Centerplate at the Orange County Convention Center

Is Pleased To Present Our Booth Catering Menus

Centerplate

Information

Welcome to the Orange County Convention Center!

These points will ensure your success while hosting visitors in your booth.

• Centerplate is pleased to be the exclusive caterer in the Orange Convention Center. We will provide all of your food, beverage, and staff services.

• If your company manufacturers, produces, or distributes food or beverages and your products are related to the nature of the show, you may provide samples of it for your guest's enjoyment in your booth on the trade show floor. Maximum food sample sizes are three ounces and maximum beverage sample sizes are four ounces. Kindly provide a written request to your catering sales manager and we will coordinate details with you.

• We must receive all show orders a minimum of seven days prior to the show to ensure we have the food and beverages you want as well as appropriate staffing to prepare, deliver, and service your account.

• Our food and beverages are provided on high quality disposable ware. We will be glad to coordinate specialty lines, flowers, and amenities to optimize services in your booth. Our exhibit managers will work with you to provide these enhancements.

• Electrical needs for food service, trash removal, table, and chair equipment are coordinated through your show's general contractor. Please arrange for these services directly through him or her.

• All prices are subject to service charges and sales tax. Cancellations of perishable products prior to 48 hours in advance of the show's start will receive a refund. Cancellation of services within 48 hours of the show's start will be subject to payment in full.

• We are pleased to accept company checks, wire transfers, Visa, MasterCard, Discover, American Express, and Diners Club in full pre-payment of your services. We will require a credit card authorization for any additional services ordered during the show.

Thank you for choosing the Center of Hospitality for your event. Let us take care of the details so you may attend to your visitors and leadership. Please call us at 407.685.5562, or email ali.sermersheim@centerplate.com with your goals and we will help you achieve them.

Centerplate

A LA CARTE BEVERAGE SELECTIONS

All services include the appropriate condiments, cups, and napkins

Freshly Brewed Coffee Three gallon units (approximately 60 cups)	**$147**
Freshly Brewed Decaffeinated Coffee Three gallon units (approximately 60 cups)	**$147**
Herbal Tea Three gallon units (approximately 60 cups)	**$147**
Morning Coffee Package with our Freshly Brewed Coffee To include three gallons of regular coffee, two gallons of decaf coffee, and one gallon of herbal tea	**$294**
Fresh Brewed Iced Tea Three gallon units (approximately 60 cups)	**$114**
Southern Sweet Tea Three gallon units (approximately 60 cups)	**$114**
Lemonade Three gallon units (approximately 60 cups)	**$114**
Fruit Punch Three gallon units (approximately 60 cups)	**$114**
Fresh Squeezed Florida Orange Juice One gallon	**$45**
Fresh Squeezed Florida Grapefruit Juice One gallon	**$45**

A LA CARTE BEVERAGE SELECTIONS (continued)

All services include the appropriate condiments, cups, and napkins

Assorted Individual Fruit Juices By the case	**$90**
Assorted Sodas to Include Diet (Pepsi® Products only) By the case	**$72**
Bottled Water By the case	**$72**
Sparkling Water By the case	**$84**
Gatorade® By the case	**$96**
Red Bull® Energy Drink By the case	**$144**
Starbucks® Frappuccino By the case	**$144**

FROM THE BAKERY

All services include the appropriate condiments, disposable plates, cutlery, and napkins

Assorted Fresh Baked Muffin Tops **$42**
By the dozen

Assorted Bagels with Cream Cheese **$42**
By the dozen

Assorted Danish **$42**
By the dozen

Assorted Muffins **$42**
By the dozen

Assortment of Scones **$42**
By the dozen

Freshly Baked Pan Dulces **$38**
By the dozen

Doughnuts (limited delivery times) **$28**
By the dozen

Assorted Sliced Breakfast Breads **$30**
By the loaf (10 slices)

Assorted Croissants **$42**
By the dozen

Fresh Baked Vegetable Biscuits **$38**
By the dozen

Assorted Breakfast Bakeries **$42**
By the dozen
Fresh Baked Muffins, Danish, and Bagels
Served with fruit preserves, butter, and cream cheese

FROM THE BAKERY (continued)

All services include the appropriate condiments, disposable plates, cutlery, and napkins

Freshly Baked Assorted Gourmet Cookies By the dozen	**$36**
Double Fudge Brownies By the dozen	**$32**
Assorted Gourmet Cupcakes By the dozen	**$34**
White, Milk and Dark Chocolate Covered Strawberries By the dozen	**$46**
Petit Gourmet French Pastries By the dozen	**$46**
Full Sheet Cake 100 slices approximately	**$290**
with Custom Chocolate Silk Screen Logo	**$550**

FROM THE PANTRY

All services include the appropriate condiments, disposable plates, cutlery, and napkins.

Fresh Cut Seasonal Fruits and Berries with Dip **$90**
Serves 15
Served with honey yogurt dipping sauce

Assorted Individual Containers of Fruit Yogurt **$45**
By the dozen

Assorted Whole Seasonal Fresh Fruits **$33**
By the dozen

Hard Candy Jar **$38**
By the pound
Assortment of individually wrapped hard candies

Granola Bars **$33**
By the dozen

Individual Bags of Potato Chips and Pretzels **$27**
By the dozen

Potato Chips and Dip **$35**
By the pound

Tortilla Chips and Salsa Fresca **$50**
By the pound

Crunchy Pretzel Twists **$11.75**
By the pound

Roasted Gourmet Cocktail Nuts **$20.25**
By the pound

BREAK SERVICE

Minimum of 25 people. Prices are reflective of a per person charge.

Citrus Break **$9.50**
Bountiful baskets of seasonal whole fresh fruits
Key lime cheesecake bars
Lemon bars and orange glazed sugar cookies
Lemon Head candies

Death by Chocolate Break **$10.75**
Chocolate-dipped Oreo® cookies,
pretzel rods, strawberries, and peanuts
Double fudge brownies
Double chocolate chip cookies

Snack Attack Break **$11**
Sweet & salty trail mix
Ruffled potato chips
Crunchy pretzel twists and Goldfish
Fresh baked assorted cookies, Rice Krispies® treats and M&M® candies

Power Break **$12**
A selection of whole grain and oat muffins,
Vegetable breads and assorted dried fruits
Energy and low-carb bars
Whole seasonal fresh fruit

Eye Opener Energy Break **$8**
Whole fresh fruit basket
Individual fruit yogurts
Assorted dried fruit
Healthy granola mix in individual bags

Fruit and Cheese Break **$8.50**
Whole fresh fruit basket
Assorted regional and imported cheeses with fruit garnish
Gourmet crackers, crostini and flat breads

Milk and Cookies Break **$11**
Whole fresh fruit basket
Freshly baked chocolate chip, oatmeal,
peanut butter and sugar cookies
Individual pints of whole milk, chocolate milk and non-fat milk

Suggested Accompaniments:
Sold by the case

Assorted Sodas to Include Diet (Pepsi® Products only)	**$72**
Bottled Water	**$72**
Assorted Individual Fruit Juices	**$90**
Gatorade®	**$96**
Red Bull® Energy Drink	**$144**
Starbucks® Frappuccino	**$144**

BOX LUNCHEONS

Prices are reflective of a per person charge

Deli Box Lunch — $19.75

CHOICE OF SANDWICH ON A FRENCH BAGUETTE:

- Turkey and Swiss Cheese
- Roast Beef and Cheddar Cheese
- Ham and Cheddar Cheese
- Grilled Vegetables

Served with individual bag of potato chips and chocolate chip cookie

Premium Box Lunch — $22

CHOICE OF SANDWICH:

- Thumann's® Turkey and Swiss on pumpernickel rye roll
- Thumann's® Roasted Beef with Boursin® cheese and onion marmalade on a kaiser roll
- Salami, ham, capicola, and pepperoni with provolone cheese on Italian ficelle
- Tomato, mozzarella, basil, and olive oil on a baguette

Served with individual bag of chips, whole fruit, chocolate chunk cookie, and dill pickle

Gourmet Wrap Box Lunch — $21

CHOICE OF WRAPS:

- Southwest Roast Beef with grilled peppers
- Grilled Turkey with pesto
- Grilled Vegetables

Served with gourmet potato chips, pasta salad, and gourmet brownie

Gourmet Salad Box Lunch — $21

CHOICE OF GOURMET SALAD:

- Barbeque Chicken on mixed greens with black beans, onions, bell peppers and tomatoes with ranch and barbeque dressing
- Chicken Caesar with cornbread croutons and key lime Caesar dressing

Served with gourmet potato chips and gourmet brownie

EXHIBIT BOOTH DELI LUNCHEONS

All deli luncheons are served with disposable plates, cutlery, napkins and appropriate condiments

Make Your Own Deli Sandwich — $180

60 pieces per platter
Platter of sliced roast beef, baked ham, turkey,
sliced American and Swiss cheeses, lettuce, tomatoes,
onions, pickles, and assorted fresh baked rolls
Served with potato chips

The Three Foot Sandwich Board — $175

Serves approximately 12 people
Turkey pastrami, honey cured ham, and roast beef served with sliced Swiss,
provolone, and cheddar cheese on a three-foot long hoagie roll
Served with potato chips

HOT HORS D'OEUVRES

Minimum of 50 pieces, additional orders minimum of 25 pieces

Mini Cheese Pizza	**$3.50**
Spicy Buffalo Chicken Wing with Cool Ranch Dip	**$3.50**
Vegetable Spring Roll with Sweet and Sour Dipping Sauce	**$3.50**
Pot Sticker with Ponzu Sauce	**$3.50**
Chicken Quesadilla and Green Chili Cheese	**$3.50**
Beef Empanada	**$3.75**
Vegetable Cheese Quesadilla	**$3.75**
Chicken Tandoori Sate	**$3.75**
Teriyaki Beef Kabob	**$3.75**
Sausage and Cheddar Cheese stuffed Mushroom	**$3.75**
Mini Beef Wellington	**$3.75**
Blue Crab Cake with Citrus Herb Remoulade	**$4.50**
Vietnamese Sugar Cane Shrimp	**$4.50**
Bacon-wrapped Diver Scallop with Garlic Cream	**$4.50**
Coconut Crusted Shrimp with Pineapple Chutney	**$4.50**

COLD HORS D'OEUVRES

Minimum of 50 pieces, additional orders minimum of 25 pieces

Assorted Pinwheel Tea Sandwich	**$3.50**
Belgian Endive with Black Forest Ham and Bleu Cheese Mousse	**$3.50**
Tomato and Fresh Mozzarella Shooter	**$3.50**
Prosciutto-wrapped Melon on Bamboo Skewer	**$3.75**
Smoked Salmon on Wonton Crisp with Wasabi Aioli	**$4.00**
Rice Roll with Jerked Tuna, Mango Relish and Wasabi Aioli	**$4.00**
California Roll with Soy Dipping Sauce, Wasabi and Pickled Ginger	**$4.50**
Caribbean Ceviche Shooter	**$4.50**
Asian Spoon Ahi Tuna Tataki with Plantain Chip	**$4.50**
Martini Crab and Curry Dip with Ciabatta Crisp	**$4.50**
Tandoori Chicken and Roasted Garlic Hummus On mini pita with cucumber carrot relish	**$4.50**
Crab Salad in Mini Bouchée with Calypso Sauce	**$5.00**
Jumbo Shrimp Cocktail with Lemons and Cocktail Sauce	**$5.00**
Prosciutto-wrapped Shrimp with Remoulade	**$5.50**
Buckwheat Blini with Smoked Salmon and Caviar	**$5.50**

RECEPTION DISPLAYS

Prices are reflective of a per person charge. Minimum of 25 people

Imported and Domestic Cheese Display Garnished with fresh seasonal fruit, sliced baguettes and assorted crackers	**$7**
Display of Sliced Seasonal Fruits and Berries With orange yogurt dipping sauce	**$6**
Fresh Vegetable Crudités With creamy mojito dip and spicy Florida ranch dip	**$6**

EXHIBITOR FAVORITES

Tables and electrical power needed for any equipment will be the responsibility of the customer

A True Attraction..... Freshly Popped Popcorn

Pre-Measured Popcorn **$220**
Approximately 200 (2) ounce servings, to include oil, seasoning, popcorn scoop, napkins, and bags

Popcorn Machine Rental Per Day **$165**
Power requirements: 110volt/20amps, 4ft table required

Just Like Grandma Used To Make..... Fresh Baked Cookies

Otis Spunkmeyer® Cookies and Oven **$165**
Includes one case of cookie dough, an oven, oven mitt, spatula, tray, plastic plates, and napkins
Each case includes 240 two ounce cookies
Power requirements: 110volt/20amps, 4ft table required
Per case flavor options: please indicate your choice on the order form
Chocolate Chip, Sugar, Oatmeal Raisin, Peanut Butter, White Chocolate Macadamia Nut

Additional Otis Spunkmeyer® Cookies **$165**

"Chill Out"..... Assorted Ice Cream Novelties

Assorted Gourmet Ice Cream Bars **$4**
Fruit Bars, Frozen Yogurt Bars, Ice Cream Sandwiches **$3.50**
Assorted Häagen Dazs® Ice Cream Bars **$5.50**
Hand Scooped Häagen Dazs® Ice Cream by the Tub **$250**
Approximately seventy five single scoop three ounce servings per tub
Includes an attendant
Contact Centerplate Sales for flavor choices

Ice Cream Freezer Rental Per Day **$95**
Power Requirements: 110volt/20amps

EXHIBITOR FAVORITES (continued)

Tables and electrical power needed for any equipment will be the responsibility of the customer

Put a Barista In Your Booth..... Coffee Specialties

Per Serving Cost **$3.75**
Minimum of 500 cups per day required.
Personnel, product, cups, and condiments included

Add Flavor Syrup for Your Entire Event **$0.50**
Vanilla, Hazelnut and Caramel

Add Mocha Lattes for Your Entire Event **$0.50**
Above syrups and mocha options are applied to all 500 cups per day

Cappuccino/Espresso Machine Rental Per Day **$350**
Power requirements: 208volt/30amp for the machine,
110volt/20amps for the grinder

Refreshing and Healthy..... Frozen Yogurt

Servings of Frozen Yogurt **$2.50**
Minimum of 600 four ounce servings per day required
Personnel, product, cups, and spoons included

Frozen Yogurt Cart Rental Per Day **$250**
Power requirements: 208volt/ two each 30amp three phase

Get "Nutty"..... Assorted Flavored Nuts

Glazed Nuts Made on the Spot
Daily minimum of 400 four ounce bags per day required
Personnel, product, and napkins included

Selection of Nuts

Almonds or Pecans	**$4**
Mixed (Almonds and Pecans)	**$4.25**

Naturally Nuts® Cart Rental Per Day **$250**
Power requirements: 208volt/30amps

EXHIBITOR FAVORITES (continued)

Tables and electrical power needed for any equipment will be the responsibility of the customer

Out Of This World!..... Little Orbit Mini Donuts

Mini Donuts **$3**
Deep Fried and Powdered on the Spot
Flavors: Powdered Sugar and Cinnamon
Minimum of 250 bags (six pieces per bag) required per day
Personnel, product, bags, and napkins included
Contact Centerplate Sales for additional options

Little Orbit® Mini Donuts Cart Rental Per Day **$250**
Power Requirements: Four each 110volt/20amps

Go To The Oasis..... Refreshing Frozen Fruit Smoothie

Frozen Smoothie Servings **$3.75**
Flavors: Mango, Strawberry, Piña Colada, and Banana
Minimum of 250 six ounce cups per day required
Personnel, product, cups, and napkins included
Contact Centerplate Sales for additional options

Frozen Smoothie Machine Rental Per Day **$250**
Power Requirements: 110volt/20amps, 6ft table required

A Different Twist..... Hot Pretzels

Giant Hot Gourmet Pretzels **$5**
Flavors: Plain, Salted, Cinnamon Sugar, Plain stuffed with Sweet Cream Cheese, stuffed with Apple Chunks, stuffed with Mozzarella Cheese and Pizza Sauce, Jalapeño stuffed with Pepper Jack Cheese
Minimum of 250 pretzels per day required
Personnel, product, and napkins included

Gourmet Pretzel Machine Rental Per Day **$250**
Power Requirements: Three each of 110volt/20amps, 6ft table required

Liquid Sunshine..... Fresh Squeezed Lemonade

Add Fresh Squeezed Lemonade to your Pretzel Cart **$3.75**
Minimum of 250 six ounce servings per day required
Power Requirements: 110volt/20amps

Tables and electrical power needed for any equipment will be the responsibility of the customer

The Ice Cream of Your Life..... Ice Cream
Liquid Nitrogen Ice Cream Bar

Freshly Made Ice Cream **$6**

At below zero, nitrogen liquefies to instantly freeze the freshest all natural ingredients into the most lush ice creams, gelatos, and sorbets (velvety smooth and free of ice crystals).
The ultimate ice cream sandwich served between two freshly baked cookies, banana split bar served in a banana boat, or the option to freeze alcohol into your favorite frozen libation.

Choose two flavors and four toppings:
Ice Cream Flavors: Madagascar Vanilla, European Chocolate, Sweet Cream Caramel, Peanut Butter and Praline
Gelato Flavors: Tropical Banana, Strawberry Fields, Pistachio, Cappuccino, and Mint Chocolate Chip
Sorbet Flavors: Lemon, Watermelon, Orange, Cranberry, and Pomegranate
Toppings: Oreo, M&M's, Mini Marshmallow, and Dove Chocolate Sauce

Minimum of 250 six ounce cups per day required (per machine)
Personnel, product, cups, spoons, and napkins included
Contact Centerplate Sales for additional options

Liquid Nitrogen Ice Cream Machine Rental Per Day **$250**
Power Requirements: 110volt/20amps

An Asian Influence..... Sushi in Your Booth

Fresh Made Sushi **$10.50**
Three pieces per person

Sushi Cart Per Day **$250**
Includes a Chef
250 persons minimum

HOSTED FULL SERVICE BAR

The following special beverage service can be ordered for your exhibit booth with Show Management's approval.
A bartender is required for all full service beverage events.
Beverages charged on a consumption basis.
Please indicate your bar selection on your order form.

Premium Brand Cocktails	**$7**
House Wines by the Glass	**$6.25**
Imported Beer Cans	**$4.75**
Domestic Beer Cans	**$4.25**
Assorted Sodas (Pepsi Products Only)	**$3**
Spring Water	**$3**

INDIVIDUAL PRICED ITEMS

Beverages are not charged on consumption. A Centerplate bartender is required for all alcoholic beverage services.

Domestic Beer by the Keg * **$370**
Serves approximately 165 servings

Imported Beer by the Keg * **$475**
Serves approximately 165 servings

Client is responsible for the necessary space and electrical requirements for keg service in the booth. Power requirements are 110 volt/20amp power supply per keg Perlick

House Wine by the Bottle **$30**
Serves approximately five glasses per bottle

Cocktail Punches by the Gallon **$100**
Serves approximately 25 five ounce servings
Choice of: Champagne Mimosa Punch, Pre-Mixed Bloody Mary's, and Pre-Mixed Screwdrivers

WATER SERVICES

Spring Water Cooler Rental Per Show To include one 5-gallon container of water Power Requirements: 110volt/20amps	**$200**
Additional Five-Gallon Containers of Spring Water Cups included	**$38.50**
Water Cooler Deposit Charged if not returned at the end of the show	**$350**
Cubed Ice (10 lbs)	**$10**

PERSONNEL

Based upon a four hour required minimum

Booth Attendant (Server) for Your Booth	**$180**
Additional hours above the required minimum	**$45**
Bartender for Your Booth	**$225**
Additional hours above the required minimum	**$56**
Chef for Your Booth	**$225**
Additional hours above the required minimum	**$56**

Shoe Shine Service and Professional Massage Relaxation Services are also available. Please see Centerplate Sales for more information.

ORDER FORM

Centerplate

Company

Contact Name

Billing Address

City

State

Zip Code

Country

Phone Number

Fax Number

Email Address

Trade Show Name

Booth Number and Hall

Number of People

Day/Date	Start/End Time	Item Description	Qty	Price

CREDIT CARD AUTHORIZATION

Names of Authorized Signatures for Event

_____

Card Type

❍ Visa ~ ❍ MC ~ ❍ Amex ~ ❍ Discover ~ ❍ Diners

Credit Card Number_____

Expiration Date_____ ***Security Code*** _____
(Back of Card)

Signature of Cardholder_____

9800 International Drive, Orlando, Florida 32819
407.685.5562 ~ 407.685.9859 (fax)

Estimated Subtotal _____

20% Service Charge _____

Estimated Subtotal _____

6.5% Sales Tax _____

ESTIMATED TOTAL _____

1. Please type or print.
2 20% service charge plus 6.5% sales tax will be added to subtotal. SERVICE CHARGE MUST BE TAXED.
3. Food service contracts will be sent to you confirming order; signed contracts and full payment must be received in our office prior to start of show. No service will commence without full payment prior to show, and credit card information on file.
4. Any replenishment orders during the show must be guaranteed by a major credit card; the balance of charges will be billed to the credit card unless payment is received at the end of the show.