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.
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<td>28-29</td>
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<td>Hosted and cash options with premium, well drinks, wine, domestic and imported beer and locally crafted beer</td>
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<td>A selection of upgraded wines by the case</td>
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<td>32</td>
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<td>CATERING GUIDELINES</td>
<td>32-33</td>
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</table>

**WE ARE SENSITIVE TO YOUR NEEDS**

- Gluten-Free
- Vegetarian
- Vegan
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.”
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 CROSSIANT 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 crossiant 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

MORNING REFRESHERS

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

AFTERNOON REFRESHERS

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, blonde. 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

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

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 16 per flavor) 7 oz. Strawberry-banana, raspberry, mango-lime-coconut
WATER COOLER $55 per day (115 volt 5 amp electrical required)
ARROWHEAD WATER $90 ($1 gallon)

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

BY THE GALLON

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.

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.

FOR QUESTIONS & ORDERS CALL 714-765-8800
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## SNACKS

### INDIVIDUAL

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<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Assorted Full Size Candy Bars</td>
<td>$52 per doz</td>
</tr>
<tr>
<td>Salted Caramel Cookie</td>
<td>$52 per doz</td>
</tr>
<tr>
<td>Justin’s Peanut Butter Cups</td>
<td>$84 per doz 2-pack</td>
</tr>
<tr>
<td><em>Chef Made Flash Fried Kettle Chips</em></td>
<td>$6 per person</td>
</tr>
<tr>
<td>Ranch or french onion dip</td>
<td></td>
</tr>
<tr>
<td>House-made Tortilla Chips</td>
<td>$6 per person with red fire roasted and tomatillo salsas</td>
</tr>
<tr>
<td>California Guacamole</td>
<td>$4 per person</td>
</tr>
<tr>
<td>Made to Order</td>
<td>$5.50 per person</td>
</tr>
<tr>
<td>(Attendant required $175 per four hour shift)</td>
<td></td>
</tr>
<tr>
<td>California Mixed Nuts</td>
<td>$7.50 per person</td>
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<tr>
<td>Pita Chips &amp; House-made Hummus</td>
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</tr>
<tr>
<td>+ Made to Order</td>
<td>$7.25 per person</td>
</tr>
<tr>
<td>Market Fresh Fruit</td>
<td>$4 per person</td>
</tr>
<tr>
<td>All 5 oz.</td>
<td></td>
</tr>
<tr>
<td>Beef Jerky</td>
<td>$12 per doz</td>
</tr>
<tr>
<td>Mozzarella or Cheddar Cheese Sticks</td>
<td>$4 per doz</td>
</tr>
<tr>
<td>Kashi, Clif, Kind and Think Thin Bars</td>
<td>$12 per doz</td>
</tr>
<tr>
<td>Individual Veggie Cups</td>
<td>$96 per doz</td>
</tr>
<tr>
<td>5 oz. watermelon radish, colored carrots, multi-colored cauliflower, celery, snap peas, red bell pepper and ranch dressing or red pepper hummus</td>
<td></td>
</tr>
<tr>
<td>Individual Chobani Greek Yoghurts</td>
<td>$60 per doz</td>
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<tr>
<td>Flavored and plain</td>
<td></td>
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<tr>
<td>Hard Boiled Cage Free Eggs</td>
<td>$10 per doz</td>
</tr>
<tr>
<td>Roasted red pepper</td>
<td></td>
</tr>
<tr>
<td>5 oz. Cantaloupe, watermelon, pineapple, grapes, grapes,</td>
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<tr>
<td>Greek Yogurt Parfaits</td>
<td>$93 per doz</td>
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<tr>
<td>Roasted red pepper</td>
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<tr>
<td>5 oz. fruit, granola (berry, kiwi, or pineapple)</td>
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<tr>
<td>Coconut Chia Parfaits</td>
<td>$93 per doz</td>
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<tr>
<td>5 oz.</td>
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### SHARED

Minimum 12 servings

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<tr>
<td>Market Fresh Fruit</td>
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</tr>
<tr>
<td>All 5 oz.</td>
<td></td>
</tr>
<tr>
<td>Baked Caramel</td>
<td>$45 per doz</td>
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<tr>
<td>Pita Chips &amp; House-made Hummus</td>
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</tr>
<tr>
<td>Roasted red pepper</td>
<td></td>
</tr>
<tr>
<td>Pita Chips</td>
<td>$7.25 per person</td>
</tr>
<tr>
<td>House-made Hummus</td>
<td></td>
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</tbody>
</table>

### RECYCLE AND REUSE

Our Anaheim Water is bottled in 100% rPET, post-consumer recycled plastic bottles and has 60% 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.
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

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, bacon, egg and cheese

BREAKFAST BURRITOS
$8.50 per piece | 50 minimum
Served with red fire roasted & tomatillo salsa
Chorizo, flour tortilla, potato and cage free scrambled egg*, cheddar and jack cheese, tomato, onion
Vegetarian soy chorizo available
Spinach tortilla, black beans, peppers, potato, jack cheese, scrambled egg*
Sausage, flour tortilla, bacon, potato, cage free scrambled egg*, pepper jack

BREAKFAST TURNOVERS
$8.50 per piece | 50 minimum
Applewood smoked bacon, scrambled egg*, jack cheese, biscuit dough, country gravy
Sautéed leeks and mushrooms, cage free scrambled egg*, jack cheese, biscuit dough, tomatillo salsa
Chicken sausage, cage free scrambled egg*, biscuit dough, country gravy

INDIVIDUAL QUICHE
$8.50 per piece | 50 minimum
Spinach and tomato
Vegetable Lorraine
Mushroom leak

BREAKFAST BURRITOS
Served with red fire roasted & tomatillo salsa
Chorizo, flour tortilla, potato and cage free scrambled egg*, cheddar and jack cheese, tomato, onion
Vegetarian soy chorizo available
Spinach tortilla, black beans, peppers, potato, jack cheese, scrambled egg*
Sausage, flour tortilla, bacon, potato, cage free scrambled egg*, pepper jack

BUFFETS

ÍÀ LA CARTE ENHANCEMENTS TO YOUR BUFFET

BUFFETS

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

BREAKFAST BURRITOS
$8.50 per piece | 50 minimum
Served with red fire roasted & tomatillo salsa
Chorizo, flour tortilla, potato and cage free scrambled egg*, cheddar and jack cheese, tomato, onion
Vegetarian soy chorizo available
Spinach tortilla, black beans, peppers, potato, jack cheese, scrambled egg*
Sausage, flour tortilla, bacon, potato, cage free scrambled egg*, pepper jack

BREAKFAST TURNOVERS
$8.50 per piece | 50 minimum
Applewood smoked bacon, scrambled egg*, jack cheese, biscuit dough, country gravy
Sautéed leeks and mushrooms, cage free scrambled egg*, jack cheese, biscuit dough, tomatillo salsa
Chicken sausage, cage free scrambled egg*, biscuit dough, country gravy

INDIVIDUAL QUICHE
$8.50 per piece | 50 minimum
Spinach and tomato
Vegetable Lorraine
Mushroom leak
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.

## BOXED

### 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 WALDFORF
$35 per person
Mixed Arugula and Kale, dried cranberries, sliced apples, candied walnuts, crumbled feta, red grapes, balsamic vinaigrette dressing

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

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

**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.

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**DELIS & SANDWICHES BUFFET**

- **$48 per person**
- **FIELD GREEN SALAD**
- Seasonal vegetables, ranch and Lemon vinaigrette dressings
- **ITALIAN HOAGIE**
- Ham, capicolla, 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**
    - 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

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**DELI BUFFETS**

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**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
- Mexican wedding cookies
- Coconut macaroons

**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, shredded edamame, cashews and sesame seeds with creamy Thai peanut dressing
- **MISO CHICKEN**
  - With Chinese beans and shiitake mushroom sauce
- **TANGERINE STIR FRY BEEF**
  - With rice and vegetables
- **PAN ROASTED SALMON**
  - With Green Papaya Slaw
- **SIDES**
  - Klof time seasoned 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 CUMIN SALAD**
  - With red onion and herbed sour cream dressing
- **MISO CHICKEN**
  - With rice and vegetables
- **TAGINE CHICKEN**
  - With lemon and green olives and raisins
- **MEDITERRANEAN BRAISED BEEF**
  - With rice and vegetables
- **CITRUS YOGURT SALMON**
  - With rice and vegetables
- **SIDES**
  - Basmati spiced pilaf, mixed vegetables, baby carrots with saffron butter
  - **DESSERT**
    - Choose two selections above

**ITALIAN**

- **$53 per person**
- **TRADITIONAL CAESAR SALAD**
  - With white bean, lemon vinaigrette, shaved parmesan, cracked black pepper
- **ARUGULA SALAD**
  - With artichoke hearts on the side
- **CREAMY POLENTA**
  - With sliced black pepper
- **CHICKEN PICATTA**
  - With lemon caper butter sauce
- **BROCCOLI AND ORECCHIETTE PASTA**
  - With artichokes and red pepper
- **SIDES**
  - Roasted green and yellow zucchini
  - **DESSERT**
    - Choose two selections above

**THE ITALIAN**

- **$53 per person**
- **TRADITIONAL CAESAR SALAD**
  - With white bean, lemon vinaigrette, shaved parmesan, cracked black pepper
- **ARUGULA SALAD**
  - With artichoke hearts on the side
- **CREAMY POLENTA**
  - With sliced black pepper
- **CHICKEN PICATTA**
  - With lemon caper butter sauce
- **BROCCOLI AND ORECCHIETTE PASTA**
  - With artichokes and red pepper
- **SIDES**
  - Roasted green and yellow zucchini
  - **DESSERT**
    - Choose two selections above

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**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**
  - With rice and vegetables
- **BUILD YOUR OWN ANCHO PORK CARNITAS**
  - With cream and salsa roja
- **VEGETARIAN ENCHILADAS**
  - With rice and vegetables
- **HOT STREET CORN**
  - Off the cob 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**
  - With white bean, lemon vinaigrette, shaved parmesan, cracked black pepper
- **ARUGULA SALAD**
  - With artichoke hearts on the side
- **CREAMY POLENTA**
  - With sliced black pepper
- **CHICKEN PICATTA**
  - With lemon caper butter sauce
- **BROCCOLI AND ORECCHIETTE PASTA**
  - With artichokes and red pepper
- **SIDES**
  - Roasted green and yellow zucchini
  - **DESSERT**
    - Choose two selections above

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**MEXICAN**

- **$55 per person**
- **CHOCOLATE whoopie pie**
  - With rice and vegetables
- **MEXICAN wedding cookies**
  - With rice and vegetables
- **COCONUT whoopie pie**
  - With rice and vegetables
- **DESSERT**
  - Choose two selections above

**THAI**

- **$53 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 rice and vegetables
- **SMOKED PORK LOIN**
  - With rice and vegetables
- **SIDES**
  - Baked sweet potatoes and maple butter, roasted cauliflower and broccoli gremolata
  - **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 rice and vegetables
- **SMOKED PORK LOIN**
  - With rice and vegetables
- **SIDES**
  - Baked sweet potatoes and maple butter, roasted cauliflower and broccoli gremolata
  - **DESSERT**
    - Choose two selections above

**HOT BUFFETS**

- **$9 a la Carte**
- **HOUSE SOUP**
  - Add a house soup
- **GUMBO**
- **TOMATO BISQUE**
- **LENTIL**
- **CHICKEN TORTILLA**
- **ROASTED CORN CHOWDER**

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**TOMATO AND CUMIN SALAD**

- Gem lettuce, roasted baby new potatoes, cherry tomatoes, haricot vert, tarragon dressing
- **SPRING CHICKEN**
  - With rice and vegetables
- **SMOKED PORK LOIN**
  - With rice and vegetables
- **SIDES**
  - Baked sweet potatoes and maple butter, roasted cauliflower and broccoli gremolata
  - **DESSERT**
    - Choose two selections above

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WORLD HEALTHY MENU (08/22)
**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 lettuce, tomato, sliced mozzarella, fresh basil leaves, pesto vinaigrette

**CALIFORNIA CAESAR SALAD**
Tom bibb and romaine lettuce leaves, tear drop tomato halves, crispy pancetta, sliced red onion, hard boiled 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

**ENTRÉES**

**HOT ENTÉRÉES**

**LUNCH ENTÉRÉES**

**CITRUS HERBED MARINATED CHICKEN BREAST** $45 per person
Garlic pan jus, weiser farm pea 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 fiscali cheddar, padi pan squash

**DINNER ENTÉRÉES**

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

**HEARTS 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

**SPINACH SALAD**
Crumbled feta cheese, red grapes, dried cranberries, candied walnuts, mixed arugula and kale, sliced apples, kale waldorf egg garnish, shaved parmesan cheese, pesto vinaigrette

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

**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 anguila and kale, shaved fennel, yellow beets, oven roasted cherry tomatoes, artisan greens, green goddess vinaigrette

**STEAKHOUSE WEDGE** $40 per person
Flat iron, red onion, blue 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.

**DESSERTS**

**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, crushed 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

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

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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 DEVILED 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, heirloom tomato, Parmesan cheese
TRADITIONAL CAESAR $8 each
Romaine, crouton, parmesan, heirloom tomato, shaved Parmesan cheese
CALIFORNIA SALAD $8 each
Arugula, candied pecans, bleu cheese, heirloom tomato, balsamic vinaigrette

HOT BITES

CHICKEN QUESADILLA $8 each
Cilantro dip
BEEF BARBACOA TAQUITO $8.50 each
LOBSTER AND SWEET CORN EMPANADA $8.50 each
PORK CARNITAS TAQUITO $7.50 each
AREPA $8.50 each
Chorizo, Manchego cheese
MARYLAND LIME CRAB CAKE $9 each
Pickled ginger aioli
TRIO TARLETS $9 each
Sweet onion with guacamole, arugula, 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
Tomato jam, paprika aioli, teardrop tomato
LAMB LOLLIPOP $9 each
Chimichurri sauce
CRISPY ASIAGO ASPARAGUS $8 each
TRUFFLE AND WILD MUSHROOM ARANCINI $8 each
FRIED ARTICHOKE HEART AND KIWI CHEESE $7.50 each
SPANAKOPITA $6.75 each
VEGETABLE EMPANADA $7.50 each

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 $20 each

SALAD CUPS

RANCH SALAD $8 each
Iceberg lettuce, cucumber, heirloom tomato, Parmesan cheese
TRADITIONAL CAESAR $8 each
Romaine, crouton, parmesan, heirloom tomato, shaved Parmesan cheese
CALIFORNIA SALAD $8 each
Arugula, candied pecans, bleu cheese, heirloom tomato, balsamic vinaigrette

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 roll
IMPOSSIBLE SLIDER $10 each
Cheddar, caramelized onion
PETITE FIG & CARAMELIZED ONION PUFF $8 each
PORTOBELLO PUFF $7.50 each
FIG & MASCARPONE PHYLLO BEGGARS PURSE $8 each
COCONUT TEMPURA SHRIMP $8.75 each
CHICKEN POT STICKERS $6.75 each
with sweet chili sauce
FIRECRACKER SHRIMP $8.75 each
in phyllo with mango slaw
COCONUT TEMPURA SHRIMP $8.75 each

VEGETARIAN

FLORENTINE STUFFED MUSHROOM $8 each
VEGETABLE WELLINGTON $7.50 each
VEGETABLE SAMOSA $7.50 each
ARANCINI RISOTTO BALLS WITH POMODORI SAUCE $6.75 each
SPANAKOPITA $6.75 each
VEGETABLE EMPANADA $7.50 each

ASIAN FLARE

All served with Asian dipping sauces
VEGETABLE EGG ROLLS $6.75 each
PACIFICA THAI CHICKEN AND SHRIMP SPRING ROLL $6.75 each
LOBSTER SPRING ROLL $9.50 each
CASHW HEIN CHICKEN SPRING ROLL $7.50 each
CRAB RANGOON $7.50 each
with sweet chili sauce
PETITE FIG & CARAMELIZED ONION PUFF $8 each
PORTOBELLO PUFF $7.50 each
FIG & MASCARPONE PHYLLO BEGGARS PURSE $8 each
COCONUT TEMPURA SHRIMP $8.75 each
CHICKEN POT STICKERS $6.75 each
with sweet chili sauce
FIRECRACKER SHRIMP $8.75 each
in phyllo with mango slaw
COCONUT TEMPURA SHRIMP $8.75 each

VEGETARIAN

FLORENTINE STUFFED MUSHROOM $8 each
VEGETABLE WELLINGTON $7.50 each
VEGETABLE SAMOSA $7.50 each
ARANCINI RISOTTO BALLS WITH POMODORI SAUCE $6.75 each
SPANAKOPITA $6.75 each
VEGETABLE EMPANADA $7.50 each

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

VEGAN

GOCHUJANG CAULIFLOWER BITES $8 each
FALAFEL FILLED MUSHROOM CAPS $7 each
FALAFEL WITH SPINACH $7 each
BLACKBEAN EMPANADA $7.50 each
VEGAN WELLINGTON $7.50 each

VEGAN

GOCHUJANG CAULIFLOWER BITES $8 each
FALAFEL FILLED MUSHROOM CAPS $7 each
FALAFEL WITH SPINACH $7 each
BLACKBEAN EMPANADA $7.50 each
VEGAN WELLINGTON $7.50 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, jalapeños
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:
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 SALTH'S
SHRIMP CEVICHE
TORTILLA CHIPS

DISPLAY STATIONS

FARM FRESH SEASONAL CRUDITÉS
$9.50 per person
Watermelon radish, carrots, multi-colored cauliflower, snap peas, celery watercress, 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, colored sausages, cured meats including salami assortment, soprasatta and prosciutto, rustic olives, olive oil, roasted garlic, fresh herb and balsamic dip, artisan breads and crackers

GOURMET TOAST
$18 per person | 8 oz per person
Choose 1 of the following:
AVOCADO
Smoked sea salt, tobgarashi, lemon zest, micro cilantro
BUTTER
Heirloom tomato, sea salt, basil olive oil, shaved parmesan
SMOKED SALMOn
Creme fraiche, 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

ACTION STATIONS

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, jalapeños, cilantro
SKIRT STEAK
Jalapeños and lime
MIXED VEGETABLE
Grilled portobello mushrooms, yellow squash, zucchini and sweet peppers
CHARGED 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

**BEYOND sausages available on request

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For questions & orders call 714-765-8800
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 Lite, Coors Lite, O’Doul’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.

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
$7.50 each
Budweiser
Bud Light
Miller Genuine Draft
Miller Lite

IMPORTED
$9.50 each
Heineken
New Castle

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 Lite, Coors Lite, O’Doul’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.

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

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

JALAPENO PINEAPPLE MARGARITA
Tres Generaciones® Plata Tequila, triple sec liqueur and pineapple flavor and the heat from the jalapeno make it memorable
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**Additional Nutritional Information**

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

**SIP Certified**
Produced under certified CA sustainable winegrowing alliance standards

**Produced using sustainable growing methods**
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 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 Services 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 acceptable forms 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.

Delays may result in a fee payable to Aramark 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(s).

OVERAGE
For every plated event, Aramark shall prepare to serve 5% over the final guarantee, up to a maximum of 50 meals. This excess total 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 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(s).

AMENITIES & MENU SERVICES

TABLE STANDARDS
The Aramark catering minimum standard for a plated/meat 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 paperware but guests have the option to travel with their beverage. With the exhibit halls, receptions that do not accompany dinner, bar-only functions, and exhibit booth services are served with disposable wares.

TIMETABLE FOR A SUCCESSFUL EVENT

60 DAYS:
Specifications Due
Food and Beverage
50% Deposit Signed Service Agreement/Contract Due
45 DAYS:
Food and Beverage Specifications Due
21 DAYS:
Signed Event Orders Due
7/1/23: 100% of Total Payment and Guarantee Due

provided with a midlength 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% restocking fee and will require consumption at attendants at $51 per four (4) hour shift per session. Any cancellation received after the confirmed attendance for any 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 overage may not be decreased.

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.

For more information, please consult your designated Aramark Sales Professional concerning this.

Tablespoons for seated meal functions are to be included in your final guaranteed attendance.

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.

STAFFING

BUFFETS (1 per 100 guests)
BOOTH SERVICE ATTENDANT (1 per 100 guests)
TICKET TAKER (1 per 100 guests)
CHEF/CARVER
CONTINUOUS SERVICE ATTENDANT
CONFIRMATION 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

CATERING GUIDELINES SERVICES & GUIDELINES

STAFFING

BUFFETS (1 per 100 guests)
BOOTH SERVICE ATTENDANT (1 per 100 guests)
TICKET TAKER (1 per 100 guests)
CHEF/CARVER
CONTINUOUS SERVICE ATTENDANT
CONFIRMATION BEVERAGE ATTENDANT? $175 each for a four (4) hour minimum ($43.75 each additional hour)

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