



ANAHEIM CONVENTION CENTER

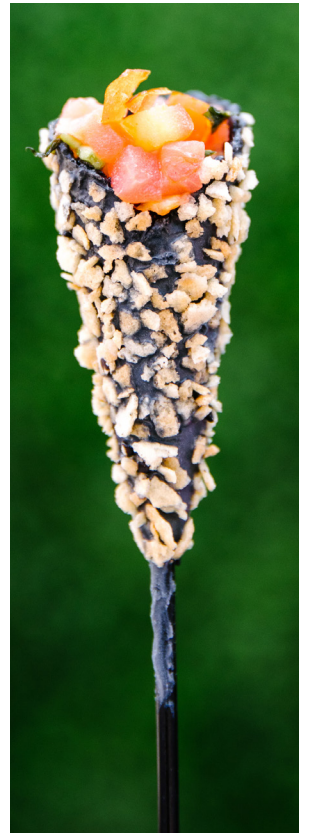


WORLD HEALTHY MENU

The art of food comes naturally to us.

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

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





WE ARE SENSITIVE TO YOUR NEEDS



GLUTEN-FREE



VEGETARIAN



VEGAN

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WE HAVE THE TOOLS TO MAKE YOUR EVENT A SUCCESS

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

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

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



MEET OUR EXECUTIVE CHEF

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

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

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





YOU CAN HAVE YOUR CAKE, AND EAT IT TOO

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

OUR FARM-TO-FORK MISSION

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





TAKE A BREAK

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

REFRESHERS

MORNING

ARTISAN BAKERY SELECTION

SCONES
MUFFINS
FRUIT AND CHEESE DANISH
\$60 per doz

SLICED BREAKFAST BREADS \$48 per doz
Banana nut, marble, lemon poppy, zucchini

COFFEE CAKE \$60 per doz

EXECUTIVE SELECTION

ASSORTED CROISSANT PACKAGES
Chocolate, almond and regular \$70 per doz
Fruit and cheese filled \$66 per doz

CINNAMON ROLLS \$85 per doz

ASSORTED BAGELS \$60 per doz
with cream cheese

WHOLE WHEAT BAGEL OR
ENGLISH MUFFINS WITH PEANUT BUTTER
\$65 per doz
+ ALMOND BUTTER \$70 per doz

RECHARGE

Minimum 25 people

MOVIE THEATRE \$23 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 \$23 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 \$23 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 \$25 per person
Individual crudite cups with hummus dip; whole fresh fruit, roasted almonds, beef jerky, Terra chips

ANAHEIM SPORTS \$25 per person
Nachos: tortilla chips, nacho cheese sauce, pickled jalapenos, hot soft pretzels, spicy mustard, fresh popcorn, Red Vines

AFTERNOON

FRESH BAKED COOKIES
\$60 per doz
Chocolate chunk, sugar butter, oatmeal raisin, white chocolate macadamia, peanut butter

DESSERT BARS \$70 per doz
Apple streusel, raspberry streusel, lemon, pecan, blondie, S'mores, melt away

BROWNIES \$60 per dozen
Double chocolate, fudge nut, peanut butter, chocolate decadence, salted dulce de leche

CUPCAKE ASSORTMENT \$70 per 20 pieces
Choose from vanilla bean, chocolate ganache, red velvet, aramel & sea salt

HYDRATION BREAK

\$10 per person, per hour
(with a maximum of two servings 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. All menu prices are subject to change.



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.

DRINKS

Our specialty juices and waters are infused with local fruits and organic herbs, some of which are grown right on property in our own rooftop garden.

INDIVIDUAL

**ASSORTED SOFT DRINKS
PEPSI PRODUCTS***
\$5

PERRIER SPARKLING WATER
\$6

**OUR PRIVATE LABELED RPET
ANAHEIM BOTTLED WATER**
\$5

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
\$6
Orange, apple and cranberry

FRESH FRUIT SMOOTHIES
\$8
(Minimum 15 per flavor)
7 oz, Strawberry-banana, raspberry,
mango-lime-coconut

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

ARROWHEAD WATER
\$90
(5 gallon)

BY THE GALLON

FRESH BREWED FAIR TRADE COFFEE \$75 per gallon
Regular and decaffeinated Bodhi Leaf coffee,
includes half and half, Truvia, Sugar in the Raw and Equal
+ **ALMOND MILK, OAT MILK** \$6 per quart
+ **MONIN SYRUPS** vanilla, sugar free vanilla,
caramel, hazelnut \$25 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 \$55 per gallon

FRESH SQUEEZED STRAWBERRY LEMONADE \$55 per gallon

BREWED ICED TEA \$55 per gallon
Served with lemon wedges
INFUSE IT with pineapple, mango or peach \$65 per gallon

AQUA FRESCA \$65 per gallon
Watermelon, pineapple or hibiscus

JUICE \$60 per gallon
Orange, cranberry, apple or grapefruit

SPA WATER \$65 per gallon
Choice of spa water cucumber-lime-mint, strawberry-basil

Not recommended for parties of over 25 people

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 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 coffee, decaf coffee, Earl Grey and green teas, replenish
10 gallon water, appropriate condiments

All individual items require a minimum order of one dozen per item, unless otherwise noted. All menu prices are subject to change. *Coke Products available on request.



RECYCLE AND REUSE

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

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

SNACKS

INDIVIDUAL

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

ASSORTED FULL SIZE CANDY BARS

\$58 per doz

SALTED CARAMEL COOKIE

\$60 per doz

JUSTIN'S PEANUT BUTTER CUPS

\$84 per doz 2-pack

CHEWY MARSHMALLOW BAR

\$75 per doz

with brown butter and sea salt

PERUVIAN CHOCOLATE BROWNIE

\$80 per doz

ICE CREAM BARS

\$75 per doz

Assorted ice cream bars and popsicles

MINI PRETZELS

\$54 per doz

PEANUTS

\$54 per doz

ALMONDS

\$54 per doz

CASHEWS

\$75 per doz

GOURMET "POP'S" POPCORN

\$75 per doz

Barely naked, old fashioned caramel, original kettle, savory cheddar, fiery cheddar, pops mix (cheddar and caramel), zebra

KETTLE CHIPS

\$54 per doz

Original, salt & vinegar, salt & pepper, jalapeño

TRAIL MIX

\$77 per doz

BEEF JERKY

\$80 per doz

MOZZARELLA OR CHEDDAR CHEESE STICKS

\$55 per doz

KASHI, CLIF, KIND AND THINK THIN BARS

\$75 per doz

PEELED DRIED FRUIT SNACKS

\$85 per doz

DANG TOASTED COCONUT CHIPS

\$80 per doz

INDIVIDUAL VEGGIE CUPS

\$100 per doz

5 oz. watermelon radish, colored carrots, multi-colored cauliflower, celery, snap peas, red bell pepper and ranch dressing

MARKET FRESH WHOLE FRUIT

\$45 per doz

Apples, bananas, oranges

INDIVIDUAL CHIOBANI GREEK YOGURTS

\$65 per doz

Flavored and plain

HARD BOILED CAGE FREE EGGS

\$30 per doz

FRESH FRUIT CUPS

\$90 per doz

5 oz. cantaloupe, watermelon, pineapple, grapes

GREEK YOGURT PARFAITS

\$95 per doz

5 oz. fruit, granola (berry, kiwi, or pineapple)

COCONUT CHIA PARFAITS

\$95 per doz | 5 oz

SHARED

Minimum 12 servings

CHEFMADE FLASH FRIED KETTLE CHIPS

\$6.50 per person

French onion dip

HOUSE-MADE TORTILLA CHIPS

\$6.50 per person

with red fire roasted and tomatillo salsas

CALIFORNIA GUACAMOLE

\$11 per person

+ MADE TO ORDER

\$12.50 per person

(Attendant required

\$200 per four hour

shift)

CALIFORNIA MIXED NUTS

\$8 per person

PITA CHIPS & HOUSE-MADE HUMMUS

\$8 per person

Roasted red pepper

LOCAL SEASONAL FRESH FRUIT PLATTER

\$9.50 per person

Cantaloupe, watermelon, pineapple, seasonal berries

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BREAKFAST

Breakfast dishes are prepared with cage free eggs and served with local preserves, orange juice, freshly brewed regular and decaffeinated Bodhi Leaf Fair Trade certified coffee and assorted herbal teas. Menus are designed for 25 or more guests with service up to two hours. Action items require a \$200 per chef, for a minimum four hour shift — an additional \$50 per hour charge is applied after four hours — we suggest a minimum of one chef per 50 guests. 25 person minimum.

PLATED ENTRÉES

STRAWBERRY FRENCH TOAST

\$36 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

\$40 per person

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

BREAKFAST STRATA

\$44 per person

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

BUFFETS

RISE AND SHINE

\$28 per person

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

HEALTHY START

\$30 per person

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

BACON AND EGGS

\$39 per person

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



**DON'T MISS OUT ON OUR BUFFET ENHANCEMENTS
ON THE NEXT PAGE!**

BREAKFAST



ENHANCEMENTS FOR YOUR BUFFET

Make your buffet even better with a selection of these delicious add ons!

BREAKFAST SANDWICHES

\$13 each (enhancement order)
\$19 each (à la carte order)

Freshly baked croissant, bacon egg* and cheddar cheese

Freshly baked croissant, sausage sausage, egg* and cheddar cheese

English muffin, bacon, egg* and cheese

English Muffin, sausage, egg* and cheese

MEATLESS

\$14 each (enhancement order)
\$20 each (à la carte order)

English muffin, Morning Star veggie sausage, vegan egg, vegan cheese

BISCUITS AND GRAVY

\$9.50 per person

Freshly baked biscuits with country style gravy

SCRAMBLED EGGS

\$8.50 per person

Fluffy farm fresh cage free eggs*

BREAKFAST BURRITOS

5 oz with red fire roasted & tomatillo salsa
\$13 each (enhancement order)
\$19 each (à la carte order)

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

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

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

MEATLESS

\$14 each (enhancement order)
\$20 each (à la carte order)

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

BREAKFAST MEATS

\$9 per person

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

OMELET ACTION STATION

\$18 per person

Eggs* prepared to order, diced ham, red and green bell peppers, spinach, mushrooms, salsa and shredded cheddar and jack cheeses
(Chef attendant required \$200 per 50 people)

OATMEAL STATION

\$13 per person

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

OATMEAL CUPS

\$13 per person

CEREAL BOWLS

\$8 per person

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



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

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

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BOXED

Box lunches include whole fresh fruit, side salad (see selections below), individual bagged potato chips, fresh baked cookie. Box Lunch menus are designed for 25 or more people. Box lunch service is Grab N' Go drop off service for up to two hours. Service staff and tables are not provided for Grab N' Go menu items. For events over 2,000 people, please inquire with your sales manager for further menu selections.

SANDWICHES & WRAPS

Five box minimum per order with up to three flavor selections.
Each order includes choice of pasta or potato salad.**

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


HAM AND CHEESE SANDWICH \$35 per person
Ham and swiss on pretzel croissant



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

TURKEY SANDWICH \$35 per person
Smoked turkey and pepper jack cheese on multigrain wheat

CHICKEN RANCH WRAP \$35 per person
Romaine lettuce, grilled chicken, cheddar cheese, cucumber, with ranch dressing in a spinach tortilla


GLUTEN FREE


CHICKEN SALAD 
\$40 per person
Udi's gluten free bread filled with diced chicken, mayonnaise, diced green apple, dried cranberries, almond slivers, arugula

VEGAN DETOX WRAP**  
\$40 per person
Cauliflower wrap, kale, cabbage, almonds, carrots, sesame dressing

VEGETARIAN

Each order includes fruit salad.

PORTOBELLO SANDWICH 
\$33 per person
Focaccia, portobello mushroom, spinach, roasted red peppers

TOMATO AND MOZZARELLA 
\$33 per person
Olive ciabatta, fresh basil, pesto aioli

SALADS

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

COBB
\$36 per person
Frisee and Romaine, grilled chicken, sliced apples, blue cheese crumbles, bacon, candied walnuts, balsamic vinaigrette dressing

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**Vegetarian and Vegan boxed lunches include fruit salad.

BUFFETS

Lunch Buffet menus include iced tea and water station, add soft drinks for \$5 each, bottled water for \$5 or coffee for \$6.25 per person. Lunch Buffet menus are designed for 25 or more people with service for up to two hours.

DELI BUFFETS

SALADS & SANDWICHES BUFFET
\$48 per person
FIELD GREEN SALAD
seasonal vegetables, ranch and Lemon vinaigrette dressings
TRADITIONAL POTATO SALAD
FRUIT SALAD
ITALIAN HOAGIE
ham, capicola, salami, giardiniera, with provolone
ROAST BEEF ON FOCACCIA
horseradish mayo
SMOKED TURKEY ON CHIABATTA
Cheddar and arugula
VEGETARIAN SPINACH WRAP
hummus, cucumber, roasted red pepper, arugula and feta
SIDES
dill pickle spears, house made kettle chips
DESSERT
snickerdoodle cookies, cheesecake bars

SOUP & SALADS BUFFET
\$45 per person
Choice of two house soup enhancements along with the following salads:
FIELD GREEN SALAD
with seasonal vegetables, ranch and lemon vinaigrette dressings
CUCUMBER SALAD
creamy cucumber, dill and red onion
ORECCHIETTE PASTA SALAD
with spinach, teardrop tomato, mozzarella and balsamic dressing
ICEBERG WEDGE SALAD
with crumbled blue cheese, tomatoes, candied walnuts, julienne peppers, sliced red onion and sliced mushrooms
BREAD
an artisan bread display, house made cheese crisps
DESSERT
pecan bars, lemon bars

ADD A
HOUSE SOUP

\$9 a la Carte

GUMBO
TOMATO BISQUE
LENTIL
CHICKEN TORTILLA
ROASTED CORN CHOWDER

All menu prices are subject to change. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

BUFFETS

HOT BUFFETS

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

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

THE LATIN
\$53 per person
LATIN SALAD
Mixed romaine, cucumber and carrots, cotija cheese, shredded cheddar cheese, pepitas, roasted tomatoes, tortilla strips, southwest caesar dressing and blood orange vinaigrette
ARUGULA AND SPINACH SALAD
with jicama and mango, cilantro, avocado-lime dressing
CHICKEN MOLE VERDE
BUILD YOUR OWN ANCHO PORK CARNITAS
with crema and salsa roja
HOT STREET CORN
off the cobb with Poblano chili, Cotija cheese, lime cilantro aioli
SIDES
Cilantro and charred onion rice pilaf, smashed pinto beans
DESSERT
Choose two selections above

THE ITALIAN
\$53 per person
TRADITIONAL CAESAR SALAD
ARUGULA SALAD
with white bean, lemon vinaigrette, shaved parmesan, cracked black pepper
ROASTED ITALIAN SAUSAGE AND PEPPER
with artisan rolls on the side
CHICKEN PICATTA
with lemon caper butter sauce
SIDES
Roasted green and yellow zucchini, creamy polenta
DESSERT
Choose two selections above

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ASIAN FUSION
\$55 per person
ASIAN BROCCOLI AND SUGAR SNAP PEA SALAD
with sliced almonds, honey ginger vinaigrette
CHOPPED SALAD
with kale, cabbage, carrots, bell peppers, shelled edamame, cashews and sesame seeds with creamy Thai peanut dressing
MISO CHICKEN
with Chinese beans and shitake mushroom sauce
PAN ROASTED SALMON
with Green Papaya Slaw
SIDES
Kafir lime scented jasmine rice, Asian stir fry vegetables
DESSERT
Choose two selections above

MEDITERRANEAN
\$55 per person
MIXED SALAD
Spinach and green leaf lettuce, carrot ribbons, cucumber, feta cheese, white beans, myer lemon vinaigrette
TOMATO AND CUCUMBER SALAD
with red onion and herbed sour cream dressing
TAGINE CHICKEN
with lemon and green olives and raisins
CITRUS YOGURT SALMON
SIDES
Basmati spiced pilaf, mixed vegetables, baby carrots with saffron butter
DESSERT
Choose two selections above

CALIFORNIA
\$55 per person
CHOPPED KALE WALDORF
Apples, walnuts, cranberries, goat cheese, balsamic vinaigrette
CALIFORNIA SALAD
Gem lettuce, roasted baby new potatoes, cherry tomatoes, haricot vert, tarragon dressing
SPRING CHICKEN
with lemon herb jus
SMOKED PORK LOIN
with stewed apples
SIDES
Baked sweet potatoes and maple butter, roasted cauliflower and broccoli gremolata
DESSERT
Choose two selections above

ENTRÉES

Entrées include chef's specialty breads and creamery butter, choice of starter salad and dessert, iced tea and iced water upon request, add soft drinks for \$5 each, bottled water for \$5 or coffee for \$6.25 per person. Entrée menus are designed for 25 or more people with service for up to two hours.

SALAD STARTER ACCOMPANIMENTS

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

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

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

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

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

HOT ENTRÉES

LUNCH ENTRÉES

CITRUS HERBED MARINATED CHICKEN BREAST \$58 per person
Garlic pan jus, weiser farm pee wee potatoes and market fresh vegetables

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

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

PAN SEARED SALMON \$54 per person
Brown rice with corn and edamame, roasted kabocha squash, asparagus

DINNER ENTRÉES

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

HEARST RANCH FILET* Market price
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 Market price
Potato gratin, buttered green beans almondine

VEGETARIAN

Choose one option to accompany your entrée selection for vegetarian guests

YELLOW CURRY TOFU 🥗
Grilled japanese eggplant, jasmine rice

MARKET RISOTTO 🥗
Seasons best vegetables, parmesan creme

SEASONAL VEGAN RAVIOLI 🥗
Ratatouille

ENTRÉES

Entrées include chef's specialty breads and creamery butter, choice of starter salad and dessert, iced tea and iced water upon request, add soft drinks for \$5 each, bottled water for \$5 or coffee for \$6.25 per person. Entrée menus are designed for 25 or more people with service for up to two hours.

ENTRÉE SALADS

CALIFORNIA GRILLED CHICKEN BREAST SALAD
\$36 per person
Mustard marinated chicken breast, chopped romaine, marinated artichokes, cherry tomato, cucumber, carrots, goat cheese crumbles, pistachios, charred tomato vinaigrette

ARTISAN CHICKEN SALAD
\$36 per person
Lemon grilled chicken, rustic greens of arugula and kale and spinach, shaved fennel, yellow beets, oven roasted cherry tomatoes, artisan grains, green goddess vinaigrette

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

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

SUSTAINABILITY PARTNERS

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

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

DESSERT ACCOMPANIMENTS

CARROT CAKE 🍰
Traditional decadent cream cheese frosting

RICOTTA & PISTACHIO CAKE
Sponge cake with pistachio and ricotta cream

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

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

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

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

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

All individual items require a minimum order of one dozen per item, unless otherwise noted. All menu prices are subject to change.
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HORS D'OEUVRES

Sold in increments of 50. Under 50 is chef choice. Butler service available for \$200 per butler, per two hours of service.

COLD

MEDITERRANEAN SKEWER
\$8.50 each

SHRIMP COCKTAIL SKEWER
\$8.50 each
Tequila cocktail sauce

CURRIED CHICKEN LETTUCE CUPS
\$7.50 each

PEPPERED AHI
\$8.50 each
with Black Caviar Canape

TRADITIONAL CALIFORNIA ROLL
\$7.50 each

SALAD CUPS

RANCH SALAD
\$8.50 each
Iceberg lettuce, cucumber, teardrop tomato, shredded red cabbage, shredded carrot, ranch dressing

TRADITIONAL CAESAR
\$8.50 each
Romaine, crouton, parmesan, tear drop tomato, parmesan cheese

CALIFORNIA SALAD
\$8.50 each
Arugula, candied pecans, bleu cheese crumbles, teardrop tomato, balsamic vinaigrette

HOT BITES

BEEF BARBACOA TAQUITO
\$8.50 each

CHICKEN QUESADILLA
\$8 each
Cilantro dip

SMOKED BRISKET PICADILLO EMPANADA
\$9 each

LOBSTER AND SWEET CORN EMPANADA
\$9.50 each

BEEF TAQUITO
\$8 each

AREPA
\$8.50 each
Chorizo, Manchengo cheese

MARYLAND LIME CRAB CAKE
\$9.50 each
Pickled ginger aioli

BALSAMIC FIG AND GOAT CHEESE FLATBREAD
\$7 each

PHILLY CHEESESTEAK SPRING ROLL
\$8.50 each

LAMB LOLLIPOP
\$9.50 each
Chimichurri sauce

TRUFFLE AND WILD MUSHROOM ARANCINI
\$7 each

MINI BUNS

BEEF SLIDER
\$9.75 each
Caramelized onion, cheddar cheese

CARNITAS PULLED PORK
\$9.50 each
Anaheim chili crema, bolillo roll

CHIPOTLE BBQ SHREDDED CHICKEN SLIDER
\$9.50 each
Hawaiian bun

IMPOSSIBLE SLIDER
\$11 each
Vegan Cheddar, caramelized onion

SAVORY PASTRY & TARTS

FIG & MASCARPONE PHYLLO BEGGARS PURSE
\$7.50 each

SMOKED CANDIED BACON JAM TART
\$8 each

À LA CARTE

HOT DIPS
\$8.50 per person
Spinach artichoke dip and flatbread
cheesy chorizo dip and tortilla chips
Swiss, gruyere, white wine fondue and crusty bread cubes
(minimum of 25)

HORS D'OEUVRES

Sold in increments of 50. Under 50 is chef choice. Butler service available for \$175 per butler, per two hours of service.

VEGETARIAN

VEGETABLE WELLINGTON
\$7.50 each

VEGETABLE SAMOSA
\$7.50 each

FRIED ARTICHOKE HEART AND BOURSIN CHEESE
\$7.50 each

SPANAKOPITA
\$7 each

VEGAN

GOCHUJANG CAULIFLOWER BITES
\$7.50 each

FALAFEL FILLED MUSHROOM CAPS
\$7 each

BLACKBEAN EMPANADA
\$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 \$200 fee per chef, for a minimum four hour shift. An additional \$50 per hour charge is applied after four hours. We suggest a minimum of one chef per 100 guests.

THEMED STATIONS

GOURMET HOT DOGS**

\$14 per person | 1 pc per person

Choose 2 of the following:

BACON WRAPPED HOT DOGS

PLAIN ALL BEEF DOGS

with onions, relish, mustard, ketchup, jalapenos

BRATWURST

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

K DOG

Kimchi, korean mayo, crispy onion, sesame seed

**BEYOND Sausages available on request 🌮

CHINESE DIM SUM

\$20 per person | 3 pcs per person

Choose 3 of the following:

VEGETABLE POTSTICKER

CHICKEN THAI SPRING ROLL

FIRECRACKER SHRIMP

CHICKEN LEMONGRASS POTSTICKER

EDAMAME POTSTICKER

CRAB RANGOON

Served with sweet chili sauce, spicy mustard, soy sauce

DISPLAY STATIONS

FARM FRESH SEASONAL CRUDITÉS

\$11 per person

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

CALIFORNIA ARTISANAL CHEESES

\$12.50 per person

Selection of local cheeses with crackers and crostini mustard, honey

CHEFS CHARCUTERIE TABLE

\$32 per person

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

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ACTION STATIONS

GOURMET TOAST

\$20 per person | 8 oz per person

Choose 1 of the following:

AVOCADO

Smoked sea salt, togarashi, lemon zest, micro cilantro

BURATTA

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

SMOKED SALMON

Crème fraîche, capers, chopped egg, chopped red onion

GRILLED CHEESE

\$20 per person

600 guest maximum, 600+ will be offered as a Display Station

Choose 1 of the following:

FIG, PROSCIUTTO AND GRUYERE CHEESE

TRADITIONAL CHEDDAR

BRIE, APPLE AND ARUGULA

on Sourdough served with traditional tomato soup

LITTLE TOKYO

\$40 per person | 3 pcs per person

Add sushi chef for \$350

A variety of California Maki paired with Nigiri, Salmon, Shrimp and Tuna served with soy sauce, pickled ginger and wasabi

STRIP LOIN*

\$640 per 40 people

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

CARVED HERBED TURKEY BREAST

\$600 per 40 people

with cranberry walnut pull-apart rolls

STREET TACOS

\$22 per person | 2 pcs per person

Choose 2 of the following:

AL PASTOR

in fresh pineapple, guajillo marinade

CARNE ASADA

CHICKEN TINGA

MIXED VEGETABLE

Grilled portobello mushrooms, yellow squash, zucchini and sweet peppers

SHRIMP

Tequila lime

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THE BAR

WINE CELLAR

HOUSE WHITES

CHARDONNAY
Canyon Road, Napa
\$540 per case

PINOT GRIS
Canyon Road, Napa
\$540 per case

PREMIUM WHITES

VIOGNIER
Freemark Abbey 🍷
\$792 per case

PINOT GRIS
Cloudline, Oregon
\$576 per case

SAUVIGNON BLANC
Matanzas Creek, Sonoma County 🍷
\$648 per case

MOSCATO
Mirassou, California
\$480 per case

CHARDONNAY
Kendall Jackson Vintner's Reserve, California 🍷
\$600 per case

Raymond Reserve, Napa
\$624 per case

La Crema, Sonoma Coast
\$720 per case

Sonoma Cutrer, Sonoma Coast
\$792 per case

HOUSE REDS

CABERNET SAUVIGNON
Canyon Road
\$540 per case

PINOT NOIR
Canyon Road
\$540 per case

PREMIUM REDS

PINOT NOIR
Carmel Road, Monterey 🍷
\$504 per case

Meiomi, California
\$816 per case

La Crema, Sonoma Coast 🍷
\$792 per case

CABERNET
Louis Martini, Sonoma County 🍷
\$540 per case

Kendall Jackson Vintner's Reserve, California 🍷
\$660 per case

SIMI, Sonoma County 🍷
\$840 per case

BLEND
Orin Swift Abstract, California
\$840 per case

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

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

ROSÉ

Kendall Jackson Vintners Reserve, California 🍷
\$480 per case

HOUSE SPARKLING

Pol Clement Brut, France
\$504 per case

PREMIUM SPARKLING

La Marca Prosecco Brut
\$540 per case

La Marca Prosecco Rosé
\$540 per case

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

J Vineyards, California
\$792 per case



SIP Certified



Produced under certified CA sustainable winegrowing alliance standards



Produced using sustainable growing methods

All menu prices are subject to change. 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*
\$200 each for a four (4) hour minimum
(\$50 each additional hour)

SERVICE FEES

DELIVERY FEE
\$65 for all orders \$500 net or less

SMALL MEAL FEE

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

CHINA SERVICE FEE

For events in the Exhibit Halls
\$3.50 per person

RECEIVING & HANDLING FEES

Ask your sales specialist for details

STORAGE FEES

Ask your sales specialist for details

BAR GUARANTEE

Each bar requires a bartender fee of
\$200 per 4 hour shift.

UPGRADES

DEDICATED CAPTAINS

Fee applies to each captain
\$250 per 4 hour shift

GREETERS OR USHERS

\$200 per 4 hour shift

ITEM PLACEMENT

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

WINE STEWARDS

1 steward per 30 people
\$200 per 4 hour shift

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

CATERING GUIDELINES

EXCLUSIVE CATERER

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

CONFIRMATION OF ORDERS

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

PAYMENT POLICY

Full payment is required prior to the com-
mencement of services. 50% deposit due
60 days prior to event. Aramark accepts
company checks, cash, money orders and
wire fund transfers as payment for prod-
ucts and services in advance. Any wire
transfer fees incurred are the responsi-
bility of the client. Visa, MasterCard and
American Express are also an acceptable
from 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 18% service charge and applicable
California Sales Tax, currently at 7.75%.

Please note that service charges are
taxable in California.

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

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

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

DELIVERY FEES AND MEAL FUNCTION MINIMUMS

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

SERVICES & GUIDELINES

SERVICE CHARGE & DELIVERY FEES

This (Service/Delivery) Charge is not
intended to be a tip, or gratuity for the
benefit of employees; however please
note that 14.45% of the service charge
is distributed to certain employees as
additional wages.

GUARANTEES

To ensure the success of your event(s), it
is necessary that we receive your "Final
Guarantee" (confirmed attendance) for
each meal function utilizing the follow-
ing 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 ex-
cludes 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 guar-
antee, 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 guaran-
teed attendance.

CANCELLATION POLICY

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

AMENITIES & MENU SERVICES

TABLE STANDARDS

The Aramark catering minimum stan-
dard 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 addi-
tional 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 dis-
posable 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 Califor-
nia state law, all beer, wine, and liquor is
supplied by the Convention Center's cat-
tering contractor. No alcoholic beverages
may be removed from the Convention
Center. Customer must comply with all
applicable local and state liquor laws.

NUTRITION INFORMATION

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

TIMETABLE FOR A SUCCESSFUL EVENT

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

45 DAYS: Food and Beverage
Specifications Due

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



ANAHEIM
CONVENTION CENTER