



Tampa Convention Center

Standardized Guidelines & Procedures

333 SOUTH FRANKLIN STREET • TAMPA, FLORIDA 33602
PHONE 813-274-7779 • FAX 813-274-7854

CATERING SERVICE AGREEMENT

ARAMARK's Services Agreement (contract) outlines specific agreements between the customer and the caterer. The signed Service Agreement, along with the required payments, must be received by ARAMARK no less than 60 days in advance of the first scheduled service. If the signed Service Agreement is not received by 60 days, menu prices are subject to change. The Event Orders, when completed, will form part of your contract.

FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all Food and Beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service to avoid late fees.

CONFIRMATION OF ORDERS

Upon receipt of all written Food and Beverage specifications, your ARAMARK Catering Sales Professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by ARAMARK no less than 30 days prior to the start of the first scheduled service. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

<i>60 Days</i>	<i>45 Days</i>	<i>30 Days</i>	<i>7/5/3 Days</i>
<i>Deposits Due</i>	<i>F&B Specifications Due</i>	<i>Sign & Return Event Orders</i>	<i>Guarantees Due</i>
<i>Signed Service Agreement Due</i>	<i>Tax Exempt Certificate Due</i>		

SPECIAL EVENTS

There are a number of "Special Events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings and VIP functions. These functions typically require customized menus due to the customer's desire for a unique event. In addition to strategic logistical planning, additional labor and specialty equipment may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment/china may incur rental charges. Your Catering Sales Professional will be able to discuss any of these charges as well as changes in guarantee dates in greater detail. Specifications for these events are to be received no less than 60 days prior to the event unless otherwise negotiated between the Customer and ARAMARK.

GUARANTEES

To ensure the success of your event(s) it is necessary we receive your “Final Guarantee” (confirmed attendance) for each meal function by the following schedule:

Events up to 500 people require the Final Guarantee three (3) business days prior to the first scheduled service.

Events between 501 – 2,500 people require the Final Guarantee five (5) business days prior to the first scheduled service.

Events over 2,500 people require the Final Guarantee seven (7) business days prior to the first scheduled service.

Please note the above schedule excludes weekends and holidays.

OVERSETS

Once the Final Guarantee is due, the count may not be decreased. For every event, ARAMARK shall be prepared to serve 5% over on plated meals of the Final Guarantee, up to 50 meals. The customer will be billed based on the Final Guarantee or the actual number of meals served whichever is greater. ARAMARK will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 5% of the final guarantee will be subject to a 10% surcharge. If the count increases after the final guarantee timeline, the 5% overage will no longer apply. ARAMARK will preset the 5% overage for the increased count at the customer’s request, however there will be a charge assessed. See your Catering Sales Professional for additional information.

CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your ARAMARK Sales Professional. Any cancellation received more than 30 days of the first scheduled event will result in a fee to ARAMARK equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

SERVICE PERSONNEL GUIDELINES

The ARAMARK banquet standard for a plated/seated meal is for service at tables of ten (10) guests with 1 server per 25 guests. And for buffet meals, the ARAMARK minimum standard is 1 server per 100 guests for a disposable event and 1 server per 40 guests for a china event. An additional labor fee will be applied for any set that requires tables that seat less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$35.00 per hour plus applicable Sales Tax with a four (4) hour minimum. Events whose total time extends past the standard event time, or events with less than the required set up time, will be assessed additional labor charges accordingly. Adherence to our service guidelines will ensure the smooth and successful execution of you food and beverage event.

<i>Event Type</i>	<i>Rate (Staff per Guests)</i>	<i>Overtime</i>	<i>Required Setup Time</i>	<i>Standard Event Time</i>
<i>Disposable Buffet (any meal)</i>	<i>1 per 100</i>	<i>\$35.00</i>	<i>2 Hours</i>	<i>2 Hours</i>
<i>Disposable Reception</i>	<i>1 per 100</i>	<i>\$35.00</i>	<i>2 Hours</i>	<i>2 Hours</i>
<i>China Reception</i>	<i>1 per 40</i>	<i>\$35.00</i>	<i>2 Hours</i>	<i>2 Hours</i>
<i>China Buffet Breakfast</i>	<i>1 per 40</i>	<i>\$35.00</i>	<i>2 Hours</i>	<i>2 Hours</i>
<i>China Buffet Lunch</i>	<i>1 per 40</i>	<i>\$35.00</i>	<i>2 Hours</i>	<i>2 Hours</i>
<i>China Buffet Dinner</i>	<i>1 per 40</i>	<i>\$35.00</i>	<i>2½ Hours</i>	<i>2 Hours</i>
<i>China Sit-Down Breakfast</i>	<i>1 per 25</i>	<i>\$35.00</i>	<i>2 Hours</i>	<i>2 Hours</i>
<i>China Sit-Down Lunch</i>	<i>1 per 25</i>	<i>\$35.00</i>	<i>2 Hours</i>	<i>2 Hours</i>
<i>China Sit-Down Dinner</i>	<i>1 per 25</i>	<i>\$35.00</i>	<i>2½ Hours</i>	<i>2½ Hours</i>

MINIMUM REQUIREMENTS & DELIVERY FEES

There is a minimum guarantee of 50 people for all meal functions, seated or buffet. If the guarantee is less than 50 people, a \$125.00 fee plus tax will apply.

All catering orders or re-orders totaling less than \$100.00 excluding service charge and sales tax will result in a \$50.00 delivery fee.

Payment

ACCEPTABLE FORMS OF PAYMENT

ARAMARK accepts company checks, American Express, MasterCard, Visa and wire fund transfers as payment for products and services. Any wire transfer fees incurred are the responsibility of the Customer. If payment is received within less than five (5) business days prior to the event, certified funds, credit card or a wire transfer will be required (Non-certified Checks are not acceptable forms of payment).

PAYMENT POLICIES

ARAMARK's policy requires full payment (100%) 30 days in advance of your event(s). If payment is received less than (5) business days prior to the first scheduled service, certified funds or credit card payment will be required. If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate on-site orders. On-site orders/re-orders will not be accepted without prior established credit or credit card on file.

Taxes & Administrative Fee

- A 10% late fee will be assessed for orders received less than 30 business days prior to the first scheduled service.
- All food and beverage items are subject to a 24% administrative fee and applicable sales tax, currently at 7.0%. In Florida, the administrative fee is subject to applicable sales tax.
- Labor fees are subject to applicable sales tax, currently at 7.0%.
- A minimum guarantee of 50 people for all meal functions- Plated or Buffet is required. If the guarantee is less than 50 people, a \$125.00 fee plus tax, will be applied.

Note:

(++) Indicates the services are subject to an administrative fee and sales tax.

(+) Indicates the services are subject to sales tax only.

*The administrative fee and sales tax are subject to change without notice.

- Tax exempt certificates (issued by the State of Florida) must be on file 45 days prior to first scheduled service.

Additional Services

CHINA SERVICE

All seated meal functions (breakfast, lunch and dinner) and full buffet meals (breakfast, lunch and dinner) in meeting rooms and ballrooms are served with china and glassware, unless otherwise specified by the Customer. Continental Breakfast, coffee services, exhibitor hospitality catering and meal functions held in the Exhibit Halls, Pre-function spaces and Riverwalk are routinely accompanied by high-grade disposable service-ware. If china service is desired on these functions a china charge will apply. The china charge is \$2.50 per person plus tax.

LINEN RENTAL

All tables for plated and full china buffet meal functions are dressed with mid-length white linen and napkins. Breaks, roll-in services, and receptions are not considered as full meal functions and tables will not be dressed complimentary for these events. Additional tablecloths for meeting room sets may be requested for \$7.50++ per tablecloth. Your Catering Sales Professional will be able to assist with any custom linen and décor details at additional charges.

90 x 90 (white) for ovals of 10 - \$7.50++/ea
(linen is included for plated or buffet meal functions, (1) cloth per 10 guests)

54 x 120 (white) for classroom tables - \$7.50++/ea

WATER SERVICE - PODIUMS & HEAD TABLES

ARAMARK provides complimentary water service for each meeting room (up to a maximum of 4 sessions per day per meeting room) for service to podiums and head tables. Additional water service and refreshes are also available through ARAMARK for an additional charge of \$3.50++ per bottle of water. Please see your ARAMARK Catering Sales Professional for any additional water services.

SPRING WATER DISPENSER

\$100 - Per dispenser for initial set (includes two 5 gallon spring water tanks)

\$35 - Rental fee per dispenser per each additional day

\$30 - Per 5 gallons for additional Spring Water jug

EXECUTIVE SETS

\$7.50pp++ - Includes (1) Bottle of water, mints, pad and pen

\$3.50pp++ - Pads and pens

Cafes, Concessions and Restaurants

Great culinary concepts extend beyond the boundaries of imaginative banquet fare. Your ARAMARK sales professional will discuss how best to use our convention cafes and restaurants to serve event exhibitors and attendees. Please review all exhibit floor plans, with your ARAMARK sales professional to ensure adequate foodservice areas.

PERMANENT FOOD AND BEVERAGE LOCATION

ARAMARK reserves the right to open and close cafes and restaurants based on show demand and in consultation with show management. To open additional locations beyond the ARAMARK recommendation the following charges based on cash sales will apply:

If cash sales per four-hour period total \$1,500.00 or more per location, the minimum set-up fee of \$750.00 per four-hour period, per location will be waived.

PORTABLE FOOD AND BEVERAGE LOCATION

In some cases, a Portable Food and Beverage Location rather than one of our permanent cafes or restaurant locations will be requested or deemed necessary. If the Customer chooses a portable food and beverage location, the following charges based on cash sales will apply:

If cash sales per four-hour period total \$1,500.00 or more per location, the minimum set-up fee of \$1,000.00 per four-hour period, per location will be waived.

F&B Exclusivity & Sampling

EXCLUSIVITY

All food, beverages, cafes and restaurants on the premises are operated and controlled **exclusively** by Tampa Convention Center's in-house food and beverage provider, ARAMARK. Arrangements for all catered functions must be made through ARAMARK's sales office. Outside food or beverage will not be allowed on premises.

SAMPLING GUIDELINES

Exhibitor's request for any sampling or distribution of food or beverage products must be indigenous to the specific exhibiting booth and show, and submitted in writing to Show Management.

Show Management/Licensee is required to compile all of the exhibitors' requests for sampling privileges and will send one letter to Robert Rose, Director of the Tampa Convention Center for approval **45 days** prior to the event for approval. Specific information regarding the types of products intended to be sampled and why this is critical to their exhibit booth should be stated in the letter along with portion size to be sampled using the sampling guidelines below.

The TCC Director and ARAMARK reserve the right to make alternate arrangements or may deny requests if deemed appropriate to do so.

Sampling portions should not exceed:

Food	2 ounces
Wine	2 ounces
Beverages	2 ounces
Beer	2 ounces
Liquor	1/2 ounce

Date	Sample Letter
Mr. Robert Rose Tampa Convention Center 333 South Franklin Street Tampa, FL 33602	
Dear Mr. Rose:	
On the behalf of ACME Company, I am requesting a Temporary Convention Permit authorizing the distribution of alcoholic samples during our show on December 1, 2003 in the East Hall of the Tampa Convention Center. We will be sampling beer and wine at this event. This annual event exposes all our customers to this Holiday Season's specialty packaging and new release products.	
We are aware of and recognize the sample size regulations and will adhere to all guidelines presented by the convention center. We therefore request the Tampa Convention Center to secure a Temporary Convention Permit from the State of Florida.	
Sincerely, John Doe	

ALCHOLIC BEVERAGE SAMPLING

Show Management must have alcohol-sampling request in writing at least 45 days in advance to Robert Rose, Director of the Tampa Convention Center. Once approved by TCC and ARAMARK, the center will request a Temporary Convention Permit from the State of Florida. See sample letter above. Alcoholic beverages are not permitted to leave TCC property. An ARAMARK TIPS certified Bartender is required at standard Bartender rates.

Additional Information

MENU PROPOSALS

Our Catering Sales Professionals are often asked to design menu proposals to meet specific customer requirements. Accompanying these proposals, which consider expected attendance at these events, are menu planning documents and pricing evaluations. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change. Special order items are non refundable and quantities must be guaranteed at the time the proposal is issued. Special order items are not subject to final guarantee guidelines. Pricing for custom menu proposals is valid for no more than 30 days after the proposal is submitted to the customer. Written confirmation of acceptance will be required prior to expiration of 30 day period in order to lock in proposed pricing.

FLOOR PLANS CATERING FUNCTIONS

Your Catering Sales Professional, in conjunction with the Tampa Convention Center Event Coordinator, will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered. Both parties will make appropriate recommendations to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the Customer and the ARAMARK Catering Sales Professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guest's view. The costs for this additional equipment, which may be provided by the customer's decorating company or through ARAMARK, will be the responsibility of the Customer.

Additionally, as safety is always important, ARAMARK reserves the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house service areas. This also includes breakdown areas and front of house service aisles. These details will be reviewed with our facility and customers prior to developing final floor plans.



Tampa Convention Center

Catering Menus

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Continental

All continentals include an assortment of fresh chilled fruit juice and coffee service.

THE CONTINENTAL

Assorted Muffins, Bagels and Danish

Served with Butter, Assorted Fruit Preserves, and Cream Cheese

THE EXECUTIVE CONTINENTAL

Display of Fresh Fruit and Seasonal Berries

Assorted Bagels, Danish and Breakfast Breads

Served with Sweet Butter, Assorted Fruit Preserves and Cream Cheese

Assorted Fruit Yogurt and Granola

THE HEALTHY MORNING

Fresh Cut Fruit

Hard Boiled Eggs

Fruit & Nut Breads Served with Butter & Margarine

Assorted Dry Cereals with Milk

Assorted Fruit Yogurt and Granola

*All prices are subject to 24% surcharge and 7% sales tax.

* Parties 50 and under will incur an additional billed labor fee of \$125.

* As of 9/1/2011 - Menus and prices subject to change.

Full Day Break Package

3 Breaks . . . 1 Package Price

CONTINENTAL BREAKFAST

Assortment of Fresh Chilled Fruit Juice

Coffee Service

Fresh Sliced Fruit

Assorted Muffins, Danish and Bagels

Served with Sweet Butter, Assorted Fruit Preserves and Cream Cheese

*Break for ½ Hour

MID MORNING BREAK

Refresh Regular and Decaffeinated Coffees, Hot Tea

Sodas & Bottled Waters

*Break for ½ Hour

AFTERNOON BREAK

Cheese Tray with Fruit Garnish and Assorted Crackers

Fresh Baked Cookies and Brownies

Assorted Sodas

Bottled Spring Water

*Break for ½ Hour

* All prices are subject to 24% surcharge and 7% sales tax.
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A la Carte Items

BEVERAGES

- Regular and Decaffeinated Coffee (gallon)
- Specialty Hot Tea (gallon)
- Florida Orange, Grapefruit Juice (gallon)
- Cranberry, Apple, Tomato Juice (gallon)
- Assorted Bottled Juices (each)
- Assorted Soft Drinks (each)
- Bottled Water (each)
- Sparkling Water (each)
- Iced Tea, Fruit Punch and Lemonade (gallon)
- Whole, Skim and Low Fat Milk (pint)

BAKERIES

- Fresh Baked Cookies, Brownies or Dessert Bars (dozen)
- Fresh Baked Temptations (assorted breads, pastries and croissants) (dozen)
- Assorted Bagels with Cream Cheese (dozen)
- Assorted Muffins or Fresh Baked Pastries (dozen)
- Egg & Cheese Sandwiches (dozen)

ASSORTED SNACKS

- Granola Bars (dozen)
- Bags of Chips, Pretzels and Popcorn (each)
- Soft Pretzels with Spicy Mustard (dozen)
- Tortilla Chips with Salsa (person)
- Potato Chips with Onion Dip (per person)
- Dry Snack Mix (per person)
- Mixed Fancy Nuts (pound)
- Assorted Ice Cream Novelties (each)
- Sliced Seasonal Fresh Fruit (per person)
- Whole Fruit (piece)
- Assorted Fruit Yogurt (each)

* All prices are subject to 24% surcharge and 7% sales tax.

* Parties 50 and under will incur an additional billed labor fee of \$125.

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Coffee Break Packages

All Coffee Breaks include assorted soft drinks, bottled spring water, and coffee service.

PIRATE'S CHEST

Assorted Ice Cream Novelties

SALTY & SWEET

Chocolate Covered Pretzels, Chocolate Brownies

Mixed Nuts & Bags of Assorted Chips

TRAIL MIX BREAK

Make your own trail mix from:

Banana Chips, Pineapple Wheels, Yogurt Covered Raisins,

Dried Fruits, Spicy Peanuts, Pretzel Sticks, Sunflower Seeds

And Whole Fresh Fruit

THE DEVIL RAY

Soft Pretzels with Spicy Mustard

Popcorn, Potato Chips, and Corn Chips

PICNIC BASKET

Seasonal Sliced Fruit and Domestic Cheese Trays

With Assorted Crackers

* All prices are subject to 24% administrative fee and 7% sales tax.

* Parties 50 and under will incur an additional billed labor fee of \$125.

* As of 9/1/2011 - Menus and prices subject to change.

Plated Breakfasts

All plated breakfasts are served with a basket of assorted bakeries, fresh squeezed Florida orange juice, and coffee service. Linens are included for ovals of ten.

THE EYE OPENER

House Specialty

Our Famous Hash Brown Quiche

With Broccoli, Ham, Mushrooms and Onions Laced with a Rich Velvety Mornay Sauce

Served with Bacon or Sausage & Breakfast Potatoes

EGGS BENEDICT

Traditional Preparation

With Shaved Ham on a Toasted English Muffin

Topped with Poached Eggs & Hollandaise Sauce

Served with Breakfast Potatoes

AMERICAN BREAKFAST

Fresh Scrambled Eggs

With Bacon or Sausage served alongside Home Style Potatoes

BREAKFAST ENHANCEMENTS

- ◆ Fresh Fruit Cup
- ◆ Turkey, Sausage or Bacon
- ◆ Egg Beaters

*All prices are subject to 24% administrative fee and 7% sales tax.
* Parties 50 and under will incur an additional Service charge of \$125.
* As of 9/1/2011 - Menus and prices subject to change.

Breakfast Buffets

All breakfast buffets are served with assorted bakeries, fresh sliced fruit, an assortment of fresh chilled fruit juice and coffee service. Linens are included for ovals of ten.

YBOR CITY BREAKFAST BUFFET

Assorted Muffins, Danish and Bagels

Served with Butter, Fruit Preserves and Cream Cheese

Scrambled Eggs

Link Sausage, Crisp Bacon or Ham Steak (select two)

Breakfast Potatoes

Cheese Blintzes or French Toast (select one)

Strawberry Sauce, Maple Syrup and Whipped Cream

CHANNELSIDE BREAKFAST BUFFET

Assorted Muffins, Danish and Bagels

Served with Butter, Fruit Preserves and Cream Cheese

Scrambled Eggs

Crispy Bacon & Sausage Patties

Breakfast Potatoes

ENHANCEMENTS

- ◆ Omelet Station
- ◆ Waffles (allow extra time)
- ◆ Cereal with Milk
- ◆ Cereal with Bananas
- ◆ Oatmeal
- ◆ Turkey Sausage or Bacon
- ◆ Crepes
- ◆ Yogurt with Granola
- ◆ Fresh Warm Scones
- ◆ Egg Beaters
- ◆ Hard Boiled Eggs

*Chef fee is \$150 - for 2 Hours

We recommend (1) Chef per 100 Guests

*All prices are subject to 24% administrative fee and 7% sales tax.
* Parties 50 and under will incur an additional Service charge of \$125.
* As of 9/1/2011 - Menus and prices subject to change.

Lunch Entrées

Lunch entrées are accompanied by your choice of our house or Caesar salad and house desserts, Chef's selection of seasonal vegetables, rolls, butter, iced water, iced tea with lemon, and coffee service. Linens are included for ovals of ten.

GRILLED CAPRESE CHICKEN

Marinated Chicken Breast, Seared and Topped with Fresh Roma Tomatoes, Basil and Mozzarella Cheese topped with Pink Vodka Sauce.

Served with Roasted Potatoes

Served with Apple Crumb Pie

SESAME GINGER CHICKEN

Sesame Ginger Marinated Chicken Breast topped with Mandarin Pineapple Relish and Toasted Coconut

Served with Basmati Rice and Pacific Rim Style Vegetables

Served with Chocolate Cake

YBOR CITY MOJO PORK LOIN

Sour Orange and Garlic Marinated Pork Loin Roasted with Cumin Demi-Glaze

Served with Yellow Rice and Black Bean Corn Relish

Served with Key Lime Pie

MUSTARD AND HERB CRUSTED NEW YORK STRIP

English Cut Sirloin, Port Wine Demi-Glaze

Garlic Mashed Potatoes

Served with Cheesecake

*All prices are subject to 24% surcharge and 7% sales tax.

* Parties 50 and under will incur an additional billed labor fee of \$125.

* As of 9/1/2011 - Menus and prices subject to change.

Chilled Lunch Entrées

Chilled Luncheon entrées are accompanied by your choice of house dessert, rolls, butter, iced tea with lemon, iced water and coffee service. Linens are included for ovals of ten.

CAESAR SALAD

Grilled Chicken or Blackened Prawns

Over Romaine Leaves, Topped with Cherry Tomatoes, Garlic Croutons and Parmesan Cheese

Finished with Traditional Creamy Caesar Dressing

Served with Fresh Cheesecake garnished with Berries

Chicken

Blackened Prawns

SLICED MARINATED FLANK STEAK SALAD

Sliced Flank Steak Fanned Over a Bed of Wild Greens

Served with Tomatoes, Crumbled Bleu Cheese, and Caramelized Onions

Finished with a Honey Horseradish Dressing

Served with Carrot Cake

CHICKEN ORZO

Marinated Chicken Breast atop

Roasted Vegetables and Rotini Pasta Salad

Garnished with Asparagus

Topped with Herb Vinaigrette Dressing

Served with Chocolate Layer Cake

*All prices are subject to 24% administrative fee and 7% sales tax.
* Parties 50 and under will incur an additional billed labor fee of \$125.
* As of 9/1/2011 - Menus and prices subject to change.

Lunch Buffets

Lunch Buffets include appropriate condiments, iced tea with lemon, iced water and coffee service. Linens are included for ovals of ten.

THE CUTTING BOARD

A Display of Sliced Roast Beef, Ham, Turkey

Cheddar and Swiss Cheeses

A Basket of Assorted Fresh Breads,

Mediterranean Pasta Salad and Potato Chips

Relish Platter

Freshly Baked Cookies and Brownies

THE CUBAN CONNECTION

Gasparilla Pasta Salad with Cumin Vinaigrette

Layered Cuban Ensalada

Black Beans, Bacon, Corn, Tomatoes, and Jalapeños, Tortilla Chips with Mango Vinaigrette

Mojo Sour Orange Pork

Chicken Annatto

Rice

Black Beans

Fried Plantains

Coconut Bread Pudding

* All prices are subject to 24% administrative fee and 7% sales tax.
* Parties 50 and under will incur an additional billed labor fee of \$125.
* As of 9/1/2011 - Menus and prices subject to change.

Lunch Buffets (cont.)

BACKYARD BARBECUE BUFFET

Our Specialty Tropical Cole Slaw
Three Potato Salad
Grilled Vegetables
Tri-Bean Bake
Barbecue Beef or Pulled Pork (please select one)
Chipotle Barbecue Chicken Quarters
Corn Muffins
Apple or Peach Cobbler (please select one)
Assorted Fresh Baked Cookies

TOUR OF ITALY

Caesar Salad
Hearts of Romaine Lettuce Topped with Parmesan and Romano Cheeses, Croutons and Diced Red Peppers Served with Creamy Caesar Dressing
Bocconcini Salad
Fresh Mozzarella tossed with Seasonal Tomatoes, Red Onions, Basil and Balsamic Vinaigrette
Pesto Pasta with Chicken
Julienne Chicken tossed with Bowtie Pasta and a Creamy Pesto Sauce Garnished with Black Olives and Sun Dried Tomatoes
Choice of Meat or Vegetable Lasagna
Accompanied by Parmesan Cheese, Red Pepper Flakes and Garlic Bread Sticks
Cannolis & Bread Pudding

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Lunch Buffets (cont.)

ASIAN BUFFET

Oriental Cabbage Salad
Chopped Cabbage, Water Chestnuts and Celery Tossed with Crispy Noodles and Topped with Sunflower Seeds

Mandarin Orange Salad
Sliced Lettuce Topped with Mandarin Oranges, Almonds and Scallions served with Asian Vinaigrette

Chicken Stir-fry

Spicy Beef and Broccoli

White Rice

Almond Cookies & Coconut Macaroons

TRADITIONAL BUFFET

Garden Salad
Mixed Greens, Cucumbers, Tomatoes, Carrots served with Herb Vinaigrette and Ranch Dressing

Spinach Salad
Fresh Spinach, Cranberries, Walnuts and Feta Cheese served with Balsamic Dressing

Herb Crusted Roasted Chicken Quarters

Baked Tilapia
with Lemon Butter Sauce

Roasted New Potatoes

Fresh Steamed Vegetables

Apple Crisp

* All prices are subject to 24% administrative fee and 7% sales tax.
* Parties 50 and under will incur an additional billed labor fee of \$125.
* As of 9/1/2011 - Menus and prices subject to change.

Box Lunches

All boxed lunches are served with choice of Sandwich, Chefs Choice of Salad, Chips, Cookie, Apple, Soda or Bottled Water.

CHOICE OF DELI SANDWICHES

On Fresh Baked Ciabatta or Baguette with Lettuce & Tomato

Sliced Roast Beef & Cheddar

Sliced Turkey & Swiss

Sliced Ham & American

Grilled Marinated Seasonal Vegetables Tossed with Balsamic Vinaigrette

Hummus and Shredded Carrots

UPGRADED SANDWICH OPTIONS

Dill Chicken Salad with Sun Dried Cranberries and Toasted Pine Nuts
Served on Ciabatta

Sliced Turkey & Pepper Jack Cheese Topped with Lettuce, Tomato and Dijonnaise
Served on Ciabatta

Sliced Roast Beef with Baby Spinach Topped with Creamed Horseradish Spread
Served on a Baguette

Roasted Eggplant, Yellow Squash and Zucchini Topped with Sliced Tomato & Basil Pesto
Served on Ciabatta

Buffalo Mozzarella with Arugula and Sliced Tomatoes
Served on a Baguette

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* Parties 50 and under will incur an additional billed labor fee of \$125.
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Dinner Entrées

Dinner entrées are accompanied by your choice of a Field Green Salad or our Traditional Caesar Salad, Chef's selection of seasonal vegetables, rolls, butter, iced water, iced tea with lemon, and coffee service. Linens are included for ovals of 10.

Almond Chicken

Chicken Breast over Apple Calvados Glace and Cranberries

Mashed Potatoes and Chefs Choice of Vegetable

Served with Apple Crumb Pie

CHICKEN YBOR

Stuffed Breast of Chicken with Spinach, Pine Nuts, Feta Cheese and Sun Dried Tomatoes with Red Chili Cream Sauce served over Spanish Style Rice with Beans

Served with Layered Chocolate Cake

HERB CRUSTED NEW YORK STRIP

English Cut Sirloin, Port Wine Demi Glaze with Garlic Mashed Potatoes

Served with Traditional Carrot Cake

CRAB CAKES

Golden Brown Crab Cakes

With Chipotle Remoulade Sauce served with Roasted Fingerling Potatoes

Florida's own Key Lime Pie

* All prices are subject to 24% administrative fee and 7% sales tax.

* Parties 50 and under will incur an additional billed labor fee charge of \$125.

* As of 9/1/2011 - Menus and prices subject to change.

Dinner Buffets

Dinner buffets include appropriate condiments, iced tea with lemon, iced water and coffee service. Linens are included for ovals of ten.

TOUR OF ITALY

Caesar Salad

Hearts of Romaine Lettuce Topped with Parmesan and Romano Cheeses, Croutons and Diced Red Peppers Served with Creamy Caesar Dressing

Bocconcini Salad

Fresh Mozzarella tossed with Seasonal Tomatoes, Red Onions, Basil and Balsamic Vinaigrette

Pesto Pasta with Chicken

Julienne Chicken tossed with Bowtie Pasta and a Creamy Pesto Sauce Garnished with Black Olives and Sun Dried Tomatoes

Choice of Meat or Vegetable Lasagna

Accompanied by Parmesan Cheese, Red Pepper Flakes and Garlic Bread Sticks

Cannolis & Bread Pudding

TRADITIONAL BUFFET

Garden Salad

Mixed Greens, Cucumbers, Tomatoes, Carrots served with Herb Vinaigrette and Ranch Dressing

Spinach Salad

Fresh Spinach, Cranberries, Walnuts and Feta Cheese served with Balsamic Dressing

Herb Crusted Roasted Chicken quarters

Baked Tilapia

with Lemon Butter Sauce

Roasted New Potatoes

Fresh Steamed Vegetables

Apple Crisp

- * All prices are subject to 24% administrative fee and 7% sales tax.
- * Parties 50 and under will incur an additional Service charge of \$125.
- * As of 9/1/2011 - Menus and prices subject to change.

Reception Displays

BRUSCHETTA DISPLAY

Build Your Own Bruschetta with Traditional Tomato & Basil, Wild Mushrooms and Tapenade served with Garlic Crostini

BAKED BRIE EN CROUTE WHEEL

Topped with Scalloped Apples and Almond Paste, Accompanied by Raspberry Coulis, Grapes and Seasonal Berries with Assorted Crackers

CHEFS SEAFOOD DISPLAY

Includes Feathered Salmon, Smoked Trout and Assorted Shellfish, Baskets of Toasted Bagel Chips & Appropriate Condiments

CHEESE DISPLAY

International and Domestic Cheeses: Brie, Boursin, Gorgonzola, Cheddar, Swiss, Dill Havarti served with Assorted Crackers

CLASSIC SHRIMP COCKTAIL (3-22-25)

Includes Lemons, Cocktail Sauce, Remoulade and Assorted Crackers

CRUDITE FROM THE FARMERS MARKET

Chefs Choice of Seasonal Vegetables served with Assorted Dips

- * All prices are subject to 24% administrative fee and 7% sales tax.
- * Parties 50 and under will incur an additional billed labor fee of \$125.
- * As of 9/1/2011 - Menus and prices subject to change.

Reception Displays (cont.)

FLORIDA SUNBURST

Sliced Seasonal Fruits & Berries

FRUIT & CHEESE DISPLAY

Sliced Domestic and Imported Cheeses served Alongside Seasonal Fruit. Accompanied by Assorted Crackers

HUMMUS AND PITA

Three Varieties of Hummus served with Garlic & Cheese Pita Chips and Pita Bread

MARINATED GRILLED VEGETABLES

Laced with Balsamic Glaze and Extra Virgin Olive Oil served with Assorted Crackers

TASTE OF TUSCANY

Thinly Sliced Italian Meats, Assorted Cheese, Grilled Assorted Vegetables and Herb Vinaigrette served with Focaccia Fingers

- * All prices are subject to 24% administrative fee and 7% sales tax.
- * Parties 50 and under will incur an additional billed labor fee of \$125.
- * As of 9/1/2011 - Menus and prices subject to change.

Hors d'oeuvres

HOT HOURS D' OEUVRES

Beef Empanadas with Salsa
Beef Satay with Spicy Szechuan Sauce
Cheese Quesadilla
Chicken Satay with Spicy Peanut Sauce
Vegetable Spring Rolls with Sweet and Sour Sauce
Coconut Shrimp with Raspberry Sauce
Fried Chicken Fingers with Honey Mustard Sauce
Crab Cake with Remoulade Sauce
Steamed Pot Stickers with Soy Sauce
Seared Cuban Lamb Chops with Floridian Orange Glaze
Spinach and Cheese Stuffed Mushroom
Tropical Jerk Chicken Wings
Grilled Vegetable Skewers
Beef Sliders with Caramelized Onions and Housemade Slider Sauce

COLD HOURS D' OEUVRES

Cucumber with Crab Meat
Jumbo Shrimp Cocktail
Lobster Medallion Crostini
Seared Ahi Tuna with Wasabi Aioli on Wonton Crisp
Tenderloin Crostini with Mustard Sauce
Tomato and Basil Crostini with Balsamic Glaze
Tropical Fruit Skewers

*Passer fee is \$150- for 2 Hours

We recommend (1) Passer per 100 Guests

* All prices are subject to 24% administrative fee and 7% sales tax.
* Parties 50 and under will incur an additional billed labor fee of \$125.
* As of 9/1/2011 - Menus and prices subject to change.

Reception Stations

LITTLE ITALY

Select two pastas and two sauces from the selections below:

Pasta made to order:

Penne, Bowtie or Tri-colored Tortellini

Meat or Vegetable Marinara, Alfredo or Pesto Cream Sauce

Served with Fresh Grated Romano Cheese, Crushed Red Pepper Flakes and Bread Sticks

*Chef Required

FAJITA STATION

Sautéed Chicken and Beef Fajitas

Topped with Peppers and Onions

Flour Tortillas, Shredded Lettuce, Shredded Cheddar Cheese, Sour Cream,

Guacamole, Jalapeños and Salsa

*Chef Required

THE ORIENT EXPRESS

Assorted Dim Sum: Includes Pan Fried Pot Stickers, Pork Shumai and Fried Spring Rolls

Sweet and Sour Sauce, Hot Chinese Mustard, Red Chile Oil and Soy Dipping Sauces

Fortune Cookies and Chopsticks

3 pieces, per person, per final guarantee

*Chef Required

*Chef fee is \$150- for 2 Hours

We recommend (1) Chef per 100 Guests

* All prices are subject to 24% administrative fee and 7% sales tax.

* Parties 50 and under will incur an additional billed labor fee of \$125.

* As of 9/1/2011 - Menus and prices subject to change.

The Butcher's Block

All carving stations include assorted split rolls and appropriate condiments.

(Chef required; \$150.00+ per two hour shift)

HERB CRUSTED STEAMSHIP OF BEEF

With Horseradish Sauce and Whole Grain Mustard

(Serves 150 people)

MUSTARD RUBBED BARON OF BEEF

With Horseradish Sauce and Whole Grain Mustard

(Serves 80 people)

BLACKENED WHOLE BEEF TENDERLOIN

With Cajun Aioli and Spicy Horseradish Cream Sauce

(Serves 20 people)

CIDER BAKED BONELESS HAM

With Maple Mustard and Pineapple Mayonnaise

(Serves 60 people)

ROASTED TURKEY BREAST

With Cranberry Orange Relish

(Serves 30 people)

* All prices are subject to 24% administrative fee and 7% sales tax.
* Parties 50 and under will incur an additional billed labor fee of \$125.
* As of 9/1/2011 - Menus and prices subject to change.

Beverages

ARAMARK is pleased to offer the following premium beverages for your guests' enjoyment.

SPIRITS

Jack Daniel's, Crown Royal, Chivas Regal Scotch, Tanqueray, Smirnoff, Jose Cuervo Gold, Bacardi Light (*brands subject to change*)

DOMESTIC AND IMPORTED BEER

Miller Lite, Budweiser, Heineken, Corona (*brands subject to change*)

CASH BAR

Mixed Drinks
Domestic Beer
Imported Beer
Wine by the Glass
Soft Drinks
Bottled Water

HOSTED / OPEN BAR

One Hour
Additional Hours

Drink Tickets may be pre purchased and are valid for any beverage not including Specialty Drinks. For Billing on Consumption, add \$1.00++ per ticket.

Please ask your Catering Sales Professional to tailor a beverage menu for your specific event. Alcohol service is restricted to a maximum of 5 hours of service per event.

**ARAMARK personnel must dispense all alcoholic beverages. Bartenders are staffed one per 100 guests. All cash bars require a separate cashier.

A \$150- fee per bartender will apply for the first two hours of service.

A \$50- per hour per bartender overtime charge will be applied after two hours of service.

A \$100- fee per cashier will apply for the first two hours of service.

A \$35- per hour per cashier overtime charge will be applied after two hours of service.

Any events where there are bars with no food the following policy applies: A \$125- fee per Wait Staff will apply for the first two hours of service for all Bar ONLY events. A \$50- per hour per Wait Staff person overtime charge will be applied after two hours of service. These events are staffed one Wait Staff per 100 guests.

ARAMARK standard Alcohol Service includes high-grade disposable service-ware. If china service is desired on these functions a china charge will apply. The china charge is \$2.50 per person plus tax.

* All prices are subject to 24% administrative fee and 7% sales tax.

* As of 9/1/2011 - Menus and prices subject to change.