Welcome

2015

Exhibitor Hospitality Menu

Los Angeles Convention Center
1201 S. Figueroa Street
Los Angeles, CA 90015
213-765-4480
213-765-4476 fax

Levy Restaurants
Los Angeles Convention Center
Food Services

Levy Restaurants is thrilled to have you as an exhibitor at the Los Angeles Convention Center. It is our hope that we will meet and exceed your expectations of your food services.

When making your plans for the show floor, please remember that we are the exclusive food and beverage provider, therefore any food and beverage sampling and giveaways require written authorization from a Catering Sales Manager.

Thank you in advance.

Please take a moment to read the follow notes:

- Make sure to get your orders in 3 weeks before the event, as a 10% late fee applies to all orders received after this time. Also, some items may not be available once on-site during the show.

- This is the Exhibitor Catering Menu. A separate menu is available upon request for more extensive catering services or once you arrive on site.

- Payment via check needs to be received 14 days prior to start of service. Payment via credit card may be received 7 days prior to start of service. A credit card must be on file for any on-site orders.

- Don’t forget the details! If you are ordering catering in a booth or on the show floor, you are responsible for providing:
  - Electricity for water coolers, coffee kits, ice cream carts, ovens, etc.
  - Tables for catering services, this includes buffet tables and rounds for seating.
  - Scullery Area, some services required a “behind the scenes” area for dishing, serving, clearing and storage. A Catering Sales Manager will discuss effective solutions (such as pipe and drape) which are available to you through your show decorator.

Please note all prices are based on a “drop-off, biodegradable & compostable” service, and are exclusive of service charge, administrative fee and sales tax.

Levy Restaurants
Made to Order Mornings

Traditional Continental Breakfast
Orange and cranberry juices, a selection of seasonal fruits and berries, breakfast breads and muffin tops, sweet butter and fresh fruit preserves. Coffee and an assortment of hot teas.
17.00 per person (minimum order of 12 persons)

Lighter Side of L.A.
Orange and cranberry juice, house made granola with dried fruits and low fat Greek yogurt, Chef’s selection of bakery fresh muffin tops, sweet butter and fruit preserves. Coffee and an assortment of hot teas.
19.00 per person (minimum order of 12 persons)

Morning Commute
Seasonal fruits and berries, scrambled eggs, breakfast sausage, bacon strips, breakfast potatoes, selection of bakery fresh muffin tops, flaky butter and chocolate croissants served with sweet butter and fruit preserves. Coffee and an assortment of hot teas.
28.00 per person (minimum order of 12 persons)

Taste of L.A. Breakfast Burrito
Filled with farm fresh scrambled eggs, pico de gallo, cheddar cheese, breakfast potatoes and your choice of bacon, sausage or chorizo.
7.00 per person (minimum order of 12 persons)

Breakfast Enhancements
(minimum order of 12 per item)

Fresh Baked Breakfast Pastries
Assorted breakfast pastries, scones
Sweet butter and fruit preserves
40.00 per dozen

Cold Cereals & Milk
Served with 2% Milk
6.00 per person
(minimum order of 12 per item)

Assorted Bagels & Cream Cheese
Cream cheese, sweet butter and Fruit preserves
42.00 per dozen

Individual Fruit Flavored Yogurt
Assorted Flavors
4.00 each
(minimum order of 12 per item)

Assorted Doughnuts
36.00 per dozen

Whole Fresh Fruit
3.00 each
Beverage Service

**Hot**
- Gourmet Regular or Decaf Coffee: $65.00/gallon
- Gourmet Hot Tea (includes tea bags): $55.00/gallon

**Cold**
- Fresh Orange Juice: $55.00/gallon
- Lemonade or Fruit Punch: $40.00/gallon
- Assorted Bottled Juices: $4.00 each
- Milk (½ pint, whole, nonfat & chocolate): $3.00 each
- Assorted Soft Drinks: $4.00 each
- Lipton Iced Tea: $4.00 each
- Bottled Water (16 oz.): $4.00 each
- Sparkling Water: $4.00 each
- Arrowhead 5-Gallon Water Jug: $45.00 each
- Electric Water Cooler: $35.00/day
  (Requires 110 volt, 20 amp electrical. Exhibitor to provide)

**Sweet and Savory**
- Fresh baked cookies: $36.00/dz
- Chocolate fudge brownies: $40.00/dz
- Gourmet dessert bars: $40.00/dz
- Assorted Doughnuts: $36.00/dz
- Novelty Ice Cream Bars: $48.00/dz
- Jolly Rancher Candies: $18.00/bag
- Hershey’s Kisses or Minis: $18.00/bag
- Homemade kettle chips: $60.00/lb.
- Roasted garlic parmesan dip
- Tortilla chips & salsa Fresca: $60.00/lb.
- Deluxe mixed nuts: $30.00/lb.
- Levy snack mix: $20.00/lb.

* Savory items (serve 12)
Lunch with Personality

Mini Sandwich Platter
An assortment of freshly made sandwiches including roasted turkey, honey ham, roast beef and grilled vegetables served with wholegrain mustard and savory aioli. 144.00 (serves 12)

Mini Tuscan Sandwiches
Freshly made sandwiches on focaccia bread including roast sirloin of beef, grilled chicken and roasted vegetables with sweet onion jam, roasted red peppers, and spinach with herb aioli. 175.00 (serves 12)

Wrap Platter
Turkey, ham and roast beef with cheddar on spinach and herb tortilla wraps. 140.00 (serves 12)

Complete your order..
Choose a platter from above and then add (1) enhancement and (1) sweet ending!

Enhancements
Southern coleslaw
Kettle style chips
Classic potato salad
Pesto pasta salad
California mixed greens

Sweet Endings
Fudge Brownies
Assorted Cookies
Fruit Salad
Berry Cobbler
Gourmet Dessert Bars

ADD 98.00 to price of platter (serves 12)
Boxed Lunches
(Minimum order of 12 boxed lunches per selection)

Each boxed lunch includes whole fruit, pasta salad, bag of kettle style chips, fresh baked cookie and a bottle of water.

Select (1) Sandwich
- Smoked turkey on wheat bread with bacon, tomato, lettuce and herb aioli
- Roast sirloin of beef on focaccia with tomatoes, sweet onion jam and Boursin cheese
- Chicken tarragon salad on a roll with lettuce, tomato, lemon aioli
- Grilled chicken on focaccia with spinach, her aioli and Provolone cheese
- Ham and Swiss cheese on pretzel bread with grain mustard
- “ZLT” flatbread sandwich, grilled zucchini, tomatoes, jalapeño Jack cheese and sundried tomato pesto

25.00 each

Bistro Boxes
(Minimum order of 12 bistro boxes per selection)

- Artisan cheese, gourmet crackers, dried fruit, roasted almonds and apple slices
- Seasonal vegetable crudité with roasted pepper hummus, sea salted edamame and pita chips
- Fresh mozzarella and vine ripe tomato with balsamic, roasted red bell pepper, Kalamata olives, pickled carrot, onion and cauliflower served with basil pesto
- Dry aged salami, prosciutto, coppa ham, ages provolone, cherry peppers, grilled focaccia and sun dried tomato oil

27.00 each
Receptions Reinvented
(Serves 12 guests)

Platters

Garden Fresh Vegetables
Chef’s colorful selection of the freshest market vegetables served with buttermilk ranch dip, traditional hummus, crackers and breadsticks.
78.00 (serves 12)

Fresh Fruit
Seasonal local and tropical fresh fruits and berries served with vanilla yogurt dip.
78.00 (serves 12)

California Artisan Cheeseboard
Artisan selection of hand crafted cheeses accompanied by house made chutneys, honey, artisan breads and crackers
102.00 (serves 12)

Antipasti
Imported cured meats, cheeses, local seasonal vegetables, marinated olives served with a variety of flat breads, crostini’s and breadsticks
108.00 (serves 12)

Stations

Trio of Bruschetta D’ Parma
Tomato basil, Kalamata olives with goat cheese and roasted wild mushrooms with Gorgonzola served with toasted crostini
10.00 per person (minimum order of 25 guests)

Mediterranean Table
Hummus assortment – lemon-garlic, roasted red pepper basil, marinated feta cheese, lemon scented olives, babaganoush and tabbouleh, accompanied by toasted pita chips and flat breads
10.00 per person (minimum order of 25 guests)
### Chef’s Table Hot Lunch

30.00 per person

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<thead>
<tr>
<th><strong>Bienvenido Tuesday</strong></th>
<th><strong>Asian Sizzle Wednesday</strong></th>
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<tbody>
<tr>
<td>Tortilla Chips and Salsa Fresca</td>
<td>Chinois Salad</td>
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<tr>
<td>Roasted Corn Salad</td>
<td>Glass Noodle Salad</td>
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<tr>
<td>Carne Asada</td>
<td>Crispy Vegetable Spring Rolls</td>
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<tr>
<td>Mushroom and Spinach Quesadillas</td>
<td>Kung Pao Noodles with Chicken</td>
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<tr>
<td>Spanish Rice</td>
<td>Vegetable Fried Rice</td>
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<tr>
<td>Ranchero Beans</td>
<td>Beef and Broccoli</td>
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<tr>
<td>Corn and Flour Tortillas</td>
<td>Vegetable Stir Fry</td>
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<tr>
<td>Churros and Chocolate Sauce</td>
<td>Almond and Fortune Cookies</td>
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<tr>
<td>Paradise Ice Tea</td>
<td>Paradise Ice Tea</td>
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<tr>
<th><strong>Picnic Thursday</strong></th>
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<tr>
<td>Seasonal Fruit Salad</td>
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<tr>
<td>Roasted Gold Yukon Potato Salad</td>
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<tr>
<td>House Green Salad with Ranch</td>
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<tr>
<td>Fried Chicken</td>
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<tr>
<td>BBQ Pulled Pork</td>
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<tr>
<td>Grilled Vegetables</td>
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<tr>
<td>Assorted Rolls</td>
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<tr>
<td>Fresh Baked Cookies</td>
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<tr>
<td>Paradise Ice Tea</td>
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Show Stoppers

Please allow 3 weeks lead time for all specialty services.

**Two-Flavor Soft Serve Ice Cream Service (attendant included)**
- 3,000.00 per day (750 – 5 oz. servings)
- 4.00 per serving after 750
Choice of Flavors:
Chocolate, Vanilla & Strawberry
Choose four of the following toppings:
Granola, Peanuts, and Coconut Shaving, Carob Chips, Whipped Cream, Chocolate Fudge, M&M’s, Pecans or Cherries
*Specifications: 160 lbs; Requirements: Electrical and 5’ x 6’ operating space*
*Exhibitor to provide a single dedicated 208 volt, 30 amp circuit*

**Cappuccino Service (attendant included)**
- 2,500.00 per day (500 - 8 oz. servings)
- 4.50 per serving after 500
Espresso, Cappuccino, Mocha, Latte & Americano
*Specifications: 140 lbs; Requirements: Electrical and 5’ x 6’ operating space*
*Exhibitor to provide a two dedicated 110 volt, 20 amp circuit*

**Frozen Flavored Beverages (attendant included)**
- 2,500.00/day - 2 flavors (500 – 5 oz servings)
- 4.50 per serving after 500
*Specifications: 140 lbs*
*Requirements: Electrical and 5’ x 6’ operating space*
*Exhibitor to provide a single dedicated 115 volt, 20 amp for each machine, Each flavor requires one machine.*

**Single-Cup Gourmet Coffee Brewer**
Brew your favorite cup in seconds!
- 75.00 rental per day
- 60.00 per Box of 25 Cups (selections below)
*Regular Coffees: Breakfast Blend, or French Roast*
*Flavored Coffees: French Vanilla or Hazelnut*
*Decaffeinated Coffees: Breakfast Blend, or French Roast*
*Teas: Earl Grey or Green Tea*
*Exhibitor to provide: Each machine requires a single dedicated 110 volt, 20 amp circuit*

**Logo Sheet Cake**
- 300.00 Full Sheet (serves 90)
- 180.00 Half Sheet (serves 45)
- 200.00 Logo Artwork Set-up Fee, two-color artwork

*Prices are subject to change without notice*
Bar Selections

(150 per bartender labor fee will be applied to all bar services)

PRICE LIST – Cash and Hosted Bars
Includes disposable cups, napkins and mixers

- Deluxe Cocktails: $10.00
- Platinum Cocktails: $12.00
- House Wine – by the glass: $7.00
- Imported Beer: $8.00
- Angel City Kraft Beer: $8.00
- Domestic Beer: $7.00
- Bottled Water – still: $4.00
- Bottled Water – sparkling: $5.00
- Assorted soft drinks: $4.00

ADDITIONAL ITEMS

- Imported beer by the keg: $625.00
- Domestic beer by the keg: $450.00
- Sangria (3 gal container, 30-35 servings): $280.00
- Glassware upgrade – Rocks, martini, goblets, wine glasses: $3.00 per person

Bottled Water with Your Logo

Get your company’s name into everyone’s hands!
Your water will be on-site waiting for you. Avoid shipping and handling!

1 pallet: 1680 bottles or less: $4.00 each
2-3 pallets: 3360-5040 bottles: $3.50 each
4+ pallets: 6720+ bottles: $3.00 each

Please allow 3 weeks lead time for bottled water service.

** Your order, accompanied by camera-ready artwork, must be received by the Food and Beverage Department three weeks prior to your event to ensure on-time delivery. There is a $200.00 artwork fee (two-color logo). Price of artwork fee may vary depending on complexity of logo artwork. Price includes room temperature storage and delivery (max of 3 pallets per day) to your booth.

** Minimum order of 25 cases (600 bottles)

** If you are bringing in your own logo bottled water, please contact a sales representative to discuss waiver/corkage fees. Please remember that unauthorized bottled water is prohibited; unauthorized bottled water entry is subject to a fee; this policy is strictly enforced.
Plan with Ease..

The Levy Difference: Thousand Detail Dining
We believe that every occasion should be extraordinary. It’s all about the food and the thousands of details that surround it. Your dedicated catering sales manager will partner with you to shape an experience that stands out. Together we look forward to delivering the Levy Difference.

Guarantees
In order to provide the highest quality and service a guaranteed number of attendees / quantities of food is required. Please refer to your catering agreement for more details. If the guarantee is not received (7) business days prior to your event, Levy Restaurants will assume the number of persons / quantities specified on the original contracted event order is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual event attendance or consumption.

Labor Fees
Unless otherwise noted, all services are drop-off and do not include service staff to maintain and clean your exhibit booth until after the show has ended.
For a more personalized and dedicated service, consider adding attendants or for more substantial all-day services; a dedicated manager.

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<thead>
<tr>
<th>Service</th>
<th>Rate</th>
<th>Description</th>
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<tr>
<td>Dedicated Attendant</td>
<td>150.00</td>
<td>(4-hours, $45/hr each hour thereafter)</td>
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<tr>
<td>Bartender</td>
<td>150.00</td>
<td>(4-hours, $45/hr each hour thereafter)</td>
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<td>Culinary Attendant</td>
<td>175.00</td>
<td>(4-hours, $75/hr each hour thereafter)</td>
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<tr>
<td>Stewarding Attendant</td>
<td>175.00</td>
<td>(4-hours, $75/hr each hour thereafter)</td>
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<tr>
<td>Dedicated Manager</td>
<td>500.00</td>
<td>(8-hours, $100/hr each hour thereafter)</td>
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China Service
Meal services in the exhibit hall are accompanied by compostable service ware. China may be substituted for an additional charge of 3.00 per person.

Sampling
Distributing samples of products manufactured, processed, distributed by and germane to the business will be permitted under strict guidelines. Please refer to the Authorization to Distribute and Sample Food and Beverage Form for more info and consult your Catering Sales Manager if you intend to sample or giveaway any food and beverage items.

All prices presented in this menu are subject to change without notice
Name of Convention ____________________________________________

Company Name __________________________________________________

Contact Name ____________________________________________________
Title ____________________________________________________________

Address ______________________________________ City ____________ State _____ ZIP ______

Phone __________________ Fax ___________________ Cell Phone ________________

On-Site Contact __________________ Fax ___________________ Cell Phone ________________

Booth Number _____________ Hall _____________ Number of Guests __________

Email ______________________________________________________________________

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<tr>
<th>DAY OF WEEK/DATE</th>
<th>DELIVERY TIME</th>
<th>QUANTITY</th>
<th>ITEM DESCRIPTION</th>
<th>ITEM PRICE</th>
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17% Service Charge (% of subtotal) $___________

3% Administrative Fee (% of subtotal) $___________

9% Sales Tax (% of total) $___________

Food & Beverage Total $___________

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Please contact Levy Restaurants for any of your catering needs 213-765-4480
Or email ALL of our sales managers so we may assist you in a timelier manner
mlopez@levyrestaurants.com
khoward@levyrestaurants.com
tcarr@levyrestaurants.com

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FORM OF PAYMENT

☐ Company Check (Credit Card must be on file for add-ons)
☐ Visa ☐ Master Card ☐ American Express ☐ Discover

Card Number: ________________________________
Expiration Date: _____________________________
Cardholder’s Name: __________________________

I hereby authorize LEVY RESTAURANTS to apply all charges for services rendered for the above company to my credit card.
Cardholder’s Signature: ______________________

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IMPORTANT INFORMATION

The Los Angeles Convention Center Food Services Department (LEVY RESTAURANTS) is the exclusive caterer. Absolutely no food or beverage, candy, logo water, etc are allowed to be brought into the Los Angeles Convention Center without prior authorization.

DEADLINE

All catering orders must be received by 3 WEEKS PRIOR TO EVENT. A 10% late charge will be charged for orders received after deadline.

PAYMENT POLICY

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

OTHER CHARGES

A 25.00 delivery charge will apply to each delivery. Multiple services per day will require a staff fee of 150.00

ADDITIONAL SERVICES

There will be an additional charge for china service on the exhibit floor. Please ask your Sales Manager for more information.

TABLES AND ELECTRICAL REQUIREMENTS

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