

EXHIBITOR MENU

CATERING & PRIVATE EVENTS





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A LA CARTE ADD-ONS

Individual Yogurts 🌱🥚	66.00++ per dozen
Fresh Fruit Cups 🌱🥚🍓🍌🍓	114.00++ per dozen
Vegan Overnight Oat Cups 🌱🥚🍓🍌🍓	108.00++ per dozen
Assorted Breakfast Pastries 🌱	62.00++ per dozen
Acai Yogurt Cups 🌱🥚	132.00 per dozen

*With granola, honey, toasted coconut, blueberries & strawberries

BEVERAGES

KATZ IN-BOOTH BARISTA

250 8oz servings *requires attendant/barista client to arrange power	2,484.00++ per day
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Includes:

- Espresso | Cappuccino | Latte | Americano
- 2% and (1) non-dairy milk
- Assorted flavored syrups
Vanilla | Mocha | Hazelnut | Caramel

+One time setup fee 240.00++ (setup will occur the day prior to the first service; please ensure power is ordered and setup)
+Additional cups available for 6.00++ each.

COLDBREW KEG

75 servings *requires attendant	375.00++ each
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-Includes 12 oz cups, ice, (1) flavored syrup, half & half, sugar
+175.00++ nitro connection fee per kegerator

SMOOTHIE PACKAGE

250 12oz servings	1,450.00++ per day
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*requires attendant | client to arrange power | client to provide counter space (6ft x 12 ft)

Includes (2) flavors:

- Blueberry | Pomegranate | Mango | Peach | Strawberry Banana | Wildberry | Strawberry

+One time setup fee 175.00++ (setup will occur the day prior to the first service; please ensure power is ordered and setup)
+Additional cups available for 6.00++ each.



BREAKFAST ON-THE-GO

BREAKFAST TACOS All individually wrapped and with salsa roja & salsa verde on the side.

Smoked Barbacoa 🌱	9.00++ each
-Shredded smoked barbacoa beef, roasted poblanos, pico de gallo, cotija cheese on flour tortilla	
Bacon, Egg & Cheese 🥚	9.00++ each
-Chopped bacon, scrambled eggs, pico de gallo, cheddar cheese on flour tortilla	
Chorizo, Egg & Cheese 🥚	9.00++ each
-Chorizo, scrambled eggs, refried pinto beans, cheddar cheese on flour tortilla	
Poblano Potato Hash & Bean 🌱🥚🍌	9.00++ each
-Roasted poblano peppers, quinoa, yukon gold potatoes, arugula, refried pinto beans on flour tortilla	

BREAKFAST SANDWICHES All individually wrapped.

Smoked Brisket 🥚	12.50++ each
-Smoked brisket, egg, cheddar cheese, croissant	
Southern Chicken & Egg Biscuit 🥚	10.00++ each
-Fried chicken, egg, cheddar cheese, buttermilk biscuit	
Country Ham Bagel 🥚	10.00++ each
-Country ham, red pepper avocado cream cheese, egg, bagel	
Egg White Muffin 🌱🥚	10.00++ each
-Spinach, cheddar, egg whites, toasted english muffin	



ALL DAY BREAKS

Whole Fruit (V) (GF) (DF)	51.00++ per dozen
TX Fruit Cup (V) (GF) (DF)	114.00++ per dozen
-Cucumber, watermelon, pineapple with Tajin	
House Fried Kettle Chips & Dip (V) (GF)	165.00++ per 3 pounds
<i>Choice of chip flavor (1):</i>	
Ranch	
BBQ	
Sea salt & pepper	
<i>Choice of dip (1):</i>	
Onion	
Roasted poblano ranch	
Creamy roasted garlic chili	
House Fried Tortilla Chips (V) (GF) (DF)	144.00++ per 3 pounds
-With salsa roja & salsa verde	
Bagged Snacks*	51.00++ per dozen
Bagged Chips*	51.00++ per dozen
Energy Bars*	62.00++ per dozen
Granola Bars*	51.00++ per dozen
Assorted Candy Bars*	60.00++ per dozen
Fresh Baked Cookies (V) (GF)	56.00++ dozen
Brownies (V) (GF)	58.00++ dozen
Truffles & Macarons (V)	120.00++ dozen
-Collection of chocolate truffles & assorted parisian macarons	
Spiced Pork Belly & Pecan Pralines	120.00++ per dozen
-Southern style candied vanilla sugar medallion with jalapeno cured pork belly & pecans	

*Dietary labeling on packaging

BOXED LUNCHES **38.00++ each** (4.50++ per person for bottled water or soda) Includes (1) sandwich OR salad, (2) sides & (1) dessert.

SANDWICHES	SALADS
<p>Woodlands Turkey (GF)</p> <p>-With smoked turkey, gouda cheese, vidalia onion & peach chutney on a honey wheat roll</p> <p>Golden BBQ Chicken (GF)</p> <p>-With sliced honey BBQ smoked chicken, cheddar cheese, grilled red onion slaw & golden BBQ sauce on jalapeno cheese bread</p> <p>Shaved Prime Rib (GF)</p> <p>-With bell pepper, onions & provolone on black pepper challah roll</p> <p>Pit Smoked Ham (GF)</p> <p>-With swiss cheese, leaf lettuce, tomato, honey mustard, pretzel bun</p> <p>Roasted Butternut Squash (V)</p> <p>-With caramelized onions, bib lettuce, basil pesto, ciabatta roll</p> <p>Lemon Basil Chicken Salad (GF)</p> <p>-With lemon herbed marinated chicken, fresh basil, diced celery, red onions, thyme basil mayo on croissant</p> <p>Asian Chicken Wrap (GF)</p> <p>-With crunchy broccoli slaw & edamame paired with tender grilled chicken pieces tossed in a honey sriracha sauce on a flour tortilla</p>	<p>Chicken Caesar Salad (GF)</p> <p>-Romaine hearts, herbed marinated grilled chicken, shaved parmesan & croutons with a creamy caesar dressing</p> <p>Mediterranean Chopped Salad (V) (GF) (DF)</p> <p>-With mixed greens, tomatoes, cucumbers, onions, chickpeas, vegan feta, & olives with rose wine citrus vinaigrette</p>
	SIDES
	<p>Piece of Whole Fruit (V) (GF) (DF)</p> <p>Vegetable Pasta Salad (V) (GF) (DF)</p> <p>Kettle Chips (GF)</p> <p>Quinoa Tabbouleh Salad (V) (GF) (DF)</p> <p>Greek Potato Salad (V) (GF)</p> <p>Assorted Cheese Cubes (GF)</p>
	DESSERTS
	<p>Fresh Fruit Cup (V) (GF) (DF)</p> <p>Chocolate Chip Cookie (V) (GF)</p> <p>Fudge Brownie (V) (GF)</p>

SIMPLE BOX LUNCH **28.00++ each** (4.50++ per person for bottled water or soda) Includes (1) sandwich OR salad, (1) side & (1) dessert.

SANDWICHES/SALADS	
<p>Turkey & Gouda Sandwich (GF)</p> <p>-With lettuce tomato & mayonnaise & mustard PC</p> <p>Ham & Cheddar Sandwich (GF)</p> <p>-With lettuce tomato & mayonnaise & mustard PC</p> <p>Roasted Beef & Swiss Sandwich (GF)</p> <p>-With lettuce tomato & mayonnaise & mustard PC</p>	<p>ZLT Sandwich (V) (GF)</p> <p>-With lettuce tomato & mayonnaise & mustard PC</p> <p>Vegetable Salad (V) (GF) (DF)</p> <p>-With mixed greens, cucumber, tomato, diced red onion, roasted peppers and balsamic vinaigrette</p>

(V) VEGETARIAN | (GF) GF | (DF) DAIRY FREE | (PC) AVOIDING GLUTEN | (N) AVOIDING NUTS



BITES AND BREAKS

Texas Cheese & Charcuterie Display 🍷 *minimum 25	450.00++ per 25 servings
-Collection of locally sourced cheeses from Houston Dairy Maids accompanied with sliced cured meats, assorted jams, oils, marinated olives, crostini, & crackers	
Fresh Crudité Display *minimum 25	12.50++ per serving
- <u>Cut seasonal vegetables with assorted dips:</u> red pepper hummus (VG)(V)(AG)(AN)(DF), jalapeno ranch (V)(AN), caramelized shallot (V)(AN), lemon basil pesto	
Bavarian Pretzel - Salted 🍷🍷 *minimum 25	237.50++ per 25 pieces
-Served with beer mustard and spicy queso	
Bavarian Pretzel - Cinnamon Sugar 🍷🍷 *minimum 25	237.50++ per 25 pieces
-Served with whipped vanilla cream cheese dip	
Hummus, Tapenade & Whipped Feta 🍷🍷 *minimum 25	13.50++ per serving
-With sliced cucumbers, carrots, celery, pita chips & crackers	
Fresh Made Popcorn 🍷🍷 *client to arrange power	450.00++ per day
-Includes: machine rental, 100 servings of popcorn, popcorn bags, butter and salt	
+ADD ON: Assorted flavored salts 50.00++ per day	
+ADD ON: Additional popcorn packs (10 servings) 20.00++ each	

HORS D'OEUVRES

CHILLED

Antipasti Skewer 🍷	225.00++ per 25 pieces
-Collection of marinated vegetables, meats, & cheese	
Chilled Beef Tenderloin Crostini 🍷	300.00++ per 25 pieces
-Boursin cheese, spinach, shaved beef, caramelized onion, horseradish crème	
Grilled Vegetable Ratatouille Crostini 🍷🍷	275.00++ per 25 pieces
-With artichoke sundried tomato spread	
Watermelon Poke Shooters 🍷🍷🍷🍷	250.00++ per 25 pieces
-With wakame	
Crawfish Sliders 🍷	250.00++ per 25 pieces
-Crawfish tails, black beans, grilled corn, peppers, creole mustard aioli, lettuce on challah roll	

WARM *requires attendant

Chorizo Empanada 🍷	225.00++ per 25 pieces
-With chipotle ranch	
Pulled Pork Slider 🍷	250.00++ per 25 pieces
-Citrus mustard slaw, smoked pulled pork shoulder, house BBQ sauce, onion roll	
Beef Brisket Arancini 🍷	250.00++ per 25 pieces
-With tomato BBQ sauce pipette	
Mini Beef Wellington 🍷	262.50++ per 25 pieces
-With blueberry sage compote	
Smoked Brisket Slider 🍷	275.00++ per 25 pieces
-Citrus mustard slaw, smoked beef brisket, house BBQ sauce, onion roll	
Black Bean Empanada 🍷🍷	225.00++ per 25 pieces
-With avocado crème, mango, black bean, pico de gallo	
Corn & Edamame Quesadilla 🍷🍷	225.00++ per 25 pieces
-With salsa roja	
Mini Mushroom Beggars Purse 🍷🍷	225.00++ per 25 pieces
Truffle Mac & Cheese Bite 🍷🍷	225.00++ per 25 pieces
-With truffle cheese sauce pipette	
Vegetable Pot Sticker 🍷🍷🍷	237.50++ per 25 pieces
-With sweet soy garlic sauce	
Mini Shrimp & Grit Pots 🍷	275.00++ per 25 pieces
Mini Crab Cake 🍷	300.00++ per 25 pieces
-With lemon aioli	
Smoked Chicken Slider 🍷	250.00++ per 25 pieces
-Citrus mustard slaw, smoked pulled chicken, house BBQ sauce, onion roll	

🍷 VEGETARIAN | 🍷 VEGAN | 🍷 AVOIDING GLUTEN | 🍷 AVOIDING NUTS | 🍷 DAIRY FREE

NON-ALCOHOLIC BEVERAGES

GRB Proprietary Coffee (Regular or Decaf) <small>*minimum 3 gallons each</small>	78.00++ per gallon
<small>UPGRADE: Flavored Syrups for +\$5/gallon++ (based on regular coffee quantity ordered)</small>	
Starbucks Coffee (Regular) <small>*minimum 3 gallons each</small>	85.00++ per gallon
<small>UPGRADE: Flavored Syrups for +\$5/gallon++ (based on regular coffee quantity ordered)</small>	
Assorted Hot Teas	78.00++ per gallon
<small>-With lemon and honey</small>	
Dirty Soda Bar (150 servings) <small>*requires attendant</small>	1,200.00++
<small>-Will include a list of suggested mixes</small>	
Includes:	
<small>Pepsi, Diet Pepsi, Starry</small>	
Syrups:	
<small>Coconut, Pineapple, Mango, Cherry, Raspberry, Vanilla, Blue Raspberry</small>	
Creams:	
<small>Vanilla Sweet Cream, Half & Half</small>	
Garnish:	
<small>Lime, Lemon, Cherry</small>	
Signature Infused Waters	200.00++ per 3 gallons
<small>-Choice of Strawberry Kiwi / Cucumber Lemon / Minted Watermelon</small>	
Assorted Soft Drinks (12 oz)	108.00++ per case of 24
Aquafina Bottled Water (12 oz)	108.00++ per case of 24
Perrier Sparkling Water (12 oz)	132.00++ per case of 24
Energy Drinks	168.00++ per case of 24
<small>-Choice of Rockstar / Celcius</small>	
Unsweet Iced Tea	75.00++ per gallon
<small>-With sweeteners</small>	
Lemonade	75.00++ per gallon
Water Cooler Rental <small>*client to arrange for power</small>	105.00++ per day
5 Gallon Water Jugs	52.00++ each
Keurig Machine Rental <small>*client to arrange for power</small>	295.00++
<small>-Includes 24 regular, 12 decaf k-cups, water, cups, lids, sleeves, stirrers, napkins, sugar, half & half</small>	
<small>+Additional K-cups \$57.00++ per pack of 12</small>	





BAR OPTIONS

All alcohol must be purchased through and served by a Levy RAS and TABC Certified Bartender; Bar front required
Bar Front Rentals available for 150.00++ per day

HOSTED BAR

Cocktails

-Includes mixers. Tito's Handmade Vodka, Bombay Sapphire, Bacardi Superior, Hornitos, Crown Royal, Jack Daniels, Dewars White Label

Beer

-Michelob ULTRA, Miller Lite, Modelo, Blue Moon, Shiner Bock, St. Arnolds Art Car IPA, Karbach Love Street Blonde

Keg Beer (160 servings)

-Keg's are Special Order – Pricing and Available Provided Upon Request – No In-House Inventory
 Once a Keg has been Ordered it Cannot be Cancelled

Wine

-Proverb: Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

Sparkling Wine

-Wycliff: Brut, Brut Rose

12.00++ each

*available on consumption / minimum 50

264.00++ per case of 24

Market Price

*client to arrange power

58.00++ per bottle

56.00++ per bottle

PACKAGES

Champagne Toast (50 servings)	450.00++
-Premium Prosecco with disposable flutes	
Bloody Mary Bar (100 servings)	1000.00++
-Tito's Handmade Vodka, Zing Zang Original, Bloody Revolution Habanero, Tabasco, Worcestershire, Salt Rimmer, Tajin Rimmer, Green Olives, Lime Wedge, Celery Stick	
Margarita Bar (100 servings)	1100.00++
-Hornitos Tequila, Classic Mix, Strawberry and Mango Flavoring, Salt Rimmer, Tajin Rimmer, Sugar Rimmer, Lime Wedge	
Frozen Margarita Package (75 servings)	1300.00++
-Classic Margarita with (2) Flavored Syrups <small>*client to arrange power</small>	
Includes machine rental and 9oz servings per person +Additional batch 900.00++	
Texas Wine Experience (100 servings)	1500.00++
-Four Texas Made Wines – 5 Bottles per Type Chapelton Estate: Blanc du Bois, Cabernet, Zinfandel, Bubble Rose	
HTX Beer Package (120 servings)	1200.00++
-Two Houston Breweries – 5 Cases <u>Breweries:</u> Eureka Heights Brew Co (7 miles) 8 th Wonder Brewing (2 blocks)	
Texas Beer Package (120 servings)	1200.00++
-Three Texas Breweries – 5 Cases <u>Breweries:</u> Shiner Bock Brewery (122 miles) St. Arnolds Brewing Company (2 miles) Karbach Brewing Co (10 miles)	
Eureka Heights Beer Package (120 servings)	1200.00++
-5 Cases Buckle Bunny Cream Ale / Mini Boss IPA / 713 Pilsner	
Texas Beer Wall (480 servings)	4500.00++
-Three Texas Breweries / 1 Keg from each Shiner Bock, Karbach Love Street, St. Arnolds Art Car IPA <small>*client to arrange power</small> *Includes LED lights (you choose your color)	



POLICIES & GUIDELINES

EXCLUSIVITY

Levy is the exclusive provider for all food and beverage for the George R Brown Convention Center. No outside food or beverage items are allowed to be brought in without written approval from Levy.

CHARGES & FEES

All prices are subject to a (++) charge, which represents a 23% Administrative Fee, State Sales Tax 8.25% and State Mixed Beverage Tax (alcohol) 8.25% (as applicable) *please note that the administrative fee is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary, at your discretion and must be given directly to the employee.

SERVICE CONTRACTOR

Levy does not supply any tables, chairs, equipment, trash removal or electricity for your booth. You must order through your service contractor or appropriate building partner. Bar fronts are available for rental; please see your sales manager for pricing.

PRICING

Exhibitor catering is not charged on consumption. Menu items and prices are subject to change without notice.

STAFFING

All hot food items will require an attendant to monitor and maintain health and safety for both the food product and the heating equipment. Standard labor rates are as follows: \$300+/-per person, for up to four hours. If additional time is necessary, each additional hour is \$35+/-.

DELIVERY

A \$35.00 Delivery/Refresh Fee will apply for each food and beverage delivery. Please note that deliveries for non-temperature sensitive items may be delivered as early as 1 hour prior to scheduled delivery time and does not require a person present to accept. Temperature sensitive items may be delivered as early as 30 minutes prior to scheduled delivery time.

ORDER DEADLINE

All orders must be received a minimum of 21 days prior to the show start date. Any order received within 21 days may incur a 25% Late Fee and is subject to availability.

SPECIAL ORDER ITEMS

A specialty item refers to any food/beverage item or brand that is not on our current menu. Requests for specialty items are not guaranteed for approval and all requests must be received a minimum of (30) days prior to the start of the show. These items cannot be canceled once confirmed and are not eligible for re-order when you are on-site. Any substitutions/on-site requests will be limited to what is available in inventory and will be subject to applicable fees.

PAYMENT POLICY

All food and beverage orders require 100% payment in advance. We accept American Express, Mastercard, VISA, Discover, check or ACH/Wire/EFT on initial orders. Client must have a credit card on-file for any additional services ordered on-site during the show. *Check, Wire/ACH/EFT orders must be paid for 14 days prior in order to ensure payment is on time before services will be rendered.

CHANGES/CANCELLATIONS

Changes/Cancellations must be submitted in writing no later than (14) business days prior to start of event in order to receive a refund. Full charges will be applied to changes/cancellations of any menu items received within (14) days.

FOOD MANUFACTURER SAMPLING

If food manufacturer sampling is requested, please contact Sales Manager for proper forms and information regarding policies.

ALCOHOLIC BEVERAGES

All alcoholic beverages must be purchased and served through Levy. Bartenders will refuse alcoholic beverages to all persons unable to offer proper identification confirming that they are at least twenty-one (21) years of age, or a person who in Levy's sole judgment appears to be intoxicated. Alcohol is not charged on consumption and any remaining will be forfeited. Any alcohol must be consumed on-site and is not allowed to be taken off premise per TABC laws. Alcohol is not allowed to be brought in from outside under any circumstances. This includes alcohol being used for display purposes & mini bottles for giveaways/promotions.

SUSTAINABILITY POLICY

Orders include sustainable disposable service ware for all food and beverage. Includes plates, cups, cutlery, etc for items and quantities ordered.



Levy

GRB
HOUSTON