

SAVOR...

Exhibit Booth Catering Menu

AACC 70TH AACC ANNUAL
SCIENTIFIC MEETING & CLINICAL LAB EXPO

July 29–August 2, 2018 | Chicago, IL USA

Please submit all orders by:

Thursday July 5, 2018

Catering Representative:

Austin West

312-791-7241

awest@mccormickplace.com

Exclusive catering company

McCormick Place Convention Center



SAVOR . . .Chicago and Enjoy!

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 6000 pounds of produce in our 2 ½ 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 the overemployment of medicine in raising farm animals. Finally, SAVOR... Chicago has 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 out- reach, 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 the 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

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 complimentary 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...

SANDWICHES

Items are sold per dozen.

ENGLISH MUFFINS • \$90.00

Sausage, Egg and White Cheddar Cheese

or

Egg and White Cheddar Cheese

CROISSANTS • \$102.00

Applewood Bacon, Egg and Fontina Cheese

or

Egg, Roasted Vegetable and Fontina Cheese

BURRITOS • \$96.00

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

BISCUITS • \$96.00

Country Ham, Egg and Smoked Gouda Cheese

or

Egg, Portobello Mushroom, Roasted Tomato and Smoked Gouda Cheese

BREAKFAST ENHANCEMENTS

Items are sold per dozen.

Bars are sold per person with a minimum order of twelve guests.

FRUIT & YOGURT PARFAIT • \$81.00

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

BERRIES & CRÈME FRAICHE CONES • \$90.00

Fresh Berries uniquely displayed in Waffle Cones

Served with Honey "touched" Crème Fraiche



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

SAVOR...

BREAKFAST ADDITIONS

Breakfast Additions are sold per dozen. 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, Caramel Apple, Almond or Assorted

FRESHLY BAKED CROISSANTS • \$48.00

Plain, Chocolate, Whole Wheat or Assorted



BISCOTTI • \$40.00

CINNAMON ROLLS • \$44.00

Orange-Cream Cheese Icing

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

SAVOR...

BOX LUNCHES

For orders of 12 or less there is a **3 selection maximum**. For orders of 13 or more there is a **4 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 • \$29.00

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

Old Fashioned Chicken Salad

Lettuce and Tomato on Sourdough Ciabatta

Grilled Chicken Breast

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

Grilled Flank Steak

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

Herb Roasted Turkey Breast

Swiss Cheese, Lettuce, Tomato and Dijonaise
on Brioche

"The Italian"

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

Black Forest Ham

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 Crusty Baguette

Grilled Portobello Mushroom

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

BOX SALADS • \$29.00

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

Classic Chicken Caesar Salad

Hearts of Romaine, Parmesan Ribbons,
Focaccia Croutons and Caesar Dressing

LA Grilled Chicken Cobb Salad

Lemon Grilled Chicken, Applewood Bacon,
Hard Boiled Egg, Tomato, Avocado, Bleu
Cheese, Cheddar Cheese and 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, Cilantro and Creamy Cotija-Lime
Dressing

Asian Shrimp and Noodle Salad

Togarashi Spiced Shrimp, Asian Noodles, Red
Pepper, Carrot, Snap Peas, Scallions,
Cucumber, Cilantro, Peanuts and Peanut
Vinaigrette

Italian Beef Chop Salad

Herbed Rubbed Flank Steak, Hearts of
Romaine, Iceberg, Roma Tomato, Provolone,
Crispy Prosciutto, Avocado, Bleu Cheese and
Red Wine Vinaigrette

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

OLD FASHIONED CHICKEN SALAD SANDWICH PLATTER • \$90.00

Red Grapes, Celery, Pecans, Leaf Lettuce and Chervil Mayo
on Sourdough Ciabatta

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

BLACK FOREST HAM SANDWICH PLATTER • \$90.00

White Cheddar Cheese, and Honey Mustard on Pretzel Roll

THE ITALIAN SANDWICH PLATTER • \$90.00

Genoa Salami, Capicola, Ham, Provolone, Zesty Pepper Rings, Tomato



GRILLED CHICKEN BREAST • \$90.00

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

CAPRESE SANDWICH PLATTER • \$90.00

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

GRILLED PORTOBELLO SANDWICH PLATTER • \$90.00

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

SAVOR...

LUNCH SALAD PLATTERS

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

GREEK VEGETABLE SALAD PLATTER • \$70.00

Mixed Greens, Hummus, Cucumbers, Roasted Peppers, Feta Cheese, Oregano, Red Onion and 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, Avocado, 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.

MESCULIN SIDE SALAD • \$25.00

Mesculin 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 noted.

FIESTA CHICKEN BURRITO • \$50.00

Diced Chicken, Beans, Peppers, Onions, Chihuahua Cheese and 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

With Mango, Edamame, Baby Spinach, Almonds and Balsamic Vinaigrette

CHEESE TORTELLINI SIDE SALAD • \$25.00

With Roasted Market Vegetables and Creamy Pesto Dressing

SAVOR...

BREAK PACKAGES

Each package serves approximately twelve people. Service is based on one hour of service.

TRAIL MIX BAR • \$170.00

Honey Toasted Oats, Almonds, Peanuts, Dried Cherries, Dried Apricots, Dried Bananas, Chocolate Chips, Toasted Coconut, M&Ms and Yogurt Covered Pretzels
Assorted Whole Fruit
(6) Bottled Iced Tea and (6) Bottled Lemonade



MINI 'WICHES • \$195.00

Nutella and Banana
Brie and Apple
Cinnamon Raisin Bread with Cream Cheese
House Made Granola Bars
Assorted Whole Fruit
(6) Bottled Iced Tea and (6) Bottled Lemonade



MIDWEST COMFORT • \$195.00

Cinnamon Spice Glazed Walnuts
Warm Soft Pretzel Sticks with Warm "PBR"
Cheddar Cheese Sauce and Honey Mustard
Wisconsin Cheese Curds with Sriracha Aioli
(6) Bottled Iced Tea and (6) Bottled Lemonade

CANDY SHOPPE • \$165.00

Jar displays of M&Ms Candy, Lemon Heads, Chocolate Covered Pretzels, Jelly Beans, Licorice Sticks, Skittles and Starburst Candy
(6) Bottled Iced Tea and (6) Bottled Lemonade

SAVOR...

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**
- ASSORTED ENERGY BARS • **\$48.00**
- ASSORTED QUAKER GRANOLA BARS • **\$36.00**
- BAGS OF STACY'S PITA CHIPS • **\$48.00**
- BAGS OF CHIPS • **\$33.00**
- NOVELTY ICE CREAM BARS • **\$54.00**
- PREMIUM ICE CREAM BARS • **\$72.00**

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**



FRUIT INFUSED WATER, 3 GALLONS • **\$42.00**

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

BEVERAGES

All Hot Beverages have three gallon minimum order.

METROPOLIS REGULAR COFFEE • **\$62.50**

METROPOLIS DECAFFEINATED COFFEE • **\$62.50**

Small batch, artisan coffee roaster in the heart of Chicago!

REGULAR COFFEE, GALLON • **\$52.50**

DECAFFEINATED COFFEE, GALLON • **\$52.50**

HOT TEA, GALLON • **\$44.00**

HOT CHOCOLATE, GALLON • **\$42.00**

ORANGE JUICE, GALLON • **\$40.00**

ICED TEA, GALLON • **\$40.00**

LEMONADE, GALLON • **\$40.00**

COKE, DIET COKE, SPRITE, CASE (24) • **\$66.00**

DASANI BOTTLED WATER, CASE (24) • **\$72.00**

SPARKLING BOTTLED WATER, CASE (24) • **\$90.00**

BOTTLED JUICE, CASE (24) • **\$96.00**

BOTTLED ICED TEA, CASE (12) • **\$48.00**

MONSTER ENERGY DRINK, CASE (12) • **\$60.00**

STARBUCKS FRAPPUCCINO, CASE (12) • **\$72.00**

MILK PINT, CASE (12) • **\$30.00**

SAVOR...

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, Soppressata and Mortadella al Pistachio paired with Italian Cheese; Ubriaco, Robiola and Taleggio 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



SAVOR...

COLD HORS D'OEUVRES

Sold per twenty-five pieces

GRAPE & GOAT CHEESE LOLLIPOP • \$110.00

Grape and Goat Cheese Lollipops
Rolled in Crushed Pistachios

GORGONZOLA, BALSAMIC FIG AND PECAN CROSTINI • \$105.00

WHIPPED BRIE, BACON AND PICKLED BLUEBERRY CROSTINI • \$105.00

BOURSIN CHEESE AND RIESLING POACHED PEAR PARMESAN CRISP PINWHEEL • \$105.00

CAPRESE SKEWERS • \$105.00

Grape Tomato, Mozzarella, Basil and Balsamic

SHRIMP COCKTAIL • \$137.50

Horseradish Cocktail Sauce and Lemon-Basil Aioli

CURRIED CHICKEN LETTUCE WRAP • \$115.00

Gem Lettuce, Currants, Celery, Cilantro

FRESH VEGETABLE SPRING ROLLS • \$112.50

Sweet Soy drizzle

SPICED CHICKEN WONTON CUP • \$105.00

Sweet Chile Sauce, Kimchi Slaw

NY STRIP LOLLIPOPS • \$130.00

Red Onion Jam, Horseradish Cream and Micro Arugula

BEEF TENDERLOIN CROSTINI • \$118.00

Horseradish Cream, Baby Arugula, Sweet Red Onion Confit

SEARED SCALLOP • \$130.00

Grapefruit Yuzu Marmalade, Pink Peppercorn and Chervil

PETITE AHI TUNA TACO • \$130.00

Spicy Avocado Puree, Pickled Ginger and Micro Cilantro

LOBSTER "BLT" STUFFED CHERRY TOMATO • \$130.00

Lobster, Bacon, Chervil and Lemon Aioli



SAVOR...

HOT HORS D'OEUVRES

Sold per twenty-five pieces

BACON WRAPPED ALMOND STUFFED

FIG • \$118.00

Piquillo Pepper Sauce

BACON WRAPPED DIVER SCALLOP • \$130.00

Red Pepper Romesco Sauce

BACON WRAPPED ROASTED

JALAPENO • \$118.00

Cheddar Cheese and Chipotle Ranch

TOGARASHI CRUSTED SHRIMP

SATAY • \$130.00

Pickled Red Onion and Sweet Chili Sauce

BEEF BULGOGI SATAY • \$118.00

Grilled Scallion and Sesame Seeds

SZECHUAN PEPPERCORN CRUSTED LAMB

SATAY • \$118.00

Pickled Ginger and Sweet Soy Sauce

PORTOBELLO MUSHROOM SLIDER • \$118.00

Roasted Tomato and Red Pepper Aioli

SMOKED GOUDA AND BEEF SLIDER • \$130.00

Red Onion Jam and Black Truffle Aioli

MONTEREY JACK CHEESE AND TURKEY

SLIDER • \$118.00

Sweet Pickle and Spicy Ketchup

ARTICHOKE AND PARMESAN

FRITTERS • \$105.00

Lemon Aioli

WHITE CHEDDAR MAC & CHEESE

BITE • \$105.00

Spicy Tomato Jam

CHICKEN POT STICKER • \$105.00

Rice Vinegar, Soy and Chile Flake Dipping Sauce

SEARED BLUE CRAB CAKE • \$125.00

Citrus Aioli

WILD MUSHROOM ARRANCINI • \$118.00

Smoked Tomato Jam

PANKO CRUSTED PORTOBELLO

MUSHROOMS • \$118.00

Red Pepper Aioli



SAVOR...

RECEPTION STATIONS

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

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

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

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

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

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

Orecchiette 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

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 \$265.00 each for up to four hours of service. A minimum order of twenty-five people per station is required. Minimum of 3 stations is recommended.

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

CHINA TOWN • \$16.00

Fresh Vegetable Spring Rolls with Crispy Ramen
Noodle Salad in mini take out containers
Jumbo Crab Rangoon with Sweet Chile Dipping
Sauce
Mongolian Beef Bao Buns with Sweet Plum and
Scallion Sauce

ITALIAN VILLAGE • \$16.00

Bruschetta Trio of Tomato & Basil, Spinach
Artichoke and White Bean Rosemary served with
Toasted Italian Crostini
Fontina and Truffle Arancini with Spicy Romesco
Sauce, Parmesan and Italian Parsley
Chicken Pesto Sliders with Basil Grilled Chicken,
Roasted Tomato, Provolone and Pesto Aioli on Mini
Focaccia Bread

PILSEN • \$17.00

Petite Cups of Guacamole with Crispy Corn Tortilla
Chips
Black Bean, Squash and Goat Cheese Empanadas
with Chipotle Salsa
Pork Carnita "Fajitas" with Roasted Poblano Peppers
and Onions, Salsa Verde

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

GREEK TOWN • \$16.00

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

SWEET HOME CHICAGO • \$14.00

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



SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

The 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 beyond 8 hours

REQUIRED POWER

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

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

NON—DECORATED MACHINE 32"L x 20"D x 45"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 beyond 8 hours

REQUIRED POWER

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

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

SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

The 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 • \$635.00

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

Convection Cookie Oven Cooking time is 18 minutes per 1 and a half dozen cookies.

REQUIRED POWER

120V/20AMP dedicated circuit per machine

OVEN 19.25"L x 20"D x 9.75"H

Convention service for 4-8 hours

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

WATER COOLER

SAVOR...Chicago is not responsible for supplying electricity.
Please contact your General Service Contractor to order electricity.

50 DEGREE WATER COOLER

FIRST DAY RENTAL • \$100.00

EACH ADDITIONAL DAY RENTAL • \$38.00

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.



SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

The 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

SUNDAE 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

SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

The 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 ALMONDS 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

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 • \$530.00

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 • \$265.00

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 • \$565.00

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

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)

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 • \$265.00

100 ADDITIONAL SERVINGS • \$850.00

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 \$265.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. There is an \$800.00 minimum per Bar.

CONSUMPTION BARS

Estimated consumption will be determined with your Sales Manager. **Actual consumption will be calculated following your function.**

SUPER PREMIUM BAR PRICING PER DRINK

Please select tier

Cocktails • **\$9.00**

Domestic Beer • **\$6.50**

Import Beer • **\$7.00**

Craft Beer • **\$7.50**

Tier One Wine • **\$8.00**

Tier Two Wine • **\$9.50**

Tier Three Wine • **\$11.00**

Tier One Bubbles • **\$8.75**

Tier Two Bubbles • **\$10.00**

Tier Three Bubbles • **\$12.00**

Bottled Water • **\$3.25**

Soft Drinks • **\$3.00**

Juices • **\$4.00**

SUPER PREMIUM SELECTIONS

Vodka • Ketel One

Gin • Tanqueray

Rum • Captain Morgan

Tequila • El Milagro

Bourbon • Journeyman

Scotch • Chivas Regal

Canadian Whiskey • Crown Royal

Beer • Miller Lite, Heineken,

Brickstone McCormick Place Every Day Pale Ale
and Revolution Anti Hero

PREMIUM SELECTIONS

Vodka • Svedka

Gin • CH Distilleries

Rum • Bacardi

Tequila • El Jimador

Bourbon • Jim Beam

Scotch • Dewars

Canadian Whiskey • Canadian Club

Beer • Miller Lite, Heineken,

Brickstone McCormick Place Every Day Pale Ale
and Revolution Anti Hero

PREMIUM BAR PRICING PER DRINK

Cocktails • **\$8.50**

Domestic Beer • **\$6.50**

Import Beer • **\$7.00**

Craft Beer • **\$7.50**

Tier One Wine • **\$8.00**

Bottled Water • **\$3.25**

Soft Drinks • **\$3.00**

Juices • **\$4.00**

WINE and BUBBLES TIER SELECTIONS ON THE FOLLOWING PAGE

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 \$265.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. There is an \$800.00 minimum per Bar.

WINE TIERS FOR CONSUMPTION BARS and PACKAGES

TIER ONE

Woodbridge • California

Chardonnay, 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 Courtage • France

Rose Brut



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 \$265.00 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 \$2.50 per person.

There is an \$800.00 minimum per Bar. Pricing is per person. SAVOR provided wristbands are required for all package bars in Exhibit Space.

PREMIUM BAR PACKAGE

2 HOUR PACKAGE • \$30.00

EACH ADDITIONAL HOUR • \$11.00

HOUSE BAR PACKAGE

2 HOUR PACKAGE • \$28.00

EACH ADDITIONAL HOUR • \$10.00

BEER PACKAGE

Choice of 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 AND CRAFT

Heineken, Corona
Brickstone McCormick Place Everyday Ale
Brickstone Hop Skip APA
Half Acre Daisy Cutter Pale Ale
Revolution "Anti-Hero" IPA
Boulevard 80 Acre Wheat

BEER and WINE PACKAGE

Choice of one Domestic Beer, one Import/Craft Beer and two Wines

1 HOUR PACKAGE • \$20.00

2 HOUR PACKAGE • \$28.00

EACH ADDITIONAL HOUR • \$9.00

RED

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

WHITE

Kim Crawford Chardonnay, Allan Scott Sauvignon Blanc, St. Urbans-Hof Riesling and Mark West Pinot Grigio

WINE PACKAGE

Choice of 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, Blackstone Merlot, Whitehall Lane Red Blend and Dreaming Tree Cabernet

WHITE

Kim Crawford Chardonnay, Allan Scott Sauvignon Blanc, St. Urbans-Hof Riesling and Mark West Pinot Grigio



ALL PACKAGES INCLUDE

Soda and Bottled Water



SAVOR...

WINES 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 \$265.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. There is an \$800.00 minimum 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

Kim Crawford • California • **\$42.00**
Estancia • California • **\$45.00**
Allan Scott • New Zealand • **\$47.00**
Whitehall Lane • California • **\$60.00**

Riesling

St. Urbans-Hof • 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 Courtague, Rose Brut • France • **\$75.00**

HOUSE VARIETALS • **\$33.00**

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



SAVOR...

BEER

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 \$265.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. There is an \$800.00 minimum per Bar.

OUR VERY OWN . . .

We are extremely excited about our collaboration with Brickstone Brewery. Cascade Hops grown on the SAVOR...Chicago Rooftop Garden at McCormick Place is blended into the Beer.

The result is our very own McCormick Place Everyday Ale.

Quantities are limited!

Please work with your Catering Sales Manager for availability.



BEER CASES

DOMESTIC • \$126.00

Miller Lite, Coors Light and Corona

IMPORTED • \$168.00

Heineken and Amstel Light

CRAFT • \$189.00

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



BEER KEGS

DOMESTIC • \$430.00

Miller Lite and Corona

IMPORTED • \$550.00

Heineken and Amstel Light

CRAFT • \$550.00

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

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 \$265.00 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 \$2.50 per person. There is an \$800.00 minimum 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

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 service charge (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 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 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 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.

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

A deposit in the amount noted on the catering contract is due on the date specified. The amount of the deposit is 100% of the estimated catering expenditure based on planned functions. The signed contract and deposit are due 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, ACH wire or company check. A 2.5% service fee will be added to credit card charges over \$20,000.

IMPORTANT INFORMATION

- Exhibit Floor catering is a drop off service. SAVOR...Chicago is not responsible for trash removal.
- Catering is delivered with disposableware. China service is available with an associated fee.
- On-site pop up orders have a two hour delivery window
- SAVOR...Chicago is not responsible for supplying tables for catering services in your Booth. Please contact your General Contractor to order tables or designate appropriate counter space in your Booth.
- SAVOR ...Chicago is not responsible for supplying power for catering services in your booth. Please contact your General Contractor to order electricity.
- SAVOR...Chicago Banquet Staff is available for hire in your Booth.

*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.*