per person

Mexican Seven Layer Dip Tortilla Chips

\$6.50 per person

California Mixed Nuts Cocktail Assortment

\$6.75 per person

Farmstead and California Cheeses with crackers and crostini

\$8.00 per person

Farm Fresh Seasonal Crudités with watercress and ranch dips

\$8.00 per person

Bruschetta and Tapenades  
Tomato & Basil  
Olive & Caper  
Mushroom & Chive

\$9.00 per person

Italian Antipasto Platter  
genoa salami, mortadella, prosciutto,  
provolone cheese, black and green olives,  
pepperoncinis, artichoke hearts  
assorted roasted peppers.

\$12.00 per person





# BAR SELECTIONS

## Hosted Bar

(Charged on Consumption)

Mixed Drinks, Premium	\$9.50 ++
Mixed Drinks, Call	\$8.00 ++
House Wine Trinity Oaks	\$7.50++
Second Tier, Kendall Jackson	\$11.50++
Imported Beer	\$6.50 ++
Domestic Beer	\$5.75 ++
Bottled Water	\$3.50 ++
Soft Drinks, (Pepsi)	\$3.50 ++

## Cash Bar

Mixed Drinks, Premium	\$10.00
Mixed Drinks, Call	\$8.50
House Wine Trinity Oaks	\$8.00
Second Tier, Kendall Jackson	\$12.00
Imported Beer	\$7.00
Domestic Beer	\$6.25
Bottled Water	\$3.50
Soft Drinks, (Pepsi)	\$3.50

Kegs (approximately 120, 12 ounce pours per keg)

Domestic \$500.00 ea  
Bud, Miller, Coors

Imported \$650.00 ea  
Heineken, New Castle

Local Craft Beer \$700.00 ea

Noble AleWorks —*located in Anaheim 3.3 miles from ACC*

**Breakaway Pale Ale, Pistol Whip'd Pilsner, Big Whig IPA**

Bottle Logic Brewery—*located in Anaheim 6.7 miles from ACC*

Hanamachi-Japanese Rice Lager, She Shot First-Pale Wheat Ale, Recursion IPA-American IPA

Anaheim Brewery—*located in Anaheim 3.1 miles from ACC*

Anaheim Gold, Anaheim Red, 1888, Anaheim Hefeweizen

Bootleggers Brewery—*located in Fullerton, 5.5 miles from ACC*

Palamino Pale Ale, Bootleggers Hefeweizen, Rustic Rye IPA, Black Phoenix-Chipotle Coffee Stout, Golden Chaos-Belgian Style Ale

Stone Brewery

Stone Pale Ale, Stone IPA, Stone Smoked Porter, Arrogant Bastard Ale

- A TIPS certified bartender is required for all alcoholic services. Please see menu of services for details.
- Each bar carries a minimum sales of \$650.00(++) per bar, per four hour shift. If minimum sales are not met, customer will incur a \$250.00 labor fee.
- Exhibitors must provide one eight-foot table per bar for use as a back bar. Aramark will provide rolling front bar tables to the extent of our inventory. Once our inventory has been depleted, exhibitors will be responsible to provide.



# WINE SELECTIONS

## Sparkling Wine

### House Selection

Pol Clement Brut/France \$30++ per bottle

### Premium Selection

Zonin Prosecco Brut \$32++ per bottle

\$10++ per split

Scharfenberger Brut NV/Mendocino \$32++ per bottle

\*\*\*Domaine Chandon Brut/California \$56++ per bottle

## White Wine

### House Selection

CHARDONNAY, Trinity Oaks/Napa \$32++ per bottle

PINOT GRIS, Trinity Oaks/Napa \$32++ per bottle

### Premium Selection

\*\*VIOGNIER, Freemark Abbey/Napa \$57++ per bottle

PINOT GRIS, Cloudine/Oregon \$43++ per bottle

### \*\*SAUVIGNON BLANC,

Matanzas Creek/Sonoma County \$48++ per bottle

MOSCATO, Mirassou/California \$30++ per bottle

### \*\*CHARDONNAY, Kendall Jackson,

Vintners Reserve/California \$41++ per bottle

CHARDONNAY, Raymond Reserve/Napa \$44++ per bottle

\*\*CHARDONNAY, La Crema/Sonoma Coast \$52++ per bottle

### CHARDONNAY, Sonoma Cutrer/

Sonoma Coast \$57++ per bottle

## Red Wine

### House Selection

CABERNET SAUVIGNON, Trinity Oaks/Napa \$32++ per bottle

PINOT NOIR, Trinity Oaks/Napa \$32++ per bottle

### Premium Selection

\*PINOT NOIR, Carmel Road/Monterey \$42++ per bottle

\*\*\*PINOT NOIR, McMurray Ranch/Sonoma \$52++ per bottle

\*\*PINOT NOIR, La Crema/Sonoma Coast \$58++ per bottle

\*\*CABERNET, Louis Martini/Sonoma County \$39++ per bottle

### \*\*CABERNET, Kendall Jackson

Vintners Reserve/California \$48++ per bottle

### \*\*CABERNET, Franciscan

**"Oakville Estate"/Carneros, Napa** \$63++ per bottle

### \*\*MERLOT, Robert Mondavi

**"Special Selection"/Central Coast, California** \$32++ per bottle

### \*\*\*TEMPRANILLO GARNACHA,

Palacios Remondo La Montesa/Rioja, Spain \$60++ per bottle

MALBEC, Tamari Reserva/Uco Valley,

Argentina \$45++ per bottle

### \*\*\*ZINFANDEL, Gnarly Head Old Vine/

Lodi California \$33++ per bottle

- A TIPS certified bartender is required for all alcoholic services. Please see menu of services for details.
- House wines, support the "Trees for the Future" program.
- \*SIP certified, \*\*Produced under certified CA sustainable winegrowing alliance standards, \*\*\*Produced using sustainable growing methods.
- All wines sold by the case/12 bottle minimum with the exception of house wine selections.



# ORDERING GUIDELINES

## Ordering

Catering orders are due 21 days prior to the start of your show. Any order received after the 21 day cut off will be subject to a 10% late fee.

## Payment Policy

All estimated catering services must be paid in full prior to the start of your service. Any on site needs can be secured by providing a credit card to be placed on file.

## Service ware

All catered services to Exhibits on the show floor will come on disposable-ware.

## Delivery Charge

All orders of less than \$100.00 will be subject to a \$25.00 delivery fee.

## Tax and Service Charges

All food and beverage items are subject to a 17% service charge and 8% local sales tax. Service charge in the state of California is taxable.

**Equipment rental and labor fee's are only subject to the local sales tax. All prices subject to change.**

## Tables & Electrical

All tables required for catered services must be provided by the show decorator. Please refer to your show exhibiter manual for contact Information.

## Unauthorized Food & Beverage

Outside food and beverage is not permitted into the Anaheim Convention Center. Any outside food or beverage found will be immediately removed.

