

Culinary Services Guide

Pennsylvania Convention Center

To all of our current and future clients, welcome.
We look forward to providing memorable experiences
through unparalleled service in our exceptional venue.



welcome

Reintroduce yourself to the fine art of dining –
the pleasure of leisurely sharing a great meal.



Savor the tastes, textures and aromas of the food and beverage, admire the presentation and be surrounded by pleasant conversation and laughter.

Reunite by coming together in an age old tradition built on a foundation of community and comfort. To break bread together and share a meal is to share a moment in time with comrades and to nourish the body and soul.

Reconnect with the land and the origins of food. Our commitment to preparing the best meal extends beyond production and presentation to include the entire food purchasing process. By partnering with local farmers, growers, ranchers and producers and by expanding our supply chain to include diverse vendors we have access to the best available ingredients and a network of suppliers that share our dedication to sourcing sustainable menus.

The best events are successful when conversations are open, participants are engaged and the experience exceeds expectations. The best meals are prepared from the freshest, seasonal ingredients. Simple, honest food should excite the senses, tempt the palette and enhance the atmosphere. By combining great meals with great events we hope to provide you and your guests with an experience they'll always remember.

The enclosed menus provide a preview of our culinary capabilities. The entire team at the Pennsylvania Convention Center welcomes you. We are thrilled to open our kitchens and extend our service and look forward to enhancing your event experience. Please do not hesitate to contact your sales manager directly for more information.



PENNSYLVANIA CONVENTION CENTER 215.418.2243



Continental

All breakfasts include freshly brewed coffee, decaf, hot tea and fruit juice.
Buffets serve a minimum of 25 guests. Orders with less than 25 guests will be subject to a \$150 small service fee. All services are provided on high grade disposable ware.

RISE AND SHINE 13.75

Assorted Bagels with Cream Cheese, Butter and Jelly

DAYBREAK 14.75

Donuts and House Baked Muffins

MORNING GLORY 16.75

House Baked Muffins, Fresh Baked Assorted Danish, Fresh Whole Fruit

JUMP START 23.25

Assorted Bagels with Condiments, House Baked Muffins, Fresh Baked Assorted Danish, Whole Fruit, Assorted Cold Cereal

MORNING DEW 14.50

Fresh Sliced Fruit
Build Your Own Parfait Station

Plated

All breakfasts include freshly brewed coffee, decaf, hot tea and fruit juice.
Orders with less than 25 guests will be subject to a \$150 small service fee.

FRESH VEGETABLE FRITTATA 26.75

Home Fried Potatoes, Pork Sausage Links

BAKED CHALLAH FRENCH TOAST 20.00

Scrambled Eggs*, Canadian Bacon

SCRAMBLED EGGS* 25.75

Home Fried Potatoes, Apple Wood Smoked Bacon,
Blistered Cherry Tomato



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Hot Buffet

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HOT BREAKFAST BUFFET 29.75

Scrambled Eggs*, Apple Wood Smoked Bacon, Pork Sausage Links, Home Fried Potatoes, Sliced Seasonal Fruit and Berries, Assorted Bagels with Condiments, House Baked Muffins

Hot Buffet Stations

*All stations serve a minimum of 25 guests and may require a culinary attendant.
Attendants are staffed one per 100 guests and are available for \$175 per attendant for two hours of service and \$50 per hour per attendant thereafter.*

STEEL CUT OATS 7.50

Dried Fruit, Berries, Brown Sugar, Nuts

BELGIAN WAFFLES 8.00

Maple Syrup, Assorted Jams, Fresh Fruit Compote, Whipped Cream

CHEF PREPARED OMELET* STATION 17.00

(Requires Attendant)

Eggs, Egg Whites, Egg Beaters, Peppers, Onions, Tomatoes, Mushrooms, Broccoli, Bacon, Cheese



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Enhancements

Enhancements require a minimum of 25 guests. All pricing listed is per person. Breakfast enhancements must be purchased in conjunction with a breakfast package, if not ordered in conjunction with a package, please contact the Catering Sales Department for pricing.

HOT

Turkey Bacon	3.50
Turkey Sausage	3.00
Pork Sausage	3.50
Pancakes	
Plain	7.00
Blueberry	7.75
Belgian Style Waffles	11.00
Canadian Bacon	3.25
Taylor Pork Roll	4.25
Lancaster Scrapple	3.75

BREAKFAST SANDWICHES

a. Scrambled Eggs*, Canadian Bacon, American Cheese on English Muffin	6.75
b. Scrambled Eggs* and Cheese on Croissant	6.00
c. Scrambled Eggs*, Sausage Patty, Swiss Cheese on English Muffin	6.50
d. Breakfast Burritos*	7.00
Egg	
Egg & Cheddar	
Egg, Cheddar & Sausage	

A la Carte

Build Your Own Yogurt Parfait	9.50	per person
Assorted Cold Cereal and Milk	5.50	each
Cold Smoked Salmon Platter, Traditional Garnishes	250.00	serves 20 people
Bagel Assortment, Cream Cheese, Butter, Jelly	48.00	per dozen
Individual Fruit Yogurt Cups	3.50	each
Assorted Donuts	48.00	per dozen
Seasonal Fresh Fruit Plates	8.75	per person
House Made Yogurt Parfaits	5.00	each
Soft Pretzels, Spicy Mustard	38.00	per dozen
Ice Cream Novelties (freezer rental required)	54.00	per dozen
Assorted Prepackaged Snacks	3.75	each
Whoopie Pies	5.00	each
Assorted Granola Bars	4.00	each
Whole Fruit	3.50	each
Chocolate Dipped Strawberries	40.00	per dozen
Mini Pretzels, Popcorn, Spicy Snack Mix	25.00	per pound
Fresh Baked Cookies	38.00	per dozen
Fresh Baked Brownies	38.00	per dozen

Ask your sales manager for great brunch beverage ideas such as a Bloody Mary bar or elegant Mimosas.



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Break Packages

All services are provided on high grade disposable ware. All prices are per person unless otherwise noted.

BUILD YOUR OWN TRAIL MIX 8.50

Mini Chocolate Chips, Assorted Dried Fruits, Mixed Nuts, Mini Pretzels, Pumpkin Seeds

SWEET AND SALTY 9.25

Freshly Prepared Chips, Mini Soft Pretzels, Four Onion Dip, Spicy Mustard, Cookies, Brownies

MID-MORNING HEALTHY 9.00

Assorted Granola Bars, Whole Fresh Fruit, Hummus, Carrot and Celery Sticks, Trail Mix

AFTERNOON HEALTHY 10.50

Assorted Yogurt Cups, Cheese and Crackers, Grapes, Hummus and Pita, Celery and Carrot Sticks

CANDY SHOPPE 10.00

M&M's, Hershey Kisses, Mini Candy Bars, Gummi Bears, Swedish Fish

INTERMEZZO 14.50

Fresh Baked Cookies, Fresh Baked Brownies, Fresh Sliced Fruit





Beverages

All prices are per serving unless otherwise noted.
All services are provided on high grade disposable ware.

Assorted Soft Drinks	5.25	
Bottled Water	3.50	
Assorted Bottled Fruit Juices	3.50	
Mineral Water	3.50	
Energy Drinks	6.00	
Lemonade	50.00	per gallon
Unsweetened Iced Tea	40.00	per gallon
Freshly Brewed Coffee and Teas Assorted Regular and Decaf	63.00	per gallon
Old Fashioned Ice Cream Floats	9.00	
Herb Infused Water	45.00	per gallon
Strawberry, Kiwi and Mint		
Cucumber, Lemon and Lime		
Green Tea, Mint and Lime		
Blackberry and Sage		
Upscale Coffee Condiments	5.50	per person
Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Flavors Shakers, Syrups, Creamers		





Buffet

All buffets include freshly brewed coffee, decaf, hot tea and water station.

Buffets serve a minimum of 25 guests. Orders with less than 25 guests will be subject to a \$150 small service fee.

All services are provided on a high grade disposable ware.

DELI STYLE LUNCH 30.00

Recommended for up to 100 guests

Smoked Turkey, Ham, Roast Beef*, Grilled Vegetables, Imported and Domestic Cheeses, Green Leaf Lettuce, Sliced Tomatoes, Shaved Red Onions, Pickle Spears, Condiments, Bread and Rolls, Potato Salad, Freshly Baked Cookies

PREMADE SANDWICH 38.00

Smoked Turkey with Swiss and Grainy Mustard, Roast Beef* and Cheddar with Horseradish Sauce, Grilled Eggplant with Radicchio and Hummus, Italian with Provolone and Sundried Tomato Spread, Pasta Salad, House Made Potato Chips, Assorted Cookies, Whole Fruit

SOUP AND SALAD 34.50

Recommended for up to 100 guests

Seasonal Soup, Deconstructed Salad To Include: Mixed Greens, Crisp Romaine, Grape Tomatoes, Chick Peas, Croutons, Shredded Carrot, Hard Boiled Eggs, Ham, Grilled Chicken, Cheddar Cheese, Balsamic and Ranch Dressings, Rolls and Butter, Pasta Salad, Creamy Coleslaw, Fudgy Brownies



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Hot Lunch and Dinner Buffets

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Buffets serve a minimum of 25 guests. Orders with less than 25 guests will be subject to a \$150 small service fee.

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HOME-STYLE FAVORITES 35.75

Spinach Salad with Roasted Red Peppers, Candied Walnuts, Dried Cherries, Crispy Fried Shallots, Balsamic Dressing, Coffee Rubbed Beef Brisket, Grilled Chicken Paillard with Arugula, Lemon and Extra Virgin Olive Oil, Molasses Baked Beans, Braised Cabbage, Creamy Mac and Cheese, Brownies

TASTE OF PHILLY 41.50

Caesar Salad, Garlic Croutons, Parmesan, Classic Caesar Dressing, Philly Cheesesteaks, Caramelized Onions, Cheese Sauce, Hot Peppers, Amoroso Rolls, Grilled Italian Sausage, Smoked Polish Sausage, Sauerkraut, Yuengling Beer Mustard, Pub Rolls, Vegetable Hoagies—Marinated and Grilled Vegetables, Hummus Spread (Vegan), Potato Salad, Assorted Freshly Baked Cookies

SURF AND TURF 46.50

Garden Salad with Crisp Greens, Shaved Vegetables, Tomatoes, Toasted Sunflower Seeds, Balsamic and Ranch Dressings, Seared Cod with Gremolata Butter, Lager Braised Short Rib with Grainy Mustard Jus, Chive Mashed Potatoes, Roasted Carrots, Parsnips and Sweet Onions, Miniature Cheesecakes with Berries and Whipped Cream

FROM THE GRILL 47.50

Baby Wedge Salad, Oven Dried Tomatoes, Bacon Lardons, Red Onion, Bleu Cheese Dressing, Seared Chicken with Thyme Jus, Grilled Hanger Steak* with Red Wine Demi, Green Beans with Crispy Shallots, Roasted Red Bliss Potatoes, Flourless Chocolate Cake with Vanilla Bean and Caramel Sauces

ASIAN BISTRO 44.00

Spinach Salad with Baby Spinach, Carrot, Cucumber, Bell Pepper, Miso Vinaigrette, Teriyaki Glazed Chicken, Ginger Soy Salmon with Ginger Rice Wine Glaze, Jasmine Rice and Stir Fried Vegetables, Lemongrass Panna Cotta with Almond Cookie Crust and Soy Caramel

ITALIAN MARKET 44.00

Chopped Italian Salad with Greens, Sweet and Hot Peppers, Onion, Olives, Parmesan, Lemon Oregano Vinaigrette, Mezze Rigatoni Bolognese, Italian Seasoned Pork Loin, Creamy Herbed Polenta, Sautéed Broccoli Rabe, Hand Filled Cannoli

CHEF'S SEASONAL SELECTION

PLATED SPECIAL MEAL REQUESTS 27.00

Additional labor charges apply.



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Boxed Lunches

All selections include chips, cookie and bottled water.

SMOKED TURKEY 27.50

Swiss, Green Leaf Lettuce, Tomato, Grainy Mustard, Multigrain Roll

GRILLED EGGPLANT 25.00

Hummus, Black Olives, Radicchio, Ciabatta Roll (Vegan)

ROAST BEEF* 27.50

Cheddar, Green Leaf Lettuce, Tomato, Horseradish Sauce, Pretzel Roll

PROSCIUTTO 26.50

Genoa Salami, Capicola, Provolone, Lettuce, Tomato, Sundried Tomato Spread, Semolina Roll

GARDEN SALAD 24.00

Romaine, Grape Tomatoes, Cucumber, Green Peppers, Onion
(Gluten Free and Vegan), Chef's Selection of Dressing

BOXED LUNCH UPGRADES

- Whole Fruit 3.25
- Cheese Stick 1.50



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Plated Salad Entrées

All orders for less than 25 guests will be subject to a \$150 small service fee.

Entrée price includes dessert, rolls, butter, coffee, decaf, hot tea and water.

Pre-set iced tea is available for an additional \$2.00 per person.

Any of the following can be made vegan with tofu and/or gluten-free.

CHIMICHURRI STEAK SALAD 28.25

Grilled Seasoned Skirt Steak*, Mixed Baby Greens, Frisee, Julienne Red Bell Pepper, Sliced Mushroom, Shredded Jicama, Chimichurri Dressing

ASIAN SALMON SALAD 26.75

Sesame Teriyaki Salmon*, Romaine, Shaved Purple Cabbage, Radish Sticks, Carrot Curls, Crispy Wontons, Cucumber Kimchi, Miso-Citrus Dressing

CHICKEN BRUSCHETTA SALAD 25.75

Herb Grilled Chicken Breast, Plum Tomatoes, Red Onion, Red Peppers, Green Olives, Fresh Grated Fontina, Toasted Crostini, Basil Infused White Balsamic Vinaigrette



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Spring/Summer

APRIL-AUGUST

Entrée price includes first course selection, dessert, rolls, butter, coffee, decaf, hot tea and water.

Pre-set iced tea is available for an additional \$2.00 per person.

The lunch prices reflect a slightly smaller, lunch appropriate portion.

All orders for less than 25 guests will be subject to a \$150 small service fee.

Additional labor charges apply for multiple entrée selections per event.

HERB CRUSTED FRENCHED CHICKEN BREAST Creamy Yukon Gold Mashed Potatoes, Sugar Snap Peas, Shredded Carrots, Spring Garlic Jus	46.25 Lunch	55.75 Dinner
ROASTED STUFFED CHICKEN BREAST Artichoke, Spinach, Roasted Pepper and Boursin Stuffing, Seasoned Orzo with Diced Tomato and Herbs, Garlic Thyme Jus	45.75 Lunch	49.00 Dinner
GAUCHO STYLE GRILLED SKIRT STEAK* Grilled Asparagus, Warm Potato Salad, Blistered Tomatoes, Chimichurri	54.25 Lunch	60.00 Dinner
GRILLED HANGER STEAK* Roasted Red Bliss Potatoes, Baby Carrots, Grilled Asparagus, Oven Dried Tomatoes, Roasted Shallot Butter	56.75 Lunch	60.00 Dinner
GINGER SOY SALMON Bamboo Rice Cake, Baby Bok Choy, Pickled Vegetables, Soy Ginger Glaze	53.50 Lunch	56.75 Dinner
PAN SEARED EASTERN SHORE CRAB CAKE Locally Grown Corn, Jersey Tomato Salad, Fingerling Potatoes, Chive Butter	51.25 Lunch	56.75 Dinner
PAN SEARED ANGUS FILET* Potato Gratin, Haricot Vert, Diced Beets, Glazed Pearl Onion, Bordelaise Sauce	59.75 Lunch	70.75 Dinner
BASEBALL CUT SIRLOIN* Roasted Fingerling Potatoes, Baby Carrots, Grilled Asparagus, Blistered Tomato, Roasted Shallot Butter	56.75 Lunch	64.75 Dinner



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Fall/Winter

SEPTEMBER- MARCH

Entrée price includes first course selection, dessert, rolls, butter, coffee, decaf, hot tea and water.

Pre-set iced tea is available for an additional \$2.00 per person.

The lunch prices reflect a slightly smaller, lunch appropriate portion.

All orders for less than 25 guests will be subject to a \$150 small service fee.

Additional labor charges apply for multiple entrée selections per event.

HERB CRUSTED FRENCHED CHICKEN BREAST 46.25 Lunch 55.75 Dinner

Creamy Yukon Gold Mashed Potatoes, Roasted Fennel, Turnips, Carrots, Rosemary Jus

ROASTED STUFFED CHICKEN BREAST 45.75 Lunch 49.25 Dinner

Artichoke, Spinach, Roasted Pepper and Boursin Stuffing, Israeli Cous Cous, Garlic Thyme Jus

BRAISED SHORT RIB 55.25 Lunch 64.00 Dinner

Creamy Polenta, Kennett Square Mushrooms, Braised Local Greens, Banyuls Vinegar Jus

GRILLED HANGER STEAK* 57.50 Lunch 66.00 Dinner

Roasted Fingerling Potatoes, Baby Carrots, Grilled Asparagus, Oven Dried Tomatoes, Roasted Shallot Butter

PAN SEARED EASTERN SHORE CRAB CAKE 51.25 Lunch 56.75 Dinner

Broccolini, Pancetta, Caramelized Onions, Herbed Rice, Grainy Mustard Beurre Blanc

GINGER SOY SALMON 53.25 Lunch 56.75 Dinner

Bamboo Rice Cake, Baby Bok Choy, Pickled Vegetables, Soy Ginger Glaze

PAN SEARED ANGUS FILET* 59.75 Lunch 70.75 Dinner

Potato Gratin, Haricot Vert, Diced Beets, Glazed Pearl Onion, Bordelaise Sauce

BASEBALL CUT SIRLOIN* 54.00 Lunch 64.75 Dinner

Roasted Fingerling Potatoes, Baby Carrots, Grilled Asparagus, Oven Dried Tomato, Roasted Shallot Butter



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Dual Entrée

Entrée price includes first course selection, dessert, rolls, butter, coffee, decaf, hot tea and water. Pre-set iced tea is available for an additional \$2.00 per person.

All orders for less than 25 guests will be subject to a \$150 small service fee. Entrée pricing is for both lunch and dinner.

SEARED HERBED SALMON WITH CITRUS BUTTER AND PETITE FILET* WITH RED WINE DEMI 109.00

Wilted Spinach, Sautéed Shiitake Mushrooms,
Tri-Colored Fingerling Potatoes

FIRE GRILLED BONE-IN CHICKEN BREAST AND OLIVE OIL POACHED SHRIMP 79.75

Red Summer Quinoa, Sweet Pea and Corn Hash, Natural Jus

SPICE CRUSTED SIRLOIN STEAK AND CORIANDER AND ORANGE SCENTED BLOCK CUT COD 104.25

Chive Infused Potato Puree, Asparagus, Crispy Shallots

BAROLO BRAISED SHORT RIB AND HERBED SALMON 87.75

Sherry Gastrique, Bleu Cheese Mashed Potatoes, Seared Asparagus

GRILLED SHRIMP AND PETITE FILET* 110.75

Roasted Garlic Mashed Potatoes, Green Beans, Port Wine Demi



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First Course Options

Please select one salad to accompany your entrée.

MIXED GREENS SALAD

Lola Rosa, Frisee, Radicchio, Green Oak, Shaved Fennel, Carrots, Radish, Barrel Aged Red Wine Vinaigrette

GOAT CHEESE SALAD

Young Arugula, Baby Beets, Shaved Radish, Toasted Pistachios, Sherry Vinaigrette

HEARTS OF ROMAINE CAESAR SALAD

Romaine, Lemon Garlic Croutons, Shaved Parmesan, Traditional Caesar Dressing

CRISP ICEBERG SALAD

Bacon Lardons, Oven Dried Tomatoes, Red Onions, Black Pepper and Chive Ranch Dressing

CAPRESE SALAD 15.50 additional per person

Fresh Mozzarella, Heirloom Tomatoes, Balsamic Reduction, Basil Oil, Sea Salt





Dessert Options

Please select one to accompany your entrée.

VANILLA PANNA COTTA

Raspberry Puree

CHOCOLATE BANANA BREAD PUDDING

Vanilla Sauce

RICOTTA CHEESECAKE

Berry Coulis

FLOURLESS CHOCOLATE CAKE

Espresso Crème Anglaise and Seasonal Berries

SEASONAL FRUIT TART

Vanilla Pastry Cream and Seasonal Fruit

VANILLA POUND CAKE

Whipped Cream and Berries

TRIPLE CHOCOLATE CAKE

Chocolate Cake, Chocolate Mousse with Chocolate Ganache

FAMILY STYLE MINIATURES

Chocolate Banana Bread Pudding, Red Velvet Cake, Tiramisu, Berry Cheesecake

CHOCOLATE CAKE

Berry Coulis
(Gluten-free/Vegan)





Hot Hors d'oeuvres

All hors d'oeuvres are priced for orders of 50 pieces.
Butlers are available to pass for \$175 for two hours and \$50 per hour each thereafter.
All services are provided on a high grade disposable ware.

BEEF EMPANADA 225

Braised Beef, Salsa Roja

PRETZEL FRANKS IN A BLANKET 175

Victory Beer Mustard

CHEESESTEAK SPRINGROLL 325

Sriracha Ketchup

THAI CHICKEN SATE 200

Peanut Sauce

POTATO AND CHEESE PIEROGIES 225

Jalapeño Sour Cream

PEKING STYLE CHICKEN POT STICKERS 200

Sweet Chili Sauce

CHAR-GRILLED BABY LAMB CHOPS* 400

Balsamic Glaze

PAN SEARED MINI CRAB CAKES 380

Preserved Lemon Chive Aioli

COCKTAIL BEEF SLIDERS* 275

Caramelized Onions, Sweet Pickle and House Sauce

VEGETABLE SPRING ROLL 150

ARANCINI 150

Fontina Cheese, Saffron Aioli

KOREAN SHORT RIB 300

Pickled Cabbage

ROASTED VEGETABLE SKEWER 225

MOROCCAN SPICED GRILLED SHRIMP 325

Apricot Dipping Sauce

PHILLY STYLE PORK SLIDERS 275

Roasted Pork, Broccoli Rabe, Sharp Provolone, Garlic Aioli

SCALLOP WRAPPED IN BACON 350

SPINACH, FETA & SUNDRIED

TOMATO PHYLLO 200

FALAFEL SLIDER 225

Citrus Slaw, Tomato



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Cold Hors d'oeuvres

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Butlers are available to pass for \$175 for two hours and \$50 per hour each thereafter.

All services are provided on a high grade disposable ware.

BRUSCHETTA 150

Plum Tomatoes, Fresh Basil

ASIAN TUNA SPOON 325

Tuna Tartar, Pickled Cucumber, Shaved Radish

FLATIRON STEAK* CROSTINI 225

Chimichurri, Agave Glazed Onion, Manchego

SMOKED CHICKEN SALAD CROSTINI 150

SHRIMP COCKTAIL 325

Bloody Mary Cocktail Sauce

CAPRESE SKEWER 225

Tomato, Fresh Mozzarella, Pesto

SUSHI* 425

Eel Roll, California Roll, Dragon Roll, Yellow Tail Scallion,
Salmon Nigiri, Shrimp Nigiri, Soy Sauce, Wasabi, Pickled Ginger

SMOKED SALMON MOUSSE & CAVIAR BLINI 300

GOAT CHEESE FILLED PHYLLO CUP 250



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Reception Stations

Orders of less than 25 guests will be subject to a small service fee of \$150.
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ASIAN FUSION 28.50

Peking Style Chicken Pot Stickers, Vegetable Spring Rolls, Crab Wontons
Sushi*— Eel Roll, California Roll, Dragon Roll, Yellow Tail Scallion, Salmon Nigiri, Shrimp Nigiri
Soy Sauce, Chinese Mustard, Sweet Chili Sauce, Pickled Ginger, Wasabi

ARTISAN FLATBREADS 20.00

Crispy Pancetta, Sundried Tomato Pesto, Wilted Arugula
Grilled Chicken, Roasted Tomato & Olive Relish, Shaved Parmesan
Braised Beef, Pickled Red Onion, Goat Cheese Crème
Grilled Vegetables, Roasted Garlic Aioli

LATIN QUARTERS 21.50

Pollo- Slow Braised Shredded Chicken
Puerco- Slow Roasted Pork
Verduras- Black Bean Salsa
Soft Shell Flour Taco, Crema, Tomatillo Salsa, Shredded Lettuce, Diced Tomato

PASSYUNK AVENUE 18.50

Prosciutto, Hard Salami, Mortadella, Coppa, House Made Ricotta, Parmesan, Sharp Provolone, Garlic Roasted Peppers, Grilled Zucchini, Yellow Squash, Roasted Eggplant, Marinated Artichokes, Giardiniera, Calabrese Cured Olives, Hot Pepper Shooters, Artisan Flatbreads and Crackers

MEDITERRANEAN DIPS, SPREADS AND BREAD DISPLAY 21.00

Greek Olive Tapenade, Baba Ghanoush, Roasted Chick Peas, Arugula Pesto, Roasted Peppers Agro Dolce, House Made Ricotta, Grilled Pita, French Baguette, Sea Salt and Rosemary Focaccia

FARM TABLE 17.00

Crudités, Buttermilk Ranch
Imported and Domestic Heritage Cheese Selection, Fig Jam, Spinach Artichoke Dip, Pumpernickel and French Baguettes





Displays

Orders of less than 25 guests will be subject to a small service fee of \$150.
All services are provided on a high grade disposable ware.

GRILLED, RAW AND PICKLED VEGETABLES 6.50

Buttermilk Ranch Dressing

IMPORTED AND DOMESTIC HERITAGE CHEESE PLATTER 9.25

Quince Paste, Fig Jam, Gourmet Crackers

CHILI CON QUESO DIP 6.00

Cumin Scented Corn Tortilla Chips

SPINACH AND ARTICHOKE DIP 5.50

Pumpernickel and French Baguettes

ROASTED GARLIC HUMMUS 6.00

Pita Bread

ITALIAN FARM TABLE 15.00

Prosciutto, Hard Salami, Mortadella, Coppa, House Made Ricotta,
Parmesan, Sharp Provolone, Sea Salt and Rosemary Focaccia

BAKED BRIE 9.50

Apricot, Black Pepper and Toasted Almonds, Artisan
Flatbreads





Action Stations

*Chef attendants are required and are \$175 each for two hours of service.
Orders of less than 25 guests will be subject to a small service fee of \$150.
All services are provided on a high grade disposable ware.
All carving stations require electric. Please see page 26 for ordering guidelines.*

ASIAN STIR FRY 23.50

Soy Marinated Chicken, Beef and Crispy Tofu
Shanghai Vegetables, Steamed White Rice
Soy Ginger Sauce, Scallions, Chili Garlic Sauce
Fortune Cookies and Chopsticks

PASTA STATION 22.00

Garlic Bread Sticks, Red Pepper Flakes, Cracked Black Pepper

SELECT ONE ACTION STATION:

Cavatappi All'Arrabbiata

Tomatoes, Garlic and Olive Oil

Penne with Sausage

Sweet Italian Sausage, Puttanesca Sauce

Orecchiette

Spinach, Fresh Mozzarella, Cherry Tomatoes, Roasted Garlic and White Wine Sauce

SELECT ONE STATIONARY STATION:

Meze Rigatoni Bolognese

House Made Ricotta Cheese

Penne Primavera

Roasted Vegetables, Parmesan Cream

Cheese Tortellini

Kennett Square Mushrooms, White Wine Cream Sauce

RISOTTO STATION 23.00

Garlic Bread Sticks

STATIONARY STATION:

Shrimp, Kennett Square Mushrooms, Roasted Garlic,
Peas, Baby Beets, Asparagus, Pancetta

ACTION STATION:

Sundried Tomatoes, Grana Padano, Sweet and
Spicy Italian Sausage, Crushed Tomatoes



** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Prices do not include administrative charge and taxes. The administrative charge is not intended to be tip, gratuity or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.*



Carving Stations

*Chef attendants are required and are \$175 each for two hours of service.
Orders of less than 25 guests will be subject to a small service fee of \$150.
All services are provided on a high grade disposable ware.
All carving stations require electric. Please see page 26 for ordering guidelines.*

SOUTHWESTERN DRY RUBBED PORK TENDERLOIN* 280

(Serves 40)
Black Bean and Corn Relish
Mini Brioche Roll

MAPLE SUGAR HAM 325

(Serves 50)
Sweet and Spicy Maple Mustard
Mini Egg Twist Roll

HERB ROASTED TURKEY 324

(Serves 40)
Cranberry Mayonnaise, Rosemary Aioli,
Natural Jus, Mini Wheat Roll

SHALLOT CRUSTED RACK OF LAMB* 330

(Serves 25)
Minted Red Onion Marmalade

SMOKE SALTED TOP ROUND OF BEEF* 363

(Serves 50)
Horseradish Cream, Natural Jus
Mini Brioche Roll

BARREL CUT JUNIPER STRIP ROAST* 278

(Serves 30)
Whole Grain Horseradish Mustard, Natural Jus
Mini Brioche Roll

CLASSIC BEEF TENDERLOIN* 449

(Serves 30)
Whole Grain Horseradish Mustard, Natural Jus
Mini Brioche Roll

7 PEPPER SEARED TUNA* 325

(Serves 20)
Miso Sauce, Wasabi Mayonnaise

BAKED SALMON WELLINGTON 290

(Serves 20)
Saffron Scallop Mousse, Spinach
Lemon Dill Cream Sauce



** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Prices do not include administrative charge and taxes. The administrative charge is not intended to be tip, gratuity or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.*



Bar Packages

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests for hosted bars and bars using drink tickets. A \$175.00 per bartender fee will apply for the first two (2) hours of service. All local taxes and fees apply. Pricing is subject to change. All services are provided on a high grade disposable ware.

HOSTED CONSUMPTION/CASH BAR	Hosted	Cash
Spirits	8.50	9.00
Domestic Beer	6.50	7.00
Imported Beer	7.50	8.00
Non Alcoholic Beer	5.50	6.00
Craft Brewed Beer	8.50	9.00
Wine by the Glass	8.50	9.00
Soft Drinks	3.50	4.00
Mineral Waters	3.50	4.00
Bottled Juices	3.50	4.00
After Dinner Liquors	8.50	9.00





Wine Selection

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests for hosted bars and bars using drink tickets. A \$175.00 per bartender fee will apply for the first two (2) hours of service. All local taxes and fees apply. Pricing is subject to change. All services are provided on high grade disposable ware.

	Bottle	Glass Hosted	Glass Cash
STANDARD BAR WINE SELECTION			
Mondavi Woodbridge Chardonnay	43.00	7.50	9.00
Mondavi Woodbridge Cabernet	37.50	7.50	8.00
Mondavi Woodbridge White Zinfandel	37.50	7.50	8.00

PREMIUM BAR WINE SELECTION

By the bottle or by the glass

La Terre Chardonnay	42.50	8.50	9.00
La Terre Cabernet	42.50	8.50	9.00
La Terre White Zinfandel	42.50	8.50	9.00
Rex Goliath Shiraz	42.50	8.50	9.00
Rex Goliath Pinot Noir	42.50	8.50	9.00
Rex Goliath Pinot Grigio	42.50	8.50	9.00

SUPER PREMIUM BAR WINE SELECTION

By the bottle or by the glass

Robert Mondavi Private Selection Cabernet	47.50	9.50	10.00
Robert Mondavi Private Selection Pinot Noir			
Robert Mondavi Private Selection Chardonnay			

SPARKLING BAR WINE SELECTION*

By the bottle or by the glass

J Roget Sparkling	37.50	7.50	8.00
Korbel Brut	50.00	8.50	9.00

Additional sparkling selections available upon request.





Spirit Packages

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests for hosted bars and bars using drink tickets. A \$175.00 per bartender fee will apply for the first two (2) hours of service. All local taxes and fees apply. Pricing is subject to change. All services are provided on a high grade disposable ware.

STANDARD

Hosted Consumption Bar 8.50 Cash Bar 9.00

- | | |
|----------------------|----------------------------|
| Vodka Svedka | Bourbon Jack Daniels |
| Gin Beefeater | Scotch Dewar's White Label |
| Rum Bacardi | Tequila Jose Cuervo |
| Whiskey Seagram's VO | |

PREMIUM

Hosted Consumption Bar 9.50 Cash Bar 10.00

- | | |
|-------------------|-----------------------|
| Vodka Stolichnaya | Bourbon Maker's Mark |
| Gin Tanqueray | Scotch JW Red |
| Rum Sailor Jerry | Tequila 1800 Reposado |
| Whiskey Jameson | |

SUPER PREMIUM

Hosted Consumption Bar 10.50 Cash Bar 11.00

- | | |
|---------------------|----------------------|
| Vodka Grey Goose | Bourbon Basil Hayden |
| Gin Tanqueray 10 | Scotch JW Black |
| Rum 10 Cane | Tequila 1800 Añejo |
| Whiskey Crown Royal | |

OPEN BAR

- | | |
|---------------|-----------------|
| One Hour | 22.00 per guest |
| Two Hours | 32.00 per guest |
| Three Hours | 40.00 per guest |
| Four Hours | 50.00 per guest |
| Five Hours | 55.00 per guest |
| Premium | +5.00 |
| Super Premium | +10.00 |





Beer Selection

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests for hosted bars and bars using drink tickets. A \$175.00 per bartender fee will apply for the first two (2) hours of service. All local taxes and fees apply. Pricing is subject to change. All services are provided on a high grade disposable ware.

DOMESTIC

Hosted Consumption Bar 6.50

Cash Bar 7.00

Bud Light, Coors Light, Miller Lite, Budweiser, Yuengling

IMPORTED

Hosted Consumption Bar 6.50

Cash Bar 7.00

CRAFT

Hosted Consumption Bar 7.00

Cash Bar 8.00

Corona, Red Stripe, Heineken, Amstel Light, Guinness Draught in a Bottle, Samuel Adams, St. Pauli Girl (Non-Alcoholic), Mike's Hard Lemonade, Angry Orchard Cider

LOCAL SEASONAL

CRAFT AND PREMIUM

Hosted Consumption Bar 8.50

Cash Bar 9.00

Seasonal selections are subject to availability. Please consult your sales representative for additional options or out of season availability.

SPRING

Victory Headwaters Pale Ale

Downingtown, Pennsylvania

Exceptionally pure water that travels miles to reach the brewery transforms floral American hops and subtle, crisp German malts into a refreshing delight.

Troegs Dreamweaver Wheat

Harrisburg, Pennsylvania

Spicy, peppery, clove taste with a slight hint of bananas.

Flying Fish Hopfish

Cherry Hill, New Jersey

I.P.A. with a deep golden color, plenty of hop bitterness balanced by malt sweetness.

SUMMER

Victory Prima Pils

Downingtown, Pennsylvania

Heads of hops give this pale lager a bracing, herbal bite over layers of soft and smooth malt flavor.

Stoudts American Pale Ale

Philadelphia, Pennsylvania

Uniquely American beer with a crisp, medium body and light amber color.

Dock Street Summer Session

Cherry Hill, New Jersey

Floral aroma with hints of ginger and lemongrass.

FALL

Victory Festbier

Downingtown, Pennsylvania

Seductively smooth, this medium-bodied amber beauty is akin to the great Oktoberfest beers of Munich.

Sly Fox Helles Golden Lager

Phoenixville, Pennsylvania

A German style golden lager brewed with imported German Pils malt and Saaz and Hallertauer hops.

Troegs Hopback Amber Ale

Harrisburg, Pennsylvania

Bold and spicy with a slight floral character. Balanced with caramel malt and a flush of sweetness.

WINTER

Victory Storm King Stout

Downingtown, Pennsylvania

With a huge, Pacific Northwest hop aroma and character upfront, Storm King Stout subsides into massive, roast malt complexity.

Yards Bareknuckle Boxer English-Style Ale

Philadelphia, Pennsylvania

Crafted in the style of English sessions. This malt-forward, ruby colored ale features flavors of freshly baked bread and caramel that dominate the palate.

Flying Fish ESP Amber

Cherry Hill, New Jersey

Classic British extra special bitter made fresh with an American slant.





Event Planning

FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service.

CONFIRMATION OF ORDERS

Upon receipt of all written food and beverage specifications, your sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by our team no less than 30 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

The Catering Agreement (contract) outlines specific agreements between the customer and the caterer. The signed Catering Agreement, along with the required deposits, must be received by Aramark no less than 60 days in advance of the first scheduled event. A 10% deposit is required at the time the contract is returned. An additional 65% is due 30 days prior and the balance is due no less than three days prior to the first event. If the signed Catering Agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. The Event Orders, when completed, will form part of your contract.

SPECIAL EVENTS

There are a number of "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings and VIP functions. These functions typically require customized menus. In addition to logistical planning, specialty equipment and labor may be needed to successfully orchestrate such events. Due to these requirements special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges. Please discuss this with your sales professional. Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and the caterer.

MENU PROPOSALS

In addition to designing menus for "special events", our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

FLOOR PLANS FOR CATERING FUNCTIONS

Your sales professional will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the Aramark sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guest's view. The costs for additional equipment such as this, which may be provided by the customer's decorating company or through Aramark, will be the responsibility of the Customer.

Additionally, as safety is always important, Aramark reserves the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.





Payment and Credit

ACCEPTABLE FORMS OF PAYMENT

Aramark accepts certified or cashiers checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds, credit card payment or a wire transfer will be required. If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate on-site orders. A 3% processing fee applies to all credit card charges.

PAYMENT POLICY

Aramark's policy requires full payment in advance.

ADVANCE DEPOSIT/MASTER ACCOUNTS

Any customers whose net sales order exceeds \$100,000.00 are eligible to apply for direct billing. Aramark requires that those customers applying for direct billing provide a 75% deposit along with the signed Catering Agreement no less than 30 days prior to the start date of the first event. Eligibility for direct billing is based upon credit history. Caterer reserves the right to request an additional deposit or payment in full prior to the first scheduled event based upon credit history.

To establish a master account for direct billing, please contact your sales professional. All credit applications must be returned for review no less than 90 days prior to the date of the first scheduled event. Upon credit approval, payment of the remaining balance plus any additional services ordered on site will be due within 30 days of receipt of the final invoice upon presentation of final invoice. A finance fee of 1.5% per month (or, if lower, the maximum legal rate) will be assessed on all payments not made within 30 days.

Taxes & Fees

ADMINISTRATIVE FEE AND TAX

- All food and beverage items are subject to a 23% administration fee and applicable sales tax, currently at 8%. All alcoholic beverages are subject to a 10% state liquor tax. In some areas, the administrative fee may be subject to applicable sales tax. The administrative charge is not intended to be tip, gratuity or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.
- Labor fees are subject to applicable sales tax, currently at 8%.

ELECTRIC NEEDS

For any food and beverages services ordered which require electric, the client is responsible for ordering electric through the PA Convention Utilities Department at utilities@paconvention.com. Client will be responsible for any necessary charges associated with the electrical needs of catering services.





Taxes & Fees

TABLE STANDARDS

The Aramark/SFS banquet minimum standard for a plated/seated meal is for service at tables of ten (any tables set in anything other than rounds of 10 will be subject to additional labor charges guests with (1) server per (25) guests. And for buffet meals, the Aramark/SFS minimum standard is (1) server per 100 guests for a disposable event and (1) server per (22) guests for a china event. An additional labor fee will be applied for any set that requires tables that seat less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$50 per hour plus applicable Sales Tax with a four (4) hour minimum. Events whose total time extends past the combined required set-up and standard event time, or events with less than the required set up time, will be assessed and charged additional labor charges accordingly. Adherence to our service guidelines will ensure the smooth and successful execution of your food and beverage event.

(This chart shows our standard staffing ratios in the first column. In the second and third column you will see the cost to staff above the standard ratios. The standard event column will show you the time frame overtime would start to be applicable.)

EVENT TYPE	RATIO <i>(Staff per Guests)</i>	EVENT RATE <i>(4 hour min)</i>	EACH ADDITIONAL HOUR	REQUIRED SETUP TIME	STANDARD EVENT TIME
Disposable Buffet (any meal)	1 per 100	\$175.00	\$50.00	2 Hours	2 Hours
Disposable Reception	1 per 100	\$175.00	\$50.00	2 Hours	2 Hours
China Reception	1 per 40	\$175.00	\$50.00	2 Hours	2 Hours
China Buffet Breakfast	1 per 22	\$175.00	\$50.00	2 Hours	2 Hours
China Buffet Lunch	1 per 22	\$175.00	\$50.00	2 Hours	2 Hours
China Buffet Dinner	1 per 22	\$175.00	\$50.00	2 1/2 Hours	2 1/2 Hours
China Sit-Down Breakfast	1 per 25	\$175.00	\$50.00	2 Hours	2 Hours
China Sit-Down Lunch	1 per 25	\$175.00	\$50.00	2 Hours	2 Hours
China Sit-Down Dinner	1 per 25	\$225.00	\$50.00	2 1/2 Hours	2 1/2 Hours

CHINA SERVICE

All seated meal functions (breakfast, lunch and dinner) are served with china and glassware, unless otherwise specified by the Customer. Any seated meal functions in the Grand Hall or Exhibit Halls will be subject to a \$3.00 per person china charge. All other events and exhibitor hospitality catering are accompanied by high-grade disposable ware. If a client would like to upgrade any of those services previously mentioned, a china charge of \$3.00 per person applies in addition to applicable labor charges to meet the staffing ratio requirements. Our menus are designed to provide seamless event execution, any deviations from the menu and its intended presentation may result in additional labor charges in order to successfully run your event. Please discuss your options and preferences further with your Catering Sales Manager.

TABLECLOTHS

All rounds for meal functions are dressed with standard house linen and napkins. Your sales professional will be able to assist with any custom linen and décor details at additional charges. Events that require tablecloths for non-food functions may be clothed for \$12.00++ per standard house tablecloth. Specialty linens will be priced at the fair market value. Aramark/SFS is not responsible for any non-Aramark linen.



Taxes & Fees

COAT CHECK RATES

Hosted Coat & Baggage Check

Hosted coat and baggage checks are \$3.00 per person. The estimates are charged based on the guaranteed attendance provided to Aramark/SFS for the accompanying food and beverage function. In the event that the total actual number of attendees or items checked exceeds the guarantee by more than 25%, a flat fee of \$250.00 per event plus the cost of additional items checked will apply. This additional fee covers any necessary staff and equipment required to provide service for the additional guests and/or items checked.

Cash Coat & Baggage Check

NUMBER OF ATTENDEES	PRICE (up to 6 hours)	PRICE (each additional hour)	NUMBER OF STAFF
Up to 1000	\$350.00	\$75.00	2
Up to 1500	\$650.00	\$75.00	3
Up to 2000	\$800.00	\$75.00	4
Up to 3000	\$950.00	\$75.00	5

Attendees pay \$3.00 per item checked

If additional attendants are called in on a show day due to demand, client will be charge a flat fee of \$150.00 per attendant in conjunction with client approval.

Coat & Baggage Check Staffing Variables

The following variables are taken into consideration when staffing for coat & baggage check for your event. Such variables may affect standard pricing as listed above.

- Demographics of your group
- The season of the year in which the event is being held
- Heavy arrival and departure days
- Guest arrival, all at once or staggered throughout the event
- Type of event





Convention Cafes & Restaurants

OVERVIEW

Great culinary concepts extend beyond the boundaries of imaginative banquet fare. Your Aramark/SFS sales professional will discuss how best to use our convention cafes and restaurants to serve event exhibitors and attendees. Please review all exhibit floor plans with your Aramark/SFS sales professional to ensure adequate food service areas.

CONVENTION CAFES AND RESTAURANTS

(Permanent & Temporary Food and Beverage Locations)

Aramark/SFS reserves the right to open and close convention cafes & restaurants based on sales history, show demand and in consultation with show management. Each location sales must meet a minimum of \$2,000.00 in total cash sales per four-hour period. Each additional hour beyond the four hour period must meet a total in \$550.00 in sales. If sales total less than the applicable sales minimums, the client will be responsible for the difference.

In some cases, a Temporary Dining Unit (portable food and beverage outlet) rather than one of our permanent café or restaurant locations will be requested or deemed necessary. Due to electrical requirements for portable dining units floor plans of exact location are due 14 days prior to events start date. If any changes or adjustments are made to the location, a \$500.00 electrical move fee will be applied.





Catering Guidelines

GUARANTEES

To ensure the success of your event(s) it is necessary we receive your “final guarantee” (confirmed attendance) for each meal function by the following schedule:

- Events up to 500 people require the final guarantee three (3) business days prior to the first event.
- Events between 501 – 2,500 people require the final guarantee five (5) business days prior to the first event.
- Events over 2,501 people require the final guarantee seven (7) business days prior to the first event.

Please note the above schedule excludes weekends and holidays.

Once the final guarantee is due, the count may not be decreased. For plated meal functions, the caterer shall be prepared to serve 5% over the final guarantee, up to 50 meals. Caterer will be prepared to serve the guarantee for all other meal functions. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee to Aramark equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first 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 event order(s).

MINIMUM REQUIREMENT FOR MEAL FUNCTIONS

There is a minimum guarantee of 25 people for all meal functions (seated or buffet). If the guarantee is less than 25 people, a \$150 fee plus tax will apply.

Exhibitor Food & Beverage Policy

The caterer is the exclusive provider of all food and beverages. As such, any requests to bring in outside food and beverages will be at Aramark’s discretion and will be considered on a case by case basis. Please inquire with your sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies and sample products.

