

EXHIBITOR MENU

CATERING & PRIVATE EVENTS





TABLE OF CONTENTS

BREAKFAST	4-5
SNACKS + LUNCH	6-7
BITES + BREAKS	8-9
NON-ALCOHOLIC BEVERAGES	10-11
ALCOHOL	12-13
POLICIES	14-15

A LA CARTE ADD-ONS

Individual Yogurts V AN

Fresh Fruit Cups V VG AG AN DF

Vegan Overnight Oat Cups V VG AN DF

Assorted Breakfast Pastries V

Acai Yogurt Cups V AN

·With granola, honey, toasted coconut, blueberries & strawberries

BEVERAGES

KATZ IN-BOOTH BARISTA

250 8oz servings *requires attendant/barista | client to arrange power

Includes:

- Espresso | Cappuccino | Latte | Americano
- 2% and (1) non-dairy milk
- Assorted flavored syrups
Vanilla | Mocha | Hazelnut | Caramel

+One time setup fee \$++ (setup will occur the day prior to the first service; please ensure power is ordered and setup)

+Additional cups available for \$++ each.

COLDBREW KEG

75 servings *requires attendant

·Includes 12 oz cups, ice, (1) flavored syrup, half & half, sugar

+\$++ nitro connection fee per kegerator

SMOOTHIE PACKAGE

250 12oz servings

*requires attendant | client to arrange power | client to provide counter space (6ft x 12 ft)

Includes (2) flavors:

- Blueberry | Pomegranate | Mango | Peach | Strawberry Banana | Wildberry | Strawberry

+One time setup fee \$++ (setup will occur the day prior to the first service; please ensure power is ordered and setup)

+Additional cups available for \$++ each.



BREAKFAST ON-THE-GO

BREAKFAST TACOS All individually wrapped and with salsa roja & salsa verde on the side.

Smoked Barbacoa AN

·Shredded smoked barbacoa beef, roasted poblanos, pico de gallo, cotija cheese on flour tortilla

Bacon, Egg & Cheese AN

·Chopped bacon, scrambled eggs, pico de gallo, cheddar cheese on flour tortilla

Chorizo, Egg & Cheese AN

·Chorizo, scrambled eggs, refried pinto beans, cheddar cheese on flour tortilla

Poblano Potato Hash & Bean V AN DF

·Roasted poblano peppers, quinoa, yukon gold potatoes, arugula, refried pinto beans on flour tortilla

BREAKFAST SANDWICHES All individually wrapped.

Smoked Brisket AN

·Smoked brisket, egg, cheddar cheese, croissant

Southern Chicken & Egg Biscuit AN

·Fried chicken, egg, cheddar cheese, buttermilk biscuit

Country Ham Bagel AN

·Country ham, red pepper avocado cream cheese, egg, bagel

Egg White Muffin V AN

·Spinach, cheddar, egg whites, toasted english muffin

SNACKS AND LUNCH

ALL DAY BREAKS

Whole Fruit V VG AG AN DF

TX Fruit Cup V VG AG AN DF

·Cucumber, watermelon, pineapple with Tajin

House Fried Kettle Chips & Dip V AN

Choice of chip flavor (1):

Ranch

BBQ

Sea salt & pepper

Choice of dip (1):

Onion

Roasted poblano ranch

Creamy roasted garlic chili

House Fried Tortilla Chips V VG AG AN DF

·With salsa roja & salsa verde

Bagged Snacks*

Bagged Chips*

Energy Bars*

Granola Bars*

Assorted Candy Bars*

Fresh Baked Cookies V AN

Brownies V AN

Truffles & Macarons V

·Collection of chocolate truffles & assorted parisian macarons

Spiced Pork Belly & Pecan Pralines

·Southern style candied vanilla sugar medallion with jalapeno cured pork belly & pecans

*Dietary labeling on packaging

BOXED LUNCHES

Includes (1) sandwich OR salad, (2) sides & (1) dessert.

SANDWICHES

Woodlands Turkey AN

·With smoked turkey, gouda cheese, vidalia onion & peach chutney on a honey wheat roll

Golden BBQ Chicken AN

·With sliced honey BBQ smoked chicken, cheddar cheese, grilled red onion slaw & golden BBQ sauce on jalapeno cheese bread

Shaved Prime Rib AN

·With bell pepper, onions & provolone on black pepper challah roll

Pit Smoked Ham AN

·With swiss cheese, leaf lettuce, tomato, honey mustard, pretzel bun

Roasted Butternut Squash V

·With caramelized onions, bib lettuce, basil pesto, ciabatta roll

Lemon Basil Chicken Salad AN

·With lemon herbed marinated chicken, fresh basil, diced celery, red onions, thyme basil mayo on croissant

Asian Chicken Wrap AN

·With crunchy broccoli slaw & edamame paired with tender grilled chicken pieces tossed in a honey sriracha sauce on a flour tortilla

SALADS

Chicken Caesar Salad AN

·Romaine hearts, herbed marinated grilled chicken, shaved parmesan & croutons with a creamy caesar dressing

Mediterranean Chopped Salad V VG AG AN DF

·With mixed greens, tomatoes, cucumbers, onions, chickpeas, vegan feta, & olives with rose wine citrus vinaigrette

SIDES

Piece of Whole Fruit V VG AG AN DF

Vegetable Pasta Salad V VG AG AN DF

Kettle Chips V AN

Quinoa Tabbouleh Salad V VG AG AN DF

Greek Potato Salad V AN

Assorted Cheese Cubes V AN

DESSERTS

Fresh Fruit Cup V VG AG AN DF

Chocolate Chip Cookie V AN

Fudge Brownie V AN

SIMPLE BOX LUNCH

Includes (1) sandwich OR salad, (1) side & (1) dessert.

SANDWICHES/SALADS

Turkey & Gouda Sandwich AN

·With lettuce tomato & mayonnaise & mustard PC

Ham & Cheddar Sandwich AN

·With lettuce tomato & mayonnaise & mustard PC

Roasted Beef & Swiss Sandwich AN

·With lettuce tomato & mayonnaise & mustard PC

ZLT Sandwich V AN

·With lettuce tomato & mayonnaise & mustard PC

Vegetable Salad V VG AG AN DF

·With mixed greens, cucumber, tomato, diced red onion, roasted peppers and balsamic vinaigrette



HORS D'OEUVRES

CHILLED

Antipasti Skewer ^{AN}

·Collection of marinated vegetables, meats, & cheese

Chilled Beef Tenderloin Crostini ^{AN}

·Boursin cheese, spinach, shaved beef, caramelized onion, horseradish crème

Grilled Vegetable Ratatouille Crostini ^{V AN}

·With artichoke sundried tomato spread

Watermelon Poke Shooters ^{V VG AG AN DF}

·With wakame

Crawfish Sliders ^{AN}

·Crawfish tails, black beans, grilled corn, peppers, creole mustard aioli, lettuce on challah roll

WARM ^{*requires attendant}

Chorizo Empanada ^{AN}

·With chipotle ranch

Pulled Pork Slider ^{AN}

·Citrus mustard slaw, smoked pulled pork shoulder, house BBQ sauce, onion roll

Beef Brisket Arancini ^{AN}

·With tomato BBQ sauce pipette

Mini Beef Wellington ^{AN}

·With blueberry sage compote

Smoked Brisket Slider ^{AN}

·Citrus mustard slaw, smoked beef brisket, house BBQ sauce, onion roll

Black Bean Empanada ^{V AN}

·With avocado crème, mango, black bean, pico de gallo

Corn & Edamame Quesadilla ^{V AN}

·With salsa roja

Mini Mushroom Beggars Purse ^{V AN}

·With truffle cheese sauce pipette

Truffle Mac & Cheese Bite ^{V AN}

·With truffle cheese sauce pipette

Vegetable Pot Sticker ^{V AN DF}

·With sweet soy garlic sauce

Mini Shrimp & Grit Pots ^{AN}

·With lemon aioli

Smoked Chicken Slider ^{AN}

·Citrus mustard slaw, smoked pulled chicken, house BBQ sauce, onion roll

BITES AND BREAKS

Texas Cheese & Charcuterie Display ^{AN} ^{*minimum 25}

·Collection of locally sourced cheeses from Houston Dairy Maids accompanied with sliced cured meats, assorted jams, oils, marinated olives, crostini, & crackers

Fresh Crudité Display ^{*minimum 25}

·Cut seasonal vegetables with assorted dips:

red pepper hummus (VG)(V)(AG)(AN)(DF), jalapeno ranch (V)(AN), caramelized shallot (V)(AN), lemon basil pesto

Bavarian Pretzel - Salted ^{V AN} ^{*minimum 25}

·Served with beer mustard and spicy queso

Bavarian Pretzel - Cinnamon Sugar ^{V AN} ^{*minimum 25}

·Served with whipped vanilla cream cheese dip

Hummus, Tapenade & Whipped Feta ^{V AN} ^{*minimum 25}

·With sliced cucumbers, carrots, celery, pita chips & crackers

Fresh Made Popcorn ^{V AN} ^{*client to arrange power}

·Includes: machine rental, 100 servings of popcorn, popcorn bags, butter and salt

+ADD ON: Assorted flavored salts \$++ per day

+ADD ON: Additional popcorn packs (10 servings) \$++ each

NON-ALCOHOLIC BEVERAGES

GRB Proprietary Coffee (Regular or Decaf) *minimum 3 gallons each

UPGRADE: Flavored Syrups for +\$/gallon++ (based on regular coffee quantity ordered)

Starbucks Coffee (Regular) *minimum 3 gallons each

UPGRADE: Flavored Syrups for +\$/gallon++ (based on regular coffee quantity ordered)

Assorted Hot Teas

·With lemon and honey

Dirty Soda Bar (150 servings) *requires attendant

·Will include a list of suggested mixes

Includes:

Pepsi, Diet Pepsi, Starry

Syrups:

Coconut, Pineapple, Mango, Cherry, Raspberry, Vanilla, Blue Raspberry

Creams:

Vanilla Sweet Cream, Half & Half

Garnish:

Lime, Lemon, Cherry

Signature Infused Waters

·Choice of Strawberry Kiwi / Cucumber Lemon / Minted Watermelon

Assorted Soft Drinks (12 oz)

Aquafina Bottled Water (12 oz)

Perrier Sparkling Water (12 oz)

Energy Drinks

·Choice of Rockstar / Celcius

Unsweet Iced Tea

·With sweeteners

Lemonade

Water Cooler Rental *client to arrange for power

5 Gallon Water Jugs

Keurig Machine Rental *client to arrange for power

·Includes 24 regular, 12 decaf k-cups, water, cups, lids, sleeves, stirrers, napkins, sugar, half & half

+Additional K-cups \$++ per pack of 12



ALCOHOLIC BEVERAGES

BAR OPTIONS

All alcohol must be purchased through and served by a Levy RAS and TABC Certified Bartender; Bar front required

HOSTED BAR

Cocktails **available on consumption / minimum 50*

·Includes mixers. Tito's Handmade Vodka, Bombay Sapphire, Bacardi Superior, Hornitos, Crown Royal, Jack Daniels, Dewars White Label

Beer

·Michelob ULTRA, Miller Lite, Modelo, Blue Moon, Shiner Bock, St. Arnolds Art Car IPA, Karbach Love Street Blonde

Keg Beer (160 servings) **client to arrange power*

·Keg's are Special Order – Pricing and Available Provided Upon Request – No In-House Inventory
Once a Keg has been Ordered it Cannot be Cancelled

Wine

·Proverb: Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

Sparkling Wine

·Wycliff: Brut, Brut Rose

PACKAGES

Champagne Toast (50 servings)

·Premium Prosecco with disposable flutes

Bloody Mary Bar (100 servings)

·Tito's Handmade Vodka, Zing Zang Original, Bloody Revolution Habanero, Tabasco, Worcestershire, Salt Rimmer, Tajin Rimmer, Green Olives, Lime Wedge, Celery Stick

Margarita Bar (100 servings)

·Hornitos Tequila, Classic Mix, Strawberry and Mango Flavoring, Salt Rimmer, Tajin Rimmer, Sugar Rimmer, Lime Wedge

Frozen Margarita Package (75 servings) **client to arrange power*

·Classic Margarita with (2) Flavored Syrups
Includes machine rental and 9oz servings per person

+Additional batch \$++

Texas Wine Experience (100 servings)

·Four Texas Made Wines – 5 Bottles per Type
Chapelton Estate: Blanc du Bois, Cabernet, Zinfandel, Bubble Rose

HTX Beer Package (120 servings)

·Two Houston Breweries – 5 Cases

Breweries:

Eureka Heights Brew Co (7 miles)
8th Wonder Brewing (2 blocks)

Texas Beer Package (120 servings)

·Three Texas Breweries – 5 Cases

Breweries:

Shiner Bock Brewery (122 miles)
St. Arnolds Brewing Company (2 miles)
Karbach Brewing Co (10 miles)

Eureka Heights Beer Package (120 servings)

·5 Cases
Buckle Bunny Cream Ale / Mini Boss IPA / 713 Pilsner

Texas Beer Wall (480 servings) **client to arrange power*

·Three Texas Breweries / 1 Keg from each
Shiner Bock, Karbach Love Street, St. Arnolds Art Car IPA
**Includes LED lights (you choose your color)*



POLICIES & GUIDELINES

EXCLUSIVITY

Levy is the exclusive provider for all food and beverage for the George R Brown Convention Center. No outside food or beverage items are allowed to be brought in without written approval from Levy.

CHARGES & FEES

All prices are subject to a (++) charge, which represents a 23% Administrative Fee, State Sales Tax 8.25% and State Mixed Beverage Tax (alcohol) 8.25% (as applicable) *please note that the administrative fee is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary, at your discretion and must be given directly to the employee.

SERVICE CONTRACTOR

Levy does not supply any tables, chairs, equipment, trash removal or electricity for your booth. You must order through your service contractor or appropriate building partner. Bar fronts are available for rental; please see your sales manager for pricing.

PRICING

Exhibitor catering is not charged on consumption. Menu items and prices are subject to change without notice.

STAFFING

All hot food items will require an attendant to monitor and maintain health and safety for both the food product and the heating equipment. Standard labor rates are as follows: \$++/per person, for up to four hours. If additional time is necessary, each additional hour is \$++.

DELIVERY

A \$++ Delivery/Refresh Fee will apply for each food and beverage delivery. Please note that deliveries for non-temperature sensitive items may be delivered as early as 1 hour prior to scheduled delivery time and does not require a person present to accept. Temperature sensitive items may be delivered as early as 30 minutes prior to scheduled delivery time.

ORDER DEADLINE

All orders must be received a minimum of 21 days prior to the show start date. Any order received within 21 days may incur a 25% Late Fee and is subject to availability.

SPECIAL ORDER ITEMS

A specialty item refers to any food/beverage item or brand that is not on our current menu. Requests for specialty items are not guaranteed for approval and all requests must be received a minimum of (30) days prior to the start of the show. These items cannot be canceled once confirmed and are not eligible for re-order when you are on-site. Any substitutions/on-site requests will be limited to what is available in inventory and will be subject to applicable fees.

PAYMENT POLICY

All food and beverage orders require 100% payment in advance. We accept American Express, Mastercard, VISA, Discover, check or ACH/Wire/EFT on initial orders. Client must have a credit card on-file for any additional services ordered on-site during the show. *Check, Wire/ACH/EFT orders must be paid for 14 days prior in order to ensure payment is on time before services will be rendered.

CHANGES/CANCELLATIONS

Changes/Cancellations must be submitted in writing no later than (14) business days prior to start of event in order to receive a refund. Full charges will be applied to changes/cancellations of any menu items received within (14) days.

FOOD MANUFACTURER SAMPLING

If food manufacturer sampling is requested, please contact Sales Manager for proper forms and information regarding policies.

ALCOHOLIC BEVERAGES

All alcoholic beverages must be purchased and served through Levy. Bartenders will refuse alcoholic beverages to all persons unable to offer proper identification confirming that they are at least twenty-one (21) years of age, or a person who in Levy's sole judgment appears to be intoxicated. Alcohol is not charged on consumption and any remaining will be forfeited. Any alcohol must be consumed on-site and is not allowed to be taken off premise per TABC laws. Alcohol is not allowed to be brought in from outside under any circumstances. This includes alcohol being used for display purposes & mini bottles for giveaway/promotions.

SUSTAINABILITY POLICY

Orders include sustainable disposable service ware for all food and beverage. Includes plates, cups, cutlery, etc for items and quantities ordered.



Levy

GRB
HOUSTON