Reintroduce yourself to the fine art of dining – the pleasure of leisurely sharing a great meal.

Savor the tastes, textures and aromas of the food and beverage, admire the presentation and be surrounded by pleasant conversation and laughter.

Reunite by coming together in an age old tradition built on a foundation of community and comfort. To break bread together and share a meal is to share a moment in time with comrades and to nourish the body and soul.

Reconnect with the land and the origins of food. Our commitment to preparing the best meal extends beyond production and presentation to include the entire food purchasing process. By partnering with local farmers, growers, ranchers and producers and by expanding our supply chain to include diverse vendors we have access to the best available ingredients and a network of supplier that share our dedication to sourcing sustainable menus.

The best events are successful when conversations are open, participants are engaged and the experience exceeds expectations. The best meals are prepared from the freshest, seasonal ingredients. Simple, honest food should excite the senses, tempt the palette and enhance the atmosphere. By combining great meals with great events we hope to provide you and your guests with an experience they’ll always remember.

The enclosed menus provide a preview of our culinary capabilities. The entire team at the Pennsylvania Convention Center welcomes you. We are thrilled to open our kitchens and extend our service and look forward to enhancing your event experience. Please do not hesitate to contact your sales manager directly for more information.
Continental

All breakfasts include freshly brewed coffee, tea and fruit juice. Buffets serve a minimum of 25 guests. Orders with less than 25 guests will be subject to a $150 small service fee.

RISE AND SHINE  13.75
Assorted Bagels with Cream Cheese

DAYBREAK  14.75
Donuts and House Baked Muffins

MORNING GLORY  16.75
House Baked Muffins and Fresh Baked Assorted Danish, Fresh Whole Fruit

JUMP START  23.25
Bagels with Cream Cheese, House Baked Muffins and Fresh Baked Assorted Danish, Whole Fruit, Assorted Cold Cereal, Granola

MORNING DEW  14.50
Fresh Sliced Fruit
Build Your Own Parfait Station

Plated

All breakfasts include freshly brewed coffee, tea and fruit juice. Buffets serve a minimum of 25 guests. Orders with less than 25 guests will be subject to a $150 small service fee.

FRESH VEGETABLE FRITTATA  26.75
Home Fried Potatoes, Pork Sausage Links

BAKED CHALLAH FRENCH TOAST  20.00
Scrambled Eggs*, Canadian Bacon

SCRAMBLED EGGS*  25.75
Home Fried Potatoes, Apple Wood Smoked Bacon, Blistered Cherry Tomato

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Prices do not include administrative charge and taxes.
Hot Buffet

Buffets serve a minimum of 25 guests. Orders with less than 25 guests will be subject to a $150 small service fee.

HOT BREAKFAST BUFFET  29.75
Scrambled Eggs*, Apple Wood Smoked Bacon, Pork Sausage Links, Home Fried Potatoes, Sliced Seasonal Fruit and Berries, Assorted Bagels with Cream Cheese, House Baked Muffins

Hot Buffet Stations

All stations serve a minimum of 25 guests and may require an attendant or chef. Attendants are staffed one per 100 guests and are available for $150 per attendant for four hours of service.

STEEL CUT OATS  7.50
Dried Fruit, Berries, Brown Sugar, Nuts

BELGIAN WAFFLES  8.00
Maple Syrup, Assorted James, Fresh Fruit Compote, Whipped Cream

UPSCALE COFFEE CONDIMENTS  5.50
Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Flavors Shakers, Syrups, Creamers

CHEF PREPARED OMELET* STATION  17.00
(Requires Attendant)
Eggs, Egg Whites, Egg Beaters, Peppers, Onions, Tomatoes, Mushrooms, Broccoli, Bacon, Cheese

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Enhancements

Enhancements require a minimum of 25 guests. Breakfast enhancements must be purchased in conjunction with a breakfast package.

**HOT**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey Bacon</td>
<td>3.50</td>
</tr>
<tr>
<td>Turkey Sausage</td>
<td>3.00</td>
</tr>
<tr>
<td>Pork Sausage</td>
<td>3.50</td>
</tr>
<tr>
<td>Pancakes</td>
<td></td>
</tr>
<tr>
<td>Plain</td>
<td>7.00</td>
</tr>
<tr>
<td>Blueberry</td>
<td>7.75</td>
</tr>
<tr>
<td>Belgian Style Waffles</td>
<td>11.00</td>
</tr>
<tr>
<td>Canadian Bacon</td>
<td>3.25</td>
</tr>
<tr>
<td>Taylor Pork Roll</td>
<td>4.25</td>
</tr>
<tr>
<td>Lancaster Scrapple</td>
<td>3.75</td>
</tr>
</tbody>
</table>

**Breakfast Sandwiches**

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>a. Scrambled Eggs*, Canadian Bacon,</td>
<td>6.75</td>
</tr>
<tr>
<td>American Cheese on English Muffin</td>
<td></td>
</tr>
<tr>
<td>b. Scrambled Eggs* and Cheese on Croissant</td>
<td>6.00</td>
</tr>
<tr>
<td>c. Scrambled Eggs*, Sausage Patty,</td>
<td>6.50</td>
</tr>
<tr>
<td>Swiss Cheese on English Muffin</td>
<td></td>
</tr>
<tr>
<td>d. Breakfast Burritos*</td>
<td>7.00</td>
</tr>
</tbody>
</table>

**COLD**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Build Your Own Yogurt Parfait</td>
<td>9.50</td>
</tr>
<tr>
<td>Assorted Cold Cereal</td>
<td>5.50</td>
</tr>
<tr>
<td>Cold Smoked Salmon Platter, Traditional Garnishes</td>
<td>16.00</td>
</tr>
<tr>
<td>Bagel Assortment, Cream Cheese</td>
<td>5.25</td>
</tr>
<tr>
<td>Individual Fruit Yogurt Cups</td>
<td>3.50</td>
</tr>
<tr>
<td>Assorted Donuts</td>
<td>4.25</td>
</tr>
<tr>
<td>Seasonal Fresh Fruit Plates</td>
<td>4.75</td>
</tr>
<tr>
<td>Yogurt Parfaits</td>
<td>5.00</td>
</tr>
</tbody>
</table>

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Prices do not include administrative charge and taxes.

Ask your sales manager for great brunch beverage ideas such as a Bloody Mary bar or elegant Mimosas.
Sweet and Salty

All prices are per person unless otherwise noted.

BUILD YOUR OWN TRAIL MIX  7.50
Mini Chocolate Chips, Honey Roasted Pecans, Flax Seeds, Assorted Dried Fruits,
Mini Pretzels, Pumpkin Seeds, Toasted Almonds

SWEET AND SALTY  9.25
Freshly Prepared Chip, Mini Federal Pretzels, Four Onion Dip, Spicy Mustard, Cookies
and Brownies

MID-MORNING HEALTHY  9.00
Assorted Granola Bars, Whole Fresh Fruit, Hummus, Carrot and Celery Sticks, Trail Mix

AFTERNOON HEALTHY  10.50
Assorted Yogurt Cup, Cheese, Grapes, Hummus and Pita,
Celery and Carrot Sticks, Crackers

CANDY SHOPPE  10.00
Skittles, M&M’s, Mike & Ikes, Gummy Bears, Swedish Fish, Goldenberg’s Peanut Chews,
Now & Later’s, Candy Corn

INTERMEZZO  14.50
Fresh Baked Cookies, Fresh Bake Brownies, Fresh Sliced Fruit
## Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Federal Soft Pretzels, Spicy Mustard</td>
<td>36.00 per dozen</td>
</tr>
<tr>
<td>Ice Cream Novelties</td>
<td>54.00 per dozen</td>
</tr>
<tr>
<td>Assorted Prepackaged Snacks</td>
<td>3.75 each</td>
</tr>
<tr>
<td>Whoopie Pie</td>
<td>5.00 each</td>
</tr>
<tr>
<td>Assorted Granola Bars</td>
<td>4.00 each</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>3.00 each</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>40.00 per dozen</td>
</tr>
<tr>
<td>Mini Pretzels, Popcorn, Spicy Snack Mix</td>
<td>25.00 per pound</td>
</tr>
</tbody>
</table>

## Beverages

*All prices are per serving unless otherwise noted.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Soft Drinks</td>
<td>3.00</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>3.00</td>
</tr>
<tr>
<td>Assorted Fruit Juices</td>
<td>3.00</td>
</tr>
<tr>
<td>Premium Sodas</td>
<td>5.00</td>
</tr>
<tr>
<td>Energy Drinks</td>
<td>6.00</td>
</tr>
<tr>
<td>Lemonade</td>
<td>40.00 per gallon</td>
</tr>
<tr>
<td>Unsweetened Iced Tea</td>
<td>40.00 per gallon</td>
</tr>
<tr>
<td>Freshly Brewed Coffee and Teas</td>
<td>60.00 per gallon</td>
</tr>
<tr>
<td>Assorted Regular and Decaf</td>
<td></td>
</tr>
<tr>
<td>Old Fashioned Ice Cream Floats</td>
<td>9.00</td>
</tr>
<tr>
<td>Herb Infused Water</td>
<td>45.00 per gallon</td>
</tr>
<tr>
<td>Orange-Mint, Ginger-Peach, Pineapple-Sage and Cucumber-Lemon</td>
<td></td>
</tr>
<tr>
<td>Premium Iced Tea</td>
<td>50.00 per gallon</td>
</tr>
<tr>
<td>Upscale Coffee Condiments</td>
<td>5.50</td>
</tr>
</tbody>
</table>
Buffet

All buffet lunches include freshly brewed coffee, decaf and tea.

DELI STYLE LUNCH  30.00
Smoked Turkey, Ham, Roast Beef*, Grilled Vegetables, Imported and Domestic Cheeses, Green Leaf Lettuce, Sliced Tomatoes, Shaved Red Onions, Pickle Spears, Condiments, Bread and Rolls, Potato Salad, Freshly Baked Cookies

PREMADE SANDWICH  38.00
Smoked Turkey with Swiss And Grainy Mustard, Roast Beef* and Cheddar with Horseradish Sauce, Grilled Eggplant with Radicchio And Hummus, Italian with Provolone And Sundried Tomato Spread, Pasta Salad, House Made Potato Chips, Assorted Cookies, Whole Fruit

SOUP AND SALAD   34.50
Seasonal Soup, Deconstructed Salad To Include: Mixed Greens, Crisp Romaine, Grape Tomatoes, Chick peas, Croutons, Shredded Carrot, Hard Boiled Eggs, Ham, Grilled Chicken, Cheddar Cheese, Balsamic and Ranch Dressings, Rolls and Butter, Pasta Salad, Creamy Coleslaw, Fudgy Brownies

Soup Options (please select one)
Beef Barley
Garden Vegetable
Cream of Asparagus
Cream of Mushroom
Chicken Fiesta
Manhattan Clam Chowder
Boxed Lunches

All selections include chips, cookie and bottled water.

**SMOKED TURKEY**  25.00
Swiss, Green Leaf Lettuce, Tomato, Grainy Mustard, Multigrain Roll

**GRILLED EGGPLANT**  25.00
Hummus, Black Olives, Radicchio, Ciabatta Roll (Vegan)

**ROASTBEFF**  25.00
Cheddar, Green Leaf Lettuce, Tomato, Horseradish Sauce, Pretzel Roll

**PROSCIUTTO**  25.00
Genoa Salami, Capicola, Provolone, Lettuce, Tomato, Sundried Tomato Spread, Semolina Roll

**GARDEN SALAD**  25.00
Romaine, Grape Tomatoes, Cucumber, Green Peppers, Onion (Gluten Free And Vegan), Chef’s dressing selection

**BOXED LUNCH UPGRADES**
- Soda 1.50
- Chips 1.00
- Cheese Stick 1.00
- Sun Chips 1.00

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**Prices do not include administrative charge and taxes.**
Plated Salad Entrées

Entrée salad includes dessert, rolls and butter. Any of the following can be made vegan with tofu and/or gluten free.

**CHIMICHURRI STEAK SALAD  27.50**
Grilled Seasoned Skirt Steak*, Mixed Baby Greens, Frisee, Julienne Red Bell Pepper, Sliced Mushroom, Shredded Jicama, Chimichurri Dressing

**ASIAN SALMON SALAD  26.75**
Sesame Teriyaki Salmon*, Romaine, Shaved Purple Cabbage, Radish Sticks, Carrot Curls, Crispy Wontons, Cucumber Kimchi, Miso, Citrus Dressing

**CHICKEN BRUSCHETTA SALAD  25.75**
Herb Grilled Chicken Breast, Plum Tomatoes, Red Onion, Red Peppers, Green Olives, Fresh Grated Fontina, Toasted Crostini, Basil Infused White Balsamic Vinaigrette

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Prices do not include administrative charge and taxes.
Spring/Summer

Entrée price includes first course selection, dessert, rolls, butter, coffee, decaf and tea. The lunch prices reflect a slightly smaller, lunch appropriate portion.

HERB CRUSTED FRENCHED CHICKEN BREAST 46.25 Lunch 55.75 Dinner
Creamy Yukon Gold Mashed Potatoes,
Sugar Snap Peas, Shredded Carrots, Spring Garlic Jus

ROASTED STUFFED CHICKEN BREAST 45.75 Lunch 49.00 Dinner
Artichoke, Spinach, Roasted Pepper and Boursin Stuffing,
Seasoned Orzo with Diced Tomato and Herbs, Garlic Thyme Jus

GAUCHO STYLE GRILLED SKIRT STEAK* 54.25 Lunch 60.00 Dinner
Grilled Asparagus, Warm Potato Salad,
Blistered Tomatoes, Chimichurri

GRILLED HANGER STEAK* 56.75 Lunch 60.00 Dinner
Roasted Red Bliss Potatoes, Baby Carrots, Grilled Asparagus,
Oven Dried Tomato, Roasted Shallot Butter

CRISPY SKIN SALMON 53.50 Lunch 56.75 Dinner
Bamboo Rice Cake, Baby Bok Choy, Pickled Vegetables,
Soy Ginger Glaze

PAN SEARED EASTERN SHORE CRAB CAKE 49.25 Lunch 54.75 Dinner
Locally Grown Corn, Jersey Tomato Salad,
Fingerling Potatoes, Chive Butter

PAN SEARED ANGUS FILET* 59.75 Lunch 70.75 Dinner
Potato Gratin, Haricot Vert, Diced Beets,
Glazed Pearl Onion, Bordelaise Sauce

BASEBALL CUT SIRLOIN* 56.75 Lunch 64.75 Dinner
Roasted Fingerling Potatoes, Baby Carrots,
Grilled Asparagus, Blistered Tomato, Roasted Shallot

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**Fall/Winter**

*Entrée price includes first course selection, dessert, rolls, butter, coffee, decaf and tea. The lunch prices reflect a slightly smaller, lunch appropriate portion.*

**HERB CRUSTED FRENCHED CHICKEN BREAST**  
46.25 Lunch  
55.75 Dinner  
Creamy Yukon Gold Mashed Potatoes, Roasted Fennel, Turnips, Carrots, Rosemary Jus

**ROASTED STUFFED CHICKEN BREAST**  
45.75 Lunch  
49.25 Dinner  
Artichoke, Spinach, Roasted Pepper and Boursin Stuffing, Israeli Cous Cous, Garlic Thyme Jus

**BRAISED SHORT RIB**  
55.25 Lunch  
64.00 Dinner  
Creamy Polenta, Kennett Square Mushrooms, Braised Local Greens, Banyuls Vinegar Jus

**GRILLED HANGER STEAK***  
57.50 Lunch  
66.00 Dinner  
Roasted Fingerling Potatoes, Baby Carrots, Grilled Asparagus, Oven Dried Tomatoes, Roasted Shallot Butter

**PAN SEARED EASTERN SHORE CRAB CAKE**  
49.25 Lunch  
54.75 Dinner  
Broccolini, Pancetta, Caramelized Onions, Herbed Rice, Grainy Mustard Beurre Blanc

**CRISPY SKIN SALMON**  
53.25 Lunch  
56.75 Dinner  
Bamboo Rice Cake, Baby Bok Choy, Pickled Vegetables, Soy Ginger Glaze

**PAN SEARED ANGUS FILET***  
59.75 Lunch  
70.75 Dinner  
Potato Gratin, Haricot Vert, Diced Beets, Glazed Pearl Onion, Bordelaise Sauce

**BASEBALL CUT SIRLOIN***  
54.00 Lunch  
64.75 Dinner  
Roasted Fingerling Potatoes, Baby Carrots, Grilled Asparagus, Oven Dried Tomato, Roasted Shallot Butter

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## Dual Dinner

*Entrée price includes first course selection, dessert, rolls, butter, coffee, decaf and tea.*

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><em><em>HARD SEARED HERBED SALMON WITH CITRUS BUTTER AND PETITE FILET</em> WITH RED WINE DEMI</em>*</td>
<td>104.75 Dinner</td>
<td>Wilted Spinach, Sautéed Shiitake Mushrooms, Tri-Colored Fingerling Potatoes</td>
</tr>
<tr>
<td><strong>FIRE GRILLED BONE-IN CHICKEN BREAST AND OLIVE OIL POACHED SHRIMP</strong></td>
<td>78.75 Dinner</td>
<td>Red Summer Quinoa, Sweet Pea and Corn Hash, Natural Jus</td>
</tr>
<tr>
<td><strong>SPICE CRUSTED SIRLOIN STEAK AND CORIANDER AND ORANGE SCENTED BLOCK CUT COD</strong></td>
<td>98.50 Dinner</td>
<td>Chive Infused Potato Puree, Asparagus, Crisp Shallots</td>
</tr>
<tr>
<td><strong>BAROLO BRAISED SHORT RIB AND HERBED SALMON</strong></td>
<td>82.50 Dinner</td>
<td>Sherry Gastrique, Bleu Cheese Mashed Potatoes, Seared Asparagus</td>
</tr>
<tr>
<td><strong>GRILLED SHRIMP AND PETITE FILET</strong></td>
<td>109.75 Dinner</td>
<td>Roasted Garlic Mashed Potatoes, Green Beans, Port Wine Demi</td>
</tr>
</tbody>
</table>
First Course Options

Please select one salad to accompany your entree.

**MIXED GREENS SALAD**
Lola Rosa, Frisee, Radicchio, Green Oak, Shaved Fennel, Carrots, Radish, Barrel Aged Red Wine Vinaigrette

**GOAT CHEESE SALAD**
Young Arugula, Baby Beets, Shaved Radish, Toasted Pistachios, Xeres Vinaigrette

**HEARTS OF ROMAINE CAESAR SALAD**
Romaine, Lemon Garlic Croutons, Shaved Parmesan, Traditional Caesar Dressing

**CRISP ICEBERG SALAD**
Bacon Lardons, Oven Dried Tomatoes, Red Onions, Cracked Black Pepper, Chive Buttermilk Ranch

**ENHANCEMENTS**
- Add Grilled Shrimp, Salmon or Chicken   8.00
- Portobella Mushroom and Risotto Cake   10.00
- Crab Cakes with Roasted Red Pepper Aioli   12.00
- Fresh Mozzarella, Heirloom Tomatoes, Balsamic Reduction, Basil Oil, Sea Salt   11.50
- Flavored Butter   1.50
- Honey Lavender or Sweet Balsamic and Fig
- Premium Breadbasket   3.00
- Fresh Baked Rolls, Flavored Lavosh, Grissini

Prices do not include administrative charge and taxes.
**Dessert Options**

*Please select one to accompany your entree.*

**VANILLA PANNA COTTA**
Raspberry Puree

**BUTTERSCOTCH BREAD PUDDING**
Vanilla Bean Sauce

**RICOTTA CHEESECAKE**
Berry Coulis

**FLOURLESS CHOCOLATE CAKE**
Espresso Crème Anglaise and Seasonal Berries

**SEASONAL FRUIT TART**
Vanilla Pastry Cream and Seasonal Fruit

**VANILLA POUND CAKE**
Whipped Cream and Berries

**TRIPLE CHOCOLATE CAKE**
Chocolate Cake, Chocolate Mousse with Chocolate Ganache

**FAMILY STYLE MINIATURES**
Tiramisu, Ricotta Cheese Cake, Butterscotch Bread Pudding, and Flourless Chocolate Cake

*Ask your sales manager for details on our custom printed menu and place cards.*
Hot Hors d’oeuvres

All prices are based on 50 pieces. A minimum of 50 applies to each hors d’oeuvres. Butlers are required for passed hors d’oeuvres. They are staffed one per 100 guests and are available for $150 per hour, four hour minimum.

**SPINACH AND FETA PHYLLO TRIANGLES**  200

**BEEF EMPANADA**  225
Braised Beef, Salsa Roja

**PRETZEL FRANKS IN A BLANKET**  175
Victory Beer Mustard

**CHEESESTEAK SPRINGROLL**  275
Sriracha Ketchup

**CHICKEN SATE**  175
Thai Peanut Sauce

**POTATO AND CHEESE PIEROGIES**  225
Jalapeno Sour Cream

**PEKING STYLE CHICKEN POT STICKERS**  200
Shanghai Black Vinegar, Sweet Chili Sauce

**CHAR-GRILLED BABY LAMB CHOPS**  400
Balsamic Glaze

**PAN SEARED MINI CRAB CAKES**  275
Preserved Lemon Chive Aioli

**COCKTAIL BEEF SLIDERS**  275
Caramelized Onions, Sweet Pickle and House Sauce

**ROPA VIEJA SOPES**  150
Cilantro Cream, Pickled Onions

**VEGETABLE SPRING ROLL**  150

**ARANCINI**  150
Fontina Cheese, Saffron Aioli

**KOREAN SHORT RIB**  265
Pickled Cabbage, Grilled Bread

**POTATO SAMOSA**  200

**GRILLED VEGETABLE SKEWER**  225

**MOROCCAN SPICED GRILLED SHRIMP**  325
Apricot Dipping Sauce
Cold Hors d’oeuvres

All prices are based on 50 pieces. A minimum of 50 applies to each hors d’oeuvres. Butlers are required for passed hors d’oeuvres. They are staffed one per 100 guests and are available for $150 per hour, four hour minimum.

BRUSCHETTA  150
Plum Tomatoes, Fresh Basil

SMOKED SALMON LOLLIPOPS  250

SPICY TUNA TARTAR*  265
Sesame Waffle Cone

FLATIRON STEAK* CROSTINI  200
Chimichurri, Agave Glazed Onion, Manchego

TRUFFLE DEVILED EGG  165

PEPPERED BASIL GOAT CHEESE  165
Grilled Flatbread

SMOKED CHICKEN SALAD CROSTINI  150

SHRIMP COCKTAIL  300
Bloody Mary Cocktail Sauce

CAPRESE SKEWER  225
Red Grape Tomatoes, Fresh Mozzarella, Pesto

SUSHI*  425
Eel Roll, California Roll, Dragon Roll, Yellow Tail Scallions, Salmon Nigiri, Shrimp Nigiri, Soy, Wasabi, Pickled Ginger
Reception Stations

Minimum of 25 Guests Required

SOUTH PHILLY SLIDERS  18.50
Traditional Meatball—Grana Padano, Arugula, Marinara, Brioche Roll
Roasted Pork—Aged Provolone, Roasted Peppers, Brioche Roll
Falafel—Tahini, Slaw, Tomatoes

ASIAN FUSION  26.50
Peking Style Chicken Pot Stickers, Vegetable Spring Rolls, Crab Wontons
Sushi*—Eel Roll, California Roll, Dragon Roll, Yellow Tail Scallions, Salmon Nigiri, Shrimp Nigiri
Soy Sauce, Chinese Mustard, Sweet Chili Sauce, Pickled Ginger, Wasabi

ARTISAN FLATBREADS  19.00
Arugula, Pancetta, Sundried Tomato
Grilled Chicken, Pesto, Shaved Parmesan
Shaved Beef, Pickled Red Onion, Goat Cheese
Grilled Vegetable, Roasted Garlic Aioli

PASSYUNK AVENUE  18.50
Prosciutto, Hard Salami, Mortadella, Sopressata, House Made Ricotta, Parmesan, Sharp
Provolone, Garlic Roasted Peppers, Grilled Zucchini, Yellow Squash, Roasted Eggplant,
Marinated Artichokes, Giardiniera, Calabrese Cured Olives, Hot Pepper Shooters, Italian Rolls,
Artisan Flatbreads and Crackers

BUILD YOUR OWN NACHO BAR  16.00
Signature Chili and Slow Roasted Pulled Chicken
Chili Con Queso, Tomato Salsa, House Made Guacamole
Sour Cream, Jalapeños and Freshly Prepared Corn Tortilla Chips

MEDITERRANEAN DIPS, SPREADS AND BREAD DISPLAY  21.00
Greek Olive Tapenade, Baba, Roasted Chicken Peas, Arugula Pesto,
Roasted Peppers Agro Dolce, Eggplant Caponata, House Made Ricotta,
Grilled Pita, Assorted Lavash, French Banquettes, Sea Salt and Rosemary
Focaccia, Assorted Gourmet Crackers, Infused Olive Oils and Whipped Butter

FARM TABLE  17.00
Crudités, Buttermilk Ranch
Imported and Domestic Heritage Cheese Selection, Fig Jam, Gourmet Crackers
Spinach Artichoke Dip Pumpernickel, French Baguettes

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Prices do not include administrative charge and taxes.
Station Enhancements

**GRILLED, RAW AND PICKLED VEGETABLES  6.50**
Buttermilk Ranch Dressing

**IMPORTED AND DOMESTIC HERITAGE CHEESE PLATTER  8.25**
Quince Paste, Fig Jam, Gourmet Crackers

**CHILI CON QUESO DIP  5.00**
Cumin Scented Corn Tortilla Chips

**SPINACH AND ARTICHOKE DIP  5.50**
Artisan Flatbread

**ROASTED GARLIC HUMMUS  5.00**
Pita Bread

**ITALIAN FARM TABLE  15.00**
Prosciutto, Hard Salami, Mortadella, Sopressata, House Made Ricotta, Parmesan, Sharp Provolone

**SUSHI*  26.00**
Eel Roll, California Roll, Dragon Roll, Yellow Tail Scallions, Salmon Nigiri, Shrimp Nigiri, Soy, Wasabi

**BAKED BRIE  9.50**
Apricot, Black Pepper and Toasted Almonds

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Action Stations

Chef attendants are required and are $175 each for four hours of service.

ASIAN STIR FRY  25.00
Soy Marinated Chicken, Beef and Crispy Tofu
Shanghai Vegetables, Steamed White Rice
Soy Ginger Sauce, Scallions, Chili Garlic Sauce
Fortune Cookies and Chopsticks

PASTA STATION  22.00
Garlic Bread Sticks, Red Pepper Flakes, Cracked Black Pepper

SELECT ONE ACTION STATION:
- Penne All’Arrabbiata
  Tomatoes, Garlic and Olive Oil
- Penne with Sausage
  Sweet Italian Sausage, Puttanesca Sauce
- Orecchiette
  Spinach, Fresh Mozzarella, Cherry Tomatoes, Roasted Garlic and White Wine Sauce
- Cavatappi
  Basil Pesto, Zucchini, Yellow Squash, Grated Parmesan

SELECT ONE STATIONARY STATION:
- Meze Rigatoni Bolognese
  House Made Ricotta Cheese
- Penne Primavera
  Roasted Vegetables, Parmesan Cream
- Bucatini Amatriciana
  Bacon, Crushed Tomato and Pecorino
- Cheese Tortellini
  Kennett Square Mushrooms, White Wine Cream Sauce

RISOTTO STATION  23.00
Shrimp, Kennett Square Mushrooms, Roasted Garlic,
Peas, Baby Beets, Asparagus, Pancetta
Sundried Tomatoes, Grana Padana, Sweet and
Spicy Italian Sausage, Crushed Tomatoes
Carving Stations

Chef attendants are required and are $175 each for four hours of service.

SOUTHWESTERN DRY RUBBED PORK TENDERLOIN*  280
(Serves 40)
Black Bean and Corn Relish
Mini Brioche Roll

MAPLE SUGAR HAM  325
(Serves 50)
Sweet and Spicy Maple Mustard
Mini Egg Twist Roll

HERB ROASTED TURKEY  324
(Serves 40)
Cranberry Mayonnaise, Rosemary Aioli,
Natural Jus, Mini Wheat Roll

SOUTH WESTERN DRY RUBBED PORK TENDERLOIN*  280
(Serves 40)
Black Bean and Corn Relish
Mini Brioche Roll

BARREL CUT JUNIPER STRIP ROAST*  278
(Serves 30)
Whole Grain Horseradish Mustard, Natural Jus
Mini Brioche Roll

CLASSIC BEEF TENDERLOIN*  449
(Serves 30)
Whole Grain Horseradish Mustard, Natural Jus
Mini Brioche Roll

7 PEPPER SEARED TUNA*  325
(Serves 20)
Miso Sauce, Wasabi Mayonnaise

SHALLOT CRUSTED RACK OF LAMB*  330
(Serves 25)
Minted Red Onion Marmalade

SMOKE SALTED TOP ROUND OF BEEF*  363
(Serves 50)
Horseradish Cream, Natural Jus
Mini Brioche Roll

BAKED SALMON WELLINGTON  290
(Serves 20)
Saffron Scallop Mousse, Spinach
Lemon Dill Cream Sauce

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Prices do not include administrative charge and taxes.
Hot Lunch and Dinner Buffets

All buffets include freshly brewed coffee, decaf and tea. Buffets serve a minimum of 25 guests. Orders with less than 25 guests will be subject to a $150 small service fee.

HOME-STYLE FAVORITES  34.75
Spinach Salad with Roasted Red Peppers, Candied Walnuts, Dried Cherries, Crispy Fried Shallots, Balsamic Coffee Rubbed Beef Brisket and Grilled Chicken Paillard with Arugula, Lemon and Extra Virgin Olive Oil Molasses Baked Beans, Braised Cabbage, Creamy Mac and Cheese, Brownies

TASTE OF PHILLY  40.75
Caesar Salad, Garlic Croutons, Parmesan, Classic Caesar Dressing, Philly Cheesesteaks, Caramelized Onions, Cheese Sauce, Hot Peppers, Amoroso Rolls, Grilled Italian Sausage, Smoked Polish Sausage, Sauerkraut, Yuengling Beer Mustard, Pub Rolls, Italian Hoagies—Imported and Domestic Meats and Cheeses, Lettuce, Tomato, Shaved Red Onion, Banana Peppers; Vegetarian Hoagies—Marinated and Grilled Vegetables, Hummus Spread (Vegan), Potato Salad and Cole Slaw, Assorted Freshly Baked Cookies

FROM THE GRILL  43.50
Baby Wedge Salad, Oven Dried Tomatoes, Bacon Lardons, Red Onion, Bleu Cheese Dressing, Seared Chicken, Thyme Jus and Grilled Hanger Steak*, Red Wine Demi, Green Beans with Crispy Shallots, Roasted Red Bliss Potatoes, Flourless Chocolate Cake with Vanilla Bean and Caramel Sauces

ASIAN BISTRO  42.50
Spinach Salad—Baby Spinach, Carrot, Cucumber, Bell Pepper, Miso Vinaigrette, Teriyaki Glazed Chicken and Crispy Skin Salmon with Ginger Rice Wine Glaze, Jasmine Rice and Stir Fried Vegetables, Lemongrass Panna Cotta, Almond Cookie Crust, Soy Caramel

ITALIAN MARKET  47.50
Chopped Italian Salad with Greens, Sweet and Hot Peppers, Onion, Olives, Parmesan, Lemon Oregano Vinaigrette, Mezze Rigatoni Bolognese and Porchetta, Creamy Herbed Polenta, Sautéed Broccoli Rabe, Hand Filled Cannoli

SURF AND TURF  44.75

PLATED SPECIAL MEAL REQUESTS  27.00
Vegetarian, Vegan and Gluten Free
(choose one)
Penne Primavera (Vegetarian)
Penne All’ Arrabbiata (Vegan)
Tomato Risotto Cake, Roasted Vegetables, Onion Jam, Red Pepper Coulis (Vegan and Gluten-Free)
Quinoa and Black Bean Cake, Corn Relish, Sautéed Broccoli Rabe, Charred Tomato Salsa (Vegan and Gluten-Free)
Bar Packages

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests. A $150.00 per bartender fee will apply for the first four (2) hours of service. All local taxes and fees apply. Pricing is subject to change.

**HOSTED CONSUMPTION/CASH BAR**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Hosted</th>
<th>Cash</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spirits</td>
<td>7.25</td>
<td>8.00</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>5.50</td>
<td>6.00</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>6.00</td>
<td>6.50</td>
</tr>
<tr>
<td>Non Alcoholic Beer</td>
<td>5.50</td>
<td>6.00</td>
</tr>
<tr>
<td>Craft Brewed Beer</td>
<td>6.50</td>
<td>7.00</td>
</tr>
<tr>
<td>Wine by the Glass</td>
<td>7.00</td>
<td>8.00</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>3.00</td>
<td>3.25</td>
</tr>
<tr>
<td>Mineral Waters</td>
<td>3.00</td>
<td>3.25</td>
</tr>
<tr>
<td>Bottled Juices</td>
<td>3.00</td>
<td>3.25</td>
</tr>
<tr>
<td>After Dinner Liquors</td>
<td>8.50</td>
<td>9.00</td>
</tr>
</tbody>
</table>

Prices do not include administrative charge and taxes.
## Wine Selection

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests. A $150.00 per bartender fee will apply for the first four (2) hours of service. All local taxes and fees apply. Pricing is subject to change.

### STANDARD BAR WINE SELECTION

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle</th>
<th>Glass Hosted</th>
<th>Glass Cash</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mondavi Woodbridge Chardonnay</td>
<td>35.00</td>
<td>7.00</td>
<td>8.00</td>
</tr>
<tr>
<td>Mondavi Woodbridge Cabernet</td>
<td>35.00</td>
<td>7.00</td>
<td>8.00</td>
</tr>
<tr>
<td>Mondavi Woodbridge White Zinfandel</td>
<td>35.00</td>
<td>7.00</td>
<td>8.00</td>
</tr>
</tbody>
</table>

### PREMIUM BAR WINE SELECTION

*By the bottle or by the glass*

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle</th>
<th>Glass Hosted</th>
<th>Glass Cash</th>
</tr>
</thead>
<tbody>
<tr>
<td>La Terre Chardonnay</td>
<td>38.00</td>
<td>8.00</td>
<td>8.50</td>
</tr>
<tr>
<td>La Terre Cabernet</td>
<td>38.00</td>
<td>8.00</td>
<td>8.50</td>
</tr>
<tr>
<td>La Terre White Zinfandel</td>
<td>38.00</td>
<td>8.00</td>
<td>8.50</td>
</tr>
<tr>
<td>Rex Goliath Shiraz</td>
<td>38.00</td>
<td>8.00</td>
<td>8.50</td>
</tr>
<tr>
<td>Rex Goliath Pinot Noir</td>
<td>38.00</td>
<td>8.00</td>
<td>8.50</td>
</tr>
<tr>
<td>Rex Goliath Pinot Grigio</td>
<td>38.00</td>
<td>8.00</td>
<td>8.50</td>
</tr>
</tbody>
</table>

### SUPER PREMIUM BAR WINE SELECTION

*By the bottle or by the glass*

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle</th>
<th>Glass Hosted</th>
<th>Glass Cash</th>
</tr>
</thead>
<tbody>
<tr>
<td>Robert Mondavi Private Selection Cabernet</td>
<td>42.00</td>
<td>9.00</td>
<td>9.50</td>
</tr>
<tr>
<td>Robert Mondavi Private Selection Pinot Noir</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Robert Mondavi Private Selection Chardonnay</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### SPARKLING BAR WINE SELECTION

*By the bottle or by the glass*

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle</th>
<th>Glass Hosted</th>
<th>Glass Cash</th>
</tr>
</thead>
<tbody>
<tr>
<td>J Roget Sparkling</td>
<td>35.00</td>
<td>7.00</td>
<td>8.00</td>
</tr>
<tr>
<td>Korbel Brut</td>
<td>48.00</td>
<td>8.00</td>
<td>9.00</td>
</tr>
</tbody>
</table>

*Additional sparkling selections available upon request.*
Spirit Packages

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests. A $150.00 per bartender fee will apply for the first four (2) hours of service. All local taxes and fees apply. Pricing is subject to change.

STANDARD

Hosted Consumption Bar  7.25  
Cash Bar  8.00
Vodka Svedka  
Bourbon Jack Daniels
Gin Beefeater  
Scotch Dewar’s White Label
Rum Bacardi  
Tequila Jose Cuervo
Whiskey Seagram’s VO

PREMIUM

Hosted Consumption Bar  8.00  
Cash Bar  9.00
Vodka Stolichnaya  
Bourbon Maker’s Mark
Gin Tanqueray  
Scotch JW Red
Rum Sailor Jerry  
Tequila 1800 Reposado
Whiskey Jameson

SUPER PREMIUM

Hosted Consumption Bar  9.00  
Cash Bar  9.75
Vodka Grey Goose  
Bourbon Basil Hayden
Gin Tanqueray 10  
Scotch JW Black
Rum 10 Cane  
Tequila 1800 Añejo
Whiskey Crown Royal

OPEN BAR

One Hour  22.00 per guest
Two Hours  32.00 per guest
Three Hours  40.00 per guest
Four Hours  50.00 per guest
Five Hours  55.00 per guest
Premium  +5.00
Super Premium  +10.00

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* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Prices do not include administrative charge and taxes.
Beer Selection

**DOMESTIC**

Hosted Consumption Bar 5.50  
Cash Bar  6.00

Bud Light, Coors Light, Miller Light, Budweiser, Yeungling

**IMPORTED, PREMIUM AND CRAFT**

Hosted Consumption Bar  6.50  
Cash Bar  8.00

Corona, Red Stripe, Heineken, Amstel Light, Guinness Draught in a Bottle, Samuel Adams, St. Pauli Girl (Non-Alcoholic), Mike’s Hard Lemonade, Angry Orchard Cider

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**LOCAL SEASONAL CRAFT**

Seasonal selections are subject to availability. Please consult your sales representative for additional options or out of season availability.

**SPRING**

*Victory Headwaters Pale Ale*  
*Downingtown, Pennsylvania*

Exceptionally pure water that travels miles to reach the brewery transforms floral American hops and subtle, crisp German malts into a refreshing delight.

*Troegs Dreamweaver Wheat*  
*Harrisburg, Pennsylvania*

Spicy, peppery, clove taste with a slight hint of bananas.

*Flying Fish Hopfish*  
*Cherry Hill, New Jersey*

I.P.A. with a deep golden color, plenty of hop bitterness balanced by malt sweetness.

**SUMMER**

*Victory Prima Pils*  
*Downingtown, Pennsylvania*

Heads of hops give this pale lager a bracing, herbal bite over layers of soft and smooth malt flavor.

*Stoudts American Pale Ale*  
*Philadelphia, Pennsylvania*

Uniquely American beer with a crisp, medium body and light amber color.

*Dock Street Summer Session*  
*Cherry Hill, New Jersey*

Floral aroma with hints of ginger and lemongrass.

**FALL**

*Victory Festbier*  
*Downingtown, Pennsylvania*

Seductively smooth, this medium-bodied amber beauty is akin to the great Oktoberfest beers of Munich.

*Sly Fox Helles Golden Lager*  
*Phoenixville, Pennsylvania*

A German style golden lager brewed with imported German Pils malt and Saaz and Hallertauer hops.

*Troegs Hopback Amber Ale*  
*Harrisburg, Pennsylvania*

Bold and spicy with a slight floral character. Balanced with caramel malt and a flush of sweetness.

**WINTER**

*Victory Storm King Stout*  
*Downingtown, Pennsylvania*

With a huge, Pacific Northwest hop aroma and character upfront, Storm King Stout subsides into massive, roast malt complexity.

*Yards Bareknuckle Boxer English-Style Ale*  
*Philadelphia, Pennsylvania*

Crafted in the style of English sessions. This malt-forward, ruby colored ale features flavors of freshly baked bread and caramel that dominate the palate.

*Flying Fish ESP Amber*  
*Cherry Hill, New Jersey*

Classic British extra special bitter made fresh with an American slant.
Event Planning

FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service.

CONFIRMATION OF ORDERS

Upon receipt of all written food and beverage specifications, your sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by our team no less than 30 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event’s start date) must review, sign and return event orders upon their receipt.

The Services Agreement (contract) outlines specific agreements between the customer and the caterer. The signed Service Agreement, along with the required deposits, must be received by Aramark no less than 60 days in advance of the first scheduled event. A 10% deposit is required at the time the contract is returned. An additional 65% is due 30 days prior and the balance is due no less than three days prior to the first event. If the signed Service Agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. The Event Orders, when completed, will form part of your contract.

SPECIAL EVENTS

There are a number of “special events” that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings and VIP functions. These functions typically require customized menus. In addition to logistical planning, specialty equipment and labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges. Please discuss this with your sales professional. Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and the caterer.
Event Planning

**MENU PROPOSALS**

In addition to designing menus for “special events”, our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event’s attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

**FLOOR PLANS FOR CATERING FUNCTIONS**

Your sales professional will review both the guest seating arrangements (floor plan) and the “behind the scenes” logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the Aramark sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guest’s view. The costs for additional equipment such as this, which may be provided by the customer’s decorating company or through Aramark, will be the responsibility of the Customer.

Additionally, as safety is always important, Aramark reserves the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.
Payment and Credit

ACCEPTABLE FORMS OF PAYMENT
Aramark accepts certified or cashiers checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds, credit card payment or a wire transfer will be required. If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate on-site orders.

PAYMENT POLICY
Aramark’s policy requires full payment in advance.

ADVANCE DEPOSIT/MASTER ACCOUNTS
For those customers applying for direct billing and whose orders exceed $100,000, we require an advance deposit of 65% of the estimated total charges (10% when the service agreement is signed with the remaining 65% due no less than 30 days) prior to the start date of the first event. Caterer reserve the right to request an additional deposit or payment in full prior to the first scheduled event based upon credit history.

To establish a master account for direct billing, please contact your sales professional. All credit applications must be returned for review no less than 90 days prior to the date of the first scheduled event. Upon credit approval, payment of the remaining balance plus any additional services ordered on site will be due upon presentation of final invoice. A finance fee of 1.5% per month (or, if lower, the maximum legal rate) will be assessed on all payments not made within 30 days.
Taxes & Fees

**Administrative Fee and Tax**
- All food and beverage items are subject to a 22% administration fee* and applicable sales tax, currently at 8%. All alcoholic beverages are subject to a 10% state liquor tax. In some areas, the service charge may be subject to applicable sales tax.
- Labor fees are subject to applicable sales tax, currently at 8%.

**Table Standards**
The Aramark/SFS banquet minimum standard for a plated/seated meal is for service at tables of ten (10) guests with (1) server per (25) guests. And for buffet meals, the Aramark/SFS minimum standard is (1) server per 100 guests for a disposable event and (1) server per (22) guests for a china event. 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 plus applicable Sales Tax with a four (4) hour minimum. Events whose total time extends past the combined required set-up and standard event time, or events with less than the required set up time, will be assessed additional labor charges accordingly. Adherence to our service guidelines will ensure the smooth and successful execution of your food and beverage event.

(This chart shows our standard staffing ratios in the first column. In the second and third column you will see the cost to staff above the standard ratios. The standard event column will show you the time frame overtime would start to be applicable.)

<table>
<thead>
<tr>
<th>Event Type</th>
<th>Ratio (Staff per Guests)</th>
<th>Event Rate (4 hour min)</th>
<th>Each Additional Hour</th>
<th>Required Setup Time</th>
<th>Standard Event Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Disposable Buffet (any meal)</td>
<td>1 per 100</td>
<td>$175.00</td>
<td>$50.00</td>
<td>2 Hours</td>
<td>2 Hours</td>
</tr>
<tr>
<td>Disposable Reception</td>
<td>1 per 100</td>
<td>$175.00</td>
<td>$50.00</td>
<td>2 Hours</td>
<td>2 Hours</td>
</tr>
<tr>
<td>China Reception</td>
<td>1 per 40</td>
<td>$175.00</td>
<td>$50.00</td>
<td>2 Hours</td>
<td>2 Hours</td>
</tr>
<tr>
<td>China Buffet Breakfast</td>
<td>1 per 22</td>
<td>$175.00</td>
<td>$50.00</td>
<td>2 Hours</td>
<td>2 Hours</td>
</tr>
<tr>
<td>China Buffet Lunch</td>
<td>1 per 22</td>
<td>$175.00</td>
<td>$50.00</td>
<td>2 Hours</td>
<td>2 Hours</td>
</tr>
<tr>
<td>China Buffet Dinner</td>
<td>1 per 22</td>
<td>$175.00</td>
<td>$50.00</td>
<td>2 1/2 Hours</td>
<td>2 1/2 Hours</td>
</tr>
<tr>
<td>China Sit-Down Breakfast</td>
<td>1 per 25</td>
<td>$175.00</td>
<td>$50.00</td>
<td>2 Hours</td>
<td>2 Hours</td>
</tr>
<tr>
<td>China Sit-Down Lunch</td>
<td>1 per 25</td>
<td>$175.00</td>
<td>$50.00</td>
<td>2 Hours</td>
<td>2 Hours</td>
</tr>
<tr>
<td>China Sit-Down Dinner</td>
<td>1 per 25</td>
<td>$225.00</td>
<td>$50.00</td>
<td>2 1/2 Hours</td>
<td>2 1/2 Hours</td>
</tr>
</tbody>
</table>

**China Service**
All seated meal functions (breakfast, lunch and dinner) are served with china and glassware, unless otherwise specified by the Customer. All other events, and exhibit hospitality catering are accompanied by high-grade disposable service-ware. If a client would like to upgrade those services previously mentioned a china charge of $3.00 per person plus tax would be applied.

*For any China Buffet or Disposable Buffet service that is upgraded to China, an additional staffing fee will apply; one (1) additional attendant per (50) guest is required and at a charge of $175.00 per 4 hour period plus tax.
Taxes & Fees

TABLECLOTHS

All tables for meal functions are dressed with standard house linen and napkins. 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/SFS is not responsible for any non-Aramark linen.

COAT CHECK RATES

Hosted Coat Check

<table>
<thead>
<tr>
<th>NUMBER OF ATTENDEES</th>
<th>PRICE (up to 6 hours)</th>
<th>PRICE (each additional hour)</th>
<th>NUMBER OF STAFF</th>
</tr>
</thead>
<tbody>
<tr>
<td>Up to 100</td>
<td>$350.00</td>
<td>$50.00</td>
<td>2</td>
</tr>
<tr>
<td>Up to 300</td>
<td>$750.00</td>
<td>$100.00</td>
<td>4</td>
</tr>
<tr>
<td>Up to 500</td>
<td>$900.00</td>
<td>$125.00</td>
<td>5</td>
</tr>
<tr>
<td>Up to 750</td>
<td>$1050.00</td>
<td>$150.00</td>
<td>6</td>
</tr>
<tr>
<td>Up to 1000</td>
<td>$1300.00</td>
<td>$175.00</td>
<td>8</td>
</tr>
<tr>
<td>Up to 1250</td>
<td>$1550.00</td>
<td>$225.00</td>
<td>9</td>
</tr>
<tr>
<td>Up to 1500 *</td>
<td>$1800.00</td>
<td>$250.00</td>
<td>10</td>
</tr>
</tbody>
</table>

*For Conventions and Trade Shows: For social events and events requiring services above 1500 attendees please speak to your sales representative for details.

CASH COAT / BAGGAGE CHECK

Standard Rate – October through April
$350.00 service fee (up to 6 hours) +$75.00 each additional hour
Attendee pays $3.00 per item checked
Multiple day discount: $250.00 service fee for second day and beyond
In lieu of an upfront fee there will be a $750.00 minimum for 4 attendants per day

Summer Rate – May through September
$250.00 service fee (up to 6 hours) +$40.00 each additional hour
Attendee pays $3.00 per item checked
In lieu of an upfront fee there will be a $750.00 minimum for 4 attendants per day or $350.00 minimum for 2 attendants per day
Convention Cafes & Restaurants

OVERVIEW
Great culinary concepts extend beyond the boundaries of imaginative banquet fare. Your Aramark/SFS sales professional will discuss how best to use our convention cafes and restaurants to serve event exhibitors and attendees. Please review all exhibit floor plans with your Aramark/SFS sales professional to ensure adequate foodservice areas.

CONVENTION CAFES AND RESTAURANTS
(Permanent & Temporary Food and Beverage Locations)
Aramark/SFS reserves the right to open and close convention cafes & restaurants based on sales history, show demand and in consultation with show management. Each location sales must meet a minimum of $2,000.00 in total cash sales per four-hour period. If sales total less than $2,000.00 per location, the client will be responsible for the difference, plus an additional $550.00 for each additional hour for each location.

In some cases, a Temporary Dining Unit (portable food and beverage outlet) rather than one of our permanent café or restaurant locations will be requested or deemed necessary. Due to electrical requirements for portable dining units floor plans of exact location are due 14 days prior to events start date. If any changes or adjustments are made to the location a $500.00 electrical move fee will be applied.
Catering Guidelines

GUARANTEES
To ensure the success of your event(s) it is necessary we receive your “final guarantee” (confirmed attendance) for each meal function by the following schedule:

- Events up to 500 people require the 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 2,501 people require the final guarantee seven (7) business days prior to the first event.

Please note the above schedule excludes weekends and holidays.

Once the final guarantee is due, the count may not be decreased. For every event, the caterer shall be prepared to serve 5% over the final guarantee, up to 50 meals. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

CANCELLATION POLICY
Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee 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 provided will result in a fee equal to 100% of the charges on the affected event order(s).

MINIMUM REQUIREMENT FOR MEAL FUNCTIONS
There is a minimum guarantee of 25 people for all meal functions (seated or buffet). If the guarantee is less than 25 people, a $150 fee plus tax will apply.

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.