# Exhibitor Catering Menu





OTC 2020 4 May – 7 May

## **Crowd Pleasers**

#### custom luncheons or receptions

Our Sales Team can Create Specialty Options for Menus from Sandwiches and Salads to Barbeque and Local Favorites

#### cold brew coffee

Dedicated to your Exhibit Booth Ideal for 75 – 250 Guests

#### professional coffee cart

Dedicated to your Exhibit Booth Ideal for 250-400+ Guests Offering Espresso, Cappuccino, Lattes and More

#### sushi and sashimi bar

Hand Rolled Live Action or Premium Sushi Station Packages for 100, 250 or 400+ Guests

#### logo bottled water

Must be Arranged 3-Weeks Prior to Show Minimum Order Required

otis spunkmeyer cookie oven \$150 rental per show

chocolate chip cookie dough \$135 includes 160 cookies

#### nitrogen popcorn

Cheddar or Kettle Corn Flavor Popcorn Minimum 400 Servings

#### water cooler

Includes (1) 5-Gallon Water Jug Requires Dedicated Power \$145 per show \$175 on-site orders, limited quantities \$35 refresh 5-gallon water jug

#### nitrogen ice cream \*\*ACTION\*\*

Explore the Science of Food Create an exciting attraction with premium Ice Cream made fresh in your Booth Minimum 400 Servings

#### logo cookies

Customize a Cookie for your VIP Clients Served on Platters or Individually Wrapped \$60 per dozen, minimum 10 dozen

#### maui wowi smoothie bar

Choice of Two Flavors Strawberry Banana, Pina Colada, Kiwi Lemon Lime, Mango Orange, Banana Banana, Black Raspberry, Passion Papaya Add Tequila or Rum

#### logo sheet cake

Display your company logo on a Custom Cake Great advertising for anniversary or product launch \$390 Full Sheet (serves 90) \$200 Half Sheet (serves 45) Pricing may vary depending on design



## For more information, please call 832-667-2426



## Sunrise Starters Snacks

#### morning agenda

Our most popular breakfast with your favorites...Croissants with Preserves, Danish, Assorted Muffins, Seasonal Fresh Fruit Salad, Assorted Juices and Regular Coffee \$250 serves 24

### signature sunrise

Croissants with Preserves, Danish, Muffins and Regular Coffee \$170 serves 24

#### assorted muffins \$32 dozen

bagels with cream cheese \$34 dozen

#### assorted fruit juices \$39 dozen

fresh brewed regular or decaffeinated coffee \$150 per 3 gallons

#### tazo hot tea \$37 serves 12

silver urn service Deluxe Coffee Presentation Based on Availability, Advance Order Only Coffee Ordered Separately \$275 per show

#### assorted decadent dessert bars \$33 dozen

fresh baked cookies \$28 dozen

#### energy & protein bars \$36 dozen

mini candy collection Individually Wrapped Chocolate Bars and Candies \$32 per 3 pounds

#### salsa, guacamole & tortilla chips \$54 serves 12

spicy texas snack mix \$35 per 2 pounds

fancy mixed nuts \$38 per 2 pounds

#### cocktail pretzels \$28 per 2 pounds

individual bag potato chips \$22 dozen

individual bag pretzels & trail mix \$45 per 24 bags

fresh popped popcorn
Includes Scoop, Popcorn Bags, Napkins
\$48 per 3 pound bag

cheetos flavored popcorn \$350 per bag approximately 80 servings, includes 1oz bags & scoop





## **Bistro Sandwiches**

#### signature sandwich event

Indulge in a variety of our Signature Sandwiches served with Seasonal Tossed Green Salad, our Signature Chipotle Potato Salad, Chips, Decadent Dessert Bars and Sodas

\$300 serves 12

- ♦ Cajun Roast Turkey, Monterrey Jack Cheese, Spring Mix, Tomato, Chipotle Aioli on Italian Hoagie
- Roast Beef, Sliced Cheddar, Balsamic Onions, Arugula, Tomato, Horseradish Aioli on Wheat
- ♦ Rosemary Grilled Chicken, Mesclun Greens, Caramelized Onions, Citrus Aioli on Herb Hoagie

#### designer box lunch

Selection of Sandwiches and Wraps to enjoy with Chips, Chocolate Chip Cookie and a Soda \$19 per box, minimum order – 5 per type

- ♦ Cajun Roast Turkey Sandwich
- ♦ Roast Beef and Cheddar Sandwich
- ♦ Grilled Chicken Caesar Wrap
- ♦ Vegetarian Wrap

#### designer box salad

Selection of Fresh Made Salads to enjoy with Apple Slices, Chocolate Chip Cookie and a \$19 per box, minimum order – 5 per type

- ♦ Chicken Caesar Salad
- Vegetarian Greek Salad, Feta Cheese, Tomato,
   Cucumber, Red Onion, Olives, Balsamic Vinaigrette



#### classic wrap collection

An assortment of our Classic Wraps served with our Signature Chipotle Potato Salad, Chips, Cookies and Sodas

\$275 serves 12

- ♦ Marinated Grilled Chicken, Crisp Romaine, Shaved Parmesan and Caesar Dressing in Spinach Wrap
- Italian Antipasto Wrap with Mortadella, Salami, Romaine Lettuce, Parmesan Cheese, Kalamata Olives, Balsamic Roasted Red Peppers in Sun-Dried Tomato Wrap
- ♦ Apple Wood Smoked Bacon, Lettuce, Tomato, Roast Turkey, Chipotle Aioli on Spinach Wrap

#### turkey fresco submarine

Hoagie with Smoked Turkey, Spring Mix, Cucumbers and Red Onion with Honey Jalapeno Aioli \$125 serves 12

#### french quarter muffaletta

Salami, Ham and Prosciutto with Provolone and Fresh Mozzarella Cheese on Traditional Italian Loaf with Tangy New Orleans Olive Spread \$125 serves 12

#### vegetarian wrap tray

Fresh Roasted Vegetables, Roma Tomatoes, Feta Cheese and Black Olives on Spinach Wrap \$125 serves 12

#### corner deli

Design your own sandwiches with Premium Roast Turkey, Smokey Ham, Shaved Roast Beef, Cheddar and Provolone Cheese. Served with Freshly Baked Breads, our Signature Chipotle Potato Salad, Chips, Cookies and Sodas \$225 serves 12

## **Appetizers**

**Cold Displays** 

crab cakes remoulade \$220.00

beef empanadas spicy avocado ranch \$165.00

vegetarian spring rolls sweet & sour \$165.00

colossal tempura shrimp sweet chili sauce \$220.00

beef wellington \$200.00

ancho chicken skewers \$170.00

smoked chicken & cheese flautas \$155.00

chimichurri beef skewers \$200.00

black bean empanadas \$165.00

duet of savory mini quiche \$155.00

pricing per 50 pieces

domestic & imported cheese tray Assorted Flatbreads \$84 serves 12

miniature dessert display Macaroons and Tarts \$72 serves 12

smoked norwegian salmon Cream Cheese, Diced Red Onions, Eggs, Capers Mini Pumpernickel Loaf \$132 serves 12

spring roll display Shrimp and Vegetarian Wrapped in Rice Paper with Spicy Peanut Sauce \$84 serves 12

mediterranean tray
Pita Bread with Red Pepper Hummus and Tabouli
\$50 serves 12

italian antipasto display
Array of Genoa Salami, Mozzarella, Prosciutto,
Provolone, Black and Green Olives, Pepperoncini,
Artichoke Hearts, Roasted Peppers and Flat Breads
\$74 serves 12

market fresh crudités Carrots, Cherry Tomatoes, Celery, Broccoli Ranch Dressing \$60 serves 12

chilled seafood presentation
Peeled Jumbo Gulf Shrimp with Tequila Cocktail
Sauce and Lemons
\$120 serves 12





## **Savory Favorites**

#### texas barbeque beef brisket

Chopped Beef Sandwiches served with our Signature Chipotle Potato Salad \$160 serves 12

#### slider dog buffet

All Beef Hot Dogs and Smoked Sausage, Sauerkraut, Potato Chips \$120 serves 12

#### texas nacho bar

Picadillo Beef, Refried Beans, Queso Blanco, Sour Cream, Jalapenos, Fire Roasted Tomato Salsa Stone Ground Tortilla Chips \$85 serves 12

#### little italy duet

Traditional Meat Lasagna and Portobello Mushroom Ravioli with Seasonal Tossed Green Salad Italian Breadsticks \$140 serves 12

#### **Please Note**

- Attendant & Supply Charge Required for servicing Savory Favorites
- Additional table space will be required inside your booth. Allow for one (1) hour delivery and setup time prior to scheduled event start time
- Savory Favorites are designed as an accompaniment not a full meal
- Consult with your Aramark Sales Manager for more info 832-667-2420

#### smoked chicken tamales

Poblano and Queso Tamales with Pulled Chipotle Smoked Chicken \$95 serves 12

#### chicken piccata

Lemon and Caper Chicken Breast with Dilled Mashed Potatoes, Haricot Verts and Roasted Peppers \$155 serves 12

#### quinoa and white bean sliders

Vegan Sliders with Arugula Salad \$140 serves 12

#### halal chicken kabobs

Chicken Skewers with Rice and Lentils Pita Bread \$230 serves 12

#### chicken tikka

Tandori Marinated Chicken Croquets with aan \$230 serves 12

#### pecan rubbed cold beef tenderloin

Sliced and served with Basil Aioli, Whole Grain Mustard, Horseradish Cream, Artisan Rolls \$245 serves 12

#### herb roasted boneless breast of turkey

Sliced and served with Assorted Gourmet Rolls, Stone Ground Mustard, Fresh Mayonnaise \$185 serves 12



# Beverage and Bar Selections

#### **Soft Drinks**

dasani bottled water 12oz \$72 case 24 bottles

soda 12oz Coca Cola, Diet Coke, Sprite \$60 case 24 cans

perrier 350ml \$84 case 24 bottles

fresh brewed regular or decaf coffee \$150 per 3 gallons

**Liquor Packages** 

Each bottle approximately 17 servings

refueling station

Crown Royal 2 bottles
Grey Goose 2 bottles
Johnny Walker Black 2 bottles
Cranberry & Orange Juice 6 each
Tonic Water & Club Soda 6 each
Garnish Tray
\$660 package

salty senorita margaritas

Cuervo Gold Tequila 2 bottles Margarita Mix, Salt Fresh Limes \$165 package

cutwater pre-mixed cocktails 120z

Spicy Bloody Mary Celery, Fresh Limes Fugu Vodka Mule Bourbon Whiskey Lemon Tea \$300 case 24 cans

#### **Please Note**

- Any order exceeding (2) drinks per person up to (12) people in (4) Hours or including bottled liquor will require an Aramark attendant at \$125.00 (first 4 hours), each addl hour \$30.00
- Schedule delivery and Aramark attendant time one (1) hour prior to start time for service

#### Beer

domestic beer 16oz aluminum Choice of Coors Light, Budweiser, Bud Light, Miller Lite or Michelob Ultra \$124 case 24 servings

imported & craft brewed beer 16oz aluminum Choice of Corona, Heineken, Saint Arnold, Shiner Bock or Stella Artois \$148 case 24 servings

ice 40lb bag

\$16 bag No outside coolers or beverages Tabletop bins provided for beverage orders less than 4-cases of beer or 5-cases of non-alcoholic beverage Refrigerators available from decorator

#### Wine

champagne & sparkling wines per bottle La Marca, Prosecco Moet & Chandon Imperial	\$48 \$130
white wine per bottle Sonoma Cutrer, Chardonnay CK Mondavi, Chardonnay Kendall-Jackson, Chardonnay William Hill, Sauvignon Blanc Santa Margarita, Pinot Grigio	\$65 \$36 \$49 \$44 \$73
red wine per bottle Josh Cellars, Cabernet Sauvignon CK Mondavi, Cabernet Sauvignon Kendall-Jackson, Cabernet Sauvignon J. Lohr, Merlot CK Mondavi, Merlot Mark West, Pinot Noir	\$45 \$36 \$56 \$47 \$36 \$42

Allow for booth space and order tables from decorator





# **Ordering Info**

This menu is for use on the exhibit floor only. If you are placing an order for a meeting room or suite, please call the sales department for a banquet menu.

ordering

Our 14-day deadline allows sufficient time to order, plan and prepare all of your food and beverage needs. All orders received after the time requirement will be noted as late and will be processed after all timely orders have been completed. All original catering orders must be received no later then **Thursday**, **April 16**, **2020**, or a 10% late charge will be applied. Changes and/or cancellations must be received by **Thursday**, **April 25**, **2020**. No cancellations, reductions or returns will be made after that time. Any change made after **Thursday**, **April 23**, **2020** will be subject to approval by the Aramark Sales Department based on availability of product and staff.

ordering confirmation & payment policy

All orders received will be confirmed with a **Customer Invoice**. We require returning these documents with appropriate signature. Please allow for up to (7) business days for order processing. If you do not receive a **Customer Invoice**, please know your order has not been processed. Aramark Corporate Policy requires full payment prior to commencement of services. Additionally, a credit card must be on file for any reorders made on site. *NO EXCEPTIONS*.

Orders will be confirmed via Customer Invoice within 7 business days. Order is not final until signed Event Contract and Payment is received.

administration charge, sales tax & optional gratuity

All items are subject to a 20% Administration Charge and applicable (8.25%) Sales Tax. Mixed Beverage Sales Tax included in sales price. This Administrative Charge is not intended to be a tip, gratuity or service charge for the benefit of employees and is not distributed to employees. Gratuity is optional.

pricing

All prices are subject to change without prior notification.

service personnel

When ordering Aramark personnel for your booth, please consider set-up time. We will schedule personnel a minimum of one hour prior to start time of your service. Attendants are highly recommended for serving your booth (\$125.00 for first (4) hours, \$30.00 each additional hour). Bartenders are required for dispensing all alcoholic beverages per TABC regulations (\$125.00 first (4) hours, \$30.00 each additional hour).

NOTE: Catering Attendants are responsible for setup and clearing food and beverage related equipment and items during the catered event. Please note Catering Attendants are not permitted to do general booth cleaning, such as vacuuming, emptying trash cans, dusting, etc. We advise all catered events order a porter service. We recommend a Standard Porter Service for events with 25-50 people with limited catering and Full Time Porter Service for events over 50 people and/or more extensive catering. To order Porter Services please visit NRG Park Exhibitor Services Online Ordering site at:

https://nrgpark.boomerecommerce.com

unauthorized food & beverage

Aramark is the exclusive caterer for NRG Park. Absolutely no food, coffee products, alcohol or non-alcoholic beverages, candy, logo water, etc. are allowed into NRG Park.

#### tables & electrical

Aramark does not provide skirted service tables, bars or electrical hookups in your exhibit space, including meeting rooms utilized for exhibits. Please contact the appropriate contractor for those items.

event day ordering

Please place order with Aramark Service Desk in NRG Center Room 104 or Arena/Pavilion Exhibitor Service Desk (Ring Down Phone). All order forms need to be accompanied by an authorized signature and valid credit card information. Event day service hours are 10am to 3pm for same day and future orders. Any orders received after 3pm will be processed for the next business day after 10am. Please allow ninety (90) minutes for delivery after orders are placed.

menu & timing

The Standard Menu will be available for ordering until April 28, 2020. The "Event Day" menu starts Wednesday, April 29 through Thursday, May 7, 2020. Beverages may be dry stocked on Saturday, May 2. Orders will begin at 7:00am on Monday, May 4 through 11:00am Thursday, May 7. All equipment will be picked up at 1:00pm on the last day of the show.

delivery charge

A \$25.00 (++) charge will apply to all deliveries of less than \$100.00 per order.

serviceware & supply charge

A once daily Supply Charge will be mandatory to cover the cost of disposable serviceware for in-booth catering to include Service Platters, Flatware, Plates, Cups and Napkins. The Supply Charge of \$45.00 will be in conjunction with an Attendant Charge. China service is available on a limited basis for an additional fee. Please note: If china service is available, it is required that service personnel also be ordered to work in your exhibit location.

#### special orders

We have designed this menu through years of experience with exhibitors in mind. However, should you have special menu needs, please feel free to contact our Sales Department. Any variance from this menu, including changes to quantity, menu context, etc., is subject to special pricing.

#### unconsumed items

Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events and credit will not be given for any such items.

## Order Form

## OTC 2020

Submit to
<a href="mailto:AramarkSalesNRGPark@aramark.com">AramarkSalesNRGPark@aramark.com</a>
<a href="mailto:Phone832-667-2426">Phone 832-667-2426</a>
<a href="mailto:Fax 832-667-2456">Fax 832-667-2456</a>

COMPANY (Name on Exhibit	Booth):	
BOOTH NUMBER:	PAVILION (If Applicable)	aramark
EXHIBIT COMPANY (3rd Part	y Planner, If Applicable):	<b>GENERALIZA</b>
CONTACT:	PHONE: ()	
E-MAIL:		
ONSITE CONTACT:		OTC 2020 Official Vendor

DAY/ DATE	DELIVERY TIME	QTY	ITEM DESCRIPTION	PRICE	LINE TOTAL
	20% Administrat	ion Charge 8	& Sales Tax Applies, 10% Late Fee for Orders Received	after April 16, 2020.	

All Orders Must be Accompanied by a Payment Agreement

#### deadlines

All original orders must be received by close of business on **Thursday, April 16, 2020** or a 10% late charge will be applied. Orders will be confirmed via Customer Invoice within 7 business days after review by our Sales Department. Order is not final until signed Customer Invoice and Payment is received.

No cancellations or reductions may be made after Thursday, April 23, 2020.

#### important information

Aramark is the exclusive caterer for NRG Park. Absolutely no food, beverage, coffee, candy, logo water, etc., are allowed into NRG Park without approval from and appropriate waiver fees paid to Aramark.

#### delivery charge

A \$25.00 (++) charge will apply to all deliveries of less than \$100.00 per order.

#### administration charge & sales tax

All items are subject to a 20% Administration Charge and applicable (8.25%) Sales Tax. Mixed Beverage Sales Tax included in sales price. This Administrative Charge is not intended to be a tip, gratuity or service charge for the benefit of employees and is not distributed to employees. Gratuity is optional.

#### payment policy

Aramark Corporate Policy requires full payment prior to commencement of services. Additionally, a credit card must be on file for any re-orders made on site. NO EXCEPTIONS.

#### tables, electrical requirements & cleaning

Aramark does not provide skirted service tables, bars or electrical hook-ups in your exhibit space, including meeting rooms utilized for exhibits. Please contact the appropriate contractor for those items. NOTE: Attendants are not permitted to do general booth cleaning, such as vacuuming, emptying trash cans, dusting, etc. Porter Service is advised by contacting <a href="https://nrgpark.boomerecommerce.com">https://nrgpark.boomerecommerce.com</a>

# Payment Agreement

## Please Print



ADDRESS:									
OOTH NUMBER:PAVILION (If Appl	icable)								_
ONTACT:		PHON	E: <u>(</u>	)					
-MAIL:									Officia
		INFORMAT							
Our payment policy requires payment in full	prior to the r	endering of ser	vices						
Payment for all orders must be guaranteed v	with a credit c	ard authorizati	on. How	ever, of	her for	ms of pa	ayment	are accept	table
REDIT CARD HOLDER'S NAME:				_ PHOI	NE (	)			
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PAYMENT PREFERENCES  ☐ Please charge my card for the full amount. Only one credit card will be accepted per company. ☐ I will be sending a check for the full amount. I understand this check needs to be received by Aramark no later than April 16, 2020. My credit card number will be placed on file for any additions and reorders during the event.  Note: Wire transfers are a minimum of \$5000 and require special handling. Please contact a Sales Manager at 832-667-2420.			All original orders must be received by close of business on <b>Thursday</b> , <b>A 16</b> , <b>2020</b> or a 10% late charge will be applied. Orders will be confirmed or						
			Customer Invoice within 7 business days after review by our Sale Department. Order is not final until signed Customer Invoice and is received.  No cancellations, reductions or returns may be made after the sale of the sale					e and Payme	
MAILING ADDRESS	Thursday, April 23, 2020.								
Please send all checks with Signature Required Aramark Corporation Attn: Accounts Receivable, 8 8701 Kirby Drive Houston, TX 77054	PAYMENT POLICY  Aramark Corporate Policy requires full payment prior to commencement of services. Additionally, a credit card must be on file for any re-orders made on site. NO EXCEPTIONS.								
I certify that the above information is correct. I have	e read and un	derstand the p	olicies ar	nd proc	edures.				
AUTHORIZED SIGNATURE		TITLE						DA	