**Sampling**

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

- **Alcohol**
- **Food**
- **Non-Alcoholic Beverages**

**Bar Services**

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

**Electrical Needs**

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

Signature spread of maple glazed morning buns, seasonal sliced fruit, orange and cranberry juices, and our Signature Reserve coffee.

25.00 PER GUEST

BREAKFAST SANDWICHES

- Bacon, Egg, and Cheese on a Pretzel
- Ham, Egg, and Cheese on a English Muffin
- Sausage, Egg White and Cheese on a Croissant
- Egg White, Spinach and Cheese on a Whole Wheat Bagel
- Spicy Sausage, Egg and Cheese Burrito

* 84.00 PER DOZEN

FROM OUR BAKE SHOP

- A Selection of Fresh Baked Muffins
- Assorted Bagels and Local Spreads
- Revolutionary Morning Scones
- Flaky Danish Pastry
- Plain and Filled Croissants

* 50.00 PER DOZEN
SIGNATURE NEW ENGLAND BREAKFAST EXPERIENCE CONTINUED

ENHANCEMENTS

Assorted Cereals  
60.00 PER DOZEN

Cranberry-Apricot Yogurt Parfaits  
60.00 PER DOZEN

Yogurt (Plain, Greek, Fruit and Lowfat)  
60.00 PER DOZEN

Market Whole Fruit  
42.00 PER DOZEN

Seasonal Sliced Fresh Fruit Platter with Strawberry Yogurt Sauce  
50.00 SERVES 10
REFRESHMENTS
NON ALCOHOLIC REFRESHMENTS

SIGNATURE RESERVE COFFEE
64.00 PER GALLON

SIGNATURE RESERVE DECAFFEINATED
64.00 PER GALLON

ASSORTED HOT TEAS
64.00 PER GALLON

WICKED GOOD HOT CHOCOLATE+
Mini marshmallows, chocolate shavings and whipped cream
64.00 PER GALLON

AQUAFINA BOTTLED WATER
Case of 24 – 16.9 oz. bottles
96.00 PER CASE

ASSORTED PEPSI PRODUCTS
Case of 24 – 12 oz. cans
96.00 PER CASE

BUBLY SPARKLING WATER
Case of 24 – 12 oz. cans
96.00 PER CASE

INDIVIDUAL BOTTLED JUICE
Case of 24 – 15.2 oz. bottles
108.00 PER CASE

ALL NATURAL SPA WATER+
Refreshing Still Water with Fruit (not blended)
59.00 PER GALLON

ALL NATURAL FRUIT INFUSED WATER+
Watermelon-Mint, Cucumber-Lemon, Cranberry-Lime, Ginger-Orange or Apple-Rosemary
59.00 PER GALLON

ICED TEA+
Classic or blended with Strawberry, Cranberry-Lime or Blueberry
48.00 PER GALLON

LEMONADE+
Classic or Blended with Strawberry, Cranberry-Lime, or Blueberry, Ginger-Orange or Apple-Rosemary
48.00 PER GALLON

KEURIG COFFEE MACHINE *E
85.00 PER DAY

K-CUPS (BOX OF 24)
Select from the following: Green Mountain House Blend, Decaf House Blend, French Vanilla, Hazelnut and Celestial Decaf Green Tea
54.00 PER CASE

WATER COOLER RENTAL *E
75.00 PER DAY

5-GALLON WATER JUG
35.00 EACH

ICE (PER 5LB BAG)
7.00 PER DAY

+3.00 GALLON MINIMUM PER FLAVOR
THE SWEET TREATS

MACARON MADNESS
Vanilla, Pistachio, Coffee, Raspberry, Lemon and Chocolate
38.00 PER DOZEN

GOURMET BROWNIES
Espresso, Chocolate Chunk, Turtle and Fudge
41.00 PER DOZEN

CHOCOLATE COVERED STRAWBERRIES*
45.00 PER DOZEN

CANDY BARS*
36.00 PER DOZEN

CANDYLAND OF NEW ENGLAND
Salt Water Taffy, Boston Baked Beans, Boardwalk Fudge, Bit-o-Honey, Toffee, Old Fashioned Candy Sticks, Charleston Chews, Licorice, Current and Nostalgic Favorites
9.25. PER GUEST

WHOOPIE PIES
Chocolate, Carrot Cake and Red Velvet
36.00 PER DOZEN

RICE KRISPIE TREATS
Classic, Hand-Dipped Chocolate and Peanut Butter
39.00 PER DOZEN

CHOCOLATE COVERED STRAWBERRIES*
45.00 PER DOZEN

CANDY BARS*
36.00 PER DOZEN

BCEC COOKIES (JUMBO)
41.00 PER DOZEN

SIGNATURE COOKIES
Assorted Freshly Baked Cookies
35.00 PER DOZEN

HERSHEY KISSES*
12.00 PER POUND

BULK CANDY*
Ask your catering sales manager for details.
20.00 PER POUND

+3.00 DOZEN MINIMUM
*3.00 POUND MINIMUM
## THE SAVORY TREATS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ASSORTED SNACKS</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Garden Fresh Crudité with Buttermilk Ranch Dipping Sauce</td>
<td></td>
<td>55.00</td>
<td>10</td>
</tr>
<tr>
<td>Deluxe Mixed Nuts</td>
<td></td>
<td>18.00</td>
<td>PER POUND</td>
</tr>
<tr>
<td>Assorted Granola Bars</td>
<td></td>
<td>36.00</td>
<td>PER DOZEN</td>
</tr>
<tr>
<td>Assorted Energy Bars</td>
<td></td>
<td>55.00</td>
<td>PER DOZEN</td>
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<td><strong>ARTISANAL BAVARIAN PRETZEL+ E</strong></td>
<td>Traditional Salted Bavarian with Brown Mustard</td>
<td>108.00</td>
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<td></td>
<td>Chipotle and Yellow Mustard with Warm Sam Adams Boston Lager Cheese</td>
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<tr>
<td></td>
<td>Cinnamon Sugar with Vanilla Bean Sauce</td>
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<tr>
<td><strong>FARMSTEAD CHEESE DISPLAY</strong></td>
<td>Chef’s Selection of Local and Imported Cheeses with Flavored Honey, Fresh Seasonal Berries, Dried Fruit Garnish, Artisan Breads and Crackers</td>
<td>350.00</td>
<td>25</td>
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<tr>
<td><strong>HUMMUS TRIO</strong></td>
<td>Traditional Chickpea, White Bean and Edamame Hummus, Served with Crispy Carrots, Celery, Crackers and Pita Chips</td>
<td>210.00</td>
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<tr>
<td><strong>POTATO CHIPS AND GOURMET DIPS</strong></td>
<td>Kettle-Style Potato Chips with Roasted Garlic Parmesan, French Onion and Blue Cheese Dips</td>
<td>4.75</td>
<td>PER GUEST</td>
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<td><strong>ENERGY MIX</strong></td>
<td>Pre-Packaged Assortment of Dried Papaya, Yogurt Coated Raisins, Roasted Almonds, Roasted Peanuts, Dried Cranberries, Chocolate Chunks and Banana Chips</td>
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**+3.00 DOZEN MINIMUM**
BOXED LUNCHES
BOXED LUNCHES
EACH LUNCH INCLUDES
Aquafina Water
Whole Fresh Fruit
Bag of Cape Cod Chips
Giant Chocolate Chip Cookie

OUR SELECTION
SMOKIN’ GOBBLER
with Applewood Smoked Turkey, Sharp Smoked Cheddar Cheese, Cranberry Apricot Chutney and Sage Aioli on a Honey Wheat Hoagie Roll
32.00 EACH

ROAST BEEF AND ARUGULA
with Gruyere, Caramelized Onions and Horseradish Sauce
32.00 EACH

TUSCAN CHICKEN
with Grilled Herb Marinated Chicken, Oven-Dried Tomatoes, Balsamic Onions and Provolone on Herb Focaccia with Pesto Aioli
32.00 EACH

SHAVED CURED HAM AND BABY SWISS
with Honey-Country Dijon Mustard on a Pretzel Roll
32.00 EACH

"ZLT" FLATBREAD SANDWICH
with Grilled Zucchini, Tomatoes, Jalapeño Jack Cheese and Sun-Dried Tomato Pesto
32.00 EACH

ITALIAN CHOPPED SALAD
with Grilled Chicken, Crispy Bacon, Romaine, Radicchio, Tomatoes, Red Onions, Ditalini and Crumbled Blue Cheese with Honey Dijon Vinaigrette
32.00 EACH
SMALL BITES & RECEPTIONS
NEW ENGLAND SPECIALTIES

- Slow-Cooked Boston Baked Beans with Caramelized Onions and Brown Bread
  4.25 EACH
- Individual Yankee Pot Roast with braised Beef Tips, Sweet Peas, Carrots and Potatoes topped with Mini Buttermilk Herb Biscuit
  5.00 EACH
- Mini Lobster Rolls with Griddled Brioche
  7.00 EACH
- “Soup Sip” Clam Chowder
  5.00 EACH

HAND CRAFTED MINI SLIDERS

- Slow-Roasted Prime Rib with Smoked Cheddar, Caramelized Onions and BBQ Sauce
  5.50 EACH
- Breaded Chicken Parmesan with Marinara and Fresh Mozzarella
  5.50 EACH
- Homemade Meatloaf with Crispy Onions and Sautéed Wild Mushrooms
  5.50 EACH
- Mediterranean Turkey Slider with Spinach and Feta
  5.50 EACH

EMPANADAS

- Slow Braised Ground Beef, Manznilla Olives, Poblano Peppers
  5.25 EACH
- Simmered Ground Chicken, Poblano, Chimichurri
  5.25 EACH
- Slow Cook Black Beans, Tomato, Onion
  5.25 EACH
SUMPTUOUS SATAYS

- Thai Peanut Ginger Chicken with Sweet Chili Sauce
  6.00 EACH
- Sizzling Short Rib with Thai Peanut Sauce
  6.00 EACH
- Basil-Garlic Shrimp with Chili Lime Mint Sauce
  6.00 EACH

MODERN MINIS

- Mini Calabasitas Tacos with Cilantro and Black Beans
  5.50 EACH
- Breaded Parmesan Stuffed Peppadew
  5.50 EACH
- Olive Manchego Bites
  5.50 EACH
- Ratatouille Tart
  5.50 EACH
- Caribbean Plantain Tart, Mango and Black Bean Relish
  5.50 EACH
- Fig and Blue Cheese Flatbread with Sweet Imported Fig Preserves, Creamy Blue Cheese and Green Onions *E
  5.50 EACH

MINI CHILLED SHRIMP SHOOTERS

- Classic Fisherman’s Wharf-Style with Lemon Horseradish Cocktail Sauce
  6.50 EACH
- Bayou-Blackened with Remoulade Sauce
  6.50 EACH
- Pesto-Marinated with Lemon Aioli
  6.50 EACH

ARANCINIS

- Lobster Arancini, Sherry Cream, Basil
  5.75 EACH
- Portobello Arancini, Garlic, Spinach, Mozzarella
  5.75 EACH
- Sausage Arancini, Peppers, Onions
  5.75 EACH

HORS D’OEUVRES

- MINI CHILLED SHRIMP SHOOTERS
  - Classic Fisherman’s Wharf-Style with Lemon Horseradish Cocktail Sauce
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      6.50 EACH
SMALL BITES

MASHED POTATO BAR
Lobster Mashed Potatoes
Yukon Gold Mashed Potatoes and Braised Short Ribs with a Cabernet Reduction
Sweet Mashed Potatoes with Cinnamon, Brown Sugar, Butter and Candied Pecans
12.00 PER GUEST *E

MAC-N-CHEESE MADNESS
CHOOSE 3
Buffalo Chicken with Jack and Blue Cheese
Smoked Pork with Green Chile and Cheddar
Cheetos-Crusted
Chorizo and Jack Cheese with Tortilla Crust
White Cheese with Spinach and Artichokes
Smoked Cheddar with BBQ Potato Chip Crust
11.00 PER GUEST *E

ARTISANAL CHARCUTERIE
Cured and Carved Bone-in Beef
Smoked Pork Loin
New England Salumi
Salt Cod Brandade
Cornichon, Olives, Mustard and Chutney
13.50 PER GUEST

GOURMET FOCACCIA
Fennel Sausage with Wild Mushroom and Asiago Cheese
Classic Clam Sauce and Farmer’s Cheese
Pulled Chicken with Cilantro Pesto and Four Cheeses
Roma Tomatoes with Basil and Fresh Mozzarella
11.00 PER GUEST
With rotating flavors throughout the day, the tantalizing aromas are sure to lead guests to your booth. Chef attendant included. 

**FLAVORS:**
- Apple Pie Cashews
- Curried Coconut Macadamia Nuts
- Snickerdoodle Walnuts

**APPROXIMATELY 350 (.75OZ/SERVINGS)**
2,900.00

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

**FLAVORS:**
- Blueberry-Lemonade Cheesecake
- Green Tea with Chai
- Apple-Rosemary

**APPROXIMATELY 240 SERVINGS**
1,200.00

Stop traffic with this original looking cocktail boasting an upside down Chloe Pop placed in a stemless wine glass of champagne. Your choice of banana, mango, raspberry, strawberry, or tangerine. Pick a flavor/color to compliment your branding and bring your show to life.

**APPROXIMATELY 120 SERVINGS**
1,615.00

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

**FLAVORS:**
- Roasted Banana Compote
- Nutella and Marshmallow Fluff

**APPROXIMATELY 240 SERVINGS**
1,450.00

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

**FLAVORS:**
- Red Velvet
- Mocha
- Cinnamon Roll

**APPROXIMATELY 240 SERVINGS**
1,200.00

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

**ATTENDANT INCLUDED:**
630.00
CHLOE’S FRUIT POPS
10 dozen assorted popsicles. *E
FLAVORS:
Strawberry
Mango
Chocolate
REQUIRES SPACE FOR INCLUDED TABLE TOP FREEZER
2,000.00

BEN & JERRY’S FLAVORS
10 dozen assorted 4 oz. ice cream cups *E
FLAVORS:
Chocolate Chip Cookie Dough
Chocolate Fudge Brownie
Cherry Garcia
Strawberry Cheesecake
Americone Dream
(Vanilla Ice Cream with Fudge Covered Waffle Cone Pieces & Caramel Swirl)
REQUIRES SPACE FOR INCLUDED TABLE TOP FREEZER
810.00

CAMPFIRE S’MORES PACKAGE
Roasted marshmallow sandwich with milk chocolate and graham crackers. *E
ATTENDANT INCLUDED
APPROXIMATELY 250 SERVINGS
2,000.00

CHOCOLATE CHIP COOKIE STOP
Cookie oven includes: one case of 240 cookies, napkins, plates, and serving platter. Additional cases of cookies are 480.00 each. *E
ATTENDANT INCLUDED
630.00 PER CASE
MARKEY LTD ESPRESSO SERVICE

Our Baristi are fully trained to get the most from our state-of-the-art espresso machines. The friendly crew will ensure your guests have a memorable visit, featuring drinks that you would see in any world-class espresso bar including: Cappuccinos, Lattes, Americanos, Espressos, and all the other favorites, as well as herbal teas and hot chocolate.

Includes a combination of 8 oz. cups for coffees and teas & 4 oz. cups for espressos, two trained staff to serve, counter, all equipment, consumables, stock and water and electrical supply.

POWER REQUIREMENTS:
Coffee machine: 5kW, 30 Amp at 208 volts
Grinder: 350W, 5 Amp at 110 volts
Refrigerator: 10 Amp at 115 volts

UP TO 1,500 SERVINGS
3,700.00 PER DAY

MARKEY LTD VEGETABLE & FRUIT JUICE BAR

Two trained Baristi will press fresh and seasonal, locally sourced fruits and vegetables, to produce the most natural of juices. Our menu is designed with nutritional values, taste, and color in mind.

Includes 8 oz. cups, two trained staff to serve, counter, all equipment, consumables, stock, water and electrical supply.

FLAVORS:
- ORLANDO ORANGE
  Carrot, Apple, Ginger and Orange Juice
- GREEN GODDESS
  Celery, Cucumber, Spinach, Apple and Lemon
- PINK LADY
  Apple, Pineapple and Beetroot

POWER REQUIREMENTS:
Juice machines: 3 x 20 Amp at 110 volts
(usually three machines are running)
Refrigerator: 2x10 Amp at 115 volts

UP TO 500 SERVINGS
3,600.00 PER DAY

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

GELATO BAR

Two trained staff members to scoop and serve various flavors of gelato with an array of flavors from which to choose. A perfect attraction to your booth. Our menu includes intensely delicious dairy-free sorbets and creamy gelati.

Includes 5 oz. cups, two trained staff to serve, gelato display cabinet, all equipment, consumables and stock and electrical supply.

FLAVORS:
- Chocolate
- Pistachio
- Vanilla Bean
- Dolce de Leche
- Raspberry
- Lemon

OUR GELATO FREEZER CAN DISPLAY UP TO 6 FLAVORS

POWER REQUIREMENTS:
Gelato cabinet: 3 kW, single phase, 15 Amp at 110 volts. A 24 hour power supply is required for the gelato cabinet.

UP TO 500 SERVINGS
3,600.00 PER DAY

*Additional orders may be added up to 1 week ahead of the first show day with a minimum of 100 servings at 5.00 each
MARKEY LTD FROZEN YOGURT OR SOFT SERVE ICE CREAM BAR

Two trained staff members to serve and garnish our popular Frozen Yogurt or Soft Serve Ice Cream Bar.

Includes 5 oz. cups, two trained staff to serve, counter, all equipment, consumables, stock and electrical supply.

FLAVORS:

FROZEN YOGURT FLAVORS
Non-Fat or Natural Tart base

SOFT SERVE ICE CREAM
Vanilla

TOPPINGS FOR BOTH
Strawberries
Blueberries
Pineapple
Granola
Milk Chocolate Chips
Sliced Almonds
Coconut
Caramel
Honey

POWER REQUIREMENTS:
Frozen Yogurt/Soft Serve machine: 3 kW, single phase, 20 Amp at 110 volts
Refrigerator: 10 Amp at 115 volts

UP TO 500 SERVINGS
3,600.00 PER DAY

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

MARKEY LTD SMOOTHIE BAR

Two trained baristas will cut, shake, stir, and blend an exciting menu. Fresh fruit and natural fruit puree ingredients will be combined to create colorful and exceptional flavors.

Includes 8 oz. cups, two trained staff to serve, counter, all equipment, consumables, stock and electrical supply.

FLAVORS:

Fantastic 5
Blueberry, Blackberry, Strawberry and Raspberry with Cranberry juice

TROPIC PASSION
Mango, Passion Fruit and Watermelon with Orange Juice and Coconut Water

ZINGER
Strawberry, Banana, Lime Juice and Mint with Apple Juice

PINKIE DELUXE
Strawberry & Cherry with Low-Fat Natural Yogurt

POWER REQUIREMENTS:
Blenders: 4 x 13 Amp at 110 volts
Refrigerator: 10 Amp at 115 volts

UP TO 500 SERVINGS
3,600.00 PER DAY

*Additional orders may be added up to 1 week ahead of the first show day with a minimum of 100 servings at 5.00 each
CHOCOLATE THERAPY SWEET REMEDIES

Based in Framingham, Chocolate Therapy makes a healthy indulgence that people can feel good about. The company’s line of award-winning, antioxidant-rich truffles, caramel and more feature surprising flavor combinations and layers of flavors infused with therapeutic, local ingredients, such as olive oil, cinnamon, lavender, green tea, blueberries and more. These ingredients do everything from help to prevent heart disease, reduce stress or simply soothe the soul. Boxed sets also available. Please speak with your catering manager for additional options.

YEAR-ROUND DARK CHOCOLATE TRUFFLES
- Stress Reliever (Honey, Lavender and Sage)
- Grand Marnier
- Blueberry Lemon Basil
- Dark Chocolate with Olive Oil and Sea Salt
- Strawberry Balsamic
- The Cure (Cayenne, Cinnamon and Bay Leaf)
- Pistachio
- Lemon Lavender
- Earl Greyer (Earl Grey Tea with Bergamot)
- Pom Bom

3.75 PER PIECE

DAIRY-FREE
- Castaway (Sesame Seeds and Coconut Oil)
- Dark Chocolate Hazelnut
- Black Coffee (Made with Soy Milk)

3.75 PER PIECE

CUSTOM CHOCOLATE BAR WITH LOGO
Choice of dark chocolate or milk chocolate
Note: Pricing does not include $275 fee for reusable silicon molds.

10.00 EACH

No minimums. Box substitutions available to suit individual preferences and diets, including dairy-free and sugar-free. Add $4.00 more for gift packaging and/or $2.00 more for ribbon. Custom logo chocolates (transfer sheet on top) also available for an additional setup fee.
BEVERAGES
**HOSTED DELUXE BAR**

**COCKTAILS**
Featuring Tito’s Vodka, Bombay Sapphire Gin, Hornitos Tequila, Bacardi 8 Rum, Maker’s Mark Bourbon, Dewar’s White Label Scotch Whisky, Macallan 12 Scotch Whisky Jameson Irish Whiskey, Jack Daniel’s Whiskey and Sweet and Dry Vermouth.

9.00 PER DRINK

**WINE BY THE GLASS**
- Proverb, Pinot Grigio
- Proverb, Chardonnay
- Proverb, Pinot Noir
- Proverb, Cabernet Sauvignon
- Wycliff, Brut
- Wycliff, Brut Rosé

9.00 PER GLASS

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

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**HOSTED PREMIUM BAR**

**COCKTAILS**
Featuring Svedka Vodka, Bombay Gin, Bacardi Superior Rum, Jim Beam Bourbon, Jose Cuervo Especial Tequila, Dewar’s White Label Scotch Whisky and Sweet and Dry Vermouth.

8.00 PER DRINK

**WINE BY THE GLASS**
- Proverb, Pinot Grigio
- Proverb, Chardonnay
- Proverb, Pinot Noir
- Proverb, Cabernet Sauvignon
- Wycliff, Brut
- Wycliff, Brut Rosé

8.00 PER GLASS

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# Wine by the Bottle

## White Wine
- **Chardonnay**
  - Kendall-Jackson
    - 60.00
  - Sonoma-Cutrer
    - 75.00
  - Stag’s Leap Karia
    - 105.00
  - Cakebread
    - 145.00
- **Sauvignon Blanc**
  - Kim Crawford
    - 60.00
  - Santa Margherita
    - 85.00
- **Pinot Grigio**
  - Love Story
    - 55.00
  - Santa Margherita
    - 85.00
- **Riesling**
  - Chateau Ste. Michelle
    - 42.00

## Red Wine
- **Pinot Noir**
  - Meiomi
    - 70.00
  - La Crema
    - 64.00
  - Josh Craftsman’s Collection
    - 45.00
  - Louis Martini
    - 70.00
- **Cabernet Sauvignon**
  - Meiomi
    - 70.00
  - Josh Craftsman’s Collection
    - 45.00
  - Louis Martini
    - 70.00
  - Murphy Goode
    - 40.00
  - 19 Crimes
    - 40.00
  - Conundrum
    - 55.00
  - The Prisoner
    - 120.00
- **Merlot**
  - Murphy Goode
    - 40.00
- **Malbec**
  - Alamos
    - 40.00
- **Red Blend**
  - 19 Crimes
    - 40.00
  - Conundrum
    - 55.00
  - The Prisoner
    - 120.00

## Bubbly
- **Sparkling**
  - Chandon Brut
    - 65.00
  - Nicolas Feuillatte Brut
    - 155.00
- **Champagne**
  - Nicolas Feuillatte Brut
    - 155.00

## Rosé
- **Rose**
  - Fleur de Mer
    - 60.00
  - Chandon
    - 85.00

## Local
- **Cabernet Sauvignon**
  - Boston Winery, Mass.
    - 60.00
  - Black Dog Shark
    - 48.00
  - Bread and Roses Rose
    - 46.00
## EXHIBITOR CATERING ORDER FORM

### EXHIBITING COMPANY INFORMATION

<table>
<thead>
<tr>
<th>COMPANY NAME: (Include Booth Name if Different)</th>
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<tbody>
<tr>
<td>BILLING ADDRESS:</td>
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<tr>
<td>CITY, STATE, ZIP CODE:</td>
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<tr>
<td>MAIN TELEPHONE NUMBER:</td>
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<td>MAIN FAX NUMBER:</td>
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<tr>
<td>EMAIL ADDRESS:</td>
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<tr>
<td>COUNTRY:</td>
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</tbody>
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### SITE INFORMATION

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

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<th>DATE</th>
<th>DELIVERY TIME/ SERVICE END TIME</th>
<th>ITEM DESCRIPTION</th>
<th>QTY</th>
<th>PRICE</th>
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Mail, or Scan (Along With Any Floor Plans) To:
EIMAN KARIM – CATERING SALES MANAGER
Levy Restaurants | Boston Convention & Exhibition Center
617.954.1046 | ekarim@levyrestaurants.com
CONTACT INFO

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

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900 Boylston Street
Boston, MA 02199
(617) 954-2189