world
HEALTHY
menu

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.
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**WE ARE SENSITIVE TO YOUR NEEDS**

- Gluten-Free
- Vegetarian
- Vegan
WE HAVE THE TOOLS TO MAKE YOUR EVENT A SUCCESS

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

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

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

MEET OUR EXECUTIVE CHEF

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

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

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

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

OUR FARM-TO-FORK MISSION

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

**MORNING**

**ARTISAN BAKERY SELECTION**

- **SCONES**
- **MUFFINS**
- **FRUIT AND CHEESE DANISH** $60 per doz
  - Banana nut, marble, lemon poppy, zucchini

- **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
  - Fruit and cheese filled $66 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

- **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, caramel & sea salt

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**AFTERNOON**

- **FRESH BAKED COOKIES** $60 per doz
- **DESSERT BARS** $70 per doz
- **BROWNIES** $60 per dozen
- **CUPCAKE ASSORTMENT** $70 per 20 pieces

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**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** $25 per person
  - Fresh popcorn with flavored shaker toppings; cheese, smoky bbq, ranch, sea salt, pepper, caramel corn, Furry 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

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**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.
**DRINKS**

**INDIVIDUAL**

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

**PERRIER SPARKLING WATER** $6

**OUR PRIVATE LABELLED RPET ANAHEIM BOTTLED WATER** $5

**BOTTLED COLD BREW**
- $8.50 per half pint
- Black coffee, espresso, vanilla

**MILK**
- $4.50 per half pint
- 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

**FRESH BREWED FAIR TRADE COFFEE**
- $7.50 per gallon
- 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 $2.50 per bottle

**TAZO HERBAL TEAS**
- $7.50 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**
- $5.50 per gallon

**FRESH SQUEEZED STRAWBERRY LEMONADE**
- $5.50 per gallon

**BREWED ICED TEA**
- $5.50 per gallon
- Served with lemon wedges

**INFUSE IT**
- $6.50 per gallon
- Pineapple, mango or peach

**AQUA FRESCA**
- $6.50 per gallon
- Watermelon, pineapple or hibiscus

**JUICE**
- $6.00 per gallon
- Orange, cranberry, apple or grapefruit

**SPA WATER**
- $6.50 per gallon
- Choice of spa water cucumber-lime-mint, strawberry-basil

**KEURIG PACKAGE**
- $400 per package
- Make-it-yourself Keurig single brew machine that contains four packages of 24 cups (96 cups total) with choice of: regular 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

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**BY THE GALLON**

**FRESH BREWED FAIR TRADE COFFEE**
- $7.50 per gallon
- Regular and decaffeinated Bodhi Leaf coffee, includes half and half, Truvia, Sugar in the Raw and Equal

**PERRIER SPARKLING WATER**
- $6.00 per gallon

**OUR PRIVATE LABELLED RPET ANAHEIM BOTTLED WATER**
- $5.00 per gallon

**BOTTLED COLD BREW**
- $8.50 per half pint
- Black coffee, espresso, vanilla

**MILK**
- $4.50 per half pint
- 2%, Non Fat or Chocolate

**TROPICANA JUICE ASSORTMENT**
- $6.00 per gallon
- Orange, apple and cranberry

**FRESH FRUIT SMOOTHIES**
- $8.00 per gallon
- (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**
- $90.00 per gallon
- (5 gallon)

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**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.

Not recommended for parties of over 25 people

**KEURIG PACKAGE**
- $400 per package

**24 K-CUP REPLENISHMENT**
- $85 per package

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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*
SNACKS

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASSORTED FULL SIZE CANDY BARS</td>
<td>$58 per doz</td>
</tr>
<tr>
<td>SALTED CARAMEL COOKIE</td>
<td>$60 per doz</td>
</tr>
<tr>
<td>JUSTIN’S PEANUT BUTTER CUPS</td>
<td>$84 per doz 2-pack</td>
</tr>
<tr>
<td>CHEWY MARSHMALLOWS BAR</td>
<td>$75 per doz</td>
</tr>
<tr>
<td>with brown butter and sea salt</td>
<td></td>
</tr>
<tr>
<td>PERUVIAN CHOCOLATE BROWNIE</td>
<td>$80 per doz</td>
</tr>
<tr>
<td>ICE CREAM BARS</td>
<td>$75 per doz</td>
</tr>
<tr>
<td>Assorted ice cream bars and popsicles</td>
<td></td>
</tr>
<tr>
<td>MINI PRETZELS</td>
<td>$54 per doz</td>
</tr>
<tr>
<td>PEANUTS</td>
<td>$54 per doz</td>
</tr>
<tr>
<td>ALMONDS</td>
<td>$54 per doz</td>
</tr>
<tr>
<td>CASHEWS</td>
<td>$75 per doz</td>
</tr>
<tr>
<td>GOURMET “POPS” POPCORN</td>
<td>$75 per doz</td>
</tr>
<tr>
<td>Barely naked, old fashioned caramel, original kettle, savoy cheddar, fiery cheddar, pops mix (cheddar and caramel), zebra</td>
<td></td>
</tr>
<tr>
<td>KETTLE CHIPS</td>
<td>$54 per doz</td>
</tr>
<tr>
<td>Original, salt &amp; vinegar, salt &amp; pepper, jalapeno</td>
<td></td>
</tr>
<tr>
<td>TRAIL MIX</td>
<td>$77 per doz</td>
</tr>
</tbody>
</table>

SHARED
Minimum 12 servings

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF JERKY</td>
<td>$80 per doz</td>
</tr>
<tr>
<td>MOZZARELLA OR CHEDDAR CHEESE STICKS</td>
<td>$55 per doz</td>
</tr>
<tr>
<td>KASHI, CLF, KIND AND THINK THIN BARS</td>
<td>$75 per doz</td>
</tr>
<tr>
<td>PEELED DRIED FRUIT SNACKS</td>
<td>$85 per doz</td>
</tr>
<tr>
<td>DANG TOASTED COCONUT CHIPS</td>
<td>$80 per doz</td>
</tr>
<tr>
<td>INDIVIDUAL VEGGIE CUPS</td>
<td>$100 per doz</td>
</tr>
<tr>
<td>5 oz. watermelon radish, colored carrots, multi-colored cauliflower, celery, snap peas, red bell pepper and ranch dressing</td>
<td></td>
</tr>
<tr>
<td>MARKET FRESH WHOLE FRUIT</td>
<td>$45 per doz</td>
</tr>
<tr>
<td>Apples, bananas, oranges</td>
<td></td>
</tr>
<tr>
<td>INDIVIDUAL CHIOBANI GREEK YOGURTS</td>
<td>$65 per doz</td>
</tr>
<tr>
<td>flavored and plain</td>
<td></td>
</tr>
<tr>
<td>HARD BOILED CAGE FREE EGGS</td>
<td>$30 per doz</td>
</tr>
<tr>
<td>FRESH FRUIT CUPS</td>
<td>$90 per doz</td>
</tr>
<tr>
<td>5 oz. cantaloupe, watermelon, pineapple, grapes</td>
<td></td>
</tr>
<tr>
<td>GREEK YOGURT PARFAITS</td>
<td>$95 per doz</td>
</tr>
<tr>
<td>5 oz. fruit, granola (berry, kiwi, or pineapple)</td>
<td></td>
</tr>
<tr>
<td>COCONUT CHIA PARFAITS</td>
<td>$95 per doz</td>
</tr>
</tbody>
</table>

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

**BREAKFAST**

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

**PLATED ENTRÉES**

**STRAWBERRY FRENCH TOAST**
$36 per person
Caramelized French toast with fresh strawberry compote, whipped butter and mascarpone cream 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 egg* 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

**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

**BUFFETS**

**BREAKFAST SANDWICHES**
$13 each (enhancement order)
$19 each (à la carte order)
Freshly baked croissant, bacon egg* and cheddar cheese
Freshly baked croissant, sausage, egg* and cheddar cheese
English muffin, bacon, egg* and cheese

**SCRAMBLED EGGS**
$8.50 per person
Fluffy farm fresh cage free eggs*

**BREAKFAST MEATS**
$9 per person
Choice of crispy bacon or sausage links (3 pieces pp)

**BREAKFAST BURRITOS**
$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*

**BREAKFAST BURRITOS**
$14 each (enhancement order)
$20 each (à la carte order)
Meatless
Vegetarian soy chorizo, flour tortilla, potato and cage free scrambled eggs*, cheddar and jack cheese, tomato, onion

**BISCUITS AND GRAVY**
$9.50 per person
Freshly baked biscuits with country style gravy

**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

**OATMEAL STATION**
$13 per person
Irish steel cut oatmeal, brown sugar, sliced almonds, local honey, dried cranberries and 2% milk

**CEREAL BOWLS**
$8 per person
Assorted individual bowls of cereal with whole, 2% and non-fat milks

**BREAKFAST SANDWICHES**
$13 each (enhancement order)
$19 each (à la carte order)
Freshly baked croissant, bacon egg* and cheddar cheese
Freshly baked croissant, sausage, egg* and cheddar cheese
English muffin, bacon, egg* and cheese

**ENHANCEMENTS FOR YOUR BUFFET**

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

**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

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.
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

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

GLUTEN FREE

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

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

SALADS

KALE WALDORF $36 per person
Mixed Arugula and Kale, dried cranberries, sliced apples, candied walnuts, crumbled feta, red grapes, balsamic vinaigrette

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

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

**Vegetarian and Vegan boxed lunches include fruit salad.

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

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

GLUTEN FREE

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

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

SALADS

KALE WALDORF $36 per person
Mixed Arugula and Kale, dried cranberries, sliced apples, candied walnuts, crumbled feta, red grapes, balsamic vinaigrette

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

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

**Vegetarian and Vegan boxed lunches include fruit salad.
### Buffets

#### Salads & Sandwiches Buffet
$48 per person
- **Field Green Salad**: with seasonal vegetables, ranch and lemon vinaigrette dressings
- **Traditional Potato Salad**: Cheddar and angula
- **Italian Hoagie**: ham, capicolla, salami, giardiniera, with provolone
- **Roast Beef on Focaccia**: horseradish mayo
- **Vegetarian Spinach Wrap**: hummus, cucumber, roasted red pepper, arugula and feta

#### Soup & Salads Buffet
$45 per person
- **Choice of two house soup enhancements along with the following salads**
  - **Field Green Salad**: creamy cucumber, dill and red onion
  - **Orecchiette Pasta Salad**: with spinach, feta cheese, cashews, and tomato
  - **Iceberg wedge salad**: with crumbled blue cheese, tomatoes, candied walnuts, julienne peppers, sliced red onion and sliced mushrooms

#### Sides
- Dill pickle spears, house made kettle chips
- **DESSERT**
  - Snickerdoodle cookies, cheesecake bars

### Deli Buffets

#### 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

#### Mediterranean
$55 per person
- **Mixed Salad**: Spinach and green leaf lettuce, carrot ribbons, cucumber, feta cheese, white beans, myer lemon vinaigrette
- **Chopped Salad**: with kale, cabbage, carrots, bell peppers, shelled edamame, cashews and sesame seeds with creamy Thai peanut dressing
- **Chicken Mole Verde**: with lemon and green olives and raisins

#### California
$55 per person
- **Chopped Kale Waldorf**: Apples, walnuts, cranberries, goat cheese, balsamic vinaigrette
- **California Salad**: Gem lettuce, roasted baby new potatoes, cherry tomatoes, herbed vert, tarragon dressing
- **Spring Chicken**: with lemon herb jus
- **Smoked Pork Loin**: with steamed apples

#### Louisiana
$55 per person
- **Gumbo**: with crawfish, okra, andouille, celery, onions, bell peppers
- **Tomato Bisque**: with jalapeño, onion, tomato
- **Roasted Corn Chowder**: with fresh corn, tomatoes, potatoes, cheddar cheese

### Lunch Buffet Menus
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.

### Add a House Soup

#### House Soup

<table>
<thead>
<tr>
<th>Soups</th>
<th>Price</th>
<th>Notes</th>
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</thead>
<tbody>
<tr>
<td>Gumbo</td>
<td>$9</td>
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<tr>
<td>Tomato Bisque</td>
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<td>Lentil</td>
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<tr>
<td>Chicken Tortilla</td>
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<tr>
<td>Roasted Corn Chowder</td>
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</tbody>
</table>

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.
**ENTRÉES**

**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 shatolet vinaigrette

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

**CALIFORNIA CAESAR SALAD**
Tom 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, balsamic vinaigrette

**WHOLE FOODS MENU**

**ENTRÉES**

**LUNCH ENTÉRÉS**

**CITRUS HERBED MARINATED CHICKEN BREAST** $58 per person
Garlic pan jus, weiser farm pea 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
Chopit grilled prawns, Anaheim chili polenta with fiscaliini cheddar, padi pan squash

**PAN SEARED SALMON** $54 per person
Brown rice with corn and edamame, roasted koko bass, asparagus

**DINNER ENTÉRÉS**

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

**HEART RANCH FILET** Market price
Lemon thyme roasted potato, mushroom ragu, port wine sauce, broccoli

**BAROLO BRAISED SHORT RIBS** $54 per person
Yukon gold mashed potatoes, root vegetable hash, braised kale

**LOCAL SEA BASS** Market price
Potato grates, buttered green beans almondine

**VEGETARIAN**
Choose one option to accompany your entrée selection for vegetarian guests

**YELLOW CURRY TOFU** $36 per person
Grilled japanese eggplant, jasmine rice

**MARKET RISOTTO** $38 per person
Seasons best vegetables, parmesan creme

**SEASONAL VEGAN RAVIOLI** $36 per person
Ratatouille

**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 anguila 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, pears 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, Freerange, 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** $36 per person
Traditional decadent cream cheese frosting

**RICotta & PISTACHIO CAKE** $36 per person
Sponge cake with pistachio and ricotta cream

**CHOCOLATE TEMPTATION** $40 per person
Layers of chocolate cake filled with chocolate and hazelnut creams with hazelnut crunch

**CHOCOLATE CARAMEL CRUNCH** $40 per person
Hazelnut chocolate cake, crunchy almond bits, topped with creamy caramel and hazelnuts, chocolate drizzle

**NEW YORK CHEESECAKE** $38 per person
Plain, lemon blueberry crumb & wild strawberry, dulce de leche, chocolate ganache, peanut butter, pistachio

**CHOCOLATE PYRAMID** $5 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 cream 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. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

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FOR QUESTIONS & ORDERS CALL 714-765-8800

WORLD HEALTHY MENU (0124)
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, Manchego 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
$9.50 each
Caramelized onion, cheddar cheese

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

CHICKEN QUESADILLA
$8 each

SMOKED BRISKET PICADILLO EMPANADA
$9 each

LOBSTER AND SWEET CORN EMPANADA
$9.50 each

LOBSTER AND SWEET CORN EMPANADA
$9.50 each

IMPOSSIBLE SLIDER
$11 each
Vegan Cheddar, caramelized onion

SAVORY PASTRY & TARTS

FIG & MASCARPONE PHYLLO BEGGER'S PURSE
$15.00 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 sticks

(Standard minimum of 25)

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

BLACK BEAN EMPANADA
$7.50 each

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**BEYOND Sausages available on request.

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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.
THE BAR

Priced On Consumption

MIXED DRINKS, PREMIUM
$13 +

MIXED DRINKS, CALL
$11 +

HOUSE WINE
$9 +
Canyon Road Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

PREMIUM WINE
$12 +
J Lohr Riverstone Chardonnay
J Lohr Seven Oaks Cabernet Sauvignon

IMPORTED AND CRAFT BEER
$10 +

DOMESTIC BEER
$9 +

BOTTLED WATER
$5 +

SOFT DRINKS (PEPSI)
$5 +

Priced Per Person

PREMIUM
1hr $36
2hr $43
3hr $52
4hr $60
Add’l hr $10

BEER, WINE, SODA
1hr $26
2hr $30
3hr $35
4hr $40
Add’l hr $7

KEYS

Each Domestic or Imported keg serves 165-12 oz pours

DOMESTIC
$850 each
Budweiser
Bud Light
Miller Genuine Draft
Miller Lite

IMPORTED
$1000 each
Heineken
New Castle

LOCAL CRAFT BREWS

Estimated 150-12oz pours

$950 each | 120/220 CAL

THE BAR

Standard bar offerings to include: Svedka Vodka, Jack Daniels Whiskey, Tanqueray Gin, Sauza Blue Tequila, Dewar’s White Label, Malibu Rum, Captain Morgan, House Premium Brands: Cazadores Tequila, Johnnie Walker Black Whisky, Grey Goose Vodka, Bacardi 8. House Domestic Beer: Michelob Ultra, O’Douls (on request), House Import Beer: Modelo, Heineken, Dos Equis. Contact Sales Manager for specialty alcoholic beverages and microbrews. An RBS certified bartender is required for all alcoholic services. $200 fee will apply per four hour shift, per bartender.

HOSTED BAR

PAY BAR

MIXED DRINKS, PREMIUM
$13

MIXED DRINKS, CALL
$11

HOUSE WINE
$9
Canyon Road Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

PREMIUM WINE
$12
J Lohr Riverstone Chardonnay
J Lohr Seven Oaks Cabernet Sauvignon

IMPORTED AND CRAFT BEER
$10

DOMESTIC BEER
$9

BOTTLED WATER
$5

SOFT DRINKS (PEPSI)
$5

ON THE ROCKS

Premade, bar-quality cocktails
$14 +

AVIATION
Made with Larios®, a lighter tasting juniper and citrus gin with classic flavors of dry cherry, lemon, and a hint of violet

COSMOPOLITAN
This pink cocktail blends imported EFFEN® vodka with tart flavors of cranberry, triple sec, lemon, and lime

MAI TAI
Made special with authentic flavors of orgeat, coconut, pineapple and orange, as well as a custom blend of Cruzan® Light and Dark rums

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

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

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 businesses. 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.

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

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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

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 Clément 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
$634 per case

J Vineyards, California
$792 per case

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**

BUFFET (1 per 100 guests)
BUFFET ATTENDANT (1 per 100 guests)
TICKET TAKER (1 per 100 guests)
CHEF/CATERER

CONTINUOUS SERVICE ATTENDANT

CONSUMPTION BEVERAGE ATTENDANT?

$200 each for a four (4) hour minimum
($50 each additional hour)

**SERVICE FEES**

DELIVERY FEE

$46 for all orders $500 net or less

SMALL MEAL FEE

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

**CATERING GUIDELINES**

EXCLUSIVE CATERER

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

**CONFIRMATION OF ORDERS**

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

**PAYMENT POLICY**

Full payment is required prior to the commencement of services. 10% deposit due 60 days prior to event. Aramark accepts company checks, cash, money orders and wire transfers as payment for products and services in advance. Any wire transfer fees incurred are the responsibility of the client. Visa, MasterCard and American Express are also acceptable forms of payment for all charges below $30,000. A 3% fee will apply to all credit card charges. Certified funds or wire transfers 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 sales tax charges are taxable in California.

Labor fees are subject to applicable California Sales Tax. Qualified nonprofit entities may be subject to a California State Tax Exemption Form.

Please note the following:

++ Indicates services are subject to a 14.45% of the service charge.

* Indicates the service is offered on china and disposable wares so guests have the option to accommodate increases to your count(s) after the final guarantee is due.

**CHINA SERVICE**

China and glassware are standard for buffet meals, beverage service or receptions. An assortment of house napkin colors is distributed to certain employees as an incentive 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 28% 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 SERVICES**

The Aramark minimum standard for a plated-meal service is for the service at tables of ten (10) guests with one (1) server per 25 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.

For every plated event, Aramark shall be prepared to serve 5% over the final guarantee. The client will be charged for any increase above the final guarantee.

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