



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 whenever possible. Each menu is created with three primary factors in mind. First, your vision as our client, second, the particular season of the event, focusing on what products are reaching their peak of flavor and third, how best to integrate the two. We created this menu based on our customer's requests and feedback; keeping the items simple and economical, while staying sustainable, local, socially responsible and creative.

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





WE ARE SENSITIVE TO YOUR NEEDS



GLUTEN-FREE



VEGETARIAN

CONTENTS

TAKE A BREAK

REFRESHERS 9
Morning and afternoon pastries and refreshments and break packages

DRINKS 11
Individual and drinks by the gallon

SNACKS 13
A selection of individual or shared snacks for your guest enjoyment

GOOD MORNING

BREAKFAST BUFFETS 14-15
A selection of hot and cold buffets and breakfast buffet enhancements

PLATED BREAKFAST ENTRÉES 14
Specialty morning plated options

KEEP IT LIGHT

BOX LUNCHES 17
Boxed meals, including salads and gluten free options

BUFFETS 18-19
A selection of hot and cold lunch buffets

TIME TO EAT

ENTRÉES 20-21
Hot and cold plated entrées for choice of lunch or dinner that includes upgrade options for starters and desserts

HORS D'OEUVRES 22-23
A selection of hot and cold starters

THE BAR

RECEPTION BEVERAGES 24-25
Hosted and cash options with premium, well drinks, wine, domestic and imported beer and locally crafted beer

ON THE ROCKS 25
Specialty cocktails

WINES 26
A selection of upgraded wines by the case

EXTRAS & FINE PRINT

SERVICES 28
Services offered at the Anaheim Convention Center by Catering services to aid in coordinating your event

CATERING GUIDELINES 28-29

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.

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

HYDRATION BREAK

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



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 action plan for service and safety guidelines.



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
(Minimum 1 dozen)
2%, Non Fat or Chocolate

TROPICANA JUICE ASSORTMENT
\$4 each
Orange, apple and cranberry

FRESH FRUIT SMOOTHIES
\$5 each
(Minimum 15 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 pl 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

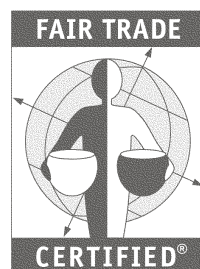
FRESH SQUEEZED STRAWBERRY LEMONADE
\$40 per gallon

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



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.

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.



RECYCLE AND REUSE

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

Our 5-gallon Arrowhead® water comes from our local natural springs located just 80 miles from the Anaheim Convention Center. It is 100% natural spring water from the California San Bernardino mountains. Their Eco Sense® bottles are cleaned, re-filled, and re-used over 20 times before recycled into a variety of products, including children’s playground equipment and sneakers. They are the first beverage manufacturer to build plants in America with LEED certification. They carefully preserve the land surrounding their springs and have supported the protection of more than 426,000 acres of natural lands and freshwater resources.

SNACKS

INDIVIDUAL PRE-PACKAGED

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

ASSORTED FULL SIZE CANDY BARS

\$42 per doz

SALTED CARAMEL COOKIE

\$42 per doz

JUSTIN’S PEANUT BUTTER CUPS

\$78 per doz 2-pack

CHEWY MARSHMALLOW BAR

\$60 per doz
with brown butter and sea salt

PERUVIAN CHOCOLATE BROWNIE

\$66 per doz

ICE CREAM BARS

\$60 per doz
Assortment of fudge bars, ice cream sandwiches, 50/50 bars, frozen fruit bars

MINI PRETZELS

\$39 per doz

PEANUTS

\$39 per doz

ALMONDS

\$39 per doz

CASHEWS

\$60 per doz

GOURMET “POP’S” POPCORN

\$60 per doz
Barely naked, old fashioned caramel, original kettle, savory cheddar, fiery cheddar, pops mix (cheddar and caramel) and zebra

KETTLE CHIPS

\$39 per doz
Sea salt, jalapeno, BBQ, salt & vinegar

TRAIL MIX

\$60 per doz

BEEF JERKY

\$60 per doz

MOZZARELLA OR CHEDDAR CHEESE STICKS

\$36 per doz

KASHI, CLIF, KIND AND THINK THIN BARS

\$60 per doz

PEELED DRIED FRUIT SNACKS

\$72 per doz
Mango and apple

DANG TOASTED COCONUT CHIPS

\$60 per doz

INDIVIDUAL VEGGIE CUPS

\$84 per doz
5 oz. watermelon radish, colored carrots, multi-colored cauliflower, celery, snap peas, red bell pepper and ranch dressing or red pepper hummus

MARKET FRESH WHOLE FRUIT

\$42 per doz
Apples, bananas, oranges

INDIVIDUAL CHOBANI GREEK YOGURTS

\$51 per doz
Flavored and plain

HARD BOILED CAGE FREE EGGS

\$30 per doz
Packaged individually 2 per each

FRESH FRUIT CUPS

\$78 per doz
5 oz. cantaloupe, watermelon, pineapple, grapes

GREEK YOGURT PARFAITS

\$81 per doz
5 oz. fruit, granola (berry, kiwi, or pineapple)

COCONUT CHIA PARFAITS

\$81 per doz | 5 oz

CHEFS FLASH FRIED

KETTLE CHIPS
\$5.50 per person
individual grab-n-go bags served with Ranch or French onion dip

HOUSE-MADE TORTILLA CHIPS

\$5.50 per person
individual grab-n-go bags served with with red fire roasted salsa

PITA CHIPS & HOUSE-MADE HUMMUS

\$6.50
individual grab-n-go bags
Choice of One:
Roasted red pepper, plain, roasted garlic and cilantro jalapeno

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. Please refer to our action plan for service and safety guidelines.

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 seperately.

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

PLATED ENTRÉES

See guide for service guidelines, all accompaniments will be pre-packaged. Includes freshly brewed regular and decaffeinated Starbucks Fair Trade certified coffee and assorted herbal teas, individually wrapped condiments.

STRAWBERRY FRENCH TOAST \$29 per person

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

SCRAMBLED EGGS \$35 per person

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

CRUSTLESS BREAKFAST QUICHE 🌱 \$37 per person

Choice of Leek and Mushroom, Tomato and Spinach, Vegetarian Lorraine

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. *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.

BREAKFAST

SERVER ATTENDED BREAKFAST BUFFETS

Will require an attendant per 100 pl at \$165 per four hours. All sandwiches, burritos and condiments will be individually packaged, all beverages sold seperately.

BACON AND EGGS \$28 per person

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

INDIVIDUAL BREAKFAST GRAIN BOWL \$12 per person

Scrambled eggs* paired with crumbled bacon, shredded cheddar cheese, placed on brown rice and quinoa

OMELET ACTION STATION \$10.50 per person**

Eggs* prepared to order, diced ham, red andgreen bell peppers, spinach, mushrooms, salsa and shredded cheddar and jack cheeses **Chef attendant required

SCRAMBLED EGGS \$5 per person

Fluffy farm fresh cage free eggs*

BISCUITS AND GRAVY \$5.50 per person

Freshly baked biscuits with country style gravy

BREAKFAST MEATS \$6 per person

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

OATMEAL STATION \$8 per person

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

BREAKFAST SANDWICHES

\$8 each

Freshly baked croissant, bacon egg* and cheddar cheese

Freshly baked croissant, sausage 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

BREAKFAST BURRITOS

Served with red fire roasted & tomatillo salsa \$8 each | 5 oz

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

Spinach tortilla, roasted tomato, potato, zucchini, goat cheese, scrambled eggs*

Flour tortilla, bacon, potato, cage free scrambled eggs*, pepper jack cheese

Flour tortilla, sausage, potato, cage free scrambled eggs*, pepper jack cheese

BREAKFAST MINI BISCUIT

\$600 per 100 pcs | 2.4 oz

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

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

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

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. *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.



BOXED LUNCHES

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

SANDWICHES & WRAPS

Choice 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


HEARST 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


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, diced green apple, dried cranberries, almond slivers and arugula

SALADS

KALE WALDORF
\$32 per person
Mixed Arugula and Kale, dried cranberries, sliced apples, candied walnuts, crumbled feta, red grapes, balsamic vinaigrette

COBB
\$32 per person
Frisee and Romaine, grilled chicken, sliced apples, blue cheese crumbles, bacon, candied walnuts, balsamic vinaigrette dressing

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.

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.

SERVER ATTENDED DELI BUFFETS

Salads served, sandwiches, sides and desserts packaged for Grab-n-Go

SALADS & SANDWICHES BUFFET

\$44 per person

FIELD GREEN SALAD

Seasonal vegetables, ranch and Lemon vinaigrette dressings

CLASSIC GERMAN STYLE POTATO SALAD

GREEK SALAD

Tomato, black olives, cucumber, red onion, feta, olive oil vinaigrette

ITALIAN HOAGIE

Ham, capicola, salami, giardiniera, with provolone

CHICKEN PESTO ON FOCACCIA

Romaine lettuce, grilled chicken, tomato, mozzarella, pesto aioli

SMOKED TURKEY ON CIABATTA

Cheddar and arugula

VEGETARIAN SPINACH WRAP

Hummus, cucumber, roasted red pepper, arugula and feta

SIDES

Herb mayonnaise, whole grain mustard, pickles, house made kettle chips

DESSERT

Double fudge brownie, raspberry struesel bar

SOUP & SALADS BUFFET

\$42 per person

FIELD GREEN SALAD

Seasonal vegetables, ranch and lemon vinaigrette dressings

CUCUMBER SALAD

Creamy cucumber, dill and red onion

FUSILI PASTA SALAD

Spinach, teardrop tomato, mozzarella and balsamic dressing

ICEBERG WEDGE SALAD

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

BREAD

Mini brioche

DESSERT

S'mores bar, pecan bar

PLUS
CHOICE OF ONE
HOUSE SOUP

GUMBO, TOMATO BISQUE, LENTIL, CHICKEN TORTILLA,
ROASTED CORN CHOWDER

INDIVIDUAL GRAIN BOWLS

FIESTA LIME CHICKEN

\$27 per person

Chicken breast, with black beans, sweet corn, and roasted peppers, accented with salsa verde, placed on a bed of rice and quinoa

BUFFALO CHICKEN

\$27 per person

Shredded chicken, accented with a spicy Buffalo sauce, shredded carrots, celery, placed on a bed of brown rice and quinoa

TERIYAKI TOFU

\$27 per person

Carrots, cabbage, scallion, edamame, bok choy, fried teriyaki tofu on a bed of brown rice and quinoa

LUNCH BUFFETS

SERVER ATTENDED HOT BUFFETS

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

Marinara

PENNE PASTA

Creamy sundried tomato, spinach and parmesan cheese

ROASTED GREEN AND YELLOW ZUCCHINI

DESSERT

Raspberry swirl cheesecake

ASIAN FUSION

\$54 per person

ASIAN BROCCOLI AND SUGAR SNAP PEA 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 shitake mushroom sauce

TANGERINE STIR FRY BEEF

KAFIR LIME SCENTED JASMINE RICE

ASIAN STIR FRY VEGETABLES

DESSERT

Apple pie

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

CHICKEN MOLE VERDE

BUILD YOUR OWN ANCHO PORK CARNITAS

Crema and salsa roja

VEGETARIAN ENCHILADAS

Spinach, cheese, mushroom and cream sauce

HOT STREET CORN

Off the cobb 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

BAKED SWEET POTATOES

Maple butter

ROASTED CAULIFLOWER AND BROCCOLI GREMOLATA

DESSERT

Raspberry streusel bar


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.

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.


PLATED ENTRÉES

Seating chart adheres to social distancing policies, any pre-set menu items like salad or dessert will be served by masked service staff in a vessel with a lid, lid will be kept on all served courses until reaching each guest, Communal bread and butter service is discontinued, individual portions will be provided and included with all meals, Sealed bottled water is served at each setting, Flatware will be served in paper sleeves with napkins to include a sanitizing wipe, if wine service applies, glasses will be replaced with each pour.


STARTER SALAD ACCOMPANIMENTS

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

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

 **LAYERED TOMATO
MOZZARELLA SALAD**
Bibb leaf lettuce, sliced seasonal tomato, sliced mozzarella, fresh basil leaves, pesto vinaigrette

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

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

HOT ENTRÉE OPTIONS

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

CITRUS HERBED MARINATED CHICKEN BREAST
\$38 per person
Garlic pan jus, weiser farm pee wee potatoes and market fresh vegetables

FRENCHED ROASTED CHICKEN
\$38 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 kabocha squash, asparagus

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


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 sauteed brocolli rabe with chili flake accent

 **SEARED TOFU**
with Cantonese glaze, grilled japanese eggplant, bok choy, jasmine rice

 **BUTTERNUT SQUASH FARRO RISOTTO**
Brussel sprouts and oven roasted tomato, parmesan creme

PLATED ENTRÉES

Seating chart adheres to social distancing policies, any pre-set menu items like salad or dessert will be served by masked service staff in a vessel with a lid, lid will be kept on all served courses until reaching each guest, Communal bread and butter service is discontinued, individual portions will be provided and included with all meals, Sealed bottled water is served at each setting, Flatware will be served in paper sleeves with napkins to include a sanitizing wipe, if wine service applies, glasses will be replaced with each pour.

COLD ENTRÉE OPTIONS

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

SALMON NICOISE
\$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 tomato, 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

CARROT CAKE

DOUBLE CHOCOLATE CAKE

STRAWBERRY CHEESECAKE

TIRAMISU CUP

PROFITEROLE CUP

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 certi-fied 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.

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. *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.

HORS D'OEUVRES

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.

SERVER ATTENDED STATIONS

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

ADOBO CHICKEN BITES

PAD THAI CHICKEN AND SHRIMP SPRING ROLL

CHAR SIU BAU (BBQPORK BUNS)

CRAB RANGOON

SEARED CHICKEN LEMONGRASS POTSTICKERS

CHICKEN POT STICKERS

FIRECRACKER SHRIMP

EDAMAME POT STICKERS

EMPANADA 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

CARIBBEAN SPICED BEEF

CHICKEN ROPA VIEJA WITH MANZANILLA OLIVES

VEGETABLE

SMOKED BRISKET PICODILLO

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 GUAJILLO

THAI CHICKEN SATAY

COCONUT LOBSTER

TANDOORI CHICKEN

PORK SATE (BITE)

CITRUS-CILANTRO BACON

WRAPPED SCALLOP (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:

CARNITAS PULLED PORK

Anaheim 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

Arugula, candied pecans, bleu cheese crumbles, teardrop tomato,
balsamic vinaigrette

LOCAL FAVORITES

FARM FRESH SEASONAL CRUDITÉS

\$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, rustic olives, olive oil, roasted garlic, fresh herb and balsamic dip, artisan breads and crackers

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: Casa Noble Tequila, Johnnie Walker Black Whisky, Grey Goose Vodka, Bacardi 8, Knob Creek Bourbon. House Domestic Beer: Bud Lite, Coors Lite, O'Doul's (on request), House Import Beer: 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.

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: Casa Noble Tequila, Johnnie Walker Black Whisky, Grey Goose Vodka, Bacardi 8, Knob Creek Bourbon. House Domestic Beer: Bud Lite, Coors Lite, O'Doul's (on request), House Import Beer: 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.



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

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

LOCAL
CRAFT BREWS

Each Craft keg serves 165-12 oz. pours

ANAHEIM BREWERY
BOTTLE LOGIC
LEGENDS
GOLDEN ROAD
UNSUNG
\$750 each | 120/220 CAL

HOSTED BAR

Priced On Consumption

MIXED DRINKS, PREMIUM
\$10.50 ++

MIXED DRINKS, CALL
\$9 ++

HOUSE WINE
\$8 ++
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
\$8 ++

DOMESTIC BEER
\$7 ++

BOTTLED WATER
\$4 ++

SOFT DRINKS (PEPSI)
\$4 ++

Priced Per Person

PREMIUM
1hr \$30 ++
2hr \$37 ++
3hr \$44 ++
4hr \$51 ++
Add'l hr \$7 ++

BEER, WINE, SODA
1hr \$19 ++
2hr \$23 ++
3hr \$27 ++
4hr \$31 ++
Add'l hr \$4 ++

KEGS
Each Domestic or Imported keg serves
165-12 oz pours

DOMESTIC
\$550 each
Budweiser
Bud Light
Miller Genuine Draft
Miller Lite

IMPORTED
\$700 each
Heineken
New Castle

PAY BAR

We only accepts 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
J Lohr Riverstone Chardonnay
J Lohr Seven Oaks Cabernet Sauvignon

IMPORTED AND CRAFT BEER
\$8

DOMESTIC BEER
\$7

BOTTLED WATER
\$4

SOFT DRINKS (PEPSI)
\$4



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

JALEPEN0 PINEAPPLE MARGARITA

\$13.50++



THE BAR

WINE CELLAR

HOUSE WHITES

CHARDONNAY
Canyon Road, Napa
\$38 per bottle

PINOT GRIS
Canyon Road, Napa
\$38 per bottle

PREMIUM WHITES

One Case/12 Bottle Minimum

VIOGNIER
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



SIP Certified



Produced under certified CA sustainable winegrowing alliance standards



Produced using sustainable growing methods

Franciscan "Oakville Estate", Carneros, Napa
\$63 per bottle

TEMPRANILLO GARNACHA
Palacios Remondo
La Montesa/Rioja, Spain
\$60 per bottle

MALBEC
Tamari Reserva/Uco Valley, Argentina
\$45 per bottle

ZINFANDEL
Gnarly Head Old Vine, Lodi, California
\$33 per bottle

HOUSE REDS

CABERNET SAUVIGNON
Canyon Road
\$38 per bottle

PINOT NOIR
Canyon Road
\$38 per bottle

PREMIUM REDS

One Case/12 Bottle Minimum

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

HOUSE SPARKLING

Pol Clement Brut
France
\$36 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

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

SERVICES & GUIDELINES

STAFFING

BUTLERS (1 per 100 guests)
BOOTH SERVICE ATTENDANT
BARTENDER (1 per 100 guests)
TICKET TAKER (1 per 100 guests)
CHEF/CARVER
CONTINUOUS SERVICE ATTENDANT
CONSUMPTION BEVERAGE ATTENDANT*
\$165 each for a four (4) hour minimum
(\$37.50 each additional hour)

SERVICE FEES

ROOM AND BOOTH SERVICE DELIVERY FEE
For services less than \$100 net
\$25 per delivery

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

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

CHINA SERVICE FEE
For events in the Exhibit Halls
\$3.50 per person

RECEIVING & HANDLING FEES
Ask your sales specialist for details

STORAGE FEES
Ask your sales specialist for details
\$75 per day/flat, minimum

BAR GUARANTEE
Each bar requires a bartender fee of
\$165 per 4 hour shift.

UPGRADES

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

GREETERS OR USHERS
\$165 per 4 hour shift

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

WINE STEWARDS
1 steward per 30 people
\$165 per 4 hour shift

All shifts are a minimum of four (4) hours, \$41.25 each additional hour and all applicable taxes and service charges apply.

CATERING GUIDELINES

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

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

GUARANTEES
To ensure the success of your event(s), it is necessary that we receive your "Final Guarantee" (confirmed attendance) for each meal function utilizing the following schedule:
• Events up to 500 people require a Final Guarantee three (3) business days prior to the first event.
• Events between 501 – 2,500 people require the Final Guarantee five (5) business days prior to the first event.
• Events over 2,500 people require the Final Guarantee seven (7) business days prior to the first event.
Please note that the above schedule excludes weekends and holidays. Once the scheduled Final Guarantee is submitted; the count may not be decreased.

OVERAGE
For every plated event, Aramark shall be prepared to serve 5% over the final guarantee, up to a maximum of 50 meals. This excludes buffets, box lunches and breaks. The client will be charged based upon the final guarantee or the actual number of meals served, whichever is greater. Aramark will make every effort to accommodate increases

to your count(s) after the final guarantee is due. However, any increases exceeding 10% of the final guarantee will be subject to a 10% surcharge.
If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

SPECIAL MEALS
Your Catering Sales Manager is available to consult with you on special meal requests and pricing to serve vegetarian, gluten free, vegan, kosher, halal and other dietary restrictions. Such special requests are due 21 days in advance of your event. These special meal requests are to be included in your final guaranteed attendance.

CANCELLATION POLICY
Cancellation of any convention or individual event must be sent in writing to your designated Aramark Sales Professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee payable to Aramark equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of

SERVICES & GUIDELINES

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

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

TAXES & ADMINISTRATIVE CHARGES
All food and beverage items are subject to a 17% Administrative Charge and applicable California Sales Tax, currently at 7.75%. Please note that Administrative Charges are taxable in California.
Labor fees are subject to applicable California Sales Tax. Qualified non-profit 501 (c)(3) organizations requesting sales tax exemptions status must provide a valid California State Tax Exemption Form.

Please note the following:
(++) Indicates services are subject to a Administrative Charge and California Sales Tax.
(+) Indicates the services are subject to California Sales Tax only.
Administrative Charge and California Sales Tax are subject to change without notice.

DELIVERY FEES AND MEAL FUNCTION MINIMUMS
All catering orders or re-orders valued at 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.

ADMINISTRATIVE CHARGE & DELIVERY FEES
This (Administrative/Delivery) Charge is not intended to be a tip, gratuity or service charge 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

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

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

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

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

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

TIMETABLE FOR A SUCCESSFUL EVENT
60 DAYS: 50% Deposit Signed Service Agreement/Contract Due
45 DAYS: Food and Beverage Specifications Due
21 DAYS: Signed Event Orders Due
7 days 100% of Total Payment and Final Guarantee due



ANAHEIM
CONVENTION CENTER