THE BALTIMORE CONVENTION CENTER EXHIBITOR







STEAMED CRABS CRAB CAKES UTZ CRAB CHIPS OLD BAY CHARM CITY

THRASHERS FRENCH FRIES

NATTY BOH PIT BEFF COOKIES

Levy is the exclusive Food & Beverage provider at the Baltimore Convention Center.

At Levy, we believe that food is more than just sustenance - it is a form of art that has the power to bring people together and create lasting memories. Whether it's their famous crab cakes, Old Bay-spiced dishes, or innovative creations, each bite is a testament to the dedication and creativity of our culinary team. Using only the freshest, locally sourced ingredients, we ensure that every dish is bursting with authentic flavor and quality, adding a touch of Maryland charm to every event

But Levy's commitment to excellence doesn't stop at the plate. By partnering with local farmers, fishermen, and artisans, Levy not only supports the community but also ensures that each ingredient is of the highest quality. This dedication to sustainability and community shines through in every dish, creating a truly unique dining experience that guests won't soon forget.

At Levy, we don't just serve food; we create experiences.

Our passion for culinary excellence, community engagement, and sustainability shines through from the first sip, to the last bite.





BALTIMORE CONVENTION CENTER

Welcome to Baltimore!

Levy is the exclusive for all things food and beverage at the Baltimore Convention Center.

We're all about serving up the freshest local goodies and mouthwatering dishes that define dining in this vibrant city.

From full-on catering to cozy café spots, grab-and-go treats, and even serving up at exhibition booths - we've got your cravings covered and then some!

The Baltimore Convention Centers offers several café outlets to offer attendees a wide variety of culinary choices.

These hotspots are strategically placed to match the buzz of ongoing events.

Minimums may apply. In addition to our existing café outlets, portable food options are also available!



General Information

- NO OUTSIDE FOOD OR BEVERAGE MAY BE BROUGHT INTO THE CONVENTION CENTER.
- Levy is the exclusive caterer in the Baltimore Convention Center to provide all of your food, beverage and service staffing needs.
- If your company manufactures, produces or distributes food or non-alcoholic beverages and your products are related to the nature of the show, you may provide samples for your guest's enjoyment in your booth on the trade show floor upon our approval. Please request a sampling packet for guidelines and required forms for approval. COMPLETED SAMPLING FORMS AND CERTIFICATE OF LIABILITY MUST BE RECEIVED BY THIS OFFICE SEVEN BUSINESS DAYS PRIOR TO YOUR SCHEDULED EVENT DATE.
- To ensure availability of menu items, we encourage you to place your order 21 days prior to your scheduled event. Orders received less than five business days out from your event, will incur a 20% late fee for expedited services or charges that may arise to ensure your event.
- EACH BOOTH SERVICE ORDER IS SUBJECT TO A \$50 DELIVERY FEE.
- A 23% service charge and current state tax will apply to all food and beverage charges.
- Our catering services are provided on high quality disposable ware and are drop-off services (unless otherwise noted)
- Client is responsible for supplying adequate space within their contracted exhibition space, including bar, work/counter space and/or storage needed to provide contracted service(s).
- It is the responsibility of the exhibitor to ensure that all services ordered are in compliance with show regulations.





NON-ALCOHOLIC BEVERAGES

All services include the appropriate condiments, disposable cups and napkins

Freshly Brewed Iced Tea...195 Three gallons

Freshly Brewed Southern Sweet Tea...195 Three gallons

Classic Lemonade...195 Three gallons

Infused Water...135 Three gallons per flavor selection: Flavors: citrus, melon, cucumber-mint, strawberry-basil or peach-thyme

Individual Bottled Water...60 Twelve pack

Individual Bottled Sparkling Water...72 Twelve pack

Assorted Canned Soda...60 Twelve assorted regular and diet Coco-cola products

Individual Bottled Juices...90 Twelve juices to include orange, apple and cranberry

Freshly Brewed Coffee...225 Three gallons

Freshly Brewed Decaffeinated Coffee...225 Three gallons

Assorted Hot Tea...225 Three gallons

Keurig K-Cup Coffee Kit*...125 Includes 24 K-Cups, 2 gallons of water, creamers, sugar/sweetener, stirrers and disposable cups (select either Regular Coffee or Decaffeinated Coffeel

Keurig Starbucks K-Cup Coffee Kit*...175

Includes 24 Starbucks K-Cups, 2 gallons of water, creamers, sugar/sweetener, stirrers and disposable cups (select either Regular Coffee or Decaffeinated Coffee)

*Keurig Machine Daily Rental 50

Espresso Bar** Service includes Espresso Machine, Grinder, 100% Arabica Regular & Decaf Espresso Beans and DaVinci Syrups to flavor any drink, condiments and supplies 2250 - 300 cups, along with 1 barista for 4* hours.

2975 - Unlimited Service, along with 1 barista for 4* hours.

ADD:

Ripple Maker Custom Foam

Branding: 350 per service

Custom Logo Branded Sleeve Cups: 175 per service+

+your logo is require 14 days prior to service to guarantee branded sleeves. All rush orders are subject to a \$150 surcharge.





SNACKS

All services include the appropriate condiments, disposableware and napkins

Assorted Freshly Baked Muffins...110 two dozen

Assorted Donuts...100 two dozen of Chef's selection of donuts

Assorted Bagels...100 two dozen may include plain, sesame, cinnamon raisin and everything with plain cream cheese

Assorted Croissants...140 two dozen

Custard Cinnamon Rolls...110 two dozen

Giant Cookies...136 two dozen

Assorted Brownies & Blondies...110

House Made Puffed Tarts...104 Blueberry Lemon, Chocolate Fudge two dozen

Protein Bars...60 one dozen assorted bars

Kind Bars...60 one dozen assorted bars

Greek Yogurts...60 one dozen

Sliced Seasonal Fruit...80 serves 10

Individual Bagged Savory Snacks...48 one dozen assorted bags

GOURMET DIPS...120

Serves 10

House Made Kettle-Style Old-Bay And Traditional Style Potato Chips With Roasted Garlic Parmesan, French Onion, And Blue Cheese Dips (V)





EXHIBITOR FAVORITES

Tables and electrical power required for any equipment will be the responsibility of the customer

FOR PRETZELS...725

Includes 50 jumbo salted Bavarian pretzels, spinning pretzel machine rental, classic yellow mustard, cheese sauce and napkins Power requirements: 110volt/15amps/single phase

Additional Jumbo Pretzels...144
Dozen

FRESH FROM THE OVEN...1025

Includes one case of cookie dough, oven rental, oven mitt, spatula, tray, attendant for four hours, biodegradable disposable plates and napkins

Each case includes 240, two ounce cookies Flavor options: chocolate chip, sugar, oatmeal raisin, peanut butter or seasonal selection

Power requirements: 110volt/20amps/single phase

'Additional Case of Cookie Dough 750

POP TO IT....750

Includes 2 cases of unpopped popcorn (approximately 500 freshly popped two ounce servings), machine rental, choice of seasonings, attendant for four hours, popcorn scoop, popcorn bags and napkins Seasonings (sea salt, along with two choices from the following):

from the following): Old Bay®, Maple Sugar, White Cheddar Powder, Ranch Powder, Vinegar Powder, Truffle Salt, Chipotle-Cinnamon or Spicy Cajun

Power requirements:

110volt/20amps/single phase Additional Case of Unpopped Popcorn 200 Each case includes 250 two ounce servings, bags and napkins

"CHILL OUT"

Ice Cream Novelties 700 Per 100

Ice Cream Freezer Daily Rental 100

Power requirements: 110volt/20amps/single phase

SANDWICH PLATTER

WITH VEG 30 EACH, MIN 6

EXEC WRAP & SAND 40 EACH, MIN 6

INCLUDES:
CHIPS, WHOLE FRUIT,
COOKIE OR
GOURMET DESSERT





RECEPTION

All services include the appropriate condiments, disposableware and napkins

Vegetable & Cheese Displays

Antipasto Display
15.00 Per Guest, minimum 12
Oven-Dried Tomatoes, Marinated
Artichokes, Grilled Marinated Mushrooms,
Olives, Roasted Peppers, Parma Prosciutto
Genoa Salami, Mortadella,
Parmigiano-Reggiano, Asiago And Fresh
Mozzarella Cheese (Avg), Lavosh, Crackers,
Crostini and Baguettes (V)

Vegetable Crudités

10.00 Per Guest, minimum 12
Collection Of Baby Carrots, Teardrop
Tomatoes, Broccoli And Cauliflower Florets,
Baby Squash And Daikon (Vv, Avg) With
Peppered Ranch Dressing (V), Herbed
Boursin Dip (V) And Roasted Red Pepper
Hummus (Vv, Avg)

Gourmet Grilled Vegetable Station

12.00 Per Guest, minimum 12
Assortment Of Grilled Baby Squash,
Seasonal Tomatoes, Eggplant, Sweet
Peppers, Asparagus, Baby Carrots And
Grilled Mushrooms (Vv, Avg) With Balsamic
Aioli (V), Hummus (Vv, Avg) And Roasted
Garlic Sour Cream (V)

International Cheese Display

13.00 Per Guest, minimum 12 International Cheese Selection Including Huntsman Double Gloucester-Stilton, Manchego , Parmesan, Saint-André Triple Créme, Port Salut, Gorgonzola Dolce, Herbed And Spiced Goat Cheese (V, Avg) Fresh Honeycomb (V, Avg), Dried Fruit (Vv, Avg), Toasted Nuts (Vv, Avg), Lavosh, Crackers, Crostini And Baguettes (V)

Deluxe

Cocktails 11.00 each
Upgraded Wine 11.00
Craft (Local) and
Premium Beer 10.00 each
Domestic Beer 8.00

Assorted Canned Soda
Coke, Diet Coke and Sprite 5.00ea
Bottled Sparkling Water
Perrier and San Pellegrino 6.00ea
Bottled Water
Dasani 5.00

Premium

Cocktails 10.00 each
House wine 10.00
Craft (Local)
and Premium Beer 10.00 each
Domestic Beer 8.00
Assorted Canned Soda

Coke, Diet Coke and Sprite 5.00ea
Bottled Sparkling Water
Perrier and San Pellegrino 6.00ea
Bottled Water
Dasani 5.00





AND MORE!

All services include the appropriate condiments, disposableware and napkins

WATER SERVICES

Water Cooler Rental...100 by the day Power requirements: 110volt/20amps/single phase

Five Gallon Bottle of Spring Water...50 by the bottle Includes disposable cups

Cubed Ice...20 by the 10 lb bag

STAFF

Booth Attendant for your booth 225 Per 3 hour shift

Barista for your booth

225 Per 3 hour shift Bartender

for your booth 225 Per 3 hour shift

Action Chef for your booth 225 Per 3 hour shift

THE FINE PRINT

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTIFICATION.

100% PAYMENT IS REQUIRED AT THE TIME YOUR ORDER IS PLACED.

WE ACCEPT ALL MAJOR CREDIT CARDS.

WE ACCEPT ALL MAJOR CREDIT CARDS.
EACH ORDER IS SUBJECT TO A \$60.00
DELIVERY FEE PER SERVICE, ALONG
WITH MD SALES TAX (6%; 9% ALCOHOL)
AND A 23% SERVICE CHARGE.
ORDERS RECEIVED WITHIN
7 DAYS OF THE
SHOW WILL INCUR A LATE
ORDER FEE OF 20%.
DISPOSABLE SERVICE-WARE IS USED FOR
AND/OR PROVIDED
FOR ALL BOOTH CATERING
ORDERS AND IS A
DROP-OFF SERVICE ONLY.
CLIENT IS RESPONSIBLE
FOR ALL ELECTRICAL
REQUIREMENTS, AS WELL AS TABLES,
LINENS, TRASH CANS AND
TRASH REMOVAL IN THE BOOTH.





PLEASE EMAIL YOUR ORDER OR QUESTIONS TO:

mpratt-davis@levyrestaurants.com





Exhibitor Order Form

| EVENT NAME: | | | BOOTH NUMBER: | | |
|-----------------------------|-------|-----------|---------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| COMPANY NAME: | | | | EMAIL THIS COMI YOUR SALES | |
| CONTACT NAME: | | | | IN ORDER TO PROVIDE THE HIGHEST QUALITY AND SERVICE, PLEASE SEND ORDERS AT LEAST 2 WEEKS PRIOR TO YOUR EVENT. A GUARANTEED NUMBER OF ATTENDEES AND QUANTITIES OF FOOD IS REQUIRED 7 DAYS PRIOR TO YOUR EVENT. | |
| PHONE NUMBER: | | | | | |
| EMAIL ADDRESS: | | | | | |
| ONSITE NAME + PHONE NUMBER: | | | | ALL SERVICES ARE SERVED ON DISPOSABLE PLATTERS | |
| EVENT DATE: | TIME: | QUANTITY: | | ITEM: | PRICE: |
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LEVY IS THE EXCLUSIVE CATERER AT THE BALTIMORE CONVENTION CENTER.

Absolutely no food or beverage, candy, logo water, etc. are allowed to be brought into the Convention Center without prior authorization.

TABLES AND ELECTRICAL REQUIREMENTS

Food Services does not provide tables or electricity in your exhibit space or Meeting Room space.

Tables and electricity must be ordered through the appropriate contractor.

PAYMENT POLICY

Full Payment is required prior to commencement of services.

A credit card must be on file for all orders

OTHER CHARGES

A \$50.00 delivery charge will apply to each delivery and reorders

