

# FAST *fresh* FARE

Booth Service Catering Menu



ARAMARK at the Anaheim Convention Center  
Phone: 714.765.8800 Fax: 714.765.8808  
[www.aramarkconventions.com/anaheimcc](http://www.aramarkconventions.com/anaheimcc)

# *Sunrise Starters*

## **Morning Agenda**

Our most popular breakfast with all your favorites! Scones, Bagels, assorted Muffins, Seasonal Fresh Fruit, assorted Juices and Starbucks® Coffee.  
\$225.00 (Serves 20)

## **Signature Sunrise**

An assortment of Fresh Baked Pastries. Bagels, Muffins and Starbucks® Coffee.  
\$180.00 (Serves 20)

## **All American Breakfast**

Scrambled Eggs, Breakfast Potatoes, Bacon, Biscuits, Juice and Starbucks® Coffee.  
275.00 (Serves 20)

## **Croissant Breakfast Sandwich**

Ham and Cheese Omelet on a Croissant. Served with Juice and Starbucks® Coffee.  
\$125.00 (Serves 12)

## **Muffins or Danish**

\$32.00 per dozen

## **Cinnamon Buns**

\$32.00 per dozen

## **Bagels with Cream Cheese**

\$32.00 per dozen

## **Scones or Croissants**

\$36.00 per dozen

## **Assorted European Pastries**

\$32.00 per dozen

## **Krispy Kreme Doughnuts**

\$36.00 per dozen

## **Individual Yogurts**

\$36.00 per dozen

## **Whole Fresh Fruit**

\$2.00 each

## **Seasonal Fresh Fruit Tray**

\$110.00 (Serves 25)

## **Tropicana Juices (10 oz)**

Orange, Apple or Cranberry  
\$2.50 each

## **Starbucks® Coffee or Decaf**

\$50.00 per gallon

## **Herbal Tea**

\$50.00 per gallon

## **Starbucks® Coffee Kit (100 cups)**

Make it yourself coffee kit that contains 7 bags of regular coffee, 3 bags of decaf coffee, 6 gallons of water, appropriate condiments and requires 120 volt. 15.3 amp Electrical  
\$250.00 each

# *All-Day Meetings*

## **Executive Agenda**

Start the day off right with the Morning Agenda! Includes Premium Baked Goods, Fresh Fruit Juices and Starbucks® Coffee. We'll follow up with the Main Sandwich Event- our Premium Signature Sandwiches, Sides, Dessert Bars, Fresh Baked Cookies and Beverages  
\$625.00 (Serves 20)

## **Full Day Classic**

Enjoy the Morning Agenda featuring Premium Baked Goods, Fresh Fruit Juices and Starbucks® Coffee.  
\$575.00 (Serves 20)

# *Bistro Party Trays*

## **The Main Sandwich Event**

Indulge in a variety of our Signature Sandwiches served with a Seasonal Tossed Green Salad, our Signature Side Salad, Grilled Seasonal Vegetables, Chips, Decadent Dessert Bars and Cookies and Beverages. Our selection of Signature Sandwiches is listed below.  
\$500.00 (Serves 20)

## ***Premium Signature Sandwiches***

Roma Basil Baguette filled with Proscuitto and Provolone Cheese

Focaccia filled with Portobello Mushrooms, Spinach and Roasted Red Peppers

Sourdough Boule filled with Roast Beef and Ham

Baguette filled with Peppered Turkey and Apple Ginger Chutney

Ciabatta filled with Grilled Chicken, Caramelized Onions and Arugula

## **The Classic Sandwich Collection**

An assortment of our Classic Sandwiches served with a Seasonal Tossed Green Salad, Signature Side Salad, Chips, Decadent Dessert Bars and

Cookies and Beverages. Our selection of Classic Sandwiches is listed below.  
\$460.00 (Serves 20)

## ***Classic Sandwiches***

Hearty Wheat Bread filled with Roast Beef and Cappicola Ham

Muffaletta

Turkey Caesar Wrap

Stuffed Greek Salad Pita

Multigrain Roll filled with Tuna and Sun-Dried Tomatoes

## **The Corner Deli**

Design your own sandwiches with a selection of Premium Deli Meats and Cheeses that include: Roasted Turkey Breast, Smokey Ham, Shaved Roast Beef and Cheddar and American Cheeses. Served with Fresh Baked Breads, our Signature Side Salad, Chips, Fresh-Baked Cookies and Beverages.

320.00 (Serves 20)

# *Lunch A La Carte*

## **Entree Salads**

Toasted Cashew Chicken Salad

Fresh Mozzarella and Basil Penne Salad

Grilled Chicken Caesar Salad served with Garlic Breadsticks

\$320.00 per selection (Serves 20)

**Individual Bagged Chips:** \$40.00 (Serves 20)

## **Side Salads**

Seasonal Tossed Green Salad with two dressings

Red Skin Potato Salad

Grilled Seasonal Vegetables

Cole Slaw

\$75.00 per selection (Serves 20)

# *Bistro Designer Box*

## **Bistro Designer Box**

Select one of our Premium Signature Sandwiches of Entrée Salads and enjoy it with a Signature Side Salad, Whole Fresh Fruit, Decadent Dessert Bar and a Soft Drink.

\$17.00 per box (Minimum of 6 per selection)

# *Some Like it Hot*

## **Build Your Own Philly Cheesesteak Sandwich**

Hot Roast Beef with Provolone Cheese, Sautéed Peppers, Onions and Mushrooms. Served with French Rolls and Chips.

\$255.00 (Serves 25)

## **Little Italy**

Meat or Vegetarian Lasagna. Served with Caesar Salad and Garlic Breadsticks.

\$210.00 (Serves 15)

## **Ballpark Buffet**

All Beef Hot Dogs, Fresh Buns, Chili, Shredded Cheese, Onions and Chips.

\$175.00 (Serves 25)

# *Snacks*

## **Italian Antipasto Platter**

Genoa Salami, Mortadella, Prosciutto, Provolone Cheese, Black and Green Olives, Pepperoncinis, Artichoke Hearts and Assorted Roasted Peppers.

\$175.00 (Serves 25)

## **Gourmet Cheese and Cracker Tray**

\$120.00 (Serves 25)

## **Seasonal Fresh Fruit Tray**

\$110.00 (Serves 25)

## **Bruschetta and Tapenade Display**

Toasted Bruschetta with an array of Tapenades- Olives & Capers, Tomatoes and Basil, and Mushrooms & Chives

\$75.00 (Serves 25)

## **Fiesta Tex-Mex 8 Layer Dip**

\$60.00 (Serves 20)

## **Assorted Decadent Dessert Bars and Cookies**

\$32.00 per dozen

## **Bar Mix**

\$22.00 per lb

## **Potato Chips and Dip**

\$22.00 per lb

## **Soda (12 oz Pepsi Products)**

\$2.75 each

## **Bottled Water (16 oz)**

\$2.75 each

## **Custom Logo Bottled Water (25 Case Minimum)**

\$66.00 per case (24) and additional charge for artwork

# After Hours

## Gourmet Display

### Bruschetta and Tapenades

Toasted Bruschetta with a variety of Tapenades- Olives & Capers, Tomatoes & Basil and Mushrooms & Chives  
\$75.00 (Serves 25)

### Grilled Seasonal Vegetables

\$95.00 (Serves 25)

### Seasonal Crudités with Dips

\$68.75 (Serves 25)

### Seasonal Fresh Fruit Tray

\$115.00 (Serves 25)

### Gourmet Cheese & Cracker Tray

\$120.00 (Serves 25)

### Italian Antipasto Platter

Genoa Salami, Mortadella, Prosciutto, Provolone Cheese, Black and Green Olives, Pepperoncinis, Artichoke Hearts and Assorted Roasted Peppers.  
\$175.00 (Serves 25)

## Savory Bites *(minimum 50 pieces)*

### Cold

#### Chocolate Dipped Strawberries

\$3.50 per piece

#### Iced Jumbo Shrimp Cocktail

\$4.00 per piece

#### Filet of Beef Caponata

\$4.25 per piece

#### Togarashi Seared Scallop

#### Choron

\$4.25 per piece

#### Salmon Pinwheel

\$3.50 per piece

#### Lobster Crab Shrimp

#### Guacamole

\$4.25 per person

#### Tuna Tartar Herb Potato Chips

\$4.00 per piece

#### Prosciutto and Melon

\$3.50 per piece

### Hot

#### Assorted Petite Quiche

\$2.75 per person

#### Meatballs (BBQ or Swedish)

\$2.75 per piece

#### Chicken Fingers

(Plain, Sesame or Buffalo)

\$3.25 per piece

#### Spanokopitas

\$2.75 per piece

#### Spicy Buffalo Wings

\$3.00 per piece

#### Oriental Egg Rolls or Won Tons

\$3.00 per piece

#### Crab Cake Bites

\$3.50 per piece

#### Baby Reuben Tartlettes

\$4.00 per piece

#### Cuban BBQ Lamb Chops

\$5.00 per piece

#### Shrimp and Jack Cheese

#### Quesadilla

\$4.50 per piece

## Action Stations

### Applewood Smoked Tenderloin of Beef

Presented with assorted Gourmet Rolls, Natural Au Jus, Stone Ground Mustard, Creamy Horseradish Sauce and Fresh Mayonnaise. Accompanied with Silver Dollar Rolls.

\$290.00 (Serves 15)

### Roasted NY Sirloin Strips of Beef

Served with assorted Gourmet Rolls, Natural Au Jus, Stone Ground Mustard, and Fresh Mayonnaise.

400.00 (Serves 30)

### Herb Roasted Boneless Breast of Turkey

Presented with assorted Gourmet Rolls, Stone Ground Mustard and Fresh Mayonnaise.

\$160.00 (Serves 25)

### Pasta Bar

Choice of Bowtie Pasta or Cheese Tortellini Sautéed with Olive Oil, Garlic, Fresh Tomatoes, Asparagus and Mushrooms. Accompanied by choice of Garlic Shitake Cream, Pomodoro or Creamy Pesto Sauces.

Served with Italian Breadsticks and Fresh Shredded Parmesan Cheese.

\$8.00 per person (Minimum of 50 Guests)

*Please Note: Action Stations are designed as an accompaniment- not a full meal. All Action Stations require an ARAMARK Chef and may require electrical hook-up. Consult with your ARAMARK Sales Manager for more information.*

**Dedicated Chef**

\$35.00 per hour (4 hour minimum)

## *Bar Selections*

**Microbrew Selection**

We have many local and regional Microbrew selections to choose from. Call us for current offerings and pricing.

**Domestic Beer**

Choice of Coors, Coors Light, Budweiser, Bud Light, MGD, Miller Light, O'Douls  
\$5.25 per bottle

**Imported Beer**

Choice of Corona, Becks, Heineken, Amstel Light  
\$5.75 per bottle

**Sparkling Wines**

Domaine St. Michelle  
\$30.00 per bottle

**Moet Chandon**

\$90.00 per bottle

**Wine Selection**

ARAMARK offers various local, regional and specialty wines. Call us for current offering and pricing.

*A Bartender is required to pour kegs and any bottled beer or wine purchase over 2 cases*

## *Hosted Bar Package (Charged on Consumption)*

**Premium**

Mixed Drinks	\$6.00
Imported Beer	\$5.50
Domestic Beer	\$5.00
House Wine	\$6.00
Bottled Water	\$2.50
Soft Drinks	\$2.50

**Bartender (4 Hour Minimum)**

\$125.00 per bartender for first 4 hours

**Each Additional Hour:**

\$35.00 per hour

**Over Eight Hours:**

\$40.00 per hour

**Bar Guarantee**

Minimum Sales of \$650.00(++) Per Bar Per Four Hour Shift. If Minimum Sales is not met, Client is Charged a \$250.00 Labor Fee. When completing the attached order form, please indicate the type of Hosted Bar desired-Premium, Beer/Wine Only OR Non-Alcoholic.

This Bar Package is assembled to ensure a complete bar proportionately stocked for typical drinking patterns. We recommend ordering one bar and bartender for every 75-100 Guests.

**Please Note:** Exhibitors must supply one eight-foot draped table per bar for use as a back bar. ARAMARK will supply rolling front bar tables to the extent of our inventory. Once our inventory has been depleted, exhibitors will also be requested to order the necessary front tables.

*Please call your ARAMARK Sales Manager for a complete listing of Keg Beers and/or Specialty Themed Bars.*

# Crowd Pleasers

## **Logo Sheet Cake**

Full Sheet (Serves 90)

\$225.00

Half Sheet (Serves 45)

\$150.00

*\*Artwork additional cost*

*\*\*Display your company's logo on a full or half sheet cake. A great advertising tool when celebrating a company anniversary or new product launch! (Pricing may vary depending upon the complexity of the logo design)\*\*\**

## **Antique Popcorn Machine Rental**

\$225.00 per day

*(67Hx34Wx25D; Requires 110 volt, 20 amp electrical hook-up)*

## **Tabletop Popcorn Machine Rental**

\$200.00 per day

*(26Hx22Wx18D; Requires 110 volt, 20 amp electrical hook-up)*

## **Popcorn Paks**

\$65.00 (Serves 160)

*Individual Packages of Popcorn Kernels, Oil and Seasoning. Includes Popcorn Bags.*

## **Antique Brass Espresso Machine Rental**

\$2,500.00 Per Day (900 Servings)

\$2.75 Per Additional Cup

*Offer your guests a hot fresh Cappuccino, Latte or Mocha as you discuss the business of the day. One Barista Attendant included for up to six hours per day. Requires DEDICATED 220 volt, 30 amp electrical hook-up and one eight foot skirt table.*

## **Additional Barista Hours**

\$35.00 Per Additional Hour

# Anaheim Local Favorites

## *Sunrise Starters*

### **The Bagel Bar**

An assortment of Fresh Bagels with Whipped Butter, Peanut Butter, Honey, Fruit Preserve, Flavored Cream Cheeses, Juice, Starbucks Coffee and Teas. *Requires 120 volt, 20 amp electrical.*

\$124.00 (Serves 12) \*Dedicated Attendant Recommended

### **Breakfast Parfaits**

Individual glasses filled with layered Fresh Fruit, Yogurt and Granola. Choice of Mangoes, Mixed Berries or Strawberries. Accompanied by Toasted Cake Doughnuts and Whipped Honey Butter.

\$9.00 Each (Minimum Order of 12) \*Dedicated Attendant Recommended

### **The Fruit Stand**

Fresh, Sliced and Whole Fruits to include Mangoes, Papaya, Starfruit, Juicy Pineapple, Melons, Oranges, Bananas and Seasonal Fresh Berries.

\$125.00 (Serves 15) \*Dedicated Attendant Recommended

## *Lunch A La Carte*

### **Mango Chicken Salad**

Grilled Marinated Chicken Breast on a bed of Fresh California Greens with a Citrus Vinaigrette and Sliced Mangoes. Includes Gourmet Bread Selection and Herbed Olive Oil.

\$360.00 (Serves 20)

### **Penne Roma Salad**

Semolina Penne Pasta with Fresh Spinach, Sun-dried Tomatoes, California Mission Olives, Feta Cheese and Capers tossed in light Olive Oil with Fresh California Herbs. Includes Garlic Breadsticks.

\$180.00 (Serves 20)

*Add Marinated Grilled Chicken Breast for an additional \$130.00*

### **Southwestern Steak Cobb Salad**

Marinated Flank Steak, Chopped Eggs, Tomatoes, Bell Peppers, Avocados, Bacon, Green Onion, Roasted Corn and Bleu Cheese with Farm Fresh Lettuces and Southwestern Ranch and Chili Pepper Vinaigrette. Served with Cracker Bread.

\$320.00 (Serves 20)

## *Sweets & Treats*

### **Gourmet Chocolate Fountain**

Tempt your attendees with this decadent display of Flowing Warm Chocolate with an array of skewered delights to include ripe California Strawberries and Rice Krispy Treats.

\$695.00 (Package for a two hour service for up to 100 guests)

\*Dedicated Attendant Recommended

### **Ye Olde Candy Shoppe**

Enjoy an assortment of Housemade Fudges. Chocolate Covered Turtles and a host of favorites to include Red Vines, Fruit Flavored Candies and more.

\$10.00 lb (10 lb minimum)

### **Soft Serve Ice Cream**

Includes 550 cones and an Attendant for 6 hours. Requires 220 volt, 30 amp, 3 phase and 24 hour electrical.

\$1,200.00 Per Day and \$2.50 per additional cone.

## *After Hours*

### **The Vineyard**

Choose from our list of interesting California Wines with Domestic and International Cheeses and Gourmet Crackers. Garnished with Fresh Fruit.

\$350.00 (Serves 20)

### **Chef's Charcuterie Table**

An exquisite display consisting of Marinated Vegetables, Imported Meats, Saga Blue and Herb Cheesecake. Sun-dried Tomatoes and Pesto Tortes served with Assorted Breads and Crackers.

\$310.00 (Serves 20)

## *Crowd Pleasers*

### **Smoothie Service**

Includes 500(5oz) servings and an attendant for 4 hours and requires 110 volt, 20 amp, 24 hour electrical.

\$1,750.00 Per Day

\$3.50 Per Additional Smoothie

### **Otis Spunkmeyer Cookies**

Choice of Chocolate Chip, Oatmeal Raisin, Peanut Butter or White Chocolate Macadamia Nut. Order includes one case of cookie dough and 9"H x 20" W x 20" D Oven. Yields 160 Cookies and requires 110 volt, 20 amp and electrical hook up.

\$115.00 Per Day

\$65.00 additional cases

\***Dedicated Attendant:** \$125.00 each for a 4 hour minimum; \$35.00 for each additional hour.

## *Booth Staff Needs*

### **Water Cooler**

Requires 115 volt, 5.5 amp electrical

\$35.00 Per Day

### **Sparklettes Water (5 Gallon)**

\$20.00 each

# Ordering Info

## Ordering

Our 21 Day Deadline allows sufficient time to order, plan and prepare all of your food and beverage needs. All orders after the time requirement will be noted as late and will be processed after all timely orders have been completed. All original catering orders must be received 21 DAYS prior to the first show day or a 10% late charge will be applied. Changes and/or cancellations must be received 3 BUSINESS DAYS in advance of service. No cancellation may be made after that time.

## Payment Policy

ARAMARK Corporate Policy requires full payment prior to commencement of services. Additionally, a credit card must be on file for any re-orders made on site. NO EXCEPTIONS.

## Special Orders

We have designed this menu through years of experience with Exhibitors in mind. However, should you have any special menu needs, please contact our Sales Department. Any variance from this menu including changes in quantity, menu context, etc., is subject to special pricing.

## Service Personnel

When ordering ARAMARK Personnel for your booth, please consider set-up time. We recommend scheduling Personnel one hour prior to the start of your service. Also ARAMARK Personnel will clean food and beverage related areas. They are not permitted to do general booth cleaning, such as vacuuming, emptying nonfood trash, dusting, etc.

## Serviceware

Due to the amount of space available for booth service catering, most of our customers prefer disposable service. All orders will include the

appropriate variety of quality disposable ware at no additional charge. If you prefer china service, please order these items separately. Please note: If china service is ordered, it is required that Service Personnel also be ordered to work in your exhibit location. This will allow for continual clean-up, so that your area remains presentable throughout the day.

## Delivery Charge

A \$25.00 (+) will apply to all original orders of less than \$100.00 net per delivery.

## Tax and Service Charges

All food and beverage pricing is subject to a 17% service charge (service charge is taxable in California) and sales tax, currently at 7.75%. All equipment and labor charges are subject to a 7.75% sales tax only.

## Pricing

All prices are subject to change without prior notification.

## Tables & Electrical

ARAMARK does not provide skirted service tables or electrical hookups in your exhibit space, including meeting rooms utilized for exhibits. Please contact the appropriate contractor for those items.

## Unauthorized Food & Beverage

ARAMARK is the exclusive caterer for the Anaheim Convention Center. Absolutely no food or beverage, candy, logo water, etc., are allowed into the Anaheim Convention Center without prior written approval from ARAMARK, and appropriate waiver/corkage fees paid to ARAMARK.

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*To order, please complete and fax the attached order form to the ARAMARK Sales Office*

