

EXHIBITOR CATERING MENU

2023



GENERAL INFORMATION

POLICIES AND PROCEDURES

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



- **NO OUTSIDE FOOD OR BEVERAGE MAY BE BROUGHT INTO THE CONVENTION CENTER.** Sodexo Live! is the exclusive caterer in the Baltimore Convention Center to provide all of your food, beverage and service staffing needs.
- If your company manufactures, produces or distributes food or non-alcoholic beverages and your products are related to the nature of the show, you may provide samples for your guest's enjoyment in your booth on the trade show floor upon our approval. Please request a sampling packet for guidelines and required forms for approval. **COMPLETED SAMPLING FORMS AND CERTIFICATE OF LIABILITY MUST BE RECEIVED BY THIS OFFICE THREE BUSINESS DAYS PRIOR TO YOUR SCHEDULED EVENT DATE.**
- To ensure availability of menu items, we encourage you to place your order 21 days prior to your scheduled event. Orders received less than five business days out from your event, will incur a 20% late fee for expedited services or charges that may arise to ensure your event.
- Cancellations prior to five business days in advance of the scheduled event date will receive a refund. Cancellation of services within three business days of the event date will be subject to payment in full.
- **EACH BOOTH SERVICE ORDER IS SUBJECT TO A \$60 DELIVERY FEE.**
- No food or beverage(s) may be returned for a credit, except for estimated unopened beverages served by our bartenders.
- A 23% service charge will apply to all food and beverage charges. Current state sales taxes will apply: 6 % to all food, beverage, labor/delivery charges, equipment rentals and service charges and 9% to all alcoholic beverages.
- Our catering services are provided on high quality disposable ware and are drop-off services (*unless otherwise noted*). We will be glad to coordinate specialty equipment* or linens* to optimize services in your booth (*charges will be assessed for any damaged or lost item(s) and are the sole responsibility of the exhibitor).
- Client is responsible for supplying adequate space within their contracted exhibition space, including bar, work/counter space and/or storage needed to provide contracted service(s).
- Client responsible to contact Edlen at 410.649.7321 for all electrical services.
- Trash cans, garbage removal, tables and other equipment are to be arranged through your show's general contractor. **CENTERPLATE CANNOT SUPPLY THESE ITEMS FOR YOUR BOOTH.**
- All services must be paid in full prior to the show's start. We accept company checks, wire transfers, Visa, MasterCard, Discover and American Express in full pre-payment of your services. We will require a credit card on file for any items on consumption, additional services ordered during the show or incidentals.
- It is the responsibility of the exhibitor to ensure that all services ordered are in compliance with show regulations.

NON-ALCOHOLIC BEVERAGES

All services include the appropriate condiments, disposable cups and napkins

Freshly Brewed Coffee 225

Three gallon units (approximately 30-36 cups)

Freshly Brewed Decaffeinated Coffee 225

Three gallon units (approximately 30-36 cups)

Freshly Brewed Baltimore's Zeke Coffee 240

Three gallon units (approximately 30-36 cups)

Freshly Brewed Baltimore's Zeke Decaffeinated Coffee 240

Three gallon units (approximately 30-36 cups)

Morning Coffee Package 450

Includes three gallons of regular coffee, two gallons of decaffeinated coffee and one gallon of herbal tea

Keurig K-Cup Coffee Kit* 125

Includes 24 K-Cups, 2 gallons of water, creamers, sugar/sweetener, stirrers and disposable cups (select either Regular Coffee or Decaffeinated Coffee)

Keurig Starbucks K-Cup Coffee Kit* 175

Includes 24 Starbucks K-Cups, 2 gallons of water, creamers, sugar/sweetener, stirrers and disposable cups (select either Regular Coffee or Decaffeinated Coffee)

*Keurig Machine Daily Rental 50

Espresso Bar**

Service includes Espresso Machine, Grinder, 100% Arabica Regular & Decaf Espresso Beans and DaVinci Syrups to flavor any drink, condiments and supplies

2250 - 300 cups, along with 1 barista for 4* hours.

2975 - Unlimited Service, along with 1 barista for 4* hours.

ADD:

Ripple Maker Custom Foam Branding: 350 per service

Custom Logo Branded Sleeve Cups: 175 per service+

+your logo is require 14 days prior to service to guarantee branded sleeves. All rush orders are subject to a \$150 surcharge.

Nitro Coffee Bar** 1795

Includes cold brew nitro dispenser, 250 servings 1 barista for 4* hours, condiments and supplies

*Additional barista hours are priced accordingly.

**Advance order notice of two weeks is required

Based on availability.

Starbucks® Gourmet Coffee Bar 1250

Includes ten gallons Starbucks regular coffee, and three gallons of decaffeinated coffee, three gallons of hot water with Tazo flavored tea bags, seasonal flavored syrups and whipped cream (approximately 175 servings)

Additional Starbucks Coffees 240

Hot Water with Tazo Tea Bags 225

Three gallon units per selection



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NON-ALCOHOLIC BEVERAGES

All services include the appropriate condiments, disposable cups and napkins

Freshly Brewed Iced Tea 150

Three gallon units (approximately 36 cups)

Freshly Brewed Southern Sweet Tea 150

Three gallon units (approximately 36 cups)

Housemade Classic Lemonade 150

Three gallon units (approximately 36 cups)

Housemade Specialty Lemonade 165

Three gallon per flavor selection (approximately 48 8oz servings);

Yearly: *Passionfruit-Jalapeno; Cherry-Lime; Rosemary or Arnold Palmer*

Spring: *Strawberry-Rhubarb*

Summer: *Watermelon-Basil, Strawberry-Rose; Blueberry*

Fall: *Spiced Pear or Autumn Ginger*

Winter: *Cranberry; Blood Orange or Winter Spice*

Infused Mineral Water (per order) 135

Three gallon per flavor selection (approximately 48 8oz servings);

Flavors: *citrus, melon, cucumber-mint, strawberry-basil or peach-thyme*

Red Bull® Energy Drink 36

Six pack per selection: Regular or Sugar-Free

Individual Bottled Sports Drink 54

Six pack per selection: Orange, Lemon, Red or Blue

Individual Bottled Water 54

Twelve pack

Individual Bottled Sparkling Water 54

Twelve pack

Assorted Canned Soda 54

Twelve assorted regular and diet Coco-cola products

Individual Bottled Juices 54

Twelve juices to include orange, apple and cranberry



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A LA CARTE

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Assorted Freshly Baked Muffins 110

(two dozen)

Assorted Donuts 80

two dozen of Chef's selection of donuts

Assorted Bagels 100

two dozen may include plain, sesame, cinnamon raisin and everything

Assorted Danish 106

two dozen may include apple, blueberry, custard and cherry

Assorted Croissants 140

two dozen may include classic, almond topped, chocolate; apple; and cherry filled

European Breakfast Pastry Tray 126

two dozen may include strawberry cheese pockets, caramel pecan twists, rum buns and filled croissants

Chef's Morning Bakery Display 158

three dozen may include muffins, bagels, danish and croissants

Oversized Gourmet Cookies 136

two dozen individually wrapped cookies may include chocolate chip, Reese's chunk or seasonal selections

Individually Packaged Sweets 96

two dozen assorted bags sweet snacks and cookies

Assorted Brownies & Blondies 106

two dozen individually wrapped bars may include double fudge, Oreo or rocky road brownies & toffee blondies

Assorted Dessert Squares 106

two dozen individually contained bars may include lemon berry, cheesecake brownies, toffee blondies and/or seasonal selections

Rice Krispy® Treats 90

two dozen individually wrapped classic treats

Cupcakes 90

one dozen per selection:

- Death by Chocolate Cupcake
- Cappuccino Cupcake
- Strawberries 'n Cream Cupcake
- Lemon Raspberry Cupcake
- Cannoli Cupcake
- Dutch Apple Cupcake
- Classic Red Velvet Cupcake
- Chef's Special Seasonal or Specialty Offering

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A LA CARTE



All services include the appropriate condiments, disposableware and napkins

Granola Bars 48

(one dozen assorted bars)

Kind Bars 60

(one dozen assorted bars)

Kellogg's NutriGrain® Bars 48

(one dozen assorted bars)

GF Chobani® Greek Yogurts 60

(one dozen)

GF Fresh Fruit Cups 90

(ten cups)

Individual Bagged Savory Snacks 48

(one dozen assorted bags)

Maryland Popsations' Popcorn Bags 84

(one dozen, 2.5oz. bags)

Choice of 1 flavor per dozen: *Caramel, Kettle Corn, White Cheddar, Old Bay Caramel, Charm City Combo (caramel & cheddar) or Seasonal*

Individual Bagged Trail Mix 60

(one dozen)

Individual Bagged Chex Mix 48

(one dozen)

Individual Bagged Salted Peanuts 60

(one dozen)

GF Bags of Housemade Kettle Chips 48

(one dozen individual bags)

Choice of spiced or salted

GF Housemade Potato Chips & Dips 162.50

(serves 25)

Individual bags of salted potato chips with individual cups of buttermilk herb and caramelized onion dips

GF S & G Chips 187.50

(serves 25)

Individual bags of corn tortilla chips with cups of salsa and guacamole

GF = Gluten Free

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EXHIBITOR FAVORITES

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

PARKING FOR PRETZELS 725

Includes 100 jumbo salted Bavarian pretzels, spinning pretzel machine rental, classic yellow mustard, nacho cheese sauce and napkins

Power requirements: 110volt/15amps/single phase

Additional Jumbo Pretzels (dozen) 75

“NUT-THING” TO IT 2000

Includes 200 four ounce bags, machine, bags, attendant for four hours and napkins

Flavor options: cinnamon sugar roasted almonds, cinnamon sugar roasted pecans, glazed almonds and pecans or glazed cashews

Power requirements: 208volt/30amps/single phase



FRESH FROM THE OVEN 1025

Includes one case of cookie dough, oven rental, oven mitt, spatula, tray, attendant for four hours, biodegradable disposable plates and napkins

Each case includes 240, two ounce cookies

Flavor options: chocolate chip, sugar, oatmeal raisin, peanut butter or seasonal selection

Power requirements: 110volt/20amps/single phase

Additional Case of Cookie Dough 750

POP TO IT 725

Includes 2 cases of unpopped popcorn

(approximately 500 freshly popped two ounce servings), machine rental, choice of seasonings, attendant for four hours, popcorn scoop, popcorn bags and napkins

Seasonings (sea salt, along with two choices from the following): Old Bay®, Maple Sugar, White Cheddar Powder, Ranch Powder, Vinegar Powder, Truffle Salt, Chipotle-Cinnamon or Spicy Cajun

Power requirements: 110volt/20amps/single phase

Additional Case of Unpopped Popcorn 175

Each case includes 250 two ounce servings, bags and napkins

PRE-POPPED POPCORN 165

7 lb (approx. 50 individual bags) per selection:

Butter, Cheese, Caramel Corn or
Glazed with almonds & pecans

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EXHIBITOR FAVORITES

BOOTH ATTRACTIONS continued

“CHILL OUT”

Ice Cream Novelties 6

Good Humor® selections may include ice cream sandwiches, strawberry shortcake bars, chocolate éclair bars and king cones
(minimum order of 100 pieces)

Premium Ice Cream Novelties 7

Ben & Jerry® and Häagen-Dazs® Ice Cream Selections, along with all-natural smoothie pops
(minimum order of 100 pieces)

Ice Cream Freezer Daily Rental 100

Power requirements: 110volt/20amps/single phase

New Wave Ice Cream Shop 1875

Includes rich liquid nitrogen seasonal ice cream made to order, along with two premade Baltimore Taharka® Bros. favorites, mini ice cream cones or petite disposable bowls with spoons; culinary attendant and server for four hours
Serves approximately 200 three ounce servings

Taharka Selections: vanilla bourbon, cookie dough, strawberry cheesecake, chocolate fudge brownie, salty caramel, honey graham, key lime pie or seasonal selection

Minimum of 6 ft space required

CINEMA SNACK BAR 580

Includes 20 bags/boxes of each:
White Cheddar Popcorn, Red Swedish Fish®, M&M's®, Sour Patch Kids®, Milk Duds® and Mike & Ikes®

C&C DISPLAY 1000

Includes bags/boxes of chocolate chip cookies, fudge brownies, M&M's® and chocolate covered pretzels
freshly brewed regular and decaffeinated coffees, condiments, cups and napkins
Serves approximately 60 (15 of each sweet option)



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BREAK SERVICE

BREAK ITEMS

Prices listed are per person. Minimum of 25 guests.
All services include the appropriate condiments, disposableware and napkins



Mid-Morning Pick Me Up Break 21

Individual Fresh Fruit Salad
Individual Bags of Trail Mix
Individual Chobani Yogurts
Seasonal Infused Mineral Water
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

Snack Break 15

^{GF} Individual Boxes of Carrots, Pita Chips & Hummus
Individual Bags of Trail Mix
Individual Containers of Apples & Seedless Grapes

Ballpark Break 18

Individual Bags of Dry Roasted Peanuts
Gourmet Soft Pretzels with yellow mustard
Individual Bags of Corn Tortilla Chips with hot cheese sauce
Individual Bags of Butter Popcorn

Maryland Snack Break 18

Individual Bags of Chesapeake Snack Mix
Individual Bags of Maryland's Popsations® Popcorn
– caramel and kettle corn flavors
Individual Bags of Utz® Crabby Seasoned Potato Chips
Baltimore's Otterbein® Chocolate Chip Cookies

Baltimore Fiesta Break 24

^{GF} Individual Bags of Corn Tortilla Chips
^{GF} Individual Crab & Corn Salsa
Snack Pack of Berger Cookies
Jarritos All Natural Fruit Flavored Sodas (1pp)

Give Me S'more Break 18

S'mores Box - creamy marshmallow dip, graham crackers and milk chocolate
Assorted S'more Shooter Desserts
S'mores Trial Mix Bags – mini marshmallows, mini graham crackers, milk chocolate chips and chocolate covered pretzels
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

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LUNCH

All services include the appropriate condiments, disposableware and napkins

PLATTER OF SANDWICHES 250

25 individually wrapped sandwiches on Chef's selection of breads; garnished with pickles; Please select from the following:

- Turkey & Swiss *with lettuce and tomato*
- Roast Beef & Cheddar
- Ham and Havarti
- Grilled Vegetables *with red pepper hummus*

PLATTER OF PETITE SANDWICHES 400

60 individually wrapped sandwiches on petite rolls; Please select three from the following:

- Classic Chunky Chicken Salad
- Brined Turkey Breast *with apple butter*
- Maryland Ham *with honey mustard*
- Baltimore Pit Beef *with horseradish aioli*
- Classic Tuna Salad
- Classic Egg Salad
- Fresh Cucumbers *with dill cream cheese spread*



BOXED LUNCHES

Traditional Sandwich Boxed Lunch 28

with chips, whole fruit and a cookie

Please select from the following:

- Turkey and Swiss
- Roast Beef and Caramelized Onions
- Ham and Swiss
- Vegetarian Caprese

Gourmet Wrap Boxed Lunch 30

with chips, side salad and a cookie

Please select from the following:

- Curry Chicken Wrap *(contains almonds)*
- Baltimore Pit Beef Wrap *with caramelized onions & horseradish*
- Spicy Turkey Bacon Cheddar Wrap
- Roasted Tandoori Vegetable Wrap

Gourmet Salad Boxed Lunch 31

with dessert

Please select from the following:

- Spicy Thai Chicken Salad – *Romaine lettuce, diced chicken breast, red bell peppers, shredded red cabbage and crispy rice noodles; spicy Thai peanut dressing*
- Chef Salad – *Turkey breast, ham, egg, cheddar cheese, romaine lettuce and grape tomatoes; zinfandel vinaigrette*
- Asian Beef Ramen Bowl – *Grilled sirloin with Napa and red cabbages, kale, scallions, carrots and ramen noodles; Gochujang dressing*
- Vegetarian Chopped Kale Salad – *Napa cabbage, red onions, carrots, walnuts, dried cranberries, blueberries and sunflower seeds; pomegranate dressing*

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RECEPTION

COLD HORS D'OEUVRES

Prices listed are per piece.
Minimum of 100 pieces per selection

Curry Chicken Salad 5.50

with golden raisins in a mini cone

Duck Confit Canape 6.50

with whipped lingonberry goat cheese and micro greens

PLT 6.50

*Pork belly, baby lettuce and candied tomato
on a brioche plank with tabasco aioli*

Tomato Bruschetta Basket 6.50

*petit savory dough basket filled with seasoned
tomatoes, herbs and toasted parmesan*

Vegan Mushroom Ravioli 5.50

with tomato coulis; topped with balsamic glaze

Mini Crab & Shrimp Roll 8

GF Thai Chili Shrimp Skewer 7.50

glazed and accented with lime zest

GF Seared Saku Ahi Tuna 7.50

*on fresh cucumber round; topped with sriracha aioli and
ponzu-lemongrass reduction*

HOT HORS D'OEUVRES

Prices listed are per piece.
Minimum of 100 pieces per selection

Buffalo Chicken Spring Roll 5.50

Bleu Cheese Dip

Thai Chicken Skewer 6

Coconut-Curry Dipping Sauce

Baltimore Pit Beef Sliders 6

Horseradish Aioli

Philly Cheesecake Spring Roll 5.50

Spicy Aioli

Honey Old Bay Glazed Pork Belly Skewer 6

Vegan Pan-Fried Kale Pot Stickers 5

Spicy Soy Dipping Sauce

Crisp Artichoke Beignets 4.50

Chipotle Aioli

Mac & Cheese Bites 4.50

Twin BBQ Shrimp Skewer 6.50

Petit Maryland-Style Crab Cakes 8

Classic Cocktail Sauce

We suggest adding a dedicated attendant to serve each hors d'oeuvres. Server fee is \$175 each.

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RECEPTION

RECEPTION DISPLAYS

Prices listed are per person. Minimum of 25 guests.
All services include the appropriate condiments, disposableware and napkins

Local and Domestic Cheese Display 10

Served with Sliced Baguettes and Assorted Crackers

GF Seasonal Fruits and Berries Display 10

A selection of the freshest available sliced seasonal fruits and berries

GF Vegetable Crudite Display 6.50

Roasted Red Pepper Hummus or Spinach Dip

Antipasto Display 16

Capicola, prosciutto, pepperoni, salami, Italian cheeses, marinated vegetables, olives, artichoke hearts and focaccia bread

GF Jumbo Shrimp Display 20

(4 shrimp per pp)

With Horseradish Cocktail Sauce and Lemon Wedges

PCC Box 6.50

Individual box of pita chips, celery and carrots with roasted red pepper hummus

Chips and Dips Station 16

Tomato-Basil Concassé; Edamame Hummus; and Crab & Shrimp Dip with small bags of Herbed Crostini, Wonton Chips, and Old Bay Potato Chips

Warm Maryland-Style Lump Crab Dip 11

Lump crab meat blended with cream cheese and special seasoning

With individual bags of Old Bay Potato Chips and Assorted Crackers



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BAR BEVERAGES

INDIVIDUAL PRICED ITEMS

The following special beverages service can be ordered for your exhibit booth with Show Management's approval. Individual canned/bottled beverages charged upon consumption.

Premium Canned Cocktails 12

(by the 12oz. can)

Maryland's Sagamore Rye Black-Eyed Rye
Devil's Backbone Maryland Crush - *Orange or Grapefruit*
Jack Daniel's & Cola
Tanqueray Gin & Tonic
Ketel One Cucumber & Mint Spritzer
Cutwater Tequila Margarita or Blood Mary

White Claw Spiked Seltzer 8

(by the 12oz. can)

Grapefruit, Black Cherry, Raspberry or Mango

High Noon Vodka & Soda 8

(by the 12oz. can)

Black Cherry, Pineapple or Seasonal

Deluxe MTO Cocktails 8.50

(by the cocktail)

New Amsterdam Vodka, Bombay Dry Gin, Bacardi Superior Rum,
Jose Cuervo Especial Tequila, Dewar's White Label Scotch and
Jack Daniel's Whiskey

Ultra Premium MTO Cocktails 9.50

(by the cocktail)

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi 10 Rum, Patron
Silver Tequila, Johnnie Walker Black Scotch, Woodford Reserve
Bourbon, Crown Royal Whisky and Hennessy VSOP Cognac

House Wine 40

(by the 750 ml bottle)

House selections of Pinot Grigio, Chardonnay, Rose/Blush,
Cabernet Sauvignon, Pinot Noir or Sparkling Wine

Premium House Wines 8

(by the glass)

Deluxe House Wines 7

(by the glass)

Angry Orchard Hard Cider 8

(by the bottle)

Bottled Beer (by 12oz. bottles)

American Premium Beer 7.50

Budweiser, Bud Light, Miller Lite

Imported/Microbrew Beer 8

Heineken, Amstel Light, Samuel Adams, Corona or Baltimore's Heavy Seas

Draft Beer (by the keg)

Domestic Beer 550

Budweiser, Bud Light, Miller Lite

Imported/Microbrew Beer 650

Heineken, Amstel Light, Samuel Adams or Baltimore's Heavy Seas

Custom batches of pre-made cocktails available on request.

A certified Centerplate Bartender is required to dispense all alcoholic beverages in the Convention Center. Alcohol cannot be brought into or removed from the premises.

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MISCELLANEOUS

WATER SERVICES

Water Cooler Rental 100

(by the day)

Power requirements: 110volt/20amps/single phase

Five Gallon Bottle of Spring Water 40

(by the bottle)

Includes disposable cups

Cubed Ice 20

(by the 10 lb bag)



PERSONNEL

Based upon a minimum requirement of 4 hours

Booth Attendant (Server) for your booth 175

Additional hours above the requested minimum will be charged at \$45 each

Barista for your booth 225

Additional hours above the requested minimum will be charged at \$60 each

Bartender for your booth 225

Additional hours above the requested minimum will be charged at \$60 each

(A bartender is required to dispense and serve any alcoholic beverage within the Baltimore Convention Center)

Action Chef for your booth 200

Additional hours above the requested minimum will be charged at \$60 each

BOOTH CATERING ORDER INFORMATION

Sodexo Live! is the exclusive caterer to the Baltimore Convention Center.

All food, beverage and alcohol are to be served by Centerplate.

NO outside food or beverage is permitted, including logo'd bottled water and candies.

PLEASE GO TO [Catering Services \(ezplanit.com\)](https://ezplanit.com) TO PLACE YOUR ORDER

There you will create an account, including adding your credit card for payment, and select your desired items.

Prices are subject to change without notification.

100% payment is required at the time your order is placed. We accept American Express, MasterCard, Via, Diner and Discover cards.

Each order is subject to a \$60.00 delivery fee per service, along with MD sales tax (6%; 9% alcohol) and a 23% service charge.

Orders received within 7 days of the show will incur a late order fee of 20%.

Disposable service-ware is used for and/or provided for all booth catering orders and is a drop-off service only.

Client is responsible for all electrical requirements, as well as tables, linens, trash cans and trash removal in the booth.

For inquiries or to discuss additional options, please e-mail daniel.heigh@centerplate.com



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