

# SAVOR...



October 23-26, 2022  
McCormick Place  
Chicago, Illinois USA

**Official Vendor**



TRADE SHOW	PACK EXPO 2022		ORDER DEADLINE	September 23, 2022	
CONTACT			ON-SITE CONTACT		
COMPANY			ON-SITE PHONE #		
ADDRESS					
CITY, STATE, ZIP					
PHONE #			FAX #		
EMAIL ADDRESS					
BOOTH/ROOM #			BUILDING (Circle)	N	S
				E	W

Please place your order below:

All tables, electrical requirements and garbage removal service must be ordered through your contractor. Increases and/or new orders made within 3 business days of the Show will be subject to a 20% additional fee based on the menu price (F&B).

Date	Start Time	End Time	Quantity	#of Guests	Item Description	Unit Price

A signed Catering Agreement and full payment in advance is required to confirm your order.  
Prices are only guaranteed at the time of contract execution.

Please submit this form to your catering manager listed on your menu:

SOUTH SHOW FLOOR: [amcquillan@mccormickplace.com](mailto:amcquillan@mccormickplace.com)

NORTH/WEST SHOW FLOOR: [thumphrey@mccormickplace.com](mailto:thumphrey@mccormickplace.com)

EAST SHOW FLOOR: [jklimullah@mccormickplace.com](mailto:jklimullah@mccormickplace.com)

MEETING ROOM EXHIBITORS AND AFFILIATES: [mmorelli@mccormickplace.com](mailto:mmorelli@mccormickplace.com)

METHOD OF PAYMENT	Credit Card <input type="radio"/>	Check <input type="radio"/>	Wire <input type="radio"/>
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A 3.5% processing fee will be added to all credit card charges greater than \$10,000. A signed Catering Agreement and full payment must be received before the opening of the Show. Additional payment may be requested for any additional on-site orders or increases in quantities. You will receive a link (Sertifi) to sign your contract after your Catering Sales Manager has entered your order. You be requested to provide your credit card information through a secured site at the time of contract.

YOUR ORDER IS CONFIRMED ONCE THE SIGNED CONTRACT IS RECEIVED  
BY YOUR CATERING SALES MANAGER.

Menu and pricing are specific to show floor catering.  
Services are drop-off only. Staffing and upgrades are available. Consult your catering team for details.

# SAVOR...

## Exhibitor Catering Menu

(For ordering food and beverage at exhibitor booths on the show floor at Pack Expo 2022)

Please submit all food and beverage orders by September 23, 2022

### **SOUTH SHOW FLOOR CATERING CONTACT:**

**Alyson McQuillan**

**312.791.7242**

[amcquillan@mccormickplace.com](mailto:amcquillan@mccormickplace.com)

### **NORTH AND WEST SHOW FLOOR CATERING CONTACT:**

**Trenette Humphrey**

**312.791.7948**

[thumphrey@mccormickplace.com](mailto:thumphrey@mccormickplace.com)

### **EAST SHOW FLOOR CATERING CONTACT:**

**Jasmine Kalimullah**

**312-791-7250**

[jkalimullah@mccormickplace.com](mailto:jkalimullah@mccormickplace.com)



*Exclusive Catering Company*

*McCormick Place Convention Center*

# SAVOR...

**SAVOR...Chicago understands our role at the table: to provide you with an enhanced foodservice experience while being committed to your health and safety. Not just during these times, but always.** We adhere to the Cook County Health Department's meticulous food service standards and require staff to be ServSafe-certified by the National Restaurant Association in proper food handling. As your health and safety is at the forefront of our service as we welcome you back, below is a list of some of the additional safety protocols we have put in place:

## STAFF:

- Staff may be required to wear face masks and gloves during food preparation and serving depending upon service restrictions at the time of service
- All staff will go through employee health screening upon arrival prior to reporting to their assigned area
- Social distancing in food preparation areas
- Implemented cleaning and disinfecting protocols that focus on high contact/touch points both in back and front of house

## MENU & SERVICE UPDATES:

- Offering increased options for pre-packaged food and beverage products
- Adjusted menu items where applicable to be displayed in individual portions instead of bulk
- Increased action stations with chef to individually prepare items over buffet service
- Using single-use sustainable products, such as compostable plates, glasses and cutlery where possible



- Modified beverage stations with touchless or attended service when possible and based upon service restrictions at the time of service
- All condiments will be individually packaged single serve options wherever possible
- Social Distancing may be implemented that is consistent with local government regulations and guidance at the time of service

## CATERING LAYOUT:

- Following table seating capacities that are consistent with local government regulations and guidance
- One-way guest flow on buffets is recommended to be used to minimize contact between guests
- We ask you to allow for additional set up and move out time for all catered functions to allow for additional environmental hygiene cleaning measures to be completed before and after events



# SAVOR...

SAVOR...Chicago is the exclusive food and beverage provider for McCormick Place Convention Center. All food and beverage items must be supplied and prepared by SAVOR...Chicago. No food or beverage of any kind is permitted into the facilities by the patron or any of the patron's guests or invitees (exclusive of Exhibitor Personal Consumption Policy). Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

## MENU SELECTION

The Menus have been designed to maximize the guest's satisfaction. To assure availability of menu items, please provide the Catering Sales Manager with the food and beverage selections a minimum of four (4) weeks prior to the first function. Every effort will be made to accommodate requests for special, religious or dietary requirements that SAVOR...Chicago is made aware of.

## PRICING

Published pricing does not include administrative fees (21.50%) or applicable taxes. A good faith estimate, of food and beverage prices, will be provided in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases. **SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Please discuss the styles of service for all buffet services and the additional costs with your Catering Manager.**

## GUARANTEES

In order to ensure the success of the function(s) and the satisfaction of the guests, food and beverage quantity guarantees must be received by the Catering Sales Manager no later than five (5) full business days (Monday through Friday) prior to the event for functions up to 1,000 guests. Functions of 1,001 guests or more must be guaranteed ten (10) full business days prior to the event. Functions with 5,000 guests or more must be guaranteed fifteen (15) full business days prior to the event. The Customer may be required to provide a guarantee earlier if special products or preparations are required. If the guarantee is not received, SAVOR...Chicago reserves the right to charge for the expected number of guests or quantities specified on the banquet event order(s). If the attendance is higher than the given guarantee the charge will be for the actual function attendance. Increases and/or new orders made within seventy-two business hours of the function are subject to an additional 20% fee based on the menu price. Plated or Buffet functions with a guarantee of less than 25 guests will be subject to labor fees. SAVOR...Chicago will prepare to serve 3% over the final guarantee (for seated meal functions only) up to a maximum of 30 guests. The Customer will be charged for the greater of the actual number of guests served as the final guarantee amount. SAVOR...Chicago reserves the right to make reasonable menu substitutions, as necessary. Functions requiring over preparation greater than 3% will be subject to additional labor fees.

## SERVICE STAFF

Guest to server ratio is based on the type of function. The standard is one (1) server per twenty (20) guests for plated meal functions and one (1) server per forty (40) guests at buffet functions. Due to the current health crisis, additional health and safety regulations may be implemented requiring additional service, please discuss the styles of service for all buffet services and the additional costs with your Catering Manager. Additional staffing requests or guarantees for less than twenty-five (25) guests for plated or buffet functions, labor fees will be applied. Holiday labor rates may apply.

## EVENT TIMELINE

Breakfast and lunch is based on up to a three (3) hour service and dinner is based on up to four (4) hours of service. Extended service time will be subject to additional labor fees. Function start or end times that deviate more than thirty (30) minutes from the time indicated on the banquet event order will have additional labor fees per hour, per server scheduled.



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## **BEVERAGES**

SAVOR...Chicago offer a complete selection of beverages to compliment your function. Alcoholic beverages and services are regulated by the Liquor Control Board, SMG/SAVOR..., as licensee, is responsible for the administration of these regulations. No alcoholic beverages may be brought onto the premise from outside resources, nor may it be removed from the premises. We reserve the right to refuse alcohol service to intoxicated or underage persons. Where applicable, Customer is responsible to pay all minimum sales guarantees included on Banquet Event Orders. Customer will receive credit for cash sales, not to exceed amount of minimum sales guarantee listed on the Banquet Event Order for that function.

## **PAYMENT/DEPOSIT/CONTRACTS**

An initial deposit in the amount noted on the Catering Contract is due on the date specified. The amount of the deposit is 50% of the estimated catering expenditure based on planned functions. The signed contract and deposit are due forty-five (45) days in advance of the event. The actual revenue will be based on the signed Banquet Event Order(s) and guarantee(s). The remaining balance of the deposit is due fourteen (14) days in advance of the first function. Payments can be made via credit card (for contracts less than \$10,000), ACH wire or company check. Credit card payments greater than \$10,000 will incur an additional fee of 3.5%.

## **CANCELLATIONS**

In the event that a group should cancel with McCormick Place, the catering deposit will be refunded based on a sliding scale. Please refer to the Catering Contract for specific details. In the event that an individual function should cancel after the guarantee date, payment in full for the estimated revenue based on the menu and event arrangements is required.

## **RETAIL/CONCESSIONS SERVICE**

Appropriate operation of concession outlets will occur during all show hours. SAVOR reserves the right to determine which carts/outlets are open for business and hours of operation pending the flow of business. Should additional service locations be requested, a minimum sales guarantee and related charge may apply.

# SAVOR...

## CONTINENTAL BREAKFAST BOXES

Individually boxed.

Pricing is *per dozen*.

### **DANISH • \$276.00**

Raspberry Danish, Hard Boiled Egg, Greek Yogurt and Grapes

### **CROISSANT • \$276.00**

Petite Plain and Chocolate Croissant, Butter, Raspberry Preserves, Brie Cheese and Grapes

### **BREAKFAST BREAD • \$276.00**

Banana Bread, Butter, Nut Free Snack Mix, Cheddar Cheese, Fruit and Greek Yogurt

### **SCONES • \$276.00**

Blueberry and Cinnamon Chip Scones, Cottage Cheese, Hard Boiled Egg and Berries

### **SMOKED SALMON • \$324.00**

Smoked Salmon, Plain Bagel, Cream Cheese, Tomato, Cucumber, Hard Boiled Egg and Fruit Salad

## BREAKFAST ADDITIONS

Pricing is *per dozen*.

### **FRESHLY BAKED MUFFINS • \$48.00**

Blueberry, Chocolate Chip, Banana Nut or Chef's Daily Assortment (orders over 2 dozen)

### **BAGELS AND CREAM CHEESE • \$48.00**

Choice of Plain, Cinnamon Raisin, or Whole Grain served with Cream Cheese

### **FRESHLY BAKED DANISH • \$48.00**

Raspberry Palmier, Classic Cheese, Almond, Caramel Apple or Chef's Daily Assortment (orders over 2 dozen)

### **CINNAMON CHIP SCONES • \$48.00**

### **BISCOTTI • \$78.00**

### **ASSORTED WHOLE FRUIT • \$36.00**

### **ASSORTED GREEK YOGURTS • \$50.00**

### **ASSORTED YOGURTS • \$48.00**

Assorted Regular and Low-Fat Flavors

### **INDIVIDUAL CEREAL WITH MILK • \$54.00**

Assorted General Mills Brand Cereal

### **HARD BOILED EGGS (2 per cup, Peeled) • \$72.00**

Served with Salt and Pepper Packets

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## BREAKFAST ENHANCEMENTS

Pricing is *per dozen*.

### FRUIT & YOGURT PARFAIT • \$84.00

Vanilla Yogurt with Seasonal Fruit Preserves  
and locally produced Gluten-Free Maple  
Pecan Granola

### FRUIT CUP • \$84.00

Assorted Fresh Cut Seasonal Fruit



## BREAKFAST SANDWICHES

Pricing is *per dozen*.

### ENGLISH MUFFINS • \$96.00

Sausage, Egg and White Cheddar Cheese  
*or*  
Egg and White Cheddar Cheese

### BISCUITS • \$102.00

Country Ham, Egg and Smoked Gouda Cheese  
*or*  
Egg, Portobello Mushroom, Roasted Tomato and Smoked Gouda Cheese

### BURRITOS • \$102.00

Roasted Poblano Pepper, Egg, Chorizo, Potato and Monterrey Jack Cheese  
Served with Salsa Roja  
*or*  
Roasted Poblano Pepper, Egg, Potato and Monterrey Jack Cheese  
Served with Salsa Roja

### CROISSANTS • \$108.00

Applewood Bacon, Egg and Fontina Cheese  
*or*  
Egg, Roasted Vegetable and Fontina Cheese

### HEALTHY STARTS • \$108.00

Egg White, Roasted Red Pepper, Baby Spinach, Turkey Sausage and Low  
Fat Swiss on a Whole Wheat Focaccia Roll  
*or*  
Egg White, Roasted Red Pepper, Baby Spinach and Low Fat Swiss Cheese  
on a Whole Wheat Focaccia Roll

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## COLD BOXED LUNCHES

For orders of 12 or less there is a **2 selection maximum**. For orders of 13 or more there is a **3 selection maximum**. Sandwiches can be made into Low Carb Lettuce Wraps and will be served with Fruit Salad and Almonds. Gluten Free Bread is available upon request with advance notice and an additional fee of \$2.00 per box.

### **BOX SANDWICHES • \$29.00**

Served with a Bag of Gourmet Potato Chips, Tortellini Pasta Salad and a Chocolate Chip Cookie

#### **GRILLED CHICKEN BREAST SANDWICH**

Provolone Cheese, Lettuce, Oven-Dried Tomatoes and Pesto Mayo on a Focaccia Roll

#### **GRILLED FLANK STEAK SANDWICH**

Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

#### **HERB ROASTED TURKEY BREAST SANDWICH**

Swiss Cheese, Lettuce, Tomato and Dijonaise on Whole Wheat Focaccia

#### **“THE ITALIAN” SANDWICH**

Genoa Salami, Capicola Ham, Provolone Cheese, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll

#### **HICKORY SMOKED HAM SANDWICH**

White Cheddar Cheese, Lettuce, Tomato and Honey Mustard on a Croissant



#### **CAPRESE SANDWICH**

Vine Ripened Tomatoes, Fresh Mozzarella Basil, Hearts of Romaine and Balsamic Drizzle on Ciabatta

#### **GRILLED PORTOBELLO MUSHROOM SANDWICH**

Lettuce, Oven-Roasted Tomato, Red Pepper Hummus and Sundried Tomato on Focaccia



### **BOX SALADS • \$29.00**

Served with an Artisan Roll, Butter and a Chocolate Chip Cookie

#### **BABY SPINACH AND STRAWBERRY SALAD**

Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

#### **LA GRILLED CHICKEN COBB SALAD**

Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Bleu Cheese and Cheddar Cheese with Red Pepper Ranch

#### **SOUTHWESTERN TURKEY SALAD**

Mixed Baby Greens, Sweet Bell Pepper, Monterey Jack Cheese, Chile Spiced Corn and Tomato Relish, Roasted Turkey Breast and Tortilla Strips with Cilantro & Creamy Cotija-Lime Dressing

#### **SONOMA QUINOA SALAD**

Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Cranberries, Almonds, Coconut, Cilantro and Baby Spinach tossed in Lime Vinaigrette

#### **CAULIFLOWER LENTIL SALAD**

Roasted Peppers, Onions, Red Lentils, Baby Spinach and Sherry Vinaigrette

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## LUNCH SANDWICH PLATTERS

All Sandwich Platters are served with Individual Bags of Potato Chips and appropriate condiments. Each platter serves approximately six people. Gluten Free Bread is available upon request with advance notice and an additional fee of \$14.00 per platter.

### **CHEF'S DELICATESSEN PLATTER • \$120.00**

*Make your own* Deli Sandwiches with Roast Beef, Turkey Breast, Ham, Swiss Cheese and Cheddar Cheese with Lettuce, Sliced Tomato, Condiments and a Selection of Sliced Breads

### **HERB ROASTED TURKEY BREAST SANDWICH PLATTER • \$95.00**

Herb Roasted Turkey Breast, Swiss Cheese, Lettuce, Tomato and Dijonaise on Whole Wheat Focaccia

### **GRILLED FLANK STEAK SANDWICH PLATTER • \$95.00**

Grilled Flank Steak, Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

### **HICKORY SMOKED HAM SANDWICH PLATTER • \$95.00**

White Cheddar Cheese, Lettuce, Tomato and Honey Mustard on a Croissant

### **THE ITALIAN SANDWICH PLATTER • \$95.00**

Genoa Salami, Capicola, Provolone, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll

### **GRILLED CHICKEN BREAST SANDWICH PLATTER • \$95.00**

Provolone Cheese, Lettuce, Oven-Dried Tomatoes and Pesto Mayo on a Focaccia Roll



### **CAPRESE SANDWICH PLATTER • \$95.00**

Vine Ripened Tomatoes, Fresh Mozzarella, Hearts of Romaine, Basil and Balsamic Drizzle on Ciabatta

### **GRILLED PORTOBELLO SANDWICH PLATTER • \$95.00**

Lettuce, Oven-Roasted Tomato, Red Pepper Hummus and Sundried Tomato on Focaccia

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## LUNCH SALAD PLATTERS

All Salad Platters are served with Individual Bags of Potato Chips and appropriate condiments.

### **GREEK VEGETABLE SALAD PLATTER • \$75.00**

Mixed Greens, Hummus, Cucumbers, Roasted Peppers, Feta Cheese, Oregano and Red Onion with Greek Dressing

### **BABY SPINACH AND STRAWBERRY SALAD PLATTER • \$75.00**

Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

### **L.A. GRILLED CHICKEN COBB SALAD PLATTER • \$95.00**

Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Bleu Cheese and Cheddar Cheese with Red Pepper Ranch

### **MEDITERRANEAN COUSCOUS SALAD PLATTER • \$75.00**

Large Couscous Pasta, Baby Spinach, Marinated Artichokes, Tomato, Red Onion, Cucumber, Kalamata Olives and Feta with Lemon-Oregano Vinaigrette

## SIDE SALADS

Side Salads serve approximately six people.

### **MESCLUN SIDE SALAD • \$30.00**

Mesclun Greens, Grape Tomato, Radish and Shaved Carrot with Italian Dressing

### **FRESH FRUIT SIDE SALAD • \$30.00**

Seasonal Fruit with Agave Nectar

## HOT STUFF

Orders will be served in a chafing dish.  
Each box serves approximately six people unless otherwise stated.

### **FIESTA CHICKEN BURRITO • \$54.00**

Diced Chicken, Beans, Peppers, Onions and Chihuahua Cheese with Salsa Roja

### **FAMOUS KIELBASA SAUSAGE • \$54.00**

Served on a Soft Roll with Appropriate Condiments

### **FAMOUS VIENNA HOT DOG • \$46.00**

All Beef Hot Dog on a Steamed Bun with Appropriate Condiments (8 hot dogs per order)

### **CHICAGO STYLE DEEP DISH PIZZA • \$54.00**

Cheese, Pepperoni, Sausage or Vegetable Pizza (12 slices per Pizza)

### **SONOMA QUINOA SIDE SALAD • \$30.00**

Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Cranberries, Almonds, Coconut, Cilantro and Baby Spinach tossed in Lime Vinaigrette

### **CHEESE TORTELLINI SIDE SALAD • \$30.00**

Roasted Market Vegetables and Creamy Pesto Dressing

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## ASSORTED SNACKS

### **INDIVIDUALLY WRAPPED** (Pricing is *per dozen*)

- Chocolate Dipped Graham Crackers • **\$50.00**
- Chocolate Pretzel Rods • **\$50.00**
- Kind Bars • **\$51.00**
- Bird Seed Bars • **\$48.00**
- Assorted Energy Bars • **\$54.00**
- Assorted RX Bars • **\$84.00**
- Assorted Quaker Granola Bars • **\$42.00**
- Bags of Stacy's Pita Chips • **\$48.00**
- Bags of Assorted Chips • **\$36.00**
- Individual Trail Mix • **\$72.00**
- Individual Bag of Nuts • **\$72.00**
- Skinny Pop Popcorn • **\$48.00**
- Sabra Hummus and Pretzel Cup • **\$72.00**
- Sabra Guacamole and Tortilla Cup • **\$72.00**
- Mozzarella or Cheddar Cheese Sticks • **\$36.00**
- Beef Jerky Sticks • **\$84.00**
- Novelty Ice Cream or Fruit Bars • **\$52.00**
- Premium Ice Cream or Fruit Bars • **\$75.00**
- Miniature Hershey's Chocolates • **\$25.00/lb**

### **SNACK PLATTERS** (Pricing is *per dozen*)

- Freshly Baked Cookies • **\$41.00**
- Fudge Brownies • **\$44.00**
- Rice Krispy Treats • **\$47.00**
- Lemon Bars • **\$50.00**
- Biscotti • **\$78.00**
- Chocolate Dipped Strawberries • **\$78.00**
- Assorted Cake Pops • **\$135.00**

### **SNACK CUPS** (Pricing is *per dozen*)

- Red Grapes and Cubed Cheddar Cheese • **\$84.00**
- Domestic Cheese and Crackers • **\$84.00**
- Diced Salami and Gouda • **\$84.00**
- Individual Crudités - Carrots, Celery, Radish, Cucumber, Tomato and Ranch Dressing • **\$84.00**
- Italian Antipasto Cups - Artichoke, Sundried Tomato, Olives, Pepperoni, Provolone and Zesty Italian Dressing • **\$84.00**
- Petite Trail Mix Cups • **\$84.00**
- Hard Boiled Eggs (2 per cup, Peeled) with Salt & Pepper • **\$72.00**

### **SNACK PACKS** (Pricing is *per dozen*)

- Tomato-Basil Bruschetta, Crostini, Prosciutto and Fresh Mozzarella Cheese • **\$180.00**
- Local Gouda, Candied Pecans and Cheese Crisps • **\$180.00**
- Turkey Breast, Hooks Cheddar Cheese, Strawberries and Almonds • **\$180.00**
- Greek Town Mezze Hummus, Pita, Baba Ganoush and Cucumber Slices • **\$180.00**
- Grilled Chicken Breast, Hard Boiled Egg, Provolone Cheese and Marinated Tomatoes • **\$180.00**

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## BEVERAGES

*All Hot Beverages have three gallon minimum order per item.*



**STARBUCKS Regular Coffee • \$73.00 per gallon**

**STARBUCKS Decaffeinated Coffee • \$73.00 per gallon**

Regular Coffee • **\$66.00 per gallon**

Decaffeinated Coffee • **\$66.00 per gallon**

Hot Tea • **\$63.00 per gallon**

Hot Chocolate • **\$63.00 per gallon**

Orange Juice • **\$44.00 per gallon**

Iced Tea • **\$44.00 per gallon**

Lemonade • **\$44.00 per gallon**

**FRUIT INFUSED WATER • \$46.00 per 3 gallons**

*A healthy green alternative to soda and manufactured bottled water  
(Includes 3 gallon water dispenser)*

**FLAVORS:**

Classic Lemon

Cucumber-Mint

Grapefruit-Rosemary

Pineapple-Blackberry

Mango, Lime and Basil

Kiwi-Strawberry



Pepsi, Diet Pepsi & Sierra Mist • **\$72.00 per case (24)**

Aquafina Bottled Water • **\$72.00 per case (24)**

Bubly Sparkling Water • **\$72.00 per case (24)**

(Lime, Grapefruit, Mango & Cherry)

Bottled Juice • **\$90.00 per case (24)**

Bottled Iced Tea • **\$48.00 per case (12)**

Energy Drink • **\$60.00 per case (12)**

Starbucks Frappuccino • **\$72.00 per case (12)**

Milk Pint • **\$30.00 per case (12)**

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## COLD HORS D'OEUVRES

Sold per twenty-five pieces. Service Attendants are available for \$275.00 each for up to four hours of service.

### **GRAPE & GOAT CHEESE LOLLIPOP • \$130.00**

Grape and Goat Cheese Lollipops  
Rolled in Crushed Pistachios

### **GORGONZOLA, BALSAMIC FIG AND PECAN CROSTINI • \$125.00**

WHIPPED BRIE, BACON AND PICKLED BLUEBERRY CROSTINI • \$125.00  
Grilled Crostini

### **BOURSIN CHEESE AND RIESLING POACHED PEAR PARMESAN CRISP PINWHEEL • \$125.00**

CAPRESE SKEWERS • \$125.00  
Grape Tomato, Mozzarella, Basil and Balsamic

CURRIED CHICKEN LETTUCE WRAP • \$130.00  
with Fresh Chives

SHRIMP COCKTAIL • \$155.00  
Horseradish Cocktail Sauce and Lemon-Basil Aioli

### **FRESH VEGETABLE SPRING ROLLS • \$125.00**

Sweet Soy Drizzle

### **SPICED CHICKEN WONTON SALAD CUPS • \$130.00**

Sweet Chile Sauce, Kimchi Slaw  
with Wonton Strips

### **NY STRIP LOLLIPOPS • \$155.00**

Red Onion Jam, Horseradish Cream  
and Micro Arugula

### **PETITE AHI TUNA TACO • \$220.00**

Spicy Avocado Puree, Pickled Ginger  
and Micro Cilantro

### **SEARED SCALLOP • \$220.00**

Grapefruit Yuzu Marmalade,  
Pink Peppercorn and Chervil

### **BEEF TENDERLOIN CROSTINI • \$155.00**

Horseradish Cream, Baby Arugula,  
Sweet Red Onion Confit and Crispy Crostini

### **LOBSTER "BLT" STUFFED CHERRY TOMATO • \$155.00**

Lobster, Bacon, Chervil and Lemon Aioli



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# SAVOR...

## HOT HORS D'OEUVRES

Sold per twenty-five pieces. Service Attendants are available for \$275.00 each for up to four hours of service.

**BACON WRAPPED  
ALMOND STUFFED FIG • \$140.00**  
Piquillo Pepper Sauce

**BACON WRAPPED DIVER SCALLOP • \$220.00**  
Red Pepper Romesco Sauce

**BACON WRAPPED  
ROASTED JALAPENO • \$140.00**  
Cheddar Cheese and Chipotle Ranch



**PORTOBELLO MUSHROOM SLIDER • \$140.00**  
Roasted Tomato and Red Pepper Hummus

**SMOKED GOUDA AND BEEF SLIDER • \$150.00**  
Red Onion Jam and Black Truffle Aioli

**MONTEREY JACK CHEESE AND  
TURKEY SLIDER • \$140.00**  
Sweet Pickle and Spicy Ketchup

**ARTICHOKE AND PARMESAN  
FRITTERS • \$125.00**  
Lemon Aioli

**WHITE CHEDDAR  
MAC & CHEESE BITES • \$125.00**  
Spicy Tomato Jam

**CHICKEN POT STICKER • \$125.00**  
Rice Vinegar, Soy and Chile Flake Dipping Sauce

**SEARED BLUE CRAB CAKE • \$155.00**  
Citrus Aioli

**WILD MUSHROOM ARANCINI • \$140.00**  
Smoked Tomato Jam

**PANKO CRUSTED PORTOBELLO  
MUSHROOMS • \$140.00**  
Red Pepper Aioli

**TOGARASHI CRUSTED SHRIMP  
SATAY • \$155.00**  
Pickled Red Onion and Sweet Chili Sauce

**BEEF BULGOGI SATAY • \$155.00**  
Grilled Scallion and Sesame Seeds

**SZECHUAN PEPPERCORN CRUSTED  
LAMB SATAY • \$155.00**  
Pickled Ginger and Sweet Soy Sauce

**FRENCH ONION TARTLETS • \$125.00**

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# SAVOR...

## RECEPTION PLATTERS

Service Attendants are available for \$275.00 each for up to four hours of service.

### DELUXE IMPORTED AND DOMESTIC CHEESE

Chef's Selection of Imported and Domestic Cheese garnished with Seasonal Fresh Fruit, Almonds, Dried Apricots, Sliced Sourdough Baguette and Assorted Crackers

**Small Platter Serves 12 • \$125.00**

**Medium Platter Serves 25 • \$240.00**

**Large Platter Serves 50 • \$460.00**

### SLICED SEASONAL FRUIT PLATTER

A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip

**Small Platter Serves 12 • \$97.00**

**Medium Platter Serves 25 • \$190.00**

**Large Platter Serves 50 • \$370.00**

### ITALIAN ANTIPASTO PLATTER

Capicola, Genoa Salami and Mortadella Basil Marinated Fresh Mozzarella, Fontina, Provolone and Gorgonzola, Marinated Roasted Red Peppers, Balsamic "Baby Bella" Mushrooms and Charred Cipollini Onions, Sicilian Olive Salad, Tomato Basil Bruschetta, Sundried Tomato Focaccia, Italian Flat Breads and Rosemary Infused Bread Sticks

**Small Platter Serves 12 • \$130.00**

**Medium Platter Serves 25 • \$250.00**

**Large Platter Serves 50 • \$480.00**

### RUSTIC CHARCUTERIE BOARD

Prosciutto, Speck Tirolese, Soppressata and Mortadella al Pistachio paired with Italian Cheese; Ubriaco, Robiola and Teleggio Olives, Peppers, Sliced Sourdough and Crackers

**Small Platter Serves 12 • \$130.00**

**Medium Platter Serves 25 • \$250.00**

**Large Platter Serves 50 • \$480.00**

### DELUXE CRUDITÉS AND DIP PLATTER

Chef's Selection of Seasonal Fresh Vegetables served with Green Goddess Dip and Red Pepper Hummus

**Small Platter Serves 12 • \$105.00**

**Medium Platter Serves 25 • \$200.00**

**Large Platter Serves 50 • \$380.00**

### GRILLED AND MARINATED VEGETABLES

Balsamic Marinated Portobello Mushrooms, Zucchini with Basil, Roasted Garlic Rubbed Yellow Squash, Charred Red Onion, Roasted Red Pepper and Oven Dried Tomatoes with Balsamic Syrup

**Small Platter Serves 12 • \$115.00**

**Medium Platter Serves 25 • \$220.00**

**Large Platter Serves 50 • \$420.00**



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# SAVOR...

## EXHIBIT BOOTH TRAFFIC BUILDERS

Exhibitor is responsible for ordering tables, electrical power and trash removal from the General Service Contractor.

### Cappuccino/Latte Service

The finest quality, fresh roasted espresso for your beverages a custom blend of Colombian, Costa Rican, Java Robust and Brazilian beans produced by an award-winning roaster.

#### **Cappuccino Service for up to 8 hours • \$1,975.00**

Package includes:

- One professionally attired Barista
  - Contemporary cappuccino machine
  - 400 Espresso based beverages served in disposable cups (additional cups may be purchased when placing initial order)
- Beverages including Americano, Cappuccino, Latte and Espresso

#### **ONE TIME SET-UP FEE • \$225.00**

#### **Upgraded Drinks • \$225.00**

Vanilla Lattes, Mochas and Hot Chocolate

#### **Add Iced Americano & Lattes • \$75**

#### **Additional Beverages • \$475.00 per 100**

#### **Additional Hours • \$175.00 per hour**

#### **REQUIRED POWER**

(2) dedicated 120V/20AMP circuits per machine

Espresso Machine 24" L x 19" W x 19" H

Grinder 7" L x 11" W x 23" H



*Please contact your General Service Contractor to order electricity*

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# SAVOR...

## EXHIBIT BOOTH TRAFFIC BUILDERS

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### Frozen Beverage Stations

Our collection of classic and inspired frozen beverages offer many ways to draw traffic to your booth.

Each service is sold individually for the duration of the show.

#### Frozen Beverage Service for up to 8 hours • \$1,975.00

Package includes:

- One professionally attired attendant
- 400 beverages served in disposable cups
- High-volume ice blending machine

#### One Time Set-up Fee • \$225.00

#### REQUIRED POWER

(2) Dedicated 120V / 20AMP circuit per machine

Blender 18" L x 12" D x 22" H

*Please contact your General Service Contractor to order electricity*

#### Choose 1 service for the duration of the show

- A Garrett's Caramel Corn Frappe**  
Frozen Fun with Chicago's Original Caramel Corn since 1949
- B Frozen Coffee**  
Delicious, Cool and Caffeinated
- C Eli's Cheesecake Shake**  
Popular Cake Shake with Chicago's Iconic Eli's Cheesecake since 1980
- D Frozen Lemonade**  
Tart, Smooth and Creamy
- E Strawberry & Mango Smoothie**  
Choice of Strawberry, Mango or Layered Combination

#### Add Blueberry Boba Pearls To Beverages • \$150.00

#### Additional Beverages • \$475.00 per 100

#### Additional Hours • \$175.00 per hour



\* Shown with Blueberry Boba Pearls (Available for an additional charge)

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# SAVOR...

## EXHIBIT BOOTH TRAFFIC BUILDERS

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### Fresh Baked Cookie Service

Who can resist the temptation brought on by the aroma of Fresh Oven-Baked Cookies? Offer your guests a special treat with a choice of the following flavors:

Chocolate Chip • Peanut Butter • Oatmeal Raisin  
Sugar • White Chocolate Macadamia

#### **Cookie Service for up to 8 hours • \$1,200.00**

Package includes:

- One Attendant to bake and serve cookies
- Convection cookie oven rental
- 400 cookies (2 cases/1-2 flavors)

#### **Cookie Service for up to 4 hours • \$750.00**

Package includes:

- One Attendant to bake and serve cookies
- Convection cookie oven rental
- 200 cookies (1 case/1 flavor)

#### **ONE TIME DELIVERY FEE • \$50.00**

#### **ONE TIME PICK UP FEE • \$50.00**

#### **ADDITIONAL COOKIES • \$300.00**

Per case of 200 cookies

One flavor per case; cases cannot be divided

#### **REQUIRED POWER**

120V/20AMP dedicated circuit per machine



Cookie Oven Dimensions - 19.25" L x 20" D x 9.75" H

Cookie Oven Cooking Time - 18 minutes per 1-1/2 dozen cookies

Convention service for 4 - 8 hours

- One attendant for up to 8 hours to bake and serve the cookies  
Service includes 320 cookies (2 cases/2 flavors)
- One attendant for up to 4 hours to bake and serve the cookies  
Service includes 160 cookies (1 cases/1 flavors)

One time set up fee \$50.00

One time pick up fee of \$50.00

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# SAVOR...

## EXHIBIT BOOTH TRAFFIC BUILDERS

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### Sundae Bar

Soft Serve Ice Cream or Non-Fat Frozen Yogurt. Offer your guests a tasty treat in a cone or a cup with a choice of the following flavors:

Chocolate • Vanilla

Topping to include Sprinkles, Sliced Strawberries, Oreo Cookie Crumbles, Chopped Nuts, Whipped Cream, Caramel and Chocolate Sauces



**Sunday Service for up to 8 hours • \$2,000.00**  
*(or until product runs out, whichever comes first)*

Package includes:

- Approximately (380) 4oz servings
- Soft Serve machine rental; table top or standing
- One Attendant to serve
- Cones or Cups and Toppings

**ADDITIONAL SOFT SERVE • \$700.00**

- Approximately (380) 4oz servings

REQUIRED POWER FOR ALL SERVICES

120V/20AMP dedicated circuit per machine

*Please contact your General Service Contractor to order electricity*

### Root Beer Float Cart

Featuring Goose Island Root Beer with Soft Serve Ice Cream

**Float Service for up to 8 hours • \$2,000.00**

Package includes:

- Approximately (300) 10oz servings
- Cups, straws, napkins and spoons
- Soft Serve machine rental; table top or standing
- One Attendant to serve



**ADDITIONAL FLOATS • \$650.00**

- Approximately (100) 10oz servings

### Ice Cream Bar Cart

**DOVE • \$300.00**

Package includes:

- 50 Ice Cream Bars
- Vanilla and Chocolate



**HAAGAN-DAZS • \$400.00**

Package includes:

- 50 Ice Cream Bars
- Milk Chocolate Dipped Vanilla and Milk Chocolate Dipped Vanilla with Almonds

**ONE ATTENDANT TO SERVE • \$275.00 per 4 hour shift minimum**

**ICE CREAM CART RENTAL • \$150.00 per day**

**ONE TIME DELIVERY FEE • \$50.00**

**ONE TIME PICK UP FEE • \$50.00**

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# SAVOR...

## EXHIBIT BOOTH TRAFFIC BUILDERS

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### Hot Jumbo Pretzel Service

#### **Traditional Pretzel Service • \$200.00**

Package includes:

- 50 Traditional Pretzels
- Mustard Packets

#### **Traditional Pretzel with Cheese Service • \$225.00**

Package includes:

- 50 Traditional Pretzels
- Individual Containers of Nacho Cheese

#### **Specialty Stuffed Pretzel Service • \$300.00**

**\*\*\*MUST BE ORDERED TWO WEEKS IN ADVANCE\*\*\***

Package includes:

- 48 Pretzels
- **Choose 1 Flavor**
  - Grilled Cheese • Pizza • Jalapeno Cheese
  - Spinach & Feta • Sweet Cream Cheese

**ONE ATTENDANT TO SERVE • \$275.00 per 4 hour shift minimum**

**PRETZEL WARMER RENTAL • \$150.00 per day**

**ONE TIME DELIVERY FEE • \$50.00**

**ONE TIME PICK UP FEE • \$50.00**

REQUIRED POWER

110V/15AMP dedicated circuit per machine



### Warm Roasted Nuts

*Limited number of machines available per show*

#### **Roasted Peanut Service for up to 8 hours • \$1,400.00**

Peanuts Roasted with Honey

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve



#### **Roasted Almond Service for up to 8 hours • \$1,500.00**

Almonds roasted with Sambal, Brown Sugar and EVOO

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve

#### **Pistachio Service for up to 8 hours • \$1,650.00**

Pistachios roasted with Cinnamon and Chipotle Seasoning

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve

**ADDITIONAL PEANUTS • \$70.00 per 80 2oz servings**

**ADDITIONAL ALMONDS • \$80.00 per 40 2oz servings**

**ADDITIONAL PISTACHIOS • \$120.00 per 40 2oz servings**

REQUIRED POWER

120V/20AMP dedicated circuit per machine

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# SAVOR...

## EXHIBIT BOOTH TRAFFIC BUILDERS

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### Water Cooler

SAVOR...Chicago is not responsible for supplying electricity.

**Hot and Cold Water Cooler  
With Touchless Service Capability**

FIRST DAY RENTAL • **\$130.00**

Each additional day rental • **\$38.00**

#### **Purified Water Jugs**

Five gallon, each • **\$38.00**

**Includes 100 flat bottom cups**

#### **REQUIRED POWER**

110v/15amp dedicated circuit per machine

Please contact your General Service Contractor to order electricity.



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# SAVOR...

## MISTIFY

Mistify and captivate your clients and guests while they visit your Booth! Guests will be wowed by the interactive, liquid nitrogen Dessert and Cocktail Bar. Right before your eyes, at -321 °F, we create the smoothest, most delectable Ice Cream and Frozen Cocktails. Freshly Frozen Creations in a mesmerizing cloud of mist! Below are examples of popular packages, but the possibilities to create a customized experience are endless! Contact your Catering Sales Manager to create the perfect *ice breaker*!

### PREMIUM ICE CREAM, FROZEN COFFEE AND SORBET

#### SERVICE FOR UP TO 8 HOURS • \$4,900.00

Package includes:

- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium  
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

#### ONE TIME SET-UP FEE • \$700.00 AND SERVER FEE • \$550.00

#### SERVICE FOR UP TO 4 HOURS • \$2,950.00

Package includes:

- (400) 2oz servings
- 1 trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium  
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

#### Choose 2 flavors (duration of show dates)

Strawberry Sorbet • Strawberry-Lime Sorbet  
Pineapple-Coconut Sorbet • Mango-Citrus Sorbet  
Cafe Latte • Mocha Latte

#### ONE TIME SET-UP FEE • \$700.00 AND SERVER FEE • \$275.00

100 ADDITIONAL SERVINGS • \$600.00

TOPPINGS BAR • \$1.00 PER SERVING

REQUIRED POWER 120V/20AMP dedicated circuit per machine

*Please contact your General Service Contractor to order electricity*



### FROZEN COCKTAIL BAR

#### SERVICE FOR UP TO 8 HOURS • \$6,900.00

Package includes:

- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium  
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

#### ONE TIME SET-UP FEE • \$700.00 AND BARTENDER FEE • \$550.00

#### SERVICE FOR UP TO 4 HOURS • \$3,500.00

Package includes:

- (400) 2oz servings
- Trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium  
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

#### Choose 2 flavors (duration of show dates)

Simply Lime Margarita • Strawberry Margarita • Chocolate Whiskey  
Ice Cream Cocktail • Peach Bellini • Sinfully Scotch Ice Cream Cocktail  
Frozen Cranberry Cocktail • Amaretto Freeze • Pina Colada • Passion  
Fruit Colada • White Russian Ice Cream Cocktail

#### ONE TIME SET-UP FEE • \$700.00 AND BARTENDER FEE • \$275.00

100 ADDITIONAL SERVINGS • \$850.00

REQUIRED POWER 120V/20AMP dedicated circuit per machine

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# SAVOR...

## BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$800.00 per consumption bars and \$1,000.00 per cash bars.

### CONSUMPTION BARS

*Estimated consumption will be determined with your Sales Manager. Actual consumption will be calculated following your function. There is a minimum of \$800.00 per bar.*

#### PREMIUM SELECTIONS

Premium Cocktails • **\$9.00**

Vodka • Svedka  
Gin • CH Distilleries  
Rum • Bacardi  
Tequila • El Jimador  
Bourbon • Jim Beam  
Scotch • Dewars  
Canadian Whiskey • Canadian Club  
Beer • Miller Lite, Coors Light,  
Heineken and Modelo

Domestic Beer • **\$6.50**  
Import Beer • **\$7.00**  
Craft Beer • **\$7.50**

Bottled Water • **\$3.25**  
Soft Drinks • **\$3.25**  
Juices • **\$4.00**

#### SUPER PREMIUM SELECTIONS

Super Premium Cocktails • **\$10.00**

Vodka • Ketel One  
Gin • Tanqueray  
Rum • Captain Morgan  
Tequila • El Milagro  
Bourbon • Markers Mark  
Scotch • Chivas Regal  
Canadian Whiskey • Crown Royal  
Domestic Beer • Miller Lite, Coors Light  
Import Beer • Heineken and Modelo  
Craft Beer • Brickstone McCormick Place  
Everyday Ale, Revolution "Anti Hero" IPA

Domestic Beer • **\$6.50**  
Import Beer • **\$7.00**  
Craft Beer • **\$7.50**

Bottled Water • **\$3.25**  
Soft Drinks • **\$3.25**  
Juices • **\$4.00**

### CASH BARS (CREDIT AND DEBIT ONLY)

*There is a minimum of \$1,000.00 per bar. Customer is responsible for labor cost in addition to reaching the cash bar minimum.*

#### CASH BAR PRICING

*Credit and Debit only.*

*Prices may vary depending on alcohol selection. Pricing listed is inclusive of taxes.*

House Cocktails • **\$11.00**  
House Wine • **\$9.00**

Domestic Beer • **\$7.50**  
Import Beer • **\$8.00**  
Craft Beer • **\$8.50**

Bottled Water • **\$3.75**  
Soft Drinks • **\$3.75**  
Juices • **\$4.50**

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# SAVOR...

## BARS

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### CONSUMPTION BARS

Estimated consumption will be determined with your Sales Manager. Actual consumption will be calculated following your function.

#### BAR PRICING PER DRINK

*Please select tier*

Tier One Wine • **\$9.00**  
Tier Two Wine • **\$10.00**

Tier One Bubbles • **\$9.00**  
Tier Two Bubbles • **\$10.00**

Bottled Water • **\$3.25**  
Soft Drinks • **\$3.25**  
Juices • **\$4.00**

#### WINE TIERS FOR CONSUMPTION BARS and PACKAGES

##### TIER ONE

Woodbridge • California  
Chardonnay, Pinot Grigio, Sauvignon Blanc,  
Cabernet Sauvignon, Merlot and Pinot Noir

##### TIER TWO

Chime • California  
Chardonnay, Cabernet Sauvignon,  
Red Blend and Pinot Noir

Allan Scott • California  
Sauvignon Blanc

Mac Murray • California  
Pinot Noir

#### BUBBLES TIERS FOR CONSUMPTION BARS and PACKAGES

##### TIER ONE

La Marca • Italy  
Prosecco

##### TIER TWO

Spagnol • Italy  
Prosecco



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# SAVOR...

## BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$800.00 per bar.

### **SUPER PREMIUM BAR PACKAGE**

2 HOUR PACKAGE • \$32.00  
EACH ADDITIONAL HOUR • \$11.00

### **PREMIUM BAR PACKAGE**

2 HOUR PACKAGE • \$30.00  
EACH ADDITIONAL HOUR • \$10.00

### **BEER PACKAGE**

Your choice of two Domestic Beers and two Imported/Craft Beers.

1 HOUR PACKAGE • \$16.00  
2 HOUR PACKAGE • \$24.00  
EACH ADDITIONAL HOUR • \$8.00

### **DOMESTIC**

Miller Lite and Coors Light

### **IMPORTED**

Heineken and Modelo

### **CRAFT**

Brickstone McCormick Place Everyday Ale  
Brickstone Hop Skip  
Half Acre Daisy Cutter Pale Ale  
Revolution "Anti-Hero" IPA

### **BEER and WINE PACKAGE**

Your choice of one Domestic Beer, one Import or Craft Beer and two Wines.

1 HOUR PACKAGE • \$20.00  
2 HOUR PACKAGE • \$28.00  
EACH ADDITIONAL HOUR • \$9.00

### **RED**

Chime Pinot Noir, Chime Cabernet,  
Chime Red Blend, Blackstone Merlot and  
Dreaming Tree Cabernet

### **WHITE**

Kim Crawford Chardonnay  
Chime Chardonnay  
Allan Scott Sauvignon Blanc  
Mark West Pinot Grigio



**ALL PACKAGES INCLUDE**  
Soda and Bottled Water

### **WINE PACKAGE**

Your choice of two Red Wines and two White Wines.

1 HOUR PACKAGE • \$20.00  
2 HOUR PACKAGE • \$28.00  
EACH ADDITIONAL HOUR • \$9.00



### **RED**

Chime Pinot Noir, Chime Cabernet  
Chime Red Blend, Blackstone Merlot and  
Dreaming Tree Cabernet

### **WHITE**

Kim Crawford Chardonnay  
Chime Chardonnay  
Allan Scott Sauvignon Blanc  
Mark West Pinot Grigio

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# SAVOR...

## WINE BY THE BOTTLE

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$800.00 per bar.

### REDS

#### ***Pinot Noir***

Chime • California • **\$39.00**  
Mark West • California • **\$45.00**  
Estancia • California • **\$49.00**  
Mac Murray Ranch • California • **\$58.00**

#### ***Merlot***

Blackstone • California • **\$46.00**

#### ***Red Blend***

Chime • California • **\$39.00**  
Whitehall Lane • California • **\$62.00**

#### ***Cabernet***

Dreaming Tree • California • **\$45.00**  
Ravenswood • California • **\$48.00**  
Louis Martini • California • **\$60.00**  
Franciscan • California • **\$69.00**

### WHITES

#### ***Chardonnay***

Chime • California • **\$39.00**  
Kim Crawford • California • **\$48.00**  
Clos Du Bois • California • **\$50.00**  
William Hill • California • **\$63.00**

#### ***Sauvignon Blanc***

Estancia • California • **\$47.00**  
Kim Crawford • California • **\$48.00**  
Allan Scott • New Zealand • **\$49.00**  
Whitehall Lane • California • **\$63.00**

#### ***Pinot Grigio***

Mondavi, Private Select • California • **\$40.00**  
Mark West • California • **\$46.00**

#### ***Bubbles***

La Marca, Prosecco • Italy • **\$35.00**  
Spagnol Prosecco • Italy • **\$40.00**

### HOUSE VARIETALS • **\$36.00**

***Chardonnay, Sauvignon Blanc, Pinot Grigio,  
Pinot Noir, Cabernet Sauvignon and Merlot***



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# SAVOR...

## BARS

A Bartender is required for all Full Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$800.00 per bar.

### OUR VERY OWN . . .

We are extremely excited about our collaboration with Brickstone Brewery.

Cascade Hops grown in the SAVOR...Chicago Rooftop Garden at McCormick Place is blended into the Beer. The result is our very own McCormick Place Everyday Pale Ale.

Quantities are limited!

Please work with your Catering Sales Manager for availability.

### BEER CASES

#### DOMESTIC • \$146.00

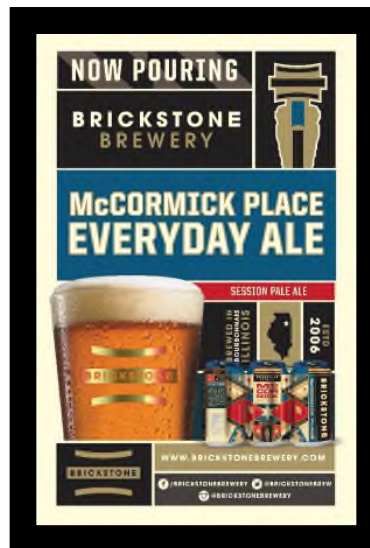
Miller Lite and Coors Light

#### IMPORTED • \$168.00

Heineken and Modelo

#### CRAFT • \$189.00

Brickstone McCormick Place Everyday Ale,  
Brickstone Hop Skip, Half Acre Daisy Cutter Pale Ale,  
Revolution "Anti-Hero" IPA



### McCORMICK PLACE EVERYDAY ALE KEG • \$575.00

### BEER KEGS

#### DOMESTIC • \$475.00

Miller Lite and Coors Light

#### IMPORTED • \$575.00

Heineken and Modelo Especial

#### CRAFT • \$575.00

Brickstone McCormick Place Everyday Ale  
Brickstone Hop Skip  
Goose Island  
Half Acre Daisy Cutter Pale Ale  
Revolution "Anti-Hero" IPA

### REQUIRED POWER

120V/15AMP dedicated circuit per Kegerator

Power and trash removal is required from the General Service Contractor.

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# SAVOR...

## BAR ENHANCEMENTS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$800.00 per bar.

### ENHANCED CRAFT COCKTAILS

Pricing is per drink with a minimum order of 50.

#### TRADITIONAL MIMOSA • \$10.00

Bubbles and Orange Juice

#### SECOND CITY "MOSA" • \$12.00

Sparkling Cava, Lemonhead  
Simple Syrup and  
Fresh Blueberries

#### PRICKLY PEAR MIMOSA • \$12.00

Prickly Pear Puree, Sparkling Rose,  
Ruby Red Grapefruit Juice and  
Candied Citrus Rind

#### TRADITIONAL BLOODY MARY • \$10.00

Vodka, Spicy Tomato Juice,  
Assorted Veggies, Celery Salt,  
Pickle Spears, Olives,  
Lemons and Limes



#### ORIGINAL MARGARITA • \$12.00

Tequila, Triple Sec and Lime Juice

#### MANGO MARGARITA • \$12.00

Tequila, Triple Sec and Mango Puree

#### STRAWBERRY MARGARITA • \$12.00

Tequila, Cointreau, Lime Juice and  
Strawberry Puree

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# SAVOR...



## **WITH OUR GUESTS IN MIND**

From our commitment to purchase locally, to our use of antibiotic-free poultry and meats, to the socially and environmentally responsible coffee we serve, even the way we clean and sanitize our dishes, SAVOR... Chicago's ongoing commitment to environmental stewardship is at the heart of everything we do. We set the standard for excellence in sustainability in convention centers.

Our commitment to purchasing locally currently includes making 30% of our purchases from local producers and suppliers as well as growing more than 6,000 pounds of produce in our 2.5 acre Rooftop Garden. We are proud of our pledge to do our part to reduce the overuse of antibiotics by using chicken, pork and beef in our menu that is raised without the routine use of antibiotics. With each meal we serve we are encouraging ranchers and farmers to move away from overemployment of medicine in raising farm animals. Finally, SAVOR... Chicago made McCormick Place the first convention center in the country to make the switch to e-water for sanitizing,

SAVOR...Chicago has been recognized for its sustainability leadership and innovation including Green Seal\* certification, International APEX certification in sustainability for the entire McCormick Place campus, certification by the Green Meetings Industry Council, an Illinois Governor's Award for sustainability and recognition from the Environmental Protection Agency (EPA) for leadership, education and outreach, including winning the EPA's National Food Recovery Challenge.

## **ILLINOIS GOVERNOR'S SUSTAINABILITY AWARD**

The Illinois Governor's Sustainability Award recognizes the organization that demonstrates a commitment to economy, society and the environment through outstanding and innovative sustainability practices. In recognizing SAVOR...Chicago, the Governor commended SAVOR's green practices, "Your organization's commendable green practices serve as a model of environmental stewardship for residents, businesses and institutions throughout our state. Implementing energy efficiency upgrades, fuel savings, pollution and waste reductions, and other sustainability improvements requires vision, strong leadership, and the dedication of individuals throughout an organization."

## **GREEN SEAL CERTIFICATION**

In 2013, through association with the University of Chicago's Green Restaurant Research Team and the Green Chicago Restaurant Coalition, SAVOR...Chicago was the first convention center to receive Green Seal certification for environmentally responsible food purchasing, operations and management.

SAVOR...Chicago meets Green Seal™ Standard GS-55 based on purchase of sustainably-sourced food, waste minimization, use of verified environmentally-preferable products, and conservation of energy and water. [GreenSeal.org](http://GreenSeal.org)

## **APEX/ASTM INTERNATIONAL FOOD AND BEVERAGE SUSTAINABILITY STANDARD**

Spearheaded by the U.S. Environmental Protection Agency and their relationship with the Green Meeting Industry Council, these standards were developed in collaboration between APEX (the Convention Industry Council's Accepted Practices Exchange) and ASTM, an ANSI certified international standard development organization. These standards were developed with the goal of creating more sustainable meetings and events. These measurable standards hold both suppliers and planners accountable for implementation and are complimentary to other meeting industry recognized standards. The eight categories of the standards include staff management and environmental policy, communication, waste management, energy, air quality, water, procurement and community partners.

## **ENVIRONMENTAL PROTECTION AGENCY (EPA) RECOGNITION**

2015 EPA Recognition of Outstanding Waste Reduction Efforts  
2013 National Winner of EPA Food Recovery Challenge

2013 EPA Honorable Mention for Education and Outreach  
2013 EPA Honorable Mention for Leadership

# SAVOR...



October 23-26, 2022  
McCormick Place  
Chicago, Illinois USA  
**Official Vendor**

## Banquet Catering Menu

(For ordering food and beverage in Permanent Meeting Rooms at Pack Expo 2022)

Please submit all food and beverage orders by September 23, 2022

Exhibitor- Affiliate Meeting Room Catering Contact

**Maria Morelli**

**312.791.7135**

[mmorelli@mccormickplace.com](mailto:mmorelli@mccormickplace.com)

Show Management Catering Contact

**Rayva Myles**

**312.791.7263**

[rmyles@mccormickplace.com](mailto:rmyles@mccormickplace.com)

*Exclusive Catering Company*

*McCormick Place Convention Center*



# SAVOR...

**SAVOR...Chicago understands our role at the table: to provide you with an enhanced foodservice experience while being committed to your health and safety. Not just during these times, but always.** We adhere to the Cook County Health Department's meticulous food service standards and require staff to be ServSafe-certified by the National Restaurant Association in proper food handling. As your health and safety is at the forefront of our service as we welcome you back, below is a list of some of the additional safety protocols we have put in place:

## STAFF:

- Staff may be required to wear face masks and gloves during food preparation and serving depending upon service restrictions at the time of service
- All staff will go through employee health screening upon arrival prior to reporting to their assigned area
- Social distancing in food preparation areas
- Implemented cleaning and disinfecting protocols that focus on high contact/touch points both in back and front of house

## MENU & SERVICE UPDATES:

- Offering increased options for pre-packaged food and beverage products
- Adjusted menu items where applicable to be displayed in individual portions instead of bulk
- Increased action stations with chef to individually prepare items over buffet service
- Using single-use sustainable products, such as compostable plates, glasses and cutlery where possible



- Modified beverage stations with touchless or attended service when possible and based upon service restrictions at the time of service
- All condiments will be individually packaged single serve options wherever possible
- Social Distancing may be implemented that is consistent with local government regulations and guidance at the time of service

## CATERING LAYOUT:

- Following table seating capacities that are consistent with local government regulations and guidance
- One-way guest flow on buffets is recommended to be used to minimize contact between guests
- We ask you to allow for additional set up and move out time for all catered functions to allow for additional environmental hygiene cleaning measures to be completed before and after events



CLEAN  
HIGH-TOUCH  
SURFACES



PROVIDE  
ACCOUNTABILITY



INSTILL  
TRUST



STAFFING  
AND EMPLOYEE  
SAFETY



INDOOR AIR QUALITY &  
MECHANICAL SYSTEMS

# SAVOR...

SAVOR...Chicago is the exclusive food and beverage provider for McCormick Place Convention Center. All food and beverage items must be supplied and prepared by SAVOR...Chicago. No food or beverage of any kind is permitted into the facilities by the patron or any of the patron's guests or invitees (exclusive of Exhibitor Personal Consumption Policy). Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

## MENU SELECTION

The Menus have been designed to maximize the guest's satisfaction. To assure availability of menu items, please provide the Catering Sales Manager with the food and beverage selections a minimum of four (4) weeks prior to the first function. Every effort will be made to accommodate requests for special, religious or dietary requirements that SAVOR...Chicago is made aware of.

## PRICING

Published pricing does not include administrative fees (21.50%) or applicable taxes. A good faith estimate, of food and beverage prices, will be provided in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases. **SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Please discuss the styles of service for all buffet services and the additional costs with your Catering Manager.**

## GUARANTEES

In order to ensure the success of the function(s) and the satisfaction of the guests, food and beverage quantity guarantees must be received by the Catering Sales Manager no later than five (5) full business days (Monday through Friday) prior to the event for functions up to 1,000 guests. Functions of 1,001 guests or more must be guaranteed ten (10) full business days prior to the event. Functions with 5,000 guests or more must be guaranteed fifteen (15) full business days prior to the event. The Customer may be required to provide a guarantee earlier if special products or preparations are required. If the guarantee is not received, SAVOR...Chicago reserves the right to charge for the expected number of guests or quantities specified on the banquet event order(s). If the attendance is higher than the given guarantee the charge will be for the actual function attendance. Increases and/or new orders made within seventy-two business hours of the function are subject to an additional 20% fee based on the menu price. Plated or Buffet functions with a guarantee of less than 25 guests will be subject to labor fees. SAVOR...Chicago will prepare to serve 3% over the final guarantee (for seated meal functions only) up to a maximum of 30 guests. The Customer will be charged for the greater of the actual number of guests served as the final guarantee amount. SAVOR...Chicago reserves the right to make reasonable menu substitutions, as necessary. Functions requiring over preparation greater than 3% will be subject to additional labor fees.

## SERVICE STAFF

Guest to server ratio is based on the type of function. The standard is one (1) server per twenty (20) guests for plated meal functions and one (1) server per forty (40) guests at buffet functions. Due to the current health crisis, additional health and safety regulations may be implemented requiring additional service, please discuss the styles of service for all buffet services and the additional costs with your Catering Manager. Additional staffing requests or guarantees for less than twenty-five (25) guests for plated or buffet functions, labor fees will be applied. Holiday labor rates may apply.

## EVENT TIMELINE

Breakfast and lunch is based on up to a three (3) hour service and dinner is based on up to four (4) hours of service. Extended service time will be subject to additional labor fees. Function start or end times that deviate more than thirty (30) minutes from the time indicated on the banquet event order will have additional labor fees per hour, per server scheduled.

# SAVOR...

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## **BEVERAGES**

SAVOR...Chicago offer a complete selection of beverages to compliment your function. Alcoholic beverages and services are regulated by the Liquor Control Board, SMG/SAVOR..., as licensee, is responsible for the administration of these regulations. No alcoholic beverages may be brought onto the premise from outside resources, nor may it be removed from the premises. We reserve the right to refuse alcohol service to intoxicated or underage persons. Where applicable, Customer is responsible to pay all minimum sales guarantees included on Banquet Event Orders. Customer will receive credit for cash sales, not to exceed amount of minimum sales guarantee listed on the Banquet Event Order for that function.

## **PAYMENT/DEPOSIT/CONTRACTS**

An initial deposit in the amount noted on the Catering Contract is due on the date specified. The amount of the deposit is 50% of the estimated catering expenditure based on planned functions. The signed contract and deposit are due forty-five (45) days in advance of the event. The actual revenue will be based on the signed Banquet Event Order(s) and guarantee(s). The remaining balance of the deposit is due fourteen (14) days in advance of the first function. Payments can be made via credit card (for contracts less than \$10,000), ACH wire or company check. Credit card payments greater than \$10,000 will incur an additional fee of 3.5%.

## **CANCELLATIONS**

In the event that a group should cancel with McCormick Place, the catering deposit will be refunded based on a sliding scale. Please refer to the Catering Contract for specific details. In the event that an individual function should cancel after the guarantee date, payment in full for the estimated revenue based on the menu and event arrangements is required.

## **RETAIL/CONCESSIONS SERVICE**

Appropriate operation of concession outlets will occur during all show hours. SAVOR reserves the right to determine which carts/outlets are open for business and hours of operation pending the flow of business. Should additional service locations be requested, a minimum sales guarantee and related charge may apply.



# SAVOR...

## BREAKFAST BUFFETS

Minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people.

Pricing is per person and based on up to two hours of service.

Service Attendants are available at \$275.00 each for up to four hours of service.

### **GREAT STARTS CONTINENTAL • \$23.00**

Assorted Whole Fruit

Display of Petite Breakfast Pastries

Served with House Made Seasonal Jam and Whipped Butter

Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea



### **MIDTOWN CONTINENTAL • \$26.00**

Sliced Seasonal Fruit with Berries

Display of Petite Breakfast Pastries and

Croissants

Served with House Made Seasonal Jam and Whipped Butter

Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea



### **THE TUSCAN FARMHOUSE • \$38.00**

Diced Fresh Honey Dew, Papaya and Blackberries

Display of Petite Breakfast Pastries to include Sour Cream Streusel Muffins, Raspberry Danish and Lemon-Apricot Scones

Served with House Made Seasonal Jam and Whipped Honey Butter

Prosciutto, Sundried Tomato, Spinach and Fontina Cheese Frittatas

Roasted Portobello, Red Pepper, Basil and Asiago Cheese Frittatas

Skillet Fried Potatoes with Caramelized Onions and Chives

Applewood Smoked Bacon

French Toast Bread Pudding

Served with Whipped Butter and Maple Syrup

Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

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# SAVOR...

## BREAKFAST BUFFETS

Minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people.

Pricing is per person and based on up to two hours of service.

Service Attendants are available at \$275.00 each for up to four hours of service.

### THE McCORMICK • \$39.00

Individual Fruit Skewers with Honey Yogurt Dip

Greek Yogurt Parfaits with Roasted Strawberry Preserves and locally produced, Gluten-Free Maple Pecan Granola

Display of Petite Pastries to include Blueberry Streusel Muffins, Cinnamon Chip Scones and Carrot Cake Bread

Served with House Made Seasonal Jam and Whipped Honey Butter

Chicago Style “Deep Dish” Breakfast Pizza - Egg, Provolone, White Cheddar, Basil and Slow Roasted Tomato served in a “Deep Dish” Biscuit Crust

Cheddar and Sour Cream Potato Casserole

Cranberry-Maple Chicken Sausage

Applewood Smoked Bacon

Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea



### THE CLASSIC • \$37.00

Seasonal Sliced Fruit with Berries and Honey Yogurt Dip

Display of Petite Breakfast Pastries

Served with House Made Seasonal Jam and Whipped Honey Butter

Soft Scrambled Eggs

Rosemary Roasted Red Skin Potatoes with Caramelized Peppers and Onions

Crisp Applewood Bacon

Country Style Pork Sausage Links

Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

**Substitute Turkey Sausage for an additional \$2.00 per person**

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# SAVOR...

## BREAKFAST ENHANCEMENTS

Pricing is per each.

Minimum order of one dozen per selection per order.

### **FRUIT & YOGURT PARFAIT • \$7.00**

Vanilla Yogurt with Seasonal Fruit Preserves and locally produced Gluten-Free Maple Pecan Granola

### **FRUIT CUP • \$7.00**

Assorted Fresh Cut Seasonal Fruit and Berries

### **HOT OATMEAL CUP**

**Small (8 oz) • \$6.00**

**Large (12 oz) • \$8.00**

Served with Brown Sugar, Raisins and Cinnamon

### **BERRIES & CRÈME FRAICHE CONES • \$8.00**

Fresh Berries uniquely displayed in Waffle Cones  
Served with Honey "touched" Crème Fraiche

### **MINI FRITTATA • \$6.00**

Minimum one dozen per flavor

Choose from the following flavors:

Prosciutto with Sundried Tomato, Baby Spinach and Fontina

Roasted Portobello, Red Pepper, Basil and Asiago



## BREAKFAST ADDITIONS

Pricing is per dozen unless otherwise stated. Minimum order of one dozen per selection per order.

### **FRESHLY BAKED MUFFINS • \$48.00**

Blueberry, Chocolate Chip, Banana Nut or Chef's Daily Assortment (orders over 2 dozen)

### **BAGELS AND CREAM CHEESE • \$48.00**

Plain, Cinnamon Raisin, Everything, Poppy or Chef's Daily Assortment (orders over 2 dozen)

Served with Regular and Light Cream Cheese

### **FRESHLY BAKED DANISH • \$48.00**

Raspberry Palmier, Classic Cheese, Almond, Caramel Apple or Chef's Daily Assortment (orders over 2 dozen)



### **CINNAMON CHIP SCONES • \$48.00**

### **BISCOTTI • \$78.00**

### **ASSORTED WHOLE FRUIT • \$35.00**

### **ASSORTED YOGURTS • \$48.00**

Assorted Regular and Low-Fat Flavors

### **ASSORTED GREEK YOGURTS • \$50.00**

### **INDIVIDUAL CEREAL WITH MILK • \$4.50 each**

Assorted General Mills Brand Cereals

### **HARD BOILED EGGS (2 per cup) • \$6.00 each (peeled)**

With Salt and Pepper Packets

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# SAVOR...

## BREAKFAST SANDWICHES

Pricing is per each. Minimum order of one dozen per selection per order.

### ENGLISH MUFFINS • \$8.00

Sausage, Egg and White Cheddar Cheese

*or*

Egg and White Cheddar Cheese

### BISCUITS • \$8.50

Country Ham, Egg and Smoked Gouda Cheese

*or*

Egg, Portobello Mushroom, Roasted Tomato and Smoked Gouda Cheese

### BURRITOS • \$8.50

Roasted Poblano Pepper, Egg, Chorizo, Potato and Monterrey Jack Cheese

Served with Salsa Roja

*or*

Roasted Poblano Pepper, Egg, Potato and Monterrey Jack Cheese

Served with Salsa Roja

### CROISSANTS • \$9.00

Applewood Bacon, Egg and Fontina Cheese

*or*

Egg, Roasted Vegetable and Fontina Cheese



### HEALTHY STARTS • \$9.00

Egg White, Roasted Red Pepper, Baby Spinach, Turkey Sausage and Low Fat Swiss on a Whole Wheat Focaccia Roll

*or*

Egg White, Roasted Red Pepper, Baby Spinach and Low Fat Swiss Cheese on a Whole Wheat Focaccia Roll

## BREAKFAST BOXES

Pricing is per each.

Minimum order of one dozen per selection per order.

### CONTINENTAL BREAKFAST BOX

#### DANISH • \$23.00

Raspberry Danish, Hard Boiled Egg, Greek Yogurt and Grapes

#### CROISSANT • \$23.00

Petite Plain and Chocolate Croissant, Butter, Raspberry Preserves, Brie Cheese and Grapes

#### BREAKFAST BREAD • \$23.00

Banana Bread, Butter, Nut Free Snack Mix, Cheddar Cheese, Fruit and Greek Yogurt

#### SCONES • \$23.00

Blueberry and Cinnamon Chip Scones, Cottage Cheese, Hard Boiled Egg and Berries

#### SMOKED SALMON • \$27.00

Smoked Salmon, Plain Bagel, Cream Cheese, Tomato, Cucumber, Hard Boiled Egg and Fruit Salad

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# SAVOR...

## MADE TO ORDER AND BREAKFAST ACTION STATIONS

Minimum guarantee of 25 people. Pricing is per person and based on up to two hours of service.

Chef or Service Attendants required. Chef or Service Attendants are \$275.00 for up to four hours of service.

### OMELETS & EGGS • \$10.50

Omelets and Eggs made to order

Fillings to include: Scallions, Sweet Bell Peppers, Tomatoes, Baby Spinach, Roasted Portobello Mushroom, Bacon, Ham, Chorizo, Cheddar Cheese and Goat Cheese



### FLAP JACKS • \$9.00

Buttermilk Pancakes made to order

Toppings to include: Whipped Honey Butter, Warm Maple Syrup, Seasonal Fruit Compote and Powdered Sugar

### MAKE YOUR OWN

#### GREEK YOGURT PARFAIT BAR • \$10.50

Individual Cups of Locally Made Greek Yogurt with a variety of toppings to include locally produced Gluten-Free Maple Pecan Granola, Fresh Berries, Bananas Foster, Almonds, Seasonal Fruit Compote and Vanilla Infused Honey



#### HOT OATMEAL BAR • \$8.00

Steel Cut Oats with a variety of toppings to include Brown Sugar, Dried Cranberries, Cinnamon, Toasted Almonds and Low-Fat Milk

#### SMOKED SALMON BAR • \$15.00

Hot and Cold Smoked Salmon  
Served with Whipped Cream Cheese, Chives, Capers, Egg Yolks and Whites, Shaved Red Onion, Sliced Tomato and Cucumber  
Accompanied by Plain and Everything Bagels



#### BAGEL BAR • \$10.50

Selection of Sliced Bagels to include Plain, Cinnamon Raisin, Blueberry, Asiago and Poppy

Served with a variety of Cream Cheese  
“Schmears” to include Plain, Strawberry, Honey-Cinnamon, Chive and Smoked Salmon  
***Low Fat Plain Cream Cheese available upon request***

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Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.



# SAVOR...

## PLATED BREAKFAST

Minimum guarantee of 25 people for plated functions. A labor fee will be added for all functions with a guarantee less than 25 people.

All Plated Breakfast options include Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea. Pricing is per person.

Enhance your Buffet or Plated Breakfast with our Breakfast Additions and Enhancements, such as Muffins or Breakfast Pastries, are sold per dozen unless otherwise specified.

### **TRADITIONAL • \$28.00**

Soft Scrambled Eggs, Rosemary Roasted Red Skin Potatoes,  
Applewood Bacon or Sausage Links

### **FARMHOUSE FRITTATA • \$28.00**

Eggs with Roasted Portobello, Red Pepper, Basil and Asiago  
Served with Country Sliced Potatoes and Griddled Smoked Sausage

### **ROASTED POBLANO, CHORIZO AND MONTERREY JACK STRATA • \$28.00**

Served with Sweet Potato Hash, Salsa Verde and Sour Cream

### **VANILLA BEAN FRENCH TOAST BREAD PUDDING • \$28.50**

Served with Lemon Curd, Blueberries and Applewood Bacon



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# SAVOR...

## COLD BOXED LUNCHES

For orders of 12 or less there is a **2 selection maximum**. For orders of 13 or more there is a **3 selection maximum**. Sandwiches can be made into Low Carb Lettuce Wraps and will be served with Fruit Salad and Almonds. Gluten Free Bread is available upon request with advance notice and an additional fee of \$2.00 per box.

### **BOX SANDWICHES • \$29.00**

*Served with a Bag of Gourmet Potato Chips, Tortellini Pasta Salad and a Chocolate Chip Cookie*

#### **GRILLED CHICKEN BREAST SANDWICH**

Provolone Cheese, Lettuce, Oven-Dried Tomatoes and Pesto Mayo on Asiago Cheese Pocket Bread

#### **GRILLED FLANK STEAK SANDWICH**

Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

#### **HERB ROASTED TURKEY BREAST SANDWICH**

Swiss Cheese, Lettuce, Tomato and Dijonaise on Whole Wheat Focaccia

#### **“THE ITALIAN” SANDWICH**

Genoa Salami, Capicola Ham, Provolone Cheese, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll

#### **HICKORY SMOKED HAM SANDWICH**

White Cheddar Cheese, Lettuce, Tomato and Honey Mustard on a Croissant



#### **CAPRESE SANDWICH**

Vine Ripened Tomatoes, Fresh Mozzarella Basil, Hearts of Romaine and Balsamic Drizzle on Ciabatta

#### **GRILLED PORTOBELLO MUSHROOM SANDWICH**

Lettuce, Oven-Roasted Tomato, Red Pepper Hummus and Sundried Tomato on Focaccia



### **BOX SALADS • \$29.00**

*Served with an Artisan Roll, Butter and a Chocolate Chip Cookie*

#### **BABY SPINACH AND STRAWBERRY SALAD**

Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

#### **LA GRILLED CHICKEN COBB SALAD**

Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Bleu Cheese and Cheddar Cheese with Red Pepper Ranch

#### **SOUTHWESTERN TURKEY SALAD**

Mixed Baby Greens, Sweet Bell Pepper, Monterey Jack Cheese, Chile Spiced Corn and Tomato Relish, Roasted Turkey Breast, Tortilla Strips and Cilantro with Creamy Cotija-Lime Dressing

#### **SONOMA QUINOA SALAD**

Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Cranberries, Almonds, Coconut, Cilantro and Baby Spinach with Lime Vinaigrette

#### **CAULIFLOWER LENTIL SALAD**

Roasted Peppers, Onions, Red Lentils, Baby Spinach with Sherry Vinaigrette

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# SAVOR...

## INCENTIVE DAILY LUNCH MENUS

Minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people. Pricing is per person and based on up to two hours of service. All lunch buffets are served with Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea. Service Attendants are available at \$275.00 each for up to four hours of service. No substitutions allowed.

### MONDAY

#### CALI NAPA • \$44.50

Sliced Sourdough and Crispy Flatbreads with Whipped Butter

Mixed Greens, Black Mission Figs, Goat Cheese and Pistachios with Pomegranate Vinaigrette

Sonoma Quinoa Salad, Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Cranberries, Almonds, Coconut, Cilantro and Baby Spinach tossed in Lime Vinaigrette

Grilled Tri Tip Roast with Parsley-Mint Salsa Verde and Grilled Sweet Onions

Herb and Honey Mustard Crusted Organic Salmon with Red Pepper Relish

Grilled Zucchini Rolls with Ratatouille Stuffing, Goat Cheese and Balsamic Drizzle

Vanilla Bean Panna Cotta with Roasted Strawberry Preserves

Cocoa Dusted Flourless Chocolate Cake with Port Wine Syrup

### TUESDAY

#### SOUTHERN COMFORT • \$42.50

Cornbread Muffins with Whipped Butter and Clover Honey

Mixed Greens, Candied Walnuts and Strawberries with Honey-Dijon Vinaigrette

Red Skin Potato Salad with Scallions, Celery Hearts and Pickle Relish

Hardwood Smoked Beef Brisket with Memphis BBQ Sauce

Blackened Chicken Breast with Charred Sweet Corn and Tomato Relish

Triple Cheese Mac and Cheese with White Cheddar, Havarti, Gruyere, Cavatappi Pasta and Buttered Breadcrumbs

Warm Seasonal Cobbler with Vanilla Bean Cream

Traditional Banana Pudding

### WEDNESDAY & SUNDAY

#### ROMA CAFÉ • \$43.50

Sundried Tomato Focaccia and Sliced Ciabatta Served with Olive Oil and Grated Parmesan Cheese

Chopped Hearts of Romaine Salad with Artichoke, Garbanzo Beans, Tomato, Roasted Red Peppers and Red Wine Vinaigrette

Farfalle Pasta and Broccoli Salad with Romano Cheese, Red Chile, Garlic, Lemon and Olive Oil

Basil Marinated Chicken Breast with Balsamic Butter, Oven Roasted Tomatoes, Grilled Lemons and Parsley

“Nonna’s” Italian Style Pot Roast with Zesty Fire Roasted Tomato Sauce and Fresh Basil

Porcini Mushroom Ravioli with Wild Mushroom, Baby Spinach and Roasted Garlic Cream Sauce

Classic Tiramisu

Petite Cannoli

# SAVOR...

## INCENTIVE DAILY LUNCH MENUS

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### THURSDAY

#### EL MERCADITO • \$41.00

House Made Guacamole, Salsa and Chips

Latin Chopped Salad with Romaine Hearts, Tomato, Sweet Corn, Black Beans, Scallions, Black Olives and Monterrey Jack Cheese

Served with Chipotle Ranch

Skirt Steak Fajitas with Roasted Onions and Poblano Peppers

Chicken Fajitas with Roasted Onions and Poblano Peppers

Served with Warm Flour Tortillas, Sour Cream, Salsa Verde and Chihuahua Cheese

Vegetable Empanada

Mexican "Fiesta" Rice

Vegetarian Boracho Beans

Mexican Wedding Cookies

Petite Individual Caramel Flan

### FRIDAY

#### MEDITERRANEAN • \$42.50

Hearts of Romaine, Red Cherry Tomatoes, Cucumber, Shaved Radish and Feta with Red Wine-Oregano Vinaigrette

Caramelized Cauliflower and Green Lentil Baby Spinach, Oven Roasted Red Onion and Sweet Red Peppers with a Sherry Vinaigrette

Grilled Lemon-Oregano Chicken Breasts Lemon-Caper "Piccata" Style Sauce

Pan Seared Tilapia with Tomato, Olive and Grilled Onion Relish

Garlic and Rosemary Roasted Red Skin Potatoes

Green Zucchini with Tomato and Basil

Baklava

Limoncello Tartlets

### SATURDAY

#### ASIAN • \$42.50

Baby Greens, Mandarin Oranges, Hearts of Palm and Pecans with Sesame Ginger Dressing

Beef Bulgogi Skewers with Scallions, Sesame Seeds and Sweet Soy Drizzle

Miso Marinated Chicken Breasts with Yuzu Butter Sauce

Pan Seared Baby Bok Choy and Shitake Mushrooms

Vegetable Fried Rice

Passion Fruit Tarts

Diced Fresh Fruit

# SAVOR...

## LUNCH BUFFETS

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### **CALI NAPA • \$49.00**

Sliced Sourdough and Crispy Flatbreads  
Served with Whipped Butter

Mixed Greens, Black Mission Figs, Goat  
Cheese and Pistachios with Pomegranate  
Vinaigrette

Sonoma Quinoa Salad, Red Quinoa, Edamame,  
Mango, Red Onion, Red Pepper, Cranberries,  
Almonds, Coconut, Cilantro and Baby Spinach  
tossed in Lime Vinaigrette

Grilled Tri Tip Roast with Parsley-Mint Salsa  
Verde and Grilled Sweet Onions

Herb and Honey Mustard Crusted Organic  
Salmon with Red Pepper Relish

Grilled Zucchini Rolls with Ratatouille Stuffing,  
Goat Cheese and Balsamic Drizzle

Vanilla Bean Panna Cotta with Roasted  
Strawberry Preserves

Cocoa Dusted Flourless Chocolate Cake with  
Port Wine Syrup

### **SOUTHERN COMFORT • \$47.00**

Cornbread Muffins

Served with Whipped Butter and Clover  
Honey

Mixed Greens Salad, Candied Walnuts and  
Strawberries with Honey-Dijon Vinaigrette

Red Skin Potato Salad with Scallions, Celery  
Hearts and Pickle Relish

Hardwood Smoked Beef Brisket with  
Memphis BBQ Sauce

Blackened Chicken Breast with Charred  
Sweet Corn and Tomato Relish

Triple Cheese Mac and Cheese with White  
Cheddar, Havarti, Gruyere, Cavatappi Pasta  
and Buttered Bread Crumbs

Warm Seasonal Cobbler with Vanilla Bean  
Cream

Traditional Banana Pudding

### **ROMA CAFÉ • \$48.00**

Sundried Tomato Focaccia and Sliced Ciabatta  
Served with Olive Oil and Grated Parmesan  
Cheese

Chopped Hearts of Romaine Salad, Artichoke,  
Garbanzo Beans, Tomato, and Roasted Red  
Peppers with Red Wine Vinaigrette

Farfalle Pasta and Broccoli Salad with Romano  
Cheese, Red Chile, Garlic, Lemon and Olive Oil

Basil Marinated Chicken Breast with Balsamic  
Butter, Oven Roasted Tomatoes, Grilled  
Lemons and Parsley

“Nonna’s” Italian Style Pot Roast with Zesty  
Fire Roasted Tomato Sauce and Fresh Basil

Porcini Mushroom Ravioli with Wild  
Mushroom, Baby Spinach and

Roasted Garlic Cream Sauce

Classic Tiramisu

Petite Cannoli

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# SAVOR...

## LUNCH BUFFETS

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Service Attendants are available at \$275.00 each for up to four hours of service.

### MEDITERRANEAN • \$47.00

Hearts of Romaine, Red Cherry Tomatoes,  
Cucumber, Shaved Radish and Feta with Red  
Wine-Oregano Vinaigrette

Caramelized Cauliflower, Green Lentil Baby  
Spinach, Oven Roasted Red Onion and Sweet  
Red Peppers with Sherry Vinaigrette

Grilled Lemon-Oregano Chicken Breasts with  
Lemon-Caper "Piccata" Style Sauce

Pan Seared Tilapia with Tomato, Olive and  
Grilled Onion Relish

Garlic and Rosemary Roasted Red Skin  
Potatoes

Green Zucchini with Tomato and Basil

Baklava

Limoncello Tartlets

### EL MERCADITO • \$45.00

House Made Guacamole and Salsa served with  
Chips

Latin Chopped Salad, Romaine Hearts,  
Tomato, Sweet Corn, Black Beans, Scallions,  
Black Olives and Monterrey Jack Cheese with  
Chipotle Ranch

Skirt Steak Fajitas with Roasted Onions and  
Poblano Peppers

Chicken Fajitas with Roasted Onions and  
Poblano Peppers

Served with Warm Flour Tortillas, Sour Cream,  
Salsa Verde and Chihuahua Cheese

Vegetable Empanada

Mexican "Fiesta" Rice

Vegetarian Boracho Beans

Mexican Wedding Cookies

Petite Individual Caramel Flan

### ASIAN • \$47.00

Baby Greens, Mandarin Oranges, Hearts of  
Palm and Pecans with Sesame Ginger Dressing

Beef Bulgogi Skewers with Scallions, Sesame  
Seeds and Sweet Soy Drizzle

Miso Marinated Chicken Breasts with Yuzu  
Butter Sauce

Pan Seared Baby Bok Choy and Shitake  
Mushrooms

Vegetable Fried Rice

Passion Fruit Tarts

Diced Fresh Fruit

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# SAVOR...

## LUNCH BUFFETS

Minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people.

Pricing is per person and based on up to two hours of service. All lunch buffets are served with Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea.

Service Attendants are available at \$275.00 each for up to four hours of service.

### MAXWELL STREET DELI • \$38.00

Baby Greens Salad, Grape Tomatoes, Radish, Shaved Carrots and English Cucumber with Buttermilk Ranch and Balsamic Vinaigrette

Red Skin Potato Salad with Scallions, Celery Hearts and Pickle Relish

#### SELECTION OF DELI MEATS AND CHEESES

Smoked Turkey Breast, Ham, Roast Beef and Genoa Salami, Wisconsin Cheddar, Swiss Cheese and Muenster Cheese

Balsamic Grilled Portobello Mushrooms, Zucchini and Red Peppers

Green Leaf Lettuce and Roma Tomato Slices

Selection of Gourmet Breads, Rolls and Butter

Mayonnaise, Mustard, Pepper Rings and Spicy Pickle Chips

House Made Potato Chips

Assorted House Made Sea Salt Chocolate Chunk and Back Porch Oatmeal Raisin Cookies



### ARTISAN SANDWICH • \$40.00

Baby Greens Salad, Grape Tomatoes, Radish, Shaved Carrots, and English Cucumber with Buttermilk Ranch and Balsamic Vinaigrette

Tortellini Pasta Salad with Roasted Vegetables Creamy Pesto Vinaigrette

#### ARTISAN SANDWICH DISPLAY (select 3)

- Grilled Chicken Breast, Provolone Cheese, Lettuce, Oven Dried Tomato and Pesto Aioli on Asiago Cheese Pocket Bread
- Herb Roasted Turkey Breast with Swiss Cheese, Lettuce, Tomato and Dijonaise on Whole Wheat Focaccia
- Grilled Flank Steak with Horseradish Mayo and Red Onion Confit on a Tuscan Roll
- Hickory Smoked Ham with White Cheddar Cheese and Honey Mustard on a Croissant
- Caprese with Vine Ripened Tomatoes, Fresh Mozzarella Basil, Hearts of Romaine and Balsamic Drizzle on Ciabatta

Individual bags of Gourmet Potato Chips

Assorted Petite Cookies and Brownies

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# SAVOR...

## LUNCH STATIONS

Pick 3 or more stations to create a variety of lunch offerings.

Minimum guarantee of 100 people. Each station must be ordered for the full guarantee. A labor fee will be added for all functions with a guarantee less than 100 people. Chef Attendant required at \$275.00 each for up to four hours of service. Pricing is per person and based on up to two hours of service.

**3 STATIONS • \$48.00**

**EACH ADDITIONAL STATION • \$16.00**

### **SALAD**

*Please choose two salads:*

- Sonoma Quinoa Salad  
Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Cranberries, Almonds, Coconut, Cilantro, Baby Spinach, tossed in Lime Vinaigrette
- Roasted Cauliflower Lentil Salad  
Roasted Red Onion, Red Pepper, Baby Spinach, Sherry Vinaigrette
- Powerhouse Salad  
Broccoli, Raisins, Cauliflower, Carrots, Sunflower Seeds, Pumpkin Seeds, Lemon Juice, Olive Oil
- Brussel Sprout Salad  
Petite Roasted Brussel Sprout Salad with Sweet Potato, Pomegranate Seeds, Pine Nuts, Lemon Vinaigrette

### **POKE BOWLS**

Bowls of Jasmine Rice topped with your choice of Ahi Tuna Poke, Korean BBQ Chicken or Miso Marinated Tofu

Additional toppings to include:

Spicy Avocado, Radish, Cucumber, Shredded Carrots and Picked Ginger

### **PROTEIN BOWLS WITH QUINOA**

Quinoa, Wilted Spinach, Roasted Tomatoes and Roasted Red Peppers Bowls

*Please choose two skewers:*

- Char Crusted Beef Skewers
- Pesto Chicken Grilled
- Vegetable Skewers with Balsamic Reduction

### **MAG MILE**

Petite cups of "24 Carrots" Salad with Roasted Heirloom Carrots, Spiced Pecans, Local Goat Cheese, Baby Mache, Maple Orange Vinaigrette  
Smoked Gouda and Beef Slider with Red Onion Jam and Black Truffle Aioli

Portobello Mushroom Slider with Roasted Tomato and Red Pepper Aioli

### **ITALIAN**

Italian Chopped Salad with Romaine Hearts, Tomato, Cucumber, Garbanzo Beans, Pickled Cherry Peppers and Provolone with Italian Dressing

Petite Cheese, Eggplant and Mushroom Calzones

Petite Cheese and Sausage Calzones

### **LATIN**

Guacamole with Tortilla Chips

Ropa Vieja Empanada

Black Bean, Corn and Calabaza Queso Fresco Empanada

Latin Style Rice

Served with Salsa Verde and Salsa Roja

### **DESSERT**

*Please choose two desserts:*

- Mini Flourless Chocolate Cake with Whipped Cream
- Mini Cannoli's
- Fruit Skewers
- Petite Vanilla Bean Panna Cotta
- Mini Chocolate Bundt Cakes
- Assorted Mini Tarts
- Petite Wild Berry Cups with Honeyed Creme Fraiche

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# SAVOR...

## PLATED LUNCH

Minimum guarantee of 25 people for plated functions. A labor fee will be added for all functions with a guarantee less than 25 people. All Plated Lunch options include Rolls with Butter, Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea. Pricing is per person.

### SALAD OPTIONS

#### **SIMPLY GREENS • \$6.00**

Baby Mesclun Greens, Shaved Fennel, Radish, Golden Grape Tomato and Honey Dijon Dressing

#### **CLASSIC CAESAR • \$7.00**

Hearts of Romaine, Shaved Parmesan, Focaccia Crostini, Blistered Cherry Tomato, Cracked Peppercorns and Creamy Caesar Dressing

#### **BABY WEDGE • \$9.00**

Wedges of Baby Iceberg Lettuce, Red Tomato, Applewood Bacon, Crumbled Wisconsin Bleu Cheese and Buttermilk Dressing

#### **ZINFANDEL-HONEY POACHED PEAR • \$9.00**

Baby Greens, Local Chevre Cheese, Candied Pecans and Sherry Vinaigrette

### DESSERT

#### **MASCARPONE AND ESPRESSO TIRAMISU • \$8.00**

#### **GOOEY BUTTER CAKE • \$7.00**

Seasonal Fruit Preserves

### ENTRÉE OPTIONS

#### **ROASTED GARLIC CHICKEN BREAST • \$30.00**

Whipped Yukon Potatoes, Sautéed Broccolini, Roasted Carrots and Balsamic Butter Sauce

#### **LEMON AND BLACK TRUFFLE CRUSTED CHICKEN BREAST • \$33.00**

Black Pepper and Gruyere Potato Pave, French Green Beans and Caramelized Shallots

#### **PAN SEARED MAHI MAHI • \$35.00**

Fingerling Potatoes, Haricot Verts, Blistered Tomato and Rosemary Orange Butter Sauce

#### **GRILLED ZUCCHINI PACKETS STUFFED WITH RATATOUILLE • \$28.00**

Sundried Tomato and Kalamata Olive with Quinoa, Baby Spinach and Red Onion Jam

#### **MOM'S CARROT CAKE • \$8.00**

Cream Cheese Frosting and Salted Caramel Sauce



#### **EGGPLANT ROLL UPS • \$29.00**

Sundried Tomato, Baby Spinach, Artichoke and Tofu with Balsamic Drizzle and Red Pepper Coulis

#### **SLOW ROASTED SHORT RIB • \$36.00**

Yukon Mashed Potatoes, Sautéed Green Beans and Roasted Cipollini Onions

#### **FLOURLESS CHOCOLATE CAKE • \$7.00**

Seasonal Berry Compote

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# SAVOR...

## TWO COURSE PLATED SALAD LUNCH

Minimum guarantee of 25 people for plated functions. A labor fee will be added for all functions with a guarantee less than 25 people. All Lunch options include Rolls with Butter, Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea. Pricing is per person.

### **"SUPERFOOD" CHOPPED • \$29.00**

Baby Kale, Red Quinoa, Blueberry, Sunflower Seeds, Cauliflower, Broccoli, Dried Cranberries, Almonds, Mango, Carrot with Honey Orange Dressing

### **AHI TUNA NICOISE • \$32.00**

"Herb De Provence" Rubbed Ahi Tuna, Tomato, Marinated French Beans, Fingerling Potato, Olives, Egg, Caper Berries and Baby Frisée with Lemon-Dijon Vinaigrette  
(Can substitute Cold Grilled Salmon)



### **HERB GRILLED CHICKEN AND BERRIES • \$29.00**

Grilled Chicken Breast, Baby Greens, Blackberries, Blueberries, Red Grapes, Goat Cheese, Shaved Apples, Pecans with Rosemary Lime Dressing

### **APPLEWOOD SMOKED TURKEY COBB • \$29.00**

Romaine Hearts, Chopped Bacon, Smoked Turkey, Tomato, Wisconsin Cheddar, Scallion, Bleu Cheese, Egg with Green Goddess Dressing

### **"BLACK AND BLEU" • \$32.00**

Tender Butter Lettuce, Crisp Iceberg, Herb Marinated Flat Iron Steak, Oven Dried Tomato, Avocado, Local Wisconsin Bleu Cheese, Crispy Onion Strings with Buttermilk Dressing

### **DESSERT**

#### **MASCARPONE AND ESPRESSO TIRAMISU • \$8.00**

#### **GOOEY BUTTER CAKE • \$7.00**

Seasonal Fruit Preserves

#### **MOM'S CARROT CAKE • \$8.00**

Cream Cheese Frosting and Salted Caramel Sauce

#### **FLOURLESS CHOCOLATE CAKE • \$7.00**

Seasonal Berry Compote

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# SAVOR...

## SNACKS

Minimum order of one dozen per item

### INDIVIDUALLY WRAPPED (Pricing is *per dozen*)

- Chocolate Dipped Graham Crackers • **\$51.00**
- Chocolate Pretzel Rods • **\$51.00**
- Kind Bars • **\$51.00**
- Bird Seed Bars • **\$48.00**
- Assorted Energy Bars • **\$54.00**
- Assorted RX Bars • **\$84.00**
- Assorted Quaker Granola Bars • **\$42.00**
- Bags of Stacy's Pita Chips • **\$48.00**
- Bags of Assorted Chips • **\$36.00**
- Individual Trail Mix • **\$72.00**
- Individual Bag of Nuts • **\$72.00**
- Garrett Chicago Mix Popcorn • **\$78.00**
- Skinny Pop Popcorn • **\$48.00**
- Sabra Hummus and Pretzel Cup • **\$72.00**
- Sabra Guacamole and Tortilla Cup • **\$72.00**
- Mozzarella or Cheddar Cheese Sticks • **\$36.00**
- Beef Jerky Sticks • **\$84.00**
- Novelty Ice Cream or Fruit Bars • **\$52.00**
- Premium Ice Cream or Fruit Bars • **\$75.00**
- Miniature Hershey's Chocolates • **\$25.00/lb**

### SERVES 8-10 PEOPLE

- Potato Chips & French Onion Dip • **\$26.00**
- Pita Chips & Hummus • **\$30.00**
- Tortilla Chips and Salsa • **\$26.00**



### SNACK PLATTERS (Pricing is *per dozen*)

- Freshly Baked Cookies • **\$41.00**
  - Fudge Brownies • **\$44.00**
  - Rice Krispy Treats • **\$47.00**
  - Lemon Bars • **\$50.00**
  - Biscotti • **\$78.00**
  - Chocolate Dipped Strawberries • **\$78.00**
  - Assorted Cake Pops • **\$135.00**
  - Eli's Cheesecake Mini Bites • **\$75.00**
- (Assorted, per 24)**

### PER POUND

- Premium Mixed Nuts • **\$28.00**
- Honey Roasted Peanuts • **\$23.00**
- Miniature Pretzels • **\$20.00**
- Miniature Hershey's Chocolates • **\$25.00**

### SNACK CUPS

Minimum of 12 per selection

- Red Grapes and Cubed Cheddar Cheese • **\$7.00**
- Domestic Cheese and Crackers • **\$7.00**
- Diced Salami and Gouda • **\$7.00**
- Individual Crudités - Carrots, Celery, Radish, Cucumber, Tomato and Ranch Dressing • **\$7.00**
- Italian Antipasto Cups - Artichoke, Sundried Tomato, Olives, Pepperoni, Provolone and Zesty Italian Dressing • **\$7.00**
- Petite Trail Mix Cups • **\$7.00**
- Hard Boiled Eggs(2 per cup) with Salt and Pepper Packets • **\$6.00**

### SNACK PACKS • **\$15.00**

Minimum of 12 per selection

- Tomato-Basil Bruschetta, Crostini, Prosciutto and Fresh Mozzarella Cheese
- Local Gouda, Candied Pecans and Cheese Crisps
- Turkey Breast, Hooks Cheddar Cheese, Strawberries and Almonds
- Greek Town Mezze Hummus, Pita, Baba Ganoush and Cucumber Slices
- Grilled Chicken Breast, Hard Boiled Egg, Provolone Cheese and Marinated Tomatoes

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# SAVOR...

## BREAK PACKAGES

Minimum guarantee of 12 people for break package.  
Pricing is per person and based on one hour of service.  
Service Attendants are available at \$275.00 each for up to four hours of service.

### TRAIL MIX BAR • \$16.00

Honey Toasted Oats, Almonds, Peanuts, Dried Cherries, Dried Apricots, Dried Bananas, Chocolate Chips, Toasted Coconut, M&Ms and Yogurt Covered Pretzels

Assorted Whole Fruit

### MINI 'WICHES • \$18.00

Nutella and Banana  
Brie and Apple  
Cinnamon Raisin Bread with Cream Cheese

House Made Granola Bars

Assorted Whole Fruit

### MIDWEST COMFORT • \$18.00

Cinnamon Spice Glazed Walnuts

Warm Soft Pretzel Sticks with Warm Beer  
Cheddar Cheese Sauce and Honey Mustard

Pimento Cheese Spread with Flatbread and Crackers



### CANDY SHOPPE • \$18.00

Jar displays of  
M&Ms Candy, Lemonheads,  
Chocolate Covered Pretzels, Jelly Beans,  
Licorice Sticks, Skittles and Starburst Candy

### "MY KIND OF TOWN" • \$20.00

Individual Bags of "ChiTown Mix"  
Gourmet Cheddar and Caramel Popcorn

Mini Chicago Style Hot Dogs with Tomato, Onion,  
Neon Relish, Dill Pickle, Mustard and Celery Salt

Eli's Cheesecake Mini Bites

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# SAVOR...

## GARRETT POPCORN

Garrett Popcorn Shops® use only the highest quality, wholesome ingredients. Garrett Popcorn coats every kernel with the secret family recipes in old-fashioned copper kettles. GARRETT . . . LIKE NO OTHER®



### INDIVIDUAL BAGS

#### Flavors:

Minimum order of 50 bags per flavor

- Garrett Mix® - Combination of CaramelCrisp® & CheeseCorn
- CaramelCrisp®
- CheeseCorn
- Buttery

**Small Bag, 2 cups • \$6.50**

**Medium Bag, 4 cups • \$9.00**

**Large Bag, 6.5 cups • \$13.00**



**ONE TIME DAILY DELIVERY FEE • \$150.00**

### LIMITED TIME RECIPES

Ask your Catering Sales Manager for the seasonal and limited time recipes!

### CUSTOMIZE YOUR GARRETT POPCORN BAG

Ask your Catering Sales Manager about this great opportunity to increase your brand awareness.

Pocket Bags • \$0.50 per bag

Bag Labels • \$0.50 per label

### GARRETT CART

**Service for up to 4 hours • \$1,775.00**

#### Package includes:

- Approximately (400) 1 cup Snack Bags
- Attendant to Scoop and Serve
- Garrett Snack Bags, Scoops and Napkins
- Garrett Branded Cart



#### Choose up to 4 flavors:

- Garrett Mix® - Combination of CaramelCrisp® & CheeseCorn
- CaramelCrisp®
- CheeseCorn
- Buttery



#### Additional:

- Bags • \$400.00 per 100 bags
- Hours • \$275.00 for up to an additional 4 hours

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# SAVOR...

## BEVERAGES

All Hot Beverages have three gallon minimum order.



**STARBUCKS Regular Coffee • \$73.00 per gallon**

**STARBUCKS Decaffeinated Coffee • \$73.00 per gallon**

Regular Coffee • **\$66.00 per gallon**

Decaffeinated Coffee • **\$66.00 per gallon**

Hot Tea • **\$63.00 per gallon**

Hot Chocolate • **\$63.00 per gallon**

Orange Juice • **\$44.00 per gallon**

Iced Tea • **\$44.00 per gallon**

Lemonade • **\$44.00 per gallon**

**FRUIT INFUSED WATER • \$46.00 per 3 gallons**

*A healthy green alternative to soda and manufactured bottled water*

*(Includes 3 gallon water dispenser)*

**FLAVORS:**

Classic Lemon

Cucumber-Mint

Grapefruit-Rosemary

Pineapple-Blackberry

Mango, Lime and Basil

Kiwi-Strawberry



Pepsi Soda Products • **\$72.00 per case (24)**

Pepsi Soda Products • **\$3.25 each**

Aquafina Bottled Water • **\$72.00 per case (24)**

Aquafina Bottled Water • **\$3.25 each**

Bubly Flavored Sparkling Water • **\$3.25 each**  
(Lime, Grapefruit, Mango & Cherry)

Bottled Iced Tea • **\$4.00 each**

Bottled Juice • **\$4.00 each**

Rock Star Energy Drink • **\$5.00 each**

Starbucks Frappuccino • **\$6.00 each**

Milk Pint • **\$2.50 each**

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# SAVOR...

## WATER COOLERS

Exhibitor is responsible for ordering tables, electrical power and trash removal from the General Service Contractor.

### Water Cooler

SAVOR...Chicago is not responsible for supplying electricity.

#### Hot and Cold Water Cooler

##### With Touchless Service Capability

FIRST DAY RENTAL • **\$130.00**

Each additional day rental • **\$38.00**

#### Purified Water Jugs

Five gallon, each • **\$38.00**

**Includes 100 flat bottom cups**

#### REQUIRED POWER

110v/15amp dedicated circuit per machine

Please contact your General Service Contractor to order electricity.



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# SAVOR...

## PLATED DINNER

*Our expert culinary staff is eager to craft a custom menu that will best fit your needs and exceed your expectations.  
Your menu will be customized to meet all of your likes and special requests by utilizing ingredients  
that are in the height of their season and grown locally, when possible.  
Below is just a sample of what your customized dinner menu could be...*

*We look forward to creating one with you!*

### SUMMER PLATED MENU SAMPLE

Baby Greens, Whipped Feta, Butternut Squash, Shaved Candy Stripe Beets,  
Pomegranate Seeds and Puffed Quinoa with Balsamic Vinegar and Olive Oil

Char Crusted Filet of Beef, Candied Shallot, Sweet Potato Puree and  
Asparagus with Red Wine Demi-Glace

Vanilla Bean Panna Cotta  
with Brandied Peach Compote and Candied Basil

Perfectly Paired Wine, Coffee, Decaffeinated Coffee and Hot Tea

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# SAVOR...

## COLD HORS D'OEUVRES

Sold per twenty-five pieces. Service Attendants are available at \$275.00 each for up to four hours of service.

### **GRAPE & GOAT CHEESE LOLLIPOP • \$130.00**

Grape and Goat Cheese Lollipops  
Rolled in Crushed Pistachios

### **GORGONZOLA, BALSAMIC FIG AND PECAN CROSTINI • \$125.00**

WHIPPED BRIE, BACON AND PICKLED BLUEBERRY CROSTINI • \$125.00  
Grilled Crostini

### **BOURSIN CHEESE AND RIESLING POACHED PEAR PARMESAN CRISP PINWHEEL • \$125.00**

CAPRESE SKEWERS • \$125.00  
Grape Tomato, Mozzarella, Basil and Balsamic

CURRIED CHICKEN LETTUCE WRAP • \$130.00  
with Fresh Chives

SHRIMP COCKTAIL • \$155.00  
Horseradish Cocktail Sauce and Lemon-Basil Aioli

### **FRESH VEGETABLE SPRING ROLLS • \$125.00**

Sweet Soy Drizzle

### **SPICED CHICKEN WONTON SALAD CUPS • \$130.00**

Sweet Chile Sauce, Kimchi Slaw  
with Wonton Strips

### **NY STRIP LOLLIPOPS • \$155.00**

Red Onion Jam, Horseradish Cream  
and Micro Arugula

### **PETITE AHI TUNA TACO • \$220.00**

Spicy Avocado Puree, Pickled Ginger  
and Micro Cilantro

### **SEARED SCALLOP • \$220.00**

Grapefruit Yuzu Marmalade,  
Pink Peppercorn and Chervil

### **BEEF TENDERLOIN CROSTINI • \$155.00**

Horseradish Cream, Baby Arugula,  
Sweet Red Onion Confit and Crispy Crostini

### **LOBSTER "BLT" STUFFED CHERRY TOMATO • \$155.00**

Lobster, Bacon, Chervil and Lemon Aioli



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# SAVOR...

## HOT HORS D'OEUVRES

Sold per twenty-five pieces. Service Attendants are available at \$275.00 each for up to four hours of service.

**BACON WRAPPED  
ALMOND STUFFED FIG • \$140.00**  
Piquillo Pepper Sauce

**BACON WRAPPED DIVER SCALLOP • \$220.00**  
Red Pepper Romesco Sauce

**BACON WRAPPED  
ROASTED JALAPENO • \$140.00**  
Cheddar Cheese and Chipotle Ranch



**PORTOBELLO MUSHROOM SLIDER • \$140.00**  
Roasted Tomato and Red Pepper Hummus

**SMOKED GOUDA AND BEEF SLIDER • \$150.00**  
Red Onion Jam and Black Truffle Aioli

**MONTEREY JACK CHEESE AND  
TURKEY SLIDER • \$140.00**  
Sweet Pickle and Spicy Ketchup

**ARTICHOKE AND PARMESAN  
FRITTERS • \$125.00**  
Lemon Aioli

**WHITE CHEDDAR  
MAC & CHEESE BITES • \$125.00**  
Spicy Tomato Jam

**CHICKEN POT STICKER • \$125.00**  
Rice Vinegar, Soy and Chile Flake Dipping Sauce

**SEARED BLUE CRAB CAKE • \$155.00**  
Citrus Aioli

**WILD MUSHROOM ARANCINI • \$140.00**  
Smoked Tomato Jam

**PANKO CRUSTED PORTOBELLO  
MUSHROOMS • \$140.00**  
Red Pepper Aioli

**TOGARASHI CRUSTED SHRIMP  
SATAY • \$155.00**  
Pickled Red Onion and Sweet Chili Sauce

**BEEF BULGOGI SATAY • \$155.00**  
Grilled Scallion and Sesame Seeds

**SZECHUAN PEPPERCORN CRUSTED  
LAMB SATAY • \$155.00**  
Pickled Ginger and Sweet Soy Sauce

**FRENCH ONION TARTLETS • \$125.00**

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# SAVOR...

## RECEPTION PLATTERS

Service Attendant required. Service Attendants are available at \$275.00 each for up to four hours of service.

### DELUXE IMPORTED AND DOMESTIC CHEESE

Chef's Selection of Imported and Domestic Cheese garnished with Seasonal Fresh Fruit, Almonds, Dried Apricots, Sliced Sourdough Baguette and Assorted Crackers

**Small Platter Serves 12 • \$125.00**

**Medium Platter Serves 25 • \$240.00**

**Large Platter Serves 50 • \$460.00**

### SLICED SEASONAL FRUIT PLATTER

A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip

**Small Platter Serves 12 • \$97.00**

**Medium Platter Serves 25 • \$190.00**

**Large Platter Serves 50 • \$370.00**

### ITALIAN ANTIPASTO PLATTER

Capicola, Genoa Salami and Mortadella Basil Marinated Fresh Mozzarella, Fontina, Provolone and Gorgonzola, Marinated Roasted Red Peppers, Balsamic "Baby Bella" Mushrooms and Charred Cipollini Onions, Sicilian Olive Salad, Tomato Basil Bruschetta, Sundried Tomato Focaccia, Italian Flat Breads and Rosemary Infused Bread Sticks

**Small Platter Serves 12 • \$130.00**

**Medium Platter Serves 25 • \$250.00**

**Large Platter Serves 50 • \$480.00**

### RUSTIC CHARCUTERIE BOARD

Prosciutto, Speck Tirolese, Soppressata and Mortadella al Pistachio paired with Italian Cheese; Ubriaco, Robiola and Teleggio Olives, Peppers, Sliced Sourdough and Crackers

**Small Platter Serves 12 • \$130.00**

**Medium Platter Serves 25 • \$250.00**

**Large Platter Serves 50 • \$480.00**

### DELUXE CRUDITÉS AND DIP PLATTER

Chef's Selection of Seasonal Fresh Vegetables served with Green Goddess Dip and Red Pepper Hummus

**Small Platter Serves 12 • \$105.00**

**Medium Platter Serves 25 • \$200.00**

**Large Platter Serves 50 • \$380.00**

### GRILLED AND MARINATED VEGETABLES

Balsamic Marinated Portobello Mushrooms, Zucchini with Basil, Roasted Garlic Rubbed Yellow Squash, Charred Red Onion, Roasted Red Pepper and Oven Dried Tomatoes with Balsamic Syrup

**Small Platter Serves 12 • \$115.00**

**Medium Platter Serves 25 • \$220.00**

**Large Platter Serves 50 • \$420.00**



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# SAVOR...

## RECEPTION CARVING STATION

Minimum guarantee of 25 people per station. Pricing is per person. A Chef Attendant is required for each Carving Station. Chef Attendants are \$275.00 each for up to four hours of service.

### CARVING STATIONS

#### **ARGENTINIAN GARLIC MOJO TRI-TIP • \$23.00**

Traditional Chimichurri Sauce

Warm Rosemary Flatbread

Tomato, Red Onion and Arugula Salad

Oven Baked Sweet Plantains

#### **CRÉOLE CAJUN TURKEY BREAST • \$18.00**

Cajun Remoulade and Honey Mustard

Honey Corn Bread Muffins

Black Eyed Pea Salad

Vegetable Jambalaya



### A LA CARTE

#### **CHILI RUBBED PORK TENDERLOIN • \$16.00**

Chili Orange Sauce

#### **FIRE ROASTED BEEF TENDERLOIN • \$25.00**

Gorgonzola-Peppercorn Sauce

### A LA CARTE SIDES

#### **SEASONAL GREEN SALAD • \$5.00**

served with Oil & Vinegar, Ranch and Balsamic Vinaigrette

#### **TRADITIONAL CAESAR SALAD • \$5.00**

#### **GRILLED SEASONAL VEGETABLES • \$5.00**

#### **YUKON MASHED POTATOES • \$5.00**

#### **JASMINE RICE • \$5.00**

#### **ROASTED BABY POTATOES • \$5.00**

with Garlic and Rosemary

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# SAVOR...

## RECEPTION STATIONS

Mix and match to create the ideal menu for your attendees. Minimum 3 stations. Pricing is per person with a minimum of 100 guests, each station must be ordered for the full guarantee. A labor fee will be added to guarantees of less than 100 people. Service Attendants are available at \$275.00 each for up to four hours of service.

### **SALAD SHAKER BAR • \$20.00**

Pre-Made Individual Salads

- Chopped Romaine, Bleu Cheese Crumble, Petite Pasta, Diced Red Onion and Avocado
- Baby Spinach, Sliced Strawberries, Glazed Pecans, Crimson Beets and Goat Cheese
- Farfalle Pasta, Sweet Red Pepper and Pesto

#### **PROTEIN and DRESSING BAR**

Diced Chicken, Chopped Bacon and Sliced Flank Steak

Roasted Tomato Vinaigrette, Balsamic Vinaigrette and Creamy Ranch

### **DIM SUM STATION • \$22.00**

Fresh Shitake Mushroom Spring Rolls with Ramen Noodle Salad in Mini Take Out Containers  
Shrimp Shumai

Steamed Salt and Pepper Edamame with Chili Flake

Vegetarian Whole Wheat Bao Buns

Sushi Maki Roll Assortment: California, Tuna and Spicy Salmon

Spicy Asian Mustard, Sweet Chili Garlic, Wasabi, Soy and Pickled Ginger

### **DEVON STREET • \$18.00**

Spicy Punjabi Snack Mix served in Bamboo Cones  
Potato and Pea Samosa's with Cilantro and Tamarind Chutney  
Tandoori Chicken Skewers with Cucumber Raita

### **SEAFOOD DISPLAY • \$35.00**

East Coast Wellfleet Oysters and West Coast Kumamoto Oysters served on the Half Shell with of Mignonette, Spicy Cocktail Sauce with Horseradish and Fresh Lemons  
Jumbo Shrimp Shooters with Mojito Aioli and Traditional Horseradish Cocktail Sauce  
Togarashi Spiced Ahi Tuna, Avocado Mousse and Crispy Plantain  
Lobster "Cocktails" with Fresh Mango, Pineapple and Thai Chili

### **CEVICHERIA • \$18.00**

Individually served in Petite Glasses

- Citrus Poached Shrimp with Mango, Basil, Golden Tomatoes and Habanero Vinaigrette
  - Crab with Tomatillo, Avocado, Citrus and Cilantro Vinaigrette
  - Tequila Cured Salmon with Pineapple Mango
  - Wild Mushrooms with Epazote, Garlic Confit and Chipotle Vinaigrette
- Pico de Gallo and Plantain Chips

### **FONDUE STATION • \$22.00**

A trio of Fondues to include Classic Swiss, American Lager & Cheddar, Smoked Gouda Cheeses  
Served with Cubed Pumpernickel, Sourdough and Pretzel Bread, Roasted Mushrooms, Cherry Tomatoes and Roasted Mini Potatoes

### **MIXED UP MAC & CHEESE • \$20.00**

Petite Apple and Fennel Salad with Baby Spinach and Mandarin Oranges

- Cavatappi Pasta with Lobster, Gruyere, White Cheddar, Roasted Grape Tomato, Baby Spinach and Buttered Crumbs
- Orrechietta Pasta with Smoked Gouda, Fontina, Roasted Portobello, Tomato and Wilted Greens
- Rotini Pasta with Buffalo Chicken, Celery, Carrots, Caramelized Onion and Gorgonzola Cream Sauce

### **LONE STAR BBQ SHACK • \$21.00**

Dixie Cole Slaw

Bourbon and Brown Sugar Pulled Pork Slider  
House Smoked Beef Brisket Sliders  
Poblano Chile and Portobello Mushroom Quesadilla's

SAUCE BAR - House-Made BBQ Sauces and Salsa

- Smoky Bourbon and Brown Sugar
  - Memphis Style Fire Starter – *Caution: contains a bit of a kick!*
  - "Carolina Gold" Style Mustard and Black Pepper
  - Sweet and Tangy Alabama White
  - Green Chile-Lime Salsa
- Tandoori Chicken Skewers with Cucumber Raita

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# SAVOR...

## A TOUR OF CHICAGO DINNER STATIONS

A culinary tour of the Chicago neighborhoods that will be sure to give your guests a memorable “Sweet Home Chicago” experience. These stations focus on a colorful display of cuisines that are highlighted in some of Chicago’s most popular neighborhoods. Minimum 3 stations. Pricing is per person with a minimum of 100 guests, each station must be ordered for the full guarantee. A labor fee will be added for the guarantee less than 100 people. Chef Attendants are available at \$275.00 each for up to four hours of service.

### **MAG MILE • \$25.00**

“24 Carrots” Salad with Roasted Heirloom Carrots, Spiced Pecans, Local Goat Cheese and Baby Mache with Maple Orange Vinaigrette  
Horseradish, Rosemary and Sea Salt Crusted Tenderloin served with Zinfandel-Peppercorn Demi-Glace, Horseradish-Chive Cream Sauce served with Soft Buttery Rolls  
Mini Twice Baked Potatoes

### **BRONSVILLE • \$20.00**

Blackeyed Pea Salad  
Vegetable Jambalaya  
Jerk Chicken Mac & Cheese

### **LITTLE INDIA • \$20.00**

Chicken Tikka Masala  
Vegetarian Curry  
Basmati Rice  
Naan

### **ITALIAN VILLAGE • \$18.00**

Italian Chopped Salad with Romaine Hearts, Tomato, Cucumber, Garbanzo Beans, Pickled Cherry Peppers and Provolone with Italian Dressing  
Warm Spinach, Artichoke & Roasted Tomato Dip with Toasted Crostini and Crackers  
Petite Cheese, Eggplant and Mushroom Calzones  
Red Wine Braised Italian Sausage and Peppers with Mini Crusty Rolls

### **PILSEN • \$20.00**

Twisted Tacos (Select 2)  
• Big Island Tuna  
Tuna Poke, Spicy Avocado, Pickled Ginger, Sesame Seeds and Wonton Shell  
Served with Asian Slaw  
• Cuban Pork  
Shredded Pork, Dill Pickle Relish, Spicy Mustard, Swiss Cheese Sauce and Flour Tortillas  
Served with Jicama Slaw  
• Buffalo Chicken  
Crispy Chicken Breast, Buffalo Sauce, Danish Bleu Cheese, Celery Relish, Flour Tortilla  
Served with Ranch Potatoes

### **CHINA TOWN • \$18.00**

Asian Noodle Salad with Fresh Spring Rolls in Mini Take Out Containers  
Grilled Beef Bulgogi Skewers with Sesame Seeds, Sweet Soy Drizzle  
Chicken Lettuce Cups with Asian Slaw

### **GREEK TOWN • \$18.00**

Greek Village Salad with Tomato, Cucumber, Feta Cheese and Red Onion with Oregano Vinaigrette  
Classic Spanakopita with Sundried Tomato and Red Pepper Dipping Sauce  
Grilled Lemon Chicken Skewers with Charred Lemon and Cucumber Tzatziki

### **SWEET HOME CHICAGO • \$16.00**

Frango Mint Brownie Bites  
Eli’s Cheesecake Bites  
Neiman Marcus Bars  
Petite Lemon Head Parfaits  
Coffee, Decaffeinated Coffee and Hot Tea

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# SAVOR...

## MISTIFY

Mistify and captivate your clients and guests while they visit your Booth! Guests will be wowed by the interactive, liquid nitrogen Dessert and Cocktail Bar. Right before your eyes, at -321 °F, we create the smoothest, most delectable Ice Cream and Frozen Cocktails. Freshly Frozen Creations in a mesmerizing cloud of mist! Below are examples of popular packages, but the possibilities to create a customized experience are endless! Contact your Catering Sales Manager to create the perfect *ice breaker*!

### PREMIUM ICE CREAM, FROZEN COFFEE AND SORBET

#### SERVICE FOR UP TO 8 HOURS • \$4,900.00

Package includes:

- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium  
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

#### ONE TIME SET-UP FEE • \$700.00 AND SERVER FEE • \$550.00

#### SERVICE FOR UP TO 4 HOURS • \$2,950.00

Package includes:

- (400) 2oz servings
- 1 trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium  
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

#### Choose 2 flavors (duration of show dates)

Strawberry Sorbet • Strawberry-Lime Sorbet  
Pineapple-Coconut Sorbet • Mango-Citrus Sorbet  
Cafe Latte • Mocha Latte

#### ONE TIME SET-UP FEE • \$700.00 AND SERVER FEE • \$275.00

100 ADDITIONAL SERVINGS • \$600.00

TOPPINGS BAR • \$1.00 PER SERVING



### FROZEN COCKTAIL BAR

#### SERVICE FOR UP TO 8 HOURS • \$6,900.00

Package includes:

- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium  
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

#### ONE TIME SET-UP FEE • \$700.00 AND BARTENDER FEE • \$550.00

#### SERVICE FOR UP TO 4 HOURS • \$3,500.00

Package includes:

- (400) 2oz servings
- Trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium  
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

#### Choose 2 flavors (duration of show dates)

Simply Lime Margarita • Strawberry Margarita • Chocolate Whiskey  
Ice Cream Cocktail • Peach Bellini • Sinfully Scotch Ice Cream Cocktail  
Frozen Cranberry Cocktail • Amaretto Freeze • Pina Colada • Passion  
Fruit Colada • White Russian Ice Cream Cocktail

#### ONE TIME SET-UP FEE • \$700.00 AND BARTENDER FEE • \$275.00

100 ADDITIONAL SERVINGS • \$850.00

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# SAVOR...

## BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$800.00 per consumption bars and \$1,000.00 per cash bars.

### CONSUMPTION BARS

*Estimated consumption will be determined with your Sales Manager. Actual consumption will be calculated following your function. There is a minimum of \$800.00 per bar.*

### PREMIUM SELECTIONS

Premium Cocktails • **\$9.00**

Vodka • Svedka  
Gin • CH Distilleries  
Rum • Bacardi  
Tequila • El Jimador  
Bourbon • Jim Beam  
Scotch • Dewars  
Canadian Whiskey • Canadian Club  
Beer • Miller Lite, Coors Light,  
Heineken and Modelo

Domestic Beer • **\$6.50**  
Import Beer • **\$7.00**  
Craft Beer • **\$7.50**

Bottled Water • **\$3.25**  
Soft Drinks • **\$3.25**  
Juices • **\$4.00**

### SUPER PREMIUM SELECTIONS

Super Premium Cocktails • **\$10.00**

Vodka • Ketel One  
Gin • Tanqueray  
Rum • Captain Morgan  
Tequila • El Milagro  
Bourbon • Markers Mark  
Scotch • Chivas Regal  
Canadian Whiskey • Crown Royal  
Domestic Beer • Miller Lite, Coors Light  
Import Beer • Heineken, Modelo  
Craft Beer • Brickstone McCormick Place  
Everyday Ale, Revolution "Anti Hero" IPA

Domestic Beer • **\$6.50**  
Import Beer • **\$7.00**  
Craft Beer • **\$7.50**

Bottled Water • **\$3.25**  
Soft Drinks • **\$3.25**  
Juices • **\$4.00**

### CASH BARS

*There is a minimum of \$1,000.00 per bar. Customer is responsible for labor cost in addition to reaching the cash bar minimum.*

### CASH BAR PRICING

*Prices may vary depending on alcohol selection. Pricing listed is inclusive of taxes.*

House Cocktails • **\$11.00**  
House Wine • **\$9.00**

Domestic Beer • **\$7.50**  
Import Beer • **\$8.00**  
Craft Beer • **\$8.50**

Bottled Water • **\$3.75**  
Soft Drinks • **\$3.75**  
Juices • **\$4.50**

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# SAVOR...

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### CONSUMPTION BARS

Estimated consumption will be determined with your Sales Manager. Actual consumption will be calculated following your function.

#### BAR PRICING PER DRINK

*Please select tier*

Tier One Wine • **\$9.00**

Tier Two Wine • **\$10.00**

Tier One Bubbles • **\$9.00**

Tier Two Bubbles • **\$10.00**

Bottled Water • **\$3.25**

Soft Drinks • **\$3.25**

Juices • **\$4.00**

#### WINE TIERS FOR CONSUMPTION BARS and PACKAGES

##### TIER ONE

Woodbridge • California

Chardonnay, Pinot Grigio, Sauvignon Blanc,  
Cabernet Sauvignon, Merlot and Pinot Noir

##### TIER TWO

Chime • California

Chardonnay, Cabernet Sauvignon,  
Red Blend and Pinot Noir

Allan Scott • California

Sauvignon Blanc

Mark West • California

Pinot Grigio

#### BUBBLES TIERS FOR CONSUMPTION BARS and PACKAGES

##### TIER ONE

La Marca • Italy

Prosecco

##### TIER TWO

Spagnol • Italy

Prosecco



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# SAVOR...

## BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$800.00 per bar.

### **SUPER PREMIUM BAR PACKAGE**

2 HOUR PACKAGE • \$32.00  
EACH ADDITIONAL HOUR • \$11.00

### **PREMIUM BAR PACKAGE**

2 HOUR PACKAGE • \$30.00  
EACH ADDITIONAL HOUR • \$10.00

### **BEER PACKAGE**

Your choice of two Domestic Beers and two Imported/Craft Beers.

1 HOUR PACKAGE • \$16.00  
2 HOUR PACKAGE • \$24.00  
EACH ADDITIONAL HOUR • \$8.00

### **DOMESTIC**

Miller Lite and Coors Light

### **IMPORTED**

Heineken and Modelo

### **CRAFT**

Brickstone McCormick Place Everyday Ale  
Brickstone Hop Skip  
Half Acre Daisy Cutter Pale Ale  
Revolution "Anti-Hero" IPA

### **BEER and WINE PACKAGE**

Your choice of one Domestic Beer, one Import or Craft Beer and two Wines.

1 HOUR PACKAGE • \$20.00  
2 HOUR PACKAGE • \$28.00  
EACH ADDITIONAL HOUR • \$9.00

### **RED**

Chime Pinot Noir, Chime Cabernet,  
Chime Red Blend, Blackstone Merlot and  
Dreaming Tree Cabernet

### **WHITE**

Kim Crawford Chardonnay  
Chime Chardonnay  
Allan Scott Sauvignon Blanc  
Mark West Pinot Grigio



### **ALL PACKAGES INCLUDE**

Soda and Bottled Water

### **WINE PACKAGE**

Your choice of two Red Wines and two White Wines.

1 HOUR PACKAGE • \$20.00  
2 HOUR PACKAGE • \$28.00  
EACH ADDITIONAL HOUR • \$9.00



### **RED**

Chime Pinot Noir, Chime Cabernet  
Chime Red Blend, Blackstone Merlot and  
Dreaming Tree Cabernet

### **WHITE**

Kim Crawford Chardonnay  
Chime Chardonnay  
Allan Scott Sauvignon Blanc  
Mark West Pinot Grigio

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

# SAVOR...

## WINE BY THE BOTTLE

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$800.00 per bar.

### REDS

#### ***Pinot Noir***

Chime • California • **\$39.00**  
Mark West • California • **\$45.00**  
Estancia • California • **\$49.00**  
Mac Murray Ranch • California • **\$58.00**

#### ***Merlot***

Blackstone • California • **\$46.00**

#### ***Red Blend***

Chime • California • **\$39.00**  
Whitehall Lane • California • **\$62.00**

#### ***Cabernet***

Dreaming Tree • California • **\$45.00**  
Ravenswood • California • **\$48.00**  
Louis Martini • California • **\$60.00**  
Franciscan • California • **\$69.00**

### WHITES

#### ***Chardonnay***

Chime • California • **\$39.00**  
Kim Crawford • California • **\$48.00**  
Clos Du Bois • California • **\$50.00**  
William Hill • California • **\$63.00**

#### ***Sauvignon Blanc***

Estancia • California • **\$47.00**  
Kim Crawford • California • **\$48.00**  
Allan Scott • New Zealand • **\$49.00**  
Whitehall Lane • California • **\$63.00**

#### ***Pinot Grigio***

Mondavi, Private Select • California • **\$40.00**  
Mark West • California • **\$46.00**

#### ***Bubbles***

La Marca, Prosecco • Italy • **\$35.00**  
Spagnol Prosecco • Italy • **\$40.00**

### HOUSE VARIETALS • \$36.00

***Chardonnay, Sauvignon Blanc, Pinot Grigio,  
Pinot Noir, Cabernet Sauvignon and Merlot***



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# SAVOR...

## BEER

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$800.00 per bar.

### OUR VERY OWN . . .

We are extremely excited about our collaboration with Brickstone Brewery.

Cascade Hops grown in the SAVOR...Chicago Rooftop Garden at McCormick Place is blended into the Beer. The result is our very own McCormick Place Everyday Ale.

Quantities are limited!

Please work with your Catering Sales Manager for availability.



**McCORMICK PLACE EVERYDAY ALE KEG • \$575.00**

### BEER KEGS

#### **DOMESTIC • \$475.00**

Miller Lite and Coors Light

#### **IMPORTED • \$575.00**

Heineken and Modelo Especial

#### **CRAFT • \$575.00**

Brickstone McCormick Place Everyday Ale

Brickstone Hop Skip

Goose Island Craft

Half Acre Daisy Cutter Pale Ale

Revolution "Anti-Hero" IPA

### REQUIRED POWER

120V/15AMP dedicated circuit per Kegerator

Power and trash removal is required from the General Service Contractor.

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# SAVOR...

## BAR ENHANCEMENTS

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### ENHANCED CRAFT COCKTAILS

Pricing is per drink with a minimum order of 50.

#### TRADITIONAL MIMOSA • \$10.00

Bubbles and Orange Juice

#### SECOND CITY "MOSA" • \$12.00

Sparkling Cava, Lemonhead  
Simple Syrup and  
Fresh Blueberries

#### PRICKLY PEAR MIMOSA • \$12.00

Prickly Pear Puree, Sparkling Rose,  
Ruby Red Grapefruit Juice and  
Candied Citrus Rind

#### TRADITIONAL BLOODY MARY • \$10.00

Vodka, Spicy Tomato Juice,  
Assorted Veggies, Celery Salt,  
Pickle Spears, Olives,  
Lemons and Limes



#### ORIGINAL MARGARITA • \$12.00

Tequila, Triple Sec and Lime Juice

#### MANGO MARGARITA • \$12.00

Tequila, Triple Sec and Mango Puree

#### STRAWBERRY MARGARITA • \$12.00

Tequila, Cointreau, Lime Juice and  
Strawberry Puree

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# SAVOR...



## WITH OUR GUESTS IN MIND

From our commitment to purchase locally, to our use of antibiotic-free poultry and meats, to the socially and environmentally responsible coffee we serve, even the way we clean and sanitize our dishes, SAVOR... Chicago's ongoing commitment to environmental stewardship is at the heart of everything we do. We set the standard for excellence in sustainability in convention centers.

Our commitment to purchasing locally currently includes making 30% of our purchases from local producers and suppliers as well as growing more than 6,000 pounds of produce in our 2.5 acre Rooftop Garden. We are proud of our pledge to do our part to reduce the overuse of antibiotics by using chicken, pork and beef in our menu that is raised without the routine use of antibiotics. With each meal we serve we are encouraging ranchers and farmers to move away from overemployment of medicine in raising farm animals. Finally, SAVOR... Chicago made McCormick Place the first convention center in the country to make the switch to e-water for sanitizing,

SAVOR...Chicago has been recognized for its sustainability leadership and innovation including Green Seal\* certification, International APEX certification in sustainability for the entire McCormick Place campus, certification by the Green Meetings Industry Council, an Illinois Governor's Award for sustainability and recognition from the Environmental Protection Agency (EPA) for leadership, education and outreach, including winning the EPA's National Food Recovery Challenge.

## ILLINOIS GOVERNOR'S SUSTAINABILITY AWARD

The Illinois Governor's Sustainability Award recognizes the organization that demonstrates a commitment to economy, society and the environment through outstanding and innovative sustainability practices. In recognizing SAVOR...Chicago, the Governor commended SAVOR's green practices, "Your organization's commendable green practices serve as a model of environmental stewardship for residents, businesses and institutions throughout our state. Implementing energy efficiency upgrades, fuel savings, pollution and waste reductions, and other sustainability improvements requires vision, strong leadership, and the dedication of individuals throughout an organization."

## GREEN SEAL CERTIFICATION

In 2013, through association with the University of Chicago's Green Restaurant Research Team and the Green Chicago Restaurant Coalition, SAVOR...Chicago was the first convention center to receive Green Seal certification for environmentally responsible food purchasing, operations and management.

SAVOR...Chicago meets Green Seal™ Standard GS-55 based on purchase of sustainably-sourced food, waste minimization, use of verified environmentally-preferable products, and conservation of energy and water. [GreenSeal.org](http://GreenSeal.org)

## APEX/ASTM INTERNATIONAL FOOD AND BEVERAGE SUSTAINABILITY STANDARD

Spearheaded by the U.S. Environmental Protection Agency and their relationship with the Green Meeting Industry Council, these standards were developed in collaboration between APEX (the Convention Industry Council's Accepted Practices Exchange) and ASTM, an ANSI certified international standard development organization. These standards were developed with the goal of creating more sustainable meetings and events. These measurable standards hold both suppliers and planners accountable for implementation and are complimentary to other meeting industry recognized standards. The eight categories of the standards include staff management and environmental policy, communication, waste management, energy, air quality, water, procurement and community partners.

## ENVIRONMENTAL PROTECTION AGENCY (EPA) RECOGNITION

2015 EPA Recognition of Outstanding Waste Reduction Efforts  
2013 National Winner of EPA Food Recovery Challenge

2013 EPA Honorable Mention for Education and Outreach  
2013 EPA Honorable Mention for Leadership