



# BOOTH CATERING ORDER FORM



Returned Filled Out Form to: [sam.quinn@omnihotels.com](mailto:sam.quinn@omnihotels.com)

## CUSTOMER INFORMATION

Name:

Phone:

Email:

## ORDER DETAILS

Event Date

Delivery Time

Booth Name & Number

SNACKS & BAKED GOODS	QTY	PRICE	TOTAL
Assorted Muffins and Danishes (per dozen)		\$ 50	
Assorted Whole Fruits (per dozen)		\$ 30	
Sliced Seasonal Fruits (per guest)		\$ 10	
Individual Greek Yogurt (each)		\$ 6	
Assorted Cookies (per dozen)		\$ 60	
Fudge & Walnut Brownies (per dozen)		\$ 60	
Assorted Bags of Snacks, Candies & Chips (per dozen)		\$ 60	
BEVERAGES	QTY	PRICE	TOTAL
Stance Regular or Decaf Coffee (per gallon)		\$ 65	
Assorted Teas with Hot Water (gallon)		\$ 60	
Unsweet Iced Tea (per gallon)		\$ 56	
Lemonade (per gallon)		\$ 52	
Assorted Sodas (each)		\$ 4	
Bottled of Water (each)		\$ 4	

All items served in the Exhibit Hall will be served on disposable serviceware with beverage napkins.  
Exhibitors may choose to provide cups or napkins with their logo for sponsored events

To ensure optimal Freshness 2 hour maximum service time  
Taxable service charge of 23% and 8.25% sales tax will be added to all charge



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<b>ALCOHOLIC BEVERAGES</b> BARTENER REQUIRED	<b>QTY</b>	<b>PRICE</b>	<b>TOTAL</b>
Mixed Drinks		\$ 9	
House Wine by the Glass		\$ 8.50	
Domestic Beer: Michelop Ultra, Coors Light, Miller Lite		\$ 8	
Specialty Beer: Rahr & Sons, Shiner Bock		\$ 7	
<b>RECEPTION DISPLAYS</b> MINIMUM OF 25 PEOPLE	<b>QTY</b>	<b>PRICE</b>	<b>TOTAL</b>
Market - Fresh Crudite Display (per guest)		\$ 18	
Charcuterie Display (per guest)		\$ 22	
Artisan Cheese Display (per guest)		\$ 20	
Tortilla Chips with Salsa & Queso (per guest)		\$ 18	
Tortilla Chips with Salsa & Guacamole (per guest)		\$ 18	

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COLD HORS D' OEUVRES MINIMUM (3) DOZEN PER ITEM	QTY	PRICE	TOTAL
Pimento Cheese   Local Best Maid Pickles, Toasted Brioche		\$ 6	
Caprese Skewer   Baby Heirloom Tomatoes, Mozzarella		\$ 6	
TX Caprese   Heirloom Tomato, Burrata Cheese, Petite Basil. TX Olive Oil		\$ 7	
Prosciutto di Parma   Manchego, Truffle Essence, Lemon Creme Fraiche, Focaccia Toast		\$ 7	
Mini Chilled Shrimp Cocktail   Horseradish Ketchup, Cucumber		\$ 7	
Vegetable Crudite & Ranch Shooter		\$ 8	
Yucatan Shrimp Ceviche   Fresh Lime, Cilantro, Cucumber, Chilis, Plantain		\$ 8	
Seasonal Fruit Kabob		\$ 10	
Charcuterie Shooter		\$ 12	

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HOT HORS D' OEUVRES MINIMUM (3) DOZEN PER ITEM	QTY	PRICE	TOTAL
Brisket Slider   TX Mop Sauce, Pickles, Brioche Split Top Bun		\$ 6	
Fajita Chicken Quesadilla   Roasted Tomato Salsa, Lime Cream Sauce		\$ 6	
Asiago Asparagus in Phyllo   Roasted Red Pepper Dipping Sauce		\$ 6	
Cuban Style Spring Roll  Lemon Mustard Dipping Sauce		\$ 6	
Smoked Brisket Empanada   Charred Onion BBQ Sauce		\$ 7	
Pulled Pork Sliders   Pickled Red Onions, Pretzel Bu		\$ 7	
Buffalo Chicken Spring Roll   Blue Cheese & Honey Dipping Sauce		\$ 7	
Scallop Skewer   Bacon, Citrus Black Pepper Glaze		\$ 8	

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MISCELLANEOUS	QTY	PRICE	TOTAL
Water Cooler Rental Fee (Includes 5 Gallon Jug of Water) each per day		\$ 75	
Water Cooler Replacement (5 Gallon)		\$ 35	
10lb Ice Bag (Each)		\$ 10	
20lb Ice Bag (Each)		\$ 20	
LABOR & DELIVERY FEE	QTY	PRICE	TOTAL
Booth Attendant - Up to 4 Hours		\$ 150	
Bartender - Up to 4 Hours		\$ 150	
Additional Hour - per Bartender / Attendant		\$ 50	
<b>Delivery Fee - Per Day Applies</b>		\$ 50	

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