

WALTER E. WASHINGTON CONVENTION CENTER

EXHIBITOR MENUS



BREAKFAST





PASTRIES

| | |
|---------------------------------|-------------------|
| BAGEL ASSORTMENT | \$52.00 PER DOZEN |
| ASSORTED DONUTS | \$60.00 PER DOZEN |
| HOUSE-MADE MUFFINS | \$50.00 PER DOZEN |
| FRESHLY BAKED SCONES | \$53.00 PER DOZEN |
| FRESHLY BAKED MINI DANISH | \$50.00 PER DOZEN |
| FRESH-BAKED BREAKFAST BREADS | \$51.00 PER DOZEN |

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| ASSORTED JUICES | \$132.00 BY THE CASE (24) |
| Apple, cranberry, orange, grapefruit | |
| FRESH BREWED COFFEE | \$340.00 |
| Five-gallon unit, approximately 65 cups | |
| FRESH BREWED DECAF COFFEE | \$204.00 |
| Three-gallon unit, approximately 40 cups | |
| ASSORTED HOT TEA | \$204.00 |
| Three-gallon unit, approximately 40 cups | |
| INDIVIDUAL YOGURTS | \$80.00 |
| By the dozen. With granola and fresh fruit. | |
| CHEF’S SELECTION OF SEASONAL FRUITS & BERRIES | |
| Serves 15. | \$135.00 |
| Serves 25 | \$225.00 |

ALL-DAY SNACKS





All services are provided on high-grade disposable-ware.

INDIVIDUAL BAGS OF CHIPS..... \$36.00

By the dozen

**INDIVIDUALLY WRAPPED CHOCOLATE BARS
AND CANDIES.....\$32.00 PP**

Three-pound unit

FRESHLY BAKED COOKIES \$39.00

By the dozen

CHOCOLATE CHIP BROWNIES \$42.00

By the dozen

FRESHLY POPPED POPCORN \$50.00

By the three-pound bag; includes scoop, popcorn bags, and napkins

ASSORTED GRANOLA BARS \$38.00

By the dozen

WHOLE FRESH FRUIT \$36.00

By the dozen

SPICY TRAIL MIX \$35.00

Per two pounds

GOURMET DISPLAY



All services are provided on high-grade disposable-ware.

CRUDITÉS \$105.00
Seasonal Vegetables and Buttermilk Ranch; Serves 25

HERITAGE CHEESE. \$175.00
Selection of Imported and Domestic, Quince Paste, Acacia Honey, and Gourmet Crackers; Serves 25

ROASTED & GRILLED VEGETABLES \$190.00
Garlic Roasted Peppers, Grilled Zucchini, Yellow Squash Roasted, Eggplant, and Marinated Artichokes; Serves 25

SPINACH ARTICHOKE DIP \$150.00
Serves 25

SIGNATURE CUPCAKES ASSORTED FLAVORS. . . . \$96.00
By the dozen

À LA CARTE BEVERAGES





All services are provided on high-grade disposable-ware.

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| ASSORTED SOFT DRINKS (PEPSI ONLY) | \$132.00 |
| By the case (24) | |
| BOTTLED WATER | \$96.00 |
| By the case (24) | |
| MINERAL WATER | \$96.00 |
| By the case (24) | |
| ENERGY DRINKS | \$168.00 |
| By the case (24) | |

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| LEMONADE | \$132.00 |
| Three-gallon unit, approximately 40 cups | |
| UNSWEETENED ICED TEA | \$132.00 |
| Three-gallon unit, approximately 40 cups | |
| HERB INFUSED WATER | \$156.00 |
| Three-gallon unit, approximately 40 cups | |
| ICE | |
| 40-Pound Bag—\$35 | |
| 20-Pound Bag—\$20 | |

BISTRO SELECTIONS





All services are provided on high-grade disposable-ware.

SPINACH SALAD \$140.00
With Caramelized Shallots, Toasted Pecans, Goat Cheese, and Citrus Vinaigrette; Serves 25

HEARTS OF ROMAINE CAESAR SALAD. \$130.00
With Romaine, Garlic Croutons, Shaved Parmesan, and Caesar Dressing; Serves 25

CRISP ICEBERG SALAD. \$135.00
With Bacon Lardons, Oven-Dried Tomatoes, Red Onions, Cracked Black Pepper, Chive Buttermilk Ranch; Serves 25

RED BLISS POTATO SALAD OR COLE SLAW \$130.00
Serves 25

PICNIC LUNCH \$325
Includes Seasonal Tossed Garden Salad, Potato Salad, Chips, and Freshly Baked Cookies; Serves 12

ROAST TURKEY
With Monterrey Jack Cheese, Spring Mix, Tomato, and Chipotle Aïoli on Italian Bread

ROAST BEEF
With Sliced Cheddar, Balsamic Onions, Arugula, Tomato, and Horseradish Aïoli on Wheat

ROSEMARY GRILLED CHICKEN
With Mesclun Greens, Caramelized Onions, and Citrus Aïoli on Italian Bread

ASSORTED WRAPS \$300
Includes Seasonal Tossed Garden Salad, Potato Salad, Chips, and Freshly Baked Cookies; Serves 12

MARINATED GRILLED CHICKEN
With Crisp Romaine, Shaved Parmesan, and Caesar Dressing in Spinach Wraps

ITALIAN ANTIPASTO WRAP
Mortadella, Salami, Romaine Lettuce, Parmesan Cheese, Kalamata Olives, and Roasted Red Peppers in Sun-Dried Tomato Wraps

ROAST TURKEY
With Applewood Smoked Bacon, Lettuce, Tomato, and Chipotle Aïoli on Spinach Wrap

ITALIAN SUBS \$130.00
Imported and Domestic Meats and Cheeses, Lettuce, Tomato, Shaved Red Onions, and Banana Peppers; Serves 12



All boxed lunches include chips, whole fruit, fresh-baked cookie and a bottled water.
Gluten-free bread available upon request.

ASIAGO TURKEY SANDWICH \$29.00 PP
- Roasted Turkey, Asiago Cheese, Onion, Spinach, and Artichoke Hearts on an Asiago Roll

GRILLED EGGPLANT WITH CHICKPEA AND BLACK OLIVE VINAIGRETTE \$29.00 PP
- With Hummus, Black Olives, and Radicchio on a Ciabatta Roll

ROAST BEEF* AND CHEDDAR \$29.00 PP
- With Green Leaf Lettuce, Tomato, and Horseradish Sauce on a Pretzel Roll

BLACK FOREST HAM AND MUESTER \$29.00 PP
- With Green Leaf Lettuce, Tomato, and Grainy Mustard on a Multigrain Roll

TUNA WRAP \$29.00 PP
- With Green Leaf Lettuce and Tomato in a Plain Wrap

APPLE CHICKEN SALAD ON BRIOCHE \$29.00 PP
- Apple Chicken Salad, Lettuce, and Tomato on Brioche

PEANUT BUTTER AND JELLY \$21.00 PP
- Peanut Butter and Grape Jelly on Wheat Bread

ITALIAN COMBO \$30.00 PP
- Prosciutto, Genoa Salami, Capicola, Provolone Cheese, Green Leaf Lettuce, Tomato, and Sun-Dried Tomato Spread on Seeded Semolina

EGG SALAD WITH FRESH DILL \$27.00 PP
- With Lettuce on Pumpernickel Bread

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A 23% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders. All orders are subject to a \$65 Delivery Fee, per delivery. Prices are subject to change without notice.*

HORS D'OEUVRES



HOT HORS D'OEUVRES

Minimum 100 pieces | priced per 100 pieces

SPINACH AND FETA PHYLLO TRIANGLES \$500.00

BEEF EMPANADA \$700.00

- With Braised Beef and Salsa Roja

PRETZEL FRANKS IN A BLANKET \$500.00

- With Beer Mustard

CHEESESTEAK SPRING ROLLS \$650.00

- With Chipotle Crema

CHICKEN SATE \$600.00

- With Thai Peanut Sauce

POTATO AND CHEESE PIEROGIES \$600.00

- With Jalapeño Sour Cream

PEKING-STYLE ASSORTED POT STICKERS \$600.00

- With Shanghai Black Vinegar and Chili Garlic Sauce

CHAR-GRILLED BABY LAMB CHOPS* \$700.00

- With Balsamic Glaze

PAN-SEARED MINI CRABCAKES \$900.00

- With Preserved Lemon Chive Aioli

FILET MIGNON* KABOBS \$600.00

- With Ancho Chili Glaze

COCKTAIL BEEF* SLIDERS \$600.00

- With House-Made Pickles, Chopped Onion, and Special Sauce

ROPA VIEJA SOPES \$600.00

- With Cilantro Cream and Pickled Onions

VEGETABLE SPRING ROLL \$500.00

- With Soy Glaze

ARANCINI \$500.00

- With Risotto, Fontina Cheese, Breadcrumbs, and Saffron Aioli

CLAMS CASINO \$600.00

- With Pancetta, Italian Bread Crumbs, Butter, and Parsley

KOREAN SHORT RIB \$600.00

- With Pickled Cabbage on Grilled Bread

SHRIMP WRAPPED IN BACON \$600.00

- With Horseradish Mustard

GRILLED OCTOPUS \$700.00

- With New Potatoes and Lemon

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COLD HORS D'OEUVRES

Minimum 100 pieces | priced per 100 pieces

BRUSCHETTA \$500.00

- With Roma Tomatoes and Basil

BEEF CARPACCIO* CROSTINI \$600.00

- With Lemon Gremolata and Horseradish Cream

SMOKED SALMON* LOLLIPOPS. \$600.00

- With Lemon Dill Cream

SHRIMP WONTON \$600.00

- With Daikon Sprouts, Minced Red Onion, and Wasabi Mayo

SPICY TUNA TARTAR* \$600.00

- With Crisp Wonton

CHILLED FLATIRON* STEAK \$600.00

- With Chimichurri, Agave Glazed Onion, and Manchego

TRUFFLE DEVEILED EGG \$600.00

PEPPERED BASIL GOAT CHEESE \$500.00

- On a Grilled Flatbread

SMOKED CHICKEN SALAD CROSTINI. \$600.00

SCALLOP CEVICHE* \$600.00

- With Chili Pepper, Lime, and Tostones

SHRIMP COCKTAIL. \$600.00

- With Bloody Mary Cocktail Sauce

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subject to a \$65 Delivery Fee, per delivery. Prices are subject to change without notice.*

BAR PACKAGES



HOSTED CONSUMPTION BAR

Our on-site personnel must dispense all beverages. Bartenders are staffed one per 100 guests for hosted bars and bars using drink tickets. Bartenders are charged at \$185.00 for two hours of service and \$50.00 per hour/per bartender will apply thereafter.

All services are provided on a high-grade disposable-ware.

All local taxes and fees apply. Pricing is subject to change.

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|---|-------------------|
| SPIRITS..... | \$10.75 PP |
| PREMIUM SPIRITS..... | \$11.75 PP |
| SUPER PREMIUM SPIRITS..... | \$12.75 PP |
| DOMESTIC BEER | \$7.00 PP |
| IMPORTED BEER | \$8.00 PP |
| CRAFT BREWED BEER | \$9.00 PP |
| NON-ALCOHOLIC BEER | \$6.00 PP |
| STANDARD WINE BY THE GLASS..... | \$9.00 PP |
| PREMIUM WINE BY THE GLASS..... | \$10.50 PP |
| SUPER PREMIUM WINE BY THE GLASS..... | \$11.50 PP |
| ASSORTED SOFT DRINKS..... | \$5.50 PP |
| BOTTLED WATER..... | \$4.00 PP |
| BOTTLED JUICES..... | \$5.50 PP |

CASH BAR

Our on-site personnel must dispense all beverages. Bartenders are staffed one per 125 guests for cash bars. Bartenders are charged at \$185.00 for two hours of service \$50.00 per hour/per bartender will apply thereafter.

All services are provided in a high-grade disposable-ware. All local taxes and fees apply. Pricing is subject to change.

Cash bars will be subject to minimum sales of \$500.00 per bar. Should cash bar sales not reach the sales minimum, client will be responsible for the difference. All cash bars will require electricity, which is provided at no additional cost. However, additional outlets or power requirements above 120v are the responsibility of the client.

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| SPIRITS..... | \$11.25 PP |
| PREMIUM SPIRITS..... | \$12.25 PP |
| SUPER PREMIUM SPIRITS..... | \$13.25 PP |
| DOMESTIC BEER | \$7.50 PP |
| IMPORTED BEER | \$8.50 PP |
| CRAFT BREWED BEER | \$9.50 PP |
| NON-ALCOHOLIC BEER | \$6.50 PP |
| STANDARD WINE BY THE GLASS..... | \$9.50 PP |
| PREMIUM WINE BY THE GLASS..... | \$11.00 PP |
| SUPER PREMIUM WINE BY THE GLASS..... | \$12.00 PP |
| ASSORTED SOFT DRINKS..... | \$6.00 PP |
| BOTTLED WATER..... | \$4.50 PP |
| BOTTLED JUICES..... | \$6.00 PP |

OPEN BAR PACKAGES

Our on-site personnel must dispense all beverages. Bartenders are staffed one per 100 guests for hosted bars and bars using drink tickets. Bartenders are charged at \$185.00 for two hours of service and \$50.00 per hour/per bartender will apply thereafter.

All services are provided in a high-grade disposable-ware.

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|---|------------|
| ONE HOUR | \$25.00 PP |
| TWO HOURS | \$50.00 PP |
| THREE HOURS | \$55.00 PP |
| FOUR HOURS | \$60.00 PP |
| FIVE HOURS | \$65.00 PP |
| PREMIUM OPEN BAR; ADD \$2.00 PER PERSON | |
| SUPER PREMIUM OPEN BAR; ADD \$5.00 PER PERSON | |



PAYMENT POLICY

Aramark corporate policy requires full payment prior to commencement of services. Additionally, a credit card must be on file for any reorders made on site—no exceptions. A 3 percent processing fee will be charged to all credit card charges.

DELIVERY CHARGE

A \$65 delivery charge will apply to all original orders.

TAX AND SERVICE FEE

All food and beverage items are subject to a 23 percent administrative charge and tax, currently at 10 percent. All alcoholic beverages are subject to a 10 percent state liquor tax. The administrative charge is not intended to be tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

Labor fees are subject to applicable tax, currently at 6 percent, and no portion of the labor fee is not intended to be tip, gratuity, or service charge for the benefit of service employees and no portion of this fee is distributed to employees.

Electricity (120v) is provided at no additional cost. However, additional outlets or power requirements above 120v are the responsibility of the client. Charges associated with the electrical needs of catering services will appear on the individual Aramark catering event contracts associated with the services.

EXHIBITOR FOOD & BEVERAGE POLICY

The caterer is the exclusive provider of all food and beverages. As such, any requests to bring in outside food and beverages will be at Aramark's discretion and will be considered on a case-by-case basis.

Please inquire with your sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies, and sample products.

Outside food or beverages will not be permitted into the Convention Center by any exhibitor, installation company, or any other entities hired by exhibiting companies without prior approval and written authorization by Aramark. No products may be sampled or given away outside of the exhibit hall or inside any meeting rooms of the Walter E. Washington Convention Center.

All food and beverages must be ordered through Aramark, the exclusive caterer at the Walter E. Washington Convention Center.

CHINA SERVICE

All plated meal functions (breakfast, lunch, and dinner) are served with china and glassware, unless otherwise specified by the client. Any plated meal functions in the Grand Hall or Exhibit Halls will be subject to a \$3.00 per person china charge. All other events and exhibitor hospitality catering are accompanied by high-grade disposable-ware. If a client would like to upgrade any of those services previously mentioned, a china charge of \$3.00 per person applies in addition to applicable labor charges to meet the staffing ratio requirements. For any china bar services that are not accompanied by food, the client must hire waitstaff to bus glassware. Staffing requirements for china bars are one server per 200 guests in addition to the required bartenders.

TABLECLOTHS

All rounds for meal functions are dressed with standard floor length house linen. Your sales professional will be able to assist with any custom linen and décor details at additional charges. Events that require tablecloths for non-food functions may be clothed for \$12.00 per standard house tablecloth. Specialty linens will be priced at the fair market value. Aramark is not responsible for any non-Aramark linen.



Please review all information from our exhibitor packet. You will find our exhibitor catering order form, we will need all information requested and the form signed to process catering requests. You can print multiple copies if you need multiple services to include refreshes.

[The proposal sheet](#) is a great tool to assist in your planning. You can input any items you are interested in and it will calculate an estimate of total costs.

Our cc authorization form is also attached, please submit payment with your order. We will not charge the credit card until you approve contracts via signature. All accounts require a credit card on file for potential on site orders.

If paying by wire transfer, please add \$35.00 for US wire transfer fees. This does not include fees charged by your bank. Please ensure to check with your bank for additional fees. Friendly reminder, Aramark requires a credit card on file for any potential on site orders.

Please note, Exhibitors are responsible for tables and power for exhibitor catering. If you need tables for your services, please contact your show decorator. Electricity is provided by Hi-Tech.

For dedicated attendants and alcoholic bar services, there is a labor fee of \$185.00 for two hours of service per attendant/bartender. Each additional hour is \$50.00 per hour, per attendant/bartender. Any service that includes alcohol MUST retain a bartender from Aramark to serve alcoholic beverages.

The deadline to place an order is **Wednesday, May 13, 2020**. Any orders placed after **May 13, 2020** will incur a 23% late ordering fee. On site orders and any refreshes requested on site will also incur a 23% on site ordering fee and will take a minimum of 90 minutes to receive (if available).

When you are ready to submit your orders, we will need the following information requested on our Exhibitor Catering Order Form: **Location(s) to include Hall and Booth Number, Serving and Removal Times, Quantities of each item, Attendance (person count) for each service, Complete Billing Information (Contact, Position, Business Name, Business Address, Office Number, Mobile Number, Email Address), and On Site Contact and phone number.**

Orders received without all information requested will not be processed as our system requires all data requested to generate event orders for signature approval.

Please allow 5-7 business days to process orders, if you are interested in a quote or proposal, please use the attached proposal sheet.





EXHIBITOR CATERING ORDER FORM

Meeting Information

Name of Meeting/Event:

Date of Meeting/Event:

Time of Service **(Serving Time – Removal Time)**:

Location- **Hall and Booth #**:

Estimated Attendance:

Name of Function:

Food Order (spell out all details or order)

Beverage Order (spell out all details or order)

Event Contact

Name:

Organization:

Address:

City, State & Zip:

Phone:

Email:

Booth Exhibitor Catering is not based on consumption. Clients are responsible for Tables and Electricity.

Orders submitted without all information requested will not be processed.

Signature: _____ Date: _____

A 23% Service Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders. All orders are subject to a \$65 Delivery Fee, per delivery. Prices are subject to change without notice.

Orders submitted less than 30 days from the start of the show are charged a 23% Late Ordering Fee.

The administrative charge is not intended to be tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

Please email order form to huey-katrina@aramark.com



CREDIT CARD AUTHORIZATION FORM

PLEASE COMPLETE THE FOLLOWING INFORMATION:

FUNCTION NAME: _____

FUNCTION DATE: _____

Please indicate the type of card:

_____ American Express _____ Mastercard _____ Visa

Name of Cardholder: _____

Credit Card Number: _____

Expiration Date: _____ CVV _____

Contract Number: _____

Amount to be charged: _____

Address you would like the receipt to be sent: _____

Authorized for additional on-sight services to be charged to card: _____yes _____no

The undersigned hereby authorizes all charges indicated above and as indicated on the executed contract and/or event orders, for the referenced function/group to be guaranteed for payment to their credit card.

Cardholder signature: _____ Date: _____