world HEALTHY menu

AT THE 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 wherever 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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WE ARE SENSITIVE TO YOUR NEEDS
GLUTEN-FREE  VEGETARIAN
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

Executive Chef George Peterson has been with the Anaheim Convention Center since October, 2016.

George started his career at the Ritz Carlton in the year 2000 and has worked in Marina del Rey, CA, Sarasota, FL, Washington DC and Indian Wells, CA. He studied at the School of Culinary Arts Institute of Atlanta, GA. His accolades include; Wine Spectator Award, AAA 4 Diamond Award, LA times Best Fusion Restaurant at JER-NE at the Ritz, Florida Restaurant Association Golden Spoon Award, the Ritz Carlton Best of Sarasota Award and was responsible for the 2009 Presidential Inauguration and host of the West Coast James Beard Dinner in 2003.

Growing up, George spent his summers on the coast of Maine where he enjoyed sailing and fishing. He met his wife Dollie, a trained pastry chef, during his tenure at the Ritz. They have been married for 12 years and have a 10 year old son.

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 above 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.

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**REFRESHERS**

All bakery items and condiments will be individually packaged for Grab-n-Go service. Toaster service will require an attendant.

**MORNING**

Each selection by the dozen

**ARTISAN BAKERY**

- MINI ASSORTED SCONES  
  $50 per doz  
  Berry, cranberry-orange, chocolate chip, raisin

- ASSORTED MUFFINS  
  $50 per doz  
  Banana, blueberry, cran-orange, double chocolate

- ASSORTED DONUTS  
  $50 per doz

- FRUIT AND CHEESE DANISH  
  $50 per doz  
  Raspberry or blueberry

- SLICED BREAKFAST BREADS  
  $42.50 per doz  
  Marble, iced lemon, blueberry

- COFFEE CAKE  
  $50 per doz  
  Cinnamon crumb

**EXECUTIVE**

- ASSORTED MINI CROISSANTS  
  $60 per doz  
  Apple, chocolate, almond, regular

- BLUEBERRY OATMEAL BREAKFAST COOKIES  
  $44 per doz

- CINNAMON ROLLS  
  $79 per doz  
  Traditional cinnamon roll

- ASSORTED BAGELS  
  $48 per doz  
  Sesame, plain, blueberry, everything, jalapeno cheddar. Includes cream cheese

**AFTERNOON**

Each selection by the dozen

**FRESH BAKED COOKIES**  
$54 per doz  
Chocolate chip, sugar, oatmeal raisin, white chocolate macadamia, peanut butter

**DESSERT BARS**  
$60 per doz  
Pecan, S’mores, raspberry streusel

**BROWNIES**  
$60 per dozen  
Double chocolate, all natural flourless

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**HYDRATION BREAK**

$8 per person, per hour  
Assorted soda, bottled water, Fair Trade coffee, regular and decaffeinated, herbal tea

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2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Please refer to our active plan for service and safety guidelines.
FAIR TRADE
We purchase Fair Trade Certified coffee products for our guests. 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, and developing business skills necessary to compete in the global marketplace, all while ensuring that some profits go back to help build the schools and hospitals in the equatorial regions from where we source our coffees. We have disposed of the use of most PC (portion control) items and bring you natural sugar and chemical free sweeteners as well as local dairy creamers in bulk service for your beverage experience.

DRINKS

INDIVIDUAL

ASSORTED SOFT DRINKS
PEPSI PRODUCTS*
$4 each
PERRIER SPARKLING WATER
$5 each
OUR PRIVATE LABELED RPET ANAHEIM BOTTLED WATER
$4.25 each
COLD BREW
$8 each
MILK
$4 per half pint
(5% Fat or Chocolate)
TROPICANA JUICE ASSORTMENT
$4 each
Orange, apple and cranberry
FRESH FRUIT SMOOTHIES
$5 each
(Minimum 16 per flavor)
7 oz, Strawberry-banana, raspberry, mango-lime-coconut
WATER COOLER
$50 per day (rental)
(115 volt 5 amp electrical required)
ARROWHEAD WATER
$85 each
(5 gallon)

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.

BY THE GALLON

All beverages by the gallon will require an attendant per 100 p, at $165 per four hours. All condiments will be served by attendant. All cups will have lids and packaged straws upon request.

FRESH BREWED FAIR TRADE COFFEE
$69 per gallon
Regular and decaffeinated, includes half and half, 2% milk, soy milk, Truvia, Sugar in the Raw and Equal
+ ALMOND MILK, COCONUT MILK $5 per quart

TAZO HERBAL TEAS
$69 per gallon
Includes honey and lemon

ICED COFFEE
$90 per gallon*
Fresh brewed chilled coffee, regular and decaffeinated, includes half and half, 2% milk, soy milk, Truvia, Sugar in the Raw, Equal and vanilla syrup

FRESH SQUEEZED LEMONADE
$40 per gallon

FRESH SQUEEZED STRAWBERRY LEMONADE
$40 per gallon

BREWED ICED TEA
$40 per gallon
Served with lemon wedges

INFUSE IT with pineapple, mango or peach $50 per gallon

AQUA FRESCA
$50 per gallon
Watermelon, pineapple or cantaloupe

JUICE
$45 per gallon
Orange, cranberry, apple or grapefruit

SPA WATER
$50 per gallon
Choice of spa water cucumber-lime-mint, strawberry-basil, citrus with lemon, grapefruit and orange

All individual items require a minimum order of one dozen per item, unless otherwise noted. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. * Coke products available on request. Please refer to our action plan for service and safety guidelines.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price per doz</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASSORTED FULL SIZE CANDY BARS</td>
<td>$42 per doz</td>
<td></td>
</tr>
<tr>
<td>SALTED CARAMEL COOKIE</td>
<td>$42 per doz</td>
<td></td>
</tr>
<tr>
<td>JUSTIN’S PEANUT BUTTER CUPS</td>
<td>$78 per doz 2-pack</td>
<td></td>
</tr>
<tr>
<td>CHEWY MARSHMALLOWS</td>
<td>$60 per doz</td>
<td>with brown butter and sea salt</td>
</tr>
<tr>
<td>PERUVIAN CHOCOLATE BROWNIE</td>
<td>$66 per doz</td>
<td></td>
</tr>
<tr>
<td>ICE CREAM BARS</td>
<td>$60 per doz</td>
<td>Assortment of fudge bars, ice cream sandwiches, 50/50 bars, frozen fruit bars</td>
</tr>
<tr>
<td>MINI PRETZELS</td>
<td>$39 per doz</td>
<td></td>
</tr>
<tr>
<td>PEANUTS</td>
<td>$39 per doz</td>
<td></td>
</tr>
<tr>
<td>ALMONDS</td>
<td>$39 per doz</td>
<td></td>
</tr>
<tr>
<td>CASHEWS</td>
<td>$60 per doz</td>
<td></td>
</tr>
<tr>
<td>GOURMET “POPS”® POPCORN</td>
<td>$60 per doz</td>
<td>Barely naked, old fashioned caramel, original kettle, savory cheddar, fiery cheddar, pops mix (cheddar and caramel) and zebra</td>
</tr>
<tr>
<td>KETTLE CHIPS</td>
<td>$39 per doz</td>
<td>Sea salt, jalapeno, BBQ, salt &amp; vinegar</td>
</tr>
<tr>
<td>TRAIL MIX</td>
<td>$60 per doz</td>
<td></td>
</tr>
<tr>
<td>BEEF JERKY</td>
<td>$60 per doz</td>
<td></td>
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<tr>
<td>MOZZARELLA OR CHEDDAR CHEESE STICKS</td>
<td>$36 per doz</td>
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<td>KASHI, CLIF, KIND AND THINK THIN BARS</td>
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<td>$36 per doz</td>
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<td>PEELLED DRIED FRUIT SNACKS</td>
<td>$72 per doz</td>
<td>Mango and apple</td>
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<tr>
<td>DANG TOASTED COCONUT CHIPS</td>
<td>$60 per doz</td>
<td></td>
</tr>
<tr>
<td>INDIVIDUAL VEGGIE CUPS</td>
<td>$72 per doz</td>
<td>5 oz. watermelon radish, colored carrots, multi-colored cauliflower, celery, snap peas, red bell pepper and ranch dressing or red pepper hummus</td>
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<tr>
<td>MARKET FRESH WHITE FRUIT</td>
<td>$42 per doz</td>
<td>Apples, bananas, oranges</td>
</tr>
<tr>
<td>CHEFS FLASH FRIED KETTLE CHIPS</td>
<td>$5.50 per person</td>
<td>Individual grab-n-go bags served with Ranch or French onion dip</td>
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<tr>
<td>HOUSE-MADE TORTILLA CHIPS</td>
<td>$5.50 per person</td>
<td>Individual grab-n-go bags served with red fire roasted salsa</td>
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<tr>
<td>HOUSE-MADE HUMMUS</td>
<td>$6.50</td>
<td>Choice of One: Roasted red pepper, plain, roasted garlic and cilantro jalapeno</td>
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<td>$6.50</td>
<td>Individual grab-n-go bags</td>
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<tr>
<td>HARD BOILED CAGE FREE EGGS</td>
<td>$30 per doz</td>
<td>Package individually 2 per each</td>
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<tr>
<td>FRESH FRUIT CUPS</td>
<td>$78 per doz</td>
<td>5 oz. cantaloupe, watermelon, pineapple, grapes</td>
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<tr>
<td>GREEK YOGURT PARFAITS</td>
<td>$81 per doz</td>
<td>5 oz. fruit, granola (berry, kiwi, or pineapple)</td>
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<tr>
<td>COCONUT CHIA PARFAITS</td>
<td>$81 per doz</td>
<td>5 oz</td>
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**INDIVIDUAL PRE-PACKAGED**

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

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**RECYCLE AND REUSE**

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

**GRAB-N-GO BREAKFAST BUFFETS**

All bakery items will be individually packaged for Grab-n-Go service, all condiments, cut fruit and yogurt items will be individually packaged, all beverages sold separately.

**RISE AND SHINE** $19 per person

Assorted muffins, danish and bagels, whipped cream cheese, fresh fruit cup with watermelon, cantaloupe, pineapple, grapes

**HEALTHY START** $20 per person

Fresh fruit salad cup, watermelon, cantaloupe, pineapple, grapes, Greek parfait cup with yogurt, granola and blueberries and assorted muffins

**CEREAL BOWLS** $6 per person

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

**SUNRISE BOX** $26 per person

Fresh fruit salad cup with watermelon, cantaloupe, pineapple, grapes, blueberry breakfast cookie with oats and nuts, vanilla yogurt, hard boiled egg, Tillamook cheese stick, almonds

**BREAKFAST SANDWICHES** $8 each

- Freshly baked croissant, bacon egg* and cheddar cheese
- Freshly baked croissant, sausage, egg* and cheddar cheese
- House-made butter biscuit, huevo ranchero, ham, egg*, onion, tomato, jalapeno, jack and cheddar cheeses
- House-made butter biscuit, vegetarian egg*, potato, onion, tomato, jalapeno, jack and cheddar cheeses

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**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, roasted tomato, potato, zucchini, goat cheese, scrambled egg*
- Flour tortilla, bacon, potato, cage free scrambled egg*, pepper jack cheese
- Flour tortilla, sausage, potato, cage free scrambled egg*, pepper jack cheese

**BREAKFAST MINI BISCUIT** $6.00 per 100 pcs | 2.4 oz

Applewood smoked bacon, cage free 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

**BREAKFAST MINI BISCUIT**

- Applewood smoked bacon, cage free 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

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**BOXED LUNCHES**

Drinks are sold separately, individual, sealed and self-serve.

**SANDWICHES & WRAPS**

Choose of green salad, pesto pasta salad, curry grain salad

**TUNA SALAD SANDWICH** $29.50 per person
Albacore tuna salad on multi-grain bread

**CHICKEN SALAD SANDWICH** $29.50 per person
Curried chicken salad on ciabatta

**HAM AND CHEESE SANDWICH** $29.50 per person
Ham and swiss on pretzel croissant

**ITALIAN HOAGIE** $29.50 per person
Genoa salami, pepperoni, cured ham and provolone

**ROAST BEEF SANDWICH** $29.50 per person
Roast beef*, cheddar on asiago cheese batard

**TURKEY SANDWICH** $29.50 per person
Smoked turkey and pepper jack cheese on multigrain wheat

**CHICKEN RANCH WRAP** $29.50 per person
Romaine lettuce, grilled chicken, cheddar cheese, cucumber, with ranch dressing in a spinach tortilla

**SPECIALTY SANDWICHES**

**THE RUBEN** $34 per person
Thinly sliced corned beef, sauerkraut slaw, Swiss cheese, classic thousand island spread on marbled rye

**ROAST TURKEY** $34 per person
Roast turkey on multigrain with sliced apple, havarti cheese, watercress, dijon mustard aioli

**HEARTS RANCH FLAT IRON** $37 per person
Rustic roll, thinly sliced flat iron steak*, romaine lettuce, goat cheese, balsamic onions, oven roasted tomatoes, black pepper and horseradish aioli

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**VEGETARIAN**

**PORTOBELLO SANDWICH** $29.50 per person
Focaccia, portobello mushroom, spinach, roasted red peppers and provolone

**TOMATO AND MOZZARELLA** $29.50 per person
Olive ciabatta, fresh basil, pesto aioli

**GLUTEN FREE**

**ITALIAN SUB WRAP** $34 per person
Genoa salami, smoked turkey, ham and provolone filled with roasted red peppers, pepperoncini and pesto, flourless tortilla

**CHICKEN SALAD** $34 per person
Udi’s gluten free bread filled with diced chicken, mayonnaise, sliced green apple, dried cranberries, almond slivers and arugula

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**SALADS**

**PORTOBELLO SANDWICH**
Focaccia, portobello mushroom, spinach, roasted red peppers and provolone

**TUNA SALAD SANDWICH**
Albacore tuna salad on multi-grain bread

**CHICKEN SALAD SANDWICH**
Curried chicken salad on ciabatta

**HAM AND CHEESE SANDWICH**
Ham and swiss on pretzel croissant

**ITALIAN HOAGIE**
Genoa salami, pepperoni, cured ham and provolone

**ROAST BEEF SANDWICH**
Roast beef*, cheddar on asiago cheese batard

**TURKEY SANDWICH**
Smoked turkey and pepper jack cheese on multigrain wheat

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

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Drinks are sold separately, individual, sealed and self-serve.
LUNCH BUFFETS

BUFFETS will require an attendant per 100 pl at $165 per four hours. Food is served by a masked attendant behind a sneeze guard as required with disposable plates, all utensils and napkin will be served in a paper sleeve. Cold and ambient foods may be served separate in individual packages for Grab-n-Go.

WORLD HEALTHY MENU

Worldwide healthy menu

(0121)

TO PLACE ORDERS CALL 714-765-8800 TO PLACE ORDERS CALL 714-765-8800

MEDITERRANEAN

$54 per person

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

TOMATO AND CUCUMBER SALAD
Red onion and herbed sour cream dressing

TAGINE CHICKEN
Lemon, green olives, and raisins

CITRUS YOGURT SALMON

BASMATI SPICED PILAF

BABY CARROTS WITH SAFFRON BUTTER

DESSERT
Carrot cake

THE ITALIAN

$47 per person

TRADITIONAL CAESAR SALAD

ARUGULA SALAD

White bean, lemon vinaigrette, shaved parmesan, cracked black pepper

TRADITIONAL CHICKEN PARMESAN

Penne pasta

CUCUMBER SALAD

Creamy sundried tomato, spinach and parmesan cheese

ROASTED GREEN AND YELLOW ZUCCHINI

LEMON, GREEN OLIVES, AND RAISINS

THE LATIN

$50 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
Jicama and mango, cilantro, avocado-lime dressing

BUILD YOUR OWN ANCHO PORK Carnitas
Crema and salsa roja

VEGETARIAN ENCHILADAS
Spinach, cheese, mushroom and cream sauce

HOT STREET CORN
Off the cob with poblano chili, cotija cheese, lime cilantro aioli

CILANTRO AND CHARRED ONION PILAF
SMASHED PINTO BEANS

DESSERT
Pineapple upside down cake

CALIFORNIA

$47 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
Lemon herb jus

SMASHED PINTO BEANS

DESSERT
Pineapple upside down cake

BASMATI SPICED PILAF

CHICKEN MOLE VERDE

MISO CHICKEN
Crema and salsa roja

THE ITALIAN

STUFFED PEPPERS

TRADITIONAL CAESAR SALAD

MIXED SALAD

TOMATO AND CUCUMBER SALAD

ASIAN FUSION

$54 per person

ASIAN BROCCOLI AND SUGAR SNAP PEAS SALAD

Sliced almonds, honey ginger vinaigrette

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

MISO CHICKEN
Chinese beans and shiitake mushroom sauce

TANGERINE STIR FRY BEEF

KAFIR LIME SCENTED JASMINE RICE

ASIAN STIR FRY VEGETABLES

DESSERT
Apple pie

LEMON HERB JUS

PINEAPPLE UPSIDE DOWN CAKE

DESSERT
Pineapple upside down cake

CALIFORNIA SALAD

PINEAPPLE UPSIDE DOWN CAKE

DESSERT
Pineapple upside down cake

HOT STREET CORN

Off the cob with poblano chili, cotija cheese, lime cilantro aioli

CILANTRO AND CHARRED ONION PILAF
SMASHED PINTO BEANS

DESSERT
Pineapple upside down cake

BASMATI SPICED PILAF

CHICKEN MOLE VERDE

MISO CHICKEN
Crema and salsa roja

THE ITALIAN

STUFFED PEPPERS

TRADITIONAL CAESAR SALAD

MIXED SALAD

TOMATO AND CUCUMBER SALAD

ASIAN FUSION

$54 per person

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Sliced almonds, honey ginger vinaigrette

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PINEAPPLE UPSIDE DOWN CAKE

DESSERT
Pineapple upside down cake

CALIFORNIA SALAD

PINEAPPLE UPSIDE DOWN CAKE

DESSERT
Pineapple upside down cake

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please refer to our action plan for service and safety guidelines.

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WORLD HEALTHY MENU (0121)
### STARTER SALAD

**ACCOMPANIMENTS**
- Cheese, red grapes, balsamic vinaigrette
- Mixed arugula and kale, sliced apples, dried parmesan cheese, avocado-caesar dressing
- Red onion, hardboiled egg garnish, shaved drop tomato halves, crispy pancetta, sliced

**CALIFORNIA CAESAR SALAD**
- Vinaigrette
- Sliced mozzarella, fresh basil leaves, pesto
- Bibb leaf lettuce, sliced seasonal tomato, red onions, chopped egg, blood orange shallot
- Spinach leaves, black pepper bacon, pickled radish, creamy poppy seed dressing

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

### HOT ENTRÉE OPTIONS

- Include's choice from listed salad and dessert accompaniments with a brioche roll

**CITRUS HERBED MARINATED CHICKEN BREAST**
- $39 per person
- Garlic pan jus, weiser farm pea pea potatoes and market fresh vegetables

**FRENCHED ROASTED CHICKEN**
- $39 per person
- Dijon roasted chicken, whole grain jus, rosemary mashed potatoes, wilted spinach and baby carrots

**PAN SEARED SALMON**
- $43 per person
- Fresh creamed corn, roasted kabob squash, asparagus

**HEARST RANCH FILET**
- $58 per person
- Lemon thyme roasted potato, mushroom ragu with roasted tomato, port wine sauce, broccoli

**BAROLO BRAISED SHORT RIBS**
- $56 per person
- Yukon gold mashed potatoes, root vegetable hash, braised kale

### VEGETARIAN

Choose one option to accompany your entrée selection for vegetarian guests

- **SWEET POTATO QUINOA CAKE**
  - with braised curry collard greens and sautéed broccoli rabe with chili flake accent
- **SEARED TOFU**
  - with Cantonesan glaze, grilled japanese eggplant, bok choy, jasmine rice
- **BUTTERNUT SQUASH FARRO RISOTTO**
  - Brussels sprouts and oven roasted tomato, parmesan creme

### COLD ENTRÉE OPTIONS

- Include's choice from listed dessert accompaniments with a Ciabatta roll

**SALMON NICOLESE**
- $31.25 per person
- Hot smoked salmon, mixed greens, hard-boiled egg, marinated olives, roasted fingerling potatoes, cherry tomato, haricot vert, julienne red peppers, tarragon red wine dressing

**CALIFORNIA GRILLED CHICKEN BREAST SALAD**
- $29.25 per person
- Mustard marinated chicken breast, chopped romaine, marinated artichokes, cherry tomatoes, cucumber, carrots, goat cheese crumbles, pistachios, charred tomato vinaigrette

**ARTISAN CHICKEN SALAD**
- $29.25 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

### DESSERT ACCOMPANIMENTS

**GRASS-FED BEEF**

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

**SUSTAINABLE SEAFOOD**

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.
Food is served by a masked attendant behind a sneeze guard as required with disposable plates, all utensils and napkin will be served in a paper sleeve.
All items will be served in closed packaging. Will require an attendant per 100 pl at $165 per four hours.

HORS D’OEUVRES

GOURMET HOT DOGS
$12.50 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

CHINESE DIM SUM
$15 per person | Pick three items, 1 pcs per person of each selection (3 pcs total)
Served with sweet chili sauce
Choose 3 of the following:
VEGETARIAN EGG ROLL
KOREAN BEEF SPRING ROLL
ADOBITO CHICKEN BITES
PAD THAI CHICKEN AND SHRIMP SPRING ROLL
CHAR SIU ROLL (BBDIFF BUNS)
CRAB RANGOON
SEARED CHICKEN LEMONGRASS POTSTICKERS
CHICKEN POT STICKERS
FIRECRACKER SHRIMP
EDAMAME POT STICKERS

EMPLANA STATION
$12 per person | Pick three items, 1 pcs per person of each selection (3 pcs total)
Choose 3 of the following:
LOBSTER AND CORN
CHICKEN ROPA VIEJA WITH MANZANILLA OLIVES
VEGETABLE
SMOKED BRISKEET PICADILLO
KAHLUA PIG

SKEWERS
$12 per person | Pick three items, 1 pcs per person of each selection (3 pcs total)
Served with spicy honey orange sauce
Choose 3 of the following:
COCONUT CHICKEN
CHILI LIME CHICKEN KABOB
MALAYSIAN BEEF SATE
CHICKEN KUAJOLO
THAI CHICKEN SATAY
COCONUT LOBSTER
TANDOORI CHICKEN
FISH CAJUN (BITE)
CITRUS-CILANTRO BACON
WRAPPED ESCALOP (BITE)

TARTS AND PUFFS
$12 per person | Pick three items, 1 pcs per person of each selection (3 pcs total)
Choose 3 of the following:
PETITE FIG & CARAMELIZED ONION PUFF
PORTOBELLO PUFF
FIG & MASCARPONE PHYLLO BEGGARS PURSE
SMOKED CANDIED BACON JAM TART

MINI SLIDER BUNS
$12 per person | 1 of each per person
Choose 2 of the following:
CARNEITAS PULLED PORK
Anchovy chili crema, bolillo roll
CHIPOTLE BBQ SHREDDED
CHICKEN SLIDER
on Hawaiian bun

HORS D’OEUVRES

COLD GRAB-N-GO SALADS

SALAD CUPS

RANCH SALAD
$700
Iceberg lettuce, cucumber, teardrop tomato, shredded red cabbage, shredded carrot, ranch dressing

TRADITIONAL CAESAR
$700
Romaine, crouton, parmesan, tear drop tomato, parmesan cheese

CALIFORNIA SALAD
$700
Angula, candied pecans, bleu cheese crumbles, teardrop tomato, balsamic vinagrette

LOCAL FAVORITES

FARM FRESH SEASONAL CRUDÎTÉS
$8 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 per person
Selection of local cheeses with crackers and crostini mustard, honey

CHEFS CHARCUTERIE TABLE
$25 per person
Pickled vegetables, California and imported cheeses, cured meats including salami assortment, soprasatta and prosciutto, nustic olives, olive oil, roasted garlic, fresh herb and balsamic dip, artisan breads and crackers

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**THE BAR**

Standard bar offerings to include: Smirnoff Vodka, Jack Daniels Whiskey, Tanqueray Gin, Sauza Blue Tequila, Dewar’s White Label, Malibu Rum, Captain Morgan. House Premium Brands: Casa Noble Tequila, Johnnie Walker Black Label, Grey Goose Vodka, Bacardi, Knob Creek Bourbon. House Domestic Beer: Bud Lite, Coors Lite, O’Doul’s (on request). House Import Beer: Corona, Heineken, Dos Equis. Contact Sales Manager for specialty alcoholic beverages and microbrews. A TIPS certified bartender is required for all alcoholic services. $165 fee will apply per four hour shift, per bartender.

**HOSTED BAR**

<table>
<thead>
<tr>
<th>Priced On Consumption</th>
<th>Priced Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MIXED DRINKS, PREMIUM</strong></td>
<td><strong>$10.50 ++</strong></td>
</tr>
<tr>
<td><strong>MIXED DRINKS, CALL</strong></td>
<td><strong>$9 ++</strong></td>
</tr>
<tr>
<td><strong>HOUSE WINE</strong></td>
<td><strong>$8 ++</strong></td>
</tr>
<tr>
<td>Canyon Road Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir</td>
<td><strong>PREMIUM WINE</strong></td>
</tr>
<tr>
<td><strong>$12 ++</strong></td>
<td><strong>$19 ++</strong></td>
</tr>
<tr>
<td><strong>$23 ++</strong></td>
<td><strong>$27 ++</strong></td>
</tr>
<tr>
<td><strong>$31 ++</strong></td>
<td><strong>$4 ++</strong></td>
</tr>
<tr>
<td><strong>IMPORTED AND CRAFT BEER</strong></td>
<td><strong>$8 ++</strong></td>
</tr>
<tr>
<td><strong>DOMESTIC BEER</strong></td>
<td><strong>$7 ++</strong></td>
</tr>
<tr>
<td><strong>BOTTLED WATER</strong></td>
<td><strong>$4 ++</strong></td>
</tr>
<tr>
<td><strong>SOFT DRINKS (PEPSI)</strong></td>
<td><strong>$4 ++</strong></td>
</tr>
</tbody>
</table>

**PAY BAR**

We only accept Credit or Debit Cards, Apple Pay, and Google Pay at the time of purchase to minimize physical contact.

| **MIXED DRINKS, PREMIUM** | **$11** |
| **MIXED DRINKS, CALL** | **$9.50** |
| **HOUSE WINE** | **$9** |
| **Canyon Road: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir** | **PREMIUM WINE** |
| **$12.50** | **$19 ++** |
| **$23 ++** | **$27 ++** |
| **$31 ++** | **$4 ++** |
| **IMPORTED AND CRAFT BEER** | **$8** |
| **DOMESTIC BEER** | **$7** |
| **BOTTLED WATER** | **$4** |
| **SOFT DRINKS (PEPSI)** | **$4** |

**THE CITY OF 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 10+ 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

**ANAHEIM BREWERY**
**BOTTLE LOGIC**
**LEGENDS**
**GOLDEN ROAD**
**UNSUNG**

**ON THE ROCKS**

**AVIATION**
A pop of lemon, gentle violet, dry cherries classic gin

**COSMOPOLITAN**

**HONEYED HERB**
Cilantro, vibrant lime, cooling cucumber, honey

**MAI TAI**

**CLASSIC OLD FASHIONED**

**JALEPENO PINEAPPLE MARGARITA**

**$13.50++**
### House Whites

- **Chardonnay**
  - Canyon Road, Napa
  - $38 per bottle
- **Pinot Gris**
  - Canyon Road, Napa
  - $38 per bottle

### Premium Whites

One Case/12 Bottle Minimum

- **Vidigier**
  - Freemark Abbey
  - $57 per bottle
- **Pinot Gris**
  - Cloudline, Oregon
  - $43 per bottle
- **Sauvignon Blanc**
  - Matanzas Creek, Sonoma County
  - $48 per bottle
- **Moscato**
  - Mirassou, California
  - $30 per bottle
- **Chardonnay**
  - Kendall Jackson
    - Vintner’s Reserve, California
    - $41 per bottle
  - Raymond Reserve, Napa
    - $44 per bottle
  - La Crema, Sonoma Coast
    - $52 per bottle
  - Sonoma Cutrer, Sonoma Coast
    - $57 per bottle

### House Beds

One Case/12 Bottle Minimum

- **Cabernet Sauvignon**
  - Canyon Road
    - $38 per bottle
- **Pinot Noir**
  - Canyon Road
    - $38 per bottle
- **Pinot Noir**
  - Carmel Road, Monterey
    - $42 per bottle
    - McMurray Ranch, Sonoma County
    - $52 per bottle
    - La Crema, Sonoma Coast
    - $58 per bottle
- **Cabernet**
  - Louis Martini, Sonoma County
    - $39 per bottle
  - Kendall Jackson
    - Vintner’s Reserve, California
    - $48 per bottle
- **Franciscan “Oakville Estate”, Carneros, Napa**
  - $63 per bottle
- **Tempranillo Garnacha**
  - Palacios Remondo
    - La Montesa/Kiwi, Spain
    - $66 per bottle
- **Malbec**
  - Tamari Reserva/Uco Valley, Argentina
    - $45 per bottle
- **Zinfandel**
  - Gnarly Head Old Vine
    - Lodi, California
    - $33 per bottle
- **Domaine Chandon Brut**
  - California
    - $56 per bottle

### House Sparkling

One Case/12 Bottle Minimum

- **Pol Clement Brut**
  - France
    - $36 per bottle
- **Zonin Prosecco Brut**
  - $38 per bottle
- **Scharfenberger Brut NV**
  - Mendocino, California
    - $45 per bottle
- **Domaine Chandon Brut**
  - California
    - $56 per bottle

### Premium Sparkling

One Case/12 Bottle Minimum

- **Zonin Prosecco Brut**
  - $38 per bottle
- **Scharfenberger Brut NV**
  - Mendocino, California
    - $45 per bottle
- **Domaine Chandon Brut**
  - California
    - $56 per bottle

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STAFFING

BUTLERS (1 per 100 guests) 
BOOTH SERVICE ATTENDANT (1 per 100 guests) 
TICKET TAKE (1 per 100 guests)
CHAIR/CAVER

CONTINUOUS SERVICE ATTENDANT 
CONSUMPTION BEVERAGE ATTENDANT? $16.00 each for a (4) hour minimum 
($37.50 each additional hour)

SERVICE FEES

ROOM AND BOOTH SERVICE DELIVERY FEE 
$25 per delivery 

DELIVERY FEE 
Small services less than $100 net 
$25 per service 

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 with your designated Aramark Sales Professional concerning this.

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 50 people require a Final Guarantee three (3) business days prior to the first event. 
• Events between 501 – 2500 people require a 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 3% 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 after the final guarantee, however, any services exceeding 10% of the final guarantee will be subject to a 10% surcharge. 

SPECIAL MEALS 
Your Catering Sales Manager is available to consult with you on special meal requests 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 final scheduled event will result in a fee payable to Aramark equal to 20% 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).

PAYMENT POLICIES 

PAYMENT SCHEDULE 
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 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 cards. Certified funds or wire transfer will be required for all payments received less than $100.00 “NET” will be subject to a $25 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.

ADDITIONAL CHARGE & DELIVERY FEES 
This (Administrative/Deposit) Charge is not intended to be a tip, gratuity or service charge and is for the benefit of employees; however please note that 14.45% of the administrative charge is distributed to certain employees as additional wages. 

CASH PAY LOCATIONS 
To minimize physical contact, the Anaheim Convention Center currently only accepts credit or debit cards, Apple Pay, and Google Pay at locations that require payment, such as parking and food stand locations.

AMENITIES & MENU SERVICES 

STANDARD TABLES 
The Aramark catering minimum standard for a plated/service meal is for the service at tables of ten (10) guests with one (1) server per 30 people. For buffet meals, the Aramark minimum standard is one (1) server per 75 people. 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 ware so guests have the option to travel with their beverages. Within the exhibit halls, receptions that do not accompany dinner, bar-only functions, and exhibit booth services are served with disposable wares.

TABLE TOP SERVICE 

MINIMUM CHARGES 
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 $100 re-stocking fee and a $25 delivery fee 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.

NUTRITION INFORMATION 
The calorie and nutrition information provided is for general information only. The total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate the total number of servings on each tray.

TIMETABLE FOR A SUCCESSFUL EVENT 

60 DAYS: 50% Deposit Signed Service Agreement/Contract Due 
45 DAYS: Food and Beverage Specifications Due 
21 DAYS: Signed Service Order Due 
10 DAYS: 100% of Total Payment and Final Guarantee Due