

Making it Safer to Be There

Exhibit Catering Menu



Centerplate



Centerplate, the exclusive caterer at the New Orleans Ernest N. Morial Convention Center, is looking forward to welcoming back show management, exhibitors and attendees with an array of new safety and sanitation procedures to ensure the safe delivery of food and beverage services. The safety of our guests, employees, and work associates remains at the forefront of all the Centerplate/Sodexo hospitality venues. Our commitment to safety and sanitation programs continues with our suppliers and vendors to be sure they are placing the same elevated focus on safety that you would expect from us.

Let us start by introducing Lisa Trainor, our Centerplate Hospitality Ambassador, who will lead the entire team with the implementation and compliance of CDC and state or local health directives. Our Hospitality Ambassador will work with the local health department, provide continued training on new standards of operation at pre-shift team meetings and interact with our clients to educate everyone on our new safety protocols.

Our culinary team, headed by Executive Chef Brandon Felder, are working to adapt traditional services and menus to work within the “new norm”. Emphasis will include modified buffet services, individually packed selections, specialized packaging and new pricing to accommodate safe and appropriate food and beverage services on behalf of all the New Orleans Ernest N. Morial Convention Center attendees.

Centerplate will provide all our employees with the necessary PPE required to perform their tasks in a safe manner. Here are some of the new policies and procedures to be implemented:

- Three-ply surgical masks and gloves for all team members will be provided
- All staff will go through employee wellness screening upon arrival prior to reporting to their assigned work area
- Employees will receive specialized health and safety training
- Targeted sanitation and cleaning schedules
- Point of sale barriers for guests and cashiers
- Wrapped Flatware
- Only PC condiments to be provided
- Cashless Pay available at Retail locations
- Additional Outdoor seating options

As your food service partner, Centerplate has always “made it better to be there” for our guests and employees, and as we enter the “new norm”, rest assured you can depend on Centerplate to “make it safer to be there as well!”



Welcome to New Orleans!

Welcome to New Orleans, “The Big Easy,” a world-renowned destination for food, wine, and free-spirited fun – where the historic beauty and entertainment options are matched only by the warmth and energy of an exciting community.

Centerplate is a leading global event hospitality company, and we are thrilled to be your exclusive hospitality partner at the Ernest N. Morial Convention Center. Our style is collaborative, and our New Orleans team is delighted to work with you to ensure your experience here in this special location is smooth, successful, and enjoyable. We are committed to delivering the finest food, amenities, and service to impress your guests.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced, and quality ingredients to crisp, sincere, and attentive service, our goal is to provide world-class hospitality for every one of our guests.

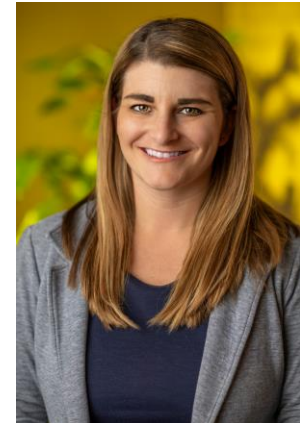
Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today!

Here's to your successful event in New Orleans.

Carly Borgula

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CONTINENTAL

Served Packaged Individually

Blueberry Muffins, **\$49 per dozen**
3-dozen minimum

Assorted Breakfast Pastries, **\$49 per dozen**
3-dozen minimum

Assortment of Yoplait Yogurts, **\$54 per dozen**

Yogurt Parfaits, **\$75 per dozen**
Fresh Seasonal Fruit, Vanilla Yogurt, House Granola, Honey

Whole Fruit, **\$70** (serves 20)
Bananas, Oranges

Sliced Seasonal Fruit Cups, **\$72 per dozen**

Oatmeal Cups, **\$60 per dozen**

Hard-Boiled Eggs, **\$30 per dozen**

Assortment of Cereals & Milk, **\$90 per dozen**

Uptown Breakfast Box, **\$24 each**
10 box minimum

Blueberry Muffin, Fruit Cup, Granola Bar, Yogurt
Bottled Juice, Coffee Station



HOT BREAKFAST

Served Packaged Individually

Minimum of 10 guests per item

Breakfast Burrito, \$8 each

Scrambled Egg, Cajun Sausage, Potato, Cheese in Warm Tortilla with Tabasco and Fresh Salsa

Stuffed Biscuit Sandwich, \$10 each

Buttermilk Biscuit with Applewood Bacon, Egg, Cheese

Little Piggy Breakfast Sandwich, \$10.50 each

Pulled Pork, Applewood Smoked Bacon, Cheddar Cheese, Egg Patty on English Muffin

English Muffin Breakfast Sandwich, \$8.50 each

Scrambled Egg, Tasso Ham, Cheddar Cheese

Shrimp & Grits, \$16.50 each

Yellow Stone Ground Grits with Cheddar Cheese and Abita Amber Shrimp



Crawfish Etouffee Omelet, \$33 each

Crawfish Etouffee Omelet, Garlic & Thyme Breakfast Potatoes, Fresh Fruit Cup, Breakfast Pastry
Bottled Juice, Coffee Station

Crab Cake Benedict, \$35 each

Soft Scrambled Eggs, Crab Cakes, Spinach, Tabasco Hollandaise
Trinity Vegetable Potato Hash
Fresh Fruit Cup, Coffee Station

Garden District Breakfast, \$27 each

Scrambled Eggs, Sausage Patty, Hash Browns
Fresh Fruit Cup, Breakfast Pastry
Bottled Juice, Coffee Station

Iberville Breakfast, \$33 each

Vegetarian Frittata, Bacon, Hash Brown Cakes,
Fresh Fruit Cup, Breakfast Pastry
Bottled Juice, Coffee Station



SNACKS

Served Packaged Individually

Pretzels, **\$72** (serves 24)

Salted Peanuts, **\$84** (serves 24)

Indivial Bags Trail Mix, **\$84** (serves 24)

Nature Valley® Granola Bars, **\$78** (serves 24)

Kellogg's® Nutri-Grain® Bars, **\$78** (serves 24)

Full Size Candy Bars, **\$108** (serves 24)

Clif ® & Kind Bars ®, **\$168** (serves 24)



Tortilla Chips & Salsa, **\$84** (serves 12)

Chip & French Onion Dip, **\$66** (serves 12)

Pretzel & Peanut Butter Dip, **\$60** (serves 12)

Crudit  & Ranch Dip, **\$120** (serves 12)

Carrot, Celery, Cherry Tomato, Bell Peppers with Ranch

Pita Crackers & Hummus, **\$84** (serves 12)

Cheese, Grapes & Crackers, **\$108** (serves 12)

Crackers, Seedless Grapes & Assorted Cheeses

Cheese & Charcuterie, **\$120** (serves 12)

Crackers, Cured Meats & Pickled Vegetables



NOLA FAVORITES & BAKERY ITEMS

Served Packaged Individually

Assorted Zapp's Chips, **\$42** (serves 12)

Assorted Chee Wees, **\$42** (serves 12)

Individually Wrapped Pralines, **\$60 per dozen**
3-dozen minimum

Individually Wrapped King Cakes, **\$185 per dozen**
3-dozen minimum

Duo of Beignets*, **\$96 per dozen bags**
3-dozen minimum

Dusted with Powered Sugar

Assorted Cookies, **\$45 per dozen**
3-dozen minimum

Chocolate Chip, Oatmeal Raisin, White Macadamia and Peanut Butter

Assorted Brownie, **\$48 per dozen**
3-dozen minimum

Fudge & Walnut

Lemon Bars & Blondies, **\$48 per dozen**
3-dozen minimum

Rice Krispy® Treats, **\$39 per dozen**
3-dozen minimum



**a booth attendant is required for service, additional fees will apply*



BENTO & BREAK BOXES

Served Packaged Individually

Minimum of 10 boxes per item

Cheese, Salami, Pita Chips & Hummus, **\$15 each**

Quinoa Salad, Nuts, Dried Fruit, Chocolate Covered Strawberries, **\$18 each**

Carrots, Celery, Peanut Butter & Trail Mix, **\$18 each**

Chicken Salad, Grapes, Cheese & Crackers, **\$18 each**



Big Easy, **\$11 each**

Zapp's Chips

Individually Wrapped Praline

8oz Bottle of Water

Super Charged, **\$16.50 each**

House Made Granola Bars

Trail Mix

Fruit Cup

8 oz. Bottle of Water



Sweet & Salty, **\$14.50 each**

Pretzels

House-Made Bark

Smart Pop Popcorn

8oz Bottle of Water



BOXED LUNCHES

Served Packaged Individually

Minimum of 10 boxes per item

Mardi Gras, \$28 each

Served on an artisan French roll with lettuce

- Hickory Smoked Turkey & Provolone Cheese
- Cajun Roast Beef & Cheddar Cheese
- Smoked Ham & Jack Cheese
- Roasted Northshore Vegetables & House-made Hummus

Streetcar Salads, \$29 each

- Cajun Chicken Caesar Salad with Spiced Chicken Breast, Romaine Hearts, Tomato Gems, Croutons, Parmesan Cheese & Creamy Caesar Dressing
- French Market Chef's Salad with Local Mixed Greens, Chopped Ham, Hard-Boiled Egg, Goat Cheese, Olives, Applewood Bacon & Red Wine Vinaigrette
- Farmer's Market Vegetable Salad with Assorted Greens, Local Vegetables, Chickpeas, Kidney Beans & Sugarcane Vinaigrette

French Quarter Wraps, \$28 each

- Smoked Turkey with Brie Mousse, Greens & Satsuma Chutney
- Cajun Roast Beef with Greens, Roasted Red Peppers & Herbed Creole Garlic Cheese
- Roasted Eggplant with Squash, Peppers, Sun Dried Tomatoes & Greens

Fleur De Lis, \$30.50 each

- New Orleans Classic Muffuletta Sandwich
- Cajun Turkey Breast with Arugula & Tomatoes on a Kalamata Olive Baguette
- Herb Grilled Chicken Breast with Pepper Jack Cheese & Garden Pesto on a Ciabatta Roll
- Marinated Roasted Portobello Mushroom with Roasted Red Peppers & Garlic Herb Cheese on a Ciabatta Roll



All Boxed Lunches are served with individual bag of Zapp's® Chips, Fresh Whole Fruit, Chocolate Chip Cookie & Bottled Water

Jazz Up your meal with enhanced side items: Pasta Salad, Sliced Seasonal Fruit, Cake Bloc & Bottled Water **\$3.00**



COLD LUNCH BOWLS

Served Packaged Individually

Minimum of 10 orders per item

Grilled Shrimp Salad Bowl, \$30 each

Arugula Rocket Lettuce, Fingerling Potato, Cherry Tomato, Haricot Verts, and Lemon Grass Vinaigrette

Chili Lime Chicken Breast Keto Bowl, \$28 each

Chili Lime Grilled Chicken Breast, Roasted Cilantro Cauliflower Rice, Southwest Charred Corn with Pico De Gallo, Cotija Cheese

Chili Lime Vegetarian Keto Bowl, \$28 each

Chili Lime Grilled Tofu, Roasted Cilantro Cauliflower Rice, Southwest Charred Corn with Pico De Gallo, Cotija Cheese

Asian Chicken Noodle Bowl, \$28 each

Soy Marinated Chicken served a top Edamame, Purple Cabbage, Cilantro, Shredded Carrots, Garlic, Ginger & Green Onions with Peanut Sauce



SPECIALTY CARTS

Ice Cream Cart, \$650

(100) Assorted Ice Cream Novelties – Strawberry Bars, Fudge Bars
Ice Cream Cones, Chocolate Bars & Ice Cream Sandwiches
\$144 per additional order of 24 assorted ice creams

New Orleans Ice Cream Co. Cart*, \$750

(2) 2.5 gallon New Orleans Ice Cream Co. ice cream
Praline Crunch, Chocolate City, Coffee Chicory, Caramel Cream &
Ponchatoula Strawberry
Additional gallons available at \$250 each

Infused Hydration Station, \$550

Three decorative dispensers filled with your choice of
refreshing beverage

- Infused spa water
- Infused iced tea
- Infused lemonade

Consult your catering sales manager for flavors of infused
beverages. Includes disposable cups, napkins, stirrers
and sweeteners.

Approximately (50) 7 oz servings per container.

Popcorn Cart*, \$750

(225) Popcorn bags, napkins & machine rental
Additional bags of popcorn available at \$400 per case of 225

Freshly Baked Gourmet Chocolate Chip Cookie Station*, \$750

Featuring Otis Spunkmeyer premium gourmet chocolate
chip cookies. Includes: (264) chocolate chip cookies,
oven, napkins and appropriate supplies
Additional cookies available at \$480 per case of 240

Gourmet Pretzel Station*, \$800

Includes: (180) freshly baked gourmet soft pretzels
Served with yellow mustard, napkins and appropriate supplies
Additional pretzels available at \$200 per case of 45



Client to supply: electrical · 4x4 work space · trash removal · clean up

**all food & beverage orders require a booth attendant for service, additional staff may be required*



SPECIALTY BEVERAGE CARTS

Big Easy Frozen Beverages, \$2300

Your choice of one of the following services:

- A Bananas Foster Signature Coffee Frappe
Iconic dessert and coffee combination
- B Frozen Coffee
Delicious, Cool and Caffeinated
- C Frozen Lemonade
Tart, Smooth and Creamy
- D Mardi Gras Vanilla Shake
Classic, Festive and Fun
- E Pat O'Brien's Frozen Hurricane
Refreshing, Fruity with Regional Inspiration (non-alcoholic)

Packages include:

1-6 hours of service | 400 – 7 oz drinks

Two day minimum

One time set up fee - \$275

Additional service hours - \$150

Additional beverages available at \$4.50 each (100 cup increments)

Client to provide: 6' hospitality counter or rented 6' draped counter.
Client is responsible for pre-arranging the correct electrical power supply – please request this from your catering sales manager.
Client is responsible for trash removal and clean up.

Cappuccino Station, \$2300

Includes: espresso, Americano, cappuccino, latte, macchiato and traditional condiments

Orleans Cappuccino Station, \$2550

Includes: bananas foster, mochas and hot chocolate

Packages include:

1-6 hours of barista service | 400 – 6 oz drinks

Two day minimum

One time set up fee - \$275

Add iced coffee to any package - \$75

Additional service hours - \$150

Additional beverages available at \$4.50 each (100 cup increments)

Client to provide: 6' hospitality counter or rented 6' draped counter.
Client is responsible for pre-arranging the correct electrical power supply – please request this from your catering sales manager.
Client is responsible for trash removal and clean up.



BEVERAGES

Bottled Fruit Juices, \$96 per case

Orange, Cranberry & Apple

Assorted Canned Soda, \$84 per case

Coke, Diet Coke, Sprite

Assorted Vitamin Water, \$144 per case

Dasani Bottled Water, \$90 per case

Spring Water, \$80 per case

Perrier® Sparkling Water, \$102 per case

Gold Peak Bottled Tea, \$185 per case

Green Tea, Lemon, Sweetened or Unsweetened

Canned Lemonade, \$150 per case

Red Bull (8oz), \$180 per case

Regular or Sugar Free

(24) Beverages per case

(1) Case minimum required per item

Freshly Brewed Coffee or Hot Tea, \$62 per gallon

3-gallon minimum

Freshly Brewed Starbucks® Coffee, \$84 per gallon

3-gallon minimum

NOLA Coffee, \$72 per gallon

3-gallon minimum

Assorted Syrups: Vanilla, Hazelnut, Mocha & Caramel
Swizzle Sugar Sticks & Cinnamon

(3) Gallon minimum required

Water Cooler, \$55

Prices listed are for a three (3) day rental.

Additional rental of \$25 per day will apply per day

Requires 110 volt, 15 amp electrical service

Water Jugs, \$44

5-Gallons

Ice, \$26 per 40lb bag

Daily Beverage Refresh, \$25

Cups & ice for beverages already ordered in booth



HOW TO ORDER

VISIT OUR WEBISTE:

<https://mccnoexpresscatering.ezplanit.com>

- Select your event
- Select your location **Exhibit Hall (Trade Shows)**
- Make your menu selections
 - Click on the item you would like to order
 - Update the quantity and select **Add to Cart** once finished
 - Repeat until all items have been successfully added to cart
- Once you have completed your order, click **Your Cart** in the upper right corner, confirm cart and select **Checkout**
- First time ordering? Sign up for an account by clicking **Create Your Account**
 - Complete all fields, including a mobile number for the person onsite and select **Register Account**
- Returning user? Log in to your account
- Checkout
 - Enter your Booth Number
 - Add any notes or delivery instructions
 - Note any allergies for our team to be aware of
 - Enter payment info by clicking **Change Payment Method**, followed by **Add New Card** and enter card info
 - Confirm order is correct and select **Place Order**

*You will receive an email indicating your order has been placed and is pending approval. You will hear from our catering team within 1-2 business days, confirming the order. Your card will not be charged at the time of ordering.

Online ordering will open a minimum of three months in advance of your trade show



POLICIES & SERVICES

All food and beverage items in the exhibit halls must be purchased through the food and beverage department. This includes bottled water.

- Exhibitor catering does not supply tables or electrical for your booth.

Please order this equipment through your service contractor.

- All food and beverage orders require full payment in advance.

We accept American Express, Discover, Mastercard, Visa or company check. Please make checks payable to Centerplate.

- MCCNOFB requires payment by credit card for all advance and on-site orders.

- Disposable service ware is used on all food and beverage functions on the exhibit floor.

- In order to best serve your catering needs, we require fourteen (14) business days notice for ordering or an additional 25% service charge will apply to a limited on-site menu.

- Menu items and prices are subject to change without notice.

CDC, State & Local Policies, Guidelines & Recommendations

Centerplate will adhere to all CDC, State & Local policies. We reserve the right to modify or cancel a service if we are no longer able to execute due to changes from authorities or if a safe working environment is not available at time of service.

Centerplate supports social distancing so requests for service will be evaluated on items ordered, booth size and booth layout. Recommendations may be made to fulfill your request.

Alcohol

All alcohol sales and consumption in the New Orleans Convention Center are regulated by the Louisiana Alcoholic Beverage Control, and Morial Convention Center New Orleans Food and Beverage (MCCNOFB) is responsible for the administration of these regulations. No alcoholic beverages are allowed to be served by anyone other than a MCCNOFB Department Bartender. MCCNOFB prohibits exhibitors and event participants from removing alcohol from the New Orleans Convention Center. Alcoholic products will be delivered to your booth at the scheduled time of your service and removed from your booth at the conclusion of your event by the attending MCCNOFB bartender.

No product can be transferred for use the following day(s).

Staffing

Booth Attendant* \$45 per hour

Chef* \$75 per hour

*Minimum of (5) hours

Bartender* \$45 per hour

Delivery Fee \$30 per trip

A 21% service charge and current sales tax will be added to all food, beverage and labor fees. Menu items and prices may be subject to change without notice.

A \$30.00 delivery fee will be applied to all above orders. Exhibitor booth catering does not supply tables for your booth. You must order these through your service contractor.

Cancellation Policy

Full charges will be applied to cancellation of any menu items received within 3 business days, prior to delivery.

Service Charges and Tax

A 21% "house" or "administrative" charge will apply to all food, beverage, labor and fees (including corkage). Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

The "house" or "administrative" charge of 21% is added to your bill for the catered event/function (or comparable service) which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

If the customer is an entity claiming exemption from taxation in the state where the facility is located, the customer must deliver to MCCNOFB satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.





MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

