



THE UNEXPECTED AWAITS

BOSTON CONVENTION
& EXHIBITION CENTER

EXHIBITOR CATERING MENU 2016 - 2017

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Signature
BOSTON

Remarkable experiences.
Imagination realized.™

Levy Restaurants

PLAN WITH EASE

To help facilitate your event planning, our policies and procedures are provided below.

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.

GUARANTEES

In order to provide the highest quality and service, a guaranteed number of attendees/quantities of food is required. Please refer to your Catering Agreement for more details.

If the guarantee is not received, Levy Restaurants will assume the number of persons/quantities specified on the original contracted event order is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual event attendance or consumption.

CHINA SERVICE

China service is a Levy Restaurants standard for all Meeting Rooms and Ballrooms, unless our high-grade and/or compostable, disposable ware is requested. All food and beverage events located in the Exhibit Halls or Outdoor Events (with the exception of plated meals), are accompanied by high-grade and/or compostable, disposable ware.

BAR SERVICE

For all events with alcohol service, a certified Levy Restaurants bartender is required. Alcohol cannot be brought into or removed from the premises.

LINEN SERVICE & DÉCOR

Levy Restaurants provides linen for most food and beverage events. For additional décor, we are pleased to assist you with centerpieces or arrangements. Additional fees will apply for any specialty items.

SPECIALTY EQUIPMENT

Specialty equipment such as water coolers and espresso machines are available. Please contact your Catering Sales Manager for options.

INCENTIVE PRICES

Incentive prices are valid for all orders placed more than twenty-one (21) days prior to the first day of the show.

SAMPLING

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

Alcohol: Contact your Catering Sales

Manager

Food: Not more than 2 ounces

Non-Alcoholic Beverages: Not more than 4 ounces

TABLES AND ELECTRICAL NEEDS

Levy Restaurants Exhibitor Catering does not supply tables or electrical needs for your booth. Please contact your service contractor.

CONTACT

BOSTON CONVENTION & EXHIBITION CENTER

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



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YOUR EXECUTIVE CHEF

CHRISTOPHER PULLING

Executive Chef Christopher Pulling brings the taste of New England alive at the Boston Convention & Exhibition Center. Modern preparations update traditional recipes passed down from the region's earliest settlers. Local seafood selections direct from the waterfront are complemented by hearty local favorites, serving up a melting pot of Boston flavors on every plate.

A graduate of the prestigious Culinary Institute of America, Christopher holds a degree in Hospitality and Culinary Arts, earned the title of Certified Executive Chef and Certified Culinary Administrator through the American Culinary Federation and holds a Certificate of Achievement in Advanced Baking and Pastry through the French Culinary Institute in NYC.

Christopher began his career with Levy Restaurants in 1999 at the Gaylord Entertainment Center in Nashville. In 2004, he joined Qwest Center Omaha as Executive Chef. Christopher was selected to the opening team of the Molson Center in Montreal and Bank One Ballpark in Phoenix, participated in the 2008 Olympic Swim Trial, 2006 All-Star Game and Super Bowl, 2005 Breeders' Cup, 2004 NFL Playoffs and multiple Kentucky Derbies, and has acted as a consultant for Manchester United and JFK Airport.

A veteran of the hospitality industry, Christopher brings 12 years of hotel and resort experience to the Levy family table. In his eight years with Hyatt Hotels and Resorts, Christopher earned numerous management awards, including Department of the Year. Two years at Destination Hotels & Resorts in Vail, Colorado, and an Area Chef position at Bristol Hotels & Resorts round out his experience.

EXPECT EXTRAORDINARY

Take a seat at our family table, where over 30 years of culinary and hospitality experience come together. Our business is creating the unforgettable and we understand every event stands alone. Experience our heartfelt hospitality and award-winning food in stunning surroundings, scaled to your needs and tailored to your taste.

EXHIBITOR CATERING MENU

MADE-TO-ORDER MORNINGS

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SIGNATURE BOSTON ITEMS
This symbol represents Signature Boston food and beverage items; try any of these for a taste of what our city has to offer!





MADE-TO-ORDER MORNINGS

Start your day off right with our traditional continental breakfast and add your favorites for a custom dining experience!

All Continental breakfasts include New England Coffee and an assortment of hot teas.



	INCENTIVE PRICE	STANDARD PRICE
TRADITIONAL CONTINENTAL BREAKFAST <ul style="list-style-type: none">• Orange and cranberry juices• Selection of individual low-fat yogurts• Breakfast breads and Danish• Sweet butter and fresh fruit preserves• New England Coffee and an assortment of hot teas	20.00 PER PERSON	22.00 PER PERSON
BREAKFAST BURRITO Breakfast burrito filled with farm fresh scrambled eggs, pico de gallo, and Chihuahua cheese	72.00 PER DOZEN	80.00 PER DOZEN
BACON, EGG AND CHEESE SANDWICH Bacon with Cheddar cheese and scrambled eggs on a buttery croissant	72.00 PER DOZEN	80.00 PER DOZEN
SCONES Spiced apple, blueberry, cranberry-orange, and ginger	45.00 PER DOZEN	49.50 PER DOZEN
MUFFIN TOPS Low-fat and whole grain	45.00 PER DOZEN	49.50 PER DOZEN
DANISH PASTRIES Fruit and cheese filled	45.00 PER DOZEN	49.50 PER DOZEN
BAGEL SHOP Fresh-baked bagels with low-fat and plain cream cheese <i>*Power Requirements: (1) 110volt/20amp outlet</i>	45.00 PER DOZEN	49.50 PER DOZEN
BREAKFAST BREADS Assorted breakfast breads served with sweet butter and fruit preserves	45.00 PER DOZEN	49.50 PER DOZEN
MARKET FRESH FRUIT PLATTER Honeydew, cantaloupe, pineapple, and kiwi with seasonal berries and strawberry-yogurt dipping sauce (serves 10 guests)	50.00 PER PLATTER	55.00 PER PLATTER

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SNACKS

	INCENTIVE PRICE	STANDARD PRICE
TORTILLA CHIPS Served with salsa cruda and guacamole	50.00 PER POUND	55.00 PER POUND
POTATO CHIPS AND GOURMET DIPS Kettle-style potato chips served with roasted garlic Parmesan, French onion, blue cheese dips	50.00 PER POUND	55.00 PER POUND
GRANOLA BARS	24.00 PER DOZEN	27.00 PER DOZEN
SNACK MIX	11.00 PER POUND	13.00 PER POUND
HERSHEY'S KISSES	12.00 PER POUND	14.00 PER POUND
PRETZEL TWISTS	11.00 PER POUND	13.00 PER POUND
DELUXE MIXED NUTS	18.00 PER POUND	20.00 PER POUND
WHOLE FRESH FRUIT	39.00 PER DOZEN	43.00 PER DOZEN
INDIVIDUAL YOGURTS Low-fat and fruit flavored yogurts	45.00 PER DOZEN	48.00 PER DOZEN
INDIVIDUAL GREEK YOGURTS Low-fat Greek and fruit flavored yogurts	57.00 PER DOZEN	62.00 PER DOZEN
ASSORTED CANDY BARS (FULL SIZED)	36.00 PER DOZEN	40.00 PER DOZEN
INDIVIDUAL BAGS OF CHIPS AND SNACKS	36.00 PER DOZEN	40.00 PER DOZEN

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BEVERAGES

	INCENTIVE PRICE	STANDARD PRICE
NEW ENGLAND COFFEE AND TEA Fresh-brewed New England Coffee, decaffeinated coffee and assorted hot tea	59.00 PER GALLON	64.00 PER GALLON
		
WICKED GOOD HOT CHOCOLATE Mini marshmallows, chocolate shavings, and whipped cream	59.00 PER GALLON	64.00 PER GALLON
HOT APPLE CIDER Orange zest and cinnamon sticks	59.00 PER GALLON	64.00 PER GALLON
FRESH LEMONADE	44.00 PER GALLON	482.00 PER GALLON
BLENDED LEMONADES Strawberry, cranberry lime, lavender, or lemon basil (minimum 3 gallons one flavor)	44.00 PER GALLON	48.00 PER GALLON
CLASSIC ICED TEA	44.00 PER GALLON	48.00 PER GALLON
BLENDED ICED TEA Raspberry, peach, or mango mint served with fresh lemon wedges (minimum 3 gallons one flavor)	44.00 PER GALLON	48.00 PER GALLON
SPA WATER REFRESHER Natural spring water infused with fresh fruit	45.00 PER GALLON	50.00 PER GALLON
AQUAFINA BOTTLED WATER (16.9 OZ)	90.00 PER CASE	99.00 PER CASE
BOTTLED JUICES (15.2 OZ) Orange, cranberry, and apple	90.00 PER CASE	99.00 PER CASE
ASSORTED PEPSI PRODUCTS (12 OZ)	90.00 PER CASE	99.00 PER CASE
FLAVORED POLAND SPRING SPARKLING WATER (16.9 OZ)	90.00 PER CASE	99.00 PER CASE
5-GALLON WATER JUG	35.00 EACH	38.50 EACH
WATER COOLER RENTAL <i>*Power Requirements: 110volt/20amps</i>	75.00 PER DAY	83.00 PER DAY
CUBED ICE (5 LB BAG)	6.00 PER BAG	7.00 PER BAG

OTHER EXHIBITOR SERVICES

BOTTLED WATER WAIVER FEE

A waiver fee applies to any exhibitor bringing in logo bottles of water. Waiver is priced per bottle — Please contact your Catering Sales Manager for details.



SWEETS



	INCENTIVE PRICE	STANDARD PRICE
WHOOPIE PIES Chocolate, carrot cake, and red velvet	35.00 PER DOZEN	39.00 PER DOZEN
BCEC JUMBO COOKIES Freshly baked jumbo cookies! Peanut butter, chocolate chunk, and oatmeal raisin cookies	38.00 PER DOZEN	42.00 PER DOZEN
THE HYNES COOKIES A smaller version of our fresh baked cookies! Peanut butter, chocolate chunk, and oatmeal raisin cookies	27.00 PER DOZEN	30.00 PER DOZEN
GOURMET BROWNIES Espresso, chocolate chunk, turtle, and fudge	38.00 PER DOZEN	42.00 PER DOZEN
MACAROON MADNESS Vanilla, pistachio, coffee, raspberry, lemon, and chocolate	37.00 PER DOZEN	41.00 PER DOZEN
GOURMET CUPCAKE BAR A variety of flavors including lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate, and vanilla bean	57.00 PER DOZEN	63.00 PER DOZEN
RICE KRISPY TREATS Classic, hand-dipped chocolate and peanut butter	38.00 PER DOZEN	42.00 PER DOZEN
GOURMET DESSERT BARS Raspberry, blueberry, lemon and nut-filled bars	38.00 PER DOZEN	42.00 PER DOZEN
CHEESECAKE LOLLIPOPS Assorted flavors	42.00 PER DOZEN	47.00 PER DOZEN
MINI CANNOLI	38.00 PER DOZEN	42.00 PER DOZEN
GOURMET CHOCOLATE TRUFFLES Raspberry, white chocolate, mocha, Bavarian cream, caramel, and dark chocolate	38.00 PER DOZEN	42.00 PER DOZEN
CHOCOLATE COVERED STRAWBERRIES	60.00 PER DOZEN	66.00 PER DOZEN

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CHEF'S TABLES

Minimum of 20 guests per selection. All Chef's Tables include disposable ware. Beverages are not included.

LITTLE ITALY

- Tomato Basil Soup
- Vegetable Chopped Salad — Honey Dijon vinaigrette
- Pesto Pasta Salad
- Wood Roasted Chicken
- Penne Primavera
- Grilled Asparagus
- Garlic bread
- Tiramisu & Cannolis

INCENTIVE PRICE — 30.00 PER PERSON

STANDARD PRICE — 33.00 PER PERSON



TASTES OF NEW ENGLAND

- Legal Sea Food clam chowder with oyster crackers!
- Field Greens Salad with Balsamic and Ranch Dressings
- Garlic Poached Fingerling Potato Salad
- Braised Short Ribs — Cranberry reduction & Parmesan polenta
- Four-Cheese Macaroni & Cheese
- Honey Glazed Carrots
- Assorted Whoopie Pies

INCENTIVE PRICE — 30.00 PER PERSON

STANDARD PRICE — 33.00 PER PERSON

FARM STAND SANDWICH & SALAD TABLE

- Harvest Grain Salad
- Classic Caesar Salad — Romaine hearts, traditional dressing, garlic croutons, and shaved Parmesan cheese
- Italian Bulkie — Shaved Genoa salami, cured ham, roast beef, marinated peppers, wilted spinach and Provolone with herb aioli
- Tuscan Chicken — Grilled herb marinated chicken, oven-dried tomato, balsamic onions, and Provolone on rosemary focaccia
- Vegetable Salad Sandwich — Pesto aioli and baby spinach on a croissant
- Kettle-Style Potato Chips & BBQ Chips
- Assorted Dessert Bars

INCENTIVE PRICE — 28.00 PER PERSON

STANDARD PRICE — 31.00 PER PERSON

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BOX LUNCHES

A great option for the grab and go lunch!

	INCENTIVE PRICE	STANDARD PRICE
BOX LUNCHES		
• Smoked Turkey on Wheat Bread — Bacon, tomato, lettuce, and herb aioli	32.00 EACH	35.00 EACH
• Roast Sirloin of Beef on Focaccia — Tomatoes, sweet onion jam, and Boursin cheese	32.00 EACH	35.00 EACH
• Grilled Chicken on Focaccia — Spinach, herb aioli, and Provolone cheese	32.00 EACH	35.00 EACH
• Ham and Swiss on Pretzel Bread	32.00 EACH	35.00 EACH
• “ZLT” Flatbread Sandwich — Grilled zucchini, tomatoes, jalapeños Jack cheese, and sun-dried tomato pesto	32.00 EACH	35.00 EACH
• Italian Chopped Salad — Grilled chicken, crispy bacon, romaine, radicchio, tomato, red onion, ditalini, and crumbled blue cheese with honey Dijon vinaigrette	32.00 EACH	35.00 EACH
EACH LUNCH INCLUDES:		
• Aquafina water or canned Pepsi products		
• Whole Fresh Fruit		
• Bag of Cape Cod Chips		
• Dancing Deer Cookie		



	INCENTIVE PRICE	STANDARD PRICE
BISTRO BOXES		
• Artisan cheese, gourmet crackers, and seasonal fruit with honey and vanilla yogurt dip	18.00 EACH	20.00 EACH
• Seasonal vegetable crudité with roasted pepper hummus, sea salt edamame and pita chips	12.00 EACH	14.00 EACH
• Dry-aged salami, prosciutto and coppa ham, aged provolone, cherry peppers, grilled Focaccia and sun-dried tomato oil	20.00 EACH	24.00 EACH
• Fresh Mozzarella and vine-ripe tomato with balsamic, roasted red bell pepper, Kalamata olives, pickled carrot, onion, and cauliflower served with basil pesto	20.00 EACH	24.00 EACH

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RECEPTION HORS D'OEUVRES

Prices shown below are incentive prices and applicable to all orders placed at least 21 days prior to show start. Orders placed less than 21 days prior to show start are subjected to standard pricing. 50 piece minimum per item.



NEW ENGLAND SPECIALTIES

- **New England Johnny Cakes** — Sage crème fraîche, roasted corn salad and micro greens 3.50 PER PIECE
- **Surf and Turf Brochettes** — Butter poached Maine lobster tail and herb-ash crusted petite filet of beef with blood orange béarnaise 7.00 PER PIECE
- **Slow-Cooked Boston Baked Beans** — Caramelized onions and brown bread 3.00 PER PIECE
- **Individual Yankee Pot Roast** — Braised beef tips, sweet peas, carrots, and potatoes topped with mini buttermilk herb biscuits 4.00 PER PIECE
- **BBQ Oyster** — Charred corn, smoky bacon, and citrus aioli 5.00 PER PIECE

CHEF'S FAVORITES

- **Sun-Dried Tomato Palmiers** — Grated Parmigiano Reggiano and fire-roasted pepper tapenade 3.50 PER PIECE
- **Blue Cheese and Roasted Apple Beignets** — Hard cider gastrique 3.50 PER PIECE
- **Chop Chop Asparagus Panzanella Tart** — Micro bread salad in a tomato basil tart shell 3.50 PER PIECE

FLATBREADS AND FLATINIS

- **Southwest Inspired Flatbreads** — Roasted corn, cilantro, beans, and roasted peppers 3.50 PER PIECE
- **Fig and Blue Cheese Flatbread** — Sweet imported fig preserves, creamy blue cheese, and green onions 4.50 PER PIECE
- **Chicken Pesto Flatbread** — Fresh pesto, diced chicken, tender artichoke hearts, sun-dried tomatoes, and Asiago cheese 4.50 PER PIECE
- **Mini Reuben Flatini** — Corned beef, sauerkraut, and Swiss cheese on lightly toasted flatbread 4.50 PER PIECE

RETRO MINIS — CLASSIC FAVORITES

- **Mini Caramelized Onion Tatins** — Goat cheese fondue and balsamic crème 3.50 PER PIECE
- **Beef Wellington Bites** — Horseradish cream 5.00 PER PIECE
- **Frank 'n Blanket** — Cocktail sausage and flaky puff pastry 3.00 PER PIECE
- **Chicken Cordon Blue** — Smoked ham and blue cheese sauce 3.50 PER PIECE

STUFFED MUSHROOMS

- **Fennel Sausage and Garlic Bread Crumbs** 4.00 PER PIECE
- **Grilled Vegetable** 4.00 PER PIECE
- **Maine Lobster** 5.50 PER PIECE

SUMPTUOUS SATAYS

- **Ginger Chicken** — Sweet chili sauce 4.50 PER PIECE
- **Sizzling Short Rib** — Thai peanut sauce 5.00 PER PIECE
- **Basil-Garlic Shrimp** — Chili lime mint sauce 5.00 PER PIECE

MINI CHILLED SHRIMP SHOOTERS

- **Classic Fisherman's Wharf-Style** — Lemon horseradish cocktail sauce 6.00 PER PIECE
- **Bayou-Blackened** — Rémoûlade sauce 6.00 PER PIECE
- **Pesto-Marinated** — Lemon aioli 6.00 PER PIECE



MINI ALL-BEEF BURGERS

- Tavern-Style Classic — American cheese and our secret sauce 5.50 PER PIECE
- Firehouse Burger — Bacon and barbecue sauce 5.50 PER PIECE
- Gourmet Burger — Truffle aioli and Gruyère cheese 5.50 PER PIECE

COASTAL FAVORITES

- Deviled Quail Eggs — Maine lobster “Louie” with lemon aioli 7.00 PER PIECE
- Signature Crab Cakes — Lemon aioli 6.00 PER PIECE
- Seared Sesame Tuna Wonton — Seaweed salad and wasabi cream 6.00 PER PIECE
- Smoked Salmon Cracker — Crème fraîche, capers, and red onion 6.00 PER PIECE

GRILLED ARTISAN BREAD CROSTINI

- Tomato Basil — Artisan olive oil 4.00 PER PIECE
- Whipped Ricotta — Olive salad 4.00 PER PIECE
- Beef Carpaccio — Garlic aioli and Parmesan 4.00 PER PIECE

QUESADILLAS

- House-Smoked Brisket and Cheddar Cheese — Avocado crema 4.50 PER PIECE
- Ancho Chicken and Jack Cheese — Salsa verde 4.50 PER PIECE
- Baby Spinach and Mushroom — Pico de gallo 4.50 PER PIECE

SPOONS

- Ahi Tuna Tartare — Lemon olive oil, capers, and basil 6.00 PER PIECE
- Classic Steak Tartare — Mustard, egg, and shallots 5.00 PER PIECE
- Fresh Crab Salad — Citrus aioli and fresh chives 6.50 PER PIECE

HANDCRAFTED MINI SLIDERS

- Slow-Roasted Prime Rib — Smoked Cheddar, caramelized onions, and BBQ sauce 5.00 PER PIECE
- Breaded Chicken Parmesan — Marinara and fresh Mozzarella 4.00 PER PIECE
- Homemade Meatloaf — Crispy onions and sautéed wild mushrooms 4.00 PER PIECE

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RECEPTION DISPLAYS



	INCENTIVE PRICE	STANDARD PRICE
NEW ENGLAND ARTISAN CHEESE DISPLAY The best cheese from the six states of New England, featuring an assortment of hard, soft, fresh, and triple crème cheese, local honey, candied walnuts, and preserves with crackers, crostini, and grissini (serves approximately 25)	250.00	275.00
ARTISAN CHEESE BOARD Selection of local and imported farmstead cheese, accompanied by housemade chutneys, local honey, artisan breads, and crackers (serves 25)	195.00	215.00
FARMERS MARKET TABLE Chef's selection of local cheese with fruit chutneys, local honey, crackers, and farmer's market crudités with a variety of dips. Accompanied by fresh baked artisan breads and flavored olive oil (serves 25)	210.00	230.00
GARDEN FRESH VEGETABLE BASKET Chef's colorful selection of the freshest market vegetables, served with buttermilk ranch dip, traditional hummus, fresh basil pesto, crackers, and breadsticks (serves 25)	175.00	192.50
ANTIPASTI Imported cured meats, cheeses, local seasonal vegetables, marinated olives, and warm spinach and artichoke fondue. Served with a variety of flatbreads, crostini, and breadsticks (serves 25)	225.00	247.50
MARKET FRESH FRUIT PLATTER Honeydew, cantaloupe, pineapple, and kiwi with seasonal berries and strawberry yogurt sauce (serves 10)	50.00	55.00
RAW BAR A selection of the freshest available chilled seafood. Served with artisan crackers, horseradish cocktail sauce, lemon aioli, rémoulade, and specialty hot sauces <ul style="list-style-type: none"> • Jumbo shrimp • Fresh oysters • Crab legs 	MARKET PRICE	MARKET PRICE
SMOKED SALMON A great addition to the raw bar! Pastrami-smoked salmon served with classic garnishes, sliced pumpernickel and crème fraîche (serves 25)	275.00	302.50
SUSHI A selection of fresh made maki, including California rolls, spicy tuna rolls, and smoked salmon rolls, as well as market fresh sashimi. Served with seaweed salad, wasabi, pickled ginger, and a variety of dipping sauces (serves 25)	395.00	435.00

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EXHIBITOR FAVORITES AND TRAFFIC PROMOTERS

Do you need a unique way to make your booth stand out from the crowd? We can help! Let us customize a booth traffic promoter to meet your needs. Here are a few ideas to get you started.

NOTE: Exhibitors are responsible for power requirements for all services listed below.

	INCENTIVE PRICE	STANDARD PRICE
SEASONAL FRUIT SHORTCAKES	84.00 PER DOZEN	92.00 PER DOZEN
LIVE ACTION STATION		
Freshly grilled brioche with seasonal fruit and house made whipped cream served in a mason jar. Price does not include: Electric, Attendant, Work Space (Table), Trash Removal, or Clean Up		
*An attendant is required for this service		
*Power Requirements: 110volt/20amps (grill)		
CHOCOLATE CHIP COOKIE STOP	480.00	530.00
Cookie Oven includes: one case of 240 cookies, napkins, plates, serving platter. Price does not include: Electric, Attendant, Work Space (Table), Trash Removal, or Clean Up		
*An attendant is required for this service		
*Power Requirements: 110volt/20amps (oven)		
ADDITIONAL CASE OF COOKIES	480.00	530.00
ICE CREAM COOLER	480.00	530.00
Ice Cream Cooler includes: 10 dozen assorted ice cream bars and napkins. Price does not include: Electric, Attendant, Work Space (Table), Trash Removal, or Clean Up		
*Power Requirements: 110volt/20amps (cooler)		
ADDITIONAL 120 ASSORTED ICE CREAM BARS	480.00	530.00
CAMPFIRE S'MORES PACKAGE	4.00 PER PERSON	5.00 PER PERSON
On-stage roasted marshmallow sandwich with milk chocolate and graham crackers. Price does not include: Attendant, Work Space (Table), Trash Removal, or Clean Up		
*An attendant is required for this service		
DONUTS AND KEURIG COFFEE	500.00 PER DAY	550.00 PER DAY
Eight dozen donuts to include chocolate, plain, glazed, and butternut. Paired with 96 cups of regular, decaf, or flavored Keurig K-cups. Price does not include: Electric, Attendant, Work Space (Table), Trash Removal, or Clean Up		
*An attendant is required for this service		
*Power Requirements: 110volt/20amps		
CHLOE'S FRUIT POPS	690.00	760.00
10 dozen assorted popssicles. Flavors to include: Mango, Pear, Strawberry, Dark Chocolate, Blueberry, Banana, and Apple		
Price does not include: Attendant, Work Space (Table), Trash Removal, or Clean Up		
BEN & JERRY'S FLAVORS	810.00	890.00
10 dozen assorted 4 oz. ice cream cups. Flavors to include: Chocolate Chip Cookie Dough, Chocolate Fudge Brownie, Cherry Garcia, Strawberry Cheesecake, and Americone Dream (Vanilla Ice Cream with Fudge Covered Waffle Cone Pieces & Caramel Swirl)		
Price does not include: Attendant, Work Space (Table), Trash Removal, or Clean Up		
DIPPIN' DOTS ICE CREAM	810.00	890.00
10 dozen assorted 3 oz. ice cream packs. Flavors to include: Chocolate, Vanilla, Cookies n' Cream, Chocolate Chip Cookie Dough, and Mint Chocolate		
Price does not include: Attendant, Work Space (Table), Trash Removal, or Clean Up		
*An attendant is required for this service		
DIPPIN' DOTS YODOTS FROZEN YOGURT	810.00	890.00
10 dozen assorted 3 oz. frozen yogurt packs. Flavors to include: Chocolate & Vanilla, Cookies n' Cream, and Cookie Dough		
Price does not include: Attendant, Work Space (Table), Trash Removal, or Clean Up		
*An attendant is required for this service		



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Before placing your order, please inform your server if a person in your party has a food allergy.

WICHES OF BOSTON

1,550.00 PER DAY

Attract crowds to your booth with a magical, cool mist! Starting with the finest ingredients, zapped by an instant jolt of liquid nitrogen, in mere seconds, smooth flavorful creations emerge from a cloud of cool mist. No magic wand, no abracadabra, just a touch of modern culinary magic.

Appropriate supplies to include: rental of "Wiches of Boston" machinery, 2 trained 'mixologists,' paper/plastic cups, spoons and napkins.

Price does not include: Electric, Work Space (Table), Trash Removal, or Clean Up

**Power Requirements: TBD*

ALL ICE CREAM, FROZEN YOGURT AND SORBETS ARE AVAILABLE IN THE FOLLOWING SIZES:

4 OZ SERVING	6.00 EACH	<i>*Minimum order of 250 cups</i>
3 OZ SERVING	4.50 EACH	<i>*Minimum order of 350 cups</i>
2 OZ SERVING	3.55 EACH	<i>*Minimum order of 450 cups</i>

MAKE IT AN ICE CREAM SANDWICH FOR 1.00 MORE!

ADDITIONAL ORDERS MAY BE PLACED ON-SITE IN 100 CUP INCREMENTS.

ICE CREAM FLAVORS INCLUDE:

TRADITIONAL FLAVORS:

- Vanilla, Chocolate, and Strawberry

OR

- Vanilla with crisp Italian almond cookie crumble and dark sweet cherries
- Nutella with toasted hazelnuts and crisp sweet pizzelle cookies
- Dark Belgian chocolate with chocolate caramel truffle
- Fresh mint with chocolate chunks
- Lemon with Blueberry Streusel
- Rich Italian espresso with lightly salted chocolate brownies
- Lightly salted caramel with praline pecans

FROZEN YOGURT FLAVORS INCLUDE:

Creamy smooth mango, blueberry, chai, or strawberry.

All can be complemented with sweet yogurt dipped pretzels or yogurt covered raisins.

SORBET FLAVORS INCLUDE:

- Raspberry
- Passion fruit
- Mango
- Blood Orange





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MARKEY LTD ESPRESSO SERVICE

3,200.00 PER DAY

Our Baristas are fully trained to get the most from our state-of-the-art espresso machines. Our friendly crew ensures your guests will 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 chocolates.

Price per day includes up to 1500 servings (combination of 8 oz. cups for coffees and teas & 4 oz. cups for espressos), two trained staff to serve, counter, all equipment, consumables, stock, water, and electrical supply. iPad menu is also provided for the bar.

POWER REQUIREMENTS:

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

MARKEY LTD VEGETABLE & FRUIT JUICE BAR

3,400.00 PER DAY

Two trained baristas 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.

FLAVORS:

- Orlando Orange: Carrot, Apple, Ginger, and Orange Juice
- Green Goddess: Celery, Cucumber, Spinach, Apple, and Lemon
- Pink Lady: Apple, Pineapple, and Beetroot

Price per day includes up to 500 servings (8 oz. cups), two trained staff to serve, counter, all equipment, consumables, stock, water, and electrical supply. iPad menu is also provided for the bar. Additional orders may be added on show day with a minimum order of 100 servings at 5.00 each.

POWER REQUIREMENTS:

- Juice machines: 3 x 20 Amp at 110 volts (usually three machines are running)
- Refrigerator: 2 x 10 Amp at 115 volts

MARKEY LTD MILKSHAKE BAR

3,400.00 PER DAY

Traditional, old-fashioned thick and creamy flavorful milkshakes made to order using all-natural ingredients. The Markey Milkshake Bar will keep them coming all day long!

FLAVORS:

- Strawberry, Chocolate, Banana, Caramel — Choose any or all!

Price per day includes up to 500 servings (8 oz. cups), two trained staff to serve, counter, all equipment, consumables, stock, water, and electrical supply. iPad menu is also provided for the bar. Additional orders may be added on show day with a minimum order of 100 servings at 5.00 each.

POWER REQUIREMENTS:

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

Prices do not include trash removal and cleaning service.

Your service includes the use of our counter with built-in refrigerator. If you prefer to use existing counter space within your booth for the service please, let us know.





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MARKEY LTD ITALIAN GELATO BAR

3,400.00 PER DAY

Two trained staff members to scoop and serve various flavors of Gelato with an array of flavors, a perfect attraction to your booth. Our menu of flavors includes intensely delicious dairy-free sorbets and creamy Gelato.

FLAVORS:

- Chocolate, Pistachio, Vanilla Bean, Dulce de Leche, Raspberry, and Lemon
- Our Gelato freezer can display up to 6 flavors.*

Price per day includes up to 500 servings (5 oz. cups), two trained staff to serve, Gelato display cabinet, all equipment, consumables, stock, and electrical supply. iPad menu is also provided for the bar. Additional orders may be added on show day with a minimum order of 100 servings at 5.00 each.

POWER REQUIREMENTS:

- Gelato cabinet: 3 kW, single phase, 15 Amp at 110 volts. A 24 hours power supply is required for the Gelato cabinet.

MARKEY LTD SMOOTHIE BAR

3,400.00 PER DAY

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.

FLAVORS:

- Fantastic 5: Blueberry, Blackberry, Strawberry, and Raspberry with Cranberry Juice
- Tropic Passion: Mango, Passion Fruit, and Watermelon with Orange Juice & Coconut Water
- Zinger: Strawberry, Banana, Lime Juice, and Mint with Apple Juice
- Pinkie Deluxe: Strawberry & Morello Cherry with Low-Fat Natural Yogurt

Price per day includes up to 500 servings (8 oz. cups), two trained staff to serve, counter, all equipment, consumables, stock, and electrical supply. iPad menu is also provided for the bar. Additional orders may be added on show day with a minimum order of 100 servings at 5.00 each.

POWER REQUIREMENTS:

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

MARKEY LTD FROZEN YOGURT OR SOFT SERVE ICE CREAM BAR

3,400.00 PER DAY

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

- **FROZEN YOGURT FLAVORS:** Non-Fat or Natural Tart base
- **SOFT SERVE ICE CREAM:** Vanilla
- **TOPPINGS FOR BOTH:** Strawberry, Blueberry, Pineapple, Granola, Milk Chocolate Chips, Sliced Almonds, Coconut, Caramel, and Honey

Price per day includes up to 500 servings (5 oz. cups), two trained staff to serve, counter, all equipment, consumables, stock, and electrical supply. iPad menu is also provided for the bar. Additional orders may be added on show day with a minimum order of 100 servings at 5.00 each.

POWER REQUIREMENTS:

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

Prices do not include trash removal and cleaning service.

Your service includes the use of our counter with built-in refrigerator. If you prefer to use existing counter space within your booth for the service please, let us know.





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BAR SELECTIONS

Beverages are billed on consumption unless otherwise noted, bartender fees apply.

HOSTED DELUXE BAR

COCKTAILS Featuring Tito's Handmade Vodka, Dewar's 12, Bacardi Superior, Jameson Irish Whiskey, Jose Cuervo Tradicional, Jack Daniel's, Bombay Sapphire, Maker's Mark, Hennessy VS, Martini & Rossi Dry and Sweet Vermouth	7.50 PER DRINK
WINES BY THE GLASS Featuring Grey Stone Chardonnay, Avalon Cabernet Sauvignon, Mark West Pinot Noir, and Beringer White Zinfandel	7.00 PER GLASS
SPARKLING Cook's Brut	7.00 PER GLASS
Imported Beer	6.50 PER DRINK
Domestic Beer	6.25 PER DRINK
Bottled Water	3.75 PER DRINK
Soft Drinks	3.75 PER DRINK
Juices	3.75 PER DRINK

HOSTED PREMIUM BAR

COCKTAILS Featuring Svedka Vodka, Jose Cuervo Especial, Bombay, Dewar's, Jim Beam, Bacardi Superior, Canadian Club, Christian Bros. Brandy, Martini & Rossi Dry and Sweet Vermouth	7.00 PER DRINK
WINES BY THE GLASS Featuring Woodbridge by Robery Mondavi Chardonnay, Cabernet Sauvignon, Merlot, and White Zinfandel	6.25 PER GLASS
SPARKLING Cook's Brut	7.00 PER GLASS
Imported Beer	6.50 PER DRINK
Domestic Beer	6.25 PER DRINK
Bottled Water	3.75 PER DRINK
Soft Drinks	3.75 PER DRINK
Juices	3.75 PER DRINK

*Cash bar options are available.
All bar services require a Levy Restaurants bartender.*

EXHIBITOR CATERING ORDER FORM

Please provide the following information to process your order:

EXHIBITING COMPANY INFORMATION				
COMPANY NAME (Include booth name if different):				
BILLING ADDRESS:				
CITY, STATE, ZIP CODE:		COUNTRY:		
MAIN TELEPHONE NUMBER:				
MAIN FAX NUMBER:				
EMAIL ADDRESS:				
BOOTH INFORMATION				
EVENT NAME:				
BOOTH NUMBER:		BOOTH SIZE:		
ON-SITE CONTACT NAME:				
ON-SITE CONTACT CELL NUMBER:				
DELIVERY DATE	DELIVERY TIME/ END TIME	ITEM DESCRIPTION	QTY	TOTAL PRICE

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This letter serves as my formal written authorization and approval for you to charge the credit card indicated below for any and all charges related to food services at the Hynes and BCEC. This letter shall constitute my express written permission for you to charge, to the extent not previously paid for, the credit card for the initial deposit, the balance due before and any charges incurred during the event.

CREDIT CARD AUTHORIZATION			
CARD TYPE:	<input type="checkbox"/> VISA <input type="checkbox"/> MC <input type="checkbox"/> AMEX <input type="checkbox"/> DISCOVER	BILLING ZIP CODE:	
CREDIT CARD NUMBER:		EXP DATE:	
SIGNATURE OF CARD HOLDER:		NAME AS APPEARS ON CARD:	