world
HEALTHY
menu
ANAHEIM CONVENTION CENTER
WORLD HEALTHY MENU

The art of food comes naturally to us.

We support the communities and regions in which we work and live by sourcing locally from farmers, ranchers and fisheries who employ sustainable practices. We are loyal to our environment in crafting each menu, stressing the importance of seasonality and the use of locally grown and organic ingredients whenever possible. Each menu is created with three primary factors in mind. First, your vision as our client; second, the particular season of the event, focusing on what products are reaching their peak of flavor and third, how best to integrate the two. We created this menu based on our customer’s requests and feedback, keeping the items simple and economical, while staying sustainable, local, socially responsible and creative.

You will notice our trademarked World Healthy® menu offerings. We have developed these items by building relationships with small, local family farmers committed to sustainable agriculture, responsible production, propagation and promotion of fruits, vegetables, cheeses, meats and wines with exceptional flavor. The World Healthy® also designates certified third party assurances of items such as organic, Humanely Raised and Handled, Fair Trade, Rainforest Alliance™ Certified et al.
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 ARE SENSITIVE TO YOUR NEEDS
GLUTEN-FREE  VEGETARIAN  VEGAN
WE HAVE THE TOOLS TO MAKE YOUR EVENT A SUCCESS

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

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

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

MEET OUR EXECUTIVE CHEF

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

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

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

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

OUR FARM-TO-FORK MISSION

The map below locates our ranchers, farmers and dairies that outline the boundaries of our primary purchasing area. This details our partnerships and the close proximity of some of our most valued relationships. Our primary purchasing is held to within 120 miles of the Convention Center offering the freshest of what Southern California has to offer. This is our “Farm-to-Fork” mission.
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
Banana nut, marble, lemon poppy, zucchini
SLICED BREAKFAST BREADS $48 per doz
Banana nut, marble, lemon poppy, zucchini
COFFEE CAKE $60 per doz
EXECUTIVE SELECTION
ASSORTED CROISSANT PACKAGES
Chocolate, almond and regular $70 per doz
Fruit and cheese filled $66 per doz
CINNAMON ROLLS $85 per doz
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, caramel & 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 $25 per person
Fresh popcorn with flavored shaker toppings; cheese, smoky bbq, ranch, sea salt, pepper, caramel corn, Frito 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.
**QUALITY LOCAL PARTNERS**

We pride ourselves on supporting local businesses in Southern California. We currently partner with over 10 local breweries as well as have a partnership with over 20 local food trucks, artisan chefs, and local farms. We are excited about our new partnership with Bohdi Leaf Coffee Traders, located in Orange, California and provide high end specialty coffee directly from farms to your cup.

We offer Fair Trade Certified coffee products. Fair Trade Certified products empower farmers and farm workers to lift themselves out of poverty by investing in their farms and communities, protecting the environment.

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

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**DRINKS**

- **FRESH BREWED FAIR TRADE COFFEE** $75 per gallon
  - Regular and decaffeinated Bohdi 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** $65 per gallon
  - with pineapple, mango or peach

- **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

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**INDIVIDUAL**

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

- **PERRIER SPARKLING WATER**
  - $6

- **OUR PRIVATE LABELLED 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 16 oz)
  - 7 oz, Strawberry-banana, raspberry, mango-lime-coconut

- **WATER COOLER**
  - $55 per day
  - (115 volt 5 amp electrical required)

- **ARROWHEAD WATER**
  - $90
  - (2 gallon)

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**BY THE GALLON**

- **FRESH BREWED FAIR TRADE COFFEE** $75 per gallon
- **TAZO HERBAL TEAS** $75 per gallon
- **COLD BREWED COFFEE** $99 per gallon
- **FRESH SQUEEZED LEMONADE** $55 per gallon
- **BREWED ICED TEA** $55 per gallon
- **INFUSE IT** $65 per gallon
- **AQUA FRESCA** $65 per gallon
- **JUICE** $60 per gallon
- **SPA WATER** $65 per gallon
- **WATER COOLER** $55 per day

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Not recommended for parties of over 25 people
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 MARSHMALLOWS 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 “POPS” POPCORN**
$75 per doz
Rarely naked, old fashioned caramel, original kettie, savoury 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**
$7.50 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 doz
Roasted red pepper

**LOCAL SEASONAL FRESH FRUIT PLATTER**
$9.50 per person
Cantaloupe, watermelon, pineapple, seasonal berries

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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**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.
**BREAKFAST**

Breakfast dishes are prepared with cage free eggs and served with local preserves, orange juice, freshly brewed regular and decaffeinated Body 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 creme with a starter of sliced fruit and honey citrus yogurt, crispy potato cakes, country sausage links, freshly baked pastries

#### SCRAMBLED EGGS
$40 per person
Cage free scrambled egg* with a blueberry yogurt parfait starter, Weiser Farms country breakfast potatoes, roasted tomato garnish, crispy bacon and country sausage link, house made freshly baked pastries

#### BREAKFAST STRATA
$44 per person
Custard baked strata with country bread, fontina cheese, pancetta, wilted spinach, roasted peppers, with citrus fruit salad starter, peppered bacon, hash brown potatoes, freshly baked pastries

### 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 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

**MEATLESS (MEATLESS)**
$36 per person
Assorted muffins, danish and bagels, whipped cream cheese, sliced fruit

**BUFFETS**

#### 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)

### BREAKFAST BURRITOS
$13 each (enhancement order)
$19 each (à la carte order)

Chorizo, flour tortilla, potato and cage free scrambled eggs*, cheddar and jack cheese, tomato, onion

Spinach tortilla, black beans, peppers, potato, jack cheese, scrambled eggs*

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)

### 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
Assorted individual bowls of cereal with whole, 2% and non-fat milks

### ENHANCEMENTS FOR YOUR BUFFET

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

**BUFFETS**

#### ENHANCEMENTS FOR YOUR BUFFET

- Don’t miss out on our Buffet Enhancements on the next page!

**BUFFETS**

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

All of our eggs are from Abbotsford Farms. Abbotsford Farms Cage Free Eggs are American Humane Certified. They follow strict guidelines in the care and well-being of their hens. Our cage free egg products are made using eggs from hens kept in an environment free of any type of cage system. This environment provides the hens with the room to engage in their natural behavior.
Box lunches include whole fresh fruit, side salad (see selections below), individual bagged potato chips, fresh baked cookie. Box Lunch menus are designed for 25 or more people. Box lunch service is Grab N’ Go drop off service for up to two hours. Service staff and tables are not provided for Grab N’ Go menu items. For events over 2,000 people, please inquire with your sales manager for further menu selections.

**VEGETARIAN**
Each order includes fruit salad.

**PORTOBELLO SANDWICH**
Focaccia, portobello mushroom, spinach, roasted red peppers

**TOMATO AND MOZZARELLA**
Olive ciabatta, fresh basil, pesto aioli

**SANDWICHES & WRAPS**
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**TUNA SALAD SANDWICH**
Albacore tuna salad on multi-grain bread

**HAM AND CHEESE SANDWICH**
Ham and swiss on pretzel croissant

**ITALIAN HOAGIE**
Genoa salami, pepperoni, cured ham and provolone

**TURKEY SANDWICH**
Smoked turkey and pepper jack cheese on multigrain wheat

**CHICKEN RANCH WRAP**
Romaine lettuce, grilled chicken, cheddar cheese, cucumber, with ranch dressing in a spinach tortilla

**GLUTEN FREE**

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

**VEGAN DETOX WRAP**
Cauliflower wrap, kale, cabbage, almonds, carrots, sesame dressing

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**SALADS**

**KALE WALDORF**
Mixed Arugula and Kale, dried cranberries, sliced apples, candied walnuts, crumbled feta, red grapes, balsamic vinaigrette

**COBB**
Frisée and Romaine, grilled chicken, sliced apples, blue cheese crumbles, bacon, candied walnuts, balsamic vinaigrette dressing

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Five box minimum per order with up to three flavor selections. Each order includes choice of pasta or potato salad.**

*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.

Five box minimum per order with up to three flavor selections. Each order includes choice of pasta or potato salad.

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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

#### Salads & Sandwiches Buffet
- **Field Green Salad**
  - seasonal vegetables, ranch and lemon vinaigrette dressing
- **Traditional Potato Salad**
- **Frut Salad**
- **Italian Hoagie**
  - ham, capicolla, salami, giardiniera, with provolone cheese
  - **Roast Beef on Focaccia**
  - horseradish mayo
- **Smoked Turkey on Ciabatta**
  - cheddar and arugula
- **Vegetarian Spinach Wrap**
  - hummus, cucumber, roasted red pepper, arugula and feta cheese

#### Soup & Salads Buffet
- **Field Green Salad**
  - with seasonal vegetables, ranch and lemon vinaigrette dressing
- **Cucumber Salad**
  - creamy cucumber, dill and red onion
- **Gnocchi Pasta Salad**
  - with spinach, heirloom 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

#### Sides
- Dill pickle spears, house made kettle chips
- **DeSSERT**
  - snickerdoodle cookies, cheesecake bars

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#### Deli Buffets

#### Asian Fusion Buffet
- **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 shiitake mushroom sauce
- **Pan Roasted Salmon**
  - with green papaya slaw

#### Mediterranean Buffet
- **Mixed Salad**
  - with kale, cabbage, carrots, bell peppers, shelled edamame, cashews and sesame seeds with creamy Thai peanut dressing

#### California Buffet
- **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

#### The Latin Buffet
- **Latin Salad**
- **Field Green Salad**
- **Cucumber Salad**

#### The Italian Buffet
- **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

#### Additional Buffets
- **Gumbo**
- **Tomato Bisque**
- **Chicken Tortilla Roasted Corn Chowder**

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### Buffets

#### Hot Buffets

#### Asian Fusion Buffet
- **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 shiitake mushroom sauce
- **Pan Roasted Salmon**
  - with green papaya slaw

#### Mediterranean Buffet
- **Mixed Salad**
  - with kale, cabbage, carrots, bell peppers, shelled edamame, cashews and sesame seeds with creamy Thai peanut dressing

#### California Buffet
- **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

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### Notes
- All 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**

**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**
Tom bibb and romaine lettuce leaves, tear drop tomato halves, sliced red onion, shaved parmesan cheese, avocado-caesar dressing

**KALE WALDorf**
Mixed arugula and kale, sliced apples, dried cranberries, candied walnuts, shaved parmesan cheese, balsamic vinaigrette

**HOT ENTRÉES**

**LUNCH ENTRÉES**

**CITRUS HERBED MARINATED CHICKEN BREAST**
Garlic pan jus, weiser farm pea. jew potatoes and market fresh vegetables

**BASEBALL SIRLOIN STEAK**
Double roasted patatas bravas, peppercorn sauce, market fresh vegetables

**CA SHRIMP AND GRITS**
Chopit grilled prawns, Anaheim chili polenta with fiscali cheddar, pudi pan squash

**PAN SEARED SALMON**
Brown rice with corn and edamame, roasted kocha squash, asparagus

**DINNER ENTRÉES**

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

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

**BAROLO BRAISED SHORT RIBS**
$64 per person
Yukon gold mashed potatoes, root vegetable hash, braised kale

**LOCAL SEA BASS**
Market price
Poate grace, buttered green beans almondine

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

**YELLOW CURRY TOFU**
Grilled japanese eggplant, jasmine rice

**MARKET RISOTTO**
Seasons best vegetables, parmesan creme

**SEASONAL VEGAN RAVIOLI**
Ratatouille

**ENTRÉE SALADS**

**CALIFORNIA GRILLED CHICKEN BREAST SALAD**
Mustard marinated chicken breast, chopped romaine, marinated artichokes, cherry tomato, cucumber, carrots, goat cheese crumbles, pistachios, charred tomato vinaigrette

**ARTISAN CHICKEN SALAD**
$36 per person
Lemon grilled chicken, rustic greens of anguila and kale and spinach, shaved fennel, yellow beets, oven roasted cherry tomatoes, artisan grains, green goddess vinaigrette

**STEAKHOUSE WEDGE**
$50 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

**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**
Heartless 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 cream and dusted with cocoa powder

**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.

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

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

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For Questions & Orders call 714-765-8800
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.

**COLD**

**MEDITERRANEAN SKEWER**
$8.50 each

**SHRIMP COCKTAIL SKEWER**
$8.50 each
Tequila cocktail sauce

**CURRIED CHICKEN LETTUCE CUPS**
$7.50 each

**PEPPERED AHI**
$6.50 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 EMMANADA**
$9 each

**LOBSTER AND SWEET CORN EMMANADA**
$9.50 each

**BEEF TAQUITO**
$8 each

**AREPA**
$8.50 each
Chorizo, Manchego cheese

**MARYLAND LIME CRAB CAKE**
$9.50 each
Pickled ginger aioli

**BALSAMIC FIG AND GOAT CHEESE FLATBREAD**
$7 each

**PHILLY CHEESESTEAK SPRING ROLL**
$8.50 each

**LAMB LOLLIPOP**
$9.50 each
Chimichurri sauce

**TRUFFLE AND WILD MUSHROOM ARANCINI**
$7 each

**À LA CARTE**

**HOT DIPS**
$8.50 per person
Spinach artichoke dip and flatbread

**VEGETARIAN**

**VEGETABLE WELLCOMONG**
$7.50 each

**VEGETABLE SAMOSA**
$7.50 each

**FRIED ARTICHOKE HEART AND BOURBON CHEESE**
$7.60 each

**SPANAKOPITA**
$7 each

**VEGAN**

**GOCHUJANG CAULIFLOWER BITES**
$7.50 each

**FALAFEL FILLED MUSHROOM CAPS**
$7 each

**BLACKBEAN EMMANADA**
$7.50 each

**SAVORY PASTRY & TARTS**

**FIG & MASCARPONE PHYLLO BEGGARS PURSE**
$1.50 each

**SMOKED CANDIED BACON JAM TART**
$8 each

**IMPOSSIBLE SLIDER**
$11 each
Vegan Cheddar, caramelized onion

**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

**TRUFFLE AND WILD MUSHROOM ARANCINI**
$7 each

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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.

FOR QUESTIONS & ORDERS CALL 714-765-8800 FOR QUESTIONS & ORDERS CALL 714-765-8800

RECEPTION STATIONS

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Choose from our reception stations for a unique eating experience!

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

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 P POTSTICKER
CHICKEN THAI SPRING ROLL
FIREFRACKER SHRIMP
CHICKEN LEMONGRASS P POTSTICKER
EDAMAME P POTSTICKER
CRAB RANGOON
Served with sweet chili sauce, spicy mustard, soy sauce

GOURMET TOAST
$20 per person | 8 oz per person
Choose 1 of the following:
AVOCADO
Smoked sea salt, tangerine, 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

RECEPTION STATIONS

THEMED STATIONS

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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

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

ACTION STATIONS

GOURMET TOAST
$20 per person | 8 oz per person
Choose 1 of the following:
AVOCADO
Smoked sea salt, tangerine, 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

FOR QUESTIONS & ORDERS CALL 714-765-8800 FOR QUESTIONS & ORDERS CALL 714-765-8800
THE BAR

Hosted 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: Canyon Road Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir. House Domestic Beer: Modelo, Heineken, O’Doul’s. 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.

Pay 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: Canyon Road Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir. House Domestic Beer: Modelo, Heineken, O’Doul’s. 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.

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
$8 ++

BOTTLED WATER
$5 ++

SOFT DRINKS (PEPSI)
$5 ++

Priced Per Person

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

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

KEGS
Each Domestic or Imported keg serves 165-12 oz pours

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

IMPORTED
$1000 each
Heineken
New Castle

Pay Bar

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 flavor 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 150-12oz pours

$1,000 each | 120/220 CAL

All menu prices are subject to change.

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

28 WORLD HEALTHY MENU (0124) FOR QUESTIONS & ORDERS CALL 714-765-8800

All menu prices are subject to change.

(+) Indicates services are subject to a California Sales Tax only.
# THE BAR

## WINE CELLAR

### HOUSE WHITES
- **CHARDONNAY**
  - Canyon Road, Napa
  - $540 per case
- **PINOT GRIS**
  - Canyon Road, Napa
  - $540 per case

### PREMIUM WHITES
- **VIognier**
  - Freemark Abbey
  - $792 per case
- **PINOT GRIS**
  - Cloudline, Oregon
  - $576 per case
- **SAUVIGNON BLANC**
  - Matanzas Creek, Sonoma County
  - $648 per case
- **MOSCATO**
  - Mirassou, California
  - $480 per case
- **CHARDONNAY**
  - Kendall Jackson Vintner’s Reserve, California
  - $600 per case
  - 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

### HOUSE SPARKLING
- **ROSE**
  - Kendall Jackson Vintners Reserve, California
  - $480 per case
  - Pol Clement Brut, France
  - $504 per case
  - La Marca Prosecco Brut
  - $816 per case
  - La Marca Prosecco Rosé
  - $540 per case
  - Scharffenberger Brut NV, Mendocino, California
  - $634 per case
  - J Vineyards, California
  - $792 per case

### PREMIUM SPARKLING
- **ROSE**
  - Kendall Jackson Vintners Reserve, California
  - $480 per case
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  - $504 per case
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  - $816 per case
  - La Marca Prosecco Rosé
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  - Scharffenberger Brut NV, Mendocino, California
  - $634 per case
  - J Vineyards, California
  - $792 per case

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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

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 event. Any arrearage of the deposit due date will result in a fee payable to Aramark equal to 25% of the estimated food and beverage charges. All cancellations received less than 6 days 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).

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 transfers as payment for products and services in advance. Any wire transfer fees incurred are the responsibility of the client. Visa, MasterCard and American Express are also acceptable from 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 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 1% service charge and applicable California Sales Tax, currently at 7.25%.

Please note that all 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 must complete a 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 re 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 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 canteen employees as additional wages.

GUARANTEES

In order to secure 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 for 10% over the final guarantee, up to a maximum of 50 meals. This excludes buffet, boxed lunches and breakfast. The client will be charged based on the number of meals served, whichever is greater. Aramark shall 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 in writing to your designated Aramark Sales Professional. All cancellations received less than 6 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

The Aramark minimum standard for a plated or seated meal is for the service at tables of ten (10) guests with one (1) server per 36 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 10 guests. The fee will be assessed in accordance 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.

BEVERAGE & ALCOHOL SERVICES

We proudly serve Pepsi products. A 25% re-stocking fee will apply for 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 sold 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 sizes e.g. trays/ bowls used vary significantly, in order 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 DAYS: Deposit Signed Service Agreement/Contract Due

45 DAYS: Food and Beverage Specifications Due

21 DAYS: Signed Event Orders Due

5 Days: 100% of Total Payment and Guarantee Due

FOR QUESTIONS & ORDERS CALL 714-765-8800