WELCOME TO SAVOR...
2019 MENUS

Our menus represent the wonderful cuisine that San Francisco has to offer. We work with local produce growers and local farmers to bring you the freshest ingredients available. Free-range chicken, organic beef, and the best in seasonal produce are presented on the following pages.

ENJOY AND SAVOR SAN FRANCISCO!
CONTINENTAL AND BREAKFAST BUFFETS
All selections are served with freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and orange juice. Includes compostable service. Prices listed are per guest. Minimum order of 25 guests.

CONTINENTAL
Assorted Breakfast Pastries to include Muffins, Danish, Scones and Croissants with Sweet Butter and Fruit Preserves
$28

ADD FRESH FRUIT
$11

HEART HEALTHY CONTINENTAL
Assorted Nonfat Yogurts and Low-fat Granola, Seasonal Fresh Fruit, Dried Fruits, Assorted Low-fat Muffins, Low-fat Cream Cheese and Fruit Preserves
$37

EGG BREAKFAST BUFFET
Fluffy Scrambled Eggs, Breakfast Potatoes, Crispy Bacon, Country Sausage or Chicken Apple Sausage, Assorted Freshly Baked Pastries, Assorted Yogurts and Seasonal Fresh Fruit
$45

MISSION DOLORES BREAKFAST BUFFET
Scrambled Eggs with Peppers and Onions, Spicy Chorizo or Mango Chicken Sausage, Cumin Scented Black Beans, Assorted Freshly Baked Breakfast Pastries
Assorted Yogurts and Seasonal Fresh Fruit
$45

PLATED BREAKFAST
All selections are served with assorted breakfast pastries, freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and orange juice. Includes china service up to 3000 guests. Prices listed are per guest. 50 guest minimum.

EGG BREAKFAST
Scrambled Eggs, Breakfast Potatoes and your choice of Crispy Bacon, Country Sausage or Chicken Apple Sausage
$39

VEGETABLE FRITTATA
Farm Fresh Eggs with Seasonal Roasted Vegetables, Fontina Cheese and Fresh Herbs with a Roasted Pepper Coulis
Served with Breakfast Potatoes and choice of Crispy Bacon or Chicken Apple Sausage
$38.75

OMELET BREAKFAST
Three Egg Omelet with Spinach, Red Bell Peppers, Cheddar Cheese and Mushrooms
Served with Herb Roasted Breakfast Potatoes and Country Sausage
$40.50

FRENCH TOAST
French Toast topped with a Seasonal Berry Compote
Served with Whipped Cream, Warm Maple Syrup, Crispy Bacon and Seasonal Fresh Fruit
$42.50

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
BREAKFAST ENHANCEMENTS

Prices listed are per guest. Includes compostable service.

OATMEAL OR CREAM OF WHEAT
Brown Sugar, Raisins and Low-fat Milk
$8.50

HOUSEMADE GRANOLA
Served with Organic Yogurt and Fruit
$8.50

SEASONAL FRUIT PARFAIT
Fresh Seasonal Fruit Layered with Granola and Low-fat Yogurt
$10.50

CHEESE BLINTZES
Delicate Crêpes filled with Sweetened Ricotta Cheese, Fresh Fruit Toppings
$13.00

BREAKFAST BURRITO
Scrambled Eggs, Chorizo Sausage, Peppers and Jack Cheese
$12

CROISSANT SANDWICH
Eggs, Country Ham and Cheddar Cheese
$11.25

ENGLISH MUFFIN SANDWICH
Eggs with Sausage, Ham or Bacon and Cheddar Cheese
$11.25

STEAK AND EGG SANDWICH
Steak and Eggs with Grilled Onion and Jack Cheese on Petite Ciabatta
$16.50

EGG SANDWICH
Eggs with Roasted Tomatoes, Spinach, and Fontina Cheese on Focaccia
$12.50

SMOKED SALMON AND BAGELS (25 GUEST MINIMUM)
Sliced Smoked Salmon, Whipped Cream Cheese, Chopped Eggs, Capers, Sliced Red Onions, Assorted Mini Bagels
$21.00

EUROPEAN CHARCUTERIE PLATTER
(25 GUEST MINIMUM)
Thinly Sliced Cured and Smoked Meat, Imported Cheeses and Sliced French Baguettes
$26.75

OMELETS
Prepared to Order Omelets with a Variety of Ingredients including Black Forest Ham, Smoked Bacon, Chicken Apple Sausage, Bell Peppers, Mushrooms, Onions, Tomatoes and Cheeses
$19.50
* Chef fee
$160 plus tax for up to 4 hours; $320 plus tax for up to 8 hours.
Per attendant

BELGIAN WAFFLES, PAIN PERDU OR BUTTERMILK PANCAKES
Prepared to Order and Served with Warm Maple Syrup, Whipped Butter, Seasonal Berries, Walnuts
$15
*Chef fee
$160 plus tax for up to 4 hours; $320 plus tax for up to 8 hours.
Per attendant

HARD BOILED EGGS
Priced per dozen
$47

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
REFRESHMENT BREAKS

**MORNING COFFEE BAR**
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas, Fresh Squeezed Orange Juice
$15

**SWEET & SALTY**
Haagen-Dazs Ice Cream Bars, Chocolate Covered Espresso Beans, Almond Clusters, Bagged Peanuts and Popcorn, Assorted Soft Drinks, Bottled Water
$26

**SPA BREAK**
Assorted Fresh Fruit Smoothies, Oatmeal Cookies, Granola Bites, Assorted Fruits and Berries, Trail Mix, Assorted Flavored Mineral Waters
$27.50

**BEVERAGES**

**FRESHLY BREWED COFFEE AND TEA**
*Compostable Service. Priced per Gallon*
- Peet’s Regular Coffee $101
- Peet’s Decaffeinated Coffee $101
- Mighty Leaf Assorted Hot Tea $101
- Infused Spa Water $25

Inquire with your catering manager for assorted flavors

**FRUIT JUICE**
*Compostable Service. Priced per Gallon*
- Apple, Cranberry, Grape or Tomato Juice $93
- Fresh Squeezed Orange or Grapefruit Juice $107
- Iced Tea or Lemonade $67

**REFRIGERATED SPRING WATER KIT $165**
Includes Water dispenser, 5-gallon bottle of Spring Water, and 3.5 ounce compostable cups. ($54.75/5 gallon replenishment)
*Power requirements: 110V/20amp in Exhibit Floor and Lobbies*
*Measurement: 41.5" H x 14"W x 13.5"D*

**MISSION DOLORES**
Tri-Colored Tortilla Chips, Guacamole, Salsa, Spicy Jalapeños, Mexican Wedding Cookies, Assorted Soft Drinks, Bottled Water
$30

**NORTHERN CALIFORNIA CHEESE BREAK**
Laura Chenel Goat Cheese, Sonoma Cheddar, Point Reyes Bleu, Brie and Monterey Jack. Served with Artisan Breads and Crackers, Dried Figs, Roasted Almonds, Grapes, Assorted Soft Drinks and Bottled Water
$28

**AFTERNOON BEVERAGE BREAK**
Assorted Soft Drinks, Sparkling Water, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas
$17.25

**REFRESHMENTS**
*Priced per serving. Served Individually*
- Assorted Pepsi Soft Drinks 12oz can $6.00
- Assorted Pepsi Bubly Sparkling Water 12oz can $6.00
- Aquafina Bottle Water 24oz $6.00
- Voss Artisan Still Water 12.7oz (Sparkling and Flavor Available) $8.00
- LifeWTR Bottle Water 20oz (PH Balance with Electrolytes) $8.50
- Sparkling Water 18oz $7.00
- Assorted Bottle Juice 10oz $7.25
- Rockstar Or AMP Energy Drink $8.00
- Snappled Iced Tea 16 oz $8.00
- Gatorade $8.00
- Milk (1/3 quart) $6.00
- Bottled Peet’s Cold Brew Coffee 10.5 oz $8.50

All orders are subject to a 22% service charge and applicable sales tax
Prices are subject to change
A LA CARTE SNACK AND BREAK ITEMS

Priced per dozen. Includes compostable service.

ASSORTED MUFFINS $75
ASSORTED DANISH $75
CHOCOLATE, ALMOND OR BUTTER CROISSANTS $75
ASSORTED DOUGHNUTS $75
ASSORTED SCONES $55.75
ASSORTED BAGELS AND WHIPPED CREAM CHEESE $69.50
ASSORTED BISCUOTTI $47.75
BREAKFAST BREADS OR COFFEE CAKE
Priced per serving (Serves 10-12 guest each) $75

INDIVIDUALLY BOXED CEREALS WITH REGULAR AND LOWFAT MILK $81.50
ASSORTED ENERGY BARS $77.50
ASSORTED GRANOLA BARS $56
SOFT GOURMET PRETZELS $100
INDIVIDUAL BAGS OF PRETZELS, SUN CHIPS OR LAYS POTATO CHIPS $54
ASSORTED BAGS OF KETTLE CHIPS $71.50
RICE KRISPIES TREATS $66.25
HÄGEN-DAZS ICE CREAM BARS $89

ASSORTED YOGURTS $71.50
BROWNIES $69
TOFFEE BLONDIES $69
CHOCOLATE TRUFFLES $75
VARIETY OF CANDY BARS $64
ASSORTED PETIT FOURS $75.50
WHOLE FRESH FRUIT $63
FRESHLY BAKED COOKIES
White Chocolate Macadamia, Chocolate Chip, Peanut Butter and Oatmeal Raisin $66.50
ASSORTED MINI FRENCH PASTRIES $75.50

DRY SNACKS

Priced per pound. Includes compostable service.

GOLDFISH CRACKERS $25
DELUXE MIXED NUTS $56

TRAIL MIX OR PARTY SNACK MIX $31
FIESTA SNACK MIX $34.25

HONEY ROASTED PEANUTS $30
PRETZELS $25

PREPARED SNACKS

Priced per guest. Includes compostable service. 25 guest minimum.

CRISPY PITA BREAD
with roasted pepper hummus, traditional hummus, and babaganoush $11.50

POTATO CHIPS WITH FRENCH ONION DIP $9.50

TORTILLA CHIPS WITH SALSA $10.50
TORTILLA CHIPS WITH GUACAMOLE AND SALSA $17.25

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
**EXECUTIVE BOX LUNCH**

Four compartment. Includes compostable service. 25 guest minimum. 
Sandwich, wrap or entrée salad includes a choice of side salad, dessert and fruit. 
To accompany your box lunches, we suggest adding assorted soft drinks and bottled water.

**$44.00**

**SANDWICHES**

**MESQUITE TURKEY WITH SMOKED BACON**  
Mesquite Turkey, Smoked Bacon, Sharp Cheddar, Basil Aioli and Red Onion on Focaccia

**ROAST BEEF**  
Slow Roasted Beef with Crumbled Bleu Cheese, Balsamic Onion Jam and Watercress on Dutch Crunch

**VEGETARIAN WALDORF**  
Crunchy Waldorf Tofu Salad, Sharp Cheddar, Celery, Apples and Walnuts on Organic Whole Grain Bread

**FAJITA SPICED TRI-TIP**  
Beef Tri-Tip with Peppers, Onions, Chipotle Mayonnaise, Jack Cheese, Arugula, Tomato on Ciabatta

**CALIFORNIA CHICKEN**  
Grilled Chicken Breast, Chive Cream Cheese, Smoked Mozzarella, Artichoke Spinach Aioli, Organic Eight Grain Roll

**HULI HULI CHICKEN**  
With Roasted Pineapple, Crunchy Slaw, & Sriracha Aioli

**WRAPS**

**GREEN CHILI PORK WRAP**  
Roasted Pork Loin, Cilantro Rice, Tomatillo Salsa, Shredded Jack Cheese, Avocado, Purple Cabbage, Spinach Tortilla

**CRISPY CHICKEN WRAP**  
Southern Fried Chicken, Buttermilk Ranch, Spicy Cole Slaw, Tomatoes, Chipotle Tortilla

**ENTRÉE SALADS**

**PORTOBELLO “NIÇOISE” SALAD**  
Grilled Portobello Mushroom, Baby Red Potato, Cornichons, Hardboiled Egg, Tender Green Beans, Red Wine Vinaigrette, Petite Olive Roll

**THAI BEEF SALAD**  
Seared Strips of Beef with Thai Spice, Bean Sprouts, Carrots, Cucumber, Spinach, Arugula, Mint, Basil, Sesame Ginger Dressing, Onion Flatbread

**MEDITERRANEAN CHEF SALAD**  
Sliced Cucumbers, Roasted Peppers, Garbanzo Beans, Crumbled Feta Cheese, Cherry Tomatoes, Red Wine Oregano Vinaigrette

**TANDOORI CHICKEN SALAD**  
Spiced Rubbed Chicken, Diced Cucumbers, Tomatoes, Green Beans, Romaine, Mint, Lemon Vinaigrette

**COBB SALAD WRAP**  
Turkey, Ham, Bacon, Cheddar Cheese, Mixed Greens, Tomato, Cream Cheese Spread, Tomato Tortilla

**ASIAN VEGETABLE WRAP**  
Soba Noodles, Shredded Carrots, Red Peppers, Ginger Marinated Mushrooms, Napa Cabbage, Hoisin Sauce, Spinach Tortilla

**CHOOSE ONE SALAD, ONE DESSERT AND ONE FRUIT OPTION FOR ALL BOX LUNCHES**

**SIDE SALADS**

Red Bliss Potato Salad  
Penne Pasta Salad  
Rye Berry Salad  
Orzo Pasta Salad  
Lentil and Garbanzo Bean Salad

**DESSERTS**

Dark Chocolate Brownie  
Apple Cranberry Bar  
Lemon Bar  
Apricot Bar  
Chocolate Orange Bar

**FRUIT**

Fresh Fruit Salad  
Fresh Whole Fruit

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All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
VALUE EXPRESS BOX LUNCH $33.00

Three compartment. Includes compostable service. 25 guest minimum. Sandwich or wrap includes a choice of side salad and dessert.
To accompany your box lunches, we suggest adding assorted soft drinks and bottled water.

ROASTED TURKEY SANDWICH
Roasted Turkey with Sun Dried Tomato Aioli, Monterey Jack Cheese, Romaine and Tomato on a Baguette

HAM AND CHEESE SANDWICH
Thinly Sliced Honey Baked Ham, Swiss Cheese, Dijon Mustard, Lettuce and Tomato on a Baguette

ROAST BEEF SANDWICH
Slow Roasted Beef with Cheddar, Horseradish Aioli, Lettuce and Tomato on a Baguette

VEGETARIAN WRAP
Hummus, Cucumbers, Roasted Peppers and Mixed Greens wrapped in a Spinach Tortilla

CHOOSE ONE SALAD AND ONE DESSERT FOR ALL BOX LUNCHES

SIDE SALADS
Red Bliss Potato Salad
Penne Pasta Salad
Orzo Pasta Salad

DESSERTS
Apple
Chocolate Chip Cookie
Old Fashioned Oatmeal Cookie

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
LUNCH OR DINNER BUFFET SELECTIONS

Prices listed are per guest. Minimum order of 25 guests. Includes Compostable Service
All beverages are available a la carte.

BUILD YOUR OWN SANDWICH BUFFET

Vegetable Minestrone Soup with Seasonal Vegetables and White Beans
Salad of Mixed Greens with Cucumbers, Tomatoes and Herb Vinaigrette
Selection of Smoked Turkey, Lean Roast Beef, Honey Baked Ham, New York Style Pastrami, Dry Italian Salami, Mortadella, Swiss, Provolone, Monterey Jack and Sharp Cheddar Cheeses, Leaf Lettuce, Tomatoes, Gourmet Breads and Rolls, Kosher Pickle Spears and Deli Condiments
Kettle Chips
Assorted Freshly Baked Cookies
$57

ITALIAN BUFFET

Mixed Greens with Artichokes, Roasted Peppers, Parmesan and Balsamic Vinaigrette
Farro and Lentil Salad with Basil and Olive Oil
Penne Pasta Puttanesca
Chicken with Artichokes, Garlic and Rosemary
Braised Pork with Porcini Cream
Zucchini, Fennel and Tomatoes with Fresh Herbs
Rolls and Butter
Tiramisu
$67.50

ASIAN BUFFET

Seasonal Greens, Citrus, Water Chestnuts, Toasted Almonds, Hoisin Vinaigrette
Soba Noodle Salad with Shredded Vegetables, Ginger and Ponzu
Yellow Curry Chicken with Potato
Quick Fried Pork with Chili, Garlic and Green Onions
Sautéed Asian Vegetables with Ginger
Steamed Jasmine Rice
Rolls and Butter
Mango Passion Fruit Cake
$67.50

BAY BUFFET

Organic Mixed Green Salad with Frisée, Seasonal Fruit, Crumbled Goat Cheese, Toasted Walnuts, Citrus-Dijon Vinaigrette
Toasted Barley Salad with Red Peppers, Corn, Tomatoes, and Chives
Lemon Garlic Infused Roasted Chicken
Grilled Strip Loin with Charred Onions and Pinot Noir Reduction
Roasted Pacific Salmon with Whole Grain Mustard and Fennel
Seasonal Vegetables with Shallot-Thyme Butter
Sautéed Greens with Garlic, Pine Nuts, Olive Oil and Lemon
Rosemary Roasted Yukon Gold Potatoes
Creamy Polenta with Parmesan and Herbs
Rolls and Butter
Chocolate Decadence
$100

LATIN BUFFET

Hearts of Romaine, Red Onion, Tomatoes, Pumpkin Seeds, Queso Fresco, Coriander Vinaigrette
Corn and Potato Soup with Charred Jalapeños and Cilantro
Slow Cooked Chicken with Mole Sauce
Skirt Steak “Churrasco” with Chimichuri Sauce
Cumin Scented Black Beans
Green Rice
Rolls and Butter
Chocolate Bread Pudding
$69.50

CALIFORNIA BUFFET

Rock Shrimp and Corn Chowder with Smoked Bacon and Potatoes
Butterleaf Salad with Red Radish, Fresh Herbs, Green Goddess Dressing
Red Skin Potatoes and Haricot Verts with Whole Grain Mustard and Shallots
Seared Cod Vera Cruz
Grilled Breast of Chicken with Green Grapes and Rosemary
Seasonal Roasted Vegetables
Wild Rice Pilaf with Thyme and Toasted Almonds
Assorted Miniature Tartlets
$78.50

SONOMA BUFFET

Baby Spinach Salad with Roasted Red Peppers, Artichokes, Cucumbers, Sun Dried Tomatoes, Feta Vinaigrette
Butter Lettuce and Belgian Endive Salad with Fresh Herbs, Candied Pecans, Grilled Pears, Champagne Vinaigrette
Grilled Chicken Breast with Red Pepper Compote
Tender Braised Beef with Mirepoix and Horseradish Market Catch
Grilled Asparagus with Balsamic Roasted Mushrooms and Shallots
Butter Braised Baby Carrots with Parsley and Orange Zest
Potato Onion Gratin
Cranberry Bean Cassoulet with Mire Poix and Herbs
Rolls and Butter
Hazelnut Chocolate Tart
$102

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change
PLATED SALAD LUNCH SELECTIONS

All plated salad lunch selections include sourdough rolls and butter, freshly brewed coffee and tea service. All prices include china service up to 3000 guests. 50 guest minimum.

**AHI TUNA SALAD**
Sesame Crusted Tuna Loin, Seasonal Mixed Greens, Mizuna and Napa Cabbage with Sugar Snap Peas, Citrus, Daikon, Crispy Won Tons and Ponzu Vinaigrette
$50

**COBB SALAD**
Diced Turkey, Cucumber, Vine Ripened Tomato, Chopped Egg, Black Forest Ham, Crumbled Blue Cheese with Chopped Romaine, Watercress and Peppercorn Ranch Dressing
$48

**PERUVIAN CHICKEN SALAD**
Peruvian Chicken, Seasonal Greens, Grilled Zucchini, Purple Potatoes, Red Peppers, and Cilantro Cotija Cheese Sauce
$48

**CHOPPED ASIAN CHICKEN SALAD**
Marinated Chicken, Napa Cabbage, Romaine, Crispy Vegetables, Cilantro, Green Onion, Red Pepper and Hoisin Vinaigrette
$48

**MEDITERRANEAN PLATE**
Cumin Spiced Hummus, Roasted Pepper Hummus, Tomato Parsley Mint Tabbouleh, Dolma, Mixed Greens, Sliced Cucumber, Tzatziki Sauce and Red Wine Vinaigrette Served with Toasted Pita Triangles
$48

**HERB RUBBED ROASTED BEEF SALAD**
Herb Rubbed Roasted Beef, Potato-Fennel Salad, Beets, Seasonal Greens, and Horseradish Vinaigrette
$49

**PLEASE SELECT ONE OF THE FOLLOWING:**

**DESSERTS**
Crème Brûlée Tart
Lemon Meringue Tart
Tiramisu
Chocolate Marquise
Mixed Fruit and Almond Tuille with Vanilla Cream
$8.50 Each

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
HOT PLATED LUNCH SELECTIONS

All hot plated lunch selections include sourdough rolls and butter, freshly brewed coffee, tea service and dessert. All prices include china service up to 3000 guests. 50 guest minimum.

SALADS Please select one of the following:

ROASTED BEET SALAD
Orange and Thyme Roasted Beets with Seasonal Lettuces, Ricotta Salata, Toasted Almonds and Red Wine Vinaigrette
$10

CAESAR SALAD
Hearts of Romaine, Shaved Parmesan Cheese, Herbed Croutons, Kalamata Olives and Classic Caesar Dressing
$9.50

ENTRÉES Please select one of the following:

ROASTED LEMON CHICKEN
Lemon Garlic Roasted Chicken served with Rosemary Roasted Seasonal Vegetables, Creamy Herbed Polenta
$51.50

ROASTED CHICKEN
Roasted Chicken Breast with Brussels sprouts, Root Vegetables, Sautéed Greens, Butternut Squash Purée, Ver Jus Sauce, and Grapes
$52.50

BRAISED LAMB
Slow Braised Lamb, Moroccan Spices, Fennel, Olives and Garlic, Couscous with Dried Fruit and Mint, Seasonal Vegetables
$55

DESSERTS Please select one of the following:

Tiramisu
Chocolate Pyramid with Raspberries

GREEN SALAD
Butterleaf Lettuce, Red Radish, Fresh Herbs, Green Goddess Dressing
$9.25

GRILLED PEAR SALAD
Organic Mixed Greens, Frisée, Grilled Pear, Shaved Fennel, Walnuts, Crumbled Point Reyes Bleu Cheese, Pear Vinaigrette
$10

HERB RUBBED FLAT IRON STEAK
Rosemary Salt and Pepper Rubbed Flat Iron Steak served with Sautéed Spinach, Green and Yellow Wax Beans, Slow Roasted Tomato and Potato Onion Gratin
$78

OVEN ROASTED MARKET CATCH
Oven Roasted Market Catch served with Tomato Braised Beans, Corn Sweet Onion Relish and Basil Mashed Potatoes
Market Price

Fresh Fruit Tart
Chocolate Marquise
Mixed Fruit and Almond Tuille with Vanilla Cream

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.
PLATED DINNER SELECTIONS

All plated dinner selections include sourdough rolls and butter, freshly brewed coffee, tea service and dessert. All prices include china service up to 3000 guests. 50 guest minimum.

SALADS Please select one of the following:

**MIXED GREENS SALAD**
Organic Mixed Greens, Slow Roasted Tomatoes, Fiscalini Farms Cheese, Toasted Walnuts, Black Olive Crostini, Zinfandel Vinaigrette
$10

**ENDIVE AND FENNEL SALAD**
Endive and Bibb lettuce with Fennel, Red Radish, Tomatoes and Lemon Vinaigrette
$9.75

**ROASTED BEET SALAD**
Arugula, Frisée and Mixed Greens with Roasted Beets, Ricotta Salata, Citrus and Pine Nuts with Red Wine Vinaigrette
$11

SALADS Please select one of the following:

**GRAPE AND WALNUT SALAD**
Mixed Greens with Grapes, Walnuts, Manchego Cheese, Sherry-Thyme Vinaigrette
$10

**CHICORY AND CHERRY SALAD**
Trio of Chicories with Persimmon, Tart Dried Cherries, Pine Nut Brittle, Herbed Chevre
$11

**GRILLED PEAR SALAD**
Salad of Frisée, Endive and Greens with Grilled Pears, Bleu Cheese, Toasted Walnuts, Balsamic Vinaigrette
$11

ENTRÉES Please select one of the following:

**GRILLED FILET OF BEEF**
Grilled Filet of Beef, Wild Mushroom Ragout, Sautéed Seasonal Vegetables and Thyme Scented Potato Purée
$95

**HERB CRUSTED RACK OF LAMB**
Herb Crusted Rack of Lamb, Braised Greens, Onion Jam, Seasonal Vegetables and Flageolet Beans
$95

**HERB ROASTED BREAST OF CHICKEN**
Garlic and Lemon Infused Roasted Chicken, Asparagus with Balsamic Roasted Mushrooms and Shallots, Wedge Cut Potatoes with Rosemary and Olive Oil
$67

DESSERTS Please select one of the following:

Three Layer Chocolate Mousse Cake
Chocolate Pyramid with Raspberry
Chocolate Marquise
Crème Brûlée Tart

DESSERTS Please select one of the following:

Opera Cake with Coffee Buttercream, Chocolate Mousse and Dark Chocolate Ganache

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COLD HORS D’OEUVRES

Prices listed are per serving. 50 pieces minimum per selection. Includes compostable service.

ASSORTED FILLED CUCUMBER CUPS
- Mini Chickpeas Roasted Peppers and Mint
- Herbed Goat Cheese with Lemon Zest
- Curried Chicken with Currants
$7

BELGIAN ENDIVE SPEARS
- Chicken Caesar
- Roquefort Cheese and Glazed Walnuts
- Grilled Shrimp and Fennel Aioli
$8

TEA SANDWICHES
- Smoked Salmon with Cream Cheese
- Cucumber with Watercress
- Egg Salad
- Goat Cheese
- Smoked Turkey
- Chicken Salad Curry
$9.50

CROSTINIS
- Prosciutto Seasonal Fruit, Crescenza Cheese
- Roasted Lamb, Goat Cheese, Fig Jam
- Smoked Duck, Pear Ginger Chutney, Radicchio
- Herb Crusted Beef, Roasted Peppers, Salsa Verde
$9.50

SHELL FISH SELECTIONS WITH TRADITIONAL GARNITURE
- Iced Jumbo Prawns, Snow Crab Claws, Oysters on the Half-Shell, Steamed and Chilled Clams and Mussels.
- Served with Mignonette, Cognac Cocktail Sauce and Lemon
*Market Price

PROSCIUTTO DI PARMA
Seasonal Fruit
$7.50

PORK RILLET CROSTINI
- Caramelized Onion Jam
$7.50

TUNA CRUDO
- Tuna Tartar with Citrus, Pickled Onion, and Micro Greens
$10

FAVA BEAN CROSTINI
- Fava Bean Purée with Crumbled Pecorino Cheese and Mint
$7.50

PARMESAN CRISP
- Parmesan Baked Crostini with Seasonal Vegetables, Basil Purée, and Chives
$7

GRILLED THAI BEEF LETTUCE WRAPS
- Thinly Sliced Thai Marinated Beef with Red Peppers in a Lettuce Cup
$8.50

CRAB SALAD
- Citrus, Avocado, Chives, Ginger Aioli
$8.50

ROASTED VEGETABLE SKEWERS
- Roasted Zucchini, Peppers, Onions, and Mushrooms
- Served with a Balsamic Reduction
$7.50

GOAT CHEESE TRUFFLES
- Roasted Tomatoes and Grilled Bread
$8

ASSORTED SUSHI
- Rolls and Nigiri with Wasabi Paste, Pickled Ginger and Soy Sauce
*Market Price

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HOT HORS D’OEUVRES

*Prices listed are per serving. 50 pieces minimum per selection. Includes compostable service.*

**MUSHROOM PROFITEROLES**
Walnuts and Cream Cheese  
$7

**MINI QUICHE**
Artichoke and Parmesan  
Spinach Florentine  
Lorraine (with Ham)  
Mushroom with Swiss cheese  
Tomato and Basil  
$7

**FIG AND CARAMELIZED ONION PUFFS**
Goat and Cream Cheese in Puff Pastry  
$7

**CRISPY SPRING ROLLS**
Chicken, Shrimp or Vegetarian  
with Hot Mustard, Sweet and Sour, and Soy Dipping Sauces  
$8

**PORCINI CRUSTED SCALLOPS**
White Corn and Yukon Gold Potatoes  
$9.50

**RASPBERRY BRIE EN CROUTE**  
$7

**PETIT “PISSALADIÈRE”**
Onion, Thyme, and Black Olive  
$7

**POT STICKERS**
Chinese Chicken and Vegetarian Dumplings  
Soy and Rice Wine Vinegar Dipping Sauce  
$7

**WILD MUSHROOM BEGGARS PURSE**
Savory Seasonings and Buttery Phyllo  
$8

**KABOBS**
Chicken, Garlic, Ginger, Spices, Lime Juice  
Szechuan Beef, Garlic, Ginger, Teriyaki Sauce  
Spicy Shrimp, Onion, Peppers, Tomato, Oregano  
$8.50

**ARTICHOKE AND PARMESAN FRITTERS**
Baby Artichoke Hearts, Parmesan Crust  
$7

**LIBERTY DUCK CONFIT TARTLETTES**
Cherries, Black Pepper  
$8

**LAMB LOLLIPOPS**
Lavender Salt and Olive Tapenade  
$9.50

**PORTOBELLO MUSHROOM PUFFS**
Roma Tomatoes, Roasted Peppers, Jack and Goat Cheeses  
$7

**PEA FONTINA ARANCINI**
Panko Crusted Risotto Fritter Filled with English Peas and Fontina Cheese  
$7

**DUNGENESS CRAB CAKES**
Rémoulade Sauce  
$9

**SPICY CHICKEN WINGS**
Ranch Dressing and Celery Sticks  
$7

**BARBECUED BABY BACK RIBS**
Spicy BBQ Sauce  
$10

**BEEF SLIDERS**
Mini Cheeseburgers with Condiments  
$9

*All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.*
SPECIALTY PLATTERS
Includes compostable service.

DELUXE IMPORTED AND DOMESTIC CHEESE TRAY
Serves 100
Chef’s selection of Imported and Domestic Cheeses with Sliced Sourdough Baguettes and Assorted Crackers. Garnished with Seasonal Fresh Fruit.
$1050

SIDES OF SMOKED SALMON
Serves 25
Smoked Salmon served with Crostini, Bagel Chips, Hardboiled Eggs, Diced Red Onion, Capers and Cream Cheese.
$725

DELUXE CRUDITÉS ASSORTMENT
Serves 100
Chef’s selection of Fresh Seasonal Vegetables served with Ranch Dressing.
$725

CHARCUTERIE BOARD
Serves 50
A Classic Selection of Fine Pates, Thinly Sliced Cured and Smoked Meats and Sausages, Imported Cheeses and Classic Condiments.
$750

ANTIPASTO PLATTER
Serves 100
Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts.
$1,125

FRESH FRUIT TRAY
Serves 100
Selected Seasonal Fruit, may include Honeydew, Cantaloupe, Watermelon, Strawberries and Pineapple.
$1,100

CARVERY SELECTIONS
Carved items include mini sandwich rolls and condiments. Includes compostable service.
All carved items require a SAVOR... SF carver. Carvers Fee is $160 plus tax for up to four hours; $320 plus tax for up to eight hours. Per attendant

WHOLE HONEY BAKED HAM
Serves 50
Served with Grilled Pineapple Chutney and Gourmet Mustards.
$500

ROASTED SERVED BEEF TENDERLOIN
Serves 25
Served with a Béarnaise
$650

BEEF CROSS RIB
Serves 50
Served with Horseradish Cream.
$540

FRESH FRUIT TRAY
Serves 100
Selected Seasonal Fruit, may include Honeydew, Cantaloupe, Watermelon, Strawberries and Pineapple.
$1,100

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CHEF ATTENDED ACTION STATIONS

All action stations require a SAVOR SF...Chef. Chef Fee is $160 plus tax for up to four hours; $320 plus tax for up to eight hours per attendant. Station Attendants, Food and Cocktail Servers are available at a fee of $140 plus tax per attendant for up to four hour time period.

Priced per person. Includes compostable service. 25 guest minimum

KOBE BEEF SLIDERS
Mini Cheese Burgers with Pickles and Spicy Ketchup
$16.25

GNOCCHI PASTA
Potato Pasta “Pillows” with Grilled Pears, Gorgonzola Cream and Pine Nuts
$16.25

QUESADILLAS
Fresh Tortillas, Mexican Cheese Blend, Grilled Chicken, Carne Asada, Sour Cream, Pico de Gallo, Molcajete Salsa and Guacamole
$13.50

CRAB CAKES
Crab Cakes seared to order with a trio of Remoulade Sauces, Micro Greens and Chive Oil
$18.25

MEDITERRANEAN SEAFOOD
Spanish Calamari, Rock Shrimp, Octopus and Mussels with Gigante Beans and Romesco Sauce. Sautééd to order.
$27

SPRING RISOTTO
Asparagus, Meyer Lemon, Chives, and Goat Cheese

SUMMER RISOTTO
Tomato, Corn, Basil Puree, and Fontina

FALL RISOTTO
Mixed Seasonal Mushrooms, Thyme, Shallots, and Parmesan

WINTER RISOTTO
Butternut Squash, Sage, Red Wine, Onions, and Parmesan
$17.75

SUSHI
Assorted Sushi prepared on Station
Edamame, Wasabi Paste, Pickled Ginger and Soy Sauce
*Market Price
Authentic Sushi Chef $800 with 100 pieces minimum

SLOW ROASTED PORK BELLY
Petite Asian Slaw and Pickled Watermelon Rind
$19.25

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NEIGHBORHOODS OF SAN FRANCISCO RECEPTION PACKAGE

Packages include compostable service, standard linens and table display. The suggested menus are for a 250 guest minimum. Market price.

FISHERMAN’S WHarf
Walk Away Marinated Calamari Salad
Marinated Chunky Bay Shrimp Cocktail with a Spicy Horseradish Sauce and Lemon
Jumbo Prawns and Oysters on the half-shell with Lemon and Cocktail Sauce
Clam Chowder served with San Francisco Sourdough Bread
Dungeness Crab Cakes with Spicy Remoulade Sauce

NORTH BEACH
Antipasto Display: Assorted Mediterranean Specialties, Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts
Pasta Sautéed to Order:
Potato Gnocchi with Pesto Genovese
Penne Pasta with Grated Parmesan
Garlic Bread Sticks

MISSION DOLORES
Mini Beef Empanadas
Smoked Chicken Quesadillas with Black Beans
Tamales with Mole Sauce
Chicken Fajitas with Peppers and Onions
Tortilla Chips with Guacamole and Salsa

CHINA TOWN
Crispy Vegetarian Spring Rolls and Pot Stickers
Assorted Dim Sum
Take-Out Deluxe Chow Mein
Marinated Asian Vegetable Salad with Sesame Ginger Dressing

JAPAN TOWN
Udon Station and Miso Soup with Wakame and Tofu
Chicken Yakitori Skewers with Teriyaki Sauce
Assorted Hand Rolled Maki Sushi

SOMA CARVERY
Herbed Salt Rubbed Cross Rib with Au Jus and Horseradish Cream
Slow Roasted Breast of Turkey with Cranberry Orange Compote
Sage and Garlic Roasted Pork Loin with Porcini Jus
Mini Dinner Rolls

GHIRARDELLI SQUARE
Ciao Bello Gelato
Assorted Chocolates
Dipped Strawberries
Mini Marshmallows

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**WINE SELECTIONS**

*Priced per bottle. SAVOR server required at $140 plus tax for up to four hour service per server. Includes compostable service.*

### BUBBLES...

**SPARKLING WINE**
- Charles De Fere, Blanc de Blanc 45
- Chandon, Brut N.V, California 47
- Benvolio, Prosecco N.V, Italy 45
- JCB No 21, Brut, Burgundy, France 48
- JCB No 69, Rosé, Burgundy, France 50
- Iron Horse Classic Vintage Brut, Sonoma 68
- Schramsberg, Blanc de Blanc, Napa Valley 75

**CHAMPAGNE**
- Delamotte, Brut NV, France 85
- Taittinger Brut La Française, France 95
- Perrier Jouët, Brut NV, France 98
- Veuve Clicquot, Ponsardin N.V, France 98
- Bruno Paillard, Rose N.V France 115
- Ruinart, Rosé N.V, France 150

**OTHER WHITES AND ROSE**
- Benvolio *Pinot Grigio*, Italy 43
- Carmel Road, *Riesling*, Monterey 42
- Paradigm Rosé of Merlot Estate, Oakville 45
- Columbia Valley, *Gewurztraminer*, Washington 45
- Laurenz, Singing *Gruner Veltliner*, Austria 45
- Kentia, Albariño, Rias Biaxas, Spain 43
- Miner, Viognier, Oakville 45

### WHITES...

**CHARDONNAY**
- Fess Parker, Santa Barbara 45
- DeLoach Vineyards, California 45
- Kendall Jackson, “Vintners Reserve” California 45
- Skylark Alondra, Mendocino 48
- Francisca, Napa Valley 48
- Joseph Drouhin, Laforet, Bourgogne 48
- La Crema, Monterey 48
- Sonoma Cutrer, Russian River Valley 50
- Pine Ridge, Carneros 55
- Artesa, Carneros 50
- Hartford Court, Russian River Valley 65

**SAUVIGNON BLANC**
- Murphy-Goode, California 45
- Simi Sonoma County 45
- Joel Gott, California 45
- Benziger, North Coast 45
- Kim Crawford, New Zealand 48
- Matanzas Creek, Sonoma County 48
- Oberon, Napa Valley 50
- Sancerre Patient Cottat, Loire, France 57
- Cloudy Bay, Marlborough, Australia 65
- Arrow & Branch, Napa Valley 65

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WINE SELECTIONS

Priced per bottle. SAVOR server required at $140 plus tax for up to four hour service per server. Includes compostable service.

REDS....

**PINOT NOIR**
- Parker Station, Central Coast 45
- Murphy-Goode, California 45
- Carmel Road, Monterey 45
- La Crema, Monterey 48
- Artesa, Carneros 58
- Hartford Court, Russian River Valley 60
- Siduri, Santa Lucia Highlands 62
- Au Bon Climat, Santa Barbara 68
- J Vineyards, Russian River Valley 68
- Brewer-Clifton, Sta. Rita Hill 78

**OTHER REDS**
- Joseph Drouhin, Beaujolais-Villages 45
- L De Lyeth, Malbec, California 45
- McMannis Vineyards Petite Sirah, Lodi 45
- Bluegray, Garnacha, Spain 48
- Mommessin, Côtes du Rhône 48
- Tenuta Di Arceno Chianti Classico, Italy 48
- Hickinbotham, “Brooks Road” Shiraz, Australia 80

**ZINFANDEL**
- Cline, Lodi 45
- Seghesio, Sonoma County 45
- St. Francis, Sonoma County 48
- Hendry Estate Block 7&22, Napa 52

**MERLOT**
- Rodney Strong, Sonoma County 45
- Murphy-Goode, California 45
- Oberon, Napa Valley 48
- Whitehall Lane, Napa Valley 50
- Trefethen, Napa Valley 52
- Gundlach Bundschu, Sonoma Valley 58
- Freemark Abbey, Napa Valley 62
- HALL, Napa Valley 68
- Paradigm, Oakville 72

**CABERNET SAUVIGNON**
- DeLoach Vineyards, California 45
- Gundlach Bundschu “Mountain Cuvee” Sonoma 45
- Murphy-Goode, California 45
- R Collection by Raymond, California 45
- Rusina, Paso Robles 45
- Louis Martini, California 45
- Simi, Alexander Valley 55
- HALL, Napa Valley 75
- Stonestreet Estate Alexander Valley 75
- Oberon, Napa Valley 55
- Franciscan, Napa Valley 60
BEER SELECTIONS

Includes compostable service. Server required at $140 plus tax for up to four hour service. Per server. Client to supply a 6 foot table/counter if in the Exhibit Hall. *Client to supply electrical 110V/20amp

DOMESTIC BEER $9.00 Bottle $800/Keg*
Coors, Coors Light, Miller High Life, Miller Lite, Pabst Blue Ribbon

IMPORTED BEER $10 Bottle $900/Keg*
Heineken, Corona Light, Modelo Especial, Sapporo, Peroni, Pilsner Urquell, New Castle

DOMESTIC PREMIUM BEER $10 Bottle $900/Keg*
Blue Moon, Sam Adam’s Boston Lager, Fat Tire Amber Ale

CALIFORNIA CRAFT BEERS $10 Bottle $900/Keg*

ANCHOR BREWING COMPANY
Dry Hopped Steam, IPA, Anchor Steam Beer, California Lager, Liberty Ale, Mango Wheat

21st AMENDMENT BREWERY
(Available only on 12oz beer can)
Back in Black IPA, Bitter American Session Ale, Brew Free! Or Die IPA, El Sully, Hop Crisis

HERETIC BREWING COMPANY
(Available only on 12oz beer can)
Evil Cousin Double IPA, Evil Twin Ale

SIERRA NEVADA BREWING
Celebration, Hop Hunter IPA, Kellerweis, Nooner Pilsner, Otra Vez, Pale Ale, Torpedo

CALICRAFT BREWING
Cali Coast Kolsch Style Ale, Oaktown Brown Ale

DRAKES BREWING
Denogginizer IPA, 1500 Pale Ale, Amber, Blonde, Hefeweizen, IPA

BALLAST POINT BREWING
Big Eye IPA, Even Keel, Fathom IPL, Pale Ale, Sculpin IPA

ANDERSON VALLEY BREWING
Barney Flats Oatmeal Stout, Boont Amber Ale, Heelch ‘O Hop, Hop Ottin IPA, Brother David’s Triple Abbey Style Ale, Brother David’s Double Abbey Style Ale

NAPA SMITH BREWERY
Amber Ale, Pilsner Urquell

SAIN'T ARCHERS BREWERY
Belgian White, IPA, Pale Ale, Blonde Ale
BAR PACKAGES

Clients are assigned portable bars on a first come, first served basis as requested. Exhibitors must order a draped table from the convention service General Service Contractor. All Full Bars include bartender for three hours, additional hours are available at a fee of $180 plus tax per bartender. Bar packages also include compostable glassware, beer, non-alcoholic beer, soft drinks, water and basic bar accoutrements.

VALUE BRANDS
Requires a minimum guarantee of $1,200
$300 per Bottle

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Brand</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>SVEDKA</td>
</tr>
<tr>
<td>Gin</td>
<td>Beefeaters</td>
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<tr>
<td>Whiskey</td>
<td>Jim Beam</td>
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<tr>
<td>Rum</td>
<td>Bacardi</td>
</tr>
<tr>
<td>Tequila</td>
<td>Cuervo Gold</td>
</tr>
<tr>
<td>Cognac</td>
<td>Courvoisier VS</td>
</tr>
</tbody>
</table>

Wine: House Select Wines $45 per bottle
Beer: Please review our beer list for selection and pricing
Soft Drinks: Pepsi Products $6.00 per can

SAN FRANCISCO BARTENDER BRANDS
Requires a minimum guarantee of $1,700
$425 per Bottle

Please select one per category

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Brand</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>Hanger One, Belvedere, Tito’s</td>
</tr>
<tr>
<td>Gin</td>
<td>St. George, Ford, Junipero</td>
</tr>
<tr>
<td>Whiskey</td>
<td>Buffalo Trace, Bulleit Bourbon</td>
</tr>
<tr>
<td>Scotch</td>
<td>Balvenie, Bruichladdich</td>
</tr>
<tr>
<td>Rum</td>
<td>Flor de Caña, Mt Gay, Meyer’s Dark Rum,</td>
</tr>
<tr>
<td>Tequila</td>
<td>Patron Silver and Reposado, Don Julio Silver and Reposado</td>
</tr>
</tbody>
</table>

Wine: Please review our wine list for selection and pricing
Beer: Please review our beer list for selection and pricing
Soft Drinks: Pepsi Product $6.00 per can

PREMIUM BRANDS
Requires a minimum guarantee of $1,500
$400 per Bottle

Please select one per category

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Brand</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>Ketel One, Stolichnaya, Grey Goose</td>
</tr>
<tr>
<td>Gin</td>
<td>Bombay Sapphire, Hendricks, Zephyr</td>
</tr>
<tr>
<td>Whiskey</td>
<td>Old Forester, Wild Turkey, Crown Royal, Jameson</td>
</tr>
<tr>
<td>Scotch</td>
<td>Johnnie Walker Black, Chivas Regal</td>
</tr>
<tr>
<td>Rum</td>
<td>Mt Gay</td>
</tr>
<tr>
<td>Tequila</td>
<td>1800° Herradura</td>
</tr>
</tbody>
</table>

Wine: House Select Wines $45 per bottle
Beer: Please review our beer list for selection and pricing
Soft Drinks: Pepsi Products $6.00 per can

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Prices are subject to change
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Prices are subject to change

SIGNATURE CRAFT COCKTAILS
Pre-Mixed Signature Austin Cocktails™ Includes Compostable Service. Client to supply 6 foot table or counter space if in Exhibit Hall.
Savor...SF server required at $140 plus tax for up to four hour service per server.

$65 BOTTLE 750 ML

CUCUMBER VODKA MOJITO
Five times distilled Vodka, Natural Cucumber, Natural Mint, Natural Lime and Organic Agave Nectar

BERGAMOT ORANGE MARGARITA
Premium Blanco Tequila, Natural Lime, Natural Bergamot Orange, Organic Agave Nectar

FRED’S RUBY RED COCKTAIL
Five times distilled Vodka, Natural Ruby Red Grapefruit, Natural Lime, Natural Mint, and Organic Agave Nectar

PARADISE FOUND COCKTAIL
Five times distilled Vodka, Natural Coconut Water, Natural Stone and Citrus Fruits, Natural Basil and Organic Agave Nectar
EXHIBITOR BOOTH TRAFFIC BUILDERS

Includes compostable service.
*Client to supply electrical 110V/20 amp if in Exhibit Hall
**Client to supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall

POPCORN MACHINE**
Nothing beats the aroma of fresh popcorn in your booth using our traditional table top machine or the whimsical antique cart. Package includes pre-measured popcorn kernels, butter and seasoning to make 250-300, 24 ounce cups and Savor staff to operate.

Tabletop Popcorn Machine $1,230/day
Antique Popcorn Cart (limited availability) $1,300/day

$650/pack for additional snack pack

BAKED IN THE BOOTH COOKIES**
Baked right in your booth, the smell of fresh cookies is a sure fire way to keep customers lingering! Choose up to 3 flavors from Chocolate Chip, Peanut Butter, Oatmeal-Raisin, and White Chocolate and Macadamia Nut cookies. A portion of the cookies will be pre-baked and served on a platter. Rental of small cookie oven includes one booth attendant and 500 cookies.

$2,650

$250 for every 50 additional servings

ICE CREAM CART*
Choose from our premium Häagen-Dazs ice cream bars: vanilla, chocolate, or vanilla almond crunch to hand out to special guests and potential clients. Service includes Savor server and rental of ice cream cart.

$1,600/200 bars

$89 per dozen for additional serving

SOFT GOURMET PRETZELS**
These delicious soft pretzels come with a tabletop warmer to keep your pretzels fresh during the show. Package include four dozen pretzels in three flavors: Cinnamon & Sugar, Asiago and Bavarian.

$750
$100 per dozen for additional servings

BAR FOOD PACKAGE
Serves approximately 100
The bar food package will provide your guests with the classic finger foods that everyone loves. Package includes 3 pounds each of Pretzels, Deluxe Mixed Nuts, Party Snack Mix, and 100 pieces each of Crispy Spring Rolls, Spicy Chicken Wings and Pot Stickers. Client must provide a 6 foot table or counter.

$2,350

CALIFORNIA WINE HARVEST
Serves approximately 100
Sample some of the best wines from throughout California right in your own booth. Prospective clients will delight in tasting wines from the Central Coast and Napa Valley while snacking on an assortment of cheese and crackers. Service includes 36 bottles of wine, 1 Deluxe Import & Domestic Cheese Tray, server, and compostable cups. Client to provide a 6 foot table or counter.

$2,850

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EXHIBITOR BOOTH TRAFFIC BUILDERS

Includes compostable service.
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**Client to supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall

ESPRESSO AND CAPPUCCINO SERVICE
Experienced staff will serve up frothy cappuccinos and creamy lattes for your guests. Complete your coffee shop scene by adding an assortment of fresh pastries and crispy biscotti for dipping. Rental of espresso machine includes coffee cart, supplies and staff to prepare and serve beverages.
Electrical 208v/20amp
$2,863/300 cup service - $8.25/each additional serving
$4,470/600 cup service - $6.75/each additional serving
$5,190/900 cup service - $5.00/each additional serving

SENSATIONAL SMOOTHIE STAND**
Freshly blended smoothies may include banana, piña colada, mojito, strawberry, mango, passion fruit, cappuccino or raspberry. Service includes rental of smoothie machine, staff to operate and 9 oz. compostable cups.
300 smoothies $2,700
600 smoothies $4,425
900 smoothies $5,760
$6.25 each for additional servings

HOT CHOCOLATE BAR**
Serves 200
The hot chocolate bar puts a new twist on this drink as visitors choose from a variety of toppings. Whipped cream, marshmallows, chocolate shavings and peppermint sticks add flavor and flare! The hot chocolate bar also includes hazelnut, vanilla and caramel flavored syrups.
$2,150

MARGARITA MADNESS**
Choose either classic or strawberry flavored margaritas to serve your guests. Our Margarita Madness package makes 300 servings and includes rental of the machine, staff to operate and 9 oz compostable cups.
$4,060
$13 each for additional servings

MARTINI LOUNGE
Requires a minimum guarantee of $1,500
Build a lounge right in your booth! Guests won’t want to leave as they sip on Dirty Martinis, Apple-Tinis and Cosmopolitans. Service includes premium liquors, bartender, plastic martini glasses, napkins and bar accoutrements.
Client must provide a 6 foot table or counter.
$15 each for additional servings

MIMOSAS
Serves 200
A mimosa bar is the perfect way to start the morning! Service includes champagne, orange juice, Martinelli’s Sparkling Cider, plastic champagne flutes and orange slices for garnish.
Client must provide a 6 foot table or counter.
$2,800
$14 each for additional servings

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