Booth Catering Menu
**BREAKFAST**

**SIGNATURE BREAKFAST PLATTERS**

Assortment of Muffins with fruit preserves and whipped butter *35.00 per dozen*

Deli-style Bagels with fruit preserves, whipped butter and cream cheese *32.00 per dozen*

Assorted Danishes *40.00 per dozen*

Breakfast Breads with fruit preserves and whipped butter *36.00 per dozen*

Assorted Donuts *30.00 per dozen*

Signature Cinnamon Buns *42.00 per dozen*

**BREAKFAST SANDWICHES**

Smoked Ham, Egg, and Swiss Cheese on a Pretzel Roll

Sausage and Egg Croissant

Spicy Sausage, Egg, and Cheese Burrito

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**8.00 EACH**

**INDIVIDUAL BOTTLED JUICE** 3.75 each

Orange, Cranberry, Apple

COFFEE/DECAF 60.00 per gallon

HOT TEA 42.00 per gallon

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**BREAKS AND SNACKS**

Savory, sweet, and everything in between--craft the perfect snack break with a completely customized menu built around the array of items below

Kettle-style potato chips served with roasted garlic parmesan and French onion dips *20.00 per pound*

Snack Mix *15.00 per pound*

Pretzels *15.00 per pound*

Peanuts – honey or dry roasted *18.00 per pound*

Deluxe Mixed Nuts *20.00 per pound*

Tortilla Chips with a trio of salsas *20.00 per pound*

Tortilla Chips with roasted corn and black bean salsa with fresh lime and cilantro *36.00 per pound*

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**Suggested serving size 1 pound per 12 guests**

Booth required to provide area/table for set-up of items.

Administrative Charge - Please note that all food, beverage, and related items are subject to an administrative charge. This administrative charge is not a tip or gratuity. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.
L U N C H

CHEF’S BEST BOX LUNCHES

27.00 PER BOX

GOURMET SANDWICHES & SALADS
choose one

Roast Turkey with Brie, baby spinach, caramelized onion and strawberry preserves on multi-grain bread

Fresh-Made Chicken Salad with dried cranberries, almonds, lemon basil mayo, lettuce and tomato on a whole wheat wrap

Roast Sirloin of Beef on ciabatta with onion jam, spinach and boursin cream cheese

Smoked Ham and Swiss on pretzel bread, with lettuce, tomato and dijonnaise

Vegan Wrap with white bean and basil spread and fresh veggies

Spicy Quinoa and Sweet Chili Wrap with carrots, tomato, lettuce, feta and edamame hummus

Vegetarian Greek Salad with chopped romaine, feta, kalamata olives, red onion, cucumber and house made greek dressing

Antipasti Salad with grilled zucchini, olives, tomatoes, roasted peppers, artichokes, shaved parmesan and house made red wine vinaigrette

Vegan Harvest Grain Salad with roasted vegetables, dried fruit, quinoa, baby greens and house made white balsamic dressing

INCLUDES

One Piece of Whole Fruit
House made Kettle Chips

DESSERTS
choose one

Chocolate Brownie
Chocolate Chip Cookie
Oatmeal Raisin Cookie

BEVERAGES

Bottled Water 3.50
Canned Soda 3.50

COLD LUNCH BUFFETS

Cold lunch buffets include ice water & iced tea.
Minimum of 10 people for cold lunch buffets.

SALADS & WRAPS

Baby Greens with Vegetables – balsamic vinaigrette and ranch dressings

Wild Rice Salad - dried fruits, pecans and cider dressing

Country Chicken Salad Wrap - basil, scallions and almonds with lemon aioli

Vegan Wrap - hummus, roasted vegetables, lettuce and tomatoes

Crisp Kettle Chips

Chef’s Choice of Dessert

30 per person

PICNIC LUNCH

Arugula Salad - cranberries, goat cheese and citrus vinaigrette

Mustard Potato Salad

BBQ Butternut Squash and Apple Wrap with smoked cheddar

Roast Beef on Foccacia - red pepper, spinach and boursin

Assorted Mini Desserts

32 per person

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ARTISAN CHEESE & FRUIT BOARD
Our finest selection of local and international cheeses served with dried fruit, wildflower honey, apricots, assorted crackers and gourmet flatbread
250.00 per platter / Serves 25

HUMMUS TRIO
Traditional lemon and garlic, white bean and basil, and edamame hummus served with fresh cut vegetables and pita chips
200.00 per platter / Serves 25

GARDEN FRESH CRUDITÉ
Fresh cut vegetables with sundried tomato mascarpone and buttermilk ranch dip
175.00 per platter / Serves 25

SEASONAL FRUIT DISPLAY
Assortment of sliced fruits and berries
200.00 per platter / Serves 25

HORS D’ŒUVRES
Chicken Wings - Garlic Parmesan, Classic Buffalo or Honey BBQ with blue cheese and ranch dressings 4.00 per piece

Chicken and Smoked Gouda Croquette with Roasted Garlic AIoli 4.00 per piece

Coconut Curry Chicken Skewers with Mango Chutney 3.00 per piece

Gourmet Burger with Truffle Aioli 4.50 per piece

Beef Wellington with horseradish cream 5.00 per piece

Lamb Lollipops with Mint Sauce 5.00 per piece

Vegetable Spring Rolls with sweet chili sauce 3.50 per piece

Roasted Corn, Basil and Parmesan Arancini 4.00 per piece

Tomato Basil Crostini 2.50 per piece

Whipped Ricotta with Olive Tapenade Crostini 2.50 per piece

Bloody Mary Shrimp Shot 5.00 per piece

(Minimum of 25 pieces per item)

Delivered to your booth on disposable platters with appropriate condiments.
Booth required to provide area/table for set-up of items.

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GOURMET BROWNIES
Triple chocolate or blondies
34.00 per dozen

ASSORTED FRESHLY BAKED COOKIES
32.00 per dozen

COOKIE AND BROWNIE SAMPLER
Assorted cookies with triple chocolate fudge brownies
34.00 per dozen

GOURMET DESSERT BARS
36.00 per dozen

DONUT SUNDAE BAR*
Glazed Warm Donuts
Vanilla Bean Ice Cream
Strawberry, Chocolate, and Caramel Sauce
Seasonal Berries
Bananas
Sprinkles, Cookie Crumbs, Crushed Peanuts
Cherries and Whipped Cream
10.00 per person

THE CUPCAKE BAR
A variety of flavors including lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate and vanilla bean
60.00 per dozen

*Chef Attendant required. Additional Fee applies.

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COFFEE/DECAF  60.00 per gallon

HOT TEA  42.00 per gallon

ALL NATURAL FRUIT WATERS  40.00 gallon
~Choice of two flavors - Seasonal Blend, Cucumber Lemon, or Minted Watermelon

ICED TEA  42.00 per gallon

LEMONADE  42.00 per gallon

CANNED SODA  3.50 each

BOTTLED WATER  3.50 each

SPARKLING SPRING WATER  3.75 each

INDIVIDUAL BOTTLED JUICE  3.75 each
Orange, Cranberry, Apple

ENERGY DRINKS  5.00 each
Rockstar, Starbucks Double Shot, Frappuccino, and Gatorade

WATER COOLER RENTAL  150.00 per day
Includes compostable cups, first 5-gallon water jug and electric

WATER JUGS (5-GALLON)  50.00 each
Includes compostable cups

Booth required to provide area/table for set-up of beverages.

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## BAR SELECTIONS

Beverages are billed on consumption unless otherwise noted.
A bartender is required for all alcohol service.
Bartenders are 150.00 per 3 hours, each additional hour is 30.00.

### HOSTED DELUXE BAR

<table>
<thead>
<tr>
<th>COCKTAILS</th>
<th>WINE BY THE GLASS</th>
<th>CRAFT BEER</th>
<th>IMPORTED BEER</th>
<th>DOMESTIC BEER</th>
<th>BOTTLED WATER</th>
<th>SOFT DRINKS</th>
<th>JUICES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Featuring Tito’s Handmade Vodka, Bombay Sapphire, Dewar’s 12, Maker’s Mark, Jack Daniels, Jameson, Jose Cuervo Tradicional, Bacardi Superior, Hennessy VS, Martini &amp; Rossi Dry and Sweet Vermouth</td>
<td>Grey Stone Chardonnay 8.00 per glass</td>
<td>8.00 each</td>
<td>6.50 each</td>
<td>6.00 each</td>
<td>3.50 each</td>
<td>3.50 each</td>
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<td>7.25 per drink</td>
<td>Avalon Cabernet Sauvignon 8.00 per glass</td>
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<td>Mark West Pinot Noir 8.00 per glass</td>
<td>Beringer White Zinfandel 8.00 per glass</td>
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### HOSTED PREMIUM BAR

<table>
<thead>
<tr>
<th>COCKTAILS</th>
<th>WINES BY THE GLASS</th>
<th>IMPORTED BEER</th>
<th>DOMESTIC BEER</th>
<th>BOTTLED WATER</th>
<th>SOFT DRINKS</th>
<th>JUICES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Featuring Svedka, Bombay, Dewar’s, Jim Beam, Bacardi Superior, Canadian Club, Jose Cuervo Especial, Martini &amp; Rossi Dry and Sweet Vermouth</td>
<td>Featuring Woodbridge by Robert Mondavi Chardonnay, Cabernet Sauvignon, and White Zinfandel</td>
<td>6.50 each</td>
<td>6.00 each</td>
<td>3.50 each</td>
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<td>7.00 per drink</td>
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### PACKAGE BAR SERVICE

<table>
<thead>
<tr>
<th>per person packages</th>
<th>First Hour</th>
<th>Each Additional Hour</th>
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<tbody>
<tr>
<td>DELUXE BRANDS</td>
<td>20.00</td>
<td>9.00</td>
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<tr>
<td>PREMIUM BRANDS</td>
<td>16.00</td>
<td>8.00</td>
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<tr>
<td>BEER AND WINE</td>
<td>14.00</td>
<td>7.00</td>
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</tbody>
</table>

### CASH BAR

A 500.00 minimum per bar is required and a bartender is required for any alcohol service. Please review with your Catering Sales Manager for details.

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Administrative Charge - Please note that all food, beverage, and related items are subject to an administrative charge.
This administrative charge is not a tip or gratuity. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.
EXHIBITOR FAVORITES & TRAFFIC PROMOTERS
POPCORN MACHINE RENTAL*  Bring the smell of fresh popcorn to your booth!
600 individual servings, bags included  **900.00 per day**
~Additional boxes of popcorn available for  **100.00 each (600 servings)**
Attendant required, includes electric to the booth.
*Approval from show management required.

RITA’S ITALIAN ICE  A fabulous starting point!
Assorted Fruit Flavors 250 (5 ounce) servings
**1,500.00 per day**
~Additional servings -  **5.00 each**
Attendant required, includes electric to the booth.

KEURIG MACHINE
Includes cups, milk, sugar, stirrers, napkins, electric to the booth and water source.
**3.75 per k-cup, 150.00 daily machine rental fee**
~Upgrade with flavored syrups  **35.00 per day**

MARGARITA BAR
100 (10 ounce) servings
Served on the Rocks
**1,000.00 per day**
~Additional servings -  **9.00 per each**
Bartender required to make and serve beverages.

ICE CREAM AND FROZEN NOVELTIES*
Indulge in delicious frozen treats any time of day!
Enjoy 125 ice cream novelties (assorted fruit bars, Klondike bars and ice cream sandwiches)
**500.00 per day, 150.00 daily freezer rental fee**
Includes electric to the booth.
~Additional ice cream novelties available for  **48.00 per dozen (minimum of 3 dozen)**
~Upgrade your package to include Häagen-Dazs or Dove Bars  **60.00 per dozen (minimum of 3 dozen)**
* Novelties and Gourmet Ice Cream Bars must be ordered as part of the above package.

COOKIES & MILK
Assorted cookies & rich, local Rivendale Farms chocolate milk
**8.00 per person**

Booth required to provide area/table for set-up of items.

ARTISANAL BAVARIAN PRETZELS
• Salted Bavarian with brown mustard
• Salted Turtle with caramel, chocolate, and pecans
• Cinnamon Sugar with vanilla bean sauce
  **8.00 per each**
(Minimum of 25 per flavor, maximum of 100 per order)

BOOTH ATTENDANTS:
Staff Attendant
  **150.00 for initial 4 hours, 30.00 for each additional hour**
Bartenders
  **150.00 for initial 3 hours, 30.00 for each additional hour**
ORDERING INFORMATION

Company: ____________________________________________

Address: ____________________________________________

City: ________________________________________________

State: ___________ Zip: ________________________________

Phone: ______________________________________________

Cell Phone: __________________________________________

Email: ______________________________________________

FOOD & BEVERAGE ORDER

Person Ordering: _______________________________________

Onsite Contact (if different than above) _____________________

Onsite Contact Phone Number ______________________________

Other Authorized Signatures: ______________________________

Day of the Week: _______________________________________

Date of Event: _________________________________________

Booth Number: _________________________________________

Number of Guests: ________________________________

Delivery Time: ________________________________

Clean-Up Time: ______________________________________
## ORDERING INFORMATION

<table>
<thead>
<tr>
<th>QUANTITY</th>
<th>ITEM DESCRIPTION</th>
<th>UNIT COST</th>
<th>TOTAL</th>
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**SUB TOTAL:**

Delivery and Set-Up: ....................................................................................................................... 22% Administrative Charge
plus 7% Sales Tax

**TOTAL:**

**METHOD OF PAYMENT:**
All payments must be received no later than 7 business days prior to the start of the show.

Please check the appropriate box for the method of payment being provided to Levy:

- Credit Card Payment - Over the Phone
  Phone Number: _____________________________________________

- Credit Card Payment - Levy to email secure link to complete authorization form online
  E-mail Address: ______________________________________________
THE LEVY DIFFERENCE: THOUSAND DETAIL DINING

We believe that every occasion should be extraordinary. It’s all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out.

Together, we look forward to delivering The Levy Difference.

CONTRACTS AND CATERING AGREEMENT

A signed copy of the contract outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Levy Convention Centers. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract under their behalf only with full payment in advance and an approval line of credit for additional orders. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties. The contract process.

PAYMENT

We will not commence service without the receipt a NON-REFUNDABLE DEPOSIT in the amount of seventy-five percent (75%) of the estimated Event Price at least sixty (60) full calendar days prior to the Event, and the remaining twenty-five percent (25%) of the estimated Event Price at least fourteen (14) full calendar days prior to the Event (collectively, the "Deposit"). Outstanding Event Price balances shall be paid within thirty (30) full calendar days of the Event provided billing privileges have been previously approved in writing through the General Manager’s office.

Client understands that we will suffer substantial harm if Client cancels the Event. Accordingly, the Deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate us for the loss due to Client’s cancellation.

GUARANTEES

A guaranteed number of attendees/quantities of food is required 7 business days, prior to the event date for functions of 1,000 guests or less (a business day is defined as Monday through Friday and Holidays and Weekends are excluded from receiving guarantees). This guarantee must be submitted by noon. If the guarantee is not received, Levy Convention Centers reserves the right to charge for the number of persons/quantities specified on the contract event order. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Levy Convention Centers will neither be responsible nor liable for serving these additional numbers but will do so on a first come, first serve basis as able. Guarantees increased less than 72 business hours prior to an event will be subject to a 10% increase on the price for each additional guest or increase. All groups over 1,000 guests require an initial guarantee 30 days prior to the event and final guarantees must be received 7 business days prior to the event. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed attendees are expected.

Minimum Guarantee - A 100.00 service fee will be charged for any group under 25 guests.

MENU

Menu selections and other details pertinent to your functions must be submitted to the Catering and Sales Department at least (30) days prior to the function date. Your Catering Manager will assist you in selecting the exciting menu items and making arrangements to ensure your most successful event ever.

BEVERAGE SERVICES

We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverage services are regulated by the Pennsylvania Liquor Control Board. Levy Convention Centers, as licensee, is responsible for the administration of these regulations: No alcoholic beverages may be brought onto the premise from outside sources; we reserve the right to refuse alcohol service to intoxicated or underage persons. No alcoholic beverage can be removed from the premises.
OUTSIDE FOOD AND BEVERAGE
No food or beverages of any kind may be brought into or removed from the Location by either Client or Client’s guests without prior written approval.

EVENT TIMELINE
Prices are based on two-hour breakfast service or lunch service or three-hour dinner service. Additional service time may be subject to additional labor fees. Event start or end times that deviate more than thirty minutes from contracted times may be charged additional labor fees. In order to provide the freshest food, we must limit buffet service to two hours.

OVERSET POLICY
Levy Convention Centers will provide a 5% overset up to 1,000 guests (maximum overset of 30 guests). There will be an additional $150.00 charge for each over-set of 20 guests. This overset does not include food preparation but simply the additional staff to set and service additional place settings.

SERVICE STAFF
Guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 50 guests at buffet functions. This is for service at rounds of ten or twelve. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of $150.00 per four-hour shift. Additional labor charges may apply for holiday events.

PRICING
Prices quoted do not include 22% administrative charge or 7% sales tax unless otherwise noted. Prices are subject to change without notice. Guaranteed prices will be confirmed 60 days prior to the event. Orders placed or counts increased within 72 hours (3 business days) of service will be charged at 10% higher pricing than published menu prices. Events over 2,000 guests may require specialized menus and our culinary staff is happy to customize the perfect menu for your event.

CANCELLATIONS
Any event cancelled within 30 days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.