



WELCOME TO SAVOR... 2012 MENUS

Our menus represent the wonderful cuisine that San Francisco has to offer. We work with local produce growers and local farmers to bring you the freshest ingredients available. Free-range chicken, organic beef and the best in seasonal produce are presented on the following pages.

ENJOY AND SAVOR SAN FRANCISCO!

CONTINENTAL AND BREAKFAST BUFFETS

All selections are served with freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and orange juice. Includes compostable service. 25 guest minimum.

CONTINENTAL

Assorted Breakfast Pastries to include Muffins, Danish, Scones and Croissants with Sweet Butter and Fruit Preserves
\$19

ADD ASSORTED SLICED FRUIT

\$7.50

HEART HEALTHY CONTINENTAL

Assorted Nonfat Yogurts and Lowfat Granola, Sliced Seasonal Fresh Fruit, Dried Fruits, Assorted Lowfat Muffins, Lowfat Cream Cheese and Fruit Preserves
\$26.00

EGG BREAKFAST BUFFET

Fluffy Scrambled Eggs, Breakfast Potatoes, Crispy Bacon, Country Sausage or Chicken Apple Sausage, Assorted Freshly Baked Pastries, Assorted Yogurts and Sliced Seasonal Fresh Fruit
\$32

MISSION DOLORES BREAKFAST BUFFET

Scrambled Eggs with Peppers and Onions, Spicy Chorizo or Mango Chicken Sausage, Cumin Scented Black Beans, Assorted Freshly Baked Breakfast Pastries, Assorted Yogurts and Sliced Seasonal Fresh Fruit
\$32

PLATED BREAKFAST

All selections are served with assorted breakfast pastries, freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and orange juice. Includes china service up to 3000 guests. 50 guest minimum.

EGG BREAKFAST

Scrambled Eggs, Breakfast Potatoes and your choice of Crispy Bacon, Country Sausage or Chicken Apple Sausage
\$27.50

VEGETABLE FRITTATA

Farm Fresh Eggs with Seasonal Roasted Vegetables, Fontina Cheese and Fresh Herbs with a Roasted Pepper Coulis Served with Breakfast Potatoes and choice of Crispy Bacon or Chicken Apple Sausage
\$27.50

OMELET BREAKFAST

Three Egg Omelet with Spinach, Red Bell Peppers, Cheddar Cheese and Mushrooms Served with Herb Roasted Breakfast Potatoes and Country Sausage
\$28.00

FRENCH TOAST

French Toast topped with a Seasonal Berry Compote Served with Whipped Cream, Warm Maple Syrup, Crispy Bacon and Sliced Seasonal Fresh Fruit
\$29.50

BREAKFAST ENHANCEMENTS

Priced per serving. Includes compostable service.

OATMEAL OR CREAM OF WHEAT

Brown Sugar, Raisins and Lowfat Milk
\$6

HOUSEMADE GRANOLA

Served with Organic Yogurt and Fruit
\$6

SEASONAL FRUIT PARFAIT

Fresh Seasonal Fruit Layered with Granola and Lowfat Yogurt
\$7

CHEESE BLINTZES

Delicate Crepes filled with Sweetened Ricotta Cheese,
Fresh Fruit Toppings
\$10

BREAKFAST BURRITO

Scrambled Eggs, Chorizo Sausage, Peppers and Jack Cheese
\$8

CROISSANT SANDWICH

Eggs, Country Ham and Cheddar Cheese
\$8

ENGLISH MUFFIN SANDWICH

Eggs with Sausage, Ham or Bacon and Cheddar Cheese
\$8

STEAK AND EGG SANDWICH

Steak and Eggs with Grilled Onion and Jack Cheese on Petite
Ciabatta
\$10.50

EGG SANDWICH

Eggs with Roasted Tomatoes, Spinach, and Fontina Cheese on
Focaccia
\$9

SMOKED SALMON AND BAGELS (25 GUEST MINIMUM)

Sliced Smoked Salmon, Whipped Cream Cheese, Chopped Eggs,
Capers, Sliced Red Onions, Assorted Mini Bagels
\$13.50

EUROPEAN CHARCUTERIE PLATTER

(25 GUEST MINIMUM)

Thinly Sliced Cured and Smoked Meat, Imported Cheeses and
Sliced French Baguettes
\$15

OMELETS

Prepared to Order Omelets with a Variety of Ingredients including
Black Forest Ham, Smoked Bacon, Chicken Apple Sausage,
Bell Peppers, Mushrooms, Onions, Tomatoes and Cheeses
\$13*

BELGIAN WAFFLES, PAIN PERDU OR BUTTERMILK PANCAKES

Prepared to Order and Served with Warm Maple Syrup,
Whipped Butter, Seasonal Berries, Walnuts
\$10*

** Chef fee is \$175*

A LA CARTE SNACK AND BREAK ITEMS

Priced per dozen. Includes compostable service.

ASSORTED MUFFINS OR DANISH
\$53

BREAKFAST BREADS OR COFFEE CAKE
\$53

CHOCOLATE, ALMOND
OR BUTTER CROISSANTS
\$53

ASSORTED DOUGHNUTS
\$39

ASSORTED SCONES
\$53

ASSORTED BAGELS AND
WHIPPED CREAM CHEESE
\$49

WHOLE FRESH FRUIT
\$44.50

ASSORTED YOGURTS
\$54

INDIVIDUALLY BOXED CEREALS
WITH REGULAR AND LOWFAT MILK
\$61

ASSORTED ENERGY BARS
\$51

ASSORTED GRANOLA BARS
\$38

SOFT GOURMET PRETZELS
\$72

INDIVIDUAL BAGS OF PRETZELS,
SUN CHIPS OR LAYS POTATO CHIPS
\$35

ASSORTED BAGS OF KETTLE CHIPS
\$51

RICE KRISPIES TREATS
\$48

HÄAGEN-DAZS ICE CREAM BARS
\$63

DREYER'S STRAWBERRY FRUIT BARS
\$63

BROWNIES
Dark or White Chocolate
\$47.50

TOFFEE BLONDIES
\$47.50

CHOCOLATE TRUFFLES
\$52

VARIETY OF CANDY BARS
\$45.50

ASSORTED PETIT FOURS
\$53

ASSORTED BISCOTTI
\$33

FRESHLY BAKED COOKIES
White Chocolate Macadamia, Chocolate Chip,
Peanut Butter and Oatmeal Raisin
\$46

DRY SNACKS

Priced per pound. Includes compostable service.

GOLDFISH CRACKERS
\$17

DELUXE MIXED NUTS
\$39

TRAIL MIX
\$22

PARTY SNACK MIX
\$22

FIESTA SNACK MIX
\$23

HONEY ROASTED PEANUTS
\$21

PRETZELS
\$18.50

PREPARED SNACKS

Priced per serving. Includes compostable service. 25 guest minimum.

CRISPY PITA BREAD WITH ROASTED PEPPER
HUMMUS, TRADITIONAL HUMMUS, AND
BABAGANOUSH
\$6.50

POTATO CHIPS WITH FRENCH ONION DIP

\$5.50
TORTILLA CHIPS WITH SALSA
\$6.50

TORTILLA CHIPS WITH GUACAMOLE AND SALSA
\$11

ASSORTED TEA SANDWICHES
Smoked Salmon with Cream Cheese
Cucumber with Watercress
Egg Salad
\$6

REFRESHMENT BREAKS

Priced per serving. Includes compostable service. 25 guest minimum.

MORNING COFFEE BAR

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas, Fresh Squeezed Orange Juice
\$10.50

SWEET & SALTY

Haagen-Dazs Ice Cream Bars, Chocolate Covered Espresso Beans, Almond Clusters, Bagged Peanuts and Popcorn, Assorted Soft Drinks, Bottled Water
\$18

SPA BREAK

Assorted Fresh Fruit Smoothies, Oatmeal Cookies, Granola Bites, Assorted Fruits and Berries, Trail Mix, Assorted Flavored Mineral Waters
\$19

BEVERAGES

Served individually.

ASSORTED PEPSI SOFT DRINKS

\$4.25

BOTTLED WATER

\$4 .25

ASSORTED JUICES

\$5.50

SNAPPLE ICED TEA

\$5.50

SPARKLING WATER

\$4.75

GATORADE

\$5.50

RED BULL OR AMP

\$5.50

STARBUCKS FRAPPUCCINO

\$6.50

MILK

\$4

MISSION DOLORES

Tri-Colored Tortilla Chips, Guacamole, Salsa, Spicy Jalapeños, Mexican Wedding Cookies, Assorted Soft Drinks, Bottled Water
\$20

NORTHERN CALIFORNIA CHEESE BREAK

Laura Chenel Goat Cheese, Sonoma Cheddar, Point Reyes Bleu, Brie and Monterey Jack. Served with Artisan Breads and Crackers, Dried Figs, Roasted Almonds, Grapes, Assorted Soft Drinks and Bottled Water
\$19

AFTERNOON BEVERAGE BREAK

Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas
\$11.50

Served by the gallon.

CHAMPAGNE PUNCH

\$78

ICED TEA OR LEMONADE

\$47

APPLE, CRANBERRY, GRAPE OR TOMATO JUICE

\$67

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE

\$78

STARBUCKS COFFEE OR TEA SELECTIONS

\$74

SEATTLE'S BEST COFFEE SELECTIONS

\$68

REFRIGERATED SPRING WATER KIT

Water dispenser, 5 gallon bottle of Spring Water, cup dispenser and 3.5 ounce compostable cups. Requires electrical in Exhibit Hall.
\$120 (\$39/5 gallon replenishment)

EXECUTIVE BOX LUNCH

\$29.50

*Four compartment. Includes compostable service. 25 guest minimum.
Sandwich, wrap or entrée salad includes a choice of side salad, dessert and fruit.
To accompany your box lunches, we suggest adding assorted bottled soft drinks and water.*

SANDWICHES

MESQUITE TURKEY WITH SMOKED BACON

Mesquite Turkey, Smoked Bacon, Sharp Cheddar, Basil Aioli and Red Onion on Focaccia

ROAST BEEF

Slow Roasted Beef with Crumbled Bleu Cheese, Balsamic Onion Jam and Watercress on Dutch Crunch

VEGETARIAN WALDORF

Crunchy Waldorf Tofu Salad, Sharp Cheddar, Celery, Apples and Walnuts on Organic Whole Grain Bread

FAJITA SPICED TRI-TIP

Beef Tri-Tip with Peppers, Onions, Chipotle Mayonnaise, Jack Cheese, Arugula, Tomato on Ciabatta

CALIFORNIA CHICKEN

Grilled Chicken Breast, Chive Cream Cheese, Smoked Mozzarella, Artichoke Spinach Aioli, Organic Eight Grain Roll

HULI HULI CHICKEN

With Roasted Pineapple, Crunchy Slaw, & Siracha Aioli

WRAPS

GREEN CHILI PORK WRAP

Roasted Pork Loin, Cilantro Rice, Tomatillo Salsa, Shredded Jack Cheese, Avocado, Purple Cabbage, Spinach Tortilla

CRISPY CHICKEN WRAP

Southern Fried Chicken, Buttermilk Ranch, Spicy Cole Slaw, Tomatoes, Chipotle Tortilla

ENTRÉE SALADS

PORTOBELLO “NICOISE” SALAD

Grilled Portobello Mushroom, Baby Red Potato, Cornichons, Hardboiled Egg, Tender Green Beans, Red Wine Vinaigrette, Petite Olive Roll

THAI BEEF SALAD

Seared Strips of Beef with Thai Spice, Bean Sprouts, Carrots, Cucumber, Spinach, Arugula, Mint, Basil, Sesame Ginger Dressing, Onion Flatbread

MEDITERRANEAN CHEF SALAD

Sliced Cucumbers, Roasted Peppers, Garbanzo Beans, Crumbled Feta Cheese, Cherry Tomatoes, Red Wine Oregano Vinaigrette

TANDOORI CHICKEN SALAD

Spiced Rubbed Chicken, Diced Cucumbers, Tomatoes, Green Beans, Romaine, Mint, Lemon Vinaigrette

COBB SALAD WRAP

Turkey, Ham, Bacon, Cheddar Cheese, Mixed Greens, Tomato, Cream Cheese Spread, Tomato Tortilla

ASIAN VEGETABLE WRAP

Soba Noodles, Shredded Carrots, Red Peppers, Ginger Marinated Mushrooms, Napa Cabbage, Hoisin Sauce, Spinach Tortilla

CHOOSE ONE SALAD, ONE DESSERT AND ONE FRUIT OPTION FOR EACH BOX LUNCH

SIDE SALADS

Red Bliss Potato Salad
Penne Pasta Salad
Rye Berry Salad
Orzo Pasta Salad
Lentil and Garbanzo Bean Salad

DESSERTS

Dark Chocolate Brownie
Apple Cranberry Bar
Lemon Bar
Apricot Bar
Chocolate Orange Bar

FRUIT

Fresh Fruit Salad
Fresh Whole Fruit



VALUE EXPRESS BOX LUNCH

\$23.50

Three compartment. Includes compostable service. 25 guest minimum.

Sandwich or wrap includes a choice of side salad and dessert.

Self-serve coolers of water, iced tea or lemonade are provided with all Value Express Box Lunches.

ROASTED TURKEY SANDWICH

Roasted Turkey with Sun Dried Tomato Aioli,
Monterey Jack Cheese, Romaine and Tomato on a Baguette

HAM AND CHEESE SANDWICH

Thinly Sliced Honey Baked Ham, Swiss Cheese,
Dijon Mustard, Lettuce and Tomato on a Baguette

ROAST BEEF SANDWICH

Slow Roasted Beef with Cheddar, Horseradish Aioli,
Lettuce and Tomato on a Baguette

VEGETARIAN WRAP

Hummus, Cucumbers, Roasted Peppers
and Mixed Greens wrapped in a Spinach Tortilla

CHOOSE ONE SALAD AND ONE DESSERT FOR ALL BOX LUNCHES

SIDE SALADS

Red Bliss Potato Salad
Penne Pasta Salad
Orzo Pasta Salad

DESSERTS

Apple
Chocolate Chip Cookie
Old Fashioned Oatmeal Cookie



LUNCH OR DINNER BUFFET SELECTIONS

*All beverages are available a la carte.
Includes compostable service. 25 guest minimum.*

BUILD YOUR OWN SANDWICH BUFFET

Vegetable Minestrone Soup with Seasonal Vegetables and White Beans
Salad of Mixed Greens with Cucumbers, Tomatoes and Herb Vinaigrette
Selection of Smoked Turkey, Lean Roast Beef, Honey Baked Ham, New York Style Pastrami, Dry Italian Salami, Mortadella, Swiss, Provolone, Monterey Jack and Sharp Cheddar Cheeses, Leaf Lettuce, Tomatoes, Gourmet Breads and Rolls, Kosher Pickle Spears and Deli Condiments
Kettle Chips
Assorted Freshly Baked Cookies
\$40

ITALIAN BUFFET

Mixed Greens with Artichokes, Roasted Peppers, Parmesan and Balsamic Vinaigrette
Farro and Lentil Salad with Basil and Olive Oil
Penne Pasta Puttanesca
Chicken with Artichokes, Garlic and Rosemary
Braised Pork with Porcini Cream
Zucchini, Fennel and Tomatoes with Fresh Herbs
Rolls and Butter
Tiramisu
\$48

ASIAN BUFFET

Seasonal Greens, Citrus, Water Chestnuts, Toasted Almonds, Hoisin Vinaigrette
Soba Noodle Salad with Shredded Vegetables, Ginger and Ponzu
Yellow Curry Chicken with Potato
Quick Fried Pork with Chili, Garlic and Green Onions
Sautéed Asian Vegetables with Ginger
Steamed Jasmine Rice
Rolls and Butter
Mango Passion Fruit Cake
\$48

BAY BUFFET

Organic Mixed Green Salad with Frisée, Seasonal Fruit, Crumbled Goat Cheese, Toasted Walnuts, Citrus-Dijon Vinaigrette
Toasted Barley Salad with Red Peppers, Corn, Tomatoes, and Chives
Lemon Garlic Infused Roasted Chicken
Grilled Strip Loin with Charred Onions and Pinot Noir Reduction
Roasted Pacific Salmon with Whole Grain Mustard and Fennel
Seasonal Vegetables with Shallot-Thyme Butter
Sautéed Greens with Garlic, Pine Nuts, Olive Oil and Lemon
Rosemary Roasted Yukon Gold Potatoes
Creamy Polenta with Parmesan and Herbs
Chocolate Decadence
\$73

LATIN BUFFET

Hearts of Romaine, Red Onion, Tomatoes, Pumpkin Seeds, Queso Fresco, Coriander Vinaigrette
Corn and Potato Soup with Charred Jalapeños and Cilantro
Slow Cooked Chicken with Mole Sauce
Skirt Steak “Churrasco” with Chimichuri Sauce
Cumin Scented Black Beans
Green Rice
Rolls and Butter
Chocolate Bread Pudding
\$48

CALIFORNIA BUFFET

Rock Shrimp and Corn Chowder with Smoked Bacon and Potatoes
Butterleaf Salad with Red Radish, Fresh Herbs, Green Goddess Dressing
Red Skin Potatoes and Haricot Verts with Whole Grain Mustard and Shallots
Seared Cod Vera Cruz with Olive-Orange Relish
Grilled Breast of Chicken with Green Grapes and Rosemary
Seasonal Roasted Vegetables
Wild Rice Pilaf with Thyme and Toasted Almonds
Assorted Miniature Tartlets
\$56

SONOMA BUFFET

Baby Spinach Salad with Roasted Red Peppers, Artichokes, Cucumbers, Sun Dried Tomatoes, Feta Vinaigrette
Butter Lettuce and Belgian Endive Salad with Fresh Herbs, Candied Pecans, Grilled Pears, Champagne Vinaigrette
Grilled Chicken Breast with Red Pepper Compote
Tender Braised Beef with Mirepoix and Horseradish
Baked Wild Halibut with Leeks and Cream
Grilled Asparagus with Balsamic Roasted Mushrooms and Shallots
Butter Braised Baby Carrots with Parsley and Orange Zest
Potato Onion Gratin
Cranberry Bean Cassoulet with Mire Poix and Herbs
Hazelnut Chocolate Tart
\$72

PLATED SALAD LUNCH SELECTIONS

*All plated salad lunch selections include sourdough rolls and butter, freshly brewed coffee and tea service.
All prices include china service up to 3000 guests. 50 guest minimum.*

AHI TUNA SALAD

Sesame Crusted Tuna Loin, Seasonal Mixed Greens, Mizuna and Napa Cabbage with Sugar Snap Peas, Citrus, Daikon, Crispy Won Tons and Ponzu Vinaigrette
\$34

COBB SALAD

Diced Turkey, Cucumber, Vine Ripened Tomato, Chopped Egg, Black Forest Ham, Crumbled Blue Cheese with Chopped Romaine, Watercress and Peppercorn Ranch Dressing
\$32

PERUVIAN CHICKEN SALAD

Peruvian Chicken, Seasonal Greens, Grilled Zucchini, Purple Potatoes, Red Peppers, and Cilantro Cotija Cheese Sauce
\$33

CHOPPED ASIAN CHICKEN SALAD

Marinated Chicken, Napa Cabbage, Romaine, Crispy Vegetables, Cilantro, Green Onion, Red Pepper and Hoisin Vinaigrette
\$32

MEDITERRANEAN PLATE

Cumin Spiced Hummus, Roasted Pepper Hummus, Tomato Parsley Mint Tabbouleh, Dolma, Mixed Greens, Sliced Cucumber, Tzatziki Sauce and Red Wine Vinaigrette
Served with Toasted Pita Triangles
\$32

HERB RUBBED ROASTED BEEF SALAD

Herb Rubbed Roasted Beef, Potato-Fennel Salad, Beets, Seasonal Greens, and Horseradish Vinaigrette
\$34

PLEASE SELECT ONE OF THE FOLLOWING:

DESSERTS

Mango Coconut Cake
Crème Brûlée Tart
Lemon Meringue Tart
Tiramisu
Chocolate Marquise
Mixed Fruit and Almond Tuille with Vanilla Cream
\$5.50 Each



HOT PLATED LUNCH SELECTIONS

*All hot plated lunch selections include sourdough rolls and butter, freshly brewed coffee, tea service and dessert.
All prices include china service up to 3000 guests. 50 guest minimum.*

SALADS Please select one of the following:

ROASTED BEET SALAD

Orange and Thyme Roasted Beets with Seasonal Lettuces, Ricotta Salata, Toasted Almonds and Red Wine Vinaigrette
\$6.50

CAESAR SALAD

Hearts of Romaine, Shaved Parmesan Cheese, Herbed Croutons, Kalamata Olives and Classic Caesar Dressing
\$5.50

GREEN SALAD

Butterleaf Lettuce, Red Radish, Fresh Herbs, Green Goddess Dressing
\$5.50

GRILLED PEAR SALAD

Organic Mixed Greens, Frisée, Grilled Pear, Shaved Fennel, Walnuts, Crumbled Point Reyes Bleu Cheese, Pear Vinaigrette
\$6.50

ENTRÉES Please select one of the following:

ROASTED CHICKEN

Lemon Garlic Roasted Chicken served with Rosemary Roasted Seasonal Vegetables, Creamy Herbed Polenta
\$37

ROASTED CHICKEN

Roasted Chicken Breast with Brussels Sprouts, Root Vegetables, Sautéed Greens, Butternut Squash Puree, Ver Jus Sauce, and Grapes
\$38

BRAISED LAMB

Slow Braised Lamb, Moroccan Spices, Fennel, Olives and Garlic, Couscous with Dried Fruit and Mint, Seasonal Vegetables
\$41

HERB RUBBED FLAT IRON STEAK

Rosemary Salt and Pepper Rubbed Flat Iron Steak served with Sautéed Spinach, Green and Yellow Wax Beans, Slow Roasted Tomato and Potato Onion Gratin
\$48

OVEN ROASTED MARKET CATCH

Oven Roasted Market Catch served with Tomato Braised Beans, Corn Sweet Onion Relish and Basil Mashed Potatoes
\$43

DESSERTS Please select one of the following:

Tiramisu
Chocolate Pyramid with Raspberries

Fresh Fruit Tart
Chocolate Marquise
Mixed Fruit and Almond Tuille with Vanilla Cream



PLATED DINNER SELECTIONS

*All plated dinner selections include sourdough rolls and butter, freshly brewed coffee, tea service and dessert.
All prices include china service up to 3000 guests. 50 guest minimum.*

SALADS Please select one of the following:

MIXED GREENS SALAD

Organic Mixed Greens, Slow Roasted Tomatoes, Fiscalini Farms Cheese, Toasted Walnuts, Black Olive Crostini, Zinfandel Vinaigrette
\$6.50

ENDIVE AND FENNEL SALAD

Endive and Bibb Lettuce with Fennel, Red Radish, Tomatoes and Lemon Vinaigrette
\$6.50

ROASTED BEET SALAD

Arugula, Frisée and Mixed Greens with Roasted Beets, Ricotta Salata, Citrus and Pine Nuts with Red Wine Vinaigrette
\$7.50

GRAPE AND WALNUT SALAD

Mixed Greens with Grapes, Walnuts, Manchego Cheese, Sherry-Thyme Vinaigrette
\$6.50

CHICORY AND CHERRY SALAD

Trio of Chicories with Persimmon, Tart Dried Cherries, Pine Nut Brittle, Herbed Chevre
\$7.50

GRILLED PEAR SALAD

Salad of Frisée, Endive and Greens with Grilled Pears, Bleu Cheese, Toasted Walnuts, Balsamic Vinaigrette
\$7.50

ENTRÉES Please select one of the following:

GRILLED FILET OF BEEF

Grilled Filet of Beef, Wild Mushroom Ragout, Sautéed Seasonal Vegetables and Thyme Scented Potato Puree
\$62.50

HERB CRUSTED RACK OF LAMB

Herb Crusted Rack of Lamb, Braised Greens, Onion Jam, Seasonal Vegetables and Flageolet Beans
\$59

HERB ROASTED BREAST OF CHICKEN

Garlic and Lemon Infused Roasted Chicken, Asparagus with Balsamic Roasted Mushrooms and Shallots, Wedge Cut Potatoes with Rosemary and Olive Oil
\$46

WILD SALMON

Slow Roasted Wild Salmon, Spring Onion, Spinach, Wild Mushrooms, Grilled Asparagus, Potato Puree
Market Price

PORTOBELLO NAPOLEON

Portobello Mushroom Napoleon with Spinach, Eggplant, Zucchini, Roasted Tomato Compote, Basil Oil
\$37

SLOW BRAISED BEEF SHORT RIBS

Red Wine Braised Short Ribs, Yukon Gold Potato Puree, Seasonal Vegetables, Braised Greens, Shallot Compote
\$59

DESSERTS Please select one of the following:

Three Layer Chocolate Mousse Cake
Chocolate Pyramid with Raspberry
Chocolate Marquise
Crème Brûlée Tart

White Cake with Orange Bavarian Cream, White Chocolate Grand Marnier Filling and Orange Chocolate Coating
Opera Cake with Coffee Buttercream, Chocolate Mousse and Dark Chocolate Ganache

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*



COLD HORS D'OEUVRES

50 pieces minimum per selection. Includes compostable service.

ASSORTED FILLED CUCUMBER CUPS TRIO

Mini Chickpeas
Roasted Peppers and Mint Herbed Goat Cheese with Lemon Zest
Curried Chicken with Currants
\$5

BELGIAN ENDIVE SPEARS TRIO

Chicken Caesar
Roquefort Cheese and Glazed Walnuts
Grilled Shrimp and Fennel Aioli
\$5.50

ASSORTED TEA SANDWICHES

Smoked Salmon with Cream Cheese
Cucumber with Watercress
Egg Salad
\$6

CROSTINIS

Prosciutto, Seasonal Fruit, Crescenza Cheese
Roasted Lamb, Goat Cheese, Fig Jam
Smoked Duck, Pear Ginger Chutney, Radicchio
Herb Crusted Beef, Roasted Peppers, Salsa Verde
\$6

SHELL FISH SELECTIONS WITH TRADITIONAL GARNITURE

Iced Jumbo Prawns, Snow Crab Claws, Oysters on the Half-Shell,
Steamed and Chilled Clams and Mussels. Served with Mignonette,
Cognac Cocktail Sauce and Lemon
\$8.75

PROSCIUTTO DI PARMA

Seasonal Fruit
\$5.50

GOAT CHEESE TRUFFLES

Roasted Tomatoes and Grilled Bread
\$5.50

PORK RILLET CROSTINI

Caramelized Onion Jam
\$5

TUNA CRUDO

Tuna Tartar with Citrus, Pickled Onion, and Micro Greens
\$6.50

FAVA BEAN CROSTINI

Fava Bean Puree with Crumbled Pecorino Cheese and
Mint
\$4.75

PARMESAN CRISP

Parmesan Baked Crostini with Seasonal Vegetables, Basil Puree,
and Chives
\$5

GRILLED THAI BEEF LETTUCE WRAPS

Thinly Sliced Thai Marinated Beef with Red Peppers in a
Lettuce Cup
\$5.50

CRAB SALAD

Citrus, Avocado, Chives, Ginger Aioli
\$6

ROASTED VEGETABLE SKEWERS

Roasted Zucchini, Peppers, Onions, and Mushrooms
Served with a Balsamic Reduction
\$4.75



HOT HORS D'OEUVRES

50 pieces minimum per selection. Includes compostable service.

MUSHROOM PROFITEROLES

Walnuts and Cream Cheese
\$4.75

MINI QUICHE

Mushroom and Goat Cheese
Asparagus and Vermont Cheddar
Mozzarella, Tomato and Basil
\$4.75

FIG AND CARAMELIZED ONION PUFFS

Goat and Cream Cheese in Puff Pastry
\$4.75

ADOBE CHICKEN

Yellow Rice, Diced Chicken, Andouille
Sausage, Herbs and Spices in
Shredded Phyllo
\$5.50

CRISPY SPRING ROLLS

Chicken, Shrimp or Vegetarian
Sweet and Sour, Hot Mustard and
Soy Dipping Sauces
\$4.75

PORCINI CRUSTED SCALLOPS

White Corn and Yukon Gold Potatoes
\$6.50

GORGONZOLA AND CRANBERRY PUFFS

Walnuts and Goat Cheese Rosette
\$4.75

PETIT "PISSALADIÈRE"

Onion, Thyme, and Black Olive
\$4.75

POT STICKERS

Chinese Chicken and Vegetarian Dumplings
Soy and Rice Wine Vinegar Dipping Sauce
\$4.75

WILD MUSHROOM BEGGARS PURSE

Savory Seasonings and Buttery Phyllo
\$5.50

ASSORTED KABOBS

Chicken, Garlic, Ginger, Spices, Lime Juice
Szechuan Beef, Garlic, Ginger, Teriyaki Sauce
Spicy Shrimp, Onion, Peppers, Tomato, Oregano
Chili Lime Salmon, Southwest Spices
\$5.50

SMOKED MOZZARELLA PROFITEROLES

Cream Cheese, Fresh Herbs and
Roasted Red Pepper Coulis
\$4.75

ARTICHOKE AND PARMESAN FRITTERS

Baby Artichoke Hearts, Parmesan Crust
\$4.50

LIBERTY DUCK CONFIT TARTLETTES

Cherries, Black Pepper
\$5.50

LAMB LOLLIPOPS

Lavender, Salt and Olives
\$6

PORTOBELLO MUSHROOM PUFFS

Roma Tomatoes, Roasted Peppers,
Jack and Goat Cheeses
\$4.75

PEA FONTINA ARANCINI

Panko Crusted Risotto Fritter Filled with
English Peas and Fontina Cheese
\$4.75

DUNGENESS CRAB CAKES

Rémoulade Sauce
\$6.50

SPICY CHICKEN WINGS

Ranch Dressing and Celery Sticks
\$4.75

BARBECUED BABY BACK RIBS

Spicy BBQ Sauce
\$6.50

BEEF SLIDERS

Mini Cheeseburgers with Condiments
\$4.75



SPECIALTY PLATTERS

Includes compostable service.

DELUXE IMPORTED AND DOMESTIC CHEESE TRAY

Serves 100

Chef's selection of Imported and Domestic Cheeses with Sliced Sourdough Baguettes and Assorted Crackers.

Garnished with Seasonal Fresh Fruit.

\$750

SIDE OF SMOKED SALMON

Serves 25

Smoked Salmon served with Crostini, Bagel Chips, Hardboiled Eggs, Diced Red Onion, Capers and Cream Cheese.

\$475

DELUXE CRUDITÉS ASSORTMENT

Serves 100

Chef's selection of Fresh Seasonal Vegetables served with Ranch Dressing.

\$500

CHARCUTERIE BOARD

Serves 50

A Classic Selection of Fine Pates, Thinly Sliced Cured and Smoked Meats and Sausages, Imported Cheeses and Classic Condiments.

\$425

ANTIPASTO PLATTER

Serves 100

Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts.

\$750

FRESH SLICED FRUIT TRAY

Serves 100

Selected Seasonal Fruit, may include Honeydew, Cantaloupe, Watermelon, Strawberries and Pineapple.

\$750

CARVERY SELECTIONS

Carved items include mini sandwich rolls and condiments. Includes compostable service.

All carved items require a SAVOR... carver. Carver fee is \$175.

WHOLE HONEY BAKED HAM

Serves 50

Served with Grilled Pineapple Chutney and Gourmet Mustards.

\$325

ROASTED TURKEY BREAST

Serves 50

Served with Tomato Tarragon Aioli.

\$425

HERBED LEG OF LAMB

Serves 30

Served with Tzatziki Sauce.

\$260

WHOLE ROASTED BARON OF BEEF

Serves 175

Served with Horseradish Cream and Au Jus.

\$950

ROASTED NEW YORK STRIP LOIN

Serves 35

Served with Forest Mushroom Ragout.

\$450

FLAME GRILLED TRI-TIP

Serves 25

Served with Spicy Pico de Gallo Salsa.

\$325

PEPPER ROASTED PORK LOIN

Serves 35

Served with Orange Marmalade Cranberry Relish.

\$425

ROASTED TENDERLOIN OF BEEF

Serves 25

Served with a Béarnaise Trio.

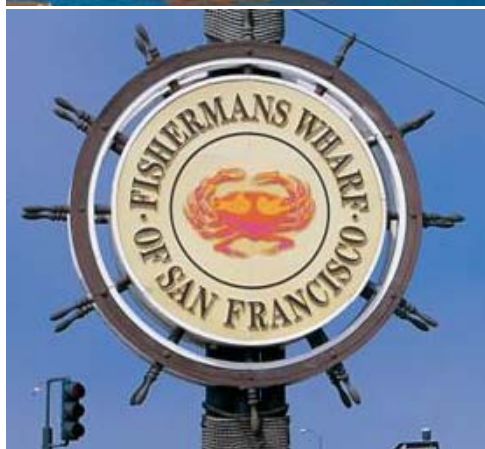
\$450

BEEF CROSS RIB

Serves 50

Served with Horseradish Cream.

\$320



NEIGHBORHOODS OF SAN FRANCISCO RECEPTION PACKAGE

*Packages include compostable service, standard linens and table display.
The suggested menus are for a 250 guest minimum.
Market price.*

FISHERMAN'S WHARF

Walk Away Marinated Calamari Salad

Marinated Chunky Bay Shrimp Cocktail with a Spicy Horseradish Sauce and Lemon

Jumbo Prawns and Oysters on the half-shell with Lemon and Cocktail Sauce

Clam Chowder served with San Francisco Sourdough Bread

Dungeness Crab Cakes with Spicy Remoulade Sauce

NORTH BEACH

Antipasto Display: Assorted Mediterranean Specialties, Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts

Pasta Sautéed to Order:

Potato Gnocchi with Pesto Genovese

Penne Pasta with Grated Parmesan

Garlic Bread Sticks

MISSION DOLORES

Mini Beef Empanadas

Smoked Chicken Quesadillas with Black Beans

Tamales with Mole Sauce

Chicken Fajitas with Peppers and Onions

Tortilla Chips with Guacamole and Salsa

CHINA TOWN

Crispy Vegetarian Spring Rolls and Pot Stickers

Assorted Dim Sum

Take-Out Deluxe Chow Mein

Marinated Asian Vegetable Salad with Sesame Ginger Dressing

JAPAN TOWN

Udon Station and Miso Soup with Wakame and Tofu

Chicken Yakitori Skewers with Teriyaki Sauce

Assorted Hand Rolled Maki Sushi

SOMA CARVERY

Herbed Salt Rubbed Cross Rib with Au Jus and Horseradish Cream

Slow Roasted Breast of Turkey with Cranberry Orange Compote

Sage and Garlic Roasted Pork Loin with Porcini Jus

Mini Dinner Rolls

GHIRARDELLI SQUARE

Ciao Bello Gelato

Assorted Chocolates

Dipped Strawberries

Mini Marshmallows

CHEF ATTENDED ACTION STATIONS

All action stations require a SAVOR...chef. Carvers, Station Attendants, and Food and Cocktail Servers are available at a fee of \$300 per attendant for a three hour time period. Additional hours are available at a fee of \$100 per hour per attendant. Priced per person. Includes compostable service. 25 guest minimum

KOBE BEEF SLIDERS

Mini Cheese Burgers with Pickles and Spicy Ketchup
\$11.50

GNOCCHI PASTA

Potato Pasta "Pillows" with Grilled Pears, Gorgonzola Cream and Pine Nuts
\$11.50

QUESADILLAS

Fresh Tortillas, Mexican Cheese Blend, Grilled Chicken, Carne Asada, Sour Cream, Pico de Gallo, Molcajete Salsa and Guacamole
\$9.50

CRAB CAKES

Crab Cakes seared to order with a trio of Remoulade Sauces, Micro Greens and Chive Oil
\$13

MEDITERANEAN SEAFOOD

Spanish Calamari, Rock Shrimp, Octopus and Mussels with Gigante Beans and Romesco Sauce. Sautéed to order.
\$15

SPRING RISOTTO

Asparagus, Meyer Lemon, Chives, and Goat Cheese

SUMMER RISOTTO

Tomato, Corn, Basil Puree, and Fontina

FALL RISOTTO

Mixed Seasonal Mushrooms, Thyme, Shallots, and Parmesan

WINTER RISOTTO

Butternut Squash, Sage, Red Wine Onions, and Parmesan Cheese

SUSHI

California Roll with Crab Meat, Avocado and Cucumber

Smoked Salmon Maki Roll

Jasmine Ahi Tuna Roll

Edamame, Wasabi Paste, Pickled Ginger and Soy Sauce

Authentic sushi chef available upon request.

\$5.50-\$7.50 Each Piece

SLOW ROASTED PORK BELLY

Petite Asian Slaw and Pickled Watermelon Rind

\$14



WINE SELECTIONS

Includes compostable service.

BUBBLES...

SPARKLING WINE

ZONIN, PROSECCO N.V, ITALY 38
 JCB NO 21, BRUT, BURGUNDY, FRANCE 40
 JCB NO 69, ROSE, BURGUNDY, FRANCE 40
 BOUVET BRUT, FRANCE 40
 IRON HORSE CLASSIC VINTAGE BRUT, SONOMA 60
 SCHRAMSBERG, BLANC DE BLANC, NAPA VALLEY 72

CHAMPAGNE

DELAMOTTE, BRUT NV, FRANCE 75
 TAITTINGER BRUT LA FRANCAISE, FRANCE 80
 PERRIER JOUET, BRUT NV, FRANCE 80
 VEUVE CLICQUOT, PONSARDIN N.V. FRANCE 90
 BRUNO PIALLARD, ROSE PREMIER CUVÉE, FRANCE 110

WHITES...

CHARDONNAY

DELOACH VINEYARDS, CALIFORNIA, 38
 KENDALL JACKSON, "VINTNERS RESERVE" CALIFORNIA 38
 MIRASSOU, CALIFORNIA 38
 LA CREMA, MONTEREY 39
 FRANCISCAN, NAPA VALLEY 39
 CAMBRIA, SANTA MARIA VALLEY 40
 SIMI, SONOMA COUNTY 40
 BENZIGER, SANGIACOMO VINEYARD 45
 BYRON, SANTA MARIA VALLEY 45
 HARTFORD COURT, "FOUR HEARTS" RUSSIAN RIVER VALLEY 65

SAUVIGNON BLANC

PEPI, CALIFORNIA 38
 MURPHY-GOODE, CALIFORNIA 38
 SIMI, SONOMA COUNTY 38
 OBERON, NAPA VALLEY 40
 MATANZAS CREEK, SONOMA COUNTY 42
 SANCERRE PATIENT COTTAT, LOIRE, FRANCE 52

OTHER WHITES...

CA' BOLANI, *PINOT GRIGIO*, ITALY 38
 NIGHT HARVEST, *WHITE ZINFANDEL*, CALIFORNIA 38
 CARMEL ROAD, RIESLING, 38
 COLUMBIA VALLEY, *GEWURZTRAMINER*, WASHINGTON 38
 ESTANCIA, *RIESLING*, MONTEREY COUNTY 38

LAURENZ, SINGING *GRUNER VELTLINER*, AUSTRIA 40
 WILD HORSE, *VIOGNIER*, CENTRAL COAST 45

REDS....

PINOT NOIR

Murphy-Goode, California 38
 Estancia, Monterey County 38
 Carmel Road, Monterey 39
 Byron, Santa Barbara 39
 La Crema, Monterey 42
 Wild Horse, Central Coast 42
 DeLoach, "O.F.S" Russian River Valley 60
 Artesa, Carneros 62

MERLOT

Rodney Strong, Sonoma County 38
 Murphy-Goode, California 39
 Oberon, Napa Valley 39
 Freemark Abbey, Napa Valley 45
 Simi, Sonoma County 45
 Robert Mondavi, Napa Valley 45

CABERNET SAUVIGNON

DeLoach Vineyards, California 38
 Murphy-Goode, California 38
 R Collection by Raymond, California 39
 Louis Martini, Sonoma County 39
 Hayman & Hill, "Reserve Selection" Napa Valley 39
 Kendall Jackson, "Vintners Reserve" California 39
 Oberon, Napa Valley 45
 Franciscan, Napa Valley 45
 Benziger, Sonoma County 49
 Stonestreet, "Legacy" Alexander Valley 95

Zinfandel

Edmeades, Mendocino 38
 Simi, Sonoma County 45
 DeLoach "O.F.S" Russian River Valley 50

Other Reds

L De Lyeth, Malbec, California 38
 Evodia, Garnacha, Spain 38
 Castello D'Albola Chianti 38
 Tenuta Di Arceno Chianti Classico, Italy 42
 Perrin & Fils Côtes du Rhone Reserve, France 38
 Toasted Head Shiraz, California 38
 Foppiano, Petite Sirah, Russian River Valley 42



BAR PACKAGES

Clients are assigned portable bars on a first come, first served basis as requested. Exhibitors must order a draped table from the convention service General Service Contractor. All Full Bars include bartender for three hours, additional hours are available at a fee of \$100 per hour per bartender. Bar packages also include compostable glassware, beer, non-alcoholic beer, soft drinks, water and basic bar accoutrements.

CALL BRANDS

Requires a minimum guarantee of \$1000

SVEDKA Vodka, Smirnoff, Beefeaters Gin, Jim Beam, Jack Daniels, Dewar's, Canadian Club, Seagrams VO, Bacardi Rum, Cuervo Gold, Courvoisier VS, House Chardonnay and House Cabernet Sauvignon
\$240/bottle

PREMIUM BRANDS

Requires a minimum guarantee of \$1200

Skyy, Ketel One, Stolichnaya, Absolut, Bombay Sapphire, Tanqueray, Wild Turkey, Glenlivet, Johnnie Walker Black, Chivas Regal, Crown Royal, Jameson, Murphy's, Meyer's Dark Rum, Cuervo 1800, Premium Chardonnay and Premium Cabernet Sauvignon
\$290/bottle

LIQUEURS & BRANDIES

Requires a minimum guarantee of \$1200

St. Brendan's Irish Cream, Kahlua, B&B, Amaretto di Saronno, Grand Marnier, Korbel Brandy, Harvey's Bristol Cream
\$290/bottle

DOMESTIC BEER

Miller Genuine Draft, Miller Lite, Budweiser, Bud Light, O'Doul's (non-alcoholic)*
\$690/keg**
\$8/bottle

MICROBREWED BEER

Sierra Nevada, Full Sail, Gordon Biersch, Anchor Steam
\$800/keg**
\$8.50/bottle

IMPORTED BEER

Heineken, Beck's, Amstel Light, Corona*, Clausthaler (non-alcoholic)*
\$800/keg**
\$8.50/bottle

* Not available in kegs

** Server required at \$100 for a 4 hour minimum

EXHIBITOR BOOTH TRAFFIC BUILDERS

Includes compostable service.

**Client to supply electrical 110V/20 amp if in Exhibit Hall*

***Client to supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

REFRIGERATED SPRING WATER KIT*

Refrigerated Water Dispenser, 5 gallon bottle of Spring Water, cup dispenser and 3.5 ounce compostable cups. Set-up is included.

\$120

\$39/5 gallon replenishment

LOGO WATER BOTTLES

A great way to get your company's name out to show attendees!

Price is based on quantities, bottle specifications and logo design. Please contact our exhibitor sales manager at least 4 weeks prior to service for more information.

POPCORN MACHINE**

Make sure your booth is the first on their list with either the traditional tabletop machine or the whimsical antique cart. Whatever you choose, our popcorn snack pack helps make it easy to enjoy fresh popcorn in your booth. Server required.

Tabletop Popcorn Machine \$425/show

Antique Popcorn Cart (limited availability) \$585/show

Pre-measured popcorn kernels, butter and seasoning to make 250-300 cups or bags. 24 ounce cups included.

Please ask about custom logo'd cups or bags.

\$490/pack

BAKED IN THE BOOTH COOKIES**

Baked right in your booth, the smell of fresh cookies is a sure fire way to keep customers lingering! Choose from Chocolate Chip, Peanut Butter and Oatmeal-Raisin cookies. Rental of small cookie oven includes one booth attendant and 500 cookies.

\$1,800

\$3 each for additional servings

\$350 for an additional case of cookies (120 servings)

CHOCOLATE FOUNTAIN**

Crowds will gather to enjoy the fun of four tiers of flowing chocolate. Rental of the machine includes chef to assist your guests and 400 pieces of assorted dippers.

\$2,335

FRESH CINNAMON ROLLS**

Treat your guests to the best with our fresh cinnamon roll package. A delicious aroma will drift from your booth to attract guests from all over the exhibit floor! Client must provide a 6 foot table or counter.

\$1,275/200 cinnamon rolls

SOFT GOURMET PRETZELS

These delicious soft pretzels are served warm and come in three flavors: Bavarian, Asiago Cheese and Cinnamon & Sugar

\$72/dozen

TABLETOP WARMER**

Traditional tabletop pretzel warmer keeps your pretzels fresh during the show.

\$265/show

ESPRESSO AND CAPPUCCINO SERVICE**

Experienced staff will serve up frothy cappuccinos and creamy lattes for your guests. Complete your coffee shop scene by adding an assortment of fresh pastries and crispy biscotti for dipping. Rental of espresso machine includes supplies and staff to prepare and serve beverages. Ask our exhibitor sales manager about customized cups or mugs.

\$2,125/300 cup service

\$6.75 each for additional servings

\$3,300/600 cup service

\$5.50 each for additional servings

\$4,025/900 cup service

\$4 each for additional servings

EXHIBITOR BOOTH TRAFFIC BUILDERS

Includes compostable service.

**Client to supply electrical 110V/20 amp if in Exhibit Hall*

***Client to supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

ITALIAN SODA BAR

Add some sparkle to your booth with made-to-order Italian Sodas. They are the perfect combination of sparkling water, fresh juices and flavored syrups. Your guests can choose from the provided menu or make their own concoction. Service includes server, 15 syrups, mixers and compostable cups. Client must provide a 6 foot table or counter.
\$7.50/drink

DAIQUIRI LOUNGE**

Your choice of strawberry, peach or piña colada flavored daiquiris. Available with or without alcohol. The Daiquiri Lounge package makes approximately 225 servings and includes rental of the machine, staff to operate and 8 oz. compostable cups. Ask our exhibitor sales manager about getting customized daiquiri glasses!

Non-Alcoholic \$2,300

\$8.50 each for additional servings

Alcoholic \$2,550

\$10 each for additional servings

MARGARITA MADNESS**

Choose either classic or strawberry flavored margaritas to serve your guests. Both options are available with or without alcohol. Our Margarita Madness package makes approximately 225 servings and includes rental of the machine, staff to operate and 8 oz. compostable cups. Ask about customized margarita glasses!

Non-Alcoholic \$2,300

\$8.50 each for additional servings

Alcoholic \$2,550

\$10 each for additional servings

BOOTH HAPPY HOUR**

Premium Bar and Call Bar Packages available. The following bar packages include everything you need to ensure that your booth is fully stocked for everyone's favorite cocktails. Bartender service and bar accoutrements are included.

\$10.50/drink – Premium Bar

Requires a minimum guarantee of \$850

\$9.50/drink – Call Bar

Requires a minimum guarantee of \$850

BAR FOOD PACKAGE

Serves approximately 100.

The bar food package will provide your guests with the classic finger foods that everyone loves. Package includes 3 pounds each of Pretzels, Deluxe Mixed Nuts, Party Snack Mix, and 100 pieces each of Crispy Spring Rolls, Spicy Chicken Wings and Pot Stickers. Client must provide a 6 foot table or counter.
\$1,975

CALIFORNIA WINE HARVEST

Serves approximately 100.

Sample some of the best wines from throughout California right in your own booth. Prospective clients will delight in tasting wines from the Central Coast and Napa Valley while snacking on an assortment of cheese and crackers. Service includes 36 bottles of wine, 1 Deluxe Import & Domestic Cheese Tray, server, wine glasses and napkins. Client must provide a 6 foot table or counter.
\$2,700



EXHIBITOR BOOTH TRAFFIC BUILDERS

Includes compostable service.

**Client must supply electrical 110V/20 amp if in Exhibit Hall*

***Client must supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

MARTINI LOUNGE

Requires a minimum guarantee of \$850

Build a lounge right in your booth! Guests won't want to leave as they sip on Dirty Martinis, Apple-Tinis, Lemon Drops, Chocolate Martinis, Cosmopolitans and more. Service includes premium liquors, bartender, martini glasses, napkins and bar accoutrements. Client must provide a 6 foot table or counter. Ask about customized martini glasses and shakers!
\$12/drink

CHAMPAGNE AND CAVIAR

Bubbly bottles of Taittinger Brut la Francaise are paired with delicate domestic caviar and fresh ripe strawberries. This first class service includes a bar and qualified personnel to serve your guests during the event. Ask about customized champagne flutes! Client must provide a 6 foot table or counter. Please call for a price quote.

MIMOSAS

This lighter alternative to the champagne and caviar bar is the perfect way to start the morning! Service includes Taittinger Brut Champagne, fresh squeezed orange juice, Martinelli's Sparkling Cider, champagne flutes and orange slices for garnish. Client must provide a 6 foot table or counter. Ask about customized champagne flutes!
\$2,200/200 mimosas

SUSHI BAR

Serves approximately 300.
Entertain your booth visitors as a sushi chef makes traditional rolls right before their eyes. This experienced chef makes assorted Nigiri and California Rolls in no time. Sushi bar set-up includes 250 pieces of Nigiri, 750 pieces of Maki, personal sushi chef, plates, napkins and condiments. Client must provide a 6 foot table or counter.
\$6,300

SENSATIONAL SMOOTHIE STAND**

A thick, fresh blend of fruit, ice and juice, these popular blended smoothies may include mocha, piña colada and seasonal fruit flavors. Service includes rental of smoothie machine, machine operator and 12 oz. compostable cups. Ask about customized cups!

300 smoothies \$2,075

600 smoothies \$3,400

900 smoothies \$4,550

\$5 each for additional servings

ICE CREAM CART*

Choose from a variety of premium Haagen-Dazs ice cream bars to hand out to special guests and potential clients. Service includes rental of ice cream cart.

\$1,100/150 bars

\$5.50 each for additional servings

HOT CHOCOLATE BAR**

Serves 100.

The hot chocolate bar puts a new twist on this drink as visitors choose from a variety of toppings. Whipped cream, marshmallows, chocolate shavings and peppermint sticks add flavor and flare! The hot chocolate bar also includes hazelnut, raspberry and amaretto flavored Torani syrups. You can also surprise your visitors with chocolate candies with your company's name on the wrapper. Ask our exhibitor sales manager about custom chocolates.
\$1,625

LOGO SHEETCAKE

Plate up scrumptious slices of sheetcake with your company's logo printed right on top. Client must provide a 6 foot table or counter. Please contact our exhibitor sales manager for more information and a price quote.

