



Remarkable experiences.
Imagination realized.™

MENU

Exhibitor Catering



BOSTON CONVENTION & EXHIBITION CENTER AND JOHN B. HYNES
VETERANS MEMORIAL CONVENTION CENTER



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A warm Boston

WELCOME

Levy Convention Centers' Boston team is very proud to boast the most local food and beverage experience in our industry. As the exclusive food and beverage provider, Levy invites you to partner with our distinguished culinary team as you experience local flavor designed specifically for your event. As “a family of passionate restaurateurs” we seek to exceed your guests’ expectations by delighting them with delicious

food, creatively presented by friendly, helpful staff. Let us help make Boston an experience for your attendees that will go down in history!

A Family of Passionate Restaurateurs



PLAN WITH EASE

To help facilitate your event planning, please find below, our policies containing answers to your most frequently asked questions.

GENERAL POLICIES

GUARANTEES

In order to provide the highest quality and service, a guaranteed number of attendees/quantities of food is required. Please refer to your Catering Agreement for more details.

If the final guarantee is not received per the terms in your contract, Levy Convention Centers will assume the number of persons/quantities specified on the original contracted event order is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual event attendance or consumption.

INCENTIVE/STANDARD PRICING TIME LINE

Incentive prices are valid for all orders placed more than twenty-one (21) days prior to the first day of the show.

Standard pricing applies to all orders placed 21 days or fewer, prior to the first day of the show.

BAR SERVICE

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.

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

STAFFING FEES

Booth Attendant (as requested or required)- \$150.00/4 hour minimum, \$37.50 each additional hour

Chef Attendant- \$150.00/4 hour minimum (unless specified "includes Chef Attendant" in Menu) \$37.50 each additional hour.

Staff fees based on hourly rates, a taxable 20% administrative fee and 7% sales tax, or 5% administrative fee, 15% gratuity, and 7% sales tax. Event type and size determines the fee structure.

Additional waitstaff can be added to your event. The charge will be based on the per person gratuity on the event, assessed based on the event type, size, and menu, as well as the hourly rate with a 4-hour minimum.

SPACE REQUIREMENTS

Adequate table space will be provided by Levy in the case there is not existing or enough counter space in the booth, at no additional charge. Please take booth size into account while developing your menu. Where specialty equipment is utilized, please consult with your catering sales manager as they will be able to provide you with dimensions for your planning purposes.

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**".

DIETARY RESTRICTIONS

The following abbreviations are used throughout this menu: VEG (Vegetarian), VGN (Vegan), and AVG (Avoiding Gluten). Due to the open air nature of our kitchen we are unable to certify any items as being "Gluten Free" or free from all allergens (certain pre-packaged items excluded) as cross-contamination is a possibility. Should you need a dietary accommodation, please consult with your catering sales manager.



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SIGNATURE “NEW ENGLAND” BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day and we take that very seriously. From our freshly baked muffins and Revolutionary Morning scones to hearty hot morning favorites, we will make sure you start your day off right!



SIGNATURE “NEW ENGLAND” BREAKFAST EXPERIENCE

Our Signature spread of maple glazed morning buns, seasonal sliced fruit, orange and cranberry juices, and our Signature Reserve coffee and teas, serves up all of your breakfast must-haves.

25.00 PER GUEST - INCENTIVE

27.50 PER GUEST - STANDARD

Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, premium pastries, and top notch savory and sweet sides.

BREAKFAST SANDWICHES

INCENTIVE PRICING *E

STANDARD PRICING *E

Bacon, Egg, and Cheese on a Pretzel Roll

72.00 per dozen

79.50 per dozen

Ham, Egg, and Cheese on an English Muffin

Sausage, Egg White, and Cheese on a Croissant

Egg White, Spinach, and Cheese on a Whole Wheat Bagel (VEG)

Spicy Sausage, Egg, and Cheese Burrito

FROM OUR BAKE SHOP

INCENTIVE PRICING

STANDARD PRICING

A Selection of Fresh Baked Muffins (VEG)

50.00 per dozen

55.00 per dozen

Assorted Bagels and Local Spreads (VEG)

Revolutionary Morning Scones (VEG)

Flaky Danish Pastry (VEG)

Plain and Filled Croissants (VEG)

ENHANCEMENTS

INCENTIVE PRICING

STANDARD PRICING

Assorted Cereals (VEG)

60.00 per dozen

66.00 per dozen

Cranberry-Apricot Yogurt Parfaits featuring local bog cranberry and dried apricot compote, layered with vanilla yogurt, and topped with honey crunch granola (VEG)

60.00 per dozen

66.00 per dozen

Yogurt (Plain, Greek, Fruit, and Lowfat) (VEG, AVG)

60.00 per dozen

66.00 per dozen

Market Whole Fruit (VGN, AVG)

42.00 per dozen

46.00 per dozen

Seasonal Sliced Fresh Fruit Platter with strawberry yogurt sauce (VEG, AVG)

50.00 serves 10

55.00 serves 10

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NON-ALCOHOLIC REFRESHMENTS

We offer a bevy of non-alcoholic beverages to quench your thirst. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations like Cucumber-Lemon and Watermelon-Mint.



NON-ALCOHOLIC REFRESHMENTS

Customize your booth experience with the right beverage services from the options below.

	INCENTIVE PRICING	STANDARD PRICING
SIGNATURE RESERVE COFFEE AND ASSORTED TEAS Fresh brewed Signature Reserve coffee and hot tea	62.00 per gallon	68.00 per gallon
WICKED GOOD HOT CHOCOLATE Mini marshmallows, chocolate shavings, and whipped cream (3 gallon minimum)	62.00 per gallon	68.00 per gallon
AQUAFINA BOTTLED WATER Case of 24 - 16.9 oz. bottles	96.00 per case	105.00 per case
ASSORTED PEPSI PRODUCTS Case of 24 - 12 oz. cans	96.00 per case	105.00 per case
POLAND SPRING SPARKLING WATER Case of 24 - 16.9 oz. bottles	96.00 per case	105.00 per case
INDIVIDUAL BOTTLED JUICE Case of 24 - 15.2 oz. bottles	108.00 per case	120.00 per case
ALL NATURAL SPA WATER Refreshing still water with fruit (not blended) (3 gallon minimum per flavor)	59.00 per gallon	65.00 per gallon
ALL NATURAL FRUIT INFUSED WATER Watermelon-Mint, Cucumber-Lemon, Cranberry-Lime, Ginger-Orange, and Apple-Rosemary (3 gallon minimum per flavor)	59.00 per gallon	65.00 per gallon
BLENDED ICED TEA AND LEMONADE Strawberry, Cranberry-Lime, Blueberry, Classic Iced Tea, and Classic Lemonade (3 gallon minimum per flavor)	48.00 per gallon	53.00 per gallon
KEURIG COFFEE MACHINE Includes all accoutrements to make a cup of coffee. K-Cups not included. *E	85.00 per day	93.50 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	54.00 per case	59.50 per case
WATER COOLER RENTAL *E	75.00 per day	83.00 per day
5-GALLON WATER JUG	35.00 each	38.50 each

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THE SWEET...

Savory, sweet and everything in between! Craft the perfect snack break with one or more of our delectable menus below.

	INCENTIVE PRICING	STANDARD PRICING
CANDYLAND OF NEW ENGLAND Salt Water Taffy, Boston Baked Beans, Boardwalk Fudge, Mary Janes, Toffee, Old Fashioned Candy Sticks, Charleston Chews, Licorice, Yogurt Dipped current and nostalgic favorites (VEG)	225.00 serves 25	132.00 serves 25
WHOOPIE PIES Chocolate, carrot cake, and red velvet (VEG)	36.00 per dozen	40.00 per dozen
GOURMET CUPCAKE BAR A variety of flavors including lemon meringue, red velvet, chocolate, peanut butter cup, jelly roll, double chocolate, and vanilla bean (VEG)	57.00 per dozen	63.00 per dozen
RICE KRISPIE TREATS Classic, hand-dipped chocolate, and peanut butter (VEG)	39.00 per dozen	43.00 per dozen
BCEC COOKIES (JUMBO) (VEG)	41.00 per dozen	45.00 per dozen
HYNES COOKIES (VEG) A smaller version of our freshly baked cookie	29.00 per dozen	32.00 per dozen
MACARON MADNESS Vanilla, pistachio, coffee, raspberry, lemon, and chocolate (VEG)	38.00 per dozen	42.00 per dozen
GOURMET BROWNIES Espresso, chocolate chunk, turtle, and fudge (VEG)	41.00 per dozen	45.00 per dozen
HERSHEY KISSES 3 pound minimum (VEG, AVG)	12.00 per pound	14.00 per pound
CHOCOLATE COVERED STRAWBERRIES (VEG, AVG) 3 dozen minimum	45.00 per dozen	50.00 per dozen
BULK CANDY 3 pound minimum (VEG) Ask your catering sales manager for details	20.00 per pound	22.00 per pound
CANDY BARS (VEG) 3 dozen minimum	36.00 per dozen	40.00 per dozen

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AND THE SAVORY

Savory, sweet and everything in between. Craft the perfect snack break with one or more of our delectable menus below.

INCENTIVE PRICING | STANDARD PRICING

ARTISANAL BAVARIAN PRETZEL

Our signature snack, hand-rolled in-house, and served warm with delicious accompaniments.

Traditional Salted Bavarian with Brown Mustard (VEG)

Chipotle and Yellow Mustard with warm Sam Adams Boston Lager Cheese (VEG)

Cinnamon Sugar with Vanilla Bean Sauce (VEG)

*Minimum of 3 dozen, per flavor *E*

108.00 | 119.00 | PER DOZEN

POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion, and blue cheese dips (VEG, AVG)

51.00 | 56.00 | SERVES 12

FARMSTEAD CHEESE DISPLAY

Chef's selection of local and imported cheeses with flavored honey, fresh seasonal berries, dried fruit garnish, artisan breads, and crackers (VEG)

225.00 | 248.00 | SERVES 25

HUMMUS TRIO

Traditional chickpea, white bean, and edamame hummus, served with crispy carrots, celery, crackers, and pita chips (VEG)

210.00 | 231.00 | SERVES 25

ENERGY MIX

Pre-packaged assortment of dried papaya, yogurt coated raisins, roasted almonds, roasted peanuts, dried cranberries, chocolate chunks, and banana chips (VEG)

9.00 | 10.00 | EACH

ASSORTED SNACKS

Garden Fresh Crudités with buttermilk-ranch dipping sauce (VEG, AVG)

55.00 | 60.00 serves 10

Deluxe Mixed Nuts (AVG)

18.00 | 20.00 | per pound

Assorted Granola Bars (VEG)

36.00 | 40.00 | per dozen

Assorted Energy Bars (VEG)

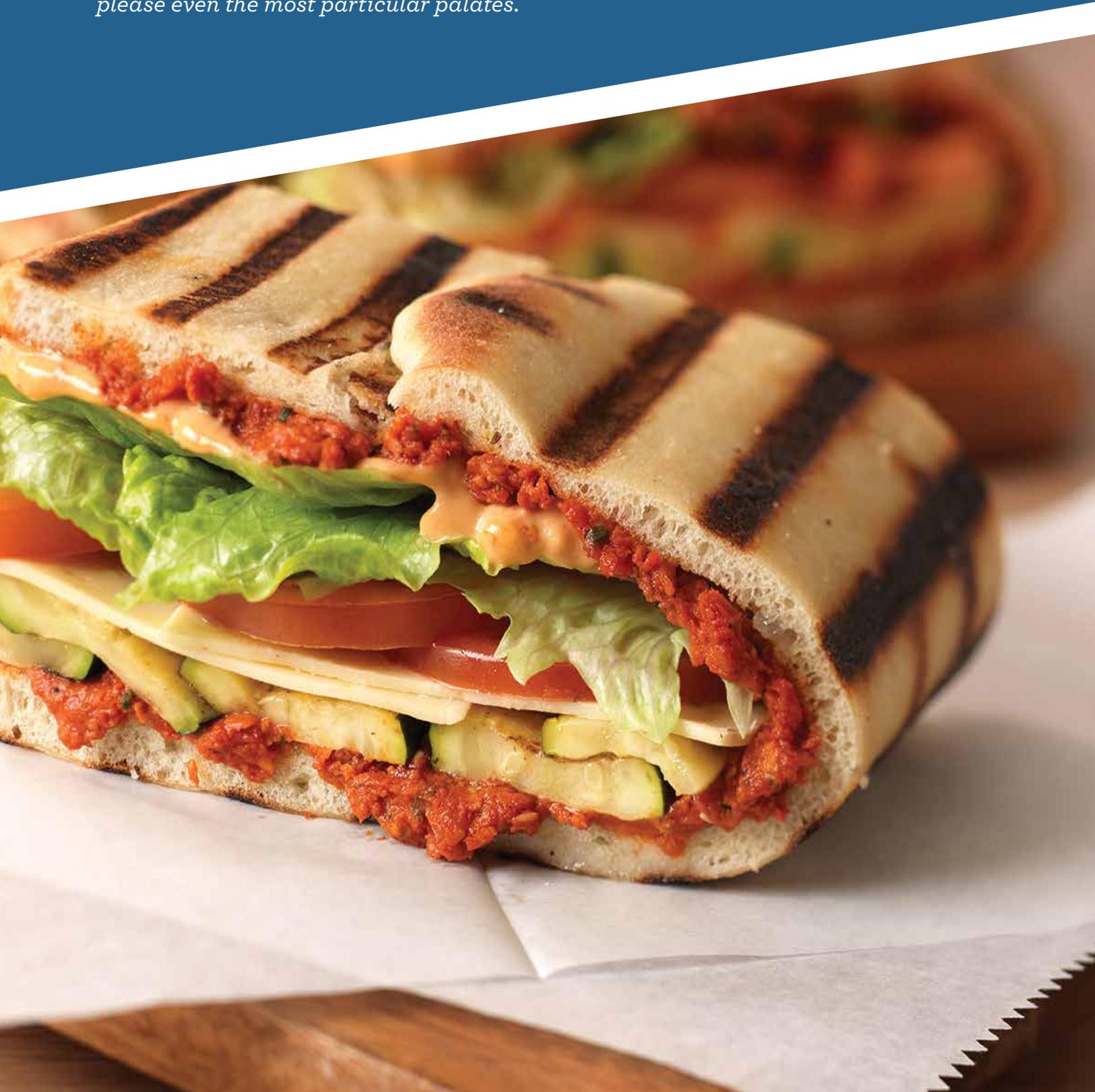
55.00 | 60.00 | per dozen

Assorted individual bags of potato chips including Cape Cod Chips, Stacy's Pita Chips, Smartfood Popcorn and Pop Chips (VGN, AVG)

39.00 | 43.00 | per dozen

CHEF'S BEST BOX LUNCH

These lunches, expertly crafted by our culinary team, are chef-tested and guest approved. Our boxed lunches deliver luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.



CHEF'S BEST BOX LUNCH

A great option for the grab and go lunch!

INCENTIVE PRICING | STANDARD PRICING

BOX LUNCHES

Smokin' Gobbler with applewood smoked turkey, sharp smoked cheddar cheese, cranberry-apricot chutney, and sage aioli, on a honey wheat hoagie roll

32.00 each | 35.00 each

Roast Beef and Arugula with Gruyere, caramelized onions, and horseradish sauce

32.00 each | 35.00 each

Tuscan Chicken with grilled herb marinated chicken, oven-dried tomatoes, balsamic onions, and provolone, on herb focaccia with pesto aioli

32.00 each | 35.00 each

Shaved Cured Ham and Baby Swiss with honey-country dijon mustard, on a pretzel roll

32.00 each | 35.00 each

"ZLT" Flatbread Sandwich with grilled zucchini, tomatoes, jalapeño jack cheese, and sun-dried tomato pesto (VEG)

32.00 each | 35.00 each

Italian Chopped Salad with grilled chicken, crispy bacon, romaine, radicchio, tomatoes, red onions, ditalini, and crumbled blue cheese, with honey dijon vinaigrette

32.00 each | 35.00 each

EACH LUNCH INCLUDES:

Aquafina Water

Whole Fresh Fruit (VGN, AVG)

Bag of Cape Cod Chips (VGN, AVG)

Giant Chocolate Chip Cookie (VEG)

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RECEPTION HORS D'OEUVRES

50 piece minimum per item

INCENTIVE PRICING | STANDARD PRICING



New England Specialties

Slow-Cooked Boston Baked Beans with caramelized onions and brown bread *E (VEG) *3.25 each | 3.75 each*

Individual Yankee Pot Roast with braised beef tips, sweet peas, carrots, and potatoes, topped with a mini buttermilk herb biscuit *E *4.25 each | 4.75 each*

BBQ Oyster with charred corn, smoky bacon, and citrus aioli (AVG) *5.00 each | 5.50 each*

Mini Lobster Rolls on grilled brioche *7.00 each | 7.75 each*

“Soup Sip” Clam Chowder *E *4.00 each | 4.50 each*

Retro Minis - Classic Favorites!

Beef Wellington Bites with horseradish cream *E *4.00 each | 4.25 each*

Frank ‘n Blanket featuring cocktail sausage and flaky puff pastry *E *4.25 each | 4.50 each*

Chicken Cordon Blue with smoked ham and blue cheese sauce *E *3.25 each | 3.75 each*

Grilled Artisan Bread Crostini

Tomato-Basil with artisan olive oil (VEG) *4.25 each | 4.75 each*

Whipped Ricotta with olive salad (VEG) *4.25 each | 4.75 each*

Beef Carpaccio with garlic aioli and Parmesan *4.25 each | 4.75 each*

Quesadillas

House-Smoked Brisket and Cheddar Cheese with avocado crema *E *4.50 each | 5.00 each*

Ancho Chicken and Jack Cheese with salsa verde *E *4.50 each | 5.00 each*

Fire-Roasted Vegetable with pico de gallo (VEG) *E *4.50 each | 5.00 each*

Hand Crafted Mini Sliders

Slow-Roasted Prime Rib with smoked cheddar, caramelized onions, and BBQ sauce *E *5.50 each | 6.00 each*

Breaded Chicken Parmesan with marinara and fresh mozzarella *E *5.50 each | 6.00 each*

Homemade Meatloaf with crispy onions and sautéed wild mushrooms *E *5.50 each | 6.00 each*

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Mini Chilled Shrimp Shooters

Classic Fisherman's Wharf-Style with horseradish cocktail sauce (AVG)
6.50 each | 7.00 each

Bayou-Blackened with remoulade sauce (AVG) *6.50 each | 7.00 each*

Pesto-Marinated with lemon aioli (AVG)
6.50 each | 7.00 each

Sumptuous Satays

Thai Peanut Ginger Chicken with sweet chili sauce *E *5.25 each | 5.75 each*

Sizzling Short Rib with Thai peanut sauce *E
5.50 each | 6.00 each

Basil-Garlic Shrimp with chili lime mint sauce *E *5.50 each | 6.00 each*

Flatbreads and Flatinis

Fig and Blue Cheese Flatbread with sweet imported fig preserves, creamy blue cheese, and green onions (VEG) *E
4.75 each | 5.25 each

Chicken Pesto Flatbread with fresh pesto, diced chicken, tender artichoke hearts, sun-dried tomatoes, and asiago cheese *E
4.75 each | 5.25 each

Mini Reuben Flatini with corned beef, sauerkraut, and swiss cheese, on a lightly toasted flatbread *E
4.75 each | 5.25 each

SMALL BITES RECEPTION



SMALL BITES RECEPTION

Enhance the draw to your corner of the world with some delightful morsels below.

INCENTIVE PRICING | STANDARD PRICING

ARTISANAL CHARCUTERIE

Imported Cured Meats and Cheeses
Local Seasonal Vegetables
Marinated Olives
Flatbreads, Crostini, and Breadsticks

275.00 | 303.00 | SERVES 25

GOURMET FOCACCIA

A fun assortment of artisan grilled focaccia bread with a selection of toppings, served hot.

Fennel Sausage with wild mushroom and Asiago cheese
Classic Clam Sauce and farmer's cheese
Roma Tomatoes with basil and fresh mozzarella (VEG)
Pulled Chicken with cilantro-pesto and four cheeses

235.00 | 255.00 | SERVES 25

MAC-N-CHEESE MADNESS

Classic comfort food, kicked up a notch!

Buffalo Chicken with Jack and blue cheese
Smoked Pork with green chiles and cheddar
Cheetos-Crusted (VEG)
Chorizo and Jack Cheese with tortilla crust
White Cheese with spinach and artichokes (VEG)
Smoked Cheddar with BBQ potato chip crust (VEG)

Select up to 3

360.00 | 390.00 | SERVES 50 *E

MASHED POTATO BAR

Old fashioned, creamy mashed potatoes with specialty ingredients.

Lobster Mashed Potatoes (AVG)
Yukon Gold Mashed Potatoes and Braised Short Ribs with a cabernet reduction (AVG)
Sweet Mashed Potatoes with cinnamon, brown sugar, butter, and candied pecans (VEG, AVG)

285.00 | 314.00 | SERVES 25 *E

FOOD & BEVERAGE PAIRING PACKAGES

Select a unique culinary pairing for your guests to enjoy at your booth. A locally inspired option is sure to be a conversation starter!



FOOD & BEVERAGE PAIRING PACKAGES

Entice your guests with expertly crafted pairings.

Whether you prefer spirits, fine wine, or malted options, we can offer you the perfect food combination to enhance your guests' experience.

All pricing is based on 150 guests (minimum) unless otherwise noted Bartender Required, Additional Fees Apply.

REVOLUTIONARY RESERVES

Meiomi Sonoma- Monterey, Santa Barbara, California, Pinot Noir

Fig and Blue Cheese Flatbread with sweet imported fig preserves, creamy blue cheese, and green onions (VEG) **3,075.00**

Kim Crawford, Marlborough, New Zealand, Sauvignon Blanc

Signature Crab Cake with lemon aioli **2,850.00**

Boston Winery, California, Cabernet Sauvignon

Bayou Blackened Shrimp Shooter with remoulade sauce (AVG) **2,520.00**

Kim Crawford, Marlborough, New Zealand, Sauvignon Blanc

Mini Caramelized Onion Tartines with goat cheese fondue and balsamic crème (VEG) **2,440.00**

PATRIOTIC PAIRINGS

La Crema, Monterey, California, Chardonnay

Pulled Chicken Focaccia with cilantro-pesto & four cheeses **2,595.00**

14 Hands, Washington, Merlot

Sizzling Short Rib Satay with Thai peanut sauce **1,950.00**

Alamos, Mendoza, Argentina, Malbec

Roasted Wild Mushroom Bruschetta with gorgonzola cheese (VEG) **1,695.00**

Alamos, Mendoza, Argentina, Malbec

Beef Carpaccio Crostini with garlic aioli and parmesan **1,695.00**

COLONIAL COLLECTIONS

Sam Adams Seasonal Brew

Sam Adams Beer Battered "Fish & Chips" with mini salt and vinegar pub chips, and classic tartar sauce **1,875.00**

Sam Adams Boston Lager

Mini Reuben Flatini with corned beef, sauerkraut, and Swiss cheese on a lightly toasted flatbread **1,650.00**

Sam Adams Boston Lager

Gourmet Focaccia with fennel sausage, mushrooms, and asiago cheese **1,650.00**

Harpoon IPA

Mini Pretzel Bites with beer cheese dip (VEG) **1,650.00**

WICKED AWESOME LOCAL PAIRINGS

Pricing for the below is based on a minimum of 50 guests

BOSTON HARBOR DISTILLERY

Lawley's Original and Lawley's Dark New England Spirits, Cranberry Juice, Orange Juice, Seltzer, Turbinado Syrup, & Fresh Lime
New England Clam Cakes with lemon aioli **700.00**

SAILOR'S REMEDY

Irish Whiskey and Downeast Cider
Parmesan Stuffed Peppadew with goat cheese and fine herbs (VEG) **700.00**

SUN SPLASH

Triple Sec, Cranberry Vodka, Cranberry Juice, Lime Juice, Lemon-Lime Soda
Maine Bay Shrimp Sope with avocado and cotija cheese (AVG) **700.00**

SPICED APPLE

Fireball Whiskey and Downeast Cider
Bacon Jam Tart with Great Hill blue cheese **675.00**

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TRAFFIC BUILDERS

INCENTIVE PRICING | STANDARD PRICING



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*

Approximately 350 (.75oz/servings)

Flavors:

Apple Pie Cashews

Curried Coconut Macadamia Nuts

Snickerdoodle Walnuts

(VEG)

1,450.00 | 1,595.00

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*

Approximately (240 servings)

*Attendant included and is required. *E*

Flavors:

Roasted Banana Compote

Nutella and Marshmallow Fluff

(VEG)

1,450.00 | 1,595.00

ANTI-GRIDDLE FROZEN LOLLIPOPS

Feel the chill from a 30° below zero anti-griddle, and watch as our chef prepares frozen lollipop treats. You'll be the coolest exhibitor on the floor. Chef attendant included. *E

(240 servings)

Flavors:

Apple Butter and Bacon (80 each)

Chocolate-Nutella (80 each)

Mixed Berry (80 each)

(VEG, AVG)

1,450.00 | 1,595.00

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

(240 servings)

Flavors:

Red Velvet

Mocha

Cinnamon Roll

Assorted toppings included

(VEG)

1,200.00 | 1,320.00

STROLLING HYDRATION STATION

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

(240 servings)

Ask about our branding opportunities

Flavors:

Blueberry-Lemonade Cheesecake

Green Tea with Chai

Apple-Rosemary

1,200.00 | 1,320.00

CHAMPOPSICLE COCKTAIL

Stop traffic with this original looking cocktail boasting an upside down Chloe Pop placed in a stemless wine glass of champagne. Your choice of banana, mango, raspberry, strawberry, or tangerine. Pick a flavor/color to compliment your branding and bring your show to life.

(120 servings) Bartender fee not included.

Requires space for included table top freezer.

(VGN)

1,615.00 | 1,776.50

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TRAFFIC BUILDERS

continued

INCENTIVE PRICING | STANDARD PRICING



COTTON CANDY ACTION STATION

*Entice attendees with the smell of sweet cotton candy being freshly spun on the show floor. Can be served in the traditional fashion on a paper cone or bagged for a more conservative option. A variety of flavors and colors are available. *E*

Note only (1) color per machine.

(250 servings) Attendant included.

(VGN, AVG)

2,100.00 | 2,310.00

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.

(VEG)

630.00 PER CASE | 680.00 PER CASE

ICE CREAM BARS

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

Attendant included.

(VEG)

630.00 | 680.00

CAMPFIRE S'MORES PACKAGE

*On-stage roasted marshmallow sandwich with milk chocolate and graham crackers. *E*

(250 Servings) Attendant included.

(VEG)

2,000 | 2,500

CHLOE'S FRUIT POPS

10 dozen assorted popsicles

Flavors:

*Mango, Strawberry, Chocolate, and
Raspberry *E*

Requires space for included table top freezer.

(VGN)

690.00 | 760.00

BEN & JERRY'S FLAVORS

10 dozen assorted 4 oz. ice cream cups

Flavors:

*Chocolate Chip Cookie Dough, Chocolate
Fudge Brownie, Cherry Garcia, Strawberry
Cheesecake, and Americone Dream
(Vanilla Ice Cream with Fudge Covered
Waffle Cone Pieces & Caramel Swirl) *E*

Requires space for included table top freezer.

(VEG)

810.00 | 890.00

TRAFFIC BUILDERS

continued



MARKEY LTD ESPRESSO SERVICE

Our Baristi are fully trained to get the most from our state-of-the-art espresso machines. The friendly crew will ensure your guests have a memorable visit, featuring drinks that you would see in any world-class espresso bar including: Cappuccinos, Lattes, Americanos, Espressos, and all the other favorites, as well as herbal teas and hot chocolate.

Price per day includes up to 1500 servings (combination of 8 oz. cups for coffees and teas & 4 oz. cups for espressos), two trained staff to serve, counter, all equipment, consumables, stock, water and electrical supply.

Power Requirements:

Coffee machine: 5kW, 30 Amp at 208 volts

Grinder: 350W, 5 Amp at 110 volts

Refrigerator: 10 Amp at 115 volts

3,200.00 PER DAY



MARKEY LTD VEGETABLE & FRUIT JUICE BAR

Two trained Baristi will press fresh and seasonal, locally sourced fruits and vegetables, to produce the most natural of juices. Our menu is designed with nutritional values, taste, and color in mind.

Flavors:

Orlando Orange: Carrot, Apple, Ginger, and Orange Juice

Green Goddess: Celery, Cucumber, Spinach, Apple, and Lemon

Pink Lady: Apple, Pineapple, and Beetroot

Price per day includes up to 500 servings (8 oz. cups), two trained staff to serve, counter, all equipment, consumables, stock, water and electrical supply. 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.

Power Requirements:

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

Refrigerator: 2x10 Amp at 115 volts

3,400.00 PER DAY

MARKEY LTD ITALIAN GELATO BAR

Two trained staff members to scoop and serve various flavors of gelato with an array of flavors from which to choose. A perfect attraction to your booth. Our menu includes intensely delicious dairy-free sorbets and creamy gelati.

Flavors:

Chocolate, Pistachio, Vanilla Bean, Dolce de Leche, Raspberry, and Lemon.

Our gelato freezer can display up to 6 flavors

Price per day includes up to 500 servings (5 oz. cups), two trained staff to serve, gelato display cabinet, all equipment, consumables, stock and electrical supply. Additional orders may be added on show day with a minimum order of 100 servings at 5.00 each.

Power Requirements:

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

3,400.00 PER DAY

TRAFFIC BUILDERS

continued



MARKEY LTD SMOOTHIE BAR

Two trained baristas will cut, shake, stir, and blend an exciting menu. Fresh fruit and natural fruit puree ingredients will be combined to create colorful and exceptional flavors.

Flavors:

Fantastic 5: Blueberry, Blackberry, Strawberry, and Raspberry with Cranberry juice

Tropic Passion: Mango, Passion Fruit, and Watermelon with Orange Juice & Coconut Water

Zinger: Strawberry, Banana, Lime Juice, and Mint with Apple Juice

Pinkie Deluxe: Strawberry & Cherry with Low-Fat Natural Yogurt

Price per day includes up to 500 servings (8 oz. cups), two trained staff to serve, counter, all equipment, consumables, stock and electrical supply. Additional orders may be added on show day with a minimum order of 100 servings at 5.00 each.

Power Requirements:

Blenders: 4 x 13 Amp at 110 volts

Refrigerator: 10 Amp at 115 volts

3,400.00 PER DAY

MARKEY LTD FROZEN YOGURT OR SOFT SERVE ICE CREAM BAR

Two trained staff members to serve and garnish our popular Frozen Yogurt or Soft Serve Ice Cream Bar.

Flavors:

Frozen Yogurt Flavors: Non-Fat or Natural Tart base

Soft Serve Ice Cream: Vanilla

Toppings for Both: Strawberries, Blueberries, Pineapple, Granola, Milk Chocolate Chips, Sliced Almonds, Coconut, Caramel, and Honey

Price per day includes up to 500 servings (5 oz. cups), two trained staff to serve, counter, all equipment, consumables, stock and electrical supply. Additional orders may be added on show day with a minimum order of 100 servings at 5.00 each.

Power Requirements:

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

Refrigerator: 10 Amp at 115 volts

3,400.00 PER DAY

Prices are exclusive of a 15% gratuity, 5% taxable administrative fee and 7% applicable sales tax or a 20% taxable administrative fee and 7% applicable sales tax, as determined by our staffing guidelines. The gratuity is distributed to banquet employees. No other fees or charges including the administrative fee, represent tips, gratuities or service charges for any employees. Before placing your order, please inform your server if a person in your party has a food allergy. Menu prices are subject to change.



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, antioxidant-rich truffles, caramel and more feature surprising flavor combinations and layers of flavors infused with therapeutic, local ingredients, such as olive oil, cinnamon, lavender, green tea, blueberries and more. These ingredients do everything from help to prevent heart disease, reduce stress or simply soothe the soul. Boxed sets also available. Please speak with your catering manager for additional options.

Year-Round Dark Chocolate Truffles 3.75 per piece

- CStress Reliever (honey, lavender & sage)
- Grand Marnier
- Blueberry Lemon Basil
- Dark Chocolate with olive oil & sea salt
- Strawberry Balsamic
- The Cure (cayenne, cinnamon & bay leaf)
- Pistachio
- Lemon Lavender
- Earl Greyer (earl grey tea with bergamot)
- Pom Bom

Dairy-Free 3.75 per piece

- Castaway (sesame seeds & coconut oil)
- Dark Chocolate Hazelnut
- Black Coffee (made with soy milk)

Custom Chocolate Bar with Logo

Choice of dark chocolate or milk chocolate,
*note that pricing does not include 275.00 fee
for reusable silicon molds*
10.00 each

No minimums. Box substitutions available to suit individual preferences and diets, including dairy-free and sugar-free. Add 4.00 more for gift packaging and/or 2.00 more for ribbon. Custom logo chocolates (transfer sheet on top) also available for an additional setup fee.



CHOCOLATE THERAPY
sweet remedies

BAR SELECTIONS

Catch up with your guests over an expertly crafted cocktail, mixed to perfection by our bar staff. In addition to premium liquor, amp up your bar package with wine and imported and domestic beers.



BAR SELECTIONS

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

HOSTED DELUXE BAR

COCKTAILS

Featuring Tito's Handmade Vodka, Aviation Gin, Maker's Mark, Dewar's 12, Bacardi Superior, Uncle Nearest Premium Tennessee Whiskey, Milagro Tequila, Glenfiddich 12, Martini & Rossi Dry and Sweet Vermouth
8.00 per drink

WINE BY THE GLASS

La Crema Chardonnay
8.00 per glass

Louis Martini Cabernet Sauvignon
8.00 per glass

Mark West Pinot Noir
8.00 per glass

Markham Sauvignon Blanc
8.00 per glass

SPARKLING

Ruffino Prosecco
8.00 per glass

**IMPORTED/
PREMIUM BEER** *6.50 each*

DOMESTIC BEER *6.25 each*

BOTTLED WATER *4.00 each*

SOFT DRINKS *4.00 each*

JUICES *4.75 each*

HOSTED PREMIUM BAR

COCKTAILS

Featuring Svedka Vodka, Beefeater Gin, Jim Beam, Dewar's White Label, Bacardi Superior, Jack Daniel's, El Jimador Tequila, Martini & Rossi Dry and Sweet Vermouth
7.00 per drink

WINES BY THE GLASS

Woodbridge by Robert Mondavi

Pinot Grigio
7.00 per glass

Chardonnay
7.00 per glass

Merlot
7.00 per glass

Cabernet Sauvignon
7.00 per glass

SPARKLING

Ruffino Prosecco
8.00 per glass

**IMPORTED/
PREMIUM BEER** *6.50 each*

DOMESTIC BEER *6.25 each*

BOTTLED WATER *4.00 each*

SOFT DRINKS *4.00 each*

JUICES *4.75 each*

EXHIBITOR CATERING ORDER FORM

EXHIBITING COMPANY INFORMATION

Company Name <i>(Include Booth Name if Different):</i>			
Billing Address:			
City, State, Zip Code:			Country:
Main Telephone Number:			
Main Fax Number:			
Email Address:			

SITE INFORMATION

Event Name:			
Booth Number:			Booth Size:
On-Site Contact Name:			
On-Site Contact Cell Number:			

	DELIVERY TIME/ SERVICE END TIME	ITEM DESCRIPTION	QTY	

*Prices are exclusive of a 15% gratuity, 5% taxable administrative fee and 7% applicable sales tax or a 20% taxable administrative fee and 7% applicable sales tax, as determined by our staffing guidelines. The gratuity is distributed to banquet employees.
No other fees or charges, including the administrative fee, represent tips, gratuities or service charges for any employees.*

This letter serves as my formal written authorization and approval for you to charge the credit card indicated below for any and all charges related to food services at the BCEC. This letter shall constitute my express written permission for you to charge, to the extent not previously paid for, the credit card for the initial deposit, the balance due before and any charges incurred during the event.

CREDIT CARD AUTHORIZATION

Card Type: <input type="checkbox"/> Visa <input type="checkbox"/> MC <input type="checkbox"/> AMEX <input type="checkbox"/> Discover	Billing Zip Code:
Credit Card Number:	Exp Date:
Signature of Card Holder:	Name as appears on Card:

Mail, or Scan (Along With Any Floor Plans) To:
Eiman Karim – Catering Sales Manager
 Levy Restaurants | Boston Convention & Exhibition Center
 Phone: 617.954.2320
 Email: ekarim@levyrestaurants.com

Signature
BOSTON™

Remarkable experiences.
Imagination realized.™