EXHIBITOR CATERING MENU

2021

The Baltimore Convention Center
These points will ensure your success while hosting attendees in your booth.

- Centerplate is pleased to be the exclusive caterer in the Baltimore Convention Center to provide all of your food, beverage and service staffing needs. **NO OUTSIDE FOOD OR BEVERAGE MAY BE BROUGHT INTO THE CONVENTION CENTER.**

- 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 Centerplate’s 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 THREE BUSINESS DAYS PRIOR TO YOUR SCHEDULED EVENT DATE.**

- To ensure availability of menu items, we encourage you to place your order 14 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.

- Cancellations prior to five business days in advance of the scheduled event date will receive a refund. Cancellation of services within three business days of the event date will be subject to payment in full.

- Each booth service order is subject to a $60 delivery fee.

- No unconsumed food or beverage(s) may be returned for a credit, except for estimated unopened beverages served by a Centerplate bartender.

- A 23% service charge will apply to all food and beverage charges. 6% state sales taxes will apply to all food, beverage, labor/delivery charges, equipment rentals and service charges and 9% will apply to alcoholic beverages.

- Our catering services are provided on high quality disposable ware and are drop-off services (unless otherwise noted). We will be glad to coordinate specialty equipment* or linens* to optimize services in your booth (*charges will be assessed for any damaged or lost item(s) and are the sole responsibility of the exhibitor).

- 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).

- Client responsible to contact Edlen at 410.649.7321 for all electrical services.

- Trash cans, garbage removal, tables and other equipment are to be arranged through your show’s general contractor. **CENTERPLATE CANNOT SUPPLY THESE ITEMS FOR YOUR BOOTH.**

- All services must be paid in full prior to the show’s start. We accept company checks, wire transfers, Visa, MasterCard, Discover and American Express in full pre-payment of your services. We will require a credit card on file for any items on consumption, additional services ordered during the show or incidentals.

- 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 Coffee** $195
Three gallon units (approximately 30-36 cups)

**Freshly Brewed Decaffeinated Coffee** $195
Three gallon units (approximately 30-36 cups)

**Freshly Brewed Baltimore’s Zeke Coffee** $225
Three gallon units (approximately 30-36 cups)

**Freshly Brewed Baltimore’s Zeke Decaffeinated Coffee** $225
Three gallon units (approximately 30-36 cups)

**Morning Coffee Package** $390
Includes three gallons of regular coffee, two gallons of decaffeinated coffee and one gallon of herbal tea

**Keurig K-Cup Coffee Kit** $115
Includes 24 K-Cups, 2 gallons of water, creamers, sugar/sweetener, stirrers and disposable cups
(select either Regular Coffee or Decaffeinated Coffee)

**Keurig Starbucks K-Cup Coffee Kit** $165
Includes 24 Starbucks K-Cups, 2 gallons of water, creamers, sugar/sweetener, stirrers and disposable cups
(select either Regular Coffee or Decaffeinated Coffee)

**Espresso Bar** $1700
Includes espresso machine, 100 espresso pods, gallons of milk, three seasonal flavored syrups, whipped cream, condiments and supplies
(Includes Barista for 4 hours; $60 per hour additional above the first four hours)

**Restock:** above items, excluding barista $1450
*Advance order notice of two weeks is required

**Starbucks® Gourmet Coffee Bar** $1170
Includes ten gallons regular and three gallons of decaffeinated Starbucks house blend coffees, three gallons of hot water with Tazo flavored tea bags, three seasonal flavored syrups and whipped cream
(approximately 175 servings)

**Additional Starbucks Coffees or Tazo Tea** $225
Three gallon units per selection

**Nitro Coffee Bar** $1150
Includes cold brew nitro dispenser, 10 gallons of regular coffee (approx. 150 8 oz servings), condiments and supplies
(Includes Barista for 4 hours; $60 per hour additional above the first four hours)
*Advance order notice of two weeks is required

EXHIBITOR CATERING MENU 2021 – THE BALTIMORE CONVENTION CENTER
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## NON-ALCOHOLIC BEVERAGES

All services include the appropriate condiments, disposable cups and napkins

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Freshly Brewed Iced Tea</strong></td>
<td>$135</td>
</tr>
<tr>
<td>Three gallon units (approximately 36 cups)</td>
<td></td>
</tr>
<tr>
<td><strong>Freshly Brewed Southern Sweet Tea</strong></td>
<td>$135</td>
</tr>
<tr>
<td>Three gallon units (approximately 36 cups)</td>
<td></td>
</tr>
<tr>
<td><strong>Housemade Classic Lemonade</strong></td>
<td>$135</td>
</tr>
<tr>
<td>Three gallon units (approximately 36 cups)</td>
<td></td>
</tr>
<tr>
<td><strong>Housemade Specialty Lemonade</strong></td>
<td>$150</td>
</tr>
<tr>
<td>Three gallon per flavor selection (approximately 48 8oz servings); Strawberry, Watermelon, Thai-Basil, Cranberry-Lime or Arnold Palmer</td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Canned Soda</strong></td>
<td>$48</td>
</tr>
<tr>
<td>Twelve assorted regular and diet Coco-cola products</td>
<td></td>
</tr>
<tr>
<td><strong>Individual Bottled Water</strong></td>
<td>$48</td>
</tr>
<tr>
<td>Twelve pack</td>
<td></td>
</tr>
<tr>
<td><strong>Individual Bottled Sparkling Water</strong></td>
<td>$54</td>
</tr>
<tr>
<td>Twelve pack</td>
<td></td>
</tr>
<tr>
<td><strong>Infused Mineral Water (per order)</strong></td>
<td>$105</td>
</tr>
<tr>
<td>Three gallon per flavor selection (approximately 48 8oz servings); Flavors: lemon-lime, melon, cucumber-mint, strawberry-basil or peach-thyme</td>
<td></td>
</tr>
<tr>
<td><strong>Individual Bottled Juices</strong></td>
<td>$54</td>
</tr>
<tr>
<td>Twelve juices to include orange, apple and cranberry</td>
<td></td>
</tr>
<tr>
<td><strong>Individual Bottled Naked Smoothies</strong></td>
<td>$36</td>
</tr>
<tr>
<td>Six pack may include Berry Blast, Mighty Mango, Strawberry or Protein</td>
<td></td>
</tr>
<tr>
<td><strong>Red Bull® Energy Drink</strong></td>
<td>$36</td>
</tr>
<tr>
<td>Six pack of regular or sugar-free</td>
<td></td>
</tr>
<tr>
<td><strong>Individual Bottled Sports Drink</strong></td>
<td>$54</td>
</tr>
<tr>
<td>Six pack per selection: Orange, Lemon, Red or Blue</td>
<td></td>
</tr>
</tbody>
</table>

EXHIBITOR CATERING MENU 2021 – THE BALTIMORE CONVENTION CENTER
A 23% service charge and applicable Maryland sales tax will be added to all food and beverage orders.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Freshly Baked Muffins</td>
<td>$96</td>
<td>(two dozen)</td>
</tr>
<tr>
<td>Assorted Donuts</td>
<td>$80</td>
<td>two dozen of Chef’s selection of donuts</td>
</tr>
<tr>
<td>Assorted Bagels</td>
<td>$96</td>
<td>two dozen may include plain, sesame, cinnamon raisin and everything</td>
</tr>
<tr>
<td>Assorted Danish</td>
<td>$106</td>
<td>two dozen may include apple, blueberry, custard and cherry</td>
</tr>
<tr>
<td>Assorted Croissants</td>
<td>$140</td>
<td>two dozen may include classic, almond topped, chocolate; apple; and cherry filled</td>
</tr>
<tr>
<td>European Breakfast Pastry Tray</td>
<td>$126</td>
<td>two dozen may include strawberry cheese pockets, caramel pecan twists, rum buns, crème brulee muffins and filled croissants</td>
</tr>
<tr>
<td>Chef’s Morning Bakery Display</td>
<td>$150</td>
<td>three dozen may include muffins, bagels, danish and croissants</td>
</tr>
<tr>
<td>Assorted Homestyle Cookies</td>
<td>$96</td>
<td>two dozen may include chocolate chip, sugar, oatmeal raisin, peanut butter or seasonal selections</td>
</tr>
<tr>
<td>Individually Packaged Sweets</td>
<td>$96</td>
<td>two dozen assorted bags sweet snacks and cookies</td>
</tr>
<tr>
<td>Assorted Brownies &amp; Blondies</td>
<td>$106</td>
<td>two dozen may include double fudge, Oreo and rocky road brownies and toffee blondies</td>
</tr>
<tr>
<td>Assorted Dessert Squares</td>
<td>$106</td>
<td>two dozen may include lemon berry bar, rocky road brownies, toffee blondies and seasonal selections</td>
</tr>
<tr>
<td>Rice Krispy® Treats</td>
<td>$90</td>
<td>two dozen individually wrapped classic treats</td>
</tr>
<tr>
<td>Cupcakes</td>
<td>$80</td>
<td>one dozen per selection:</td>
</tr>
<tr>
<td>· Death by Chocolate Cupcake</td>
<td></td>
<td></td>
</tr>
<tr>
<td>· Salted Caramel Cupcake</td>
<td></td>
<td></td>
</tr>
<tr>
<td>· Strawberries 'n Cream Cupcake</td>
<td></td>
<td></td>
</tr>
<tr>
<td>· S’mores Cupcake</td>
<td></td>
<td></td>
</tr>
<tr>
<td>· Cannoli Cupcake</td>
<td></td>
<td></td>
</tr>
<tr>
<td>· Cookies ’n Creme Cupcake</td>
<td></td>
<td></td>
</tr>
<tr>
<td>· Classic Red Velvet Cupcake</td>
<td></td>
<td></td>
</tr>
<tr>
<td>· Chef’s Special Seasonal or Specialty Offering</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

EXHIBITOR CATERING MENU 2021 – THE BALTIMORE CONVENTION CENTER
A 23% service charge and applicable Maryland sales tax will be added to all food and beverage orders.
# A LA CARTE

All services include the appropriate condiments, disposableware and napkins

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Granola Bars</td>
<td>$48</td>
</tr>
<tr>
<td>(one dozen assorted bars)</td>
<td></td>
</tr>
<tr>
<td>Kind Bars</td>
<td>$60</td>
</tr>
<tr>
<td>(one dozen assorted bars)</td>
<td></td>
</tr>
<tr>
<td>Kellogg’s NutriGrain® Bars</td>
<td>$48</td>
</tr>
<tr>
<td>(one dozen assorted bars)</td>
<td></td>
</tr>
<tr>
<td>Chobani® Greek Yogurts GF</td>
<td>$54</td>
</tr>
<tr>
<td>(one dozen)</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Cups GF</td>
<td>$90</td>
</tr>
<tr>
<td>(serves 10)</td>
<td></td>
</tr>
<tr>
<td>Individual Bagged Savory Snacks</td>
<td>$48</td>
</tr>
<tr>
<td>(one dozen assorted bags)</td>
<td></td>
</tr>
<tr>
<td>Bags of Popsations’ Popcorn</td>
<td>$84</td>
</tr>
<tr>
<td>Choice of 1 flavor per dozen (one dozen, 2oz. bags): Caramel, Butter, Cheddar, Old Bay or Seasonal</td>
<td></td>
</tr>
<tr>
<td>Individual Bagged Trail Mix</td>
<td>$60</td>
</tr>
<tr>
<td>(one dozen)</td>
<td></td>
</tr>
<tr>
<td>Individual Bagged Chex Mix</td>
<td>$48</td>
</tr>
<tr>
<td>(one dozen)</td>
<td></td>
</tr>
<tr>
<td>Individual Bagged Mixed Nuts</td>
<td>$60</td>
</tr>
<tr>
<td>(one dozen)</td>
<td></td>
</tr>
<tr>
<td>Bags of Housemade Kettle Chips GF</td>
<td>$48</td>
</tr>
<tr>
<td>Choice of spiced or salted</td>
<td></td>
</tr>
<tr>
<td>(one dozen individual bags)</td>
<td></td>
</tr>
<tr>
<td>Housemade Potato Chips &amp; Dips GF</td>
<td>$162.50</td>
</tr>
<tr>
<td>Individual bags of salted potato chips with cups of buttermilk herb and caramelized onion dips (serves 25)</td>
<td></td>
</tr>
<tr>
<td>S &amp; G Chips GF</td>
<td>$187.50</td>
</tr>
<tr>
<td>Individual bags of corn tortilla chips with cups of salsa and guacamole (serves 25)</td>
<td></td>
</tr>
</tbody>
</table>

GF = Gluten Free

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# EXHIBITOR FAVORITES

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

## PARKING FOR PRETZELS

Incluces 75 jumbo salted Bavarian pretzels, spinning pretzel machine rental, attendant for four hours, classic yellow mustard, nacho cheese sauce and napkins.  
Power requirements: 110volt/15amps/single phase

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Additional Jumbo Pretzels</strong> (each)</td>
<td>$6.25</td>
</tr>
</tbody>
</table>

## “NUT-THING” TO IT

Includes 200 four ounce bags, machine, bags, attendant for four hours and napkins.  
Flavor options: cinnamon sugar roasted almonds, cinnamon sugar roasted pecans, glazed almonds and pecans or glazed cashews.  
Power requirements: 208volt/30amps/single phase

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Additional Case of Cookie Dough</strong></td>
<td>$750</td>
</tr>
</tbody>
</table>

## FRESH FROM THE OVEN

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

<table>
<thead>
<tr>
<th>Description</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Pre-Popped Popcorn</strong></td>
<td>$165</td>
</tr>
<tr>
<td>7 lb (approx. 50 individual bags) per selection: Butter, Cheese, Caramel Corn or Glazed with almonds &amp; pecans</td>
<td></td>
</tr>
</tbody>
</table>

## POP TO IT

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): Old Bay®, Maple Sugar, White Cheddar Powder, Ranch Powder, Vinegar Powder, Truffle Salt, Chipotle-Cinnamon or Spicy Cajun.  
Power requirements: 110volt/20amps/single phase

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Additional Case of Unpopped Popcorn</strong></td>
<td>$175</td>
</tr>
</tbody>
</table>
EXHIBITOR FAVORITES

BOOTH ATTRACTIONS continued

“CHILL OUT”

Ice Cream Novelties $4.50
Good Humor® selections may include ice cream sandwiches, strawberry shortcake bars, chocolate éclair bars and king cones
(minimum order of 100 pieces)

Premium Ice Cream Novelties $5.50
Ben & Jerry® and Häagen-Dazs® Ice Cream Selections, along with all-natural smoothie pops
(minimum order of 100 pieces)

Ice Cream Freezer Daily Rental $75
Power requirements: 110volt/20amps/single phase

New Wave Ice Cream Shop $1850
Includes rich liquid nitrogen seasonal ice cream made to order, along with two premade Baltimore Taharka® Bros. favorites, mini ice cream cones or petite disposable bowls with spoons; culinary attendant and server for four hours
Serves approximately 200 three ounce servings
Taharka Selections: vanilla bourbon, cookie dough, strawberry cheesecake, chocolate fudge brownie, salty caramel, honey graham, key lime pie or seasonal selection
Minimum of 6 ft space required

CINEMA SNACK BAR GF $500
Includes 20 bags/boxes of each:
White Cheddar Popcorn, Red Swedish Fish®, M&M’s®, Sour Patch Kids®, Milk Duds® and Mike & Ikes®
Serves approximately 120

C&C DISPLAY $685
Includes bags/boxes of chocolate chip cookies, fudgy brownies, M&M’s® and chocolate covered pretzels freshly brewed regular and decaffeinated coffees, condiments, cups and napkins
Serves approximately 60 (15 of each sweet option)

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BREAK SERVICE

BREAK ITEMS

Prices listed are per person. Minimum of 25 guests.
All services include the appropriate condiments, disposableware and napkins

Mid-Morning Pick Me Up Break $21
Individual Fresh Fruit Salad
Individual Bags of Trail Mix
Individual Chobani Yogurts
Seasonal Infused Mineral Water
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

Snack Break $15
GF Individual Boxes of Carrots, Pita Chips & Hummus
Individual Bags of Trail Mix
Individual Containers of Apples & Seedless Grapes

Ballpark Break $18
Individual Bags of Dry Roasted Peanuts
Gourmet Soft Pretzels with yellow mustard
Individual Bags of Corn Tortilla Chips with hot cheese sauce
Individual Bags of Butter Popcorn

Maryland Snack Break $18
Individual Bags of Chesapeake Snack Mix
Individual Bags of Maryland’s Popsations® Popcorn
– caramel and white cheddar flavors
Individual Bags of Utz® Crabby Seasoned Potato Chips
Baltimore’s Otterbein® Chocolate Chip Cookies

Baltimore Fiesta Break $20
GF Individual Bags of Corn Tortilla Chips
GF Individual Crab & Corn Salsa
Snack Pack of Berger Cookies
Goetze’s Caramel Creams®

Give Me S’more Break $18
S’mores Box - creamy marshmallow dip, graham crackers and milk chocolate
Assorted S’more Shooter Desserts
S’mores Trial Mix Bags – mini marshmallows, mini graham crackers, milk chocolate chips and chocolate covered pretzels
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

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## LUNCH

All services include the appropriate condiments, disposableware and napkins

### PLATTER OF SANDWICHES

$250

25 individually wrapped sandwiches
on Chef’s selection of breads; garnished with pickles;
Please select from the following:
- Turkey & Swiss with lettuce and tomato
- Roast Beef & Cheddar
- Ham and Havarti
- Grilled Vegetables with red pepper hummus

### PLATTER OF PETITE SANDWICHES

$400

60 individually wrapped sandwiches on petite rolls;
Please select three from the following:
- Chunky Chicken Salad
- Brined Turkey Breast with lingonberry aioli
- Ham with honey mustard
- Roast Beef with horseradish cream
- Classic Tuna Salad
- Classic Egg Salad
- Fresh Cucumbers with dill cream cheese spread

### BOXED LUNCHES

#### Traditional Sandwich Boxed Lunch

$28

with chips, whole fruit and a cookie

Please select from the following:
- Turkey and Swiss
- Roast Beef and Cheddar
- Ham and Swiss
- Vegetarian Caprese

#### Gourmet Wrap Boxed Lunch

$30

with chips, side salad and a cookie

Please select from the following:
- Curry Chicken Wrap (contains almonds)
- Baltimore Pit Beef Wrap with BBQ caramelized onions
- Spicy Turkey Bacon Wrap
- Rainbow Veggie Wrap with roasted red pepper hummus

#### Gourmet Salad Boxed Lunch

$32

with Chef’s side and a dessert

Please select from the following:
- Spicy Thai Chicken Salad — Romaine lettuce, diced chicken breast, red bell peppers, shredded red cabbage and crispy rice noodles; spicy Thai peanut dressing
- Chef Salad — Turkey breast, ham, egg, cheddar cheese, romaine lettuce and grape tomatoes; zinfandel vinaigrette
- Asian Beef Ramen Bowl — Grilled sirloin with Napa and red cabbages, kale, scallions, carrots and ramen noodles; Gochujang dressing
- Vegetarian Chopped Kale Salad — Napa cabbage, red onions, carrots, walnuts, dried cranberries, blueberries and sunflower seeds; pomegranate dressing

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**COLD HORS D’OEUVRES**

- **Curry Chicken Salad** $5.50
  - with golden raisins in a mini cone
- **Duck Confit Canape** $6.50
  - with whipped lingonberry goat cheese and micro greens
- **PLT** $6.50
  - Pork belly, baby lettuce and candied tomato on a brioche plank with tabasco aioli
- **Tomato Bruschetta Basket** $6.50
  - petit savory dough basket filled with seasoned tomatoes, herbs and toasted parmesan
- **Vegan Mushroom Ravioli** $5.50
  - with tomato coulis; topped with balsamic glaze
- **Mini Crab & Shrimp Roll** $7.50
- **Thai Chili Shrimp Skewer** $7.50
  - GF
  - glazed and accented with lime zest
- **Seared Saku Ahi Tuna** $7.50
  - GF
  - on fresh cucumber round; topped with sriracha aioli and ponzu-lemongrass reduction

**HOT HORS D’OEUVRES**

- **Buffalo Chicken Spring Roll** $5.50
  - Bleu Cheese Dip
- **Thai Chicken Skewer** $6
  - Coconut-Curry Dipping Sauce
- **Baltimore Pit Beef Sliders** $6
  - Horseradish Slaw
- **Philly Cheesecake Spring Roll** $5.50
  - Spicy Aioli
- **Honey Old Bay Glazed Bacon on a Stick** $6
- **Vegan Pan-Fried Kale Pot Stickers** $5
  - Spicy Soy Dipping Sauce
- **Crisp Artichoke Beignets** $4.50
  - Chipotle Aioli
- **Mac & Cheese Bites** $4.50
- **Twin BBQ Shrimp Skewer** $6.50
- **Petit Maryland-Style Crab Cakes** $7.50
  - Classic Cocktail Sauce

We suggest adding a dedicated attendant to serve each hors d’oeuvres. Server fee is $150 each.

**EXHIBITOR CATERING MENU 2021 – THE BALTIMORE CONVENTION CENTER**

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RECEPTION DISPLAYS

Prices listed are per person. Minimum of 25 guests.
All services include the appropriate condiments, disposableware and napkins.

**Individual Local and Domestic Cheese**
$10
Served with Sliced Baguettes and Assorted Crackers

**Individual Seasonal Fruits and Berries GF**
$10
A selection of the freshest available sliced seasonal fruits and berries

**Individual Vegetable Crudite Cups GF**
$6.50
Roasted Red Pepper Hummus or Spinach Dip

**Individual Antipasto Box**
$16
Capicola, prosciutto, pepperoni, salami, Italian cheeses, marinated vegetables, olives, artichoke hearts and focaccia bread

**PCC Box**
$6.50
Individual box of pita chips, celery and carrots with roasted red pepper hummus

**Individual Jumbo Shrimp Display GF**
$20
(4 shrimp per display)
With Horseradish Cocktail Sauce and Lemon Wedges

**Chips and Dips Station**
$16
Individual Tomato-Basil Concassé; Edamame Hummus; and Crab & Shrimp Dip
with small bags of Herbed Crostini, Wonton Chips, and Old Bay Potato Chips

**Warm Maryland-Style Lump Crab Dip**
$11
Lump crab meat blended with cream cheese and special seasoning, served to order by an attendant *
With individual bags of Old Bay Potato Chips and PC Crackers
(*$150 fee per attendant)

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## BAR BEVERAGES

### INDIVIDUAL PRICED ITEMS

The following special beverages service can be ordered for your exhibit booth with Show Management's approval. Individual canned/bottled beverages charged upon consumption.

#### Pre-Made Cocktails
- **Cutwater Moscow Mule**
- **Cutwater Lime Margarita**
- **Cutwater London Dry Gin & Tonic**
- **Cutwater Whiskey Mule**
- **Bacardí Rum Punch**
- **High Noon Black Cherry & Vodka**
- **High Noon Grapefruit & Vodka**

**Price:** $8.50 (by the 12oz. can)

#### Premium Single Serve Wines
- **Cavit Chardonnay**
- **Cavit Riesling**
- **Cavit Merlot**
- **Cavit Cabernet Sauvignon**
- **Frontera Concha y Toro Red Blend**

**Price:** $10 (by the 187ml bottle)

#### Deluxe Single Serve Wines
- **Barefoot Pinot Grigio**
- **Barefoot Chardonnay**
- **Barefoot Riesling**
- **Barefoot Pinot Noir**
- **Barefoot Cabernet Sauvignon**

**Price:** $7.50 (by the 187ml bottle)

#### House Wine
- **House selections of Pinot Grigio, Chardonnay, Rose/Blush, Cabernet Sauvignon or Pinot Noir**

**Price:** $40 (by the 750 ml bottle)

#### White Claw Spiked Seltzer
- **Grapefruit**
- **Black Cherry**
- **Raspberry**
- **Mango**

**Price:** $8 (by the 12oz. can)

#### Angry Orchard Hard Cider
- **(by the bottle)**

**Price:** $8

#### Bottled Beer
- **American Premium Beer**
  - **Budweiser**
  - **Bud Light**
  - **Miller Lite**
  - **Heineken**
  - **Amstel Light**
  - **Samuel Adams**
  - **Corona**
  - **Baltimore’s Heavy Seas**

**Price:** $7.50 (by 12oz. bottles)

#### Domestic Beer
- **Budweiser**
- **Bud Light**
- **Miller Lite**

**Price:** $6.50 (by 12oz. bottles)

#### Imported/Microbrew Beer
- **Heineken**
- **Amstel Light**
- **Samuel Adams**
- **Baltimore’s Heavy Seas**

**Price:** $6.50 (by the keg)

---

Custom batches of pre-made cocktails available on request.

A certified Centerplate Bartender is required to dispense all alcoholic beverages in the Convention Center. Alcohol cannot be brought into or removed from the premises.

**A 23% service charge and applicable Maryland sales tax will be added to all food and beverage orders.**
MISCELLANEOUS

WATER SERVICES

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

Five Gallon Bottle of Spring Water $40
(by the bottle)
Includes disposable cups

Cubed Ice $20
(by the 10 lb bag)

PERSONNEL

Based upon a minimum requirement of 4 hours

Booth Attendant (Server) for your booth $150
Additional hours above the requested minimum will be charged at $45 each

Bartender for your booth $225
Additional hours above the requested minimum will be charged at $60 each
(A bartender is required to dispense and serve any alcoholic beverage within the Baltimore Convention Center)

Action Chef for your booth $200
Additional hours above the requested minimum will be charged at $60 each

Above labor charges include the consecutive four hours minimum. Labor charges are subject to sales tax.

EXHIBITOR CATERING MENU 2021 – THE BALTIMORE CONVENTION CENTER
A 23% service charge and applicable Maryland sales tax will be added to all food and beverage orders.
**CENTERPLATE BOOTH CATERING ORDER FORM 2021**

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<th>Company:</th>
<th>Show Name:</th>
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<th>On-Site Contact:</th>
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### Selection

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**IMPORTED INFORMATION**

Centerplate is the exclusive caterer to the Baltimore Convention Center. All food, beverage and alcohol are to be served by Centerplate. NO outside food or beverage is permitted, including logo’d bottled water and candies.

Prices are subject to change without notification. 100% payment is required at the time your order is placed. We accept American Express, MasterCard, Via, Diner and Discover 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.

For inquiries or to discuss additional options, please call (410) 649-7009

**PLEASE FAX ORDER, ALONG WITH CREDIT CARD AUTHORIZATION FORM TO (410) 649-7043 or E-MAIL TO marsha.pratt@centerplate.com**
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PLEASE FAX ORDER, ALONG WITH CREDIT CARD AUTHORIZATION FORM TO (410) 649-7043 or E-MAIL TO marsha.pratt@centerplate.com.
CREDIT CARD CHARGE AUTHORIZATION

For your convenience in ordering additional services, please complete the information requested below and return the form with your order. Any balance owed to Centerplate will be charged to card upon completion of services.

| Company Name:                  |                                      |
| On-site Contact:               |                                      |
| Company Address - City, State & Zip: |                                  |
| Phone Number:                  | Fax Number:                           |
| Event /Booth Name:             |                                      |
| Date(s):                       |                                      |
| Method of Payment (circle one):| AMEX       VISA        MASTER CARD     |
| Credit Card Number:            | Expiration:                           |

Authorized for additional on-site services to be charged to card: YES__________ NO ____________

Any on-site additions or replenishments during the show must be guaranteed by a major credit card; the balance of the charges will be billed to the credit card, unless payment is received at the end of the show.

The Undersigned hereby authorizes all charges indicated above and as indicated on the executed contract and/or EVENT ORDER(S), for the referenced Function/Group to be guaranteed for payment to their Credit Card.

Cardholder’s Name (please print name): ____________________________________________

Cardholder’s Signature (required for purchase): ____________________________________