ANAHEIM CONVENTION CENTER
**BOOTH CATERING MENU**

(0922)

FOR MENU INFORMATION & QUESTIONS CALL 714-765-8800

TO PLACE ORDERS EMAIL FORM TO ACC-CATERING@ARAMARK.COM

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### ARTISAN BAKERY SELECTION

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per doz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scones</td>
<td>$55</td>
</tr>
<tr>
<td>Muffins</td>
<td>$48</td>
</tr>
<tr>
<td>Fruit and cheese Danish</td>
<td>$55</td>
</tr>
<tr>
<td>Sliced Breakfast Breads</td>
<td>$48</td>
</tr>
<tr>
<td>Coffee Cake</td>
<td>$55</td>
</tr>
<tr>
<td>Executive Selection</td>
<td>$66</td>
</tr>
<tr>
<td>Assorted Croissant Packages</td>
<td>$66</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>$84</td>
</tr>
<tr>
<td>Assorted Bagels</td>
<td>$58</td>
</tr>
<tr>
<td>Whole Wheat Bagel or English Muffins with Peanut Butter</td>
<td>$58</td>
</tr>
<tr>
<td>+ Almond Butter</td>
<td>$64</td>
</tr>
</tbody>
</table>

### REFRESHERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per doz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Baked Cookies</td>
<td>$60</td>
</tr>
<tr>
<td>Dessert Bars</td>
<td>$70</td>
</tr>
<tr>
<td>Brownies</td>
<td>$66</td>
</tr>
<tr>
<td>Cupcake Assortment</td>
<td>$65</td>
</tr>
</tbody>
</table>

### MORNING TAKE A BREAK

Breaks increase productivity and creativity. Working for long stretches without breaks leads to stress and exhaustion. Taking breaks refreshes the mind, replenishes your mental resources, and helps you become more creative.

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### BREAKFAST BURRITOS

Minimum 12 servings

<table>
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<tr>
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<tbody>
<tr>
<td>Wellness Break Cleanse</td>
<td>$25</td>
</tr>
<tr>
<td>Healthy Start</td>
<td>$20</td>
</tr>
<tr>
<td>Bacon and Eggs</td>
<td>$28</td>
</tr>
</tbody>
</table>

### À LA CARTE ENHANCEMENTS TO YOUR BUFFET

Minimum 12 servings

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<tr>
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</tr>
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<tbody>
<tr>
<td>Bacon and Eggs</td>
<td>$12.50</td>
</tr>
<tr>
<td>Fresh fruit salad</td>
<td>$12.50</td>
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**MORNING**

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**EXECUTIVE SELECTION**

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<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Banana nut, marble, lemon poppy, zucchini</td>
<td>$55</td>
</tr>
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</table>

**COFFEE CAKE**

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<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Cinnamon crumb, apple cheese, blueberry cheese</td>
<td>$55</td>
</tr>
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**ASSORTED BAGELS**

<table>
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<tr>
<td>with cream cheese</td>
<td>$58</td>
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**WHOLE WHEAT BAGEL OR ENGLISH MUFFINS WITH PEANUT BUTTER**

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### BREAKFAST SANDWICHES

$12.75 each

- Freshly baked croissant, bacon egg* and cheddar cheese
- Freshly baked croissant, sausage, egg* and cheddar cheese
- English muffin, Morning Star veggie sausage, vegan egg, vegan cheese
- English muffin, bacon, egg* and cheese
- English muffin, sausage, egg* and cheese

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### BREAKFAST BUFFETS

All individual items require a minimum order of one dozen per item, unless otherwise noted.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
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(0922)
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BOOTH CATERING MENU
(0922)

ASSORTED SOFT DRINKS
PEPSI PRODUCTS* $4.75
PERRIER SPARKLING WATER $5.50
OUR PRIVATE LABELED RPET ANAHEIM BOTTLED WATER $4.75
BOTTLED COLD BREW $8.50
Black coffee, espresso, vanilla
MILK $4.50 per half pint (Minimum 1 dozen)
2%, Non Fat or Chocolate
TROPICANA JUICE ASSORTMENT $4.75
Orange, apple and cranberry
WATER COOLER $55 per day
(115 volt 5 amp electrical required)
ARROWHEAD WATER $90
(5 gallon)
INDIVIDUAL
Our specialty juices and waters are infused with local fruits and organic herbs, some of which are grown right on property in our own rooftop garden.

QUALITY LOCAL PARTNERS
We pride ourselves on supporting local businesses in Southern California. We currently partner with over 10 local breweries as well as a partnership with over 20 local food trucks, artisan chefs, and local farms. We are excited about our new partnership with Bohdi Leaf Coffee Traders, located in Orange, California and provide high end specialty coffee directly from farms to your cup.

We offer Fair Trade Certified coffee products. Fair Trade Certified products empower farmers and farm workers to lift themselves out of poverty by investing in their farms and communities, protecting the environment.

We have disposed of the use of most PC (portion control) items and bring you natural sugar and chemical free sweeteners as well as local dairy creamers in bulk service for your beverage experience.

DRINKS

FRESH BREWED FAIR TRADE COFFEE $75 per gallon
Regular and decaffeinated Bohdi Leaf coffee, includes half and half, Truvia, Sugar in the Raw and Equal + ALMOND MILK, OAT MILK $6 per quart + MONIN SYRUPS vanilla, sugar free vanilla, caramel, hazelnut, coconut $23 per bottle
TAZO HERBAL TEAS $75 per gallon
Includes honey and lemon
COLD BREWED COFFEE $99 per gallon
Fresh brewed chilled coffee, regular and decaffeinated, includes half and half, oat milk, Truvia, Sugar in the Raw, Equal and vanilla syrup
FRESH SQUEEZED LEMONADE $60 per gallon
FRESH SQUEEZED STRAWBERRY LEMONADE $50 per gallon
BREWED ICED TEA $50 per gallon
Served with lemon wedges
INFUSE IT with pineapple, mango or peach $50 per gallon
AQUA FRESCA $60 per gallon
Watermelon, pineapple or cantaloupe
JUICE $55 per gallon
Orange, cranberry, apple or grapefruit
SPA WATER $60 per gallon
Choice of spa water cucumber-lime-mint, strawberry-basil

KEURIG PACKAGE $400 per package
Make-it-yourself Keurig single brew machine that contains four packages of 24 cups (96 cups total) with choice of: Regular Bohdi Leaf coffee and/or Earl Grey and Green teas, five gallons water, condiments. (Requires 120 volt, 15.3 amp electrical)
24 K-CUP REPLENISHMENT $85 per package
Choice of Regular Bohdi Leaf coffee, Bohdi Leaf decaf coffee, Earl Grey and Green teas, replenish 10 gallon water, appropriate condiments

All individual items require a minimum order of one dozen per item, unless otherwise noted. *Coke Products available on request.

BY THE GALLON

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### SNACKS

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### INDIVIDUAL

- **ASSORTED FULL SIZE CANDY BARS**
  - $52 per doz
- **SALTED CARAMEL COOKIE**
  - $52 per doz
- **JUSTIN’S PEANUT BUTTER CUPS**
  - $84 per doz 2-pack
- **CHEWY MARSHMALLOWS BAR**
  - $72 per doz
- **ICE CREAM BARS**
  - $72 per doz
- **MINI PRETZELS**
  - $48 per doz
- **PEANUTS**
  - $48 per doz
- **ALMONDS**
  - $48 per doz
- **CASHEWS**
  - $72 per doz
- **GOURMET “POP’S” POPCORN**
  - $72 per doz
- **KETTLE CHIPS**
  - $48 per doz
- **TRAIL MIX**
  - $72 per doz

### SHARED

- **MINIMUM 12 Servings**

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### CHEFMADE FLASH FRIED KETTLE CHIPS

- **CHEFMADE FLASH FRIED KETTLE CHIPS**
  - $6 per person
  - Ranch or french onion dip

### HOUSE-MADE TORTILLA CHIPS

- **HOUSE-MADE TORTILLA CHIPS**
  - $6 per person
  - with red fire roasted and tomatillo salsas

### CALIFORNIA GUACAMOLE

- **CALIFORNIA GUACAMOLE**
  - $4 per person
  - + MADE TO ORDER $5.50 per person
  - (Attendant required $175 per four hour shift)

### CALIFORNIA MIXED NUTS

- **CALIFORNIA MIXED NUTS**
  - $7.50 per doz

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### INDIVIDUAL VEGGIE CUPS

- **INDIVIDUAL VEGGIE CUPS**
  - $96 per doz
  - 5 oz. watermelon radish, colored carrots, multi-colored cauliflower, celery, snap peas, red bell pepper and ranch dressing or red pepper hummus

### MARKET FRESH WHOLE FRUIT

- **MARKET FRESH WHOLE FRUIT**
  - $45 per doz
  - Apples, bananas, oranges

### INDIVIDUAL CHIOBANI GREEK YOGURTS

- **INDIVIDUAL CHIOBANI GREEK YOGURTS**
  - $60 per doz

### GREEK YOGURT PARFAITS

- **GREEK YOGURT PARFAITS**
  - $93 per doz

### COCONUT CHIA PARFAITS

- **COCONUT CHIA PARFAITS**
  - $93 per doz | 5 oz

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### RECYCLE AND REUSE

Our Anaheim Water is bottled in 100% rPET post-consumer recycled plastic bottles and has 65% smaller carbon footprint than traditional plastic bottles. The water is generated locally within our Anaheim Community and has high quality and taste for you and your guests.

Our 5-gallon Arrowhead® water comes from our local natural springs located just 80 miles from the Anaheim Convention Center. It is 100% natural spring water from the California San Bernardino mountains. Their Eco Sense® bottles are cleaned, re-filled, and re-used over 20 times before recycled into a variety of products, including children’s playground equipment and sneakers. They are the first beverage manufacturer to build plants in America with LEED certification. They carefully preserve the land surrounding their springs and have supported the protection of more than 426,000 acres of natural lands and freshwater resources.
Box lunches include whole fresh fruit, side salad (see selections below), individual bagged potato chips, fresh baked cookie. Box Lunch menus are designed for 25 or more people. Box lunch service is Grab N’ Go drop off service for up to two hours. Service staff and tables are not provided for Grab N’ Go menu items. For events over 2,000 people, please inquire with your sales manager for further menu selections.

**Choice of pasta or potato salad per sandwich selection. Each box selection sold by the dozen, maximum of three flavor selections per order.**

**TUNA SALAD SANDWICH** $34 per person
Albacore tuna salad on multi-grain bread

**HAM AND CHEESE SANDWICH** $34 per person
Ham and swiss on pretzel croissant

**ITALIAN HOAGIE** $37 per person
Genoa salami, pepperoni, cured ham and provolone

**TURKEY SANDWICH** $34 per person
Smoked turkey and pepper jack cheese on multigrain wheat

**CHICKEN RANCH WRAP** $34 per person
Romaine lettuce, grilled chicken, cheddar cheese, cucumber, with ranch dressing in a spinach tortilla

**SANDWICH PLATTER** $525
Each platter serves 15 people and comes potato salad, chips, assorted cookies. Choice of three: Turkey, Ham and Cheese, Italian Hoagie, Tomato

**GLUTEN FREE**

**ITALIAN SUB WRAP** $37 per person
Genoa salami, smoked turkey, ham and provolone filled with roasted red peppers, pepperoncini and pesto, flourless tortilla

**CHICKEN SALAD** $37 per person
Udi’s gluten free bread filled with diced chicken, mayonnaise, diced green apple, dried cranberries, almond slices, arugula

**VEGAN DETOX WRAP** $37 per person
Cauliflower wrap, kale, cabbage, almonds, carrots, sesame dressing

**SANDWICHES & WRAPS**

**VEGETARIAN**

**PORTOBELLO SANDWICH** $32 per person
Focaccia, portobello mushroom, spinach, roasted red peppers and provolone

**TOMATO AND MOZZARELLA** $32 per person
Olive crouton, fresh basil, pesto aioli

**SALADS**

**GLUTEN FREE**

**ITALIAN SUB WRAP** $37 per person
Genoa salami, smoked turkey, ham and provolone filled with roasted red peppers, pepperoncini and pesto, flourless tortilla

**CHICKEN SALAD** $37 per person
Udi’s gluten free bread filled with diced chicken, mayonnaise, diced green apple, dried cranberries, almond slices, arugula

**VEGAN DETOX WRAP** $37 per person
Cauliflower wrap, kale, cabbage, almonds, carrots, sesame dressing

**KALE WALDORF** $35 per person
Mixed Arugula and Kale, dried cranberries, sliced apples, candied walnuts, crumbled feta, red grapes, balsamic vinaigrette

**COBB** $35 per person
Frisée and frisée, grilled chicken, sliced apples, blue cheese crumbles, bacon, candied walnuts, balsamic vinaigrette dressing

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## HORS D’OEUVRES

**Minimum of 50 pieces per item. Butler service available for $175 per butler, per two hours of service.**

### COLD
- **TOMATO CAPRESE SKEWERS** $7 each
- **SHRIMP COCKTAIL SKEWER** $6 each with cocktail sauce
- **CLASSIC DEVILED EGGS** $6.50 each
- **CURRIED CHICKEN LETTUCE CUPS** $7.25 each
- **ACHI TUNA IN CRISPY WONTON CUP** $7.50 each
- **TRADITIONAL CALIFORNIA ROLL** $7.50 each
- **SUSHI** $19.50 each Assorted and vegetarian (minimum of 200 pcs)

### HOT BITES
- **CHICKEN QUESADILLA** $8 each
- **BEAR BARBACOA TAQUITO** $8.50 each
- **SMOKED BRISKET PICADILLO EMANADA** $8.50 each
- **LOBSTER AND SWEET CORN EMANADA** $9 each
- **PORK CARNITAS TAQUITO** $7.50 each
- **AREPA** $8.50 each Chorizo, Manchego cheese
- **MARYLAND LIME CRAB CAKE** $9 each Pickled ginger aioli
- **TRIO TARTLETS** $9 each Sweet onion with gruyere, artichoke, kalamata olive with feta, and Peking duck with plum sauce
- **BALSAMIC FIG AND GOAT CHEESE FLATBREAD** $7.25 each
- **PHILLY CHEESESTEAK SPRING ROLL** $8 each

### BBQ SHRIMP AND GRTS
- **LAMB LOLLIPOP** $9 each Chimichurri sauce
- **CRISPY ASIAGO ASPARAGUS** $8 each
- **TRUFFLE AND WILD MUSHROOM ARANCINI** $7 each
- **HOT DIPS A LA CARTE** $8.50 per person
- **SPANAKOPTITA** $6.75 each
- **VEGETABLE EMANADA** $7.50 each

### VEGAN
- **GOCHUJANG CAULIFLOWER BITES** $7.50 each
- **FALAFEL FILLED MUSHROOM CAPS** $7 each
- **FALAFEL WITH SPINACH** $7 each
- **BLACKBEAN EMANADA** $7.50 each
- **VEGAN WELLINGTON** $7.60 each

### VEGETARIAN
- **FLORENTINE STUFFED MUSHROOM** $8 each
- **VEGETABLE WELLINGTON** $7.50 each
- **VEGETABLE SAMOSA** $7.60 each
- **FRIED ARTICHOKE HEART AND BOURSIN CHEESE** $7.60 each
- **ARANCINI RISOTTO BALLS WITH POMODORI SAUCE** $6.75 each
- **SPANAKOPTITA** $6.75 each
- **VEGETABLE EMANADA** $7.50 each

### MINI BUNS
- **BEFF SLIDER** $9.75 each Caramelized onion, cheddar cheese
- **CARNITAS PULLED PORK** $9.50 each Anaheim chili creama, bolillo roll
- **MINI PHILLY CHEESESTEAK SANDWICH** $9 each
- **CHIPOTLE BBQ SHREDDED CHICKEN SLIDER** $9.50 each Hawaiian bun
- **IMPOSSIBLE SLIDER** $10 each Cheddar, caramelized onion

### ASIAN FLARE
- **VEGETABLE EGG ROLLS** $6.75 each
- **PAD THAI CHICKEN AND SHRIMP SPRING ROLL** $6.75 each
- **LOBSTER SPRING ROLL** $9.50 each
- **CASHEW CHICKEN SPRING ROLL** $7.50 each
- **CRAB RANGOON** $7.50 each with sweet chili sauce
- **FIRECRACKER SHRIMP** $8.75 each in phyllo with mango slaw
- **COCONUT TEMPURA SHRIMP** $8.75 each
- **CHICKEN POT STICKERS** $6.75 each
- **PORK POTSTICKER** $9 each
- **EDAMAME POT STICKERS** $6.50 each with coconut ponzu sauce
- **PEKING DUCK POT STICKERS** $8.50 each

### SAVORY PASTRY & TARTS
- **PETITE FIG & CARAMELIZED ONION PUFF** $7.50 each
- **PORTOBELLO PUFF** $7.50 each
- **FIG & MASCARPONE PHYLLO BEGGLARS PUFF** $8 each
- **SMOKED CANDIED BACON JAM TART** $8 each

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SPECIALTY ITEMS

ESPRESSO MACHINE

Espresso service requires 2 dedicated 110 volt, 20 amp electrical and 1 eight foot skirted table

ESPRESSO SERVICE
$1,750 ++
Includes stainless steel espresso machine with 2 hours of unlimited espresso and cappuccino, condiments, cups, napkins, 1 barista & 1 attendant
+ ADDITIONAL RATE PER HOUR $450 ++

NITRO BREW SERVICE
2 Hour minimum
Includes unlimited servings $1,750

SWERVE ICE CREAM

Requires 220 volt, 30 amp, 3 phase - 24 hour electrical

ICE CREAM SERVICE
$2,250 ++
Includes 500 servings of soft serve ice cream service with attendant for 6 hours

ANTIQUE POPCORN MACHINE

Popcorn machine requires 1 dedicated 110 volt, 20 amp-electrical

POPCORN CASE
$500 ++
Includes 300 servings: packs of popcorn kernels, oil and seasoning includes popcorn bags
+ MACHINE (6’7”H x 34”W x 25”D) $225 +
+ TABLE TOP MACHINE $200 +
+ ATTENDANTS (OPTIONAL) $175 per 4 hours minimum
+ ADDITIONAL ATTENDANT TIME $43.75 per hour
THE BAR

Standard bar offerings to include: Svedka Vodka, Jack Daniels Whiskey, Tanqueray Gin, Sauza Blue Tequila, Dewar’s White Label, Malibu Rum, Captain Morgan, House Premium Brands: Cazadores Tequila, Johnnie Walker Black Label, Grey Goose Vodka, Bacardi 8, Knob Creek Bourbon. House Domestic Beer: Bud Light, Coors Lite, O’Douls’s (on request), House Import Beer: Models, Heineken, Dos Equis. Contact Sales Manager for specialty alcoholic beverages and microbrews. An RBS certified bartender is required for all alcoholic services. $175 fee will apply per four hour shift, per bartender.

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THE BAR

Priced On Consumption

MIXED DRINKS, PREMIUM
$12 ++

MIXED DRINKS, CALL
$10.50 ++

HOUSE WINE
$9 ++
Canyon Road Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

PREMIUM WINE
$12 ++
J Lohr Riverstone Chardonnay
J Lohr Seven Oaks Cabernet Sauvignon

IMPORTED
$950 each
Heineken
New Castle

DOMESTIC
$750 each
Budweiser
Bud Light
Miller Genuine Draft
Miller Lite

IMPORTED AND CRAFT BEER
$9.50 ++

DOMESTIC BEER
$8.50 ++

BOTTLED WATER
$4.75 ++

SOFT DRINKS (PEPSI)
$4.75 ++

THE BAR

The City of Anaheim has alcohol manufacturing roots dating back to the founding of the city in the 1800’s. The climate for production of beer, wine and distilled spirits was perfect for the City’s founding business leaders. What’s old is new again and the alcohol beverage manufacturing industry is growing rapidly once again.

We partner with our Anaheim brew masters to bring you our local flare to enhance and theme your events. Anaheim has 18+ breweries within the City. Inquire with your sales manager on what options can make your event unique.

LOCAL CRAFT BREWS
Each Craft keg serves 165-12 oz. pours

$950 each | 120/220 CAL

THE BAR

Premade, bar-quality cocktails

AVIATION
Made with Larios®, a lighter tasting juniper and citrus gin with classic flavors of dry cherry, lemon, and a hint of violet

COSMOPOLITAN
This pink cocktail blends imported EFFEN® vodka with tart flavors of cranberry, triple sec, lemon, and lime

CLASSIC OLD FASHIONED
Staying true to the classic recipe, the OTR Old Fashioned cocktail is strong, balanced and simple, mixed with Knob Creek®, a Small Batch Bourbon Whiskey, bitters, and orange

JALAPEÑO PINEAPPLE MARGARITA
The combination of triple sec liqueur and pineapple flavor married with Tres Generaciones® Plata Tequila and the heat from the jalapeño make it memorable

MAI TAI
Made special with authentic flavors of orgeat, coconut, pineapple and orange, as well as a custom blend of Cruzan® Light and Dark rums
THE BAR

WINE CELLAR

HOUSE WHITES

CHARDONNAY
Canyon Road, Napa
$540 per case

PINOT GRIS
Canyon Road, Napa
$540 per case

VIOGNIER
Freemark Abbey
$792 per case

PINOT GRIS
Cloudline, Oregon
$576 per case

SAUVIGNON BLANC
Matanzas Creek, Sonoma County
$648 per case

MOSCATO
Mirassou, California
$480 per case

CHARDONNAY
Kendall Jackson Vintner’s Reserve,
California
$600 per case

Raymond Reserve, Napa
$624 per case

La Crema, Sonoma Coast
$720 per case

Sonoma Cutrer, Sonoma Coast
$792 per case

PREMIUM WHITES

PINOT NOIR
Caymus, California
$816 per case

PINOT NOIR
La Crema, Sonoma Coast
$792 per case

Kendall Jackson Vintners Reserve,
California
$660 per case

SIMI, Sonoma County
$840 per case

BLEND
Orin Swift Abstract, California
$840 per case

MALBEC
Tamari Reserva/Uco Valley, Argentina
$636 per case

ZINFANDEL
Gnarly Head Old Vine, Lodi, California
$480 per case

PREMIUM REDS

PINOT NOIR
Carmel Road, Monterey
$504 per case

LA CREMA, SONOMA COAST
$792 per case

CABERNET
Louis Martini, Sonoma County
$540 per case

SIMI, Sonoma County
$840 per case

BLEND
Orin Swift Abstract, California
$840 per case

MALBEC
Tamari Reserva/Uco Valley, Argentina
$636 per case

ZINFANDEL
Gnarly Head Old Vine, Lodi, California
$480 per case

PREMIUM SPARKLING

La Marca Prosecco Brut
$640 per case

La Marca Prosecco Rosé
$540 per case

Scharfenberger Brut NV,
Mendocino, California
$634 per case

J Vineyards, California
$792 per case

HOUSE REDS

CABERNET SAUVIGNON
Canyon Road
$540 per case

PINOT NOIR
Canyon Road
$540 per case

HOUSE SPARKLING

Pol Clement Brut,
France
$504 per case

ROSE
Kendall Jackson Vintners Reserve,
California
$480 per case

Produced under certified CA sustainable winegrowing alliance standards

Produced using sustainable growing methods

SIP Certified
<table>
<thead>
<tr>
<th>SHOW NAME</th>
<th>HALL NAME</th>
<th>ORDER CONTACT</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

To place orders, email completed form to ACC-CATERING@ARAMARK.COM

To place orders, email completed form to ACC-CATERING@ARAMARK.COM

BOOTH CATERING ORDER FORM

<table>
<thead>
<tr>
<th>GUEST #</th>
<th>BOOTH #</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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</tbody>
</table>

PAYMENT INFORMATION MUST ACCOMPANY YOUR ORDER

<table>
<thead>
<tr>
<th>CARDHOLDER NAME</th>
<th>CARD NUMBER</th>
<th>CVV</th>
</tr>
</thead>
<tbody>
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</tbody>
</table>

I hereby authorize Aramark Sports & Entertainment Services to apply all charges for services rendered for

The above company to my credit card

<table>
<thead>
<tr>
<th>CARD</th>
<th>NUMBER</th>
<th>EXP</th>
<th>DISC</th>
<th>AMEX</th>
<th>MC</th>
<th>DISC</th>
</tr>
</thead>
<tbody>
<tr>
<td>VISA</td>
<td></td>
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</table>

DAY / DATE

START / END TIMES

QTY | ITEM DESCRIPTION | ITEM PRICE | EXTENDED PRICE
<table>
<thead>
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</table>

<table>
<thead>
<tr>
<th>TOTAL DUE</th>
<th>7.75% SALES TAX</th>
<th>17% ADMIN FE E</th>
<th>15% LATE FEE</th>
<th>SUBTOTAL</th>
</tr>
</thead>
<tbody>
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</table>

 nutshell: Articulate the main points of the image content, ensuring that the structure is clear and easy to follow. There are tables, forms, and instructions that need to be filled out and understood. The document pertains to a catering service, with details on how to order, the terms and conditions, payment policies, and contact information. The form requires the completion of various details including show name, hall name, order contact, and specific order information such as guest number, booth number, item description, and quantities. There are also sections for cardholder name, card number, cvv, and expiration date, along with instructions on how to place orders and the associated payment details.

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