

WALTER E. WASHINGTON CONVENTION CENTER

EXHIBITOR MENUS



BREAKFAST





PASTRIES

- BAGEL ASSORTMENT \$52.00 PER DOZEN**
- ASSORTED DONUTS \$60.00 PER DOZEN**
- HOUSE-MADE MUFFINS \$50.00 PER DOZEN**
- FRESHLY BAKED SCONES \$53.00 PER DOZEN**
- FRESHLY BAKED MINI DANISH \$50.00 PER DOZEN**
- FRESH-BAKED BREAKFAST BREADS \$51.00 PER DOZEN**

ASSORTED JUICES \$132.00 BY THE CASE (24)

Apple, cranberry, orange, grapefruit

FRESH BREWED COFFEE \$340.00

Five-gallon unit, approximately 65 cups

FRESH BREWED DECAF COFFEE \$204.00

Three-gallon unit, approximately 40 cups

ASSORTED HOT TEA \$204.00

Three-gallon unit, approximately 40 cups

INDIVIDUAL YOGURTS \$80.00

By the dozen. With granola and fresh fruit.

CHEF'S SELECTION OF SEASONAL FRUITS & BERRIES

Serves 15. **\$135.00**

Serves 25 **\$225.00**

A 23% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders. All orders are subject to a \$65 Delivery Fee, per delivery. Prices are subject to change without notice.

ALL-DAY SNACKS





All services are provided on high-grade disposable-ware.

INDIVIDUAL BAGS OF CHIPS..... \$36.00

By the dozen

INDIVIDUALLY WRAPPED CHOCOLATE BARS AND CANDIES.....\$32.00 PP

Three-pound unit

FRESHLY BAKED COOKIES \$39.00

By the dozen

CHOCOLATE CHIP BROWNIES \$42.00

By the dozen

FRESHLY POPPED POPCORN \$50.00

By the three-pound bag; includes scoop, popcorn bags, and napkins

ASSORTED GRANOLA BARS \$38.00

By the dozen

WHOLE FRESH FRUIT \$36.00

By the dozen

SPICY TRAIL MIX \$35.00

Per two pounds

GOURMET DISPLAY



All services are provided on high-grade disposable-ware.

CRUDITÉS \$105.00

Seasonal Vegetables and Buttermilk Ranch; Serves 25

HERITAGE CHEESE.....\$175.00

Selection of Imported and Domestic, Quince Paste, Acacia Honey, and Gourmet Crackers; Serves 25

ROASTED & GRILLED VEGETABLES..... \$190.00

Garlic Roasted Peppers, Grilled Zucchini, Yellow Squash Roasted, Eggplant, and Marinated Artichokes; Serves 25

SPINACH ARTICHOKE DIP\$150.00

Serves 25

SIGNATURE CUPCAKES ASSORTED FLAVORS.... \$96.00

By the dozen

À LA CARTE BEVERAGES





All services are provided on high-grade disposable-ware.

ASSORTED SOFT DRINKS (PEPSI ONLY) \$132.00

By the case (24)

BOTTLED WATER \$96.00

By the case (24)

MINERAL WATER \$96.00

By the case (24)

ENERGY DRINKS \$168.00

By the case (24)

LEMONADE \$132.00

Three-gallon unit, approximately 40 cups

UNSWEETENED ICED TEA \$132.00

Three-gallon unit, approximately 40 cups

HERB INFUSED WATER \$156.00

Three-gallon unit, approximately 40 cups

ICE

40-Pound Bag—\$35

20-Pound Bag—\$20

BISTRO SELECTIONS





All services are provided on high-grade disposable-ware.

SPINACH SALAD \$140.00

With Caramelized Shallots, Toasted Pecans, Goat Cheese, and Citrus Vinaigrette; Serves 25

HEARTS OF ROMAINE CAESAR SALAD..... \$130.00

With Romaine, Garlic Croutons, Shaved Parmesan, and Caesar Dressing; Serves 25

CRISP ICEBERG SALAD..... \$135.00

With Bacon Lardons, Oven-Dried Tomatoes, Red Onions, Cracked Black Pepper, Chive Buttermilk Ranch; Serves 25

RED BLISS POTATO SALAD OR COLE SLAW \$130.00

Serves 25

PICNIC LUNCH \$325

Includes Seasonal Tossed Garden Salad, Potato Salad, Chips, and Freshly Baked Cookies; Serves 12

ROAST TURKEY

With Monterrey Jack Cheese, Spring Mix, Tomato, and Chipotle Aioli on Italian Bread

ROAST BEEF

With Sliced Cheddar, Balsamic Onions, Arugula, Tomato, and Horseradish Aioli on Wheat

ROSEMARY GRILLED CHICKEN

With Mesclun Greens, Caramelized Onions, and Citrus Aioli on Italian Bread

ASSORTED WRAPS \$300

Includes Seasonal Tossed Garden Salad, Potato Salad, Chips, and Freshly Baked Cookies; Serves 12

MARINATED GRILLED CHICKEN

With Crisp Romaine, Shaved Parmesan, and Caesar Dressing in Spinach Wraps

ITALIAN ANTIPASTO WRAP

Mortadella, Salami, Romaine Lettuce, Parmesan Cheese, Kalamata Olives, and Roasted Red Peppers in Sun-Dried Tomato Wraps

ROAST TURKEY

With Applewood Smoked Bacon, Lettuce, Tomato, and Chipotle Aioli on Spinach Wrap

ITALIAN SUBS \$130.00

Imported and Domestic Meats and Cheeses, Lettuce, Tomato, Shaved Red Onions, and Banana Peppers; Serves 12

A 23% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders. All orders are subject to a \$65 Delivery Fee, per delivery. Prices are subject to change without notice.

BOXED LUNCHEs





All boxed lunches include chips, whole fruit, fresh-baked cookie and a bottled water.
 Gluten-free bread available upon request.

ASIAGO TURKEY SANDWICH \$29.00 PP
 - Roasted Turkey, Asiago Cheese, Onion, Spinach, and Artichoke Hearts on an Asiago Roll

GRILLED EGGPLANT WITH CHICKPEA AND BLACK OLIVE VINAIGRETTE \$29.00 PP
 - With Hummus, Black Olives, and Radicchio on a Ciabatta Roll

ROAST BEEF* AND CHEDDAR \$29.00 PP
 - With Green Leaf Lettuce, Tomato, and Horseradish Sauce on a Pretzel Roll

BLACK FOREST HAM AND MUENSTER \$29.00 PP
 - With Green Leaf Lettuce, Tomato, and Grainy Mustard on a Multigrain Roll

TUNA WRAP \$29.00 PP
 - With Green Leaf Lettuce and Tomato in a Plain Wrap

APPLE CHICKEN SALAD ON BRIOCHE \$29.00 PP
 - Apple Chicken Salad, Lettuce, and Tomato on Brioche

PEANUT BUTTER AND JELLY \$21.00 PP
 - Peanut Butter and Grape Jelly on Wheat Bread

ITALIAN COMBO \$30.00 PP
 - Prosciutto, Genoa Salami, Capicola, Provolone Cheese, Green Leaf Lettuce, Tomato, and Sun-Dried Tomato Spread on Seeded Semolina

EGG SALAD WITH FRESH DILL \$27.00 PP
 - With Lettuce on Pumpernickel Bread

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
 A 23% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders. All orders are subject to a \$65 Delivery Fee, per delivery. Prices are subject to change without notice.*

HORS D'OEUVRES



HOT HORS D'OEUVRES

Minimum 100 pieces | priced per 100 pieces

SPINACH AND FETA PHYLLO TRIANGLES \$500.00

BEEF EMPANADA \$700.00

- With Braised Beef and Salsa Roja

PRETZEL FRANKS IN A BLANKET \$500.00

- With Beer Mustard

CHEESESTEAK SPRING ROLLS \$650.00

- With Chipotle Crema

CHICKEN SATE \$600.00

- With Thai Peanut Sauce

POTATO AND CHEESE PIEROGIES \$600.00

- With Jalapeño Sour Cream

PEKING-STYLE ASSORTED POT STICKERS \$600.00

- With Shanghai Black Vinegar and Chili Garlic Sauce

CHAR-GRILLED BABY LAMB CHOPS* \$700.00

- With Balsamic Glaze

PAN-SEARED MINI CRABCAKES \$900.00

- With Preserved Lemon Chive Aioli

FILET MIGNON* KABOBS \$600.00

- With Ancho Chili Glaze

COCKTAIL BEEF* SLIDERS \$600.00

- With House-Made Pickles, Chopped Onion, and Special Sauce

ROPA VIEJA SOPES \$600.00

- With Cilantro Cream and Pickled Onions

VEGETABLE SPRING ROLL \$500.00

- With Soy Glaze

ARANCINI \$500.00

- With Risotto, Fontina Cheese, Breadcrumbs, and Saffron Aioli

CLAMS CASINO \$600.00

- With Pancetta, Italian Bread Crumbs, Butter, and Parsley

KOREAN SHORT RIB \$600.00

- With Pickled Cabbage on Grilled Bread

SHRIMP WRAPPED IN BACON \$600.00

- With Horseradish Mustard

GRILLED OCTOPUS \$700.00

- With New Potatoes and Lemon

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 23% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders. All orders are subject to a \$65 Delivery Fee, per delivery. Prices are subject to change without notice.*



COLD HORS D'OEUVRES

Minimum 100 pieces | priced per 100 pieces

- BRUSCHETTA \$500.00**
- With Roma Tomatoes and Basil
- BEEF CARPACCIO* CROSTINI \$600.00**
- With Lemon Gremolata and Horseradish Cream
- SMOKED SALMON* LOLLIPOPS. \$600.00**
- With Lemon Dill Cream
- SHRIMP WONTON \$600.00**
- With Daikon Sprouts, Minced Red Onion, and Wasabi Mayo
- SPICY TUNA TARTAR* \$600.00**
- With Crisp Wonton
- CHILLED FLATIRON* STEAK \$600.00**
- With Chimichurri, Agave Glazed Onion, and Manchego

- TRUFFLE DEVILED EGG \$600.00**
- PEPPERED BASIL GOAT CHEESE \$500.00**
- On a Grilled Flatbread
- SMOKED CHICKEN SALAD CROSTINI. \$600.00**
- SCALLOP CEVICHE* \$600.00**
- With Chili Pepper, Lime, and Tostones
- SHRIMP COCKTAIL. \$600.00**
- With Bloody Mary Cocktail Sauce

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A 23% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders. All orders are subject to a \$65 Delivery Fee, per delivery. Prices are subject to change without notice.*

BAR PACKAGES



HOSTED CONSUMPTION BAR

Our on-site personnel must dispense all beverages. Bartenders are staffed one per 100 guests for hosted bars and bars using drink tickets. Bartenders are charged at \$185.00 for two hours of service and \$50.00 per hour/per bartender will apply thereafter.

All services are provided on a high-grade disposable-ware.

All local taxes and fees apply. Pricing is subject to change.

SPIRITS	\$10.75 PP
PREMIUM SPIRITS	\$11.75 PP
SUPER PREMIUM SPIRITS	\$12.75 PP
DOMESTIC BEER	\$7.00 PP
IMPORTED BEER	\$8.00 PP
CRAFT BREWED BEER	\$9.00 PP
NON-ALCOHOLIC BEER	\$6.00 PP
STANDARD WINE BY THE GLASS	\$9.00 PP
PREMIUM WINE BY THE GLASS	\$10.50 PP
SUPER PREMIUM WINE BY THE GLASS	\$11.50 PP
ASSORTED SOFT DRINKS	\$5.50 PP
BOTTLED WATER	\$4.00 PP
BOTTLED JUICES	\$5.50 PP

CASH BAR

Our on-site personnel must dispense all beverages. Bartenders are staffed one per 125 guests for cash bars. Bartenders are charged at \$185.00 for two hours of service \$50.00 per hour/per bartender will apply thereafter.

All services are provided in a high-grade disposable-ware. All local taxes and fees apply. Pricing is subject to change.

Cash bars will be subject to minimum sales of \$500.00 per bar. Should cash bar sales not reach the sales minimum, client will be responsible for the difference. All cash bars will require electricity, which is provided at no additional cost. However, additional outlets or power requirements above 120v are the responsibility of the client.

SPIRITS	\$11.25 PP
PREMIUM SPIRITS	\$12.25 PP
SUPER PREMIUM SPIRITS	\$13.25 PP
DOMESTIC BEER	\$7.50 PP
IMPORTED BEER	\$8.50 PP
CRAFT BREWED BEER	\$9.50 PP
NON-ALCOHOLIC BEER	\$6.50 PP
STANDARD WINE BY THE GLASS	\$9.50 PP
PREMIUM WINE BY THE GLASS	\$11.00 PP
SUPER PREMIUM WINE BY THE GLASS	\$12.00 PP
ASSORTED SOFT DRINKS	\$6.00 PP
BOTTLED WATER	\$4.50 PP
BOTTLED JUICES	\$6.00 PP

OPEN BAR PACKAGES

Our on-site personnel must dispense all beverages. Bartenders are staffed one per 100 guests for hosted bars and bars using drink tickets. Bartenders are charged at \$185.00 for two hours of service and \$50.00 per hour/per bartender will apply thereafter.

All services are provided in a high-grade disposable-ware.

ONE HOUR	\$25.00 PP
TWO HOURS	\$50.00 PP
THREE HOURS	\$55.00 PP
FOUR HOURS	\$60.00 PP
FIVE HOURS	\$65.00 PP
PREMIUM OPEN BAR; ADD \$2.00 PER PERSON	
SUPER PREMIUM OPEN BAR; ADD \$5.00 PER PERSON	



PAYMENT POLICY

Aramark corporate policy requires full payment prior to commencement of services. Additionally, a credit card must be on file for any reorders made on site—no exceptions. A 3 percent processing fee will be charged to all credit card charges.

DELIVERY CHARGE

A \$65 delivery charge will apply to all original orders.

TAX AND SERVICE FEE

All food and beverage items are subject to a 23 percent administrative charge and tax, currently at 10 percent. All alcoholic beverages are subject to a 10 percent state liquor tax. In some areas, the administrative fee may be subject to an administrative charge and tax. The administrative charge is not intended to be tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

Labor fees are subject to applicable tax, currently at 6 percent, and no portion of such charges are distributed to employees as a method of gratuity.

Electricity (120v) is provided at no additional cost. However, additional outlets or power requirements above 120v are the responsibility of the client.

EXHIBITOR FOOD & BEVERAGE POLICY

The caterer is the exclusive provider of all food and beverages. As such, any requests to bring in outside food and beverages will be at Aramark's discretion and will be considered on a case-by-case basis. Please inquire with your sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies, and sample products.

Outside food or beverages will not be permitted into the Convention Center by any exhibitor, installation company, or any other entities hired by exhibiting companies without prior approval and written authorization by Aramark. No products may be sampled or given away outside of the exhibit hall or inside any meeting rooms of the Walter E. Washington Convention Center.

All food and beverages must be ordered through Aramark, the exclusive caterer at the Walter E. Washington Convention Center.

CHINA SERVICE

All plated meal functions (breakfast, lunch, and dinner) are served with china and glassware, unless otherwise specified by the client. Any plated meal functions in the Grand Hall or Exhibit Halls will be subject to a \$3.00 per person china charge. All other events and exhibitor hospitality catering are accompanied by high-grade disposable-ware. If a client would like to upgrade any of those services previously mentioned, a china charge of \$3.00 per person applies in addition to applicable labor charges to meet the staffing ratio requirements. For any china bar services that are not accompanied by food, the client must hire waitstaff to bus glassware. Staffing requirements for china bars are one server per 200 guests in addition to the required bartenders.

TABLECLOTHS

All rounds for meal functions are dressed with standard floor length house linen. Your sales professional will be able to assist with any custom linen and décor details at additional charges. Events that require tablecloths for non-food functions may be clothed for \$12.00 per standard house tablecloth. Specialty linens will be priced at the fair market value. Aramark is not responsible for any non-Aramark linen.

