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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

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### Hot Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Starbucks Fair Trade Coffee Regular</td>
<td>$50 per gallon</td>
</tr>
<tr>
<td>Decaffeinated, Includes Half and Half</td>
<td>$52.50 per gallon</td>
</tr>
<tr>
<td>* Enhance with Non Fat Milk &amp; Soy</td>
<td></td>
</tr>
<tr>
<td>Herbal Teas Includes Honey and lemon</td>
<td>$50 per gallon</td>
</tr>
<tr>
<td>Hot Chocolate Packets</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Mexican Hot Chocolate - House-Made Served with Marshmallows</td>
<td>$60 per gallon</td>
</tr>
<tr>
<td>Starbucks Coffee Kit (100 cups) 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</td>
<td>$265 each</td>
</tr>
<tr>
<td>*requires 120 volt. 15.3 amp Electrical</td>
<td></td>
</tr>
<tr>
<td>Replenish Kit</td>
<td>$125 each</td>
</tr>
</tbody>
</table>

### Cold Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Soft Drinks Pepsi products</td>
<td>$3 each</td>
</tr>
<tr>
<td>Tropicana Juice Assortment</td>
<td></td>
</tr>
<tr>
<td>Orange, Grapefruit, Apple and Cranberry</td>
<td>$3 each</td>
</tr>
<tr>
<td>Our Private Labeled PET Anaheim Bottled Water</td>
<td>$3.25 each</td>
</tr>
<tr>
<td>Sparkling Water</td>
<td>$4 each</td>
</tr>
<tr>
<td>Sobe Life Water</td>
<td>$5 each</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$30 per gallon</td>
</tr>
<tr>
<td>Fresh Squeezed Lemonade - Choice of lemon, strawberry or cherry flavors</td>
<td>$40 per gallon</td>
</tr>
<tr>
<td>Brewed Iced Tea Served with lemon wedges</td>
<td>$30 per gallon</td>
</tr>
<tr>
<td>Infused Iced Tea - Ginger, Mango or Peach</td>
<td>$40 per gallon</td>
</tr>
<tr>
<td>Aqua Fresca Jaime Farms Seasonal Watermelon, Pineapple or Cantaloupe</td>
<td>$50 per gallon</td>
</tr>
<tr>
<td>Juice - Orange, Cranberry, Apple or Grapefruit</td>
<td>$35 per gallon</td>
</tr>
<tr>
<td>Flavored Water</td>
<td>$40 per gallon</td>
</tr>
<tr>
<td>Spa Water with Cucumber and Lime, McGrath Farms Strawberry with Fresh Basil or House Grown Orange</td>
<td></td>
</tr>
<tr>
<td>Water Cooler</td>
<td></td>
</tr>
<tr>
<td>Required 115 volt 5 amp electrical</td>
<td>$50 per cooler</td>
</tr>
<tr>
<td>Arrowhead Water (5 Gallon)</td>
<td>$75 each</td>
</tr>
</tbody>
</table>

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Sweet
Hershey’s Miniature Chocolate Bars $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
Vicky’s Potato Chips $3.25 each
California Cashews $4.00 each
Trail Mix $4.00 each

Healthy
Mozzarella Cheese Sticks or $2.00 each
Tillamook Cheddar Cheese $5.00 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 $225 per day
(67Hx34Wx25D; Requires 110 volt, 20 amp electrical hook-up)
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
*9”H X 20” D . Requires 110 volt, 20 amp and electrical hook up
Attendant Required (4hr minimum) $150 each
*Additional hour. $37.50 Per Hour

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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

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

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

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

*15 people minimum per order

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**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 orechietti, 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

*15 people minimum per order*
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**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-Gain 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 Fraîche
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
## 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*

## Kepts
- 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

**Bar Selections**

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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.

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**T**his **O**rder **I**s **N**ot **C**onfirmed **U**ntil **Y**ou **H**ave **R**eceived **A**n **A**ramark **C**ontract **P**rovided **P**ayment **I**n **F**ormation **A**nd **R**eturned A **S**igned **C**ontract **T**ogether With **S**igned Catering Service Orders.

**PAYMENT INFORMATION — PAYMENT MUST ACCOMPANY ORDER**

VISA□ MASTERCARD□ AMERICAN EXPRESS□ DISCOVER□

Card Number_________________________Exp ______ CVC_____

Cardholder’s Name__________________________________

I hereby authorize ARAMARK Sports and Entertainment Services to apply all charges for services rendered for the above company to my credit card.

Cardholder’s Signature:__________________________________

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**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**

**DEADLINE:** All original orders must be received 21 DAYS prior to first show day or a 10% late fee will be applied. Changes and/or cancellations must be received 3 BUSINESS DAYS in advance of service. No cancellations may be made after that time.

**TABLES & ELECTRICAL REQUIREMENTS:** ARAMARK does not provide skirted tables or electrical hook-ups in your exhibit space, including meeting rooms utilized for exhibits. Please contact the appropriate contractor for those items.

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