

2021 EXHIBITOR MENU



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

Contact your Catering Sales Manager

Food

Not more than 2 ounces

Non-Alcoholic Beverages

Not more than 4 ounces

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

*E 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

*E 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



SWEET TREATS

THE SWEET

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

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



SAVORY TREATS

THE SAVORY

ASSORTED SNACKS

Garden Fresh Crudité's with Buttermilk Ranch Dipping Sauce

55.00 SERVES 10

Deluxe Mixed Nuts

18.00 PER POUND

Assorted Granola Bars

36.00 PER DOZEN

Assorted Energy Bars

55.00 PER DOZEN

ARTISANAL BAVARIAN PRETZEL+ *E

Traditional Salted Bavarian with Brown Mustard

Chipotle and Yellow Mustard with Warm Sam Adams Boston Lager Cheese

Cinnamon Sugar with Vanilla Bean Sauce

108.00 PER DOZEN

POTATO CHIPS AND GOURMET DIPS

Kettle-Style Potato Chips with Roasted Garlic Parmesan, French Onion and Blue Cheese Dips

4.75 PER GUEST

Assorted Individual Bags of Potato Chips Including Cape Cod Chips, Stacy's Pita Chips, Smartfood Popcorn and Pop Chips

39.00 PER DOZEN

FARMSTEAD CHEESE DISPLAY

Chef's Selection of Local and Imported Cheeses with Flavored Honey, Fresh Seasonal Berries, Dried Fruit Garnish, Artisan Breads and Crackers

350.00 SERVES 25

HUMMUS TRIO

Traditional Chickpea, White Bean and Edamame Hummus, Served with Crispy Carrots, Celery, Crackers and Pita Chips

210.00 SERVES 25

ENERGY MIX

Pre-Packaged Assortment of Dried Papaya, Yogurt Coated Raisins, Roasted Almonds, Roasted Peanuts, Dried Cranberries, Chocolate Chunks and Banana Chips

9.00 EACH

+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

The background image is a blurred photograph of a buffet table. In the foreground, there are several small glass bowls containing red cherry tomatoes and green olives. Behind them, there are larger bowls and trays with various food items, including what appears to be a salad with green leaves and some bread or crackers. Numerous silver serving utensils, like tongs and spoons, are scattered across the table, some standing upright. The overall scene is brightly lit, suggesting an indoor setting with natural light. A dark blue rectangular box is superimposed over the center of the image, containing the text "SMALL BITES & RECEPTIONS" in a white, thin, sans-serif font.

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, Manzanilla Olives, Poblano Peppers

5.25 EACH

Simmered Groun 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

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

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

ARANCINIS

Lobster Arancini, Sherry Cream, Basil

5.75 EACH

Portabello Arancini, Garlic, Spinach, Mozzarella

5.75 EACH

Sausage Arancini, Peppers, Onions

5.75 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



TRAFFIC BUILDERS

NEW ENGLAND NUT ROASTER

With rotating flavors throughout the day, the tantalizing aromas are sure to lead guests to your booth. Chef attendant included. *E

FLAVORS:

Apple Pie Cashews

Curried Coconut Macadamia Nuts

Snickerdoodle Walnuts

APPROXIMATELY 350 (.75OZ/SERVINGS)

2,900.00

WALKING WAFFLE BITES

“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. *E

FLAVORS:

Red Velvet

Mocha

Cinnamon Roll

Assorted toppings included

APPROXIMATELY 240 SERVINGS

1,200.00

STROLLING HYDRATION STATION

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

CHOCOLATE GYRO STATION

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. *E

FLAVORS:

Roasted Banana Compote

Nutella and Marshmallow Fluff

APPROXIMATELY 240 SERVINGS

1,450.00

CHAMPOPSICLE COCKTAIL

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

BARTENDER FEE NOT INCLUDED

REQUIRES SPACE FOR INCLUDED TABLE TOP FREEZER

1,615.00

ICE CREAM BARS

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

ATTENDANT INCLUDED.

630.00

WAFLE BUILDERS

CHLOE'S FRUIT POPS

10 dozen assorted popsicles. *E

FLAVORS:

Strawberry

Mango

Chocolate

REQUIRES SPACE FOR INCLUDED TABLE
TOP FREEZER

2,000.00

CAMPFIRE S'MORES PACKAGE

Roasted marshmallow sandwich with milk
chocolate and graham crackers. *E

ATTENDANT INCLUDED

APPROXIMATELY 250 SERVINGS

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

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.



CHOCOLATE THERAPY
sweet remedies

BEVERAGES



BAR SELECTIONS

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

BEER

IMPORTED/PREMIUM BEER

6.50 EACH

DOMESTIC BEER

6.25 EACH

NON-ALCOHOLIC

BOTTLED WATER

4.00 EACH

SOFT DRINKS

4.00 EACH

JUICES

4.75 EACH

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

BEER

IMPORTED/PREMIUM BEER

6.50 EACH

DOMESTIC BEER

6.25 EACH

NON-ALCOHOLIC

BOTTLED WATER

4.00 EACH

SOFT DRINKS

4.00 EACH

JUICES

4.75 EACH

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

WINE BY THE BOTTLE

WHITE WINE

CHARDONNAY
Kendall-Jackson
60.00

CHARDONNAY
Sonoma-Cutrer
75.00

CHARDONNAY
Stag's Leap Karia
105.00

CHARDONNAY
Cakebread
145.00

SAUVIGNON BLANC
Kim Crawford
60.00

PINOT GRIGIO
Love Story
55.00

PINOT GRIGIO
Santa Margherita
85.00

RIESLING
Chateau Ste. Michelle
42.00

RED WINE

PINOT NOIR
Meiomi
70.00

PINOT NOIR
La Crema
64.00

CABERNET SAUVIGNON
Josh Craftsman's Collection
45.00

CABERNET SAUVIGNON
Louis Martini
70.00

MERLOT
Murphy Goode
45.00

MALBEC
Alamos
40.00

RED BLEND
19 Crimes
40.00

RED BLEND
Conundrum
55.00

RED BLEND
The Prisoner
120.00

BUBBLY

SPARKLING
Chandon Brut
65.00

CHAMPAGNE
Nicolas Feuillatte Brut
155.00

ROSÉ

ROSE
Fleur de Mer
60.00

SPARKLING ROSÉ
Chandon
85.00

LOCAL

CABERNET SAUVIGNON
Boston Winery, Mass.
60.00

BLACK DOG SHARK
IN THE POND
Boston, Mass.
48.00

BREAD AND ROSES ROSE
Boston Winery, Mass.
46.00

EXHIBITOR CATERING ORDER FORM

EXHIBITING COMPANY INFORMATION	
COMPANY NAME: (Include Booth Name if Different)	
BILLING ADDRESS:	
CITY, STATE, ZIP CODE:	
MAIN TELEPHONE NUMBER:	COUNTRY:
MAIN FAX NUMBER:	
EMAIL ADDRESS:	

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

DATE	DELIVERY TIME/ SERVICE END TIME	ITEM DESCRIPTION	QTY	PRICE

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

BOSTON CONVENTION & EXHIBITION CENTER

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(617) 954-2382

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Signature
BOSTON™