

TAKE A BREAK
Breaks increase productivity and creativity. Working for long stretches without breaks leads to stress and exhaustion. Taking breaks refreshes the mind, replenishes your mental resources, and helps you become more creative.

REFRESHERS

MORNING
ARTISAN BAKERY SELECTION
SCONES
MUDDINS
ASSORTED DONUTS
FRUIT AND CHEESE DANISH $50 per doz
SLICED BREAKFAST BREADS $42.50 per doz
BANANA NUT, MARBLE, LEMON POPPY, ZUCCHINI
COFFEE CAKE $42.50 per doz
Cinnamon crumb, apple cheese, blueberry cheese
EXECUTIVE SELECTION
CROISSANTS $60 per doz
Choice of chocolate, almond and regular
ASSORTED CROISSANTS $60 per doz
Fruit and cheese filled croissants
BLUEBERRY OATMEAL BREAKFAST COOKIES $44 per doz
CINNAMON ROLLS $79 per doz
Traditional cinnamon roll or Kouign Amann croissant cinnamon roll
ASSORTED EINSTEIN BAGELS $48 per doz
with cream cheese
WHOLE WHEAT CROISSANTS OR
WHOLE WHEAT ENGLISH MUFFINS WITH
PEANUT BUTTER $46 per doz
+ HAZELNUT AND ALMOND BUTTER $54 per doz

AFTERNOON
FRESH BAKED CRAVEWORTHY COOKIES $54 per doz
Chocolate chunk, sugar butter, oatmeal raisin, white chocolate macadamia, peanut butter
DESSERT BARS $48 per doz
Guava streusel, lemon, pecan, blondie, pineapple coconut, S’mores, raspberry streusel
BROWNIES $45 per dozen
Double chocolate, fudge nut, peanut butter, chocolate decadence, salted dulce de leche
CUPCAKE ASSORTMENT $65 per 20 pieces
Vanilla bean, chocolate ganache, red velvet, cappuccino, lemon merengue, caramel & sea salt

BREAKFAST BUFFETS
Minimum 25 pp
RISE AND SHINE $19 per person
Assorted muffins, danish and bagels, whipped cream cheese, sliced fruit
HEALTHY START $20 per person
Fresh fruit salad with watermelon, cantaloupe, pineapple, grapes, Greek yogurt, granola, bananas, whole wheat English muffins and peanut butter
BACON AND EGGS $28 per person
Fresh fruit salad, watermelon, cantaloupe, pineapple, grapes, scrambled eggs*, breakfast potatoes, bacon, freshly baked Croissants and Muffins

ALA CARTE ENHANCEMENT

BREAKFAST SANDWICHES
$8 each
Freshly baked croissant, bacon egg* and cheddar cheese
Freshly baked croissant, sausage, egg* and cheddar cheese
House-made butter biscuit, huevos rancheros, ham, egg*, onion, tomato, jalapeno, jack and cheddar cheeses

BREAKFAST BURRITOS
Served with red or roasted tomatillo salsa
$8 each | 5 oz
Chorizo, flour tortilla, potato and cage free scrambled eggs*, cheddar and jack cheese, tomato, onion, Vegetarian soy chorizo available
Spinach tortilla, roasted tomato, potato, zucchini, goat cheese, scrambled eggs*
Sausage, flour tortilla, bacon, potato, cage free scrambled eggs*, pepper jack
Beef machaca, potato, cage free scrambled eggs*, jack cheese in house-made sonora flour tortilla
Beef machaca, potato, cage free scrambled eggs*, jack cheese in house-made sonora flour tortilla
FAIR TRADE

We purchase Fair Trade Certified coffee products for our guests. Fair Trade Certified products empower farmers and farm workers to lift themselves out of poverty by investing in their farms and communities, protecting the environment, and developing business skills necessary to compete in the global marketplace, all while ensuring that some profits go back to help build the schools and hospitals in the equatorial regions from where we source our coffees. We have disposed of the use of most PC (portion control) items and bring you natural sugar and chemical free sweeteners as well as local dairy creamers in bulk service for your beverage experience.

DRINKS

Our specialty juices and waters are infused with local fruits and organic herbs, some of which are grown right on property in our own rooftop garden.

BY THE GALLON

FRESH BREWED FAIR TRADE COFFEE
$69 per gallon
Regular and decaffeinated, includes half and half, 2% milk, soy milk, Truvia, Sugar in the Raw and Equal

+ ALMOND MILK, COCONUT MILK $5 per quart
+ MONIN SYRUPS vanilla, sugar free vanilla, caramel, hazelnut, coconut $2 per bottle

TAZO HERBAL TEAS $69 per gallon
Includes honey and lemon

FRESH SQUEEZED LEMONADE $40 per gallon

FRESH SQUEEZED STRAWBERRY LEMONADE $40 per gallon

BREWED ICED TEA $40 per gallon
Served with lemon wedges

INFUSE IT with pineapple, mango or peach $50 per gallon

AQUA FRESCA $50 per gallon
Watermelon, pineapple or cantaloupe

JUICE $45 per gallon
Orange, cranberry, apple or grapefruit

SPA WATER $50 per gallon
Choice of spa water cucumber-lime-mint, strawberry-basil

KEURIG PACKAGE $350 per package
Make it yourself! Keurig single brew machine that contains four packages of 25 cups (100 cups total) with choice of regular Starbucks coffee and/or Earl Grey and Green teas, five gallons water, condiments. (Requires 120 volt, 1.5 amp electrical)

25 K-CUP REPLENISHMENT $75 per package
Choice of Regular Starbucks, Starbucks decaf, Earl Grey and Green teas replenish 10 gallon water, appropriate condiments

INDIVIDUAL

ASSORTED SOFT DRINKS PEPSI PRODUCTS* $4 each

PERRIER SPARKLING WATER $5 each

OUR PRIVATE LABELED RPET ANAHEIM BOTTLED WATER $4.25 each

CHAMELEON COLD BREW $8 each
Black coffee, espresso, vanilla

MILK
$4 per half pint
(Minimum 12oz) - 2%, Non Fat or Chocolate

TROPICANA JUICE ASSORTMENT $4 each
Orange, apple and cranberry

WATER COOLER $50 per day

ARROWHEAD (5) CAL WATER JUG $85 each

0718 0718
Snacks

Individual

All individual items require a minimum order of one dozen per item, unless otherwise noted.

**Assorted Full Size Candy Bars**
$42 per doz

**Salted Caramel Cookie**
$42 per doz

**Justin’s Peanut Butter Cups**
$78 per doz 2-pack

**Cheezy Marshmallow Bar**
$60 per doz
with brown butter and sea salt

**Peruvian Chocolate Brownie**
$56 per doz

**Ice Cream Bars**
$56 per doz
Assortment of fudge bars, ice cream sandwiches, 50/50 bars, frozen fruit bars

**Mini Pretzels**
$30 per doz

**Peanuts**
$30 per doz

**Almonds**
$30 per doz

**Cashews**
$50 per doz

**Gourmet “Pop” Style Popcorn**
$50 per doz
Barley popped, old fashioned caramel, original kettle, savory Cheddar, fiery Cheddar, poppy seed (cheddar and caramel) and zebra

**Deep River Kettle Chips**
$30 per doz
Original, salt & vinegar, zesty Jalapeno, mesquite BBQ, sweet maui onion, rosemary olive oil

**Trail Mix**
$50 per doz

**Beef Jerky**
$60 per doz

**Mozzarella or Cheddar Cheese Sticks**
$36 per doz

**Kashi, Clif, Kind and Think Thin Bars**
$60 per doz

**Peeled Dried Fruit Snacks**
$72 per doz
Mango and apple

**Dang toasted coconut chips**
$60 per doz

**Individual Veggie Cups**
$84 per doz
Soy, watermelon radish, colored carrots, multi-colored cauliflower, celery, snap peas, red bell pepper and ranch dressing or red pepper hummus

**Market Fresh Whole Fruit**
$42 per doz
Apples, bananas, oranges

**Individual Chobani Greek Yogurts**
$55 per doz
Flavored and plain

**Hard Boiled Cage Free Eggs**
$30 per doz

**Fresh Fruit Cups**
$78 per doz
1 oz. cantaloupe, watermelon, pineapple, grapes

**Greek Yogurt Parfaits**
$81 per doz

5 oz. fruit, granola (berry, kiwi, or pineapple)

**Coconut Chia Parfaits**
$81 per doz
5 oz.
**Boxed Lunches**

Box lunches include whole fresh fruit, side salad (see selections below), individual bagged potato chips, fresh baked cookie. Box lunch menus are designed for 50 or more people. Box lunch service is Grab 'N' Go drop off service for up to two hours. Service staff and tables are not provided for Grab 'N' Go menu items.

**Boxed Lunch Menus**

- **SANDWICH & WRAPS**
  - Choice of green salad, pesto pasta salad, curried-grain salad
  - **Tuna Salad Sandwich** $29.50 per person
    - Albacore tuna salad on multi-grain bread
  - **Chicken Salad Sandwich** $29.50 per person
    - Curried chicken salad on ciabatta
  - **Ham and Cheese Sandwich** $29.50 per person
    - Ham and swiss on pretzel croissant
  - **Italian Hoagie** $29.50 per person
    - Genoa salami, pepperoni, cured ham and provolone
  - **Roast Beef Sandwich** $29.50 per person
    - Roast beef, cheddar on asiago cheese batard
  - **Turkey Sandwich** $29.50 per person
    - Smoked turkey and pepper jack cheese on multigrain wheat
  - **Chicken Ranch Wrap** $26.50 per person
    - Romaine lettuce, grilled chicken, cheddar cheese, cucumber, with ranch dressing in a spinach tortilla

- **VEGETARIAN**
  - **Portobello Sandwich** $29.50 per person
    - Focaccia, portobello mushroom, spinach, roasted red peppers and provolone
  - **Tomato and Mozzarella** $26.50 per person
    - Olive ciabatta, fresh basil, pesto aioli

- **GLUTEN FREE**
  - **Italian Sub Wrap** $34 per person
    - Genoa salami, smoked turkey, ham and provolone filled with roasted red peppers, pepperoncini and pesto, flourless tortilla

- **SPECIALTY**
  - **The Ruben** $34 per person
    - Thinly sliced corned beef, sauerkraut, swiss cheese, classic thousand island spread on marbled rye
  - **Roast Turkey** $34 per person
    - Roast turkey on multigrain with sliced apple, havarti cheese, watercress, dijon mustard aioli
  - **Hearst Ranch Flat Iron** $37 per person
    - Rustic roll, thinly sliced flat iron steak*, romaine lettuce, goat cheese, balsamic onions, oven roasted tomatoes, black pepper and horseradish aioli

- **SALADS**
  - **Kale Waldorf** $29.50 per person
    - Mixed Arugula and Kale, dried cranberries, sliced apples, candied walnuts, crumbled feta, red grapes, balsamic vinaigrette
  - **Cobb** $29.50 per person
    - Frisee and Romaine, grilled chicken, sliced apples, blue cheese crumbles, bacon, candied walnuts, balsamic Vinaigrette dressing

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### HORS D’OEUVRES

**Cold**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato Caprese Skewers</td>
<td>$700</td>
</tr>
<tr>
<td>Vietnamese Vegetarian Rice Paper Spring Roll</td>
<td>$600</td>
</tr>
<tr>
<td>Shrimp Cocktail Skewer</td>
<td>$800</td>
</tr>
<tr>
<td>with tequila cocktail sauce</td>
<td></td>
</tr>
<tr>
<td>Classic Deviled Eggs</td>
<td>$500</td>
</tr>
<tr>
<td>Curried Chicken Lettuce Cups</td>
<td>$600</td>
</tr>
<tr>
<td>Ahi Tuna in Crispy Won Ton CUP</td>
<td>$600</td>
</tr>
<tr>
<td>Traditional California Roll</td>
<td>$700</td>
</tr>
<tr>
<td>Sushi*</td>
<td>$1800</td>
</tr>
<tr>
<td>Assorted and vegetarian (minimum of 200 pcs)</td>
<td></td>
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</tbody>
</table>

**Shared**

Minimum 12 servings

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Dips A La Carte</td>
<td>$800</td>
</tr>
<tr>
<td>Spicy beef, cheddar cheese, nacho dip and tortilla chips, jalapeno dip</td>
<td></td>
</tr>
<tr>
<td>Farm Fresh Seasonal Crudites</td>
<td>$800</td>
</tr>
<tr>
<td>Watermelon, watercress, celery, and carrots</td>
<td></td>
</tr>
<tr>
<td>Maryland Artisanal Cheeses</td>
<td>$1200</td>
</tr>
<tr>
<td>Selection of local cheeses with crackers and crostini mustard, honey</td>
<td></td>
</tr>
</tbody>
</table>

**Hot**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Quesadilla</td>
<td>$700</td>
</tr>
<tr>
<td>Cilantro dip</td>
<td></td>
</tr>
<tr>
<td>Mini Barbacoa Rolled Tacos</td>
<td>$700</td>
</tr>
<tr>
<td>Braised Beef Empanada</td>
<td>$700</td>
</tr>
<tr>
<td>Maryland Lime Crab Cake</td>
<td>$800</td>
</tr>
<tr>
<td>Sweet onion with jalapeno, artichoke, and spicy aioli dip</td>
<td></td>
</tr>
<tr>
<td>Trio Tartlets</td>
<td>$800</td>
</tr>
<tr>
<td>Sweet onion with jalapeno, artichoke, and spicy aioli dip</td>
<td></td>
</tr>
<tr>
<td>Balsamic Fig and Goat Cheese Flatbread</td>
<td>$700</td>
</tr>
<tr>
<td>BBQ Shrimp and Grits</td>
<td>$700</td>
</tr>
<tr>
<td>Lamb Lollipop</td>
<td>$800</td>
</tr>
<tr>
<td>Chimichurri sauce</td>
<td></td>
</tr>
<tr>
<td>Crispy Asagio Asparagus</td>
<td>$700</td>
</tr>
<tr>
<td>Truffle and Wild Mushroom Arancini</td>
<td>$600</td>
</tr>
</tbody>
</table>

**Skewered**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut Chicken</td>
<td>$600</td>
</tr>
<tr>
<td>Spicy honey orange sauce</td>
<td></td>
</tr>
<tr>
<td>Chili Lime Chicken Kabob</td>
<td>$600</td>
</tr>
<tr>
<td>Malaysian Beef Saté</td>
<td>$600</td>
</tr>
<tr>
<td>Peanut sauce</td>
<td></td>
</tr>
<tr>
<td>Chicken Guajillo</td>
<td>$600</td>
</tr>
<tr>
<td>Mozzarella and plantain</td>
<td></td>
</tr>
<tr>
<td>Thai Chicken Satay</td>
<td>$600</td>
</tr>
<tr>
<td>Coconut Lobster</td>
<td>$900</td>
</tr>
<tr>
<td>Apricot sauce</td>
<td></td>
</tr>
<tr>
<td>Tandoori Chicken</td>
<td>$600</td>
</tr>
<tr>
<td>Mango and labneh dip</td>
<td></td>
</tr>
<tr>
<td>Citrus-Cilantro Bacon Wrapped Scallop (Bite)</td>
<td>$700</td>
</tr>
<tr>
<td>with lime wedge</td>
<td></td>
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</tbody>
</table>

**Mini Buns**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Hearty Ranch Beef Slider</td>
<td>$1000</td>
</tr>
<tr>
<td>Caramelized onion, cheddar cheese</td>
<td></td>
</tr>
<tr>
<td>Carnitas Pulled Pork</td>
<td>$900</td>
</tr>
<tr>
<td>Anaheim chilli crema, bolillo roll</td>
<td></td>
</tr>
<tr>
<td>Mini Philly Cheesesteak Sandwich</td>
<td>$700</td>
</tr>
<tr>
<td>Chipotle BBQ Shredded Chicken Sliders</td>
<td>$800</td>
</tr>
<tr>
<td>Hawaiian bun</td>
<td></td>
</tr>
</tbody>
</table>

**Asian Flare**

All served with Asian dipping sauces

<table>
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<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Egg Rolls</td>
<td>$600</td>
</tr>
<tr>
<td>Pad Thai Chicken and Shrimp Spring Roll</td>
<td>$600</td>
</tr>
<tr>
<td>Lobster Spring Roll</td>
<td>$700</td>
</tr>
<tr>
<td>Korean Beef Spring Roll</td>
<td>$700</td>
</tr>
<tr>
<td>Crab Rangoon</td>
<td>$600</td>
</tr>
<tr>
<td>with sweet chili sauce</td>
<td></td>
</tr>
<tr>
<td>Firecracker Shrimp</td>
<td>$800</td>
</tr>
<tr>
<td>in phyllo with mango slaw</td>
<td></td>
</tr>
<tr>
<td>Chicken Pot Stickers</td>
<td>$600</td>
</tr>
<tr>
<td>Edamame Pot Stickers</td>
<td>$600</td>
</tr>
<tr>
<td>with Japanese ponzu sauce</td>
<td></td>
</tr>
<tr>
<td>Chinese Style Duck Pot Stickers</td>
<td>$800</td>
</tr>
</tbody>
</table>

**Savory Pastry & Tarts**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Petite Fig &amp; Caramelized Onion Puff</td>
<td>$700</td>
</tr>
<tr>
<td>Portobello Puff</td>
<td>$600</td>
</tr>
<tr>
<td>Fig &amp; Mascarpone Phyllo</td>
<td>$1000</td>
</tr>
<tr>
<td>Beggar’s Purse</td>
<td></td>
</tr>
<tr>
<td>Smoked Candied Bacon Jam Tart</td>
<td>$600</td>
</tr>
</tbody>
</table>

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Minimum of 100 pieces per item. Butler service available for $170 per Butler, per two hours of service.
## Specialty Items

### Espresso Machine
Espresso Service Includes:
- (1) Stainless Steel Espresso Machine
- (2) Hours of unlimited Espresso and Cappuccino, Condiments, Cups, Napkins
- (1) Barista & (1) Attendant
- Requires (2) Dedicated 110volt, 20amp Electrical
- Requires One Eight Foot Skirted Table
$1,500 ++
$400 ++ per additional hr.

**A la Carte Nitro Brew Service**
- Base rate per station / 2 Hour minimum / Includes 100 x 12 oz servings
  $1,500.00
- Additional rate per hour / Includes 50 additional servings per hour
  $400.00
- Additional 50 serving increments / 12 oz
  $300.00

**Add Nitro Brew to Espresso Service**
- Base rate per station / 100 servings / 12 oz
  $650.00
- Additional 50 serving increments / 12 oz
  $300.00

**Add Cold Brew to Espresso or Nitro Brew Service**
- Base rate per station / 48 servings / 12 oz
  $300.00
- Additional 24 serving increments / 12 oz
  $150.00

**Add Iced Drink Option to Espresso Service**
- Base rate per station / 12 oz servings
  $250.00

### Frozen Beverage Service
Includes 500 5oz Servings
Attendant for 4 Hours
- Requires 220 Volt, 30 Amp – 24 Hour Electrical
- $1,850 ++
- $3.75 ++ per additional smoothie
- Additional attendant hours
  $42.50 per hour

### Flavor Burst Ice Cream
Includes 500 5oz Servings
Flavor Burst Soft Serve Ice Cream Service
Included 550 Cones
Attendant for 6 hours
- Requires 220 Volt, 30 Amp, 3 Phase – 24 Hour Electrical
- $1,925 ++
- $3.50 ++ per additional cone
- Additional attendant hours
  $42.50 per hour

### Otis Spunkmeyer Cookies
Case of Cookie Dough – makes 240 cookies
Choice of: Chocolate Chip, Oatmeal Raisin, Peanut Butter, White Chocolate Macadamia Nut
- $220 ++

Oven Rental
90” H x 20” W
- Requires (2) Dedicated 110volt, 20amp Electrical
- $120 +
- Attendants required
  $170 per 4 hours minimum
- Additional attendant hours
  $42.50 per hour

### Antique Popcorn Machine
**Popcorn Case**
- Packs of Popcorn Kernels, Oil and Seasoning
- Includes Popcorn Bags
- 300 servings
- $450 ++

**Machine**
- 67” H x 34” W x 25” D
- Requires (1) Dedicated 110volt, 20amp Electrical
- $225 +

**Table Top Machine**
- Requires (1) Dedicated 110volt, 20amp Electrical
- $200 +
- Attendants (Optional)
  $170 per 4 hours minimum
- Additional attendant hours
  $42.50 per hour

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**CALL (800) 000-0000 OR VISIT WWW.XXXXXXXXXX.COM | WORLD HEALTHY MENU**
**HOSTED BAR**

Priced On Consumption

**MIXED DRINKS, PREMIUM**
$10.50 ++

**MIXED DRINKS, CALL**
$9.50 ++

**HOUSE WINE**
$9++
Canyon Road Chardonnay, Pinot
Grijio, Cabernet Sauvignon, Pinot Noir

**PREMIUM WINE**
$12++
J Lohr Riverstone Chardonnay
J Lohr Seven Oaks Cabernet Sauvignon

**IMPORTED AND CRAFT BEER**
$8 ++

**DOMESTIC BEER**
$7 ++

**BOTTLED WATER**
$4.25 ++

**SOFT DRINKS (PEPSI)**
$4 ++

Priced Per Person

**PREMIUM**
1hr  $30 ++
2hr  $37 ++
3hr  $44 ++
4hr  $51 ++
Add 1hr  $7 ++

**BEER, WINE, SODA**
1hr  $19 ++
2hr  $23 ++
3hr  $27 ++
4hr  $31 ++
Add 1hr  $4 ++

**KEGS**

Each Domestic or Imported keg serves 165-12oz pours

**DOMESTIC**
$550 each
Budweiser
Bud Light
Miller Genuine Draft
Miller Lite

**IMPORTED**
$700 each
Heineken
New Castle

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**THE BAR**

The City of Anaheim has a long history of manufacturing beer and distilling spirits dating back to the 1800s. The climate and geography are perfect for the city's growing business and residential population. The local craft beer scene is rapidly expanding, offering a variety of unique and flavorful beers.

We partner with our Anaheim brewmasters to bring you the latest and freshest beverages within the city's thirst. Speak with your sales manager on what options can make your event unique.

**LOCAL CRAFT BREW**

Each Craft keg serves 165-12oz pours

**ANAHEIM BREWERY**

**BOTTLE LOGIC**

**LEGENDS**

**GOLDEN ROAD**

**UNSUNG**

$750 each | 120.220 CAL

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**ON THE ROCKS**

**AVIATION**
Apo of lemon, gentle violet, dry cherries classic gin

**COSMOPOLITAN**
Citrus, vibrant lime, cooling cucumber, honey

**HONEYED HERB**
Cilantro, vibrant lime, cooling cucumber, honey

**MAI TAI**

**CLASSIC OLD FASHIONED**

**JALEPEÑO PINEAPPLE MARGARITA**

$17.00++
HOUSE WHITES
CHARDONNAY
Canyon Road, Napa
$38 per bottle

PINOT GRIS
Canyon Road, Napa
$38 per bottle

PREMIUM WHITES
VIOGNIER
Freemark Abbey
$57 per bottle

PINOT GRIS
Cloudline, Oregon
$43 per bottle

SAUVIGNON BLANC
Matanzas Creek, Sonoma County
$48 per bottle

MOSCATO
Mirassou, California
$30 per bottle

HOUSE REDS
CABERNET SAUVIGNON
Canyon Road
$38 per bottle

PINOT NOIR
Canyon Road
$38 per bottle

HOUSE SPARKLING
Pol Clement Brut France
$36 per bottle

PREMIUM REDS
PINOT NOIR
Carmel Road, Monterey
$42 per bottle

McMurray Ranch, Sonoma County
$52 per bottle

LA CREMA, Sonoma Coast
$58 per bottle

Kendall Jackson Vintner’s Reserve, California
$68 per bottle

ZINFANDEL
Gnarly Head Old Vine, Lodi, California
$33 per bottle

PREMIUM SPARKLING
Zonin Prosecco Brut
$38 per bottle

Scharfenberger Brut NV, Mendocino, California
$45 per bottle

Domaine Chandon Brut, California
$56 per bottle

MALBEC
Louis Martini, Sonoma County
$39 per bottle

Franciscan “Oakville Estate”, Carneros, Napa
$63 per bottle

TEMPRANILLO GARNACHA
Palacios Remondo, La Montesa/Rioja, Spain
$60 per bottle

WINES CELLAR

SIP Certified
Produced under certified CA sustainable winegrowing alliance standards

Produced using sustainable growing methods

PREMIUM WHITES
One Case/12 Bottle Minimum

HOUSE WHITES

WORLD HEALTHY MENU | CALL (800) 000-0000 OR VISIT WWW.XXXXXXXXXXXX.COM

WORLD HEALTHY MENU | CALL (800) 000-0000 OR VISIT WWW.XXXXXXXXXXXX.COM
### Booth Catering Order Form

**SHOW NAME**

NRF Protect

**COMPANY**


**ORDER CONTACT**


**ON-SITE CONTACT**


**ADDRESS**


**CITY**


**STATE**


**ZIP**


**EMAIL**


**TEL:**


**CELL**


**HALL NAME**


**BOOTH #**


**GUEST #**


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Aramark is the exclusive caterer for the Anaheim Convention Center. Outside food of any kind will not be permitted.

**Deadline:** All orders must be received 21 DAYS prior to first show day or a 15% late fee will be applied. Changes and/or cancellations must be received 3 BUSINESS DAYS in advance of service. Cancellations may not be made after that time without applicable fees.

**Payment Policy:** All estimated catered services must be paid in full prior to the start of your service.

**Delivery Charge:** A $75.00 delivery fee will apply to all orders less than $250.00.

**Multiple Delivery Fee:** Dedicated attendant required for more than 1 drop off within a 4 hour window. $170 + for 4 hrs and $42.50 + per additional hour

**Taxes and Administrative Charges** All food and beverage items are subject to a 17% Administrative Charge and applicable California Sales Tax, currently at 7.75%. Please note that Administrative Charges are taxable in the state of California. Labor fees are subject to applicable California Sales Tax. This (Administrative/delivery) charge is not intended to be a tip, gratuity, or service charge for the benefit of employees; however please note that 14.45% of the Administrative charge is distributed to certain employees as additional wages.

**Tables & Electrical Requirements:** All tables and electricity required for catering services must be provided by the show decorator.

Once we receive your order, a sales professional will complete and send you a confirmation. Your order is not confirmed until you have approved and signed your final order with payment applied.

#### DAY / DATE

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<th>START / END TIMES</th>
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**PAYMENT INFORMATION MUST ACCOMPANY YOUR ORDER**

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I hereby authorize Aramark Sports & Entertainment Services to apply all charges for services rendered for the above company to my credit card.