

BOOTH CATERING
MENU



A LA CARTE

BEVERAGES AND SNACKS

**OCEANA
COFFEE™**

ALL SERVICES INCLUDE APPROPRIATE CONDIMENTS. PROUDLY PARTNERING LOCALLY WITH OCEANA COFFEE FOR ALL OUR COFFEE NEEDS.

BEVERAGES

MINIMUM OF ONE GALLON PER ORDER

FRESHLY BREWED PALM BEACH BLEND COFFEE \$72.00 | PER GALLON

Regular and Decaffeinated Coffee

SELECTION OF HERBAL TEAS & HOT WATER
\$66.00 | PER GALLON

ICED TEA & LEMONADE \$45.00 | PER GALLON

INFUSED WATER STATION \$35.50 | PER GALLON

Coconut/Pineapple/ Lime; Strawberry/ Basil; Cucumber/Mint; Kiwi/ Watermelon; Blueberry/Orange/Ginger flavors

FRESHLY SQUEEZED ORANGE JUICE \$49.50 | PER GALLON

Coconut/Pineapple/ Lime; Strawberry/ Basil; Cucumber/Mint; Kiwi/ Watermelon; Blueberry/Orange/Ginger flavors

ASSORTED COCA-COLA SOFT DRINKS & BOTTLED WATER \$4.25 | EACH

INDIVIDUAL BOTTLES OF JUICE \$6.00 | EACH
Orange Juice, Cranberry Juice, or Apple Juice

SPARKLING WATER \$6.00 | EACH

WATER COOLER \$95.00 | PER DAY
Includes one, 5-gallon water dispenser unit, 5-gallon water jug, and appropriate cups

WATER COOLER REFILL \$35.00 | EACH
Includes one, 5-gallon water dispenser unit, 5-gallon water jug, and appropriate cups

10lbs CUBED ICE \$7.00 | PER BAG

FROM THE BAKERY

CHEESE AND FRUIT FILLED HOUSE BAKED DANISH [∇] \$39.00 | PER DOZEN

HOUSE BAKED FLAKY CROISSANTS WITH JAMS AND BUTTER [∇] \$47.00 | PER DOZEN

NEW YORK STYLE BAGELS WITH CREAM CHEESE [∇] \$46.00 | PER DOZEN

FRESHLY BAKED ASSORTED SCONES [∇] \$55.00 | PER DOZEN

FRESHLY BAKED MUFFINS [∇] \$58.00 | PER DOZEN

ASSORTMENT OF BREAKFAST BREADS [∇] \$45.00 PER DOZEN

IMPULSE TREATS

ASSORTMENT OF HOUSE BAKED COOKIES [∇] \$41.75 | PER DOZEN

DOUBLE FUDGE BROWNIES [∇] \$52.50 | PER DOZEN

BOWLS OF HOUSE CRAFTED KETTLE CHIPS ^{GF|V|WV} \$27.00 | PER POUND

MINI GOURMET CUPCAKES \$54.00 | PER DOZEN

ASSORTMENT OF THEATRE CANDY BARS [∇] \$4.50 | EACH

GRANOLA BARS ^{V|WV} \$5.00 | EACH

INDIVIDUAL BAGS OF CHIPS ^{V|WV} \$5.00 | EACH

HEALTHY TREATS

INDIVIDUALLY PACKAGED TRAIL MIX \$6.00 | EACH

BOWLS OF SPICED MIXED NUTS ^{GF|V|WV} \$46.00 | PER POUND
MINIMUM ONE POUND

INDIVIDUALLY PACKAGED CHARCUTERIE BOARDS \$15.00 | EACH

FRESH FRUIT KEBAB ^{GF|V|WV} \$5.50 | EACH

ALL MENUS ARE SUBJECT TO 22% MANAGEMENT CHARGE AND 7% STATE SALES TAX (IF APPLICABLE)



LUNCH

MINIMUM OF FOUR BOXED LUNCHES PER ORDER. DELIVERED DIRECTLY TO BOOTH.

GOURMET BOXED LUNCH

Served with House Made Kettle Chips, Couscous Pasta Salad, Chocolate Chip Cookie & Choice of Soft Drink or Bottled Water

DRUNKEN PIG

\$29.00 | EACH

Bourbon Glazed Ham, Aged Swiss Cheese, Roasted Yellow Peppers, Spring Mix and Sweet Grain Mustard Aioli on Onion Brioche Bread

SMOKIN' BULL

\$31.00 | EACH

Shaved Prime Rib with Balsamic Glazed Peppers and Onions, Arugula, Smoked Gouda Cheese and Roasted Garlic Aioli on a Sesame Kaiser Roll

FAT BIRD

\$29.00 | EACH

Shaved Turkey, Swiss Cheese, Baby Greens, Cranberry Sauce, Caramelized Onions on Marble Rye

SANTORINI ^{V|V}

\$27.00 | EACH

Grilled Asparagus, Artichokes, Red Peppers, Olives, Sautéed Couscous with Red Onion and Hummus in a Tomato Wrap

GODFATHER

\$32.00 | EACH

Smoked Salami, Capicola, Honey Glazed Ham, Smoked Provolone Cheese, Roasted Peppers, Pickled Red Onions, Red Wine Aioli on Ciabatta

FIELD OF GREENS ^{GF|V}

\$32.00 | EACH

Mixed Baby Greens, Sliced Cucumbers, Shaved Carrots, Kalamata Olives, Cherry Tomatoes, Shaved Red Onions with choice of Balsamic or Ranch Dressing

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BOOTH ENHANCEMENTS

GOURMET OCEANA COFFEE STATION

EACH ADDITIONAL CUP \$7.50

Hot and Cold Gourmet Coffees including: Lattes, Cappuccinos, Espresso and Mochas Assorted Flavored Creamers, Sugars, Flavored Syrups, Assorted Toppings and Whipped Cream,
Booth Attendant up to 4-Hours

\$1,875.00 | SERVES 250 CUPS

ROASTED NUT STATION

EACH ADDITIONAL BAG \$9.00

Freshly Roasted Pecans or Almonds
Sweet Cinnamon Glazed
Roasted Nuts Cart Rental
Booth Attendant up to 4-Hours

\$2,250.00 | SERVES 250 BAGS

GIANT HOT GOURMET PRETZELS

EACH ADDITIONAL PRETZEL \$9.00

Choice of Salted or Unsalted Jumbo Pretzels
Assortment of Mustards, House Made Beer Cheese
Pretzel Machine Rental
Booth Attendant up to 4-Hours

\$450.00 | SERVES 50 PRETZELS

FRESHLY POPPED POPCORN

EACH ADDITIONAL BAG \$4.50

Freshly Popped Popcorn, Popcorn Scoop, Seasoning, Napkins, and Bags
Popcorn Machine Rental

\$450.00 | SERVES 100 BAGS

THE NOSTALGIA ^{GF | V}

Iced Tea or Lemonade

Choose up to 3 Flavors of Popcorn:

Banana
Spicy Nacho
Garlic Parmesan
Buffalo Crunch
Strawberries &
Cream
Blue Raspberry

Watermelon
White Cheddar
Dill Pickle
Vegan Cheddar
Salted Caramel
Pina Colada

Caramel
Fully Loaded
Orange
Bacon Ranch

Choose up to 3 Candies:

Mallow Cup
Jujubes
Everlasting Gobstopper
Hershey's Chocolate Bar
Candy Cigarettes

Charleston Chew
Chunky Chocolate Bar
Pay Day
Whatchamacallit
Hershey's Almond Bar

Sugar Daddy
Smarties
Pixie Sticks
Tootsie Roll
Assorted Zotz

\$550.00 | SERVES 20 GUESTS

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ELEGANT DISPLAYS

EACH DISPLAY SERVES 25 UNLESS OTHERWISE NOTED

FARMERS MARKET CRUDITES ^{GF|V|VV} **\$280.00 | EACH**
With Hummus and Ranch Dip

ASSORTED FRESH FRUIT PLATTER ^{GF|V} **\$324.00 | EACH**
With Honey Yogurt Dip

DOMESTIC CHEESE BOARD ^{GF|V} **\$345.00 | EACH**
Wisconsin Cheddar, Monterey Jack, Pepper Jack, Swiss, Colby Jack,
with Flat Breads, Crackers and Grape Clusters

GOURMET IMPORTED CHEESE BOARD ^{GF|V} **\$395.00 | EACH**
Manchego, Gruyere, Goat Cheese, Brie, Gorgonzola, Parmigiano
Reggiano, with Flat Breads, Crackers and Grape Clusters

SHRIMP COCKTAIL DISPLAY ^{GF|V} **\$840.00 | (4) SHRIMP PER PERSON**
Lemon Wedges, Bloody Mary Sauce, Remoulade Sauce and Horseradish
Served over Shaved Ice

**HERB MARINATED AND
GRILLED VEGETABLE DISPLAY** ^{GF|V|VV} **\$301.00 | EACH**
Zucchini, Yellow Squash, Maple Glazed Brussel Sprouts, Roasted Red Peppers
and Grilled Red Onions, Asparagus and Sweet Balsamic Reduction

TUSCAN DISPLAY ^{GF|V} **\$440.00 | EACH**
Marinated Artichokes, Mushrooms, Grilled Vegetables, Sweet Roasted Peppers, Baby Heirloom
Tomatoes, Fresh Mozzarella, Balsamic Syrup, Garnished with Basil
Array of Italian Meats and Cheeses, Cheeses, Green and Black Olives
Flat Breads and Assorted Crackers

WARM SPREADS AND CHILLED DIPS ^{GF} **\$430.00 | EACH**
Select Two Dips and Two Chips from Columns Below:

Dips:

Pico De Gallo Crab Dip
Salsa Verde
Guacamole
Black Bean & Corn Salsa
Baked Buffalo Chicken
Warm Spinach & Artichoke
House Made Onion Dip

Chips:

Pita Chips
Tri-Colored Tortilla Chips
House Made Kettle Chips

GUACAMOLE & SALSA DISPLAY ^{GF|V} **\$327.00 | EACH**
Homemade Guacamole and Choice of Two Salsas, Traditional Fresca, Pico de Gallo, Black Bean
& Corn, Salsa Verde served with Tri-colored Tortilla Chips and Homemade Kettle Chips



RECEPTION

HORS D'OEUVRES

HOT SELECTIONS

\$5.75 | PER PIECE

Pot Stickers
BBQ Guava Meatballs
Coney Island Dog with Spicy Mustard Dipping Sauce
Fried 'Mac & Cheese' with Spicy Tomato Dipping Sauce ^V
Smoked Chicken Quesadilla
Italian Style Meatballs
Mini Vegetable Spring Rolls with Ponzu Dipping Sauce ^V

\$6.75 | PER PIECE

Chicken Wings with choice of BBQ or Buffalo Dipping Sauce GF
Bacon Wrapped Chicken in Jalapeno
Beef or Chicken Empanadas with Chimichurri

\$7.50 | PER PIECE

Coconut Breaded Shrimp with Pineapple Dipping Sauce
Candied Pork Belly
Steak Salad Bruschetta
Sea Scallops Wrapped in Bacon with Moscato Bacon Reduction

COLD SELECTIONS

\$6.75 | PER PIECE

Herb Focaccia Topped with Roma Tomato Relish & Aged Balsamic Syrup ^V
Tomato, Artichoke, Mozzarella and Basil Skewers with Balsamic Syrup ^{GFV}

\$7.00 | PER PIECE

Ratatouille in Phyllo Cup ^V
Melon Wrapped in Prosciutto ^{GF}

\$7.50 | PER PIECE

Shrimp with Lemon Wheel and Cocktail Sauce ^{GF}
Lobster Salad Slider

RECEPTION DESSERTS

MINI DESSERTS

FRESH BERRY SHOOTER WITH CHAMPAGNE SABAYON	\$6.25 EACH
RICH CHOCOLATE MOUSSE SHOOTERS	\$5.25 EACH
CARAMEL APPLE SHOOTERS	\$5.25 EACH
ASSORTMENT OF MINI TARTS	\$6.25 EACH
HOUSE MADE COOKIES	\$5.25 EACH
FRENCH MACARONS	\$6.25 EACH
MINI ASSORTED CUP CAKES	\$7.25 EACH
ASSORTMENT OF DESSERT BARS	\$5.25 EACH
HOUSE BAKED BROWNIES	\$5.75 EACH
ASSORTED MINI CHEESECAKES	\$6.00 EACH
MINI BAKED ALASKA BY LOCAL CHEF JAMAL LAKE	\$10.00 EACH



BEVERAGES

BAR SERVICE

THE FOLLOWING BEVERAGES MAY BE ORDERED FOR YOUR EXHIBIT BOOTH WITH SHOW MANAGEMENT APPROVAL. A BARTENDER IS REQUIRED FOR ALL ALCOHOLIC BEVERAGE EVENTS

HOST BAR

ONE BARTENDER REQUIRED PER 100 GUESTS.

MIXED PREMIUM COCKTAILS	\$13.75
CRAFT IMPORTED BEER	\$10.25
DOMESTIC BEER	\$9.25
WINE BY THE GLASS	\$12.75
CHAMPAGNE BY THE GLASS	\$14.75
CORDIALS	\$15.75
SPARKLING WATER	\$6.25
BOTTLED WATER	\$4.25
COCA-COLA SODAS AND JUICES	\$4.25

CASH BAR

ONE BARTENDER PER 100 GUESTS. ALL CASH BARS WILL REQUIRE A MINIMUM SPEND OF \$500.00 PER FOUR HOUR MINIMUM TO WAIVE A SET-UP FEE OF \$300.00. EACH CASH BAR WILL REQUIRE A CASHIER FOR \$110.00 FOR A FOUR-HOUR MINIMUM.

MIXED PREMIUM COCKTAILS	\$13.75
CRAFT IMPORTED BEER	\$10.25
DOMESTIC BEER	\$9.25
WINE BY THE GLASS	\$12.75
CHAMPAGNE BY THE GLASS	\$14.75
CORDIALS	\$15.75
SPARKLING WATER	\$6.25
BOTTLED WATER	\$4.25
COCA-COLA SODAS AND JUICES	\$4.25

BLOODY MARY BAR

\$15.00 PER ADDITIONAL BLOODY MARY

House Vodka

Garnished with Celery Salt, Stuffed Olives, Salami, Cheese, Grape Tomatoes, Assorted Hot Sauces, Candied Bacon, Lemons/ Limes and Celery Stalks

\$750.00 | SERVES 50 GUESTS

Wine and Champagne by the bottle is available for purchase.

Please contact your Catering Sales Manager for a complete list of Wine and Champagne

LABOR

BASED ON A MINIMUM REQUIREMENT OF 4- HOURS

BARTENDER

Required for all alcoholic beverage functions

\$175.00 | PER FOUR HOURS - \$45.00 | PER HOUR OVER REQUIRED MINIMUM

BANQUET SERVER

\$150.00 | PER FOUR HOURS - \$45.00 | PER HOUR OVER REQUIRED MINIMUM

BOOTH ATTENDANT

\$150.00 | PER FOUR HOURS - \$45.00 | PER HOUR OVER REQUIRED MINIMUM

ALL MENUS ARE SUBJECT TO 22% MANAGEMENT CHARGE AND 7% STATE SALES TAX (IF APPLICABLE)



ADVANCED ORDERING POLICIES & PROCEDURES

OUTSIDE FOOD AND BEVERAGES

Spectra Food Service and Hospitality maintains the exclusive right to provide all food and beverage, and concession services at the Palm Beach County Convention Center. Any exceptions must be requested and obtained by prior written approval of the Food & Beverage General Manager and/or Director of Catering. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at the sole discretion of Spectra Food Service and Hospitality.

BEVERAGES SERVICE

Spectra Food Service and Hospitality offers a complete selection of beverages to compliment your function. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from an outside source without prior consent of the Food & Beverage General Manager or Director of Catering. If approval is received, a \$15.00 per bottle corkage fee will be applied. In compliance with alcohol serving regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

DIETARY CONSIDERATIONS

Spectra Food Service and Hospitality is happy to address special dietary requests.

CATERING SERVICE WARE

Elegant disposable will be used at all times.

MENU SELECTIONS

Select a menu from the Catering Menu listing or have us custom design a menu for your particular needs. Menus for food functions must be finalized at least thirty (30) days prior to the event. A final guarantee of attendance is required five (5) business days prior to all food and beverage events.

CANCELLATION POLICY

In the event of a cancellation, no deposit refund shall be processed.

Cancellation of food functions must be submitted in writing to your Spectra Sales Manager. Any cancellation received more than thirty (30) days of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than thirty (30) days of the scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet Event Order(s).

MANAGEMENT CHARGE AND TAXES

All catered events are subject to a 22% Management Charge.

*This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

LABOR

Catering personnel are scheduled in four (4) hour shifts for each meal period. These shifts include setup, service, and breakdown. Charges will apply if service time exceeds the designated time frame.

BILLING

100% Full Payment is required five (5) business days prior to commencement of services.

A credit card must be on file for any re-orders made on site.