

Welcome!



**Exhibitor
Hospitality Menu
Prepared for E³ Expo**

Los Angeles Convention Center
1201 S. Figueroa Street
Los Angeles, CA 90015
Phone 213.765-4512
Fax 213.765-4552

The Los Angeles Convention Center

Food and Beverage Department

The Los Angeles Convention Center is thrilled to have you as an exhibitor at this up-coming event! It is our hope that we will meet and exceed your expectations of your food services.

When making your plans for the show floor, please remember that we are the exclusive food and beverage provider, therefore any sampling and give-away pertaining to Food & Beverage must have written authorization from a Catering Sales Manager. Thank you!

Don't forget the details! If you are having catering in a booth or on the show floor you are responsible for providing:

- Electrical for Water Cooler, Coffee Kit, Carts etc.
- Tables for catering services. This includes all tables for service to be placed on and rounds for seating.
- Scullery Area. Some services required a "behind the scenes" area for dishing, serving, clearing and storage. A catering Sales Manager will discuss effective solutions (such as pipe and drape) which are available to you through your show decorator.

Beverages

Hot

America's Favorite Brewed Coffee!

Starbucks Regular and Decaf Coffee \$38.00/gallon

Gourmet Hot Tea (includes 50 bags) \$38.00/gallon

Coffee Kit (Makes 120 Cups) \$200.00

This "Make It Yourself" Coffee Kit contains a double burner coffee machine, Ten Coffee Packages, Ten Tea Bags, Ten Instant Decaffeinated Coffee Packages. Appropriate Condiments Included. (Requires 115 Volt, 15 Amp Electrical)

Cold

Fresh Orange Juice \$35.00/gallon

Lemonade or Fruit Punch \$25.00/gallon

Assorted Bottled Juices \$3.25 each

Milk (1/2 Pint) \$2.00 each

Assorted Soft Drinks \$2.75 each

Lipton Iced Tea \$2.75 each

Bottled Water (16 oz) \$2.25 each

Sparkling Water \$3.00 each

Water cooler (per day) \$50.00

(Requires 110 volt, 20 amp Electrical)

Water Container (5 gallon container) \$30.00 each

Local Favorites

Assorted Donuts \$23.00 per dozen

Assorted Cookies \$25.00 per dozen

Brownies \$30.00 per dozen

Black & White Blondie \$32.00 per dozen

Assorted Potato Chips \$15.00 per pound

Pretzel Twists \$15.00 per pound

Tortilla Chips with Salsa \$25.00 per pound

Hershey's Kisses \$15.00 per pound

Assorted Mini Chocolate Bars \$20.00 per pound

Breakfast

Morning Agenda

Our Most Popular Breakfast with all Your Favorites!

Scones, Bagels, Assorted Muffins, Seasonal Fresh Fruit

Seasonal Fresh Fruit, Assorted Juices and Specialty Coffee

\$12.95 per person

Signature Sunrise

An Assortment of Fresh Baked Pastries, Bagels

Muffins and Specialty Coffee

\$10.95 per person

All American Breakfast

Scrambled Eggs, Breakfast Potatoes, Bacon and Biscuits

Assorted Juices and Specialty coffee

\$14.95 per person

Breakfast Sandwich

American cheese Omelet Topped with Cured Ham

On a Delicious Butter Croissant

Specialty Coffee

\$11.50 per person

Breakfast a La Carte

Breakfast Pastries

Butter Croissants, Assorted Danish and Assorted Muffins

Served with Butter and Preserves

\$28.00 per dozen

Muffins

An Assortment of Freshly

Baked Muffins Served

With Appropriate Condiments

\$26.00 per dozen

Bagels

An Assortment of Fresh Bagels

With Cream Cheese

Whole Fresh Fruit

An Assortment of Seasonal

Fruits to include Apples, Oranges and Bananas

\$8.75 (serves 5)

Flavored Yogurt

Assorted Flavors

\$2.00 each

Bistro Party Trays

Executive Agenda

Start the day off right with the Morning Agenda!

Including Premium Baked Goods, Fresh Fruit, Juices and Coffee.

We'll follow up with the Main Sandwich Event – our Signature Sandwiches, Side, Dessert Bars, Fresh Baked Cookies and Beverages

\$320.00 (serves 10) **or** \$ 625.00 (serves 20)

Full Day Classic

Enjoy the Morning Agenda featuring Premium Baked Goods, Fresh Fruit, Juices and Coffee. Round out the day with our Classic Sandwich Collection including our Classic Sandwiches, Sides, Dessert Bars, Fresh-Baked Cookies and Beverages

\$295.00 (serves 10) **or** \$575.00 (serves 20)

The Maine Sandwich Event

Indulge in a variety of our Signature Sandwiches served with a Seasonal Tossed Green Salad, our Signature Side Salad, Grilled Seasonal Vegetables, Chips, Decadent Dessert Bars, Cookies and Beverages

\$250.00 (serves 10) **or** \$500.00 (serves 20)

The Classic Sandwich Collection

An assortment of our Classic Sandwiches served with seasonal Tossed Green Salad. Signature Side Salad, Chips, Decadent Dessert Bars and Cookies and Beverages

\$225.00 (serves 10) **or** \$450.00 (serves 20)

Premium Signature Sandwiches

Roma Basil Baguette with
Proscuitto & Provolone

Portobello Spinach Foccacia
With Roasted Red Pepper Spread

Roast Beef Ham Muffaletta
On a Sourdough Boule

Peppered Turkey Chutney Baguette
With Apple Ginger Chicken
& Caramelized Onion on Ciabatta

*~~If there's something special you're looking for and don't see on our menu ... don't hesitate
contacting the Catering Sales Department for your special needs ~~*

Boxed Lunches

(Minimum order of 3 per each box lunch)

Honey Dijon Turkey Wrap

Turkey slices, sun-dried tomato, lettuce and calico coleslaw.
Drizzled with spicy honey mustard dressing
And fresh ground pepper
Tortellini pasta salad, bread sticks,
Washington apple, beverage and a cookie
\$19.50 each

The Cyprus Mediterranean Veggie Wrap

Roasted garlic cream cheese hummus, caramelized onion,
Lettuce, diced tomatoes, red peppers and cucumbers.
Sprinkled with crumbled feta cheese
Washington apple, beverage and a cookie.
\$19.50 each

The All American

Seasoned roast beef with sautéed mushrooms, caramelized
Onions and chipolte spread on a fresh bun.
Lettuce and tomato slices,
Red potato salad, a Washington apple, beverage and a brownie.
\$18.00 each

Blackened Chicken Panini

Blackened chicken with a roasted bell pepper slaw on a
Rustic chibatta roll spread with a tomato chipolte mayonnaise spread.
Includes fruit salad, a Washington apple,
Beverage and a raspberry streusel bar.
\$19.00 each

Themed Hot Buffet Meals

\$23.00++ per person
(Minimum order of 10 guests)

***Please Note, each themed entrée is only available on
The specified day.***

May 10, 2006

Little Italy

California Caesar Salad

Meat Lasagna

Grilled Vegetables

Garlic Breadsticks

Chocolate Cake

Coffee, Iced Tea, Decaf

May 11, 2006

Home Cookin'

Green Salad with two dressings

Meatloaf with caramelized onions

Mashed Potatoes with gravy

Peas and Carrots

Asst. Rolls and Butter

Apple Pie

Coffee, Iced Tea, Decaf

May 12, 2006

Spanish Harlem

Garden Salad with ranch dressing

Cheese Enchiladas

Chicken Fajitas

Spanish Rice and Refried Beans

Flour Tortillas, Sour Cream, Cheese, and Lettuce

Sopapillas & Flan

Coffee, Iced Tea, Decaf

Hors d'oeuvres

Cold

(Minimum of 50 pieces per hors d'oeuvre)

Italian Bruschetta	\$3.00 each
Smoked Salmon Pinwheel	\$3.50 each
Assorted California Sushi Roll	\$4.00 each
Tropical Fruit Skewers	\$3.75 each

Hot

(Minimum of 50 pieces per hors d'oeuvre)

Spanikopita	\$3.25 each
Mini Griddled Crab Cakes	\$3.75 each
Vegetable Egg Roll	\$3.25 each
Stuffed Jalapeno Popper	\$3.25 each
Boneless Buffalo Wing	\$3.75 each
Teriyaki Beef Brochettes	\$3.25 each
Marinated Shrimp Brochette	\$4.50 each
Spicy Mustard Boneless Wing	\$3.75 each

Displays and Trays

International Cheese Board

An Assortment of Imported and Domestic Cheese
Garnished with Fresh Fruit and
Served with Gourmet Crackers
\$5.50 per person

Vegetable Crudit 

An Assortment of Seasonal
Vegetables Served with Ranch Dressing.
\$4.50 per person

Fresh Seasonal Sliced Fruit Tray

Which May Include: Pineapple, Watermelon, Cantaloupe,
Honeydew, Grapes & Seasonal Berries.
\$4.50 per person

Italian Antipasto Platter

An Array of Genoa Salami, Provolone Cheese, Mortadella,
Black and Green Olives, Pepperoncini, Prosciutto,
Artichoke Hearts and Assorted Peppers.
\$4.50 per person

Alcoholic Beverage Service

Bar Minimum Requirements

Each Bar Must Meet a Minimum of \$500.00 Per Four-Hour Period. If the \$500.00 in Sales is Not Met, a Bar Set-up Fee of \$250.00 Will Apply.

<i>Premium Mixed Drink</i>	<i>\$5.75</i>
<i>Imported Beer</i>	<i>\$5.25</i>
<i>Domestic Beer</i>	<i>\$4.50</i>
<i>Domestic Wine</i>	<i>\$5.50</i>
<i>Bottled Water</i>	<i>\$2.00</i>
<i>Soft Drink</i>	<i>\$2.75</i>

Bartenders are required - \$90.00 with a four hour minimum

Hosted bar	1 Bartender/75 guests
Cash bar	1 Bartender/100 guests

Additional Services

Attendant	\$175.00 (for 8 hours)
Overtime Hours	\$30.00 (per hour)
China Service	\$2.75 (per setting, min. 100)

Crowd Pleasers

Logo Sheet Cake

\$200.00 Logo Artwork Fee

\$225.00 Full Sheet (serves 80-100)

Pricing may vary depending on complexity of logo/design

Popcorn Machine (Attendant not included)

\$250.00 Table top, per day

\$350.00 Two Wheel Wagon, per day

\$65.00 Includes Popcorn Kernels, Oil, Seasoning & Popcorn Bags to serve 150

(Client to provide: 110 volt, 20 amp electrical hook-up)

Soft Serve Ice Cream/Yogurt Service

\$1875.00 per day (5 oz cup servings, one flavor)

Pick 4 of the following toppings: Granola, Peanuts, and Coconut Shaving

Carob Chips, Whipped Cream, Chocolate Fudge, M&M's, Pecans & Cherries

Flavors: Chocolate, Vanilla & Strawberry

(Client to provide: (1) 30 amp circuit & (1) 20 amp circuit per machine.

Specs-160 lbs. / Space 5'by 6')

Cappuccino Machine (attendant included)

\$2000.00 (Serves up to 500 - 8 oz cups)

Machine. Specs-140-lbs. /space 5' by 6'

(Client to provide: 208 Volt, 30 amp-dedicated circuits)

Frozen Smoothie Machine (attendant included)

4 flavors unlimited, 5oz serving \$2000.00 per day

3 flavors unlimited, 5oz serving \$1800.00 per day

2 flavors unlimited, 5oz serving \$1500.00 per day

(Client to provide: (1) 30 amp circuit & (1) 20-amp circuit per machine.

Specs- 160 lbs. / Space 5' by 6')

Single Cups Gourmet Coffee Brewer

Brew your favorite cup in seconds!

Choose any combination of Celestial Seasonings Tea or Green Mountain Coffees from our selections

Regular Coffees

Breakfast Blend, Vermont Country Blend or French Roast

Flavored Coffees

French Vanilla, Hazelnut, Irish Cream or Southern Pecan

Decaffeinated Coffees

Breakfast Blend, Vermont Country Blend or French Roast

Teas

Lemon Zinger, Mandarin Orange Spice, Victorian Earl Grey or Green Tea

\$75.00 Rental Per Day

\$45.00 Per Box of 25 Cups

16 ounce Logo Bottled Water

Get your company's name into everyone's hand!

<i>1 pallet</i>	<i>1680 bottles</i>	<i>\$2.75 each</i>
<i>2-3 pallets</i>	<i>3360-5040 bottles</i>	<i>\$2.25 each</i>
<i>4+ pallets</i>	<i>6720 +</i>	<i>\$2.00 each</i>

***Have your water on site waiting for you!
Avoid Shipping and Handling!***

*** Your order, accompanied by a digital emailed logo, must be received by the Food and Beverage Department no later than April 1st 2005 to ensure delivery. There is a \$200.00 artwork fee (2-color logo). Price includes storage and delivery to your booth*

****Should you decide to bring in your own logo bottled water, a \$1.00 ++ per bottle waiver will apply**



ORDER FORM

Los Angeles Convention Center

1201 South Figueroa St

Los Angeles, CA 90015

213.765.4512 Fax 213.765.4552

Please indicate company

Name when calling

Name of Convention _____

Company Name _____

Person Ordering _____

On Site Contact _____ Cell Phone _____

Address _____

Phone _____ Fax _____ Cell Phone _____

Booth Number _____ Hall _____ Number of Guest _____

E-Mail: _____

DAY OF WEEK/DATE	DELIVERY TIME	QUANTITY	ITEM DESCRIPTION	ITEM PRICE
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____

Food & Beverage Total _____

All Prices listed are subject to 19% service charge & 8.25% Tax

19% Service Charge _____

8.25% Sales Tax _____

FORM OF PAYMENT

Total _____

☐ Visa ☐ Master Card ☐ American Express

☐ Company Check (C.C. required on file)

Card # _____

Exp. Date _____

Card Holders' Name _____

Card Holder's Signature _____

IMPORTANT INFORMATION

ARAMARK is the exclusive caterer for the Los Angeles Convention Center. Absolutely no food or beverage, candy, Logo water, etc are allowed to be brought into the Los Angeles Convention Center.

Decreases and/or cancellations must be charged for orders received after the deadline.

DEADLINE

All catering orders must be received by April 5, 2006. A 10% late charge will be charged for orders received after deadline

PAYMENT POLICY

Full Payment is required prior to commencement of services.
A credit card must be on file for any re-orders on site

DELIVERY CHARGE

A \$25.00 delivery charge will apply to all orders and reorders of less than \$75.00

TABLES AND ELECTRICAL REQUIREMENTS

ARAMARK does not provide tables or electricity in your exhibit space. Tables and electricity must be ordered through the appropriate contractor.