



**CHICAGO RESTAURANT PARTNERS  
Welcomes You To  
McCormick Place Convention Center  
Chicago, Illinois**

**EXHIBIT CATERING MENU**



**Please contact our catering sales office for a  
complete menu and assistance with  
additional food & beverage ideas**

# (312) 791-7252

## Welcome to McCormick Place Convention Center

**Menus** Menu selections and other details pertinent to your functions should be submitted to the catering department at least four weeks prior to the function date. The catering representative handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. Events over 2,000 guests may require specialized menus, our culinary team is happy to customize the perfect menu for your event.

**Pricing** Prices quoted do not include 21% service charge or applicable sales tax unless otherwise noted. Prices are subject to change without notice, guaranteed prices will be confirmed 60 days prior to the event. Orders placed or counts increased within 72 hours (3 business days) of service will be charged at 10% higher pricing than published menu prices.

**Guarantees** A guaranteed number of attendees/quantities of food is required 72 hours, or 3 business days, prior to the event date (a business day is defined as Monday through Friday). This guarantee must be submitted by noon. If the guarantee is not received, Chicago Restaurant Partners reserves the right to charge for the number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Chicago Restaurant Partners will neither be responsible nor liable for serving these additional numbers but will do so on a first come, first serve basis as able. Guarantees increased less than 72 business hours prior to an event will be subject to a 10% increase on the price for each additional guest or increase.

**Overset Policy** Chicago Restaurant Partners will prepare, provide service staff and have seats available for 5% over-set up to 1,000 guests (maximum over-set of 50 guests) for plated meals and buffet meals with complete table setups only. There will be an additional 150.00 charge for each over-set of 20 guests.

**Service Staff** Guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 50 guests at buffet functions. This is for service at rounds of ten or twelve. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of \$150.00 per four-hour shift. Additional labor charges may apply for holiday events.

**Event Timeline** All service times are based on two-hour breakfast or lunch service or three-hour dinner service. Additional service time may be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted may face additional labor fees.

**Beverage Services** We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverages and service are regulated by the Liquor Control Board, Chicago Restaurant Partners, LLC, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISE FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES.

**Contracts** A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Chicago Restaurant Partners. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract in their behalf only with full payment in advance and an approval line of credit for additional orders. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

**Cancellations** Any event cancelled less than 72 hours (3 business days) prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items a longer window of cancellation may be necessary, this is determined on an event basis.

**Payment** An initial deposit in the amount noted on the Catering Contract is due payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due, based on the final guarantee, is payable prior to the event. Payment can be made in cash, certified check or by an authorized credit card. For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the function/show.

**Labor Charges** Each delivery is subject to a 50.00 food and beverage minimum. Deliveries under 50.00 or non-food and beverage items are subject to a 25.00 delivery fee. Should service staff be required for your event, service staff is available for 150.00 per four-hour shift, per attendant, with a one-shift minimum. Charges for specialized services such as servers/booth attendants and bartenders are noted on the menu. Early morning/late night exhibition floor events (before 6am, after 7pm) are subject to additional labor charges.

**Exhibitor Responsibilities** The exhibitor is responsible for supplying all tables or adequate space within their exhibition space as well as utilities necessary for food service through the show contractors. This includes the appropriate porter service arrangements made through show cleaning. It is the responsibility of the exhibitor to ensure that all services ordered from McCormick Food Service Partners are in compliance with show regulations. It is also the exhibitors' responsibility to arrange for pickup of all food service related

equipment. Charges incurred by damage or loss of any items contracted by the client through an outside vendor (i.e., linen, decorations, floral pieces, etc.) are the sole responsibility of the client.

## FRESH START

### FROM THE BAKERY

#### Bakery Assortment

Muffins, danish and croissants served with butter and jelly 36.00 per dozen

#### Low-Fat Bakery Assortment

Muffins and whole wheat scones served with margarine and jelly 36.00 per dozen

#### Breakfast Bagels

Served with butter, jelly and light and regular cream cheeses 36.00 per dozen

#### Donuts

28.00 per dozen

#### Gourmet Pastry Selection

Blueberry scones, chocolate filled croissants, apple strudel and assorted coffee cakes 42.00 per dozen

#### Seasonal Fruit Tray

Refreshing sliced fruit of the season 65.00 (serves 10)

#### Whole Fruit Bowl

Whole fruits in season 15.00 (6 pieces)

#### Assorted Individual Fruit Yogurt

Low-fat and fat-free 3.25 each

#### Quaker Chewy Granola Trail Mix Bars

18.00 per box (10 each)

## The Executive Decision

Oven-toasted breakfast sandwiches delivered in an insulated box with a reusable seal, 5 per box

#### Bacon, Egg and Cheese Biscuit Sandwich

28.00 per box

#### Sausage and Egg Muffin Sandwich

28.00 per box

#### Sausage, Egg and Cheese Croissant Sandwich

28.00 per box

#### Egg and Three-Cheese Breakfast Burrito

28.00 per box

Minimum food and beverage order of 50.00 per delivery  
Please add a 21% service charge and applicable taxes

## Executive Upgrades

**Grand Brass Cappuccino/Espresso Service**  
1450.00 (8 hour, 425 cup service)

**Fresh Fruit Smoothie Service**  
950.00/1350.00 (4hour/8 hour service)

Executive upgrades subject to additional 175.00 one-time set-up fee. Please call for additional information.

## Power Break

**Oven Baked Cookies**  
28.00 per dozen

**Homemade Fudge Brownies**  
30.00 per dozen

**Lemon Bars**  
36.00 per dozen

**Biscotti**  
38.00 per dozen

**Potato Chips and House-Made French Onion Dip**  
22.00 per pound

**Tortilla Chips and Spicy Red Salsa**  
22.00 per pound

**Snack Mix**  
Choice of pretzels, honey roasted peanuts or party mix 20.00 per pound

**Fancy Mixed Nuts**  
24.00 per pound

**Assorted Hard Candies**  
14.00 per pound

**Assorted Miniature Hershey's Candies**  
24.00 per pound

**Artisan Cheese and Fruit Board**  
Assorted domestic and imported cheeses, with dried cherries, clover honey, apricots, lavosh, assorted crackers and gourmet flat bread 75.00 (serves 10)

**Spring Vegetable Crudite**  
Seasonal vegetables with chili lime crema and ranch dipping sauce 62.50 (Serves 10)

Service includes disposable flatware, plates and napkins  
Minimum food and beverage order of 50.00 per delivery

Please add a 21% service charge and applicable taxes

**Miss Vickies Kettle Chips**

2.25 per bag

**Regular and Baked Lays**

2.00 per bag

**Harvest Cheddar Sun Chips**

2.00 per bag

## Morning Essentials

**Freshly Brewed Coffee**

Regular or decaffeinated 23.00 per ½ gallon/44.00 per gallon

**Hot Tea**

Regular, decaffeinated and herbal tea bags with lemon 23.00 per ½ gallon/44.00 per gallon

**Starbucks Freshly Brewed Coffee**

Regular or decaffeinated 25.00 per ½ gallon/48.00 per gallon

Each ½ gallon provides approximately 8 servings.

Served in an insulated thermal dispenser with appropriate accompaniments, beverage napkins and disposable cups.

## Working Lunches

Chilled luncheon platters serve approximately 5 guests

**Chef's Delicatessen Board**

Assemble your own deli sandwiches with roast beef, salami, turkey breast, ham, swiss cheese, cheddar cheese, lettuce & tomato with a selection of fresh breads and condiments 65.00 per tray

**Croissant Sandwich Sampler**

Freshly baked mini croissants, made three ways, with sliced roast beef, oven roasted turkey breast and chunky chicken salad 65.00 per tray

**The VIP**

Roast Turkey on french demi with dijonnaise and cheddar,  
Classic Tuna Salad on harvest wheat demi with mixed field greens and  
Ham and Swiss on pretzel ficelle with mustard butter 70.00 per tray

**The Gourmet**

Herb roasted sirloin of beef with roasted peppers, smoked provolone cheese and sun-dried tomato pesto on herbed foccacia paired with basil grilled chicken breast with plum tomatoes and garlic aioli on a sourdough baguette 75.00 per tray

**The Natural Sub**

Roasted breast of turkey, honey ham, cheddar and swiss cheese, sliced onion and tomato, crisp lettuce and homemade dressing on a whole wheat baguette 65.00 per tray

**The Tuscan Platter**

Chilled sliced peppercorn roasted sirloin of beef displayed on mixed baby greens with roasted garlic aioli, roma tomatoes, caramelized onions and provolone cheese, served with mini rosemary potato rolls 85.00 per tray

Service includes disposable flatware, plates and napkins  
Minimum food and beverage order of 50.00 per delivery  
Please add a 21% service charge and applicable taxes

## Associates

Luncheon salads serve approximately 5 guests

### **Herbed New Potato Salad**

17.50

### **Confetti Coleslaw**

17.50

### **Tossed House Salad**

Crisp Lettuce topped with fresh vegetables, served with assorted individually packaged dressings 20.00

### **Rotini Pasta Salad**

Rotini pasta tossed with garden fresh vegetables and Italian vinaigrette 20.00

### **Mediterranean Pasta Salad**

Pasta pearls with zucchini, squash, sweet bell peppers, tossed in herb vinaigrette 20.00

### **Greek Feta Salad**

Feta cheese, pepperoncini, tomatoes, kalamata olives, lemon oregano vinaigrette 20.00

## Hot Leads

### **Chicago Deep Dish Pizza**

Cheese, sausage, pepperoni or vegetable, 12 slices per pizza 40.00

### **Fiesta Bravo Chicken Quesadillas**

Authentic Southwestern grilled chicken with refried beans, Spanish rice and Chihuahua cheese wrapped in flour tortillas with sour cream, guacamole and salsa fresca on the side 35.00 (5 each)

### **Famous Vienna Foot Long Hot Dog**

Wrapped all beef hot dog on poppy seed bun with appropriate condiments 30.00 (5 each)

### **Famous Vienna Foot Long Polish Sausage**

Wrapped all beef polish on poppy seed bun with appropriate condiments 30.00 (5 each)

Service includes disposable flatware, plates and napkins  
Minimum food and beverage order of 50.00 per delivery  
Please add a 21% service charge and applicable taxes

## **BUILD YOUR OWN BOX LUNCH**

Boxed lunches served with fresh seasonal whole fruit and gourmet cookie

**Select 1 salad or sandwich**  
**Select 1 side**  
**Add dessert enhancement**  
**(minimum of 25 of each variety)**  
19.50 each

### **SALADS**

Italian Chop Shaker Salad

Chinese Chicken

Spinach and Arugula with Roasted Fennel

### **SANDWICHES**

Grilled Chicken, Sauteed Spinach, Roasted Spinach Herb Aioli and Provolone Cheese on Focaccia

Grilled Vegetables, Chevre Spread on Ciabatta

Smoked Turkey, Tomato, Onion and Cheddar Cheese on Whole Wheat Baguette

Ham and Swiss Pretzel Ficelle

### **SIDES**

Dill Potato Salad

Pommeray and Bacon Potato Salad

Southern Cole Slaw

Creamy Cole Slaw

Pasta Salad

Artichoke Salad

Caprese Salad

Marinated Olives

Chips

Service includes disposable flatware, plates and napkins  
Minimum food and beverage order of 50.00 per delivery  
Please add a 21% service charge and applicable taxes

## Beverages

### Soft Drinks

Pepsi, Diet Pepsi and Sierra Mist 55.00 per case (24) or 2.50 each

### Chilled Juices

Orange, grapefruit, cranberry, apple or V-8 64.00 per case (24) or 2.75 each

### Milk

2% or skim (½ pints) 2.00 each

### Perrier Bottled Sparkling Mineral Water

85.00 per case (24) or 3.75 each

### Aquafina Bottled Water

77.00 per case (24) or 3.25 each

## Beers and Wines

### Domestic Beer

Miller, Miller Lite, Miller Genuine Draft, Budweiser and Bud Light  
96.00 per case (24) or 375.00 per keg

### Imported Beer

Heineken, Amstel Light and Corona  
120.00 per case (24) or 475.00 per keg (Heineken and Amstel Light only)

### Woodbridge by Robert Mondavi Chardonnay, Cabernet, Merlot and White Zinfandel

32.00 per bottle

### Korbel Brut Sparkling Wine

38.00 per bottle

Service includes disposable flatware, plates and napkins  
Minimum food and beverage order of 50.00 per delivery  
Please add a 21% service charge and applicable taxes

## **Seal The Deal!**

Please inquire with your catering representative for our full list of reception tables, themed reception hors d'oeuvres, hot and cold hors d'oeuvres to make your booth reception a success!

## **Miscellaneous**

### **Cubed Ice**

13.50 per 22 pound bag

**LET OUR STAFF ASSIST WITH ALL OF YOUR EXHIBIT CATERING DETAILS**

### **Server/Booth Attendant**

150.00 per four-hour shift

### **Bartender**

250.00 per four-hour shift

## **CAPTURE YOUR AUDIENCE!**

Don't miss these great opportunities to generate exhibit traffic!

Cappuccino/espresso service \* Cookies baked fresh in your booth \* Fruit smoothie bar \* Customized bottled water and many more...Call for details!

## **SHOW THEM WHO YOU REALLY ARE!**

Upgraded services are available to enhance your exhibit and create distinction for your company. We offer a full range of catering service and specialty services to maximize your exposure! Please contact us at 312-791-7252, a catering representative will be happy to help you with any special requests and answer any questions you may have.

Service includes disposable flatware, plates and napkins  
Minimum food and beverage order of 50.00 per delivery  
Please add a 21% service charge and applicable taxes

# order form

Please add 10.50% Sales Tax, 21% Gratuity and 3% Beverage Tax (soda and bottled water only)  
Minimum order \$50.00 per delivery, please.

**Trade Show: THE ASI SHOW**

Booth Number: \_\_\_\_\_ Bldg: North South Lakeside Center West Building Level \_\_\_\_\_

Contact: \_\_\_\_\_ On Site Contact: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_ City, State: \_\_\_\_\_ Zip: \_\_\_\_\_

Telephone: (\_\_\_\_) \_\_\_\_\_ Fax Number: (\_\_\_\_) \_\_\_\_\_ E-Mail: \_\_\_\_\_

**Please place your order below:**

Date: \_\_\_\_\_ Delivery Time: \_\_\_\_\_ a.m. p.m.

\_\_\_\_\_

\_\_\_\_\_

Date: \_\_\_\_\_ Delivery Time: \_\_\_\_\_ a.m. p.m.

\_\_\_\_\_

\_\_\_\_\_

Date: \_\_\_\_\_ Delivery Time: \_\_\_\_\_ a.m. p.m.

\_\_\_\_\_

\_\_\_\_\_

Date: \_\_\_\_\_ Delivery Time: \_\_\_\_\_ a.m. p.m.

\_\_\_\_\_

\_\_\_\_\_

**If you would like to pay by credit card, please fill number below.**

**Method of Payment:**

Credit Card  Check will follow

Card Type:  Amex  Visa  MC  Discover  Diners Club

\_\_\_\_\_  
Credit Card # Security Code Expiration

\_\_\_\_\_  
Printed Name Card Holder Zip Code

\_\_\_\_\_  
Authorized Signature

A copy of the contract outlining all services will be forwarded to you via facsimile. A signed Terms & Conditions page must be returned to Chicago Restaurant Partners and full payment in advance is required to complete your order.

Prices are only guaranteed 60 days from event date.

***Chicago Restaurant Partners, 2301 South Lake Shore Drive, Chicago, IL 60616 FAX: 312-791-7280***