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.
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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.”
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 dozen
Chocolate chunk, sugar butter, oatmeal raisin, white chocolate macadamia, peanut butter

DESSERT BARS $70 per dozen
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, Furry Hot Cheetos, pretzels, M&M’s, Milk Duds

LOCAL FARMERS MARKET $25 per person
Individual crudités 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.
DRINKS

INDIVIDUAL

**ASSORTED SOFT DRINKS**

PEPSI PRODUCTS* $5

**PERRIER SPARKLING WATER** $6

**OUR PRIVATE LABLED 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 15 per flavor)
7 oz, Strawberry-banana, raspberry, mango-lime-coconut

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

**ARROWHEAD WATER** $90
(5 gallon)

**AQUAFRESCA** $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

**KEURIG PACKAGE** $400 per package
Make-It-yourself Keurig single brew machine that contains four packages of 24 cups (96 cups total) with choice of: regular coffee and/or Earl Grey and green teas, five gallons water, condiments.

(Requires 120 volt. 15.3 amp electrical)

**24 K-CUP REPLENISHMENT** $85 per package
Choice of regular coffee, decaf coffee, Earl Grey and green teas, replenish 10 gallon water, appropriate condiments

**FRESH BREWED FAIR TRADE COFFEE** $75 per gallon
Regular and decaffeinated Bodhi Leaf coffee, includes half and half, Truvia, Sugar in the Raw and Equal

+ **ALMOND MILK, OAT MILK** $6 per quart

+ **MONIN SYRUPS** vanilla, sugar free vanilla, caramel, hazelnut $25 per bottle

**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** with pineapple, mango or peach $65 per gallon

**JUICE** $60 per gallon
Orange, cranberry, apple or grapefruit

**SPA WATER** $65 per gallon
Choice of spa water cucumber-lime-mint, strawberry-basil

Not recommended for parties of over 25 people

**KEURIG PACKAGE** $400 per package
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(Requires 120 volt. 15.3 amp electrical)

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*Coke Products available on request.

**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.

![Humbly Good Coffee](image)

![Bohdi Leaf](image)

**FAIR TRADE CERTIFIED**

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![Bodhi Leaf](image)
## SNACKS

### INDIVIDUAL

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<table>
<thead>
<tr>
<th>Item</th>
<th>Price per dozen</th>
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<tbody>
<tr>
<td>ASSORTED FULL SIZE CANDY BARS</td>
<td>$58</td>
</tr>
<tr>
<td>SALTED CARAMEL COOKIE</td>
<td>$60</td>
</tr>
<tr>
<td>JUSTIN’S PEANUT BUTTER CUPS</td>
<td>$84</td>
</tr>
<tr>
<td>CHEWY MARSHMALLOWS BAR</td>
<td>$75</td>
</tr>
<tr>
<td>FRENCH ONION DIP</td>
<td>$6.50</td>
</tr>
<tr>
<td>HOUSE-MADE TORTILLA CHIPS</td>
<td>$6.50</td>
</tr>
<tr>
<td>CALIFORNIA GUACAMOLE</td>
<td>$12.50</td>
</tr>
<tr>
<td>CALIFORNIA MIXED NUTS</td>
<td>$8</td>
</tr>
<tr>
<td>PITA CHIPS &amp; HOUSE-MADE HUMMUS</td>
<td>$8</td>
</tr>
<tr>
<td>LOCAL SEASONAL FRESH FRUIT</td>
<td>$9.50</td>
</tr>
<tr>
<td>MINI PRETZELS</td>
<td>$54</td>
</tr>
<tr>
<td>PEANUTS</td>
<td>$54</td>
</tr>
<tr>
<td>ALMONDS</td>
<td>$54</td>
</tr>
<tr>
<td>CASHEWS</td>
<td>$75</td>
</tr>
<tr>
<td>GOURMET “POPS” POPCORN</td>
<td>$75</td>
</tr>
<tr>
<td>KETTLE CHIPS</td>
<td>$54</td>
</tr>
<tr>
<td>TRAIL MIX</td>
<td>$75</td>
</tr>
<tr>
<td>BEEF JERKY</td>
<td>$80</td>
</tr>
<tr>
<td>MOZZARELLA OR CHEDDAR CHEESE STICKS</td>
<td>$55</td>
</tr>
<tr>
<td>KASHI, CLIF, KIND AND THINK THIN BARS</td>
<td>$75</td>
</tr>
<tr>
<td>PEELED DRIED FRUIT SNACKS</td>
<td>$85</td>
</tr>
<tr>
<td>DANG TOASTED COCONUT CHIPS</td>
<td>$80</td>
</tr>
<tr>
<td>INDIVIDUAL VEGGIE CUPS</td>
<td>$100</td>
</tr>
<tr>
<td>MARKET FRESH WHOLE FRUIT</td>
<td>$45</td>
</tr>
<tr>
<td>INDIVIDUAL CHIOBANI GREEK YOGURTYS</td>
<td>$75</td>
</tr>
<tr>
<td>HARBED BOILED CAGE FREE EGGS</td>
<td>$30</td>
</tr>
<tr>
<td>FRESH FRUIT CUPS</td>
<td>$30</td>
</tr>
<tr>
<td>GREEK YOGURT PARFAITS</td>
<td>$95</td>
</tr>
<tr>
<td>COCONUT CHIA PARFAITS</td>
<td>$95</td>
</tr>
</tbody>
</table>

### SHARED

Minimum 12 servings

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF JERKY</td>
<td>$80</td>
</tr>
<tr>
<td>FRIED KETTLE CHIPS</td>
<td>$6.50</td>
</tr>
<tr>
<td>CHEFMADE FLASH FRIED KETTLE CHIPS</td>
<td>$6.50</td>
</tr>
<tr>
<td>HOUSE-MADE TORTILLA CHIPS</td>
<td>$6.50</td>
</tr>
<tr>
<td>CALIFORNIA GUACAMOLE</td>
<td>$11</td>
</tr>
<tr>
<td>CALIFORNIA MIXED NUTS</td>
<td>$8</td>
</tr>
<tr>
<td>PITA CHIPS &amp; HOUSE-MADE HUMMUS</td>
<td>$8</td>
</tr>
<tr>
<td>LOCAL SEASONAL FRESH FRUIT</td>
<td>$9.50</td>
</tr>
<tr>
<td>FRESH FRUIT PLATTER</td>
<td>$9.50</td>
</tr>
<tr>
<td>GREEK YOGURT PARFAITS</td>
<td>$95</td>
</tr>
<tr>
<td>COCONUT CHIA PARFAITS</td>
<td>$95</td>
</tr>
</tbody>
</table>

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 Bodhi 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

BREAKFAST SANDWICHES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caramelized French toast with fresh strawberry compote, whipped butter and mascarpone cream with a starter of sliced fruit and honey citrus yogurt, crispy potato cakes, country sausage links, freshly baked pastries</td>
<td>$36</td>
</tr>
</tbody>
</table>

SCRAMBLED EGGs

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>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 baked freshly baked pastries</td>
<td>$40</td>
<td></td>
</tr>
</tbody>
</table>

BREAKFAST STRATA

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>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</td>
<td>$44</td>
</tr>
</tbody>
</table>

BUFFETS

RISE AND SHINE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted muffins, danish and bagels, whipped cream cheese, sliced fruit</td>
<td>$28</td>
<td></td>
</tr>
</tbody>
</table>

HEALTHY START

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh fruit salad with watermelon, cantaloupe, pineapple, grapes, Greek yogurt, granola, bananas, whole wheat English muffins and peanut butter</td>
<td>$30</td>
<td></td>
</tr>
</tbody>
</table>

BACON AND EGGS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
<th>Description</th>
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<tbody>
<tr>
<td>Fresh fruit salad, watermelon, cantaloupe, pineapple, grape, scrambled eggs*, breakfast potatoes, bacon, freshly baked croissants and muffins</td>
<td>$39</td>
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</table>

DON'T MISS OUT ON OUR BUFFET ENHANCEMENTS ON THE NEXT PAGE!

ENHANCEMENTS FOR YOUR BUFFET

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

BREAKFAST SANDWICHES

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>$13 each (enhancement order)</td>
<td>Freshly baked croissant, bacon egg* and cheddar cheese</td>
</tr>
<tr>
<td>$19 each (à la carte order)</td>
<td>Freshly baked croissant, sausage sausage, egg* and cheddar cheese</td>
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HEALTHY START

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<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Egg* prepared to order, diced ham, red and green bell peppers, spinach, mushrooms, salsa and shredded cheddar and jack cheeses</td>
<td>$36</td>
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BISCUITS AND GRAVY

<table>
<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Irish steel cut oatmeal, brown sugar, sliced almonds, local honey, dried cranberries and 2% milk</td>
<td>$18</td>
</tr>
</tbody>
</table>

CEREAL BOWLS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
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<tbody>
<tr>
<td>Assorted individual bowls of cereal with whole, 2% and non-fat milks</td>
<td>$8</td>
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BUFFETS

RISE AND SHINE

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DON'T MISS OUT ON OUR BUFFET ENHANCEMENTS ON THE NEXT PAGE!
**BOXED**

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.

**SANDWICHES & WRAPS**

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

- **TUNA SALAD SANDWICH** $34 per person
  Albacore tuna salad on multi-grain bread

- **HAM AND CHEESE SANDWICH** $35 per person
  Ham and swiss on pretzel croissant

- **ITALIAN HOAGIE** $37 per person
  Genoa salami, pepperoni, cured ham and provolone

- **TURKEY SANDWICH** $35 per person
  Smoked turkey and pepper jack cheese on multigrain wheat

- **CHICKEN RANCH WRAP** $35 per person
  Romaine lettuce, grilled chicken, cheddar cheese, cucumber, with ranch dressing in a spinach tortilla

- **GLUTEN FREE**
  - **CHICKEN SALAD** $40 per person
    Udi’s gluten free bread filled with diced chicken, mayonnaise, diced green apple, dried cranberries, almond slivers, arugula

- **VEGAN DETOX WRAP** $40 per person
  Cauliflower wrap, kale, cabbage, almonds, carrots, sesame dressing

- **VEGETARIAN**
  - **PORTOBELLO SANDWICH** $33 per person
    Focaccia, portobello mushroom, spinach, roasted red peppers

- **TOMATO AND MOZZARELLA** $33 per person
  Olive ciabatta, fresh basil, pesto aioli

- **SALADS**
  - **KALE WALDORF** $36 per person
    Mixed Arugula and Kale, dried cranberries, sliced apples, candied walnuts, crumbled feta, red grapes, balsamic vinaigrette

- **COBB** $36 per person
  Frisée and Romaine, grilled chicken, sliced apples, blue cheese crumbles, bacon, candied walnuts, balsamic vinaigrette dressing

*All menu prices are subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. **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.**
## Buffets

### Salads & Sandwiches Buffet
$48 per person

**Traditional Potato Salad**
- Cheddar and anguila

**Smoked Turkey on Chabatta**
- Cheddar and arugula

**Vegetarian Spinach Wrap**
- Hummus, cucumber, roasted red pepper, arugula and feta

**Dessert**
- Dill pickle spears, house made kettle chips

**Soup & Salads Buffet**
$45 per person

**Choice of two house soup enhancements along with the following salads:**

- **Field Green Salad**
  - with seasonal vegetables, ranch and lemon vinaigrette dressing

- **Cucumber Salad**
  - Creamy cucumber, dill and red onion

- **Gnocchi Pasta Salad**
  - with spinach, lemon, 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

**Dessert**
- Snickerdoodle cookies, cheesecake bars

### Deli Buffets

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

### Buffets

### Asian Fusion
$55 per person

**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 shitake mushroom sauce

**Pan Roasted Salmon**
- with Green Papaya Slaw

**Sides**
- Potato salad

**Dessert**
- Snickerdoodle cookies, cheesecake bars

### Mediterranean
$55 per person

**Mixed Salad**
- Spinach and green leaf lettuce, carrot ribbons, cucumber, feta cheese, white beans, myer lemon vinaigrette

**Tomato and Cucumber Salad**
- with red onion and herbed sour cream dressing

**Tagine Chicken**
- with lemon and green olives and raisins

**Citrus Yogurt Salmon**

**Sides**
- Balsamic spiced pilaf, mixed vegetables, baby carrots with saffron butter

**Dessert**
- Choose two selections above

### California
$55 per person

**Chopped Kale Waldorf**
- Apples, walnuts, cranberries, goat cheese, balsamic vinaigrette

**California Salad**
- Gem lettuce, roasted baby new potatoes, cherry tomatoes, haricot vert, tarragon dressing

**Spring Chicken**
- with lemon herb jus

**Smoked Pork Loin**
- with grilled apples

**Sides**
- Roasted green and yellow zucchini, creamy polenta

**Dessert**
- Choose two selections above

### Latin
$53 per person

**Latin Salad**
- Mixed romaine, cucumber and carrots, cotija cheese, shredded cheddar cheese, pepitas, roasted tomatoes, tortilla strips, southwest caesar dressing and blood orange vinaigrette

**Arugula and Spinach Salad**
- with jicama and mango, cilantro, avocado-lime dressing

**Chickpea Mole Verde**
- Build your own-ano-pork Carnitas with crema and salsa roja

**Hot Street Corn**
- off the cob with poblano chili, cotija cheese, lime cilantro aioli

**Sides**
- Cilantro and charred onion rice pilaf, smashed pinto beans

**Dessert**
- Choose two selections above

### Italian
$53 per person

**Traditional Caesar Salad**
- Arugula salad with white bean, lemon vinaigrette, shaved parmesan, cracked black pepper

**Chicken Picatta**
- with lemon caper butter sauce

**Sides**
- Roasted green and yellow zucchini, creamy polenta

**Dessert**
- Choose two selections above

### Hot Buffets

### Asian Fusion
$55 per person

**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 shitake mushroom sauce

**Pan Roasted Salmon**
- with Green Papaya Slaw

**Sides**
- Potato salad

**Dessert**
- Snickerdoodle cookies, cheesecake bars

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$55 per person

**Mixed Salad**
- Spinach and green leaf lettuce, carrot ribbons, cucumber, feta cheese, white beans, myer lemon vinaigrette

**Tomato and Cucumber Salad**
- with red onion and herbed sour cream dressing

**Tagine Chicken**
- with lemon and green olives and raisins

**Citrus Yogurt Salmon**

**Sides**
- Balsamic spiced pilaf, mixed vegetables, baby carrots with saffron butter

**Dessert**
- Choose two selections above

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$55 per person

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- Gem lettuce, roasted baby new potatoes, cherry tomatoes, haricot vert, tarragon dressing

**Spring Chicken**
- with lemon herb jus

**Smoked Pork Loin**
- with grilled apples

**Sides**
- Roasted green and yellow zucchini, creamy polenta

**Dessert**
- Choose two selections above

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$53 per person

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$53 per person

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- Arugula salad with white bean, lemon vinaigrette, shaved parmesan, cracked black pepper

**Chicken Picatta**
- with lemon caper butter sauce

**Sides**
- Roasted green and yellow zucchini, creamy polenta

**Dessert**
- Choose two selections above

### Hot Buffets

**Gumbo**

**Tomato Bisque**

**Lentil**

**Chicken Tortilla**

**Roasted Corn Chowder**

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Additional cost to add gluten free or vegan consult your sales manager.
ENTRÉES

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Entrées include chef’s specialty breads and creamery butter, choice of starter salad and dessert, iced tea and iced water upon request, add soft drinks for $5 each, bottled water for $5 or coffee for $6.25 per person. Entrée menus are designed for 25 or more people with service for up to two hours.

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 shalot 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, crumbled feta cheese, red grapes, balsamic vinaigrette

SALAD STARTER

ENTRÉES

HOT ENTRÉES

LUNCH ENTRÉES
CITRUS HERBED MARINATED CHICKEN BREAST $58 per person
Garlic pan jus, weiser farm pea puree, potatoes, market fresh vegetables

BASEBALL SRIRLOIN STEAK $56 per person
Double roasted potatos bravas, peppercorn sauce, market fresh vegetables

CA SHRIMP AND GRITS $54 per person
Chopitie grilled prawns, Anaheim chili polenta with fiscailini cheddar, padi pan squash

PAN SEARED SALMON $54 per person
Brown rice with corn and edamame, roasted kocha squash, asparagus

DINNER ENTRÉES
FRENCHED ROASTED CHICKEN $52 per person
Dijen 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, broccolini

BAROLO BRAISED SHORT RIBS $56 per person
Yukon gold mashed potatoes, root vegetable hash, braised kale

LOCAL SEA BASS Market price
Potato grain, buttered green beans almondine

VEGETARIAN
Choose one option to accompany your entrée selection for vegetarian guests

YELLOW CURRY TOFU $45 per person
Grilled japanese eggplant, jasmine rice

MARKET RISOTTO $45 per person
Seasons best vegetables, parmesan creme

SEASONAL VEGAN RAVIOLI $30 per person
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
Lemon grilled chicken, rustic greens of arugula and kale and spinach, shaved fennel, yellow beets, oven roasted cherry tomatoes, artisan grains, green goddess vinaigrette

STEAKHOUSE WEDGE
$40 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
Heavily chocolate cake, crutony 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 mouse 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 menus 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.

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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
$8.50 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
$9.50 each
Arugula, candied pecans, bleu cheese crumbles, teardrop tomato, balsamic vinaigrette

HOT BITES

BEF BARBACOA TAQUITO
$8.50 each

CHICKEN QUESADILLA
$8 each
Cilantro dip

SMOKED BRISKEt PICADILLO
$9 each

LOBSTER AND SWEET CORN
$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
$7 each

PHILLY CHEESESTEAK SPRING ROLL
$8.50 each

LAMB LOLLIPOP
$9.50 each
Chimichurri sauce

TRUFFLE AND WILD MUSHROOM
ARANCINI
$7 each

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

IMPOSSIBLE SLIDER
$11 each
Vegan Cheddar, caramelized onion

SAVORY PAstry & TARTS

FIG & MASCARPONE PHYLLO
$7.50 each

SMOKED CANDIED BACON JAM TART
$8 each

À LA CARTE

HOT DIPS
$8.50 per person
Spinach artichoke dip and flatbread
Cheesy chorizo dip and tortilla chips
Swiss, gryevar, white wine fondue and crusty bread tubes

VÉGETARIEN

VEGETABLE WELLINGTON
$7.50 each

VEGETABLE SAMOSA
$7.50 each

FRIED ARTICHOKE HEART AND BOURSIN CHEESE
$7.50 each

SPANAKOPIITA
$7 each

VEGAN

GOCHUJANG CAULIFLOWER
$7.50 each

FALAFEL FILLED MUSHROOM
CAPS
$7 each

BLACKBEAN EMPANADA
$7.50 each

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RECEPTION STATIONS

Choose from our reception stations for a unique eating experience!

GOURMET HOT DOGS**
$14 per person | 1 pc per person
Choose 2 of the following:
BACON WRAPPED HOT DOGS
PLAIN ALL BEEF DOGS

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 1 of the following:
VEGETABLE POTSTICKER
CHICKEN THAI SPRING ROLL
FIREFRACKER SHRIMP
CHICKEN LEMONGRASS POTTSTICKER
EDAMAME POTTSTICKER
CRAB RANGOON
Served with sweet chili sauce, spicy mustard, soy sauce

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.

GOURMET TOAST
$10 per person | 8 oz per person
Choose 1 of the following:
AVOCADO
Smoked sea salt, togarashi, 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

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.

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

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

Display stations

THEMED STATIONS

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$20 per person | 3 pcs per person
Choose 1 of the following:
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CHICKEN THAI SPRING ROLL
FIREFRACKER SHRIMP
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Heirloom tomato, sea salt, basil olive oil,
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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

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DISPLAY STATIONS

FARM FRESH SEASONAL CRUDITÉS
$11 per person
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## 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: Cazadores Tequila, Johnnie Walker Black Whisky, Grey Goose Vodka, Bacardi 8. House Domestic Beer: Michelob Ultra, O’Douls (on request), House Import Beer: Modelo, Heineken, Dos Equis. 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. |

### 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

### BEER, WINE, SODA
- 1hr: $26
- 2hr: $30
- 3hr: $35
- 4hr: $40
- Add’l hr: $10

### PREMIUM WINE
- $12
  - J Lohr Riverstone Chardonnay
  - J Lohr Seven Oaks Cabernet Sauvignon

### IMPORTED AND CRAFT BEER
- $10 ++

### DOMESTIC BEER
- $9

### BOTTLED WATER
- $5

### SOFT DRINKS (PEPSI)
- $5

### 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

<table>
<thead>
<tr>
<th>Premade, bar-quality cocktails</th>
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<td>$14 ++</td>
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### ON THE ROCKS

#### AVIATION
Made with Larios®, a lighter tasting juniper and citrus gin with classic flavors of dry cherry, lemon, and a hint of violet

#### COSMOPOLITAN
This pink cocktail blends imported EFFEN® vodka with tart flavors of cranberry, triple sec, lemon, and lime

#### MAI TAI
Made special with authentic flavors of orgeat, coconut, pineapple and orange, as well as a custom blend of Cruzan® Light and Dark rums

#### CLASSIC OLD FASHIONED
Staying true to the classic recipe, mixed with Knob Creek®, a Small Batch Bourbon Whiskey, bitters, and orange

#### JALAPEÑO PINEAPPLE MARGARITA
Tres Generaciones® Plata Tequila, triple sec liqueur and pineapple flavor and the heat from the jalapeño make it memorable

All menu prices are subject to change.

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

HOUSE REDS
CABERNET SAUVIGNON
Canyon Road
$540 per case

PINOT NOIR
Canyon Road
$540 per case

PREMIUM REDS
PINOT NOIR
Cavelier Road, Monterey
$504 per case

Meomi, California
$816 per case

La Crema, Sonoma Coast
$792 per case

CABERNET
Louis Martinis, 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

ROSE
Kendall Jackson Vintners Reserve,
California
$480 per case

SIP Certified
Produced under certified CA sustainable winegrowing alliance standards

Produced using sustainable growing methods

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

STAFFING
BUFFET $1 (per 100 guests)
BUFFET SERVICE ATTENDANT $1 (per 100 guests)
TICKET-TAKER $1 (per 100 guests)
CHEF/CARVER
CONTINUOUS SERVICE ATTENDANT
CONSUMPTION BEVERAGE ATTENDANT
$200 each for a four (4) hour minimum ($50 each additional hour)

SERVICE FEES
DELIVERY FEE $65 for all orders $500 net or less

SMALL MEAL FEE
Buffet or sit down less than 50 people $150 per hour service

CHINA SERVICE Fee
For exhibits in the Exhibit Halls $3.50 per person
RECEIVING & HANDLING FEES
Ask your sales specialist for details
STORAGE FEES
Ask your sales specialist for details
BAR GUARANTEE
Each bar requires a bartender fee of $200 per 4 hour shift
UPGRADES
DEDICATED CAPTAINS Fee applies to each captain $250 per 4 hour shift
GREETERS OR USHERS $200 per 4 hour shift
ITEM PLACEMENT Menus, books, towels, etc. $1 per item/setting
WINE STEWARDS 1 steward per 30 people $200 per 4 hour shift
All shifts are a minimum of four (4) hours, each additional hour and all applicable taxes and service charges apply.

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 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 16% service charge and applicable California Sales Tax, currently at 7.25%.

Please note that service charges are taxable in California.
Labor fees are subject to applicable California Sales Tax. Qualified non-profit entities are subject to 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 orders valued at $500 or less “NET” will be subject to a $150 delivery fee. There is a minimum guarantee of 50 people for all meal functions. When the guarantee is less than 50 people, a $150 fee plus tax could apply.

SERVICE CHARGE & DELIVERY FEES
This service (delivery) charge is not intended to be a tip, or gratuity for the benefit of employees; however please note that 14.46% of the service charge is distributed to certain employees as additional wages.

GUARANTEES
To ensure the success of your event(s), it is necessary that we receive your “Final Guarantee” (confirmed attendance) for each meal function utilizing the following scheduling:
• Events up to 500 people require a Final Guarantee three (3) business days prior to the first event.
• Events between 501 – 2500 people require the Final Guarantee five (5) business days prior to the first event.
• Events over 2500 people require the Final Guarantee seven (7) business days prior to the first event.

Please note that the above schedule excludes weekends and holidays. Once the scheduled Final Guarantee is submitted, the count may not be decreased.

OVERAGE
For every plated event, Aramark shall be prepared to accommodate 5% over the final guarantee, up to a maximum of 50 meals. This excludes buffet, box lunches and breaks. The client will be charged based upon the final guarantee or the actual number of meals served, whichever is greater. Aramark will make every effort to accommodate increases to your count(s) after the final guarantee is due. However, any increases exceeding 10% of the final guarantee will be subject to a 10% surcharge.

If the count increases within the final guarantee timeline, the 5% overrun 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 meal requests are due 21 days in advance of your event. These special meal requests are to be included in your final guaran- teed attendance.

CANCELLATION POLICY
Cancellation of any convention or individual event must be sent in writing to your designated Aramark Sales Professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee payable to Aramark equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the Final Guarantee has been received will result in a fee equal to 100% of the charges on the affected event order(s).

AMENITIES & MENU SERVICES TABLE STANDARDS
The Aramark minimum standard for a plated-based meal is for the service at tables of ten (10) guests with one (1) server per 30 guests. For buffet meals, all total number of the Aramark minimum standard is one (1) server per 75 guests. An additional labor fee will be billed 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 $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 paperware/saucers for all attendees. Coffee service is $1.00 per guest for a four (4) hour minimum.

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

TIMETABLE FOR A SUCCESSFUL EVENT
60 DAYS: Deposit Signed Service Agreement/Contract Due
45 DAYS: Food and Beverage Specifications Due
21 DAYS: Signed Event Order Due
7 DAYS: 100% of Total Payment and Guarantee Due

WORLD HEALTHY MENU
FOR QUESTIONS & ORDERS CALL 714-765-8800
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WORLD HEALTHY MENU
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