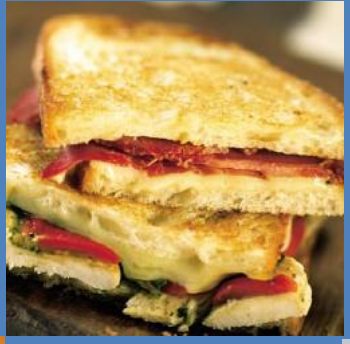

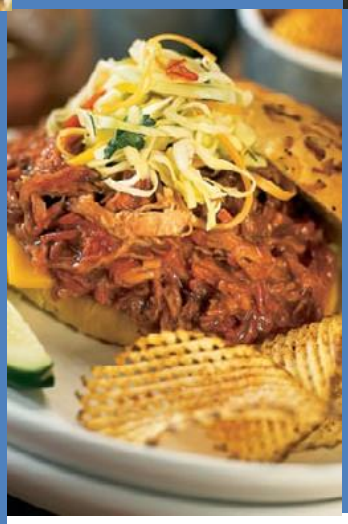

BOOTH CATERING MENU 2016

Levy Restaurants

ARLINGTON
CONVENTION CENTER

BOOTH CATERING

BREAKFAST PLATTERS

All platters served by the dozen

CHEF'S SELECTION OF PASTRIES

An assortment of muffins, Danish and croissants with whipped butter and fruit preserves 35.00/dozen

ASSORTED BAGELS AND CREAM CHEESE

Assortment of bagel with flavored cream cheese, butter and fruit preserves 32.00/dozen

FRESH BAKED MUFFINS

Bakery fresh assortment served with butter and fruit preserves 32.00/dozen

SEASONAL FRUIT PLATTER

Chef's selection of market fresh fruit 63.00 (serves12)

INDIVIDUAL YOGURT PARFAIT

Vanilla yogurt, fresh berries and granola (5oz) 4.25 each (minimum 12)

BREAKFAST BEVERAGES

HOUSE BREWED COFFEE

Regular or Decaffeinated
32.00 /1 gallon
96.00 / 3 gallons

20 OZ. BOTTLED SOFT DRINKS

Assorted regular and diet 3.00 each

20 OZ. BOTTLED WATER

3.00 each

BOTTLED JUICE

Orange, Cranberry and Apple 2.75 each

BOOTH CATERING

SANDWICH PLATTERS

SIGNATURE SELECTION

Choose up to four sandwiches from our sandwich selection below and a side salad from our menu served with chips and cookies 14.50 per person (min 12 guests)

SANDWICH PLATTER

Choose up to four sandwich options from our sandwich selections below
Eight (8) sandwiches cut in half per tray 60.00

SANDWICH SELECTIONS

ROAST TURKEY BLT WRAP

Roasted turkey with herb aioli, lettuce, tomato and bacon wrapped in a wheat tortilla

THE NATURAL

Turkey, ham, Swiss, cheddar, lettuce, tomato and Louie dressing on a wheat hoagie roll

GRILLED CHICKEN PESTO

Grilled chicken with pesto, lettuce, tomato on grilled ciabatta bread

VEGETABLE WRAP

Char-grilled seasonal vegetables with chevré spread wrapped in a spinach tortilla

ROAST SIRLOIN

Boursin cheese and caramelized onion jam on grilled ciabatta bread

HAM AND SWISS

Smoked ham, Jarlsberg Swiss cheese and mustard butter on pretzel bread

CAPRESE SANDWICH

Roma tomatoes, fresh mozzarella and basil pesto on ciabatta bread

CHICKEN SALAD SANDWICH

Chicken salad tossed with granny smith apples on a croissant with organic greens and tomatoes

BOOTH CATERING

BOX LUNCH PACKAGE

Minimum of 12 guests

SIGNATURE DELUXE SANDWICH

Choice of Signature sandwich with whole fruit, chips and a cookie 12.25 per person

TRADITIONAL BOX LUNCH

Traditional sandwich with leaf lettuce and tomato
Choice of: ham, turkey, chicken salad or roast beef on white or wheat bread with chips and cookie 9.50 each

SALAD SELECTION

Add grilled chicken to any salad for 4.00 per person

(Each salad serves 12-15 guests)

TRADITIONAL CAESAR SALAD

Crisp romaine, Parmesan cheese and garlic croutons with creamy Caesar dressing 38.00

TEXAS COBB SALAD

Romaine and radicchio lettuces, black beans, corn, hard boiled eggs, red bell pepper, cilantro and Texas goat cheese. Served with a chipotle ranch dressing 38.00

FIELD GREEN SALAD

Served with grape tomatoes, red onion, cucumber and aged balsamic vinaigrette 38.00

MUSTARD POTATO SALAD

Traditional with mustard and egg 28.00

CREAMY COLESLAW SALAD

Shredded cabbage, carrots and green onions tossed in out creamy dressing 28.00

LOADED MACARONI SALAD

Cavatappi pasta tossed in creamy dressing with bacon, tomatoes, cheddar cheese, red onions and scallions 34.00

BOOTH CATERING

SNACKS

DELUXE MIXED NUTS
12.00 Per pound

SNACK MIX
12.00 Per pound

PRETZEL TWISTS
12.00 Per pound

SALSA SAMPLER
Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda and salsa roja 30.00 (Serves 10)

KETTLE-STYLE POTATO CHIPS
Kettle-style potato chips with French onion dip 20.00 (Serves 10)

HOUSE MADE CHIPS AND DIP
House fried potato chips with dill pickle dip 25.00 (Serves 10)

HOT SNACKS

Minimum 2 dozen

QUESADILLAS
- Baby Spinach and Mushroom- Jack cheese and pico de gallo 48.00/dozen
- House-Smoked Brisket -cheddar cheese with avocado cream 48.00/dozen
- Ancho Marinated Chicken- Jack cheese and salsa verde 48.00/dozen

TEXAS SLIDERS
- Smoked Barbecue Brisket- tangy barbecue sauce and crispy onions 54.00/dozen
- Pulled Chicken- barbecue sauce and coleslaw 54.00/dozen

BOOTH CATERING

PARTY PLATTERS

Minimum 12 people

HUMMUS TRIO

Traditional chickpea, white bean and red pepper hummus served with pita crisps 6.95 per person

FARMSTEAD CHEESE

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honey 6.95 per person

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing 5.95 per person

MARKET FRESH FRUIT

Chef's selection of fresh seasonal fruit 5.25 per person

CHEFS HORS D' OEUVRES

(Minimum two dozen)

CRISP VEGETABLE SPRING ROLLS

With sweet chili sauce 3.25 each

CAPRESE SKEWERS

Tomatoes, mozzarella and basil 3.25 each

JALAPENO SPINACH DIP IN A WAFFLE CONE

Roasted jalapenos, cilantro, garlic, baby spinach and cotija cheese in a mini waffle cone 4.00

GRILLED ARTISAN BREAD CROSTINI

- Tomato Basil- artisan olive oil 3.00 each
- Whipped Ricotta- olive salad 3.50 each
- Beef Carpaccio- garlic aioli and Parmesan 4.00 each

SUMPTUOUS SATAYS

- Ginger Chicken- sweet chili sauce- 4.00 each
- Sizzling Short Rib- Thai peanut sauce 4.25 each
- Coconut Curry Chicken- mango chutney- 4.00 each

BOOTH CATERING

SWEETS

FRESHLY BAKED COOKIE PLATTER
Double Chocolate chunk, oatmeal raisin and
Peanut butter cup 55.00 (per dozen)

CHOCOLATE BROWNIES AND DESSERT BARS
Decadent chocolate brownies, lemon bars and pecan bar 42.00 (per dozen)

RICE KRISPIE TREATS
Dipped in chocolate and peanut butter 30.00 (per dozen)

NON-ALCOHOLIC BEVERAGES

Regular or Decaffeinated Coffee
32.00 /1 gallon
96.00 / 3 gallons

20 OZ. BOTTLED SOFT DRINKS
Assorted regular and diet 3.00 each

20 OZ. BOTTLED WATER
3.00 each

WATER DISPENSER SERVICE
Water Cooler- 50.00 per day
Water Jugs- 5 gallon- 20.00 each

BOOTH CATERING

BAR SELECTIONS

Beverages are billed on consumption unless otherwise noted.

HOSTED DELUXE BAR

Cocktails- $9.00 per drink
Featuring: Titos, Bombay Sapphire, Johnnie Walker Black, Maker's Mark, Bacardi, Crown Royal, Sauza Hornitos Reposado, Remy Martin VS, Martini and Rossi Dry and Sweet Vermouth

Wine by the Glass - 8.00 per drink
Premium Beer - 6.00per drink
Domestic Beer - 5.50 per drink

HOSTED PREMIUM BAR

Cocktails- 7.00 per drink
Featuring: Svedka, Beefeater, Dewar's, Jim Beam, Bacardi Silver, Canadian Club, Jose Cuervo Gold, Christian Brothers Brandy, Martini and Rossi Dry and Sweet Vermouth

Wine by the Glass - 6.00 per drink
Premium Beer - 6.00 per drink
Domestic Beer - 5.50 per drink

CASE SELECTIONS

Domestic Beer- 120.00 per case
Premium Beer- 145.00 per case

BOTTLES OF WINE

House Chardonnay, White Zinfandel, Merlot or Champagne- 28.00 per bottle
Specialty Brands of Wine – on request

ALCOHOL POLICIES

TABC certified bartender required- 125.00 per 4 hours of service each additional hour 25.00

NO OUTSIDE ALCOHOL IS PERMITED TO BE BROUGHT IN OR REMOVED FROM THE PREMISES

BOOTH CATERING

HOURS OF OPERATION

Our Sales Team is available from 9:00 AM to 5:00 PM Central Standard Time, Monday through Friday, to assist you in your food and beverage selections. Dial 817-459-5097 to reach a representative directly or you can email your order to mcristobal@levyrestaurants.com

FOOD AND BEVERAGE POLICIES

All food and beverages served within the exhibit halls must be ordered through Levy Restaurants, exclusive caterer at Arlington Convention Center. No food or beverages will be permitted to be brought onto the property by an exhibitor or any other entity without prior written authorization by Levy Restaurants This includes product samples. If you import products without consent you will be asked to remove them from the show floor. This includes traffic promoters such as bottled water, popcorn and candy.

CATERING POLICIES

For the highest standard in presentation, service and quality, we ask that all food and beverage selections be placed two weeks in advance.
Cancellation within three (3) business days of the event will result in 100% charge of the total food and beverage charges.

Additional labor charges will be applied as determined on a case by case basis for any unusual service requirements, minimal revenue events, late night, early morning or holiday events.

Payment in full is required no less than 72 hours prior to the event. Levy policy requires a credit card on file for billing and incidentals.

SPECIALIZED MENUS

Levy Restaurants will endeavor to fulfill special menu requests, including gluten sensitive, Kosher and vegetarian meals, whenever possible. Please place all requests for specialized menus and menu items two weeks prior to your event.

SERVICE OPTIONS

Delivery and Set-up includes delivery of your food and beverage to your booth along with the set-up and clean-up of the event with a 22% service charge.

Levy Restaurants provides serving equipment for all hot food service at no additional fee. Booth catering is delivered on high-grade disposable and compostable disposable ware.

DELIVERY INFORMATION

A company representative must be present to accept and sign for delivery. If food order is less than $50.00 a $25.00 service fee will be added.

ORDERING INFORMATION

Remit all orders to:

LEVY RESTAURANTS AT ARLINGTON CONVENTION CENTER

Maria Cristobal
Phone: 817.459.5097
Fax: 866.459.5023
E-mail: mcristobal@levyrestaurants.com

Company: _____

Address: _____

City: _____

State:_____Zip:_____

Phone: _____

Fax: _____

Cell Phone: _____

E-Mail: _____

FOOD & BEVERAGE ORDER NEEDED FOR

Day of the week: _____

Date of Event: _____

Person Ordering:_____

Other Authorized Signatures:_____

Showroom: _____

Number of Guests: _____

Delivery Time: _____

Clean-Up Time: _____

ORDERING INFORMATION

Serve time	Quantity	Item Description	Cost	Total

Delivery and Set-Up.....22% Service Charge

Plus 8% sales tax

TOTAL:

CREDIT CARD INFORMATION

MasterCard:_____Visa:_____Amex:_____ Diner's Club:_____ Discover:_____

Credit Card Number: _____

Card Holder: _____

Expiration: _____Security Code: _____

Authorized Signature: _____