# HOUSTON HOUSTON INSPIRED CATERING EXHIBITOR MENU

GEORGE R. BROWN CONVENTION CENTER

This are the first

### CAPPUCCINO EXPRESS In Booth Barista

Drive attendees to your booth with the smells of Cappuccino Express premium coffee drinks.

#### 1775.00 PER DAY

\*Includes 250 (8 oz.) cups minimum per day, no carry over to following days. Includes espresso, cappuccino, lattes and americano.

Additional Cups **5.50 EA** Additional Flavors **195.00 PER DAY** ( Mocha, Hazelnut & Vanilla ) One-Time Set Up Fee **240.00** 

Cart or tabletop models available. Dimenions and electrical requirements provided upon request.

\*Requires attendant.

Attendant 275.00 per four-hour shift +35.00 each additional hour

Delivery / Refresh Fee 35.00 per trip

• Vegetarian • Vegan • Avoiding Gluten

# BREAKFAST TACOS & SANDWICHES

Served for a minimum of 25 guests.

**Breakfast Tacos** Choice of one - bacon, barbacoa or homestyle hash potatoes with scrambled eggs and shredded cheddar in flour tortillas served with pico de gallo and salsa verde. **6.00 EA** 

**Buttermilk Biscuit Sandwich** Choice of sausage or bacon, with egg & cheese. **8.50 EA** 

#### **BREAKFAST PASTRIES**

Priced per dozen, minimum of one dozen required.

Assorted Danishes **60.00 DZ** • Assorted Muffins **60.00 DZ** • Assorted Breakfast Pastries **60.00 DZ** •

#### Food & Beverage Table Rental

Food & Beverage tables are not included HIC will expect to set up on exisiting counter/ table space unless a table is rented **150.00 Rental Fee** will apply if requested

Menu Items & Pricing Subject to change Additional fees may apply

### FRESH POPCORN Machine Rental

Draw in guests to your booth by popping fresh popcorn at your booth with our popcorn machine rental option. **250.00 PER DAY** 

Popcorn Packs **20.00 EA** (Paper Bags, Corn Kernels, Butter & Salt)

\*Each pack serves 10 people.

Additional Popcorn Salt Flavors **50.00 PER DAY** 

Dimenions and electrical requirements provided upon request.

\*Requires attendant.

#### **BY THE POUND**

Minimum of 3 pounds required. 1 pound serves approximately 12 people.

Potato Chips & Choice of Dip **55.00 LB** • • (Caramelized Onion Dip, Poblano Ranch Dip, Bleu Cheese Dip ) Fresh Fried Tortilla Chips and Salsa Verde & Roja **52.50 LB** • • • \*Served in 1 oz. individual bags. Trail Mix **23.00 LB** \* Served in individual 2 oz. cups. Mini Pretzels **19.00 LB** \* Served in individual 2 oz. cups. Goldfish Crackers **19.00 LB** \* Served in individual 2 oz. cups. Mixed Nuts **29.25 LB** • • •

#### **A LA CARTE**

Assorted Whole Fruit **48.00 DZ** ••• Assorted Granola Bars **48.00 DZ** King Size Candy Bars **54.00 DZ** Bagged Chips **48.00 DZ** Assorted Bags of Snacks **48.00 DZ** Chef's Selection Assorted Cookies **53.25 DZ**• Brownies **53.50 DZ**• Cupcakes **56.75 DZ**• (Chocolate Devil's Food Cake with Vanilla Coffee Porter Frosting, Red Velvet with Margarita Cream Cheese Frosting, Vanilla Bean with Cajeta Caramel Frosting ) Fresh Cut Fruit Cups **102.00 DZ**•••

(Seasonal Melons & Berries)

#### Attendant

275.00 per four-hour shift +35.00 each additional hour

**Delivery / Refresh Fee** 35.00 per trip

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### \*OUR SIGNATURE Bavarian Pretzels

Choose between our salted traditional pretzel and our sweet coated pretzel. **9.00 EACH** •

# Pretzels come with choice of the dips featured below.

Salted Traditional Bavarian Pretzel -Includes choice of two dips per order from the following selection:

( Creole Mustard, White Chile Con Queso, Spicy Tomato & Bacon Jam or Sun Dried Tomato & White Truffle Aioli )

Sweet Coated Bavarian Pretzel - Includes choice of one dip per order from the following selection:

( Cream Cheese-Vanilla Bean, Chocolate Fudge or Salted Bourbon Caramel )

#### LOCAL CHEESE DISPLAY

Chef's selections of local cheeses and local honey, fresh berries, dried fruit garnish, breads and crackers.

16.00 PP

#### **HUMMUS TRIO**

Traditional, roasted bell pepper and kalamata olive hummus'. Served with crispy carrots, cucumbers, celery, crackers, and bagel chips. ••

12.00 PP

#### FRESH CRUDITE SHOOTERS

Chef's colorful selection of the freshest market vegetables. Served with choice of dip.

(Buttermilk Ranch Dip ●●, Traditional Hummus ●●● or Fresh Basil Pesto ●●)

12.00 PP

#### **BITES**

50 piece minimum; includes disposable plates, napkins and cutlery if required.

- \* Tandori Chicken Satay with mango salsa. 8.50 EA
- \* Chicken Quesadilla with avocado crema. 7.75 EA
- \* Beef Satay with thai peanut sauce. 9.50 EA
- \* Texas Brisket Slider 9.00 EA
- \* Pulled Pork Biscuit 8.50 EA
- \* **Pork Potsticker** with soy and sweet chili. **7.75 EA**
- \* Crab Cake with lemon aioli. 11.00 EA

Seared Sesame Tuna Wonton with seaweed salad and wasabi cream. 10.00 EA

\* Vegetable Fried Spring Roll with sweet soy. 7.75 EA

**Delivery / Refresh Fee** 35.00 per trip

\*Items Served Warm

Electricity might be required by client to power heat lamps

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### CHEF'S BEST Boxed Lunches

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches or crisp farm-fresh salads with crunchy sides and sweet treats. **31.00 PP** 

#### Box lunches include the choices below.

#### Drinks sold separately.

Gourmet Sandwich OR Salad - Choose one Sides - Whole Fruit ••• & Kettle Chips • Dessert - Chocolate Chip Cookie with Pretzel and Butterscotch •

#### **GOURMET SANDWICHES**

**Woodlands Turkey** with shaved smoked turkey, gouda cheese, vidalia onion and peach chutney on a honey wheat roll.

**Grilled Chicken** with braised spinach, roasted tomato and avocado aioli on ciabatta.

**Roast Beef** with gruyère, horseradish and arugula on black pepper challah roll.

**Smoked Ham** with swiss cheese and mustard butter on pretzel bun.

**ZLT Flatbread** with zucchini, sundried tomato pesto and pepper jack cheese.

**Fajita Wrap** with grilled pineapple, cumin marinated chicken, grilled peppers, onions, spicy aioli and chihuahua cheese on a sundried tomato wrap.

#### **GOURMET SALADS**

**Chicken Caesar Salad** with cut romaine hearts, herb marinated grilled chicken, shaved asiago cheese and croutons served with caesar dressing.

**Vegetable Cobb Salad** with mixed greens, cucumber, tomato, feta cheese, boiled egg, diced red onions and roasted peppers served with a balsamic vinaigrette.

#### **ADD A DRINK**

Assorted Soft Drinks - 12 oz. ( Coke, Diet Coke, Sprite, Coke Zero ) **4.00 each** Bottled Water - 12 oz. ( Dasani ) **4.00 each** 

#### **DISPLAY TRAYS**

Served for a minimum of 25 guests. Includes plates, napkins and cutlery.

**Deli Platter** Includes assorted deli meats & cheeses, assorted sliced breads & rolls, potato salad, lettuce, tomatoes, onions, pickles, condiments and assorted cookies. **20.00 PP** 

**Assorted Mini Sandwiches** Served with condiments. Choose from:

Turkey & Provolone 6.00 EA Ham & Swiss 6.00 EA Roast Beef 6.00 EA

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#### **PREMIUM / IMPORT / LOCAL BEER**

Corona Extra St. Arnold's Art Car Blue Moon Belgian White Shiner Bock Karbach Love Street Seasonal Selection

## **192.00 PER CASE, PER SELECTION** (24 per case)

#### **DOMESTIC BEER**

Bud Light Michelob Ultra

**168.00 PER CASE, PER SELECTION** (24 per case)

#### **BEER KEGS**

475.00 & UP

(Priced per keg. Not charged on consumption. Cannot be cancelled once ordered. Client required to purchase energy to power kegerator - 120 V20 amp.)

#### WINE BY THE BOTTLE

Foot Print Chardonnay Foot Print Cabernet Sauvignon Wycliff Brut Wycliff Brut Rosé

32.00 PER BOTTLE

#### COCKTAILS

Minimum of 50 drinks, billed on consumption after.

Tito's Vodka Bombay Sapphire Bacardi Superior Hornitos Crown Royale Jack Daniel's Dewars White Label

8.00 PER DRINK

#### **ALCOHOL POLICY & DETAILS**

Alcohol MUST be served by a Houston Inspired Catering TABC Certified Bartender.

Drinks are served in biodegradable/disposable cups. No glass is permitted in exhibit halls.

Bar front not included. HIC will expect to set up on existing counter/table space unless a bar front is rented. Additional 150.00 rental fee will apply if requested.

\*Bartender 275.00 per four-hour shift

+35.00 each additional hour

**Delivery / Refresh Fee** 35.00 per trip

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### TEXAS BEER Package

Experience the taste of Houston with beer offerings from local breweries. **840.00++** *Serves 120 people* 

#### Package features the beers below.

Karbach Lovestreet Karbach Rotation St.Arnold's Amber St.Arnold's Rotation Shiner Bock

#### **MIMOSA PACKAGE**

House Champagne, Orange Juice, Cranberry Juice, Pineapple Juice and Disposable Flutes.

**400.00++** Serves 50 people

#### **BLOODY MARY PACKAGE**

Tito's Handmade Vodka, Zing Zang Original, Bloody Revolution Habanero, Bloody Mary Mix, Tobasco Sauce, Worcestershire Sauce, Salt Rimmer, Tajin Rimmer, Olives, Limes and Celery Sticks.

975.00++ Serves 100 people

#### **MARGARITA PACKAGE**

Hornitos, Margarita Mix, Strawberry, Mango, Salt Rimmer, Sugar Rimmer, Tajin Rimmer and Lime Garnish.

**1000.00++** Serves 100 people

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### OUR SIGNATURE Fruit Infused Waters

Our bright refreshing fruit waters showcase unexpectedly delicious flavor combinations that are sure to impress your guests. **65.00 PER GALLON** 

# Choose between the flavor combinations below.

Strawberry Jalapeño Cucumber Lemon Minted Watermelon

#### **COFFEE AND TEA**

George R. Brown's Propietary Coffee Blend (Regular or Decaf) Assorted Hot Teas **75.00 PER GALLON, PER SELECTION** 

# ASSORTED SOFT DRINKS (12 OZ. )

Coke, Diet Coke, Sprite, Coke Zero 96.00 PER CASE, PER SELECTION (24 per case)

#### **BOTTLED WATER (12 OZ.)**

Dasani 96.00 PER CASE (24 per case)

#### LOGO BOTTLED WATER BUYOUT FEE

Please contact your Sales Manager for pricing and approval.

**PRICE VARIES** 

**Menu Items & Pricing** Subject to change Additional fees may apply

#### KEURIG COFFEE MACHINE RENTAL

Limited quantities available. Includes: 1 gallon water jug, creamers, sugar/sweetner, stirrers, napkins & disposable cups. Client to supply: 120v15 amp - please contact SmartCity at 713 - 853 - 8900.

150.00 PER DAY

#### ASSORTED COFFEE OR TEA K-CUPS

4.50 EACH

**1 GAL WATER JUG & CUPS** 

Keurig Machine ONLY. 9.00 EACH

#### MINUTE MAID ASSORTED JUICES (10 OZ.)

Apple, Orange and Mixed Berry 96.00 PER CASE, PER SELECTION

(24 per case)

UNSWEET ICED TEA

75.00 PER GALLON

LEMONADE 75.00 PER GALLON

#### WATER COOLER RENTAL

Client to supply: 120v15 amp - please contact SmartCity at 713 - 853 - 8900.

105.00 PER DAY

5 GALLON WATER JUG 50.00 EACH

16 LB BAG OF ICE 20.00 EACH

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**Delivery / Refresh Fee** 35.00 per trip

#### George R. Brown Convention Center Exhibitor Catering Order Form & Service Contract



-Houston Inspired Catering is the exclusive caterer for the George R. Brown Convention Center. Absolutely no food or beverage is allowed into the GRBCC without prior written approval from a Houston Inspired Catering representative. THIS INCLUDES BOTTLED WATER. -All prices are subject to a (++) charge, which represents a 21% Administrative Fee, Texas State Sales Tax 8.25% and Texas MB Tax (alcohol) 8.25% (as applicable).

HIC does not supply table and chair equipment, trash removal, or electricity for your booth. You must order through your service contractor.

-Exhibitor catering is not charged on consumption. Menu items and prices are subject to change without notice.

-A \$25.00 Delivery/Refresh Fee will apply for each food and beverage delivery.

-All orders must be received a minimum of 21 days prior to the show start date. Any order received within 21 days may incur additional fees.

-Special Order Items\*: (e.g., logo cookies, kegs, etc.) cannot be canceled once confirmed.\*A specialty item refers to any food/beverage item or brand that is not on our most current menu. Requests for specialty items are not guaranteed for approval and all requests must be received by HIC a minimum of (30) days prior to the start of the show. Additionally, specialty order items are not eligible for re-order when you are on-site. Any substitutions/on-site requests will be limited to what is available in inventory and will be subject to applicable fees.

-Payment Policy: All food and beverage orders require 100% payment in advance. We accept American Express, Mastercard, VISA, Discover, check or wire transfer on initial orders. Client MUST have a credit card on-file for any additional services ordered on-site during the show.

-Changes/Cancellations: Changes/Cancellations must be submitted in writing no later than (7) business days prior to start of event in order to receive a refund. Full charges will be applied to changes/cancellations of any menu items received within (7) days

-If sampling is requested, please contact Sales Manager for proper forms and information regarding policies

(Printed Name)

-All alcoholic beverages MUST be purchased through HIC. Bartenders to serve the alcoholic beverage must be hired through Houston Inspired Catering. \*Bartenders will refuse alcoholic beverages to all persons unable to offer proper identification confirming that they are at least twenty-one (21) years of age, or a person who in Houston Inspired Catering's sole judgment appear to be in intoxicated.

- Alcohol is not charged on consumption and any remaining will be forfeited\*unless you have pre-ordered/paid for an HIC bartender for a following day during the show

- Any alcohol must be consumed on-site and is not allowed to be taken off premise per TABC laws.

- Alcohol is not allowed to be brought in from outside under any circumstances. This includes alcohol being used for display purposes & mini bottles for giveaway/promotions.

Show Name:	Date Order was placed:	
Booth Number:	Booth Name:	
Company Name (Bill To):	Contact Name:	
Phone Number:	On-Site Contact Cell Phone Number:	
Street Address:	Fax Number:	
City, State, Zip:	E-Mail Address:	

On-Site Contact/Authorized Signatures for Event:

\*This person will be authorized to add charges onto the final bill for on-site orders

			ORDER FORM		
Delivery Date	Start Time	End Time*	Description of Item	Quantity	Price
			\$25 Delivery Charge (charged per trip/per day) (Please use additional sheet if needed)		
End time is only applic Vith no attendant, all s			n attendant.	Subtotal: _ 25% Late Fee: _	(If Applicable)
Please submit this of Hillary Mann hmann Phone: 713-853-81	n@levyrestaurants.			21% Admin Fee: 8.25% Sales Tax: Total:	

By completing this form you are authorizing that you have read and agree to the terms contained within this Exhibitor Catering Order Form & Service Contract. All policies, procedures and cancelations will be upheld by Houston Inspired Catering.