**TAKE A BREAK**

Breaks increase productivity and creativity. Working for long stretches without breaks leads to stress and exhaustion. Taking breaks refreshes the mind, replenishes your mental resources, and helps you become more creative.

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**REFRESHERS**

**MORNING**

**ARTISAN BAKERY SELECTION**

**SCONES**

FRUIT AND CHEESE DANISH  $55 per doz

**MUFFINS**

COFFEE CAKE  $55 per doz

**SLICED BREAKFAST BREADS**  $48 per doz

Banana nut, marble, lemon poppy, zucchini

**EXECUTIVE SELECTION**

**ASSORTED CROSSIANT PACKAGES**

Chocolate, almond and regular  $66 per doz

Fruit and cheese filled  $56 per doz

**CINNAMON ROLLS**  $84 per doz

Traditional cinnamon roll or Kouign Amann croissant cinnamon roll

**ASSORTED BAGELS**  $58 per doz

Whole wheat bagel or English muffin with cream cheese

**WHOLE WHEAT BAGEL** OR **ENGLISH MUFFINS WITH PEANUT BUTTER**  $58 per doz

* + ALMOND BUTTER  $64 per doz

**DESSERT BARS**

Apple streusel, raspberry streusel, lemon, pecan, blonde, s'mores, melt away

**BROWNIES**  $65 per dozen

Double chocolate, fudge nut, peanut butter, chocolate decadence, salted dulce de leche

**CUPCAKE ASSORTMENT**  $65 per 20 pieces

Vanilla bean, chocolate ganache, red velvet, cappuccino, lemon merengue, caramel & sea salt

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**BREAKFAST BURRITOS**

Served with red fire roasted & tomatillo salsa

Chorizo, flour tortilla, potato and cage free scrambled eggs*, cheddar and jack cheese, tomatoes, onion

Vegetarian soy chorizo available

Spinach tortilla, black beans, peppers, potato, jack cheese, scrambled eggs*

Sausage, flour tortilla, bacon, potato, cage free scrambled eggs*, pepper jack

**À LA CARTE ENHANCEMENTS TO YOUR BUFFET**

**MINIMUM 12 Servings**

**WELLNESS BREAK** $25 per person

**CLEANSE**

Individual detox salads with baby kale, grated beet root, watercress, silvered almonds, lemon maple dressing

**INSPIRE**

Housemade power bar with blueberries, pumpkin seeds, dark chocolate, turmeric and cashew

**REJUVENATE**

Hibiscus coconut spa water

**HEALTHY START** $20 per person

Fresh fruit salad with watermelon, cantaloupe, pineapple, grapes, Greek yogurt, granola, bananas, whole wheat English muffins and peanut butter

**BACON AND EGGS** $28 per person

Fresh fruit salad; watermelon, cantaloupe, pineapple, grapes, scrambled eggs*, breakfast potatoes, bacon, freshly baked croissants and muffins

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**BREAKFAST BUFFETS**

All individual items require a minimum order of one dozen per item, unless otherwise noted.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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**BREAKFAST SANDWICHES** $12.75 each

Freshly baked croissant, bacon egg* and cheddar cheese

Freshly baked croissant, sausage, egg* and cheddar cheese

English muffin, Morning Star veggie sausage, vegan egg, vegan cheese

English muffin, bacon, egg* and cheese

English muffin, sausage, egg* and cheese

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**BREAKFAST BUFFETS**

FOR MENU INFORMATION & QUESTIONS CALL 714-765-8800

TO PLACE ORDERS EMAIL FORM TO ACC-CATERING@ARAMARK.COM

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BOOTH CATERING MENU (0922)
ASSORTED SOFT DRINKS
PEPSI PRODUCTS* 
$4.75

PERRIER SPARKLING WATER
$5.50

OUR PRIVATE LABELED RPET ANAHEIM BOTTLED WATER
$4.75

BOTTLED COLD BREW
$8.50
Black coffee, espresso, vanilla

MILK
$4.50 per half pint
(2%, Non Fat or Chocolate)

TROPICANA JUICE ASSORTMENT
$4.75
Orange, apple and cranberry

WATER COOLER
$55 per day
(115 volt 5 amp electrical required)

ARROWHEAD WATER
$90
(5 gallon)

INDIVIDUAL DRINKS
FRESH BREWED FAIR TRADE COFFEE
$75 per gallon
Regular and decaffeinated Bodhi Leaf coffee, includes half and half, Truvia, Sugar in the Raw and Equal, + ALMOND MILK, OAT MILK $6 per quart + MONIN SYRUPS vanilla, sugar free vanilla, caramel, hazelnut, coconut $23 per bottle

TAZO HERBAL TEAS
$75 per gallon
Includes honey and lemon

COLD BREWED COFFEE
$99 per gallon
Fresh brewed chilled coffee, regular and decaffeinated, includes half and half, oat milk, Truvia, Sugar in the Raw, Equal and vanilla syrup

FRESH SQUEEZED LEMONADE
$50 per gallon

FRESH SQUEEZED STRAWBERRY LEMONADE
$50 per gallon

BREWED ICED TEA
$50 per gallon
Served with lemon wedges

INFUSE IT
with pineapple, mango or peach $50 per gallon

AQUA FRESCA
$60 per gallon
Watermelon, pineapple or cantaloupe

JUICE
$55 per gallon
Orange, cranberry, apple or grapefruit

SPA WATER
$60 per gallon
Choice of spa water cucumber-lime-mint, strawberry-basil

KEURIG PACKAGE
$400 per package
Make-it-yourself Keurig single brew machine that contains four packages of 24 cups (96 cups total) with choice of: Regular Bodhi Leaf coffee and/or Earl Grey and Green teas, five gallons water, condiments.
Requires 120 volt, 15.3 amp electrical

24 K-CUP REPLENISHMENT
$85 per package
Choice of Regular Bodhi Leaf coffee, Bodhi Leaf decaf coffee, Earl Grey and Green teas, replenish 10 gallon water, appropriate condiments

Our specialty juices and waters are infused with local fruits and organic herbs, some of which are grown right on property in our own rooftop garden.

All individual items require a minimum order of one dozen per item, unless otherwise noted. *Coke Products available on request.

QUALITY LOCAL PARTNERS
We pride ourselves on supporting local businesses in Southern California. We currently partner with over 10 local breweries as well have a partnership with over 20 local food trucks, artisan chefs, and local farms. We are excited about our new partnership with Bodhi Leaf Coffee Traders, located in Orange, California and provide high end specialty coffee directly from farms to your cup.

We offer Fair Trade Certified coffee products. Fair Trade Certified products empower farmers and farm workers to lift themselves out of poverty by investing in their farms and communities, protecting the environment.

We have disposed of the use of most PC (portion control) items and bring you natural sugar and chemical free sweeteners as well as local dairy creamers in bulk service for your beverage experience.

BY THE GALLON

FRESH BREWED FAIR TRADE COFFEE
$75 per gallon
Regular and decaffeinated Bodhi Leaf coffee, includes half and half, Truvia, Sugar in the Raw and Equal, + ALMOND MILK, OAT MILK $6 per quart + MONIN SYRUPS vanilla, sugar free vanilla, caramel, hazelnut, coconut $23 per bottle

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BOOTH CATERING MENU

FOR MENU INFORMATION & QUESTIONS CALL 714-765-8800

To place orders email form to ACC-CATERING@ARAMARK.COM

BOOTH CATERING MENU

SNACKS

INDIVIDUAL

All individual items require a minimum order of one dozen per item, unless otherwise noted.

**ASSORTED FULL SIZE CANDY BARS**
$52 per doz

**SALTED CARAMEL COOKIE**
$52 per doz

**JUSTIN’S PEANUT BUTTER CUPS**
$84 per doz 2-pack

**CHEWY MARSHMALLOWS**
$72 per doz
with brown butter and sea salt

**PERUVIAN CHOCOLATE BROWNIE**
$78 per doz

**ICE CREAM BARS**
$72 per doz
Assorted of fudge bars, ice cream sandwiches, 50/50 bars, frozen fruit bars

**MINI PRETZELS**
$48 per doz

**PEANUTS**
$48 per doz

**ALMONDS**
$48 per doz

**CASHEWS**
$72 per doz

**GOURMET “POPS™” POPCORN**
$72 per doz
Barley naked, old fashioned caramel, original kettle, savory cheddar, fiery cheddar, pops mix (cheddar and caramel), zebra

**KETTLE CHIPS**
$48 per doz
Original, salt & vinegar, salt & pepper, BBQ, jalapeño

**TRAIL MIX**
$72 per doz

**BEEF JERKY**
$72 per doz

**MOZZARELLA OR CHEDDAR CHEESE STICKS**
$48 per doz

**KASHI, CLIF, KIND AND THINK THIN BARS**
$72 per doz

**PEELED DRIED FRUIT SNACKS**
$80 per doz

**DANG TOASTED COCONUT CHIPS**
$72 per doz

**INDIVIDUAL VEGGIE CUPS**
$96 per doz
5 oz. watermelon radish, colored carrots, multi-colored cauliflower, celery, snap peas, red bell pepper and ranch dressing or red pepper hummus

**MARKET FRESH WHOLE FRUIT**
$78 per doz
Apples, bananas, oranges

**INDIVIDUAL CHIOBANI GREEK YOGURTS**
$60 per doz
Flavored and plain

**HARD BOILED CAGE FREE EGGS**
$30 per doz

**FRESH FRUIT CUPS**
$88 per doz
5 oz. cantaloupe, watermelon, pineapple, grapes

**GREEK YOGURT PARFAITS**
$99 per doz
5 oz. fruit, granola (berry, kiwi, or pineapple)

**COCONUT CHIA PARFAITS**
$99 per doz | 5 oz

**CHEFMADE FLASH FRIED KETTLE CHIPS**
$6 per person
Ranch or french onion dip

**HOUSE-MADE TORTILLA CHIPS**
$6 per person
with red fire roasted and tomatillo salsas

**CALIFORNIA GUACAMOLE**
$4 per person

**MOZZARELLA OR CHEDDAR CHEESE STICKS**
$48 per doz

**KASHI, CLIF, KIND AND THINK THIN BARS**
$72 per doz

**INDIVIDUAL VEGGIE CUPS**
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5 oz. watermelon radish, colored carrots, multi-colored cauliflower, celery, snap peas, red bell pepper and ranch dressing or red pepper hummus

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$99 per doz | 5 oz

**RECYCLE AND REUSE**

Our Anaheim Water is bottled in 100% rPET, post-consumer recycled plastic bottles and has 65% smaller carbon footprint that traditional plastic bottles. The water is generated locally within our Anaheim Community and has high quality and taste for you and your guests.

Our 5-gallon Arrowhead® water comes from our local natural springs located just 80 miles from the Anaheim Convention Center. It is 100% natural spring water from the California San Bernardino mountains. Their Eco Sense® bottles are cleaned, re-filled, and re-used over 20 times before recycled into a variety of products, including children’s playground equipment and sneakers. They are the first beverage manufacturer to build plants in America with LEED certification. They carefully preserve the land surrounding their springs and have supported the protection of more than 426,000 acres of natural lands and freshwater resources.
Box lunches include whole fresh fruit, side salad (see selections below), individual bagged potato chips, fresh baked cookie. Box Lunch menus are designed for 25 or more people. Box lunch service is Grab N' Go drop off service for up to two hours. Service staff and tables are not provided for Grab N' Go menu items. For events over 2,000 people, please inquire with your sales manager for further menu selections.

Choice of pasta or potato salad per sandwich selection. Each box selection sold by the dozen, maximum of three flavor selections per order.

**TUNA SALAD SANDWICH** $34 per person
Albacore tuna salad on multi-grain bread

**HAM AND CHEESE SANDWICH** $34 per person
Ham and swiss on pretzel croissant

**ITALIAN HOAGIE** $37 per person
Genoa salami, pepperoni, cured ham and provolone

**TURKEY SANDWICH** $34 per person
Smoked turkey and pepper jack cheese on multigrain wheat

**CHICKEN RANCH WRAP** $34 per person
Romaine lettuce, grilled chicken, cheddar cheese, cucumber, with ranch dressing in a spinach tortilla

**SANDWICH PLATTER** $525
Each platter serves 15 people and comes potato salad, chips, assorted cookies. Choice of three: Turkey, Ham and Cheese, Italian Hoagie, Tomato

**PORTOBELLO SANDWICH** $32 per person
Focaccia, portobello mushroom, spinach, roasted red peppers and provolone

**TOMATO AND MOZZARELLA** $32 per person
Olive ciabatta, fresh basil, pesto aioli

**ITALIAN SUB WRAP** $37 per person
Genoa salami, smoked turkey, ham and provolone filled with roasted red peppers, pepperoncini and pesto, flourless tortilla

**CHICKEN SALAD** $37 per person
Udi's gluten free bread filled with diced chicken, mayonnaise, diced green apple, dried cranberries, almond slivers, arugula

**VEGAN DETOX WRAP** $37 per person
Cauliflower wrap, kale, cabbage, almonds, carrots, sesame dressing

**KALE WALDORF** $35 per person
Mixed arugula and kale, dried cranberries, sliced apples, candied walnuts, crumbled feta, red grapes, balsamic vinaigrette

**COBB** $35 per person
Frisée and romaine, grilled chicken, sliced apples, blue cheese crumbles, bacon, candied walnuts, balsamic vinaigrette dressing

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*
HORS D’OEUVRES

Minimum of 50 pieces per item. Butler service available for $175 per butler, per two hours of service.

COLD
TOMATO CAPRESE SKEWERS $7 each
SHRIMP COCKTAIL SKEWER $8 each
CLASSIC DEVILED EGGS $5.50 each
CURRIED CHICKEN LETTUCE CUPS $7.25 each
AHI TUNA IN CRISPY WON TON CUP $17.50 each
TRADITIONAL CALIFORNIA ROLL $7.50 each
SUSHI* $19.50 each
Assorted and vegetarian (minimum of 200 pcs)

HORS D’OEUVRES

Vegetable Wellington $7.50 each
Florentine Stuffed Mushroom $7.50 each
Vegetable Samosa $7.50 each
Fried Artichoke Heart and Boursin Cheese $7.50 each
Truffle and Wild Mushroom Arancini $7 each

Hot Bites
Chicken Quesadilla $8 each
Cilantro dip
Beef Barbacoa Taquito $8.50 each
Shrimp Cocktail Skewer $8 each
Smoked Brisket Picadillo Empanada $8.50 each
Lobster and Sweet Corn Empanada $9 each
Pork Carnitas Taquito $7.50 each
Arepa $8.50 each
Chorizo, Manchego cheese
Maryland Lime Crab Cake $9 each
Pickled ginger aioli
Tri Tartlets $9 each
Sweet onion with gryoure, artichoke, kalama olive with feta, and Peking duck with plum sauce
Balsamic Fig and Goat Cheese Flatbread $7.25 each
Philly Cheesesteak Spring Roll $8 each

BBQ Shrimp and Grits $8.25 each
Tasso ham
Lamb Lollipops $9 each
Chimichurri sauce
Crusty Asiago Asparagus $8 each

Truffle and Wild Mushroom Arancini $7 each
Hot Dips a La Carte $8.50 per person
Sprinkled artichoke dip and flatbread cheese chorizo dip and tortilla chips
Swiss, gryoure, white wine fondue and crusty bread cubes
(Minimum of 12 people per selection)

Cold Hot Bites
Minimum of 50 pieces per item. Butler service available for $175 per butler, per two hours of service.

Vegetarian
Florentine Stuffed Mushroom $7.50 each
Vegetable Wellington $7.50 each
Vegetable Samosa $7.50 each
Fried Artichoke Heart and Boursin Cheese $7.50 each
Truffle and Wild Mushroom Arancini $7 each

Hot Dips a La Carte $8.50 per person
Sprinkled artichoke dip and flatbread cheese chorizo dip and tortilla chips
Swiss, gryoure, white wine fondue and crusty bread cubes
(Minimum of 12 people per selection)

Veggie Spring Rolls
All served with Asian dipping sauces

Vegetable Egg Rolls $6.75 each
Pad Thai Chicken and Shrimp Spring Roll $6.75 each
Lobster Spring Roll $9.50 each
Cashew Chicken Spring Roll $7.50 each
Crab Rangoon $7.50 each
with sweet chili sauce
Firecracker Shrimp $8.75 each
in phyllo with mango slaw
Coconut Tempura Shrimp $8.75 each
Chicken Pot Stickers $6.75 each
Pork Potstickers $8 each
Edamame Pot Stickers $6.50 each
with Japanese ponzu sauce
Peking Duck Pot Stickers $8.50 each

Savory Pastry & Tarts
Petite Fig & Caramelized Onion Puff $8 each
Portobello Puff $7.50 each
Fig & Mascarpone Phillo Beggar’s Purse $8 each
Smoked Candied Bacon Jam Tart $8 each

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BOOTH CATERING MENU (0922)

TO PLACE ORDERS EMAIL FORM TO ACC-CATERING@ARAMARK.COM

BOOTH CATERING MENU (0922)
SPECIALTY ITEMS

ESPRESSO MACHINE

Espresso service requires 2 dedicated 110 volt, 20 amp electrical and 1 eight foot skirted table

ESPRESSO SERVICE $1,750 ++
Includes stainless steel espresso machine with 2 hours of unlimited espresso and cappuccino, condiments, cups, napkins, 1 barista & 1 attendant
+ ADDITIONAL RATE PER HOUR $450 ++

NITRO BREW SERVICE
2 Hour minimum
Includes unlimited servings $1,750

SWERVE ICE CREAM

Requires 220 volt, 30 amp, 3 phase - 24 hour electrical

ICE CREAM SERVICE $2,250 ++
Includes 500 servings of soft serve ice cream service with attendant for 6 hours

ANTIQUE POPCORN MACHINE

Popcorn machine requires 1 dedicated 110 volt, 20 amp electrical

POPCORN CASE $500 ++
Includes 30 servings: packs of popcorn kernels, oil and seasoning includes popcorn bags
+ MACHINE (6’H x 34”W x 25”D) $225 +
+ TABLETOP MACHINE $200 +
+ ATTENDANTS (OPTIONAL) $175 per 4 hours minimum
+ ADDITIONAL ATTENDANT TIME $43.75 per hour
THE BAR

Standard bar offerings to include: Svedka Vodka, Jack Daniels Whiskey, Tanqueray Gin, Sauza Blue Tequila, Dewar’s White Label, Malibu Rum, Captain Morgan. House Premium Brands: Casa Doradas Tequila, Johnnie Walker Black Label, Grey Goose Vodka, Bacardi 8, Knob Creek Bourbon. House Domestic Beer: Bud Lite, Coors Lite, O’Doul’s (on request), House Import Beer: Models, Heineken, Dos Equis. Contact Sales Manager for specialty alcoholic beverages and microbrews. An RBS certified bartender is required for all alcoholic services. $175 fee will apply per four hour shift, per bartender.

HOSTED BAR

Priced On Consumption

MIXED DRINKS, PREMIUM
$12 ++

MIXED DRINKS, CALL
$10.50 ++

HOUSE WINE
$9 ++
Canyon Road Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

PREMIUM WINE
$12 ++
J Lohr Riverstone Chardonnay
J Lohr Seven Oaks Cabernet Sauvignon

IMPORTED AND CRAFT BEER
$9.50 ++

DOMESTIC
Budweiser
Bud Light
Miller Genuine Draft
Miller Lite

IMPORTED
Heineken
New Castle

LOCAL CRAFT BREWS

Each Craft beer serves 165-12 oz. pours

$950 each | 120/220 CAL

THE BAR

The City of Anaheim has alcohol manufacturing roots dating back to the founding of the city in the 1860’s. The climate for production of beer, wine and distilled spirits was perfect for the City’s founding business leaders. What’s old is new again and the alcohol beverage manufacturing industry is growing rapidly once again.

We partner with our Anaheim brew masters to bring you our local flare to enhance and theme your events. Anaheim has 18+ breweries within the City. Inquire with your sales manager on what options can make your event unique.

KEGS

Each Domestic or Imported keg serves 165-12 oz pours

DOMESTIC
Budweiser
Bud Light
Miller Genuine Draft
Miller Lite

IMPORTED
Heineken
New Castle

ON THE ROCKS

Premade, bar-quality cocktails

AVIATION
Made with Larios®, a lighter tasting juniper and citrus gin with classic flavors of dry cherry, lemon, and a hint of violet

COSMOPOLITAN
This pink cocktail blends imported EFFEN® vodka with tart flavors of cranberry, triple sec, lemon, and lime

MAI TAI
Made special with authentic flavors of orgeat, coconut, pineapple and orange, as well as a custom blend of Cruzan® Light and Dark rums

CLASSIC OLD FASHIONED
Staying true to the classic recipe, the OTR Old Fashioned cocktail is strong, balanced and simple, mixed with Knob Creek®, a Small Batch Bourbon Whiskey, bitters, and orange

JALAPEÑO PINEAPPLE MARGARITA
The combination of triple sec liqueur and pineapple flavor married with Tres Generaciones® Plata Tequila and the heat from the jalapeño make it memorable
## THE BAR

### HOUSE WHITES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Type</th>
<th>Location</th>
<th>Case Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHARDONNAY</td>
<td></td>
<td>Canyon Road, Napa</td>
<td>$540 per case</td>
</tr>
<tr>
<td>PINOT GRIS</td>
<td></td>
<td>Canyon Road, Napa</td>
<td>$540 per case</td>
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### PREMIUM WHITES

<table>
<thead>
<tr>
<th>Wine</th>
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<th>Location</th>
<th>Case Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>VIognier</td>
<td></td>
<td>Freemark Abbey</td>
<td>$792 per case</td>
</tr>
<tr>
<td>PINOT GRIS</td>
<td></td>
<td>Cloudline, Oregon</td>
<td>$576 per case</td>
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<tr>
<td>SAUVIGNON BLANC</td>
<td></td>
<td>Matanzas Creek, Sonoma County</td>
<td>$648 per case</td>
</tr>
<tr>
<td>MOSCATO</td>
<td></td>
<td>Mirassou, California</td>
<td>$480 per case</td>
</tr>
<tr>
<td>CHARDONNAY</td>
<td></td>
<td>Kendall Jackson Vintner’s Reserve, California</td>
<td>$600 per case</td>
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</tbody>
</table>

### HOUSE REDS

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<th>Wine</th>
<th>Type</th>
<th>Location</th>
<th>Case Price</th>
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</thead>
<tbody>
<tr>
<td>CABERNET SAUVIGNON</td>
<td></td>
<td>Canyon Road</td>
<td>$540 per case</td>
</tr>
<tr>
<td>PINOT NOIR</td>
<td></td>
<td>Canyon Road</td>
<td>$540 per case</td>
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<tr>
<th>Wine</th>
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<th>Case Price</th>
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<tbody>
<tr>
<td>PINOT NOIR</td>
<td></td>
<td>Carmel Road, Monterey</td>
<td>$504 per case</td>
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<tr>
<td>CABERNET</td>
<td></td>
<td>Louis Martini, Sonoma County</td>
<td>$540 per case</td>
</tr>
<tr>
<td>MOSCATO</td>
<td></td>
<td>Mirassou, California</td>
<td>$480 per case</td>
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### PREMIUM SPARKLING

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<th>Wine</th>
<th>Type</th>
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<tbody>
<tr>
<td>Pol Clement Brut</td>
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<td>France</td>
<td>$504 per case</td>
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<tr>
<td>Meiomi, California</td>
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<td>$816 per case</td>
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<tr>
<td>La Crema, Sonoma Coast</td>
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<td>$792 per case</td>
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</tr>
<tr>
<td>CABERNET</td>
<td></td>
<td>Louis Martini, Sonoma County</td>
<td>$540 per case</td>
</tr>
<tr>
<td>SIMI, Sonoma County</td>
<td></td>
<td>$840 per case</td>
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<tr>
<td>BLEND</td>
<td></td>
<td>Orin Swift Abstract, California</td>
<td>$840 per case</td>
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<tr>
<td>MALBEC</td>
<td></td>
<td>Tamari Reserva/Uco Valley, Argentina</td>
<td>$636 per case</td>
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<tr>
<td>ZINFANDEL</td>
<td></td>
<td>Gnarly Head Old Vine, Lodi, California</td>
<td>$480 per case</td>
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</tbody>
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</table>

### WINE CELLAR

- **SIP Certified**
  - Produced under certified CA sustainable winegrowing alliance standards
- **Produced using sustainable growing methods**
**BOOTH CATERING ORDER FORM**

- **Show Name**: [Name]
- **Company**: [Company]
- **Order Contact**: [Contact]
- **On-Site Contact**: [Contact]
- **Address**: [Address]
- **City**: [City]
- **State**: [State]
- **Zip**: [Zip]
- **Email**: [Email]
- **Tel**: [Tel]
- **Cell**: [Cell]
- **Hall Name**: [Hall]
- **Booth #**: [Booth]
- **Guest #**: [Guest]
- **Order Contact**: [Contact]
- **Company**: [Company]

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**Aramark** is the exclusive caterer for the Anaheim Convention Center. Outside food of any kind will not be permitted.

**Payment Policy:**
- All estimated catered services must be paid in full prior to the start of your service.

**Delivery Charge:**
- A $75.00 delivery fee will apply to all orders less than $250.00
- **Multipart Delivery Fee**: Dedicated attendant required for more than 1 drop off within a 4 hour window. $170 + for 4 hrs and $42.50 + per additional hour.

**Taxes and Administrative Charges:**
- All food and beverage items are subject to a 17% Administrative Charge and applicable California Sales Tax. 
- A 7.75% Sales Tax is included in the price of California Licensed food. 
- Payment in full must be submitted to the show decorator for catering services to be provided. 
- **Note:** Prices are subject to change and administrative charges may be made after time without notice.

**Tables & Electrical Requirements:**
- All tables and electricity required for catering services must be provided by the show decorator.

**Day / Date**
- [Day]
- [Date]

**Start / End Times**
- [Start Time]
- [End Time]

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**Items**

<table>
<thead>
<tr>
<th>QTY</th>
<th>ITEM DESCRIPTION</th>
<th>ITEM PRICE</th>
<th>EXTENDED PRICE</th>
</tr>
</thead>
</table>

**Payment Information Must Accompany Your Order**

- **Type of Payment**: [Type]
- **Card Number**: [Number]
- **Exp**: [Exp]
- **CVV**: [CVV]
- **Card Holder Name**: [Name]

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**I hereby authorize Aramark Sports & Entertainment Services to apply all charges for services rendered for the above company to my credit card.**

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**To Place Orders Email Completed Form To ACC-CATERING@ARAMARK.COM**