



## **CONTINENTAL BREAKFASTS**

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Designed for twenty-five (25) or more guests\*

### **The Potomac River**

**Orange, Cranberry, Grapefruit and Apple Juices**

**Assorted Bagels** with assorted cream cheese, butter and jellies

**Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas**

### **The Chesapeake Bay**

**Orange, Cranberry, Grapefruit and Apple Juices**

**Whole Fresh Fruit**

**Assorted Euro Danish and Muffins** with butter

**Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas**

### **The Inner Harbor**

**Orange, Cranberry, Grapefruit and Apple Juices**

**Fresh Cubed Fruit Salad** with honeydew, cantaloupe, pineapple and grapes

**Assorted Euro Danishes and Breakfast Breads** with butter

**Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas**

### **The OC**

**Orange, Cranberry, Grapefruit and Apple Juices**

**Fresh Cubed Fruit Salad** with honeydew, cantaloupe, pineapple and grapes

**Assorted Individual Cereals** with milk

**Assorted Breakfast Breads and Croissants** with butter and jellies

**Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas**

*A 21% service fee and 6% state tax will be applied to all food & beverage orders.*



## ***BREAKFAST BUFFETS***

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Designed for fifty (50) or more guests with service up to two hours.

All breakfast buffets come with assorted juices and freshly brewed coffee, decaffeinated coffee and specialty teas

### **W. Pratt Street**

**Scrambled Eggs** *with fresh chives*

**Pork Sausage and Applewood Smoked Bacon**

**Cheddar Breakfast Potatoes** *potato casserole with creamy cheddar cheese and fresh chives*

**Assorted Danish and Muffins** with butter and jellies

### **S. Charles Street**

**Fresh Cubed Fruit Salad** with honeydew, cantaloupe, pineapple and grapes

**Fluffy Cheddar Cheese Omelet** *with fresh chives*

**Pork Sausage and Applewood Smoked Bacon**

**Pan Fried Redskin Potatoes** *with caramelized sweet bell peppers and onions*

**Assorted Bagels and Assorted Muffins** with assorted cream cheese, butter and jellies

### **Sharp Street**

**Layered Citrus Salad** *(mandarin orange and ruby red grapefruit sections and pineapple*

**Rolled Blueberry Stuffed Pancake** with maple syrup and butter

**Scrambled Eggs** *with fresh chives*

**Pan Fried Redskin Potatoes** *with caramelized sweet bell peppers and onions*

**Pork Sausage and Applewood Smoked Bacon**

**Fresh Baked Buttermilk Biscuits** with butter

*A 21% service fee and 6% state tax will be applied to all food & beverage orders.*



## ***PLATED BREAKFASTS***

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Designed for fifty (50) or more guests.

### **Mt. Washington**

**Chilled Orange Juice**

**Freshly Baked Pastries** with butter and jellies

**Fluffy Cheese Omelet** *with fresh chives and grilled Roma tomato*

**Pan Fried Redskin Potatoes** *with caramelized sweet bell peppers and onions*

**Apple Wood Smoked Bacon**

**Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas**

### **Mt. Vernon**

**Chilled Orange Juice**

**Basket of Assorted Muffins** with butter and jellies

**Citrus Salad** *garnished with berries*

**Farm Fresh Scrambled Eggs**

**Southern Style Potato-Cheese Hash**

**Smoked Sliced Canadian Bacon and Maple Sausage Links**

**Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas**

### **Ft. McHenry**

**Chilled Orange Juice**

**Basket of Assorted Croissants** with butter and jellies

**Sliced Fresh Fruit** *with honeydew, cantaloupe, pineapple and grapes*

**Cinnamon Spiced French Toast** with maple syrup and butter

**Fluffy Scrambled Eggs** *with cheddar and chives*

**Applewood Smoked Bacon**

**Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas**

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## CHARM CITY SIGNATURE BREAKFAST ITEMS

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### **Federal Hill Frittata** (minimum 25 guests)

*smoked sausage, bacon and white cheddar baked in a light custard*

### **BCC Wellington**

*Fresh poached egg, beef tenderloin, grilled asparagus and Boursin cheese in puff pastry*

## BREAKFAST BUFFET ENHANCEMENTS

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*Add any of the following to your continental breakfast or breakfast buffet.*

### **Individual Variety of Cereals**

With milk and whole bananas

### **Crème Brûlée Muffins or**

**Baltimore Sticky Buns**

### **Assorted Breakfast Bars**

### **Ham and Cheese Stuffed**

**Croissant Pocket**

### **Breakfast Sandwich – On The Go**

Individually wrapped croissant stuffed with scrambled egg, applewood smoked bacon and American cheese (available without bacon upon request)

### **Breakfast Quiche** (minimum 25 guests)

**Classic Quiche Lorraine**

*with smoked bacon, ham and jack cheese*

**Vegetable Quiche**

### **Omelet Station** (available for groups of 500 or less)\*\*

Omelet Made to Order with assorted toppings

### **Stuffed Miniature Brioche** (available for groups of 500 or less)\*\*\*

*filled with wilted spinach and scrambled eggs, finished with a basil cream sauce and topped with brioche "lid"*

### **Coconut French Toast Waffles** (available for groups of 200 or less) \*\*

with grilled pineapple and tropical salsa and hot maple syrup

\*\*A fee per Chef Attendant will apply. For all buffet meal functions we recommend a minimum of one (1) chef per 100 guests.

*A 21% service fee and 6% state tax will be applied to all food & beverage orders.*



## **REFRESHMENT BREAKS**

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*Designed for 25 people or more*

### **AM Break**

**Whole Fresh Fruit**

**Assorted Low-fat Yogurts**

**Assorted Granola and Energy Bars**

**Coffee and Specialty Teas and Bottled Water**

### **Cross Street Market Break**

**Whole Fresh Fruit**

**Fresh Baked Cookies**

**Coffee and Specialty Teas, Soft Drinks and Bottled Water**

### **Sweet Dip**

**Cannoli Chips** with chocolate chip cannoli cream

**Bagel Chips** with sweet walnut cream cheese

**Coffee and Specialty Teas, Soft Drinks and Bottled Water**

### **Camden Yards Special**

**Warm Jumbo Soft Pretzel** with yellow mustard

**Freshly Popped Buttered Popcorn**

**Assorted Mixed Nuts**

**Housemade Lemonade**

*A 21% service fee and 6% state tax will be applied to all food & beverage orders*



## ***A LA CARTE BREAK SUGGESTIONS***

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Coffee, Decaffeinated Coffee OR Specialty Teas by the gallon

Starbucks Coffee, Decaffeinated Coffee OR Specialty Teas by the gallon

Unsweetened Iced Tea or Lemonade (regular or strawberry) by the gallon

Assorted Soft Drinks\* each

Bottled Water\* (sparkling or still) each

Assorted Bottled Juices\* each

Assorted Bottled Frappuccinos\* each

Assorted Danish, Breakfast Breads or Muffins (with condiments) by the dozen

Assorted Bagels (with condiments) by the dozen

Assorted Freshly Baked Cookies by the dozen

Assorted Euro Dessert Bars by the dozen

*Chef's selection may include brownies, lemon squares, caramel apple bars and toffee crunch blondies*

Whole Fresh Fruit by the dozen

Chips & Dips by the pound

Choice of one per pound:

Tortilla Chips with Homemade Salsa; Potato Chips with Eastern Shore Dip;

Cocktail Pretzels with Spicy Mustard

Assorted Individual Yogurt\*\* by the dozen

Good Humor Ice Cream Novelties by the dozen

Assorted Ice Cream Bars & Novelties by the dozen

Warm Soft Pretzels with spicy mustard by the dozen

*\*Individual beverage quantities of less than 24 are not on consumption*

*\*\*Individual yogurts not on consumption*

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## ***PLATED LUNCH MENUS***

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*All entrees are accompanied by rolls with butter, coffee, tea and decaffeinated coffee.*

### **The Bethesda**

#### **Traditional Tossed Salad**

*with cucumbers, cherry tomatoes and carrots*

Eastern Shore Dressing

#### **Grilled Lemon Chicken Breast**

*with light beurre blanc sauce*

#### **Sweet Pepper Orzo Pasta**

*Fresh Broccoli Spears with red pepper strips*

#### **Individual Chocolate Mousse**

*with whipped cream*

### **The Columbia**

**A Trio of Salads** – *traditional chicken salad, albacore tuna salad and cucumber salad presented over mixed greens with fresh tomatoes, baby carrots, cheddar cheese, hard boiled egg and celery*

Eastern Shore Dressing and Italian Vinaigrette

#### **New York Cheesecake**

*with sliced berries and whipped cream*

### **The Frederick**

#### **Tropical Grilled Breast of Chicken Salad**

*on a bed of mixed romaine and radicchio and accompanied by Julienne of Fresh Peppers, Cucumbers, Ripe Tomatoes, Baby Carrots, Sliver Bok Choy, Sliced Cheeses and Fresh Green Beans*

#### **English Lemon Mousse Cake**

*with raspberry coulis*

### **The Annapolis**

#### **Spinach and Fresh Greens Salad**

*with mandarin oranges and jicama*

White Balsamic Vinaigrette

#### **Broiled Maryland Rockfish\* with crab imperial**

#### **Wild Rice Valencia**

*Sauté of Asian Vegetables with soy butter*

#### **Double Chocolate Cake**

*with raspberry coulis*

### **The Baltimore**

#### **Wedge Salad**

*wedge of iceberg lettuce with tomatoes and boursin cheese*

Eastern Shore Dressing

#### **Jumbo Lump Maryland Crab Cake**

*On grilled brioche toast with a white wine butter sauce*

#### **Smashed Redskin Potatoes**

*Fresh Green Beans with caramelized Spanish onions*

#### **Raspberry-White Chocolate Cheesecake**

### **The Canton**

#### **Caesar Salad**

*with shaved parmesan cheese, cherry tomatoes, housemade croutons and pepperoncini*

Creamy Caesar Dressing

#### **Petite Filet Mignon with rosemary demi glace**

#### **Boursin Whipped Potatoes**

#### **Bistro Style Vegetables**

#### **Chocolate Mousse Cake**

*with whipped cream and vanilla sauce*

Ask your ARAMARK Sales Manager about custom vegetarian entrée options.

*A 21% service fee and 6% state tax will be applied to all food & beverage orders.*

\*Sustainable food



## LUNCH BUFFETS

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*Designed for fifty (50) or more guests with service up to two hours.*

### **Baltimore Lighthouse**

#### **Traditional Maryland Crab Soup**

*with oyster crackers*

#### **Traditional Tossed Salad**

*with cucumbers, cherry tomatoes and carrots*

*Eastern Shore Dressing and Italian Vinaigrette*

#### **Fresh Honey Mustard Pasta Salad**

#### **Grilled Lemon Chicken**

*with artichoke hearts and Roma tomato*

#### **Char-Broiled London Broil**

*with wild mushroom demi glace*

#### **Smashed Redskin Potatoes**

#### **Fresh Sauté of Zucchini, Yellow Squash and Carrots**

**Assorted Rolls** with butter

#### **Double Chocolate Cake**

*with fresh berries*

#### **Unsweetened Iced Tea**

### **Hooper Strait Lighthouse**

#### **Vegetarian Cream of Potato Soup**

*with fresh thyme*

#### **Caesar Salad**

*with shaved parmesan cheese, cherry tomatoes,  
housemade croutons and pepperoncini*

*Creamy Caesar Dressing*

#### **Rotini Pasta Salad**

*with roasted sweet peppers and sliced black olives*

#### **Broiled Maryland Rockfish Filet\***

*filled with crab imperial; topped with a basil cream sauce*

#### **Grilled Chicken Roma**

*with fresh garlic, grilled zucchini and fresh tomatoes*

#### **Wild Rice Valencia**

**Fresh Green Beans** *with caramelized red onion*

**Assorted Rolls** with butter

**Tira Misu** *with fresh berries*

#### **Unsweetened Iced Tea**

### **Cove Point Lighthouse**

#### **Sliced Fresh Oven Roasted Turkey Breast, Honey Baked Ham and Roast Beef**

#### **Lettuce, Tomato, Pickles, Sweet Onion and Pepperoncini**

#### **Cheddar and Swiss Cheeses**

*Mustard, Mayonnaise and Horseradish Cream*

*Assorted Breads and Sandwich Rolls*

**Redskin Potato Salad** *with fresh chives*

#### **Cucumber & Red Onion Salad**

**Assorted Potato Chips**

**Assorted Gourmet Cookies**

#### **Unsweetened Iced Tea**

\*Sustainable food

*Whenever possible, our culinary team takes the "Locavore" approach, buying locally farmed or raised produce*

*A 21% service fee and 6% state tax will be applied to all food & beverage orders.*



## **BOX LUNCHES**

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All box lunches come with condiments and cutlery kit

### **The Oriole**

**Honey Glazed Ham and Swiss Cheese OR Shaved Turkey Breast and Swiss Cheese** on sub roll  
**Potato Chips**  
**Fresh Whole Fruit**  
**Homemade Gourmet Cookie**  
**Bottled Water**

### **The Raven**

**Honey Glazed Ham and Swiss Cheese OR Shaved Turkey Breast and Swiss Cheese** on sub roll  
**Redskin Potato Salad** *with fresh chives*  
**Fresh Whole Fruit**  
**Homemade Gourmet Cookie**  
**Bottled Water**

### **The Skipjack**

**Smoked Ham, Genoa Salami, Shaved Turkey Breast and Provolone Cheese** on sub roll  
**Italian Pasta Salad** *with diced tomatoes and sweet peppers*  
**Fresh Whole Fruit and Potato Chips**  
**Oreo Brownie**  
**Bottled Water**

### **The Preakness**

**Grilled Fresh Vegetables and Mozzarella Cheese** on sub roll  
**Italian Pasta Salad** *with diced tomatoes and sweet peppers*  
**Fresh Fruit Salad**  
**Homemade Gourmet Cookie**  
**Bottled Water**

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## RECEPTIONS

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*A minimum order of 100 pieces applies to each hors d'oeuvres.*

### Hot Hors d'oeuvre

**Roasted Vegetable Skewers**  
*accented with basil butter*

**Skewered Bite Size Smoked Sausage**  
*in Puff Pastry with Sweet Bavarian Mustard*

**Caribbean Chicken Skewers**  
*with mango glaze*

**Petite Maryland Crab Cakes**  
*with Cajun Remoulade Sauce*

**Miniature Beef Wellingtons**

**Miniature Lobster Cobblers**

**Beef Empanadas**

**Jumbo Lump Crab Fritters**  
*with Cajun Remoulade Sauce*

### Cold Hors d'oeuvre

**Antipasto Skewer**  
*with fresh mozzarella, tomato and artichoke heart*

**Artichoke Cups**  
*stuffed with jumbo lump crab salad*

**Boursin Stuffed Cherry Tomato**  
*with fresh parsley*

**Hampden's Deviled Eggs**  
*topped with jumbo lump crabmeat*

**Medallion of Chicken Breast Crostini**  
*with prosciutto, mozzarella and sundried tomato  
over parmesan croustade*

**Classic Jumbo Shrimp Cocktail**  
*lightly accented with Old Bay seasoning  
With Horseradish Cocktail Sauce*

**Rare Beef Tenderloin Crostini**  
*with smoked gouda and horseradish drizzle  
on herbed croustade*

**Baltimore Rolls (Sushi)**  
*with fresh crab meat*  
Served with Pickled Ginger and Wasabi

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## **DISPLAYS and STATIONS**

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*A minimum order of 25 people per order*

### **International & Domestic Cheeses**

*artistic display of imported and domestic cheeses  
garnished with fresh grapes and strawberries  
Served with Assorted Crackers*

### **Fresh Garden Crudité**

*baby carrots, celery sticks, cherry tomatoes, English  
cucumbers, sweet peppers, asparagus and jicama sticks  
Served with Herbed Ranch Dip*

### **Cold Sliced Flat Iron Steak Platter**

*herb and garlic marinated premium cut of western beef  
slow roasted and cold sliced  
Served with Silver Dollar Rolls, Smoked Gouda  
Cheese and Horseradish Cream Sauce*

### **Little Italy**

*Buffalo mozzarella, fresh red and yellow tomatoes and  
fresh basil chiffonade, extra virgin olive oil and  
balsamic dressing  
Served with Parmesan Crostini*

## **CARVING and ACTION STATIONS**<sub>(30 person minimum)\*\*</sub>

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*\*All carving stations accompanied by Chef's selection of rolls*

### **Smoked Virginia Pit Ham\***

*With Whole Grain Mustard Aioli*

### **Slow Roasted Beef Tenderloin\***

*With Horseradish Cream Sauce and  
Whole Grain Mustard Aioli*

### **Rosemary and Garlic Roasted Pork Loin\***

*With Honey Mustard*

### **Sage and Citrus Roasted Breast of Turkey\***

*With Cranberry Aioli and Dijon Mustard*

### **Duex Saladier**

#### **Hail Caesar**

*grilled chicken strips, shaved parmesan cheese, grape tomatoes,  
pepperoncinis and crisp Romaine lettuce; tossed with fresh ground  
black pepper and housemade creamy Caesar dressing*

*With Garlic Breadsticks*

*AND*

#### **Bistro**

*fresh field greens with dried cherries, mandarin oranges and  
toasted almonds with raspberry vinaigrette*

*With Herbed Crostini*

### **Maryland Crab Cakes**

*petite jumbo lump crab cakes sautéed to order*

*Served with a Light Lemon Butter Sauce and  
Horseradish Cocktail Sauce*

*\*\*\*A fee per Chef Attendant will apply. We recommend a minimum of one chef per 100 guests.*

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## **PLATED DINNER MENUS**

*All entrees are accompanied by rolls with butter, coffee, tea and decaffeinated coffee.*

### **Bolton Hill**

#### **Marinated Tomatoes and English Cucumbers**

*over mixed greens*

*Basil Vinaigrette*

#### **Grilled Herb and Garlic Chicken Breast**

*with rosemary demi glaze*

#### **Smashed Redskin Potatoes with fresh chives**

#### **Sautéed Green Beans**

*with red peppers and caramelized onions*

#### **Individual Mocha Cake**

*with chocolate cookie crust*

### **Belvedere**

#### **Caesar Salad**

*with shaved parmesan cheese, cherry tomatoes,  
pepperoncinis and housemade croutons*

*Creamy Caesar Dressing*

#### **Grilled Filet Mignon**

*with port wine-horseradish sauce*

#### **Classic Potato Dauphinois**

*with Gruyère cheese*

#### **Roasted Plum Tomato and Zucchini**

#### **Individual Gran Marnier Truffle Cake**

### **Seton Hill**

#### **Mixed Green Salad**

*with tomatoes, radishes, English cucumbers and carrots*

*Raspberry Vinaigrette*

#### **Twin Braised Beef Short Ribs**

*with a wild mushroom demi glaze*

#### **Boursin Whipped Potatoes**

#### **Sautéed Green Beans**

*with red peppers and caramelized onions*

#### **Individual Tiramisu**

*with chocolate shavings*

### **Mount Royal**

#### **Romaine Hearts**

*With orange segments, dried cherries and parmesan crisp*

*White Balsamic Vinaigrette*

#### **Stuffed Chicken Breast**

*butterfly breast of chicken rolled with*

*buffalo mozzarella and sundried tomato*

*with a natural pan velouté sauce*

#### **White Cheddar Risotto Cakes**

#### **Steamed Broccoli Spears and Baby Carrots**

#### **Individual Fruit Topped Cheesecake**

### **Reservoir Hill**

#### **Grilled Asparagus and Marinated Tomatoes**

*over Bibb lettuce with shaved parmesan, red onion*

*marmalade and balsamic reduction*

#### **Maryland Rockfish**

*filled with jumbo lump crab imperial*

#### **Wild Rice Valencia**

#### **Bistro Blend of Fresh Vegetables**

#### **Individual White Chocolate Mousse**

*with fresh berries and whipped cream*

### **Madison Park**

#### **Baby Bibb Salad**

*with fresh berries and jicama*

*Champagne Vinaigrette*

#### **Grilled Tenderloin of Beef Filet**

*with merlot-berry reduction*

#### **Jumbo Lump Maryland Crab Cakes**

*with light lemon butter sauce*

#### **Classic Potato Dauphinois with Gruyère cheese**

#### **Carrot Wrapped Asparagus**

#### **Individual Triple Chocolate Cake**

Ask your ARAMARK Sales Manager about custom vegetarian entrée options.

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## RECEPTION DESSERTS

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### **Decadent Dessert Display**

*A sweet selection of petit fours, cream puffs, miniature cheesecakes, chocolate dipped strawberries, fruit tartlets and miniature cupcakes*

**Signature Starbucks Coffee Service**

### **Gâteau de Pain\***

*A delicious combination of buttery croissants and brioche, baked in a rich vanilla custard and drizzled with Belgian white and dark chocolates*

Served with Whipped Cream

**Signature Starbucks Coffee Service**

*\* Ask your ARAMARK Sales Manager about seasonal options*

### **Fountain of Chocolate**

*Rich dark chocolate cascading from a fountain*

Served with Skewers of Strawberries, Pound Cake, Krispy Cheesecake Bites and Succulent Fresh Fruit Kabobs bursting from Chef's Pineapple Tree

**Signature Starbucks Coffee Service**

### **Gourmet Coffee Station**

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Teas  
Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Rock Candy Twizzlers,  
Sugar in the Raw, Half & Half, Whole Milk, Lemon Wedges, Honey and  
Seasonal Flavored Syrups

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## **BEVERAGE MENU**

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ARAMARK is pleased to offer the following premium beverages:

### **Spirits**

Jack Daniel's Bourbon, Dewar's Scotch, Crown Royal Blended Whiskey, Beefeater Gin, Smirnoff Vodka, Jose Cuervo Especial Tequila and Bacardi Rum

### **Domestic and Imported Beer**

Budweiser, Bud Light, Miller Light, Corona, Heineken and O'Doul's Non-Alcoholic

### **Microbrew Beer**

Sam Adams Boston Lager and McHenry Lager

### **Hosted Consumption or Cash Bar**

Spirits, Cordials and Wine

Domestic Beer, Imported Beer, Microbrew Beer and Non Alcoholic Beer

Soft Drinks, Mineral Waters and Bottled Juices

Also available for your guests' pleasure are a wide variety of Cordials, Specialty Microbrews, Martinis, Blended Margaritas and Coffee Drinks. Please ask your sales manager to about specialty bar enhancements and displaying your company logo.

\*ARAMARK personnel must dispense all alcoholic beverages. A fee per Bartender will apply. We recommend a minimum of one bartender per 100 guests.

*A 21% service fee and 6% state tax will be applied to all food & beverage orders.*



## HOUSE WINE SELECTION

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### **White Wines**

**Mondavi Woodbridge Chardonnay**

**Mirassou Chardonnay**

**Kris Pinot Grigio**

**Beringer Blush White Zinfandel**

### **Red Wines**

**Mondavi Woodbridge Cabernet Sauvignon**

**Robert Mondavi Private Selection Cabernet Sauvignon**

**Jacob's Creek Shiraz Reserve**

**Robert Mondavi Private Selection Coastal Merlot**

**Robert Mondavi Private Selection Pinot Noir**

**Rodney Strong Russian River Pinot Noir**

### **Champagne**

**Freixenet Cordon Negro Extra Dry**

**Korbel Brut**

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## MISCELLANEOUS

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### Payment Policy

ARAMARK requires full payment (100%) of total estimated charges in advance of the first scheduled service as specified in the Catering Service Agreement.

### Acceptable Forms of Payment

Company check, American Express, Visa and MasterCard are considered acceptable forms of payment. If the customer prefers to pay by company check, a credit card is required to facilitate on site orders.

If payment is received less than five (5) business days prior to the first scheduled service, certified funds or credit card payment will be required.

### Fees

- Food & Beverage items are subject to 21% service charge and 6% sales tax
- Service charge is taxable in the State of Maryland
- Tax exempt certificates (issued by the State of Maryland) must be on file prior to the first scheduled service
- Labor fees and equipment rentals are subject to 6% sales tax
- A 10% late fee will be access for orders received less than 30 business days prior to the first scheduled service
- Catering orders or re-orders totaling less than \$200 (excluding service charge and sales tax) will incur a \$45 labor fee
- A minimum guarantee of 50 guests for table service or buffet meals functions is required. If less than 50 guests, a labor fee will be applied

### Timetables

60 Days	Signed Catering Service Agreement and payment/deposits due
45 Days	Food & Beverage specifications due
30 Days	Signed Event Orders due
10/5/3 Days	Final Guarantees due

### Cancellation

Cancellation of any convention or individual event/service must be submitted in writing to your ARAMARK Sales Professional. Cancellations are subject to a cancellation fee based on date received.

Please refer to ARAMARK's Guidelines and Procedures for more information.