



Remarkable experiences.  
Imagination realized.™

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

# MENU

## Exhibitor Catering Yankee Dental Congress 2020





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*A warm Boston*

# WELCOME

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

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

# *A Family of Passionate Restaurateurs*



# PLAN WITH EASE

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

## GENERAL POLICIES

### GUARANTEES

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

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

### INCENTIVE/STANDARD PRICING TIME LINE

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

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

### BAR SERVICE

For all events with alcohol service, a certified Levy Restaurants bartender is required. Bartenders are charged at \$175 per bartender with a 4 hour minimum. Each additional hour or portion thereof will be \$43.75 per bartender. Alcohol cannot be brought into or removed from the premises.

### SAMPLING

Food and/or beverage products may be sampled without waiver fee, if the product being sampled is manufactured, produced and/or distributed by the exhibiting company. Sample sizes are as follows:

*Alcohol:*

Contact your Catering Sales Manager

*Food:*

Not more than 2 ounces

*Non-Alcoholic Beverages:*

Not more than 4 ounces

### STAFFING FEES

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

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

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

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

### SPACE REQUIREMENTS

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

### ELECTRICAL NEEDS

All electrical needs for food and beverage items are included with the catering orders. Please contact your general contractor to confirm adequate power is available for the food and beverage items. Any menus/items that require additional power are marked with an "\*\*E\*\*".

### DIETARY RESTRICTIONS

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



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# SIGNATURE “NEW ENGLAND” BREAKFAST EXPERIENCE

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



## SIGNATURE “NEW ENGLAND” BREAKFAST EXPERIENCE

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

25.00 PER GUEST - INCENTIVE

27.50 PER GUEST - STANDARD

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

### BREAKFAST SANDWICHES

- Bacon, Egg, and Cheese on a Pretzel Roll
- Ham, Egg, and Cheese on an English Muffin
- Sausage, Egg White, and Cheese on a Croissant
- Egg White, Spinach, and Cheese on a Whole Wheat Bagel (VEG)
- Spicy Sausage, Egg, and Cheese Burrito

#### INCENTIVE PRICING \*E

*72.00 per dozen*

#### STANDARD PRICING \*E

*79.50 per dozen*

### FROM OUR BAKE SHOP

- A Selection of Fresh Baked Muffins (VEG)
- Assorted Bagels and Local Spreads (VEG)
- Revolutionary Morning Scones (VEG)
- Flaky Danish Pastry (VEG)
- Plain and Filled Croissants (VEG)

#### INCENTIVE PRICING

*50.00 per dozen*

#### STANDARD PRICING

*55.00 per dozen*

### ENHANCEMENTS

- Assorted Cereals (VEG)
- Cranberry-Apricot Yogurt Parfaits featuring local bog cranberry and dried apricot compote, layered with vanilla yogurt, and topped with honey crunch granola (VEG)
- Yogurt (Plain, Greek, Fruit, and Lowfat) (VEG, AVG)
- Market Whole Fruit (VGN, AVG)
- Seasonal Sliced Fresh Fruit Platter with strawberry yogurt sauce (VEG, AVG)

#### INCENTIVE PRICING

*60.00 per dozen*

*60.00 per dozen*

*60.00 per dozen*

*42.00 per dozen*

*50.00 serves 10*

#### STANDARD PRICING

*66.00 per dozen*

*66.00 per dozen*

*66.00 per dozen*

*46.00 per dozen*

*55.00 serves 10*

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# NON-ALCOHOLIC REFRESHMENTS

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





## NON-ALCOHOLIC REFRESHMENTS

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

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

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## THE SWEET...

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

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

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## AND THE SAVORY

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

INCENTIVE PRICING | STANDARD PRICING

### ARTISANAL BAVARIAN PRETZEL

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

Traditional Salted Bavarian with  
Brown Mustard (VEG)

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

Cinnamon Sugar with Vanilla Bean Sauce  
(VEG)

*Minimum of 3 dozen, per flavor \*E*

108.00 | 119.00 | PER DOZEN

### POTATO CHIPS AND GOURMET DIPS

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

51.00 | 56.00 | SERVES 12

### FARMSTEAD CHEESE DISPLAY

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

225.00 | 248.00 | SERVES 25

### HUMMUS TRIO

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

210.00 | 231.00 | SERVES 25

### ENERGY MIX

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

9.00 | 10.00 | EACH

### ASSORTED SNACKS

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

55.00 | 60.00 serves 10

Deluxe Mixed Nuts (AVG)

18.00 | 20.00 | per pound

Assorted Granola Bars (VEG)

36.00 | 40.00 | per dozen

Assorted Energy Bars (VEG)

55.00 | 60.00 | per dozen

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

39.00 | 43.00 | per dozen

# CHEF'S BEST BOX LUNCH

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



# CHEF'S BEST BOX LUNCH

A great option for the grab and go lunch!

INCENTIVE PRICING | STANDARD PRICING

## BOX LUNCHES

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

32.00 each | 35.00 each

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

32.00 each | 35.00 each

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

32.00 each | 35.00 each

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

32.00 each | 35.00 each

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

32.00 each | 35.00 each

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

32.00 each | 35.00 each

## EACH LUNCH INCLUDES:

Aquafina Water

Whole Fresh Fruit (VGN, AVG)

Bag of Cape Cod Chips (VGN, AVG)

Giant Chocolate Chip Cookie (VEG)

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# RECEPTION HORS D'OEUVRES

***50 piece minimum per item***

**INCENTIVE PRICING | STANDARD PRICING**



## ***New England Specialties***

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

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

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

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

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

## ***Retro Minis - Classic Favorites!***

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

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

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

## ***Grilled Artisan Bread Crostini***

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

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

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

## ***Quesadillas***

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

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

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

## ***Hand Crafted Mini Sliders***

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

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

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

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**Mini Chilled Shrimp Shooters**

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

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

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

**Sumptuous Satays**

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

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

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

**Flatbreads and Flatinis**

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

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

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

# SMALL BITES RECEPTION





# SMALL BITES RECEPTION

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

INCENTIVE PRICING | STANDARD PRICING

## ARTISANAL CHARCUTERIE

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

275.00 | 303.00 | SERVES 25

## GOURMET FOCACCIA

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

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

235.00 | 255.00 | SERVES 25

## MAC-N-CHEESE MADNESS

*Classic comfort food, kicked up a notch!*

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

*Select up to 3*

360.00 | 390.00 | SERVES 50 \*E

## MASHED POTATO BAR

*Old fashioned, creamy mashed potatoes with specialty ingredients.*

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

285.00 | 314.00 | SERVES 25 \*E

# FOOD & BEVERAGE PAIRING PACKAGES

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



# FOOD & BEVERAGE PAIRING PACKAGES

Entice your guests with expertly crafted pairings.

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

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

## REVOLUTIONARY RESERVES

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

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

*Kim Crawford, Marlborough, New Zealand, Sauvignon Blanc*

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

*Boston Winery, California, Cabernet Sauvignon*

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

*Kim Crawford, Marlborough, New Zealand, Sauvignon Blanc*

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

## PATRIOTIC PAIRINGS

*La Crema, Monterey, California, Chardonnay*

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

*14 Hands, Washington, Merlot*

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

*Alamos, Mendoza, Argentina, Malbec*

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

*Alamos, Mendoza, Argentina, Malbec*

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

## COLONIAL COLLECTIONS

*Sam Adams Seasonal Brew*

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

*Sam Adams Boston Lager*

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

*Sam Adams Boston Lager*

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

*Harpoon IPA*

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

## WICKED AWESOME LOCAL PAIRINGS

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

### BOSTON HARBOR DISTILLERY

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

### SAILOR'S REMEDY

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

### SUN SPLASH

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

### SPICED APPLE

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

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# TRAFFIC BUILDERS

INCENTIVE PRICING | STANDARD PRICING



## NEW ENGLAND NUT ROASTER

*With rotating flavors throughout the day, the tantalizing aromas are sure to lead guests to your booth. Chef attendant included. \*E*

*Approximately 350 (.75oz/servings)*

*Flavors:*

*Apple Pie Cashews*

*Curried Coconut Macadamia Nuts*

*Snickerdoodle Walnuts*

*(VEG)*

1,450.00 | 1,595.00

## CHOCOLATE GYRO STATION

*A chef attendant will freshly prepare and fill crepes with delicate fillings like Banana Compote or Nutella and Marshmallow Fluff. Atop the crepe, swirled milk and white Belgian chocolate will be shaved from the rotating spit; sure to be the talk of the show! Chef attendant included. \*E*

*Approximately (240 servings)*

*Attendant included and is required. \*E*

*Flavors:*

*Roasted Banana Compote*

*Nutella and Marshmallow Fluff*

*(VEG)*

1,450.00 | 1,595.00

## ANTI-GRIDDLE FROZEN LOLLIPOPS

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

(240 servings)

Flavors:

Apple Butter and Bacon (80 each)

Chocolate-Nutella (80 each)

Mixed Berry (80 each)

(VEG, AVG)

1,450.00 | 1,595.00

## WALKING WAFFLE BITES

"Small Bites" waffles on a stick drizzled with white and dark chocolate, cinnamon and sugar, or "all natural", these conversation novelties will have attendees directing their colleagues to your booth in short order. Chef attendant included. \*E

(240 servings)

Flavors:

Red Velvet

Mocha

Cinnamon Roll

Assorted toppings included

(VEG)

1,200.00 | 1,320.00

## STROLLING HYDRATION STATION

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

(240 servings)

Ask about our branding opportunities

Flavors:

Blueberry-Lemonade Cheesecake

Green Tea with Chai

Apple-Rosemary

1,200.00 | 1,320.00

## CHAMPOPSICLE COCKTAIL

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

(120 servings) Bartender fee not included.

Requires space for included table top freezer.

(VGN)

1,615.00 | 1,776.50

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# TRAFFIC BUILDERS

## *continued*

INCENTIVE PRICING | STANDARD PRICING



### COTTON CANDY ACTION STATION

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

*Note only (1) color per machine.*

*(250 servings) Attendant included.*

*(VGN, AVG)*

2,100.00 | 2,310.00

### CHOCOLATE CHIP COOKIE STOP

*Cookie oven includes: one case of 240 cookies, napkins, plates, and serving platter. Additional cases of cookies are 480.00 each. \*E*

*Attendant included.*

*(VEG)*

630.00 PER CASE | 680.00 PER CASE

### ICE CREAM BARS

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

*Attendant included.*

*(VEG)*

630.00 | 680.00

### CAMPFIRE S'MORES PACKAGE

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

*(250 Servings) Attendant included.*

*(VEG)*

2,000 | 2,500

## CHLOE'S FRUIT POPS

*10 dozen assorted popsicles*

*Flavors:*

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

*Requires space for included table top freezer.*

(VGN)

690.00 | 760.00

## BEN & JERRY'S FLAVORS

*10 dozen assorted 4 oz. ice cream cups*

*Flavors:*

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

*Requires space for included table top freezer.*

(VEG)

810.00 | 890.00

# TRAFFIC BUILDERS

*continued*



## MARKEY LTD ESPRESSO SERVICE

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

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

**Power Requirements:**

*Coffee machine: 5kW, 30 Amp at 208 volts*

*Grinder: 350W, 5 Amp at 110 volts*

*Refrigerator: 10 Amp at 115 volts*

**3,200.00 PER DAY**





## MARKEY LTD VEGETABLE & FRUIT JUICE BAR

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

**Flavors:**

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

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

*Pink Lady: Apple, Pineapple, and Beetroot*

*Price per day includes up to 500 servings (8 oz. cups), two trained staff to serve, counter, all equipment, consumables, stock, water and electrical supply. Additional orders may be added up to 1 week ahead of the first show day with a minimum of 100 servings at 5.00 each.*

**Power Requirements:**

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

*Refrigerator: 2x10 Amp at 115 volts*

**3,400.00 PER DAY**

## MARKEY LTD ITALIAN GELATO BAR

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

**Flavors:**

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

*Our gelato freezer can display up to 6 flavors*

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

**Power Requirements:**

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

**3,400.00 PER DAY**

# TRAFFIC BUILDERS

*continued*



## MARKEY LTD SMOOTHIE BAR

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

**Flavors:**

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

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

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

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

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

**Power Requirements:**

*Blenders: 4 x 13 Amp at 110 volts*

*Refrigerator: 10 Amp at 115 volts*

**3,400.00 PER DAY**

## MARKEY LTD FROZEN YOGURT OR SOFT SERVE ICE CREAM BAR

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

**Flavors:**

*Frozen Yogurt Flavors: Non-Fat or Natural Tart base*

*Soft Serve Ice Cream: Vanilla*

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

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

**Power Requirements:**

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

*Refrigerator: 10 Amp at 115 volts*

**3,400.00 PER DAY**

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



## CHOCOLATE THERAPY SWEET REMEDIES

Based in Framingham, Chocolate Therapy makes a healthy indulgence that people can feel good about. The company's line of award-winning, antioxidant-rich truffles, caramel and more feature surprising flavor combinations and layers of flavors infused with therapeutic, local ingredients, such as olive oil, cinnamon, lavender, green tea, blueberries and more. These ingredients do everything from help to prevent heart disease, reduce stress or simply soothe the soul. Boxed sets also available. Please speak with your catering manager for additional options.

### *Year-Round Dark Chocolate Truffles* 3.75 per piece

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

### *Dairy-Free* 3.75 per piece

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

### *Custom Chocolate Bar with Logo*

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

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



CHOCOLATE THERAPY  
*sweet remedies*

# BAR SELECTIONS

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



## BAR SELECTIONS

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

### HOSTED DELUXE BAR

#### COCKTAILS

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

#### WINE BY THE GLASS

La Crema Chardonnay  
*8.00 per glass*

Louis Martini Cabernet Sauvignon  
*8.00 per glass*

Mark West Pinot Noir  
*8.00 per glass*

Markham Sauvignon Blanc  
*8.00 per glass*

#### SPARKLING

Ruffino Prosecco  
*8.00 per glass*

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

**DOMESTIC BEER** *6.25 each*

**BOTTLED WATER** *4.00 each*

**SOFT DRINKS** *4.00 each*

**JUICES** *4.75 each*

### HOSTED PREMIUM BAR

#### COCKTAILS

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

#### WINES BY THE GLASS

*Woodbridge by Robert Mondavi*

Pinot Grigio  
*7.00 per glass*

Chardonnay  
*7.00 per glass*

Merlot  
*7.00 per glass*

Cabernet Sauvignon  
*7.00 per glass*

#### SPARKLING

Ruffino Prosecco  
*8.00 per glass*

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

**DOMESTIC BEER** *6.25 each*

**BOTTLED WATER** *4.00 each*

**SOFT DRINKS** *4.00 each*

**JUICES** *4.75 each*

## EXHIBITOR CATERING ORDER FORM

### EXHIBITING COMPANY INFORMATION

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

### SITE INFORMATION

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

	DELIVERY TIME/ SERVICE END TIME	ITEM DESCRIPTION	QTY	

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

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

### CREDIT CARD AUTHORIZATION

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

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

*Signature*  
**BOSTON™**

Remarkable experiences.  
Imagination realized.™