



# BOOTH SERVICES

# CATERING MENU

A 17% service charge and 8% sales tax will be added to all food & beverage services. All prices subject to change. All of our menus are printed on 100% post consumer recycled paper and printed with soy based ink. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



# EARLY RISER

\*15 people minimum per order

## Signature Sunrise

Assorted Danish, Muffins, and Bagels  
 Cream Cheese and Jams  
 Starbucks Fair Trade Certified Coffee and Decaf  
 Herbal Tea  
 \$13 per person

## The Bagel Bar

Assortment of Fresh Bagels with  
 Whipped Butter, Peanut Butter, Honey  
 Fruit Preserve, Cream Cheese  
 Assorted Individual Juices  
 Starbucks Fair Trade Certified Coffee and Decaf  
 Herbal Tea  
 \$14 per person

## Morning Agenda

Assorted Scones, Bagels, and Muffins  
 Cream Cheese, Preserves, and Butter  
 Whole Fresh Fruit  
 Assorted Bottled Juices  
 Starbucks Fair Trade Certified Coffee and Decaf  
 Herbal Tea  
 \$16 per person

## All American Breakfast

Scrambled Eggs, Breakfast Potatoes, Bacon,  
 and Biscuits  
 Individual Assorted Juices  
 Starbucks Fair Trade Certified Coffee and Decaf  
 Herbal Tea  
 \$20 per person

## Croissant Breakfast Sandwich

Choice of bacon, sausage patty, or shaved honey cured ham.  
 Farm fresh cage free scrambled egg, Tillamook cheddar  
 cheese.  
 \$6 each

## Breakfast Burrito

Hearst Ranch steak or sausage, flour tortilla, cage free  
 scrambled eggs, cheese, peppers and onions, Weiser Farms  
 breakfast potatoes and Anaheim chili salsa  
 \$6 each

Whole Fresh Fruit	\$2.75 each
Sliced Fresh Fruit	\$8 per person
Individual Yogurts	\$3.50 each
Milk and Chocolate Milk	\$3.25 per half pint

## From the Bakery

Sliced Breakfast Breads  
 Assorted Muffins  
 Bagel Assortment, with Cream Cheese  
 Danish, Pastries, Mini Croissants  
 Coffee Cake Squares  
 Artisan Scones  
 Cinnamon Buns  
 \$36 per dozen  
 Donut Assortment  
 \$40 per dozen



# BEVERAGES

## Hot Beverages

Starbucks Fair Trade Coffee Regular  
Decaffeinated, Includes Half and Half \$50 per gallon  
\* Enhance with Non Fat Milk & Soy \$52.50 per gallon

Herbal Teas Includes Honey and lemon \$50 per gallon

Hot Chocolate Packets \$24 per dozen

Mexican Hot Chocolate -  
House-Made Served with Marshmallows \$60 per gallon

Starbucks Coffee Kit (100 cups) \$265 each  
Make it yourself coffee kit that contains  
Coffee Maker  
7 bags of regular coffee, 3 bags of decaf coffee,  
6 gallons of water, appropriate condiments  
\*requires 120 volt. 15.3 amp Electrical

Replenish Kit \$125 each

## Cold Beverages

Assorted Soft Drinks Pepsi products \$3 each

Tropicana Juice Assortment  
Orange, Grapefruit, Apple and Cranberry \$3 each

Our Private Labeled  
PET Anaheim Bottled Water \$3.25 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 \$30 per gallon

Infused Iced Tea - Ginger, Mango or Peach \$40 per gallon

Aqua Fresca Jaime Farms  
Seasonal Watermelon, Pineapple or Cantaloupe \$50 per gallon

Juice - Orange, Cranberry, Apple or Grapefruit \$35 per gallon

Flavored Water \$40 per gallon  
Spa Water with Cucumber and Lime,  
McGrath Farms Strawberry with Fresh Basil or  
House Grown Orange

Water Cooler  
Required 115 volt 5 amp electrical \$50 per cooler  
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	\$36 per dozen
Dessert Bars	\$36 per dozen
Brownies	\$36 per dozen
Cupcakes	\$48 per dozen

## Savory

Chex Mix	\$3.25 each
Mini Pretzels, Peanuts	\$3.25 each
Gourmet Popcorn	\$4.00 each
<b>Vicky's Potato Chips</b>	\$3.25 each
California Cashews	\$4.00 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*
Contact Catering Service Sales Manager	
* Artwork additional cost	

## Antique Brass Espresso Machine

Hot fresh Cappuccino, Latte or Mocha (900 Servings)	\$3,150 per day
*Additional Cups	\$3.50 each
One Barista Attendant included for up to 6 hours per day. 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

Chocolate Chip, Oatmeal Raisin, Peanut Butter or 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



\*15 people minimum per order

### The Main Sandwich Event

Indulge Signature Sandwiches, Tossed Green Salad two Dressings, Pasta Salad, Grilled Seasonal Vegetables, Chips, Fresh Baked Cookies and Assorted Sodas.

(Minimum of 5 per selection)

Premium Signature Sandwiches

- 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

\$27 per person

### The Classic Sandwich Collection

Include Classic Sandwiches, Tossed Green Salad two Dressings, Pasta Salad, Chips, Fresh Baked Cookies and Assorted Sodas.

(Minimum of 5 per selection)

Classic Sandwiches

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

\$25 per person

### Bistro Designer Box

Select from of our Premium Signature Sandwiches

Enjoy it with Pasta Salad, Whole Fresh Fruit,

Cookie and Soft Drink

\$26.50 per box

### Classic Sandwich Box Lunch

Select from of our Classic Sandwiches and enjoy it with Pasta Salad, Whole Fresh Fruit, Cookie and Soft Drink

\$24.50 per box

### Build Your Own Philly Cheesesteak Sandwich

Hot Roast Beef with Provolone Cheese, Sautéed Peppers, Onions and Mushrooms

French Rolls and Chips.

\$18 per person

### Little Italy

Meat or Vegetarian Lasagna.

Served with Caesar Salad and Garlic Breadsticks.

\$25 per person



# AFTER HOURS

\*15 people minimum per order

California Guacamole	\$3.50 per person
House-Made Kettle Chips with Ranch & French Onion Dip	\$4.50 per person
Tortilla Chips with Salsa	\$4.50 per person
Pita Chips with 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 Ranch Dip	\$8.00 per person
Bruschetta and Tapenades	\$9.00 per person
Toasted Bruschetta	
Olives & Capers	
Tomatoes & Basil	
Mushrooms & Chives	
Italian Antipasto Platter	\$12.00 per person
Genoa Salami, Mortadella, Prosciutto, Provolone Cheese, Black and Green Olives, Pepperoncinis, Artichoke Hearts	
Assorted Roasted Peppers.	

Hot Dips Fondue  
Spinach Artichoke, Classic Fontina Cheese Fondue, Baked Brie  
Pistachios, Apples, Walnuts  
Sliced Baguettes, Flatbread  
\$8.00 per person

Street Tacos  
Charred Chicken  
Asada Beef  
Al Pastor  
Salsa Molcajete, Lime, Cilantro and Onion, Corn Tortillas  
\$13.50 per person, 2 per person

Slider Trio  
Hearst Ranch Ground Beef  
Caramelized Onions, Gherkins, House Made Sauce  
Pulled Pork  
Blackberry Chipotle Sauce  
Hawaiian Roll  
Grilled Chicken  
Caramelized Onion, Provolone Cheese  
\$12.00 per person, 2 per person

Pasta Station  
Cheese tortellini, house made pesto cream, local basil orecchietti, pasta with local roasted heirloom tomato sauce and toppings include grilled chicken, broccoli, peppers, onions, mushrooms and spinach and garlic bread sticks  
\$18 per person, 8 oz per person  
Add shrimp for \$3.50 per person



# SAVORY BITES

## **Cold Hors D'oeuvres**

Curry Chicken Bouchée

Herbed Goat Cheese, Roasted Tomato, Black Olive Polenta Round

Spicy Southwest Chicken Salad Spinach Wrap, Green Olive  
\$375 per 100

Smoked Salmon & Nori Pinwheel Mini Multi-Grain Baguette

Tomato Caprese Skewers

Asparagus Wrapped in Ham

Vietnamese Vegetarian Rice Paper Spring Roll

Chilled Hearst Ranch Tenderloin, Horseradish Cream

Bruschetta Duet Roma Tomato & Basil Tapenade & Crème Fraiche

Smoked Chicken Papaya Salsa, Cream Cheese Mini Multi Grain Baguette

\$500 per 100

## **Hot Hors D'oeuvres**

Vegetable Egg Rolls Hoisin Sauce

Chicken Pot Stickers

Spinach Spanakopita

Breaded Mushroom Caps Boursin Cheese

Adobo Chicken Quesadilla Cilantro Dip

Braised Beef Empanada Chipotle Aioli

Laguna Beach Crab Cake Chipotle Aioli

\$500 per 100

Roasted Natural Hearst Ranch

Strip Loin (WH)

Carved to order with mushroom

ragu and artisan rolls

\$375 per 40 people





# BAR SELECTIONS

## Hosted Bar

(Charged on Consumption)

Mixed Drinks, Premium	\$8.50 ++
Mixed Drinks, Call	\$6.50 ++
House Wine Trinity Oaks	\$6.50++
Imported Beer	\$6.50 ++
Domestic Beer	\$5.75 ++
Bottled Water	\$3.25 ++
Soft Drinks, (Pepsi)	\$3.00 ++

## Cash Bar

Mixed Drinks, Premium	\$9.00 ++
Mixed Drinks, Call	\$7.00 ++
House Wine Trinity Oaks	\$7.00 ++
Imported Beer	\$7.00 ++
Domestic Beer	\$5.75 ++
Bottled Water	\$3.50 ++
Soft Drinks, (Pepsi)	\$3.25++

## Wine Selection

\*Contact Sales Manager for the wine list featuring various local, regional and specialty wines

## Kegs

Domestic \$375.00

Bud and Bud Light  
Miller Genuine Draft  
Miller Lite

Imported \$475.00

Heineken  
New Castle

Microbrew \$575.00

Fat Tire  
Firestone Union Jack (IPA)  
Pyramid Hefeweizen  
Sam Adams  
Sierra Nevada  
Hangar 24  
(Orange Wheat, Amarillo Pale Ale)  
Anaheim Brewery  
(Anaheim Gold, Anaheim Red, Anaheim 1888, Anaheim Hefeweizen)



A Keg Serves 100 16oz Pours  
Anaheim Brewery Serves 20 16oz Pours

>> Standard bar offerings to include: HOUSE PREMIUM BRANDS: Cazadores Tequila, Johnnie Walker Black Whisky, Grey Goose Vodka, Blue Ice Organic Vodka, Captain  
>> Morgan Rum (bottle price \$264 ++ per liter), HOUSE CALL BRANDS: Margaritaville Tequila, Jack Daniels and Seagram's 7 Whisky, Blue Ice Vodka, Bacardi and Malibu  
>> Rum, Bacardi Rum, Tanqueray Gin, Dewar's Scotch, Christian Brother's Brandy (bottle price \$198 ++ per liter), HOUSE DOMESTIC BEER: Budweiser, Bud Lite, Coors,  
>> Coors Lite, MGD, Miller Lite, O'Doul's (on request), HOUSE IMPORT BEER: Corona, Heineken. Contact Sales Manager for Specialty Alcoholic Beverages & Microbrews.  
>> 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, client will incur a \$250.00 Labor Fee  
>> Exhibitors must supply one eight-foot draped table per bar for use as a back bar. ARAMARK will supply rolling front bar tables to the extent of our inventory. Once our inventory has been depleted, exhibitors will also be requested to order the necessary front table



# SPECIALTY BAR

## Blue ice

- ◇ Martini
- ◇ Classic, Blueberry, Apple, Pomegranate and more
- ◇ Cape Cod
- ◇ Blue ice and Cranberry
- ◇ Cosmopolitan
- ◇ Blue ice, Triple Sec, lime juice and cranberry
- ◇ Madras
- ◇ Blue ice, Cranberry, orange juice and lime
- ◇ Twisted Lemonades



## Tequila Bar

- ◇ Classic Margarita
- ◇ Tequila, Triple Sec and lime juice
- ◇ Strawberry Margarita
- ◇ Tequila, Triple Sec, Strawberry Schnapps and lemon juice
- ◇ Tequila Sunrise
- ◇ Tequila, Grenadine and orange juice

## Tropical Bar

- ◇ Long Island Ice Tea
- ◇ Blue ice, Tequila, Rum, Gin, Triple Sec, sweet and sour mix and soda
- ◇ Rum Runners
- ◇ Rum, blackberry liquor, banana liquor and orange juice
- ◇ **Piña Colada**
- ◇ Rum, coconut cream and pineapple juice
- ◇ Mai Tai
- ◇ Rum, Triple Sec, sweet and sour mix, almond liquor and pineapple juice
- ◇ Mojito
- ◇ Rum, mint leaves, sugar, lime juice and club soda

## Morning Delights

- ◇ Bloody Mary
- ◇ Blue ice, tomato juice, hot sauce, Worcestershire sauce, lemon juice, salt, pepper and celery stalk
- ◇ Mimosa
- ◇ Champagne and orange juice
- ◇ Bellini
- ◇ Champagne and Peach Schnapps

>> A TIPS certified bartender is required for all alcoholic services. Please see menu of services for details  
>> Contact Sales Manager for pricing details

# ORDERING GUIDELINES

## Ordering

Our 21 Day Deadline allows sufficient time to order, plan and prepare all of your food and beverage needs. All orders after the time requirement will be noted as late and will be processed after all timely orders have been completed. All original catering orders must be received 21 DAYS prior to the first show day or a 10% late charge will be applied. Changes and/or cancellations must be received 3 BUSINESS DAYS in advance of service. No cancellation may be made after that time.

## Payment Policy

ARAMARK Corporate Policy requires full payment prior to commencement of services. Additionally, a credit card must be on file for any re-orders made on site. NO EXCEPTIONS.

## Service Personnel

When ordering ARAMARK Personnel for your booth, please consider set-up time. We recommend scheduling Personnel one hour prior to the start of your service. Also ARAMARK Personnel will clean food and beverage related areas. They are not permitted to do general booth cleaning, such as vacuuming, emptying nonfood trash, dusting, etc.

*\* Booth Attendant or Bartenders \$150 for a minimum of 4 hrs. and \$37.50 per additional hour*

## Service ware

All exhibitor booth services are served with disposable wares. Tables for the services must be provided by exhibitor. At the exhibitors discretion the counter tops within the booths can be utilize

## Delivery Charge

A \$25.00 (+) will apply to all original orders of less than \$100.00 net per delivery.

## Tax and Service Charges

All food and beverage pricing is subject to a 17% service charge (service charge is taxable in California) and sales tax, currently at 8%. All equipment and labor charges are subject to a 8% sales tax only.

## Tables & Electrical

ARAMARK does not provide skirted service tables or electrical hookups in your exhibit space, including meeting rooms utilized for exhibits. Please contact the appropriate contractor for those items.

## Unauthorized Food & Beverage

ARAMARK is the exclusive caterer for the Anaheim Convention Center. Absolutely no food or beverage, candy, logo water, etc., are allowed into the Anaheim Convention Center without prior written approval from ARAMARK, and appropriate waiver/corkage fees paid to ARAMARK.

