EXHIBITOR CATERING MENU

New Orleans
ERNEST N. MORIAL
CONVENTION CENTER

Welcome to New Orleans!

Welcome to New Orleans, "The Big Easy," a world-renowned destination for food, wine, and free-spirited fun – where the historic beauty and entertainment options are matched only by the warmth and energy of an exciting community.

Centerplate is a leading global event hospitality company, and we are thrilled to be your exclusive hospitality partner at the Ernest N. Morial Convention Center. Our style is collaborative, and our New Orleans team is delighted to work with you to ensure your experience here in this special location is smooth, successful, and enjoyable. We are committed to delivering the finest food, amenities, and service to impress your guests.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced, and quality ingredients to crisp, sincere, and attentive service, our goal is to provide world-class hospitality for every one of our guests.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today!

Here's to your successful event in New Orleans,

Dan Pariseau

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Centerplate
Making It Better To Be There Since 1929.™

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SERVICE DIRECTORY

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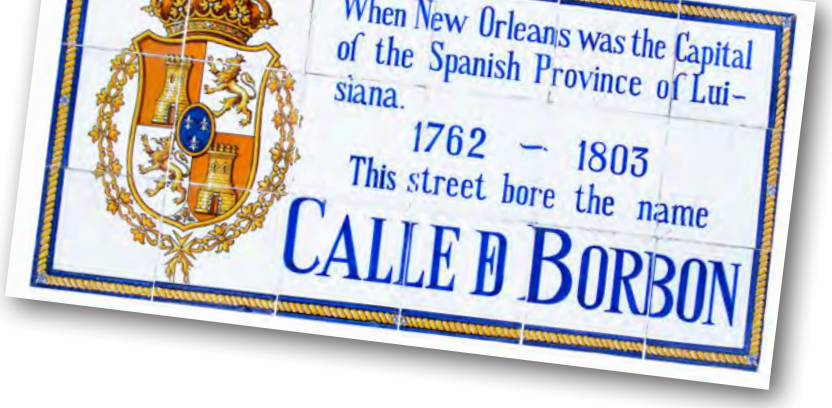
BREAKFAST MENUS

BREAKFAST



BREAKFAST

10 person minimum required.

Continental Breakfast $17.00

Assorted bottled fruit juices, fresh baked breakfast pastries,

Muffins and bagels served with butter, preserves and cream cheese

Freshly brewed coffee, decaffeinated coffee and hot tea

Buttermilk Biscuit Sandwich $6.50

Scrambled eggs, tasso ham and cheddar cheese

A LA CARTE MENUS

A LA CARTE

FRESHLY BREWED COFFEE

*Prices listed are per gallon. 3-gallon minimum required.

PJ'S New Orleans Roast* $55.00
Freshly brewed coffee, decaffeinated coffee or hot teas

Starbucks Coffee* $75.00
Freshly brewed coffee, decaffeinated coffee or hot teas

NOLA Coffee* $68.00
4 flavored syrups: vanilla, hazelnut, mocha, and caramel. Served with swizzle sugar sticks and cinnamon

Includes cups, creamers, sugar, sweeteners, stirrers and napkins

BEVERAGE SERVICE

Assorted Canned Sodas*	$72.00
Natural Spring Water*	$78.00
Dasani Bottled Water*	$90.00
Assorted Bottled Fruit Juices*	$90.00
Assorted Powerade* (20 oz.)	$125.00
Assorted Snapple* (20 oz.)	$125.00
Bottled Iced Tea*	$125.00
Red Bull* (8 oz.)	$175.00
Iced Tea**	$39.00
Fresh Lemonade**	$40.00

*(24) beverages per case, (1) case minimum required

**Price per gallon, (3) gallon minimum required

WATER SERVICE

Water Dispenser $50.00
Prices listed are for a 3-day rental. Additional rental of $25.00 per day for each additional day.
Client must have a space that has (1) regular wall socket available for electrical power. Requires 100 volt, 15 amp electrical service.

(5) Gallon Jug of Water $40.00

Ice Cubes (40 pounds) $25.00

Daily Refresh for Beverages $25.00
Cups, cubed ice, container and ice scoop

A 21% service charge and applicable sales taxes will be added to all food and beverage orders

A LA CARTE

FROM THE BAKERY

Price per dozen; (3) dozen minimum required.

Assorted Danish	$44.00
Assorted Muffins	$42.00
Assorted Croissants	$47.00
Mini King Cakes	$75.00
Assorted Bagels with Cream Cheese	$45.00
Freshly Baked Cookies	$34.00
Rice Krispy Treats	$30.00
Orleans Pecan Pralines Original, chocolate or rum	$54.00
Fresh Fried Beignets* Dusted with powdered sugar	$40.00

* A booth attendant is required.
$25.00++/hour with a five (5) hour minimum.

SHEET CAKES

Choice of fruit or cream filling. Includes disposable cake knife, plates, forks and napkins.

Half Sheet Cake* (40 slices)	$150.00
Full Sheet Cake* (80 slices)	$300.00

* Custom artwork available upon request. Please speak to your catering sales manager.

A 21% service charge and applicable sales taxes will be added to all food and beverage orders

A LA CARTE

FROM THE PANTRY

Domestic Cheese Display with Crackers (serves 20)	$130.00
Seasonal Vegetable Crudité with Dip (serves 20)	$145.00
Sliced Fresh Fruit (serves 20)	$120.00
Whole Fresh Fruit (serves 20)	$60.00
Potato Chips and Dip (serves 20)	$80.00
Tortilla Chips and Salsa (serves 20)	$140.00
Mixed Nuts (2 pounds)	$68.00
Traditional Snack Mix (2 pounds)	$60.00
Pretzel Twists (2 pounds)	$32.00
Granola Bars (24 individual bars)	$75.00
Assorted Individual Bags of Chips	$2.50

A 21% service charge and applicable sales taxes will be added to all food and beverage orders

LUNCH MENUS

LUNCH

BOXED LUNCHES

Prices listed are per guest.

All boxed lunches are served with an individual bag of Zapp's® potato chips, fresh whole fruit, chocolate chip cookies, condiments and a soft drink. 10 box lunch minimum required.

Mardi Gras Boxed Lunch $20.50

Served on a French roll with lettuce and tomato

Please select from the following:

- Turkey and provolone cheese
- Roast beef and banana pepper with dijonaise
- Ham and cheddar
- Grilled eggplant steak with oven roasted tomatoes and hummus spread

French Quarter Boxed Lunch $21.50

Served with lettuce and tomato

Please select from the following:

- Greek salad wrap
- Chicken Caesar wrap
- Tasso ham and egg salad wrap

Mississippi Riverside Boxed Lunch $21.50

Accompanied by appropriate dressings

Please select from the following:

- Shrimp remoulade salad over greens with eggs, tomatoes and remoulade dressing
- Cajun chicken Caesar salad
- Garden vegetable salad

LUNCH

LUNCH BUFFET

Prices listed are per guest. Minimum of 10 guests, maximum of 50 guests.

Gourmet Deli Buffet $31.00

Assorted pre-made sandwiches – turkey, roast beef and vegetarian

Mustard and mayonnaise

Chef's selection of deli salad and assorted bags of individual chips, assorted whole fruit and assorted cookies

LUNCH SALADS

Garden Salad $110.00

Mixed field greens with tomatoes, cucumbers and carrots.
Creamy ranch and vinaigrette dressings

Served with hearth baked rolls and butter

Chicken Caesar Salad $135.00

Crisp romaine lettuce, sliced breast of chicken and garlic croutons

Traditional Caesar dressing

Served with crusty French bread and butter

HORS D'OEUVRE

HORS D'OEUVRE

SANDWICH PLATTERS

Prices listed are per platter. Each platter serves 15-20 guests.

Mini Muffaletta Sandwiches $170.00
Salami, ham, provolone and chopped olive salad

Assorted Mini Po' Boy Sandwiches $190.00

- Smoked turkey croissant with brie and local citrus
- Hurricane shrimp brioche
- Grilled vegetable on crusty bread
- Cochon ham, bacon, smoked sausage and local cheese

COLD HORS D'OEUVRE

Prices below are per dozen; (3) dozen minimum required.

Ratatouille Brochettes	$68.00
Beef and Potato Canapes	$60.00
Bacon Mozzarella Tomato Bites	$56.00
Classic Shrimp Cocktails	$62.00
Creolaise Chicken Tarts	$50.00

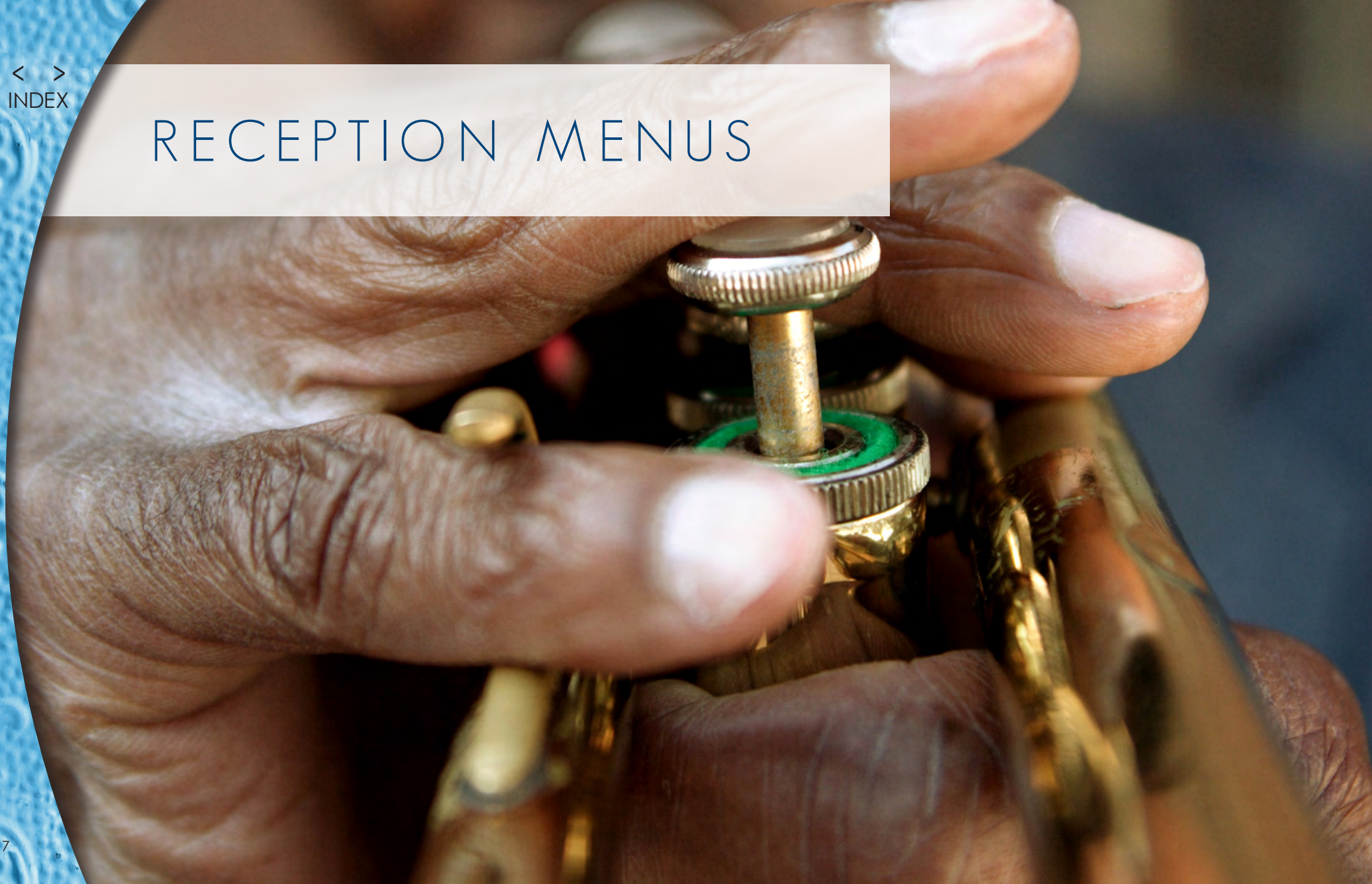
HOT HORS D'OEUVRE

Prices below are per dozen; (3) dozen minimum required.

Hibachi Beef Skewers	$62.00
Pecan Crusted Chicken Tenders	$48.00
Andouille Sausage and Black-Eyed Pea Spring Rolls	$58.00
Cajun Crab Cakes	$74.00
Chile and White Corn Hush Puppies	$38.00
Alligator Bites	$52.00

A 21% service charge and applicable sales taxes will be added to all food and beverage orders

RECEPTION MENUS



RECEPTION

RECEPTION STATIONS

Prices listed are per guest. 20 guest minimum required per order.

Bruschetta and Flat Bread Station $11.00

Extra virgin olive oil and a variety of toasted flat bread and pita chips

Specialty toppings to include:

- Spicy hummus
- Grilled eggplant
- Black olive tapenade
- Fresh tomato, basil and garlic

Client to supply: 4x6 workspace · minimum of 1 – 6 ft table · trash removal · clean up

Petit Patisserie Station $18.00

A gourmet selection of miniature French pastries, petit fours, mini tartlets, chocolate truffles and chocolate dipped strawberries

Client to supply: 4x6 workspace · minimum of 1 – 6 ft table · trash removal · clean up

RECEPTION

RECEPTION STATIONS continued

Prices listed are per guest. 20 guest minimum required per order.

Old Time Candy Shoppe* $600.00

Penny candy jars filled with your choice of sweet treats

Minimum selection of (5) five types of candy, (5) five pounds each, priced at $40.00 pound

Includes jars, scoops and candy bags

Choose from: Gummi Bears®, Swedish fish, assorted Tootsie Rolls®, licorice red bites, assorted Jolly Ranchers®, plain M&M's®, maltball mania, chewy Spree

Client to supply: 4x6 workspace · minimum of 1 – 6 ft table · trash removal · clean up

Infused Hydration Station* $550.00

Three decorative dispensers filled with your choice of refreshing beverage:

· Infused spa water
· Infused iced tea
· Infused lemonade – or choose all three!

Includes disposable cups, napkins, stirrers and sweeteners, and approximately: (50) 7 oz. cups per container

Additional infused beverage dispensers $175.00

3 gallon infused beverage refills, $150.00 each

Client to supply: 4x6 workspace · minimum of 1 – 6 ft table · trash removal · clean up

*Attendant service available at $25.00 hour/five (5) hour minimum. $100.00 one time set up fee

RECEPTION

ACTION STATIONS

A one-time set-up fee of $100.00 will apply to each of the following stations.

Ice Cream Cart $650.00
(1) ice cream cart
Standard cart to include: (100) assorted ice cream novelties
Additional ice cream novelties available at $6.00 each
A booth attendant is optional.

Smoothie Station* $650.00
Choice of (2) flavors – strawberry, wild berry or mango
Includes (150) 7 oz. Fruit smoothies
Additional smoothies available at $4.50 each

Popcorn Cart* $650.00
(1) popcorn machine includes popcorn and (325) popcorn bags and napkins
Additional popcorn – $325.00 per case

*A booth attendant is required to distribute the product to your guests.
A $25.00 hour/five (5) hour minimum labor fee will apply.
A (2)-hour set-up time is required.
Client to supply: electrical · 4x4 work space · trash removal · clean up

RECEPTION

ACTION STATIONS continued

A one-time set-up fee of $100.00 will apply to each of the following stations.

Fresh Baked Gourmet Chocolate Chip Cookie Station* $650.00

Featuring Otis Spunkmeyer premium gourmet chocolate chip cookies. Includes: (245) chocolate chip cookies, oven, napkins and appropriate supplies

Additional cookies – $400.00 per case of 240

Gourmet Soft Pretzel Station* $650.00

Includes: (145) freshly baked gourmet soft pretzels

Served with your choice of nacho cheese or traditional yellow mustard napkins and appropriate supplies

Additional pretzels – $200.00 per case of 45

*A booth attendant is required. A $25.00 hour/five (5) hour minimum labor fee will apply.

Client to supply: electrical · 4x4 work space · trash removal · clean up

RECEPTION

ACTION STATIONS continued

A one-time set-up fee of $100.00 will apply to each of the following stations.

Cappuccino Bar* $1,500.00
Includes: espresso, latte, cappuccino and Americano
Traditional condiments
(250) cups

Orleans Cappuccino Bar* $1,625.00
Includes espresso, latte and cappuccino, Americano, vanilla and hazelnut flavored syrups
Traditional condiments
(250) cups

*Attendant service – a $25.00 hour/five (5) hour minimum labor fee will apply.

One time set up fee of $100.00.

Each additional cup over the package minimum is $5.00 each.

Minimum 4x4 workspace must be provided.

Client is responsible for arranging the correct power supply – please request this from your catering sales manager.
Client is responsible for trash removal and clean up.

BEVERAGE MENU

BAR BEVERAGES

BOOTH CATERING INFORMATION

All alcohol sales and consumption in the New Orleans Convention Center are regulated by the Louisiana Alcoholic Beverage Control, and Morial Convention Center New Orleans Food and Beverage (MCCNOFB) is responsible for the administration of these regulations.

No alcoholic beverages are allowed to be served by anyone other than a MCCNOFB Department Bartender.

MCCNOFB prohibits exhibitors and event participants from removing alcohol from the New Orleans Convention Center.

Alcoholic products will be delivered to your booth at the scheduled time of your service, and removed from your booth at the conclusion of your event by the attending MCCNOFB bartender.

All alcoholic beverages must be removed from your booth at the conclusion of your event.

No product can be transferred for use the following day(s).

Domestic Beer (case) Budweiser, Bud Light, or O'Doul's Amber (non-alcoholic)	$126.00
Imported/Microbrew Beer (case) Heineken, Corona, or Abita (local)	$150.00
Draft Beer* · **Domestic** (keg)	$450.00
Draft Beer* · **Imported** (keg)	$625.00
Draft Beer* · **Micro Brew** (keg)	$625.00
House Wine (bottle) Chardonnay, cabernet sauvignon and merlot	$30.00
Wycliff Brut (bottle)	$30.00
Martinelli's Sparkling Apple Cider (bottle)	$20.00

*Draft Beer Service will require additional equipment rental. Please contact your booth catering manager for details.

A bartender is required to distribute all alcoholic beverages. Attendant service: $25.00 hour/five (5) hour minimum labor fee will apply, plus a one time set up fee of $100.00.

Client to supply: 4x4 work space · trash removal · clean up

Special order wines, beers and champagnes are sold by the case only and are not based on consumption.

BAR BEVERAGES

SPECIALTY BARS

South of the Border Margarita Station* $770.00

Includes: (100) margaritas on the rocks

- Additional margaritas available at $6.75 each

Minimum guarantee of $770.00 per day will apply.

Signature Hurricane Station* $825.00

Includes: (100) hurricanes

- Additional hurricanes available at $7.50 each

Minimum guarantee of $825.00 per day will apply.

Frozen Daiquiri Station* $850.00

Includes: (100) frozen daiquiris

Choose up to two flavors: strawberry, hurricane, passion fruit or pina colada

- Additional daiquiris available at $7.75 each

Minimum guarantee of $850.00 per day will apply.

Cajun Mary Station* $775.00

Includes: (100) Cajun Mary's

- Additional Cajun Mary's available at $7.00 each

Minimum guarantee of $775.00 per day will apply.

Hosted Bar* $1,200.00

On consumption

- House cocktails
- House wines by the glass
- Domestic beers
- Imported/microbrew beers
- Bottled waters
- Assorted sodas

Minimum guarantee of $1,200.00 per day will apply.

*A bartender is required to mix and distribute the beverages.

A $25.00 hour/five (5) hour minimum labor fee will apply for each bartender.

One time set up fee of $100.00.

Client to supply: 8x8 work space · trash removal · clean up

GENERAL INFORMATION

GENERAL INFORMATION

POLICIES AND SERVICES

Please be advised that all food and beverage items in the exhibit halls must be purchased through the booth catering department – this includes bottled water.

- All food and beverage items in the exhibit halls must be purchased through the food and beverage department. This includes bottled water.
- Exhibitor booth catering does not supply tables or electrical for your booth. Please order this equipment through your service contractor.
- All food and beverage orders require full payment in advance. We accept American Express, Mastercard, Visa or company check. Please make checks payable to Centerplate.
- Initial order, as well as additional services ordered on site, will be billed to the customer's credit card.
- All prices are subject to a (++) charge, which represents a 21% service charge and Louisiana state sales tax.
- Disposable service ware is used on all food and beverage functions on the exhibit floor.
- A $25.00++ "Trip charge" will apply for each food and beverage delivery.
- MCCNOFB requires that a New Orleans Convention Center bartender dispense all alcoholic beverages.
- In order to best serve your catering needs, we require (5) business days, advance notice for ordering or an additional 21% service charge will apply on a limited on-site menu.
- Menu items and prices are subject to change without notice.

Cancellation Policy

Full charges will be applied to cancellation of any menu items received within (72) hours, (3 business days), prior to delivery.

Staffing

Booth Attendant*	$25.00++ per hour	Bartender*	$25.00++ per hour
Chef*	$75.00++ per hour	Delivery Fee	$25.00++ per trip

*Minimum of (5) hours

A 21% service charge and current sales tax will be added to all food, beverage and labor fees. Menu items and prices may be subject to change without notice.

A $25.00++ delivery fee will be applied to all above orders. Exhibitor booth catering does not supply tables for your booth. You must order these through your service contractor.

Service Charges and Tax

A 21% "house" or "administrative" charge will apply to all food, beverage and labor charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

The "house" or "administrative" charge of 21% is added to your bill for the catered event/function (or comparable service) which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated to add, or give a gratuity directly to your servers.

If the customer is an entity claiming exemption from taxation in the state where the facility is located, the customer must deliver to MCCNOFB satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

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The Centerplate Way

Centerplate is a leading global event hospitality company, serving fans and guests at more than 250 North American sports, entertainment and convention venues. Much of our success comes from our attention to the details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients, to simple and clean preparations that let the food speak clearly, to crisp, sincere and attentive service, our guiding philosophy is more "restaurant" than "caterer." So welcome to our place! We'll do everything we can to help you have a fantastic time.

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