



ANAHEIM CONVENTION CENTER

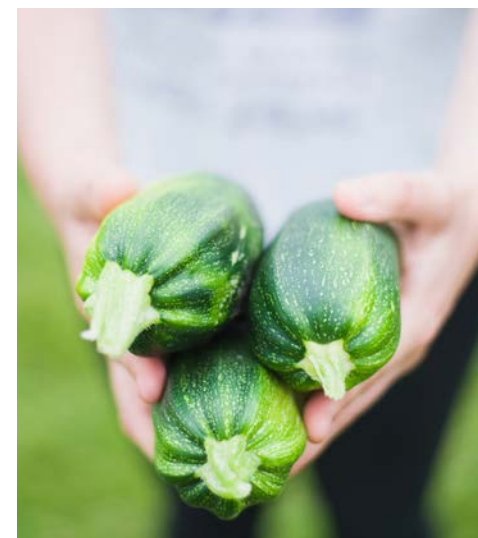
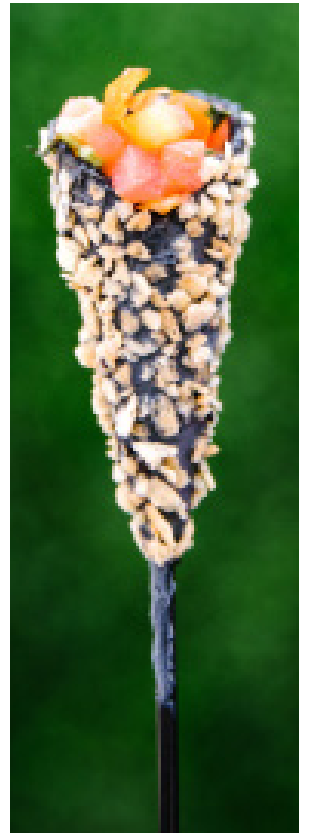


WORLD HEALTHY MENU

The art of food comes naturally to us.

We support the communities and regions in which we work and live by sourcing locally from farmers, ranchers and fisheries who employ sustainable practices. We are loyal to our environment in crafting each menu, stressing the importance of seasonality and the use of locally grown and organic ingredients whenever possible. Each menu is created with three primary factors in mind. First, your vision as our client, second, the particular season of the event, focusing on what products are reaching their peak of flavor and third, how best to integrate the two. We created this menu based on our customer's requests and feedback; keeping the items simple and economical, while staying sustainable, local, socially responsible and creative.

You will notice our trademarked World Healthy® menu offerings. We have developed these items by building relationships with small, local family farmers committed to sustainable agriculture, responsible production, propagation and promotion of fruits, vegetables, cheeses, meats and wines with exceptional flavor. The World Healthy® also designates certified third party assurances of items such as organic, Humanely Raised and Handled, Fair Trade, Rainforest Alliance™ Certified et al.





WE ARE SENSITIVE TO YOUR NEEDS



GLUTEN-FREE



VEGETARIAN



VEGAN

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WE HAVE THE TOOLS TO MAKE YOUR EVENT A SUCCESS

ARAMARK at the Anaheim Convention Center is pleased to service your event and we look forward to coordinating an incredible experience for you and your guests during your visit to Anaheim. During your journey of event planning and execution, our staff will be here for you from start to finish with the finest of talent and the meticulous detailing of your expectations.

Our executive management staff provides over 100 years of accumulated food and beverage experience. Our chefs and culinary experts are “Pro Chef” certified by the Culinary Institute of America bringing you the latest innovative trends while offering the unique flavors that only Southern California has to offer. Our seasoned sales staff provides attentive assistance and creative, expert advice while taking into account all specific needs and requirements. Our event staff will provide excellent personal service, offering timeliness and attention to detail for all of your expectations. Our General Manager is one of ARAMARK’s leading sustainability experts across the country as well as within the industry bringing you the most current environmental practices, while managing the overall event’s success.

We are here to become your partner and to offer endless possibilities.



MEET OUR EXECUTIVE CHEF

Chef Foster previously held executive chef positions at Hyatt Regency Long Beach and Hyatt Centric at the Pike, Hyatt Regency San Francisco Airport, and Hyatt Regency Cincinnati. He has been on opening and renovation teams for a number of hotels worldwide, including Hyatt Regency Trinidad, Seattle’s Hyatt at Olive 8, and Hyatt Regency Toronto. He’s won several awards, ranging from Hyatt’s Most Creative Oktoberfest Menu, Open Table’s Best New Restaurant, to St. Louis’ Iron Fork Champion.

Creating a food culture in which the foundation is grounded in its considerations towards health, people, and the planet is paramount when procuring, preparing and serving food. Seasonality and supporting local purveyors naturally supports this endeavor where sustainability, over time, becomes engrained in the populous and great food can be shared for generations.

Team building is based on surrounding yourself with talented individuals with their own unique abilities and cohesively working together to deliver experiences that enrich and nourish lives. Reminding colleagues that being in the culinary industry is a skill most people would love to have and that their impact on peoples’ lives is immediate. I want to mentor individuals to learn and grow in their careers. Nothing gives me more pride than to see those I’ve worked with in the past become Executive Chefs themselves.





YOU CAN HAVE YOUR CAKE, AND EAT IT TOO

On the following pages, you will find a collection of savory menus created by our top chefs to reflect Southern California’s unique culinary culture. Our menu is inspired by our mild Mediterranean climate, our health-conscious lifestyle and the many cultural influences of this unique region. Our dishes blend freshly prepared local ingredients with a strong attention to presentation.

OUR FARM-TO-FORK MISSION

The map below locates our ranchers, farmers and dairies that outline the boundaries of our primary purchasing area. This details our partnerships and the close proximity of some of our most valued relationships. Our primary purchasing is held to within 120 miles of the Convention Center offering the freshest of what Southern California has to offer. This is our “Farm-to-Fork mission.





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.



REFRESHERS

MORNING

ARTISAN BAKERY SELECTION

SCONES

MUFFINS

FRUIT AND CHEESE DANISH

\$55 per doz

SLICED BREAKFAST BREADS \$48 per doz

Banana nut, marble, lemon poppy, zucchini

COFFEE CAKE \$55 per doz

Cinnamon crumb, apple cheese, blueberry cheese

EXECUTIVE SELECTION

ASSORTED CROISSANT PACKAGES

Chocolate, almond and regular \$66 per doz

Fruit and cheese filled \$66 per doz

CINNAMON ROLLS \$84 per doz

Traditional cinnamon roll or Kouign Amann
croissant cinnamon roll

ASSORTED BAGELS \$58 per doz

with cream cheese

WHOLE WHEAT BAGEL OR

ENGLISH MUFFINS WITH PEANUT BUTTER

\$58 per doz

+ ALMOND BUTTER \$64 per doz

AFTERNOON

FRESH BAKED COOKIES

\$60 per doz

Chocolate chunk, sugar butter, oatmeal raisin,
white chocolate macadamia, peanut butter

DESSERT BARS \$70 per doz

Apple streusel, raspberry streusel, lemon,
pecan, blondie, S'mores, melt away

BROWNIES \$60 per dozen

Double chocolate, fudge nut, peanut butter,
chocolate decadence, salted dulce de leche

CUPCAKE ASSORTMENT \$65 per 20 pieces

Vanilla bean, chocolate ganache, red velvet,
cappuccino, lemon merengue, caramel & sea salt

POWER PACKS

Minimum 25 pp

WELLNESS BREAK \$25 per person

CLEANSE

Individual detox salads with baby kale, grated beet root, watercress,
slivered almonds, lemon maple dressing

INSPIRE

Housemade power bar with blueberries, pumpkin seeds, dark chocolate,
turmeric and cashew

REJUVENATE

Hibiscus coconut spa water

MOVIE THEATRE \$22 per person

An assortment of candy including Milk Duds, Junior Mints,
Reese's Pieces, Red Vines, Sour Patch candy, Skittles,
buttered popcorn

SOUTH OF THE BORDER \$22 per person

Tortilla chips, red fire roasted and tomatillo salsa, white queso, pickled
jalapenos, corn nuts, churro bites with abuelita chocolate sauce

MAKE YOUR OWN POPCORN BAR \$22 per person

Fresh popcorn with flavored shaker toppings; cheese, smoky bbq,
ranch, sea salt, pepper, caramel corn, Fiery Hot Cheetos,
pretzels, M&M's, Milk Duds

LOCAL FARMERS MARKET \$23 per person

Individual crudite cups with hummus dip; whole fresh fruit,
roasted almonds, beef jerky, Terra chips

ANAHEIM SPORTS \$22 per person

Nachos: tortilla chips, nacho cheese sauce, pickled jalapenos,
hot soft pretzels, spicy mustard, fresh popcorn, Red Vines

HYDRATION BREAK

\$10 per person, per hour

Assorted soda, bottled water, Fair Trade coffee, regular and
decaffeinated, herbal tea

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



DRINKS

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.

INDIVIDUAL

**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

FRESH FRUIT SMOOTHIES
\$7
(Minimum 15 per flavor)
7 oz, Strawberry-banana, raspberry,
mango-lime-coconut

WATER COOLER
\$55 per day
(115 volt 5 amp electrical required)

ARROWHEAD WATER
\$90
(5 gallon)

BY THE GALLON

FRESH BREWED FAIR TRADE COFFEE
\$75 per gallon

Regular and decaffeinated Bodhi 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 \$50 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 Bodhi 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 Bodhi Leaf coffee, Bodhi 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.



QUALITY LOCAL PARTNERS

We pride ourselves on supporting local businesses in Southern California. We currently partner with over 10 local breweries as well have a partnership with over 20 local food trucks, artisan chefs, and local farms. We are excited about our new partnership with Bodhi 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.



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.

SNACKS

INDIVIDUAL

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

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 MARSHMALLOW BAR
\$72 per doz
with brown butter and sea salt

PERUVIAN CHOCOLATE BROWNIE
\$78 per doz

ICE CREAM BARS
\$72 per doz
Assortment of fudge bars, ice cream sandwiches, 50/50 bars, frozen fruit bars

MINI PRETZELS
\$48 per doz

PEANUTS
\$48 per doz

ALMONDS
\$48 per doz

CASHEWS
\$72 per doz

GOURMET “POP’S” POPCORN
\$72 per doz
Barely naked, old fashioned caramel, original kettle, savory cheddar, fiery cheddar, pops mix (cheddar and caramel), zebra

KETTLE CHIPS
\$48 per doz
Original, salt & vinegar, salt & pepper, BBQ, jalapeño

TRAIL MIX
\$72 per doz

BEEF JERKY
\$72 per doz

MOZZARELLA OR CHEDDAR
CHEESE STICKS
\$48 per doz

KASHI, CLIF, KIND AND THINK THIN BARS
\$72 per doz

PEELED DRIED FRUIT SNACKS
\$80 per doz

DANG TOASTED COCONUT CHIPS
\$72 per doz

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
\$45 per doz
Apples, bananas, oranges

INDIVIDUAL CHIOBANI GREEK YOGURTS
\$60 per doz
Flavored and plain

HARD BOILED CAGE FREE EGGS
\$30 per doz

FRESH FRUIT CUPS
\$88 per doz
5 oz. cantaloupe, watermelon, pineapple, grapes

GREEK YOGURT PARFAITS
\$93 per doz
5 oz. fruit, granola (berry, kiwi, or pineapple)

COCONUT CHIA PARFAITS
\$93 per doz | 5 oz

SHARED

Minimum 12 servings

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

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

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

CALIFORNIA MIXED
NUTS
\$7.50 per person

PITA CHIPS &
HOUSE-MADE
HUMMUS
\$7.25 per person
Roasted red pepper, roasted garlic, cilantro jalapeño

LOCAL SEASONAL
FRESH SLICED FRUIT
\$9 per person
Cantaloupe, watermelon, pineapple, seasonal berries

BREAKFAST

Buffet dishes are prepared with cage free eggs and served with local preserves, cranberry, orange juices, freshly brewed regular and decaffeinated Bodhi Leaf Fair Trade certified coffee and assorted herbal teas. Buffet menus are designed for 25 or more guests with service up to two hours. \$175 per chef, for a minimum four hour shift for all Action items — an additional \$43.75 per hour charge is applied after four hours — we suggest a minimum of one chef per 50 guests. 25 person minimum.

BUFFETS

RISE AND SHINE \$25 per person

Assorted muffins, danish and bagels, whipped cream cheese, sliced fruit

HEALTHY START \$27 per person

Fresh fruit salad with watermelon, cantaloupe, pineapple, grapes, Greek yogurt, granola, bananas, whole wheat English muffins and peanut butter

BACON AND EGGS \$36 per person

Fresh fruit salad; watermelon, cantaloupe, pineapple, grapes, scrambled eggs*, breakfast potatoes, bacon, freshly baked Croissants and Muffins

À LA CARTE ENHANCEMENTS TO YOUR BUFFET

BREAKFAST SANDWICHES

\$12.75 each

Freshly baked croissant, bacon egg* and cheddar cheese

Freshly baked croissant, sausage 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

BREAKFAST BURRITOS

Served with red fire roasted & tomatillo salsa
\$12.50 | 5 oz

Chorizo, flour tortilla, potato and cage free scrambled eggs*, cheddar and jack cheese, tomato, onion
Vegetarian soy chorizo available

Spinach tortilla, black beans, peppers, potato, jack cheese, scrambled eggs*

Sausage, flour tortilla, bacon, potato, cage free scrambled eggs*, pepper jack

BREAKFAST TURNOVERS

\$8.50 per piece | 50 minimum

Applewood smoked bacon, scrambled eggs*, jack cheese, biscuit dough, country gravy

Sautéed leeks and mushrooms, cage free scrambled eggs*, jack cheese, biscuit dough, tomatillo salsa

Chicken sausage, cage free scrambled eggs*, biscuit dough, country gravy

INDIVIDUAL QUICHE

\$8.50 per piece | 50 minimum

Spinach and tomato
Vegetable Lorraine
Mushroom leek

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.

BREAKFAST

BUFFETS

OMELET ACTION STATION

\$18 per person

Eggs* prepared to order, diced ham, red and green bell peppers, spinach, mushrooms, salsa and shredded cheddar and jack cheeses

*Chef attendant required

SCRAMBLED EGGS

\$7.50 per person

Fluffy farm fresh cage free eggs*

BISCUITS AND GRAVY

\$8.50 per person

Freshly baked biscuits with country style gravy

BREAKFAST MEATS

\$8.50 per person

Choice of crispy bacon or sausage links
(3 pieces pp)

CEREAL BOWLS

\$8 per person

Assorted individual bowls of cereal with whole, 2% and non-fat milks

OATMEAL CUPS

\$8 per person

OATMEAL STATION

\$12 per person

Irish steel cut oatmeal, brown sugar, sliced almonds, local honey, dried cranberries and 2% milk

Entrée dishes are prepared with cage free eggs and served with local preserves, orange juice, freshly brewed regular and decaffeinated Bodhi Leaf Fair Trade certified coffee and assorted herbal teas. Entrée menus are designed for 25 or more guests with service up to two hours.

PLATED ENTRÉES

STRAWBERRY FRENCH TOAST

\$34 per person

Caramelized French toast with fresh strawberry compote, whipped butter and mascarpone crème with a starter of sliced fruit and honey citrus yogurt, crispy potato cakes, country sausage links, freshly baked pastries

SCRAMBLED EGGS

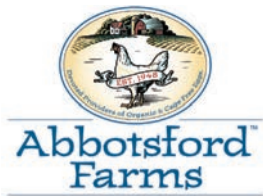
\$39 per person

Cage free scrambled eggs* with a blueberry yogurt parfait starter, Weiser Farms country breakfast potatoes, roasted tomato garnish, crispy bacon and country sausage link, house made freshly baked pastries

BREAKFAST STRATA

\$42 per person

Custard baked strata with country bread, fontina cheese, pancetta, wilted spinach, roasted peppers, with citrus fruit salad starter, peppered bacon, hash brown potatoes, freshly baked pastries



All of our eggs are from Abbotsford Farms. Abbotsford Farms Cage Free Eggs are American Humane Certified. They follow strict guidelines in the care and well-being of their hens. Our cage free egg products are made using eggs from hens kept in an environment free of any type of cage system. This environment provides the hens with the room to engage in their natural behavior.

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.



BOXED

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.

SANDWICHES & WRAPS

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


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 slivers, arugula

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

VEGETARIAN

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

TOMATO AND MOZZARELLA  \$32 per person
Olive ciabatta, fresh basil, pesto aioli

SALADS

Each box selection sold by the dozen, maximum of three flavor selections per order.

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
Frisee and Romaine, grilled chicken, sliced apples, blue cheese crumbles, bacon, candied walnuts, balsamic vinaigrette dressing

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BUFFETS

Lunch Buffet menus include iced tea and water station, add soft drinks for \$4.75 each, bottled water for \$4.75 or coffee for \$6.25 per person. Lunch Buffet menus are designed for 25 or more people with service for up to two hours.

DELI BUFFETS

SALADS & SANDWICHES BUFFET

\$48 per person

FIELD GREEN SALAD

seasonal vegetables, ranch and Lemon vinaigrette dressings

TRADITIONAL POTATO SALAD

FRUIT SALAD

ITALIAN HOAGIE

ham, capicola, salami, giardiniera, with provolone

ROAST BEEF ON FOCACCIA

horseradish mayo

SMOKED TURKEY ON CHIABATTA

Cheddar and arugula

VEGETARIAN SPINACH WRAP

hummus, cucumber, roasted red pepper, arugula and feta

SIDES

dill pickle spears, house made kettle chips

DESSERT

snickerdoodle cookies, cheesecake bars

SOUP & SALADS BUFFET

\$45 per person

Choice of two house soup enhancements along with the following salads:

FIELD GREEN SALAD

with seasonal vegetables, ranch and lemon vinaigrette dressings

CUCUMBER SALAD

creamy cucumber, dill and red onion

ORECCHIETTE PASTA SALAD

with spinach, teardrop tomato, mozzarella and balsamic dressing

ICEBERG WEDGE SALAD

with crumbled blue cheese, tomatoes, candied walnuts, julienne peppers, sliced red onion and sliced mushrooms

BREAD

an artisan bread display, house made cheese crisps

DESSERT

pecan bars, lemon bars

ADD A
HOUSE SOUP

\$9 a la Carte

GUMBO
TOMATO BISQUE
LENTIL

CHICKEN TORTILLA
ROASTED CORN CHOWDER

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

BUFFETS

HOT BUFFETS

Choose 2 of the following dessert selections for each Hot Buffet:

Fruit tart, key lime tart, lemon tart, apple blossom tart, NY cheesecake, chocolate eclair, tiramisu bar, tres leche strawberry mousse cake, red velvet whoopie pie, chocolate whoopie pie, Mexican wedding cookies, coconut macaroons

THE LATIN

\$53 per person

LATIN SALAD

Mixed romaine, cucumber and carrots, cotija cheese, shredded cheddar cheese, pepitas, roasted tomatoes, tortilla strips, southwest caesar dressing and blood orange vinaigrette

ARUGULA AND SPINACH SALAD

with jicama and mango, cilantro, avocado-lime dressing

CHICKEN MOLE VERDE

BUILD YOUR OWN ANCHO PORK CARNITAS

with crema and salsa roja

VEGETARIAN ENCHILADAS

with spinach, cheese, mushroom and cream sauce

HOT STREET CORN

off the cobb with Poblano chili, Cotija cheese, lime cilantro aioli

SIDES

Cilantro and charred onion rice pilaf, smashed pinto beans

DESSERT

Choose two selections above

THE ITALIAN

\$53 per person

TRADITIONAL CAESAR SALAD

ARUGULA SALAD

with white bean, lemon vinaigrette, shaved parmesan, cracked black pepper

ROASTED ITALIAN SAUSAGE AND PEPPER

with artisan rolls on the side

CREAMY POLENTA

CHICKEN PICATTA

with lemon caper butter sauce

BROCCOLI AND ORECCHIETTE PASTA

accented with vegetable broth and parmesan cheese

SIDES

Roasted green and yellow zucchini

DESSERT

Choose two selections above

ASIAN FUSION

\$59 per person

ASIAN BROCCOLI AND SUGAR SNAP PEA SALAD

with sliced almonds, honey ginger vinaigrette

CHOPPED SALAD

with kale, cabbage, carrots, bell peppers, shelled edamame, cashews and sesame seeds with creamy Thai peanut dressing

MISO CHICKEN

with Chinese beans and shitake mushroom sauce

TANGERINE STIR FRY BEEF

PAN ROASTED SALMON

with Green Papaya Slaw

SIDES

Kafir lime scented jasmine rice, Asian stir fry vegetables

DESSERT

Choose two selections above

MEDITERRANEAN

\$55 per person

MIXED SALAD

Spinach and green leaf lettuce, carrot ribbons, cucumber, feta cheese, white beans, myer lemon vinaigrette

TOMATO AND CUCUMBER SALAD

with red onion and herbed sour cream dressing

TAGINE CHICKEN

with lemon and green olives and raisins

MEDITERRANEAN BRAISED BEEF

CITRUS YOGURT SALMON

SIDES

Basmati spiced pilaf, mixed vegetables, baby carrots with saffron butter

DESSERT

Choose two selections above

CALIFORNIA

\$54 per person

CHOPPED KALE WALDORF

Apples, walnuts, cranberries, goat cheese, balsamic vinaigrette

CALIFORNIA SALAD

Gem lettuce, roasted baby new potatoes, cherry tomatoes, haricot vert, tarragon dressing

SPRING CHICKEN

with lemon herb jus

SMOKED PORK LOIN

with stewed apples

SIDES

Baked sweet potatoes and maple butter, roasted cauliflower and broccoli gremolata

DESSERT

Choose two selections above

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

ENTRÉES

Entrées include chef's specialty breads and creamery butter, choice of starter salad and dessert, iced tea and iced water upon request, add soft drinks for \$4.75 each, bottled water for \$4.75 or coffee for \$6.25 per person. Entrée menus are designed for \$25 or more people with service for up to two hours.

SALAD STARTER ACCOMPANIMENTS

ANAHEIM GREEN SALAD 🥗

Mixed greens, shredded red cabbage, shredded carrots, cucumber, shelled edamame, sliced radish, creamy poppy seed dressing

SPINACH SALAD

Spinach leaves, black pepper bacon, pickled red onions, chopped egg, blood orange shallot vinaigrette

LAYERED TOMATO MOZZARELLA SALAD 🥗

Bibb leaf lettuce, sliced seasonal tomato, sliced mozzarella, fresh basil leaves, pesto vinaigrette

CALIFORNIA CAESAR SALAD

Torn bibb and romaine lettuce leaves, tear drop tomato halves, crispy pancetta, sliced red onion, hardboiled egg garnish, shaved parmesan cheese, avocado-caesar dressing

KALE WALDORF 🥗

Mixed arugula and kale, sliced apples, dried cranberries, candied walnuts, crumbled feta cheese, red grapes, balsamic vinaigrette

HOT ENTRÉES

LUNCH ENTRÉES

CITRUS HERBED MARINATED CHICKEN BREAST \$45 per person
Garlic pan jus, weiser farm pee wee potatoes and market fresh vegetables

BASEBALL SIRLOIN STEAK \$56 per person
Double roasted patatas bravas, peppercorn sauce, market fresh vegetables

CA SHRIMP AND GRITS \$54 per person
Chipotle grilled prawns, Anaheim chili polenta with fiscalini cheddar, padi pan squash

PAN SEARED SALMON \$52 per person
Brown rice with corn and edamame, roasted kabocha squash, asparagus

DINNER ENTRÉES

FRENCHED ROASTED CHICKEN \$52 per person
Dijon roasted chicken, whole grain jus, quinoa wild rice pilaf, wilted spinach, baby carrots

HEARST RANCH FILET* \$69 per person
Lemon thyme roasted potato, mushroom ragu, port wine sauce, broccolini

BAROLO BRAISED SHORT RIBS \$64 per person
Yukon gold mashed potatoes, root vegetable hash, braised kale

LOCAL SEA BASS \$66 per person
Potato gratin, buttered green beans almondine

VEGETARIAN

Choose one option to accompany your entrée selection for vegetarian guests

YELLOW CURRY TOFU 🥗
Grilled japanese eggplant, jasmine rice

MARKET RISOTTO 🥗
Seasons best vegetables, parmesan creme

SEASONAL VEGAN RAVIOLI 🌱
Ratatouille

ENTRÉES

Entrées include chef's specialty breads and creamery butter, choice of starter salad and dessert, iced tea and iced water upon request, add soft drinks for \$4.75 each, bottled water for \$4.75 or coffee for \$6.25 per person. Entrée menus are designed for \$25 or more people with service for up to two hours.

ENTRÉE SALADS

CALIFORNIA GRILLED CHICKEN BREAST SALAD
\$35 per person
Mustard marinated chicken breast, chopped romaine, marinated artichokes, cherry tomato, cucumber, carrots, goat cheese crumbles, pistachios, charred tomato vinaigrette

ARTISAN CHICKEN SALAD
\$35 per person
Lemon grilled chicken, rustic greens of arugula and kale and spinach, shaved fennel, yellow beets, oven roasted cherry tomatoes, artisan grains, green goddess vinaigrette

STEAKHOUSE WEDGE
\$40 per person
Flat iron, red onion, bleu cheese, bacon and bleu cheese dressing

SALMON
\$38 per person
Grilled salmon, spinach, strawberries, pecans and goat cheese, balsamic vinaigrette

SUSTAINABILITY PARTNERS

We partner with Hearst Ranch in San Simeon, Ca. Hearst Ranch beef is Grass-fed, Grass-finished, Hormone free, Antibiotic free, Free-range, and certified humane. The partnership with Hearst Ranch is one of our proudest achievements at the Anaheim Convention Center.

We are a national partner with the Monterey Bay Aquarium Seafood Watch Program. This program dictates that we only serve seafood that is sustainably fished or farmed. Some of our seafood menu items might be unavailable during certain times of the year as we strictly follow the Seafood Watch Program criteria.

DESSERT ACCOMPANIMENTS

CARROT CAKE 🍰
Traditional decadent cream cheese frosting

RICOTTA & PISTACHIO CAKE
Sponge cake with pistachio and ricotta cream

CHOCOLATE TEMPTATION
Layers of chocolate cake filled with chocolate and hazelnut creams with hazelnut crunch

APPLE STRUDEL
Apples, raisins and spices in puff pastry

CHOCOLATE CARAMEL CRUNCH
Flourless chocolate cake, crunchy almond bits, topped with creamy caramel and hazelnuts, chocolate drizzle

NEW YORK CHEESECAKE
Plain, lemon blueberry crumb & wild strawberry, dulce de leche, chocolate ganache, peanut butter, pistachio

CHOCOLATE PYRAMID
+ \$7 per person
Chocolate mousse on sponge cake with crunchy chocolate center, dusted with cocoa

TIRAMISU CUP
+ \$5 per person
Sponge cake soaked in espresso, topped with mascarpone crème and dusted with cocoa powder

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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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
\$8 each
with tequila cocktail sauce

CLASSIC DEVEILED EGGS
\$5.50 each

CURRIED CHICKEN LETTUCE CUPS
\$7.25 each

AHI TUNA IN CRISPY WON TON CUP
\$7.50 each

TRADITIONAL CALIFORNIA ROLL
\$7.50 each

SUSHI*
\$19.50 each
Assorted and vegetarian
(minimum of 200 pcs)

SALAD CUPS

RANCH SALAD
\$8 each
Iceberg lettuce, cucumber, teardrop tomato, shredded red cabbage, shredded carrot, ranch dressing

TRADITIONAL CAESAR
\$8 each
Romaine, crouton, parmesan, tear drop tomato, parmesan cheese

CALIFORNIA SALAD
\$8 each
Arugula, candied pecans, bleu cheese crumbles, teardrop tomato, balsamic vinaigrette

HOT BITES

CHICKEN QUESADILLA
\$8 each
Cilantro dip

BEEF BARBACOA TAQUITO
\$8.50 each

SMOKED BRISKET PICADILLO EMPANADA
\$8.50 each

LOBSTER AND SWEET CORN EMPANADA
\$9 each

PORK CARNITAS TAQUITO
\$7.50 each

AREPA
\$8.50 each
Chorizo, Manchengo 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 GRITS
\$8.25 each
Tasso ham

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
Spinach artichoke dip and flatbread
cheesy chorizo dip and tortilla chips
Swiss, gruyere, white wine fondue and crusty bread cubes
(minimum of 12 people per selection)

ACTION PLATES

Chef required for action station, \$175 per four hour shift

PACIFIC DUNGENESS CRAB CAKE
\$17 each
Lemon fennel salad, whole grain mustard creme

PHYLLO-WRAPPED PRAWNS
\$15 each
Mango slaw, chili garlic sauce


SEARED DAY BOAT SCALLOPS
\$20 each
English pea puree, truffle jus, house microgreen

DUNGENESS CRAB AND SHRIMP COCKTAIL
\$18 each

HORS D'OEUVRES

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

VEGETARIAN

FLORENTINE STUFFED MUSHROOM 
\$8 each

VEGETABLE WELLINGTON 
\$7.50 each

VEGETABLE SAMOSA 
\$7.50 each


FRIED ARTICHOKE HEART AND BOURSIN CHEESE 
\$7.50 each

ARANCINI RISOTTO BALLS WITH POMODORI SAUCE 
\$6.75 each

SPANAKOPITA 
\$6.75 each

VEGETABLE EMPANADA 
\$7.50 each

VEGAN

GOCHUJANG CAULIFLOWER BITES 
\$7.50 each

FALAFEL FILLED MUSHROOM CAPS 
\$7 each

FALAFEL WITH SPINACH 
\$7 each

BLACKBEAN EMPANADA 
\$7.50 each

VEGAN WELLINGTON 
\$7.50 each


MINI BUNS

BEEF SLIDER
\$9.75 each
Caramelized onion, cheddar cheese

CARNITAS PULLED PORK
\$9.50 each
Anaheim chili crema, 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

SAVORY PASTRY & TARTS

PETITE FIG & CARAMELIZED ONION PUFF
\$8 each

PORTOBELLO PUFF
\$7.50 each

FIG & MASCARPONE PHYLLO BEGGARS PURSE
\$8 each

SMOKED CANDIED BACON JAM TART
\$8 each

ASIAN FLARE

All served with Asian dipping sauces

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
\$8 each

EDAMAME POT STICKERS
\$6.50 each
with Japanese ponzu sauce

PEKING DUCK POT STICKERS
\$8.50 each

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RECEPTION STATIONS

Choose from our reception stations for a unique eating experience!

For action and carving stations, there is a \$175 fee per chef, for a minimum four hour shift. An additional \$43.75 per hour charge is applied after four hours. We suggest a minimum of one chef per 100 guests.

THEMED STATIONS

GOURMET HOT DOGS**

\$14 per person | 1 pc per person

Choose 2 of the following:

BACON WRAPPED HOT DOGS

PLAIN ALL BEEF DOGS

with onions, relish, mustard, ketchup, jalapenos

BRATWURST

on pretzel roll, with sauerkraut, spicy brown mustard, chopped onion

K DOG

Kimchi, korean mayo, crispy onion, sesame seed

**BEYOND Sausages available on request 🌱

CHINESE DIM SUM

\$18 per person | 3 pcs per person

Choose 3 of the following:

VEGETABLE POTSTICKER

CHICKEN THAI SPRING ROLL

FIRECRACKER SHRIMP

CHICKEN LEMONGRASS POTSTICKER

EDAMAME POTSTICKER

CRAB RANGOON

Served with sweet chili sauce, spicy mustard, soy sauce

CANTINA STATION

\$20 per person

2 MINI TACOS

Grilled white fish taco, corn tortilla, cabbage, limes

MANGO AND ROJA SALSA'S

SHRIMP CEVICHE

TORTILLA CHIPS

DISPLAY STATIONS

FARM FRESH SEASONAL CRUDITÉS

\$9.50 per person

Watermelon radish, colored carrots, multi-colored cauliflower, snap peas, celery watercress ranch, hummus or house-made bleu cheese dips

CALIFORNIA ARTISANAL CHEESES

\$12.50 per person

Selection of local cheeses with crackers and crostini mustard, honey

CHEFS CHARCUTERIE TABLE

\$30 per person

Pickled vegetables, California and imported cheeses, cured meats including salami assortment, soprasatta and prosciutto, rustic olives, olive oil, roasted garlic, fresh herb and balsamic dip, artisan breads and crackers

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FOR QUESTIONS & ORDERS CALL 714-765-8800

RECEPTION STATIONS

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ACTION STATIONS

GOURMET TOAST

\$18 per person | 8 oz per person

Choose 1 of the following:

AVOCADO

Smoked sea salt, togarashi, lemon zest, micro cilantro

BURATTA

Heirloom tomato, sea salt, basil olive oil, shaved parmesan

SMOKED SALMON

Crème fraîche, capers, chopped egg, chopped red onion

GRILLED CHEESE STATION

\$18 per person | 8 oz per person

Choose 1 of the following:

FIG, PROSCIUTTO AND GRUYERE CHEESE

TRADITIONAL CHEDDAR

BRIE, APPLE AND ARUGULA

on Sourdough served with traditional tomato soup

STRIP LOIN*

\$600 per 40 people

Roasted natural strip loin carved to order with mushroom ragu and artisan rolls

PRIME RIB OF BEEF*

\$560 per 40 people

Signature four hour roast carved to order with horseradish crème, au jus, artisan dinner rolls

CARVED HERBED TURKEY BREAST

\$560 per 40 people

with cranberry walnut pull-apart rolls

STREET TACOS

\$18 per person | 2 pcs per person

Choose 2 of the following:

PORK PASTOR

in fresh pineapple, guajillo marinade

CARNE ASADA

smothered in onions, bacon, jalapenos, cilantro

SKIRT STEAK

Jalapeno and lime

MIXED VEGETABLE

Grilled portobello mushrooms, yellow squash, zucchini and sweet peppers

CHARRED CAULIFLOWER

with verde sauce

SHRIMP

Tequila lime

DESSERT STATIONS

MINI CUPCAKES

\$15 per person | 3 pcs per person

Red velvet, vanilla bean, chocolate

MINI PASTRIES

\$15 per person | 3 pcs per person

Chocolate layer cake, cream puffs and chocolate cream puffs, shortbread berry tart, tiramisu, chocolate raspberry cup

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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 Whisky, Grey Goose Vodka, Bacardi 8, Knob Creek Bourbon. House Domestic Beer: Bud Lite, Coors Lite, O'Doul's (on request), House Import Beer: Modelo, 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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BREW CITY

ANAHEIM

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

HOSTED 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 AND CRAFT BEER

\$9.50 ++

DOMESTIC BEER

\$8.50 ++

BOTTLED WATER

\$4.75 ++

SOFT DRINKS (PEPSI)

\$4.75 ++

Priced Per Person

PREMIUM

1hr	\$34
2hr	\$41
3hr	\$48
4hr	\$56
Add'l hr	\$9

BEER, WINE, SODA

1hr	\$23
2hr	\$27
3hr	\$32
4hr	\$37
Add'l hr	\$6

KEGS

Each Domestic or Imported keg serves 165-12 oz pours

DOMESTIC

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

IMPORTED

\$950 each
Heineken
New Castle

PAY BAR

MIXED DRINKS, PREMIUM

\$12

MIXED DRINKS, CALL

\$10.50

HOUSE WINE

\$9

Canyon Road: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

PREMIUM WINE

\$12.50

J Lohr Riverstone Chardonnay
J Lohr Seven Oaks Cabernet Sauvignon

IMPORTED AND CRAFT BEER

\$9.50

DOMESTIC BEER

\$8.50

BOTTLED WATER

\$4.75

SOFT DRINKS (PEPSI)

\$4.75

ON THE ROCKS

Premade, bar-quality cocktails \$14 ++

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

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

CLASSIC OLD FASHIONED
Staying true to the classic recipe, mixed with Knob Creek®, a Small Batch Bourbon Whiskey, bitters, and orange

JALAPEÑO PINEAPPLE MARGARITA
Tres Generaciones® Plata Tequila, triple sec liqueur and pineapple flavor and the heat from the jalapeño make it memorable

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WORLD HEALTHY MENU (0822)

FOR QUESTIONS & ORDERS CALL 714-765-8800

FOR QUESTIONS & ORDERS CALL 714-765-8800

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WORLD HEALTHY MENU (0822)



THE BAR


WINE CELLAR

HOUSE WHITES


CHARDONNAY
Canyon Road, Napa
\$540 per case

PINOT GRIS
Canyon Road, Napa
\$540 per case

PREMIUM WHITES

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

HOUSE REDS

CABERNET SAUVIGNON
Canyon Road
\$540 per case


PINOT NOIR
Canyon Road
\$540 per case

PREMIUM REDS


PINOT NOIR
Carmel Road, Monterey 
\$504 per case

Meiomi, California
\$816 per case

La Crema, Sonoma Coast 
\$792 per case


CABERNET
Louis Martini, Sonoma County 
\$540 per case

Kendall Jackson Vintner's 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

ROSÉ

Kendall Jackson Vintners Reserve,
California 
\$480 per case

HOUSE SPARKLING

Pol Clement Brut,
France
\$504 per case

PREMIUM SPARKLING

La Marca Prosecco Brut
\$540 per case

La Marca Prosecco Rosé
\$540 per case

Scharfenberger Brut NV,
Mendocino, California
\$624 per case

J Vineyards, California
\$792 per case



SIP Certified



Produced under certified CA
sustainable winegrowing
alliance standards



Produced using sustainable
growing methods

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

SERVICES & GUIDELINES

STAFFING

BUTLERS (1 per 100 guests)
BOOTH SERVICE ATTENDANT
BARTENDER (1 per 100 guests)
TICKET TAKER (1 per 100 guests)
CHEF/CARVER
CONTINUOUS SERVICE ATTENDANT
CONSUMPTION BEVERAGE ATTENDANT*
\$175 each for a four (4) hour minimum
(\$43.75 each additional hour)

SERVICE FEES

DELIVERY FEE
\$50 for all orders \$500 net or less

SMALL MEAL FEE

Buffet or sit down less than 50 people
\$150 per service

CHINA SERVICE FEE

For events in the Exhibit Halls
\$3.50 per person

RECEIVING & HANDLING FEES

Ask your sales specialist for details

STORAGE FEES

Ask your sales specialist for details

BAR GUARANTEE

Each bar requires a bartender fee of
\$175 per 4 hour shift.

UPGRADES

DEDICATED CAPTAINS

Fee applies to each captain
\$200 per 4 hour shift

GREETERS OR USHERS

\$175 per 4 hour shift

ITEM PLACEMENT

Menus, books, favors, etc.
\$1 per item/per setting

WINE STEWARDS

1 steward per 30 people
\$175 per 4 hour shift

All shifts are a minimum of four (4) hours, each additional hour and all applicable taxes and service charges apply.

CATERING GUIDELINES

EXCLUSIVE CATERER

Aramark is the exclusive provider of all food and beverage at the Anaheim Convention Center. As such, any requests to bring in food and beverage will be at Aramark's discretion and will be considered on a case-by-case basis. Please consult with your designated Aramark Sales Professional concerning this.

CONFIRMATION OF ORDERS

The Catering Services Agreement (contract) outlines the specific agreement between the client and the Convention Center Catering Department. The signed Catering Services Agreement and a deposit based on estimated food and beverage charges are due 60 days in advance of the first scheduled service. Your Catering Sales Manager will review your food and beverage specifications and, in turn, provide you with written confirmation of the services via separate event orders for each function. These event orders will form part of your contract and are to be confirmed, signed and returned 21 days in advance of the first scheduled service.

PAYMENT POLICY

Full payment is required prior to the commencement of services. 50% deposit due 60 days prior to event. Aramark accepts company checks, cash, money orders and wire fund transfers as payment for products and services in advance. Any wire transfer fees incurred are the responsibility of the client. Visa, MasterCard and American Express are also an acceptable form of payment for all charges below \$30,000. A 3% fee will apply to all credit card charges. Certified funds or wire transfer will be required for all payments received less than five (5) business days prior to the event. Non-certified checks are not acceptable forms of payment within five (5) business days.

All events require a completed and signed Credit Card Authorization Form on file to facilitate any on-site orders or additions. All charges incurred onsite will be applied to the credit card at the closing of the event.

TAXES & ADMINISTRATIVE CHARGES

All food and beverage items are subject to a 17.5% service charge (January 1, 2023 will increase to 18%) and appli-

cable California Sales Tax, currently at 7.75%. Please note that service charges are taxable in California.

Labor fees are subject to applicable California Sales Tax. Qualified non-profit 501 (c)(3) organizations requesting sales tax exemptions status must provide a valid California State Tax Exemption Form.

Please note the following:
(++) Indicates services are subject to a Administrative Charge and California Sales Tax.
(+) Indicates the services are subject to California Sales Tax only.

Administrative Charge and California Sales Tax are subject to change without notice.

DELIVERY FEES AND MEAL FUNCTION MINIMUMS

All catering orders or re-orders valued at \$500 or less "NET" will be subject to a \$50 delivery fee. There is a minimum guarantee of 50 people for all meal functions. When the guarantee is less than 50 people, a \$150 fee plus tax could apply.

SERVICE CHARGE & DELIVERY FEES

This (Service/Delivery) Charge is not

SERVICES & GUIDELINES

intended to be a tip, or gratuity for the benefit of employees; however please note that 14.45% of the service charge is distributed to certain employees as additional wages.

GUARANTEES

To ensure the success of your event(s), it is necessary that we receive your "Final Guarantee" (confirmed attendance) for each meal function utilizing the following schedule:

- Events up to 500 people require a Final Guarantee three (3) business days prior to the first event.
- Events between 501 – 2,500 people require the Final Guarantee five (5) business days prior to the first event.
- Events over 2,500 people require the Final Guarantee seven (7) business days prior to the first event.

Please note that the above schedule excludes weekends and holidays. Once the scheduled Final Guarantee is submitted; the count may not be decreased.

OVERAGE

For every plated event, Aramark shall be prepared to serve 5% over the final guarantee, up to a maximum of 50 meals. This excludes buffets, box lunches and breaks. The client will be charged based upon the final guarantee or the actual number of meals served, whichever is greater. Aramark will make every effort to accommodate increases to your count(s) after the final guarantee is due. However, any increases exceeding 10% of the final guarantee will be subject to a 10% surcharge.

If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

SPECIAL MEALS

Your Catering Sales Manager is available to consult with you on special meal requests and pricing to serve vegetarian, gluten free, vegan, kosher, halal and other dietary restrictions. Such special requests are due 21 days in advance of

your event. These special meal requests are to be included in your final guaranteed attendance.

CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your designated Aramark Sales Professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee payable to Aramark equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the Final Guarantee has been received will result in a fee equal to 100% of the charges on the affected event order(s).

AMENITIES & MENU SERVICES

TABLE STANDARDS

The Aramark catering minimum standard for a plated/seated meal is for the service at tables of ten (10) guests with one (1) server per 30 guests. For buffet meals, the Aramark minimum standard is one (1) server per 75 guests. An additional labor fee will be applied for any set that requires tables that seat less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$37.50 per hour, per server plus applicable Sales Tax with a four (4) hour minimum.

CHINA SERVICE

China and glassware are standard for buffet and seated meal services, unless otherwise specified by the client. Coffee services are offered on china and disposable wares so guests have the option to travel with their beverage. Within the exhibit halls, receptions that do not accompany dinner, bar-only functions, and exhibitor booth services are served with disposable wares.

TABLE TOP SERVICE

Tables for seated meal functions are

provided with a mid-length linen. An assortment of house napkin colors is also provided for seated meals. Tables for buffet meals, beverage service or receptions include stainless steel table tops with a black spandex bottom. Ask your sales professional for upgraded linen and furniture options.

BEVERAGE & ALCOHOL SERVICES

We proudly serve Pepsi products. A 25% re-stocking fee and will require consumption attendants at \$150 per four hour shift per attendant. The Convention Center's catering contractor, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with California State Liquor Control Board regulations. In compliance with California state law, all beer, wine, and liquor is supplied by the Convention Center's catering contractor. No alcoholic beverages may be removed from the Convention Center. Customer must comply with all applicable local and state liquor laws.

NUTRITION INFORMATION

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions please contact your catering manager directly.

TIMETABLE FOR A SUCCESSFUL EVENT

60 DAYS: 50% Deposit Signed Service Agreement/Contract Due

45 DAYS: Food and Beverage Specifications Due

21 DAYS: Signed Event Orders Due
7/5/3 Days: 100% of Total Payment and Guarantee Due



ANAHEIM
CONVENTION CENTER