



*world*  
**HEALTHY**  
*menu*

ANAHEIM CONVENTION CENTER

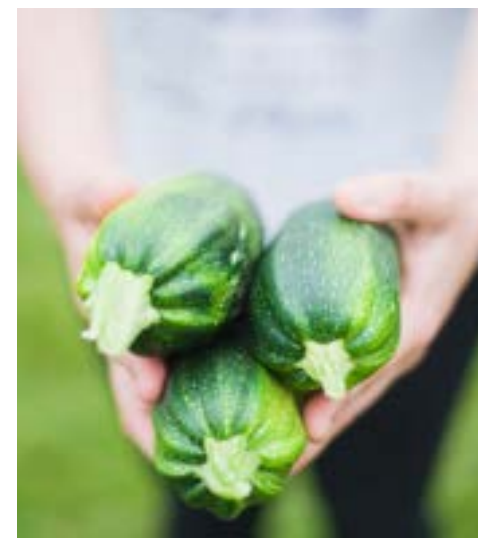
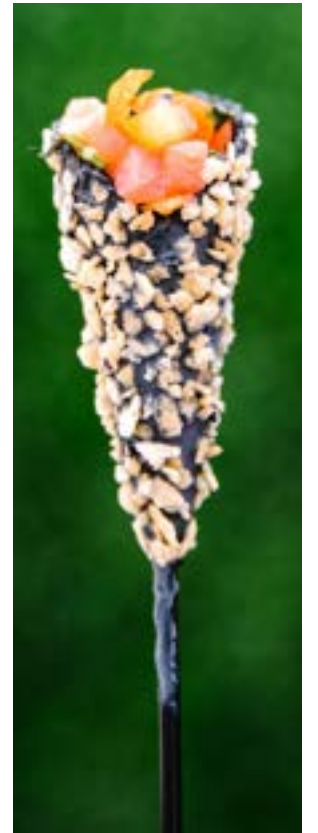
The logo is a circular emblem with a black background and a white rope-like border. The word "world" is written in a white cursive font at the top, "HEALTHY" is in a bold, white, sans-serif font in the center, and "menu" is in a white cursive font at the bottom. The background of the circle is filled with a fine, white speckled pattern. Below the logo, the text "ANAHEIM CONVENTION CENTER" is printed in a clean, black, sans-serif font.

## 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

# CONTENTS

## TAKE A BREAK

REFRESHERS ..... 11  
 Morning and afternoon pastries and refreshments and break packages

DRINKS ..... 13  
 Individual and drinks by the gallon

SNACKS ..... 15  
 A selection of individual or shared snacks for your guest enjoyment

## GOOD MORNING

BREAKFAST BUFFETS ..... 16-17  
 A selection of hot and cold buffets and breakfast buffet enhancements

PLATED BREAKFAST ENTRÉES ..... 17  
 Specialty morning plated options

## KEEP IT LIGHT

BOX LUNCHES ..... 19  
 Boxed meals, including salads and gluten free options

BUFFETS ..... 20-21  
 A selection of hot and cold lunch buffets

## TIME TO EAT

ENTRÉES ..... 22-23  
 Hot and cold plated entrées for choice of lunch or dinner that includes upgrade options for starters and desserts

HORS D'OEUVRES ..... 24-25  
 A selection of hot and cold hors d oeuvres

RECEPTION STATIONS ..... 26-27  
 A selection of station items to enhance and theme your reception

## THE BAR

RECEPTION BEVERAGES ..... 28-29  
 Hosted and cash options with premium, well drinks, wine, domestic and imported beer and locally crafted beer

ON THE ROCKS ..... 29  
 Specialty cocktails

WINE ..... 31  
 A selection of upgraded wines by the case

## EXTRAS & FINE PRINT

SERVICES ..... 32  
 Services offered at the Anaheim Convention Center by Catering services to aid in coordinating your event

CATERING GUIDELINES ..... 32-33

## 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 CROISSANTS Chocolate, almond and regular \$70 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



## 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

## 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

## 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

*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)

ADDITIONAL RENTAL FEE PER DAY \$35

**24 K-CUP REPLENISHMENT** \$85 per package  
Choice of regular coffee, decaf coffee, Earl Grey and green teas,  
replenish water, appropriate condiments

## 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.

**FAIR TRADE**



**CERTIFIED\***

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.

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

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.  
\*\*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, chocolate 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

### 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

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. Additional cost to add gluten free or vegan consult your sales manager.

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

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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

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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# 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.

## 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

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'Doul's (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.



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

Estimated 122- 12oz pours

\$1,000 each | 120/220 CAL

## HOSTED 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 ++

**Each hosted or cash bar requires a dedicated 120V/15A electrical circuit. Back bars require 3-4 hours to cool.**

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

## KEGS

Each Domestic or Imported keg serves 122-12 oz pours

### DOMESTIC

\$850 each  
Michelob Ultra

### IMPORTED

\$1000 each  
Stella  
Modelo

Please ask your sales managers for other options

# THE BAR

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## 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

Kendall Jackson

### 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

### JALAPEÑO PINEAPPLE MARGARITA

Tres Generaciones® Plata Tequila, triple sec liqueur and pineapple flavor and the heat from the jalapeño make it memorable

UPON REQUEST

All menu prices are subject to change.

(++) 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

**VIIGNIER**  
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** 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**  
 \$50 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 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 business days in advance of the first scheduled service.

### PAYMENT POLICY

Full payment is required prior to the commencement of services. 50% deposit due 60 days prior to event. Aramark accepts company checks, cash, money orders and wire fund transfers as payment for products and services in advance. Any wire transfer fees incurred are the responsibility of the client. Visa, MasterCard and American Express are also 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 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-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 \$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 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 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 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 \$200 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 BUSINESS DAYS:** 50% Deposit Signed Service Agreement/Contract Due

**45 BUSINESS DAYS:** Food and Beverage Specifications Due

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



**ANAHEIM**  
CONVENTION CENTER