

Gastech Conference 2024

George R. Brown Convention Center

Exhibitor Catering Menu

COFFEE PACKAGES

CAPPUCCINO EXPRESS

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)

Non-Dairy Milk Available

100.00 PER DAY

One-Time Set Up Fee

240.00 EA

Cart or tabletop models available.

Dimensions and electrical needs provided upon request.

**Requires barista - \$300.00 per four-hour shift +\$35.00 each additional hour*

KEURIG COFFEE MACHINE RENTAL

125.00 PER DAY

Limited quantities available.

Electrical requirements provided upon request.

K-Cups Include: 1-gallon water jug, creamers, sugar/sweetener, stirrers, napkins and disposable cups.

Regular Coffee K-Cups

54.00 (PER BOX 12)

Decaffeinated Coffee K-Cups

54.00 (PER BOX 12)

Hot Tea K-Cups

54.00 (PER BOX 12)

BREAKFAST

Bacon, Egg and Cheese Breakfast Tacos	72.00 DZ
Potato, Egg and Cheese Breakfast Tacos	72.00 DZ (V)
Sausage, Egg and Cheese Breakfast Buttermilk Biscuit	102.00 DZ
Egg White, Spinach and Cheddar Cheese English Muffin	102.00 DZ (V)

A LA CARTE SNACKS

Assorted Breakfast Pastries	60.00 DZ (V)
Assorted Muffins	60.00 DZ (V)
Fresh Cut Fruit Cups	102.00 DZ (AG)(VG)
Assorted Whole Fruit	48.00 DZ (AG)(VG)
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 (V)
Brownies	53.50 DZ (V)

BULK SNACKS

Each Pound Serves Approximately 12 people, Includes Bowls/Plates with Scoop

Potato Chips & Choice of Dip	165.00 PER 3 POUNDS
<i>(Caramelized Onion Dip, Poblano Ranch Dip, Bleu Cheese Dip)</i>	
Fresh Fried Tortilla Chips	157.50 PER 3 POUNDS
<i>Includes Salsa Verde & Roja</i>	
Trail Mix	69.00 PER 3 POUNDS
Goldfish Crackers	57.00 PER 3 POUNDS
Mixed Nuts	87.75 PER 3 POUNDS

CHEF'S BEST BOX LUNCHES

Includes Granola Bar, Individual Bag Chips and Chocolate Chip Cookie

31.00 EA

WOODLANDS TURKEY SANDWICH

with Shaved Smoked Turkey, Gouda Cheese, Lettuce, Tomato and Peach Chutney on Honey Wheat Roll

GRILLED CHICKEN SANDWICH

With Braised Spinach, Roasted Tomato and Avocado Aioli on Ciabatta

ROAST BEEF SANDWICH

With Gruyere, Horseradish and Arugula on Black Pepper Challah Roll

SMOKED HAM SANDWICH

With Swiss Cheese and Mustard Butter on Pretzel Bun

CHICKEN CAESAR SALAD

With Herb Marinated Grilled Chicken over Cut Romaine Hearts, Shaved Asiago Cheese, Roasted Peppers and Caesar Dressing (on side)

SMOKED HAM SANDWICH

With Swiss Cheese and Mustard Butter on Pretzel Bun

FAJITA WRAP

With Grilled Pineapple, Cumin Marinated Chicken, Grilled Peppers, Onions, Spicy Aioli and Chihuahua Cheese on Sun-Dried Tomato Wrap

ZLT VEGETARIAN FLATBREAD (V)

With Zucchini, Sun-Dried Tomato Pesto and Pepper Jack Cheese

MEDITERRANEAN VEGAN SALAD (VG)

add \$2.00

With Mixed Greens, Tomatoes, Red Onion, Cucumber, Olives, Chickpeas, Quinoa, Roasted Peppers and Balsamic Vinaigrette (on side)

Drinks Available Separately

GOURMET SANDWICH PACKAGE

360.00 SERVES 10

Sandwiches cut in half. Includes plates, napkins & cutlery. Drinks available separately.

Woodlands Turkey Sandwich (3), Roast Beef Sandwich (3)

ZLT Vegetarian Flatbread (2) or Mediterranean Vegan Salad (2)

Bowl of Whole Fruit, Basket of Individual Chips and Chocolate Chip Cookie Platter

PACKAGES

Suggested Pairings, Order is per 50 pieces/servings

SALTED BAVARIAN PRETZELS 450.00 (V*)

Served with choice of (2) dips: Creole Mustard, White Chili Con Queso, Spicy Tomato & Bacon Jam or Sun-Dried Tomato & White Truffle Aioli

SWEET COATED BAVARIAN PRETZELS 450.00 (V)

Served with choice of (1) dip: Cream Cheese-Vanilla Bean, Chocolate Fudge or Salted Bourbon Caramel

FRESH FRUIT CUP 425.00 (AG)(VG)

CHICKEN QUESADILLA with Avocado Crema 387.50

CRAB CAKE with Lemon Aioli 550.00

BLACK BEAN EMPANADA 387.50 (V)

ASSORTED MINI SANDWICHES 300.00

Turkey and Provolone, Ham and Cheddar, Roast Beef & Swiss, Condiments

LOCAL CHEESE DISPLAY 800.00 (V)

Selection of Local Cheeses and Local Honey, Fresh Berries, Dried Fruit Garnish

ARTISANAL CHARCUTERIE 1000.00

Assorted Artisan Cured Meats served with Pickled Vegetables, Sliced Old World Breads, Flavored Oil and Grain Mustard

PACKAGES

Continued

TEXAS BRISKET SLIDER	450.00
PULLED PORK BISCUIT	425.00
VEGETABLE FRIED SPRING ROLL	387.50
With Sweet Soy	
FRESH CRUDITE SHOOTERS	425.00 (AG)(VG)
Chef's Colorful Selection of the Freshest Market Vegetables.	
Served with <u>Choice of (1) Dip</u> : Buttermilk Ranch Dip, Traditional Hummus	
or Fresh Basil Pesto	

TANDOORI CHICKEN SATAY	425.00
With Mango Salsa	
BEEF SATAY	475.00
With Thai Peanut Sauce	
PORK POTSTICKER	387.50
With Soy and Sweet Chili	
SEARED SESAME TUNA WONTON	500.00
With Seaweed Salad and Wasabi Cream	

SPECIALTY SERVICES

POPCORN MACHINE RENTAL 250.00 PER DAY

Popcorn Packs 20.00 EACH

Popcorn Bags, Corn Kernels, Butter & Salt (Each Pack Serves 10 People)

Dimensions and electrical needs provided upon request.

**Requires attendant - \$300.00 per four-hour shift +35.00 each additional hour*

DIPPIN DOTS ICE CREAM 1715.00 PER DAY

Includes 200 cups with 4 flavor choices:

Banana Split (AG), Chocolate (AG), Cotton Candy (AG), Vanilla (AG),

Rainbow Ice (DF), Cookies and Cream, Chocolate Chip Cookie Dough,

Cool Mint Crunch, Birthday Cake, Ultimate Brownie Batter

Dimensions and electrical needs provided upon request.

Freezer Rental 75.00 EACH

Setup Fee 240.00 PER DAY

Additional (50) Cups 360.00 PER DAY

**Requires attendant - \$300.00 per four-hour shift +35.00 each additional hour*

Additional attendants and freezers may be required depending on service time and amount ordered.

NOVELTY ICE CREAM

(50) Assorted Ice Cream Treats 350.00

Freezer Rental (Holds up to 300 Treats) 250.00 PER DAY

Dimensions and electrical needs provided upon request.

HOST BAR

COCKTAILS

10.00 PER DRINK

Tito's Vodka, Bombay Sapphire, Bacardi Superior, Hornitos,
Crowne Royal, Jack Daniel's, Dewars White Label

Includes Mixers. Minimum of 50 drinks, billed on consumption after.

HOUSE WINE

56.00 PER BOTTLE

Cabernet Sauvignon, Chardonnay and Sparkling

BEER

240.00 PER CASE (24)

Corona Extra, St. Arnold Art Car IPA, Blue Moon Belgian White,
Shiner Bock, Karbach Love Street Blonde, Bud Light, Michelob Ultra

MARGARITA PACKAGE

1000.00 PER 100 SERVINGS

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

BARTENDER

Required for alcoholic beverage service

300.00 PER FOUR-HOUR SHIFT

\$35.00 EACH ADDITIONAL HOUR

BAR FRONT RENTAL

150.00 PER EVENT

Levy does NOT provide tables or bars for the exhibit booth. See Important Information for details on providing a bar built in to your booth.

**See Alcohol Policies under Important Information*

BEVERAGES

OUR SIGNATURE Fruit Infused Waters 195.00 PER 3 GALLONS

Our bright refreshing fruit waters showcase unexpectedly delicious flavor combinations that are sure to impress your guests. Choice of (1) per order:

- Strawberry Jalapeño
- Cucumber Lemon
- Minted Watermelon

REGULAR COFFEE 225.00 PER 3 GALLONS

DECAFFEINATED COFFEE 225.00 PER 3 GALLONS

Includes: Creamers, sugar/sweetener, stirrers, napkins and disposable cups.

ASSORTED TEA WITH HOT WATER 225.00 PER 3 GALLONS

Includes: Sugar/sweetener, lemon, stirrers, napkins and disposable cups.

ASSORTED SOFT DRINK CANS 96.00 PER CASE (24)

Coke, Diet Coke, Sprite, Coke Zero

DASANI BOTTLED WATER 96.00 PER CASE (24)

PERRIER SPARKLING WATER 125.00 PER CASE (24)

ASSORTED BOTTLED JUICES 108.00 PER CASE (24)

Apple, Orange and Cranberry

UNSWEET ICED TEA 225.00 PER 3 GALLONS

Includes: Sweeteners and Lemon

LEMONADE 225.00 PER 3 GALLONS

WATER COOLER RENTAL 105.00 PER DAY

5 GALLON WATER JUG 50.00 EACH

16 LB BAG OF ICE 22.00 EACH

IMPORTANT INFORMATION

Levy Premium Foodservice is the exclusive caterer for the George R. Brown Convention Center.

Absolutely no food or beverage is allowed into the GRB Convention Center without prior written approval from a Levy Premium Foodservice representative. THIS INCLUDES BOTTLED WATER AND LOGO BOTTLED WATER.

CHARGES & FEES: All prices are subject to a (++) charge, which represents a 22% Administrative Fee, Texas State Sales Tax 8.25% and Texas MB Tax (alcohol) 8.25% (as applicable).

SERVICE CONTRACTOR: Levy Premium Foodservice does not supply any kind of tables (this includes bar fronts & buffet tables), chairs, equipment, trash removal or electricity for your booth. You must order through your service contractor. Food and Beverages can be set up on existing tables/counters. Bar fronts can be rented with hosted bar services.

PRICING: Exhibitor catering is not charged on consumption. Menu items and prices are subject to change without notice. Price includes high grade disposable-ware as appropriate (cups, plates, bowls, napkins, cutlery, etc). China service can be added for exhibitor booth events.

DELIVERY: A \$35.00 Delivery/Refresh Fee will apply for each food and beverage delivery. All dry good and non-alcoholic beverages are dropped off at the exhibit booth. Client is responsible for any refrigeration, storage and service once delivered. **Onsite Reorders can take up to 90 minutes once order is received and subject to 25% late fee.**

ORDER DEADLINE: All orders must be received a **minimum of 21 days prior to the show start date**. Any order received within 21 days may incur a 25% Late Fee.

SPECIAL ORDER ITEMS: (e.g., logo cookies, kegs, etc.) cannot be canceled once confirmed. Consult with your Catering Sales Manager for availability and pricing on items not listed in our catering menu.

EXCEPTIONS: On minimal occasions, Levy may propose to charge a Catering Replacement Fee on Exhibitor Catering Items when equitable items are not available from our suppliers. Please contact your Catering Sales Manager for more information.

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 (14) 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 (14) days.

FOOD SAMPLING: If sampling is requested, please contact your Catering Sales Manager for proper forms and information regarding policies.

ALCOHOLIC BEVERAGES: All alcoholic beverages MUST be purchased and served through Levy. 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 Levy Premium Foodservice's sole judgment appear to be intoxicated.

- Beer and Wine is not charged on consumption and any remaining will be forfeited at end of the event. Cocktails are minimum of (50) servings then charged on consumption. Keg beer can be carried over if bartender services are arranged in advance.
- 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 and bottles for giveaway/promotions.
- Levy does NOT provide bars for the exhibit booth. Bar counters built in to the booth should be at least 40" tall, 60" wide and 20" deep with space behind for the bartender to stand and a bin for the cold beverages. Total footprint is approximately 6' x 6'. Please send a diagram of the booth and where you would like the setup. Exhibitor responsible for providing trash cans and cleaning services.

CONTACT INFO AND ORDERING: Please turn in your completed Exhibitor Catering Service Order Form to your designated Levy Catering Sales Manager. We will gladly answer any questions you might have.

George R. Brown Convention Center
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