

FAST *fresh* FARE

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Las Vegas Convention Center



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Convention & Cultural Attractions
Las Vegas Convention Center
Jesús Cibrián, Senior Executive Chef
Carlos Vargas, Executive Chef

Important Information

SPONSORSHIP OPPORTUNITIES

Advertising doesn't have to end with print ads and hanging banners. ARAMARK offers a full range of sponsorship opportunities to get your name out there to convention attendees. From logo cups, napkins or bottled water to employee uniforms and banners at convention cafés and restaurants, ARAMARK can increase your exposure on the exhibit floor and throughout the convention center. Contact your ARAMARK Sales Manager or Convention/Trade Show Manager to discuss the sponsorship possibilities for your event.

ORDERING

Our 20-Day Deadline allows sufficient time to order, plan and prepare all of your food and beverage needs. All orders received after the time requirement will be noted as late and will be processed after all timely orders have been completed. All original catering orders must be received 20 BUSINESS DAYS prior to the first show day or a 10% late charge will be applied. Changes and/or cancellations must be received 3 BUSINESS DAYS in advance of service. No cancellations may be made after that time. Any changes made with less than 3 business days notice must be received prior to 2 p.m. and will be subject to a 20% late charge. Late changes will also be subject to approval by the ARAMARK Sales Department based upon availability of product and staff.

PLEASE FAX COMPLETED FORM TO:

ARAMARK Sales Department
Fax 702-943-6911

*****If you need more space, please make multiple copies of the order form prior to completion.*****

PAYMENT POLICY

ARAMARK Corporate Policy requires full payment prior to commencement of services. Additionally, a credit card must be on file for any re-orders made on site. NO EXCEPTIONS.

SPECIAL ORDERS

We have designed this menu through years of experience with exhibitors in mind. However, should you have special menu needs, please feel free to contact our Sales Department. Any variance from this menu, including changes in quantity, menu content, etc., is subject to special pricing.

CHINA

Due to the restricted amount of space available for booth service catering, most of our customers prefer disposable service. All orders will include the appropriate variety of quality disposable ware at no additional charge. If you require china service, please order these items separately. Available items are listed under the "Equipment & Labor" section of the menu.

Please Note: If china service is ordered, it is required that service personnel also be ordered to work in your exhibit location. This will allow continual clean-up, so that your area remains presentable throughout the day.

SERVICE PERSONNEL

When ordering ARAMARK personnel for your booth, please consider set-up time. We recommend scheduling personnel one hour prior to the start of your service. Also, ARAMARK personnel will clean food and beverage related areas. They are not permitted to do general booth cleaning, such as vacuuming, emptying non-food trash, dusting, etc.

DELIVERY CHARGE

A \$25.00(++) charge will apply to all original orders of less than \$75.00 per delivery.

TAX & GRATUITY CHARGES

All food and beverage pricing is subject to a 17% gratuity and 7.5% sales tax. All equipment and labor charges are subject to a 7.5% sales tax only.

PRICING

All prices are subject to change without prior notification.

TABLES & ELECTRICAL

ARAMARK does not provide skirted service tables or electrical hook-ups in your exhibit space, including meeting rooms utilized for exhibits. Please contact the appropriate contractor for those items.

UNAUTHORIZED FOOD & BEVERAGE

ARAMARK is the exclusive caterer for the Las Vegas Convention Center. Absolutely no food or beverage, candy, logo water, etc., are allowed into the Las Vegas Convention Center without approval from, and appropriate waiver/corkage fees paid to ARAMARK.



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Local Favorites

Sunrise Starters

Assorted Bagels & Flavored Cream Cheeses **\$36.00 Per Dozen**

Honey Almond, Strawberry, Garden Vegetable & Chive Cream Cheeses

Lox & Bagels **\$145.00 Serves 10**

Freshly Cured Salmon, Assorted Flavored Bagels, Bermuda Onions, Tomatoes, Petite Capers, Butter & Cream Cheese

Omelet Bar **\$9.50 Per Person**

Farm Fresh Eggs with Your Choice of Diced Green Onion, Sliced Mushrooms, Shredded Cheddar Cheese & Chopped Ham Prepared in Your Booth! (Minimum Order - 25 People - Chef Required)

ADD-ON SIDES: Crispy Bacon or Sausage **\$2.50 Per Person**

Belgian Waffle Bar **\$7.00 Per Person**

Fresh Baked Waffles Accompanied by Whipped Butter, Powdered Sugar & Warm Maple Syrup (Minimum Order - 25 People - Chef & Electrical Hook-up Required)

UPGRADE: Add Warm Strawberry, Blueberry or Peach Compote **\$1.50 Per Person**

ADD-ON SIDES: Crispy Bacon or Sausage **\$2.50 Per Person**

Lunch A La Carte

Entrée Salad **\$320.00 Serves 20**

Chicken Vera Cruz Salad

Marinated & Grilled Chicken Breast on Mixed Field Greens with Roasted Corn, Sweet Pepper & Black Bean Salsa. Accompanied by Shredded Pepper Jack & Cheddar Cheeses & Crispy Tri-Color Tortilla Strips. Served with Southwestern Ranch & Chili Pepper Vinaigrette

Signature Side Salads **\$75.00 Serves 20**

Greek Salad

Spinach Salad

Sweets & Treats

Sweet Tooth Central **\$65.00 Five Pounds**

Everything you need to keep that reception desk candy dish full, including the candy dish! One pound bags of each: Jolly Rancher Hard Candy, Werther's Original Butterscotch Hard Candy, Peppermints, Plain M&Ms, Peanut M&Ms.

Dove Bars **\$78.00 Two Dozen**

CHOICE OF Milk Chocolate & Almonds over Vanilla Ice Cream **OR** Dark Chocolate over Vanilla Ice Cream. Requires Rental of Tabletop Ice Cream Freezer.

Snickers Ice Cream Bars **\$69.00 Two Dozen**

Your Favorite Candy Bar is now an Ice Cream Bar! Requires Rental of Tabletop Ice Cream Freezer.

After Hours

Brie en Croûte **\$130.00 Serves 25**

Baked Wheel of Brie in Puff Pastry Accompanied by Apricot Melba Sauce & Gourmet Carr's Crackers.

Vine Ripened Tomato & Fresh Mozzarella Display **\$100.00 Serves 25**

Served with Fresh Basil & Drizzled with Balsamic Vinaigrette. Accompanied by Sliced Baguettes.

Crowd Pleasers

Portable Convection Cookie Oven **\$50.00 Per Day**

12"H x 20"W x 20"D. Requires 110 volt, 20 amp electrical hook-up.

Otis Spunkmeyer Cookie Dough **\$165.00 Per Case**

CHOICE OF Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, Peanut Butter, Butter Sugar OR White Chocolate Macadamia Nut. Yields 240 Cookies.

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Sunrise Starters

Morning Agenda	\$225.00 Serves 20
Our Most Popular Breakfast with All Your Favorites! Scones, Crusty Bagels, Assorted Muffins, Seasonal Sliced Fresh Fruit, Assorted Juices, Starbucks Coffee, Decaf & Tazo Tea.	
Signature Sunrise	\$180.00 Serves 20
An Assortment of Freshly Baked Pastries, Bagels, Muffins, Starbucks Coffee, Decaf & Tazo Teas.	
Croissant Omelet Breakfast Sandwiches	\$175.00 Serves 12
American Cheese Omelet Topped with Cured Ham in a Delicious Butter Croissant. Accompanied by Assorted Fruit Juice, Starbucks Coffee, Decaf & Tazo Tea.	
All American Breakfast	\$300.00 Serves 20
Fluffy Scrambled Eggs, Sautéed Breakfast Potatoes, Crispy Bacon Strips & Assorted Muffins. Accompanied by Assorted Fruit Juice, Starbucks Coffee, Decaffeinated Coffee & Hot Tea.	
Breakfast Breads (Choice of One Type)	\$32.00 Per Dozen
Muffins Cinnamon Buns Bagels with Cream Cheese Scones Assorted European Pastries	
Krispy Kreme Donuts	\$30.00 Per Dozen
Seasonal Fresh Fruit Tray	\$95.00 Serves 25
Pineapple, Watermelon, Honeydew, Cantaloupe & Seasonal Berries.	
Whole Fresh Fruit	\$44.00 Serves 25
Apples, Bananas, Grapes, Oranges & Pears	
Individual Yogurts – Assorted Flavors	\$36.00 Serves 12
Starbucks Coffee Kit	\$195.00 100 Cups
This “Make It Yourself” Coffee Kit Contains a Coffee Machine with Three Thermal Carafes, Ten Coffee Packages, Two Decaffeinated Coffee Packages and Ten Tazo Tea Bags. Appropriate Condiments Included. <u>Requires 115 volt, 5 amp Electrical Hook-up.</u>	
Starbucks Coffee Kit Replenishment	\$195.00
Starbucks Brewed <u>Regular OR Decaffeinated</u> Coffee	
America’s Favorite Premium Coffee Pre-brewed in an Insulated Urn. Appropriate Condiments Included.	
2.5 Gallons (Minimum Order)	\$92.50 40 Cups
5 Gallons	\$185.00 80 Cups
10 Gallons	\$370.00 160 Cups
Tazo Tea Selection	\$75.00 40 Cups
2.5 Gallons of Hot Water with a Selection of Tazo Teas. Appropriate Condiments Included.	
Fresh Orange Juice	\$49.00 Gallon
Tropicana Juices – Orange, Apple, Cranberry	\$36.00 12 Bottles
Milk – Whole, 2% & Non-Fat	\$24.00 12 ½-Pints

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All-Day Meetings

Executive Agenda **\$625.00 Serves 20**
 Start the Day Off Right with the Morning Agenda! Including Premium Baked Goods, Fresh Sliced Fruit, Juices & Coffee. We'll Follow Up with the Main Sandwich Event – Our Signature Sandwiches, Sides, Dessert Bars, Fresh Baked Cookies & Assorted Soft Drinks.

Full Day Classic **\$575.00 Serves 20**
 Enjoy the Morning Agenda Featuring Premium Baked Goods, Fresh Sliced Fruit, Juices & Coffee. Round Out the Day with Our Classic Sandwich Collection Including Our Classic Sandwiches, Sides, Dessert Bars, Fresh Baked Cookies & Assorted Soft Drinks.

Bistro Party Trays

The Main Sandwich Event **\$500.00 Serves 20**
 Indulge in a Variety of Our Signature Sandwiches Served with a Seasonal Tossed Green Salad, Red Skin Potato Salad, Grilled Seasonal Vegetables, Chips, Decadent Dessert Bars, Cookies & Assorted Soft Drinks.

Premium Signature Sandwiches

Roma Basil Baguette with Prosciutto & Provolone *Portobello Spinach Focaccia with Roasted Red Pepper Spread*
Roast Beef Ham Muffaletta on a Sourdough Boule *Peppered Turkey Chutney Baguette with Apple Ginger Chutney*
Arugula Grilled Chicken & Caramelized Onion on Ciabatta

The Classic Sandwich Collection **\$450.00 Serves 20**
 An Assortment of Our Classic Sandwiches Served with Seasonal Tossed Green Salad, Red Skin Potato Salad, Chips, Decadent Dessert Bars, Cookies & Assorted Soft Drinks.

Classic Sandwiches

Roast Beef & Capicola Ham Ciabatta Muffaletta *Turkey Caesar Wrap*
Stuffed Greek Salad Pita *Tuna & Sundried Tomato on Multigrain Roll*

The Corner Deli **\$300.00 Serves 20**
 Design Your Own Sandwiches with a Selection of Premium Deli Meats & Cheeses, Including Roasted Turkey Breast, Smokey Ham, Shaved Roast Beef, Cheddar & American Cheese. Served with Fresh Baked Breads, Red Skin Potato Salad, Chips, Fresh Baked Cookies & Assorted Soft Drinks.

Bistro Designer Box

Bistro Designer Box **\$17.00 Each**
 Select One of Our Premium Signature Sandwiches or Entrée Salads and Enjoy It with Red Skin Potato Salad, Chips, Whole Fresh Fruit, Decadent Dessert Bar & Bottled Water. Minimum of 3 Per Flavor.

Lunch A La Carte

Entrée Salads (Choice of One) **\$320.00 Serves 20**
 Toasted Cashew Chicken Salad
 Fresh Mozzarella & Basil Penne Salad
 Grilled Chicken Caesar Salad

Signature Side Salads (Choice of One) **\$75.00 Serves 20**
 Penne Pasta Salad
 Red Potato Salad
 Seasonal Tossed Green Salad
 Grilled Seasonal Vegetables
 Cole Slaw

Individual Bagged Chips **\$32.00 Serves 20**

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Some Like It Hot

Build Your Own Philly Cheesesteak Sandwich	\$230.00 Serves 25
Hot Roast Beef with Sautéed Peppers, Onions & Mushrooms. Served with French Rolls, Provolone Cheese & Assorted Bagged Chips.	
Little Italy Buffet	\$210.00 Serves 15
CHOICE OF Traditional Meat OR Vegetarian Lasagna Served with Classic Caesar Salad & Garlic Breadsticks.	
Ballpark Buffet	\$175.00 Serves 25
Kosher-Style All Beef Hot Dogs, Fresh Buns, Chili, Shredded Cheese, Onions & Assorted Bagged Chips. Appropriate Condiments Included.	

Sweets, Treats & Drinks

Italian Antipasto Platter	\$200.00 Serves 25	
An Array of Genoa Salami, Provolone Cheese, Mortadella, Prosciutto, Black & Green Olives, Pepperoncini, Artichoke Hearts & Assorted Peppers.		
Gourmet Cheese & Cracker Display	\$120.00 Serves 25	
Seasonal Fresh Fruit Tray	\$95.00 Serves 25	
Fiesta Tex-Mex 8 Layer Dip	\$60.00 Serves 20	
Bruschetta & Tapenade Display	\$70.00 Serves 25	
Toasted Bruschetta with an Array of Tapenades – Olives & Capers, Tomato & Basil, Mushrooms & Chives.		
Grilled Seasonal Vegetables	\$75.00 Serves 20	
Chocolate Dipped Strawberries	\$125.00 Serves 25	
Decadent Dessert Bars & Cookies	\$35.00 Per Dozen	
Fresh Baked Cookies	\$28.00 Per Dozen	
Chocolate Chip, Peanut Chocolate Chip & Oatmeal Raisin.		
Starbucks Brewed <u>Regular OR Decaffeinated</u> Coffee		
America's Favorite Premium Coffee Pre-brewed in an Insulated Urn. Appropriate Condiments Included.		
2.5 Gallons (Minimum Order)	\$92.50 40 Cups	
5 Gallons	\$185.00 80 Cups	
10 Gallons	\$370.00 160 Cups	
Tazo Tea Selection	\$75.00 40 Cups	
2.5 Gallons of Hot Water with a Selection of Tazo Teas. Appropriate Condiments Included.		
Tropicana Juices – <i>Orange, Apple, Cranberry</i>	\$36.00 12 Bottles	
Assorted Soft Drinks	\$48.00 24 Cans	
Pepsi	Sierra Mist	Mountain Dew
Diet Pepsi	Lipton Iced Tea	
Aquafina	\$60.00 24 Bottles	
Evian	\$60.00 24 Bottles	
Perrier Mineral Water	\$60.00 24 Bottles	

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After Hours

Italian Antipasto Platter	\$200.00 Serves 25
An Array of Genoa Salami, Provolone Cheese, Mortadella, Prosciutto, Black & Green Olives, Pepperoncini, Artichoke Hearts & Assorted Peppers.	
Gourmet Cheese & Cracker Display	\$120.00 Serves 25
Seasonal Fresh Fruit Tray	\$95.00 Serves 25
Bruschetta & Tapenade Display	\$70.00 Serves 25
Toasted Bruschetta with an Array of Tapenades – Olives & Capers, Tomato & Basil, Mushrooms & Chives.	
Grilled Seasonal Vegetables	\$75.00 Serves 20

SAVORY BITES

Cold		Hot	
Filet of Beef Caponata	\$4.00	Cuban BBQ Lamb Chops	\$4.00
Togarashi Seared Sea Scallop Choron	\$4.00	Shrimp Jack Cheese Quesadillas	\$4.00
Tuna Tartar Herb Potato Chips	\$4.00	Baby Reuben Tartlettes	\$3.25
Lobster Crab Shrimp Guacamole	\$4.00	Crab Cake Bites	\$3.00
Iced Jumbo Shrimp	\$3.50	Oriental Egg Rolls	\$2.75
Salmon Pinwheel	\$3.50	Spicy Buffalo Wings	\$2.50
Prosciutto & Melon	\$3.00	Spanakopitas	\$2.00
Chocolate Dipped Strawberries	\$2.50	Petite Quiche	\$2.00
		Meatballs (BBQ or Swedish)	\$2.00
		Chicken Fingers (Plain, Sesame or Buffalo)	\$2.00

All Hors d'Oeuvres are Priced Per Piece with a 50-Piece Minimum.

ACTION STATIONS

Pasta Bar	\$8.00 Per Person
Choice of Bowtie Pasta or Cheese Tortellini Sautéed with Olive Oil, Garlic, Fresh Tomatoes, Asparagus & Mushrooms. Accompanied by a Choice of Garlic Shiitake Cream, Pomodoro or Creamy Pesto Sauces, Italian Breadsticks & Fresh Shredded Parmesan Cheese. Priced Per Person – Minimum Order of 50.	
Tenderloin of Beef	\$290.00 Serves 25
Presented with Assorted Gourmet Rolls, Natural au Jus, Stone Ground Mustard, Creamy Horseradish Sauce & Fresh Mayonnaise.	
Roast New York Sirloin Strips of Beef	\$260.00 Serves 30
Served with Assorted Gourmet Rolls, Natural au Jus, Stone Ground Mustard, Creamy Horseradish Sauce & Fresh Mayonnaise.	
Herb Roasted Boneless Breast of Turkey	\$160.00 Serves 30
Presented with Assorted Gourmet Rolls, Stone Ground Mustard & Fresh Mayonnaise.	

Please Note – Action Stations are Designed as an Accompaniment - Not a Full Meal.
 All Action Stations Require an ARAMARK Chef & May Require Electrical Hook-Up.
 Consult with your ARAMARK Sales Manager for more information.

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Bar Selections

Taste Of Las Vegas

Choice of Gordon Biersch Pilsner -OR- Blonde Bock \$100.00 24 Bottles

Domestic Beer

Choice of Coors, Coors Light, Budweiser, Bud Light, MGD -OR- Miller Light \$85.00 24 Bottles

Imported Beer

Choice of Becks, Heineken, Amstel Light, Corona -OR- Fosters \$110.00 24 Bottles

Please call your ARAMARK Sales Manager for a complete listing of keg beers. A bartender is required to pour kegs.

White & Blush Wines

Robert Mondavi Woodbridge Chardonnay (California)	\$23.00 Per Bottle
Robert Mondavi Caliterra Chardonnay (Chile)	\$28.00 Per Bottle
Robert Mondavi Coastal Chardonnay (California)	\$41.00 Per Bottle
Kenwood Sauvignon Blanc (California)	\$27.00 Per Bottle
Robert Mondavi Woodbridge White Zinfandel (California)	\$18.00 Per Bottle
Beringer White Zinfandel (California)	\$25.00 Per Bottle

Red Wines

Robert Mondavi Woodbridge Cabernet Sauvignon (California)	\$20.00 Per Bottle
Robert Mondavi Caliterra Cabernet Sauvignon (Chile)	\$28.00 Per Bottle
Robert Mondavi Coastal Cabernet Sauvignon (California)	\$42.00 Per Bottle
Robert Mondavi Caliterra Merlot (Chile)	\$28.00 Per Bottle
Sebastiani Sonoma Cask Merlot (California)	\$35.00 Per Bottle
Robert Mondavi Coastal Pinot Noir (California)	\$28.00 Per Bottle

Sparkling Wines

Korbel Brut	\$30.00 Per Bottle
Möet Chandon White Star	\$70.00 Per Bottle

Hosted Bar Package

Charged on Consumption

Premium Mixed Drinks	\$5.50
Imported Beer	\$4.50
Domestic Beer	\$3.50
House Wine	\$3.50
Bottled Water	\$2.50
Soft Drinks	\$2.00
Bartender	\$120.00 Per Four Hours
Each Additional Hour	\$30.00 Per Hour
Over Eight Hours	\$45.00 Per Hour

Bar Guarantee

Minimum Sales of \$550.00(++) Per Bar Per Four-Hour Shift. If minimum is not exceeded, client is charged the \$550.00(++).

When completing the attached order form, please indicate the type of hosted bar desired – Premium, Beer/Wine Only OR Non-Alcoholic.

This bar package is assembled to ensure a complete bar proportionately stocked for typical drinking patterns. We recommend ordering one bar & bartender for every 75-100 guests.

***Please Note:** Exhibitors must supply one eight-foot draped table per bar for use as a “back bar.” ARAMARK will supply rolling front bar tables to the extent of our inventory. Once our inventory has been depleted, exhibitors will also be requested to order the necessary front tables.*

*Please call your ARAMARK Sales Manager for information on specialty themed bars!
 Martinis, Tropicals, You Name It!*

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Crowd Pleasers

Logo Sheet Cake

Full Sheet \$200.00 Serves 90
 Half Sheet \$110.00 Serves 45

Display Your Company's Logo on a Full or Half Sheet Cake. A Great Advertising Tool When Celebrating a Company Anniversary or New Product Launch!

Pricing may vary depending upon the complexity of the logo design.

Antique Popcorn Machine

\$150.00 Per Day

67"H x 34"W x 26"D. Requires 110 volt, 20 amp electrical hook-up.

Tabletop Popcorn Machine

\$65.00 Per Day

26"H x 22"W x 18"D. Requires 110 volt, 20 amp electrical hook-up.

Popcorn Paks

\$150.00 Serves 240

Individual Packages of Popcorn Kernels, Oil & Seasoning. Includes Popcorn Bags.

Antique Brass Espresso Machine

\$595.00 First Day
 \$495.00 Addt'l Day

Offer Your Guests a Hot, Fresh Espresso, Cappuccino, Latte or Mocha as You Discuss the Business of the Day. One Barista Attendant Included for Up to Six Hours Per Day.

Requires DEDICATED 110 volt, 20 amp electrical hook-up & 42" eight-foot skirted table.

Additional Barista Hours

\$34.00 Per Hour

Gourmet Espresso Coffee Kit

\$125.00 Serves 50

Must be Ordered to Accompany Espresso Machine. Kit Includes: Chocolate Syrup, Cinnamon, Whipping Cream, Two Gallons of Milk & Lemons.

Water Cooler

\$35.00 Per Day

Requires 110 volt, 20 amp electrical hook-up.

Culligan Water

\$24.50 Per Bottle

Five Gallons.

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Equipment & Labor

China – Glassware – Flatware

Full China Service	\$3.00 Per Setting
Coffee Cup, Saucer, Water Glass, Dinner Plate, Fork, Knife, Spoon & White Linen Napkin.	
China Coffee Service	\$1.50 Per Setting
Coffee Cup, Saucer & Teaspoon	
China Cereal Bowl & Spoon	\$1.50 Per Setting
China Cocktail Plate & Fork	\$1.50 Per Setting
China Soup Cup & Spoon	\$1.50 Per Setting
Flatware	\$1.50 Per Setting
Fork, Knife & Spoon Rolled in a White Linen Napkin.	
Glassware	\$1.00 Per Piece
Juice Glass, Water Goblet, Wine Glass, High Ball Glass OR Champagne Glass Available.	
White Linen Napkin	\$0.85 Per Piece
Linen Tablecloth	\$7.50 Per Piece
Sizes: 90" x 90" OR 54" x 120." Colors: Black OR White.	
Table Skirting	\$45.00 Per Piece
Black only.	

Labor

Please Note: All hourly labor classifications are subject to a four-hour minimum per day. After 8 hours per day, the hourly rate increases to time & one-half. After 12 hours per day, the hourly rate increases to double time.

Please consider set-up and breakdown time when scheduling your labor.

Food servers & runners should be scheduled one hour prior to your first delivery and one half hour after event end time.

Busser can be scheduled from the event start time until one half hour after event end time.

Chefs, bartenders & espresso baristas should be scheduled one half hour prior to event start time until event end time.

Food Server	\$20.00 Per Hour
Runner	\$20.00 Per Hour
Busser	\$20.00 Per Hour
Chef	\$30.00 Per Hour
Bartender	\$30.00 Per Hour
Espresso Barista	\$34.00 Per Hour
Booth Manager	\$500.00 Per Day

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