

# SAVOR...



|                  |          |                   |                        |
|------------------|----------|-------------------|------------------------|
| TRADE SHOW       | ASi 2019 | ORDER DEADLINE    | Tuesday, June 11, 2019 |
| CONTACT          |          | ON-SITE CONTACT   |                        |
| COMPANY          |          | ON-SITE PHONE #   |                        |
| ADDRESS          |          |                   |                        |
| CITY, STATE, ZIP |          |                   |                        |
| PHONE #          |          | FAX #             |                        |
| EMAIL ADDRESS    |          |                   |                        |
| BOOTH/ROOM #     |          | BUILDING (Circle) | N S E W                |

Please place your order below:

All tables, electrical requirements and garbage removal service must be ordered through your contractor. Increases and/or new orders made within 3 business days of the Show will be subject to a 20% additional fee based on the menu price (F&B).

| Date | Start Time | End Time | Quantity | #of Guests | Item Description | Unit Price |
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A signed Catering Agreement and full payment in advance is required to confirm your order. Prices are only guaranteed at the time of contract execution.

Please submit this form to your catering sales manager:  
[Trenette Humphrey | thumphrey@mccormickplace.com](mailto:thumphrey@mccormickplace.com) | 312.791.7948

|                   |                                   |                             |                            |
|-------------------|-----------------------------------|-----------------------------|----------------------------|
| METHOD OF PAYMENT | Credit Card <input type="radio"/> | Check <input type="radio"/> | Wire <input type="radio"/> |
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A 2.5% processing fee will be added to all credit card charges greater than \$20,000. All checks and wires must be received before the opening of the Show and all clients must have a credit card on file for any additional on-site orders or increases in quantities. You will receive a link to your contract for you to sign after your Catering Sales Manager has entered your order. Your credit card information will be requested at the time of contract and entered by you through a secured site.

YOUR ORDER IS CONFIRMED ONCE THE SIGNED CONTRACT IS RECEIVED BY YOUR CATERING SALES MANAGER.

Menu and pricing are specific to show floor catering. Services are drop-off only. Staffing and upgrades are available. Consult your catering team for details.

# SAVOR...

## Exhibit Catering Menu



Please submit all orders by:

Tuesday, June 11, 2019

Catering Sales Manager:

Trenette Humphrey

312-791-7948

[thumphrey@mccormickplace.com](mailto:thumphrey@mccormickplace.com)

*Exclusive Catering Company*

*McCormick Place Convention Center*



# SAVOR...



## WITH OUR GUESTS IN MIND

From our commitment to purchase locally, to our use of antibiotic-free poultry and meats, to the socially and environmentally responsible coffee we serve, even the way we clean and sanitize our dishes, SAVOR... Chicago's ongoing commitment to environmental stewardship is at the heart of everything we do. We set the standard for excellence in sustainability in convention centers.

Our commitment to purchasing locally currently includes making 30% of our purchases from local producers and suppliers as well as growing more than 6,000 pounds of produce in our 2.5 acre Rooftop Garden. We are proud of our pledge to do our part to reduce the overuse of antibiotics by using chicken, pork and beef in our menu that is raised without the routine use of antibiotics. With each meal we serve we are encouraging ranchers and farmers to move away from overemployment of medicine in raising farm animals. Finally, SAVOR... Chicago made McCormick Place the first convention center in the country to make the switch to e-water for sanitizing,

SAVOR...Chicago has been recognized for its sustainability leadership and innovation including Green Seal\* certification, International APEX certification in sustainability for the entire McCormick Place campus, certification by the Green Meetings Industry Council, an Illinois Governor's Award for sustainability and recognition from the Environmental Protection Agency (EPA) for leadership, education and outreach, including winning the EPA's National Food Recovery Challenge.

## ILLINOIS GOVERNOR'S SUSTAINABILITY AWARD

The Illinois Governor's Sustainability Award recognizes the organization that demonstrates a commitment to economy, society and the environment through outstanding and innovative sustainability practices. In recognizing SAVOR...Chicago, the Governor commended SAVOR's green practices, "Your organization's commendable green practices serve as a model of environmental stewardship for residents, businesses and institutions throughout our state. Implementing energy efficiency upgrades, fuel savings, pollution and waste reductions, and other sustainability improvements requires vision, strong leadership, and the dedication of individuals throughout an organization."

## GREEN SEAL CERTIFICATION

In 2013, through association with the University of Chicago's Green Restaurant Research Team and the Green Chicago Restaurant Coalition, SAVOR...Chicago was the first convention center to receive Green Seal certification for environmentally responsible food purchasing, operations and management.

SAVOR...Chicago meets Green Seal™ Standard GS-55 based on purchase of sustainably-sourced food, waste minimization, use of verified environmentally-preferable products, and conservation of energy and water. [GreenSeal.org](http://GreenSeal.org)

## APEX/ASTM INTERNATIONAL FOOD AND BEVERAGE SUSTAINABILITY STANDARD

Spearheaded by the U.S. Environmental Protection Agency and their relationship with the Green Meeting Industry Council, these standards were developed in collaboration between APEX (the Convention Industry Council's Accepted Practices Exchange) and ASTM, an ANSI certified international standard development organization. These standards were developed with the goal of creating more sustainable meetings and events. These measurable standards hold both suppliers and planners accountable for implementation and are complementary to other meeting industry recognized standards. The eight categories of the standards include staff management and environmental policy, communication, waste management, energy, air quality, water, procurement and community partners.

## ENVIRONMENTAL PROTECTION AGENCY (EPA) RECOGNITION

2015 EPA Recognition of Outstanding Waste Reduction Efforts  
2013 National Winner of EPA Food Recovery Challenge

2013 EPA Honorable Mention for Education and Outreach  
2013 EPA Honorable Mention for Leadership

# SAVOR...

## BREAKFAST SANDWICHES AND ENHANCEMENTS

Items are sold individually. Minimum order of one dozen per selection per order.

### ENGLISH MUFFINS • \$7.50

Sausage, Egg and White Cheddar Cheese

*or*

Egg and White Cheddar Cheese

### CROISSANTS • \$8.50

Applewood Bacon, Egg and Fontina Cheese

*or*

Egg, Roasted Vegetable and Fontina Cheese

### BURRITOS • \$8.00

Roasted Poblano Pepper, Egg, Chorizo, Potato and Monterey Jack Cheese

Served with Salsa Roja

*or*

Roasted Poblano Pepper, Egg, Potato and Monterey Jack Cheese

Served with Salsa Roja

### HEALTHY STARTS • \$8.25

Egg White, Roasted Red Pepper, Baby Spinach, Turkey Sausage and Low Fat Swiss on a Whole Wheat Focaccia Roll

*or*

Egg White, Roasted Red Pepper, Baby Spinach and Low Fat Swiss Cheese on a Whole Wheat Focaccia Roll

### BISCUITS • \$8.00

Country Ham, Egg and Smoked Gouda Cheese

*or*

Egg, Portobello Mushroom, Roasted Tomato and Smoked Gouda Cheese

### FRUIT & YOGURT PARFAIT • \$6.75

Greek Yogurt with Seasonal Fruit Preserves and locally produced, Gluten-Free Maple Pecan Granola



### BERRIES & CREME FRAICHE CONES • \$7.50

Fresh Berries uniquely displayed in Waffle Cones

Served with Honey “touched” Crème Fraiche

### MINI FRITTATA • \$5.50

Choose from the following flavors:

Sundried Tomato, Baby Spinach and Fontina

Prosciutto, Roasted Red Pepper and Asiago

Portobello, Basil and Roasted Tomato

### MAKE YOUR OWN

#### GREEK YOGURT PARFAIT BAR • \$10.50

Locally Made Greek Yogurt with a variety of toppings to include locally produced, Gluten-Free Maple Pecan Granola, Fresh Berries, Bananas Foster, Almonds, Seasonal Fruit Compote and Vanilla Infused Honey

#### BAGEL BAR • \$10.00

Selection of Sliced Bagels to include Plain, Cinnamon Raisin, Blueberry, Asiago and Poppy Served with a variety of Cream Cheese “Schmears” to include Plain, Strawberry, Honey-Cinnamon, Chive and Smoked Salmon

**Low Fat Plain Cream Cheese available upon request.**

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# SAVOR...

## BREAKFAST ADDITIONS

Sold per dozen unless otherwise stated. Minimum order of one dozen per selection.

### **FRESHLY BAKED MUFFINS • \$42.50**

Blueberry, Chocolate Chip, Banana Nut or Assorted

### **BREAKFAST BREAD SLICES • \$41.50**

Zucchini, Banana, Lemon Poppy or Assorted

### **BAGELS AND CREAM CHEESE • \$42.50**

Plain, Cinnamon Raisin, Everything, Poppy or Assorted

Served with Regular and Light Cream Cheese

### **FRESHLY BAKED DANISH • \$42.50**

Raspberry Palmier, Classic Cheese, Almond, Caramel Apple or Assorted

### **FRESHLY BAKED CROISSANTS • \$48.00**

Plain, Chocolate, Whole Wheat or Assorted

### **DONUT HOLES • \$21.00**

Chocolate, Plain and Powdered Sugar

### **CINNAMON ROLLS • \$44.00**

Orange-Cream Cheese Icing



### **BISCOTTI • \$40.00**

### **HARD BOILED EGGS • \$24.00**

Peeled

### **BOXES OF CEREAL WITH MILK • \$54.00**

Assorted General Mills Brand Cereals

### **ASSORTED YOGURTS • \$48.00**

Assorted Regular and Low-Fat Flavors

### **ASSORTED GREEK YOGURTS • \$50.00**

### **ASSORTED WHOLE FRUIT • \$32.00**

### **HOUSE MADE GRANOLA BARS • \$54.00**

Trail Mix and Mixed Berry

### **SLICED SEASONAL FRUIT PLATTER • \$75.00**

A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip  
Serves 10

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# SAVOR...

## BOX LUNCHES

For orders of 12 or less there is a **2 selection maximum**. For orders of 13 or more there is a **3 selection maximum**. Sandwiches can be made into Low Carb Lettuce Wraps and will be served with Fruit Salad and Almonds. Gluten Free Bread is available upon request with advance notice and an additional fee of \$2.00 per box.

### **BOX SANDWICHES • \$28.00**

Served with a Bag of Gourmet Potato Chips, Farfalle Pasta Salad and a Chocolate Chip Cookie

#### **Grilled Chicken Breast Sandwich**

Provolone Cheese, Lettuce, Oven-Dried Tomatoes and Pesto Mayo on Asiago Cheese Pocket Bread

#### **Grilled Flank Steak Sandwich**

Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

#### **Herb Roasted Turkey Breast Sandwich**

Swiss Cheese, Lettuce, Tomato and Dijonaise on Brioche

#### **“The Italian” Sandwich**

Genoa Salami, Capicola, Provolone Cheese, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll

#### **Hickory Smoked Ham Sandwich**

White Cheddar Cheese and Honey Mustard on a Pretzel Roll

### **Caprese Sandwich**

Vine Ripened Tomatoes, Fresh Mozzarella Basil, Hearts of Romaine and Balsamic Drizzle on Italian Baguette

### **Grilled Portobello Mushroom Sandwich**

Lettuce, Oven-Roasted Tomato, Red Pepper Hummus and Sundried Tomato on Focaccia



### **BOX SALADS • \$28.00**

Served with an Artisan Roll, Butter and a Chocolate Chip Cookie

#### **Baby Spinach and Strawberry Salad**

Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

#### **LA Grilled Chicken Cobb Salad**

Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Bleu Cheese and Cheddar Cheese with Red Pepper Ranch

#### **Southwestern Turkey Salad**

Mixed Baby Greens, Sweet Bell Pepper, Monterey Jack Cheese, Chile Spiced Corn and Tomato Relish, Roasted Turkey Breast, Tortilla Strips and Cilantro with Creamy Cotija-Lime Dressing

#### **Sonoma Quinoa Salad**

Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Almonds, Cranberries, Coconut, Cilantro and Baby Spinach

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# SAVOR...

## LUNCH SANDWICH PLATTERS

All Sandwich Platters are served with Individual Bags of Potato Chips and appropriate condiments. Each platter serves approximately six people. Gluten Free Bread is available upon request with advance notice and an additional fee of \$12.00 per platter.

### **CHEF'S DELICATESSEN PLATTER • \$115.00**

*Make your own* Deli Sandwiches with Roast Beef, Turkey Breast, Ham, Swiss Cheese and Cheddar Cheese with Lettuce, Sliced Tomato, Condiments and a Selection of Sliced Breads

### **HERB ROASTED TURKEY BREAST SANDWICH PLATTER • \$90.00**

Herb Roasted Turkey Breast, Swiss Cheese, Lettuce, Tomato and Dijonaise on Brioche

### **GRILLED FLANK STEAK SANDWICH PLATTER • \$90.00**

Grilled Flank Steak, Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

### **HICKORY SMOKED HAM SANDWICH PLATTER • \$90.00**

White Cheddar Cheese and Honey Mustard on Pretzel Roll

### **THE ITALIAN SANDWICH PLATTER • \$90.00**

Genoa Salami, Capicola, Provolone, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll

### **GRILLED CHICKEN BREAST PLATTER • \$90.00**

Provolone Cheese, Lettuce, Oven-Dried Tomatoes and Pesto Mayo on Asiago Cheese Pocket Bread



### **CAPRESE SANDWICH PLATTER • \$90.00**

Vine Ripened Tomatoes, Fresh Mozzarella, Hearts of Romaine, Basil and Balsamic Drizzle on Crusty Baguette

### **GRILLED PORTOBELLO SANDWICH PLATTER • \$90.00**

Lettuce, Oven-Roasted Tomato, Red Pepper Hummus and Sundried Tomato on Focaccia

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# SAVOR...

## LUNCH SALAD PLATTERS

All Salad Platters are served with Individual Bags of Potato Chips and appropriate condiments.

### **GREEK VEGETABLE SALAD PLATTER • \$70.00**

Mixed Greens, Hummus, Cucumbers, Roasted Peppers, Feta Cheese, Oregano and Red Onion with Greek Dressing

### **BABY SPINACH AND STRAWBERRY SALAD PLATTER • \$65.00**

Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

### **L.A. GRILLED CHICKEN COBB SALAD PLATTER • \$87.00**

Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Bleu Cheese and Cheddar Cheese with Red Pepper Ranch

### **MEDITERRANEAN COUSCOUS SALAD PLATTER • \$70.00**

Large Couscous Pasta, Baby Spinach, Marinated Artichokes, Tomato, Red Onion, Cucumber, Kalamata Olives and Feta with Lemon-Oregano Vinaigrette

## SIDE SALADS

Side Salads serve approximately six people.

### **MESCLUN SIDE SALAD • \$25.00**

Mesclun Greens, Grape Tomato, Radish and Shaved Carrot With Italian Dressing

### **FRESH FRUIT SIDE SALAD • \$25.00**

Seasonal Fruit with Agave Nectar

## HOT STUFF

All items are served in boxes. Orders of four or more boxes will be served in a chafing dish. Each box serves approximately six people unless otherwise stated.

### **FIESTA CHICKEN BURRITO • \$50.00**

Diced Chicken, Beans, Peppers, Onions and Chihuahua Cheese with Salsa Roja

### **FAMOUS KIELBASA SAUSAGE • \$50.00**

on a Soft Roll with Appropriate Condiments

### **FAMOUS VIENNA FOOT LONG HOT DOG • \$45.00**

All Beef Hot Dog on a Steamed Bun with Appropriate Condiments

### **CHICAGO STYLE DEEP DISH PIZZA • \$50.00**

Cheese, Pepperoni, Sausage or Vegetable Pizza  
12 slices per Pizza

### **SONOMA QUINOA SIDE SALAD • \$25.00**

Mango, Edamame, Baby Spinach and Almonds with Balsamic Vinaigrette

### **CHEESE TORTELLINI SIDE SALAD • \$25.00**

Roasted Market Vegetables and Creamy Pesto Dressing

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# SAVOR...

## BREAK PACKAGES

Pricing is based per person with a minimum guarantee of 12 people.

All break packages are served with Coffee, Decaffeinated Coffee, Hot Tea, Lemonade and Iced Tea.

Service is “drop and go” only to a booth.

### **TRAIL MIX BAR • \$15.00**

Honey Toasted Oats, Almonds, Peanuts,  
Dried Cherries, Dried Apricots, Dried  
Bananas, Chocolate Chips, Toasted  
Coconut, M&Ms and Yogurt Covered  
Pretzels  
Assorted Whole Fruit



### **MINI 'WICHES • \$18.00**

Nutella and Banana  
Brie and Apple  
Cinnamon Raisin Bread with Cream Cheese  
House Made Granola Bars  
Assorted Whole Fruit

### **MIDWEST COMFORT • \$18.00**

Cinnamon Spice Glazed Walnuts  
Warm Soft Pretzel Sticks with Warm “PBR”  
Cheddar Cheese Sauce and Honey Mustard  
Wisconsin Cheese Curds with Sriracha Aioli

### **“MY KIND OF TOWN” • \$18.00**

Individual Bags of “ChiTown Mix”  
Gourmet Cheddar and Caramel Popcorn  
Mini Chicago Style Hot Dogs with Tomato,  
Onion, Neon Relish, Dill Pickle, Mustard and  
Celery Salt  
Eli’s Cheesecake Lollipops

### **CANDY SHOPPE • \$15.00**

Jar displays of M&Ms Candy, Lemonheads,  
Chocolate Covered Pretzels, Jelly Beans,  
Licorice Sticks, Skittles and Starburst Candy



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## BEVERAGES

There is a 3 Gallon Minimum for all beverages served per gallon.

**STARBUCKS Regular Coffee • \$62.50**  
**STARBUCKS Decaffeinated Coffee • \$62.50**



Regular Coffee, Gallon • **\$54.50**  
Decaffeinated Coffee, Gallon • **\$54.50**

Hot Tea, Gallon • **\$45.00**  
Hot Chocolate, Gallon • **\$42.00**

Orange Juice, Gallon • **\$40.00**  
Iced Tea, Gallon • **\$40.00**  
Lemonade, Gallon • **\$40.00**

Pepsi, Diet Pepsi & Sierra Mist, Case (24) • **\$72.00**  
Aquafina Bottled Water, Case (24) • **\$72.00**  
Bubly Sparkling Water, Case (24) • **\$72.00**  
(Lime, Grapefruit, Mango & Cherry)

Bottled Juice, Case (24) • **\$90.00**  
Bottled Iced Tea, Case (12) • **\$48.00**  
Energy Drink, Case (12) • **\$60.00**  
Starbucks Frappuccino, Case (12) • **\$72.00**  
Milk Pint, Case (12) • **\$30.00**

**FRUIT INFUSED WATER • \$42.00 (3 Gallons)**

*A healthy green alternative to soda and  
manufactured bottled water  
(Includes 3 gallon water dispenser)*

**FLAVORS:**

Classic Lemon  
Cucumber-Mint  
Grapefruit-Rosemary  
Pineapple-Blackberry  
Mango, Lime and Basil  
Kiwi-Strawberry



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## ANYTIME SNACKS

Minimum order of one dozen per item listed as “per dozen”.

### PER DOZEN

- Freshly Baked Cookies • **\$35.00**
- Fudge Brownies • **\$40.00**
- Rice Krispy Treats • **\$40.00**
- Lemon Bars • **\$44.00**
- Chocolate Dipped Strawberries • **\$42.00**
- Blondie Bars • **\$40.00**
- Kind Bars • **\$45.00**
- Bird Seed Bars • **\$30.00**
- Individually Wrapped Biscotti • **\$42.00**
- Assorted Cake Pops • **\$65.00**
- Eli’s Cheesecake Lollipops • **\$75.00**
- Chocolate Dipped Graham Crackers • **\$50.00**
- Chocolate Pretzel Rods • **\$50.00**

### PER POUND

- Premium Mixed Nuts • **\$28.00**
- Honey Roasted Peanuts • **\$23.00**
- Miniature Pretzels • **\$20.00**
- Miniature Hershey’s Chocolates • **\$25.00**



### SERVES 8-10 PEOPLE

- Potato Chips & French Onion Dip • **\$26.00**
- Pita Chips & Hummus • **\$30.00**
- Tortilla Chips and Salsa • **\$26.00**

### SNACK PACKS • \$12.00 EACH

Minimum of 12 per selection

- Mini Mezze-Hummus, Pita, Marinated Olives and Feta
- Tomato-Basil Bruschetta, Crostini, Prosciutto and Fresh Mozzarella
- Local Gouda, Candied Pecans and Cheese Crisps
- Turkey Breast, Hooks Cheddar, Strawberries and Almonds
- Greek Town Mezze Hummus, Pita, Baba Ganoush and Cucumber Slices
- Grilled Chicken Breast, Hard Boiled Egg, Provolone and Marinated Tomatoes

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## GARRETT POPCORN

Garrett Popcorn Shops® use only the highest quality, wholesome ingredients. Garrett Popcorn coats every kernel with the secret family recipes in old-fashioned copper kettles. GARRETT . . . LIKE NO OTHER®



### INDIVIDUAL BAGS

#### Choose up to 2 flavors

- Garrett Mix®, combination of CaramelCrisp® & CheeseCorn
- CaramelCrisp®
- CheeseCorn
- Buttery

**Small Bag, 2 cups • \$6.50**

**Medium Bag, 4 cups • \$9.00**

**Large Bag, 6.5 cups • \$13.00**

Minimum order of 50 bags

**ONE TIME DAILY DELIVERY FEE • \$150.00**

### LIMITED TIME RECIPES

Ask your Catering Sales Manager for the seasonal and limited time recipes!

### CUSTOMIZE YOUR GARRETT POPCORN

Ask your Catering Sales Manager about this great opportunity to increase your brand awareness.

**Pocket bags • \$0.50 per bag**

**Bag labels • \$0.50 per label**



### GARRETT CART

#### Service for up to 4 hours • \$1,775.00

- Labor • \$275.00
- Equipment • \$200.00
- Grocery • \$950.00
- Rental • \$350.00

#### Choose up to 4 flavors

- Garrett Mix®, combination of CaramelCrisp® & CheeseCorn
- CaramelCrisp®
- CheeseCorn
- Buttery

#### Package includes:

- Approximately (400) 1 cup Snack Bags
- Attendant to scoop and serve
- Garrett Snack Bags, scoops and napkins
- Garrett branded cart

#### Additional:

- Bags • \$400.00 per 100 bags
- Hours • \$275.00 for up to an additional 4 hours



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## RECEPTION PLATTERS

### DELUXE IMPORTED AND DOMESTIC CHEESE

Chef's Selection of Imported and Domestic Cheese garnished with Seasonal Fresh Fruit, Almonds, Dried Apricots, Sliced Sourdough Baguette and Assorted Crackers

**Small Platter Serves 12 • \$110.00**

**Medium Platter Serves 25 • \$220.00**

**Large Platter Serves 50 • \$440.00**

### SLICED SEASONAL FRUIT PLATTER

A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip

**Small Platter Serves 10 • \$75.00**

**Medium Platter Serves 25 • \$185.00**

**Large Platter Serves 50 • \$370.00**

### DELUXE CRUDITÉS AND DIP PLATTER

Chef's Selection of Seasonal Fresh Vegetables served with Green Goddess Dip and Red Pepper Hummus

**Small Platter Serves 12 • \$90.00**

**Medium Platter Serves 25 • \$180.00**

**Large Platter Serves 50 • \$350.00**

### RUSTIC CHARCUTERIE BOARD

Prosciutto, Speck Tirolese, Soppresata and Mortadella al Pistachio paired with Italian Cheese; Ubriaco, Robiola and Teleggio Olives, Peppers, Sliced Sourdough and Crackers

**Small Platter Serves 12 • \$115.00**

**Medium Platter Serves 25 • \$230.00**

**Large Platter Serves 50 • \$460.00**

### ITALIAN ANTIPASTO PLATTER

Capicola, Genoa Salami and Mortadella Basil Marinated Fresh Mozzarella, Fontina, Provolone and Gorgonzola  
Marinated Roasted Red Peppers, Balsamic "Baby Bella" Mushrooms and Charred Cipollini Onions

Sicilian Olive Salad, Tomato Basil Bruschetta, Sundried Tomato Focaccia, Italian Flat Breads and Rosemary Infused Bread Sticks

**Small Platter Serves 12 • \$115.00**

**Medium Platter Serves 25 • \$230.00**

**Large Platter Serves 50 • \$460.00**



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## COLD HORS D'OEUVRES

Sold per twenty-five pieces

### GRAPE & GOAT CHEESE LOLLIPOP • \$115.00

Grape and Goat Cheese Lollipops  
Rolled in Crushed Pistachios

### GORGONZOLA, BALSAMIC FIG AND PECAN CROSTINI • \$110.00

WHIPPED BRIE, BACON AND PICKLED BLUEBERRY CROSTINI • \$110.00  
Grilled Crostini

### BOURSIN CHEESE AND RIESLING POACHED PEAR PARMESAN CRISP PINWHEEL • \$110.00

### CAPRESE SKEWERS • \$110.00

Grape Tomato, Mozzarella, Basil and Balsamic

### CURRIED CHICKEN LETTUCE WRAP • \$120.00

Tied with Fresh Chives

### SHRIMP COCKTAIL • \$142.00

Horseradish Cocktail Sauce and Lemon-Basil Aioli



### FRESH VEGETABLE SPRING ROLLS • \$115.00

Sweet Soy drizzle

### SPICED CHICKEN WONTON CUP • \$110.00

Sweet Chile Sauce, Kimchi Slaw

### NY STRIP LOLLIPOPS • \$135.00

Red Onion Jam, Horseradish Cream and Micro Arugula

### PETITE AHI TUNA TACO • \$135.00

Spicy Avocado Puree, Pickled Ginger and Micro Cilantro

### SEARED SCALLOP • \$135.00

Grapefruit Yuzu Marmalade, Pink Peppercorn and Chervil

### BEEF TENDERLOIN CROSTINI • \$125.00

Horseradish Cream, Baby Arugula, Sweet Red Onion Confit and Crispy Crostini

### LOBSTER "BLT" STUFFED CHERRY TOMATO • \$135.00

Lobster, Bacon, Chervil and Lemon Aioli

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

# SAVOR...

## HOT HORS D'OEUVRES

Sold per twenty-five pieces

**BACON WRAPPED ALMOND STUFFED FIG • \$125.00**  
Piquillo Pepper Sauce

**BACON WRAPPED DIVER SCALLOP • \$135.00**  
Red Pepper Romesco Sauce

**BACON WRAPPED ROASTED JALAPENO • \$125.00**  
Cheddar Cheese and Chipotle Ranch

**PORTOBELLO MUSHROOM SLIDER • \$125.00**  
Roasted Tomato and Red Pepper Aioli

**SMOKED GOUDA AND BEEF SLIDER • \$135.00**  
Red Onion Jam and Black Truffle Aioli

**MONTEREY JACK CHEESE AND  
TURKEY SLIDER • \$125.00**  
Sweet Pickle and Spicy Ketchup

**CHICKEN POT STICKER • \$110.00**  
Rice Vinegar, Soy and Chile Flake Dipping Sauce

**SEARED BLUE CRAB CAKE • \$130.00**  
Citrus Aioli



**WILD MUSHROOM ARANCINI • \$125.00**  
Smoked Tomato Jam

**PANKO CRUSTED PORTOBELLO  
MUSHROOMS • \$125.00**  
Red Pepper Aioli

**TOGARASHI CRUSTED SHRIMP SATAY • \$135.00**  
Pickled Red Onion and Sweet Chili Sauce

**BEEF BULGOGI SATAY • \$125.00**  
Grilled Scallion and Sesame Seeds

**SZECHUAN PEPPERCORN CRUSTED  
LAMB SATAY • \$125.00**  
Pickled Ginger and Sweet Soy Sauce

**FRENCH ONION TARTLETS • \$110.00**

**ARTICHOKE AND PARMESAN FRITTERS • \$110.00**  
Lemon Aioli

**WHITE CHEDDAR MAC & CHEESE BITES • \$110.00**  
Spicy Tomato Jam

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

# SAVOR...

## RECEPTION CARVING STATION

Minimum guarantee of 25 people per station. Pricing is per person. A Chef Attendant is required for each Carving Station. Chef Attendants are \$275.00 each for up to four hours of service.

### CARVING STATIONS

#### **ARGENTINIAN GARLIC MOJO TRI-TIP • \$19.00**

Traditional Chimichurri Sauce  
Warm Rosemary Flatbread  
Tomato, Red Onion and Arugula Salad  
Oven Baked Sweet Plantains

#### **CRÉOLE CAJUN TURKEY BREAST • \$16.00**

Cajun Remoulade and Honey Mustard  
Honey Corn Bread Muffins  
Black Eyed Pea Salad  
Vegetable Jambalaya



### A LA CARTE

**CHILI RUBBED PORK TENDERLOIN • \$12.00**  
Chili Orange Sauce

**FIRE ROASTED BEEF TENDERLOIN • \$20.00**  
Gorgonzola-Peppercorn Sauce

### A LA CARTE SIDES

**SEASONAL GREEN SALAD • \$4.00**  
**TRADITIONAL CAESAR SALAD • \$4.00**  
**GRILLED SEASONAL VEGETABLES • \$4.00**  
**YUKON MASHED POTATOES • \$4.00**  
**JASMINE RICE • \$4.00**  
**ROASTED BABY POTATOES • \$4.00**  
with Garlic and Rosemary

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

# SAVOR...

## RECEPTION STATIONS

Mix and match to create the ideal menu for your attendees. Pricing is per person with a minimum of 25 people per station. Minimum 3 stations.

### **LONE STAR BBQ SHACK • \$18.00**

Dixie Cole Slaw  
Bourbon and Brown Sugar Pulled Pork Slider  
House Smoked Beef Brisket Sliders  
Poblano Chile and Portobello Mushroom  
Quesadilla's  
SAUCE BAR  
House-Made BBQ Sauces and Salsa  
Smoky Bourbon and Brown Sugar  
Memphis Style Fire Starter  
*Caution: contains a bit of a kick!*  
"Carolina Gold" Style Mustard and Black  
Pepper  
Sweet and Tangy Alabama White  
Green Chile-Lime Salsa

### **DIM SUM STATION • \$20.00**

Fresh Shitake Mushroom Spring Rolls with  
Ramen Noodle Salad in mini take out  
containers  
Shrimp Shumai  
Steamed Salt and Pepper Edamame with Chili  
Flake  
Vegetarian Whole Wheat Bao Buns  
Sushi Maki Roll Assortment; California, Tuna  
and Spicy Salmon  
Spicy Asian Mustard, Sweet Chili Garlic,  
Wasabi, Soy and Pickled Ginger

### **SEAFOOD DISPLAY • \$32.00**

East Coast Wellfleet Oysters and West Coast  
Kumamoto Oysters served on the Half Shell  
Compliments of Mignonette, Spicy Cocktail  
Sauce with Horseradish and Fresh Lemons  
Jumbo Shrimp Shooters with Mojito Aioli and  
Traditional Horseradish Cocktail Sauce  
Togarashi Spiced Ahi Tuna, Avocado Mousse  
and Crispy Plantain  
Lobster "Cocktails" with Fresh Mango,  
Pineapple and Thai Chili

### **CEVICHERIA • \$15.00**

Individually served in petite glasses  
Citrus Poached Shrimp with Mango, Basil,  
Golden Tomatoes and Habanero Vinaigrette  
Crab with Tomatillo, Avocado, Citrus and  
Cilantro Vinaigrette  
Tequila Cured Salmon with Pineapple Mango  
Wild Mushrooms with Epazote, Garlic Confit  
and Chipotle Vinaigrette  
Pico de Gallo and Plantain Chips

### **FONDUE STATION • \$15.00**

A trio of Fondues to include:  
Classic Swiss; American Lager and Cheddar  
Smoked Gouda  
Served with Cubed Pumpnickel, Sourdough  
and Pretzel Bread, Roasted Mushrooms,  
Cherry Tomatoes and Roasted Mini Potatoes

### **MIXED UP MAC & CHEESE • \$18.00**

Petite Apple and Fennel Salad with Baby  
Spinach and Mandarin Oranges  
Cavatappi Pasta with Lobster, Gruyere, White  
Cheddar, Roasted Grape Tomato, Baby  
Spinach and Buttered Bread Crumbs  
Orrechietta Pasta with Smoked Gouda,  
Fontina, Roasted Portobello, Tomato and  
Wilted Greens  
Rotini Pasta with Buffalo Chicken, Celery,  
Carrots, Caramelized Onion and Gorgonzola  
Cream Sauce

### **SALAD SHAKER BAR • \$18.00**

Pre-Made Individual Salads  
Chopped Romaine, Bleu Cheese Crumble,  
Petite Pasta, Diced Red Onion and Avocado  
Baby Spinach, Sliced Strawberries, Glazed  
Pecans, Crimson Beets and Goat Cheese  
Farfalle Pasta, Sweet Red Pepper and Pesto  
PROTEIN and DRESSING BAR  
Diced Chicken, Chopped Bacon or Sliced  
Tenderloin, Roasted Tomato Vinaigrette,  
Balsamic Vinaigrette or Creamy Ranch

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# SAVOR...

## A TOUR OF CHICAGO DINNER STATIONS

A culinary tour of the Chicago neighborhoods that will be sure to give your guests a memorable “Sweet Home Chicago” experience. These stations focus on a colorful display of cuisines that are highlighted in some of Chicago’s most popular neighborhoods. Customize the number of stations specifically to your group, whether it be a “Quick”, “Partial” or the extravagant “Full” tour. Chef Attendants are \$275.00 each for up to four hours of service.

### **MAG MILE • \$21.00** (chef attendant)

“24 Carrots” Salad with Roasted Heirloom Carrots, Spiced Pecans, Local Goat Cheese, Baby Mache, Maple Orange Vinaigrette  
Horseradish, Rosemary and Sea Salt Crusted Tenderloin served with Zinfandel-Peppercorn Demi-Glace, Horseradish-Chive Cream Sauce, Soft Buttery Rolls  
Mini Twice Baked Potatoes

### **BRONZEVILLE • \$18.00**

Vegetable Jambalaya  
BBQ Pulled Chicken Sliders with Sweet and Spicy BBQ Sauce, Pickle Chip on a Soft Potato Roll  
Mojo Shrimp Skewers with Applewood Bacon and Southern Comfort Glaze

### **SWEET HOME CHICAGO • \$14.00**

Frango Mint Brownie Bites, Eli’s Cheesecake Bites, Neiman Marcus Bars, Petite Lemon Head Parfaits  
Coffee, Decaffeinated Coffee and Hot Tea

### **DEVON STREET • \$16.00**

Spicy Punjabi Snack Mix served in Bamboo Cones; Potato and Pea Samosa’s with Cilantro and Tamarind Chutney; Tandoori Chicken Skewers with Cucumber Raita

### **ITALIAN VILLAGE • \$16.00**

Italian Chopped Salad with Romaine Hearts, Tomato, Cucumber, Garbanzo Beans, Pickled Cherry Peppers and Provolone with Italian Dressing  
Warm Spinach, Artichoke and Roasted Tomato Dip with Toasted Crostini and Crackers  
Petite Cheese, Eggplant and Mushroom Calzones  
Red Wine Braised Italian Sausage and Peppers with Mini Crusty Rolls

### **PILSEN • \$17.00**

Twisted Tacos  
Big Island Tuna  
Tuna Poke, Spicy Avocado, Pickled Ginger, Sesame Seeds and Wonton Shell  
Served with Asian Noodle Salad  
Cuban Pork  
Shredded Pork, Dill Pickle Relish, Spicy Mustard, Swiss Cheese Sauce, Flour Tortillas.  
Served Jicama Slaw  
Buffalo Chicken  
Crispy Chicken Breast, Buffalo Sauce, Danish Bleu Cheese, Celery Relish, Flour Tortilla  
Served with Ranch Potatoes

### **GREEK TOWN • \$16.00**

Greek Village Salad with Tomato, Cucumber, Feta Cheese, Red Onion and Oregano Vinaigrette  
Classic Spanakopita with Sundried Tomato and Red Pepper Dipping Sauce  
Grilled Lemon Chicken Skewers with Charred Lemon and Cucumber Tzatziki

### **CHINA TOWN • \$16.00**

Asian Noodle Salad with Fresh Spring Rolls in mini take out containers  
Grilled Beef Bulgogi Skewers, Sesame Seeds, Sweet Soy Drizzle  
Chicken Lettuce Wraps and Asian Slaw



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# SAVOR...

## EXHIBIT BOOTH TRAFFIC BUILDERS

Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

### Cappuccino/Latte Service

The finest quality, fresh roasted espresso for your beverages a custom blend of Colombian, Costa Rican, Java Robust and Brazilian beans produced by an award-winning roaster.

**Cappuccino Service for up to 8 hours • \$1,900.00**

Package includes:

- One professionally attired Barista
  - Decorative or non-decorative cappuccino machine
  - 400 Espresso based beverages served in disposable cups (additional cups may be purchased when placing initial order)
- Espresso based beverages including Americano, Cappuccino, Latte and Espresso

**ONE TIME SET-UP FEE • \$200.00**

**Upgraded Drinks • \$200.00**

Vanilla Lattes, Mochas and Hot Chocolate

**ADDITIONAL BEVERAGES • \$475.00 per 100**

**ADDITIONAL HOURS • \$150.00 per hour**

REQUIRED POWER

(2) dedicated 120V/20AMP circuits per machine

DECORATED MACHINE 32"L x 20"D x 45"H

NON—DECORATED MACHINE 21"L x 21"D x 18"H



### Smoothie Service

We use only 100% all natural fruit in our smoothies. All flavors can be blended independently or combined together to create a custom flavor. This service features a high-volume ice blending machine

**Smoothie Service for up to 8 hours • \$1,900.00**

Package includes:

- One professionally attired Barista
- 400 Smoothies served in disposable cups

**Choose 2 Flavors (duration of show dates)**

Mango Tropic • Strawberry • Pineapple Paradise

**ONE TIME SET-UP FEE • \$200.00**

**ADDITIONAL FLAVOR • \$150.00**

**ADDITIONAL SMOOTHIES • \$475.00 per 100**

**ADDITIONAL HOURS • \$150.00 per hour**

REQUIRED POWER

(1) dedicated 120V/20AMP circuit per machine

BLENDER 14"L x 17"D x 30"H

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

# SAVOR...

## EXHIBIT BOOTH TRAFFIC BUILDERS

Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

### Fresh Baked Cookie Service

Who can resist the temptation brought on by the aroma of Fresh Oven-Baked Cookies? Offer your guests a special treat with a choice of the following flavors:

Chocolate Chip • Peanut Butter • White Chocolate Cherry  
Oatmeal Raisin • Sugar • White Chocolate Macadamia

#### **Cookie Service for up to 8 hours • \$1,095.00**

Package includes:

- One Attendant to bake and serve cookies
- Convection cookie oven
- 320 cookies (2 cases/1-2 flavors)

#### **Cookie Service for up to 4 hours • \$645.00**

Package includes:

- One Attendant to bake and serve cookies
- Convection cookie oven
- 160 cookies (1 case/1 flavor)

**ONE TIME DELIVERY FEE • \$50.00**

**ONE TIME PICK UP FEE • \$50.00**



#### REQUIRED POWER

120V/20AMP dedicated circuit per machine  
OVEN 19.25”L x 20”D x 9.75”H

Convection Cookie Oven Cooking time is 18 minutes per one and a half dozen cookies.

Convention service for 4-8 hours

One time set-up fee \$50.00 and one time pick up fee of \$50.00

Convection Cookie Oven Rental - Cooking time: 18 minutes (1-1/2 dozen cookies)

One attendant for up to 8 hours to bake and serve the cookies  
Service includes 320 cookies (2 cases/2 flavors)

#### **ADDITIONAL COOKIES • \$225.00**

Per case of 160 cookies

One flavor per case; cases cannot be divided

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# SAVOR...

## EXHIBIT BOOTH TRAFFIC BUILDERS

Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

### Sundae Bar

Soft Serve Ice Cream or Non-Fat Frozen Yogurt. Offer your guests a tasty treat in a cone or a cup with a choice of the following flavors:

Chocolate • Vanilla

Topping to include Sprinkles, Sliced Strawberries, Oreo Cookie Crumbles, Chopped Nuts, Whipped Cream, Caramel and Chocolate Sauces



**Sunday Service for up to 8 hours • \$1,765.00**

Package includes:

- Approximately (380) 4oz servings
- Soft Serve machine rental; table top or standing
- One Attendant to serve
- Cones or Cups and Toppings

**ADDITIONAL SOFT SERVE • \$570.00**

- Approximately (380) 4oz servings

REQUIRED POWER

120V/20AMP dedicated circuit per machine

### Root Beer Float Cart

Featuring Goose Island Root Beer with Soft Serve Ice Cream

**Float Service for up to 8 hours • \$1,765.00**

Package includes:

- Approximately (300) 10oz servings
- Cups, straws, napkins and spoons
- Soft Serve machine rental; table top or standing
- One Attendant to serve

**ADDITIONAL FLOATS • \$500.00**

- Approximately (100) 10oz servings



### Ice Cream Bar Cart

**DOVE • \$275.00**

Package includes:

- 50 Ice Cream Bars
- Vanilla and Chocolate



**HAAGAN-DAZS • \$350.00**

Package includes:

- 50 Ice Cream Bars
- Milk Chocolate Dipped Vanilla and Milk Chocolate Dipped Vanilla with Almonds

**ICE CREAM CART RENTAL • \$125.00 per day**

**ONE TIME DELIVERY FEE • \$50.00**

**ONE TIME PICK UP FEE • \$50.00**

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# SAVOR...

## EXHIBIT BOOTH TRAFFIC BUILDERS

Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

### Hot Jumbo Pretzel Service

#### Traditional Pretzel Service • \$175.00

Package includes:

- 50 Traditional Pretzels
- Mustard Packets

#### Traditional Pretzel with Cheese Service • \$200.00

Package includes:

- 50 Traditional Pretzels
- Individual Containers of Nacho Cheese

#### Specialty Pretzel Service • \$215.00

Package includes:

- 50 Pretzels

#### Choose 1 Flavor

Apple Cinnamon • Pizza • Jalapeno Cheese

#### PRETZEL WARMER RENTAL • \$125.00 per day

ONE TIME DELIVERY FEE • \$50.00

ONE TIME PICK UP FEE • \$50.00

#### REQUIRED POWER

110V/15AMP dedicated circuit per machine



### Warm Roasted Nuts

#### Roasted Peanut Service for up to 8 hours • \$1,350.00

Peanuts Roasted with Honey

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve



#### Roasted Almond Service for up to 8 hours • \$1,480.00

Almonds roasted with Sambal, Brown Sugar and EVOO

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve

#### Pistachio Service for up to 8 hours • \$1,620.00

Pistachios roasted with Cinnamon and Chipotle Seasoning

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve

**ADDITIONAL PEANUTS • \$65.00 per 80 2oz servings**

**ADDITIONAL ALMONDS • \$75.00 per 40 2oz servings**

**ADDITIONAL PISTACHIOS • \$110.00 per 40 2oz servings**

#### REQUIRED POWER

120V/20AMP dedicated circuit per machine

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

# SAVOR...

## EXHIBIT BOOTH TRAFFIC BUILDERS

Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

### Water Cooler

SAVOR...Chicago is not responsible for supplying electricity.

#### Hot and Cold Water Cooler

FIRST DAY RENTAL • **\$125.00**

Each additional day rental • **\$38.00**

#### Purified Water Jugs

Five gallon, each • **\$38.00**

**Includes 100 flat bottom cups**



#### Electrical requirements

110v/15amp circuit

Please contact your General Service Contractor to order electricity.

### Fresh Popcorn Service

**Popcorn service for up to 8 hours • \$1,095.00**

Package includes:

- Antique Popcorn Machine Rental
- One attendant to pop and serve the Popcorn
- 2 cases of 4oz bags of Popcorn
- White Popcorn bags
- Logo popcorn bags available upon request with an additional fee and 3 week lead time



**Popcorn service for up to 4 hours • \$635.00**

- Antique Popcorn machine rental
- One attendant to pop and serve the Popcorn
- Approximately (100) 4oz bags of Popcorn (1 case)
- White Popcorn bags
- Logo popcorn bags available upon request with an additional fee and 3 week lead time

**ONE TIME DELIVERY FEE • \$50.00**

**ONE TIME PICK UP FEE • \$50.00**

**ADDITIONAL POPCORN • \$210.00 per case (100) 4oz bags**

REQUIRED POWER

120V/20AMP dedicated circuit per machine

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# SAVOR...

## MISTIFY

Mistify and captivate your clients and guests while they visit your Booth! Guests will be wowed by the interactive, liquid nitrogen Dessert and Cocktail Bar. Right before your eyes, at -321 °F, we create the smoothest, most delectable Ice Cream and Frozen Cocktails. Freshly Frozen Creations in a mesmerizing cloud of mist! Below are examples of popular packages, but the possibilities to create a customized experience are endless! Contact your Catering Sales Manager to create the perfect *ice breaker*!

### Frozen Coffee and Sorbet

**SERVICE FOR UP TO 8 HOURS • \$4,900.00**

Package includes:

- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium
- (Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

**ONE TIME SET-UP FEE • \$700.00 AND SERVER FEE • \$550.00**

**SERVICE FOR UP TO 4 HOURS • \$2,950.00**

Package includes:

- (400) 2oz servings
- 1 trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium
- (Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

**Choose 2 flavors (duration of show dates)**

Strawberry Sorbet • Strawberry-Lime Sorbet  
Pineapple-Coconut Sorbet • Mango-Citrus Sorbet  
Cafe Latte • Mocha Latte

**ONE TIME SET-UP FEE • \$700.00 AND SERVER FEE • \$275.00**

**100 ADDITIONAL SERVINGS • \$600.00**

**TOPPINGS BAR • \$1.00 PER SERVING**



### Frozen Cocktail Bar

**SERVICE FOR UP TO 8 HOURS • \$6,900.00**

Package includes:

- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium
- (Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

**ONE TIME SET-UP FEE • \$700.00 AND BARTENDER FEE • \$550.00**

**SERVICE FOR UP TO 4 HOURS • \$3,500.00**

Package includes:

- (400) 2oz servings
- Trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium
- (Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

**Choose 2 flavors (duration of show dates)**

Simply Lime Margarita • Strawberry Margarita • Chocolate  
Whiskey Ice Cream Cocktail • Peach Bellini • Sinfully Scotch Ice  
Cream Cocktail  
Frozen Cranberry Cocktail • Amaretto Freeze • Pina Colada •  
Passion Fruit Colada • White Russian Ice Cream Cocktail

**ONE TIME SET-UP FEE • \$700.00 AND BARTENDER FEE • \$275.00**

**100 ADDITIONAL SERVINGS • \$850.00**

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# SAVOR...

## BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$800.00 per bar.

### CONSUMPTION BARS

*Estimated consumption will be determined with your Sales Manager. Actual Consumption will be calculated following your function. It is priced per drink. There is a minimum of \$800.00 per bar.*

### CASH BARS

*Please ask your Sales Manager for current bar pricing. There is a minimum of \$1,000.00 per bar.*

### PREMIUM SELECTIONS

Premium Cocktails • **\$8.50**

Vodka • Svedka  
Gin • CH Distilleries  
Rum • Bacardi  
Tequila • El Jimador  
Bourbon • Jim Beam  
Scotch • Dewars  
Canadian Whiskey • Canadian Club  
Beer • Miller Lite, Coors Light,  
Heineken and Corona

Domestic Beer • **\$6.50**

Import Beer • **\$7.00**

Craft Beer • **\$7.50**

Bottled Water • **\$3.25**

Soft Drinks • **\$3.00**

Juices • **\$4.00**

### SUPER PREMIUM SELECTIONS

Super Premium Cocktails • **\$9.00**

Vodka • Ketel One  
Gin • Tanqueray  
Rum • Captain Morgan  
Tequila • El Milagro  
Bourbon • Markers Mark  
Scotch • Chivas Regal  
Canadian Whiskey • Crown Royal  
Beer • Miller Lite, Coors Light,  
Heineken, Corona, Brickstone  
McCormick Place Everyday Ale and  
Revolution "Anti Hero" IPA

Domestic Beer • **\$6.50**

Import Beer • **\$7.00**

Craft Beer • **\$7.50**

Bottled Water • **\$3.25**

Soft Drinks • **\$3.00**

Juices • **\$4.00**

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# SAVOR...

## BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$800.00 per bar.

### WINE TIERS FOR CONSUMPTION BARS and PACKAGES

#### TIER ONE

Woodbridge • California  
Chardonnay, Pinot Grigio, Sauvignon Blanc,  
Cabernet Sauvignon, Merlot and Pinot Noir

#### TIER TWO

Chime • California  
Chardonnay, Cabernet Sauvignon,  
Red Blend and Pinot Noir

Allan Scott • California  
Sauvignon Blanc

#### TIER THREE

Dreaming Tree • California  
Cabernet

Estancia • California  
Pinot Noir

Kim Crawford • California  
Chardonnay and Sauvignon Blanc



### BUBBLES TIERS FOR CONSUMPTION BARS and PACKAGES

#### TIER ONE

Pierre Delize • France  
Blanc de Blanc Brut

#### TIER TWO

Spagnol • Italy  
Prosecco

#### TIER THREE

Le Grand Courtagne • France  
Rose Brut



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# SAVOR...

## BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is an \$800.00 minimum per Bar. SAVOR provided wristbands are required for all package bars in Exhibit Space.

### **SUPER PREMIUM BAR PACKAGE**

**2 HOUR PACKAGE • \$30.00**

**EACH ADDITIONAL HOUR • \$11.00**

### **PREMIUM BAR PACKAGE**

**2 HOUR PACKAGE • \$28.00**

**EACH ADDITIONAL HOUR • \$10.00**

### **BEER PACKAGE**

*Please select two Domestic Beers and two Imported/Craft Beers*

**1 HOUR PACKAGE • \$16.00**

**2 HOUR PACKAGE • \$24.00**

**EACH ADDITIONAL HOUR • \$8.00**

### **DOMESTIC**

Miller Lite and Coors Light

### **IMPORTED**

Heineken and Corona

### **CRAFT**

Brickstone McCormick Place Everyday Ale

Brickstone Hop Skip

Half Acre Daisy Cutter Pale Ale

Revolution "Anti-Hero" IPA

Motor Row Lager

### **BEER and WINE PACKAGE**

*Please select one Domestic Beer, one Import or Craft Beer and two Wines*

**1 HOUR PACKAGE • \$20.00**

**2 HOUR PACKAGE • \$28.00**

**EACH ADDITIONAL HOUR • \$9.00**

### **RED**

Chime Pinot Noir, Chime Cabernet, Chime Red Blend, Blackstone Merlot and Dreaming Tree Cabernet

### **WHITE**

Kim Crawford Chardonnay

Chime Chardonnay

Allan Scott Sauvignon Blanc

Mark West Pinot Grigio



### **ALL PACKAGES INCLUDE**

Soda and Bottled Water

### **WINE PACKAGE**

*Please select two Red Wines and two White Wines*

**1 HOUR PACKAGE • \$18.00**

**2 HOUR PACKAGE • \$26.00**

**EACH ADDITIONAL HOUR • \$9.00**



### **RED**

Chime Pinot Noir, Chime Cabernet, Chime Red Blend, Blackstone Merlot and Dreaming Tree Cabernet

### **WHITE**

Kim Crawford Chardonnay

Chime Chardonnay

Allan Scott Sauvignon Blanc

Mark West Pinot Grigio

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

# SAVOR...

## WINE BY THE BOTTLE

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$800.00 per bar.

### REDS

#### *Pinot Noir*

- Chime • California • **\$37.00**
- Mark West • California • **\$42.00**
- Estancia • California • **\$47.00**
- McMurray Ranch • California • **\$56.00**

#### *Merlot*

- Blackstone • California • **\$44.00**

#### *Red Blend*

- Chime • California • **\$37.00**
- Whitehall Lane • California • **\$60.00**

#### *Cabernet*

- Dreaming Tree • California • **\$43.00**
- Ravenswood • California • **\$46.00**
- Louis Martini • California • **\$58.00**
- Franciscan • California • **\$67.00**

### WHITES

#### *Chardonnay*

- Chime • California • **\$37.00**
- Kim Crawford • California • **\$46.00**
- Clos Du Bois • California • **\$48.00**
- William Hill • California • **\$61.00**

#### *Sauvignon Blanc*

- Estancia • California • **\$45.00**
- Kim Crawford • California • **\$46.00**
- Allan Scott • New Zealand • **\$47.00**
- Whitehall Lane • California • **\$60.00**

#### *Riesling*

- St. Urbans-Hof Riesling • Germany • **\$45.00**

#### *Pinot Grigio*

- Mondavi, Private Select • California • **\$38.00**
- Mark West • California • **\$44.00**

#### *Bubbles*

- Pierre Delize, Blanc de Blanc Brut • France • **\$33.00**
- Spagnol Prosecco • Italy • **\$39.00**
- Le Grand Courtage, Rose Brut • France • **\$75.00**

### HOUSE VARIETALS • \$33.00

*Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Cabernet Sauvignon and Merlot*



Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.



# SAVOR...

## BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$800.00 per bar.

### OUR VERY OWN . . .

We are extremely excited about our collaboration with Brickstone Brewery.

Cascade Hops grown in the SAVOR...Chicago Rooftop Garden at McCormick Place is blended into the Beer. The result is our very own McCormick Place Everyday Pale Ale.

Quantities are limited!

Please work with your Catering Sales Manager for availability.

### BEER CASES

#### DOMESTIC • \$126.00

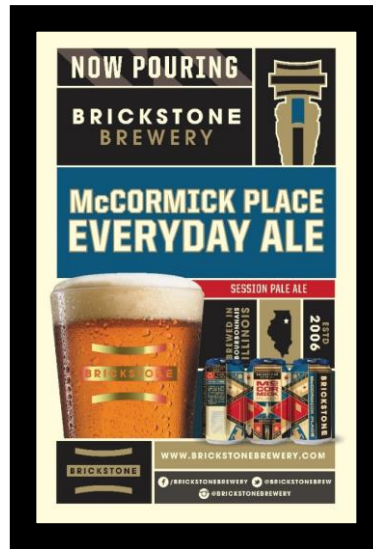
Miller Lite and Coors Light

#### IMPORTED • \$168.00

Heineken and Corona

#### CRAFT • \$189.00

Brickstone McCormick Place Everyday Ale, Brickstone Hop Skip, Half Acre Daisy Cutter Pale Ale, Revolution "Anti-Hero" IPA and Motor Row Lager



#### McCORMICK PLACE EVERYDAY ALE KEG • \$550.00

### BEER KEGS

#### DOMESTIC • \$430.00

Miller Lite and Coors Light

#### IMPORTED • \$550.00

Heineken and Modelo Especial

#### CRAFT • \$550.00

Brickstone McCormick Place Everyday Ale  
Brickstone Hop Skip  
Half Acre Daisy Cutter Pale Ale  
Revolution "Anti-Hero" IPA  
Motor Row Lager

### REQUIRED POWER

120V/15AMP dedicated circuit per Kegerator

Power and trash removal is required from the General Service Contractor.

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

# SAVOR...

## BAR ENHANCEMENTS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$800.00 per bar.

### ENHANCED CRAFT COCKTAILS

Pricing is per drink with a minimum order of 50.

#### **TRADITIONAL MIMOSA • \$9.00**

Bubbles and Orange Juice

#### **SECOND CITY "MOSA" • \$11.25**

Sparkling Cava, Lemonhead  
Simple Syrup and  
Fresh Blueberries

#### **PRICKLY PEAR MIMOSA • \$11.25**

Prickly Pear Puree, Sparkling Rose,  
Ruby Red Grapefruit Juice and  
Candied Citrus Rind

#### **TRADITIONAL BLOODY MARY • \$9.25**

Vodka, Spicy Tomato Juice,  
Assorted Veggies, Celery Salt,  
Pickle Spears, Olives,  
Lemons and Limes



#### **ORIGINAL MARGARITA • \$11.25**

Tequila, Triple Sec and Lime Juice

#### **MANGO MARGARITA • \$11.25**

Tequila, Triple Sec and Mango Puree

#### **STRAWBERRY MARGARITA • \$11.25**

Tequila, Cointreau, Lime Juice and Strawberry  
Puree

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

# SAVOR...

SAVOR...Chicago is the exclusive food and beverage provider for McCormick Place Convention Center. All food and beverage items must be supplied and prepared by SAVOR...Chicago. No food or beverage of any kind is permitted to be brought into the facility by the patron or any of the patron's guests or invitees (exclusive of the Exhibitor Personal Consumption Policy). Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

## MENU SELECTION

The menus have been designed to maximize the guest's satisfaction. To assure availability of menu items, please provide the Catering Sales Manager with the food and beverage selections a minimum of four (4) weeks prior to the first function. Every effort will be made to accommodate requests for special, religious or dietary requirements that SAVOR...Chicago is made aware of.

## PRICING

Published pricing does not include administrative fee (currently 21.50%) or applicable taxes. Pricing is subject to change without notice and will be guaranteed when contracted.

## GUARANTEES

In order to ensure the success of the function(s) and the satisfaction of the guests, food and beverage quantity guarantees must be received by the Catering Sales Manager no later than five (5) full business days (Monday – Friday) prior to the event for functions up to 1,000 guests. Function of 1,001 guests or more must be guaranteed ten (10) full business days prior to the event. Functions with 5,000 guests or more must be guaranteed fifteen (15) full business days prior to the event. The Customer may be required to provide a guarantee earlier if special products or preparations are required. If the guarantee is not received, SAVOR...Chicago reserves the right to charge for the expected number of guests or quantities specified on the banquet event order(s). If the attendance is higher than the given guarantee the charge will be for the actual function attendance. Increases and/or new orders made within seventy-two business hours of the function are subject to an additional 20% fee based on the menu price. Plated or Buffet functions with a guarantee of less than 25 guests will be subject to labor fees.

## OVERSET

SAVOR...Chicago will prepare to serve 3% over the final guarantee (for seated meal functions only) up to a maximum of 30 guests. The Customer will be charged for the greater of the actual number of guests served or the final guarantee amount. SAVOR...Chicago reserve the right to make reasonable menu substitutions as necessary. Functions requiring over preparation greater than 3% will be subject to additional labor fees.

## SERVICE STAFF

Guest to server ratio is based on the type of function. The standard is one server per twenty guests for plated meal functions and one server per forty guests for buffet functions. This is for service at rounds of ten. If there are rounds of less than ten guests, additional staffing requests or guarantees for less than twenty-five guests for plated or buffet functions labor fees will be applied. Holiday labor rates may apply.

## EVENT TIMELINE

Breakfast and lunch is based on up to a three hour service and dinner is based on up to four hours of service. Extended service time will be subject to additional labor fees. Function start or end times that deviate more than thirty minutes from the time indicated on the banquet event order will have additional labor fees per hour, per server scheduled.

## BEVERAGES

SAVOR...Chicago offers a complete selection of beverages to complement each function. Alcoholic beverages and services are regulated by the Liquor Control Board. SMG/SAVOR...Chicago, as licensee, is responsible for the administration of these regulations. No alcoholic beverages may be brought onto the premise from outside resources; nor may it be removed from the premise. We reserve the right to refuse alcohol service to intoxicated or underage persons. Where applicable, Customer is responsible to pay all minimum sales guarantees included on Banquet Event Orders. Customer will receive credit for cash sales, not to exceed amount of minimum sales guarantee listed on the Banquet Event Order for that function.

## PAYMENT/DEPOSIT/CONTRACT

An initial deposit in the amount noted on the catering contract is due on the date specified. The amount of the deposit is 50% of the estimated catering expenditure based on planned functions. The signed contract and deposit are due forty-five days in advance of the event. The actual revenue will be based on the signed banquet event order(s) and guarantee(s). The remaining balance of the deposit is due fourteen days in advance of the first function. Payment can be made via credit card (for contracts less than \$20,000), ACH wire or company check. Credit card payments greater than \$20,000 will incur an additional fee of 2.5%.

## CANCELLATION

In the event that a group should cancel with McCormick Place, the catering deposit will be refunded based on a sliding scale. Please refer to the catering contract for specific details. In the event that an individual function should cancel after the guarantee date, the group shall pay liquidated damages determined by food cost and labor.