

Booth Catering Menu



TAP.ORDER.ENJOY

Utilize our express online ordering site in your exhibit booth to have your services delivered to you with no need to pre-order or for on-site replenishments

Visit:

ACCEATS.com

Early Riser

Rise and Shine

Assorted Danish, muffins, bagels
 Cream cheese, fruit preserves, Seasonal whole fruit
 Fair Trade Certified coffee and decaf
 Herbal tea
 \$18 per person

Einstein's Bagel Bar

Assortment of fresh bagels
 Whipped butter, peanut butter, honey
 fruit preserves, cream cheese
 Assorted bottled juices
 Fair Trade Certified coffee and decaf
 Herbal tea
 \$18 per person

Bacon and Eggs

Scrambled eggs*, seasonal fruit salad
 Tri-color country potatoes, bacon, buttermilk biscuits
 Assorted bottled juices
 Fair Trade Certified coffee and decaf
 Herbal tea
 \$25.75 per person



Breakfast Burrito

Hearst Ranch steak*, flour tortilla, cage free scrambled eggs*
 Cheese, peppers and onions, Weiser Farms Potatoes
 Anaheim chili salsa
 \$6 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
 \$42.50 per dozen

Whole Fresh Fruit	\$2.50	each
Sliced Fresh Fruit	\$8	per person
Individual Yogurts	\$3.50	each
Coconut Chia Pudding Parfait	\$6	each
Greek Yogurt and Fruit Parfait	\$6	each
Protein Box	\$10	each (6 minimum)

Cage-free hard boiled egg, whole wheat crackers, raw almonds, grapes, babybel cheese



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

Booth Catering Menu



Beverages

Hot Beverages

Fair Trade Certified Coffee, Decaf

Herbal Tea

Includes half and half, Soy milk, 2% milk,
Sugar in the Raw, Truvia and Equal, honey and lemon

\$65 per gallon

Cold Beverages

Assorted Soft Drinks \$4.00 each

Tropicana Bottled Juice \$4.00 each

orange, apple, cranberry

Anaheim Bottled Water \$4.00 each

Sparkling Water \$5.00 each

Chameleon Cold Brew
(min 6) \$6.00 each

Fresh Squeezed Lemonade \$40 per gallon

Lemon, strawberry or cherry

Brewed Iced Tea \$40 per gallon

Infused Iced Tea \$50 per gallon

Aqua Fresca \$50 per gallon

Watermelon, pineapple or cantaloupe

Flavored SPA Water \$50 per gallon

cucumber and lime, Strawberry with fresh basil, Orange

Water Cooler \$50 per day

(115 volt 5 amp electrical required)

Arrowhead Water 5 GA \$75 each

Keurig Kit

Make it yourself Keurig single brew machine

Contains four packages of 25K cups,

Each with choice of: Starbucks regular and/or decaf coffee

Earl Grey and Green teas

Ten gallons water, appropriate condiments

(requires 120volt. 15.3 amp electrical)

\$350 each (100 cups)-replenishments, \$75.00 per box

Hosted Bar

Bartender \$150 (four hour minimum, required)

Mixed Drinks, Premium \$10.00

Mixed Drinks, Call \$9.00

House Wine, Trinity Oaks \$8.00

Kendall Jackson \$11.50

Imported/Craft Beer \$8.00

Domestic Beer \$7.00

Soft Drinks & Bottled Water \$4.00

Keg Beer

Domestic \$550.00

Imported \$700.00

Local Craft \$750.00

Specialty cocktail selections available, Inquire with your sales professional

*Specialty Wine and Local Craft Beer menu listed on page five



Booth Catering Menu



Lunch minimum 15pl

The Premium Sandwich Event

Includes choice of our Premium signature sandwiches, tossed green salad, two dressings, pasta salad, chips, fresh baked cookie

(minimum of 5 per selection)

- Grilled Chicken Caprese, tomato, red onion, mozzarella
- Cold Rubeen, corned beef, Russian dressing, sauerkraut slaw, Swiss cheese
- Hearst Ranch Beef, heirloom tomato jam, arugula, crispy fried onion, muenster cheese
- Smoked Pork Loin, Havarti cheese, watercress, green apple, red onion marmalade, spicy mustard
- Veggie Tofu Stack, grilled tofu, tomato, cucumber, red onion, alfalfa sprouts, vegan balsamic spread, butter lettuce

\$42 per person

The Classic Sandwich Collection

Includes choice of our Classic sandwiches, tossed green salad, two dressings, pasta salad, chips, fresh baked cookie

(minimum of 5 per selection)

- Tuna Salad
- Ham and Cheese
- Italian Wrap in Herb Tortilla
- Roast Beef
- Turkey
- Chicken Salad
- Chicken Caesar
- Vegetarian

\$39 per person

Bistro Designer Box Lunch

Selection from our Premium Signatures Sandwiches

(minimum 5 per selection)

Includes pasta salad, chips, whole fresh fruit, fresh baked cookie

\$29 per person

Classic Sandwich Box Lunch

Selection from our Classic Sandwiches

(minimum 5 per selection)

Includes pasta salad, chips, whole fresh fruit, fresh baked cookie

\$25 per person

Bistro Designer Salad Box Lunch

(minimum 5 per selection)

Includes chips, whole fresh fruit, fresh baked cookie

- Baby Kale and Quinoa, golden raisin, toasted almond, cherry tomato, balsamic dressing
- Grilled Chicken and Strawberry, baby spinach, roasted yellow cherry tomato, feta cheese, candied walnuts, tarragon dressing
- Roasted Beet, heirloom beets, arugula, watercress, smoked goat cheese, mustard vinaigrette

\$27 per person



Booth Catering Menu



Crowd Pleasers and After Hours

Sweet

Justin's Peanut Butter Cups/2 per pk	\$65.00 per box/10
Hershey's Miniatures	\$30 per pound
Assorted Full Size Candy Bars	\$3.50 each
Cracker Jacks, Rice Crispy Treats	\$4.00 each
Jumbo 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
"Pops" Gourmet Popcorn	\$5.00 each
Kettle Potato Chips	\$3.25 each
Trail Mix, Cashews	\$4.00 each

Healthy

Cheese Sticks, Mozzarella or	
Tillamook Cheddar Cheese	\$2.00 each
KIND Bars	\$6.00 each
Think Thin Energy Bars	\$6.00 each
Peeled Snacks, apple or mango	\$6.00 each
Field Trip Turkey Jerky	\$5.00 each
Toasted Coconut Chips	\$5.00 each

Chilled

Novelty Ice Cream Bars	\$5.00 each
Frozen Juice Bars	\$3.75 each
Haagan Dazs Gourmet Bars	\$9.00 each

Cold Hors D'oeuvres/\$600.00 per 100

Tomato Caprese Skewers
Ham Wrapped Asparagus
Vietnamese Spring Roll
Hearst Ranch Tenderloin, horseradish crème
Bruschetta Duet;
Roma tomato and basil tapenade, crème fraiche
Smoked Chicken Canape
cream cheese, papaya salsa on Multi-grain baguette
Smoked Salmon Nori Pinwheel Canape

Hot Hors D'oeuvres/\$600.00 per 100

Vegetable Egg Rolls, hoisin sauce
Chicken Pot Stickers
Spinach Spanakopita
Stuffed Breaded Mushroom Cap, boursin cheese
Adobo Chicken Quesadilla, cilantro dip
Braised Beef Empanada, chipotle aioli
Laguna Beach Crab Cake, chipotle aioli

Savory Snacks/15 person minimum order

House-made Kettle Chips, ranch and onion dip	\$4.50pp
Tortilla Chips and Salsa	\$4.50pp
Fresh Guacamole	\$3.50pp
Pita Chips, hummus and spinach dip	\$6.50pp
Mexican Seven Layer Dip, tortilla chips	\$6.50pp
Mixed Cocktail Nuts	\$6.75pp
Farmstead and California Cheeses, crackers, crostini	\$8.00pp
Farm Fresh Season Crudité, watercress and ranch dips	\$8.00pp
Bruschetta and Tapenades,	
tomato basil, olive and caper, mushroom and chive	\$9.00pp

Booth Catering Menu



Specialty Items

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 and one eight-foot skirted 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 6 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, 24 hour electrical

Additional attendant hours \$37.50 per hour

Otis Spunkmeyer Cookies

Choice of: chocolate chip, oatmeal raisin, peanut butter, white chocolate chip, macadamia nut

Includes 240 cookies \$220 per case

Oven Rental \$120 per day

9"H x 20"D

- Requires 110 volt, 20 amp electrical

Attendant required (4 hour minimum) \$150 each

Additional hour \$37.50 per hour

Antique Popcorn Machine Rental

Machine \$225 per day

Popcorn Packs (300 servings) \$450 per case

Includes bags

67H x 34W x 25D

- Requires 110 volt, 20 amp electrical

Booth Catering Menu



Wine and Local Craft Beer Menu

White Wine, House

CHARDONNAY, Trinity Oaks/Napa	\$38 per bottle
PINOT GRIS, Trinity Oaks/Napa	\$38 per bottle

White Wine, Premium

One Case/12 bottle minimum

VIIGNIER, Freemark Abbey	\$57 per bottle
PINOT GRIS, Cloudline/Oregon	\$43 per bottle
SAUVIGNON BLANC, Matanzas Creek/Sonoma County	\$48 per bottle
MOSCATO, Mirassou/California	\$30 per bottle
CHARDONNAY, Kendall Jackson Vintner's 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

CABERNET SAUVIGNON, Trinity Oaks/Napa	\$38 per bottle
PINOT NOIR, Trinity Oaks/Napa	\$38 per bottle

Red Wine, Premium

One Case/12 bottle minimum

PINOT NOIR, Carmel Road/Monterey	\$42 per bottle
PINOT NOIR, McMurray Ranch/Sonoma County	\$52 per bottle
PINOT NOIR, La Crema/Sonoma Coast	\$58 per bottle
CABERNET, Louis Martini/Sonoma County	\$39 per bottle

Red Wine, Premium (con't)

CABERNET, Kendall Jackson Vintner's Reserve/California	\$48 per bottle
CABERNET, Franciscan "Oakville Estate"/Carneros, Napa	\$63 per bottle
TEMPERNILLO GARNASHA, 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

Sparkling Wine, House

Paul Clement BRUT, France	\$36 per bottle
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Sparkling Wine, Premium

Zonin PROSECCO BRUT	\$38 per bottle
Scharfenberger BRUT NV, Mendocino	\$32 per bottle
Domaine Chandon BRUT/California	\$56 per bottle

Craft Beer

Anaheim officially named "Brew City" in 2014, currently features twelve local breweries located within 7 miles of the Anaheim Convention Center.

We proudly feature the following partners, please inquire with your sales professional our seasonal options available.

*Anaheim Brewery	*Karl Strauss	*Backstreet
*Bottle Logic	*Legends	*Unsung
*Golden Road	*Noble Ale Works	*Phantom Ale



Booth Catering Menu



Show Name _____

Company _____

Order Contact _____ On Site Contact _____

Address _____ City _____ State _____ Zip _____

Email _____ Tel: _____ Cell: _____

Hall Name _____ Booth No _____ No Guests _____

Ordering Guidelines

Go **online** to ACCeats.com to place your order or fax the form below for a confirmation

Aramark is the exclusive caterer for the Anaheim Convention Center. Outside food of any kind will not be permitted.

Deadline: All 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. Cancellations may not be made after that time without applicable fees.

Payment Policy: All estimated catered services must be paid in full prior to the start of your service.

Delivery Charge: A \$25.00 delivery fee will apply to all orders less than \$100.00.

Taxes and Administrative Charges All food and beverage items are subject to a 17% Administrative Charge and applicable California Sales Tax, currently at 7.75%. Please note that Administrative Charges are taxable in the state of California. Labor fees are subject to applicable California Sales Tax.

This (Administrative/delivery) charge is not intended to be a tip, gratuity, or service charge for the benefit of employees; however please note that 14.45% of the Administrative charge is distributed to certain employees as additional wages.

Tables & Electrical Requirements: All tables and electricity required for catering services must be provided by the show decorator.

Once we receive your order, a sales professional will complete and send you a confirmation. Your order is not confirmed until you have approved and signed your final order with payment applied.

Day/Date	Start/End Times	Qty	Item Description	Item price	Extended price

800 W Katella Ave
 Anaheim, CA 92802
 Catering Sales Office
 Tel: (714) 765-8800 Fax: (714) 765-8808



Payment Information-Must Accompany Your Order

___ Visa ___ MasterCard ___ American Express ___ Discover

Card Number _____ Exp _____ CVC _____

Cardholder's Name _____

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

Subtotal	_____
10 % Late Fee	_____
17% Administrative	_____
7.75% Sales Tax	_____
Total Amount Due	_____