

SAVOR...

Exhibit Catering Menu

Please submit all orders by:

Tuesday, June 30, 2020

Catering Sales Manager:

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Exclusive Catering Company

McCormick Place Convention Center



SAVOR...



WITH OUR GUESTS IN MIND

From our commitment to purchase locally, to our use of antibiotic-free poultry and meats, to the socially and environmentally responsible coffee we serve, even the way we clean and sanitize our dishes, SAVOR... Chicago's ongoing commitment to environmental stewardship is at the heart of everything we do. We set the standard for excellence in sustainability in convention centers.

Our commitment to purchasing locally currently includes making 30% of our purchases from local producers and suppliers as well as growing more than 6,000 pounds of produce in our 2.5 acre Rooftop Garden. We are proud of our pledge to do our part to reduce the overuse of antibiotics by using chicken, pork and beef in our menu that is raised without the routine use of antibiotics. With each meal we serve we are encouraging ranchers and farmers to move away from overemployment of medicine in raising farm animals. Finally, SAVOR... Chicago made McCormick Place the first convention center in the country to make the switch to e-water for sanitizing,

SAVOR...Chicago has been recognized for its sustainability leadership and innovation including Green Seal* certification, International APEX certification in sustainability for the entire McCormick Place campus, certification by the Green Meetings Industry Council, an Illinois Governor's Award for sustainability and recognition from the Environmental Protection Agency (EPA) for leadership, education and outreach, including winning the EPA's National Food Recovery Challenge.

ILLINOIS GOVERNOR'S SUSTAINABILITY AWARD

The Illinois Governor's Sustainability Award recognizes the organization that demonstrates a commitment to economy, society and the environment through outstanding and innovative sustainability practices. In recognizing SAVOR...Chicago, the Governor commended SAVOR's green practices, "Your organization's commendable green practices serve as a model of environmental stewardship for residents, businesses and institutions throughout our state. Implementing energy efficiency upgrades, fuel savings, pollution and waste reductions, and other sustainability improvements requires vision, strong leadership, and the dedication of individuals throughout an organization."

GREEN SEAL CERTIFICATION

In 2013, through association with the University of Chicago's Green Restaurant Research Team and the Green Chicago Restaurant Coalition, SAVOR...Chicago was the first convention center to receive Green Seal certification for environmentally responsible food purchasing, operations and management.

SAVOR...Chicago meets Green Seal™ Standard GS-55 based on purchase of sustainably-sourced food, waste minimization, use of verified environmentally-preferable products, and conservation of energy and water. GreenSeal.org

APEX/ASTM INTERNATIONAL FOOD AND BEVERAGE SUSTAINABILITY STANDARD

Spearheaded by the U.S. Environmental Protection Agency and their relationship with the Green Meeting Industry Council, these standards were developed in collaboration between APEX (the Convention Industry Council's Accepted Practices Exchange) and ASTM, an ANSI certified international standard development organization. These standards were developed with the goal of creating more sustainable meetings and events. These measurable standards hold both suppliers and planners accountable for implementation and are complementary to other meeting industry recognized standards. The eight categories of the standards include staff management and environmental policy, communication, waste management, energy, air quality, water, procurement and community partners.

ENVIRONMENTAL PROTECTION AGENCY (EPA) RECOGNITION

2015 EPA Recognition of Outstanding Waste Reduction Efforts
2013 National Winner of EPA Food Recovery Challenge

2013 EPA Honorable Mention for Education and Outreach
2013 EPA Honorable Mention for Leadership

SAVOR...

BREAKFAST SANDWICHES AND ENHANCEMENTS

Items are sold individually. Minimum order of one dozen per selection per order.

ENGLISH MUFFINS • \$7.50

Sausage, Egg and White Cheddar Cheese

or

Egg and White Cheddar Cheese

CROISSANTS • \$8.50

Applewood Bacon, Egg and Fontina Cheese

or

Egg, Roasted Vegetable and Fontina Cheese

BURRITOS • \$8.50

Roasted Poblano Pepper, Egg, Chorizo, Potato and Monterey Jack Cheese

Served with Salsa Roja

or

Roasted Poblano Pepper, Egg, Potato and Monterey Jack Cheese

Served with Salsa Roja

HEALTHY STARTS • \$8.50

Egg White, Roasted Red Pepper, Baby Spinach, Turkey Sausage and Low Fat Swiss on a Whole Wheat Focaccia Roll

or

Egg White, Roasted Red Pepper, Baby Spinach and Low Fat Swiss Cheese on a Whole Wheat Focaccia Roll

BISCUITS • \$8.00

Country Ham, Egg and Smoked Gouda Cheese

or

Egg, Portobello Mushroom, Roasted Tomato and Smoked Gouda Cheese

FRUIT & YOGURT PARFAIT • \$7.00

Greek Yogurt with Seasonal Fruit Preserves and Locally Produced Gluten-Free Maple Pecan Granola



BERRIES & CREME FRAICHE CONES • \$8.00

Fresh Berries uniquely displayed in Waffle Cones Served with Honey “touched” Crème Fraiche

MINI FRITTATA • \$6.00

Minimum one dozen per flavor

Choose from the following flavors:

Prosciutto with Sundried Tomato, Baby Spinach and Fontina

Roasted Portobello, Red Pepper, Basil and Asiago

MAKE YOUR OWN

GREEK YOGURT PARFAIT BAR • \$10.50

Locally Made Greek Yogurt with a variety of toppings to include locally produced, Gluten-Free Maple Pecan Granola, Fresh Berries, Bananas Foster, Almonds, Seasonal Fruit Compote and Vanilla Infused Honey

BAGEL BAR • \$10.50

Selection of Sliced Bagels to include Plain, Cinnamon Raisin, Blueberry, Asiago and Poppy Served with a variety of Cream Cheese “Schmears” to include Plain, Strawberry, Honey-Cinnamon, Chive and Smoked Salmon

Low Fat Plain Cream Cheese available upon request

GRAB & GO BREAKFAST BOX • \$20.00

Raspberry Danish, Hard Boiled Egg, Greek Yogurt and Grapes

Smoked Salmon, Plain Bagel, Cream Cheese, Tomato, Cucumber, Hard Boiled Egg and Fruit Salad (+\$3.00 additional)

Petite Plain and Chocolate Croissant, Butter, Raspberry Preserves, Brie Cheese and Grapes
Banana Bread, Butter, Nut Free Snack Mix, Cheddar Cheese, Fruit and Greek Yogurt

Blueberry and Cinnamon Chip Scones, Cottage Cheese, Hard Boiled Egg and Berries

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SAVOR...

BREAKFAST ADDITIONS

Sold per dozen unless otherwise stated. Minimum order of one dozen per selection.

FRESHLY BAKED MUFFINS • \$44.00

Blueberry, Chocolate Chip, Banana Nut or Chef's Daily Assortment

BREAKFAST BREAD SLICES • \$43.00

Zucchini, Banana, Lemon Poppy, Carrot Cake or Chef's Daily Assortment

BAGELS AND CREAM CHEESE • \$44.00

Plain, Cinnamon Raisin, Everything, Poppy or Chef's Daily Assortment
Served with Regular and Light Cream Cheese

FRESHLY BAKED DANISH • \$44.00

Raspberry Palmier, Classic Cheese, Almond, Caramel Apple or Chef's Daily Assortment

FRESHLY BAKED CROISSANTS • \$48.00

Plain, Chocolate, Almond or Chef's Daily Assortment

DONUT HOLES • \$21.00

Chocolate, Plain and Powdered Sugar

CINNAMON ROLLS • \$45.00

HOUSE MADE WARM CINNAMON BUNS • \$56.00

Orange-Cream Cheese Icing



BISCOTTI • \$42.00

HARD BOILED EGGS • \$24.00

Peeled

BOXES OF CEREAL WITH MILK • \$54.00

Assorted General Mills Brand Cereals

ASSORTED YOGURTS • \$48.00

Assorted Regular and Low-Fat Flavors

ASSORTED GREEK YOGURTS • \$50.00

ASSORTED WHOLE FRUIT • \$33.00

HOUSE MADE GRANOLA BARS • \$54.00

SLICED SEASONAL FRUIT PLATTER • \$93.00

A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip
(Serves 12)

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SAVOR...

BOX LUNCHES

For orders of 12 or less there is a **2 selection maximum**. For orders of 13 or more there is a **3 selection maximum**. Sandwiches can be made into Low Carb Lettuce Wraps and will be served with Fruit Salad and Almonds. Gluten Free Bread is available upon request with advance notice and an additional fee of \$2.00 per box.

BOX SANDWICHES • \$29.00

Served with a Bag of Gourmet Potato Chips, Tortellini Pasta Salad and a Chocolate Chip Cookie

GRILLED CHICKEN BREAST SANDWICH

Provolone Cheese, Lettuce, Oven-Dried Tomatoes and Pesto Mayo on Asiago Cheese Pocket Bread

GRILLED FLANK STEAK SANDWICH

Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

HERB ROASTED TURKEY BREAST SANDWICH

Swiss Cheese, Lettuce, Tomato and Dijonaise on Whole Wheat Focaccia

“THE ITALIAN” SANDWICH

Genoa Salami, Capicola Ham, Provolone Cheese, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll

HICKORY SMOKED HAM SANDWICH

White Cheddar Cheese, Lettuce, Tomato and Honey Mustard on a Croissant



CAPRESE SANDWICH

Vine Ripened Tomatoes, Fresh Mozzarella Basil, Hearts of Romaine and Balsamic Drizzle on Ciabatta

GRILLED PORTOBELLO MUSHROOM SANDWICH

Lettuce, Oven-Roasted Tomato, Red Pepper Hummus and Sundried Tomato on Focaccia



BOX SALADS • \$29.00

Served with an Artisan Roll, Butter and a Chocolate Chip Cookie

BABY SPINACH AND STRAWBERRY SALAD

Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

LA GRILLED CHICKEN COBB SALAD

Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Bleu Cheese and Cheddar Cheese with Red Pepper Ranch

SOUTHWESTERN TURKEY SALAD

Mixed Baby Greens, Sweet Bell Pepper, Monterey Jack Cheese, Chile Spiced Corn and Tomato Relish, Roasted Turkey Breast and Tortilla Strips with Cilantro & Creamy Cotija-Lime Dressing

SONOMA QUINOA SALAD

Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Cranberries, Almonds, Coconut, Cilantro and Baby Spinach tossed in Lime Vinaigrette

CAULIFLOWER LENTIL SALAD

Roasted Peppers, Onions, Red Lentils, Baby Spinach and Sherry Vinaig

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SAVOR...

LUNCH SANDWICH PLATTERS

All Sandwich Platters are served with Individual Bags of Potato Chips and appropriate condiments. Each platter serves approximately six people. Gluten Free Bread is available upon request with advance notice and an additional fee of \$12.00 per platter.

CHEF'S DELICATESSEN PLATTER • \$118.00

Make your own Deli Sandwiches with Roast Beef, Turkey Breast, Ham, Swiss Cheese and Cheddar Cheese with Lettuce, Sliced Tomato, Condiments and a Selection of Sliced Breads

HERB ROASTED TURKEY BREAST SANDWICH PLATTER • \$93.00

Herb Roasted Turkey Breast, Swiss Cheese, Lettuce, Tomato and Dijonaise on Multigrain Bread

GRILLED FLANK STEAK SANDWICH PLATTER • \$93.00

Grilled Flank Steak, Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

HICKORY SMOKED HAM SANDWICH PLATTER • \$93.00

White Cheddar Cheese and Honey Mustard on a Croissant

THE ITALIAN SANDWICH PLATTER • \$93.00

Genoa Salami, Capicola, Provolone, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll

GRILLED CHICKEN BREAST SANDWICH PLATTER • \$93.00

Provolone Cheese, Lettuce, Oven-Dried Tomatoes and Pesto Mayo on Asiago Cheese Pocket Bread



CAPRESE SANDWICH PLATTER • \$93.00

Vine Ripened Tomatoes, Fresh Mozzarella, Hearts of Romaine, Basil and Balsamic Drizzle on Ciabatta

GRILLED PORTOBELLO SANDWICH PLATTER • \$93.00

Lettuce, Oven-Roasted Tomato, Red Pepper Hummus and Sundried Tomato on Focaccia

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SAVOR...

LUNCH SALAD PLATTERS

All Salad Platters are served with Individual Bags of Potato Chips and appropriate condiments.

GREEK VEGETABLE SALAD PLATTER • \$72.00

Mixed Greens, Hummus, Cucumbers, Roasted Peppers, Feta Cheese, Oregano and Red Onion with Greek Dressing

BABY SPINACH AND STRAWBERRY SALAD PLATTER • \$67.00

Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

L.A. GRILLED CHICKEN COBB SALAD PLATTER • \$90.00

Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Bleu Cheese and Cheddar Cheese with Red Pepper Ranch

MEDITERRANEAN COUSCOUS SALAD PLATTER • \$72.00

Large Couscous Pasta, Baby Spinach, Marinated Artichokes, Tomato, Red Onion, Cucumber, Kalamata Olives and Feta with Lemon-Oregano Vinaigrette

SIDE SALADS

Side Salads serve approximately six people.

MESCLUN SIDE SALAD • \$26.00

Mesclun Greens, Grape Tomato, Radish and Shaved Carrot with Italian Dressing

FRESH FRUIT SIDE SALAD • \$26.00

Seasonal Fruit with Agave Nectar

HOT STUFF

All items are served in boxes. Orders of four or more boxes will be served in a chafing dish. Each box serves approximately six people unless otherwise stated.

FIESTA CHICKEN BURRITO • \$52.00

Diced Chicken, Beans, Peppers, Onions and Chihuahua Cheese with Salsa Roja

FAMOUS KIELBASA SAUSAGE • \$52.00

Served on a Soft Roll with Appropriate Condiments

FAMOUS VIENNA FOOT LONG HOT DOG • \$46.00

All Beef Hot Dog on a Steamed Bun with Appropriate Condiments

CHICAGO STYLE DEEP DISH PIZZA • \$52.00

Cheese, Pepperoni, Sausage or Vegetable Pizza (12 slices per Pizza)

SONOMA QUINOA SIDE SALAD • \$26.00

Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Cranberries, Almonds, Coconut, Cilantro and Baby Spinach tossed in Lime Vinaigrette

CHEESE TORTELLINI SIDE SALAD • \$26.00

Roasted Market Vegetables and Creamy Pesto Dressing

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SAVOR...

BREAK PACKAGES

Pricing is based per person with a minimum guarantee of 12 people.
Service is “drop and go” to a booth.

TRAIL MIX BAR • \$16.00

Honey Toasted Oats, Almonds, Peanuts,
Dried Cherries, Dried Apricots, Dried
Bananas, Chocolate Chips, Toasted
Coconut, M&Ms and Yogurt Covered
Pretzels
Assorted Whole Fruit



MINI 'WICHES • \$18.00

Nutella and Banana
Brie and Apple
Cinnamon Raisin Bread with Cream Cheese
House Made Granola Bars
Assorted Whole Fruit

MIDWEST COMFORT • \$18.00

Cinnamon Spice Glazed Walnuts
Warm Soft Pretzel Sticks with Warm Beer
Cheddar Cheese Sauce and Honey Mustard
Pimento Cheese Spread with Flatbread and
Crackers

“MY KIND OF TOWN” • \$18.00

Individual Bags of “ChiTown Mix”
Gourmet Cheddar and Caramel Popcorn
Mini Chicago Style Hot Dogs with Tomato,
Onion, Neon Relish, Dill Pickle, Mustard and
Celery Salt
Eli’s Cheesecake Mini Bites

CANDY SHOPPE • \$16.00

Jar displays of M&Ms Candy, Lemonheads,
Chocolate Covered Pretzels, Jelly Beans,
Licorice Sticks, Skittles and Starburst Candy



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3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

BEVERAGES

There is a 3 Gallon Minimum for all beverages served per gallon.



STARBUCKS Regular Coffee • \$70.00 per gallon

STARBUCKS Decaffeinated Coffee • \$70.00 per gallon

Regular Coffee • \$60.00 per gallon

Decaffeinated Coffee • \$60.00 per gallon

Hot Tea • \$50.00 per gallon

Hot Chocolate • \$50.00 per gallon

Orange Juice • \$42.00 per gallon

Iced Tea • \$42.00 per gallon

Lemonade • \$42.00 per gallon

FRUIT INFUSED WATER • \$44.00 per 3 gallons

*A healthy green alternative to soda and manufactured bottled water
(Includes 3 gallon water dispenser)*

FLAVORS:

Classic Lemon

Cucumber-Mint

Grapefruit-Rosemary

Pineapple-Blackberry

Mango, Lime and Basil

Kiwi-Strawberry



Pepsi, Diet Pepsi & Sierra Mist • \$72.00 per case (24)

Aquafina Bottled Water • \$72.00 per case (24)

Bubly Sparkling Water • \$72.00 per case (24)

(Lime, Grapefruit, Mango & Cherry)

Bottled Juice • \$90.00 per case (24)

Bottled Iced Tea • \$48.00 per case (12)

Energy Drink • \$60.00 per case (12)

Starbucks Frappuccino • \$72.00 per case (12)

Milk Pint • \$30.00 per case (12)

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SAVOR...

ANYTIME SNACKS

Minimum order of one dozen per item listed as “per dozen”.

PER DOZEN

- Freshly Baked Cookies • **\$37.00**
- Fudge Brownies • **\$42.00**
- Rice Krispy Treats • **\$42.00**
- Lemon Bars • **\$45.00**
- Chocolate Dipped Strawberries • **\$45.00**
- Blondie Bars • **\$42.00**
- Kind Bars • **\$45.00**
- Bird Seed Bars • **\$42.00**
- Individually Wrapped Biscotti • **\$42.00**
- Assorted Cake Pops • **\$65.00**
- Eli’s Cheesecake Mini Bites • **\$75.00**
(Assorted, per 24)
- Chocolate Dipped Graham Crackers • **\$50.00**
- Chocolate Pretzel Rods • **\$50.00**

PER POUND

- Premium Mixed Nuts • **\$28.00**
- Honey Roasted Peanuts • **\$23.00**
- Miniature Pretzels • **\$20.00**
- Miniature Hershey’s Chocolates • **\$25.00**

SERVES 8-10 PEOPLE

- Potato Chips & French Onion Dip • **\$26.00**
- Pita Chips & Hummus • **\$30.00**
- Tortilla Chips and Salsa • **\$26.00**



EACH

- Assorted Energy Bars • **\$4.00**
- Assorted Quaker Granola Bars • **\$3.00**
- Bags of Stacy’s Pita Chips • **\$4.00**
- Bags of Assorted Chips • **\$3.00**
- Novelty Ice Cream or Fruit Bars • **\$4.50**
- Premium Ice Cream or Fruit Bars • **\$6.00**
- Individual Trail Mix • **\$6.00**
- Individual Bag of Nuts • **\$6.00**
- Sabra Hummus and Pretzel Cup • **\$6.00**
- Sabra Guacamole and Tortilla Cup • **\$6.00**
- Mozzarella or Cheddar Cheese Sticks • **\$4.00**
- Beef Jerky Sticks • **\$7.00**

SNACK PACKS • \$14.00 EACH

Minimum of 12 per selection

- Tomato-Basil Bruschetta, Crostini, Prosciutto and Fresh Mozzarella Cheese
- Local Gouda, Candied Pecans and Cheese Crisps
- Turkey Breast, Hooks Cheddar Cheese, Strawberries and Almonds
- Greek Town Mezze Hummus, Pita, Baba Ganoush and Cucumber Slices
- Grilled Chicken Breast, Hard Boiled Egg, Provolone Cheese and Marinated Tomatoes

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SAVOR...



GARRETT POPCORN

Garrett Popcorn Shops® use only the highest quality, wholesome ingredients. Garrett Popcorn coats every kernel with the secret family recipes in old-fashioned copper kettles. GARRETT . . . LIKE NO OTHER®

*****Exhibitors must order porter service to be in their booth the entire time popcorn is served*****

INDIVIDUAL BAGS

Flavors:

Minimum order of 50 bags per flavor

- Garrett Mix® - Combination of CaramelCrisp® & CheeseCorn
- CaramelCrisp®
- CheeseCorn
- Buttery

Small Bag, 2 cups • \$6.50

Medium Bag, 4 cups • \$9.00

Large Bag, 6.5 cups • \$13.00



ONE TIME DAILY DELIVERY FEE • \$150.00

LIMITED TIME RECIPES

Ask your Catering Sales Manager for the seasonal and limited time recipes!

CUSTOMIZE YOUR GARRETT POPCORN BAG

Ask your Catering Sales Manager about this great opportunity to increase your brand awareness.

Pocket bags • \$0.50 per bag

Bag labels • \$0.50 per label

GARRETT CART

Service for up to 4 hours • \$1,775.00

Package includes:

- Approximately (400) 1 cup Snack Bags
- Attendant to scoop and serve
- Garrett Snack Bags, scoops and napkins
- Garrett branded cart



Choose up to 4 flavors:

- Garrett Mix® - combination of CaramelCrisp® & CheeseCorn
- CaramelCrisp®
- CheeseCorn
- Buttery

Additional:

- Bags • \$400.00 per 100 bags
- Hours • \$275.00 for up to an additional 4 hours



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SAVOR...

RECEPTION PLATTERS

DELUXE IMPORTED AND DOMESTIC CHEESE

Chef's Selection of Imported and Domestic Cheese garnished with Seasonal Fresh Fruit, Almonds, Dried Apricots, Sliced Sourdough Baguette and Assorted Crackers

Small Platter Serves 12 • \$115.00

Medium Platter Serves 25 • \$230.00

Large Platter Serves 50 • \$450.00

SLICED SEASONAL FRUIT PLATTER

A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip

Small Platter Serves 12 • \$93.00

Medium Platter Serves 25 • \$190.00

Large Platter Serves 50 • \$380.00

ITALIAN ANTIPASTO PLATTER

Capicola, Genoa Salami and Mortadella Basil Marinated Fresh Mozzarella, Fontina, Provolone and Gorgonzola

Marinated Roasted Red Peppers, Balsamic "Baby Bella" Mushrooms and Charred Cipollini Onions

Sicilian Olive Salad, Tomato Basil Bruschetta, Sundried Tomato Focaccia, Italian Flat Breads and Rosemary Infused Bread Sticks

Small Platter Serves 12 • \$120.00

Medium Platter Serves 25 • \$240.00

Large Platter Serves 50 • \$470.00

RUSTIC CHARCUTERIE BOARD

Prosciutto, Speck Tirolese, Soppressata and Mortadella al Pistachio paired with Italian Cheese; Ubriaco, Robiola and Teleggio Olives, Peppers, Sliced Sourdough and Crackers

Small Platter Serves 12 • \$120.00

Medium Platter Serves 25 • \$240.00

Large Platter Serves 50 • \$470.00

DELUXE CRUDITÉS AND DIP PLATTER

Chef's Selection of Seasonal Fresh Vegetables served with Green Goddess Dip and Red Pepper Hummus

Small Platter Serves 12 • \$95.00

Medium Platter Serves 25 • \$190.00

Large Platter Serves 50 • \$360.00

GRILLED AND MARINATED VEGETABLES

Balsamic Marinated Portobello Mushrooms, Zucchini with Basil, Roasted Garlic Rubbed Yellow Squash, Charred Red Onion, Roasted Red Pepper and Oven Dried Tomatoes with Balsamic Syrup

Small Platter Serves 12 • \$105.00

Medium Platter Serves 25 • \$210.00

Large Platter Serves 50 • \$375.00



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SAVOR...

COLD HORS D'OEUVRES

Sold per twenty-five pieces

GRAPE & GOAT CHEESE LOLLIPOP • \$120.00

Grape and Goat Cheese Lollipops
Rolled in Crushed Pistachios

GORGONZOLA, BALSAMIC FIG AND PECAN CROSTINI • \$115.00

WHIPPED BRIE, BACON AND PICKLED BLUEBERRY CROSTINI • \$115.00
Grilled Crostini

BOURSIN CHEESE AND RIESLING POACHED PEAR PARMESAN CRISP PINWHEEL • \$115.00

CAPRESE SKEWERS • \$115.00
Grape Tomato, Mozzarella, Basil and Balsamic

CURRIED CHICKEN LETTUCE WRAP • \$120.00
with Fresh Chives

SHRIMP COCKTAIL • \$145.00
Horseradish Cocktail Sauce and Lemon-Basil Aioli



FRESH VEGETABLE SPRING ROLLS • \$115.00

Sweet Soy drizzle

SPICED CHICKEN WONTON SALAD CUPS • \$120.00

Sweet Chile Sauce, Kimchi Slaw
with Wonton Strips

NY STRIP LOLLIPOPS • \$135.00

Red Onion Jam, Horseradish Cream
and Micro Arugula

PETITE AHI TUNA TACO • \$135.00

Spicy Avocado Puree, Pickled Ginger
and Micro Cilantro

SEARED SCALLOP • \$135.00

Grapefruit Yuzu Marmalade,
Pink Peppercorn and Chervil

BEEF TENDERLOIN CROSTINI • \$130.00

Horseradish Cream, Baby Arugula,
Sweet Red Onion Confit and Crispy Crostini

LOBSTER "BLT" STUFFED CHERRY TOMATO • \$135.00

Lobster, Bacon, Chervil and Lemon Aioli

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SAVOR...

HOT HORS D'OEUVRES

Sold per twenty-five pieces

BACON WRAPPED ALMOND STUFFED FIG • \$130.00
Piquillo Pepper Sauce

BACON WRAPPED DIVER SCALLOP • \$140.00
Red Pepper Romesco Sauce

BACON WRAPPED ROASTED JALAPENO • \$130.00
Cheddar Cheese and Chipotle Ranch

PORTOBELLO MUSHROOM SLIDER • \$130.00
Roasted Tomato and Red Pepper Aioli

SMOKED GOUDA AND BEEF SLIDER • \$140.00
Red Onion Jam and Black Truffle Aioli

**MONTEREY JACK CHEESE AND
TURKEY SLIDER • \$130.00**
Sweet Pickle and Spicy Ketchup

CHICKEN POT STICKER • \$115.00
Rice Vinegar, Soy and Chile Flake Dipping Sauce

SEARED BLUE CRAB CAKE • \$135.00
Citrus Aioli



WILD MUSHROOM ARANCINI • \$130.00
Smoked Tomato Jam

**PANKO CRUSTED PORTOBELLO
MUSHROOMS • \$130.00**
Red Pepper Aioli

TOGARASHI CRUSTED SHRIMP SATAY • \$140.00
Pickled Red Onion and Sweet Chili Sauce

BEEF BULGOGI SATAY • \$130.00
Grilled Scallion and Sesame Seeds

**SZECHUAN PEPPERCORN CRUSTED
LAMB SATAY • \$130.00**
Pickled Ginger and Sweet Soy Sauce

FRENCH ONION TARTLETS • \$115.00

ARTICHOKE AND PARMESAN FRITTERS • \$115.00
Lemon Aioli

WHITE CHEDDAR MAC & CHEESE BITES • \$115.00
Spicy Tomato Jam

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SAVOR...

RECEPTION CARVING STATION

Minimum guarantee of 25 people per station. Pricing is per person. A Chef Attendant is required for each Carving Station. Chef Attendants are \$275.00 each for up to four hours of service.

CARVING STATIONS

ARGENTINIAN GARLIC MOJO TRI-TIP • \$20.00

Traditional Chimichurri Sauce
Warm Rosemary Flatbread
Tomato, Red Onion and Arugula Salad
Oven Baked Sweet Plantains

CRÉOLE CAJUN TURKEY BREAST • \$17.00

Cajun Remoulade and Honey Mustard
Honey Corn Bread Muffins
Black Eyed Pea Salad
Vegetable Jambalaya



A LA CARTE

CHILI RUBBED PORK TENDERLOIN • \$14.00
Chili Orange Sauce

FIRE ROASTED BEEF TENDERLOIN • \$21.00
Gorgonzola-Peppercorn Sauce

A LA CARTE SIDES

SEASONAL GREEN SALAD • \$5.00
served with Oil & Vinegar, Ranch, Balsamic Vinaigrette

TRADITIONAL CAESAR SALAD • \$5.00

GRILLED SEASONAL VEGETABLES • \$5.00

YUKON MASHED POTATOES • \$5.00

JASMINE RICE • \$5.00

ROASTED BABY POTATOES • \$5.00
with Garlic and Rosemary

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

RECEPTION STATIONS

Mix and match to create the ideal menu for your attendees. Minimum 3 stations. Pricing is per person with a minimum of 100 people per station, each station must be ordered for the full guarantee. A labor fee will be added to guarantees of less than 100 people.

LONE STAR BBQ SHACK • \$18.00

Dixie Cole Slaw
Bourbon and Brown Sugar Pulled Pork Slider
House Smoked Beef Brisket Sliders
Poblano Chile and Portobello Mushroom
Quesadilla's
SAUCE BAR - House-Made BBQ Sauces and Salsa

- Smoky Bourbon and Brown Sugar
- Memphis Style Fire Starter - *Caution: contains a bit of a kick!*
- "Carolina Gold" Style Mustard and Black Pepper
- Sweet and Tangy Alabama White
- Green Chile-Lime Salsa

DIM SUM STATION • \$20.00

Fresh Shitake Mushroom Spring Rolls with
Ramen Noodle Salad in Mini Take Out Containers
Shrimp Shumai
Steamed Salt and Pepper Edamame with Chili Flake
Vegetarian Whole Wheat Bao Buns
Sushi Maki Roll Assortment: California, Tuna and Spicy Salmon
Spicy Asian Mustard, Sweet Chili Garlic, Wasabi, Soy and Pickled Ginger

DEVON STREET • \$16.00

Spicy Punjabi Snack Mix served in Bamboo Cones
Potato and Pea Samosa's with Cilantro and Tamarind Chutney
Tandoori Chicken Skewers with Cucumber Raita

SEAFOOD DISPLAY • \$32.00

East Coast Wellfleet Oysters and West Coast Kumamoto Oysters served on the Half Shell with of Mignonette, Spicy Cocktail Sauce with Horseradish and Fresh Lemons
Jumbo Shrimp Shooters with Mojito Aioli and Traditional Horseradish Cocktail Sauce
Togarashi Spiced Ahi Tuna, Avocado Mousse and Crispy Plantain
Lobster "Cocktails" with Fresh Mango, Pineapple and Thai Chili

CEVICHERIA • \$15.00

Individually served in Petite Glasses

- Citrus Poached Shrimp with Mango, Basil, Golden Tomatoes and Habanero Vinaigrette
- Crab with Tomatillo, Avocado, Citrus and Cilantro Vinaigrette
- Tequila Cured Salmon with Pineapple Mango
- Wild Mushrooms with Epazote, Garlic Confit and Chipotle Vinaigrette

Pico de Gallo and Plantain Chips

FONDUE STATION • \$18.00

A trio of Fondues to include Classic Swiss, American Lager & Cheddar, Smoked Gouda Cheeses
Served with Cubed Pumpernickel, Sourdough and Pretzel Bread, Roasted Mushrooms, Cherry Tomatoes and Roasted Mini Potatoes

MIXED UP MAC & CHEESE • \$18.00

Petite Apple and Fennel Salad with Baby Spinach and Mandarin Oranges
Cavatappi Pasta with Lobster, Gruyere, White Cheddar, Roasted Grape Tomato, Baby Spinach and Buttered Bread Crumbs
Orrechietta Pasta with Smoked Gouda, Fontina, Roasted Portobello, Tomato and Wilted Greens
Rotini Pasta with Buffalo Chicken, Celery, Carrots, Caramelized Onion and Gorgonzola Cream Sauce

SALAD SHAKER BAR • \$18.00

Pre-Made Individual Salads

- Chopped Romaine, Bleu Cheese Crumble, Petite Pasta, Diced Red Onion and Avocado
- Baby Spinach, Sliced Strawberries, Glazed Pecans, Crimson Beets and Goat Cheese
- Farfalle Pasta, Sweet Red Pepper and Pesto

PROTEIN and DRESSING BAR
Diced Chicken, Chopped Bacon and Sliced Tenderloin
Roasted Tomato Vinaigrette, Balsamic Vinaigrette and Creamy Ranch

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

A TOUR OF CHICAGO DINNER STATIONS

A culinary tour of the Chicago neighborhoods that will be sure to give your guests a memorable “Sweet Home Chicago” experience. These stations focus on a colorful display of cuisines that are highlighted in some of Chicago’s most popular neighborhoods. Minimum 3 stations. Pricing is per person with a minimum of 100 people per station, each station must be ordered for the full guarantee. A labor fee will be added for the guarantee less than 100 people. Chef Attendants required where indicated at \$275.00 each for up to four hours of service.

MAG MILE • \$21.00 (Chef Attendant Required)

“24 Carrots” Salad with Roasted Heirloom Carrots, Spiced Pecans, Local Goat Cheese and Baby Mache with Maple Orange Vinaigrette
Horseradish, Rosemary and Sea Salt Crusted Tenderloin served with Zinfandel-Peppercorn Demi-Glace, Horseradish-Chive Cream Sauce served with Soft Buttery Rolls
Mini Twice Baked Potatoes

JOSEPHINE’S • \$20.00

Vegetable Jambalaya
Jerk Chicken Mac & Cheese
Blackeyed Pea Salad

LITTLE INDIA • \$18.00

Chicken Tikka Masala
Vegetarian Curry
Basmati Rice
Naan

ITALIAN VILLAGE • \$16.00

Italian Chopped Salad with Romaine Hearts, Tomato, Cucumber, Garbanzo Beans, Pickled Cherry Peppers and Provolone with Italian Dressing
Warm Spinach, Artichoke & Roasted Tomato Dip with Toasted Crostini and Crackers
Petite Cheese, Eggplant and Mushroom Calzones
Red Wine Braised Italian Sausage and Peppers with Mini Crusty Rolls

PILSEN • \$17.00

Twisted Tacos (Select 2)
• Big Island Tuna
Tuna Poke, Spicy Avocado, Pickled Ginger, Sesame Seeds and Wonton Shell
Served with Asian Slaw
• Cuban Pork
Shredded Pork, Dill Pickle Relish, Spicy Mustard, Swiss Cheese Sauce and Flour Tortillas
Served with Jicama Slaw
• Buffalo Chicken
Crispy Chicken Breast, Buffalo Sauce, Danish Bleu Cheese, Celery Relish, Flour Tortilla
Served with Ranch Potatoes

CHINA TOWN • \$16.00

Asian Noodle Salad with Fresh Spring Rolls in Mini Take Out Containers
Grilled Beef Bulgogi Skewers with Sesame Seeds, Sweet Soy Drizzle
Chicken Lettuce Cups with Asian Slaw

GREEK TOWN • \$16.00

Greek Village Salad with Tomato, Cucumber, Feta Cheese and Red Onion with Oregano Vinaigrette
Classic Spanakopita with Sundried Tomato and Red Pepper Dipping Sauce
Grilled Lemon Chicken Skewers with Charred Lemon and Cucumber Tzatziki

SWEET HOME CHICAGO • \$14.00

Frango Mint Brownie Bites
Eli’s Cheesecake Bites
Neiman Marcus Bars
Petite Lemon Head Parfaits
Coffee, Decaffeinated Coffee and Hot Tea

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

Exhibitor is responsible for ordering tables, electrical power and trash removal from the General Service Contractor.

Cappuccino/Latte Service

The finest quality, fresh roasted espresso for your beverages a custom blend of Colombian, Costa Rican, Java Robust and Brazilian beans produced by an award-winning roaster.

Cappuccino Service for up to 8 hours • \$1,975.00

Package includes:

- One professionally attired Barista
 - Decorative or non-decorative cappuccino machine
 - 400 Espresso based beverages served in disposable cups (additional cups may be purchased when placing initial order)
- Espresso based beverages including Americano, Cappuccino, Latte and Espresso

ONE TIME SET-UP FEE • \$225.00

Upgraded Drinks • \$225.00

Vanilla Lattes, Mochas and Hot Chocolate

ADDITIONAL BEVERAGES • \$475.00 per 100

ADDITIONAL HOURS • \$175.00 per hour

REQUIRED POWER

(2) dedicated 120V/20AMP circuits per machine

DECORATED MACHINE 32"L x 20"D x 45"H

NON—DECORATED MACHINE 21"L x 21"D x 18"H



Smoothie Service

We use only 100% all natural fruit in our smoothies. All flavors can be blended independently or combined together to create a custom flavor. This service features a high-volume ice blending machine

Smoothie Service for up to 8 hours • \$1,975.00

Package includes:

- One professionally attired Barista
- 400 Smoothies served in disposable cups

Choose 2 Flavors (duration of show dates)

Mango Tropic • Strawberry • Pineapple Paradise

ONE TIME SET-UP FEE • \$225.00

ADDITIONAL FLAVOR • \$175.00

ADDITIONAL SMOOTHIES • \$475.00 per 100

ADDITIONAL HOURS • \$175.00 per hour

REQUIRED POWER

(1) dedicated 120V/20AMP circuit per machine

BLENDER 14"L x 17"D x 30"H

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

Exhibitor is responsible for ordering tables, electrical power and trash removal from the General Service Contractor.

Fresh Baked Cookie Service

Who can resist the temptation brought on by the aroma of Fresh Oven-Baked Cookies? Offer your guests a special treat with a choice of the following flavors:

Chocolate Chip • Peanut Butter • White Chocolate Cherry
Oatmeal Raisin • Sugar • White Chocolate Macadamia

Cookie Service for up to 8 hours • \$1,100.00

Package includes:

- One Attendant to bake and serve cookies
- Convection cookie oven rental
- 320 cookies (2 cases/1-2 flavors)

Cookie Service for up to 4 hours • \$700.00

Package includes:

- One Attendant to bake and serve cookies
- Convection cookie oven rental
- 160 cookies (1 case/1 flavor)

ONE TIME DELIVERY FEE • \$50.00

ONE TIME PICK UP FEE • \$50.00

ADDITIONAL COOKIES • \$250.00

Per case of 160 cookies

One flavor per case; cases cannot be divided

REQUIRED POWER

120V/20AMP dedicated circuit per machine



Cookie Oven Dimensions - 19.25”L x 20”D x 9.75”H

Cookie Oven Cooking Time - 18 minutes per 1-1/2 dozen cookies

Convention service for 4 - 8 hours

- One attendant for up to 8 hours to bake and serve the cookies
Service includes 320 cookies (2 cases/2 flavors)
- One attendant for up to 4 hours to bake and serve the cookies
Service includes 160 cookies (1 cases/1 flavors)

One time set up fee \$50.00

One time pick up fee of \$50.00

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

Exhibitor is responsible for ordering tables, electrical power and trash removal from the General Service Contractor.

Sundae Bar

Soft Serve Ice Cream or Non-Fat Frozen Yogurt. Offer your guests a tasty treat in a cone or a cup with a choice of the following flavors:

Chocolate • Vanilla

Topping to include Sprinkles, Sliced Strawberries, Oreo Cookie Crumbles, Chopped Nuts, Whipped Cream, Caramel and Chocolate Sauces



Sunday Service for up to 8 hours • \$1,800.00

Package includes:

- Approximately (380) 4oz servings
- Soft Serve machine rental; table top or standing
- One Attendant to serve
- Cones or Cups and Toppings

ADDITIONAL SOFT SERVE • \$600.00

- Approximately (380) 4oz servings

REQUIRED POWER

120V/20AMP dedicated circuit per machine

Root Beer Float Cart

Featuring Goose Island Root Beer with Soft Serve Ice Cream

Float Service for up to 8 hours • \$1,800.00

Package includes:

- Approximately (300) 10oz servings
- Cups, straws, napkins and spoons
- Soft Serve machine rental; table top or standing
- One Attendant to serve

ADDITIONAL FLOATS • \$550.00

- Approximately (100) 10oz servings



Ice Cream Bar Cart

DOVE • \$300.00

Package includes:

- 50 Ice Cream Bars
- Vanilla and Chocolate



HAAGAN-DAZS • \$400.00

Package includes:

- 50 Ice Cream Bars
- Milk Chocolate Dipped Vanilla and Milk Chocolate Dipped Vanilla with Almonds

ICE CREAM CART RENTAL • \$150.00 per day

ONE TIME DELIVERY FEE • \$50.00

ONE TIME PICK UP FEE • \$50.00

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SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

Exhibitor is responsible for ordering tables, electrical power and trash removal from the General Service Contractor.

Hot Jumbo Pretzel Service

Traditional Pretzel Service • \$200.00

Package includes:

- 50 Traditional Pretzels
- Mustard Packets

Traditional Pretzel with Cheese Service • \$225.00

Package includes:

- 50 Traditional Pretzels
- Individual Containers of Nacho Cheese

Specialty Pretzel Service • \$250.00

Package includes:

- 50 Pretzels

Choose 1 Flavor

Apple Cinnamon • Pizza • Jalapeno Cheese

PRETZEL WARMER RENTAL • \$150.00 per day

ONE TIME DELIVERY FEE • \$50.00

ONE TIME PICK UP FEE • \$50.00

REQUIRED POWER

110V/15AMP dedicated circuit per machine



Warm Roasted Nuts

Roasted Peanut Service for up to 8 hours • \$1,400.00

Peanuts Roasted with Honey

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve



Roasted Almond Service for up to 8 hours • \$1,500.00

Almonds roasted with Sambal, Brown Sugar and EVOO

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve

Pistachio Service for up to 8 hours • \$1,650.00

Pistachios roasted with Cinnamon and Chipotle Seasoning

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve

ADDITIONAL PEANUTS • \$70.00 per 80 2oz servings

ADDITIONAL ALMONDS • \$80.00 per 40 2oz servings

ADDITIONAL PISTACHIOS • \$120.00 per 40 2oz servings

REQUIRED POWER

120V/20AMP dedicated circuit per machine

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

Exhibitor is responsible for ordering tables, electrical power and trash removal from the General Service Contractor.

Water Cooler

SAVOR...Chicago is not responsible for supplying electricity.

Hot and Cold Water Cooler

FIRST DAY RENTAL • **\$125.00**

Each additional day rental • **\$38.00**

Purified Water Jugs

Five gallon, each • **\$38.00**

Includes 100 flat bottom cups



REQUIRED POWER

110v/15amp dedicated circuit per machine

Please contact your General Service Contractor to order electricity.

Fresh Popcorn Service

*****Exhibitors must order porter service to be in their booth the entire time popcorn is served*****

Popcorn service for up to 8 hours • **\$1,100.00**

Package includes:

- Tabletop Popcorn Machine Rental
- One attendant to pop and serve the Popcorn
- 2 cases of 4oz bags of Popcorn
- White Popcorn bags
- Logo popcorn bags available upon request with an additional fee and 3 week lead time



Popcorn service for up to 4 hours • **\$650.00**

- Tabletop Popcorn machine rental
- One attendant to pop and serve the Popcorn
- Approximately (100) 4oz bags of Popcorn (1 case)
- White Popcorn bags
- Logo popcorn bags available upon request with an additional fee and 3 week lead time

ONE TIME DELIVERY FEE • \$50.00

ONE TIME PICK UP FEE • \$50.00

ADDITIONAL POPCORN • \$225.00 per case (100) 4oz bags

REQUIRED POWER

120V/20AMP dedicated circuit per machine

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

MISTIFY

Mistify and captivate your clients and guests while they visit your Booth! Guests will be wowed by the interactive, liquid nitrogen Dessert and Cocktail Bar. Right before your eyes, at -321 °F, we create the smoothest, most delectable Ice Cream and Frozen Cocktails. Freshly Frozen Creations in a mesmerizing cloud of mist! Below are examples of popular packages, but the possibilities to create a customized experience are endless! Contact your Catering Sales Manager to create the perfect *ice breaker*!

Frozen Coffee and Sorbet

SERVICE FOR UP TO 8 HOURS • \$4,900.00

Package includes:

- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium]
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

ONE TIME SET-UP FEE • \$700.00

SERVER FEE • \$550.00 per day

SERVICE FOR UP TO 4 HOURS • \$2,950.00

Package includes:

- (400) 2oz servings
- 1 trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

Choose 2 flavors (duration of show dates)

Strawberry Sorbet • Strawberry-Lime Sorbet •
Pineapple-Coconut Sorbet • Mango-Citrus Sorbet
Cafe Latte • Mocha Latte

ONE TIME SET-UP FEE • \$700.00

SERVER FEE • \$275.00 per day

100 ADDITIONAL SERVINGS • \$600.00



Frozen Cocktail Bar

SERVICE FOR UP TO 8 HOURS • \$6,900.00

Package includes:

- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

ONE TIME SET-UP FEE • \$700.00

BARTENDER FEE • \$550.00 per day

SERVICE FOR UP TO 4 HOURS • \$3,500.00

Package includes:

- (400) 2oz servings
- Trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

Choose 2 flavors (duration of show dates)

Simply Lime Margarita • Strawberry Margarita • Chocolate
Whiskey Ice Cream Cocktail • Peach Bellini • Sinfully Scotch Ice
Cream Cocktail • Frozen Cranberry Cocktail • Amaretto Freeze •
Pina Colada • Passion Fruit Colada • White Russian Ice Cream
Cocktail

ONE TIME SET-UP FEE • \$700.00

BARTENDER FEE • \$275.00 per day

100 ADDITIONAL SERVINGS • \$850.00

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$800.00 per bar.

CONSUMPTION BARS

Estimated consumption will be determined with your Sales Manager.

Actual consumption will be calculated following your function.

There is a minimum of \$800.00 per bar.

PREMIUM SELECTIONS

Premium Cocktails • **\$9.00**

Vodka • Svedka
Gin • CH Distilleries
Rum • Bacardi
Tequila • El Jimador
Bourbon • Jim Beam
Scotch • Dewars
Canadian Whiskey • Canadian Club
Beer • Miller Lite, Coors Light,
Heineken and Corona

Domestic Beer • **\$6.50**
Import Beer • **\$7.00**
Craft Beer • **\$7.50**

Bottled Water • **\$3.25**
Soft Drinks • **\$3.25**
Juices • **\$4.00**

SUPER PREMIUM SELECTIONS

Super Premium Cocktails • **\$10.00**

Vodka • Ketel One
Gin • Tanqueray
Rum • Captain Morgan
Tequila • El Milagro
Bourbon • Markers Mark
Scotch • Chivas Regal
Canadian Whiskey • Crown Royal
Domestic Beer • Miller Lite, Coors Light
Import Beer • Heineken, Corona
Craft Beer • Brickstone McCormick Place
Everyday Ale, Revolution "Anti
Hero" IPA

Domestic Beer • **\$6.50**
Import Beer • **\$7.00**
Craft Beer • **\$7.50**

Bottled Water • **\$3.25**
Soft Drinks • **\$3.25**
Juices • **\$4.00**

CASH BARS

There is a minimum of \$1,000.00 per bar.

Customer is responsible for labor cost in addition to reaching the cash bar minimum.

CASH BAR PRICING

Prices may vary depending on alcohol selection.

Pricing listed is inclusive of taxes.

House Cocktails • **\$11.00**
House Wine • **\$9.00**

Domestic Beer • **\$7.50**
Import Beer • **\$8.00**
Craft Beer • **\$8.50**

Bottled Water • **\$3.75**
Soft Drinks • **\$3.75**
Juices • **\$4.50**

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$800.00 per bar.

CONSUMPTION BARS

Estimated consumption will be determined with your Sales Manager. Actual consumption will be calculated following your function. There is a minimum of \$800.00 per bar.

BAR PRICING PER DRINK

Please select tier

Tier One Wine • **\$9.00**
Tier Two Wine • **\$10.00**
Tier Three Wine • **\$11.00**

Tier One Bubbles • **\$9.00**
Tier Two Bubbles • **\$10.00**

Bottled Water • **\$3.25**
Soft Drinks • **\$3.25**
Juices • **\$4.00**

WINE TIERS FOR CONSUMPTION BARS and PACKAGES

TIER ONE

Woodbridge • California
Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet
Sauvignon, Merlot and Pinot Noir

TIER TWO

Chime • California
Chardonnay, Cabernet Sauvignon,
Red Blend and Pinot Noir

Allan Scott • California
Sauvignon Blanc

Mac Murray • California
Pinot Noir

TIER THREE

Dreaming Tree • California
Cabernet

Estancia • California
Pinot Noir

Kim Crawford • California
Chardonnay and Sauvignon Blanc



BUBBLES TIERS FOR CONSUMPTION BARS and PACKAGES

TIER ONE

La Marca • Italy
Prosecco

TIER TWO

Spagnol • Italy
Prosecco



Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is an \$800.00 minimum per bar. SAVOR provided wristbands are required for all package bars in Exhibit Space.

SUPER PREMIUM BAR PACKAGE

2 HOUR PACKAGE • \$32.00

EACH ADDITIONAL HOUR • \$11.00

PREMIUM BAR PACKAGE

2 HOUR PACKAGE • \$30.00

EACH ADDITIONAL HOUR • \$10.00

BEER PACKAGE

Please select two Domestic Beers and two Imported/Craft Beers

1 HOUR PACKAGE • \$16.00

2 HOUR PACKAGE • \$24.00

EACH ADDITIONAL HOUR • \$8.00

DOMESTIC

Miller Lite and Coors Light

IMPORTED

Heineken and Corona

CRAFT

Brickstone McCormick Place Everyday Ale

Brickstone Hop Skip

Half Acre Daisy Cutter Pale Ale

Revolution "Anti-Hero" IPA

Motor Row Lager

BEER and WINE PACKAGE

Please select one Domestic Beer, one Import or Craft Beer and two Wines

1 HOUR PACKAGE • \$20.00

2 HOUR PACKAGE • \$28.00

EACH ADDITIONAL HOUR • \$9.00

RED

Chime Pinot Noir, Chime Cabernet, Chime Red Blend, Blackstone Merlot and Dreaming Tree Cabernet

WHITE

Kim Crawford Chardonnay

Chime Chardonnay

Allan Scott Sauvignon Blanc

Mark West Pinot Grigio



ALL PACKAGES INCLUDE

Soda and Bottled Water

WINE PACKAGE

Please select two Red Wines and two White Wines

1 HOUR PACKAGE • \$20.00

2 HOUR PACKAGE • \$28.00

EACH ADDITIONAL HOUR • \$9.00



RED

Chime Pinot Noir, Chime Cabernet, Chime Red Blend, Blackstone Merlot and Dreaming Tree Cabernet

WHITE

Kim Crawford Chardonnay

Chime Chardonnay

Allan Scott Sauvignon Blanc

Mark West Pinot Grigio

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

WINE BY THE BOTTLE

A Bartender is required for all Full Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$800.00 per bar.

REDS

Pinot Noir

- Chime • California • **\$39.00**
- Mark West • California • **\$45.00**
- Estancia • California • **\$49.00**
- Mac Murray Ranch • California • **\$58.00**

Merlot

- Blackstone • California • **\$46.00**

Red Blend

- Chime • California • **\$39.00**
- Whitehall Lane • California • **\$62.00**

Cabernet

- Dreaming Tree • California • **\$45.00**
- Ravenswood • California • **\$48.00**
- Louis Martini • California • **\$60.00**
- Franciscan • California • **\$69.00**

WHITES

Chardonnay

- Chime • California • **\$39.00**
- Kim Crawford • California • **\$48.00**
- Clos Du Bois • California • **\$50.00**
- William Hill • California • **\$63.00**

Sauvignon Blanc

- Estancia • California • **\$47.00**
- Kim Crawford • California • **\$48.00**
- Allan Scott • New Zealand • **\$49.00**
- Whitehall Lane • California • **\$63.00**

Pinot Grigio

- Mondavi, Private Select • California • **\$40.00**
- Mark West • California • **\$46.00**

Bubbles

- La Marca, Prosecco • Italy • **\$35.00**
- Spagnol Prosecco • Italy • **\$40.00**

HOUSE VARIETALS • \$36.00

Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Cabernet Sauvignon and Merlot



Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

BARS

A Bartender is required for all Full Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$800.00 per bar.

OUR VERY OWN . . .

We are extremely excited about our collaboration with Brickstone Brewery.

Cascade Hops grown in the SAVOR...Chicago Rooftop Garden at McCormick Place is blended into the Beer. The result is our very own McCormick Place Everyday Pale Ale.

Quantities are limited!

Please work with your Catering Sales Manager for availability.

BEER CASES

DOMESTIC • \$146.00

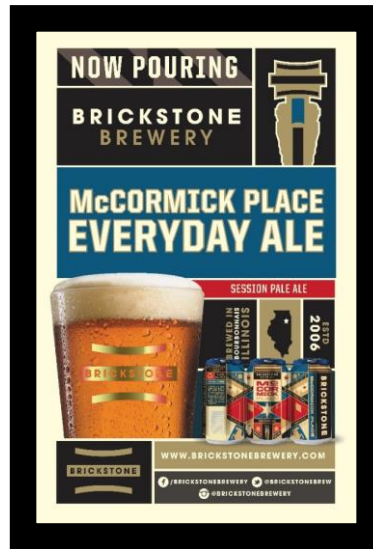
Miller Lite and Coors Light

IMPORTED • \$168.00

Heineken and Corona

CRAFT • \$189.00

Brickstone McCormick Place Everyday Ale, Brickstone Hop Skip, Half Acre Daisy Cutter Pale Ale, Revolution "Anti-Hero" IPA and Motor Row Lager



McCORMICK PLACE EVERYDAY ALE KEG • \$575.00

BEER KEGS

DOMESTIC • \$475.00

Miller Lite and Coors Light

IMPORTED • \$575.00

Heineken and Modelo Especial

CRAFT • \$575.00

Brickstone McCormick Place Everyday Ale

Brickstone Hop Skip

Goose Island

Half Acre Daisy Cutter Pale Ale

Revolution "Anti-Hero" IPA

Motor Row Lager

REQUIRED POWER

120V/15AMP dedicated circuit per Kegerator

Power and trash removal is required from the General Service Contractor.

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

BAR ENHANCEMENTS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$800.00 per bar.

ENHANCED CRAFT COCKTAILS

Pricing is per drink with a minimum order of 50.

TRADITIONAL MIMOSA • \$10.00

Bubbles and Orange Juice

SECOND CITY "MOSA" • \$12.00

Sparkling Cava, Lemonhead
Simple Syrup and
Fresh Blueberries

PRICKLY PEAR MIMOSA • \$12.00

Prickly Pear Puree, Sparkling Rose,
Ruby Red Grapefruit Juice and
Candied Citrus Rind

TRADITIONAL BLOODY MARY • \$10.00

Vodka, Spicy Tomato Juice,
Assorted Veggies, Celery Salt,
Pickle Spears, Olives,
Lemons and Limes



ORIGINAL MARGARITA • \$12.00

Tequila, Triple Sec and Lime Juice

MANGO MARGARITA • \$12.00

Tequila, Triple Sec and Mango Puree

STRAWBERRY MARGARITA • \$12.00

Tequila, Cointreau, Lime Juice and Strawberry
Puree

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

SAVOR...Chicago is the exclusive food and beverage provider for McCormick Place Convention Center. All food and beverage items must be supplied and prepared by SAVOR...Chicago. No food or beverage of any kind is permitted into the facilities by the patron or any of the patron's guests or invitees (exclusive of Exhibitor Personal Consumption Policy). Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

MENU SELECTION

The Menus have been designed to maximize the guest's satisfaction. To assure availability of menu items, please provide the Catering Sales Manager with the food and beverage selections a minimum of four (4) weeks prior to the first function. Every effort will be made to accommodate requests for special, religious or dietary requirements that SAVOR...Chicago is made aware of.

PRICING

Published pricing does not include administrative fees (21.50%) or applicable taxes. Pricing is subject to change without notice and will be guaranteed when contracted.

GUARANTEES

In order to ensure the success of the function(s) and the satisfaction of the guests, food and beverage quantity guarantees must be received by the Catering Sales Manager no later than five (5) full business days (Monday through Friday) prior to the event for functions up to 1,000 guests. Functions of 1,001 guests or more must be guaranteed ten (10) full business days prior to the event. Functions with 5,000 guests or more must be guaranteed fifteen (15) full business days prior to the event. The Customer may be required to provide a guarantee earlier if special products or preparations are required. If the guarantee is not received, SAVOR...Chicago reserves the right to charge for the expected number of guests or quantities specified on the banquet event order(s). If the attendance is higher than the given guarantee the charge will be for the actual function attendance. Increases and/or new orders made within seventy-two business hours of the function are subject to an additional 20% fee based on the menu price. Plated or Buffet functions with a guarantee of less than 25 guests will be subject to labor fees.

OVERSET

SAVOR...Chicago will prepare to serve 3% over the final guarantee (for seated meal functions only) up to a maximum of 30 guests. The Customer will be charged for the greater of the actual number of guests served as the final guarantee amount. SAVOR...Chicago reserves the right to make reasonable menu substitutions as necessary. Functions requiring over preparation greater than 3% will be subject to additional labor fees.

SERVICE STAFF

Guest to server ratio is based on the type of function. The standard is one (1) server per twenty (20) guests for plated meal functions and one (1) server per forty (40) guests at buffet functions. This is for service at rounds of ten. If there are rounds of less than ten guests, additional staffing requests or guarantees for less than twenty-five (25) guests for plated or buffet functions, labor fees will be applied. Holiday labor rates may apply.

EVENT TIMELINE

Breakfast and lunch is based on up to a three (3) hour service and dinner is based on up to four (4) hours of service. Extended service time will be subject to additional labor fees. Function start or end times that deviate more than thirty (30) minutes from the time indicated on the banquet event order will have additional labor fees per hour, per server scheduled.

BEVERAGES

SAVOR...Chicago offer a complete selection of beverages to compliment your function. Alcoholic beverages and services are regulated by the Liquor Control Board, SMG/SAVOR..., as licensee, is responsible for the administration of these regulations. No alcoholic beverages may be brought onto the premise from outside resources, nor may it be removed from the premises. We reserve the right to refuse alcohol service to intoxicated or underage persons. Where applicable, Customer is responsible to pay all minimum sales guarantees included on Banquet Event Orders. Customer will receive credit for cash sales, not to exceed amount of minimum sales guarantee listed on the Banquet Event Order for that function.

PAYMENT/DEPOSIT/CONTRACTS

An initial deposit in the amount noted on the Catering Contract is due on the date specified. The amount of the deposit is 50% of the estimated catering expenditure based on planned functions. The signed contract and deposit are due forty-five (45) days in advance of the event. The actual revenue will be based on the signed Banquet Event Order(s) and guarantee(s). The remaining balance of the deposit is due fourteen (14) days in advance of the first function. Payments can be made via credit card (for contracts less than \$10,000), ACH wire or company check. Credit card payments greater than \$10,000 will incur an additional fee of 2.5%.

CANCELLATIONS

In the event that a group should cancel with McCormick Place, the catering deposit will be refunded based on a sliding scale. Please refer to the Catering Contract for specific details. In the event that an individual function should cancel after the guarantee date, the group shall pay liquidated damages by food cost and labor.

SAVOR...



TRADE SHOW	ASI 2020		ORDER DEADLINE	Tuesday, June 30, 2020	
CONTACT			ON-SITE CONTACT		
COMPANY			ON-SITE PHONE #		
ADDRESS					
CITY, STATE, ZIP					
PHONE #			FAX #		
EMAIL ADDRESS					
BOOTH/ROOM #			BUILDING (Circle)	N	S
				E	W

Please place your order below:

All tables, electrical requirements and garbage removal service must be ordered through your contractor. Increases and/or new orders made within 3 business days of the Show will be subject to a 20% additional fee based on the menu price (F&B).

Date	Start Time	End Time	Quantity	#of Guests	Item Description	Unit Price

A signed Catering Agreement and full payment in advance is required to confirm your order. Prices are only guaranteed at the time of contract execution.

Please submit this form to your catering sales manager:
 Katie Berleth | kberleth@mccormickplace.com | 312-791-7259

METHOD OF PAYMENT	Credit Card <input type="radio"/>	Check <input type="radio"/>	Wire <input type="radio"/>
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A 2.5% processing fee will be added to all credit card charges greater than \$10,000. All prepayments must be received before opening of the Show. Additional payment may be requested for additional on-site orders or increase in quantities; final statement of all charges will be sent after the show.

You will receive a link to your contract for you to sign after your Catering Sales Manager has entered your order. Your credit card information will be requested at the time of contract and entered by you through a secured site.
 YOUR ORDER IS CONFIRMED ONCE THE SIGNED CONTRACT IS RECEIVED
 BY YOUR CATERING SALES MANAGER.

Menu and pricing are specific to show floor catering. Services are drop-off only. Staffing and upgrades are available. Consult your catering team for details.