



ANAHEIM CONVENTION CENTER



Welcome to the Heart of Southern California

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.

TO PLACE YOUR ORDER

Call: 714-765-8800

Email: acc-catering@aramark.com

CONTENTS

MENU

ABOUT US

Experience the Peak of Flavor	5
Ingredients for Success	6
Our Farm-to-Fork Mission	9
Our Menu Caters to You	10
Local & Fair	12
Recycle & Reuse	18
Services & Guidelines	28

THE BAR

Beer, Wine & Liquor	26
---------------------------	----

We are Sensitive to Your Needs



GLUTEN-FRIENDLY



VEGETARIAN



VEGAN

TAKE A BREAK

Small Bites	11
Drinks	13
Snacks	14

GOOD MORNING

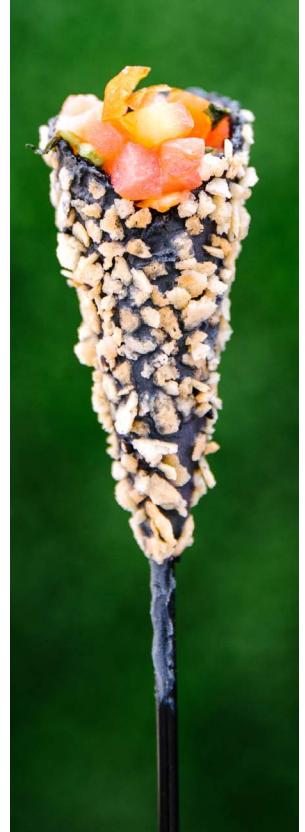
Continental Breakfasts	16
Breakfast Buffets	17

MEALS ANYTIME

Personal Box Lunches	19
Plated Meals	20
Buffets	21

RECEPTION

Hors D'Oeuvres	23
Presentation & Carving Stations ..	24
Taste of Social	25



Experience the Peak of Flavor

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.

Ingredients for 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.

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







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.



Our Menu Caters to You

MEET OUR EXECUTIVE CHEF

Chef Bernard Foster brings over two decades of culinary leadership to the Anaheim Convention Center, overseeing the largest premier convention facility on the West Coast. His career spans five states, where he has led award-winning culinary operations, opened new hotels internationally, and managed multi-million-dollar food and beverage programs.



Throughout his career, he has earned numerous accolades, including Open Table's "Best New Restaurant," and St. Louis' "Iron Fork Champion." His achievements also include leading a Gold Medal-winning team at the Hawaiian Culinary Expo, assisting Iron Chef Morimoto during a Food Network competition, and cooking for four Presidents of the United States.

Committed to sustainability, local sourcing, and culinary innovation, he believes that building menus around seasonal, responsibly sourced ingredients strengthens communities and elevates the guest experience. His approach focuses on reducing environmental impact while celebrating the vibrant bounty of Southern California. By honoring culinary traditions while driving creative new ideas, he creates food experiences that are thoughtful, dynamic, and memorable.

At the heart of his leadership philosophy is the belief that strong teams build extraordinary experiences. By surrounding himself with talented individuals who bring their unique abilities to the kitchen, he fosters collaboration and growth. As a passionate mentor, he takes pride in inspiring colleagues to advance in their careers—many of whom have gone on to become Executive Chefs themselves. For him, enriching lives through food and mentorship is the most rewarding aspect of the culinary profession.

SMALL BITES

Minimum order of 12 servings

GORGEOUS GOODIES

\$25 per guest

Gourmet cake pops
French macarons
Chocolate truffles
Lemon bars
Assorted cookies
Coffee & tea

VEGGIES & DIPS

\$25 per guest

Green top carrots, jicama, watermelon radish,
bell peppers, celery
Roasted red pepper hummus
Cucumber & dill raita
Terra exotic vegetable chips
Anaheim water, coffee, tea
ADD Pure green apple ginger lemon pressed juice

HARVEST TIME

\$25 per guest

Farmer's market apples
Soft pretzels with stone ground ale mustard & dijon
honey mustard
Mt. Townsend brie baked with crumbled andouille
sausage, apricot preserves
Artisan OC baking breads
Coffee, tea, & apple cider

BYO TRAIL MIX

\$25 per guest

Almonds, peanuts, walnuts, and pecans
White & dark chocolate chips, mini M&M's
Dried cranberries, golden raisins, banana chips, & mini
pretzels
Anaheim water & Gatorade

ENERGY

\$25 per guest

Bananas
Hard-boiled eggs with za'tar spice
Assorted Kind and Clif bars
Dark chocolate covered acai berries
Salted cashews, walnuts, & almonds
Anaheim water, assorted energy drinks, pomegranate juice

CHOCOLATE DELIGHT

\$25 per guest

Miniature chocolate cupcakes with dark
chocolate ganache
Double fudge chocolate chunk cookies
Assorted chocolate bars
Freshly brewed coffee, decaf coffee and assorted
teas hot chocolate with freshly whipped cream
and marshmallows

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.



All menu prices are subject to change. All menu prices are subject to an Administrative Charge and California Sales Tax.

Local & Fair

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.

Bodhi Leaf Coffee Traders is a small company out of beautiful Southern California. What they lack in size, they make up for in service and a deep commitment to only serving the best quality product. Bodhi's mission is to provide the public with exceptional coffees. They proudly work directly with farmers around the world and purchase their crop at a fair price point, between 17% to 200% higher than market cost. The company's dedication to quality service is fueled by its commitment to its customers, belief in the importance of sustainability and ongoing industry research.

We have disposed of the use of most PC (portion control) items and bring you natural sugar and chemical free sweeteners as well as local dairy creamers in bulk service for your beverage experience.



DRINKS

INDIVIDUAL

**ASSORTED SOFT DRINKS
PEPSI AND COKE 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 | 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)

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

BY THE GALLON

**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

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

TAZO HERBAL TEAS
\$75 per gallon
Includes honey and lemon

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

**FRESH SQUEEZED
LEMONADE**
\$55 per gallon

**FRESH SQUEEZED
STRAWBERRY LEMONADE**
\$55 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 cucum-
ber-lime-mint, strawberry-basil

Get the whole package!

KEURIG PACKAGE

\$450 per package
Make-it-yourself Keurig single
brew machine that contains four
packages of 24 cups (96 cups
total) with choice of: regular
coffee and/or Earl Grey and
green teas, five gallons water,
condiments.

(Requires 120 volt. 15.3 amp electrical)

24 K-CUP REPLENISHMENT

\$85 per package
Choice of regular coffee, decaf
coffee, Earl Grey and green
teas, replenish 10 gallon water,
appropriate condiments.

All menu prices are subject to change. All menu prices are subject to an Administrative Charge and California Sales Tax.

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

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

*All individual items require a minimum order of one dozen per item, unless otherwise noted.
All menu prices are subject to change. All menu prices are subject to an Administrative Charge and California Sales Tax.*

SNACKS

SHARED

Minimum 12 servings

CHEF-MADE FLASH FRIED KETTLE CHIPS

\$6.50 per person

Served with French onion dip

HOUSE-MADE TORTILLA CHIPS

\$6.50 per person

Served with red fire roasted and tomatillo salsas

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



**Local
Favorite**

CALIFORNIA GUACAMOLE

\$11 per person

+ MADE TO ORDER

\$12.50 per person
(Attendant required \$200 per
four hour shift)

All individual items require a minimum order of one dozen per item, unless otherwise noted.
All menu prices are subject to change. All menu prices are subject to an Administrative Charge and California Sales Tax.

CONTINENTAL BREAKFASTS

SIGNATURE CONTINENTAL

**Classic continental with local artisan
bakeries and seasonal fruit**

\$33 per guest

Chef's daily selection of local & seasonally inspired
fresh fruit

Local artisan bakeries & specialties

Coffee, tea, selection of chilled fruit juices

GLUTEN FRIENDLY CONTINENTAL

\$38 per guest

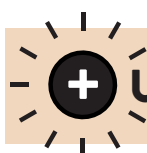
Chef's daily updated selection of local and seasonally
inspired berries and fruit with greek yogurt

Gluten friendly bakeries and specialties

Steel cut oatmeal with toasted nuts, dried fruits,
and brown sugar

Selection of chilled fruit juices

Coffee and Tazo tea selection



UPGRADE YOUR CONTINENTAL BREAKFAST

THE FARM

\$17 per guest

Cage-free scrambled eggs with
Tillamook cheddar and chives,
naturally smoked bacon and chicken
sausage links, herb roasted potatoes
with caramelized onions

ACC CLASSIC SUNRISE CIABATTA

\$14 Each

Cage-free egg patty, sharp cheddar,
naturally smoked bacon, tomato jam,
on a toasted ciabatta roll

SOCAL CHICKEN BISCUIT

\$14 Each

Buttermilk biscuit, chicken sausage
patty, Tillamook cheddar, egg patty,
and green chili aioli

VEGAN GARDEN MELT

\$14 Each

Just Egg® egg patty, vegan cheese,
baby spinach, and smoky tomato
relish on a toasted English muffin

SUSTAINABLE

\$17 per guest

Cage-free scrambled eggs, rosemary
pork sausage links and turkey bacon,
local harvest roasted red potatoes

OATMEAL & GRANOLA

\$12 per guest

Customize with dried fruit, farm fresh
seasonal fruit, roasted walnuts, brown
sugar, local honey, organic milk, and
greek yogurt

EGGS N' TOAST

\$19 per guest

Goat cheese, spinach and cage-
free egg scramble, french toast
with raspberries &
maple syrup, and
chicken apple sausage



*Please see your sales
representative for à la
carte pricing.*

*Elevate your breakfast
with a personal chef!*

EGG STATION

\$20 Per guest

Cage-free eggs and omelets with seasonal
inspired ingredients to include: bell peppers,
spinach, grilled zucchini, tomatoes, bacon, ham,
mushrooms and spicy heirloom tomato salsa

*Requires one chef per 50 guests, at \$300 each plus tax (50 guest
minimum/250 guest maximum)*



All menu prices are subject to change. All menu prices are subject to an Administrative Charge and California Sales Tax.

BREAKFAST BUFFETS

THE ALL AMERICAN BUFFET

\$52 per guest

Chef's daily selection of local and seasonally inspired fresh fruit, bakeries and specialties no two days alike
Fresh scrambled cage-free eggs and natural bacon
Herb roasted new potatoes with peppers and onions
Selection of chilled fruit juices
Coffee and tazo tea selection

+ UPGRADE YOUR ALL AMERICAN

SALMON LOX PLATTER

\$12 per guest

(2 Oz. Per guest) petite bagels, sliced tomatoes, minced red onion, minced egg, capers, and cream cheese

ACC BREAKFAST TACOS

\$16 per guest

(Based on 2 tacos per person)

Flour tortillas, cage free scrambled eggs, pinto beans, tater tots roasted tomato & green chili salsa, guacamole, cilantro, cotija cheese

Elevate your breakfast with a personal chef!

EGG STATION

\$12 Per guest

Cage-Free eggs and omelets prepared to order with a selection of seasonally inspired ingredients

Requires one chef per 50 guests, at \$300 each plus tax (50 guest minimum/250 maximum)

Please see your sales representative for à la carte pricing.

THE ANAHEIM FARMER'S MARKET BUFFET

\$60 per guest

Chef's daily selection of local and seasonally inspired fresh fruit, bakeries and specialties no two days alike
Cinnamon swirl french toast with warm maple syrup, seasonal berry compote
ACC breakfast scramble, goat cheese, chives, mushrooms
Signature chicken apple sausage
Chive and onion hash browns
Selection of chilled fruit juices
Coffee and tazo tea selection

Local Favorite

Happy chickens make tasty eggs!

All of our eggs are Abbotsford Farms Cage-Free Eggs and are American Humane Certified.

Abbotsford Farms hens are 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.



Abbotsford Farms

All menu prices are subject to change. All menu prices are subject to an Administrative Charge and California Sales Tax.



Recycle & 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.



PERSONAL BOX LUNCHES

Choose
up to 3

Choose up to three different sandwich/wrap options per order
+ each lunch box includes a cookie, seasonal whole fruit, potato salad, and bottled water. Five box minimum per order.

TURKEY SANDWICH

\$40 each

Cider-brined turkey, Swiss cheese, cranberry cream cheese spread, bibb lettuce, multi grain ciabatta

BEEF, BACON, & BLUE

\$40 each

Roast beef, crispy bacon, blue cheese crumbles, baby rocket, diced tomatoes, boursin spread, french baguette

ITALIAN STACKER

\$40 each

Prosciutto, soppressata, capicola, shredded romaine, red onion, giardiniera aioli, rustic olive ciabatta

ASIAN CHICKEN BAHN MI

\$40 each

Lemongrass chicken, shredded cabbage, pickled carrots & cucumber, cilantro, sriracha mayo, cilantro, baguette

GARAM MASALA PORTOBELLO MUSHROOM WRAP

\$40 each

Whole portobello mushroom, garam masala hummus, caramelized onions, crispy cucumber, field greens in a flour tortilla

+ ALL BOX LUNCHES INCLUDE:

Cookie
Seasonal Whole Fruit
Potato Salad



Gluten-friendly bread available

**Jump-
start
your
energy!**

*Staying hydrated
helps maintain energy
throughout the day,
preventing fatigue and
sluggishness.*



Lunch events under 30 guests are subject to a \$200 labor fee.

All menu prices are subject to change. All menu prices are subject to an Administrative Charge and California Sales Tax.

PLATED MEALS

Three Courses

Plated Meals include your choice of a salad, an entrée, and a dessert
+ freshly baked artisan rolls, coffee, decaf, and a selection of tazo teas

1

CHOOSE YOUR SALAD

SPRING MIX

Mesclun mix, green asparagus, English peas, cherry tomatoes, watermelon radish, toasted pistachios, feta cheese, green goddess dressing

CHOPPED WEDGE

Iceberg lettuce, crumbled blue cheese, applewood bacon, heirloom cherry tomato, chives, creamy blue cheese dressing

ROMAINE & LOLA ROSA SALAD

Castelvetro olives, parmesan romano, garlic croutons, Italian bella toscana dressing

ARUGULA & WATERMELON SALAD

Feta, torn mint, almonds, lemon & mint vinaigrette

HEIRLOOM TOMATOES

Spring mix, fresh mozzarella, smoked sea salt, basil, olive oil & balsamic vinegar

2

CHOOSE YOUR ENTÉE

ROASTED FREE RANGE CHICKEN

\$45/\$64 per guest

Smoked cherry & bourbon sauce, honey-roasted heirloom carrots with thyme, and parmesan herb mashed potatoes

GRASS-FED BEEF SHORT RIB

\$47/\$69 per guest

Caramelized onion & rich porter sauce, garlic swiss chard, seared polenta & mascarpone cake

ROSEMARY PORKLOIN

\$44/\$64 per guest

Strawberry balsamic reduction, glazed baby beets with orange zest, sweet potato puree with brown butter drizzle

SEARED HALIBUT

\$47/\$69 per guest

Apple-tarragon butter sauce, grilled asparagus with lemon zest, saffron & cardamom infused basmati rice with poached raisins & fresh herbs

PAN-ROASTED SUSTAINABLE SALMON

\$46/\$66 per guest

Lemon dill velouté, roasted broccolini with toasted almonds, cherry tomato and parmesan risotto

PAN SEARED SIRLOIN STEAK

\$48/\$73 per guest

Cognac & peppercorn sauce, roasted brussels sprouts with crispy pancetta, and truffle yukon potato puree

PESTO ZUCHINNI PASTA

\$42/\$62 per guest

Orecchiette, oven roasted heirloom tomatoes, fried basil, shaved parmesan

Veggie Lovers

3

CHOOSE YOUR DESSERT

FLOURLESS CHOCOLATE RASPBERRY CHEESECAKE

Raspberry coulis, fresh raspberries, and whipped cream

LEMON TART

Macerated blueberries, whipped cream

CREAMY VEGAN CHOCOLATE MOUSSE

Raspberry sauce, tajin dusted raspberries

SCOOPED MIXED BERRY BREAD PUDDING

Vanilla bean crème anglaise

All menu prices are subject to change. All menu prices are subject to an Administrative Charge and California Sales Tax.

BUFFETS

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

*Enjoy
world-class
cuisine while
managing your
bottom line*

COMFORT

\$54/\$70 per guest

Farmer's market tomato soup
Field greens with heirloom cherry tomatoes, cucumbers,
carrot spirals, and buttermilk ranch dressing
Shaved Brussels Sprout Caesar with Traditional Caesar
Dressing, Parmesan Crisps and Sourdough Croutons
Braised short ribs with a thyme-cabernet sauce maple
Butter roasted free range chicken breast with baby carrots
Heirloom potatoes with roasted garlic and leeks
Roasted garlic and broccoli mac
German cake with dark chocolate sauce and raspberries

GET IN SHAPE

\$54/\$70 per guest

Watercress and leek soup
Baby rocket, frisee, edamame, grapefruit, feta, with
lemon dijon dressing
Long grain rice, peppers, rock shrimp and avocado salad
Herb rubbed breast of chicken with asparagus and
blackberry jus
Poached salmon with an orange shallot velouté Roasted
fingerling potatoes with lemon & thyme
Basil and goat cheese roasted mediterranean vegetables
Seasonal fruit tartlets

SEASONAL DELI

\$54/\$70 per guest

White bean harissa soup with drop biscuits
German style potato salad with pickles, onions and egg
Three cheese tortellini, cherry tomatoes, peppers, red
onion, parsley and toscano dressing
Smoked turkey, alpine cheese, field greens, honey
mustard on a sweet soft roll
Roast beef, sharp cheddar, spinach, spicy aioli on a dutch
crunch roll
Portobello mushroom, carrot and cabbage slaw,
cucumber wasabi dressing on ciabatta
Bread'n'butter pickles, banana peppers,
mayonnaise, and yellow mustard
Individual bags of chips
Root beer on crushed ice
Brownies, pecan bars, lemon bars

SUSTAINABLY SOURCED

\$54/\$70 per guest

Creamy zucchini soup
Little gem, red belgian endive, spring peas, pencil
asparagus, with cucumber wasabi dressing
Broccoli, cauliflower, carrot salad, edible flowers,
with champagne vinaigrette
Pacific cod with a pineapple cilantro sauce
Grass-fed beef flat iron steak with crimini mushrooms
and swiss chard
Beluga lentil and brown rice pilaf
Herb roasted summer squashes
Raspberry cheesecake tart

SPROUT

\$54/\$70 per guest

Wild mushroom bisque with fennel oil
Baby spinach, red watercress, strawberries, bacon,
caramelized onions, with balsamic vinaigrette
Beets, roasted grapes, green beans, candied walnut
salad, with cabernet vinaigrette
Halibut with pea tendrils and wild mushrooms
Free range chicken with preserved lemons and rosemary
New potato and parsnip puree
Sugar snap peas with garlic and fresh mint
Key lime tartlets

SOUTH OF THE BORDER

\$54/\$70 per guest

Chicken tortilla soup, with fresh cilantro and sour cream
Romaine heart, bell peppers, tomatoes, cucumbers,
cotija cheese, with cilantro vinaigrette
House made chayote slaw tossed in white
balsamic vinaigrette
Smoked beef brisket with tequila roasted
sweet peppers
Slow roasted pork loin topped with smoked ancho
chile bbq glaze
Spanish tomato rice
Lime chili sweet corn with feta
Flan

*Lunch events under 25 guests are subject to a \$200 labor fee. Buffets are one and one half hours of service.
All menu prices are subject to change. All menu prices are subject to an Administrative Charge and California Sales Tax.*



RECEPTION

HORS D'OEUVRES

Hors d'oeuvres are available as Tray Passed or Station
Servers are available at \$200 each, plus tax for up to four hours.

CHILLED

STRAWBERRY & CAMEMBERT

In a crêpe tied with a leek
\$9 each

GRILLED THAI BEEF

In a gem lettuce cup
\$9 each

SMOKED DUCK

With pear-ginger chutney,
radicchio on a crostini
\$9 each

HERBED GOAT CHEESE

with sun dried tomato cream
on a corn blini
\$9 each

SEARED CORIANDER AHI TUNA

With orange zest, on
seasoned rice cake
\$9 each

SMOKED SALMON

With dill-cream cheese, lemon &
caper in a cucumber cup
\$9 each

HOT

ROAST VEGETABLE AND RICOTTA WELLINGTON

With horseradish infused
sour cream
\$9 each

BRIE & RASPBERRY EN CROUTE

With honey-lemon
crème fraiche
\$9 each

CHICKEN & WAFFLE SKEWER

With ancho spiced
maple drizzle
\$9 each

COCONUT CRUSTED WILD CAUGHT SHRIMP BROCHETTE

\$9 each

LOBSTER MAC AND CHEESE FRITTERS

With Sriracha aioli
\$9 each

BACON WRAPPED BLUE CHEESE STUFFED DATE

\$9 each

VEGAN JACKFRUIT CAKE (V) (SF)

With vegan remoulade
\$9 each

VEGAN VEGETABLE SAMOSAS (V)

With tamarind sauce
\$9 each

*Elevate your
experience!*

ADD A SERVER

\$200 each, plus tax for
up to four hours



All menu prices are subject to change. All menu prices are subject to an Administrative Charge and California Sales Tax.

RECEPTION STATIONS

Choose from our Reception Stations for a unique eating experience!
Each Station requires an attendant. Attendant fee is \$300 for 2 hours.

PRESENTATION

RAMEN NOODLE BAR

\$24 per guest

Ramen noodles garlic pork broth, shoyu broth, miso broth roasted pork or braised beef short rib, dried mushrooms, egg bamboo shoots, nori, corn

CHINATOWN DIM SUM

\$22 per guest (3 pieces each)

Steamer baskets filled with vegetable potstickers, shrimp siu mai and pork buns served with citrus ponzu and sweet chili sauce

SHELLFISH BAR

\$800 per display for 100pcs

Jumbo cocktail shrimp and stone crab claws, served with tabasco, cocktail sauce, remoulade and lemon wedges

CRUDITÉS

\$16 per guest

Raw selection of broccoli, baby carrots, celery, jicama sticks, watermelon radish and heirloom cherry tomatoes cucumber wasabi dip, beet hummus, lemon artichoke hummus, served with whole grain crackers and grissini

ARTISAN CHEESES & BREADS

\$20 per guest

Prosciutto, hot coppa, genovese salami, and salami de cacao, domestic and international cheeses, stout grain mustard, cornichons, apricot preserves Served with OC BAKING artisan crackers & bread

CARVING

APPLE BRINED FREE RANGE TURKEY BREAST

\$475 per 25 guests (3oz each)

Radicchio, arugula, dried cranberries, pecans and honey poppy seed dressing, cherry and golden raisin chutney, sage and fennel jus pan-seared fired pumpkin gnocchi, pecorino romano, and warm potato rolls

SMOKED SEA SALT & BLACK PEPPER CRUSTED STRIP LOIN OF BEEF

\$650 per 25 guests (3oz each)

Boston bibb salad with blue cheese, bacon, radish, chives, bella toscana dressing, celery root mashed potatoes, horseradish aioli, and soft rolls

ANCHO CHILI RUBBED PORK SHOULDER INFUSED WITH ORANGE & CINNAMON

\$500 per 25 guests (3oz each)

Corn tortillas with watercress, cilantro, and radish, griddled corn off the cob with garlic aioli and cotija cheese, cilantro, and lime rice pilaf

All menu prices are subject to change. All menu prices are subject to an Administrative Charge and California Sales Tax.



TASTE OF SOCAL

Minimum 50 servings

JAPAN TOWN

\$32 per guest (3 pieces each)

A variety of California maki paired with nigiri, salmon, shrimp and tuna, soy sauce, pickled ginger and wasabi

— ADD A SUSHI CHEF —

\$350 each

SLIDERS

\$47 per guest (3 pieces each)

BBQ pulled pork sliders with creamy coleslaw
Shredded buffalo chicken sliders with red onions, blue cheese dressing
Angus beef sliders, smoked cheddar, boom boom sauce
Roasted sweet potato tater tots smothered in chili & cheese
Pickle spears

BAJA COAST

\$45 per guest

Street tacos: grilled citrus achiote chicken, chili-lime cod,
roasted poblano & sweet potato
Warm mini corn tortillas
Chipotle crema, cabbage slaw, pickled red onion,
molcajete verde, queso fresco
Grilled corn off the cob elote salad cups

SOUTHERN CALIFORNIA WINE COUNTRY HARVEST SKEWERS

\$45 per guest (choose 3)

Baja shrimp skewers with (Santa Barbara) sauvignon blanc calabrian chili butter
Herb rubbed tri-tip with (Temecula) cabernet glaze
Grilled seasonal vegetable & halloumi with (Santa Ynez)
chardonnay herb vinaigrette
Lamb lollipops with pinot noir gastrique & herbs
Farro & roasted grape pilaf
Citrus-gin marinated cucumber & fennel slaw

HAUTE DOG

\$525 per 25 guests

Kobe beef with mustard & fennel sauerkraut, sesame bun
Lobster with tomato and vidalia onion relish, traditional lobster roll bun
Andouille sausage with vinegar slaw and cajun mayo, pretzel roll
Zapp's Voodoo chips, Stubborn root beer & agave vanilla cream soda

**Local
Favorites**

All menu prices are subject to change. All menu prices are subject to an Administrative Charge and California Sales Tax.

THE BAR

An RBS certified bartender is required for all alcoholic services. \$200 fee will apply per four hour shift, per bartender. Each bar requires a dedicated 120V/15A electrical circuit.

BEER & WINE

HOUSE WINES

\$9/glass

Canyon Road – Pinot Noir
Canyon Road – Cabernet Sauvignon
Canyon Road – Pinot Grigio
Canyon Road – Chardonnay
Pol Clement – Brut

PREMIUM WINES

\$12/glass

Kendall Jackson – Chardonnay
Kendall Jackson – Cabernet Sauvignon

WINES BY THE CASE

\$750/case

Roseblood D'Estoublon – Blanc
Roseblood D'Estoublon – Rose
La Crema – Pinot Noir
Tinto Negro – Malbec

\$1,250/case

Henriot – Brut Souverain
Hartford Court – Chardonnay
Copain Sonoma Coast – Pinot Noir

DOMESTIC BEER

\$9/drink or \$850/keg*

Michelob Ultra

IMPORTED BEER

\$10/drink or \$1000/keg*

Modelo
Stella Artois

CRAFT BEER

\$10/drink or \$1000/keg*

We offer a rotating selection
from local breweries

NON-ALCOHOLIC

O'DOUL'S

\$9/drink

BOTTLED WATER

\$5/drink

SOFT DRINKS

Pepsi and Coke
\$5/drink

PURCHASE YOUR DRINKS BY THE HOUR

All of the above beer, wine, soda, and
water are also available to purchase
per person by the hour.

1hr	\$26
2hrs	\$30
3hrs	\$35

4hrs	\$40
Add'l hr	\$7

* Each keg serves 165-172 oz pours

All menu prices are subject to change. All menu prices are subject to an Administrative Charge and California Sales Tax.

THE BAR

An RBS certified bartender is required for all alcoholic services. \$200 fee will apply per four hour shift, per bartender. Each bar requires a dedicated 120V/15A electrical circuit.

LIQUOR

HOUSE LIQUORS

\$11/drink

Vodka – Absolut
Gin – Tanqueray
Rum – Cruzan
Tequila – Hornitos
Whiskey – Jack Daniel's
Bourbon – Jim Beam

PREMIUM LIQUORS

\$13/drink

Vodka – Grey Goose
Gin – Aviation
Rum – Bacardi
Tequila – Cazadores
Whiskey – Four Walls
Bourbon – Knobb Creek
Scotch – Johnnie Walker Black Label

PURCHASE YOUR DRINKS BY THE HOUR

All of the above premium liquor is also available to purchase per person by the hour.

1hr	\$36
2hrs	\$43
3hrs	\$52

4hrs	\$60
Add'l hr	\$10



All menu prices are subject to change. All menu prices are subject to an Administrative Charge and California Sales Tax.

SERVICES & GUIDELINES

STAFFING

Butlers (1 per 100 guests)

Booth Service Attendant Bartender

(1 per 100 guests)

Ticket Taker (1 per 100 guests)

Chef/Carver

\$300 each for a four (4) hour minimum

(\$75 each additional hour)

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 25 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 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. Service CHARGE & DELIVERY FEES This (Service/Delivery) Charge is not intended to be a tip, or gratuity for the

SERVICES & GUIDELINES

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 friendly, 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 \$50 per hour, per server plus applicable Sales Tax with a four (4) hour minimum.

CHINA SERVICE

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

TABLE TOP SERVICE

Tables for seated meal functions are provided with a mid-length linen. An assortment of house napkin colors is also provided for seated meals. Tables for buffet meals, beverage service or receptions

include stainless steel table tops with a black spandex bottom. Ask your sales professional for upgraded linen and furniture options.

BEVERAGE & ALCOHOL SERVICES

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

NUTRITION INFORMATION

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

TIMETABLE FOR A SUCCESSFUL EVENT

- **60 BUSINESS DAYS**
50% deposit signed service contract due
- **45 BUSINESS DAYS**
Food and beverage specifications due
- **21 BUSINESS DAYS**
Signed event orders due
- **7/5/3 BUSINESS DAYS**
100% of total payment and guarantee due



ANAHEIM
CONVENTION CENTER