

2023 EXHIBITOR MENU



SAMPLING

Food and/or beverage products may be sampled without waiver fee, if the product being sampled is manufactured, produced and/or distributed by the exhibiting company.

Sample sizes are as follows:

Alcohol

Contact your Catering Sales Manager

Food

Not more than 2 ounces

Non-Alcoholic Beverages

Not more than 4 ounces

BAR SERVICES

For all events with alcohol service, a certified Levy Restaurants bartender is required. Bartenders are charged at \$175 per bartender with a 4 hour minimum. Each additional hour or portion thereof will be \$43.75 per bartender. Alcohol cannot be brought into or removed from the premises.

ELECTRICAL NEEDS

All electrical needs for food and beverage items are included with the catering orders. Please contact your general contractor to confirm adequate power is available for the food and beverage items. Any menus/items that require additional power are marked with an **"*E"**.

BREAKFAST



SIGNATURE NEW ENGLAND BREAKFAST EXPERIENCE

Signature Spread of Maple Glazed Morning Buns, Seasonal Sliced Fruit, Orange and Cranberry Juices, and Our Signature Reserve Coffee.

25.00 PER GUEST

BREAKFAST SANDWICHES

Bacon, Egg, and Cheese on a Pretzel Roll

Canadian Bacon, Egg and Cheese
on a English Muffin

Sausage, Egg White and Cheese on a Texas
French Toast

Spicy Sausage, Egg and Cheese Burrito

Vegan Egg, Broccoli, and Beet on Multigrain Bread

*E 96.00 PER DOZEN

FROM OUR BAKE SHOP

Freshly Baked Muffins

Beantown Bagels

Old World English Scones

Flaky Danish Pastry

Plain and Filled Croissants

*E 50.00 PER DOZEN



— ENHANCEMENTS —

Cranberry-Apricot Yogurt Parfaits

60.00 PER DOZEN

Yogurt (Plain, Greek, Fruit or Lowfat)

60.00 PER DOZEN

Market Whole Fruit

40.00 PER DOZEN

Seasonal Sliced Fresh Fruit Platter

78.00 SERVES 10





REFRESHMENTS

NON ALCOHOLIC REFRESHMENTS

SIGNATURE RESERVE COFFEE

3 GALLON 210.00
5 GALLON 350.00

SIGNATURE RESERVE DECAFFEINATED

3 GALLON 210.00
5 GALLON 350.00

ASSORTED HOT TEAS

3 GALLON 210.00
5 GALLON 350.00

WICKED GOOD HOT CHOCOLATE+

Mini Marshmallows, Chocolate
Shavings and Whipped Cream

70.00 PER GALLON

AQUAFINA BOTTLED WATER

Case of 24 - 16.9 oz. bottles

114.00 PER CASE

ASSORTED PEPSI PRODUCTS

Case of 24 - 12 oz. cans

114.00 PER CASE

BUBLY SPARKLING WATER

Case of 24 - 12 oz. cans

114.00 PER CASE

INDIVIDUAL BOTTLED JUICE

Case of 24 - 15.2 oz. bottles

120.00 PER CASE

ALL NATURAL SPA WATER+

Refreshing Still Water with Fruit
(not blended)

60.00 PER GALLON

ICED TEA+

50.00 PER GALLON

LEMONADE+

50.00 PER GALLON

KEURIG COFFEE MACHINE *E

85.00 PER DAY

K-CUPS (BOX OF 24)

Select from the following: Green Mountain
House Blend, Decaf House Blend, French
Vanilla, Hazelnut and Celestial Decaf
Green Tea

56.00 PER CASE

WATER COOLER RENTAL *E

80.00 PER DAY

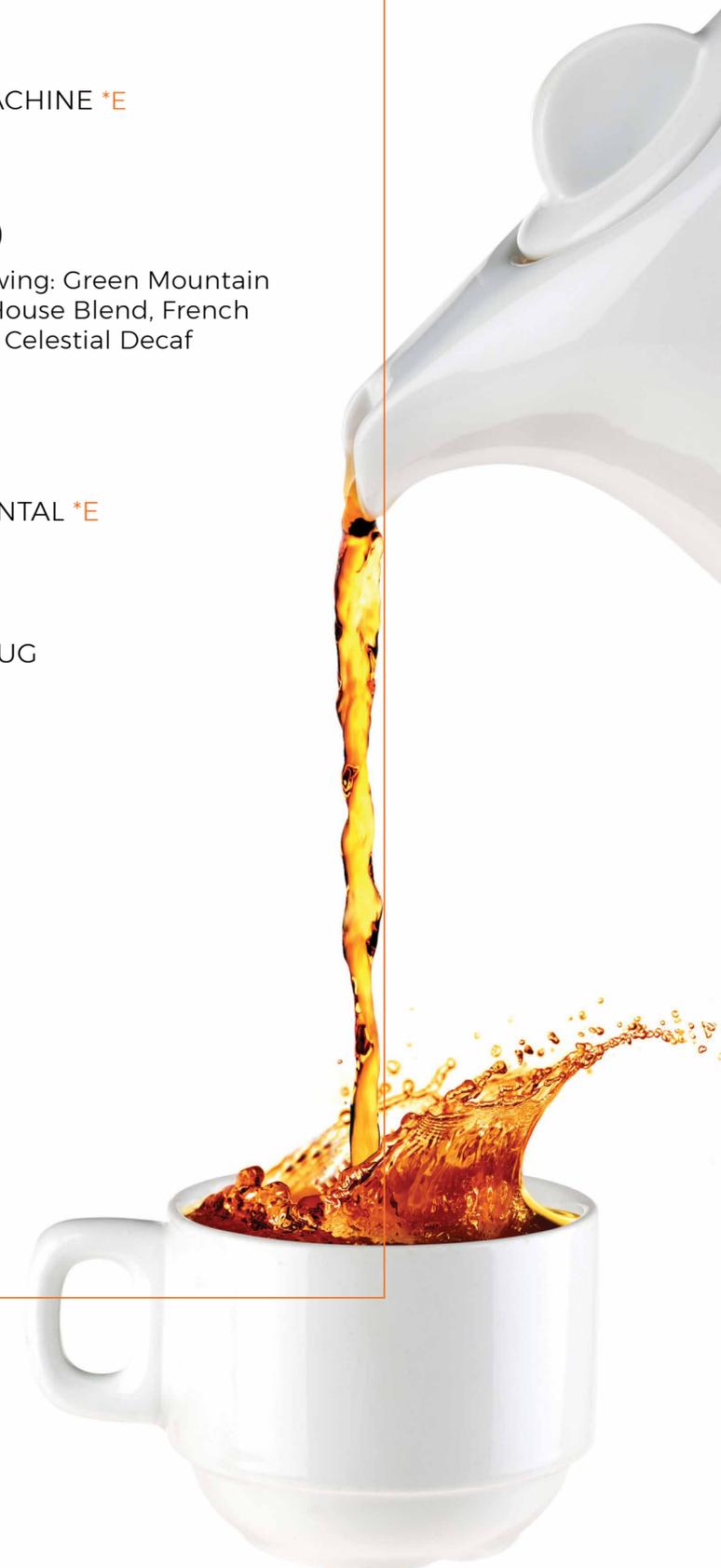
5-GALLON WATER JUG

40.00 EACH

ICE (PER 5LB BAG)

7.00 PER BAG

Machine rentals do not count towards F&B minimum.
+3.00 GALLON MINIMUM PER FLAVOR



SWEET TREATS

THE SWEET

MACARON MADNESS

Vanilla, Pistachio, Coffee, Raspberry,
Lemon and Chocolate

38.00 PER DOZEN

GOURMET BROWNIES

Espresso, Chocolate Chunk, Turtle
and Fudge

45.00 PER DOZEN

CHOCOLATE COVERED STRAWBERRIES+

45.00 PER DOZEN

CANDY BARS+

36.00 PER DOZEN

WHOOPIE PIES

Chocolate, Carrot Cake and
Red Velvet

36.00 PER DOZEN

RICE KRISPIE TREATS

Classic, Hand-Dipped Chocolate
and Peanut Butter

39.00 PER DOZEN

SIGNATURE COOKIES

Assorted Freshly Baked Cookies

35.00 PER DOZEN

HERSHEY KISSES*

12.00 PER POUND

BULK CANDY*

Ask your catering sales manager
for details.

20.00 PER POUND

+3 DOZEN MINIMUM

*3 POUND MINIMUM



SAVORY TREATS

THE SAVORY

GARDEN FRESH CRUDITÉS
with Buttermilk Ranch Dipping Sauce
55.00 SERVES 10

ASSORTED GRANOLA BARS
40.00 PER DOZEN

ASSORTED ENERGY BARS
55.00 PER DOZEN

ARTISANAL BAVARIAN PRETZEL+ *E
Traditional Salted Bavarian with Pimento
Cheese and Brown Mustard
Cinnamon Sugar with Vanilla Bean Sauce
108.00 PER DOZEN

POTATO CHIPS AND GOURMET DIPS
Kettle-Style Potato Chips with Roasted
Garlic Parmesan, French Onion and
Blue Cheese Dips
125.00 SERVES 25

ASSORTED INDIVIDUAL BAGS OF
POTATO CHIPS
Including Cape Cod Chips, Stacy's
Pita Chips, Smartfood Popcorn and
Pop Chips
42.00 PER DOZEN

FARMSTEAD CHEESE DISPLAY
Chef's Selection of Local and Imported
Cheeses with Flavored Honey, Fresh
Seasonal Berries, Dried Fruit Garnish,
Artisan Breads and Crackers
350.00 SERVES 25

HUMMUS TRIO
Traditional Chickpea, White Bean and
Edamame Hummus, Served with Crispy
Carrots, Celery, Crackers and Pita Chips
225.00 SERVES 25

ENERGY MIX
Pre-Packaged Assortment of Dried Papaya,
Yogurt Coated Raisins, Roasted Almonds,
Roasted Peanuts, Dried Cranberries,
Chocolate Chunks and Banana Chips
108.00 PER DOZEN

+3 DOZEN MINIMUM PER FLAVOR



BOXED LUNCHES



CHEF'S BEST

BOXED LUNCHES

SANDWICHES

SMOKED TURKEY ON MULTIGRAIN

Lettuce, Arugula, and Cranberry Aioli

ROAST SIRLOIN OF BEEF ON FOCACCIA

Tomatoes, Sweet Onion Jam and Boursin Cheese

GRILLED ZUCCHINI, ROASTED RED PEPPER, EGGPLANT AND MUSHROOM GRILLER

Garlic Hummus on Onion Roll

SALAD

ROASTED VEGETABLES

Quinoa Tabbouleh, Tomatoes, Parsley, and Lemon Dressing

39.00 PER LUNCH

INCLUDES

Aquafina Water

Whole Fresh Fruit

Bag of Cape Cod Chips

Giant Chocolate Chip Cookie

A blurred background image of a buffet table. In the foreground, several small glass bowls are visible, containing appetizers such as cherry tomatoes, olives, and nuts. Numerous silver serving utensils, including tongs and spoons, are scattered across the table. The background is out of focus, showing more of the buffet spread and greenery.

SMALL BITES & RECEPTIONS

NEW ENGLAND SPECIALTIES

Slow-Cooked Boston Baked Beans with Caramelized Onions and Brown Bread

4.50 EACH

Individual Yankee Pot Roast with braised Beef Tips, Sweet Peas, Carrots and Potatoes topped with Mini Buttermilk Herb Biscuit

5.00 EACH

Mini Lobster Rolls with Griddled Brioche

7.50 EACH

"Soup Sip" Clam Chowder

5.50 EACH

HAND CRAFTED MINI SLIDERS

Slow-Roasted Prime Rib with Smoked Cheddar, Caramelized Onions and BBQ Sauce

5.50 EACH

Breaded Chicken Parmesan with Marinara and Fresh Mozzarella

5.50 EACH

Tavern Slider with Secret Sauce and American Cheese

5.50 EACH

Reuben Slider with Corned Beef, Slaw, and Swiss Cheese

5.50 EACH

Buffalo Chicken Slider with Buffalo Sauce and Blue Cheese

5.50 EACH

EMPANADAS

Slow Braised Ground Beef, Manzanilla Olives, Poblano Peppers

5.25 EACH

Simmered Ground Chicken, Poblano, Chimichurri

5.25 EACH

Slow Cooked Black Beans, Tomato, Onion

5.25 EACH



SHRIMP COCKTAIL SHOOTERS

Mini Shrimp with Cocktail Sauce and Lemon
6.50 EACH

Shrimp Ceviche
6.50 EACH

Pesto Marinated Shrimp with Basil
6.50 EACH

ARANCINIS

Lobster Arancini, Sherry Cream, Basil
5.75 EACH

Portabello Arancini, Garlic, Spinach, Mozzarella
5.75 EACH

Sausage Arancini, Peppers, Onions
5.75 EACH

RETRO & MODERN MINIS

Beef Wellington Bites with Horseradish Cream
5.50 EACH

Roasted Pettipan with Black Bean and Tomato Relish,
Vegetable Pakora
5.50 EACH

Breaded Parmesan Stuffed Peppadew
5.50 EACH



SMALL BITES

MASHED POTATO BAR

Classic Whipped Potatoes with Shredded Cheddar, Scallions, Bacon, and Sour Cream

Cauliflower Mash with Caramelized Leeks, Brie, Wild Mushrooms, and Truffle Oil

Root Vegetable Mash with Roast Garlic Tahini and Parsley

13.00 PER GUEST *E

ARTISANAL CHARCUTERIE

Bresaola

Smoked Pork Loin

New England Salumi

Salt Cod Brandade

Cornichon, Olives, Mustard and Chutney

13.50 PER GUEST

MAC-N-CHEESE MADNESS

CHOOSE 3

MAC N CHEESES BEGIN WITH THE STANDARD MACARONI PASTA AND CREAMY CHEESE, WITH THE OPTION TO ADD:

Caramelized Onions, Sliced Brats, and Whole Grain Mustard with Pretzel Topping

Buffalo Chicken, Cracker Crumbs, and Ranch Drizzle

Chorizo, Pico de Gallo, and Tortilla Crust

BBQ Chicken, Corn, and Frizzled Onion Crust

Caprese Shrimp, Tomato, Mozzarella, Focaccia Crumb and Balsamic Drizzle

14.00 PER GUEST *E

GOURMET FOCACCIA

Fennel Sausage with Wild Mushroom and Asiago Cheese

Eggplant, Cured Tomato, Ricotta and Basil

Sundried Tomato, Red Onions, Olives, and Feta

Pulled Chicken with Cilantro Pesto and Four Cheeses

Roma Tomatoes with Basil and Fresh Mozzarella

13.00 PER GUEST

FARMSTEAD CHEESE DISPLAY

Chef's Selection of Local Imported Cheeses with Flavored Honey, Fresh Seasonal Berries, Dried Fruit Garnish, Artisan Breads and Crackers

15.00 PER GUEST



TRAFFIC BUILDERS



NEW ENGLAND NUT ROASTER

With rotating flavors throughout the day, the tantalizing aromas are sure to lead guests to your booth. Chef attendant included. *E

FLAVORS:

Apple Pie Cashews

Curried Coconut Macadamia Nuts

Snickerdoodle Walnuts

APPROXIMATELY 350 (.75OZ/SERVINGS)

3,100.00

STROLLING HYDRATION STATION

A flat bottomed juice bag filled with your selection of all natural juices, flavored waters and teas. Chef attendant included. Ask about branding opportunities.

FLAVORS:

Blueberry-Lemonade Cheesecake

Green Tea with Chai

Apple-Rosemary

APPROXIMATELY 240 SERVINGS

1,320.00

WALKING WAFFLE BITES

“Small Bites” waffles on a stick drizzled with white and dark chocolate, cinnamon and sugar, or “all natural”, these conversation novelties will have attendees directing their colleagues to your booth in short order. Chef attendant included. *E

FLAVORS:

Red Velvet

Mocha

Cinnamon Roll

Assorted toppings included

APPROXIMATELY 240 SERVINGS

1,320.00

CHOCOLATE GYRO STATION

A chef attendant will freshly prepare and fill crepes with delicate fillings like Banana Compote or Nutella and Marshmallow Fluff. Atop the crepe, swirled milk and white Belgian chocolate will be shaved from the rotating spit; sure to be the talk of the show! Chef attendant included. *E

FLAVORS:

Roasted Banana Compote

Nutella and Marshmallow Fluff

APPROXIMATELY 240 SERVINGS

1,595.00

ICE CREAM BARS

Ice Cream Cooler includes: 10 dozen assorted ice cream bars and napkins. *E

ATTENDANT INCLUDED.

680.00

TRAFFIC BUILDER STATIONS

CHLOE'S FRUIT POPS

10 dozen assorted popsicles. *E

FLAVORS:

Strawberry

Mango

Chocolate

REQUIRES SPACE FOR INCLUDED TABLE
TOP FREEZER

2,500.00

CAMPFIRE S'MORES PACKAGE

Roasted marshmallow sandwich with milk
chocolate and graham crackers. *E

ATTENDANT INCLUDED

APPROXIMATELY 250 SERVINGS

2,500.00

BEN & JERRY'S FLAVORS

10 dozen assorted 4 oz. ice cream cups *E

FLAVORS:

Chocolate Chip Cookie Dough

Chocolate Fudge Brownie

Cherry Garcia

Strawberry Cheesecake

Americone Dream

(Vanilla Ice Cream with Fudge Covered Waffle
Cone Pieces & Caramel Swirl)

REQUIRES SPACE FOR INCLUDED TABLE
TOP FREEZER

890.00

CHOCOLATE CHIP COOKIE STOP

Cookie oven includes: one case of 240 cookies,
napkins, plates, and serving platter. Additional
cases of cookies are 480.00 each. *E

ATTENDANT INCLUDED

680.00

ESPRESSO BAR

Our Baristas are fully trained to engage and look after your guests and get the most from our state-of-the-art espresso machines.

With our team you can have peace of mind that we have your best interests at heart. Let us clean, maintain and entertain whilst you and your team achieve your goals.

Our friendly crew will ensure your guests have a memorable visit, featuring drinks that you would see in any world-class espresso bar including Cappuccino, Caffe Latte, Americano, Espresso, and all of the other favorites, as well as herbal teas and hot chocolate.

POWER REQUIREMENTS:

Coffee machine: 5kW, 30 Amp at 208 volts

Grinder: 350W, 5 Amp at 110 volts

1,500 DRINKS PER DAY (8OZ AND 4OZ)

3,700.00 PER DAY

NITRO COLD BREW

Turn the spotlight on your booth with our Nitro Cold Brew!

We start with 100% Arabica beans steeped for 16 hours resulting in cold brew that's delightfully low in acidity with natural sweet notes.

Using nitrogen gas to infuse the brew your professionally trained team pours from the tap, resulting in a velvety, creamy texture and a cascading finish.

As an alternative this service also comes with straight up Cold Brew, both versions can be customised to suit your tastes with a full range of gourmet organic flavoured syrups and milks (both regular and plant based) on hand for a super tasty, unique, and refreshing cold drink experience.

We can switch this up even further (on request) and sub out the Cold Brew for Nitro Matcha, Beet or Turmeric Lattes!

POWER REQUIREMENTS:

Nitro kegerator: 24 hour, 115 volts/7.2 amp

*500 DRINKS PER DAY (10OZ)

*Additional portions can be added up to (2) weeks ahead of the first show day with a minimum of 100 servings per day at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY

ESPRESSO BAR DIGITAL PRINTING/BEVERAGE TOP MEDIA

"A picture is worth a thousand words" they say! With our truly amazing printing service not only will you have the best coffee on the show floor, but you will also have your very own brand message, logo, or selfie on top of it!

As an add-on to our ESPRESSO BAR this attention grabbing, "OH WOW" moment making service can send your brand awareness to the next level as attendees grab their phones, take a picture, and then post it on social media.

Loads of fun let this unique, real time and relevant drink top content do the talking!

POWER REQUIREMENTS:

Printer: 10 Amp, 115 volts

Connectivity requirements: 2.4 & 5 GHz wireless frequency

*500 PRINTS PER DAY

*Additional prints can be added up to (1) week ahead of the first show day with a minimum of 100 prints per day at 2.50 each.

1,500.00 PER DAY



BLOSSOMING TEA BAR

A visually elegant and deliciously beneficial alternative to coffee! Our Tea Service is stunning in every way.

Featuring 100% natural, hand-crafted teas watch as our 'Tea Spheres' steep and release their own unique flavours and transform into beautiful flowers right before your eyes.

Amazingly fragrant they are a joy to behold as the 'Tea Perfume' excites the senses. A wonderfully special and unique option our Tea Bar also comes with more traditional loose-leaf teas to tickle your tastebuds!

Your final menu is created from seasonal ingredients and market availability. A final menu of (10) tea flavours for your show will be curated with you in consultation.

POWER REQUIREMENTS:

Hot Water Towers: (2) dedicated 230v, 3kW lines at 13Amp. (1) 120v line at 10Amp

*500 DRINKS PER DAY (8OZ)

*Additional portions can be added up to (2) weeks ahead of the first show day with a minimum of 100 servings per day at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY

FRESH FRUIT AND VEGETABLE JUICE BAR

Using only the freshest of locally sourced fruits and vegetables our two trained Baristas will juice the most naturally delicious and nutritionally beneficial drinks you can get. Hands down!

Utilising an array of raw ingredients our creations aim to strengthen the immune system, boost energy levels, and rejuvenate the body.

All of our flavours and recipes are created using seasonal ingredients and a final menu of (3) flavours for your show will be curated with you in consultation.

POWER REQUIREMENTS:

Juice machines: 3 x 20 Amp at 110 volts

*500 SERVINGS PER DAY (8OZ)

*Additional orders may be added up to (2) weeks ahead of the first show day with a minimum of 100 servings at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY

GELATO BAR

Smooth, traditional, creamy, and super tasty artisanal Italian gelato! Say no more...

A guest favorite and a perfect attraction to your booth, watch as traffic gathers on your stand for this nostalgic and happy treat!

Two trained Baristas will scoop and serve an array of flavors. Our menu can also include intensely delicious dairy-free sorbets too.

All of our flavours change often and are made using seasonal ingredients. A final menu of (6) Gelato flavours for your show will be curated with you in consultation.

POWER REQUIREMENTS:

Gelato cabinet: 24-hour, 3 kW, single phase, 15 Amp at 110 volts.

*500 SERVINGS PER DAY (5OZ)

*Additional orders may be added up to (2) weeks ahead of the first show day with a minimum of 100 servings at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY



COTTON CANDY

Following in the footsteps of our Popcorn Bar here's our take on the fairground favorite, Cotton Candy!

Think pastels, Pinks, Blues and Yellows this fun charged service comes with two Baristas (and two machines) who will spin classic flavours and delight with this colourful and attractive crowd pleaser!

Spun fresh we will discuss with you what (2) flavors (per day) you'd like for your guests.

POWER REQUIREMENTS:

Cotton Candy machines: Each machine will require a 110-volt, 1080-watt supply. Each machine comes with a 5-15P plug end

*500 SERVINGS PER DAY

*Additional orders may be added up to (1) week ahead of the first show day with a minimum of 100 servings at 5.00 each.

3,600.00 PER DAY

MAKE YOUR OWN DONUT BAR

Take a soft fluffy freshly made plain donut and slather it in a Chocolate, Caramel, Nutella, or Classic Vanilla glaze, then top it off with a choice of fun and tasty toppings and you have your very own interactive Designer Donut experience!

What's not to love!? Super yummy and visually enticing our two Baristas will hand glaze and smother the donuts in a wide range of classic topping delicacies.

All of our playful toppings change often and a final menu for your show will be curated with you in consultation.

POWER REQUIREMENTS:

Small appliances: 110-volt supply is required

*500 SERVINGS PER DAY

*Additional orders may be added up to (2) weeks ahead of the first show day with a minimum of 100 servings at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY



FROZEN YOGURT

Fresh, natural, creamy, tart and of course addictively delicious!

Complete with state-of-the-art frozen yogurt machine technology and coming with a vast array of crowd-pleasing, healthy, and wholesome toppings to choose from this colourful attraction will certainly have you noticed and remembered.

Why not change things up with Soft Serve Ice Cream instead of Fro-Yo? We can do that too!

All of our fun toppings (12) change regularly, and our fresh fruit toppings are seasonal. A final menu for your show will be curated with you in consultation.

POWER REQUIREMENTS:

Frozen Yogurt machine: 3 kW, single phase, 20 Amp at 110 volts

*500 SERVINGS PER DAY (5oz)

*Additional orders may be added up to (2) weeks ahead of the first show day with a minimum of 100 servings at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY

FRESH FRUIT SMOOTHIES

Be they Classic, Superfood, Breakfast or even custom tailored to suit your brand or theme we've got you covered with our huge range of healthy and tasty Smoothies.

This high energy, visually stunning and palate-grabbing solution is a fantastic nutritious alternative.

Allow our two Markey Baristas to engage your guests and look after your team whilst chopping and blending their way to your flavour rich experience.

All of our flavours and recipes are created using seasonal ingredients and a final menu of (4) flavours for your show will be curated with you in consultation.

POWER REQUIREMENTS:

Blenders: 4 x 13 Amp at 110 volts

*500 SERVINGS PER DAY (8OZ)

*Additional orders may be added up to 2 weeks ahead of the first show day with a minimum of 100 servings at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY



FROZEN FUN SERVICES

Specialty frozen beverages throughout the country are trending. We specialize in cold beverages production. Our frozen beverages below introduce classic, tart, creamy, sweet & fruit flavors. Choose (1) service for the duration of the show.

2,800.00 Includes 400/7 oz. beverages of 6 hours of continuous service, and one professional attired attendant.

One Time Delivery Charge 275.00 per Service.

*Additional servings may be added up to 1 week ahead of the first show day in increments of 100.

A. Frozen Coffee

B. Frozen Lemonade

C. Little Italy Cannoli Shake

D. Slushy - choose (1) flavor for duration of show

- Celtic Swirl (Lime)

- Red Sox Swirl (Cherry)

E. The Shake Factory¹

- Includes (1) custom colored beverage

- Additional charge for (1) additional color

POWER REQUIREMENTS:

(2) 20 Amp lines at 110 volts

Work Space 6 ft. single level counter

¹The Shake Factory 2 color max.

Please allow 10-15 business days for a proof. Colors will be matched to your brand's pantone within 75%-100%. We will contact you if we cannot match your color.

BOSTON CREAM PIE MINIS

A salute to the iconic Boston dessert invented at the Omini Parker House Hotel and became the official state dessert of Massachusetts in 1996. The Boston creme pie was originally called pudding pie cake due to all cakes being made in pie tins in the early 1800's.

A professional attired attendant will freshly bake aromatic vanilla-bean cakes with all the rich goodness of a Boston cream pie! For a more aromatic service, you may also choose to add chocolate chips into the cake.

Includes 400 individually boxed desserts or 6 hours of continuous service, and two professional attired attendants.

*Additional servings may be added up to 1 week ahead of the first show day in increments of 100.

Choose (1) flavor for the duration of the show:

- Original Boston Cream Pie

- Chocolate Chip Boston Cream Pie

- Boston Strawberry Cream Pie

POWER REQUIREMENTS:

(2) 20 Amp lines at 110 volts

WORK SPACE:

8ft. single level counter

3,800.00

600.00 Add Branding to Your Packaging

275.00 One Time Delivery Charge per service



BOSTON CREAM PIE
BAKE SHOPPE 



TRAFFIC BUILDER STATIONS DO NOT COUNT TOWARDS F&B MINIMUM

VEHICLES THAT RUN ON FUN!

There are only three things we all need in life: food, coffee, and beer.

PRESS & GATHER

MOBILE BARISTA CART

3,500.00 inclusive

HOT BREW

Regular and Decaffeinated Coffee

COLD BREW COFFEE

Cold Brew
Nitro Coffee

COLD BREW TEA

Mint Green Tea
Wild Berry Tea
Sweet Peach Tea

A FUN EXPERIENCE FOR FUN PEOPLE!

MOBILITY

No need to worry about the need for electric because your eTuk is self sufficient. You pick the location and we make it happen.

EXPERIENCE

The ultimate versatile vehicle that's perfect for mobile vending and entertaining conference attendees.

OPPORTUNITY

Custom branding of the eTuks allow an innovative branding opportunity for sponsorship packages*.

THE ULTIMATE BEVERAGE EXPERIENCE, TO CREATE LONG LASTING MEMORIES.

Enhance your attendee experience with our exclusive carts!

Each cart provides up to 500 servings for a two hour rental period.

Contact your Catering Sales Manager for additional information.

*Client is responsible for taking measurements and preparing all branding items on own



TRAFFIC BUILDER STATIONS DO NOT COUNT TOWARDS F&B MINIMUM

BEVERAGES



BAR SELECTIONS

HOSTED DELUXE BAR

COCKTAILS

Featuring Tito's Vodka, Bombay Sapphire Gin, Hornitos Tequila, Bacardi Rum Superior, Maker's Mark Bourbon, Dewar's White Label Scotch Whisky, Jack Daniel's Whiskey and Sweet and Dry Vermouth.

13.00 PER DRINK

WINE BY THE GLASS

Pinot Grigio

Chardonnay

Pinot Noir

Cabernet Sauvignon

10.00 PER GLASS

BEER

PREMIUM BEER

9.00 EACH

DOMESTIC BEER

8.00 EACH

NON-ALCOHOLIC

BOTTLED WATER

4.75 EACH

SOFT DRINKS

4.75 EACH

JUICES

5.00 EACH

*Beverages are billed on consumption unless otherwise noted. Levy bartender(s) required and bartender fees apply. Cash bar options are available.

WHITE WINE

CHARDONNAY
Kendall-Jackson
75.00

CHARDONNAY
Sonoma-Cutrer
75.00

SAUVIGNON BLANC
Kim Crawford
60.00

SAUVIGNON BLANC
Frei Brothers
60.00

RIESLING
Chateau Ste. Michelle
60.00

PINOT GRIGIO
J Vineyards
75.00

PINOT GRIGIO
Santa Margherita
125.00

RED WINE

PINOT NOIR
Meiomi
60.00

PINOT NOIR
Etude
64.00

CABERNET SAUVIGNON
Simi
75.00

CABERNET SAUVIGNON
Louis Martini
60.00

MERLOT
Murphy Goode
60.00

MALBEC
Gascon
60.00

RED BLEND
Chaos Theory
165.00

RED BLEND
Conundrum
90.00

BUBBLY

SPARKLING
Chandon Brut
100.00

VEUVE
310.00

VEUVE ROSE
310.00

ROSÉ

ROSE
Fleur de Mer
85.00

SPARKLING ROSÉ
Chandon
100.00

BARTENDER FEE OF 175 PER 100 GUESTS FOR A MINIMUM OF 4 HOURS

WINE BY THE BOTTLE

EXHIBITOR CATERING ORDER FORM

EXHIBITING COMPANY INFORMATION	
COMPANY NAME: (Include Booth Name if Different)	
BILLING ADDRESS:	
CITY, STATE, ZIP CODE:	
MAIN TELEPHONE NUMBER:	COUNTRY:
MAIN FAX NUMBER:	
EMAIL ADDRESS:	

SITE INFORMATION	
EVENT NAME:	
BOOTH NUMBER:	BOOTH SIZE:
ON-SITE CONTACT NAME:	
ON-SITE CONTACT CELL NUMBER:	

DATE	DELIVERY TIME/ SERVICE END TIME	ITEM DESCRIPTION	QTY	PRICE

Mail, or Scan (Along With Any Floor Plans) To:
STEPHEN RYKOLA - CATERING SALES MANAGER

Levy Restaurants | John B. Hynes Veterans Memorial Convention Center

617.954.2379 | srykola@levyrestaurants.com

CONTACT INFO

BOSTON CONVENTION & EXHIBITION CENTER

415 Summer Street
Boston, MA 02210
(617) 954-2382

JOHN B. HYNES VETERANS MEMORIAL CONVENTION CENTER

900 Boylston Street
Boston, MA 02115
(617) 954-2189

Signature
BOSTONTM