

# 2022 EXHIBITOR MENU





## SAMPLING

Food and/or beverage products may be sampled without waiver fee, if the product being sampled is manufactured, produced and/or distributed by the exhibiting company.

Sample sizes are as follows:

**Alcohol**

Contact your Catering Sales Manager

**Food**

Not more than 2 ounces

**Non-Alcoholic Beverages**

Not more than 4 ounces

## BAR SERVICES

For all events with alcohol service, a certified Levy Restaurants bartender is required. Bartenders are charged at \$175 per bartender with a 4 hour minimum. Each additional hour or portion thereof will be \$43.75 per bartender. Alcohol cannot be brought into or removed from the premises.

## ELECTRICAL NEEDS

All electrical needs for food and beverage items are included with the catering orders. Please contact your general contractor to confirm adequate power is available for the food and beverage items. Any menus/items that require additional power are marked with an “\*E”.

# BREAKFAST





## SIGNATURE NEW ENGLAND BREAKFAST EXPERIENCE

Signature spread of maple glazed morning buns, seasonal sliced fruit, orange and cranberry juices, and our Signature Reserve coffee.

25.00 PER GUEST

### BREAKFAST SANDWICHES

Bacon, Egg, and Cheese on a Pretzel

Ham, Egg, and Cheese on a English Muffin

Sausage, Egg White and Cheese on a Croissant

Egg White, Spinach and Cheese on a Whole Wheat Bagel

Spicy Sausage, Egg and Cheese Burrito

\*E 96.00 PER DOZEN

### FROM OUR BAKE SHOP

A Selection of Fresh Baked Muffins

Assorted Bagels and Local Spreads

Revolutionary Morning Scones

Flaky Danish Pastry

Plain and Filled Croissants

\*E 50.00 PER DOZEN





## SIGNATURE NEW ENGLAND BREAKFAST EXPERIENCE CONTINUED

### — ENHANCEMENTS —

Assorted Cereals

60.00 PER DOZEN

Cranberry-Apricot Yogurt Parfaits

60.00 PER DOZEN

Yogurt (Plain, Greek, Fruit or Lowfat)

60.00 PER DOZEN

Market Whole Fruit

40.00 PER DOZEN

Seasonal Sliced Fresh Fruit Platter

78.00 SERVES 10







# REFRESHMENTS



## NON ALCOHOLIC REFRESHMENTS

### SIGNATURE RESERVE COFFEE

67.00 PER GALLON

### SIGNATURE RESERVE DECAFFEINATED

67.00 PER GALLON

### ASSORTED HOT TEAS

67.00 PER GALLON

### WICKED GOOD HOT CHOCOLATE<sup>+</sup>

Mini Marshmallows, Chocolate  
Shavings and Whipped Cream

67.00 PER GALLON

### AQUAFINA BOTTLED WATER

Case of 24 – 16.9 oz. bottles

108.00 PER CASE

### ASSORTED PEPSI PRODUCTS

Case of 24 – 12 oz. cans

108.00 PER CASE

### BUBLY SPARKLING WATER

Case of 24 – 12 oz. cans

108.00 PER CASE

### INDIVIDUAL BOTTLED JUICE

Case of 24 – 15.2 oz. bottles

114.00 PER CASE

### ALL NATURAL SPA WATER<sup>+</sup>

Refreshing Still Water with Fruit  
(not blended)

60.00 PER GALLON

### ALL NATURAL FRUIT INFUSED WATER<sup>+</sup>

Watermelon-Mint, Cucumber-Lemon,  
Cranberry-Lime, Ginger-Orange or  
Apple-Rosemary

60.00 PER GALLON

### ICED TEA<sup>+</sup>

Classic or Blended with Strawberry,  
Cranberry-Lime or Blueberry

50.00 PER GALLON

### LEMONADE<sup>+</sup>

Classic or Blended with Strawberry,  
Cranberry-Lime, or Blueberry,  
Ginger-Orange or Apple-Rosemary

50.00 PER GALLON

### KEURIG COFFEE MACHINE <sup>\*E</sup>

85.00 PER DAY

### K-CUPS (BOX OF 24)

Select from the following: Green Mountain  
House Blend, Decaf House Blend, French  
Vanilla, Hazelnut and Celestial Decaf  
Green Tea

56.00 PER CASE

### WATER COOLER RENTAL <sup>\*E</sup>

80.00 PER DAY

### 5-GALLON WATER JUG

35.00 EACH

### ICE (PER 5LB BAG)

7.00 PER BAG

<sup>+</sup>3.00 GALLON MINIMUM PER FLAVOR





# SWEET TREATS

## THE SWEET

### MACARON MADNESS

Vanilla, Pistachio, Coffee, Raspberry, Lemon and Chocolate

38.00 PER DOZEN

### GOURMET BROWNIES

Espresso, Chocolate Chunk, Turtle and Fudge

41.00 PER DOZEN

### CHOCOLATE COVERED STRAWBERRIES<sup>+</sup>

45.00 PER DOZEN

### CANDY BARS<sup>+</sup>

36.00 PER DOZEN

### CANDYLAND OF NEW ENGLAND

Salt Water Taffy, Boston Baked Beans, Boardwalk Fudge, Bit-o-Honey, Toffee, Old Fashioned Candy Sticks, Charleston Chews, Licorice, Current and Nostalgic Favorites

9.50 PER GUEST

### WHOOPIE PIES

Chocolate, Carrot Cake and Red Velvet

36.00 PER DOZEN

### RICE KRISPIE TREATS

Classic, Hand-Dipped Chocolate and Peanut Butter

39.00 PER DOZEN

### BCEC COOKIES (JUMBO)

41.00 PER DOZEN

### SIGNATURE COOKIES

Assorted Freshly Baked Cookies

35.00 PER DOZEN

### HERSHEY KISSES<sup>\*</sup>

12.00 PER POUND

### BULK CANDY<sup>\*</sup>

Ask your catering sales manager for details.

20.00 PER POUND

<sup>+</sup>3 DOZEN MINIMUM

<sup>\*</sup>3 POUND MINIMUM





THE SAVORY

GARDEN FRESH CRUDITÉS  
with Buttermilk Ranch Dipping Sauce  
55.00 SERVES 10

DELUXE MIXED NUTS  
18.00 PER POUND

ASSORTED GRANOLA BARS  
40.00 PER DOZEN

ASSORTED ENERGY BARS  
55.00 PER DOZEN

ARTISANAL BAVARIAN PRETZEL+ \*E  
Traditional Salted Bavarian with  
Brown Mustard  
Chipotle and Yellow Mustard with  
Warm Sam Adams Boston Lager Cheese  
Cinnamon Sugar with Vanilla Bean Sauce  
108.00 PER DOZEN

POTATO CHIPS AND GOURMET DIPS  
Kettle-Style Potato Chips with Roasted  
Garlic Parmesan, French Onion and  
Blue Cheese Dips  
125.00 SERVES 25

ASSORTED INDIVIDUAL BAGS OF  
POTATO CHIPS  
Including Cape Cod Chips, Stacy's  
Pita Chips, Smartfood Popcorn and  
Pop Chips  
42.00 PER DOZEN

FARMSTEAD CHEESE DISPLAY  
Chef's Selection of Local and Imported  
Cheeses with Flavored Honey, Fresh  
Seasonal Berries, Dried Fruit Garnish,  
Artisan Breads and Crackers  
350.00 SERVES 25

HUMMUS TRIO  
Traditional Chickpea, White Bean and  
Edamame Hummus, Served with Crispy  
Carrots, Celery, Crackers and Pita Chips  
225.00 SERVES 25

ENERGY MIX  
Pre-Packaged Assortment of Dried Papaya,  
Yogurt Coated Raisins, Roasted Almonds,  
Roasted Peanuts, Dried Cranberries,  
Chocolate Chunks and Banana Chips  
108.00 PER DOZEN

+3 DOZEN MINIMUM





# BOXED LUNCHES





# BEST OF THE CITY

## BOXED LUNCHES

### INCLUDES

Aquafina Water

Whole Fresh Fruit

Bag of Cape Cod Chips

Giant Chocolate Chip Cookie

## OUR SELECTION

### SANDWICHES

SMOKED TURKEY ON WHEAT BREAD

Bacon, Tomato, Lettuce and Herb Aioli

ROAST SIRLOIN OF BEEF ON FOCACCIA

Tomatoes, Sweet Onion Jam and Boursin Cheese

“ZLT” FLATBREAD SANDWICH

Grilled Zucchini, Tomatoes, Jalapeño Jack  
Cheese and Sun-Dried Tomato Pesto

### SALAD

ROASTED VEGETABLES

Quinoa Tabbouleh, Tomatoes, Parsley, and Lemon Dressing

34.00 PER LUNCH



The background image is a blurred photograph of a buffet table. In the foreground, there are several small glass bowls containing red cherry tomatoes and green olives. Behind them, there are larger bowls and trays with various food items, including what looks like bread, cheese, and possibly some meat or vegetables. Numerous silver serving utensils, such as forks and knives, are scattered across the table, some standing upright. The overall scene is out of focus, creating a sense of depth and abundance.

# SMALL BITES & RECEPTIONS



## NEW ENGLAND SPECIALTIES

Slow-Cooked Boston Baked Beans with Caramelized Onions and Brown Bread

4.50 EACH

Individual Yankee Pot Roast with braised Beef Tips, Sweet Peas, Carrots and Potatoes topped with Mini Buttermilk Herb Biscuit

5.00 EACH

Mini Lobster Rolls with Griddled Brioche

7.50 EACH

"Soup Sip" Clam Chowder

5.50 EACH

## HAND CRAFTED MINI SLIDERS

Slow-Roasted Prime Rib with Smoked Cheddar, Caramelized Onions and BBQ Sauce

5.50 EACH

Breaded Chicken Parmesan with Marinara and Fresh Mozzarella

5.50 EACH

Homemade Meatloaf with Crispy Onions and Sautéed Wild Mushrooms

5.50 EACH

Mediterranean Turkey Slider with Spinach and Feta

5.50 EACH

## EMPANADAS

Slow Braised Ground Beef, Manzanilla Olives, Poblano Peppers

5.25 EACH

Simmered Ground Chicken, Poblano, Chimichurri

5.25 EACH

Slow Cooked Black Beans, Tomato, Onion

5.25 EACH

## SUMPTUOUS SATAYS

Thai Peanut Ginger Chicken with Sweet Chili Sauce

6.00 EACH

Sizzling Short Rib with Thai Peanut Sauce

6.00 EACH

Basil-Garlic Shrimp with Chili Lime Mint Sauce

6.00 EACH

## MINI CHILLED SHRIMP SHOOTERS

Classic Fisherman's Wharf-Style with Lemon Horseradish Cocktail Sauce

6.50 EACH

Bayou-Blackened with Remoulade Sauce

6.50 EACH

Pesto-Marinated with Lemon Aioli

6.50 EACH

## MODERN MINIS

Mini Calabasitas Tacos with Cilantro and Black Beans

5.50 EACH

Breaded Parmesan Stuffed Peppadew

5.50 EACH

Olive Manchego Bites

5.50 EACH

Ratatouille Tart

5.50 EACH

Caribbean Plantain Tart, Mango and Black Bean Relish

5.50 EACH

Fig and Blue Cheese Flatbread with Sweet Imported Fig Preserves, Creamy Blue Cheese and Green Onions \*E

5.75 EACH

## ARANCINIS

Lobster Arancini, Sherry Cream, Basil

5.75 EACH

Portabello Arancini, Garlic, Spinach, Mozzarella

5.75 EACH

Sausage Arancini, Peppers, Onions

5.75 EACH



# SMALL BITES

## MASHED POTATO BAR

Lobster Mashed Potatoes

Yukon Gold Mashed Potatoes and Braised Short Ribs with a Cabernet Reduction

Sweet Mashed Potatoes with Cinnamon, Brown Sugar, Butter and Candied Pecans

12.00 PER GUEST \*E

## ARTISANAL CHARCUTERIE

Cured and Carved Bone-in Beef

Smoked Pork Loin

New England Salumi

Salt Cod Brandade

Cornichon, Olives, Mustard and Chutney

13.50 PER GUEST

## MAC-N-CHEESE MADNESS

CHOOSE 3

Buffalo Chicken with Jack and Blue Cheese

Smoked Pork with Green Chile and Cheddar

Cheetos-Crusted

Chorizo and Jack Cheese with Tortilla Crust

White Cheese with Spinach and Artichokes

Smoked Cheddar with BBQ Potato Chip Crust

11.00 PER GUEST \*E

## GOURMET FOCACCIA

Fennel Sausage with Wild Mushroom and Asiago Cheese

Classic Clam Sauce and Farmer's Cheese

Pulled Chicken with Cilantro Pesto and Four Cheeses

Roma Tomatoes with Basil and Fresh Mozzarella

11.00 PER GUEST

## FARMSTEAD CHEESE DISPLAY

Chef's Selection of Local Imported Cheeses with Flavored Honey, Fresh Seasonal Berries, Dried Fruit Garnish, Artisan Breads and Crackers

14.00 PER GUEST



The image is a vertical collage of two photographs. The top photograph shows a person's hands in a white shirt, one holding a lemon and the other a knife, as if about to cut it. On the wooden table in front of them are several glass jars filled with bright yellow lemon juice, some with white lids. There are also whole lemons, a small branch with green leaves, and a vintage-style black kitchen scale in the background. The bottom photograph is a close-up of a wooden table with various items: a white cutting board with sliced lemons, a knife, a large yellow bowl, a jar of lemon juice with a white lid, a small glass bowl, and more lemon branches with green leaves. The overall scene is bright and fresh, suggesting a healthy or natural theme.

# TRAFFIC BUILDERS



## NEW ENGLAND NUT ROASTER

With rotating flavors throughout the day, the tantalizing aromas are sure to lead guests to your booth. Chef attendant included. \*E

### FLAVORS:

Apple Pie Cashews

Curried Coconut Macadamia Nuts

Snickerdoodle Walnuts

APPROXIMATELY 350 (.75OZ/SERVINGS)

2,900.00

## STROLLING HYDRATION STATION

A flat bottomed juice bag filled with your selection of all natural juices, flavored waters and teas. Chef attendant included. Ask about branding opportunities.

### FLAVORS:

Blueberry-Lemonade Cheesecake

Green Tea with Chai

Apple-Rosemary

APPROXIMATELY 240 SERVINGS

1,200.00

## WALKING WAFFLE BITES

“Small Bites” waffles on a stick drizzled with white and dark chocolate, cinnamon and sugar, or “all natural”, these conversation novelties will have attendees directing their colleagues to your booth in short order. Chef attendant included. \*E

### FLAVORS:

Red Velvet

Mocha

Cinnamon Roll

Assorted toppings included

APPROXIMATELY 240 SERVINGS

1,200.00

## CHOCOLATE GYRO STATION

A chef attendant will freshly prepare and fill crepes with delicate fillings like Banana Compote or Nutella and Marshmallow Fluff. Atop the crepe, swirled milk and white Belgian chocolate will be shaved from the rotating spit; sure to be the talk of the show! Chef attendant included. \*E

### FLAVORS:

Roasted Banana Compote

Nutella and Marshmallow Fluff

APPROXIMATELY 240 SERVINGS

1,450.00

## ICE CREAM BARS

Ice Cream Cooler includes: 10 dozen assorted ice cream bars and napkins. \*E

ATTENDANT INCLUDED.

630.00

# WAFLE BULDERS

## CHLOE'S FRUIT POPS

10 dozen assorted popsicles. \*E

FLAVORS:

Strawberry

Mango

Chocolate

REQUIRES SPACE FOR INCLUDED TABLE  
TOP FREEZER

2,000.00

## CAMPFIRE S'MORES PACKAGE

Roasted marshmallow sandwich with milk  
chocolate and graham crackers. \*E

ATTENDANT INCLUDED

APPROXIMATELY 250 SERVINGS

2,000.00

## BEN & JERRY'S FLAVORS

10 dozen assorted 4 oz. ice cream cups \*E

FLAVORS:

Chocolate Chip Cookie Dough

Chocolate Fudge Brownie

Cherry Garcia

Strawberry Cheesecake

Americone Dream

(Vanilla Ice Cream with Fudge Covered Waffle  
Cone Pieces & Caramel Swirl)

REQUIRES SPACE FOR INCLUDED TABLE  
TOP FREEZER

810.00

## CHOCOLATE CHIP COOKIE STOP

Cookie oven includes: one case of 240 cookies,  
napkins, plates, and serving platter. Additional  
cases of cookies are 480.00 each. \*E

ATTENDANT INCLUDED

630.00 PER CASE



## MARKEY LTD ESPRESSO SERVICE

Our Baristas are fully trained to engage and look after your guests and get the most from our state-of-the-art espresso machines.

With our team you can have peace of mind that we have your best interests at heart. Let us clean, maintain and entertain whilst you and your team achieve your goals.

The friendly crew will ensure your guests have a memorable visit, featuring drinks that you would see in any world-class espresso bar including Cappuccino, Caffè Latte, Americano, Espresso and all of the other favorites, as well as herbal teas and hot chocolate.

Includes a combination of 8 oz. cups for coffees and teas & 4 oz. cups for espresso drinks, two trained Baristas to serve, counter, all equipment, consumables, stock, water and electrical supply.

Markey counter (supplied) measures, D 32", W 81", H 32". If a counter is provided (by the client) these are the basic minimum dimensions required.

### POWER REQUIREMENTS:

Coffee machine: 5kW, 30 Amp at 208 volts

Grinder: 350W, 5 Amp at 110 volts

Refrigerator: 10 Amp at 115 volts

UP TO 1,500 SERVINGS

3,700.00 PER DAY

## MARKEY LTD VEGETABLE & FRUIT JUICE BAR

Using the freshest of locally sourced fruits and vegetables two trained Baristas will juice the most naturally delicious and nutritionally beneficial drinks you can get. Hands down!

Utilising an array of raw ingredients our creations aim to strengthen the immune system, boost energy levels and rejuvenate the body.

Includes 7 oz. cups, two trained Baristas to serve, counter, all equipment, consumables, stock and electrical supply.

Markey counter (supplied) measures, D 32", W 81", H 32". If a counter is provided (by the client) these are the basic minimum dimensions required.

### FLAVORS MAY INCLUDE,

WAKE UP CALL | Carrot, Apple, Ginger and Orange Juice

LEAN AND GREEN | Celery, Cucumber, Spinach, Green Apple and Pineapple

MOVE TO THE BEET | Carrot, Celery, Apple and Beets

### POWER REQUIREMENTS:

Juice machines: 3 x 20 Amp at 110 volts (usually three machines are running)

Refrigerator: 2 x 10 Amp at 115 volts

UP TO 500 SERVINGS

3,600.00 PER DAY

\*Additional orders may be added up to 1 week ahead of the first show day with a minimum of 100 servings at 5.00 each

## GELATO BAR

Traditional, creamy and super tasty artisan gelato. An instant crowd pleaser and perfect attraction to your booth.

Watch as traffic gathers on your stand for a total sensory sensation.

Two trained Baristas will scoop and serve with an array of flavors from which to choose. Our menu includes intensely delicious dairy-free sorbets and creamy gelato.

Includes 5 oz. cups, two trained staff to serve, gelato display cabinet, all equipment, consumables and stock and electrical supply.

Gelato cabinet measures, D 29", W 49", H 50"

### FLAVORS MAY INCLUDE,

Chocolate | Pistachio | Vanilla Bean | Dulce de Leche | Raspberry | Lemon

OUR GELATO FREEZER CAN DISPLAY UP TO 6 FLAVORS

### POWER REQUIREMENTS:

Gelato cabinet: 3 kW, single phase, 15 Amp at 110 volts. A 24-hour power supply is required for the gelato cabinet.

UP TO 500 SERVINGS

3,600.00 PER DAY

\*Additional orders may be added up to 1 week ahead of the first show day with a minimum of 100 servings at 5.00 each





## MARKEY LTD FROZEN YOGURT OR SOFT SERVE ICE CREAM BAR

Fresh, natural, creamy and of course addictively delicious!

This Markey fully staffed service is a visually stunning and taste bud pleasing way to really treat your guests and get the most out of your show-floor presence.

Complete with state-of-the-art frozen yoghurt machinery and a vast array of healthy and wholesome toppings to choose from this colourful attraction will certainly have you noticed and remembered.

Includes 5 oz. cups, two trained Baristas to serve, counter, all equipment, consumables, stock and electrical supply.

Markey counter (supplied) measures, D 32", W 81", H 32". If a counter is provided (by the client) these are the basic minimum dimensions required.

FLAVORS MAY INCLUDE,

FROZEN YOGURT | Non-Fat Vanilla or Natural Tart base

SOFT SERVE ICE CREAM | Vanilla or Chocolate

TOPPINGS FOR BOTH MAY INCLUDE | Strawberries, Blueberries, Pineapple, Granola, Milk Chocolate Chips, Sliced Almonds, Coconut, Caramel, Honey

POWER REQUIREMENTS:

Frozen Yogurt/Soft Serve machine: 3 kW, single phase, 20 Amp at 110 volts

Refrigerator: 10 Amp at 115 volts

UP TO 500 SERVINGS

3,600.00 PER DAY

\*Additional orders may be added up to 1 week ahead of the first show day with a minimum of 100 servings at 5.00 each

## MARKEY LTD SMOOTHIE BAR

Classic, Superfood, Breakfast or even Custom tailored to suit your theme we've got you covered with our huge range of healthy and tasty Smoothies.

This high energy, visually stunning and attention-grabbing solution is a great alternative to hot drinks and will create even more interest (and traffic) to your stand and products. Let our two Markey Baristas engage your guests and look after your team whilst chopping and blending their way to a flavour rich experience.

Includes 7 oz. cups, two trained Baristas to serve, counter, all equipment, consumables, stock and electrical supply.

Markey counter (supplied) measures, D 32", W 81", H 32". If a counter is provided (by the client) these are the basic minimum dimensions required.

FLAVORS MAY INCLUDE,

CLUB TROPICANA | Mango, Watermelon, Coconut Water, Orange Juice

ZINGER | Strawberries, Pomegranate Juice, Non-Fat Vanilla Yoghurt and Honey

FANTASTIC FIVE | Strawberries, Blueberries, Raspberries, Blackberries, Cranberry Juice

GREEN MACHINE | Banana, Pineapple, Spinach, Coconut Milk and Water

POWER REQUIREMENTS:

Blenders: 4 x 13 Amp at 110 volts

Refrigerator: 10 Amp at 115 volts

UP TO 500 SERVINGS

3,600.00 PER DAY

\*Additional orders may be added up to 1 week ahead of the first show day with a minimum of 100 servings at 5.00 each



## FROZEN FUN SERVICES

Specialty frozen beverages throughout the country are trending. We specialize in cold beverages production. Our frozen beverages below introduce classic, tart, creamy, sweet & fruit flavors. Choose (1) service for the duration of the show.

2,800.00 Includes 400/7 oz. beverages of 6 hours of continuous service, and one professional attired attendant.

One Time Delivery Charge 275.00 per Service.

\*Additional servings may be added up to 1 week ahead of the first show day in increments of 100.

A. Frozen Coffee

B. Frozen Lemonade

C. Little Italy Cannoli Shake

D. Slushy - choose (1) flavor for duration of show

- Celtic Swirl (Lime)

- Red Sox Swirl (Cherry)

E. The Shake Factory<sup>1</sup>

- Includes (1) custom colored beverage

- Additional charge for (1) additional color

POWER REQUIREMENTS:

(2) 20 Amp lines at 110 volts

Work Space 6 ft. single level counter

<sup>1</sup>The Shake Factory 2 color max.

Please allow 10-15 business days for a proof. Colors will be matched to your brand's pantone within 75%-100%. We will contact you if we cannot match your color.

## BOSTON CREAM PIE MINIS

A salute to the iconic Boston dessert invented at the Omini Parker House Hotel and became the official state dessert of Massachusetts in 1996. The Boston creme pie was originally called pudding pie cake due to all cakes being made in pie tins in the early 1800's.

A professional attired attendant will freshly bake aromatic vanilla-bean cakes with all the rich goodness of a Boston cream pie! For a more aromatic service, you may also choose to add chocolate chips into the cake.

Includes 400 individually boxed desserts or 6 hours of continuous service, and two professional attired attendants.

\*Additional servings may be added up to 1 week ahead of the first show day in increments of 100.

Choose (1) flavor for the duration of the show:

- Original Boston Cream Pie

- Chocolate Chip Boston Cream Pie

- Boston Strawberry Cream Pie

POWER REQUIREMENTS:

(2) 20 Amp lines at 110 volts

WORK SPACE:

8ft. single level counter

3,800.00

600.00 Add Branding to Your Packaging

275.00 One Time Delivery Charge per service



**BOSTON CREAM PIE**  
**BAKE SHOPPE** 





## VEHICLES THAT RUN ON FUN!

There are only three things we all need in life: food, coffee, and beer.

### PRESS & GATHER

#### MOBILE BARISTA CART

\$2,500 inclusive

#### HOT BREW

Regular and Decaffeinated Coffee

#### COLD BREW COFFEE

Cold Brew  
Nitro Coffee

#### COLD BREW TEA

Mint Green Tea  
Wild Berry Tea  
Sweet Peach Tea

### TAP/TUK

Beer & Wine Car  
\$7,000 inclusive

#### DRAFT BEER

Bud Light Draft

#### BOTTLED BEER

Harpoon IPA  
Samuel Adams Lager

#### WINE

Boston Winery Merlot  
The Black Dog American White

## A FUN EXPERIENCE FOR FUN PEOPLE!

### MOBILITY

No need to worry about the need for electric because your eTuk is self sufficient. You pick the location and we make it happen.

### EXPERIENCE

The ultimate versatile vehicle that's perfect for mobile vending and entertaining conference attendees.

### OPPORTUNITY

Custom branding of the eTuks allow an innovative branding opportunity for sponsorship packages.

### THE ULTIMATE BEVERAGE EXPERIENCE, TO CREATE LONG LASTING MEMORIES.

Enhance your attendee experience with our exclusive carts!

Each cart provides up to 500 servings for a two hour rental period.

Contact your Catering Sales Manager for additional information.





# CHOCOLATE THERAPY

## SWEET REMEDIES

Based in Framingham, Chocolate Therapy makes a healthy indulgence that people can feel good about. The company's line of award-winning, truffles, caramel and more feature surprising flavor combinations with taste and texture of flavors infused with therapeutic, local ingredients, such as olive oil, cinnamon, pomegranate, lavender, blueberries and more. These truffles indulge your senses and soothe the soul! Please speak with your catering manager for additional options.

### YEAR-ROUND 4pc. BOXED COLLECTIONS

#### DARK CHOCOLATE

Aristaeus - Dark Chocolate ganache w/Olive Oil and Sea Salt

The Cure - Dark Chocolate ganache w/Cayenne, Cinnamon and Bay Leaf

Strawberry Modena - Dark Chocolate ganache w/Strawberry purée, Balsamic Vinegar

Pom Balm - Dark Chocolate ganache w/Pomegranate molasses

#### MILK CHOCOLATE

Heavenly Hazelnut - Milk Chocolate ganache w/Hazelnut butter, crisps crepes

Vitamin C - Milk Chocolate ganache w/Lemon, Lime and Blood Orange purée

Milk Chocolate Golden Heart - Milk Chocolate ganache

Raspberry Gemme - Milk Chocolate ganache w/Raspberry fruit purée

#### DAIRY FREE (Dark Chocolate)

Note: Pricing does not include a one-time \$275.00 fee for customized mold

\*Custom individual logo chocolates (transfer sheet on top) also available for a one-time fee of \$200.00

Castaway - Creamy Dark Chocolate w/Sesame seeds & Coconut oil

Dark Chocolate Hazelnut - Dark Chocolate ganache w/Hazelnut paste & Hazelnuts

Black Coffee - Dark Chocolate ganache w/Coffee & Soymilk

Peanut Butter Cup - Dark Chocolate w/Peanut Butter & Coconut Oil

### BRUNCH TRUFFLES

Mimosa - White Chocolate ganache w/Oranges & Sparkling Wine

Coconut Cake - Dark Chocolate ganache w/Coconut

French Toast - White Chocolate ganache w/Maple Syrup & Crisp Crepes

Berry Compote - Dark Chocolate ganache w/Mixed Berries puree'

Boxed Collections \$10.00 a box  
5 dozen box minimum (60)  
Branded box logo available for an additional fee  
Add 2.00 more for ribbon



### MINI CUSTOM CHOCOLATE BAR WITH COMPANY LOGO

Choice of dark chocolate or milk or white chocolate  
\$7.00 per bar  
8 dozen bar minimum (96)





# BEVERAGES





# BAR SELECTIONS

## HOSTED DELUXE BAR

### COCKTAILS

Featuring Tito's Vodka, Bombay Sapphire Gin, Hornitos Tequila, Bacardi 8 Rum, Maker's Mark Bourbon, Dewar's White Label Scotch Whisky, Macallan 12 Scotch Whisky Jameson Irish Whiskey, Jack Daniel's Whiskey and Sweet and Dry Vermouth.

11.00 PER DRINK

### WINE BY THE GLASS

Pinot Grigio

Chardonnay

Pinot Noir

Cabernet Sauvignon

Brut

Brut Rosé

9.00 PER GLASS

### BEER

IMPORTED/PREMIUM BEER

7.50 EACH

DOMESTIC BEER

7.00 EACH

### NON-ALCOHOLIC

BOTTLED WATER

4.50 EACH

SOFT DRINKS

4.50 EACH

JUICES

5.00 EACH

## HOSTED PREMIUM BAR

### COCKTAILS

Featuring Svedka Vodka, Bombay Gin, Bacardi Superior Rum, Jim Beam Bourbon, Jose Cuervo Especial Tequila, Dewar's White Label Scotch Whisky and Sweet and Dry Vermouth.

10.00 PER DRINK

### WINE BY THE GLASS

Pinot Grigio

Chardonnay

Pinot Noir

Cabernet Sauvignon

Brut

Brut Rosé

9.00 PER GLASS

### BEER

IMPORTED/PREMIUM BEER

7.50 EACH

DOMESTIC BEER

7.00 EACH

### NON-ALCOHOLIC

BOTTLED WATER

4.50 EACH

SOFT DRINKS

4.50 EACH

JUICES

5.00 EACH

\*Beverages are billed on consumption unless otherwise noted. Levy bartender(s) required and bartender fees apply. Cash bar options are available.



# WINE BY THE BOTTLE

## WHITE WINE

CHARDONNAY  
Kendall-Jackson  
60.00

CHARDONNAY  
Sonoma-Cutrer  
75.00

CHARDONNAY  
Stag's Leap Karia  
105.00

CHARDONNAY  
Cakebread  
145.00

SAUVIGNON BLANC  
Kim Crawford  
60.00

PINOT GRIGIO  
Love Story  
55.00

PINOT GRIGIO  
Santa Margherita  
85.00

RIESLING  
Chateau Ste. Michelle  
42.00

## RED WINE

PINOT NOIR  
Meiomi  
70.00

PINOT NOIR  
La Crema  
64.00

CABERNET SAUVIGNON  
Josh Craftsman's Collection  
45.00

CABERNET SAUVIGNON  
Louis Martini  
70.00

MERLOT  
Murphy Goode  
45.00

MALBEC  
Alamos  
40.00

RED BLEND  
19 Crimes  
40.00

RED BLEND  
Conundrum  
55.00

RED BLEND  
The Prisoner  
120.00

## BUBBLY

SPARKLING  
Chandon Brut  
65.00

CHAMPAGNE  
Nicolas Feuillatte Brut  
155.00

## ROSÉ

ROSE  
Fleur de Mer  
60.00

SPARKLING ROSÉ  
Chandon  
85.00

## LOCAL

CABERNET SAUVIGNON  
Boston Winery, Mass.  
60.00

BLACK DOG SHARK  
IN THE POND  
Boston, Mass.  
48.00

BREAD AND ROSES ROSE  
Boston Winery, Mass.  
46.00



# EXHIBITOR CATERING ORDER FORM

EXHIBITING COMPANY INFORMATION	
COMPANY NAME: (Include Booth Name if Different)	
BILLING ADDRESS:	
CITY, STATE, ZIP CODE:	
MAIN TELEPHONE NUMBER:	COUNTRY:
MAIN FAX NUMBER:	
EMAIL ADDRESS:	

SITE INFORMATION	
EVENT NAME:	
BOOTH NUMBER:	BOOTH SIZE:
ON-SITE CONTACT NAME:	
ON-SITE CONTACT CELL NUMBER:	

DATE	DELIVERY TIME/ SERVICE END TIME	ITEM DESCRIPTION	QTY	PRICE

Mail, or Scan (Along With Any Floor Plans) To:  
EIMAN KARIM – SENIOR CATERING SALES MANAGER

Levy Restaurants | Boston Convention & Exhibition Center

617.954.1046 | [ekarim@levyrestaurants.com](mailto:ekarim@levyrestaurants.com)



## CONTACT INFO

### BOSTON CONVENTION & EXHIBITION CENTER

415 Summer Street  
Boston, MA 02210  
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### JOHN B. HYNES VETERANS MEMORIAL CONVENTION CENTER

900 Boylston Street  
Boston, MA 02115  
(617) 954-2189

